

DINING ADVENTURES CARLETON COLLEGE

CATERING BY BON APPÉTIT





Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

OUR KITCHEN PRINCIPALS

- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormones
- Turkey breast and chicken are raised without antibiotics as a routine feed additive
- We use locally grown and organic produce whenever possible
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the Monterey Bay Aquarium's Seafood Watch program

For more information about the healthy foods that we serve, visit our website at www.bamco.com

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands on service.



WELCOME TO CATERING BY BON APPÉTIT

About Bon Appétit

Bon Appétit is a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and environment. Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world. It is what makes us uniquely Bon Appétit.

Bon Appétit Catering at Carleton College

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested menus to guide your planning but will gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

Menu Pricing

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

Reserving Your Location

To reserve a location for your event, visit the Online Room Request page to request space at <https://ems.ads.carleton.edu/virtualems/> or contact Scheduling Services 507-222-4443 or email: scheduling@carleton.edu

Non-Carleton guests contact **Noel Ponder at 507-222-5461.**



Placing Your Order

We now have three convenient ways to place your catering order:

- Online form https://apps.carleton.edu/campus/dining_services/catering/request/
- Email us at catering@carleton.edu
- Contact the Catering Department at 507.222.4229

Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least 10 business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last minute requests may be subject to additional charges and/or limited menu offering and customer pick up may be required.

Event Confirmation, Guarantees and Cancellations

Final guest count guarantees must be received at least seven business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater. All cancellations should be made within a reasonable notice no later than 72 hours prior to the scheduled event. A minimum of 50% service charge will be assessed if an event is cancelled with less than 72 hours notice.

Payment and Billing

Upon confirmation of your event you will receive a copy of the Event Order listing all estimated charges. It is necessary that a signed contract be delivered to the Bon Appétit Catering Office for all College related events exceeding \$500.00. Upon receipt of the signed contract an order will be entered into the system. All Non-College related events will have to have a signed contract on file and the required deposit will need to be received prior to the order being placed. All catered functions must have secured payment before they occur. A department charge number, credit cards, and checks are all valid payment methods.

Final event charges will appear on the final invoice, which is created at the conclusion of the event and subject to change based on final attendance and additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

Labor Charges

If needed additional service staff will be billed at the following rates:

- Attendant Wait Staff \$25.00 per hour 4 hour minimum *
- Beverage Attendant \$25.00 per hour 4 hour minimum *
- Bartender \$35.00 per hour 4 hour minimum *
- Chef / Carver \$75.00 per hour 3 hour minimum *

** includes one hour of each set up and tear down*



Alcoholic Beverage Service

Alcoholic Beverages are available at Carleton College through Bon Appétit for your event. Our standard is one bartender per 100 guests but may require additional bartenders depending on the location of the event. Additional bartenders are charged at \$35.00 per hour.

Full Bar service will be billed a \$250.00 set up / service fee per bar.

Wine and Beer Station require a beverage attendant and will be charged \$25.00 per hour with a four hour minimum (includes 1 hour of each set up and tear down).

Beer, wine and alcohol packages are available upon request.

CIRCLE OF RESPONSIBILITY ICONS

Please use these COR icons as a reference for dietary preferences

- (V) **Vegetarian:** contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs
- (↓G)** **Made without gluten-containing ingredients:** made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.
- (VG) **Vegan:** contains absolutely no animal or dairy products
- (FF) **Farm to Fork:** contains seasonal, minimally processed ingredient from a local farm, ranch, or fishing boat
- (S) **Seafood Watch:** contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers
- (H) **Humane:** contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

***Important information about (↓G) labeling:*

Menu options prepared without gluten-containing ingredients are labeled (G) However, due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing ingredients are "gluten-free," as defined by the FDA. We make every effort to avoid gluten cross-contact; however, there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.



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BEVERAGES

hot beverages

fresh brewed peace coffee – regular or decaffeinated | \$14.95 per gallon

assorted equal exchange hot teas with hot water | \$1.25 each

chai tea | \$13.95 per gallon

hot chocolate | \$14.25 per gallon

apple cider | \$15.50 per gallon

cold beverages

iced tea | \$11.25 per gallon

lemonade | \$11.25 per gallon

orange juice | \$14.25 per gallon

apple juice | \$14.25 per gallon

cranberry juice | \$14.25 per gallon

sparkling punch | \$16.50 per gallon

fruit juices, bottled | \$2.35 each

milk – 2%, skim, chocolate | \$2.10 each

soft drinks, cans | \$1.25 each

water, bottled | \$1.25 each

mineral water, cans | \$1.75 each

water service, cambro includes compostable cups | \$25.00



BAKERY

All are vegetarian (V)

All are sold per dozen unless noted

- fresh-baked muffins | \$12.95
- mini muffins | \$7.95
- assorted pastries | \$12.95
- mini long johns | \$13.95
- assorted scones | \$15.50
- mini scones | \$8.95
- bagels with one whipped cream cheese | \$13.95
- filled croissants | \$15.50
- assorted biscotti | \$14.75
- mini biscotti | \$7.95
- cinnamon rolls | \$12.95
- caramel rolls | \$12.95
- assorted cake donuts | \$13.95
- fruit filled turnovers | \$13.95
- cinnamon streusel coffee cake, serves 10-12 | \$21.95 each
- fresh baked cookies | \$10.25
- frosted sugar cookies | \$12.25
- home-style brownies | \$12.95
- house-made bars | \$12.95
- sweet tooth petites | \$17.95
- cupcakes | \$12.25
- decorated cupcakes | \$14.95
- half sheet cake, serves 44-48 | \$55.00 each
- full sheet cake, serves 92-96 | \$100.00 each

Vegan and Gluten Free

- muffins (↓G) | \$1.75 each
- cookie (↓G) | \$1.50 each
- vegan cookie | \$1.50 each
- bars (↓G) | \$1.75 each



BREAKFAST BUFFETS

knights | \$6.95 per person

10 person minimum, 1 hour

muffins, orange juice, fresh brewed peace coffee, assorted equal exchange teas

new yorker | \$7.95 per person

10 person minimum, 1 hour

assorted bagels, trio of cream cheese, assorted jellies, seasonal fresh fruit bowl, orange juice, fresh brewed peace coffee, assorted equal exchange teas

healthy express | \$7.25 per person

10 person minimum, 1 hour

house-made granola bars, individual yogurt cups, fresh fruit bowl

build your own breakfast | \$12.25 per person

15 person minimum, 1 hour

includes muffins, orange juice, fresh brewed peace coffee and assorted equal exchange teas

choice of two

“cage free” scrambled eggs (V) (↓G) (H)

“cage free” scrambled eggs with cheese (V) (↓G) (H)

house-baked biscuits with sausage gravy

house-baked biscuits with vegetarian sausage gravy (V)

garden vegetable and swiss cheese quiche (V) (H) (FF)

three cheese quiche (V) (H)

spinach and goat cheese quiche (V) (H) (FF)

ham and cheddar quiche (H)

bacon, onion, swiss quiche (H) (FF)

French toast with creamery butter and syrup (V)

pancakes with creamery butter and syrup (V)

choice of one

applewood smoked bacon (↓G)

pork sausage links (↓G)

Ferndale Market turkey sausage links (FF) (↓G)

vegetarian sausage patties (V)

smoked ham (↓G)

choice of one

hash brown potatoes (VG) (↓G)

breakfast potatoes (VG) (↓G)

roasted sweet potatoes (VG) (↓G)

house-made granola and yogurt parfait (V) (↓G)

oatmeal with brown sugar and cinnamon (VG) (↓G)



BREAKFAST A LA CARTE

15 person minimum

add a dish to your breakfast menu for an additional cost per person

smoked bacon (↓G) | \$2.95

pork sausage links (↓G) | \$2.25

Ferndale Market turkey sausage links (FF) (↓G) | \$2.25

Smoked ham (↓G) | \$2.25

“vegetarian” sausage patties (V) | \$2.95

breakfast potatoes (VG) (↓G) | \$1.95

breakfast sweet potatoes (VG) (↓G) | \$1.95

hash browns (VG) (↓G) | \$1.95

fresh fruit bowl (VG) (↓G) | \$2.95

whole fruit | \$.95 each

fair trade banana | \$2.00 each

boiled “cage free” eggs (V) (↓G) | \$.75 each

yogurt, fruit and granola parfaits (V) (↓G) (FF) | \$3.95 each

overnight oats (V) (↓G) | \$2.85

frittata muffins (↓G) – minimum of 1 dozen of any variety

three cheese (V) (↓G) | \$14.95

garden vegetable (V) (↓G) (FF) | \$14.95

roasted tomato and herb (V) (↓G) (FF) | \$14.95

sausage and cheddar (↓G) | \$15.95

bacon and swiss (↓G) | \$15.95



FROM THE DELI

sandwich board, 15 person minimum | \$12.95 per person

sandwiches choice of three

turkey

roasted Ferndale Market turkey (FF)

chipotle mayonnaise, pepper jack cheese, lettuce, on multi grain

grilled Ferndale Market turkey (FF)

sundried tomato pesto, provolone cheese, lettuce, on ciabatta

chicken

chicken Caesar wrap

Grilled chicken breast, romaine lettuce, parmesan cheese, house-made Caesar dressing

grilled chicken ranch

lettuce, swiss cheese, house recipe ranch dressing on ciabatta

beef

roast beef

provolone cheese, lettuce, house-made Italian dressing on soft French

hoisin beef wrap

cucumbers, carrot, mint, cilantro and sesame napa slaw

vegetarian

Mediterranean vegetable wrap (VG)

grilled vegetables, olives, cucumbers and lemon hummus

roasted red pepper hummus (VG)

cucumber, tomato, spinach

sides choice of two

garden fresh green salad with 1 dressing (VG) (↓G)

creamy style coleslaw (V) (↓G)

Caesar salad (V) (↓G)

garden pasta salad (VG)

fruit salad (VG) (↓G)

quinoa tabbouleh (VG) (↓G)

kettle chips (VG) (↓G)

build your own deli | \$14.95 per person

15 person minimum

bread choice of two

spinach wrap

multi grain

soft French

meats and vegetables choice of three

oven roasted turkey (FF) (↓G)

house-roasted beef (↓G)

roasted vegetables (VG) (↓G)

smoked ham (↓G)

genoa salami (↓G)

classic tuna salad (S) (↓G)

home-style egg salad (V) (↓G)

dried cranberry chicken salad (↓G)

red pepper hummus (VG) (↓G)

cheese choice of two

Swiss (V) (↓G)

cheddar (FF) (V) (↓G)

provolone (FF) (V) (↓G)

pepper jack (V) (↓G)

herbed goat cheese (V) (↓G)

salad choice of two

garden fresh green salad (VG) (↓G)

creamy style coleslaw (V) (↓G)

Caesar salad (V) (↓G)

garden pasta salad (VG)

fruit salad (VG) (↓G)

quinoa tabbouleh (VG) (↓G)

kettle chips (VG) (↓G)



BOX LUNCHES

deli box lunch | \$9.75

includes potato chips, whole fresh fruit, fresh baked cookie and bottled water

bread choice of three – 1 per sandwich selection

spinach wrap
ciabatta
multi grain
soft French

sandwiches choice of three

roasted Ferndale Market turkey, chipotle mayonnaise, pepper jack cheese, lettuce (FF)
grilled Ferndale Market turkey, sundried tomato pesto, provolone cheese, lettuce (FF)
grilled chicken Caesar, romaine lettuce, parmesan cheese, Caesar dressing
grilled chicken ranch, swiss cheese, lettuce, ranch dressing
roast beef, provolone cheese, lettuce, house-made Italian dressing
roasted red pepper hummus, cucumber, tomato, spinach (VG)
grilled vegetables, olives, cucumbers, and lemon hummus (VG)

executive box lunch | \$10.50

includes composed salad, whole fresh fruit, fresh baked cookie and bottled water

bread choice of three – 1 per sandwich selection

spinach wrap
ciabatta
multi grain
soft French

sandwiches choice of three

Ferndale Market roasted turkey, bacon, cheddar cheese, avocado, lettuce, tomato, with a sweet and tangy aioli (FF)
grilled chicken cobb, bacon, avocado, chopped romaine, blue cheese with a white balsamic reduction
roast beef, sautéed peppers, caramelized onions, roasted tomato, spinach and Boursin cheese
grilled vegetables, spinach queso fresco cheese, and smoky black bean hummus (V)
roasted vegetables, artichoke, olives, mixed greens, goat cheese and a balsamic reduction (V)
roasted red pepper hummus, grilled eggplant, lettuce, olive oil marinated carrots, mint and basil salad (VG)



ENTRÉE SALADS | Plated or Boxed

ENTRÉE SALADS | \$9.95

individually plated, 10 person minimum, choice of two served with fresh baked roll and creamery butter

Boxed Entree Salads | \$12.50

individually boxed, 10 person minimum, choice of two served with fresh baked roll and creamery butter, baker select bar and bottled water \$2.50

Caesar salad (V) (↓G upon request)

romaine lettuce, house baked croutons, shredded parmesan cheese, Caesar dressing

Carleton cobb salad (FF) (↓G)

romaine lettuce and field greens, smoked Oneota bacon, crumbled blue cheese, red onion, sweet corn, roasted apple, fresh tomato, herbed red wine dressing

southwestern salad (↓G)

romaine lettuce, black beans, grilled sweet corn, petite tomatoes, pickled onions, diced avocado, queso fresco cheese, with a cilantro lime vinaigrette(V) (↓G)

strawberry spinach salad (↓G) (V)

spinach and mixed greens with seasonal berries, almonds, gorgonzola, shaved fennel, dried cranberries, raspberry vinaigrette

chopped Asian salad

green and purple cabbage, edamame, carrots, red peppers, green onions, with an orange sesame dressing (VG) (G)

Mediterranean salad (V) (↓G)

spinach and arugula, roasted chickpeas, turmeric roasted cauliflower, red pepper, cucumber, petite tomatoes, olives, red onion, feta cheese, with a Greek dressing

Classic Wedge Salad (↓G) (FF)

A wedge of iceberg lettuce, topped with cherry tomatoes, diced cucumbers, shaved red onion, crispy Oneota bacon, with a choice of blue cheese, French, ranch or 1000 island dressing

to entrée salads choice of 1 protein per salad choice

chicken breast \$2.50

tofu \$2.50

shrimp \$4.00

salmon \$4.00

grilled sirloin \$4.00

SALAD BAR BUFFET | \$16.95 per person

20 person minimum

spring greens, smoked ham, grilled julienned chicken, broccoli, shredded cheese, cucumbers, tomato, carrot, diced egg, sunflower seeds, croutons, ranch & vinaigrette dressing, breadsticks



BOWLS

individually pre-packaged for those on the go, 10 person minimum, choice of 2

grilled steak bowl (V,G) | \$13.95

grilled chimichurri rubbed sirloin, brown rice, shaved brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, chimichurri dressing

Korean spiced grilled chicken bowl | \$12.45

sweet soy marinated chicken breast, cucumbers, cherry tomatoes, carrots, scallions, basil, Napa cabbage, soba noodles, gochujang vinaigrette

grilled wild-caught salmon couscous bowl (S) | \$13.95

pan roasted salmon with couscous, cucumber, arugula, feta, and a yogurt dressing

chicken and cabbage bowl (V,G) | \$12.45

marinated shredded chicken with cabbage, cucumber, radish, ginger and mint tossed with a miso-sesame vinaigrette

falafel bowl (V) | \$9.95

chickpea falafel, torn romaine, lettuce, red bell pepper, feta, cucumber, sweet onion, pita, cucumber yogurt sauce

spring roll in a bowl (VG) (V,G) | \$12.45

roasted sesame tofu with rice noodles, Napa and purple cabbage, red pepper, shredded carrot, pea pods tossed in a sweet chili vinaigrette



BUILD A BLUE PLATE

Select One 10 person minimum | \$12.25

Select Two 20 person minimum | \$14.25

buffets will be set up outside of meeting room where guests will be seated

beverages will be at a station for self service

plates and service ware will be on the buffet table

linens will be provided for guest tables

no substitutions

pan-fried chickpea cakes with a mushroom tomato ragout (VG) (↓G)

spicy potato curry with garbanzo beans, peas and tomatoes (VG) (↓G)

garden quinoa loaf with a roasted tomato sauce (VG) (↓G)

General Tso's tofu (VG) (↓G)

cavatappi primavera- pasta spirals with seasonal vegetables in a mushroom sauce (VG)

Roman style baked polenta with mozzarella, roasted tomatoes and basil (V) (↓G)

spinach, tomato and ricotta lasagna (V)

baked ziti with roasted tomatoes and ricotta (V)

roasted Ferndale Market turkey with caramelized apples and onions in a pan jus (FF) (↓G)

honey citrus baked chicken with pan jus (↓G)

parmesan crusted chicken with a tomato puree (↓G)

caprese chicken- balsamic seared chicken with roasted petite tomatoes basil and fresh mozzarella (↓G)

grass-fed beef meatloaf with mushroom sauce (↓G)

beef pot roast with roasted carrots and pan gravy (↓G)

seared salmon with a dill cream sauce (S) (↓G)

blue plate sides select 2 sides

Caesar salad (V) (↓G)

garden salad with choice of dressing (V) (↓G)

steamed broccoli (VG) (↓G)

seasonal roasted vegetables (VG) (↓G)

mushroom quinoa pilaf (VG) (↓G)

Minnesota wild rice pilaf (VG) (↓G)

steamed jasmine rice (VG) (↓G)

roasted red potatoes (VG) (↓G)

roasted sweet potatoes (VG) (↓G)

select one

dinner rolls

cornbread

breadsticks

select one dessert

apple crisp (↓G)

key lime bar

seasonal cobbler

caramel cheesecake bar

frosted pumpkin bar

assorted bars and cookies

knight's specials

20 person minimum

buffets will be set up outside of meeting room where guests will be seated

beverages will be at a station for self service

plates and service ware will be on the buffet table

linens will be provided for guest tables

chili and cornbread | \$12.50

Ferndale Market turkey and white bean chili (↓G) (FF)

vegetarian roasted corn and black bean chili (↓G) (VG)

shredded cheddar cheese, sour cream, chopped onions

garden salad with choice of one dressing (V) (↓G)

house-made cornbread

chef's choice cookie or bar

baked potato bar (↓G) (VG) | \$11.25

butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion

green salad with choice of one dressing (↓G) (V)

dinner roll with creamery butter

chef's choice cookie or bar

Italian escapes, choice of entrée below

served with Caesar salad and two bread sticks

chef's choice cookie or bar

- spaghetti with Bolognese sauce | \$10.95

- pasta with marinara sauce (VG) | \$10.25

- baked cheese manicotti with marinara sauce (V) | \$10.50

- vegetarian pasta primavera (VG) | \$10.50

macaroni and cheese bar | \$12.50

shredded chicken, cheddar cheese, bacon, steamed broccoli, green onion, mushrooms, roasted tomatoes

green salad with choice of one dressing (V) (↓G)

dinner roll with creamery butter

cheese quesadilla bar (V) | \$12.25

cheese quesadilla served with salsa, sour cream, guacamole, lettuce, and tomato

green salad with choice of one dressing (V) (↓G)

dinner roll with creamery butter



APPETIZER DISPLAYS

cheese and baguette (V)

selection of domestic cheeses, sliced French baguette

- 10-15 servings | \$30.00
- 20-30 servings | \$60.00
- 40-50 servings | \$90.00

artisanal cheeses (V)

selection of cheeses from local and regional artisans, sliced baguette and crackers

- 20-30 servings | \$95.00
- 40-50 servings | \$180.00

fresh fruit (V) (V-G)

selection of cut fruit with honeyed yogurt

- 10-15 servings | \$35.00
- 20-30 servings | \$70.00
- 40-50 servings | \$105.00

taste of the Mediterranean (V)

roasted vegetables, marinated olives, hummus, pepperoncini, marinated feta cheese, roasted red pepper-garlic sauce and fried pita points

- 20-30 servings | \$65.00
- 40-50 servings | \$130.00

green grocer (V) (FF) (V-G)

selection of fresh vegetables, creamy dill dressing

- small serves 25 | \$50.00
- large serves 50 | \$100.00

hummus trio (VG)

traditional, roasted zucchini and red pepper, and grilled flatbread

- small serves 25 | \$65.00
- large serves 50 | \$130.00

pinwheel trio (FF)

Ferndale Market turkey, chipotle mayonnaise, pepper jack cheese

roast beef, provolone cheese, herbed aioli

red pepper hummus, cucumber, tomato, carrot (VG)

- small serves 25 | \$65.00
- large serves 50 | \$130.00

charcuterie display

cured meats, pickled cauliflower, cherry mustard, caramelized onion chutney, whole grain mustard

- small serves 25 | \$95.00
- large serves 50 | \$180.00



COLD HORS D'OEUVRES

hors d'oeuvres sold by 25 or 50 pieces

sweet potato petals (VG) (↓G) | \$40.00 | \$80.00

sweet potato petals filled with a black bean hummus topped with tomato jam

phyllo tartlet (V) | \$35.00 | \$70.00

brie and wine poached pears in a phyllo shell

caprese skewer (V) (↓G) | \$35.00 | \$70.00

sweet basil, fresh mozzarella, petite tomato and balsamic reduction

Mekong spring rolls (VG) | \$35.00 | \$70.00

rice paper, cellophane noodles, hoisin sauce, and shredded vegetables with a sweet and spicy dipping sauce

roasted mushroom and mascarpone (V) (↓G)

\$45.00 | \$90.00

roasted mushrooms whipped with mascarpone in a parmesan cup

bruschetta crostini (VG) | \$30.00 | \$60.00

fresh tomato, sweet basil tossed in olive oil on a toasted crostini topped with balsamic reduction

asparagus spears (↓G) | \$40.00 | \$80.00

prosciutto wrapped grilled asparagus with a balsamic reduction

goat cheese stuffed dates (↓G) (FF) | \$43.00 | \$86.00

Stickney Hills goat cheese stuffed dates wrapped in hidden streams bacon

shrimp and pea crostini (S) | \$40.00 | \$80.00

toasted crostini topped with sweet pea puree and marinated shrimp

salmon and cucumber bite (S) (↓G) | \$40.00 | \$80.00

smoked salmon on a crisp cucumber with Boursin cheese

WARM HORS D'OEUVRES

hors d'oeuvres sold by 25 or 50 pieces

cashew and kale stuffed mushrooms (VG)

\$40.00 | \$80.00

spinach-Boursin stuffed mushrooms (V) (↓G)

\$35.00 | \$70.00

spicy Italian sausage stuffed mushrooms (↓G)

\$35.00 | \$70.00

cheddar potato bites (V) (↓G) | \$30.00 | \$60.00

smashed potato topped with cheddar cheese and chives

spanakopita (V) | \$40.00 | \$80.00

spinach and feta wrapped in phyllo dough

teriyaki chicken skewers (↓G) | \$45.00 | \$90.00

teriyaki seasoned chicken with sesame and scallion

beef bulgogi skewer (↓G) | \$45.00 | \$90.00

Korean bbq glazed beef with scallion and cilantro

bacon wrapped shrimp (S) (↓G) | \$50.00 | \$100.00

maple glazed bacon wrapped shrimp served with rooster mayo

chicken blue bites (↓G) | \$45.00 | \$90.00

grilled chicken with creamy blue cheese, wrapped in maple infused bacon

pesto chicken bites (↓G) | \$45.00 | \$90.00



PLATED ENTREES

includes seasonal salad and fresh baked dinner rolls with creamery butter

grilled butter chicken (↓G) | \$17.95

tandoori spiced, yogurt and tomatoes braised with wilted spinach, steamed basmati rice

herb roasted wing tip breast of chicken (↓G) | \$18.95

with roasted asparagus, crisp smashed fingerling potatoes and lemon pan jus

braised short ribs with balsamic glaze (↓G) | \$21.95

mashed potatoes and sautéed broccolini

roasted tenderloin of beef (↓G) | \$28.95

smoked bacon and porcini red wine sauce, parmesan dauphinois potatoes, roasted brussels sprouts

grilled wild salmon (S) (↓G) | \$19.95

white wine whole grain mustard cream sauce, steamed green beans, baby red smashed potatoes

pan roasted wild salmon (S) (↓G) | \$19.95

maple citrus glaze, green topped carrots, white and wild rice pilaf

garlic lemon asparagus risotto (V) (↓G) | \$16.95

Parmigiano Reggiano cheese, roasted cherry tomatoes

chickpea and vegetable tagine (VG) | \$16.95

apricot couscous



BUFFET SELECTIONS

20 person minimum on all buffets

all American picnic | \$17.50

grass fed beef hamburgers (↓G)
malibu vegan burgers (VG)
grilled chicken breast (↓G)
vegan baked beans (↓G) (VG)
coleslaw (↓G) (V)
potato chips (↓G) (VG)
cheese, lettuce, tomato, onions, pickles
rolls and condiments

taste of the Orient | \$19.50

General Tso chicken (↓G)
pan-fried sesame garlic tofu (VG) (↓G)
vegetable fried rice (V) (↓G)
herb and green salad with sweet chili lime dressing (↓G) (VG)
grilled flatbread, fresh chilies, cilantro leaves (V)

taste of India | \$19.50

chicken tikka (↓G)
vegetable sweet potato curry (↓G) (VG)
coconut basmati rice (↓G) (VG)
green beans with paneer (↓G) (V)
cucumber, onion and tomato salad (↓G) (VG)
cucumber raita (↓G) (V)
naan (VG)

taqueria | \$17.95

smoked chipotle grilled chicken(↓G)
adobo grilled vegetables (↓G) (VG)
corn tortilla (↓G) (VG)
flour tortillas (↓G) (VG)
spanish rice (↓G) (VG)
mixed green salad with chiles, cucumbers, tomatoes with tequila dressing (↓G) (VG)
pico de gallo and roasted tomato salsa (↓G) (VG)
sour cream, shredded lettuce, shredded cheese, green onions

western Mediterranean | \$20.95

grilled tomato rosemary wild-caught salmon with a lemon butter sauce (↓G) (S)
roasted chicken breast with a roasted red pepper cream sauce (↓G)
saffron rice pilaf (VG) (↓G)
sautéed summer squash and carrots with oven roasted cherry tomatoes (VG) (↓G)
green salad with cucumber, tomato, and red wine vinaigrette (VG) (↓G)
feta cheese, tzatziki and warm pita bread (V)

heartland prairie | \$18.95

citrus roasted Ferndale Market turkey breast with pan jus (↓G) (FF)
thyme roasted tofu with a cranberry apple chutney (VG) (↓G)
herb roasted yukon potatoes, sweet potatoes and butternut squash (VG) (↓G)
steamed green beans (VG) (↓G)
mixed green salad with tomato, cucumber and buttermilk dressing (V) (↓G)
assorted dinner rolls and creamery butter (V)

taste of Italy | \$17.50

baked lasagna with Italian sausage (FF)
fettuccini with alfredo sauce (V) (FF)
roasted zucchini and tomatoes (↓G) (VG)
mesclun green, spinach and balsamic vinaigrette (↓G) (VG)
caprese salad with basil, mozzarella and tomatoes (↓G) (V)
fresh baked breadsticks

scoville | \$22.95

greens, fried garlic, shaved asparagus, blue cheddar cheese, lemon and olive oil (↓G) (V)
Sheppard's Way sheep cheese & cherry stuffed chicken breast, white balsamic butter sauce (↓G) (FF)
tempeh with spicy eggplant caponata (VG)
lemon bitters haricot vert with black sesame seeds (VG) (↓G)
cacio e pepe fingerling potatoes (V) (↓G)
house rolls and flat bread crackers

nutting house | \$29.95

spinach goat cheese, pear, candied pecans, white balsamic vinaigrette (V) (↓G)
grilled tenderloin with brandy peppercorn sauce (↓G)
Aloo Tikki with tamarind chutney (↓G) (VG)
Agave cumin baby carrots mwgci (↓G) (VG)
roasted fingerling potatoes, roasted shallot tarragon butter (V) (↓G)
assorted dinner rolls with creamery butter

taste of Minnesota | \$21.95

wingtip chicken breast with cranberry chutney (↓G)
mushroom tater tot hot dish (VG) (↓G)
Minnesota wild rice (↓G) (VG)
green top carrots (↓G) (VG)
green salad, tomato, cucumber and buttermilk dressing (↓G) (V)
assorted dinner rolls with creamery butter



SNACKS

10 person minimum

granola bars (↓G) (VG) | \$2.00
individually wrapped

house-made trail mix (↓G) (VG) | \$2.75
peanuts, roasted almonds, cashews, banana chips,
dried apricots, chocolate pieces, dried cranberries

dry roasted nuts (↓G) (VG) | \$2.75

sweet and salty (V) | \$2.75
equal measures of trail mix, goldfish and dry fruit

tortilla chips and salsa (VG) (↓G) | \$2.95
house-fried tortilla chips served with housemade salsa,
with the option to add guacamole

yogurt and granola parfaits (V) (↓G) | \$2.95

whole fruit selection | \$.95

fair-trade banana | \$2.00

DESSERT SELECTIONS

\$3.95 each

vanilla cheesecake (V)
fresh berries

apricot glazed fruit tart (V)
sweet pastry cream

house-made apple crisp (↓G) (V)
vanilla whipped cream

chocolate decadence (↓G) (V)
sea salt caramel sauce

limoncello cake (V)
raspberry mascarpone, lemon curd

tiramisu (V)

mocha layer cake (V)
espresso whipped cream, chocolate curls and chocolate
caraque

blackberry bundt cake (VG)
basil coulis

lemon panna cotta (↓G)
sugar rim and candied lemon peel