



THE CONTINENTAL BUFFET









THE FRENCH 18

Chilled Fresh Juices
 Assorted Croissants and Danishes 
 Freshly Brewed Coffee, Decaf, Tea and Milk








THE CONTINENTAL 20

Chilled Fresh Juices
 Sliced Fresh Seasonal Fruits and Berries  
 Assorted Croissants, Scones, Muffins, and Danish 
 Butter, Preserves, Honey
 Freshly Brewed Coffee, Decaf, Tea and Milk

THE DELUXE CONTINENTAL 24

Chilled Fresh Juices
 Chilled Fresh Fruit Platter to Include: Sliced Mango, Kiwi, Pineapple, Berries and Melons  
 Greek Low Fat Yogurt  
 Assorted Fruit Flavored Yogurts  
 Assorted Cold Cereals and House Made Granola 
 Assorted Danishes, Scones and Bagels 
 Butter, Preserves, Flavored Cream Cheese
 Freshly Brewed Coffee, Decaf, Tea and Milk

ADDITIONAL ITEMS









Scottish Smoked Salmon  **7 per person**
 with Capers, Red Onions, Tomatoes, Asparagus, Extra Virgin Olive Oil (3 oz per person)
Buttermilk Pancakes  **7 per person**
 with Berry Compote and Pure Maple Syrup
Asparagus & Wild Mushroom Tart  **6 per person**
 with Grape Tomatoes, Fresh Herbs and Raclette Cheese
Southwestern Breakfast Wrap **6 per person**
 Breakfast Sausage with Scrambled Eggs, Pepper Jack Cheese, Spinach, Hash Browns, Sour Cream and Salsa
Grilled Egg Sandwich **6 per person**
 With Ham and Cheddar Cheese on a Croissant
Steel Cut Oatmeal  **6 per person**
 With Honey, Brown Sugar, Almonds, and Berry Compote
Assorted Dry Cereals  **4 per person**
 With Skim and 2% Milk
Individual Fruit Yogurts   **4 per person**
 Our Breakfast Buffet Enhancements are designed to Compliment your Breakfast Buffet
 Minimum of 10 Guests














THE BREAKFAST BUFFET

SMALL GROUP FEE OF \$50 APPLIES FOR GROUPS OF 15-20 PEOPLE.
SMALL GROUP FEE OF \$100 APPLIES FOR GROUPS UNDER 15 PEOPLE.

AMERICAN BREAKFAST 28











- Chilled Fresh Juices
- Sliced Seasonal Fresh Fruit Display  
- Scrambled Eggs with Chives  
- Applewood Smoked Bacon and Sausage Links 
- Oven Roasted Herb Yukon Gold Potatoes  
- Assorted Croissants, Danish and Muffins 
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk

SOUTHWESTERN BREAKFAST BUFFET 30










- Chilled Fresh Juices
- Sliced Seasonal Fresh Fruit Display  
- Scrambled Eggs with Pepper Jack Cheese  
- Applewood Smoked Bacon and Sausage Links 
- Oven Roasted Herb Yukon Gold Potatoes with Onions, Cilantro and Bell Peppers  
- Flour Tortillas 
- Toppings to Include: Tomato Salsa, Sour Cream, Guacamole, Jalapenos, Black Beans, and Corn Salsa  
- Croissants, Muffins, Bagels 
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk

Seasonal Sliced Fresh Fruit Display

EUROPEAN BREAKFAST BUFFET 30

- Chilled Fresh Juices
- Seasonal Sliced Fresh Fruit Display  
- Fresh Sliced Tomatoes with Basil, Extra Virgin Olive Oil, and Sea Salt  
- Hard Boiled Eggs  
- Sliced Ham, Turkey, Prosciutto, and Salami 
- Selection of Artisan Cheeses  
- Assorted Croissants and Muffins 
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk

NORTHSTAR BREAKFAST BUFFET 31















- Chilled Fresh Juices
- Seasonal Sliced Fresh Fruit Display  
- Scrambled Eggs with Chives  
- Applewood Smoked Bacon and Sausage Links 
- Oven Roasted Herb Yukon Gold Potatoes  
- Thick Cut Brioche French Toast with Whipped Cream, Fresh Seasonal Berries, and Maple Syrup 
- Assorted Croissants, Danish and Muffins 
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk



THE BREAKFAST BUFFET & STATIONS

SMALL GROUP FEE OF \$50 APPLIES FOR GROUPS OF 15-20 PEOPLE.
SMALL GROUP FEE OF \$100 APPLIES FOR GROUPS UNDER 15 PEOPLE.



LOW-CARB BREAKFAST BUFFET/GLUTEN-FREE 38

- Chilled Fresh Juices
- Seasonal Sliced Fresh Fruit Display  
- Fresh Sliced Tomatoes with Basil, Extra Virgin Olive Oil and Sea Salt  
- Quinoa Salad with Pear Tomatoes, Cucumber, Grapes and Fresh Herbs  
- Scrambled Eggs with Chives  
- Smoked Scottish Salmon with Capers, Red Onions, Asparagus and Tomatoes with Gluten Free Crackers and Bread  
- Sliced Roast Striploin with Extra Virgin Olive Oil and Sea Salt 
- Artisan Cheese Display  
- Gluten Free Breads and Pastries 
- Freshly Brewed Coffee, Decaf, Tea and Milk


BRUNCH BUFFET 44

- Chilled Fresh Juices
- Seasonal Sliced Fresh Fruit Display  
- Granola and Low Fat Greek Yogurt with Fresh Seasonal Berries 
- Sliced Tomatoes with Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar  
- Scrambled Eggs with Chives  
- Smoked Scottish Salmon with Capers, Red Onions, Asparagus and Tomatoes with Gluten Free Crackers and Bread
- Traditional Eggs Benedict with Hollandaise Sauce 
- Chicken Wellington with a Mushroom Cream Sauce
- Applewood Smoked Bacon and Sausage Links 
- Oven Roasted Herb Yukon Gold Potatoes  
- Thick Cut Brioche French Toast with Whipped Cream, Fresh Seasonal Berries and Maple Syrup 
- Assorted Croissants and Muffins 
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk

**OMELETTE STATION 7

Ham, Mushrooms, Spinach, Onions, Bell Peppers, Cheddar Cheese, Diced Bacon, Diced Sausage, Diced Tomatoes, and Smoked Salmon   upon request

MALTED WAFFLE STATION 7

Served with Fresh Seasonal Berries, Cranberry Apricot Preserve, Chocolate Sauce, Maple Syrup and Whipped Cream 

**You may select Brioche French Toast in lieu of Waffles.*


CRAB CAKE BENEDICT 8

Poached Egg, Asparagus, Roasted Tomato with a Light Chipotle Hollandaise

**Stations require \$100 chef fee



A LA CARTE SELECTION

BEVERAGE

Freshly Brewed Coffee, Decaf, Tea, and Milk	59 per gal
Assorted Soda	3.50 each
Bottled Water	3.50 each
Bottled Assorted Juices	4.50 each
Spiced Apple Cider	48 per gal
Lemonade	45 per gal
Iced Tea	45 per gal
Chilled Fruit Juices:	19 per Carafe
Apple, Orange, Grapefruit, Tomato, Cranberry	
Red Bull	5 each
Gatorade	4.50 each
Vitamin Water	4.50 each
Bottled Smoothies	6 each
Double Shot Espresso	5 each
Frappuccino	5 each

BAKERY

Bagels with Flavored Cream Cheese	35 per doz
Assorted Muffins, Croissants and Danish	35 per doz
Assorted Coffee Cakes	35 per doz
Biscotti	36 per doz
Breakfast Fruit Breads	32 per doz
Assorted Scones	36 per doz

SNACKS

Chocolate Chunk Brownies	33 per doz
Chocolate Dipped Strawberries	39 per doz
Miniature Pastries	42 per doz
Assorted European Petit Fours	38 per doz
Assorted Cookies	33 per doz
Dessert Bars	33 per doz
Assorted Gourmet Ice Cream Bars	4.50 each
Full Size Candy Bars	3 each
Granola Bars	3 each
Kettle Chips	20 per pound
With Extra Virgin Olive Oil, Parmesan Cheese and Fresh Herbs	
Jumbo Hot Pretzel	4.25 each
With Nacho Cheese or Yellow Mustard	
Popcorn	20 per pound
Trail Mix (Individual Packets)	3 each
Mixed Nuts (Individual Packets)	4 each
Individual Yogurt	3.50 each
Whole Fresh Fruit	2.50 each
Sliced Fresh Fruit	5 per person



BREAKFAST

PLATED BREAKFAST

Starters

Choose One of the Following:

Fresh Orange Juice garnished with a Strawberry  



Seasonal Smoothie  

Seasonal Fresh Fruit  

Granola Parfait with Seasonal Berries  

American Breakfast

22

Scrambled Eggs with Chives  

Applewood Smoked Bacon and Sausage Links 

Oven Roasted Yukon Gold Potatoes  

Assorted Pastry Basket 

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

Breakfast Wrap

22

Flour Tortilla with Sausage, Spinach and Wild Mushroom Ragu 

Scrambled Eggs with Pepper Jack Cheese  

Salsa, Sour Cream and Guacamole  


Assorted Pastry Basket 

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

Brioche French Toast

21

Mascarpone Maple and Honey Whipped Cream with Strawberries 

Maple Syrup and Chocolate Sauce

Applewood Smoked Bacon 

Freshly Brewed Coffee, Decaf, Tea and Milk

Steak and Eggs

24

Scrambled Eggs with Chives  

Grilled New York Steak with Extra Virgin Olive Oil and Sea Salt 

Oven Roasted Yukon Gold Potatoes  

Assorted Pastry Basket 

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

Wild Mushrooms and Herb Cheese Omelet

21

Oven Roasted Yukon Gold Potatoes  

Assorted Pastry Basket 

Butter, Preserves, Honey






Freshly Brewed Coffee, Decaf, Tea and Milk



MEETING BREAKS





MID MORNING BREAK

12

Sliced Seasonal Fruit and Berries 
 Breakfast Fruit Breads and Coffee Cakes 
 Granola Bars 
 Individual Yogurts  
 Freshly Brewed Coffee, Decaf, Tea and Milk



UP NORTH WARM-UP

15

Hot Spiced Apple Cider or Hot Chocolate  
 Artisan Cheese Display and Lavosh 
 Granny Smith Apple Crisp with Cinnamon
 Vanilla Whipped Cream 
 Freshly Brewed Coffee, Decaf, Tea and Milk
 Bottled Water






BAKERY BREAK

13

Assorted Freshly Baked Cookies 
 Dessert Bars 
 Bottled Milks (Chocolate, 2% and Skim)
 Bottled Water






FARMERS MARKET

12

Whole Fruit  
 Crudite Platter with Freh Herb Dip 
 Raspberry Lemonade  
 Assorted Sodas and Bottled Water







FIESTA BREAK

13

Tri Color Tortilla Chips  
 Guacamole with Crème Fraiche  
 Fresh Pico de Gallo Salsa  
 Mango and Pineapple Salsa with Cilantro and
 Jalapeno  
 Assorted Sodas and Bottled Water



BUTCHER BREAK

16

Fresh Seasonal Fruit & Berries  
 Artisan Cheese Display  
 Assorted Cured Meats with Fruit Compote 
 Assorted Bread and Crackers 
 Assorted Sodas and Bottled Water

GRAB AND GO BREAK

9

Kashi Granola or Candy Bar 
 Banana or Apple 
 Bottled Water or Soda



ENERGY BREAK

13

Red Bull – Regular and Sugar Free
 Starbucks Double Shots
 Starbucks Frappucino
 Kashi Granola Bars 
 Trail Mix  








SWEET TOOTH

12

(Build your own bag of goodies)  
 Almonds, Pretzels, Cashews, M&M's,
 Starburst, Licorice, Gummy Bears
 Assorted Sodas and Bottled Water

MINNESOTA BREAK

13

Pearson's Salted Nut Rolls  
 Paul Bunyan Jumbo Pretzels 
 Local Craft Beer Cheese Dip 
 General Mills Chex Mix 
 Prince Purple Rain Punch  
 Assorted Sodas and Bottled Water



BALL PARK 16

- Assorted Freshly Baked Cookies (V)
- Gourmet Chicago Mix Popcorn or Cracker Jacks (V) (gf)
- Peanuts (V) (gf)
- Assorted Ice Cream Novelties or Apple Crisp (V)
- Lemonade or Ice Tea
- Assorted Sodas and Bottled Water

ALL DAY BREAK 36

Morning

- Chilled Fresh Fruit Juices
- Sliced Seasonal Fruit and Berries (V) (gf)
- Individual Fruit Yogurts (V) (gf)
- Freshly Baked Pastries (V)
- Butter, Preserves, Honey
- Freshly Brewed Coffee, Decaf, Tea and Milk

Mid-Morning

- Assorted Coffee Cakes (V)
- Refresh Coffee, Decaffeinated and Tea Selection
- Soft Drinks and Bottled Water

Afternoon

- Fresh Baked Cookies and Chocolate Chunk Brownies (V)
- Dessert Bars (V)
- Freshly Brewed Coffee, Decaf, Tea and Milk
- Soft Drinks and Bottled Water

EXECUTIVE PACKAGE 42

Morning

- Chilled Fresh Fruit Juices
- Sliced Seasonal Fruit and Berries (V) (gf)
- Individual Fruit Yogurts (V) (gf)
- Freshly Baked Pastries (V)
- Scrambled Eggs with Chives (V) (gf)
- Whole Wheat and Plain Bagels with Flavored Cream Cheese (V)

- Butter, Preserves, Honey

- Freshly Brewed Coffee, Decaf, Tea and Milk

Mid-Morning

- Assorted Coffee Cakes (V)
- Freshly Brewed Coffee, Decaf, Tea and Milk
- Soft Drinks and Bottled Water

Afternoon

- Fresh Assorted Whole Fruit (V) (gf)
- Fresh Baked Cookies and Chocolate Chunk Brownies (V)
- Dessert Bars (V)
- Freshly Brewed Coffee, Decaf, Tea and Milk
- Soft Drinks and Bottled Water



LUNCH

PLATED LUNCHESES

Turkey Croissant Sandwich 25

Sliced Turkey with a Cranberry Mayo Spread, Provolone Cheese, Bacon, Sliced Tomatoes and Alfalfa Sprouts

Club Sandwich 25

Sliced Turkey with Whole Grain Mustard Mayo, Bacon, Aged Cheddar Cheese, Sliced Tomatoes and Field Greens on Multigrain Bread

Grilled Marinated Breast of Chicken Sandwich 25

Grilled Breast of Chicken with Arugula Pesto, Roasted Red Pepper, Organic Field Greens and Fresh Mozzarella on a Ciabatta Bun

Chicken Salad Sandwich 25

Chicken Salad with Granny Smith Apples, Grapes, Cashews, Cranberries, English Cucumber, Sliced Tomatoes and Organic Field Greens on Multi-Grain Bread or a Whole Wheat Wrap

Open Face Shrimp Sandwich 28*

Open Face Shrimp Sandwich with Mayonnaise, Cilantro, Lime Juice, Avocado, and Cucumber on Toasted Brioche

*Substitute Lobster for \$31/person

Steak Sandwich 27

Sliced New York Steak with Organic Field Greens, English Cheddar Cheese, Tomato, Sea Salt, and Extra Virgin Olive Oil on a Baguette

Grilled Vegetable Sandwich 23

Roasted Vegetables with Arugula Pesto and Fresh Mozzarella on a Ciabatta Bun

Asian Tuna Club 27

Pan Seared Yellow Fin Tuna Served Rare with Avocado, Sliced Tomatoes, Wasabi Mayonnaise, Spring Mix in Yuzu and Olive Oil

All plated lunches served with Organic Field Greens or a cup of Daily Soup, Olive Oil Herb Parmesan Chips, Assorted Cookies, Freshly Brewed Coffee, Iced/ Hot Tea Soda or Bottled Water 3.50 each

BOXED LUNCH 27

Turkey Croissant

Sliced Turkey, Cranberry Mayo Spread, Provolone Cheese, Bacon, Sliced Tomatoes, and Alfalfa Sprouts

Ham on Multigrain

Sliced Ham with Mayonnaise and Mustard, Aged Cheddar Cheese, Sliced Tomatoes, and Alfalfa Sprouts

Vegetarian Wrap

Roasted Vegetables with Herb Cream Cheese, Cucumbers, Sliced Tomatoes, and Alfalfa Sprouts

All Boxed Lunches served with Apple or Banana, Bottled Water or Soda, Chips and a Chocolate Chip Cookie

*Can substitute any bread/croissant for  bread



LUNCH BUFFET

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Sandwich Shop 35

Herb Roasted Sirloin with Roasted Tomatoes, English Cheddar Cheese, Spring Mix, Sea Salt and Extra Virgin Olive Oil on a Whole Wheat Baguette

Spinach Wrap with Chicken Salad

Pan Seared Australian Sea Bass with Arugula Pesto Mayonnaise and a Spring Mix on Ciabatta

Garganelli Pasta with Grape Tomatoes and Arugula Pesto 

Olive Oil Herb Parmesan Chips  

Cookies and Brownies 



Add Soup \$4 per person

Chicken Noodle Soup 


Roasted Tomato Soup  

Soup du Jour

Build Your Own Sandwich Buffet 31

Tomato and Mozzarella Salad with Pine Nuts, Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar  

Chicken Salad with Cashews and Grapes 

An Assortment of Ham, Turkey, Prosciutto, and Salami 

Served with the following Toppings: Assorted Cheeses, Sliced Tomatoes, Lettuce, Alfalfa Sprouts, Avocado Spread, Assorted Mustards and Mayonnaise

Olive Oil Herb Parmesan Chips  

Ciabatta Rolls, White and Whole Grain Bread 

Assorted Dessert Bars 

The Southwestern 33

Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Fennel, and Champagne Mustard Cilantro Vinaigrette  

Tri-Color Tortilla Chips with Mango Pineapple Cilantro Salsa  

Choose Two of the Following:



Grilled Sliced Steak with Southwestern Seasonings 

Grilled Garlic Chipotle Chicken Strips 

Seasonal White Fish 

Corn Salsa with Black Beans, Cilantro and Lime  

Spanish Rice  



Toppings to Include: Queso Fresco, Shredded Lettuce, Diced Tomatoes, Chopped Jalapenos, Fresh Tomato Salsa and Sour Cream  

Flour Tortilla Shells 

Hard Taco Shells  


Chocolate Cake 

The Italian 38

Fresh Tomatoes, Pine Nuts, Mozzarella and Basil with Extra Virgin Olive Oil, Sea Salt and a Balsamic Reduction  

Panzanella Salad with Roma Tomatoes, English Cucumbers, Olives, Red Onions, Basil, Mint, and Balsamic Vinaigrette 

Prosciutto and Melon with Shaved Parmesan Cheese and a Balsamic Reduction 

Garganelli Pasta with Roasted Tomatoes, Grilled Eggplant, Fresh Herbs, Extra Virgin Olive Oil and Miniature Mozzarella Cheese 

Meatballs all'Arrabbiatta with Parmesan Cheese

Pan Seared Chicken with Marsala 

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs  










Tiramisu 



LUNCH BUFFET

SMALL GROUP FEE OF \$50 APPLIES FOR GROUPS OF 15-20 PEOPLE.
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Garden Buffet 30

- Creamy Chicken Wild Rice Soup
- Fresh Tomato Soup  
- Caesar Salad 
- Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Grain Mustard and a Lemon Vinaigrette  
- Garganelli Pasta with Grape Tomatoes and Arugula Pesto 
- Tabouli in Extra Virgin Olive Oil and Lemon 
- Artisan Bread Basket 
- Extra Virgin Olive Oil, Balsamic Vinegar and Butter
- Fresh Sliced Oranges garnished with Raspberries, Mascarpone Honey and Lime Whipped Cream  
- Add Herb Marinated Grilled Chicken \$34 
- Add Pan Seared Salmon \$36 
- Add Grilled New York Steak \$38 

Picnic Buffet 33

- Chilled Gazpacho  
- Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette  
- Penne Pasta with Grape Tomatoes, Feta Cheese, White Beans and Arugula Pesto 
- Grilled Hamburgers  
- Grilled Herb Marinated Chicken Breasts  
- Ciabatta and Hamburger Buns 
- Olive Oil Herb Parmesan Chips  
- Aged Cheddar Cheese, Sliced Tomatoes, Lettuce, Mustard, Mayonnaise and Pickles  
- Sliced Watermelon with Fresh Mint and Lime  

Deli Buffet 35

- Choice of Two Salads:
- Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel and a Choice of Dressing  
- Fresh Tomatoes, Pine Nuts, Mozzarella, and Basil with Extra Virgin Olive Oil, Sea Salt and a Balsamic Reduction  
- Organic Field Greens with Roasted Pear, Endive, Candied Walnuts, and Bleu Cheese with an Apple Cider and Walnut Vinaigrette  
- Grilled Seasonal Vegetables with Fresh Herbs  
- Traditional Potato Salad  
- Garganelli Pasta with Grape Tomatoes and Arugula Pesto 
- Seasonal Soup
- An Assortment of Ham, Turkey, Prosciutto, and Salami 
- Sliced Assorted Deli Cheeses  
- Selection of Breads 
- Olive Oil Herb Parmesan Chips  
- Sliced Tomatoes, Lettuce, Mustard, Mayonnaise and Pickles  
- Assorted Cookies and Bars 



LUNCH BUFFET

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The Midwest

37

Seasonal Soup

Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel, and Balsamic Dressing (V) (gf)

Fresh Tomatoes, Pine Nuts, Mozzarella, and Basil with Extra Virgin Olive Oil, Sea Salt, and a Balsamic Reduction (V) (gf)

Choose Two of the Following Entrees:

Grilled Chicken Breast with Herbs, Roasted Tomatoes, Cipollini Onions, and Thyme Scented Natural Jus (gf)

Roasted Striploin with a Red Wine Reduction and Wild Mushrooms with Herbs (gf)

Roasted Pork Loin with a Cranberry and Apricot Compote (gf)

Grilled Atlantic Salmon with a Basil Cream Sauce (gf)

Walleye Milanese with Remoulade breaded in Panko Bread Crumbs, Fresh Herbs and Parmesan

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs (V) (gf)

Herb Fingerling Potatoes (V) (gf)

Assorted Rolls and Butter

Warm Apple Crisp with Cinnamon Whip Cream (V)

Chocolate Torte (V)

Asian Fusion

37

Vegetable Spring Rolls with a Chili Dipping Sauce (V)

Cellophane Noodles with Carrot, Cilantro, Sugar Snap Peas and Ginger Scallions with Yuzu Vinaigrette (V) (gf)

Medium Rare Seared Beef with English Cucumbers, Grape Tomatoes, Green Onion, and Thai Basil in a Sesame Vinaigrette (gf)

Seared Coconut, Ginger and Cilantro Marinated Breast of Chicken (gf)

Fried Rice with Vegetables, Tofu and Bean Sprout (V)

Seasonal Vegetables scented with Garlic and Ginger (V) (gf)

Fresh Seasonal Berries with Mascarpone Lime Honey Whipped Cream, scented with Vanilla Bean (V) (gf)

Fortune Cookies (V)

PLATED LUNCH & PLATED DINNER STARTERS

Soup

Roasted Tomato Soup (V) (gf)

Chicken Wild Rice Soup with Fresh Herbs, Shiitake Mushrooms and Corn

Soup du Jour

Salad

Organic Field Greens with Pumpkin Seeds, Shredded Carrots and Shaved Fennel (V) (gf)

Caprese Salad with Sliced Tomato, Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze (V) (gf)

Caesar Salad with Shaved Parmesan Cheese, Kalamata Olives, Sliced Tomatoes and Croutons

Organic Field Greens with Candied Pecans, Roasted Pears, Cranberries and Crumbled Amablu Cheese (V) (gf)

Served with Choice of One Dressing: Balsamic Vinaigrette, Champagne Mustard Vinaigrette, Poppyseed Citrus Vinaigrette, Buttermilk Ranch, Bleu Cheese, French and Caesar

DESSERTS

Vanilla Bean Cheesecake with Strawberry Coulis (V)

Carrot Cake with Spiced Whipped Cream (V)

Lemon Torte (V)

Tiramisu Cake with Chocolate Sauce (V)

Chocolate Lava Cake with Raspberry Coulis (V)

Chocolate Torte with Raspberry Coulis (V)

Seasonal Fresh Berries with Mascarpone Cream and Lime Zest (V) (gf)





PLATED LUNCH ENTREES

Salads

Nicoise Salad 	29
with Ahi Tuna, Field Greens, Fingerling Potatoes, Grape Tomatoes, Green Beans, Hard Boiled Eggs, Black Olives and a Lemon Vinaigrette	
Skygarden Salad 	30
with Grilled New York Steak, Chopped Iceberg Lettuce, Diced Tomatoes, Bacon, Onions, Kalamata Olives, Hard Boiled Eggs, Cucumbers, Avocado and a Honey Mustard Vinaigrette	
Caprese Salad 	28
with Tomatoes, Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze – Choice of Chicken or Shrimp	
Grilled Chicken 	28
With Baby Spinach, Cranberries, Candied Pecans, Amablu Cheese and a Champagne Mustard Vinaigrette	
Grilled Salmon 	29
With Field Greens, Roasted Pear, Endive, Pine Nuts, Candied Walnuts, Prosciutto, Bleu Cheese and a Cider Walnut Vinaigrette	

Entrees

Grilled Atlantic Salmon 	33
With Arugula Pesto and Roasted Tomatoes, Herb Fingerling Potatoes and Asparagus	
Pan Seared Sea Bass 	35
with Yukon Gold Mashed Potatoes, Lemon Butter, Chive Sauce and Baby Carrots	
Pan Seared Australian Sea Bass	33
With Tomato Coulis, Grilled Vegetable Couscous and French Green Beans	
Walleye Milanese	33
Breaded in Panko with Fresh Herbs and Parmesan Cheese, Herb Fingerling Potatoes, Caper Remoulade and Seasonal Vegetables	
Grilled Beef Tenderloin 	37
With Swiss Chard and a Red Wine Reduction, Herb Roasted Fingerling Potatoes and Baby Carrots	

	Roasted Chicken	31
With Roasted Tomatoes, Herb Scented Chicken Jus, Wild Mushroom Risotto and Asparagus		
	Pan Seared Breast of Chicken	31
With Roasted Tomatoes, Mushroom and Bacon Ragu and a Red Wine Reduction, Mediterranean Couscous and a Carrot and Green Bean Medley		
	Pan Seared Breast of Chicken	31
with a Marsala Reduction, Wild Mushroom Risotto, and Asparagus		
	Roasted Pork Loin	32
With a Calvados White Wine Sauce, Caramelized Granny Smith Apples, Yukon Gold Mashed Potatoes and Seasonal Vegetables		

Vegetarian

	Garganelli Pasta	29
With Roasted Tomatoes, Fresh Herbs, Extra Virgin Olive Oil, Asparagus, Mozzarella Cheese and Arugula Pesto		
	Cavatappi Pasta	29
With Roasted Garlic, Cipollini Onions, Sun-Dried Tomatoes, Fresh Herbs and a White Wine Cream Sauce		
	Grilled Vegetable Wellington	29
With White Wine and Wild Mushroom Cream Sauce garnished with Seasonal Vegetables		

**All lunches are served with coffee, decaf, and hot or iced tea

**Plated lunch entrees include a choice of one starter and one dessert for the group (see page 11 for choices).



DINNER

PLATED DINNER

Choice of One Starter:

Soup



Roasted Tomato Soup with Basil Oil  

Butternut Squash  

Creamy Chicken Wild Rice with Fresh Herbs

Salad

Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Shaved Fennel and Choice of Dressing  

Tomato Salad with Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze  

Caesar Salad with Croutons, Kalamata Olives, Grape Tomatoes and Shaved Parmesan Cheese  

Organic Field Greens with Amablu Cheese, Pecans, Cranberries and Balsamic Vinaigrette  

Entrees

Salmon  38

Preserved Tomatoes, Bacon and Arugula Pesto with Herb Fingerling Potatoes and Seasonal Vegetables

Pan Seared Striped Sea Bass  40

Braised Fennel with a Champagne Cream Reduction, Yukon Gold Mashed Potatoes and Baby Carrots

Grilled Halibut 38

Preserved Roasted Tomatoes, Cipollini Onions, Fresh Herbs and Tomato Coulis, Mediterranean Couscous and Grilled Asparagus

Lamb Tenderloin 47

Rosemary Reduction with Farro Risotto and Baby Vegetables

Roasted Chicken  36

Preserved Roasted Tomatoes, Thyme Scented Natural Jus, Yukon Gold Mashed Potatoes, and a Green Bean Carrot Medley

Pan Seared Chicken  36


Red Wine Reduction, Wild Mushroom and Asparagus Risotto and a Seasonal Vegetable Medley

New York Steak  41

Thyme Scented Reduction with Herb Fingerling Potatoes and an Asparagus Wild Mushroom Ragout

Filet Mignon Tournedos 44

Red Wine Reduction with Truffle Oil, Braised Swiss Chard, Ages Wisconsin Cheddar Polenta and Baby Carrots

Roasted Pork Loin  37

with Roasted Granny Smith Apples, Calvados Apple Cider Cream Reduction, Yukon Gold Mashed Potatoes and Grilled Asparagus

COMBINATION ENTREES

Shrimp and Grilled Beef Tenderloin  48

Red Wine Reduction, Braised Swiss Chard, Wild Mushroom and Asparagus Risotto with Baby Carrots

Grilled Salmon and Grilled Beef Tenderloin  47

Bearnaise Sauce, Herb Fingerling Potatoes and a Seasonal Vegetable Medley

Grilled Beef Tenderloin and Lobster Tail  60

Red Wine Reduction, Truffle Oil, Morel Mushroom and Asparagus Risotto

Grilled Chicken Breast and Grilled Beef Tenderloin  47

Red Wine Reduction, with Yukon Gold Mashed Potatoes and a Seasonal Vegetable Medley

**All dinners are served with coffee, decaf, and hot or iced tea

**Plated dinner entrees include a choice of one starter and one dessert for group (see page 11 for choices).



DINNER BUFFET

49

Starters – Select Two

Wild Rice Soup with Fresh Herbs, Shiitake Mushrooms and Corn 


Organic Field Greens with Pumpkin Seeds, Shredded Carrots, Shaved Fennel and Choice of Dressing  

Organic Field Greens with Amablu Cheese, Pecans, Cranberries and Balsamic Vinaigrette  

Caesar Salad with Croutons, Kalamata Olives, Grape Tomatoes, and Shaved Parmesan Cheese

Entrees – Select Two


Pan Seared Chicken with Marsala Sauce and Creamy Polenta

Herb Roasted Chicken with Preserved Roasted Tomatoes and Chicken Jus 


Roasted Pork Loin with a Calvados White Wine Sauce and Caramelized Granny Smith Apples 


Walleye Encrusted with Herb Parmesan and Panko, and a Lemon Caper White Wine Sauce

Pan Seared Atlantic Salmon with Basil Cream Sauce 

Pan Seared Sea Bass with Arugula Pesto and Preserved Roasted Tomatoes 

Roasted Sirloin with a Red Wine Reduction, Garnished with Bacon and Herb Croutons

Roasted Tenderloin of Beef with a Red Wine Reduction (add \$5 per person) 

Garganelli Pasta with Preserved Roasted Tomatoes, Asparagus, Fresh Herbs, Mozzarella and Extra Virgin Olive Oil 

Sides – Select One

Yukon Gold Mashed Potatoes  

Herb Fingerling Potatoes  

Herb Mediterranean Couscous and Roasted Vegetables 

Garganelli Pasta with Fresh Herbs and Extra Virgin Olive Oil 

Rice Pilaf  

Vegetables – Select One

French Green Beans  

Seasonal Vegetable Medley  

Asparagus  

Dessert – Select Two

Vanilla Bean Cheesecake with Strawberry Coulis 

Carrot Cake with Spiced Whipped Cream 

Lemon Torte 

Tiramisu Cake with Chocolate Sauce 

Chocolate Lava Cake with Raspberry Coulis 

Chocolate Torte with Raspberry Coulis 

Seasonal Fresh Berries with Mascarpone Cream and Lime Zest  

Dinner Buffet Minimum 30 people

Buffet Includes Freshly Bakes Rolls with Butter, Coffee, Decaf, Tea and Milk

\$54 Includes Choice of Three Entrees and an Additional Starch



RECEPTION







COLD HORS D'OEUVRES

Priced per Dozen

Roasted Tomato Crostini with Fresh Thyme and Shaved Parmesan 	40
Thai Shrimp with Garlic, Thai Basil and Ginger  	48
Smoked Salmon with Chives and Dill Sour Cream on Pumpnickel Bread 	50
Lobster on Brioche with Truffle Aioli 	60
Red Pepper Confit Crostini 	38
Mozzarella, Cherry Tomato, Black Olive and Arugula Pesto Skewer  	40
Curried Chicken Salad with Golden Raisins and Granny Smith Apples on Pumpnickel Bread	42
Roasted Beef Crostini with Whole Grain Mustard Aioli, Shaved Parmesan, Topped with Arugula Pesto and Micro Greens	60

HOT HORS D'OEUVRES

Priced per Dozen

Steamed Pot Sticker with Ginger Soy Dipping Sauce	45
Coconut Chicken Satay with Peanut Sauce 	45
Chicken Kabobs with Peppers, Onions, Garlic, Herbs and Olive Oil 	45
Vegetarian Spring Rolls with Plum Sauce 	42
Spanakopita 	48
Chicken Quesadilla with Black Beans, Chipotle, Aged Cheddar Cheese, Cilantro, Guacamole and Mango Jalapeno Salsa	45
Beef Brochette Provençal	55
Open Face Mini Hamburger Crostini with Whole Grain Mustard Aioli	45
Bacon Wrapped Shrimp 	60
Chicken Wings with BBQ Chipotle Sauce and Bleu Cheese Dip 	38

DISPLAYS

Priced per Person

Baked Brie in Puff Pastry, Cranberry and Apricot Chutney (Serves 25 people) 	5
Cheese Display, Apricot Chutney, Lavosh, Artisan Bread  	6
Crudites with Caramelized Onions and Fresh Herb Dip  	5
Sliced Fresh Fruit and Seasonal Berries  	5
Hummus and Pita Bread 	5
Antipasto Display	9
Cured Italian Meats, Artisan Cheeses, Grilled Marinated Vegetables, Olives, Artichokes, Assorted Breads and Lavosh	
Homemade Potato Chips with Parmesan and Fresh Herbs  	4
Roasted Whole Salmon Display with Ginger and Garlic Stir Fried Vegetables  	8
Serves 50 people	
Smoked Salmon Display  	9
With Capers, Asparagus, Red Onions, Shaved Fennel, Tomatoes, and Chive Cream Cheese	
Serves 25 People	



SMALL PLATES AND SHOOTERS

Price per Piece

Searched Black Pepper Crusted Tuna  	6
With Apple Cilantro Slaw and Wasabi Aioli	
Jumbo Lump Crab Cake Crostini 	6
With Pear Slaw, Arugula and Lemon Caper Aioli	
Asparagus and Grape Tomatoes with Fresh Herbs Tartlet 	6
Cantaloupe and Honeydew 	5
Wrapped in Prosciutto with Aged Balsamic Vinegar	
Fig with Ricotta Cheese and Prosciutto, Pecans and Aged Balsamic Vinegar (Seasonal) 	5
Pan Seared Sirloin Steak Medium Rare Baguette	5
With Grain Mustard Aioli and Arugula Pesto	
Avocado and Chickpea Salad  	4
On Iceberg Lettuce with Champagne Cilantro Vinaigrette	
Aged Wisconsin Cheddar Grilled Cheese 	4
On Brioche, with a Tomato Soup Shooter	
Tabouli 	4
With Romaine, Grape Tomatoes, Olive Oil and Lemon Vinaigrette	

RECEPTION STATIONS

***Carved Roasted Tenderloin of Beef  16 per person**

Whole Grain Mustard, Caramelized Onion Aioli, Horseradish Sauce and Assorted Rolls

Serves 25 people

***Carved Beef Striploin  14 per person**

Garlic Aioli, Horseradish Chive Sauce and Assorted Rolls

Serves 30 people

Herb Roasted Turkey Breast  9 per person

Orange Cranberry Preserve, Grain Mustard Sauce and Assorted Rolls

Serves 25 people

Roasted Pork Loin  9 per person

Cranberry and Apricot Chutney, Honey Dijon Mustard and Assorted Rolls

Serves 25 people

*Stations require attendant - \$100 for Two Hours, \$25 each additional half hour





***Create Your Own Pasta Station 16 per person**

Pastas (*select 2*): Garganelli, Cavatappi, Butternut Squash Ravioli 

Proteins (*select 2*): Chicken, Sausage, Shrimp 

Sauces (*select 2*): Pesto Cream, Sage Brown Butter, Tomato, Alfredo Sauce  

Includes Tomatoes, Bell Peppers, Onions, Roasted Garlic, Mushrooms, Broccoli, Zucchini, Artichokes and Pine Nuts  

Served with Herb Olive Oil Garlic Bread

Maximum 75 people

Bourbon and Maple Glazed Ham  10 per person

Honey Dijon Mustard Sauce and Assorted Rolls

Caesar Salad Station  12 per person

Romaine Lettuce, Hot Smoked Salmon, Grilled Chicken, Crostini, Aged Shaved Parmesan Cheese, Black Olives, Tomatoes

Flat Bread Station 9 per person

Margherita 

Tomato Sauce, Fresh Mozzarella, Basil, Extra Virgin Olive Oil

Arugula Pesto 

Cherry Tomatoes, Fresh Mozzarella, Shiitake Mushrooms

Smoked Salmon

Chive Sour Cream, Field Greens, Shaved Fennel, Capers, Lemon, Extra Virgin Olive Oil

Milanese

Roasted Red Pepper, Artichoke, Prosciutto, Gorgonzola and Basil



BEVERAGE SERVICE

BAR SERVICE

Call Brands	6.75/7.25
Premium Brands	7.50/8
Super Premium Brands	9.50/10.50
Domestic Beer	5.50/6
Imported/Specialty Beer	6.25/6.75
House Wine	7/7.50
Premium Wine	8/8.50
Non-Alcoholic Beer	5/5.50
Cordials	8.50/9
Can Soda/Juice	3.50/4
Bottled Water	3.50/4

First price indicates hosted bar pricing, second price indicates cash bar pricing

A \$30 Cocktail Server Fee will apply for groups of 20 persons or less

BAR PACKAGES

First Hour

Call Brands	14 per person
Premium Brands	16 per person
Super Premium Brands	18 per person

Each Additional Hour

Call Brands	8 per person
Premium Brands	10 per person
Super Premium Brands	12 per person

Bar Package Pricing does not include specialty drinks

If a minimum consumption of \$500 per bar is not met, a fee of \$100 per bartender will apply



BEVERAGE SELECTION

Call Brands

Smirnoff Vodka
Jim Beam
Cutty Sark Scotch
Gilbey's Square Gin
Castillo Rum
Sauza Giro
Windsor
Christian Brothers
Trinity Oaks Wine
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Premium Brands

Absolut Vodka
Jack Daniels
Johnny Walker Red
Tanqueray Gin
Bacardi Silver Rum
Cuervo Gold
Seagram VO
Korbel Brandy
Trinity Oaks Wine
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

Super Premium Brands

Grey Goose Vodka
Maker's Mark
Johnny Walker Black
Bombay Sapphire
Bacardi 8
Cuervo 1800
Crown Royal
Courvoisier VS
Sterling VC
Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt

BEER SELECTION

Domestic

Budweiser
Bud Light
Miller Lite
O'Douls

Import/Specialty

Amstel Light
Heineken
Summit EPA



WINE SELECTION

Sycamore Lanes	30 per bottle
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon	

See Wine List for Additional Selections

CHAMPAGNE SELECTIONS

Roederer Estate	52 per bottle
Charles de Fere	35 per bottle

NON-ALCOHOLIC SELECTIONS

Tropical Punch	48 per gallon
Sparkling Non-Alcoholic Wine	22 per bottle
Sparkling Catawba	20 per bottle
Sparkling Apple Cider	20 per bottle
Hot Cider	48 per gallon

BLOODY MARY BAR

Smirnoff Vodka 15 per person

Absolut Vodka 18 per person

Garnishes to Include: Assorted Cheese Cubes, Pickles, Pepperoncini, Pickled Vegetables, Pepperoni, Shrimp, Brussels Sprouts, Asparagus, Stuffed Olives, Cipollini Onions, Beef Sticks, Celery

Minimum 50 people

MARTINI SELECTION

Host Bar 10

Cash Bar 12

The Classic Cosmopolitan

Absolut Vodka, Cointreau, Cranberry Juice, Fresh Lime Juice, Lime

Traditional Martini

Tanqueray Gin, Splash of Dry Vermouth, Stuffed Olives

Krona Martini

Grey Goose Vodka, Cointreau, Blood Orange Puree, Citrus Zest

The Gibson Martini

Stoli Vodka and Tanqueray Gin, Dash of Dry Vermouth, Cocktail Onions

Sky Blue Martini

Stoli Vodka, Blue Curacao, Lemon Twist

Espresso Martini

Absolut Vodka, Bailey's, Espresso



WINE LIST

Champagne & Sparkling

Roederer Estate, Anderson Valley, California	52
Zonin, Prosecco, Brut, Italy	36
Nicolas Feillatte, Brut, France	75
J. Roget Brut, America	30
Kristian Regal (Non Alcoholic), America	30

Riesling

Chataeau St. Michelle, Columbia	40
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Sauvignon Blanc

Murphy Goode, North Coast, California	45
Verdillac, Bordeaux, France	39
Evolution "Sokol Blosser", Oregon	48

Chardonnay

Murphy Goode, California	45
10 Span, Central Coast, California	39
Hess Select, Napa, California	40
Montes, Chile	36
Pouilly Fuisse, Bouchard, France	55
Joel Gott, California	43

Interesting Whites

Santa Margherita Pinot Grigio, Italy	32
Ferrari Carano Pinot Grigio, Sonoma, California	37
La Vieille Ferme Rose, France	34
Vouvray Monmousseau Chenin Blanc, France	36
Jovino Pinto Gris. Oregon	35
Villa Pozzi Moscato, Sicily	38

Pinot Noir

Cono Sur "Bicicleta", Chile	55
La Crema, Sonoma Coast, California	50
10 Span, Central Coast, California	39

Zinfandel

Joel Gott, California	38
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Merlot

Boomtown, Washington	35
Falesco, Umbria, Italy	38

Cabernet Sauvignon

The Show, California	38
10 Span, Central Coast, California	39
Caymus, Napa, California	150
Jordan, Sonoma, California	105

Interesting Reds

Ménage a Trois Red Blend, California	48
Conquista Malbec, Mendoza, Argentina	40
Greg Norman Shiraz, Australia	42

