



Hyatt Regency Bloomington-
Minneapolis Spring/Summer

Chef & Partners

Eichtens Hidden Acres

Center City Ed & Eileen

Eichten's Hidden Acres is a family owned company that has been producing award-winning artisan cheeses and American Bison products on their dairy farm since 1976.

Our goal has always been to produce the finest, all natural, specialty products available. All of cheese is made on our farm from fresh cow's milk. We add no coloring, artificial flavors or preservatives (our milk contains no growth hormones.) Three generations of the Eichten family have continued with the business.

Since 1987 Ed Eichten has raised the herd from 13 animals to 250 head. All of our bison is fed on our naturally grown, pesticide-free native grasses, corn and oats. Our herd is raised without growth hormones. Bison has the benefits of low fat, less calories and cholesterol. Also high in vitamins, minerals and protein.

Wild Acres Farm

Pequot Lakes, Minnesota Pat Ebnet

Wild Acres Processing, Inc.

began in 1978 and has been specializing in outdoor-raised domestic poultry and wild game birds ever since.

The company is now operated by second-generation

owner Pat Ebnet and family. Wild Acres supplies poultry

Pahl Farms

Apple Valley, Mn Gary Pahl

Gary Pahl is a fifth generation farmer, currently he works the farm with his brother. Pahl Farms originally began in Bloomington, a second tier suburb of the Twin Cities. But due to increasing urban pressures, the farm has relocated to the flat, sandy loam of third tier suburb Apple Valley and surrounding areas. The greatest attributes to the Pahl Farm is its location and ability to take part in a large urban market, as well as great workers who have a wonderful work ethic. Having a large market within a few miles of the farm is a great for local vegetable farmer, providing a means of distribution without the middle man.

Anderson's Maple Syrup

Cumberland, WI Steve Anderson

Anderson's Maple Syrup, Inc. has been a family run and organized business for over 80 years. Steve Anderson is the third generation Anderson to carry on the family tradition. Steve's grandfather Paul Anderson started the business in the early 20's as just a little hobby to put some syrup on the table. When Norman Anderson, Steve's Father was old enough to help out he and Paul started to make the business grow. The bottling and delivery of Anderson's Maple Syrup is mostly done by Steve Anderson and Fred Buchholz, the company's long time employee and friend. Norman Anderson still plays an important role as mentor and basic over seeing of what is going on with the

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owner Pat Lohr and family. Wild Acres supplies poultry to many of the top restaurants in the Twin Cities area and some consider it to be the best poultry in the state.

Wild Acres can boast superior quality, service and freshness because they literally raise poultry from the egg up at the Wild Acres farm in the beautiful north woods of Pequot Lakes, Minnesota.

Pat and his staff are devoted to a nearly 30 week process for every batch of chickens, ducks, pheasants and turkey they raise. The farm is set up so that as the bird grows, it “phases” to a different part of the facility making sure to give the bird ample room to roam. Each building has computerized temperature control to maintain the correct comfort zone and the hatchery room has an incubator that keep eggs rotating as they would in a nest, therefore producing healthier chicks. In addition to many technical advancements, the staff at Wild Acres constantly monitors the birds to ensure proper feeding, weight and overall health. Wild Acres also strives to be as “green” as possible by composting on-site, using feed from only local markets and utilizing reusable containers for all transporting of poultry.

Pat himself, stocks the refrigerators of fine Twin Cities restaurants with game that was processed less than 24 hours prior. It just doesn’t get any fresher than that.

Sival Farms

as mentor and basic over seeing of what is going on with the company.

Stickney Hill Dairy

Stickney Hill Dairy is a world leader in the development, marketing and sales of goat's milk products for commercial, food service and retail market segments. Easily, the most diverse goat milk products company in the US, Stickney Hill through its partnership with Midwest goat milk producers has evolved from a farmstead goat milk company to a world class international merchandiser and manufacturer of goat milk products.

Our innovative approach, flexibility and knowledge of applications constitute the most important foundations of our customer-oriented philosophy. We actively work closely with our customers to develop the application ability and functional requirements to meet mutual need. Stickney Hill Dairy is established in partnership with the goat milk producers of the Midwest and for the commercial customers that need a professional supplier of goat milk products that are produced at the most demanding of standards.

Forest Mushrooms

Saint Joseph, MN Kevin Doyle

Forest Mushrooms is a family-owned business nestled in the woods and hills of Central Minnesota. Since our start in 1985 we have grown and distributed edible (cultivated fresh, harvested wild and dried) specialty mushrooms. We grow fresh oyster (*Pleurotus*) and shiitake (*Lentinus*) mushrooms and offer a full line of other specialty

Svihel Farms

Foley, Minnesota John Svihel

Vine Valley Farms Inc.

Stewart, Minnesota John & Wendy Tanata

(lettuces), mushrooms, and other a variety of other specialty mushrooms. Our production facilities are located near St. Joseph, Minnesota, 75 miles northwest of Minneapolis. Kevin Doyle

Bushel Boy Farms

Keith Kersten, CEO

Bushel Boy Farms was founded in Owatonna, Minnesota in 1990 with a simple desire to grow fresh, vine-ripened tomatoes year-round. Yes, even in the middle of January. We find real satisfaction in eating locally-grown vegetables rather than food that has been trucked in from Mexico or Canada. There's a huge difference between eating a tomato right off the vine versus one that was picked green, crated up and shipped thousands of miles. Our expert team has created the perfect growing environment, combining the latest in greenhouse design and technology with the hands-on TLC it takes to produce the sweetest, juiciest tomatoes. Bushel Boy tomatoes are always picked ripe on the vine, carefully packed and trucked directly to stores for maximum freshness and flavor. We hope you enjoy the fruit of our labor as much as we do.

Simply Essentials

Olivia, Minnesota

Simply Essentials is our premier line of healthy & lean angus beef. Comparable to grass fed beef, cattle are raised on grass. However, cattle are finished on a proprietary flax-based diet which results in a healthy and lean cut of beef with consistent quality and taste throughout. Health benefits of Simply Essentials include increased

levels of essential Omega-3's and lower amounts of cholesterol. Now you are able to eat and enjoy your favorite cuts of lean angus beef.

Mrs. Pork

Glencoe, MN.

Mrs. All Natural Pork is raised on local family farms. The MRS. Pork System is a network of 8 family farms producing high health animals for the newly constructed plant in Glencoe, MN. The Duroc sires used on the herds are of world class quality producing absolutely the highest quality meat product in regards to marbling and taste. We believe the freshness of the product also adds greatly to the taste.

Red Lake Nation

Red Lake, Minnesota Tribal Members

Red Lake Nation Foods began in 2005, offering just one product; the best wild rice (and blends) in the country. We are the ONLY American Indian tribe in the U.S. that grows & harvests our own wild rice (MN Cultivated) on our lands. From our reservation in northern Minnesota we expanded our all natural foods line with our unique hand harvested wild fruit jellies, jams & syrups, handcrafted gift items, all natural batter mixes, popcorn & herbal tea. We are pleased to share the bounty of the harvests, as well as other natural food products, all produced by American Indians.

"As a company owned and operated by the Red Lake Band of Ojibwe we use our knowledge of the Red Lakes to your advantage. Our fish

products are wild caught by tribal fishermen using the wisdom from our elders to harvest in a sustainable manner. We understand the benefits of natural foods and include that value into the preparation of our fillets, each one done by hand."

Prices are subject to 23% taxable Service Charge and State Sales Tax.

Breakfast of the Day

Experience our carefully selected enhanced breakfast by choosing the day's featured menu.

- Daily Menu Pricing: \$28 Per Guest on Designated Day, \$32 Per Guest on All Other Days

Monday -European

Freshly baked croissants, fruit scones & danish with sweet cream butter & jam

Orange juice and apple juice

Local and seasonal whole fruit

Sliced honeydew & pineapple

Whole grain and gluten free cereals with 2% milk & almond milk

- Spinach & brie egg bake
- Ham, broccoli & cheddar egg bake

Tuesday -Southern Comfort

Freshly baked croissant, coffee cakes & sweet rolls

Served with sweet cream butter & jam

Orange juice & pink grapefruit juice

Seasonal & local whole fruit

Sliced melon & sliced watermelon

Whole grain and gluten free cereals with 2% milk & almond milk

- Biscuit, sausage patty, cage free egg & local havarti cheese
- Whole wheat wrap, onion, egg white scramble, pepper jack cheese -roast chili salsa & sour cream on the side

Wednesday -Minnesota

Thursday - Italian

Freshly baked croissants, lemon cake & lemon poppy seed breakfast bread with sweet cream butter & jam

Orange juice & tomato juice

Local & seasonal whole fruit

Diced melon & sliced oranges

Granola, yogurt & berry parfait

- Ham, tomato, onion & zucchini frittata with basil & tomato relish
- Forest mushroom, onion & squash frittata with basil & tomato relish

Friday -Countryside

Freshly baked croissants, muffins & apple fritters with sweet cream butter & jam

Orange juice & apple juice

Local & seasonal whole fruit

Sliced cantaloupe & pineapple

Steel Cut Oats with Brown Sugar, Raisins, & almond milk

- Vegetable Country Scramble - potato, spinach, mushrooms, white cheddar & eggs
- Country Scramble - potato, ham, onion, peppers, gouda & eggs

Wednesday - Minnesota

Freshly baked croissants, muffins, and assorted danish with sweet cream butter & jam

Orange juice & cranberry juice

Local & seasonal whole fruit

Diced pineapple & melon

Steel Cut Oats with Brown Sugar, Raisins, & almond milk

- Egg Bake with ham, bacon, hash browns
- Vegetable Egg Bake with kale, squash, onion, hash browns

Saturday - French

Freshly baked croissants, Coffee cakes, Bagels with sweet cream butter & jams

Orange juice & Apple Cider

Local & seasonal whole fruit

Sliced honeydew & cantaloupe

Steel cut oats, brown sugar, dried fruits, 2% milk & almond milk

- Summer sausage, cured meats, hard-boiled eggs, artisan cheeses, tomatoes & whole grain mustard
- Croissant, smoked pit ham, white cheddar, scrambled eggs & bacon-onion jam

Sunday -Rising Sun

Freshly baked croissants, cashew stick buns & apple anise muffins with sweet cream butter & jam

Local & seasonal whole fruit

Sliced pineapples & sliced tropical fruits

Coconut, cherry & broken rice porridge

- Crustless tart, tofu, bok choy & cilantro
- Crustless tart, bay shrimp, mushroom, scallion & sweet chile sauce

- All breakfasts include Royal Cup Coffee, Decaffeinated Coffee, and Hot Tea
- A buffet charge of \$150 is applicable for guarantees less than 20 guests.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Breakfast Enhancements

- Choose one of these enhancements to add experience to your morning breakfast menu.

Smoothie Station

- **Orange & Mango Smoothie** -Orange Juice, Mango, Pineapple & Vanilla Greek Yogurt
- **Strawberry Banana Smoothie** -Apple Juice, Bananas, Strawberries & Vanilla Greek Yogurt

\$8.00 Per Guest

Breakfast Sandwiches

- English Muffin, Cage Free Egg, Turkey Sausage, Local Havarti Cheese, Tomato-Onion Marmalade 7.00 each
- Croissant, Smoked Pit Ham, White Cheddar, Scrambled Cage Free Eggs, Bacon-Onion Jam 8.00 each
- Whole Wheat Wrap, Egg White Scramble, Spinach & Grilled Vegetables, Pepper Jack Cheese with Roast Chile Salsa & Sour Cream on the side 7.00 each
- Bagel, Cage Free Egg, Bacon, Provolone, Tomato and Avocado 8.00 each

Yogurt Bar

Omelet Station

- Prepared to order by our chefs. One chef for every 50 guests

Cage Free Fresh Eggs

Mushrooms, Onions, Smoked Tavern Ham, Turkey Sausage, Sweet Peppers, Minnesota White Cheddar, Wisconsin Havarti, Spinach, Bay Shrimp, Smoke House Bacon, Local Tomatoes, Salsa

\$9.00 Per Guest

Build Your Own Oatmeal

Three Grain Oatmeal

Dried Fruits, Nuts, Berries, Granola, Brown Sugar, Local Honey, Maple Syrup & Milk

\$7.00 Per Guest

Aebleskiver Station

- Chef Attended Action Station, one chef per 100 guests.

Traditional Danish Sphere Shaped Pancakes, Traditional & Gluten Free Batters. Filled with Seasonal Fruit Fillings & Jams

Accompanied by Whipped Cream, Powdered Sugar, Minnesota Maple

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- Make your Own Parfait

Greek Yogurt, Vanilla Greek Yogurt & Vanilla Yogurt
Granola

Mango Coulis, Berry Coulis, Mango Coulis, Fresh Berries, Fresh
Mango, Banana, Brown Sugar, Chocolate Chips, Caramel Sauce &
Dulce de Leche

\$8.00 Per Guest

- Chef charges are \$125 for 1.5 hours, each additional hour is 50.00 per chef/per hour.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Syrup, Seasonal Fruit Compotes.

\$8.00 Per Guest

Breakfast Buffet

River Valley

Chilled Orange and Cranberry Juices
 Selection of Seasonal Sliced Vine and Tree Fruits, Melons, Berries
 Whole Grain & Gluten Free Cereals with 2% Milk, Almond Milk
 Cage Free Scrambled Eggs with Scallions, Minnesota Cheddar with
 Sour Cream & Salsa on the side
 Apple Wood Smoked Natural Bacon
 Chicken & Herb Sausage Links
 Sautéed Roasted Potatoes, Mushrooms, Chives
 Seasonal Muffins & Croissants with Sweet Cream Butter & Jam

\$35.00 Per Guest

Farmstead

Fresh Orange Juice, Local Apple Cider
 Mixed Seasonal Melons, Summer Berries
 Assorted Croissants & Danish with Sweet Cream Butter & Jam
 Scrambled Eggs, Onions, Peppers with Minnesota Cheddar
 Blistered Country Potatoes with Scallions
 Pit Smoked Tavern Ham
 Turkey Sausage Patties
 Buttermilk Biscuits, Country Gravy

\$35.00 Per Guest

Sunrise Reception

Bloomington Central Station

Chilled Fresh Orange and Apple Juice
 Steel Cut Oats, Brown Sugar, Dried Fruits, 2% Milk, Almond Milk
 Greek Yogurt, Pineapple, Berries, Granola Parfaits
 Eggs Benedict, Hollandaise
 Scrambled Eggs, Spinach, Mushrooms, Shredded Jack Cheese
 Potatoes O'Brien, Onions, Peppers
 Coffee Cakes, Seasonal Scones

\$35.00 Per Guest

Taste of Minnesota

Local Apple Cider, Cranberry Juice
 Summer Berry Muesli, Gluten & Dairy Free

Aebleskivers, Lingonberry Jam
 Minnesota Maple Syrup, Red Lake Nation Choke Cherry Syrup,
 Whipped Cream

Pork Sausage Links
 Ham, Broccoli & Harvati Frittata, Dill-Tomato Relish
 Walleye Hash, Poached Egg, Citrus Hollandaise
 Boxti Potatoes, Apple Sauce, Sour Cream
 Urbana Crafted Mini Croissant and Danish

\$36.00 Per Guest

FRUIT & JUICE STATION

Fresh Orange Juice, V-8, Apple and Cranberry Juices
Selection of Seasonal Sliced Vine and Tree Fruits, Melons, Berries

PASTRY STATION

Urbana Craeft Coffee Cakes, Sweet Rolls, Bagels with Toaster, Amish
Butter, Cream Cheese and Seasonal Jams

BUILD YOUR OWN BOWL

Three Grain Oat Meal
Greek Yogurt

Dried Fruits, Nuts, Berries, Granola, Flaxseeds
Brown Sugar, Local Honey, Minnesota Maple Syrup, Milk

BREAKFAST WRAP STATION

Tortillas
Scrambled Cage Free Eggs, Chorizo, Potatoes

Shredded Cheddar, Pepper Jack Cheese, Chopped Bacon, Sauteed
Onions and Peppers, Mushrooms, Spinach, Grilled Vegetables, Pico
de Gallo, Roast Tomato Salsa, Sour Cream

COFFEE STATION

Royal Cup Coffee, Decaffeinated Coffee, Hot Teas, Flavored Syrups,
Whipped Cream, Local Honey

\$40.00

- All breakfast buffets include Royal Cup Coffee, Decaffeinated Coffee and a selection of Hot Teas
- A \$150 buffet charge is applicable for guarantees less than 20
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Breakfast Plated

American Plated Breakfast

PRE-SET

- Greek Yogurt & Berry Parfait
- Fresh Orange Juice

Scrambled Cage Free Eggs, Chives

Apple Wood Smoked Natural Bacon, Maple Sausage Links

Potatoes O'Brien, Onions, Peppers

Warm Buttermilk Biscuits

Honey Butter, Seasonal Preserves

\$30.00 Per Guest

Broccoli & Cheddar Quiche

PRE-SET:

- Citrus Gratin, Cottage Cheese
- Pre-Set Fresh Orange Juice

Tender Crust, Cage Free Egg Custard, Broccoli, Caramelized Onion,

White Cheddar

Baby Kale & Arugula Salad, Roast Tomatoes, Poppy Seed Yogurt

Dressing

Blueberry Scones, Hand Rolled Butter, Devonshire Cream

\$31.00 Per Guest

EGGS BENEDICT

PRE-SET:

- Blueberry Bircher Muesli
- Apple-Cranberry Juice

Cage Free Poached Eggs, House Cured Smoked Back Bacon, English

Muffin, Hollandaise Sauce

Grilled Asparagus, Yukon Lyonnaise Potatoes

Urbana Coffee Cakes

\$30.00 Per Guest

- All plated breakfasts include Regular Royal Cup Coffee, Decaffeinated Coffee and a selection of HotTeas
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Brunch

*Enjoy a brunch featuring items from our restaurant,
Urbana Craeft Kitchen & Market*

Flavors of Urbana

FRUIT & JUICE STATION

Seasonal Selection of Fresh Fruit, Melons & Berries

Orange, Apple, Cranberry & Grapefruit Juices

YOGURT BAR

Vanilla & Greek Yogurt

Granola

Mango & Berry Coulis, Fresh Mango, Dried Mango, Fresh Berries,
Granola, Brown Sugar, Sliced Banana, Dulce de Leche, Caramel Sauce
& Chocolate Chips

Selection of Seasonal Urbana Breakfast Pastries

Baby Greens, Tomatoes, Beans & Cucumber Salad

Banana Brioche French Toast

Applewood Smoked Bacon & Pork Sausage Links

Asparagus, Tomato & Goat Cheese Frittata

Meatball, Mushroom, Squash & Egg Bake

Mac N' Cheese Gratin with Wild Mushrooms

Roasted Vegetable Casserole

DESSERT STATION:

Cake Pops, Mini Dessert Pastries, Assortment of Dessert Shooters

Royal Cup Coffee, Decaffeinated Coffee and Selection of Hot Teas

\$55.00 Per Guest

Morning Break Packages

For those break time treats anytime of the day!

\$17 per guest

Revitalize & Focus

- Give your mind and body what it needs with this selection of superfoods.

House Made Red Quinoa-Flax Seed Granola Bars

Greek Yogurt Shots:

- Fresh Blueberries, Oranges
- Spinach, Ginger, Apple Cider

Toasted Marcona Almonds

Avocado, Smoked Salmon & Chive Involtni

Seasonal Fruit-Infused Water Station

Strawberry Fields

Strawberry Shortcake

Strawberry Pie

Strawberry Smoothie Shooters

Field Fresh Whole Strawberries with White & Dark Chocolate Fondue,

Creme Fraiche

Strawberry Infused Water Station

Mix it up

- Create your own trail mix. Sweet or savory, mix it your way!

Candied Pecans, Walnuts, Roast Almonds, Peanuts, Dried Cranberries,

Golden Raisins, Dried Apricots,

Yogurt-Covered Raisins, Yogurt-Covered Pretzels,

M&M's, Chocolate Chips, Peanut Butter Chips & Reese's Pieces

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Seasonal Fruit-Infused Water Station

The Natural

Fresh Vegetable Crudites

Hummus Dip & Basil-Rosemary Labneh Dip

Almonds & Marinated Olives

Seedless Grapes & Dried Apricots

Smoothies with Yogurt and Juice:

- Mango-Pineapple
- Strawberry-Banana

Seasonal Fruit-Infused Water Station

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Afternoon Break Packages

For those break time treats anytime of the day!

\$17 per guest

Fresh Breads & Spreads

House Brown Bread, Fresh Baguette, and Lavosh Crackerbread

- Assorted Nut Spreads, Nutella, Sun Butter, Rooftop Honey Butter
- Pimento cheese dip, sweet peppers, pickles, urbana house chips & crostini

Seasonal Fruit-Infused Water Station

Cookies & Milk Bar

Warm Fresh Baked Cookies: Oatmeal Raisin, Chocolate Chip, Snickerdoodle, White Chocolate Macadamia

Cold White and Chocolate Milk

Gourmet Coffee Station, Decaffeinated Coffee, Hot Teas, Flavored Syrups, Whipped Cream, Local Honey

Walk in the Park

- Give your guests a break with fare found throughout our parks in the summer

Buttered Popcorn

Minnesota Made

- Treat your guests to a selection of treats that are distinctly Minnesotan

Pearsons Salted Nut Roll

Swedish Fish Candies

Seasonal Thumb Print Cookies

Beef Jerky

Heartland Trail Mix

Birch Bark Pretzel Sticks

English Tea Time

Assorted Tea Sandwiches

Seasonal Scones served with Devonshire Cream & Fruit Preserves

Freshly Baked Mini Pastries

Shortbread Biscuits

Selection of Hot Teas served with Honey, Lemon and Cream

Mezze & Crudites

- Small plates of the Mid-East to share

Hummus, Tzatziki, Avocado Cream

Marinated Olives, Cucumbers, Carrots, Roasted Vegetables

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Buttered Popcorn

Cheeseburger Sliders, lettuce, tomato, bacon-onion jam

Soft Pretzels with Mustard Sauce

Butter Caramel Apple Slices

Seasonal Infused Water Station

Mixed Olives, Cucumbers, Carrots, Roasted Vegetables

Warm Naan, Toasted Crostini

Seasonal Infused Water Station

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

A La Carte Beverages

Coffee, Tea & Milk

Coffee, Decaffeinated Coffee
65.00 per gallon

Hot Teas. Fresh Lemon, Minnesota Honey
65.00 per gallon

White Milk & Chocolate Milk Bottles
4.00 each

Starbucks Cold Brew Coffee Black Sweetened
& Cocoa & Honey Bottles
6.00 each

Assorted Teavana Bottled Iced Tea
5.00 each

Silk Almond Milk, Vanilla & Chocolate
5.00 each

Juices and Water

Fresh Honey Lemonade
55.00 per gallon

Premium Bottled Juices
5.00 each

Assorted Flavors of Bubly Sparkling Water
4.00 each

Aquafina Bottled Water
4.00 each

San Pellegrino Sparkling Water
5.00 each

Naked Juice, Green Machine, Power -C, Berry
Blast
6.00 each

Sodas & Energy

Assorted Pepsi Soft Drinks
4.00 each

Starbucks Doubleshot Energy with Protein
7.00

Red Bull & Sugar Free Red Bull
7.00 each

Assorted Spring Grove Soda
5.00 each

Gatorade
5.00 each

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A La Carte Bakeries and Snacks

Pastry

Bagels, Cream Cheese & Seasonal Preserves

45.00 per dozen

House Made Red Quinoa & Flax Seed Granola Bars

40.00 per dozen

Almond Protein Power Bars

42.00 per dozen

Oat Bran Streusel Muffins- Seasonal Flavors

40.00 per dozen

Assorted Doughnuts

42.00 per dozen

Assorted Croissants and Danish

42.00 per dozen

Stroopwafel: Caramel Filled, Chocolate Dipped

42.00 per dozen

Urbana Crafted Specialty Pastries

Sweet Snacks

Whole Fresh Fruit

4.00 each

Triple Berry Skewers, Maple Yogurt Dip

5.00 each

Seasonal Display of Sliced Fruits

\$10.00 per person

Greek Yogurt & Fresh Berry Shooters

4.00 each

Chocolate Dipped Strawberries

46.00 per dozen

Birch Bark – Caramel Coated Pretzel Rods, Chocolate Dipped

38.00 per dozen

Fresh Baked Cookies

42.00 per dozen

Premium Ice Cream Novelties

8.00 each

Savory Snacks

Chia Seed Mason Jar Pudding

\$6.00 each

Power Bars, assorted

5.00 each

Individual Crudit , Chive Buttermilk Dip

4.00 each

Freshly Popped Buttered Popcorn

4.00 per guest

Heartland Trail Mix

5.00 per guest

Fresh Craeft Potato Chips & Duet of Dips

5.00 per guest

Crispy Tortilla Chips, Guacamole and Fresh Salsa

6.00 per guest

Beer Cheese Dip, Soft Pretzels & Apples

8.00 per guest

48.00 per dozen

Assorted Candy Bars

3.00 each

Sweet and Salty, White Chocolate Nut-N-Popcorn Mix

5.00 per guest

Seasonal Cupcakes

48.00 per dozen

Brownies

40.00 per dozen

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Day Packages

All Day Package

- Everything you need to keep your meeting on track

MORNING

Breakfast Sandwich (choose one for the group)

Fresh Baked Pastries, Coffee Cakes

Selection of Seasonal Vine and Tree Ripened Fruits, Melons & Berries

Orange Juice, Local Apple Cider & Cranberry Juice

Coffee, Decaffeinated Coffee, Hot Tea

Assorted Pepsi Soft Drinks

MID-MORNING (1 hour)

Brain Boost Trio Cup: Blueberries, Red Grapes, Walnuts

Assorted Pepsi Soft Drinks

Refresh Coffee, Teas

AFTERNOON (1 hour)

Freshly Baked Cookies

Assorted Soft Drinks

Coffee, Decaffeinated Coffee, Hot Tea

\$50.00 Per Guest

Executive Half Day Meeting Package

MORNING

Selection of Seasonal Vine & Tree Ripened Fruits, Melons & Berries

Add Lunch of the Day!

\$35.00 Per Guest

Infused Hydration Station

- Infused water hydration station, refreshed throughout the day

Filtered Pure Water

Selection of fruits, aromatic herbs & vegetables to customize your water

Urbana Craeft Kitchen & Market Hydration Bottles

Re-usable infusion bottles for your guests to use and take home.

\$12.95 per guest

Re-usable water Bottles with Custom Logo

Our Urbana Craeft Kitchen & Market Bottles with Logo

- *requires a 30 day lead time*

\$8.00 Per Guest

Greek Yogurts Parfaits

Assorted Coffee Cakes, Honey Wheat Bagels, Cream Cheese, Sweet Butter, Seasonal Preserves

Orange Juice, Local Apple Cider & Cranberry Juice

Assorted Pepsi Soft Drinks

Royal Cup Coffee, Decaffeinated Coffee, Tazo Tea

MID-MORNING (1 hour)

Premium Bars

Assorted Pepsi Soft Drinks

Refresh Coffee and Teas

\$40.00 Per Guest

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Buffet Lunch of the Day

Each day our culinary team creates an inspired table of flavors for you to enjoy.

\$35 Per Guest on Designated Day (unless noted otherwise), \$40 Per Guest on All Other Days

Monday: Farm to Table

Broccoli Cheese Soup

Tomato Basil Bisque

Crisp Greens, Tomato, Cucumber, Chick Peas & Black Peppercorn
Vinaigrette

Roasted Chicken Breast in Pepper jus, Artichokes, Mushrooms,
Arugula

Seared Salmon in Lemon Butter Sauce, Grilled Vegetables

Lemon Zested Roasted Cauliflower and Broccoli, Pecans

Calico Rice Pilaf, Spinach, Garlic

Fresh Fruit Plate

Dessert of the Day

Tuesday: Street Tacos

Posole Rojo Chicken Soup

Chopped Romaine, Jicama, Avocado, Onion & Cilantro Lime Vinaigrette

Chipotle Lime Chicken

Carne Asada

Friday: Wok N' Roll

Chicken Corn Soup

Vegetarian Egg Rolls, Sweet & Sour Sauce

Chicken Teriyaki with Snow Peas, Peppers, Onions & Scallions

Spicy Ginger Szechuan Beef with Carrots & Broccoli

Vegetable Lo Mein with Baby Bok Choy, Peppers, Onions, Carrots,

Shitake Mushrooms & Green Onions

Egg Fried Rice

Dessert of the Day

Saturday: Pit Master

Dill Red Potato Salad with Scallions, Hard Boiled Egg, Celery &
Mustard

Creamy Apple Slaw

Hickory Smoked Chicken in Golden BBQ Sauce

Cider Soaked St. Louis Style Ribs in Maple BBQ Sauce

"All Day" Smoked Brisket

BBQ Rice & Beans

Adobo Grilled Vegetables

Fiesta Rice

Cuban Black Beans

Corn & Flour Tortillas, Guacamole, Salsa, Grated Cheese, Shredded

Lettuce, Pico de Gallo & Sour Cream

Dessert of the Day

Wednesday: Burger Bar

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu

Cheese & Roast Tomato Dressing

Farmstead Slaw

House Made Chips

All Natural Beef & Turkey Burgers

Veggie Burgers

Variety of Buns

Lettuce, Tomato, Caramelized Onions, Sliced Pickles, Guacamole,

Chopped bacon

Mayonnaise, Mustard, Spicy Aioli, Smoked Ketchup

White Cheddar & Provolone Cheese

Dessert of the Day

Add on IBC Rootbeer Floats

\$7.00

Creamed Sweet Corn

Corn Bread, Buttermilk Biscuits & Rooftop Honey Butter

Dessert of the Day

Sunday: French Country Side

Roasted Garlic Potato Bisque

Grilled Vegetables with Tomatoes, Garlic, Olive Oil & Lemon Juice

Toulouse Style Cassoulet

Beef Bourguignon

Rosemary Roasted Chicken

Roasted Vegetable & Herb Butter

Roasted Fingerling Potatoes

French Style Baguette

Dessert of the Day

Craeft Sandwich Market -Everyday

Wild Arugula, Shaved Fennel, Citrus Segments, Kalamata Olives,

Pomegranate Seeds & Citrus Vinaigrette

Quinoa & Spinach Salad, Dried Cranberries, Pepitas, Dried Figs,

Caramelized Onions & White Balsamic Vinaigrette

Pre Made Sandwiches, Select Three:

Thursday: Italian Trattoria

Tuscan Bean Soup with Kale and Tomato

Classic Caesar Salad

Hand Tossed Pizzas:

- Tomato and Four-Cheese
- Cupping Pepperoni

Pasta:

- Baked Penne with sausage, onion, peppers, Putanesca sauce
- Spiral Pasta, roasted squash, artichoke, tomatoes, basil Sauce

Dessert of the Day

- Muffuletta Sandwich: Italian Meats, Provolone Cheese & Olive Spread on Focaccia
- Grilled Vegetable Wrap: Roasted Chickpea, Hummus, Baby Spinach on Garlic Herb Wrap
- Chicken Sandwich: Ancho Rubbed Chicken, Grilled Eggplant, Onion Marmalade & Bibb Lettuce on Ciabatta
- Roast Beef Sandwich: Roast Beef, Horseradish Aioli, Romaine, Bushel Boy Tomatoes on Pretzel Roll
- Roast Turkey Sandwich: Roasted Turkey, Sweet Thai Chili Mayonnaise, Mesclun Greens, Tomatoes, Shaved Radish on Rustic Roll
- Tuna Salad Wrap: Tuna Salad, Tarragon Mayonnaise, Avocado, Cucumber & Sprouts on Herb Wrap

House Made Potato Chips

Dessert of the Day

\$40.00 Per Guest

Market Fresh -Everyday

Chicken Noodle Soup

Gazpacho, Chilled Tomato Soup

Classic Caesar Salad

Truffled Fingerling Potatoes, Shallots, Hard Boiled Eggs, Chives & Mustard

Herb Seared Salmon, Shaved Fennel, Pepper Greens & Aged Balsamic
BBQ Rubbed Chicken Breast, Tropical Fruit Relish

Grilled Flank Steak, Roasted Chimichurri

Roasted Vegetables

Seeded Rolls

Dessert of the Day

\$40.00 Per Guest

- All lunches served with Iced Tea OR Royal Cup Coffee & Decaffeinated Coffee (choose one)
- A buffet charge of \$150 is applicable for guarantees less than 20 guests.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020

Plated Lunches

Plated Lunch Packages

Select one starter course & one dessert course to accompany your entree selection.

All plated lunches come with artisan bread, hand rolled sweet butter, iced tea OR(choose one) Royal Cup coffee & decaffeinated coffee.

Add a second selection from starters for additional 7.00 per guest.

Starters /Salads

Butternut-Apple Bisque, Baked Brie Croustade

Leek & Mushroom Soup, Sage Crème Fraiche

Plum Tomato and Basil Soup

Gathered Greens, Angel Carrots, Grape Tomatoes, English Cucumber, Pickled Red Onions and Balsamic Vinaigrette

Little Gem Romaine, Asiago Croustade, Lemon Peppercorn Dressing

Baby Spinach, Fennel, Orange, Almonds, Citrus Cinnamon Vinaigrette

Kale & Arugula, Beets, Pecans, Crumbled Goat Cheese, Apple Dressing

ENTREES

Thyme Seared Chicken with Mushroom Cream Sauce, Parmesan Mashed Potatoes, Roasted Squash 32.00

Maple Glazed Minnesota Chicken with Cider Reduction, Basil-Herbed Couscous, Green Beans & Carrots 32.00

Chicken Scaloppini, Blister Potato, Arugula & Fennel Salad with Grilled Lemon 30.00

Honey & Lime Glazed Salmon with Pink Peppercorn Gastrique , Roasted Cauliflower & Broccoli, Heirloom Tomatoes, Spinach 34.00

Almond & Herb Crusted Walleye with Grapefruit Lemon Butter, Wild Rice & Heirloom Grain Medley, Roasted Baby Carrots and Green Beans 34.00

Rum Glazed Pork Loin with Charred Pineapple & Citrus Chutney, Grilled Broccolini, Saffron Rice 31.00

Churrasco Flank Steak with Poblano Spiced Chimichurri, Roasted Garlic Mashed Potatoes, Roasted Vegetable 36.00

Eggplant & Quinoa Involtini, Grilled Asparagus, Spiced Arugula & Sriracha Oil 28.00

Desserts

Vanilla Cheesecake, Triple Berry Compote

Harvest Carrot Cake, Cream Cheese Frosting

Raspberry White Chocolate Cake, Fresh Raspberries and White
Chocolate Creme Anglaise

Fresh Fruit Tart with Shortbread Crust & Vanilla Bean Custard

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Grab & Go Lunch

- *Enjoy here or take it on the go.*
- *Served buffet style to bag your own!*

Craeft Market Salads and Sandwiches

Includes:

Whole Fresh Fruit, Farm Stead Coleslaw, Assorted Chips, Craeft Cookies, Bottled Water

Select Three:

- Quinoa & Spinach Salad Bowl, Dried Cranberries, Pumpkin Seeds, Roast Winter Squash, Dried Figs, Caramelized Onions, White Balsamic Vinaigrette
- Muffuletta Sandwich: Italian Meats, Provolone Cheese & Olive Spread on Focaccia
- Grilled Vegetable Wrap: Roasted Chickpea, Hummus, Baby Spinach on Garlic Herb Wrap
- Chicken Sandwich: Ancho Rubbed Chicken, Grilled Eggplant, Onion Marmalade & Bibb Lettuce on Ciabatta
- Roast Beef Sandwich: Roast Beef, Horseradish Aioli, Romaine, Bushel Boy Tomatoes on Pretzel Roll
- Roast Turkey Sandwich: Roasted Turkey, Sweet Thai Chili Mayonnaise, Mesclun Greens, Tomatoes, Shaved Radish on Rustic Roll
- Tuna Salad Wrap: Tuna Salad, Tarragon Mayonnaise, Avocado, Cucumber & Sprouts on Herb Wrap

\$28.00 Per Guest

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Alternative Options

Eggplant Quinoa Involtni

Grilled Asparagus, Spiced Arugula & Sriracha Oil

\$29.00 Per Guest

Roasted Brussels Sprouts Ravioli

Baby Portabella Mushrooms, Caramelized Onions, Walnuts, Eggplant & Parmesan Oil

\$29.00 Per Guest

Black Bean Cakes

Corn & Quinoa Pilaf, Grilled Asparagus, Eggplant, Charred Tomato, Chimichurri

\$28.00 Per Guest

Grilled Tofu

Jasmine Rice Cake, Braised Bok Choy, Carrots & Coconut Curry Sauce

\$29.00 Per Guest

Kamut & Quinoa Cake

Roasted Roma Tomatoes, Artichoke Hearts, Grilled Portobello, Wilted Greens, Basil Soubise

\$29.00 Per Guest

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Hors D'Oeuvres

Hot

- Wild Rice Walleye Cake, Tomato Chipotle Aioli 5.00
- Sambal Spiced Salmon, Nori Mayonnaise & Sesame Oil 5.00
- Mini Crab Cakes, Pineapple Relish 5.00
- Malaysian Chicken Satay, Curried Coconut Cream 4.00
- Roast Chicken, Spinach & Prosciutto Lollipop, Fontina Cream 5.00
- Scandinavian Meatball, Potato Cake, Gravy 5.00
- Beef and Duxelle Wellington, Horseradish Sour Cream 5.00
- Vegetable Spring Roll, Sweet & Sour 5.00
- Chicken Spring Roll, Sweet & Sour 5.00
- Crispy Tempura Shrimp, Sambal Sauce 6.00
- Walleye Hush Puppies, Apricot Poblano Chutney 5.00
- Buffalo Chicken Meatball, Mini Buns, Melted Cheese & Honey Mayo 5.00

Cold

- Smoked Salmon, Horseradish, Dill Creme Fraiche 4.00
- Mini BLT, Crisp Bacon, Confit Cherry Tomato, Avocado & Butter Lettuce 4.00
- Mango Glazed Shrimp, Chipotle Lime and Fried Ginger 6.00
- Gin Tomato Gazpacho 4.00
- Caprese Spoon 4.00
- Cucumber Cup, Avocado Hummus and Miso Sriracha Sauce 4.00
- Pickled Shrimp, Nordic Remoulade 6.00
- Tuna Poke, Avocado Mousse and Fingerling Chips 6.00
- Aged Cheddar & Berry Cocktail Pick 5.00
- Melon, Cilingini, Mint Tower 5.00
- Antipasto Skewer, Olives, Tomato, Artichokes & Ciliegine 4.00

Phyllo Spanakopita, Tzatziki Sauce 4.00

Baked Wild Mushroom Tart 4.00

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Presentation Stations

- *Two or more stations required*

Antipasti

- Local Meats, Cheeses & Vegetables
- 1 display serves 25

House Made Rope Sausage, Smoked Loin Bacon & Salami
Gouda, Stickney Hill Goat Cheese, Fresh Mozzarella
Marinated Olives, Sun-dried Tomatoes
Focaccia & Grilled Baguette

\$425.00 Per Display

Artisanal Cheese Board

Selection of Minnesota, Wisconsin Farmhouse Cheese, Dried Fruits,
Nuts, Conserves, Grapes, Crackers & Crisp

- 1 display serves 25 guests

\$275.00 Per Display

Chef Composed Salad Creations

A variety of pre-composed salads for your guests to enjoy.

- Caprese, Tomato, Mozzarella, Basil & Aged Balsamic
- Caesar, Little Gem Lettuce, Croutons, Parmesan Cheese & Caesar Dressing
- Roasted Beets, Yogurt, Goat Cheese & Tangerine Dressing
- Quinoa, Spinach, Roasted Carrots & Maple Dressing

Pasta Station

- Tortellini, Chicken, Broccoli, Peppers, Onions, Spinach & Parmesan Cream
- Rigatoni, Italian Sausage, Crimini Mushroom, Fennel, Onion & Marinara Sauce
- Penne Pasta (gluten-free), Basil Oil, Extra Virgin Olive Oil, Zucchini, Artichokes, Roma Tomatoes & Arugula

Accompanied by Garlic Bread, Parmesan & Crushed Red Pepper Flakes

\$20.00 Per Guest

Whipped Potato Bar

Butter and Cream Mashed Potatoes

TOPPINGS:

Brandied Leek & Chicken, Crab- Spinach
Broccoli & Cheddar, Pot Roast & Mushroom
AmaBlu Cheese, Smoke House Bacon
Chive Sour Cream

\$15.00 Per Guest

Baja Taco Stand

Carne Asada Fajitas with Onions & Peppers

\$14.00 Per Guest

Mediterranean Dips

Hummus, and Tzatziki

Cucumbers, Carrots, Toasted Pita Chips & Crostini

\$225.00 Per Display

Mac N' Cheese Bar

Mac N' Cheese

MIX-INS: Shrimp, Smoked Bacon, Spicy Turkey Sausage, Pit Ham, Broccoli, Roast Mushrooms, Artichoke Hearts, Roast Corn, English Peas, Parmesan Cheese, AmaBlu Cheese, Toasted Herb Crumbs

\$15.00 Per Guest

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Blackened Fish Tacos with Lime & Cilantro

Guajillo Spiced Quesadillas, Jalapeno Jack Cheese & Scallions

\$15.00 Per Guest

Brie Station

Raspberry Baked Brie

Sliced Baguette, Assorted Crackers, Candied Walnuts

\$25.00 Per Guest

Carving Stations

Roasted Tenderloin Grass Fed Beef

- Serves 20

Fresh Grated Horseradish Cream, Grain Mustard
Boursin Green Bean & Yukon Warm Potato Salad

Petite Potato Rolls

\$425.00

Roasted Sirloin of Angus Beef, Spice Charred

- Serves 35

Tarragon Mustard Sauce, Garlic Aioli
Colcannon Potatoes, Seeded Rolls

\$510.00

Eichten's Farms Buffalo Rib Eye, Hickory Smoked

- Serves 30

Northwoods Spiced Craft Steak Sauce, Horseradish Cream

Arugula, Green Bean, Roast Shallot & Radish Salad, Maple Mustard
Dressing

Pretzel Rolls, Whipped Honey Butter

\$425.00

Salmon in Puff Pastry Net

- Serves 20

Tarragon Remoulade, Caper Onion and Tomato Relish, Lemon Dill
Aioli

Grilled Orange & Blackened Broccolini

\$325.00

Herb Roast Turkey Breast

- Serves 30

Sage and Thyme Mayonnaise, Orange Cranberry Relish, Cauliflower &
Artichoke Gratin, Straw Onion Crust

Petite Yeast Rolls

\$350.00

Fennel and Apricot Stuffed Leg of Lamb

- Serves 16

Parsley Pesto, Harissa Aioli, Almond Pearl Couscous, Shepherd Roll

\$190.00

\$525.00

- A \$125 chef charge is applicable for Carving stations for 1.5 hours. \$50/hour per additional hours.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Reception Packages

Two or more stations required

Slider Bar

- Angus Beef, Cheddar Cheese, Pickle Chips & Mustard Aioli
- Pulled Pork, Mustard Barbeque Sauce, Homestead Slaw, Pretzel Bun
- Falafel, Cucumber & Mint Aioli
- BBQ Chicken, Tomato, & Chipotle Mayonnaise

Sweet Potato Fries, Smoked Ketchup

Housed Made Potato Chips, Buttermilk-Chive Dip

\$18.00 Per Guest

Pacific Rim

One piece of each item/per person

- Steamed Pork Pot Stickers, Sesame Shoyu
- Dragon Wonton Shrimp, Sweet Chile Dipping Sauce
- Vegetable Spring Rolls, Citrus Plum Sauce
- Fresh Spring Roll
- Chicken Sate, Thai Peanut
- Pineapple Ginger Slaw

\$20.00 Per Guest

Baja Street Cart

Grilled Ancho Chicken and Barbacoa Beef

Tapas Display

- Marinated Asparagus, Lemon Balsamic
- Grilled Shrimp, Orange & Fennel Salad
- Smoked Salmon, Pickles & Rye Toast
- Flame Grilled Skirt Steak Canape, Chimichurri
- Artichokes, Tomatoes & Parmesan Cheese
- Assorted Marinated Olives

\$15.00 Per Guest

Dip Dip Hooray!

- Buffalo Chicken Dip, Bleu Cheese, Celery Boats, Carrot Chips, Corn Chips
- Warm Spinach Artichoke Dip, Sliced Baguette
- Crab Timbale, Avocado, Herb Pico & Pita Crisp

\$18.00 Per Guest

Pretzel Lovers

Bavarian Pretzels, Cheesey Knot Pretzel, Pretzel Dog
Cheddar Cheese Fondue, Mustard Sauce

Pretzel Brownie Bites

\$20.00 Per Guest

Tortilla Chips, Soft Flour Tortillas

Chile con Queso, Oaxacan Cheese, Sour Cream, Two Salsas, Jalapeños,
Black Beans, Guacamole, Black Olives, Pico de Gallo, Shredded Lettuce

\$18.00 Per Guest

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Sweet Stations

Dessert & Coffee Table

Chef's Selection of Individually Plated Mini Desserts

- Layer Cakes, Paves, Crafted Torts, Cookies, Trifles, Fruit Tarts, Profiterole

Gourmet Coffee Station

- Royal Cup Coffee, Decaffeinated Coffee, Hot Teas, Flavored Syrups, Cinnamon, Cocoa Powder, Whipped Cream, Chocolate Shaving, Local Honey

\$21.00 Per Guest

Sundae Afternoon

Ice Cream Scooper required to dish your favorite flavors!

Vanilla, Chocolate & Strawberry Ice Cream with Waffle Cones

Assorted Toppings:

- M&M's, Chopped Nuts, Sprinkles, Maraschino Cherries, Crushed Oreos, Chocolate Sauce, Caramel Sauce & Sliced Berries

\$14.00 Per Guest

Crowd Pleaser

- Apple Crumble Tart
- Assorted Flavors of Cheesecake
- Carrot Cake with Cream Cheese Frosting
- Seasonal Fruit Pie
- Chocolate Mousse Shots

\$16.00 Per Guest

- A \$125 chef charge is applicable for Ice Cream Station for 1.5 hours. \$50/hour per additional hours.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Late Night Snacks

Late Night Sliders

Mini burgers and fries go perfect paired with local beers!

- Angus Beef, Mustard Aioli, Cheddar Cheese, Pickles
- Pulled Pork, Mustard Barbeque Sauce, Homestead Slaw, Pretzel Bun
- Falafel, Cucumber & Mint Aioli

Housed Made Potato Chips, Buttermilk-Chive Dip

\$15.00 Per Guest

After Party Pizza

Hand Tossed Pizzas ((based on 3 pieces per person)

- Italian Sausage & Mushroom, Rustic Marinara
- Chicken, Rosemary, Potato, Shallot Cream
- Pepperoni & Provolone, Red Sauce
- Basil, Heirloom Tomatoes & Bononcini

\$12.00 Per Guest

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020

Nacho Bar

Grilled Ancho Chicken & Carne Asada

Tortilla Chips, Soft Flour Tortillas

Chile con Queso, Oaxacan Cheese, Sour Cream, Salsa, Jalapeños, Black Beans, Guacamole, Black Olives, Pico de Gallo, Shredded Lettuce

\$15.00 Per Guest

Personal Preference

- *Guests choose their own main course in a banquet setting.*

RESTAURANT DINING IN A BANQUET SETTING

Guests choose their own main course in a banquet setting. Better than the standard dual-main course option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences.

- First, the planner chooses the starter, salad and dessert in advance.
- Second, select wine offerings between courses to allow kitchen time to prepare custom dinner entrees.
- Third, a custom printed menu featuring three main course selections is provided for guests at each setting.
- Finally, specially trained servers take your guests' order when they are seated.

\$95.00 Per Guest

STARTERS

Pre-Select one for your guests

- Corn & Crawfish Bisque, Corn Fritter
- Herb Crusted Prawn, Johnny Cake, Grilled Scallion, Grain Mustard Sauce
- Chicken Confit Ravioli, Broccoli Rabe, Romano Cream
- Corn-Crusted Soft Shell Crab, Asparagus, Gnocchi, Pecan Meuniere

ENTREE SELECTIONS

Choose 3 entrees to be printed on your custom menu card that is set at each placesetting. Your server will take their order as guests are seated.

Vegetarian and special dietary restrictions needed in advance.

- Grilled Filet of Natural Beef with Essence of Pinot Noir, Pot Roasted Potatoes, Haricots Vert, Roast Beets, Confit of Onion
- Cabernet Braised Short Ribs with Pot Liquor, Horseradish Yukon Mash, Thyme Glazed Spring Vegetables
- Grilled Striped Bass with Charmoula Broth, Almond Pearl Couscous, Eggplant, Grilled Zucchini
- Grilled North Atlantic Salmon Filet with Watercress Pesto, Tian of Green Beans, Yukon Gold Potatoes & Roast Tomato
- Fennel & Dill Roast Chicken, Saffron Jus, Tomato, Squash & Green Olive Ragout, Ricotta Tortellaci
- Hunter Crusted Buffalo Torchon, Port & Sage Reduction, Wild Rice Pilaf, Asparagus, Baby Carrots, Braised Salsify
- Mushroom Crusted Pheasant Breast with Sherry Reduction, Sweet Potato-Pancetta Hash, English Peas, Hazelnuts, Asparagus

- Urbana Cured Gravlax, Orange & Black Pepper Aioli, Shaved Fennel, Seeded Lavosh

SALADS

Pre-Select one for your guests.

- Italian Greens, Shaved Fennel, Artichoke Hearts, Goat Cheese Croustade, Roast Heirloom Tomatoes, Balsamic Herb Vinaigrette
- Red Oak and Baby Spinach, Orange Filets, Dried Cherries, Fennel, Pistachios, Goat Cheese Croustade, Citrus Dijon Vinaigrette
- Caprese Salad, Fresh Basil Oil & Aged Balsamic, Spring Greens, Mini Heirloom Tomatoes, Ciliegine Cheese, Cracked Pepper, Sea Salt
- Bibb Lettuce, Apricots, Sliced Figs, Roasted Grapes, Hazelnuts, Maple Mustard Vinaigrette

DESSERT

Pre-Select one for your guests.

- Cappuccino Mousse, Coco-Dotted Geniose, Mocha Anglaise
- Chocolate Tuxedo Gateau, Whipped Cream, Chocolate Shavings
- Mango-Coconut Paradise, Toasted Shave Coconut, Passion Fruit Coulis

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Plated Dinner

Plated Dinners include:

- *Salad*
- *Artisan Bread, Hand-Rolled Local Butter*
- *Dessert*
- *Tablesides Coffee & Hot Tea service*

Add a Starter Course for an additional \$7.00 per person

STARTERS

Select One:

- Brie and Tomato Bisque, Grilled Cheese Toast Points
- Ahi Tuna Tartare, Avocado, Crisp Wonton, Sweet Chili Sauce & Toasted Sesame Seeds
- Pickled Shrimp, Crudite & Nordic Remoulade
- Deconstructed Wild Rice & Forest Mushroom Soup
- Spiced Chicken Lollipops, Coconut Couscous & Tomato Chutney

SALADS

Select one:

- Field Greens, Artichokes, Cherry Tomatoes, Sea Salt Cracker & Citrus Dressing
- Arcadian Greens, Stickney Hill Goat Cheese, Cranberries, Walnuts, Pear & Apple Vinaigrette
- Baby Berg Lettuce, Smoked Bacon, Ama Blu Cheese, Pickled Onion & Chive Buttermilk Dressing

ENTREÉS

Poultry

Herb Roasted Chicken with Wild Mushroom Ragout, Sauteed Spinach, Potato & Leek Mash, Roasted Carrots 39.00

Peri-Peri Pan Chicken with Lemon Chicken Jus, Roasted Cauliflower and Asparagus, Fingerling Potatoes 39.00

Chicken Wellington, Friccassee of Leek and Wild Mushrooms, Thyme Scented Baby Vegetables 39.00

Lime and Vodka Bone-in Chicken with Tomatillo Avocado Sauce, Roasted Vegetables Hash, Broccolini 39.00

Prosciutto Wrapped Chicken Breast with Sun-dried Tomatoes and Olive Ragout, Creamy Polenta & Garlic Broccolini 39.00

Fish

Maple Glazed Atlantic Salmon, Bee Burre, Saffron Couscous, Leek

- Roasted Beets and Baby Arugula, Goat Cheese, Toasted Nuts & Lemon Olive Oil Vinaigrette
- Baby Spinach, Cucumber, Tomatoes, Mushrooms, Hard Boiled Egg & Sweet Maple Mustard

DESSERTS

- Chocolate Hazelnut Crunch, Chocolate Custard Mousse, Caramel Whipped Cream, Chocolate Paint
- Key Lime Pie -Raspberry Coulis, Glazed Berries, Mint
- Love From the Tropics: Coconut Cake, Mango Mousse, Pineapple Sauce, White Chocolate
- Maple Walnut Bread Pudding, Blueberry Compote, White Chocolate Whipped Cream
- Turtle Cheesecake, Meringue Kisses, Lemon Jelly

Maple Glazed Atlantic Salmon, Pea Puree, Saffron Couscous, Leeks, Golden Beets, Asparagus & Pea Shoots 41.00

Miso Glazed Australian Sea Bass, Carrot Ginger Puree, Jasmine Rice, Baby Bok Choy, Glazed Carrots & Miso Citrus Sauce 42.00

Herbed Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots, Baby French Green Beans & Lemon Dill Emulsion 41.00

Meats

Cabernet Braised Short Ribs, Sweet Potato and Yam Mash, Haricot Vert & Dried Tomatoes 45.00

Seared Filet of Beef, Celeriac Puree, White Cheddar Potato Galette, Broccolini, Smoked Tomato, Melted Onion Marmalade & Red Wine Glaze 50.00

Smoked Jerk-spiced Pork Loin with Sweet Mango and Pineapple Chutny, Sweet Potato Mash, Roasted Beans 45.00

Sirloin Steak Chateau with Mushroom Reduction, Cheesy Potato Gratin,, Roasted Beets and Squash 46.00

Duet Plates

Braised Short Rib of Beef & Pan Seared Prawns, Cauliflower Puree, Smashed Peruvian Potato, Broccolini & Sweet Corn Relish 85.00

Petite Filet of Beef & Jumbo Walleye Cake, Root Vegetable Puree, Swiss

Chard, Roasted Baby Carrots and Beets, Avocado 95.00

Petite Filet Mignon & Pan Seared Seabass, Truffle Potato Puree,
Fingerling Potatoes, Asparagus, Fennel Lime Beurre Blanc &
Bordelaise 95.00

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Dinner Buffet

10,000 Lakes

Wild Rice Soup with Leek & Mushrooms

Little Gem Lettuce, Carrots, Heirloom Tomatoes, Broccoli, Cauliflower,
Green Goddess Dressing

Field Greens, Tomatoes, Cucumbers, Red Onions, Corn, Bacon, Goat
Cheese, Wild Rice Croutons, Balsamic Vinaigrette

Yeast Dinner Rolls, Local Butter

- Sage Roast Minnesota Chicken, Natural Jus
- Midwestern Hereford Pot Roast, Thyme & Onion Pan Gravy
- Goddess Crusted Red Lake Nation Walleye Pike, Lemon-Chive
Sauce

Grain Mustard and Horseradish Roast New Potatoes

Green Beans with Caramelized Onions & Candied Walnuts

Strawberry Torte

Harvest Carrot Cake

\$56.00 Per Guest

Flavors of the Mediterranean

Moroccan Vegetable & Chick Pea Soup

All American Favorites

- Choose 2 entrees for 58.00
- Choose 3 entrees for 63.00

Corn & Bacon Chowder

Young Spinach, Crimini Mushrooms, Sliced Eggs, Bermuda Onion,
Bleu Cheese & Honey Mustard Dressing

Tossed Caesar Salad, Croutons, Fresh Lemon, Aged Asiago Cheese

Cucumber, Tomatoes, Broccoli, Summer Squash, Dill Cider Vinaigrette

Yeast Dinner Rolls, Butter

Choose from the following Entrées:

- Louisiana Fried Chicken, Hot Sauce, Pickles
- Rosemary Grilled Chicken Breast, Natural Jus
- Honey Cured Pork Loin, Fireside Apple Essence
- Herb Crumb Cod, Parsley-Lemon Butter Sauce
- Soy-Maple Glazed Arctic Char
- Alder Smoked Atlantic Salmon Filet, Tarragon Mustard Sauce
- Stout Braised Boneless Short Ribs, Thyme Pot Liquor
- Grilled Hanger Steak, Au Jus, Creamy Horseradish
- Herb Rotisserie Sirloin Cap, Merlot-Green Peppercorn Sauce

Cherry Leek & Almond Calico Rice Pilaf

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Greek Salad: Cucumbers, Tomatoes, Olives, Onions & Feta

Salad Nicoise: Seared Tuna, Hard Boiled Eggs, Potatoes, Green Beans,
Red Onions & Chive Dressing

Focaccia, Olive Oil, Balsamic

- Turkish Grilled Chicken, Leek and Bacon Fricassee
- Provencale Prawns, Pesto Asiago Oil, Arugula
- Grilled Salmon, Caper Chili Putanesca, Baby Tomatoes

Rosemary Roast Potatoes, Garlic, Olive Oil

Zatar Spiced Carrots, Beans & Artichokes

Orange & Honey Cake

Baklava

\$62.00 Per Guest

Spice Route

Miso Soup

Cambodian Green Papaya Salad with Holy Basil & Peppers

Crunchy Asian Chopped Salad

- Pad Thai
- Massaman Beef with Coconut & Potatoes
- Thai Green Curry Chicken
- Grilled Salmon with Garlic Hoisin Sauce

South Asian Vegetables

Steamed Bok Choy

Cherry, Leek & Almond Caulico Rice Pilaf

Parisian Parsley Potatoes

Garlic-Thyme Carrots, Cauliflower & Green Beans

Chef's Choice of two Desserts

Latin American

Tortilla Soup

Five Layer Dip: Re-fried Beans, Gauacamole, Sour Cream, Pico de Gallo
& Cheddar Cheese

Charred Tomato Salad, Roasted Corn, Black Beans & Avocado

Peasant Style Bread, Butter

- Chicken Mole with Pickled Vegetables
- Pork Carnitas
- Baja Style Salmon, Tequila, Chili, Peppers & Lime
- Char Grilled Beef Tips with Tomatillo Salsa

Street Corn

Fiesta Rice

Charro Beans

Coconut Rice Pudding

Coffee Flan

\$68.00 Per Guest

Steamed Bok Choy

Singapore Hakka Fried Rice

Mango Pudding

Lemongrass Cheesecake

\$64.00 Per Guest

Southern Comfort

Texas Style Beef Chili, Shredded Cheddar & Green Onion

Creamy Grits

Sweet Potato Salad

- Fried Catfish , Lemon Honey Butter
- Slow Smoked Beef Brisket
- Louisiana Fried Chicken
- Brown Sugar & Molasses BBQ Pork Ribs

Creamy Mac N' Cheese

Southern Style Green Bean Casserole, Crispy Shallots

Biscuits & Corn Bread with Honey Butter

Pecan Pie

Banana Cream Pie Shooters

\$68.00 Per Guest

- All buffet dinners include Royal Cup Coffee, Decaffeinated Coffee and a selection of Tazo Teas OR Iced Tea.
- A buffet charge of \$150 is applicable if guarantee is under 25 guests.
- Prices are subject to 23% taxable Service Charge and State Sales Tax and valid until August 31, 2020.

Alternative Options

Eggplant Involtini

Grilled Asparagus, Spiced Arugula & Sriracha Oil

\$29.00 Per Guest

Roasted Brussels Sprout Raviola

Baby Portabella Mushrooms, Caramelized Onions, Walnuts, Eggplant & Parmesan Oil

\$29.00 Per Guest

Black Bean Cakes

Corn & Quinoa Pilaf, Grilled Asparagus, Eggplant, Charred Tomato, Chimichurri

\$29.00 Per Guest

Grilled Tofu

Jasmine Rice Cake, Braised Bok Choy, Carrots & Coconut Curry Sauce

\$29.00 Per Guest

Kamut & Quinoa Cake

Roasted Roma Tomatoes, Artichoke Hearts, Grilled Portobello, Wilted Greens, Basil Soubise

\$29.00 Per Guest

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through August 31, 2020.

Signature Wine Series

Tier I~SIGNATURE WINES, CANYON ROAD, CALIFORNIA

Pinot Grigio

This medium-bodied wine has hints of green apple, citrus, white peach and floral blossom.

\$29.00

Chardonnay

Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

\$29.00

White Zinfandel

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

\$29.00

Merlot

With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of vanilla and spice.

\$29.00

Cabernet Sauvignon

Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

\$29.00

Tier II ~WINES, CANVAS BY MICHAEL MONDAVI

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$34.00

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

\$34.00

Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

\$34.00

Merlot, California

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

\$34.00

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

\$34.00

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Bubbles, White and Red Wines

Wycliff Sparkling Wine

\$29.00

La Marca, Prosecco, Italy

\$44.00

Canvas, Blanc de Blancs Brut, Veneto, Italy

\$44.00

WHITES

William Hill , Chardonnay, Central Coast, California

creamy topical fruitiness, vanilla bean and toasty oak to round out the palate.

\$34.00

Frank Family, Chardonnay, Carneros, CA

aromas of toasted brioche, baking spices, and candied lemon rind

\$60.00

Piccini, Pinot Grigio, Italy

fresh & fruity aromas of pears as well as citrus & grapefruit

\$27.00

Gascon, Malbec, Mendoza, Argentina

aromas of blackberry, plum and a hint of mocha. Dark fruit flavors intertwine with notes of spice, licorice and chocolate

\$40.00

Kenwood, Pinot Noir, Sonoma County, California

fresh and bright with lively aromas and flavors of strawberry preserves and piquant fruit.

\$34.00

REDS

Roth Estates, Cabernet, Alexander Valley, CA

flavors of red currant, blackberry & dark chocolate

\$60.00

Louis Martini, Cabernet Sauvignon, Napa Valley, California

concentrated flavors including wild berries, plum, licorice and mocha

\$38.00

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Hand Crafted Cocktails

The below cocktails are only a few of what we can offer you and your guests! We'd be happy to customize a cocktail for you.

Bacardi Superior

A classic white rum with distinctive vanilla and almond notes developed in white oak barrels and shaped through a secret blend of charcoal for a distinctive smoothness

Hemingway Daiquiri

Bacardi Superior, lime juice, grapefruit juice, maraschino liqueur & syrup

\$10.00

Cranberry Mojito

Bacardi Superior, lime juice, fresh pineapple, mint, syrup & soda

\$10.00

Batiste

Bacardi Superior, Grand Marnier, Angostura Bitters

\$10.00

New Amsterdam Vodka

New Amsterdam® Vodka is 5-times distilled from the finest grains then filtered three times. It's so smooth you can create a perfect cocktail or drink it straight, making it one of the best vodkas available

Rooftop Lemonade

New Amsterdam Vodka and basil infused honey lemonade using basil from our garden and honey from our rooftop hives

Olmecca Altos Plata Tequila

Altos Tequila Plata is made from 100% blue agave grown in the Los Altos highlands of Mexico. Complete with herbal notes of cooked agave, Plata is slightly citric and sweet with a fruity aroma. It's a classic tequila for the modern world

Negrete

A tequila twist on the classic Negroni. Altos Tequila, Campari & Sweet Vermouth

\$12.00

Blood Orange Margarita

Altos Tequila, Solerno Blood Orange Liqueur, Lime Juice & Syrup

\$14.00

Jalisco Moonlight

Altos Tequila, Cream of Coconut & Lime

\$11.00

New Amsterdam Gin

New Amsterdam® Gin is crafted with botanicals, citrus, and a nod to juniper. As one of the best gins available, it's a modern take on the 400-year tradition. The smooth finish lets you drink this flavorful gin straight or as the centerpiece of a perfect martini.

Autumn Apple

\$10.00

Strawberry Blossom

New Amsterdam Vodka, Ste. Germain Elderflower Liqueur, fresh strawberries, lemon juice & syrup

\$10.00

Pamplemousse Cooler

New Amsterdam Vodka, lemon juice, fresh cucumber & grapefruit sparkling water

\$10.00

New Amsterdam Gin, apple cider, lime juice, rooftop honey syrup and a dash of cinnamon

\$10.00

French 75

New Amsterdam Gin, Fresh Lemon Juice, Sugar, La Marca Prosecco

\$10.00

The Bee's Knees

New Amsterdam Gin, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Rooftop Honey Syrup

\$10.00

Bulleit Frontier Whiskey

Bulleit Bourbon is inspired by the whiskey pioneered by Augustus Bulleit over 150 years ago. Only ingredients of the very highest quality are used. The subtlety and complexity of Bulleit Bourbon come from its unique blend of rye, corn, and barley malt, along with special strains of yeast and pure Kentucky limestone filtered water. Due to its especially high rye content, Bulleit Bourbon has a bold, spicy character with a finish that's distinctively clean and smooth

Blackberry Old Fashioned

Bulleit Bourbon, Muddled Blackberries, Sage Syrup, Bitters

\$10.00

Rye Squeeze

Bulleit Rye Whiskey, Angostura Bitters, Muddled Orange, Ginger Beer

\$10.00

\$10.00

Summer Buck

Bulleit Bourbon, Muddled Strawberry, Fresh Lemon Juice, Ginger Beer, Orange

Bitters, Ginger Syrup

\$10.00

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Bar Packages

LABOR CHARGES

- A \$150 per bartender charge is applicable. Once revenues exceed \$500 per bar, this charge will be waived.
- Bar Packages available for per person/per hour pricing. Ask for details

Host Bar Signature Brands -Tier I

Signature Cocktails 8.00

- New Amsterdam Vodka & Gin, Don Q Rum, Captain Morgan Spiced Rum, Windsor Canadian Whiskey, Jim Beam Bourbon, E&J Brandy, Jose Cuervo Tequila

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canyon Road Wines, California 8.00

Cordials \$10

- Bailey's or Kahlua or Kinky Liqueur

Bottled Water 4.00

Soft Drinks 4.00

Host Bar Signature Brands -Tier III

Signature Cocktails 10.00

- Grey Goose Vodka, Bombay Sapphire Gin, Hennessy Cognac, Mount Gay Eclipse Spiced Rum, Jameson Whiskey, Bulleit

Host Bar Signature Brands -Tier II

Signature Cocktails 9.00

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Mount Gay Eclipse Spiced Rum, Crown Royal Canadian Whiskey, Bulleit Bourbon, Korbel Brandy, Azunia Tequila

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canvas Wines by Michael Mondavi 9.00

Cordials \$11

- Solerno, Bailey's, Kahlua, Kinky Liqueur

Bottled Water 4.00

Soft Drinks 4.00

Cash Bar Pricing, per drink

Signature Cocktails

- Tier I 9.00

• Tier II 10.00

Mount Gay Eclipse Spiced Rum, Jameson Whiskey, Bulleit Bourbon, Olmeca Altos Plata Tequila

- Tier II 10.00
- Tier III 11.00

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canvas Wines by Michael Mondavi 9.00

Cordials \$12

- Cointreau, Grand Marnier, Tattersall Amaretto, Aquavit, Drambuie, St. Germain

Bottled Water 4.00

Soft Drinks 4.00

Signature Wines

- Tier I 9.00
- Tier II 9.00
- Tier III 9.00

Domestic Beer 8.00

Premium & Imported Beer 9.00

Soft Drinks 4.00

Bottled Water 4.00

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