RENAISSANCE MINNEAPOLIS HOTEL, THE DEPOT

225 3RD AVENUE SOUTH  MINNEAPOLIS, MINNESOTA 55401 USA
BEVERAGES

Freshly-brewed Dunn Bros coffee, regular or decaffeinated  
68 per gallon
Flavored coffee (Irish cream, chocolate mint and hazelnut syrups)  
add 2 per person
Specialty coffee station (syrups, whipped cream, chocolate shavings  
cinnamon sticks, orange sugar)  
add 4 per person

Assorted herbal teas  
68 per gallon
Hot chocolate  
48 per gallon
Hot apple cider  
48 per gallon
Freshly-brewed iced tea  
48 per gallon
Lemonade  
48 per gallon
Fruit punch  
48 per gallon
Fruit juices (fresh-squeezed orange, grapefruit, cranberry, apple, tomato)  
45 per gallon
Bottled sports drinks /energy drinks  
6 each
Premium bottled water  
6 each
Bottled juice (orange, cranberry, apple)  
5 each
Individual milk (skim or low-fat)  
4 each
Assorted soft drinks and Fuji bottled waters  
4 each

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MORNING SNACKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity per Unit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cinnamon pecan caramel rolls</td>
<td>39 per dozen</td>
</tr>
<tr>
<td>Assorted donuts</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Assorted New York-style bagels with cream cheese</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Assorted freshly-baked muffins</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Flaky butter croissants, fruit or chocolate filled</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Assorted breakfast breads (banana nut, pumpkin spice, apple cinnamon)</td>
<td>16 per loaf</td>
</tr>
<tr>
<td>Sliced fresh fruit to include honey dew, cantaloupe and golden pineapple</td>
<td>6 per person</td>
</tr>
<tr>
<td>Steel cut oatmeal, dried fruit, brown sugar, warm maple syrup</td>
<td>5 per person</td>
</tr>
<tr>
<td>Cinnamon-glazed French toast</td>
<td>5 per person</td>
</tr>
<tr>
<td>Buttermilk pancakes</td>
<td>4 per person</td>
</tr>
<tr>
<td>16” Breakfast pizza with fresh scrambled eggs, cheese, ham, bacon, peppers</td>
<td>25 each</td>
</tr>
<tr>
<td>Egg and sausage burritos with sour cream and salsa</td>
<td>6 each</td>
</tr>
<tr>
<td>Individual yogurt parfaits with granola and fresh berries</td>
<td>6 each</td>
</tr>
<tr>
<td>Create-your-own breakfast sandwich, all come with eggs and cheddar cheese</td>
<td>6 each</td>
</tr>
<tr>
<td>Meat choice of: sausage patty, Canadian bacon, pit ham or smoked bacon</td>
<td></td>
</tr>
<tr>
<td>Choice of: English muffin, croissant, bagel or buttermilk biscuit</td>
<td></td>
</tr>
<tr>
<td>Assorted boxed cereal with milk</td>
<td>5 each</td>
</tr>
<tr>
<td>Assorted cereal bars (strawberry, blueberry, apple)</td>
<td>3 each</td>
</tr>
<tr>
<td>Whole fresh fruit (apples, oranges, bananas)</td>
<td>3 each</td>
</tr>
<tr>
<td>Assorted individual fruit yogurts</td>
<td>3 each</td>
</tr>
<tr>
<td>Hard-boiled eggs</td>
<td>3 each</td>
</tr>
</tbody>
</table>

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**AFTERNOON SNACKS**

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite desserts (Cannoli, petit fours, chocolate-dipped strawberries, cheesecakes, fruit tarts)</td>
<td>48 per dozen</td>
</tr>
<tr>
<td>Assorted freshly-baked cookies</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Assorted bars and chocolate brownies</td>
<td>36 per dozen</td>
</tr>
<tr>
<td>Mini candy bars</td>
<td>24 per dozen</td>
</tr>
<tr>
<td>Ice cream sundaes: (Vanilla ice cream, chocolate, strawberry and caramel sauce, whipped cream and nut topping)</td>
<td>10 per person</td>
</tr>
<tr>
<td>Tortilla chips with salsa and guacamole</td>
<td>5 per person</td>
</tr>
<tr>
<td>Deluxe mixed nuts</td>
<td>5 per person</td>
</tr>
<tr>
<td>Dry roasted Peanuts</td>
<td>4 per person</td>
</tr>
<tr>
<td>Tortilla chips with salsa</td>
<td>3 per person</td>
</tr>
<tr>
<td>Pretzel twists</td>
<td>3 per person</td>
</tr>
<tr>
<td>Yogurt-covered pretzels</td>
<td>3 per person</td>
</tr>
<tr>
<td>Hot buttered popcorn</td>
<td>3 per person</td>
</tr>
<tr>
<td>House-made potato chips with onion dip</td>
<td>3 per person</td>
</tr>
<tr>
<td>Izzy ice cream treats</td>
<td>8 each</td>
</tr>
<tr>
<td>Soft pretzels with cheese sauce and mustard</td>
<td>5 each</td>
</tr>
<tr>
<td>Ice cream novelties</td>
<td>4 each</td>
</tr>
<tr>
<td>Assorted candy bars</td>
<td>3 each</td>
</tr>
<tr>
<td>Granola bars</td>
<td>3 each</td>
</tr>
<tr>
<td>Gourmet beef sticks</td>
<td>3 each</td>
</tr>
<tr>
<td>Individual cheese sticks</td>
<td>2 each</td>
</tr>
</tbody>
</table>

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SOUTH OF THE BORDER | 17
Tortilla chips, Doritos, Fritos
Seven-layer dip, guacamole, pico de gallo, salsa
Chili con queso
Assorted toppings: shredded cheddar-jack and queso fresco, sour cream, chipotle cream, tomato, black olives, jalapenos, scallions, cilantro and limes
Mock sangria and Jamaican iced tea
Add warm churros and caramel-dipping sauce | 3

ENERGY BREAK | 16
Fresh garden vegetables, gourmet assorted olives
Smoked meats, domestic cheese selection
seasonal fruits, almonds
Crusty baguettes, gourmet crackers
Add smoked salmon lox display and baked brie en croute with fruit compote | 5

GAME DAY | 15
Warm soft pretzel bites, deli mustard
Nacho chips, warm nacho cheese, pickled jalapenos
Salted Nut Rolls and Cracker Jacks
Freshly-popped buttered popcorn
Lemonade and iced tea
Add all-beef hot dogs, appropriate condiments | 5

CHOCOLATE OVERLOAD | 15
Freshly-baked chocolate chip, double-chocolate cookies
Chocolate fudge brownies and blondies
Milk chocolate and white chocolate enrobed pretzels
Ice-cold regular and chocolate milk
Add chocolate fondue with pound cake, donut holes, strawberries & marshmallows | 5

SNACK ATTACK | 15
House-made potato chips with onion dip
Pita chips with hummus
Tortilla chips and salsa
Roasted peanuts and gourmet beef sticks
Lemonade and iced tea
Add hot mini donuts and freshly-popped buttered popcorn | 5

BREAKS
Breaks are designed for one hour of service

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BREAKS CONTINUED

Breaks are designed for one hour of service

**SWEET TOOTH | 14**
Build-your-own bag of sweet and savory treats
Smoked almonds, candied walnuts
Gummy bears, M&M’s, Whoppers, etc.
Lemonade and iced tea

Add hand-crafted soda station, Italian and cream sodas | 5

**SUNDAE DREAM | 14**
Vanilla and chocolate ice cream,
Chocolate caramel and strawberry sauces
Assorted toppings to include: candies, nuts, fruits, cookie pieces and whipped cream
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

Add decorate-your-own white and chocolate cupcakes with assorted frostings and toppings | 5

**ECO BREAK | 13**
Assortment of whole fresh fruit and granola bars
Create-your-own trail mix to include:
Dry-roasted nuts, M&Ms, yogurt-covered pretzels,
Dried fruit and banana chips
Lemonade, herbal iced tea
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

Add fruit-ista making fresh smoothies: juice blend, honey, yogurt, seasonal berries and assorted herbal extracts | 5

**THE ICE CREAM MAN | 13**
Selection of your favorite ice cream novelties
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

Add made-to-order cookie ice cream sandwiches | 5

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SEASONAL
Designed for one hour of service

**SPRING (April to June) | 15**
- Strawberry rhubarb jam,
- Smoked blue cheese crostini
- Cherry cheesecake dip with
- Gingersnaps and vanilla wafers
- Strawberry balsamic bruschetta
- Mini cherry clafoutis, whipped cream

**SUMMER (June to September) | 15**
- Peach compote and house-made Lebneh cheese
- Grilled peach, arugula, candied pistachios and
- Stickney Hills goat cheese
- Mixed berry trifle
- Buttermilk and berry panna cotta

**FALL (September to November) | 15**
- Roasted pears and Amablu cheese
- Pear and Sabayon brûlée
- Apple butter with Fini cheddar flatbreads
- Apple tart tatin, whipped cream

**WINTER (November to April) | 15**
- Pomegranate, orange and kiwi salad
- Citrus brûlée with basil syrup
- Kofta meatballs with pomegranate and tahini
- Key lime and kiwi pie

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CONTINENTAL BREAKFASTS

DEPOT CONTINENTAL BREAKFAST | 16
Selection of flavorful muffins, danish and butter croissants
Sweet cream butter, homemade preserves and marmalade
Fresh-squeezed orange juice and grapefruit juice
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and herbal teas

EARLY RISER | 12
Selection of chilled juices
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

EYE OPENER | 8
Freshly-brewed Dunn Bros Regular coffee, decaffeinated coffee and assorted herbal teas

ADD TO YOUR CONTINENTAL:
Cinnamon pecan caramel rolls 39 per dozen
Assorted New York-style bagels with cream cheese 36 per dozen
Assorted donuts 36 per dozen
Steel cut oatmeal with dried fruit, brown sugar, warm maple syrup 5 per person
Sliced fresh fruit to include honey dew, cantaloupe and golden pineapple 4 per person
16” Breakfast pizza with fresh scrambled eggs, cheese, ham, bacon and peppers 25 each
Create-your-own breakfast sandwich, all come with eggs and cheddar cheese 6 each

Meat choice of: sausage patty, Canadian bacon, pit ham or smoked bacon
Choice of: English muffin, croissant, bagel or buttermilk biscuit

ADD TO YOUR CONTINENTAL (CONT.):
Egg and sausage burritos with sour cream and salsa 6 each
Assorted boxed cereal 5 each
Whole fresh fruit (apples, bananas, oranges) 3 each
Assorted individual fruit yogurts 3 each
Assorted cereal bars (apple, strawberry, blueberry) 3 each

MILL DISTRICT PACKAGE | 25
BREAKFAST SERVICE
Selection of chilled juices
Assorted house-baked muffins and breakfast breads, preserves and butter
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

MID-MORNING COFFEE SERVICE
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

AFTERNOON SERVICE
Freshly-baked cookies and brownies
Soft drinks and bottled water
Freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

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BREAKFAST ENTREES

Breakfast entrées include chilled orange juice, assorted fresh muffins, breakfast pastries, preserves, sweet cream butter, and freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas.

**NEW AMERICAN BENEDICT | 32**
Roast tenderloin of beef on crisp potato cakes, topped with poached eggs, shiitake mushrooms, sauce béarnaise and grilled asparagus.

**EAST END | 28**
House-made chilled, smoked lake trout, salmon lox, herb cream cheese, capers, lemon wedges, chopped egg, oven-roasted tomato, lingonberry onion marmalade, bagel.

**ROASTED VEGETABLE FRITATTA | 28**
Soft herbs, Boursin, grilled tomatoes
Breakfast potatoes
Add poached lobster | 6 per person

**CRÈME ANGLAISE FRENCH TOAST | 26**
Fresh cinnamon swirl bread baked with raspberries
Topped with white chocolate, apple crisp garnish and maple syrup

**ALL-AMERICAN | 25**
Scrambled eggs
Choice of crisp bacon, sausage links or sausage patties
Breakfast potatoes

Egg add-ins | 1 per item
Choice of: cheddar cheese, onions, peppers, mushrooms, baked ham, smoked bacon

Upgrade breakfast meat | 2 per person
Choice of: maple-peppered bacon, smokehouse sausage

**BREAKFAST ENHANCEMENTS**
- Macerated berries | 6 per person
- House-made yogurt & granola parfait | 6 per person
- Tropical fruit mélange | 5 per person
- Pineapple spears | 5 per person
- House-made jumbo cinnamon roll | 5 per person

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Griddle Corner: Select one
French toast, warm berry compote, maple syrup
Cinnamon-swirled pancakes, warm maple syrup and whipped butter
Cheese blintzes, berry coulis and vanilla sauce
Orange crème brûlée French toast with maple syrup
Apple crepes, assorted berries

Add additional griddle item | 2 per person

Potato Selection: Select one
Hash brown potatoes
Sautéed diced potatoes, cremini mushrooms, onions and chives
Breakfast potatoes, bell peppers and fine herbs
Bliss potato wedges, grilled onions and bell peppers
Cheesy breakfast potatoes, cheddar cheese and scallions
Add additional potato item | 1 per person

Breakfast Meat: Select one
Pecan-smoked bacon
Country sausage gravy
Sausage links
Sausage patties
Black Forest ham
Turkey sausage links

Add additional meat item | 3 per person

Freshly-squeezed orange juice, grapefruit juice, chef’s juice of the day
Selection of seasonal sliced fruits
Cage free scrambled eggs
Freshly-baked pastries, butter and chocolate croissants and breakfast breads
Assorted sliced breads, sweet butter, honey and fruit preserves

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BREAKFAST BUFFET ENHANCEMENT OPTIONS

The following selections have been created to be paired with the Depot Breakfast Buffet. Pricing is based on an enhancement; a la Carte pricing is available upon request. Enhancements must be added for the full guarantee.

**Starter Selection:**
Homemade granola and assorted breakfast cereals, regular, low-fat and non-fat milks | 4
Individual low-fat natural and strawberry yogurt | 4
Steel cut oatmeal or wild rice muesli, brown sugar and honey | 5
Parfait station - vanilla yogurt, fresh berries and homemade granola | 6

**Benedict Selection**
Traditional benedict: poached egg, Canadian bacon and hollandaise sauce on English muffin | 6
Minnesota benedict: poached egg, cherry-smoked ham and dill hollandaise on wild rice muffin | 6
Egg Florentine: poached egg, grilled artichoke, spinach, yogurt hollandaise on wheat English muffin | 6
Crab cake benedict: poached egg, spiced hollandaise on a jumbo lump crab cake | 8

**Specialty Egg Selection**
Quiche: shiitake mushrooms, spinach, tomatoes, basil, ricotta cheese | 6
Strata: bacon and sausage Baked with egg, croissant and Swiss cheese | 6
Shirred eggs with black truffle and Mornay sauce | 6
Lobster frittata with Boursin cheese, oven-dried tomatoes, zucchini and soft herbs | 8

**House-Smoked Salmon | $300 each**
Cured salmon display with bagels, cream cheese, capers, eggs, tomato, onion (serves 50 Guests)

**Breakfast Meat Carving Station**
Pineapple-glazed pit ham, mustard assortment, herb mayonnaise (serves 50 Guests) | $200 each
Nueske’s applewood-smoked bacon slab (serves 40 Guests) | $300 each
Sea salt and herb-roasted prime rib, au jus, horseradish sauce, mayonnaise, stone ground mustard (serves 30 Guests) | $400 each

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Enhancements must be added for the full guarantee.

**Depot Huevos Ranchero Station** | 8
Cage free poached or scrambled eggs by a chef
Sopes, ranchero refried beans, queso fresco, scallions, roasted salsa and guacamole

**Belgian Waffle Station** | 8
Seasonal berries, sliced bananas, apple cinnamon compote
Slivered toasted almonds, whipped cream, lemon curd, homemade jam
Whipped butter, maple syrup, peanut butter

**Breakfast Hash Station** | 9
Cage free poached eggs by a chef
Pastrami hash, chicken hash and vegetarian hash
Hollandaise sauce, Mornay cheese sauce, tomato coulis

**Omelet and Egg Station** | 10
Cage free whole eggs, egg whites and egg beaters
Natural ham, bacon, sausage, shrimp, smoked salmon
Aged cheddar cheese, Monterey jack cheese
Mushrooms, tomatoes, spinach, bell peppers, onions, Scallions
*Requires one chef per 50 guests/ 1 1/2 hour period $125

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BOX LUNCHES

Maximum of 3 box lunch options may be selected
The higher price prevails for all options.

TRADITIONAL BOX LUNCH | 28
All traditional box lunches are served with whole fruit, potato chips and cookie

CHICKEN CAESAR WRAP
Grilled chicken breast, grated parmesan, cheese, croutons, romaine lettuce
Caesar dressing

ROAST BEEF AND PROVOLONE
Thinly-sliced roast beef, provolone cheese, butter lettuce served on a hoagie bun
Horseradish aioli

HAM AND CHEDDAR
Sliced ham, cheddar cheese, butter lettuce served on a fresh brioche bun
Honey mustard

TURKEY AND SWISS ON A CROISSANT
Sliced roasted turkey, Swiss cheese, butter lettuce served on a croissant
Cranberry mayonnaise

INSIDE OUT PANZANELLA
Ciabatta stuffed with eggplant, oven-roasted tomato, zucchini, sweet onion, garlic, basil, arugula, fresh mozzarella
Balsamic vinaigrette

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BOX LUNCHES CONTINUED

Maximum of 3 box lunch options may be selected
The higher price prevails for all options.

GOURMET BOX LUNCHES | 34
All gourmet box lunches are served with whole fruit, gourmet potato chips and
offer a choice of salad, sandwich and dessert

STEAK HOAGIE
Chilled prime rib, oven-roasted tomato,
fried onions, button mushrooms, sharp cheddar
ragout on pretzel roll

SHRIMP PO-BOY
Marinated spicy buffalo shrimp, lettuce, diced
tomato, lemon aioli on a baguette

TURKEY BLT
Pecan-smoked bacon, butter lettuce on
cranberry wild rice bread, roast garlic aioli

MUFFALETTA
Mortadella, salami, ham, fresh mozzarella and
provolone cheese with olive salad on round
focaccia

SHAVED BLACK FOREST HAM
Gruyere cheese, whole grain mustard,
sprouts, pepperoncini, whole wheat bun

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BOX LUNCHES CONTINUED

GRAB AND GO LUNCH BUFFET | 40
Minimum 50 people
The menu above can be selected as a Grab and Go Buffet with the following choices, and include whole fruit and gourmet potato chips
Choice of two salads
Choice of two Sandwiches
Choice of two desserts

ENCHANCEMENTS
Veggies and dip | 1
Homemade granola Bar | 1
Pearson’s Salted Nut Roll | 2

AHI TUNA
Black olives, capers, lemon confit, butter lettuce, tomato, brioche roll

Choice of one of the Following salads:
Pasta salad, sun-dried tomato, green olives
Cole slaw, pineapple, cilantro
Potato salad, mustard dressing, green onions
Grilled seasonal vegetable salad

Choose one of the Following Sweets:
White chocolate macadamia cookie
Double fudge brownie
Triple chocolate chip

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LIGHTER-SIDE LUNCH ENTREES

Lunch entrées require a 2 course minimum
Entrées are accompanied by: bakery rolls and butter,
freshly-brewed Dunn Bros coffee, decaffeinated coffee and iced tea
Select one entrée; if two entrées are selected, the higher-priced entrée will prevail.
If three entrées are selected, a $5 per person charge will apply for all entrées

DEPOT BURGER | 23
Char-grilled hamburger, smoked bacon, cheddar cheese, lettuce, sliced tomato, grilled onions, steak fries

GRILLED CHICKEN SANDWICH | 23
Grilled chicken breast, ciabatta bread, soft herb mayonnaise, oven-roasted tomato, bacon jam, arugula, sweet potato tater tots

SMOKED TURKEY CROSISANT | 23
Sliced smoked turkey breast, flaky butter croissant, Swiss cheese, bacon, lettuce, sliced tomato, potato salad

LITE SIDE WRAP | 23
Roast turkey breast, mixed greens, asparagus, Stickney Hills goat cheese, herb tomato vinaigrette, fruit salad

MUFFALETTA SANDWICH | 23
Focaccia, ham, mortadella, salami, olive salad, provolone cheese, red potato salad

INSIDE OUT PANZANELLA | 23
Ciabatta bread stuffed with eggplant, oven-roasted tomato, zucchini, sweet onion, garlic, basil, arugula, fresh mozzarella, balsamic vinaigrette, pasta salad

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DELI PLATE | 23
Sliced turkey breast, Roast beef, smoked ham, hard salami, Swiss, sharp cheddar and provolone cheeses, butter, deli roll, chef’s selection fresh salad

GRILLED CHICKEN COBB SALAD | 23
Grilled chicken breast, blue cheese, avocado, tomato, chopped egg, pecan-smoked bacon, buttermilk chive dressing

BLACKENED CHICKEN CAESAR SALAD | 23
Cajun-spiced breast of chicken, romaine hearts, oven-dried tomato, olives, shaved parmesan, Caesar dressing

ASIAN AHI TUNA SALAD | 23
Ahi tuna, mixed greens and vegetables sesame, ginger miso vinaigrette

SUPER FOOD AND SMOKED TURKEY SALAD | 23
Kale, Brussels sprouts, cabbage, broccoli, carrot, blueberries, almonds, hemp, chia, flaxseeds, honey Greek yogurt dressing

DEPOT CHICKEN SALAD | 23
Grilled chicken breast, mixed field greens, roasted vegetables, maple vinaigrette

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LUNCH ENTREES

Lunch entrées require a two-course minimum
Entrées are accompanied by: chef’s choice of starch and chef’s choice fresh seasonal vegetable, bakery rolls and butter, freshly-brewed Dunn Bros coffee, decaffeinated coffee and iced tea
Select one entrée; if two entrées are selected, the higher-priced entrée will prevail.
If three entrées are selected, a $5 per person charge will apply for all entrées

ZATAR-CRUSTED SALMON | 33
Harissa butter

BISTRO STEAK| 33
Gorgonzola demi-glace

RICE FLOUR SAUTEED WALLEYE | 33
Herb butter

CHICKEN SALTIMBOCCA | 32
Prosciutto, mozzarella, sage pesto, marsala mushroom sauce

HERB-ROASTED CHICKEN | 32
Sauce jus lie

BRUSCHETTA CHICKEN | 31
Basil pesto, mozzarella, tomato, basil relish

CITRUS-PEPPER CHICKEN BREAST | 31
Bigarade sauce

POT ROAST | 30
Pan gravy

PORCINI-CRUSTED TURKEY MEDALLIONS | 29
Wild mushroom cream sauce

ROAST PORK LOIN | 28
Bavarian mustard demi, fire-roasted apple compote

CHICKEN PENNE PASTA PRIMAVERA | 26
Vegetables, garlic, herbs, alfredo, parmesan cheese

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DESSERTS

Please select one dessert for your group

**SELECT DESSERTS | 5**
- Double chocolate mousse martini
- White chocolate mousse martini with berries
- Apple cheesecake martini
- Chocolate decadence martini

**SPECIAL DESSERTS | 6**
- White chocolate champagne cake
- Cheesecake with raspberry Coulis
- Chocolate cake
- German chocolate cake

**DECADENT DESSERTS | 7**
- White chocolate raspberry cream cake
- Triple chocolate tiger cake
- Traditional tiramisu
- Lemon cream Bavarian

**ULTIMATE DESSERTS | 8**
- Pineapple walnut carrot cake
- Ultimate chocolate Torte
- Turtle cheesecake
- Chocolate cherry trifle

**GOURMET DESSERTS | 9**
- Kentucky bourbon pecan pie
- Four layer lemon mist cake
- Islander key lime pie
- Black Forest gateau

**TRIO OF ANY DESSERTS | 10**

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COLD LUNCH BUFFETS

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

CORNER DELI | 36
Mixed greens greens, French and ranch dressings, vinaigrette
Coleslaw
Old-fashioned potato salad
Sliced smoked turkey breast, ham, roast beef, chicken salad
Sliced cheddar and Swiss cheeses
Lettuce, sliced tomatoes, onions and house-made pickles
Assorted condiments, breads and rolls
Chef’s choice special and select desserts

NEW YORKER | 40
Mixed greens greens, balsamic and ranch dressings
Gourmet pasta salad, old-fashioned potato salad
Fresh Fruit salad
Sliced smoked turkey breast, smoked ham, roast beef, corned beef,
Pastrami, salami, summer sausage
Sliced cheddar, Swiss and provolone cheeses
Bibb lettuce, sliced tomatoes, onions and house-made pickles
Assorted condiments, breads and rolls
Chef’s choice decadent and special desserts

WRAP IT UP | 42
Romaine lettuce, greens greens, tomato, cucumber, julienne carrots, ranch and balsamic vinaigrette
Curried bacon broccoli salad
Israeli couscous, cranberry, yam salad
An array of seasoned wraps to include:
- Buffalo chicken, blue cheese dressing, hot pepper sauce, cheese, lettuce, tomatoes
- Roast beef, romaine lettuce, provolone cheese, red onion, tomatoes, horseradish sauce
- Sliced roast turkey breast, romaine lettuce, Swiss cheese, tomatoes, cranberry mayonnaise
- Grilled balsamic vegetable wrap with red pepper hummus
Kettle potato chips, house-made pickles
Chef’s choice decadent and special desserts
Add shrimp Caesar wrap | 1

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COLD LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

EXECUTIVE | 48
Seasonal whole fresh fruits
Roasted acorn squash bisque with apple cognac syrup and crème fraiche
Fresh gourmet breads and rolls
International and domestic cheeses
Forest greens salad, chef’s choice of dressings
Two chef selection house specialty salads
Spiced shrimp cocktail, blueberry and oven-roasted tomato horseradish sauces
Smoked fish display including applewood-smoked trout and salmon lox, classic accoutrements
Marinated sliced maple duck breast
Sliced garlic and herb beef tenderloin
Chef’s choice gourmet and ultimate desserts

SOUP & SALAD | 38
Selection of Chef-Made Soups to include: Minnesota chicken wild rice, vegetable minestrone and chicken noodle
Assorted Salads featuring: mixed field greens, romaine, pasta, grilled vegetables, fruit and chef’s daily creation
Finish Your Salad with: julienne grilled chicken, sliced grilled flank steak, chilled bay shrimp, diced ham, shredded cheddar, Swiss and parmesan cheese, cottage cheese
Caesar, balsamic and BBQ blue cheese dressings
Chef’s choice special and select desserts

Upgrade to chef-attended create-your-own soup station | 5*
House-made vegetable broth and cream-style broth, grilled chicken, wild rice, snow peas, artichoke, butternut squash, mushroom, red onion, diced potato, roasted peppers, Hot sauces, sesame oil, bread crisps
*Requires one chef per 50 guests/ 1 ½ hour period $125

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COLD LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

TOP OF THE TOWN | 46 250 person Maximum
Chilled micro greens, balsamic and sesame vinaigrette
Fusilli and artichoke salad with crab
Fingerling potato salad, truffle vinaigrette
Smoked salmon tartar, dill and cucumber yogurt sauce
Black Forest ham on focaccia, fresh mozzarella and sun-dried tomato pesto
Blackened steak wrap, caramelized onions and gorgonzola
Langoustine salad on miniature croissant
Sliced chicken, cranberry, apple and pecan salad on baguette
Cucumber, tomato and watercress tea sandwich
Chef’s choice gourmet and ultimate desserts
Add lobster BLT | 3

ENHANCEMENTS:
Chef-attended create-your-own soup station | 8*
House-made vegetable broth and cream-style broth, grilled chicken, wild rice, snow peas, Artichoke, butternut squash mushroom, red onion, diced potato, roasted peppers, Hot sauces, sesame oil, bread crisps
Upgrade to Boars Head premium all-natural meats and cheeses | 7
Add spiced shrimp cocktail, blueberry and roasted-tomato horseradish sauces | 5
Add Minnesota chicken wild rice soup | 4
Add soup du Jour | 3

*Requires one chef per 50 guests/ 1 ½ hour period $125

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HOT LUNCH BUFFETS

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

FARMHOUSE | 42
Mixed garden salad with ranch and Italian vinaigrette
Potato and egg salad, cole slaw
Country meatloaf
Roast pork loin, apple demi
Fried chicken
Au gratin potatoes
Baby dill carrots
Chef’s choice of special and select desserts
Add chicken potpie | 5

MINNESOTA | 48
B.L.T. salad, chive ranch dressing
Macaroni and cheese salad, peas and ham
Pan-seared walleye-warm cabbage slaw, lemon cream
Beef pot roast, pan gravy
Wild rice-stuffed chicken, sauce forestière
Mashed potatoes
Green bean hot dish
Chef’s choice of ultimate and decadent desserts
Add tater tot hot dish | 3

MIDWEST | 54
Grilled vegetables on baby greens, roasted tomato vinaigrette
Chicken wild rice salad
Broccoli bacon salad
Baby baked potatoes, sour cream, shredded cheese
Roast strip loin, mushroom demi
Pan-seared rainbow trout with shrimp, lemon and thyme sauté
Grilled chicken breast, fresh tomato and roasted corn relish
Asparagus, baby carrots
Apple crisp, whipped cream
Chef’s choice of special and gourmet desserts
Add lobster mac and cheese | 6

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HOT LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

TEX MEX | 41
Baja pineapple cole slaw
Southwestern pasta salad
Taco salad with seasoned ground beef, cheddar cheese, diced tomatoes, olives, tortilla chips, Cumin dressing
Create-your-own beef and chicken fajitas
shredded cheddar cheese, salsa, sour cream, sliced jalapeño peppers, guacamole, flour tortillas
Corn muffins with honey butter
Spanish rice
Pinto ranch beans
Chef’s choice of special and select desserts
Add shrimp fajitas | 4
Add chef-attended fish taco Station | 8*
Southwestern-spiced cod, corn tortillas, pico de gallo, serrano aioli
*Requires one chef per 50 guests/ 1 ½ hour period $125

FAR EAST | 45
Oriental vegetable salad, sweet sake and sesame vinaigrette
Soy miso noodle salad with kimchi
Beef with black bean sauce and Chinese broccoli over snow pea chow fun
Szechuan pepper chicken wings with Thai peanut sauce over black sesame fried rice
Crispy-fried mini pork hocks with spicy plum sauce over lemongrass-scented jasmine rice
Tofu and vegetable stir fry
Chef’s choice of ultimate and decadent desserts
Add miso soup | 3
Add chef-attended wok station | 8*
Chicken, beef, shrimp, vegetables and Teriyaki glaze with sticky rice
*Requires one chef per 50 guests/ 1 ½ hour period $125

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HOT LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

TROPICAL GETAWAY | 51
Island spinach salad
Cucumber salad
Coconut fruit salad
Pineapple roast pork loin
Cilantro lime chicken
Seared grouper, mango salsa
Sweet potato hash
Sautéed island vegetables
Warm chocolate bread pudding
Chef’s choice of special and gourmet desserts

Add lobster fritters | 3
Add chef-attended paella station | 8*
  Saffron rice with mussels, chorizo or chicken, peppers, onions, roasted garlic, tomato in saffron tomato sauce
  *Requires one chef per 50 guests/ 1 ½ hour period $125

PIZZERIA | 38
Romaine and baby greens, balsamic dressing
Italian pasta salad
Cheese, pepperoni and Italian sausage pizzas
Penne marinara with baked Italian sausage
Farfalle with onions, tomatoes, mushrooms and artichokes, pesto alfredo sauce
Garlic breadsticks
Chef’s choice of special and select desserts
Add variety of gourmet flatbreads | 2

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HOT LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

A TASTE OF ITALY | 42
Caesar salad
Marinated vegetable salad
Bruschetta
Sautéed Italian sausage and peppers over soft polenta
Potato gnocchi, basil pesto
Tortellini alfredo
Garlic-roasted chicken
Seasonal vegetable medley
Garlic breadsticks
Chef’s choice of special desserts
Add meat or vegetable lasagna | 3

MEDITERRANEAN | 48
Hearts of romaine, parmesan, prosciutto crisps, kalamata olives, cured tomatoes, two dressings
Antipasto tray featuring cured meats, cheeses and vegetables
Caprese pasta salad
Chicken parmesan
Grilled salmon, fennel, marinated artichokes, kalamata olives, lemon caper butter
Ricotta sage ravioli, tomato cream
Hay and straw carbonara
Roasted seasonal vegetables
Ciabatta bread pudding with amaretto sauce
Chef’s choice of gourmet and ultimate desserts
Add mushroom risotto | 3

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HOT LUNCH BUFFETS CONTINUED

Minimum 25 Guests Required
Buffets are accompanied by freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal teas and iced tea

**ENHANCEMENTS:**
Chef-attended create-your-own soup station | 8*
House-made vegetable broth and cream-style broth, grilled chicken, wild rice, snow peas, artichoke, butternut squash, mushroom, red onion, diced potato, roasted peppers, hot sauces, sesame oil, bread crisps
Chef-attended pasta station | 10*
Sun-dried tomatoes, artichoke hearts, mushrooms, julienne peppers, Italian sauce and grilled sliced chicken

*Requires one chef per 50 Guests/ 1 ½ hour period $125
Add spiced shrimp scampi with garlic herb butter | 6
Add Minnesota chicken wild rice soup | 4
Add soup du jour | 3

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PICNIC LUNCH BUFFETS

Minimum 25 guests required
Buffets are accompanied by lemonade and iced tea

SPORTS FAN | 38
Potato salad, cole slaw
Grilled sirloin burgers
Grilled chicken
Beer-boiled and grilled brats
Bakery buns
toppings to include:
Cheddar, Swiss and American cheeses
Lettuce, tomato, onion, pickle spears
Appropriate condiments
Kettle chips
Baked beans
Sliced watermelon
Chef’s choice of special and select desserts
Add state fair-style pork chops on a stick | 3
Add hot dogs and Coney Island chili | 3

RIVER SIDE | 44
Fresh fruit salad
Pasta salad
Build-your-own hot hoagie sandwich featuring:
Meatballs marinara
Italian sausage with onions and peppers
Hot sliced turkey and beef
Barbeque chicken, grilled vegetables
toppings to include:
Pesto spread, mozzarella and parmesan cheese,
Lettuce, tomato, onion, pickle spears
Appropriate condiments
Tater tots
Chef’s choice of decadent and special desserts
Add chef-carved house-made pastrami | 5*
*Requires one chef per 50 guests/1½ hour period $125

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PICNIC LUNCH BUFFETS

Minimum 25 Guests Required
Buffets are accompanied by lemonade and iced tea

TAILGATER | 50
Grilled vegetable and yam salad
Pineapple cole slaw
Roasted spicy potato salad
Beer can chicken
Smoked Texas-style beef Brisket
Pork carnitas
Grilled potatoes and onions
Red beans and rice
Corn muffins, biscuits, honey and butter
Chocolate fondue with mini donuts and assorted fruit
Chef’s choice of gourmet and ultimate desserts

Add baby back pork ribs with assorted sauces | 5

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HORS D’ŒUVRES

Passed or Stationary Priced per 25 Pieces

YEAR ROUND

COLD
Brie crostini with Golden Raisin and Almond Gremolata 100
Blackened chicken, Chipotle Gouda on Plantain Chip with garlic aioli 100
House-made Pate Tartlet and Cornichon 100
Kramarzuk’s sausage, Grape Mostarda on crostini 125
Castle Rock smoked blue cheese Crostone with poached Pear and Foxberry Jam 125
Asparagus Wrapped in house-made Pastrami 125
Antipasto Skewer 125
Roasted tomato, Castelvetrano olive Tart 125
Rare beef and Gournay cheese Roulade 125
Spiced shrimp cocktail Shooter 125

HOT
Roasted Black Mission Fig, Stickney Hills goat cheese, micro greens 125
tomato, basil, Melted fresh mozzarella Pizzetta 125
Italian Meatball Slider 125
Depot “BLT” – Pecan-smoked bacon, fresh tomato, micro greens on English muffin Toast 150
Honey-Fried chicken Waffles 150
Miniature crab cake, lemon aioli 150
Walleye cake, Preserved lemon aioli 150
butter Bison Slider, wild arugula, cheese Fondue 175

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HORS D’OEUVRES CONTINUED

Passed or Stationary Priced per 25 Pieces

SPRING/SUMMER (available April-September)

COLD
- Strawberry basil bruschetta, balsamic 100
- Ricotta pea shoot, olive oil, sea salt fava bean crostini 100
- Heirloom tomato Confit Caper, White Anchovy, olive Oil crostini 125
- Ahi Tuna Crudo, Radish, Wasabi, Citrus vinaigrette 125
- Asparagus and goat cheese Tart with salsa Verde 125

HOT
- Smoked salmon and asparagus Wonton Quiche 150
- Mini lobster Corn Dog, Preserved lemon aioli 150
- Porcini-Blacked Lamb loin, lingonberry Gremolata 150
- Argentinian steak Chimichurri 150
- Shrimp and Veal bacon Skewer 150

FALL/WINTER (available October-March)

COLD
- Truffle-Scented Corn and herb Savory cheesecake on Crispy Brioche 100
- Add Vanilla-poached lobster 75
- Bullfrog Fish Farm smoked Trout, roasted Beets, Preserved lemon, micro Mint on Yam Crisp 125
- Tuna Tartar cucumber, lemon Zest, Sriracha aioli 125
- Smoked salmon, potato Latkes, lemon Crème Fraiche 125
- Cannellini Bean, Duck Confit, Kale and Pecorino crostini 150

HOT
- Savory Corn bread Pudding, roasted Winter Squash, Sage Brown butter Crema 125
- Add lump crab 50
- Mushroom and parmesan Arancini, roasted garlic aioli 125
- Wild mushroom, Stickney Hills goat cheese Tart, micro arugula, Aged balsamic 125
- Roasted Radicchio and Sautéed wild mushrooms, Truffle Fonduta, Ciabatta 125
- Shrimp and Spanish Chorizo Skewer 150

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RECEPTION SPECIALTIES

One Hour of Service

**GOURMET CRUDITE DISPLAY | 9**
Haricot vert, asparagus, carnival cauliflower, heirloom baby carrots, fancy zucchini, grape tomatoes, assorted radishes, roasted mushroom dip, basil pesto dip, chipotle ranch dip

**FRESH FRUIT MARKET DISPLAY | 8**
Display of fresh seasonal fruits and berries, honey poppy-seed and raspberry yogurt dipping sauces

**GRILLED VEGETABLE DISPLAY | 10**
Carrots, squash, zucchini, asparagus, portabella mushrooms, baby peppers, fennel and eggplant, lemon aioli, roast pepper dip

**ARTISANAL CHEESE DISPLAY | 11**
Assorted hard, potted and semi-soft cheeses, dried fruits and nuts, house-made seasonal fruit compotes and mostardas, local organic honey, rustic breads, lavosh and crackers

**MINNESOTA ANTIPASTI DISPLAY | 11**
House-cured and smoked meats, terrines, mousse, local and house-made cheeses, homemade pickled vegetables, trio of mustards, crostini and grilled breads.

**SMOKED SALMON DISPLAY | 12**
Choice of hot or cold smoked salmon, diced hard-boiled eggs, cream cheese, capers, chopped red onions, tomatoes, assorted gourmet crackers

**SEAFOOD**
All served with chipotle remoulade, spiced cocktail sauce, blueberry horseradish sauce, lemon wedges

Jumbo prawns | 5 per piece (minimum 50)
Snow crab claws | 6 per piece (minimum 50)
Oyster on the half shell | 7 per piece (minimum 50)

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ACTION STATIONS

Minimum of 50 guests per action station, Minimum of 3 stations
Stations are designed to complement a reception and are not sold individually. Items can be served with or without a chef attendant. Add $125 per attendant per 100 Guests for 1.5 hours.

LET'S GIVE THEM SOMETHING TO TACO-BOUT | 22
Carne asada, pollo asado, pork carnitas
Chopped onion, cilantro, green onions, lime wedges, radishes, jalapenos, queso fresco
Roasted tomato salsa, pico de gallo, salsa verde, chipotle sour cream, guacamole
Corn and flour tortillas
Add fish tacos: southwestern-spiced cod, serrano aioli | 5

THE MAC DADDY | 20
Cavatappi and orecchiette pastas
Parmesan alfredo and cheddar cheese sauce
Grilled chicken, steak, Italian sausage, bacon, shrimp, crab
Peas, roasted peppers and onions, Brussels sprouts, scallions and garnished chocolate bacon
Add lobster | 5

WOK ON THE WILD SIDE | 20
Teriyaki rice bowl, seasoned chicken, vegetables and teriyaki glaze with sticky rice
Marinated lo mein noodle salad, green onion and bean sprouts with sesame sauce
Vegetable stir fry, whole baby corn, carrots, bean sprouts, Napa cabbage and green beans with a zesty stir fry sauce
Add lettuce chicken wraps | 3

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ACTION STATIONS CONTINUED

Minimum of 50 guests per action station, Minimum of 3 stations
Stations are designed to complement a reception and are not sold individually. Items can be served with or without a chef attendant. Add $125 per attendant per 100 guests for 1.5 hours.

**PASTAHOLIC | 18**
Orecchiette, peppers, mushrooms and pearl onions in tomato basil cream sauce
Penne pasta, bay shrimp and scallops in a white wine, garlic, chive and butter sauce
Tortellini with grilled chicken breast, pancetta and basil in alfredo sauce

Add wild mushroom risotto | 4

**PAELLA PARTY | 18**
Saffron rice with mussels, chorizo and chicken
Peppers, onions, roasted garlic, tomato in saffron tomato sauce

Add shrimp and lobster | 5

**SLIDE”R” SHOW | Choice of 2 Sliders- 18 | Choice of 3 Sliders – 22**
Requires 2 chefs per 100 guests
Beef tenderloin, cheddar fondue, arugula
Burger, peanut butter, jalapeno, bacon, smoked Gouda
Natural pulled pork barbecue, tobacco onions, house-made pickles
Pork belly slider, spicy vegetable spread
Reuben, Swiss cheese, sauerkraut, Russian dressing
Seared salmon, fennel slaw, confit lemon aioli
Seared crab cake, Old Bay remoulade, Napa cabbage slaw
Homemade veggie patties, sprouts, tomatoes, basil spread
All sliders include lettuce, tomatoes, pickle, horseradish, BBQ sauce, mustard and mayonnaise
**ACTION STATIONS CONTINUED**

Minimum of 50 guests per action station, minimum of 3 stations
Stations are designed to complement a reception and are not sold individually. Items can be served with or without a chef attendant. Add $125 per attendant per 100 guests for 1.5 hours.

**SALAD DAYS | 16**
Oriental salad blend, mandarin oranges, crispy noodles, green onion, sesame dressing
Superfoods salad, kale, Brussels sprouts, cabbage, broccoli, carrot, blueberries, almonds, hemp, chia, flax seeds, honey Greek yogurt dressing

Add peanut-fried chicken | 2
Add shrimp and lobster | 5

**DO THE MASHED POTATOES | 15**
Golden mashed potatoes, toppings to include: sour cream, shredded cheddar cheese, bacon bits, Scallions, tomato salsa, crumbled tortilla chips

Add sweet potatoes with brown sugar, pecans and marshmallow | 2
Add pot roast tips in gravy, roast chicken with gravy, lobster cream sauce and poached salmon sauce | 3

**FIRE N ICE DESSERT STATION | 12**
Bananas foster or cherries jubilee with vanilla ice cream

**SODA POP SHOP | 10**
Handcrafted Italian and French sodas made to order by your very own soda jerk

Add craft soda and root beer floats | 6

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CARVING BOARD

Accompanied with silver dollar rolls, unless noted.
$125 attendant charge is additional, service is for 1-½ hours
Carving board items are designed to complement a reception and are not sold individually.
Items can be served with or without a chef attendant.

**PEPPERCORN-BLACKENED AHI TUNA | 900**
Served with wontons and wasabi cream (serves up to 40 guests)

**PRIME RIB OF BEEF | 500**
Au jus, creamy horseradish sauce, mayonnaises and stone ground mustard (served up to 30 guests)

**ROAST SIRLOIN OF BEEF | 500**
Roast garlic aioli and horseradish chantilly (serves up to 75 guests)

**STRIP LOIN | 450**
Au Jus, creamy horseradish sauce, mayonnaises and stone ground mustard (served up to 30 guests)

**TENDERLOIN OF BEEF | 450**
Served with Jack Daniels bordelaise and sauce béarnaise (serves up to 25 guests)

**APPLEWOOD-SMOKED PORK BELLY | 400**
Tomato jam, Guinness mustard (serves up to 75 guests)

**RACKS OF LAMB | 300**
Falafel crisps, lingonberry mint demi glaze (serves up to 30 guests)

**STEAMSHIP ROUND OF PORK | 300**
Scotch butter and chimichurri sauce (serves up to 50 guests)

**ROASTED BREAST OF TURKEY | 250**
Cranberry mayonnaise (serves up to 25 guests)

**SMOKED HAM | 250**
Mustard assortment and herb mayonnaise (serves up to 25 guests)

**ROASTED PORK LOIN | 200**
Cajun mayonnaise and applesauce with cinnamon (serves up to 30 guests)

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DINNER STARTERS

Select one of the below starters for your group:

**CHILLED LOBSTER TAIL WITH LOLA ROSSA | 20**
Blackberries and peach vinaigrette

**FOIE GRAS PATE | 15**
Shaved radish, pistachio, micro greens, blood orange honey vinaigrette

**RARE SEARED DUCK WITH ARUGULA | 12**
Fire-roasted apple, wild rice crostone, apple vinaigrette

**VANILLA POACHED SCALLOP WITH ARUGULA | 12**
Citrus vinaigrette

**GRILLED ROMAINE | 12**
Wagu beef carpaccio and Caesar dressing

**BABY WEDGE | 9**
Tomato, blue cheese crumbles, Amablu cheese dressing

**MARINATED GRILLED MUSHROOM WITH FRISEE | 9**
Champagne vinaigrette

**MINNESOTA CHICKEN WILD RICE SOUP | 7**

**SPINACH SALAD | 7**
Mandarin oranges, strawberries, almonds and feta cheese with raspberry vinaigrette

**MIXED GREENS | 7**
Mixed greens, butternut squash, red onion, red pepper, maple vinaigrette

**SOUP DU JOUR | 6**

**CAESAR SALAD | 6**
Garlic croutons and parmesan Caesar dressing

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MIXED GREEN SALAD | 6
Make-your-own dressing. Pick an oil, vinegar, flavoring (add crème fraîche to make it a creamy dressing).

Oil:
- Truffle
- Olive
- Canola
- Walnut
- Citrus
- Sesame
- Chili

Vinegar:
- Champagne
- Red wine
- Raspberry
- Apple cider
- Balsamic
- Sweet rice
- Sherry

Flavoring:
- Bacon
- Herbs
- Fruit
- Maple
- Honey
- Citrus
- Vegetable

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SEASONAL DINNER STARTERS

**SPRING/SUMMER** (April – September)
- Arugula, blue cheese, roasted stone fruit, peach vinaigrette | 7
- Farmer market salad with corn, beans, radishes, heirloom tomatoes, green goddess dressing | 7
- Heirloom tomato with burrata cheese, spicy chili vinaigrette | 9
- Olive oil poached ahi tuna nicoise, truffle vinaigrette | 15
- Caprese salad with layers of red and yellow tomato and fresh mozzarella, balsamic reduction | 12

**FALL/WINTER** (October-March)
- Fall harvest root vegetables with gingerbread crouton, pomegranate vinaigrette | 7
- Fire-roasted apple, baby greens, candied Walnut, cheddar vinaigrette | 7
- Roasted beet, goat cheese, apple vinaigrette | 9
- Port-poached pear, duck confit, Amablu cheese and crystallized pistachios on spicy lettuce, Red wine vinaigrette | 12

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DINNER FIRST COURSE

Select one of the below starters for your group:

**COLD APPETIZERS**

**POACHED LOBSTER | 18**
Peach vinaigrette and micro greens

**AHI TUNA | 14**
Sesame-seared tuna with crispy wonton Asian slaw and wasabi aioli

**SHRIMP COCKTAIL | 12**
Spiced, poached jumbo shrimp trio with cocktail sauce and lemon

**ANTIPASTO | 10**
Salami and herb cornet with mixed olives, grilled vegetables and cheese

**GRILLED VEGETABLE PLATE | 8**
Grilled squash, zucchini, asparagus and carrot with extra virgin olive oil and balsamic glaze

**HOT APPETIZERS**

**SCALLOP | 16**
Seared vanilla-poached jumbo sea scallop, caper and bacon relish

**CRAB CAKE | 15**
Jumbo lump crab with lemon caper sauce

**MUSHROOM VOL AU VENT | 12**
Grilled mushroom cream in puff pastry

**JUMBO RAVIOLI | 11**
Button mushroom chips, wild mushroom ragout

**RISOTTO CAKE | 9**
Saffron and parmesan reggiano with smoked tomato sauce

**INTERMEZZO**
Champagne sorbet | 5
Blackberry lavender granita | 6
Raspberry sorbet with basil syrup | 6
Green apple caramel sorbet | 6
Rosemary citrus sorbet | 6

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PLATED DUET ENTREES

Plated duets are accompanied by: chef’s choice of starch and fresh seasonal vegetable, bakery rolls and butter, freshly-brewed Dunn Bros coffee, decaffeinated coffee, assorted herbal and iced teas.

Select your favorite choices from the list below and add the price together.

If two entrees are selected, the higher-priced duet will prevail for both entrees.

If three entrees are selected a $10 per person charge will apply for all entrees.

LAND
Elk tenderloin, sun dried blueberry compote | 51
Depot steak with Depot butter | 43
Double-cut lamb chop | 40
Filet mignon, sauce béarnaise | 36
Braised short rib, sauce Milanese | 27
Pork tenderloin, fire-roasted apple demi-glace | 23

AIR
Wild mushroom braised pheasant | 45
Seared duck breast, lingonberry demi-glace | 29
Mushroom and cornbread-stuffed quail, berry gremolata | 27
Herb-roasted chicken, sauce jus lie | 24
Marinated grilled chicken, tomato basil relish | 24
Chipotle lime chicken osso buco | 20

WATER
Sugar-seared lobster, sun-dried cherry cream sauce | 33
Vanilla-poached scallop, bacon relish | 29
Seared halibut, sauce Nantua | 29
Herb-roasted tiger shrimp, tomato basil cream sauce | 27
Parmesan-crusted walleye, lemon beurre blanc | 26
Salmon a la plancha, balsamic glaze | 25

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DESSERTS

Please select one dessert for your group

SELECT DESSERTS | 5
Double chocolate mousse martini
White chocolate mousse martini with berries
Apple cheesecake martini
Chocolate decadence martini

SPECIAL DESSERTS | 6
White chocolate champagne cake
Cheesecake with raspberry coulis
Chocolate cake
German chocolate cake

DECADENT DESSERTS | 7
White chocolate raspberry cream cake
Triple chocolate tiger cake
Traditional tiramisu
Lemon cream Bavarian

ULTIMATE DESSERTS | 8
Pineapple walnut carrot cake
Ultimate chocolate torte
Turtle cheesecake
Chocolate cherry trifle

GOURMET DESSERTS | 9
Kentucky bourbon pecan pie
Four layer lemon mist cake
Islander key lime pie
Black Forest gateau

TRIO OF ANY ABOVE DESSERTS | 10

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DINNER BUFFET

Minimum of 40 guests
All Dinner Buffets include bakery rolls and butter, freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

SMOKER BUFFET | 68
Mixed greens, BBQ blue cheese and French dressings
Macaroni and cheese salad
Old-Fashioned potato salad
Sliced fresh fruit
Lemon-herb beer can chicken
Smoked brisket
Pulled pork carnitas
Pan-seared rainbow trout, caramelized shallot rosemary butter
Honey and dill roasted carrots
Corn on the cob
Baked beans
Jo-jo potatoes
Fresh-baked biscuits and corn bread with honey butter
Cranberry apple crisp
Add baby back pork ribs with assorted sauces | 5
Add Minnesota chicken wild rice soup | 4
Add soup du jour | 3
Add dessert station | 8
Bananas foster and cherries jubilee with vanilla ice cream
$125 attendant charge is additional, service for 1 ½ hours

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Minimum of 40 guests
All Dinner Buffets include bakery rolls and butter, freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas

**WEST COAST BUFFET | 65**
Baby California greens, ranch and balsamic dressings
Chinese chicken salad
Seared salmon medallions, wild mushroom and scallion ragout
Free range chicken, artichoke Hearts, cilantro cream sauce
Sonoma tenderloin tips, seared beef tenderloin tips, merlot
Fresh baby carrots, ginger butter
Oven-roasted rosemary fingerling potatoes
Baguettes, sweet cream butter
Fresh fruit tarts
Add bruschetta display | 4
Thinly-sliced baguettes served with tomato, basil, roasted pepper, pesto, Artisan bread display
Add Minnesota chicken wild rice soup | 4
Add soup du jour | 3
Add dessert station | 8
Bananas foster and cherries jubilee with vanilla ice cream
$125 attendant charge is additional, service for 1 ½ hours

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DEPOT DINNER BUFFET

Minimum of 40 guests
Includes bakery rolls and butter, freshly-brewed Dunn Bros coffee, decaffeinated coffee and assorted herbal teas
Minimum two entrée Selections

Choice of 2 entrées | 55
Choice of 3 entrées | 65

STARTERS | CHOOSE ONE
Soup du jour
Minnesota chicken wild rice soup
Grilled vegetable display
Cheese display
Fresh fruit display
Add an additional starter | 1

SALADS | CHOOSE TWO
Tossed garden salad with choice of two dressings
Old-fashioned potato salad
Caesar salad
Mediterranean pasta salad
Greek salad, feta vinaigrette
Wedge salad, blue cheese dressing
Chop salad, chive vinaigrette
Spinach and strawberry salad
Roasted vegetable couscous salad
Add an additional salad | 1

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ENTREES
Chicken breast with tomato, basil, mozzarella
Roast strip loin with red wine reduction
Beef pot roast with pan gravy
Penne with spinach, olives, capers, feta, fresh herbs and white wine sauce
Chicken cacciatore
Baked salmon filet with basil cream sauce
Roasted pork loin with walnut apple glaze
Almond-crusted walleye
Lasagna in a homemade meat sauce with mozzarella
Grilled barbeque chicken
Baked Virginia ham
Roast turkey with gravy
Lemon pepper glazed chicken breast

SIDE SELECTIONS | CHOOSE TWO
Mixed roasted vegetables
Brussels sprouts with bacon
Green Beans and red pepper
Honey-glazed carrots
Rice pilaf
Roast pepper couscous
Quinoa ragout
Roasted potatoes
Sour cream mashed potatoes
Sweet potato hash
Add an additional side | 1

DESSERTS
Chef’s selection of deluxe dessert display

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BEVERAGE SELECTIONS

REQUESTED BRANDS
New Amsterdam Vodka, New Amsterdam Gin, Captain Morgan, Bacardi, Bacardi Limon,
Jim Beam, Canadian Club, Dewar’s, Malibu, Christian Brothers Brandy, Jose Cuervo Gold,
Domestic, Imported and seasonal/Local Beers, Canyon Road wines

PREMIUM BRANDS
Absolut, Absolut Citron, Absolut Vanilla, Stoli, Mount Gay, Bombay Sapphire, Tanqueray,
Johnnie Walker Black, Bulleit Bourbon, Jameson Irish Whiskey
Jack Daniel’s, Crown Royal, Courvoisier VS, Jose Cuervo 1800
Domestic, Imported and seasonal/Local Beers, Canyon Road wines

PLATINUM BRANDS
Ketel One, Grey Goose, Grey Goose Citron, Hendricks Gin, Ten Cane Rum, Glenfiddich Scotch,
Maker’s Mark, Knob Creek Whiskey, Courvoisier VSOP, Sauza Hornitos Tequila,
Domestic, Imported and seasonal/Local Beers, William Hill and Edna Valley wines

LOCAL BEER TASTING
A selection of Minnesota’s micro Brews with a bartender to feature the selections
Current breweries include: Summit, Brau Brothers, Fulton, Lift Bridge, Bauhaus, Surly
$6.50 per beer or $11 per person hourly package

A $125.00 bartender charge is waived with a minimum of $500.00 in liquor sales per bar.
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applied to all orders including the service charges applied to those orders.
BEVERAGE SELECTIONS CONTINUED

HOST BAR
Hosted Beverages stated are subject to a 24% taxable service charge, state & local tax of 13.525%

- Martinis/ Specialty ...................... $10.00
- Requested Brands ...................... $6.50
- Premium Brands ....................... $7.50
- Platinum Brands ..................... $10.00
- Premium Beer ......................... $6.50
- Domestic Beer ....................... $5.50
- Canyon Road Wine by the Glass .... $7.00
- Soft Drinks .............................. $4.00
- Bottled Water ......................... $4.00

CASH BAR
(Ticket Sales Required)
Cash Beverages stated are inclusive of service charge, state & local tax.

- Martinis/ Specialty ...................... $12.00
- Premium Brands ....................... $8.00
- Premium Beer ......................... $8.00
- Domestic Beer ....................... $8.00
- Canyon Road Wine by the Glass .... $8.00
- Soft Drinks .............................. $4.00
- Bottled Water ......................... $4.00

SPONSORED HOURLY BARS
(per person)
First Hour Second Hour Additional Hours
- Requested Brands .............. $13.00 ............. $9.00 ............... $7.00
- Premium Brands ................. $15.00 ............ $12.00 .............. $9.00
- Platinum Brands................ $19.00.............$15.00.............$11.00

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BANQUET WINE

TIER ONE
CANYON ROAD, CALIFORNIA
CABERNET SAUVIGNON, MERLOT, PINOT NOIR
CHARDONNAY, SAUVIGNON BLANC, PINOT GRIGIO, MOSCATO, WHITE ZINFANDEL
27

TIER TWO
EDNA VALLEY, SAN LUIS OBISPO COUNTY, PASO ROBLES
CABERNET SAUVIGNON, MERLOT, PINOT NOIR, CHARDONNAY, SAUVIGNON BLANC
30

TIER THREE
WILLIAM HILL, CENTRAL COAST
CABERNET SAUVIGNON, CHARDONNAY
35

TIER FOUR PRIVATE DINING SPECIAL
FREI BROTHERS
CABERNET SAUVIGNON (ALEXANDER VALLEY), MERLOT (DRY CREEK VALLEY), PINOT NOIR
(RUSSIAN RIVER), ZINFANDEL (DRY CREEK VALLEY), CHARDONNAY (RUSSIAN RIVER), SAUVIGNON BLANC (RUSSIAN RIVER)
38

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ADDITIONAL BOTTLE SELECTION

SPARKLING
CAROUSEL BLANC DE BLANCS, France
LAMARCA PROSECCO, ITALY
TOAD HOLLOW RISQUÉ, FRANCE
CHANDON BRUT CLASSIC, CALIFORNIA
MOET RESERVE IMPERIAL CUVEE, CHAMPAGNE
VEUVE CLICQUOT YELLOW LABEL, CHAMPAGNE

PINOT GRIS/GRIGIO
A TO Z PINOT GRIS, OREGON
DA VINCI PINOT GRIGIO, ITALY
SANTA MARGHERITA PINOT GRIGIO, ALTO ADIGE

SWEET AND INTERSTING
BEX RIESLING, NAHE-MOSEL
PIQUITOS MOSCATO VALENTINO, SPAIN
BIELER PERE ET FILS ROSE, FRANCE
RAMON BILBAO ALBARINO, SPAIN

SAUVIGNON BLANC
GRYPHUS, CHILE
BENZIGER, NORTH COAST
KIM CRAWFORD, MARLBOROUGH

CHARDONNAY
ESTANCIA UNOAKED, MONTEREY
MEIOMI, COASTAL CALIFORNIA
FRANCISCAN ESTATE, NAPA

PINOT NOIR
ANGELINE, CALIFORNIA 34
PALI WINE COMPANY “ALPHABETS”, WILLAMETTE 50
AMITY VINEYARDS, WILLAMETTE VALLEY 58

MERLOT
THE VELVET DEVIL, COLUMBIA VALLEY 35
WILD HORSE, CENTRAL COAST 43

OTHER REDS
DELAS SAINT ESPRIT, COTES-DU-RHONE, FRANCE 30
ARTEZIN ZINFANDEL, MENDOCINO 34
DONA PAULA ESTATE MALBEC, MENDOZA 34
LOCK & KEY MERITAGE, NORTH COAST 36
TRAPICHE BROQUEL MALBEC, MENDOZA 40
THE LUCKY COUNTRY SHIRAZ, MCLAREN VALE 42
PETERSON MENDO BLENDO, MENDOCINO COUNTY 45
GHOST PINES RED BLEND, CALIFORNIA 46
STOLPMAN PARA MARIA SYRAH, CSANTA BARBARA COUNTY 48
MARQUES DE MURRIETTA RIOJA, SPAIN 50
SEGUESIO ‘ROCKPILE’ ZINFANDEL, DRY CREEK 63

CABERNET SAUVIGNON
AYALON, CALIFORNIA 34
SEBASTIANI, SONOMA COUNTY 42
ROBERT MONDAVI, NAPA 60
MOUNT VEEDE WINERY, NAPA 70
ROBERTS AND ROGERS, HOWELL MOUNTAIN 85
CAYMUS, NAPA 99

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