

GENERAL INFORMATION

The University Club of St. Paul is delighted to present you with our catering information. At the University Club we understand the importance of your special event. Our catering professionals will assist you in designing a dining experience that is tailored to your own needs.

Prices - The prices listed on our catering menus are current. However, due to market conditions these prices are subject to change. A price can be confirmed to you 30 days prior to your event, with subsequent changes occurring only under extreme market conditions. Prices do not include 7.625% food tax, 10.125% alcohol tax or 19% service charge. State law requires 7.625% tax applied to labor and service charge.

Room Fee and Food & Beverage Minimums – A Room Rental Fee and/or Food & Beverage Minimum Purchase is assigned to each room and event. Please consult your Event Coordinator for details.

Event Details – To ensure the best possible coordination and execution of your event, we require confirmation of the event details, menu selections and estimated guest counts to be made no later than 3 weeks prior to your event date.

Final Guest Count Guarantee – It is necessary that the guaranteed number of guests be confirmed to the Event Coordinator by 12:00 PM, four (4) business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 PM noon the preceding Tuesday. The client is required to guarantee the number of attendees. The client is responsible for payment for the final guaranteed number even if fewer guests actually attend the function. Once a Final Guarantee is submitted, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive the guaranteed number of guests by the above time, we will use your highest attendance number as the guaranteed number.

Payment – Payment shall be made in advance of function unless credit has been established to the satisfaction of The University Club of St. Paul. The University Club does not bill any social functions (i.e. weddings, proms, rehearsal dinners or other non-corporate events, and reunions). Payment of all social or non-corporate-sponsored events will be required 4 business days before your event. Payment must be in the form of a cashier's check, cash or credit card. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. If payment is not received within 30 days of being invoiced, the amount will be processed on the credit card on file. All checks for food and beverage

are to be made payable to The University Club of St. Paul.

Cancellation - Any confirmed function cancelled within 90 days of the event will be charged 50% of the estimated total revenue. Any confirmed function cancelled within 60 days of the event will be charged 75% of the estimated revenue. Any confirmed function cancelled within 30 days of the event will be charged 100% of the estimated revenue. In instances where a function has been cancelled before 90 days, all deposits paid are non-refundable or transferable. Some exceptions may apply to corporate groups.

Menu Selections – Confirmation of your menu selections must be made no later than 3 weeks prior to your event date. Contact our Event Coordinator or visit our website for the most current menus before making your final selections. All menus are subject to change without prior notice.

Multiple Entrée Selections – You may choose up to three (3) menu selections. Multiple entrée selections will be charged at the highest per person menu price. We require the Client to provide name tags or place cards for the guests indicating their meal selection. Final count and Guarantee for each entrée selection must be confirmed no later than four (4) business days prior to the event.

Cake Service - There is a \$1.50 per person service charge on all Special Event Cake supplied by the client. This includes display, cutting and serving. Subject to service charge and Minnesota state tax.

Custom Menus - The enclosed menus provide helpful suggestions in meal and event planning, but you are not limited to these selections alone. Your catering sales professional and the chef are happy to help you design a custom menu.

Food and Beverage – No food or beverages of any kind (with the exception of wedding cakes from a licensed vendor) will be permitted to be brought into the University Club of Saint Paul by any customer. Any remaining food cannot be taken out of the University Club.

Alcoholic Beverages - Minnesota State Law states: persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. The University Club of St. Paul reserves the right to refuse service to anyone at anytime.

Unless noted prices are per person and do not include sales tax and 19% Service Charge. All Prices Subject to Change
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Bar Service - All beverages consumed are paid by the host (**Host Bar**). All beverages consumed are paid in cash by the each guest (**Cash Bar**). A bar set-up fee of \$100 per bartender, per bar is required for both types of bar service.

Coat Check - One attendant per 100 guests will be provided for a fee of \$100.00 per attendant.

Valet - Valet Parking is recommended for all functions at the Summit Clubhouse. We suggest one Valet for every 50 guests at \$75.00 per attendant. Valet service is arranged through the Catering office. At the Downtown Clubhouse parking is available in the adjacent parking ramps. Valet service is available, but there will be additional charge assessed per car. Valet Parking is not needed at the Commodore.

Piano – There is a charge of \$75.00 per event. Subject to Minnesota state tax.

Fireplace – There is a charge of \$50.00 per event. Subject to Minnesota state tax..

Security - The University Club of St. Paul requires an Off Duty Police officer for all groups of 50 or more at the Commodore and 25 or more at The University Club Downtown. Security services shall be supplied by the University Club at the client's expense of \$38.00 per hour.

Equipment & Rental Services - The catering office can provide any equipment needed in the setup of a function, for the applicable rental fee.

Entertainment - The University Club/Commodore has a list of approved musicians, bands and DJ's that the client may hire, and reserves the right to approve all entertainment secured by the booking party. Live or taped music contracted for any function at the Summit Clubhouse and Commodore locations must not disturb the neighbors, patrons or residents, the volume must be turned down at 10:30 PM. Large bands are acceptable at the Downtown location. Musical entertainment is arranged through the Director of Catering. The Client must comply with any request from the University Club/Commodore staff to reduce volume. The University Club/Commodore reserves the right to shut down any excessively loud or offensive entertainment.

Damage/Loss/Liability - Loss or damage to group's displays, decorations, or other property brought into the University Club of St. Paul will be the sole responsibility of the group. The University Club of St. Paul will assume no liability. The group is responsible for the conduct of all persons in attendance and for any damages incurred to the University Club by individuals associated with or representing the groups' organization

Smoking – Smoking is prohibited in spaces of the building.

Continental Breakfast

The Classic

Chilled Fresh Florida Orange Juice
Assorted Breakfast Pastries
Sweet Butter and Preserves
Coffees, Tea, and Milk
\$9.95

The Deluxe

Chilled Fresh Florida Orange Juice
Fresh Seasonal Fruits
Assorted Breakfast Pastries
Bagels and Cream Cheese
Sweet Butter, Preserves
Coffee, Tea and Milk
\$13.95

The Executive

Chilled Fresh Florida Orange Juice
Fresh Seasonal Fruits
Assorted Breakfast Pastries
Bagels and Cream Cheese
Assorted Cereals and Milk
Low Fat Yogurts
Sweet Butter, Preserves
Coffees, Tea and Milk
\$14.95

Continental Additions

Assorted Cereals and Milk \$4.50
Oatmeal with Macerated Berries and Brown Sugar \$6.00
Low Fat Yogurts and Granola \$6.00
Smoked Salmon Display \$7.00

Plated Breakfast

*Served with Fresh Orange Juice, Seasonal Fruit, Breakfast Potatoes, Croissants
Butter and Preserves and Coffee or Tea Selection*

Scrambled Eggs and Cheese

Topped with Pepperjack Cheese and Chives
Sausage Links and Apple-Smoked Bacon
\$13.95

Biscuits and Gravy

Served with Spicy Italian Sausage Gravy
and Scrambled Eggs
\$13.50

Roasted Pepper and Onion Strata

Caramelized Peppers, and Onions, Sourdough, Organic
Eggs, and Choice of Sausage Links or
Apple Wood Smoked Bacon
\$14.95

Steak and Eggs

Grilled Top Sirloin Steak, Scrambled Eggs, Toast,
and Side of Béarnaise Sauce
\$18.95

Tofu Scramble

Crispy Tofu with Scrambled Eggs, Chili Flakes,
Caramelized Peppers, Potatoes, Mini Frisee Salad, Toast
\$12.95

Eggs Benedict

Walleye Cakes, Canadian Bacon and
Herbed Hollandaise Sauce
\$16.50

Ultimate Breakfast Sandwich

Toasted English Muffin Filled with Scrambled Eggs,
Sausage and Pepperjack Cheese
\$10.95

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Breakfast Buffet

Available for 25 or more guests

The Breakfast Classic

Chilled Fruit Juices
Fresh Seasonal Berries and Fruit with Hazelnut Scented Whipped Cream
Eggs Benedict with Walleye Cakes and Herbed Hollandaise
Roasted Beet Salad with Stickney Hill Chèvre Cheese and Citrus
Caramelized Pepper and Onion Sourdough Strata
Assorted Fresh Muffins
Butter and Preserves
Coffee, Tea and Milk
\$19.95

The Saint Paul

Chilled Fruit Juices
Assorted Fresh Melon Wedges
Scrambled Eggs with Sautéed Onions and Chorizo Home Fries
Sausage Links and Crisp Bacon
Herbed Baked Salmon with Caramelized Leeks,
Tomato Caper and Cream Sauce
French Toast with Raspberry Maple Syrup
Coffee, Tea and Milk
\$20.95

The Summit

Chilled Orange Juice and Tomato Juice
Seasonal Fresh Fruit with Vanilla-Raspberry Yogurt Dip
Assorted Croissants and Fresh Muffins
Flavored Cream Cheese and Butter
Poached Eggs with Caramelized Onion and Pepper Hash, Tomato-Hollandaise Sauce
Breakfast Quesadillas with Chorizo, Scrambled Eggs, Queso Fresco, Avocado, and Cilantro
Frisée Salad with Apples, Fennel, Citrus Vinaigrette, and Crumbled Blue Cheese
French Toast with Raspberry Maple Syrup
Coffee, Tea, and Milk
\$19.95

Buffet Additions

These are only available as additions to Buffet Breakfasts

Homemade Granola

\$4 per person

Organic Yogurt

\$4 per person

Smoked Salmon with Bagels and Cream Cheese

\$12 per person

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Chef Attended Breakfast Stations

These are available as additions to Buffet Breakfasts

Chef's fee of \$100 per station

Omelet Station

Ham, Cheese, Herbs, Peppers,
Mushrooms, Tomatoes and Onions

\$10 per person

Crêpe Station

Crêpe Suzette, Strawberry-Lime, Caramelized Banana,
Toasted Nuts, Honey Crème Fraîche

\$7 per person

Waffle Station

Seasonal Berries, Maple Bananas, Whipped Cream

\$8 per person

Smoothie Bar

Fresh Friuts blended to order with Fruit Juice
and Scented Yogurt

\$7 per person

Meeting Breaks

The Natural

Served with Trays of Freshly Baked Brownies and Cookies.
Chilled Lemonade and Mineral Water.

\$5.25

Yogurt Delight

Yogurt Parfait Bar
Vanilla Yogurt, Honey, Berries
Granola. Assorted Chilled Juices.

\$6.75

Afternoon Tea

Assorted Finger Sandwiches (three per person),
Freshly Baked Scones
Mini Pastries, Petit Fours, and Imported Tea.

\$14.95

The Marathoner

An Assortment of Fresh Fruit, Croissants,
Bagels and Cookies. Assorted Sparkling Juices
and Mineral Water.

\$7.95

Vegetable Break

Assorted Fresh Vegetable Crudités
With Seasonal Dressings and Sauces
Assorted Sparkling Fruit Juices

\$7.50

Heart Healthy

Assorted Yogurts, Granola Bars,
Fresh Sliced Fruit, Pretzels
Assorted Fruit Juices and Mineral Waters

\$7.50

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Additional Break Selections

Beverages

Regular and Decaffeinated Coffee	\$40.00	gallon*
Fresh Brewed Iced Tea	\$30.00	gallon*
Coke, Diet Coke & Sprite	\$3.00	each
Spring and Mineral Water	\$3.00	each
Evian Water	\$3.75	bottle
Sparkling Fruit Juice	\$3.75	bottle
Milk	\$2.75	each
Fresh Lemonade	\$30.00	gallon*
Fruit Punch	\$35.00	gallon*

**approximately 18 – 7 oz. servings*

Break Snacks

Fresh Assorted Muffins	\$25.00	dozen
Bagels with Cream Cheese and Preserves	\$24.00	dozen
Fudge Brownies	\$23.00	dozen
Assorted Baked Cookies	\$24.00	dozen
Miniature Assorted Candy Bars	\$16.00	pound
<i>*approximately 2 doz.</i>		
Potato Chips & Dip	\$18.00	pound
Tortilla Chips & Salsa	\$19.00	pound
Popcorn (plain)	\$14.00	pound
Chocolate Dipped Strawberries	\$36.00	dozen
Assorted Finger Sandwiches	\$35.00	dozen
Fresh Mixed Sliced Seasonal Fruit	\$4.00	person
Whole Fresh Pears or Apples	\$5.00	each
Lo-Carb Energy Bars	\$3.00	each
Granola Bars	\$2.50	each
Mixed Nuts	\$23.00	pound
Pretzels	\$15.00	pound

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Plated Lunches

*All Lunches include, Fresh Bread and Coffee, Tea or Iced Tea
Salad Course Optional - \$5/person.*

Salad Choice

\$5 per person

Mix Greens

Shaved Fennel, Radish, Cucumber and Citrus Vinaigrette

Panzanella

Sourdough Croutons, Red Peppers, Julienne Red Onion,
Cucumbers, Tomato, Romaine, Oregano, Parsley,
Red Wine and Dijon Vinaigrette

Classic Caesar

Sourdough Croutons, Grated Parmesan, Caesar Dressing
Anchovies on Request

Blue Cheese and Cranberry

Seasonal Lettuces, Candied Walnuts, Sliced Granny
Smith Apples, Crumbled Local Blue
Cheese, Honey Walnut Vinaigrette

Meat Entrées

Rosemary Rubbed Chicken Breast

Roasted Fingerling Potatoes, Lemon Pepper
Asparagus, Chicken Jus
\$15.95

Grilled Pork Tenderloin

Garlic Mashed Potatoes, Sautéed Spinach,
Tomato and Tarragon Cream Sauce
\$16.95

Roasted Fieldale Farms Half Chicken

Oven Roasted Broccoli, Garlic Mashed Potatoes and Ground
Mustard Cream Sauce
\$16.95

Cabernet Braised Short Ribs

Stickney Hill Goat Cheese Polenta, Garlic Braised Greens,
Red Wine Jus, Horseradish Crème Fraîche
\$17.95

Grilled Top Sirloin

Cauliflower and Bacon Creamed Fingerling Potatoes,
Red Onion Marmalade, Horseradish Crème Fraîche, Red Wine Jus
\$19.95

Seafood Entrées

Roasted Tiger Prawns

Creamy Grits, Garlic and Lemon, Salsa Verde
\$14.95

Grilled Norwegian Salmon

Ragout of Mushrooms, Baby Bok Choy, and Scallions
with Truffle Oil, Potato Parmesan Emulsion
\$16.95

Herb Crusted Walleye

Pecan Wild Rice Pilaf, Green Beans
and Caper Rémoulade
\$16.95

Grilled Swordfish

Herb Roasted Asparagus and Fingerling Potatoes,
Black Olive Oil, Sweetened Tomato Coulis
\$17.95

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Vegetarian Entrées

Braised Leek and Fennel Risotto

Carrot and Ginger Reduction, Fried Leeks
\$12.95

Caramelized Tofu

Butternut Squash-Miso Sauce, Pan Roasted Baby
Bok Choy, Scallions, Mushrooms
\$12.95

Entrée Size Salads

Grilled Chicken Caesar Salad

Sourdough Croutons, Romaine, Caesar Dressing,
Grated Parmesan - *Anchovies on Request*
\$14.50

Grilled Salmon Salad

Mixed Greens, Shaved Fennel, Radish,
Cucumber, Citrus Vinaigrette
\$14.95

Chilled Tiger Prawn Salad

Poached Tiger Prawns with Feta Cheese, Red Onion,
Tomato, Cilantro, Capers, Cucumber,
Frisée, Garlic Miso Vinaigrette
\$13.95

Panzanella Salad

Sourdough Croutons, Red Peppers, Julienne Red Onion,
Cucumbers, Tomato, Romaine, Oregano, Parsley,
Red Wine and Dijon Vinaigrette
\$10.95

Lunch Dessert

\$6 per person

Chocolate Mousse

Fresh Seasonal Berries and Mint

Seasonal Fruit Cobbler

Streusel Dough, Vanilla Bean Ice Cream

Belgian Chocolate Torte

Whipped Cream and Berries

Seasonal Macerated Berries

Hazelnut Scented Whipped Cream,
Candied Walnuts, Mint, Pirouette Cookie

New York Style Cheesecake

Orange Zest, Macerated Raspberries, Mint

Classic Crème Bruleé

Baked Custard with Madagascar Vanilla Beans
and Caramelized Sugar

**Available to groups of 50 or less*

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Working Lunches

Served Plated.

Includes Fresh Bread and Coffee, Tea or Iced Tea

Cobb Salad

Chopped Romaine, Bacon “Bits”, Oven Roasted Chicken, Hard Cooked Egg,
Blue Cheese, Tomato, Avocado, Red Wine Vinaigrette
\$14.95

Bibb Lettuce Salad

Chopped Egg and Caper Emulsion, Cherry Tomato,
Fine Herbs, Julienne Carrots
\$11.95

Maryland Crab Cakes

Avocado, Cherry Tomato, and Spinach Salad, with
Citrus Vinaigrette and Tarragon Aioli
\$15.95

Braised Short Rib Sandwich

Cabernet Braised Short Ribs, Horseradish Crème Fraîche,
Red Onion Marmalade, Sourdough Bun with Side of Fresh Fruit
\$12.95

Tempura Fried Walleye Sandwich

Chiffonade of Romaine, Chermoula Aioli, Pickled Red Onions,
Ciabatta Hoagie with Side of Fresh Fruit
\$11.95

Spice Rubbed Grilled Chicken Sandwich

Oven Dried Tomato, Basil Pesto, Roasted Red Peppers, Pepperjack,
Mizuna, Ciabatta Hoagie with Side of Fresh Fruit
\$11.95

Grilled Tiger Prawn and Dill Salad Croissant

Grilled Tiger Prawns tossed in a Dill Crème Friache, Bibb Lettuce,
Tomato, and Cucumber with Side of Fresh Fruit
\$10.95

Vegetarian Croissant

Avocado, Radish Sprouts, Cilantro, Tomato, Queso Fresco,
Roasted Red Pepper, Sriracha Aioli, Bibb Lettuce with Side of Fresh Fruit
\$9.95

Steak Frites

8oz. Grilled Top Sirloin Steak, French Fries, and Béarnaise Sauce
\$17.95

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Buffet Lunch

Available for 25 or more guests

The Summit Deli

Chilled Pasta Salad with Broccoli, Bacon, Cherry tomato, and Russian Dressing
Shaved Roast Beef, Maple Syrup Glazed Ham, Rosemary and Mustard Roasted Turkey
Cheddar Cheese, Pepperjack Cheese, and Swiss
Sliced Onion, Cucumber, Tomato, Sprouts, Lettuce, and House Made Condiments
Sourdough, Ciabatta Hoagie, Whole Grain, or Marble Rye
Potato Chips, Pretzels, Fresh Fruit, Cookies, and Brownies
Coffee, Decaffeinated Coffee, and Tea
\$19.95

Soup and Salad

Roasted Tomato and Red Pepper Soup with Croutons and Parmesan
House Salad with Citrus Vinaigrette, Cucumber, and Shaved Fennel
Chicken Salad Lettuce Cups with Organic Bibb Lettuce, Cranberries, and Candied Walnuts
Classic Caesar Salad, with Chopped Romaine, Croutons, Caesar Dressing, Grated Parmesan, and a Lemon Wedge
Wedge of Iceberg Salad with an Assortment of Dressings, and Crispy Bacon "Bits"
Assorted Breads, and Crackers
Coffee, Decaffeinated Coffee, and Tea
\$18.95

Traditional

Assorted Breads and Butters
Romaine Salad with Chopped Egg, Bacon, Tomato, Avocado, Red Onion, and Red Wine Vinaigrette
Oven Roasted Fingerling Potatoes, and Onions
Glazed Baby Carrots, and French Baby Green Beans
Sliced Mustard Roasted Pork Loin with a Honey Garlic Veal Jus
Rosemary Rubbed Chicken Breast with Chicken Jus
Assorted Desserts
Tea, Coffee, and Decaffeinated Coffee
\$22.95

The University

Assorted Breads and Butters
Roasted Tomato and Red Pepper Soup with Croutons and Parmesan
Seasonal Lettuces, Candied Walnuts, Sliced Granny Smith Apples, Local Blue Cheese, Honey Walnut Vinaigrette
Herb Basted Broiled Walleye with a Pine Nut Garlic Cream Sauce
Sage Crusted Turkey Breast with a Cranberry Chutney and Sausage Gravy
Garlic Mashed Potatoes
Sautéed Vegetable Mélange
Assorted Desserts
Tea, Coffee, and Decaffeinated Coffee
\$25.95

The Basic Deli

(For groups of 12 or more)
Assorted Deli Cold Cuts, Egg Salad, Sliced Cheeses and Tomatoes
Fresh Breads and Assorted Condiments
2 Salads ~ Chef's Choice
Compote of Fresh Fruit
Regular or Decaffeinated Coffees, Tea or Milk.
\$14.95

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Plated Dinner Service

*All Entrees include your choice of Salad or Soup du Jour,
Fresh Bread and Coffee, Tea or Iced Tea*

Salad Choice

Mix Green Salad

Shaved Fennel, Radish, Cucumber
and Citrus Vinaigrette

Classic Caesar Salad

Sourdough Croutons, Grated Parmesan, Caesar Dressing
Anchovies on Request

Blue Cheese and Cranberry Salad

Seasonal Lettuces, Candied Walnuts, Sliced Granny
Smith Apples, Crumbled Local Blue Cheese,
Honey Walnut Vinaigrette

Meat Entrées

Rosemary Rubbed Chicken Breast

Roasted Fingerling Potatoes, Lemon Pepper Asparagus,
Chicken Jus
\$26.95

Braised Pork Roulade

Fine Herbs, Lentils, Oven Dried Tomatoes,
Garlic Scented Broccoli Raab with Pork Jus
\$29.95

Roasted Fieldale Farms Half Chicken

Oven Roasted Broccoli, Garlic Mashed Potatoes and Ground
Mustard Cream Sauce
\$25.95

Cabernet Braised Short Ribs

Stickney Hill Goat Cheese Polenta, Garlic Braised Greens,
Red Wine Jus, Horseradish Crème Fraîche
\$30.95

Chicken Wellington

Pastry Wrapped Truffle Scented Chicken Breast Stuffed
with Mushroom Duxelle,
Asparagus and Grilled Tomato Sauce
\$28.95

Grilled Top Sirloin

Cauliflower and Bacon Creamed Fingerling Potatoes,
Red Onion Marmalade, Horseradish Crème Fraîche,
Red Wine Jus
\$33.95

Grilled Pork Tenderloin

Garlic Mashed Potatoes, Sautéed Spinach,
Tomato and Tarragon Cream Sauce
\$29.95

Grilled Filet Mignon

Tortilla Wrapped Potato Puree, Braised Garlic Greens,
Red Wine Reduction, Red Onion Marmalade
\$37.95

Pepper Crusted Rib-Eye

Cauliflower Creamed Spinach, Bacon and Caramelized Onion Potato Ragout,
Black Pepper and Apple Cider Reduction
\$34.95

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Seafood Entrées

Herb Crusted Walleye

Pecan Wild Rice Pilaf, Green Beans and
Caper Rémoulade
\$29.95

Grilled Norwegian Salmon

Ragout of Mushrooms, Baby Bok Choy, and Scallions with
Truffle Oil, Potato Parmesan Emulsion
\$29.95

Pan Seared Sea Bass

Israeli Cous Cous Risotto, Caramelized Cauliflower,
Marinated Tomato Vinaigrette
\$30.95

Grilled Swordfish

Herb Roasted Asparagus and Fingerling Potatoes, Black
Olive Oil, Sweetened Tomato Coulis
\$31.95

Roasted Tiger Prawns

Creamy Grits, Garlic and Lemon, Salsa Verde
\$24.95

Halibut

“Melted” Leeks and Fennel, Herb Roasted Fingerling
Potatoes, Oven Dried Tomato Vinaigrette
\$Market Price

Game Entrées

Seared Duck Breast

Herbed Israeli Cous Cous, Roasted Pepper Ragout
and Carrot Orange Reduction
\$32.95

Paprika Roasted Game Hen

Apple Cornbread Dressing, Baby Vegetables,
Cider Pan “Gravy”
\$29.95

Grilled Venison Chop

Herbed Spaetzle, Braised Red Cabbage and Butternut Squash Sauce
\$34.95

Vegetarian Entrées

Braised Leek and Fennel Risotto

Carrot and Ginger Reduction, Fried Leeks
\$22.95

Caramelized Tofu

Butternut Squash-Miso Sauce, Pan Roasted Baby Bok
Choy, Scallions, Mushrooms
\$21.95

Sweet and Sour Glazed Tofu

Green Bean Salad, Jalapeño Vinaigrette, Radish, Carrot, Corn, Feta Cheese
\$20.95

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Dinner Combination Entrées

Filet Mignon and Lobster

Asparagus Risotto, Fried Leeks, Balsamic Veal Jus,
Tarragon Brown Butter
\$Market Price

Seared Scallops and Filet of Beef

Sautéed Spicy Haricot Vert, Corn Polenta, Marinated Cheery
Tomato Vinaigrette, Black Pepper Reduction
\$48.95

Filet Mignon and Grilled Shrimp

Basil Pesto Israeli Cous Cous "Risotto", Sun Dried
Tomato Vinaigrette, Basil Oil
\$56.95

Grilled Salmon and Sirloin

Potato Puree, Grilled Asparagus, Red Wine Jus
\$46.95

Grilled Beef Tenderloin and Roasted Walleye

Lemon Scented Basmati Rice, Sautéed Snow Peas with
Sesame Seeds,
Pink Peppercorn Cream Sauce
\$45.95

Roasted Chicken Breast and Salmon

Roasted Garlic Potatoes, Sautéed Spinach, and Chicken Jus
\$42.95

Additional Starter Courses

Plated Dinner Service

Steamed Mussels

Sautéed Mussels with Fennel and
Leek White Wine Broth
\$11.00

Beef Tenderloin Tartare

Horseradish Panna Cotta, Spicy Mustard Aioli, Fried
Capers, Shallot Mignonette, Potato Rosti
\$13.00

Smoked Salmon Gravlax

Dill Cream Fondant, Cucumber Crown, Minced Red Onion,
Fried Capers, Toasted Brioche
\$9.75

Seared Scallops

Frisee and Bacon Salad, Apple and Mustard
Vinaigrette, Caramelized Apples
\$14.95

Foie Gras Tourchon

Curried Sea Salt, Fig Puree, Micro Green Salad,
Brioche, Balsamic Fluid Gel
\$16.95

Coconut Crusted Ahi Tuna

Cucumber Seaweed Salad, Pickled Ginger,
Citrus and Sesame Vinaigrette
\$13.95

Chilled Asparagus

Warm Hollandaise, Minced Bacon, Soft
Poached Egg, Frisee
\$10.95

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Additional Salad/Soup Courses

Plated Dinner Service

These selections may be substituted for the plated choices for additional \$2.50 each

Chilled Tiger Prawn Salad

Feta Cheese, Red Onion, Cilantro, Capers, Tomato,
Cucumber, Frisée, Garlic Miso Vinaigrette,
Lime Scented Wonton Crisps
\$9.50

Goat Cheese and Berry Salad

Stickney Hill Chevre, Mizuna, Candied Walnuts, Belgian
Endive, Raspberry Walnut Vinaigrette and Fresh Berries
\$7.50

Haricot Vert Salad

Grilled Corn, Black Beans, Jalepeño Salsa, Cherry
Tomatoes, Carrots, and Feta Cheese
\$8.25

Butternut Squash and Coconut Soup

Candied Pecans, Moroccan Spiced Crème Fraiche
\$7.00

Cauliflower and Bacon Soup

Spiced Tomato Oil, Fried Parsley
\$7.00

Roasted Tomato and Goat Cheese Soup

Basil Pesto, Marinated Cherry
Tomatoes, Croustade
\$7.00

Dinner Dessert

\$7.00 / person

Chocolate Mousse

Fresh Seasonal Berries and Mint

Chunky Chocolate Brownie

Coconut Caramel, Candied Walnuts, Mint
and Coconut Anglaise

Belgian Chocolate Torte

Whipped Cream and Berries

Gooey Chocolate Cake

Pineapple and Cardamom Compote,
Pineapple Chip, Crème Anglaise

New York Style Cheesecake

Orange Zest, Macerated Raspberries, Mint

Apple Bavarian Cheesecake

Pirouette Cookie, and Caramel Sauce

Seasonal Fruit Cobbler

Streusel Dough, Vanilla Bean Ice Cream

Seasonal Macerated Berries

Hazelnut Scented Whipped Cream, Candied
Walnuts, Mint, Pirouette Cookie

Black Pepper and Goat Cheese Mousse

Macerated Berries, Mint, Crushed Candied Walnuts

Classic Crème Bruléé

Baked Custard with Madagascar Vanilla
Beans and Caramelized Sugar

**Available to groups of 50 or less*

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Chef's Tasting Menus

Maximum 50 people

New American

Amuse
Chef's Selection

1st Course

Beef Carpaccio

Chopped Egg, Grated Horseradish,
Lemon Olive Oil, Sea Slat, Balsamic
Reduction

2nd Course

Pan Roasted Norwegian Salmon

Warm Tomato Consommé, Petite
Herb Salad, Goat Cheese Risotto

3rd Course

Merlot Braised Beef Short Rib

Mascarpone and Potato Puree, Oven
Dried Tomato Vinaigrette, Roasted
Mushrooms and Spinach,
Short Rib Jus

Cheese
Chef's Selection

Dessert

Classic Crème Brulee

Fresh Berries and Mint

Coffe, or Tea
\$70.00 / person

European

Amuse
Chef's Creation

1st Course

Seared Sea Scallops

Potato and Leek Broth, Sprout and
Truffle Garnish, Chive Oil

2nd Course

Pan Roasted Dover Sole

Artichoke Barigoule, Cauliflower
and Crème Fraîche Puree,
Fresh Herbs, Barigoule Reduction

3rd Course

Seared Foie Gras

Cauliflower Puree, Caramelized
Apples and Bacon Ragout,
Frisee with Apple and Horseradish
Vinaigrette

4th Course

Stuffed Filet Mignon

Mushroom Duxelles, Gorgonzola
Polenta, Sautéed Carrot Ribbons,
Red Wine Veal Reduction

Cheese
Chef's Selection

Dessert

**Black Pepper and
Goat Cheese Mousse**

With Macerated Berries, Lemon
Zest, Mint, and Crispy Phyllo

Coffee, or Tea
\$100.00 / person

The Far East

Amuse
Chef's Creation

1st Course

Ahi Tuna Sashimi

Wasabi Peach Gel, Granny Smith
Apples, Cilantro and
Wasabi Vinaigrette, Avocado
Mousse

2nd Course

Tasting of Crispy Braised Pork

Jalapeño Relish, Miso Honey
Mustard, Pickled Ginger....Radish,
Sprouts, Sriracha Aioli....Citrus,
Lime Yogurt, and Chive Bundle

3rd Course

Sichuan Peppercorn

Crusted Rib Eye

Coconut Braised Baby Bok Choy,
Sautéed Oyster Mushrooms
and Pearl Onions, Sichuan-Pear
Veal Jus

Cheese
Chef's Selection

Dessert

Pineapple Curry Panna Cotta

With Pineapple Confetti, Miso
Almond Tuile, and Cardamom
Honey

Coffee or Tea
\$80.00 / person

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Buffet Dinners

Available for 25 or more guests

The Dinner Classic

Assorted Rolls and Breads
Mixed Green Salad with Radish, Cucumber and Sweet Vinaigrette
Glazed Baby Carrots and French Green Beans
Garlic Mashed Potatoes
Rosemary Rubbed Chicken Breast with Chicken Jus
Grilled Norwegian Salmon with Oven Dried Tomato and Caper Cream Sauce
Prime Rib and Red Wine Jus
New York Style Cheesecake and Chocolate Torte
Regular or decaffeinated Coffees, Tea or Milk
\$33.00

The Local

Assorted Rolls and Breads
Local Roasted Beet Salad, with Goat Cheese, Frisee, Candied Walnuts, Citrus Segments,
Blood Orange and Poppy Seed Vinaigrette
Minnesota Pecan Wild Rice Pilaf
Herb Crusted Walleye with Caper Rémoulade
Fieldale Farm's Roasted Half Chicken with Ground Mustard Yogurt Sauce
Fischer Farm's Pork Tenderloin with Tomato Tarragon Cream Sauce
Assorted Desserts
Regular or Decaffeinated Coffees, Teas or Milk
\$35.00

Ramsey Hill

Assorted Rolls and Breads
Classic Caesar Salad with Sourdough Croutons, and Caesar Dressing
A Ragout of Wild Mushrooms, Leeks, and Caramelized Onions with Fresh Herbs
Garlic Scented Potato Puree
Grilled Salmon with a Oven Dried Tomato and Caper Cream Sauce
Braised Pork Roulade, Fine Herbs, Lentils and Pork Jus
Cabernet Braised Short Ribs, Red Wine Jus and Horseradish Crème Fraîche
Assorted Desserts
Regular or Decaffeinated Coffees, Tea or Milk
\$37.00

Spring

Assorted Breads and Rolls
Mint and English Pea Soup with Sweetened Ricotta and Lemon Zest
Chilled Asparagus Salad with Mozzarella, and A Black Olive Vinaigrette, Crispy Prosciutto
Roasted Fingerling Potatoes
Chicken Wellington Pastry Wrapped Truffle Scented Chicken Breast Stuffed with Mushroom Duxelle
Pan Seared Sea Bass with Asparagus Risotto, and Lemon Gremolata
Colorado Grass Fed Grilled Lamb Chops with Pea Puree, Fried Pinenut Cream, and Pistachio Oil
Assorted Desserts
Regular or Decaffeinated Coffees, Tea or Milk
\$40.00

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Summer

Assorted Breads and Rolls
Caprese Salad with Tomatoes, Soft Mozzarella, Basil, Spinach, Balsamic Glaze, Extra Virgin Olive Oil, Basil Pesto
Goat Cheese and Cauliflower Soup, with Marinated Tomatoes, Herd Oil, and Toasted Breadcrumbs
Rosemary Rubbed Chicken Breast and Chicken Jus
Grilled Swordfish with a Roasted Corn Couils, and Sautéed Arugula
Roasted Beef Tenderloin with a Blackberry Demi Jus, and a Mushroom Ragout
Assorted Desserts
Regular or Decaffeinated Coffees, Tea or Milk
\$42.00

Fall

Assorted Rolls and Breads
Fig and Goat Cheese Hours d'oeuvres with Balsamic Reduction
Citrus Salad with Blue Cheese Orange Zest, Mixed Greens, Radish, and Fennel with a Citrus Vinaigrette
Coconut Carrot Soup with Candied Ginger, and Crème Fraîche
Roasted Fingerling Potatoes
Seared Duck Breast with Carrot Orange Reduction
Rosemary Basted Chicken Breast with Roasted Root Vegetables, and Sausage Gravy
Grilled Norwegian Salmon with a Puttanesca Sauce
Assorted Desserts
Coffee, Decaffeinated Coffee, Tea
\$38.00

Winter

Spiced Tomato Crostini with Mozzarella, Olive Tapenade, and Basil
Blue Cheese and Cranberry Salad Candied Walnuts, Sliced Granny
Smith Apples, Honey Walnut Vinaigrette
Sautéed Brussels Sprouts Nutmeg, Garlic Béchamel Sauce
Cauliflower and Bacon Creamed Fingerling Potatoes
Pan Seared Sea Bass with Marinated Tomato Vinaigrette
Grilled Pork Tenderloin with Roasted Apple and Rosemary Sauce
Grilled Top Sirloin with Red Wine Jus
Assorted Desserts
Regular or Decaffeinated Coffees, Tea or Milk
\$45.00

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Reception Specialties

Cold Canapés

*Items are priced per piece
Minimum order is 25 of any one kind.*

Cold Smoked Salmon Gravlox

Dill Crème Fraîche, Caviar, Brioche
\$2.25 each

Chilled Shrimp Salad and Cucumber

Poached Shrimp, Cilantro, Lemon Zest, Curried Yogurt
\$2.00 each

Prosciutto and Berries

Goat Cheese, Finely Sliced Prosciutto, Macerated Berries,
Crushed Candied Walnuts, Sourdough Croustade
\$2.50 each

Seared Rare Ahi Tuna

Wasabi Crème Fraîche, Chives, Brunoise of Pear
\$2.50 each

Fresh Shucked Oysters

Bloody Mary Relish and Freshly Grated Horseradish
\$2.75 each

Fingerling Potato

Topped with Crème Fraîche, Caviar, Dill
\$2.50 each

Beef Tartar

Horseradish Sour Cream, Radishes, Chive Batons
\$3.50 each

Roasted Beet and Goat Cheese

Oven Roasted Beets, Stickney Hill Goat Cheese, Frisée,
Candied Walnuts
\$2.00 each

Roasted Pork Loin

Lingonberry Jam, Mascarpone, Chive Batons, Brioche
\$2.50 each

Vegetable and Feta "Tartare"

Mincied Red Onion, Crumbled Feta, Cilantro, Tomato,
Garlic Miso Vinaigrette
\$2.25 each

Caesar Salad Canapé

Boquerones, Caesar Aioli, Grated Parmesan, Black Pepper,
Sourdough, Romaine
\$2.25 each

Sushi and Sashimi

*Items are priced per piece
Minimum order is 25 of any one kind.
Served with Wasabi, Pickled Ginger, Spicy Sweet and Sour Sauce, and a Soy Ginger Glaze*

Tuna Poke

With Sesame Seeds, Rice Wine Vinaigrette, and Wasabi
Tobiko
\$3.00 each

Marinated Sea Scallops

With Brunoise of Granny Smith Apples, Wasabi and Ginger
Vinaigrette, and Cilantro
\$3.25 each

Avocado Rolls

Sticky Rice, Pickled Ginger, Nori
\$1.75 each

Hamachi Sushi Roll

Sticky Rice, Radish, Nori, Candied Ginger
\$3.00 each

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Warm Hors d'oeuvres

*Items are priced per piece
Minimum order is 25 of any one kind.*

Mini Beef Wellingtons

Mushroom Duxelle, Horseradish Crème Fraîche, Dill
\$3.00 each

Mini Swedish Meatballs

Lingonberry Jus and Herbs
\$2.75 each

Mini BBQ Meatballs

BBQ Sauce
\$2.25 each

Cabernet Braised Short Rib Tart

Goat Cheese, Chives, Mini Pastry Shell
\$2.75 each

Marinated and Grilled Shrimp Skewers

Pineapple Salsa, Curry Yogurt
\$2.75 each

Mini Crab Cakes

with a Caper Rémoûlade
\$2.50 each

Crab Tartlets

Crab, Crème Fraîche, Herbs, Queso Fresco
\$2.25 each

Shrimp and Chorizo Satay

Ground Tiger Prawn and Chorizo Skewers,
Chilled Chimichurri Sauce, Spicy Sweet and Sour Sauce
\$2.75 each

“Melted” Leek and Fennel Tartlets

Grated Parmesan, Balsamic Glaze
\$2.00 each

Artichoke Crostini

Red Onion, Cream Cheese and Parmesan
\$2.25 each

Spiced Tomato Crostini

Cilantro, Mozzarella, Marinated Tomatoes, Toast Points
\$2.00 each

Mini Brie En Croute

House Made Preserves
\$3.25 each

Spinach and Artichoke Phyllo Crisps

Cream Cheese, Artichoke and Spinach Dip in a
Crispy Phyllo Cup
\$2.00 each

Petite Quiche Loraine

Swiss Cheese and Bacon
\$2.00 each

Caramelized Apple and Blue Cheese

Caramelized Fennel and Onion, Basil, Petite Pastry Shell
\$2.25 each

Red Onion Marmelade and Parmesan Tartlets

Roasted Red Onions, Grated Parmesan, Rosemary
\$1.75 each

Spinach and Cheese Spanakopita

Phyllo Wrapped Cream Cheese, Spinach, and Garlic
\$2.00 each

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Reception Platters

Each Serves Approximately 25 People

Fresh Vegetable Crudités

Local Blue Cheese Dressing
\$65.00

Whole Baked Brie en Croûte

Apple Wedges and Lavash
\$85.00

Seasonal Fruit

Served with a Chilled Seasonal Fruit Yogurt
\$85.00

Artisan Cheese

House Made Chutney's, Preserves and Lavash
\$120.00

Artichoke and Spinach Gratin

Served Hot with Imported Crackers
\$110.00

Cucumber and Tomato Salad

Roasted Red Peppers, Cornichons, Capers, Balsamic Dressing, Frisée, Grated Parmesan, Fresh Herbs
\$65.00

Artisan Potato Puree

Extra Virgin Olive Oil and Cornichon "Mash", Garlic Scented Potato Puree, accompanied with Ground Chorizo and Cilantro, Fine Herbs, Crème Fraîche and Parmigiano-Reggiano
\$105.00

Chilled Beef Tenderloin

Bloody Mary Crème Fraîche, Cornichon and Extra Virgin Olive Oil Potato Salad
\$250.00

Charcuterie

Classic Sausages, Pates, Cured Meats, and Garnishes
\$165.00

Cold Smoked Norwegian Gravlox

Cornichons, Capers, Lemon Crowns, Frisée, and Dill
\$110.00

Steamed Mussels

Fennel and Leek White Wine Broth, Grilled Artisan Bread
\$95.00

Chilled Seafood

Jumbo Shrimp Cocktail, Alaskan Crab Legs with Tarragon Brown Butter
Chilled Mussels with Lemon Gremolata, Salmon Ceviche with Lime Crisps
\$175.00

Sushi

Salmon Ceviche with Tortilla Crisps, Ahi Tuna Poke, Marinated Sea Scallops,
Sashimi of Hamachi, Avocado Rolls served with Pickled Ginger, Wasabi and Dipping Sauces
\$195.00

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Reception Packages

Minimum of 50 People

All packages include three Hor d' oeuvres / Canapé per person

Reception Package I

Salty Cocktail Snacks and Nuts
Artisan Cheese Platter
Fresh Vegetable Crudités
Seasonal Fruit Platter
Shrimp Salad & Cucumber Canapé
Spiced Tomato Crostini
Assorted Sushi Rolls
Coffee and Accompaniments
\$25.00/person

Reception Package II

Artisan Cheese Platter
Fresh Fruit Platter with A Berry Scented Yogurt
Chicken Skewers with a Spicy Peanut Sauce
Jumbo Shrimp Cocktail Platter
Raw Oyster Platter
Braised Beef Short Rib Canapés
with Horseradish Crème
Spiced Tomato Croustade Canapés
Coffee and Accompaniments
\$26.00/person

Reception Package III

Artisan Cheese Platter
Fresh Vegetable Crudités
Jalapeño Marinated Shrimp Skewers
Crab and Artichoke Dip with Warm Bread or Rolls
Fingerling Potato Canapés with Crème Fraîche,
Caviar, and Dill
Baked Brie with Caramelized Apples and Brown Sugar
Beef Tartare Tasting Spoons with Shallot Mignonette,
Horseradish Sour Cream
Coffee and Accompaniments
\$28.00

Reception Package IV

Green Bean Salad Platter with Radish, Feta, Grilled Corn, Black Beans, and Jalapeño Salsa
Assorted Sushi Rolls, and Sashimi
Smoked Salmon Gravlax Platter with Cornichons, Capers, Frisee, Dill, Crème Fraiche, and Crackers
Red Onion Marmalade Tartlets, Quiche Lorraine Tarts
Mini Crab Cakes with Caper Remoulade
Spinach and Cheese Spanokopita
Prosciutto and Berries Canapés with Mascarpone
Jumbo Shrimp Cocktail Platter
Mini Beef Wellingtons with Dill Cream
Coffee and Accompaniments
\$31.00

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Chef's Carving Tables

Minimum 25 Guests

*Chef attendant Fee of \$100.00 for each Table
Served with appropriate Condiments and Breads*

Roast Round of Beef

Assorted Garnishes
\$245.00 – Serves 25

Mustard Rubbed Pork Loin

Assorted Garnishes
\$195.00 – Serves 25

Herb Crusted Beef Tenderloin

Assorted Garnishes
\$250.00 – Serves 20

Roasted Leg of Lamb

Assorted Garnishes
\$225.00 – Serves 20

Maple Glazed Ham

Horseradish Honey Mustard Sauce
\$195.00-Serves 20

Dill Crusted Whole Side of Norwegian Salmon

Dill and Mint Crème Fraiche, Lemon Beurre Blanc
\$225.00-Serves 25

Oven Roasted Turkey Breast

Baked Cranberry Chutney, and a Whole
Grain Mustard Sauce
\$200.00-Serves 20

Chef Attended Stations

Chef attendant Fee of \$100.00 for each Table

Minimum 30 People

Pasta Stations

Selection of Pastas Sautéed to Order
\$12.95 per person

Select one of the following Noodle Types:

Penne
Ziti
Fusilli
Linguini

Select one of the following accompaniments:

Tiger Shrimp and Mussels
Cilantro, Red Onion, and Saffron Mussel Cream

Duck Confit
Oven Dried Tomatoes, Duck Jus, Wild
Mushrooms and Fine Herbs

Grilled Chicken Breast
Roasted Peppers, Tomato Cream Sauce, Parmesan

Vegetable Medley
Herb Oil with Olives

Caramelized Zucchini and Squash
Cherry Tomatoes, Fresh Basil, Chili's,
Extra Virgin Olive Oil

Risotto Station

your choice of

Coconut and Cranberry with Duck Confit
Shrimp and Corn with Tomato Salsa
\$10.95 per person

Pan Roasted Scallop and Shrimp Station

Corn Coulis, Sauteed Asparagus and Tomatoes
\$12.95 per person

Roasted Lamb Chop Station

English Pea and Mint Puree, Pine Nut Cream
Sauce and Mint Oil
\$15.95 per person

Seared Foie Gras Station

Fig Puree, Micro Greens and Frisee Salad,
Balsamic Fluid Gel
\$24.95 per person

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Dessert Tables

Minimum 25 guests

Mini French Pastries

Mini Tartlets, Napoleons, Petit Fours
Locally Roasted Coffee and condiments

\$10/person

Assorted Gourmet Bars

\$23.00/dozen

Assorted Mini Cheesecakes

Strawberry, Caramel, Chocolate

\$20.00/dozen

Fondue and Fruits

Chilled Seasonal Fruits, Warm Chocolate Fondue, Warm Coconut and
Pineapple Fondue, Candied Nuts, Hazelnut Scented Whipped Cream

\$6.50 per person

Baked Cobbler Table

Assortment of Apple Crisps, Blackberry Crisps, Blueberry Crisps,
Whipped Cream, and Mint

\$9.50 per person

Flambé Station

Classic Banana's Flambe or Pineapple Flambe
Served with Crème Fraîche Whipped Cream

\$7.00 per person

Chef Attendant \$100.00 per Chef

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