



RENAISSANCE MINNEAPOLIS HOTEL, THE DEPOT

R
RENAISSANCE®
HOTELS

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

Cinnamon pecan caramel rolls	39 per dozen
Assorted donuts	36 per dozen
Assorted New York-style bagels with cream cheese	36 per dozen
Assorted freshly-baked muffins	36 per dozen
Flaky butter croissants, fruit or chocolate filled	36 per dozen
Assorted breakfast breads (banana nut, pumpkin spice, apple cinnamon)	16 per loaf
Sliced fresh fruit to include honey dew, cantaloupe and golden pineapple	6 per person
Steel cut oatmeal, dried fruit, brown sugar, warm maple syrup	5 per person
Cinnamon-glazed French toast	5 per person
Buttermilk pancakes	4 per person
16" Breakfast pizza with fresh scrambled eggs, cheese, ham, bacon, peppers	25 each
Egg and sausage burritos with sour cream and salsa	6 each
Individual yogurt parfaits with granola and fresh berries	6 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	
Assorted boxed cereal with milk	5 each
Assorted cereal bars (strawberry, blueberry, apple)	3 each
Whole fresh fruit (apples, oranges, bananas)	3 each
Assorted individual fruit yogurts	3 each
Hard-boiled eggs	3 each

AFTERNOON SNACKS

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

BREAKS

Breaks are designed for one hour of service

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 crouete 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

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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 with milk	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

DEPOT BREAKFAST BUFFET | 28

for 25 guests or more

Presented with tableside beverage service to include freshly-brewed Dunn Bros Regular and decaffeinated coffee, assorted herbal teas

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

Select one item from each category

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

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

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 BUFFET ENHANCEMENT OPTIONS

The following selections have been created to be paired with the Depot Breakfast Buffet.

Pricing is based on an enhancement; ala 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

BREAKFAST BUFFET ENHANCEMENT OPTIONS CONTINUED

The following selections have been created to be paired with the Depot Breakfast Buffet.

Pricing is based on an enhancement; ala carte pricing is available upon request.

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

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

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

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 CROISANT | 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

LIGHTER-SIDE LUNCH ENTREES CONTINUED

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

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, 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, 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, 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

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

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

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

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

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

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/1 ½ hour period \$125

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

HORS D'OEUVRES

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
- Kramarczuk'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 150
- Spiced shrimp cocktail Shooter 150

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

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

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

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)

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

DINNER STARTERS CONTINUED

MIXED GREEN SALAD | 6

Make-your-own dressing. Pick an oil, vinegar, flavoring (add crème fraiche 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

DINNER ENTREES

Requires 3 Course Minimum

Entrées 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 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.

POULTRY

Rotisserie duck, cherry orange demi | 46

Chicken Oscar | 43

Rosemary chicken, balsamic grilled peaches | 39

Wild rice chicken, forestiere | 39

Herb-roasted chicken jus lie | 39

Chicken piccata | 39

SEAFOOD

Lobster wellington | 57

Black cod provençal | 53

Seared halibut, sauce Nantua | 49

Herb-roasted tiger shrimp, tomato basil cream sauce | 45

Horseradish-crusted salmon, Dijon sauce | 43

Parmesan-crusted walleye, lemon beurre blanc | 43

Salmon a la plancha, balsamic glaze | 42

MEAT

Depot steak with Depot butter | 65

Veal chop, perigourdine sauce | 59

6 oz filet mignon, herb butter | 51

Available upgrades:

8 oz filet mignon | 10

Crab Oscar-style | 8

Smoked bleu cheese-crusted | 6

Dianne style | 4

Au poivre with green peppercorn demi-glace | 2

Certified angus New York strip, gorgonzola demi | 45

Braised short Rib, sauce Milanese | 43

Prime top sirloin, mushroom ragout | 41

Bistro steak, mushroom demi | 38

Pork tenderloin, mushroom demi | 35

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 entrées are selected, the higher-priced duet will prevail for both entrées.

If three entrées are Selected a \$10 per person charge will apply for all entrées.

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

DINNER BUFFET CONTINUED

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

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

DEPOT DINNER BUFFET CONTINUED

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 | I

DESSERTS

Chef's selection of deluxe dessert display

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of sixty days with a signed sales or catering event agreement & deposit on file. All pricing is subject to a 25% service charge which is not exclusively a gratuity to the staff working the event. Applicable state and local sales taxes & liquor taxes will be applied to all orders including the service charges applied to those orders.

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, Bulliet 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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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

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

ADDITIONAL BOTTLE SELECTION

SPARKLING

CAROUSEL BLANC DE BLANCS, *France*
 LAMARCA PROSECCO, *ITALY*
 TOAD HOLLOW RISQUÉ, *FRANCE*
 CHANDON BRUT CLASSIC, *CALIFORNIA*
 MOET RESERVE IMPERIAL CUVÉE, *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

30 ANGELINE, *CALIFORNIA* 34
 34 PALI WINE COMPANY "ALPHABETS", *WILLAMETTE* 50
 33 AMITY VINEYARDS, *WILLAMETTE VALLEY* 58

MERLOT

73 THE VELVET DEVIL, *COLUMBIA VALLEY* 35
 95 WILD HORSE, *CENTRAL COAST* 43

OTHER REDS

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

CABERNET SAUVIGNON

38 AVALON, *CALIFORNIA* 34
 SEBASTIANI, *SONOMA COUNTY* 42
 34 ROBERT MONDAVI, *NAPA* 60
 45 MOUNT VEEDER WINERY, *NAPA* 70
 48 ROBERTS AND ROGERS, *HOWELL MOUNTAIN* 85
 CAYMUS, *NAPA* 99