

CATERING COLLECTION

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Welcome to the Radisson Blu Minneapolis Downtown Catering Collection.

We have carefully designed the menu to meet our farm-to-table philosophy. Our collection is cutting-edge, and food is always prepared to be high-end restaurant quality. If you have an idea for your own event, we welcome the opportunity to create customized menus that are specific to your needs and expectations.

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POLICIES AND PROCEDURES

FOOD AND BEVERAGE SELECTIONS

All food and beverage menu selections are due a minimum of three weeks prior to the first day of the event, along with an estimated guest guarantee. If menu selections are not received, selections will be subject to availability up to one week prior to the event. Selections not received within one week prior to the event will be subject to Banquet Chef's choice. For events scheduled less than three weeks prior to start date, please contact your Events or Catering Manager for menu availability.

GUARANTEES

The final guarantee for all food and beverage functions is required 72 business hours prior to the first day of the event. If the final guarantee is not given to the hotel, the estimated attendance number will be used as your guarantee. Groups may increase their guarantee within the 72-hour window but may not decrease. For Breakfast, Lunch and Dinner Buffets, the minimum guarantee is 25 guests. Should the group choose to guarantee less than 25, a taxable \$100 service fee will be added to each meal function. The hotel will prepare and set 3% over your guarantee for all meal functions.

DURATIONS OF MEALS

Our buffet and food stations are all priced as per the below meal duration:

Breakfast Buffet	2 hours
Lunch Buffet	1-1 ½ hours
Dinner Buffet	2 hours
AM and PM Breaks	30 minutes
Reception Stations (Added to Dinner Buffet)	2 hours
Reception Stations (Stations only, no Buffet)	1 hour

QUOTED PRICES

All food and beverages are subject to a 14.92% service charge, which is paid solely to the employees serving your function (limited to Wait Staff, Service Employees and Service Bartenders), and a separate 7.08% administrative fee. The administrative fee defrays overhead costs associated with your event and no part of it is paid to the Service Employees.

All food and beverage are subject to an 11.025% sales tax. All alcohol is subject to a 13.525% sales tax. Prices are subject to change.



CONTINENTAL BREAKFAST

Continental Breakfasts include Freshly Brewed Lavazza Regular & Decaffeinated Coffee, Assorted Rishi Herbal Teas, and Freshly Chilled Orange Juice and Cranberry Juice.

All items are Vegetarian.

NICOLLET CONTINENTAL

Seasonally Inspired Fresh-Cut Fruits and Mixed Berries **GF V VG DF**

Assorted Freshly Baked Muffins and Danishes **VG**

Freshly Chilled Orange Juice and Cranberry Juice **GF V VG DF**

\$25 per guest

RIVERFRONT CONTINENTAL

Seasonally Inspired Fresh-Cut Fruits and Mixed Berries **GF V VG DF**

Assortment of Croissants and Freshly Baked Muffins, Artisan Butter and Preserves **VG**

Low Fat Organic and Greek Yogurts **GF VG**

Dry Cereal Station with Granola, Raisin Bran, Kashi, Corn Flakes, and Special K **VG**
(Skim, 2% and Almond Milk)

Freshly Chilled Orange Juice and Cranberry Juice **GF V VG DF**

\$28 per guest

CITY OF LAKES CONTINENTAL

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **GF VG**

Selection of Bakery Bagels with Assorted Flavored Cream Cheeses **VG**

Hearty Oatmeal with Dried Fruits, Brown Sugar, and Berry Compote **GF V VG DF**

Low Fat Organic and Greek Yogurts **GF VG**

Freshly Chilled Orange Juice and Cranberry Juice **GF V VG DF**

\$28 per guest

TWIN CITIES CONTINENTAL

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **GF VG**

Hearty Oatmeal with Dried Fruits and Nuts **GF V VG DF**

Whole Wheat Bagels, Low Fat Cream Cheese, Artisan Butter, and Preserves **VG**

Oat Bran Raisin Muffins **VG**

Cage Free Boiled Eggs **GF V VG DF**

Berry Blended Smoothies **GF**

Freshly Chilled Orange Juice, Cranberry Juice, and V-8 Juice **GF V VG DF**

\$30 per guest



GF Gluten Free **V** Vegan **VG** Vegetarian **DF** Dairy Free



BREAKFAST À LA CARTE

Enhance your Breakfast with the following à la carte items.
All items are sold as enhancements only and are not intended to be individually sold.

Individual Organic Yogurt and Berry Parfait with Granola GF VG	\$6 each	Assorted Dry Cereals (Skim, 2% and Almond Milk) VG	\$5 each
Individual Banana Berry Smoothies GF VG	\$4 each	Assorted Individual Organic Low Fat and Greek Yogurts GF VG	\$5 each
Ham, Egg and Cheese Mini Croissant Sandwiches	\$8 each	Turkey Sausage Links GF DF	\$4 per guest
Bacon, Egg and White Cheddar Mini Croissant Sandwiches	\$8 each	Maple Link Sausage GF DF	\$4 per guest
Hearty Oatmeal with Dried Fruits, Brown Sugar, and Almonds GF VG	\$6 per guest	Pecan Smoked Bacon GF DF	\$4 per guest
Frittata with Spinach, Feta Cheese, Oven-Dried Tomatoes GF VG	\$6 each	Roasted Fingerling Potatoes GF V VG DF	\$3 each
Scrambled Cage Free Eggs with Smoked Salmon, Cream Cheese and Chive GF	\$10 per guest	Bakery Basket – Buttermilk Biscuit, Croissant, Danish, Muffin, Artisan Butter, and Preserves VG (Serves approx. 4 guests)	\$20 per basket
Eggs Benedict, Soft Poached Cage Free Eggs, English Muffin, House-Cured Back Bacon, Hollandaise Sauce	\$12 per guest	Assorted Bagels with Flavored Cream Cheese and Preserves VG	\$42 per doz
Breakfast Burrito with Cage Free Eggs, Chorizo, Salsa, and Pepper Jack Cheese	\$8 each	Bircher Muesli VG (Almond Milk, Organic Yogurt, Berries)	\$6 each
Cage Free Chilled Hard-Boiled Eggs GF V VG DF	\$3 each	Cold Smoked Lox, Fresh Dill Cream Cheese, and Bagels VG	\$9 per guest
		Brioche French Toast, Maple Syrup, Powdered Sugar, and Mixed Berry Compote VG	\$8 per guest



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BUFFET BREAKFAST

Breakfast Buffets include Freshly Brewed Lavazza Regular & Decaffeinated Coffee, Assorted Rishi Herbal Teas, and Freshly Chilled Orange Juice and Cranberry Juice.

Egg Whites or Egg Beaters may be substituted for an additional \$2 per guest.

LAKE NOKOMIS BREAKFAST

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **GF VG**

Assorted Freshly Baked Muffins and Danishes **VG**

Dry Cereal Station with Granola, Raisin Bran, Kashi, Corn Flakes, and Special K (Skim, 2% and Almond Milk) **VG**

Cage Free Scrambled Eggs **GF VG**

Pecan Smoked Bacon and Maple Link Sausage **GF DF**

Potato Pancakes **GF VG DF**

\$37 per guest

CEDAR LAKE BREAKFAST

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **VG**

Hearty Oatmeal with Dried Fruits, Brown Sugar, and Berry Compote **GF VG**

Assortment of Croissants and Freshly Baked Muffins, Artisan Butter, Preserves **VG**

Cage Free Scrambled Eggs with Mushrooms, Onions and Peppers **GF VG**

Pecan Smoked Bacon, Turkey Sausage **GF DF**

Cottage Potatoes with Fresh Herbs **GF V VG DF**

\$38 per guest

LAKE HARRIET BREAKFAST

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **GF VG**

Assortment of Croissants, Freshly Baked Muffins, and Danishes **VG**

Berry Blended Smoothies **GF VG**

Roasted Tomato and Spinach Frittata with Feta Cheese **GF VG**

Cinnamon Brioche French Toast, Local Maple Syrup **VG**

Pecan Smoked Bacon, Maple Link Sausage **GF**

Roasted Fingerling Potatoes with Thyme **GF V VG DF**

\$40 per guest

LAKE OF THE ISLES BREAKFAST

Seasonally Inspired Fresh-Cut Fruits, Mixed Berries, and Honey Whipped Greek Yogurt **GF VG**

Assortment of Croissants, Freshly Baked Muffins, and Danishes **VG**

Organic Yogurt and Berry Parfaits with Granola **GF VG**

Smoked Salmon Benedict, Grilled Tomato, Poached Egg, Hollandaise Sauce

Smoked Shoulder Bacon, Turkey Sausage **GF DF**

Irish Boxti Potatoes, Low Fat Sour Cream, and Chives **GF VG**

V-8 Juice, Freshly Juiced Carrot and Apple **GF V VG DF**

\$42 per guest



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BREAKFAST STATIONS

Designed to complement your Continental Breakfast or Buffet. Chef Attendant required: \$150 per station.

OMELETTE STATION

Cage Free Eggs, Egg Whites, Turkey Sausage, Maple Link Sausage, Smoked Ham, Diced Pecan Smoked Bacon, Mushrooms, Onions, Bell Peppers, Spinach, Tomatoes, Basil Relish, Chèvre, Cheddar Cheese, and Feta **GF**

\$15 per guest

MINNESOTA MALTED WAFFLE STATION

Fresh Strawberries, Warm Blueberry and Apple Compote, Whipped Cream, Artisan Butter, Maple Syrup, Toasted Pecans, and Powdered Sugar **VG**

\$11 per guest

CRÊPE STATION

Warmed to Order with Apple or Cherry Compote, Fresh Bananas, Chocolate Sauce, Nutella Cream, Whipped Cream, Orange Brandy Sauce, Rosemary Ham, Smoked Turkey, Smoked Salmon, Brie, Swiss, or Aged Cheddar

\$19 per guest

SMOOTHIE STATION

Fresh Bananas, Strawberries, Pineapple, Melon, Blueberries, Fruit Juices, Organic Yogurt, Vanilla Protein Powder, Spinach, and Kale **GF VG**

\$13 per guest

FRESH JUICED BAR

Collection of Juices to include: Apple, Orange, Carrot, Beet, Wheatgrass, Celery **V VG DF**

\$14 per guest

BUILD YOUR OWN MIMOSA & BELLINI BAR

Make your own Champagne Elixirs.

Each bottle of Champagne includes an assortment of Juices (Cranberry, Orange, and Grapefruit)

Zardetto Prosecco Brut Conegliano, Veneto

\$35 per bottle

Mumm Napa NV Brut, Napa Valley, California

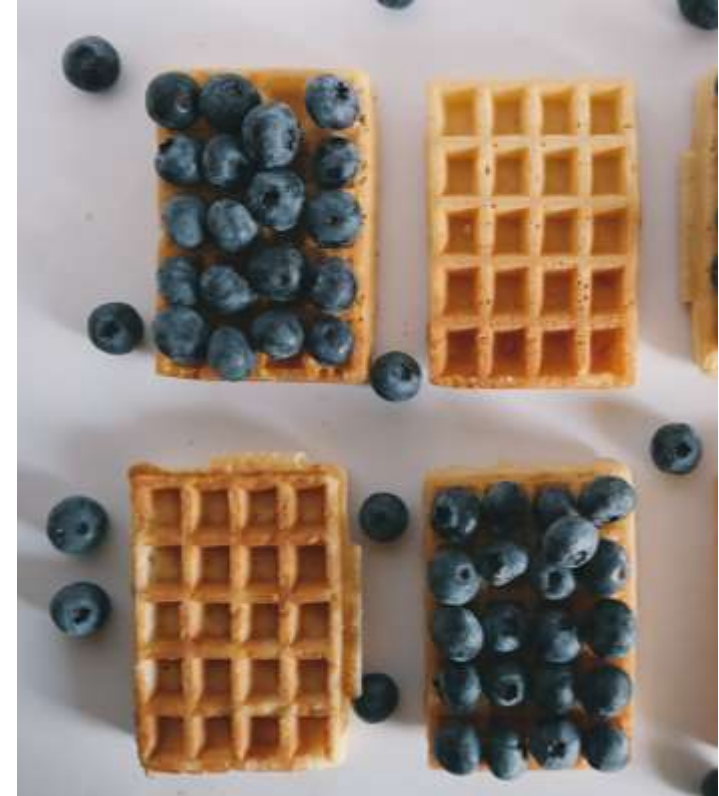
\$51 per bottle

MARY BAR

Savory Bloody Marys made to order with House-Made Bloody Mary Mix. Full Garnish Bar including Peppers, Celery, Cucumber, Lime, Cheese, Sausage Sticks, Pecan Smoked Bacon, Green Olives, and Pearl Onions

\$10 each

Requires Bartender; \$150 per hour



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BRUNCH

Brunch Buffets include Freshly Brewed Lavazza Regular & Decaffeinated Coffee, Assorted Rishi Herbal Teas, and Freshly Chilled Orange Juice and Cranberry Juice.

Egg Whites or Egg Beaters may be substituted for an additional \$2 per guest.

NOLA BRUNCH

Seasonally Inspired Fresh-Cut Fruits and Mixed Berries **GF V VG DF**

Beignets and Raspberry-Stuffed Crêpes **VG**

Slow-Cooked Grits, Butter, and Black Pepper **VG**

Cage Free Scrambled Eggs **GF VG**

Rock Shrimp and Potato Hash with Peppers and Onions **GF VG**

Pain Perdu, Bananas, Walnuts, and Fresh Whipped Cream **VG**

Pecan Smoked Bacon **GF DF**

\$42 per guest

NORTH LOOP BRUNCH

Assortment of Croissants, Bagels, and Scones with Artisan Butter and Preserves **VG**

Seasonally Inspired Fresh-Cut Fruits and Mixed Berries with Honey Whipped Greek Yogurt **GF VG**

Meat and Cheese Board, Local Minnesota Cheeses and Charcuterie Items

Griddled Egg Sandwiches with Cheese and Ham on English Muffin

Pastrami Salmon Lox – Red Onion, Capers, Dill Whipped Cream Cheese

\$46 per guest



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MORNING AND AFTERNOON TREATS (À LA CARTE)

Item(s) sold individually will be charged on consumption, excluding Fruit and Ice Cream.

All items are Vegetarian.

SAVORY

Premium Assorted Nut Mix – Individual Bags	\$7 each
Premium Assorted Nut Mix – Bulk Bowl	\$6 per guest
Hand-Cut Chips and Dips	\$6 per guest
Chicago Mix Popcorn (Butter, Cheese, Caramel)	\$6 per guest
Freshly Popped Popcorn (Buttered and Plain)	\$5 per guest
Warm Large Fresh Pretzel with Mustard and Cheese	\$5 each
White Bean Hummus, Cauliflower, and Pita Chips	\$6 per guest

SWEET

Assorted Freshly Baked Muffins (Blueberry Streusel, Banana Walnut, Apple Cinnamon)	\$36 per doz
Mini European Croissants (Whole Grain, Butter, Chocolate)	\$40 per doz
Assorted Coffee Cakes (Cinnamon Streusel, Lemon, Chocolate Chip, Orange Poppy)	\$40 per doz
Warm Ricotta Beignets with Chocolate Ganache, Vanilla Anglaise, and Raspberry Sauce	\$38 per doz

Assorted House-Baked Scones, Crème Fraîche, Preserves	\$38 per doz
Warm Brioche Cinnamon Rolls	\$38 per doz
Mini Assorted Danishes (Apple, Maple Pecan, Vanilla Raspberry, and Cinnamon)	\$38 per doz
Chocolate Dipped Strawberries and Bananas	\$42 per doz
Assorted Brownies, Bars, and Blondies	\$38 per doz
Assorted House-Baked Cookies	\$36 per doz
Assorted Macarons and Madeleines	\$36 per doz
Assorted Flavored Frozen Fruit Bars	\$7 each
Assorted Candy Bars: Hershey's Chocolate Bars, Salted Nut Rolls, Pay Day Candy Bars	\$5 each
House-Made Rice Krispy Bars	\$36 per doz
Blu Snack Trio (Choose 3) Gummy Bears, Jelly Bellies, Yogurt-Covered Pretzels or Raisins, Mixed Nuts, Trail Mix	\$8 per guest
Minnesota Maple Glaze Shortbread Cookies	\$38 per doz
Warm Mini Apple and Cherry Pies, Whipped Cream	\$42 per doz
Assorted Premium Ice Cream Bars	\$7 each



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MORNING AND AFTERNOON TREATS (À LA CARTE) CONTINUED

Item(s) sold individually will be charged on consumption, excluding Fruit and Ice Cream.

All items are Vegetarian.

HEALTHY

Assorted Energy and Granola Bars	\$6 each
Seasonal Fruit Skewers with Honey Yogurt Dip GF VG	\$9 per guest
Sliced Seasonal Fresh Fruit GF V VG DF	\$8 per guest
Seasonal Whole Fruit Selection GF V VG DF	\$4 each
House-Made Tasty Grain Bars VG (Multi Grain, Mixed Nut, Dried Fruit, Wild Rice)	\$38 per doz
Assorted Individual Low Fat and Greek Yogurt VG	\$5 each
Granola and Yogurt Parfaits, Fresh Berries VG	\$6 each
Assorted Individually Packaged Snack and Trail Mixes	\$6 each
Yogurt-Covered Raisins and Pretzels	\$5 per guest



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MORNING AND AFTERNOON BREAK PACKAGES

Breaks are priced per person for 30 minutes of continuous consumption. Hotel will leave out until consumed per your request for up to two hours. Food and Beverage items will not be refreshed after 30 minutes.

All items are Vegetarian (excluding Farmers Market Break).

BUILD YOUR OWN PARFAIT *GF*

Organic Vanilla Yogurt Martinis, House-Made Granola, Assorted Crushed Nuts, Dried Cranberries, Raisins, Blueberries, Raspberries, Honey *\$9 per guest*

SWEET TREATS

Assorted House-Baked Cookies, Macarons, Mini Cupcakes, Rice Crispy Bars, Chocolate-Covered Strawberries, Assorted Spring Grove Sodas, Flavored Waters *\$17 per guest*

CAFÉ BREAK

Gourmet Coffee, Regular and Decaffeinated Rishi Herbal Tea Selection, Lemon and Honey Assorted Flavored Syrups and Sweeteners Whipped Cream, Chocolate Shavings, Ground Cinnamon and Cinnamon Sticks Sugar Cookies and Biscotti Bottled Water Assorted Soft Drinks *\$17 per guest*

LE CHOCOLAT BREAK

Chocolate Chip Cookies, Chocolate-Covered Raisins and Espresso Beans *GF* Chocolate Fondue with Diced Pineapple, Strawberries, Bananas, Marshmallows *GF* Double Fudge Brownies Dark and White Chocolate Bark with Nuts and Dried Fruits *GF* Hot Chocolate, Whipped Cream, House-Made Marshmallows, Chocolate Shavings *\$19 per guest*

THE NATURAL

Assorted Whole Fruit, Packaged Mixed Nuts, Packaged Trail Mix, House-Made Tasty Grains Bars, Natural Granola Bars, Power Bars, Kale Chips, Assorted Natural and Flavored Spring Water, Coconut Water *\$18 per guest*

ENERGY BREAK *GF*

Build Your Own Trail Mix to Include: Granola, Almonds, Pecans, Pumpkin Seeds, Dried Cranberries, Dark Chocolate Chips, Toasted Coconut, Dried Apricot, and Blueberries Whole Apples and Bananas Puffed Rice and Peanut Butter Treats Regular and Sugar Free Red Bull Bottled Water and Lemonade *\$18 per guest*

FARMERS MARKET BREAK

Raw, Chilled Fresh-Cut Vegetables with Garlic Hummus and Ranch Dip MN Cheese and Meat Board, Lavosh, and Grissini Sangria and House-Made Arnold Palmers (Non-Alcoholic) *\$16 per guest*

VEG OUT

Fresh Vegetable Crudités, Pita Chips and Seeded Lavash, Hummus and Greek Herb Feta Dip, Almonds and Olives, Fresh Grapes, Dried Apricots, House-Made Smoothies, Mineral and Flavored Waters *\$17 per guest*

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free



REFRESHMENTS

*Charges will be on consumption, unless noted "per guest."
Need beverages all day? See our All Day Packages on page 12.*

- Freshly Brewed Lavazza Drip Coffee,
Regular or Decaffeinated, Assorted Rishi
Herbal Teas with Lemon Wedges
and Honey *\$88 per gal*
- Nespresso Espresso Self-Service
Machine *\$5 each*
Filtered Water and Assorted Flavor Pods
- Custom Smoothie Station *\$13 per guest*
- Unsweetened Iced Tea or Classic
Lemonade *\$50 per gal*
- Premium Bottled Juices *\$5 each*
(Orange, Cranberry and Apple)
- Individual Organic Milk Cartons *\$4 each*
(Skim, 2% and Chocolate)
- Chilled Fresh Orange, Grapefruit,
Apple, or Cranberry Juice *\$26 per carafe*
- Bottled Water *\$5 each*
- La Croix *\$5 each*
- Assorted Coca-Cola Products *\$5 each*
- Local Spring Grove Sodas: *\$5 each*
Strawberry, Rhuberry, Cream Soda, Root Beer
- Red Bull (Regular and Sugar Free) *\$6 each*
- Assorted Flavored Vitamin Water *\$6 each*
- Assorted Flavored Iced Coffees *\$7 each*
- Fresh Fruit-Infused Water *\$16 per gal*
Flavor Options: Orange & Kiwi, Raspberry & Mint, Blueberry &
Lime, Grapefruit & Rosemary, Lemon & Cucumber,
Strawberry & Basil, Create Your Own

Add a reusable fruit-infused water bottle for your attendees. Additional \$10 per person. Ask your Sales Manager how to customize for your team.

HOT CHOCOLATE STATION

Hot Chocolate, Whipped Cream, House-
Made Marshmallows,
Chocolate Shavings *\$8 per guest*

Enhanced:

House-Made Marshmallows, Vanilla Whipped
Cream, Chocolate Shavings, Chocolate Fondue,
Fresh Strawberries,
Chocolate S'mores Tartlets *\$14 per guest*

HOT APPLE CIDER STATION

Warm Apple Cider Infused with
Cinnamon and Citrus *\$5 per guest*

Enhanced:

Local Pressed Cider, Cinnamon Sticks, Apple
Chips, Granny Smith Apple Wedges
and Caramel Sauce,
Vanilla Whipped Cream *\$14 per guest*

HOT TEA STATION

Rishi Herbal Tea Selection, Local Honey,
Lemon, Scones with Devonshire Cream,
Almond Cookie *\$12 per guest*



ALL DAY MEETING PACKAGES

All packages are priced for 7-8 hours of service. Staff will continuously refresh beverages throughout the day as needed. For half-day meetings, please contact your Events or Catering Manager for customized pricing.

BEVERAGE PACKAGE

Freshly Brewed Lavazza Drip
Coffee, Regular and Decaffeinated
Assorted Rishi Herbal Teas with Lemon
Wedges and Honey
Assorted Soft Drinks and Bottled Water
\$36 per guest

EXECUTIVE PACKAGE

Morning

Orange, Cranberry and V-8 Juices *GF V VG DF*
Fresh Fruit and Berries *GF V VG DF*
Organic Yogurt and Berry Parfaits with
Granola *GF VG*
Freshly Baked Danishes, Coffee Cake
and Bagels with Cream Cheese *VG*
Sweet Butter and Preserves

Freshly Brewed Lavazza Drip Coffee, Regular
and Decaffeinated

Assorted Rishi Herbal Teas with Lemon
Wedges and Honey

Assorted Soft Drinks and Bottled Waters

All Day

Refresh Coffee and Selection of Teas

Assorted Soft Drinks and Bottled Waters

Afternoon Break

Freshly Baked Tasty Grains Snack Bars *VG*

Chicago Popcorn Snack Mix *VG*

\$60 per guest



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ALL DAY MEETING

All Day Meeting includes Freshly Brewed Lavazza Regular & Decaffeinated Coffee, Assorted Rishi Herbal Teas with Lemon Wedges and Honey, and Assorted Soft Drinks and Bottled Water.

BREAKFAST

Fresh-Cut Fruit Display *GF V VG DF*
Whole Fresh Fruit *GF V VG DF*
Scrambled Cage Free Eggs *GF VG*
Boxti Potatoes with Fresh Herbs *GF VG*
Individual Greek Yogurts and
Homemade Granola *GF VG*

AM BREAK (30 MINUTES)

Selection of Assorted Freshly Chilled Juices
Fresh Sliced Fruit Display *GF V VG DF*
Chef's Selection of Freshly Baked
Morning Pastries *VG*
Homemade Butters and Seasonal Jams

PM BREAK (30 MINUTES)

Select Two:

Assorted Cookies and Brownies *VG*
Assorted Crumble Fruit Bars *VG*
Individual Bagged Pretzels and Chips *VG*
Gourmet Ice Cream and Frozen Fruit Bars *VG*

LUNCH (SELECT ONE)

CHOICE 1

Chicken Wild Rice Soup
Mesclun Green Salad, Cucumber, Tomato,
Champagne Vinaigrette *GF V VG DF*
Free Range Chicken, Roasted Fingerling
Potatoes, Asparagus, Maple Thyme Jus
Broccoli Cheese Tortellini, Roasted Tomato
Sauce, Parmigiano-Reggiano, Broccolini *VG*
Assorted Rolls and Butter *VG*
Lemon Shortbread Cake *VG*

CHOICE 2

Tomato Basil Soup *VG*
Mixed Green Salad, Raspberry
Vinaigrette *GF V VG DF*
Yellow and Red Beet Salad, Goat Cheese
Crumble, Walnut Vinaigrette *GF VG*
Assorted Signature Wraps: Southwestern Veggie,
Chicken Caesar, Roast Beef, and Cheddar
Homemade Potato Chips *VG*
Individual Fruit Pies *VG*

CHOICE 3

Potato Leek Soup *VG*
Assorted Rolls and Butter *VG*
Spinach Salad, Walnuts, Chèvre, Cranberry,
Balsamic Vinaigrette *GF VG*
Skirt Steak, Peppers, and Mushrooms *GF*
Roasted Sweet Potatoes *GF V VG DF*
Vegetarian Pasta, Roasted Tomato Sauce,
Parmigiano-Reggiano Cream, and
Roasted Broccoli *VG*
Apple Crisp with Vanilla Whipped Cream *VG*

\$130 per guest

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PLATED LUNCHES

Plated Lunches include your choice of Soup or Salad and choice of Dessert, as well as Freshly Baked Artisan Rolls and Artisan Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

Pre-Selected Choice of Entrée: A three-course minimum is required with maximum of two Entrée choices plus vegetarian. Pricing is based on the highest priced Entrée. Place cards denoting individual Entrée selection are required.

DUET PLATE SELECTIONS

Grilled Filet of Beef and Sea Scallops

Potato Purée, Roasted Asparagus, Herb Tomato Relish and Cabernet Sauce

\$59 per guest

Rosemary-Lemon Chicken and Walleye

Wild Rice Pilaf, Roasted Broccoli, Romesco Sauce

\$54 per guest

POULTRY SELECTIONS

Rosemary Lemon Chicken **GF**

Parmesan and Olive Oil Roasted Potatoes, Glazed Carrots, Natural Jus

\$44 per guest

Marinated Grilled Chicken Breast

Pappardelle Pasta, Artichoke Hearts, Arugula, Crimini Mushrooms, Roasted Garlic Cream

\$45 per guest

Grilled Chicken Salad

Romaine Lettuce Hearts, Pecan Smoked Bacon, Slivered Almonds, Pomegranate Seeds, Creamy White Balsamic Dressing

\$43 per guest

Turkey Dijon

Pan-Seared Cutlets, Tuxedo Barley Risotto, Lemon Butter Grilled Asparagus

\$43 per guest

MEAT SELECTIONS

Petit Beef Medallions **GF**

Garlic Mashed Potatoes, Tomato Basil Relish, Grilled Broccoli, Red Wine Butter

\$49 per guest

7oz Prime Rib

Herb Roasted Fingerling Potatoes, Green Beans, Red Wine Reduction

\$51 per guest

SEAFOOD AND FRESHWATER FISH

Pan-Seared Atlantic Salmon **GF**

Grilled Polenta, Ratatouille, Tomato, Fennel Purée

\$48 per guest

Herb Crusted Walleye

Wild Rice Pilaf, Grilled Asparagus, Lemon Caper Buerre Blanc

\$47 per guest

VEGETARIAN AND VEGAN

Quinoa and Edamame Bowl **GF V VG DF**

Swiss Chard, Roasted Broccoli, Romesco Sauce

\$41 per guest

Broccoli Alfredo Tortellini **VG**

Oven-Dried Cherry Tomato, Fresh Basil, Roasted Shallot, Olive Oil, Shaved Parmesan

\$41 per guest



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PLATED LUNCHES CONTINUED

Plated Lunches include your choice of Soup or Salad and choice of Dessert, as well as Freshly Baked Artisan Rolls and Artisan Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

Pre-Selected Choice of Entrée: A three-course minimum is required with maximum of two Entrée choices plus vegetarian. Pricing is based on the highest priced Entrée. Place cards denoting individual Entrée selection are required.

SOUP SELECTIONS

Creamy Chicken Wild Rice Organic Tomato and Lentil **GF V VG DF**

UPGRADED SOUP SELECTIONS

Potato and Leek with Rosemary Cured Ham **GF**
additional \$2 per guest

Butternut Squash with Spiced Apple and Toasted Pumpkin Seeds **GF**
additional \$2 per guest

Smoked Salmon Chowder with Fresh Dill and Roasted Sweet Corn
additional \$3 per guest

SALAD SELECTIONS

Mesclun Greens, Fresh Mozzarella, Vine-Ripened Tomatoes, Sliced Red and Green Peppers, Red Wine Vinaigrette **GF V VG DF**

Farmers Market Salad, Mixed Greens, Shredded Carrots, Cucumber, Roma Tomato, Herb Buttermilk, Ranch Dressing **GF VG**

UPGRADED SALAD SELECTIONS

Baby Kale and Arugula, Julienne Red Apples, Candied Walnuts, Blue Cheese, Cider Vinaigrette **GF VG**
additional \$3 per guest

Baby Spinach and Arugula, Strawberries, Blueberries, Red Onion, Candied Hazelnuts, Crumbed Chevre, Plum Poppyseed Vinaigrette **GF VG**
additional \$3 per guest

Spears of Romaine, Shaved Parmesan, Crisp Pancetta Lardons, Herb Croutons, Rustic Caesar Dressing
additional \$3 per guest

DESSERT SELECTIONS

Meyer Lemon Torte, Toasted Meringue, Blueberry Compote **VG**

Tiramisu, Amaretto Whipped Cream **VG**

Apple Tart, Berry Coulis, Vanilla Whipped Cream **VG**

Chocolate Bundt Cake, Ganache, Soaked Cherries, Caramel Anglaise

UPGRADED DESSERT SELECTIONS

Fresh Berries, Zabaglione **GF VG**
additional \$3 per guest

Cherry Almond Chia Pudding **GF VG**
additional \$3 per guest



LUNCH BUFFETS

Includes Artisan Rolls, Freshly Baked Breads and Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

PRESSED PANINI SANDWICH BUFFET

Roasted Tomato Soup with Parmesan Croutons, Natural and Sweet Potato Chips **VG**
Grilled Pesto Chicken, Shredded Vegetable Slaw, Arugula, Tomato, Basil, Mozzarella, Balsamic Glaze, Rosemary Focaccia
BBQ Beef Brisket, Provolone, Ciabatta
Cuban Style Mojo Pork, Swiss Cheese, Pickles, Yellow Mustard, Cuban Bread
Grilled Vegetable Panini, Zucchini, Tomatoes, Red Onion, Kale, Smoked Gouda, Hummus, Focaccia **VG**

House-Made Lemon Bars **VG**
Oatmeal Berry Crumble **VG**

\$47 per guest

DELI SANDWICH BUFFET

Tomato Lentil Soup **V VG DF**
Farmers Market Salad with Mixed Greens, Shredded Carrots, Cucumber, Roma Tomato, Red Wine Vinaigrette **GF V VG DF**
Yukon Potato Salad **VG**
Genoa Salami, Wild Acres Smoked Turkey Breast, Rosemary Cured Ham, Rotisserie Chicken Salad, Slow-Roasted Limousin Beef
MN Cheddar, Provolone, Swiss and Pepper Jack Cheese, Sliced Vine-Ripened Tomatoes, Bibb Lettuce, Kosher Pickles, House-Made Zucchini Pickles
Mustard, Mayonnaise, Horseradish Cream
Assortment of Artisan Bread and Rolls **VG**
Selection of House-Baked Cookies **VG**

\$46 per guest

GF Gluten Free V Vegan VG Vegetarian DF Dairy Free

MIDWESTERN BY FIRELAKE

Chicken Wild Rice Soup
Greens and Grains Salad with Pumpkin Seeds, Seasonal Squash, Quinoa, Dried Blueberries, Balsamic Maple Vinaigrette **GF V VG DF**
Gathered Greens Salad with Sherry Walnut Vinaigrette, Candied Walnuts, Julienne Apples, Ama Blue Cheese Crumbles **VG**
Roasted Seasonal Vegetables **V VG DF**
White Cheddar and Herb Mashed Potatoes, Heirloom Corn-Crusted Walleye, Remoulade Rosemary Brined Chicken
Apple Crisp with Vanilla Whipped Cream, Whatchamacallit Bars (Puffed Brown Rice, Peanut Butter, Caramel and Chocolate) **VG**

\$52 per guest

Give your guests a third Protein Option:
Bison Bourguignon. Additional \$9 per guest.

ASIAN BUFFET

Hong Kong Style Chicken Noodle Soup **GF**
Fried Vegetable Spring Rolls, Thai Chili Sauce **VG**
Hunan Salad – Cabbage, Carrots, Soy, Ginger, and Bean Sprouts **VG DF**
Spicy Garlic Green Beans **V VG DF**
Fried Rice – Edamame, Egg, Carrot, Tamari **VG**
Spicy Mock Duck, Sesame Seed, Scallion **V VG DF**
Pad Thai Chicken, Peanut Sauce, Lime **DF**
Wok-Tossed Sweet and Sour Shrimp, Rice Noodles **DF**
Green Tea Flan with Fortune Cookie, Vietnamese Petit Fours **VG**

\$56 per guest



LUNCH BUFFETS CONTINUED

Includes Artisan Rolls, Freshly Baked Breads and Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

FUEL YOUR MIND BUFFET

Assorted Whole Grain Rolls
 Ginger Carrot Soup **GF DF**
 Baby Spinach with Dry Cherries, Roasted Almonds, Orange Vinaigrette **GF DF**
 Smoked Rainbow Trout with English Cucumber and Dill **GF DF**
 Steamed Salmon filets with Tomato Compote, Bok Choy and Quinoa **GF DF**
 Roasted Free Range Chicken with Carrots, Cippolini Onions, Yukon Gold Potatoes, Maple Sauce Broccoli with Toasted Pine Nuts **GF DF**
 Almond Chia Pudding, Fresh Berries **GF**
\$49 per guest

TASTE OF ITALY BUFFET

Assorted Ciabatta Rolls and Focaccia Pasta
 Faggioli Soup **VG DF**
 Vine-Ripened Tomato, Fresh Mozzarella, Basil, Aged Balsamic **GF VG**
 Farfalle Pasta Salad, Arugula, Roasted Peppers, Olives, Prosciutto, Shaved Parmesan
 Rigatoni Roasted Tomato Marina, Portobello Mushroom, Asparagus, Shaved Parmesan **VG**
 Roasted Cauliflower, Cippolini, Currants, Pine Nuts, Saba **V VG DF**
 Chicken Piccata, Capers Butter Sauce
 Grilled Branzino, Lemon, Tuscan Olive Oil, Fresh Rosemary **DF**
 Mocha Tiramisu **VG**
 Ricotta Cheesecake **VG**
\$49 per guest

Give your guests a third Protein Option:
 Italian Beef Meatballs with Marinara.
 Additional \$8 per guest.

BACKYARD BURGER BUFFET

Assorted Buns (Brioche, Pretzel, White, Whole Grain) **VG DF**
 Yukon Potato Salad **VG**
 Chop Salad, Romaine, Ranch Dressing, Tomato, Onion, Cucumber, Hard-Boiled Egg, Bacon
 Locally Raised Beef, Turkey, Garden Veggie Burgers, Lettuce, Sliced Tomatoes, Red Onion, Mayonnaise, Mustard Aioli, Smoked Ketchup
 Assorted Sliced Cheese (Cheddar, American, Swiss, Pepper Jack) **GF VG**
 Potato Chips **GF VG**
 House-Made Lemon Bars **VG**
 Oatmeal Crumble Bars **VG**
\$47 per guest

DOWNTOWN BBQ

Selection of Fresh Melon Slices **GF V VG DF**
 House-Made Pickles and Coleslaw **GF VG**
 Caesar Salad with Parmesan Croutons
 Sweet Tea-Brined Chicken with Poblano Pepper Sauce **GF DF**
 Beef Brisket – Locally Raised and BBQ Glazed
 Sweet Corn Succotash **GF V VG DF**
 Kettle Beans **GF** and Corn Muffins, Honey Butter
 Peach and Blueberry Cobbler, Vanilla Whipped Cream **VG**
\$47 per guest

Give your guests a third Protein Option:
 Smoked BBQ Pork Shoulder. Additional \$7 per guest.

GF Gluten Free **V** Vegan **VG** Vegetarian **DF** Dairy Free



LUNCH BUFFETS CONTINUED

Includes Artisan Rolls, Freshly Baked Breads and Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

THE MEDITERRANEAN

Market Fresh Minestrone Soup **V VG DF**

Focaccia and Pita Breads with White Bean Hummus, Olive and Grilled Artichoke Tapenade **VG DF**

Caprese Garden Salad, Fresh Mozzarella, Assorted Greens, Vine-Ripened Tomatoes, Balsamic Vinaigrette **GF VG**

Stone-Ground Polenta with Grilled Vegetable Ratatouille **GF V VG DF**

Paella, Shrimp, Mussels, Chicken, Rice, Saffron-Tomato Broth **GF DF**

Braised Chicken with Spinach, Harissa and Chick Peas **GF DF**

Almond Semolina Cookies with Fresh Berries and Zabaglione **VG**

\$52 per guest

Give your guests a third Protein Option: Prime Rib, Olive Oil, Garlic, Fresh Herbs. Additional \$9 per guest.

SOUTH OF THE BORDER

Tortilla Soup **DF**

Tomatillo Watermelon Salad with Avocado, Red Onion, Queso Fresco, Fresh Mint and Aged Sherry Vinaigrette **GF VG**

Corn and Flour Tortillas, Natural Cut Tortilla Chips **V VG DF**

Taco Bar – Select Two: Adobo Braised Chicken, Carnitas Pork, Ancho Rubbed Skirt Steak or Grilled Mahi Mahi **GF DF**

Selection of Salsas, Shaved Cabbage Slaw, Shredded Cheddar and Pepper Jack, Mexican Crema, Fresh Lime, Guacamole **GF**

Fire-Roasted Vegetable Medley **V VG DF**

Cilantro Rice and Stewed Black Beans **V VG DF**

Tres Leches, Sopapilla Cheesecake **V VG**

\$50 per guest

Give your guests a third Protein Option: Additional \$6 per guest.



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PREMIUM LUNCHES TO GO

PACKAGED LUNCHES TO GO

Choose this option for guests who must eat on the go. Please denote quantity of each sandwich to be ordered. Packaged To Go with Condiments, Utensils, and Bottled Water. All packaging is bio-degradable and recyclable.

Choice of Sandwich with Seasonal Fresh Fruit, Vegetable Slaw, Chips and Tiger Brownie

Sliced Roast Beef

Tomato, Romaine Lettuce, Tilsit Cheese, Horseradish Cream, White Kaiser Roll

Turkey

Wild Acres Smoked Turkey Breast, Cranberry Chutney, Swiss Cheese, Bibb Lettuce, Wheat Ciabatta

BLTT

Bacon, Lettuce, Tomato, Tilsit Cheese, Mayo, Toasted Sourdough

Italian Trio

Prosciutto, Salami, Rosemary Ham, Provolone, Tomato, Red Onion, Herb Focaccia

Vegetarian

White Bean Hummus, Olive Tapenade, Roasted Pepper, Grilled Portobello, Arugula, Whole Wheat Pita

\$36 per guest

BUILD YOUR OWN LUNCH TO GO

Choose this option for guests who have time to go through the Buffet. Guests can either eat on the go or stay with us a bit longer. Guests can choose from the following options on the Buffet to build their Boxed Lunch. To-go boxes include Condiments, Utensils, and Bottled Water.

SANDWICH SELECTION

Sliced Roast Beef

Tomato, Romaine Lettuce, Tilsit Cheese, Horseradish Cream, White Kaiser Roll

Turkey

Wild Acres Smoked Turkey Breast, Cranberry Chutney, Swiss Cheese, Bibb Lettuce, Wheat Ciabatta

BLTT

Bacon, Lettuce, Tomato, Tilsit Cheese, Mayo, Toasted Sourdough

Italian Trio

Prosciutto, Salami, Rosemary Ham, Provolone, Tomato, Red Onion, Herb Focaccia

Vegetarian

White Bean Hummus, Olive Tapenade, Roasted Pepper, Grilled Portobello, Arugula, Whole Wheat Pita

SALAD SELECTION

Vegetable Coleslaw **GF VG**

Red Bliss Potato Salad **GF VG**

FRUIT SELECTION

Whole Fruit (Banana, Apple, Orange) **GF V VG DF**

Seasonal Mixed Fruit Cup **GF V VG DF**

CHIP SELECTION

Chips **GF V VG DF**

Pretzels **V VG DF**

DESSERT SELECTION

Chocolate Chip Cookie **VG**

Tiger Brownie **VG**

\$38 per guest



GF Gluten Free **V** Vegan **VG** Vegetarian **DF** Dairy Free

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RECEPTION – COLD HORS D'OEUVRES

Minimum of 25 pieces per item.

Vegetable Summer Roll, Cabbage Slaw, Cilantro GF VG	\$5 each	Seared Tuna Niçoise, Olive, Potato, Haricot Vert, Tomato DF	\$7 each
Edamame Hummus Toast, Tahini, Roasted Garlic, Sesame Seed, Pickled Cucumber VG	\$5 each	Shrimp Cocktail Shooter, Lemon, and Horseradish GF	\$6 each
Baby Caprese, Fresh Mozzarella, and Basil GF VG	\$5 each	Tuna Poke, Toasted Sesame, Wonton Crisp	\$6 each
Belgium Endive Spear, Gorgonzola, Candied Walnuts GF VG	\$5 each	Thai Chicken Lettuce Wrap GF	\$5 each
Watermelon Shooter, Feta, Strawberry, White Balsamic, and Mint GF VG	\$5 each	Miso Sauce and Mint Beef Tenderloin Crostini, Horseradish, Piquillo	\$6 each
Pastrami-Cured Salmon, Cucumber, Pickled Onion, Dill, Crème Fraîche	\$5 each	Rosemary and Lamb Crostini, Mint Pesto, Balsamic Crudité Shooter, Green Goddess Dressing GF VG	\$5 each
Mini Shrimp Taco Salad, Pico de Gallo, Cilantro GF	\$6 each	Goat Cheese Croustade, Fig Jam, and Prosciutto	\$5 each
Ceviche Shooter, Shrimp, Avocado and Lime GF DF	\$6 each		



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RECEPTION – HOT HORS D’OEUVRES

Minimum of 25 pieces per item.

Cheddar Gougère, Wild Mushrooms, Truffle, and Chive VG	\$5 each	Chicken Provençal Skewer, Fig, Rosemary, Olive GF	\$5 each
Vegetarian Spring Roll, Thai Chili Sauce V VG DF	\$4 each	Buffalo Chicken Skewers, Blue Cheese, Pickled Celery GF	\$5 each
Baked Brie en Phyllo, Apricot Chutney VG	\$4 each	Petit Buffalo Burger, Creole Mustard, Cherry Tomato	\$5 each
Truffled Mushroom Tart, Melted Leeks VG	\$4 each	Braised Beef Short Rib, Gougères, Red Wine Reduction	\$6 each
Crispy Asparagus and Asiago en Phyllo VG	\$5 each	Mini Shepherd’s Pie, Stewed Lamb, Boursin Whipped Potatoes	\$4 each
Vegetable Potstickers, Chili Sauce VG	\$5 each	Venison Satay, Fig and Juniper Glaze	\$6 each
Vegetable Black Bean Empanada, Chili Crema VG	\$5 each	Beef Tenderloin Kebob, Bell Pepper, Onion, Mushroom GF	\$6 each
Walleye Fritter, Remoulade	\$5 each	Lamb Lollipop, Rosemary, Garlic GF	\$7 each
Jumbo Lump Crab Cake, Lemon Aioli, Mustard Caviar	\$7 each	Blue Cheese, Bacon-Wrapped Dates GF	\$5 each
Seared Sea Scallop, Lemon-Caper Aioli, and Caviar GF	\$8 each		
Sea Scallop Wrapped in Smoked Bacon, Pomegranate Molasses GF	\$7 each		
Lobster Arancini	\$6 each		



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PRESENTATION STATIONS

Minimum of 25 guests. Minimum of three Stations required for Dinner Services.

Stations are priced per guest for up to two hours of continuous service.

*Chef Attendant required: \$150 for two hours, \$50 each additional ½ hour.

We recommend one Chef Attendant per 50 guests.

SURF & TURF

Seared Sea Scallops, Citrus Beurre Blanc

Shrimp Scampi, White Wine, Tomato,
Garlic, Parsley

Oysters on the Half Shell, Mignonette,
Lemon, Horseradish

Beef Sauté, Tenderloin, Mushroom

Bison Bites, Red Wine, Rosemary

\$32 per guest

CHARCUTERIE STATION

Cured Meats and Sausages

Dry Aged Salami, La Quercia Prosciutto, Venison
Summer Sausage, Rosemary Ham, Country Pâté,
Sausage en Croûte Cornichons, Whole Grain Mustard,
Dried and Fresh Fruits, Roasted and Candied Nuts

Crostini, Wild Rice Melba, Multi Grain
Lavash Crackers

\$19 per guest

ANTI PASTI STATION

Farmstead Meats and Cheeses, Vegetables

Sun Dried Tomatoes with Fresh Mozzarella and Olive Oil,
Caponata, Grilled Artichoke and Mushroom Tapenade,
Grilled Asparagus, Roasted Peppers with Pesto, Olives and
Cippolini Onions with Balsamic, Baba Ghanoush,
Rosemary Ham, Soppresata

Bakery Basket

Focaccia, Bruschetta, Grissini, Sardinian Flatbread

\$16 per guest

ARTISANAL CHEESE *All items are Vegetarian.*

Selection of Imported and Local Midwestern Cheeses

Local Honey, Apple Pear Chutney, Fresh Fruits

Assortment of Breads and Crackers

\$16 per guest

BUILD A BOWL

Long Grain Rice, Organic Quinoa, Rice Noodles,
Soba Noodles

Edamame, Black Beans, Garbanzo Beans,
Bell Peppers, Jalapeño, Red Onion, Ginger,
Cilantro, Carrot, Radish, Lime, Bean Sprouts,
Chopped Peanuts

Miso Sauce, Thai Peanut Sauce, Chili Garlic Sauce,
Sweet and Sour, Soy Sauce

Chicken, Tofu, Steak, Shrimp

\$20 per guest

FARMERS MARKET SALAD STATION

Mesclun Greens, Romaine, Baby Spinach,
Arugula, Baby Kale **GF V VG DF**

Rotisserie Chicken, Gulf Shrimp, Seared Beef **GF**

Granny Smith Apples, Cranberries, Spiced Pecans,
Roasted Beets, Ama Blue Cheese, Goat Cheese
Crumbles, Shaved Radishes, Carrots and Fennel,
Parmesan Croutons

Guest Choice of Dressing: Sherry Walnut Dressing,
Red Wine Vinaigrette or Parmesan Caesar
Dressing **GF**

\$18 per guest

Create a more personalized experience by adding a
Chef Attendant to offer pairing recommendations
and shake up the Salads for your guests.



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PRESENTATION STATIONS CONTINUED

Minimum of 25 guests. Minimum of three Stations required for Dinner Services.

Stations are priced per guest for up to two hours of continuous service.

**Chef Attendant required: \$150 for two hours, \$50 each additional ½ hour.*

We recommend one Chef Attendant per 50 guests.

PERSONALIZED PASTA STATION*

Guests' Choice of Pasta: Four Cheese Ravioli, Garganelli or Gnocchi
(Gluten Free Pasta Available for an additional \$3 per guest.)

Guests' Choice of Sauce: Pomodoro, Pesto or Parmesan Cream

Guests' Choice of Garnish: Assortment of Fresh, Roasted and Grilled Vegetables, Italian Sausage, Gulf Shrimp, Grilled Chicken,

Fresh Basil, Shaved Parmigiano

Reggiano Garlic Bread

\$20 per guest

ROTISSERIE CHICKEN WINGS

FireLake Signature Sriracha Maple Glaze, Traditional Buffalo, and Root Beer BBQ

Celery Sticks, Baby Carrots, Blue Cheese, Creamy Ranch

\$14 per guest (Price based on three pieces per guest.)

SMORGASBORD

Lena's Meatballs, Porcini Gravy, Lingonberry

Marinated Roasted Beets, Chèvre, Walnuts **GF**

Chilled Cucumber Salad, Dill Smoked Trout **GF**

Potato Purée and Sour Cream **VG**

Venison Tips with Roasted Mushrooms

Mini Popovers and Honey Butter **VG**

\$22 per guest

SLIDER STATION

Angus Beef, Mustard Aioli, White Cheddar, House-Cured Pickle

Pulled Smoked Pork, Sweet and Spicy Chipotle Sauce, Pickled Cabbage Slaw

Walleye Burger, Tarragon Remoulade, Frisée

Veggie Burger – Beyond Burger™ with Mushrooms, Sherry Scallion Sauce, Brie Cheese **VG**

Select 2 – \$15 per guest

Select 3 – \$17 per guest

Select 4 – \$19 per guest

FLATBREAD STATION

Rotisserie Chicken, Pesto Cream, Chèvre, Roasted Peppers, Green Olives

Simple Mozzarella, Marinated Tomatoes, Fresh Basil, Roasted Garlic **VG**

Pepperoni, Quattro Formaggi, Fresh Oregano

House-Made Chorizo, Queso Fresco, Green Chilis, Fingerling Potatoes, Chipotle Aioli

\$17 per guest (Price based on six pieces per guest.)

TACO STATION

Barbacoa Beef, Adobo Chicken, Pulled Pork Carnitas, Baja Shrimp

Assorted Salsas, Guacamole, Shredded Cabbage Slaw, Mexican Crema, Fresh Lime

Flour and Corn Tortillas

Select 2 Proteins – \$15 per guest

Select 3 Proteins – \$17 per guest

Select 4 Proteins – \$19 per guest



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CARVING STATIONS

*Chef Attendant required for all Stations. \$150 for two hours, \$50 each additional ½ hour.
We recommend one Chef Attendant per 75 guests.*

RED MEAT

- Roasted Tenderloin of Beef \$450
Herb and Peppercorn Crusted, Grain Mustard,
Grated Horseradish, Petit Rolls
(serves 20, 3oz portions)
- Beef Wellington \$550
Foie Gras, Spinach, Wild Mushrooms, Beef
Tenderloin, Madeira Truffle Sauce
(serves 20, 3oz portions)
- Rotisserie Prime Rib of Beef \$425
Au Jus, Horseradish Sauce, Popovers
(serves 30)
- Bone-In Prime Rib Tomahawk \$400
Boundary Waters Steak Sauce, Popovers
(serves 25)
- Whole Roasted Elk Strip Loin \$475
Juniper Sauce, Braised Red Cabbage
(serves 25)
- Herb Crusted Boneless Leg of Lamb \$350
Balsamic Mint Sauce, Grilled Vegetable **GF**
Ratatouille *(serves 25)*

PORK

- Roasted Suckling Pig \$395
Bacon Marmalade, Shaved Apple Salad
(serves 25)
- Glazed Rosemary Ham \$300
Parker Rolls, Whole Grain Mustard Aioli
(serves 30)

POULTRY

- Wild Acres All-Natural Whole
Roasted Turkey \$275
Shallot Gravy, Cranberry Chutney,
Sage Stuffing *(serves 30)*

SEAFOOD

- Salmon En Croûte \$285
Bacon Marmalade, Shaved Apple Salad
(serves 20)



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DESSERT STATIONS

Specially created by our In-House Pastry Chef.

**Chef Attendant required: \$150 for two hours, \$50 each additional ½ hour.*

We recommend one Chef Attendant per 75 guests.

All items are Vegetarian.

PETIT SWEETS STATION

Chocolate Cream Puffs with Toasted Almonds, Chocolate S'mores Tartlets, Lemon Bars, Opera Cakes, Pear Pistachio Tartlets, Macarons, and Madeleines

\$16 per guest

CRÊPE STATION*

Crêpes Warmed to Order with Apple or Cherry Compote, Fresh Bananas, Chocolate Sauce, Nutella Cream, Whipped Cream, Orange Brandy Sauce

\$18 per guest

FONDUE STATION

Dark Chocolate and White Cheesecake Fondues with Freshly Cut Strawberries, Bananas, Pineapple, Mixed Berries, Cubed Pound Cake, Marshmallows, Cream Puffs, and Brownie Bites

\$18 per guest

BANANAS FOSTER STATION*

Rum Flambé Bananas with Caramel Sauce served over Vanilla Bean Ice Cream and House-Made Banana Bread

\$16 per guest

S'MORES STATION

Build your own S'mores with Assorted Graham Crackers, Assorted Ghirardelli Chocolates, Kit Kat Bars, Reese's Peanut Butter Cups, House-Made Marshmallows

\$16 per guest



GF Gluten Free V Vegan VG Vegetarian DF Dairy Free



PLATED DINNERS

Plated Dinners include your choice of Soup or Salad and choice of Dessert, Freshly Baked Artisan Rolls and Artisan Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

Pre-Selected Choice of Entrée: A three-course minimum is required with maximum of two Entrée choices plus Vegetarian. Pricing is based on the highest priced Entrée. Place cards denoting individual Entrée selection are required.

DUET PLATE SELECTIONS

Petit Filet Pan and Seared Sea Scallops

Potato Purée, Asparagus, Béarnaise and Lobster Sauce **\$76 per guest**

Free Range Chicken Breast and Heirloom Corn-Crusted Walleye

Wild Rice, Root Vegetables, Tomato Fennel, Citrus Sauce **\$68 per guest**

MEAT SELECTIONS

Grilled Lamb Chop **GF**

Swiss Chard, Heirloom Polenta, Eggplant Caponata **\$62 per guest**

Boneless Beef Short Rib

Zinfandel Sauce, Boursin Mashed Potatoes, Glazed Carrots and Parsnips **\$56 per guest**

Grilled Beef Tenderloin Filet (6oz)

Tri-Color Fingerling Potatoes, French Green Beans, Béarnaise, and Bourbon Peppercorn Sauce **\$68 per guest**

Pecan Smoked Pork Loin

Farro Grain Risotto, Sautéed Baby Kale, Caramelized Onions, and Bacon Gastrique **\$56 per guest**

POULTRY SELECTIONS

Herb Roasted Free Range Chicken Breast

Whipped Yukon Gold Potatoes, Heirloom Carrots, Snap Peas, Portobello Mushroom Sauce **\$54 per guest**

Stuffed Airline Chicken Breast

Prosciutto, Spinach, Mushrooms, Couscous, Lemon Herb Sauce **\$54 per guest**

SEAFOOD AND FRESHWATER FISH SELECTIONS

Panko Herb-Crusted Walleye

Wild Rice and Freekeh Pilaf, Asparagus, Citron Sauce **\$54 per guest**

Grilled Salmon Filet

Parmesan Polenta, Grilled Asparagus, Herb Sauce **\$58 per guest**

Pan-Seared Sea Bass

French Green Lentils, Tomato and Fennel Confit, Preserved Lemon **\$56 per guest**

VEGETARIAN SELECTIONS

Grilled Heirloom Polenta **GF V VG DF**

Eggplant, Zucchini, Oven-Dried Tomatoes, Roasted Cippolini Onions and Red Peppers, Salt-Cured Olives, Basil-Infused Olive Oil, Aged Balsamic **\$48 per guest**

Four Cheese Ravioli **VG**

Grilled Artichokes, Mushrooms, Asparagus, Parmesan Herb Sauce **\$48 per guest**

Quinoa and Wild Rice Pilaf **GF V VG DF**

French Green Lentils, Edamame, Julienne Parsnips, Snow Peas, Carrot Coulis **\$48 per guest**



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PLATED DINNERS CONTINUED

Plated Dinners include your choice of Soup or Salad and choice of Dessert, Freshly Baked Artisan Rolls and Artisan Butter, Freshly Brewed Lavazza Regular & Decaffeinated Coffee, and Assorted Rishi Herbal Teas.

Pre-Selected Choice of Entrée: A three-course minimum is required with maximum of two Entrée choices plus Vegetarian. Pricing is based on the highest priced Entrée. Place cards denoting individual Entrée selection are required.

SOUP SELECTIONS

Portobello Mushroom with Brie **VG**

Market Minestrone with
Seasonal Vegetables **VG**

UPGRADED SOUP SELECTIONS

Butternut Squash with Apples and
Crème Fraîche **VG**

additional \$2 per guest

Cognac-Scented Lobster Bisque

additional \$3 per guest

SALAD SELECTIONS

Mesclun Salad, Grape Tomatoes, Carrot and
Cucumber Ribbons, Red Wine Vinaigrette **VG**

Hearts of Romaine, Shaved Parmesan,
Crisp Pancetta Lardons, Herb Croutons,
Rustic Caesar Dressing

UPGRADED SALAD SELECTIONS

Arcadia Lettuce, Bushel Boy Tomatoes,
Chopped Bacon, Red Onion,
Buttermilk Dressing **GF**

additional \$2 per guest

Red Oak Lettuce, Poached Pears,
Ama Blue Cheese, Candied Walnuts,
Sherry Vinaigrette **GF VG**

additional \$2 per guest

Frisée and Spinach, Cranberry, Toasted
Hazelnuts, Plum Poppyseed
Dressing **GF V VG DF**

additional \$3 per guest

INTERMEZZO **GF V VG DF**

additional \$8 per guest

Lemongrass, Citrus Sorbet

Champagne Sorbet, Crème de Cassis,
Fresh Strawberry

Spiced Pear Sorbet

DESSERT SELECTIONS **VG**

Cappuccino Pots de Crème, Mascarpone
Whipped Cream, Butter Toffee Tuile

Honey Panna Cotta Charlotte,
Bittersweet Chocolate

Chocolate Flourless Torte, Raspberry Coulis

Citrus Caramel Flan, Semolina Almond Cookie

UPGRADED DESSERT SELECTIONS

Dessert Trio – Chocolate Raspberry **VG**

Torte, Citrus Caramel Flan,
Pistachio Cheesecake

additional \$4 per guest

GF Gluten Free **V** Vegan **VG** Vegetarian **DF** Dairy Free



DINNER BUFFETS

All Buffets served with Freshly Brewed Regular & Decaffeinated Lavazza Coffee and Assorted Rishi Herbal Teas.

MIDWESTERN BY FIRELAKE

White Bean and Rotisserie Chicken Soup,
Basil Pesto *GF*

Baby Kale and Arugula Salad,
Soft Boiled Egg, Crisp Prosciutto,
Rye Crumble

Spinach and Watercress Salad,
Roasted Beets, Chèvre,
Citrus Vinaigrette *GF VG*

Cranberry Wild Rice Bread, Popovers,
Maple Butter

Rotisserie Prime Rib, Au Jus,
Horseradish Cream *GF*

Grilled Salmon, Shaved Fennel,
Meyer Lemon Beurre Blanc *GF*

Herb Roasted Tri-Color
Fingerling Potatoes *GF*

Green Beans, Crimini Mushrooms *GF VG*

Whipped Garnet Yams and
Apple Chutney *GF VG*

Maple Bread Pudding, Vanilla Whipped
Cream and Semolina Shortcake,
Strawberry Compote *VG*

\$78 per guest

THE MEDITERRANEAN

Lemon Chicken Soup with Orzo and Kale

Antipasto – La Quercia Prosciutto, Dry Aged
Salami, Rosemary Ham, Marinated Artichokes,
Roasted Mushrooms and Peppers,
Assorted Olives *GF*

Grilled Asparagus *VG GF*

Herb Focaccia and Ciabatta

Caesar Salad, Garlic Croutons, Shaved Parmesan

Arugula Salad, Bosc Pear, Toasted
Hazelnuts, Gorgonzola, Aged Sherry
Vinaigrette *GF VG*

Branzino “Puttanesca” Tomatoes, Olives,
Capers, Anchovy *GF*

Chianti Braised Beef Short Rib, Cippolini
Onions, Porcini Mushrooms *GF*

Cheese Tortellini, Olive Oil-Poached Tomatoes,
Roasted Garlic *VG*

Grilled Vegetable Medley, Eggplant,
Zucchini, Piquillo Peppers *GF VG*

Honey Panna Cotta with Amarena Cherries and
Mocha Tiramisu with Amaretto Whipped
Cream *GF VG*

\$74 per guest



GF Gluten Free *V* Vegan *VG* Vegetarian *DF* Dairy Free



DINNER BUFFETS CONTINUED

*All Buffets served with Freshly Brewed Regular & Decaffeinated
Lavazza Coffee and Assorted Rishi Herbal Teas.*

AMERICAN COMFORT

New England Clam Chowder

Assorted Dinner Rolls, Artisan Butter **VG**

Tossed Spinach Salad, Bosc Pears,
Cranberries, Candied Walnuts, Blue Cheese,
Cider Dressing **GF**

Chopped Salad, Hearts of Romaine, Vine-
Ripened Tomatoes, Red Onion, Cucumber,
Smoked Bacon, Parmesan Croutons,
Buttermilk Herb Dressing

Beef Pot Roast, Yukon Potatoes,
Crimini Mushrooms

Pan-Seared Turkey Cutlets, Roasted
Shallot Gravy

Herb Crumb Cod Filet, Lemon Butter Sauce,
Fresh Dill

Twice-Baked Loaded Potatoes **VG**

Steamed Broccolini, Mornay Sauce, Glazed
Sugar Snap Peas and Carrots **VG**

NY Cheesecake, Blueberry and Cherry
Compote, Warm Mini Apple and Cherry Pies,
Vanilla Whipped Cream **VG**

\$78 per guest

SOUTH OF THE BORDER

Posole Soup

Ensalada Grangero (Farmer's Salad) – Sweet
Corn, Green Beans, Grape Tomatoes, Avocado,
Red Onion, Roasted Garlic, Cider
Vinaigrette **GF VG**

Jicama Salad with Mango **GF VG**

Bay Scallop and Shrimp Ceviche – Chilis, Lime,
Onions, Tomato, Peppers, Cilantro **GF**

Pueblo Style Squash with Sweet
Corn **GF V VG DF**

Red Snapper Veracruz, Tomatoes, Onions,
Green Olives, Oregano, Capers, Raisins **GF**

Ancho Marinated Grilled Flank Steak,
Fire-Roasted Green Chili Salsa **GF**

Adobo Rubbed Pork Loin **GF**

Spanish Rice, Refried Beans, Queso
Fresco **GF VG**

Mexican Spiced Chocolate Flan, Mango and
Coconut Horchata Rice Pudding **VG**

\$76 per guest



GF Gluten Free **V** Vegan **VG** Vegetarian **DF** Dairy Free

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WINE SELECTIONS

WHITE

Chardonnay Tilia, Mendoza, Argentina

Aroma: Ripe Citrus Fruit, Layers of Floral Notes, Touch of Vanilla
Flavor: Crisp Pear, Apple, a Touch of Grapefruit, and Sweet Spice

\$36 per bottle

Sauvignon Blanc, Terra Noble, Chile

Aroma: Lemons, Gooseberries, and Tropical Fruits
Flavor: Crisp Ripe Acidity and Persistence of Flavor on the Finish

\$36 per bottle

Caymus Conundrum, California

Aroma: Subtle Notes of Citrus Zest and Vanilla Spice
Flavor: Layers of Peach, Apricot Nectar, Green Melon, and Pear

\$38 per bottle

Sauvignon Blanc, Kenefick Ranch, Calistoga

Aroma: Grapefruit Zest, Wild Lilacs, and Gooseberry
Flavor: White Peach, Meyer Lemon and Fresh Cream Middle

\$40 per bottle

Sancerre, Jolivet, Loire Valley

Aroma: Sweet Floral, Slight Peppery Citrus Notes
Flavor: Fresh, Clean and Screaming with Racy Acidity,

\$52 per bottle

Chardonnay, Neyers, Carneros

Flavor: Spice, Honeysuckle, Fig and Melon with Long Finish of Citrus and Hazelnut

\$62 per bottle

RED

Merlot, Tilia, Mendoza, Argentina

Aroma: Ripe Plum and Cherry, Notes of Chocolate and Toast
Flavor: Jammy Red Fruit Flavors and Finishing with Supple Tannins and Vibrant Acidity

\$36 per bottle

Cabernet Sauvignon, Tilia, Mendoza, Argentina

Aroma: Notes of Cigar Box, Leather and Ripe Black Fruits
Flavor: Red Fruit, Sweet Spice and a Touch of Fresh Mint

\$36 per bottle

Malbec, Tilia, Mendoza, Argentina

Aroma: Ripe Black Fruits, Black Pepper Spice, Floral Notes
Flavor: Black Raspberry and Currant Flavors mingled with Notes of Sweet Spice and a Touch of Leather

\$36 per bottle

Pinot Noir, Planet Oregon, Oregon

Sustainably Produced 100% Pinot Noir
Fresh, Silky and suggestive of Oregon Summer Fruits

\$40 per bottle

Cabernet Sauvignon, Ferrari Carrano, Sonoma

Aroma: Black Cherry, Boysenberry, Clove, Cedar and Tea
Flavor: Blackberry and Vanilla followed by Dark Chocolate

\$58 per bottle

Red Blend, Treana, Paso Robles

70% Cabernet Sauvignon, 30% Syrah
Aroma: Red Cherry and Pomegranate
Flavor: Plum, Allspice and Vanilla

\$62 per bottle

Zinfandel, Beran, Sonoma

Aroma: Freshly Baked Blueberry Pie, Raspberry, Dark Chocolate
Flavor: Red and Black Berry Fruits with Cloves and Pepper

\$69 per bottle

SPARKLING

Zardetto Prosecco Brut Conegliano, Veneto

Aroma: Peach, Citrus and Tropical Fruits
Flavor: Straw-Lemon with a Fine Pelage

\$32 per bottle

Mumm Napa Brut Prestige, Napa Valley, California

Delicate Golden Peach Colour
Flavor: Tantalizing Hints of Melon, Spice, and Toasty Vanilla

\$46 per bottle

Fre, Brut, Alcohol Removed

Aroma: Green Apples, Ripe Pears, Hints of Berry, Peach
Flavor: Pleasantly Refreshing and Dry Finish

\$28 per bottle

Blanc de Bleu, Cuvée Mousseux, California

Flavor: Subtle touches of blueberry with a dry, crisp finish
Vibrant blue color

\$40 per bottle



HOSTED OPEN BAR PACKAGES

Bartenders are required for all bars. We recommend one Bartender per 75 guests.

Bartender fees are \$150 per bartender. Fees will be waived if bar revenues exceed \$550 per bartender.



LOCALS BAR – CONSUMPTION

	HOST	CASH
<i>Local Spirit Selections</i>	\$10	\$11
Tattersall Vodka		
Tattersall Gin		
J. Carver Bourbon Whiskey		
J. Carver Brandy		
Norseman Tehkeela		
Far North Alander White Rum		
Far North Alander Spiced Rum		
<i>Local Beer Selections</i>	\$8	\$9
Summit Keller Pils		
Summit Amber Ale		
Lift Bridge Farm Girl Saison		
Surly Furious IPA		
Castle Danger Cream Ale		
Ciderboys Hard Cider		
<i>Local Wine Selections</i>	\$39 (bottle)	\$9 (glass)
Alexis Bailly Frontenac		
Alexis Bailly Country White		

SPECIALTY BEVERAGES

May be added to any bar package. Charges will be on consumption.

	HOST	CASH
Blu Lake Superior Martini	\$12	\$13
Cordials	\$12	\$13
White Sangria	\$9	\$10
Moscow Mule	\$9	\$10

CONSUMPTION BAR

	HOST	CASH
Domestic Beer	\$7	\$8
Imported Beer	\$8	\$9
Local Beer	\$8	\$9
Non-Alcoholic Beer	\$6	\$7
House Wine	\$33 (bottle)	\$10 (glass)
Upgrade Wine (By the bottle. Prices vary by selection.)		
Choice Brand	\$9	\$10
Premium Brand	\$10	\$11
Ultra-Premium Brand	\$11	\$12
Soft Drinks	\$5	\$5
Bottled Water (Still/Sparkling)	\$5	\$5

BRAND OPTIONS

CHOICE BRANDS

1 Hour	\$18 per guest
2 Hours	\$28 per guest
3 Hours	\$34 per guest
4 Hours	\$40 per guest

PREMIUM BRANDS

1 Hour	\$20 per guest
2 Hours	\$30 per guest
3 Hours	\$36 per guest
4 Hours	\$42 per guest

ULTRA-PREMIUM BRANDS

1 Hour	\$22 per guest
2 Hours	\$32 per guest
3 Hours	\$38 per guest
4 Hours	\$44 per guest



PREMIUM BEVERAGE STATIONS

*May be added to any Bar Package or serviced by itself.
Requires Bartender.

MARTINI BAR*

Traditional Vodka and Gin
Up, On the Rocks, or Dirty
Caramel Apple, White Cosmopolitans, White
Chocolate Raspberry, Dark Chocolate
Hazelnut
Garnishes of Stuffed Olives, Fresh Fruit and
Chef-Inspired Accompaniments
\$14 per drink

BUILD YOUR OWN MIMOSA & BELLINI BAR

Make your own Champagne Elixirs
Each Bottle of Champagne includes an
Assortment of Juices (Cranberry, Orange,
Grapefruit)
Zardetto Prosecco Brut Conegliano, Veneto
\$35 per bottle
Mumm Napa NV Brut, Napa Valley
\$51 per bottle

MOJITO BAR*

Mint, Mango, Raspberry, Strawberry with
Assorted Fresh Fruit and Rock Candy
Garnish
\$12 per drink

MARY BAR*

Savory Bloody Marys made to order with
House-Made Bloody Mary Mix
Full Garnish Bar including Peppers, Celery,
Cucumber, Lime, Cheese, Sausage Sticks,
Pecan Smoked Bacon, Green Olives, and
Pearl Onions
\$10 per drink

SCOTCH & BOURBON BAR*

High-End Single Malt Scotches and Small-
Batch Bourbons, Traditional Glassware,
Specialty Ice
\$14 per drink

PREMIUM COFFEE STATION

Lavazza Regular, Decaffeinated, and Iced
Coffee, Selection of Flavored Creamers,
Biscotti, and Assorted Cookies
\$12 per guest

Add a bottle of Bailey's Irish Cream or
Disaronno Amaretto (\$160 per bottle)



BAR BEVERAGE BRANDS

CHOICE BRANDS

Vodka	Pinnacle
Gin	Beefeater
Whiskey	Canadian Club
Bourbon	Evan Williams
Scotch	Ballantine
Tequila	Sauza Silver
Rum	Don Q
Brandy	Christian Brothers
Spiced Rum	Captain Morgan

PREMIUM BRANDS

Vodka	Absolut
Gin	Tanqueray
Whiskey	Jack Daniels
Bourbon	Jim Beam
Scotch	Dewars
Tequila	Jose Cuervo
Rum	Bacardi Light
Brandy	Korbel
Spiced Rum	Captain Morgan

Have a special brand not listed above?
Customize your beverage package to include
your favorite beers, wines and spirits.

ULTRA- PREMIUM BRANDS

Vodka	Grey Goose
Gin	Bombay Sapphire
Whiskey	Crown Royale
Bourbon	Makers Mark
Scotch	Johnny Walker Red
Tequila	Patron Silver
Rum	Bacardi Light
Brandy	Courvoisier VS
Spiced Rum	Captain Morgan

DOMESTIC BEER

Coors Light
Blue Moon

IMPORTED BEER

Heineken
Stella Artois

LOCAL BEER

Surly Furious
Lift Bridge Farm Girl
Summit Amber Ale
Ciderboys

CORDIALS

Hennessey XO
Sambuca
Bailey's Irish Cream
Disaronno Amaretto

