

## **The Continental Buffet**

### **The French**

Chilled Fresh Juices  
Assorted Croissants and Danishes  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$18

### **The Continental**

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  
\$20

### **The Deluxe Continental**

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  
\$24

**Additional Items**

*May be added to your breakfast buffet, priced per person*

Scottish Smoked Salmon (3 oz per person) Capers, Red Onions, Tomatoes, Asparagus, Extra Virgin Olive Oil	\$7
Buttermilk Pancakes with Berry Compote and Pure Maple Syrup	\$7
Asparagus and Wild Mushroom Tart with Grape Tomatoes, Fresh Herbs and Raclette Cheese	\$6
Southwestern Breakfast Wrap Breakfast Sausage or Chorizo with Scrambled Eggs, Pepper Jack Cheese, Spinach, Hash Browns, Sour Cream and Salsa	\$6
Grilled Egg Sandwich with Ham and Cheddar Cheese on a Croissant	\$6
McCann's Oatmeal with Honey, Brown Sugar Almonds and Berry Compote	\$6
Assorted Dry Cereals with Skim and 2 % Milk	\$4
Individual Fruit Yogurts	\$4

*Our Breakfast Buffet Enhancements are Designed to Compliment your Breakfast Buffet  
Minimum of 10 Guests*

*\*\*Stations require attendant - \$100 chef fee*

<b>**Omelette Station</b> Ham, Mushrooms, Spinach, Onions, Bell Peppers, Cheddar Cheese, Diced Bacon, Diced Sausage, Diced Tomatoes and Smoked Salmon	\$7
<b>Malted Waffle Station</b> Served with Fresh Seasonal Berries, Cranberry Apricot Preserve, Chocolate Sauce Maple Syrup and Whipped Cream	\$7
<b>Open Faced Brioche Toast</b> Grilled Brioche Bread with Herb Scrambled Eggs, Wild Mushroom Ragu, Preserved Tomatoes and Provençal Hollandaise	\$7
<b>Crab Cake Benedict</b> Poached Egg, Asparagus, Roasted Tomato with a Light Chipotle Hollandaise	\$8

**The Breakfast Buffet**  
~Minimum 20 People

**American Breakfast**

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display  
Scrambled Eggs with Chives  
Applewood Smoked Bacon and Sausage Links  
Oven Roasted Herb Yukon Gold Potatoes  
Assorted Croissants, Pains au Chocolat, and Muffins  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$26

**Southwestern Breakfast Buffet**

Chilled Fresh Juices  
Seasonal Sliced Fresh Fruit Display with Tropical Fruits  
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: Pear Tomato Salsa, Sour Cream, Avocado, Jalapenos, Black Beans and Corn Salsa  
Croissants, Muffins, Bagels  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$28

**European Breakfast Buffet**

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, Muffins, and Miniature Baguettes  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$28

**Northstar Breakfast Buffet**

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, Pains au Chocolat, and Muffins  
Butter, Preserves, Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$29

### **Low Carb Breakfast Buffet / Gluten Free**

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, Grapefruit Segments and Fresh Herbs

Scrambled Eggs with Chives

Smoked Scottish Salmon, 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

\$36

### **Brunch Buffet**

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, Balsamic Vinegar

Smoked Scottish Salmon, Capers, Red Onions, Asparagus, and Tomatoes

Traditional Eggs Benedict with Hollandaise Sauce

Chicken Wellingtons with a Mushroom Cream Sauce

Scrambled Eggs with Chives

Applewood Smoked Bacon and Sausage Links

Oven Roasted Herb Yukon Gold Potatoes

Seasonal Vegetables

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

\$42

## **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**

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

\$22

### **Breakfast Wrap**

Flour Tortilla with Sausage, Spinach, and Wild Mushroom Ragu

Scrambled Eggs with Pepper Jack Cheese

Salsa, Sour Cream and Avocado

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

\$22

### **Brioche French Toast**

Mascarpone Maple and Honey Whipped Cream with Strawberries and Bananas

Maple Syrup and Chocolate Sauce

Applewood Smoked Bacon

Freshly Brewed Coffee, Decaf, Tea and Milk

\$21

### **Steak and Eggs**

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

\$24

### **Wild Mushrooms and Herb Cheese Omelette**

Oven Roasted Yukon Gold Potatoes

Assorted Pastry Basket

Butter, Preserves, Honey

Freshly Brewed Coffee, Decaf, Tea and Milk

\$21

## A la Carte Selection

### Beverage

Freshly Brewed Coffee, Decaf, Tea and Milk	\$51 per gallon
Assorted Soda	\$3.50 each
Bottled Water	\$3.50 each
Bottled Assorted Juices	\$4.50 each
Assorted Izzie Sparkling Fruit Juices	\$4.50 each
Spiced Apple Cider	\$42 per gallon
Lemonade	\$40 per gallon
Iced Tea	\$40 per gallon
Chilled Fruit Juices: Apple, Orange, Grapefruit, Tomato, Cranberry	\$19 per carafe
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 dozen
Assorted Muffins, Croissants and Danishes	\$35 per dozen
Coffee Cakes – Crème Brule, Cinnamon, Powdered Crumb	\$35 per dozen
Biscotti	\$36 per dozen
Breakfast Fruit Breads	\$32 per dozen
Scones – Blueberry, Raspberry, Chocolate, Cinnamon	\$36 per dozen

### Snacks

Chocolate Chunk Brownies	\$33 per dozen
Chocolate Dipped Strawberries	\$39 per dozen
European Miniature Pastries	\$42 per dozen
Assorted European Petit Fours	\$38 per dozen
Assorted Cookies	\$33 per dozen
Dessert Bars:	\$33 per dozen
Luscious Lemon, Oatmeal Cranberry, Pecan Chocolate, Chocolate Chunk	
Assorted Gourmet Ice Cream Bars	\$4.50 each
Full Size Candy Bars	\$3 each
Granola Bars	\$3 each
Kettle Chips with Extra Virgin Olive Oil, Parmesan Cheese and Fresh Herbs	\$20 per pound
Jumbo Hot Pretzels with Mustard- Honey, Yellow, Grain	\$4.25 each
Popcorn	\$20 per pound
Trail Mix	\$3.00 each
Mixed Nuts	\$4 each
Fruit and Nut Trail Mix	\$4 each
Individual Yogurt	\$3.50 each
Whole Fresh Fruit	\$2.50 each
Sliced Fresh Fruit	\$5 per person

## **Meeting Breaks**

### **Mid Morning Break**

Sliced Seasonal Fruit and Berries  
Breakfast Fruit Breads and Coffee Cakes  
Granola Bars  
Individual Yogurts  
Freshly Brewed Coffee, Decaf, Tea and Milk  
\$12 per person

### **Up North Warm-Up**

Hot Spiced Apple Cider or Hot Chocolate  
Artisan Cheese Display and Lavosh  
Individual Granny Smith Apple Crisp with Cinnamon Vanilla Whipped Cream  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Bottled Water  
\$15 per person

### **Sweet Shop**

Freshly Baked Cookies – Chocolate Chip, Oatmeal Raisin and Triple Chocolate  
Dessert Bars – Lemon, Chocolate Raspberry, Pecan Chocolate,  
Bottled Flavored Milks: Strawberry, Chocolate, 2 % and Skim Milk  
Bottled Water  
\$13 per person

### **Spa Break**

Individual Fruit Yogurts  
Kashi Granola and Fruit Bars  
Sliced Fresh Seasonal Fruit and Berries  
Bottled Smoothies  
Assorted Herbal Teas  
Water with Cucumber or Orange Slices  
\$14 per person

### **Minnesota and Wisconsin Cheese Break**

Artisan Cheese Display  
Cranberry and Apricot Compote  
Fresh Seasonal Fruit and Berries  
Artisan Bread and Lavosh  
Assorted Sodas and Bottled Water  
\$15 per person

### **Fiesta Break**

Tri Color Tortilla Chips  
Guacamole with Crème Fraiche  
Fresh Pico de Gallo Salsa  
Mango and Pineapple Salsa with Cilantro and Jalapeno  
Spicy Black Bean Dip with Cilantro and Lime  
Assorted Izze Sparkling Fruit Juices  
\$13 per person

### **Grab and Go Break**

Kashi Granola or Candy Bar  
Banana or Apple  
Bottled Water or Soda  
\$9

**Energy Break**

Red Bull – Regular and Sugar Free  
Starbucks Double Shots  
Starbucks Frappuccino  
Kashi Granola Bars  
Trail Mix  
\$13

**Ice Cream Break**

Dove and Haagan Daz Ice Cream Bars  
Assorted Cookies  
Mint Infused Lemonade  
Assorted Izze Sparkling Fruit Juices  
\$12

**All Day Break****Morning**

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

**Mid-Morning**

Assorted Coffee Cakes  
Refresh Coffee, Decaffeinated and Tea Selection  
Soft Drinks and Bottled Water

**Afternoon**

Fresh Baked Cookies and Chocolate Chunk Brownies  
Dessert Bars – Lemon and Oatmeal Cranberry  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water  
\$36

**Executive Package****Morning**

Chilled Fresh Fruit Juices  
Sliced Fresh Seasonal Fruit and Berries  
Individual Fruit Yogurts  
Freshly Baked Pastries  
Scrambled Eggs with Chives  
Whole Wheat and Plain Bagels with Flavored Cream Cheese  
Butter, Preserves and Honey  
Freshly Brewed Coffee, Decaf, Tea and Milk

**Mid-Morning**

Assorted Coffee Cakes  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water

**Afternoon**

Fresh Assorted Whole Fruit  
Fresh Baked Cookies and Chocolate Chunk Brownies  
Dessert Bars – Lemon and Oatmeal Cranberry  
Freshly Brewed Coffee, Decaf, Tea and Milk  
Soft Drinks and Bottled Water  
\$42

## **Lunch**

### **Plated Sandwiches**

Served with Organic Field Greens or a Cup of Daily Soup, Olive Oil Herb Parmesan Chips, Assorted Cookies,  
Freshly Brewed Coffee, Iced Tea or Hot Tea  
Soda or Bottled Water \$3.50 each

#### **Turkey Croissant Sandwich**

Sliced Turkey with a Cranberry Mayo Spread, Provolone Cheese, Bacon, Sliced Tomatoes and Alfalfa  
Sprouts  
\$21

#### **Club Sandwich**

Sliced Turkey with Whole Grain Mustard Mayo, Bacon, Aged Cheddar Cheese, Sliced Tomatoes and Field  
Greens on Multigrain Bread  
\$21

#### **Grilled Marinated Breast of Chicken Sandwich**

Grilled Breast of Chicken with Arugula Pesto, Roasted Red Pepper  
Organic Field Greens and Fresh Mozzarella on a Ciabatta Bun  
\$22

#### **Chicken Salad Sandwich**

Chicken Salad with Granny Smith Apples, Grapes, Cashews, Cranberries, English Cucumber, Sliced  
Tomatos and Organic Field Greens on Multi-grain Bread or a Whole Wheat Wrap  
\$22

#### **Open Face Shrimp Sandwich**

Open Face Shrimp Sandwich with Mayonnaise, Cilantro, Lime Juice, Avocado, Cucumber on Toasted Brioche  
\$25  
\*Substitute Lobster for \$28/person

#### **Steak Sandwich**

Sliced New York Steak with Organic Field Greens, English Cheddar Cheese, Tomato, Sea Salt, Extra Virgin  
Olive Oil on a Baguette  
\$24

#### **Grilled Vegetable Sandwich**

Roasted Vegetables with Arugula Pesto and Fresh Mozzarella on a Ciabatta Bun  
\$20

#### **Asian Tuna Club**

Pan Seared Yellow Fin Tuna Served Rare with Avocado, Sliced Tomatoes, Wasabi Mayonnaise, Pickled  
Ginger, Spring Mix in Yuzu and Olive Oil  
\$24

### **Boxed Lunch**

Served with Apple or Banana, Bottled Water or Soda, Chips, Pasta Salad and a Chocolate Chip Cookie  
\$21

#### **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

### **Lunch Buffet**

~Minimum 20 people

Served with Freshly Brewed Coffee, Decaf, Tea and Milk

### **Sandwich Shop**

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

\$30

*Add Soup \$4 per person*

Chicken Broth with Vegetable and Mini Pasta

Roasted Tomato Soup

Sweet Potato Soup

### **Build Your Own Sandwich Buffet**

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

Chicken Salad with Cashew 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

\$28

### **The Southwestern**

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 Flank Steak with Southwestern Seasonings

Grilled Garlic Chipotle Chicken Strips

Grilled Seasonal White Fish

Corn Salsa with black beans, cilantro and lime

Spanish Rice

Toppings to Include: Queso Fresco, Shredded Lettuce, Shredded Red Cabbage, Diced Tomatoes, Chopped Jalapenos, Fresh Tomato Salsa and Avocado with Crème Fraîche

Flour and Corn Tortilla Shells

Hard Taco Shells

Chocolate Cake

\$29

### **The Italian**

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, Miniature Mozzarella Cheeses

Meat Balls Alla Arrabiatta with Parmesan Cheese

Pan Seared Chicken wrapped with Prosciutto and Sage, Marsala Sauce and Truffled Creamy Polenta

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs

Tiramisu

\$35

**Garden Buffet**

Chicken Wild Rice Soup with Wild Mushrooms and Leeks

Fresh Tomato Soup

Caesar Salad

Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette

Garganelli Pasta with Grape Tomatoes, Green Beans 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

\$27

Add Herb Marinated Grilled Chicken \$31

Add Pan Seared Salmon \$33

Add Grilled New York Steak \$35

**Picnic Buffet**

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

\$29

**Deli Buffet**

Choice of Two Salads:

Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel and 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, Bleu Cheese with an Apple Cider and Walnut Vinaigrette

Grilled Seasonal Vegetables with Fresh Herbs

Fingerling Potato Salad with Italian Parsley, Dill and Tarragon, Cornichon, Grain Mustard and a Lemon Vinaigrette

Garganelli Pasta with Grape Tomatoes, Green Beans 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, Pickles

Assorted Cookies and Bars

\$32

## **The Midwest**

Seasonal Soup

Organic Field Greens with Pumpkin Seeds, Shredded Carrot, Shaved Fennel and Balsamic Dressing  
Fresh Tomatoes, Pine Nuts, Mozzarella and Basil with Extra Virgin Olive Oil, Sea Salt, and a Balsamic Reduction

### **Choose Two of the Following Entrees:**

Pan Seared Turkey Scaloppini with Sage and Prosciutto and Marsala Sauce

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

Roasted Striploin with a Red Wine Reduction, Pancetta and Wild Mushrooms with Herbs

Roasted Pork Loin with a Cranberry and Apricot Compote

Grilled Atlantic Salmon with Basil Cream Sauce

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

Seasonal Vegetables in Extra Virgin Olive Oil and Fresh Herbs

Herb Fingerling Potatoes

Assorted Rolls and Butter

Warm Apple Crisp with Cinnamon Whipped Cream and Chocolate Torte

\$34

## **Asian Fusion**

Vegetable Spring Rolls with a Chili Dipping Sauce

Cellophane Noodles with Carrot, Cilantro, Sugar Snap Peas, and Ginger Scallions with Yuzu Vinaigrette

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

Seared Coconut, Ginger and Cilantro Marinated Breast of Chicken

Fried Rice with Vegetables, Tofu and Bean Sprouts

Seasonal Vegetables Scented with Garlic and Ginger

Fresh Seasonal Berries with Mascarpone Lime and Honey Whipped Cream, Scented with Vanilla Bean

Fortune Cookies

\$34

## **Starters**

### **Choice of One**

Tomato Soup with Arugula Pesto  
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  
Tomato Salad with Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze  
Caesar Salad with Shaved Parmesan, Kalamata Olives, Sliced Tomatoes and Croutons  
Organic Field Greens with Candied Pecans, Roasted Pears, Cranberries and Crumbled Amablu Cheese

### **Served with Choice of One Dressing:**

Balsamic Vinaigrette  
Champagne Mustard Vinaigrette  
Poppyseed Citrus Vinaigrette  
Buttermilk Ranch  
Bleu Cheese  
French  
Caesar

## **Desserts**

Vanilla Bean Cheese Cake with Strawberry Coulis  
Carrot Cake with Spiced Whipped Cream  
Lemon Raspberry 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

### **Plated Lunch Entrees**

Served with a Starter, Assorted Rolls and Butter, Dessert  
Freshly Brewed Coffee, Decaf, Tea and Milk

### **Salads**

Nicoise Salad with Ahi Tuna, Field Greens, Fingerling Potatoes, Grape Tomatoes, Green Beans, Hard Boiled Eggs, Black Olives and a Lemon Vinaigrette \$26

Skygarden Salad with Grilled New York Steak, Chopped Iceberg Lettuce, Diced Tomatoes, Bacon, Onions, Kalamata Olives, Hard Boiled Eggs, Cucumbers, Avocado and a Honey Mustard Vinaigrette \$27

Caprese Salad with Tomatoes, Fresh Mozzarella Cheese, Pine Nuts, Fresh Basil, Olive Oil and a Balsamic Glaze (Choice of Chicken or Shrimp) \$25

Grilled Chicken with Baby Spinach, Cranberries, Candied Pecans, Amablu Cheese and a Champagne Mustard Vinaigrette \$25

Grilled Salmon Salad with Field Greens, Roasted Pear, Endive, Pine Nuts, Candied Walnuts, Prosciutto, Bleu Cheese and a Cider Walnut Vinaigrette \$26

### **Entrées**

Grilled Atlantic Salmon with Arugula Pesto and Roasted Tomatoes, Herb Fingerling Potatoes, and Asparagus \$30

Pan Seared Sea Bass Wrapped in Prosciutto with Yukon Gold Mashed Potatoes, Lemon Butter, Chives Sauce and Baby Carrots \$32

Pan Seared Australian Sea Bass with Tomato Coulis, Grilled Vegetable Couscous and French Green Beans \$30

Walleye Milanese Breaded in Panko with Fresh Herbs and Parmesan Cheese, Herb Fingerling Potatoes, Caper Remoulade and Seasonal Vegetables \$30

Grilled Beef Tenderloin with Swiss Chard and a Red Wine Reduction, Herb Roasted Fingerling Potatoes and Baby Carrots \$34

Roasted Chicken with Roasted Tomatoes, Herb Scented Chicken Jus, Wild Mushroom Risotto, and an Asparagus Carrot Medley \$28

Pan Seared Breast of Chicken with Roasted Tomatoes, Mushroom and Bacon Ragu and a Red Wine Reduction, Mediterranean Couscous and a Green Bean Carrot Medley \$28

Pan Seared Breast of Chicken Wrapped in Prosciutto and Sage with a Marsala Reduction, Wild Mushroom Risotto and Asparagus \$28

Roasted Pork Loin with a Calvados White Wine Sauce, Caramelized Granny Smith Apples, Yukon Gold Mashed Potatoes and Seasonal Vegetables \$28

### **Vegetarian**

Garganelli Pasta with Roasted Tomatoes, Fresh Herbs, Extra Virgin Olive Oil, Asparagus, Mozzarella Cheese, and Arugula Pesto \$26

Pappardelle Pasta with Asparagus, Roasted Fennel, Preserved Tomatoes, Cippolini Onions, Pine Nuts and Parmesan \$26

Cavatappi Pasta with Roasted Garlic, Cippolini Onions, Sun-dried Tomatoes, Fresh Herbs and a White Wine Cream Sauce \$26

Grilled Vegetable Wellington with White Wine and a Wild Mushroom Cream Sauce Garnished with Seasonal Vegetables \$26

**Plated Dinner**

Entrees are served with Artisan Rolls, Butter, Coffee, Tea Selection or Iced Tea

**Choice of One Starter:****Soup**

Tomato Soup with Basil Oil

Potato Leek Soup with Arugula Pesto

Butternut Squash with Crème Fraîche and Pistachios

Wild Rice with Fresh Herbs, Shiitake Mushrooms and Corn

**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, Grapes Tomatoes and Shaved Parmesan Cheese

Wedge Salad with Iceberg Lettuce, Bacon, Cherry Tomatoes, Bleu Cheese Crumbles with Choice of Dressing

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

**Entrees**

Salmon

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

\$36

Pan Seared Striped Sea Bass

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

\$39

Grilled Halibut

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

\$36

Grilled Veal Chop

Cipollini Onions, a Red Wine Reduction, Herb Fingerling Potatoes and Seasonal Vegetable Ragout

\$45

Lamb Tenderloin

Rosemary Reduction with Farro Risotto and Baby Vegetables

\$42

Roasted Chicken

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

\$32

Pan Seared Chicken

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

\$32

New York Steak

Thyme Scented Reduction with Herb Fingerling Potatoes and an Asparagus Wild Mushroom Ragout  
\$39

Filet Mignon Tournedos

Red Wine Reduction with Truffle Oil, Braised Swiss Chard, Aged Wisconsin Cheddar Polenta and Baby Carrots  
\$42

Roasted Pork Tenderloin

Pork Loin Wrapped in Prosciutto with Roasted Granny Smith Apples, Calvados Apple Cider Cream Reduction, Yukon Gold Mashed Potatoes and Grilled Asparagus  
\$36

### **Combination Entrees**

Shrimp and Grilled Beef Tenderloin

Red Wine Reduction, Braised Swiss Chard, Wild Mushroom and Asparagus Risotto with Baby Carrots  
\$46

Grilled Salmon and Grilled Beef Tenderloin

Béarnaise Sauce, Herb Fingerling Potato and a Seasonal Vegetable Medley  
\$45

Grilled Beef Tenderloin and Lobster Tail

Red Wine Reduction, Truffle Oil, Morel Mushroom and Asparagus Risotto  
\$58

Grilled Chicken Breast and Grilled Beef Tenderloin

Red Wine Reduction, with Yukon Gold Mashed Potatoes and a Seasonal Vegetable Medley  
\$45

**Dinner Buffet**  
~Minimum 30 people

**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, Cranberry and Balsamic Vinaigrette  
Caesar Salad with Croutons, Kalamata Olives, Grapes Tomatoes and Shaved Parmesan Cheese

**Entrees- Select Two**

Prosciutto Wrapped Chicken Breast with a Sage Red Wine Reduction  
  
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 Caper Lemon 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 with Julienne Vegetables

**Vegetables- Select One**

French Green Beans  
Baby Carrots with Fresh Herbs  
Seasonal Vegetable Medley  
Asparagus

**Dessert- Select Two**

Vanilla Bean Cheese Cake with Strawberry Coulis  
Carrot Cake with Spiced Whipped Cream  
Lemon Raspberry 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

Buffet includes freshly baked rolls with butter, coffee, decaf, tea and cream

\$48 per person

\$52 includes choice of three entrées and an additional starch

## Reception

### Cold Hors D'oeuvres- 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 Pumpernickel Bread	\$50
Lobster on Brioche with Truffle Aioli	\$60
Red Pepper Confit Crostini	\$38
Mozzarella, Cherry Tomato, Black Olive, Arugula Pesto Skewer	\$40
Curried Chicken Salad with Golden Raisins and Granny Smith Apples on Pumpernickel Bread	\$42
Roasted Beef Crostini with Whole Grain Mustard Aioli, Shaved Parmesan Topped with Arugula Petso and Micro Greens	\$60

### Hot Hors D'oeuvres- 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, 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 Provencal	\$55
Opened Face Mini Hamburger Crostini with Whole Grain Mustard Aioli	\$45
Bacon Wrapped Shrimp	\$60
Miniature Reuben with Corned Beef, Sauerkraut and Raclette Cheese Caraway Rye, \$45	
Miniature Rachel with Turkey, Coleslaw and Raclette Cheese on Caraway Rye	\$45
Chicken Wings with BBQ Chipotle Sauce and Bleu Cheese Dip	\$38

### Displays - Per Person Price

Baked Brie in Puff Pastry, Cranberry and Apricot Chutney, Pecans (Serves 25 people)	\$5
Cheese Display, Apricot Chutney, Lavosh, Artisan Bread	\$6
Crudités with Caramelized Onions and Fresh Herb Dip	\$5
Sliced Fresh Fruits and Seasonal Berries	\$5
Hummus, Pita Bread	\$5
Antipasto Display: Cured Italian Meats, Artisan Cheeses, Grilled Marinated Vegetables	
Olives, Artichokes, Assorted Breads and Lavosh	\$9
Homemade Potato Chips with Parmesan and Truffle Oil	\$4
Roasted Whole Salmon Display with Ginger and Garlic Stir Fried Vegetables (Serves 50 people)	\$7.50
Smoked Salmon Display, Capers, Asparagus, Red Onions, Shaved Fennel	
Tomato, Chives Cream Cheese (Serves 25 people)	\$9

### Small Plates and Shooters- Per Piece Price

Seared Black Pepper Crusted Tuna with Apple Cilantro Slaw and Wasabi Aioli	\$6
Jumbo Lump Crab Cake Crostini with Pear Slaw, Arugula and Lemon Caper Aioli	\$6
Shrimp Ceviche Martini with Mango Salsa and Tortilla Crisps	\$7
Pan Seared Sea Scallop with Lime Cilantro Papaya Salsa and Grape Seed Oil	\$6
Grilled Marinated Lamb Chop in Herb Provencal, Garlic and Extra Virgin Olive Oil	\$8
Asparagus and Grape Tomatoes with Fresh Herbs Tartlet	\$6
Cantaloupe and Honey Dew Wrapped in Prosciutto with Aged Balsamic Vinegar	\$5
Fig with Ricotta Cheese and Prosciutto, Pecans and Aged Balsamic Vinegar (Seasonal)	\$5
Pan Seared Sirloin Steak Medium Rare Baguette with Grain Mustard Aioli and Arugula Pesto	\$5
Avocado and Chickpea Salad on Iceberg with Champagne Cilantro Vinaigrette	\$4
Aged Wisconsin Cheddar Grilled Cheese on Brioche with a Roasted Tomato Soup Shooter	\$4
Tabouli, Endive with Grape Tomatoes, Olive Oil and Lemon Vinaigrette	\$4

## **Reception Stations**

**\*Stations require attendant \$100 for 2 hours, \$25 for each additional half hour**

### **\*Carved Roasted Tenderloin of Beef**

Whole Grain Mustard, Caramelized Onion Aioli, Horseradish Sauce and Assorted Rolls  
\$16 per person - *Serves 25 people*

### **\*Carved Beef Striploin**

Whole Grain Mustard and Tarragon Sauce, Horseradish Chives Sauce and Assorted Rolls  
\$14 – *Serves 30 people*

### **Roasted Atlantic Salmon Provencal**

Caper Remoulade, Spinach, Carrots and Grape Tomatoes Relish  
\$11 – *Serves 25 people*

### **Herb Roasted Turkey Breast**

Orange Cranberry Preserve, Grain Mustard Sauce and Assorted Rolls  
\$9 per person – *Serves 25 people*

### **Roasted Pork Loin**

Cranberry and Apricot Chutney, Honey Dijon Mustard and Assorted Rolls  
\$9 per person – *Serves 25 people*

### **Create your own Pasta Station**

(Maximum 75 people)

Pastas to Include Garganelli, Cavatappi and Butternut Squash Ravioli  
Choice of Chicken, Sausage, Shrimp, Tomatoes, Bell Peppers, Onions, Roasted Garlic, Mushrooms, Broccoli, Zucchini, Artichokes, Pine Nuts

Sauces to include Pesto Cream, Sage Brown Butter or Tomato Sauce

Served with Herb Olive Oil Garlic Bread.

\$16 per person

### **Bourbon and Maple Glazed Ham**

Honey Dijon Mustard Sauce and Assorted Rolls  
\$10 per person

### **Caesar Salad Station**

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

\$12 per person

### **Flat Bread Station**

\$8 per person

(Based on 1 flatbread per person)

#### *Margherita*

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

#### *Arugula Pesto*

Roasted 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, Basil

## Beverage Service

Bar Service	Host Bar	Cash Bar
Call Brands	\$6.25	\$6.75
Premium Brands	\$7.25	\$7.75
Super Premium Brands	\$9.00	\$10.00
Domestic Beer	\$5.25	\$5.75
Imported Beer/Specialty	\$6.00	\$6.50
House Wine	\$6.50	\$7.00
Premium Wine	\$8.00	\$8.50
Non-Alcoholic Beer	\$5.00	\$5.50
Cordials	\$8.00	\$8.50
Can Soda, Juice	\$3.00	\$3.50
Bottled Water	\$3.00	\$3.50

- A \$30.00 Cocktail Server Fee will apply for groups of 20 persons or less.

## Bar Packages

	Call Brands	Premium Brands	Super Premium Brands
<b>First Hour</b>	\$14.00 per person	\$16.00 per person	\$18.00 per person
<b>Each Additional Hour</b>	\$8.00 per person	\$10.00 per person	\$12.00 per person

Bar Package Pricing does not include specialty drinks.

If a minimum consumption of \$500.00 per bar is not met, a fee of \$100.00 per bartender will apply.

## Beverage Selection

Call Brands	Premium Brands	Super Premium Brands
Smirnoff Vodka	Absolut Vodka	Grey Goose Vodka
Jim Beam	Jack Daniels	Maker's Mark
Cutty Sark Scotch	Johnny Walker Red	Johnny Walker Black
Gilbey's Square Gin	Tanqueray Gin	Bombay Sapphire
Castillo Rum	Bacardi Silver Rum	Bacardi 8
Sauza Giro	Cuervo Gold	Cuervo 1800
Windsor	Seagram V.O	Crown Royal
Christian Brothers	Korbel Brandy	Courvoisier VS
Trinity Oaks Wine	Trinity Oaks Wine	Sterling VC
Dry Vermouth Noilly Pratt	Dry Vermouth Noilly Pratt	Dry Vermouth Noilly Pratt
Sweet Vermouth Noilly Pratt	Sweet Vermouth Noilly Pratt	Sweet Vermouth Noilly Pratt

## Beer Selection

Domestic	Imports/Specialty
Budweiser	Amstel Light
Bud Light	Heineken
Miller Lite	Summit EPA
O'Douls	

## Wine Selection

	Per Bottle
Coastal Vines – Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon	\$30
Albertoni - Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon	\$32

*See Wine List For Additional Selections*

## Champagne Selection

Freixenet, Cava	\$29
Charles de Fère	\$38

## **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** Minimum 50 People

Garnishes to Include: Assorted Cheese Cubes, Pickles, Pepperocini, Pickled Vegetables, Pepperoni, Shrimp, Brussel Sprouts, Asparagus, Stuffed Olives, Cippolini Onions, Beef Sticks, Celery

Smirnoff Vodka \$15 per person  
Absolut Vodka \$18 per person

## **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, Cointreau, Blood Orange Purée  
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 Vanilla, Bailey's, Espresso

## Wine List

Bin #		Bottle
<b>Champagne &amp; Sparkling, NV</b>		
100	Roederer Estate, Anderson Valley, California	\$52
101	Crémant de Loire, Langlois-Chateau, France	\$55
102	Moet & Chandon, Impérial, Epernay, France	\$98
103	Veuve Clicquot, Reims, France	\$105
104	Freixenet, Cava, Spain	\$29
<b>Rose</b>		
200	Jean-Luc-Colombo, France	\$32
<b>Riesling</b>		
300	Loosen, "Dr. L", Mosel, Germany	\$32
<b>Sauvignon Blanc</b>		
300	Joel Gott, California	\$34
301	Villa Maria Marlborough, New Zealand	\$36
303	Domaine de Saint Pierre, Sancerre, France	\$45
<b>Chardonnay</b>		
500	Chalone Vineyard, Monterey, California	\$32
501	Joel Gott, California	\$38
502	Sonoma-Cutrer, Russian River Ranches, California	\$48
503	Artesa, Carneros, California	\$50
<b>Interesting Whites</b>		
600	Pinot Grigio, Simboli, Italy	\$32
601	Pinot Blanc, Trimbach, Alsace, France	\$35
603	Pine Ridge, Chenin Blanc-Vigonier, California	\$32
<b>Pinot Noir</b>		
700	Chalone Vineyard, Monterey, California	\$34
701	Angeline, California	\$42
702	Byron, Santa Maria, California	\$55
<b>Zinfandel</b>		
800	Rosenblum, California	\$39
801	Beckstoffer, "Victory", California	\$40
802	Rombauer Vineyards, California	\$58
<b>Merlot</b>		
900	Hahn Estates, Monterey, California	\$32
902	Benziger, Sonoma County, California	\$45
903	Sterling Vineyards, Napa Valley, California	\$50

**Cabernet Sauvignon**

1000 Cousino Macul, Chile	\$32
1002 J. Lohr, Seven Oaks, Paso Robles, California	\$38
1003 Penley Estate, 'Phoenix', Coonawarra, Australia	\$48
1004 Kenwood, 'Jack London', Sonoma County, California	\$49
1005 Merryvale, 'Starmont', Napa Valley, California	\$55
1006 Justin, Paso Robles, California	\$57

**Interesting Reds**

1100 Meritage, Hahn Estates, California	\$35
1101 Malbec, IQUE, Mendoza, Argentina	\$32
1102 Super Tuscan, Poggio Morino, Italy	\$32
1103 Tempranillo, Valdubon, Spain	\$32
1104 Côtes du Rhône, E. Guigal, France	\$36
1106 Super Tuscan, Brancaia Tre, Italy	\$40
1108 Petite Sirah, Foppiano, Russian River, California	\$45