



Hyatt Regency Minneapolis
Spring/Summer

Breakfast of the Day

Breakfast Bistro

Experience our carefully selected enhanced Bistro Breakfast of the Day.

Daily Menu Price - \$39.00 Per Guest

Breakfast selected on another day of week \$44.00 Per Guest

Sunday Breakfast Bistro

Chilled Orange and Grapefruit Juices

Whole Bananas and Apples (GF, DF, V)

Sliced Honeydew and Pineapple (GF, DF, V)

Banana Bread and Croissant Twists

Oatmeal with Brown Sugar, Raisins and Milk

Turkey Bacon, Roasted Tomato, Onion, Prairie Breeze Frittata (GF, NF)

Coffee and Tazo Tea Selection

Tuesday Breakfast Bistro

Chilled Orange and Apple Juices

Whole Bananas and Oranges (GF, DF, V)

Sliced Pineapple and Red Grapes (GF, DF, V)

Assorted Seasonal Scones, Maui Morning Muffins

Build Your Own Grits with Toppings of Bacon, Cheddar, Sausage and

Caramelized Onions on Side (GF)

Granny's Scramble with Eggs, Hashbrowns, Peppers & Onions.

Cheddar Cheese on Side (GF, VEG)

Monday Breakfast Bistro

Chilled Orange and Cranberry Juices

Whole Bananas and Pears (GF, DF, V)

Seasonal Fruits (GF, DF, V)

Chocolate Croissants, Scones, Zucchini Bread

Roasted Berry Overnight Oats (GF)

Maple French Toast Bread Pudding with Peanut Butter Chips (Veg)

Coffee and Tazo Tea Selection

Wednesday Breakfast Bistro

Chilled Orange and Carrot Juices

Whole Bananas and Clementines (GF, DF, V)

Sliced Watermelon and Grapefruit Wedges (GF, DF, V)

Assorted Croissants and Blueberry Flax Seed Muffins Mueslix (GF)

Egg, Turkey Sausage, Cheese and Potato Burrito. Salsa on Side

Assorted Dry Cereals and Milk

Coffee and Tazo Tea Selection

Coffee and Tazo Tea Selection

Thursday Breakfast Bistro

Chilled Orange and Pineapple Juices

Whole Bananas and Apples (GF, DF, V)

Sliced Orange Wedges and Fruit Medley (GF, DF, V)

Savory Croissant Squares and Apple Cinnamon Muffins

Oatmeal with Brown Sugar, Raisins and Milk

Warm Open-Faced Egg, Bacon & Cheese Bagel

Coffee and Tazo Tea Selection

Saturday Breakfast Bistro

Chilled Orange and Cranberry Juices

Whole Bananas and Clemantines (GF, DF, V)

Sliced Strawberries and Cantaloupe (GF, DF, V)

Blueberry Muffins and Strawberry Cream Cheese Croissants (Veg)

Meuslix (GF, Veg)

Pepper, Broccoli & Dubliner Cheddar Cheese Quiche

Coffee and Tazo Tea Selection

Buffets are based on (1.5) hour maximum

All prices subject to 24% service charge and 11.025% food taxes

Menus are valid from April 1, 2023 through September 30, 2023

Friday Breakfast Bistro

Chilled Orange and Grapefruit Juices

Whole Bananas and Pears (GF)

Sliced Honeydew and Pineapple (GF)

Coffee Cake, Lemon Poppy Seed Bread and Croissants

Tres Leche Chia Pudding with Fresh Black Berries (GF)

Minnesota Scramble, Wild Rice, Peppers, Onions and Smoked

Cheddar (Veg)

Coffee and Tazo Tea Selection

Breakfast Enhancements

Cabin Favorites

Breakfast Sliders with Scrambled Cage Free Eggs, Sausage and Cheddar Cheese

OR

Minnesota Hot Dish Casserole - Tater Tots, Egg Whites, Chicken Sausage and Baby Spinach

OR

Breakfast Bake - Cage Free Eggs, Smoked Apple Bacon and Tomato (GF)

OR

Scrambled Cage Free Eggs with Blistered Tomato & Spinach

\$7.00 Per Guest

Classic B,E,C

Fried Cage Free Egg, Smoked Cheddar, Hyatt Signature Bacon on Toasted Brioche Bun

\$9.00 Per Guest

Gluten Free and Vegetarian

Spinach & Tomato Egg White Bake

\$10.00 Per Guest

Oatmeal with Selection of Toppings

Maple Syrup, Cinnamon, Nutmeg, Blueberries, Raisins, Chopped Nuts, Dried Cranberry, Flax Seed and Hemp Seeds

\$8.00 Per Guest

Build Your Own Yogurt Bowl (GF)

Blueberry, Vanilla and Strawberry Yogurts

Toppings to include: Homemade Granola, Berry Compote, Dried Fruits, Honey and Seeds

\$8.00 Per Guest

Biscuits and Gravy

Warm Housemade Buttermilk Biscuits and Sausage Gravy

\$10.00 Per Guest

Classic French Toast

Country French Toast with Fresh Berries and Grandma's Syrup

\$10.00 Per Guest

Chocolate and Pearl Sugar Waffle

Maple Syrup, Fresh Berries and Whipped Butter

\$12.00 Per Guest

Breakfast Burrito

Breakfast Burrito

Build Your Own Breakfast Taco. Toppings Include Tortillas, Eggs, Bacon, Sausage, Potato, Cheese, Pico de Gallo and Salsa Verde

\$9.00 Per Guest

Vegan Wrap (GF, Veg, V)

Tofu Scramble with Spinach, Roasted Tomatoes and Roasted Red Peppers in a Gluten Free Tortilla

\$9.00 Per Guest

OMELETS MADE TO ORDER*

Cage Free Local Eggs and a variety of ingredients to choose from: Bacon, Ham, Chicken Sausage, Cheddar Cheese, Swiss Cheese, Tomatoes, Mushrooms, Spinach, Peppers, Onions and Scallions

*Action Station Requires an Attendant \$150/each

1 Chef per 50 guests

\$17.00 Per Guest

*Enhancements are only sold in addition to a Breakfast Bistro

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Menus are valid from April 1, 2023 through September 30, 2023

Buttermilk Pancakes

Plain Buttermilk Pancakes Served with Honey Butter and Macerated Berries and Syrup

Choose One Additional Flavored Pancake:

- Chocolate Chip Pancakes
- Blueberry Pancakes

\$12.00 Per Guest

Old Time Cereal Station

Assorted Individual Cereals

Whole and Skim Milk

\$6.00 Per Guest

Breakfast Buffet

The Classics

Selection of Chilled Juices
 Local and Seasonal Whole and Sliced Fruits (GF)
 Selection of Pastries
 Greek Yogurt Parfait with Berries and Gluten Free Granola (GF)

Scrambled Eggs with Cheddar Cheese on the side (GF)
 Crispy Bacon and Pork Sausage Links (GF)
 Hash Brown Casserole (GF)
 Cinnamon French Toast with Whipped Butter and Maple Syrup

Coffee and Tazo Tea Selection

\$48.00 Per Guest

On The Healthier Side

Selection of Chilled Juices
 Local and Seasonal Whole and Sliced Fruits (GF)
 Assorted Individual Yogurts (GF)
 Assorted Fruit and Green Juice Shooters (GF)
 Multigrain Croissants and Blueberry-Flax Muffins

Egg White Mushroom Florentine with Shaved Parmesan
 Chicken Sausage, New Potato and Pepper Hash (GF)
 Oatmeal Station with Brown Sugar, Raisins, Granola, Milks, Mixed
 Nuts and Seeds

Food Thoughtfully Sourced Carefully Served

Selection of Chilled Juices
 Seasonal Minnesota Melon Display (GF)
 Blueberry and Morning Glory Muffins
 Greek Yogurt Parfait with Candied Pineapple, Strawberries and Flax
 Seeds

Baked Brisket Hash with Potatoes, Peppers, and Onions
 Hyatt Signature Nitrate Free Bacon (GF)
 Scrambled Eggs with Pico and Cheddar Cheese on the side
 Assorted Hot Sauces

Coffee and Tazo Tea Selection

\$48.00 Per Guest

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\$48.00 Per Guest

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Buffets are Based on (1.5) Hour Maximum

Additional \$250.00 charge for groups less than 25

Breakfast Plated

Plated Breakfast

Meeting planners have the opportunity to construct the plated breakfast that matches their group's needs.

\$35.00 Per Guest

CHOOSE 1 FAMILY STYLE BAKERY ITEM:

- Trio of Mini Muffins with Butter (Veg)
- Glazed Cinnamon Rolls (Veg)
- Croissants with Whipped Honey Butter (Veg)

SELECT 1 FIRST COURSE

- Seasonal Fruit Cup
- Yogurt Berry Parfait
- Chai Farro with Almond Milk, Blueberries and toasted Almonds presented in Cosmo Glass
- Overnight Oats with Dried Cherry, Almond Milk, and Toasted Pecans

Coffee and Tea Selection with all Breakfasts

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CHOOSE 1 ENTREE SELECTION:

- Scrambled Cage Free Eggs with Cheddar Cheese
- Egg White and Mushroom Frittata
- Brisket Hash with Smoked Cheddar, Chives and Scrambled Eggs
- Nutella Stuffed French Toast, Maple Syrup
- Tofu Scramble with Peppers and Spinach

CHOOSE 1 PROTEIN ACCOMPANIMENT:

- All Natural Bacon
- Seasonal Chicken Sausage Link
- Turkey Sausage Patties
- Plant Based Sausage Patty

CHOOSE 1 SIDE ACCOMPANIMENT:

- Hash Brown Casserole
- Caramelized Onion and Herb Fingerling Potatoes
- Diner Style Home Fries
- Roasted Garlic and Herb Toast

Brunch

Brunch

Selection of Chilled Juices and Milks

Local and Seasonally Inspired Fruit

Nordic Breakfast Display: Smoked Salmon, Capers, Boiled Egg, Shaved Red Onions, Dill Cream Cheese and Grilled 9-Grain Bread

Triple Cream Brie Cheese, Lingonberry Jam

Greek Yogurt Parfait with Gluten-Free Granola and Berries

Mini BLT Sandwiches

Individual Egg Bake with Ham, Caramelized Onions and Dubliner Cheddar (GF)

Chocolate Chip Waffles with Orange Chantilly Cream and Macerated Berries (Veg)

Fried Chicken and French Toast with Hot Honey
Roasted Pepper, Mushroom, and Egg White Wrap in a Spinach Tortilla

Pork Sausage, Vegan "Sausage" Patties

Assorted Danish

Dream Cake

Donuts Holes

Coffee and Tazo Tea Selections

\$55.00 Per Guest

Coffee and Tea included with all Breakfasts

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Buffets are based on (2) Hour Maximum

Additional \$250.00 charge for groups less than 25

Morning Break Packages

Morning Break of the Day

\$24.00 per guests - Break selected on a non-designated day of the week will be \$27.00 per guest

Breaks are based on 1 hour of service

Sunday Funday

Beet, Orange, Raspberry Juice Shooter (GF, Veg, NF)

Mini Berry Yogurt Parfait with Granola (GF, Veg)

Assorted Danish (Veg)

Fresh Banana Bread (Veg, NF)

Mindful Monday

Spinach, Cucumber, Apple Juice Shooters (GF, DF, Veg, NF)

Fresh Fruit Kabobs with Blueberry Yogurt Dip (GF, Veg, NF)

Seasonal Whole Fruit (GF, DF, NF)

Cranberry Muffins (Veg)

Tasty Tuesday

Strawberry, Banana, Almond Milk Smoothie (GF, DF, Veg, V)

Mandarin, Mint and Dried Cherry Cup with Gluten-Free Granola

Housemade Pistachio and Apricot Granola Bar (GF, DF, Veg)

Buttermilk Panna Cotta with Berry Compote (GF, NF, Veg)

Wellness Wednesday

Thankful Thursday

Blackberry and Pineapple Smoothie Shooters (GF, NF, Veg)

Sun Butter Bites (GF, NF, DF)

Strawberries and Cream Croissant Squares (Veg)

Carrot Cake Overnight Oat Cups with Carrot, Raisin and Toasted Coconut

Fabulous Friday

Vanilla Smoothie Bowl with Pistachios, Roasted Blueberry & Fennel Crystals (GF, Veg)

Chia Pudding with Berries and Homemade Granola (GF, Veg)

Cinnamon French Toast Bread Pudding Bites (Veg)

Assorted Madalines (VEG)

Saturday Social

Berry-Coconut Milk Smoothie (GF, DF)

Strawberry and Cream Panna Cotta (GF, NF, Veg)

Blueberry Muffins (Veg)

Seasonal Whole Fruit (GF, DF, V)

Green Tea Chia Seed Pudding & Candied Ginger (GF, NF, Veg)

Monster Cookie (Veg)

Pineapple and Blueberry Yogurt Parfait with Hemp Seeds (GF, NF, Veg)

Crispy Turmeric Chickpeas (GF, DF, NF)

Available Every Day

Protein Bar

House Made Granola Bites (GF, DF, Veg)

Apple Wedges: Caramel and Peanut Butter Dips (GF, Veg)

Mini Yogurt Parfaits with Fresh Berries (GF, Veg)

Mixed Nuts, Dark Chocolate Bits (GF, DF, Veg)

\$25.00 Per Guest

Build Your Own Crunch

Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, M&Ms,
Chocolate Chips, Dried Cranberries, Dried Cherries, Dry Pineapple,
Reese's Pieces and Raisins

\$25.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Breaks are Based on (1) Hour of Service

Afternoon Break Packages

Afternoon Break of the Day

\$24.00 per guest - Breaks selected on non-designated day of the week will be \$27.00 per guest

Breaks are based on 1 hour of service

Sunday Funday

Vegan Potstickers with Orange Sweet Chili (V)
 Individual Crudite Cup with Edamame Hummus (GF,V, DF, NF)
 Cashew Low-Mein Salad with Shredded Carrots, Bok Choy and Crispy Wonton
 Island Panna Cotta - Passion Fruit, Mango, Pineapple (GF, NF, Veg)

Mindful Monday

Smoked Salmon Salad Sliders with Kale & Craisens on a Pretzel Bun
 Remix-STP Popcorn (GF)
 Wild Rice Salad with Dried Blueberries, Pickled Onion and Raspberry Vinaigrette
 Mini Chicken Salad Tortilla Cups (GF, DF, NF)

Tasty Tuesday

Mini BBQ Brisket Arepa with Pickled Onion and Corn Relish
 Potato Knish with Spring Onion Sour Cream
 Jalapeno & Bacon Cream Cheese Pretzel Crostini with Smoked

Fabulous Friday

Crispy Phyllo Asparagus with Honey Drizzle (VEG)
 Hummus Shooters with Carrots & Celery (Veg)
 Zatar Chicken Satay with Tzatziki Dip (GF, NF)
 Pistachio Financier (Veg)

Saturday Social

Stonefruit Bruschetta with Balsamic Reductions (DF, NF, Veg)
 Citrus Segments & Green Grapes with Goat Cheese Crumbles (NF, Veg, GF)
 Yogurt Covered Pretzels (NF, Veg)
 Nutty Dark Chocolate Bark (Veg)

Available Every Day

Little Dippers

Home Made House Potato Chips, Tortilla Chips and Bagel Chips
 Seasonal Raw Vegetables, Minnesota Apple Wedges
 Cold Dips: Herb Salsa, French Onion, Hummus

Cheddar & Green Onions (NF)

Avocado Ranch Cream Cheese with Bacon, Cheddar and Green Onion

Bourbon Chocolate Pecan Squares(Veg)

Wellness Wednesday

Apple Wedges with Sun Butter (GF, DF, Veg, NF, V)

Mixed Nuts and Dark Chocolate Bark (GF,DF,VEG)

Vegetarian Empanadas with Roasted Corn & Cilantro Sour Cream (Veg)

Honey Roasted Grapes, Sunflowers Seed Spoons with Shaved Celery
(GF, DF, NF, V)

Thankful Thursday

Pecan Crusted Chicken Tenders with Hot Honey

Butternut Squash in the Pinwheel to Sun Choke

Smoked Salmon with Fried Capers, Dill Cream Cheese on Rye Crostini
(NF)

White Chocolate Mousse with Fresh Berries (GF, Veg)

Hot Dips: White Cheddar Cheese, Bacon & Bean

Sweet Dips: Chocolate Hummus and Peanut Butter

\$30.00 Per Guest

Protein Bar

Individual Trail Mix with Dark Chocolate

Baby Carrots and Celery Sticks (GF, DF, NF)

Pita Chips and Hummus

Mozzarella Sticks (Veg)

No Bake Peanut Butter Balls (Veg)

\$27.00 Per Guest

Sweet & Salty

Individual Bags of Pretzels, Popcorn and Chips

Assorted Granola Bars

House Made Brownies and Cookies (Veg)

\$24.00 Per Guest

Build Your Own Crunch

Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, M&Ms,
Chocolate Chips, Dried Cranberries, Dried Cherries, Dried Pineapple,
Reese's Pieces and Raisins

\$24.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Breaks are Based on (1) Hour of Service

A La Carte Beverages

Chilled Juices

Orange, Grapefruit, and Cranberry

\$44.00 Per Pitcher

Freshly Brewed Coffee and Tazo Tea

Regular and Decaffeinated Rain Forest Certified Coffee, Tazo Tea

\$105.00 Per Gallon

Infused Tazo Iced Tea

Must be ordered by the gallon or half gallon

Passion Fruit, Black Tea or Green Tea

\$85.00 Per Gallon

Infused Water

Must be ordered by the gallon or half-gallon

Strawberry Mint

Ginger, Lemon, and Cucumber

Grape Raspberry

Grapefruit Rosemary

\$55.00 Per Gallon

Starbucks Cold Doubleshots

Iced Teas and Lemonade

Bottled Pure Leaf Iced Teas and Lemonade

\$7.00 Each

Perrier Sparkling Water

\$7.00

Energy Drinks

Gatorade

Red Bull and Sugar Free Red Bull

\$7.00 Each

Soft Drinks

Pepsi Regular, Diet and Decaffeinated

\$6.00 Each

Aquafina Still Bottled Water

\$6.00 Each

Flavored Bubly Sparkling Bottled Water

\$6.00 Each

Coca-Cola Branded Soft Drinks

\$7.00 Each

Assorted Bottled Cold Brew Coffee

\$7.50 Each

Half Day Beverage Break

4-Hour maximum service

Assorted Pepsi Soft Drinks

Still and Sparkling Bottled Water

Freshly Brewed Regular and Decaf Coffee

Tazo Tea Selection

\$28.00 Per Guest

All Day Beverage Break

8-Hour maximum service

Assorted Pepsi Soft Drinks

Still and Sparkling Bottled Water

Freshly Brewed Regular and Decaf Coffee

Tazo Tea Selection

\$48.00 Per Guest

\$7.00 Each

~~7.00 Each~~

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023

A La Carte Bakeries and Snacks

Donut Holes

Powdered Sugar, Cinnamon Sugar, Plain

\$18.00 Per Dozen

Daily Muffin Variety ** (Veg)

\$56.00 Per Dozen

Seasonal Breakfast Breads (Veg)

Assorted Sliced Housemade Breakfast Breads

\$56.00 Per Dozen

Frosted Cinnamon Rolls (Veg)

\$58.00 Per Dozen

Bagels (Veg)

Grandma's Baked Bagels

Cream Cheese and Whipped Butter

\$56.00 Per Dozen

Assorted Filled Croissant Squares (Veg)

Nutella, Blueberry, Banana Streusel

\$58.00 Per Dozen

Sliced Seasonal Fresh Fruit (GF, DF, V, NF)

\$12.00 Per Guest

Parfaits (GF, Veg)

Greek Yogurt and Mixed Berry Parfait

\$9.00 Each

Assorted Seasonal Whole Fruit (GF, DF, V, NF)

\$3.00 Each

Assorted Energy Bars

Luna and Clif

\$5.00 Each

Individual Candy Bars

\$3.00 Each

Health Salty Bags

Smart Pop, Sun Chips, Swet Potato Tortilla Chips

\$5.00 Each

Assorted Energy - Protein Bars

Luna, Clif

Warm Soft Pretzel Sticks (Veg)

Honey-Siracha Mustard and Beer Cheese Dip

\$58.00 Per Dozen

Cookies** (Veg)

Chocolate Chunk, Sugar, M&M

\$56.00 Per Dozen

Brownies and Bars

House Made Fudge Brownies, Lemon Bars, Banana-Brown Butter Blondies (Veg)
(Pick one or Assorted)

\$58.00 Per Dozen

Snack Mix

\$28.00 Per Pound

Assorted Bags of Chips

Pretzel, Potato Chips and Popcorn

\$5.00 Per Bag

Individual Trail Mix

\$6.00 Each

Elsworth Cheddar Cheese Curds

\$5.00 Each

Lunch, CTH

\$5.00 Each

Ice Cream Treats

Blue Bunny

\$6.00 Each

**Denotes Gluten Free Availability Upon Request

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Day Packages

All Day Packages

Breakfast

Enjoy the Bistro Breakfasts Buffet of the Day

Coffee Breaks

Morning and Afternoon Coffee Break of the Day

Lunch

Buffet of the Day

\$122.00 Per Guest

Coffee and Tea included with all Breakfast and Lunch Buffets

Buffets are Based on (1.5) Hour Maximum

Additional \$250.00 charge for groups less than 25

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from January 1, 2022 through September 30, 2022

Enhanced All Day Package

Breakfast Buffet

Enjoy choice of The Classics, On The Healthier Side or Food Thoughtfully Sourced Breakfasts Buffets

Coffee Breaks

Morning and Afternoon Coffee Break of the Day

Lunch

Buffet of the Day

\$145.00 Per Guest

Buffet Lunch of the Day

\$58.00 per guest - Buffets selected on a non-designated day of the week will be \$64.00 per guest

Backyard BBQ - Monday

Tomato Basil Soup (NF, Veg)

Warm Cornbread and Whipped Honey Butter (Veg)

Mixed Field Greens, Pickled Red Onions, Spiced Sunflower Seeds,
Smoked Cheddar, Avocado Ranch Dressing (GF, NF, Veg)

Traditional House Made Cole Slaw (GF, NF, DF, Veg)

Oak Smoked Tri-Tip Steak with Raspberry BBQ Glaze (GF, DF, NF)

Cider Brined Bone-In Chicken Legs with Lemon & Honey Herb Jus (GF,
DF, NF)

Smoked Cheddar Scalloped Potatoes (GF, Veg)

Green Beans with Fried Garlic and Roasted Hemp Seeds (GF, DF, NF,
Veg, V)

Strawberry Shortcake (Veg)

Land of 10,000 Lakes - Wednesday and Sunday

Northend Buffet - Tuesday

Tomato, Kale & White Bean Soup

Mixed Green Salad, Marinated Artichokes, Roasted Tomatoes, Roasted
Red Peppers with Basil-White Balsamic Vinaigrette (GF, DF, V, NF)

Pinenut Tortellini Salad with Balsamic Marinated Vegetables (Veg)

Portobello Mushroom Casserole with Onion, Peppers, Squash and
Garlic Basil Sauce (GF, Veg, NF)

Chicken Marsala with Pan Sauce, Fried Prosciutto, Mushroom Demi
Glaze, Salmon Piccata with Lemon Caper Cream (DF, NF)

Asparagus Risotto with Tomatoes and Garlic (NF)

Almond Cream Panna Cotta, Berry Compote (Veg)

Health And Wellness - Thursday

Garden Vegetable Soup

Asparagus Salad, Shaved Red Onion, Slivered Almonds, Roasted
Yellow Squash, Blueberry and Citrus Vinaigrette (GF, DF, Veg, V)

Creamy Chicken and Wild Rice Soup (NF)

Revol Romaine Crunch, Kohlrabi, White Cheddar Cheese Curds,
Bushel Boy Tomatoes with Apple Cider Vinaigrette (GF, NF, Veg)

Super Green Mix with Red Apple, Prairie Breeze Cheddar Cheese and
House Made Granola with White Balsamic Vinaigrette

Buttermilk Brined Chicken with Apple Rosemary Citrus Sauce

Local Roasted Lake Fish with Blackened Butter Sauce and Corn Relish

Smashed Herb New Potatoes

Fried Brussel Sprouts with Caramelized Peppers and Toasted Almonds
(Veg, GF, V, NF)

Citrus Mango Cake (Veg)

From the Garden - Friday

Chicken & Dumpling Soup (GF, NF)

Potato Leek Soup (GF, DF, NF, V)

Composed Salads:

Pasta Salad, Marinated Tomato, Kalamata Olives, Pearl Mozzarella,

Baby Kale, Spinach Mix Greens, Fried Tofu, Watermelon Radish,
Cucumber Jicama, Shredded Carrot with Lime Vinaigrette (GF, DF, V,
NF)

Lemon Roasted Chicken with Orange Thyme Jus (GF, DF, NF)

Grilled Steelhead Trout with Red Pepper Pesto & Fresh Lemon (GF, NF)

Steamed Baby Carrots & Cauliflower with Herb Oil (GF, DF, NF, V)

Red Quinoa Wild Rice with Pico and Lemon Oil (GF, DF, NF, V)

Lemon Mousse Shooter with Fresh Raspberries (VEG)

Southwest - Saturday

Pork Pozole Soup (GF, DF, NF)

Grilled Jalapeño Cabbage Salad with Peppadew Peppers (GF, DF, NF, V)

Chopped Romaine, Baby Tomatoes, Sweet Corn, Black Beans, Crispy
Tortilla Strips and Queso Fresco with Chili-Lime Vinaigrette (GF, NF,
Veg)

Build Your Own Nachos or Tacos:

Blue Corn Tortilla Chips, Green Chili Queso, Flour Tortillas, Sour
Cream, Roasted Tomato Salsa, Shredded Cheddar Cheese, Diced

Green Onion and Lemon Vinaigrette (Veg)

Grain Mustard Potato Salad (GF, NF, DF, Veg)

Build Your Own Salad Bar:

Greens: Mixed Greens, Romain, Spinach Lettuces

Shredded Cheddar, Feta, Blue Cheese Crumbles

Seeds & Nuts: Toasted Pumpkin Seeds, Pecans, Pistachios

Veggies: English Peas, Shredded Carrots, Onions, Radish, Julienne Bell

Peppers, Toasted Garbanzo Beans, Cucumbers, Broccoli Florets,

Tomatoes

Proteins: Rosemary Chicken Breast (GF, DF, NF) Honey-Dijon Salmon

(GF, DF, NF)

Dressings: Italian Herb, Gree Balsamic Goddess, Buttermilk Ranch and

Sweet Vidalia Onion Dressing (GF)

Vanilla Cake with Strawberries and Mousseline Cream (Veg)

Tomatoes, Red Onion, Cilantro, Pico de Gallo, Guacamole, Cumin &
Tomato Spiced Beef, Fajita Shrimp with Peppers

Taquitos Garnish with Pico on the Side, Verde Sour Cream

Roasted Calabacitas (Yellow Spiced Squash, Zucchini, Red Pepper) (GF,
DF, NF, V)

Spanish Rice (GF, DF, NF, V)

Obsession Mousse Cake (Veg)

Grain Bowls - Served Any Day

Heirloom Tomato Soup (GF, DF, NF, V)

Build-Your-Own Grain Bowl

Ancient Grain Mix

Wild Rice

Farro and Quinoa

Toppings to include: Chopped Grilled Chicken, Flaked Trout, Fried
Tofu, Edamame, Fire Roasted Corn, Green Peas, Blistered Baby
Tomato, Matchstick Carrot, Roasted Yellow Squash, Green Onions,
Feta Cheese Crumbles, Shredded Cheddar Cheese, Toasted Walnuts,
Spiced Sunflower Seeds, Chimichurri, Raspberry Vinaigrette, and
Lemon Oil

Thump Print Cookies

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus valid April 1, 2023 through September 30, 2023

Additional \$250.00 charge for groups less than 25

Buffets are Based on (1.5) Hours Maximum

Lunch Buffets include Coffee and Hot Tea Service

Lunch Buffets will include a GF Dessert Option

Plated Lunches

BBQ Spiced Roasted Chicken Breast

Bibb Lettuce Salad with Pickled Onion, Goat Cheese, Strawberry Pecans and Champagne Vinegar (GF,DF,V)

BBQ Spiced Roasted Chicken Breast (GF,DF,NF)

Haricot Verts, Root Vegetables, New Potato Hash with Blackberry BBQ jus

Obsession Chocolate Cake (VEG)

\$52.00 Per Guest

Citrus Grilled Salmon, Tomato Jam

Wild Arugula and Baby Kale with Prairie Breeze Cheddar, Scallions, Spiced Pistachio, and Agave Roasted Grapes with Sweet Vidalia Onion Dressing (GF,VEG)

Citrus Grilled Salmon, Tomato Jam (GF)

Sweet Corn Risotto and Grilled Asparagus

Peanut Butter and Jelly Tart (VEG)

\$56.00 Per Guest

Tender Steak, Bourbon Demi Cherry Chutney

Spinach with Red Onion, Candied Walnuts, Fresh Watermelon, and

2 Course Plated Chilled Salad Lunch

Herb Grilled Chicken Salad (NF)

Oven Roasted Vegetables, Spinach and Tortellini Salad with Herb Vinaigrette

Served Chilled

Lemon Curd Brown Sugar Pavlova

~ OR ~

Blackened Tender Steak Salad, Chopped Sweet Gem Lettuce, Roasted Corn, Marinated Tomatoes, Roasted Mushrooms, Smoked Cheddar and Buttermilk Chimichurri Dressing (GF)

Served Chilled

Sweet Cornbread, Macerated Strawberries, Basil Sugar (VEG)

\$42.00 Per Guest

Gorgonzola Cheese with White Balsamic Vinaigrette (GF,VEG)

Tender Steak, Bourbon Demi Cherry Chutney (GF,NF)

Potatoes Au Gratin, Heirloom Asparagus

Mango and Lime Panna Cotta (GF, Veg)

\$56.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Plated Lunch includes Bread Service, Coffee and Tea Selections

\$3.00 per person charge to have dessert served at separate meal period

Family Style Lunch

Maximum of 250 guests

Choose One Plated Salad

House Mixed Greens, Honey Roasted Cashews, Mixed Berries, Pickled Watermelon Radishes and Smoked Grumpy Goat Cheese with Cherry Vinaigrette (GF, Veg)

Revol Crunch Romaine, Baby Heirloom Tomato, Cucumber, Carrots and Sunflower Seeds with Honey Champagne Dressing (GF, NF)

Quinoa Salad, Arugula, Pickled Tri-color Cauliflower, Dried Cherries and Crispy Chickpeas with Myer Lemon Oil (GF, DF, Veg)

Chopped Romaine Lettuce, Heirloom Tomato, Parmesan Cheese and Grilled Sourdough Crostini with Classic Caesar Dressing (Veg)

Side Options

Our Chef will select seasonal vegetables and starch options to perfectly round out your family meal.

Choose Two Proteins

BBQ Grilled Chicken (GF, DF)

Smoked Flank Steak (GF, DF, NF)

Pecan Crusted Trout (GF, DF)

"Chicken Fried" Cauliflower (V, DF, NF)

Barbecue Roasted Tofu (V, GF, DF, NF)

Raspberry BBQ Pork Loin (GF, DF, NF)

Choose Two Desserts

Peanut Butter Cheesecake with Candied Bananas and Sweet Cream (Veg)

Mini Fruit Tarts (Veg)

Mini Eclairs (Veg)

Bourbon Pecan Bites (Veg)

\$64.00 Per Guest

FOR THE GUEST

Family Style Lunch includes Bread Service, Coffee and Tea Selections

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Hors D'oeuvres

COLD

Beet Endive Cup (V, GF, DF, NF)

Beet-smoked Blue Cheese Endive Cup

Smoked Salmon on a Pretzel Crostini (NF)

with Beet Horseradish Sauce

Bruleed Brie Crostini with Apricot Marmalade (Veg, NF)

Tuna Poke on an Edible Wasabi Spoon (GF, DF, NF)

Grilled Flank Steak, Pecan Romesco (GF, DF)

and Micro Greens in a Tortilla Rosette Cup

Bacon Deviled Eggs with Chives (GF)

Chicken Salad Vol-au-vent Cup (NF)

Walleye Salad Pretzel Spoon (GF, NF)

Tomato Caprese Skewers (GF, NF, Veg)

HOT

Wild Mushroom and Gorgonzola Tartlet (Veg)

with Truffle Oil

Buffalo Chicken Spring Roll

with Blue Cheese Dip

Smoked Gouda Mac & Cheese Bite (Veg, NF)

with Sriracha Ranch

Chicken Potsticker with Sweet Chili

Beef, Pepper & Onion Kabob (GF, NF, DF)

Portabella Arancini

Walleye Cakes with Cajun Remoulade

Beef Wellington Bites

Vegetarian Egg Rolls, Thai Chili Sauce (Veg)

with Balsamic Glaze

Pesto Whipped Goat Cheese Savory Cannoli (Veg)

with Chives

All Cold Hors d'Oeuvres are \$7.00 each

Bacon Wrapped Scallops (GF, DF)

Fig and Mascarpone Phyllo Purses

Black Bean Empanada with Lime Crème (Veg)

Edamame Potsticker with Ponzu

Mini Italian Sausage Calzone

Smoked Chicken Tequilla Burrito

All Hot Hors D'oeuvre are \$8.00 each

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Minimum Order of 50 Pieces per Selection

Presentation Displays

Displays are based on 1.5 hours of service. Each additional .5 hour is \$5.00 per guest

Summer Splendor Vegetables

Baby Carrots, Broccoli, Carnival Cauliflower, Podded Peas, Mixed Baby Bell Peppers and Radishes (GF, Veg)

Selection of Dips: Garlic Hummus, Roasted Red Pepper and Cold Buffalo Chicken Dip, and Gouda Ranch Dressing (GF, Veg)

Assorted Crusty Breads and Crackers

\$14.00 Per Guest

Build-Your-Own Mac And Cheese Station

Minimum of 25 Guests per order

Classic Cavatappi Mac and Cheese

Dubliner White Cheddar Gnocchi and Cheese

Toppings to include: Bacon, Grilled Chicken Slices, Shredded Brisket, Cajun Baby Shrimp, Fried Tofu, Baby Tomatoes, Caramelized Onion, Roasted Mushrooms, Broccoli Florets, Flame Roasted Corn and Peppers, Mini Sweet Pepper Rings, Marinated Artichokes and Crispy Onions

\$26.00 Per Guest

Build-Your-Own Poutine Station

Crispy Fried Traditional Tator Tots and Waffle Fries

Late Night Snacks

Minimum of 25 guests per order

Coconut Chicken and Sweet Chili Teriyaki

Blue Cheese and Ranch Dressings, Celery and Carrot Sticks

Waffle Fries with Frito Pie Dip

Duroc Ham & Cheese Sliders with Caramelized Onion on a Pretzel Bun with Beer Cheese

Spicy Mustard Dipping Sauce (GF)

Cheeseburger Puffs with Fancy Sauce

Mini Chocolate Chip Cookies

\$28.00 Per Guest

Nacho Station

Blue Tortilla Chips (GF)

Chipotle Braised Chicken (GF, DF)

Smoked Carnitas (GF, DF)

House Made Pico De Gallo (GF), Cilantro Lime Guacamole (GF), and Classic Salsa (GF, DF, Veg)

Queso Blanco with Green Chilies (GF) and Classic Nacho Cheese Sauce (GF)

Toppings (GF): Shredded Lettuce, Diced Tomatoes, Sliced Black Olives,

Toppings to include: Stout Demi, Crispy Chicken, Steak Tips, Roasted Tomato, Sour Cream, Cold Cheese Curds, Stout Demi Fried Tofu, Green & Fried Onion

\$22.00 Per Guest

Sweet Tooth

Mini Fruit Tarts, Lemon Curd Bars, Mini Monster Cookies, Cream Puffs, Mousse Shooters and Cheesecake Squares

\$28.00 Per Guest

Build-Your-Own Float Station

Minimum of 50 Guests

Vanilla Ice Cream

Root Beer, Clementine and Blackberry Sodas

Whipped Cream, Sprinkles and Cherries

**Attendant Required*

\$16.00 Per Guest

Jalapeño, Sour Cream, Chopped Cilantro, and Diced Green Chilies

\$22.00 Per Guest

*** Wing Station

Based On Four Wings Per Person

Crispy Boneless Wings, tossed to order, in one of our Signature Sauces:

Classic Buffalo, Grainbelt BBQ Sauce, Sweet Chili Teriyaki, Mango Habanero, and Lemon Pepper Dry Rub

Celery, Carrot Sticks, Blue Cheese and Ranch Dressing

****Action Station requires a Chef Attendant - \$150 each - Must be based on final guaranteed number of guests*

\$24.00 Per Guest

Street Tacos

Corn or Flour Tortilla (GF)

Pulled Achiote Chicken, Carne Asada and Pork Carnitas (GF, DF)

Assorted Toppings to include: Pico de Gallo, Chopped Onions, Lime Wedges, Cilantro, Oaxaca Cheese, Salsa Verde, Fire Roasted Tomato Salsa and Escabeche (All GF)

\$24.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Stations Based on (2) hours of Service

Carving Stations

Each Carving Stations require a Chef Attendant - \$150 each

Slow Roasted Beef Strip Loin (GF, DF, NF)

Serves 35 Guests

Port Wine Jus (GF)

Tossed House Caesar Salad with Pretzel Croutons, Classic Dressing and Parmesan Reggiano (Veg)

Smoked Cheddar Cheese Mashed Potatoes (GF, Veg)

Baby Vegetable Ratatouille (GF, Veg)

Dinner Rolls

\$850.00 Per Display

*Maple Sugar Smoked Brisket (GF)

Serves 35 Guests

East Carolina, Golden BBQ Sauce (GF, DF, NF, Veg)

Broccoli Slaw (GF, Veg)

BBQ Baked Beans with Ground Beef (GF, DF)

Sweet Corn Muffins, Whipped Butter (Veg)

\$800.00 Per Display

Hard Cider Brined Pork Loin (GF, DF, NF, Veg)

Serves 30 Guests

Heirloom Tomato Jam

Bourbon Reduction (GF, DF, NF)

Kohlrabi-Dill Slaw with Honev Diion Vinaigrette (GF, DF, NF, V)

Oven Roasted Turkey Breast (GF, DF, NF)

Serves 35 Guests

Dijon Mustard (GF, DF, NF)

Spinach Salad with Strawberries, Roasted Mushrooms, Pickled Onions, and Sweet Onion Dressing (GF, DF, Veg)

Balsamic Grilled Asparagus Display (GF, DF, NF, V)

Five Grain Pilaf (GF, DF, NF, V)

Dinner Rolls with Sea Salt Butter (Veg)

\$700.00 Per Display

Smoked Citrus Brown Sugar Rubbed Salmon (GF, DF, NF)

Serves 25 Guests

Lemon Remoulade

Heirloom, Carrot, Raisin, and Parsley Salad with Tahini Dressing (GF, DF, NF, Veg)

Brown Butter Green Beans, Slivered Almonds (GF, Veg)

Grilled Ciabatta Bread (Veg)

\$550.00 Per Display

BBQ Roasted Tri-Tip

Serves 25 Guests

Raspberry BBQ Demi

Mixed Green Salad with Gorgonzola, Candied Pistachio, Dried Cherries

Loaded Potato Salad (GF, NF)

Braised Collard Greens (GF, DF, NF, V)

Dinner Rolls with Orange Jam and Rosemary Butter (Veg)

\$600.00 Per Display

and Balsamic Vinaigrette (GF, Veg)

Garlic Whipped Yukon Potatoes (GF, NF, Veg)

Roasted Rainbow Carrot Melody (GF, DF, NF, Veg)

Salted Pretzel Rolls (Veg)

\$775.00 Per Display

Enhancements

Blacken Prawn

\$12.00 Per Guest

Walleye Cakes

\$8.00 Per Guest

Smoked Kielbasa

\$8.00 Per Guest

Baby Back Ribs

\$10.00 Per Guest

Herb Roasted Lamb Lollypops

\$12.00 Per Guest

Vegetable Strudel

Serves 10 people

\$8.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Stations Based on (2) Hours of Service

Reception Packages

The Mediteranean

Traditional Bruschetta (GF, DF, NF, V) with Grilled Ciabatta
 Marinated Olive & Smoked Provolone Skewers
 Spicy Meatballs with Tomato Ragout and Asiago Sliders
 Parm Baked Zucchini
 Braised Brisket Ravioli with Sage Cream Sauce
 Open Faced Stromboli Garlic Bread

Pistachio Cannolis

\$42.00 Per Guest

The Local Farmer

Mushroom Bruschetta (GF, DF, NF, Veg) Served with Pretzel Crostini
 Marinated Bushed Boy Tomatoes over Wild Arugula with Chunked
 Goat Cheddar (GF, NF, Veg)

Loaded Baked Potato Dip (GF, NF) with Herb Pita
 Walleye Cake Slider with Slaw (DF, NF)
 Sweet Potato Waffle Fries (GF, DF, NF, Veg)
 Classic Beef Sliders with Bacon-Blue Jam (NF)

Cream Puffs (Veg)

\$42.00 Per Guest

Minnesota Get Together

Smoked Chicken Drumsticks (GF, DF, NF) with Honey Ranch
 Golden Cheese Curds (Veg), Buttermilk Ranch
 Mini Corn Dogs, Honey Dijon Dipping Sauce
 Garlic Waffle Fries (GF, DF, NF, Veg) with Ketchup and Brewhouse
 Mustard

Housemade Cracker Jacks

Chocolate Dipped Oreo on a Stick (Veg)

Chocolate Dipped Waffle on a Stick (Veg)

\$40.00 Per Guest

Gastro Pub

House Made BBQ Potato Chips (GF, DF, NF, V)
 Duck Ham Crostini with Berry Jam, Spiced Pistachio, Micro Cilantro
 (DF)
 Smoked Brisket Bahn Mi with Cucumber, Shaved Onion, Pickled
 Carrot, Watermelon Radish and Jalapeno Mayo (DF, NF)
 Potato Knish
 Chicken and Waffle, Hot Honey

Chocolate Tarts (Veg)

Mango Tapioca (Veg)

\$40.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Stations Based on (2) Hours of Service and Must Equal the Final Guaranteed Number of Guests

Personal Preference

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

Maximum 300 Guests

Simple as 1, 2, 3

1. The planner chooses the starter, salad and dessert in advance.
2. A custom printed menu featuring four entree selections is provided for guests at each setting.
3. Specially trained servers take your guests' entree order as they are seated.

Planner's Choice Starter

Classic Lime Ceviche

Creamy Chicken and Wild Rice Soup

Pan Seared Trout, Apple Fennel Salad, Cilantro Vinaigrette (DF, NF)

Braised Pork Belly, Cauliflower Puree, Fried Onions and Arugula Chimichurri (GF, NF)

Wild Mushroom Risotto, Green Pea Drizzle and Truffle Oil (GF, NF, VEG)

Planner's Choice Salad

Rocket Greens, Candied Walnuts, Stickney Goat Cheese, Roasted Beets, Sunflower Crunch and Raspberry Vinaigrette (GF, NF, Veg)

Wedge Gem Lettuce, Candied Compartment Farm Bacon, Bushel Boy Tomatoes and Chopped Chives with Faribault Blue Cheese Dressing (GF)

Chopped Romaine, Marinated Tomatoes, Pickled Red Onion, Asparagus Tips and Shaved Parmesan Cheese with Pistachio Vinaigrette (GF)

Baby Arugula & Frisee, Marinated Mushrooms, Caramelized Shallots and Brie Crostini

Spinach and Baby Kale, Dried Cranberries, Citrus Segments, Candied Pecans and Feta Cheese with Champagne Vinaigrette

Planner's Choice Dessert

Raspberry Lemon Cade with Cream, Fresh Raspberries and Raspberry

Individual Guest Choice Entrees*Choose Four*

Rochester Farmed Striped Bass, Roasted Minnesota Apple Compote
(GF)

Gorgonzola Crusted Sirloin Steak, Caramelized Cipollini Onion Demi
(GF)

Herb Crusted Filet, Roasted Tomato Cream Sauce

Charred Rack of Lamb, Wild Strawberry and Port Chutney (GF)

French Chicken Breast, Green Chili Grits

Bone-In Pork Chop, Blueberry Gastrique

Each entree served with Chef's selection of Seasonal Starch and Vegetable

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Plated Dinners include Bread Service, Coffee and Tea Selections

Jam (Veg)

Chocolate Obsession Cake (Veg)

Peach Upside Down Cake with Sweet Cream (Veg)

White Chocolate Raspberry Mousse Bomb (Veg)

Coconut and Strawberry Entremets in a Mason Jar (Veg)

Fresh Fruit Tart

Lemon Raspberry Cake

Peach Moscato Mousse Trifle (Veg)

\$105.00 Per Guest

Plated Dinner

STARTERS - Additional \$8 per guest

Select One

Goat Cheese Mushroom Risotto with Edamame and Toasted Pinenuts

Blackened Butter Prawns, Smoke Cheddar Grits and Grilled Leeks

Smoked Rainbow Trout, Fennel Onion Ragout, Lemon Confit (GF, DF, NF)

BBQ Smoked Pork Belly, Cauliflower Puree and Brussel Sprouts (GF, NF)

Pan Seared Crab Cake, Parsnip Puree and Asparagus Coulis Fried Onion Strings

Balsamic Portobello Mushroom Stack (GF, NF)

Zucchini, Eggplant, Blistered Tomatoes and Goat Cheese

Walleye Cake & Grilled Sirloin served with Roasted Asparagus, Garlic Mash Potato and Roasted Tomato Bearnaise

ENTREE

Back of Lamb

SALADS OR SOUP

Select One

Kale, Tomato, and White Bean Soup

Lakes and Legends Fall Harvest Beer Cheese Soup, Salted Popcorn (Veg)

Rocket Greens, Candied Walnuts, Crumbled Goat Cheese, Blueberries, Dried Cranberries and Blood Orange Vinaigrette (GF, NF)

Wedged Gem Lettuce, Candied Compart Farms Bacon, Grape Tomatoes, Crumbled Blue Cheese, Chopped Chives and Faribault Blue Cheese Dressing (GF, NF)

Revol Crunch, Marinated Tomatoes, Pickled Red Onion, Shredded Kohlrabi, Shaved Parmesan Cheese and Pistachio Vinaigrette (GF, Veg)

Wild Arugula and Frisee Blend, Roasted Mushrooms, Brie Crostini and Sherry Vinaigrette (NF, Veg)

Spinach and Baby Kale, Dried Cranberries, Citrus Segments, Candied Pecans, Feta Cheese, and Champagne Vinaigrette (GF, Veg)

Desserts

BACK OF LAMB

Smoked Garlic Demi Glace
White Cheddar Mac and Cheese
Summer Asparagus

\$89.00 Per Guest

Smoked Tri-Tip (GF)

Raspberry BBQ Glaze
Smoked Cheddar Au Gratin Potatoes
Fried Brussel Sprouts

\$80.00 Per Guest

Artichoke Crusted Halibut (GF)

Sweet Pea Risotto
Carrot Puree and Preserved Lemon

\$80.00 Per Guest

Cider Brined Chicken (GF, NF)

Stonefruit Compote
Spring Carrots and Creamy Herb Risotto

\$70.00 Per Guest

Honey Ale Braised Short Rib (NF)

Green Chili Grits
Root Vegetable Medley

Select One

Kahlua Pot du Crème, Dulce De Leche Sauce (GF)

Mango Entremets in Mason Jar (Veg)

Toasted S'more Cheesecake with Caramel and Chocolate Drizzle

Chocolate Obsession Cake

Raspberry Lemon Cake (Veg)

Peanut Butter Mousse Cake

Brown Sugar Pavlova with Caramelized Pears

\$82.00 Per Guest

Pan-Seared Salmon

White Peach and Thyme Buree Blanc
Raisin Hash and Mandeline Farro Pilaf
Roasted Squash

\$76.00 Per Guest

Pork Chop

Bacon-Pear Jam
Grilled Broccolini and Scallion Orzo

\$78.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Plated Dinners include Bread Service, Coffee and Tea Selections

Family Style Dinner

Maximum 250 guests

Choose One Plated Salad

Baby Iceberg Chop Salad, Blue Cheese Crumbles, Baby Heirloom Tomatoes and Candied Bacon with Buttermilk Dressing (GF, NF)

Rocket Greens and Watercress Salad, Watermelon Radish, Baked Goat Cheese, and Honey Roasted Almonds with Balsamic Vinaigrette (GF, Veg)

Mixed Green Salad, Kalamata Olives, Baby Tomato, Cucumber and Pepperoncini with Roasted Red Pepper Vinaigrette (GF, DF, NF, V)

Choose Two Sides served Family Style

Boursin Mashed Potatoes (GF)

Ancient Grain Blend with Dried Blueberries (GF)

Herb Roasted New Potato Wedges (GF, DF, Veg)

Smoked-Fried Potatoes (GF, DF, Veg)

Spicy Pea Risotto (GF)

Baked Mac & Cheese

Choose Three Proteins served Family Style

Smoked Tri-Tip Sirloin with Raspberry BBQ Glaze (GF, DF, NF)

Spicy Bell Pepper Shrimp (GF, NF)

Whole Roasted Arctic Char with Citrus Gastrique (GF, DF, NF)

Chicken Fried Cauliflower with Acorn & Roasted Yellow Pepper Puree (NF,V)

Bruschetta Chicken with Lemon Caper Sauce (GF, NF)

Pork Tenderloin with Bacon-Tomato Jam (GF, DF, NF)

Choose Two Desserts served Family Style

Grand Marnier Chocolate Pot de Creme with Strawberries (GF, Veg)

Chux a la Cream Vanilla (Veg)

Angel Food Cake with Lemon Mousse and Fresh Berries (Veg)

Fraisier Cake (Veg)

Brown Butter-Pecan Cookie with Chocolate Drizzle (Veg)

\$105.00 Per Guest

Quinoa Pilaf (GF, DF, Veg)

Caramelized Rooted Sweet Potato (GF, DF, NF, Veg)

Asparagus with Fried Garlic (GF, DF)

Herb Roasted Mushroom Caps (GF, DF)

Roasted Broccolini (GF, DF)

Glazed Heirloom Carrots (GF, DF)

Caramelized and Onion Smothered Green Beans (GF, DF, NF, V)

Family Style Dinner includes Bread Service, Coffee and Tea Selections

All Prices Subject to 24% Service Charge and 11.025% Food Tax

Menus are valid from April 1, 2023 through September 30, 2023

Buffet Dinner

THE GREAT OUTDOORS

SOUP (PLANNERS CHOICE OF 1 Soup)

Corn and Zucchini Chowder (GF, Veg)

Creamy Chicken and Wild Rice Soup (GF)

Lentil, Spinach and Edamame Soup (GF, DF, Veg)

Roasted Parsnip Soup (GF, NF, Veg)

SALAD (PLANNER'S CHOICE OF 2 SALADS)

Revol Crunch Romaine with Pickled Yellow Beet, Watermelon, Radish and Crispy Chickpeas with Buttermilk Dressing (GF, NF)

Spinach Salad with Raspberries, Feta, Shaved Red Onion and Pistachio with Champagne Vinaigrette (GF, NF)

Bibb and Endive Salad with Orange Wedges, Jicama and Pickled Red Onion with Pomegranate Vinaigrette (GF, DF, NF)

Watermelon and Arugula Salad with Baby Heirloom Tomato, Cucumber and Gorgonzola Cheese with Basil Dressing (GF, NF)

ENTREES (PLANNER'S CHOICE OF 3 ENTREES)

Smoked Tri-Tip Sirloin of Beef, Chipotle, Whiskey BBQ (GF, DF)

Oven Roasted Airline Chicken with Cabernet Cream Sauce (GF)

Short Rib with Red Wine Demi

Grilled Salmon with Lemon Grenolade

Lemon Roasted Trout, Tomato Basil Ragout (GF, DF)

Shrimp Provencal, Saffron Tomato Broth (GF)

Honey-Balsamic Compart Pork Loin, Blueberry Gastrique (GF, DF)

Smoked Duck Breast with Dark Rum-Cranberry and Madeline Sauce

Portabello & Quinoa Basil Casserole (VEG,V)

ACCOMPANIMENTS

Smoked Cheddar au Gratin Potatoes (GF)

Roasted Vegetable Ratatouille (GF, DF)

DESSERT (PLANNER'S CHOICE OF 2 DESSERTS)

Tropical Custard Cup with Berries (Veg)

Tropical Custard Cup with Berries (Veg)

Blueberry Lavender Panna Cotta (Veg)

Olive Oil Cake with Orange Mascarpone and Berries (Veg)

Financier Exotic (Veg)

Chocolate or Vanilla Eclairs (Veg)

Add (1) Additional Entree

\$8.00

\$89.00 Per Guest

All Prices Subject to 24% Service Charge and 11.025% Food Tax
Menus are valid from April 1, 2023 through September 30, 2023
Additional \$250.00 charge for groups less than 25
Dinner Buffets are based on (2) Hours Maximum
Dinner Includes Coffee and Tazo Tea Selections