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# BON APP'TITIT CAIERING <br> AT CARIEON COLIEE 



## AMESSGEEFROM OUR TIEAM

Whether you're ordering lunch for a meeting, afternoon snack break, or a five-course plated dinner - we offer the complete range of services to ensure your event is a stellar success. Our chefs are culinary all-stars, and they love making custom menus, as well as classic comforts, that are not just healthy and delicious, they're locally and humanely sourced.

Bon Appétit catering at Carleton College is committed to presenting foods that appeal to the palate and the eye. Our catering guides are thoughtfully designed to simplify your event planning and give you a feel for our fresh, contemporary menu and service options. Not finding what you are looking for? Use the guide as a starting conversation with our catering team as we are happy to customize a menu for your event.

## CONNECT WITH US

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.

## RESERVE 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/
Contact scheduling services 507.222.4443
Email: scheduling@carleton.edu

## 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 three business days prior to the scheduled event. A minimum of $50 \%$ service charge will be assessed if an event is cancelled with less than a three-business day notice. Cancellations less than 24 hours will be responsible for $100 \%$ of the total invoice.

## PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the event order listing all estimated charges. You will be responsible to review the event order and to confirm all the details listed: event timeline, menu, quantities, budget number, etc. It is necessary that a signed contract be delivered to the Bon Appétit Catering Office for all college related events exceeding $\$ 500.00$. Final event billing is based on final attendance and any additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

## EVENT STAFF|LABOR CHARGES

Service Staff $\$ 35.00$ per hour, 4 hour minimum may apply
Bartender $\$ 45.00$ per hour, 4 hour minimum, includes 1 hour of each set up and tear down
Chef | Carver $\$ 100.00$ per hour, 3 hour minimum

## ALCOHOLIC BEVERAGE SERVICE

Bon Appétit holds the Minnesota Liquor License for serving alcohol on the Carleton campus. All alcohol served on campus must be served and arranged through Bon Appétit. Please contact the catering office at 507.222.4229.

## SALES TAX

Applicable local sales and liquor tax will be added to all food, beverage, labor charges and rental items.

## LEFTOVER FOOD AND BEVERAGES

Due to Minnesota Health Department regulations and policies, all food and beverage are to be consumed on the premise during the scheduled event and removal of leftover food and beverage is prohibited. Food and beverage not consumed during the event become the property of Bon Appétit and cannot be removed from the event site. Bon Appétit does not offer to go boxes and items are not to be personally packaged from event spaces.

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.

## $\downarrow$ 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 ingredients 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.
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## BEVERAGES

## HOT BEVERAGES

Fresh Brewed Peace Coffee
regular or decaffeinated
Assorted Equal Exchange Hot Teas
with hot water
Chai Tea
Hot Chocolate
Apple Cider
COLD BEVERAGES

| Iced Tea | \$12.05 per gallon |
| :--- | ---: |
| Lemonade | $\$ 12.05$ per gallon |
| Orange Juice | $\$ 15.50$ per gallon |
| Sparkling Punch | $\$ 17.25$ per gallon |
| Bottled Fruit Juices | $\$ 2.45$ each |
| Canned Soft Drinks | $\$ 1.30$ each |
| Bottled Water | $\$ 1.30$ each |
| Canned Still Water | $\$ 1.80$ each |
| Canned Bubly Sparkling Water | $\$ 1.80$ each |
| Water Service, Cambro | $\$ 30.00$ |



## BREAKFAST BUFFFES

## KNIGHTS

$\$ 7.60$ per person
10 person minimum, 1 hour
muffins, orange juice, fresh brewed peace coffee, assorted Equal Exchange teas

## NEW YORKER

$\$ 8.35$ 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
$\$ 7.60$ per person
10 person minimum, 1 hour
house-made granola bars, individual yogurt cups, fresh fruit bowl

## BUILD YOUR OWN BREAKFAST

$\$ 13.35$ per person
15 person minimum, 1 hour
muffins, orange juice, fresh brewed Peace coffee and assorted Equal Exchange tea
choice of 2
Cage-free scrambled eggs V, $\downarrow$ G, H
Cage free scrambled eggs with cheese $\mathrm{V}, \downarrow \mathrm{G}, \mathrm{H}$
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 $V$
Spinach and goat cheese quiche V, H, FF
Ham and cheddar quiche FF
Bacon, onion, Swiss quiche H, FF
French toast with creamery butter and syrup V
Pancakes with creamery butter and syrup V
choice of 1
Applewood smoked bacon $\downarrow$ G
Ferndale Market turkey sausage links $\downarrow$ G, FF
Pork sausage links $\downarrow \mathrm{G}$
Vegetarian sausage patties V
Smoked ham $\downarrow$ G
choice of 1
Hash brown potatoes $\downarrow$ G, VG
Roasted sweet potatoes $\downarrow \mathrm{G}$, VG
Breakfast potatoes $\downarrow$ G, VG

Oatmeal with brown sugar and cinnamon $\downarrow$ G, VG

BREAKFAST ALACARTE

15 person minimum
Add a dish to your breakfast menu for an additional cost per person
Smoked Bacon $\downarrow$ G $\$ 3.20$

Pork Sausage Links $\downarrow$ G $\$ 2.40$
Ferndale Market Turkey Sausage Links $\downarrow$ G, FF $\$ 2.40$
Smoked Ham $\downarrow$ G $\$ 2.40$
Vegetarian Sausage Patties V \$3.20
Breakfast Potatoes $\downarrow$ G, VG \$2.10
Breakfast Sweet Potatoes VG, $\downarrow$ G \$2.10
Hash Browns VG, $\downarrow$ G \$2.10
Fresh Fruit Bowl $\downarrow$ G, VG $\$ 3.10$
Whole Fruit \$1.00 Each

Fair Trade Banana \$2.00 Each
Boiled Cage-free Eggs V, $\downarrow$ G $\$ .80$ Each
Yogurt, Fruit, and Granola Parfaits V, $\downarrow$ G \$4.15 Each
Overnight Oats $\mathrm{V}, \downarrow \mathrm{G}$
FRITTATA MINIS $\downarrow G$
minimum of 1 dozen of any variety
frittata minis are priced per dozen
Three Cheese V, $\downarrow \mathrm{G}$
Garden Vegetable V, $\downarrow G$
Roasted Tomato and Herb V, $\downarrow$ G
Sausage and Cheddar $\downarrow G$
Bacon and Swiss $\downarrow$ G
\$16.25
$\$ 16.25$
\$16.25
$\$ 17.30$
$\$ 17.30$


## SANDWICH BOARD

15 person minimum
$\$ 14.10$ per person
sandwiches choice of 3

## TURKEY

Roasted Ferndale Market Turkey FF
chipotle mayonnaise, pepperjack 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
Swiss cheese, house recipe ranch dressing on ciabatta

## BEEF

Roast Beef
provolone cheese, lettuce, house-made Italian dressing on soft French
Gochujang Glazed Beef Wrap
pickled daikon, shaved carrots, sesame marinated cucumbers, lettuce, sweet and smoky soy gochujang glaze

## VEGETARIAN

Mediterranean Vegetable Wrap VG
grilled vegetables, olives, cucumbers, \& lemon hummus
Roasted Red Pepper Hummus VG
cucumber, tomato, spinach
sides choice of 2
Garden fresh green salad with one dressing $\downarrow$ G, VG
Creamy style coleslaw $\downarrow \mathrm{G}, \mathrm{V}$
Caesar salad $\downarrow$ G, V
Garden pasta salad VG
Fruit salad $\downarrow$ G, VG
Quinoa tabbouleh $\downarrow$ G, VG
Kettle chips $\downarrow$ G, VG

## BOXLUNCHES

## BUILD YOUR OWN DELI

$\$ 16.25$ per person
15 person minimum
includes lettuce, tomato, mustard, mayo
bread choice of 2
Spinach wrap
Multi grain
Soft French
meats and vegetables choice of 3
Oven roasted turkey $\downarrow$ G, FF
House-roasted beef $\downarrow \mathrm{G}$
Roasted vegetables $\downarrow$ G, VG
Smoked ham $\downarrow G$
Genoa salami $\downarrow$ G
Classic tuna salad $\downarrow$ G, S
Home-style egg salad $\downarrow$ G, V
Dried cranberry chicken salad $\downarrow \mathrm{G}$
Red pepper hummus $\downarrow$ G, VG
cheese choice of 2
Swiss $\downarrow$ G
Cheddar $\downarrow$ G
Provolone $\downarrow$ G
Pepper jack $\downarrow$ G
salad choice of 2
Garden fresh green salad with one dressing $\downarrow$ G, VG
Creamy style coleslaw $\downarrow \mathrm{G}$, V
Caesar salad $\downarrow$ G,
Garden pasta salad VG
Fruit salad $\downarrow$ G, VG
Quinoa tabbouleh $\downarrow$ G, VG
Kettle chips $\downarrow$ G, VG

## DELI BOX LUNCH

$\$ 10.50$
Includes potato chips, whole fresh fruit, fresh baked cookie, and bottled water
bread choice of 3-1 per sandwich selection
Spinach wrap
Ciabatta
Multi grain
Soft French
sandwiches choice of 3
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

\$11.25
Includes composed salad, whole fresh fruit, fresh baked cookie and bottled water
bread choice of 3-1 per sandwich selection
Spinach wrap
Ciabatta
Multi grain
Soft French
sandwiches choice of 3
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
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

## Substitute bottled water

Canned still water \$1.25
Bubly sparkling water \$1.25

## SUSTAINABLE EXECUTIVE BOX LUNCH

$\$ 13.25$
100\% compostable
Includes composed salad, whole fresh fruit, fresh baked cookie, and canned still water
choices listed above

## ENTREESALLDOS PIATED ORBOXED

## ENTRÉE SALADS

$\$ 10.75$ individually plated
10 person minimum, choice of 2
served with fresh baked roll and creamery butter

## BOXED ENTRÉE SALADS

\$13.50 individually boxed
10 person minimum, choice of 2
served with fresh baked roll and creamery butter, baker select bar and bottled water
Caesar Salad V, $\downarrow$ G upon request
romaine lettuce, house baked croutons, shredded parmesan cheese, Caesar dressing
Carleton Cobb Salad $\downarrow$ 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 $\downarrow$ G, V
romaine lettuce, black beans, grilled sweet corn, petite tomatoes, pickled onions, diced avocado, queso fresco cheese, with a cilantro lime vinaigrette
Strawberry Spinach Salad $\downarrow$ G, V
spinach and mixed greens with seasonal berries, almonds, gorgonzola, shaved fennel,
dried cranberries, raspberry vinaigrette
Chopped Power Salad $\downarrow$ G, VG
spring mix, kale, red cabbage, tomato, radish, sweet potato, sunflower seeds,
marinated chickpeas with a lemon sesame tahini dressing
Mediterranean Salad $\downarrow$ G, V
spinach and arugula, roasted chickpeas, turmeric roasted cauliflower, red pepper, cucumber,
petite tomatoes, olives, red onion, feta cheese, with a Greek dressing
add to entrée salads choice of 1 protein per salad choice
Chicken breast \$2.65
Tofu \$2.60
Shrimp \$4.40
Salmon \$4.40
Grilled steak \$4.45

## SALAD BAR BUFFET

$\$ 18.25$ per person
20 person minimum
Spring greens, smoked ham, grilled julienned chicken, broccoli, shredded cheese, cucumbers, tomato, carrot, diced egg, sunflower seeds, croutons, ranch and vinaigrette dressing, breadsticks

BOWLS

Individually pre-packaged for those on the go
10 person minimum, choice of 2
Grilled Steak Bowl $\downarrow$ G
\$14.65
grilled chimichurri rubbed steak, brown rice, shaved brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, chimichurri dressing
Korean Spiced Grilled Chicken Bowl
$\$ 13.60$
sweet soy marinated chicken breast, cucumbers, carrots, scallions, basil, Napa cabbage,
soba noodles, gochujang vinaigrette
Grilled Wild-caught Salmon Couscous Bowl
\$14.65
pan roasted salmon with couscous, cucumber, arugula, feta, and a yogurt dressing
Falafel Bowl $\downarrow$ G, V
$\$ 10.75$
chickpea falafel, torn romaine, lettuce, red bell pepper, feta, cucumber, sweet onion, cucumber yogurt sauce
Spring Roll in a Bowl $\downarrow$ G, VG
$\$ 10.75$
roasted sesame tofu with rice noodles, Napa and purple cabbage, red pepper, shredded carrot, pea pods tossed in a sweet chili vinaigrette

KNGGHTYSPECLAL BUFFFETS

20 person minimum
Buffets will be set outside of meeting room where guests will be seated beverages will be at a station for self service
no substitutions

CHILI AND CORNBREAD
$\$ 13.25$
Ferndale Market turkey and white bean chili $\downarrow$ G
Vegetarian roasted corn and black bean chili $\downarrow$ G, VG
Shredded cheddar cheese, sour cream, chopped onions
Garden salad with vinaigrette dressing $\downarrow$ G, VG
Cornbread muffins

BAKED POTATO BAR $\downarrow$ G
$\$ 11.75$
butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion, green salad with red wine vinaigrette

MACARONI AND CHEESE BAR
$\$ 13.50$
shredded chicken, cheddar cheese, bacon, steamed broccoli, green onion, mushrooms, green salad with vinaigrette dressing $\downarrow$ G VG

## BUILD A BIUEPLATE

20 person minimum
select one entree and one side, $\$ 14.25$
select two entrees and two sides, $\$ 15.25$
Buffets will be set outside of meeting room where guests will be seated any added beverages will be at a station for self service
no substitutions

## ENTRÉES

Pan-fried chickpea cakes with an apricot chutney $\downarrow$ G, VG
Spicy potato curry
with garbanzo beans, peas, and tomatoes $\downarrow$ G, VG
Garden quinoa loaf
with a roasted tomato sauce $\downarrow \mathrm{G}$, VG
General Tso's tofu $\downarrow$ G, VG
Cavatappi primavera- pasta spirals
with seasonal vegetables in a mushroom sauce VG
Roman style baked polenta
with mozzarella, roasted tomatoes and basil $\downarrow \mathrm{G}$, V
Baked macaroni and cheese $v$
Roasted Ferndale Market turkey
with caramelized apples and onions in a pan jus $\downarrow G$
Honey citrus baked chicken with pan jus $\downarrow$ G
Parmesan crusted chicken with a tomato puree $\downarrow \mathrm{G}$
Caprese chicken
balsamic seared chicken with roasted petite tomatoes basil and fresh mozzarella $\downarrow \mathrm{G}$
Grass-fed beef meatloaf
with mushroom sauce $\downarrow G$
Beef pot roast
with roasted carrots and pan gravy $\downarrow G$
Seared salmon
with a dill cream sauce $\downarrow \mathrm{G}$, S

## BLUE PLATE SIDES

Caesar salad $\downarrow$ G, V
Garden salad with vinaigrette dressing $\downarrow$ G, VG
Steamed broccoli $\downarrow$ G, VG
Seasonal roasted vegetables $\downarrow$ G, VG
Mushroom quinoa pilaf $\downarrow$ G, VG
Minnesota wild rice pilaf $\downarrow$ G, VG
Steamed jasmine rice $\downarrow$ G, VG
Roasted red potatoes $\downarrow$ G, VG
Roasted sweet potatoes $\downarrow$ G, VG

## select 1

Dinner rolls and creamery butter
Cornbread muffins
Breadsticks
select 1
Apple crisp $\downarrow$ G
Key lime bar
Seasonal cobbler
Caramel cheesecake bar
Frosted pumpkin bar
Assorted bars
Assorted cookies

## APPEIIER DISPLAVS

Cheese and Baguette V
selection of domestic cheeses, sliced French baguette
10-15 servings $\$ 31.80$
20-30 servings $\$ 63.60$
40-50 servings $\$ 95.40$
Artisanal Cheeses V
selection of cheeses from local and regional artisans, sliced baguette, and crackers
20-30 servings $\$ 100.00$
40-50 servings $\$ 190.00$
Fresh Fruit $\downarrow$ G, V
selection of cut fruit with honeyed yogurt
10-15 servings \$37.00
20-30 servings $\$ 74.00$
40-50 servings $\$ 111.00$
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 $\$ 68.90$
40-50 servings $\$ 137.80$
Green Grocer $\downarrow$ G, V
selection of fresh vegetables, creamy dill dressing
small serves $25 \$ 53.00$
large serves $50 \$ 106.00$

## Hummus Trio VG

traditional, roasted zucchini, and red pepper hummus with grilled flatbread
small serves $25 \$ 68.90$
large serves $50 \$ 137.80$

## Pinwheel Trio

Ferndale Market turkey
chipotle mayonnaise, pepper jack cheese
roast beef
provolone cheese, herbed aioli
red pepper hummus
cucumber, tomato, carrot VG
small serves $25 \$ 68.90$
large serves $50 \$ 137.80$

## Charcuterie Display

cured meats, seasonal pickled vegetables, moustarda, chutney, and sliced baguette
small serves $25 \$ 100.00$
large serves $50 \$ 190.00$

## COLD HORS DOEUVRES

Hors d'oeuvres sold by 25 or 50 pieces
Sweet Potato Petals $\downarrow$ G, VG
\$43.00, \$86.00
sweet potato petals filled with a black bean hummus topped with tomato jam
Phyllo Tartlet V
\$37.80, \$75.60
brie and wine poached pears in a phyllo shell
Caprese Skewer $\downarrow$ G, V
\$37.80, \$75.60
sweet basil, fresh mozzarella, petite tomato, and balsamic reduction
Mekong Spring Rolls VG
\$37.80, \$75.60
rice paper, cellophane noodles, hoisin sauce, and shredded vegetables with a sweet and spicy dipping sauce
Bruschetta Crostini VG
\$32.50, \$65.00
fresh tomato, sweet basil tossed in olive oil on a toasted crostini topped with
balsamic reduction
Asparagus Spears $\downarrow$ G
\$43.00, \$86.00
prosciutto wrapped grilled asparagus with a balsamic reduction
Goat Cheese Stuffed Dates $\downarrow$ G
\$46.25, \$92.50
goat cheese stuffed dates wrapped in Hidden Streams bacon
Shrimp and Pea Crostini
\$43.00, \$86.00
toasted crostini topped with sweet pea puree and marinated shrimp
Salmon and Cucumber Bite $\downarrow$ G
\$43.00, \$86.00
smoked salmon on a crisp cucumber with Boursin cheese

WARM HORS DOOEUVRES

Hors d'oeuvres sold by 25 or 50 pieces
Spanakopita V
\$43.00, \$86.00
spinach and feta wrapped in phyllo dough
Teriyaki Chicken Skewers $\downarrow \mathrm{G}$
\$48.25, \$96.50
teriyaki seasoned chicken with sesame and scallion
Beef Bulgogi Phyllo Cups
\$48.25, \$96.50
Korean barbecue glazed beef with scallion and cilantro
Bacon Wrapped Shrimp $\downarrow$ G, S
\$53.50, \$107.00
maple glazed bacon wrapped shrimp served with rooster mayo
Chicken Blue Bites $\downarrow \mathrm{G}$
\$48.25, \$96.50
grilled chicken with creamy blue cheese, wrapped in maple infused bacon
Honey Sriracha Chicken Wonton Cups
\$48.25, \$96.50
Herbed Vegetable Fritter $\downarrow$ G, VG
\$37.80, \$75.60
with green chutney

## PLATED ENTREESS

Includes seasonal salad and fresh baked dinner rolls with creamery butter
Grilled Butter Chicken $\downarrow$ G
$\$ 19.40$
tandoori spiced, yogurt and tomatoes braised with wilted spinach, steamed basmati rice
Herb Roasted Wing Tip Breast of Chicken $\downarrow$ G
\$20.50
with roasted asparagus, crisp smashed fingerling potatoes and lemon pan jus
Braised Short Ribs $\downarrow$ G
\$29.25
red wine demi-glace, crispy shallots, with herbed buttermilk mashed potatoes,
garlic and lemon zest sautéed green beans
Grilled Tenderloin $\downarrow G$
$\$ 42.00$
grilled mushrooms, tomato compound butter, parmesan and cheesy potato aligoté,
roasted brussels sprouts with golden raisins
Grilled Wild Salmon $\downarrow$ G, S
\$25.50
parsley and lemon gremolata, roasted red pepper, artichoke potato confit, grilled asparagus
Pan Roasted Salmon $\downarrow$ G, S
\$25.50
ginger mirin glazed, brown sugar soy whipped sweet potatoes, miso roasted vegetables
Garlic Lemon Asparagus Risotto $\downarrow \mathrm{G}$, V
\$18.10
parmigiano Reggiano cheese, roasted cherry tomatoes
Chickpea and Vegetable Tagine VG
$\$ 18.10$
apricot couscous

## BUFFESEEECIONS

20 person minimum on all buffets

## ALL AMERICAN PICNIC

$\$ 18.90$
Cheese, lettuce, tomato, onions, pickles, rolls, and condiments
Grass-fed beef hamburgers $\downarrow G$
Malibu vegan burgers VG
Grilled chicken breast $\downarrow \mathrm{G}$
Red wine vinegar-based potato salad $\downarrow$ G, VG
Coleslaw $\downarrow$ G, V
Potato chips $\downarrow$ G, VG

## FEAST FROM THE EAST

\$21.00
General Tso chicken $\downarrow$ G
Pan-fried sesame garlic tofu $\downarrow$ G, VG
Vegetable fried rice $\downarrow \mathrm{G}$, V
Herb and green salad with sweet chili lime dressing $\downarrow$ G, VG
Grilled flatbread, fresh chilies, cilantro leaves V

## DISHES OF INDIA

$\$ 21.00$
Chicken tikka $\downarrow$ G
Vegetable sweet potato curry $\downarrow$ G, VG
Coconut basmati rice $\downarrow$ G, VG
Green beans with paneer $\downarrow \mathrm{G}$,
Cucumber, onion, and tomato salad $\mathrm{V}, \downarrow \mathrm{G}$, VG
Cucumber raita $\downarrow \mathrm{G}, \mathrm{V}$
Naan VG

## TAQUERIA

$\$ 19.40$
Smoked chipotle grilled chicken $\downarrow \mathrm{G}$
Adobo grilled vegetables $\downarrow$ G, VG
Corn tortilla $\downarrow$ G, VG
Flour tortillas VG
Spanish rice $\downarrow$ G, VG
Mixed green salad with chiles, cucumbers, tomatoes with tequila dressing $\downarrow \mathrm{G}, \mathrm{VG}$
Pico de gallo and roasted tomato salsa $\downarrow$ G, VG
Sour cream, shredded lettuce, shredded cheese, green onions

## WESTERN MEDITERRANEAN

## \$22.55

Grilled tomato rosemary wild-caught salmon with a lemon butter sauce $\downarrow \mathrm{G}$, S
Roasted chicken breast with a roasted red pepper cream sauce $\downarrow \mathrm{G}$
Saffron rice pilaf $\downarrow$ G, VG
Sautéed summer squash and carrots with oven roasted cherry tomatoes $\downarrow$ G, VG
Green salad with cucumber, tomato, and red wine vinaigrette $\downarrow$ G, VG
Feta cheese, tzatziki, and warm pita bread $V$

## HEARTLAND PRAIRIE

\$20.50
Citrus roasted Ferndale Market turkey breast with pan jus $\downarrow$ G, FF
Thyme roasted tofu with a cranberry apple chutney $\downarrow \mathrm{G}$, VG
Herb roasted Yukon potatoes, sweet potatoes and butternut squash $\downarrow$ G, VG Steamed green beans $\downarrow$ G, VG
Mixed green salad with tomato, cucumber and buttermilk dressing $\downarrow \mathrm{G}, \mathrm{V}$
Assorted dinner rolls and creamery butter

## TOUR OF ITALY

$\$ 18.90$
Baked lasagna with Italian sausage FF
Fettuccini with alfredo sauce V, FF
Roasted zucchini and tomatoes $\downarrow \mathrm{G}$, VG
Mesclun green, spinach and balsamic vinaigrette $\downarrow$ G, VG
Caprese salad with basil, mozzarella, and tomatoes $\downarrow \mathrm{G}$, V
Fresh baked breadsticks

## NUTTING HOUSE

## \$29.95

Seasonal greens, shaved carrots, fennel beets, cucumbers, radish, Dijon vinaigrette $\downarrow$ G, VG
Grilled tenderloin with brandy peppercorn sauce $\downarrow G$
Braised portobello $\downarrow$ G, VG
Rosemary glazed baby carrots $\downarrow$ G, VG
Shallot tarragon roasted potatoes $\downarrow$ G, VG
Assorted dinner rolls with creamery butter

## TASTE OF MINNESOTA

\$23.65
Wingtip chicken breast with cranberry chutney $\downarrow G$
Mushroom tater tot hot dish $\downarrow$ G, VG
Minnesota wild rice $\downarrow \mathrm{G}$, VG
Green top carrots $\downarrow$ G, VG
Green salad, tomato, cucumber, and buttermilk dressing $\downarrow \mathrm{G}, \mathrm{V}$
Assorted dinner rolls with creamery butter
\$4.50 each
Vanilla Cheesecake V
fresh berries
Apricot Glazed Fruit Tart V
sweet pastry cream
House-made Apple Crisp $\downarrow$ G, V
vanilla whipped cream
Chocolate Decadence Torte $\downarrow$ G, V
sea salt caramel sauce
Limoncello Cake V
raspberry mascarpone, lemon curd
Mocha Layer Cake V
espresso whipped cream, chocolate curls, and chocolate caraque
Blackberry Bundt Cake VG
basil coulis
Lemon Panna Cotta $\downarrow G$
sugar rim and candied lemon peel

## SNACUS

10 person minimum
Granola Bars $\downarrow$ G, VG
\$2.25
individually wrapped
House-made Trail Mix $\downarrow$ G, VG
\$3.50
peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces, dried cranberries

Sweet and Salty V
\$2.85
equal measures of trail mix, goldfish, and dry fruit
Yogurt, Fruit, and Granola Parfaits $\downarrow \mathrm{G}$, V
\$4.15

## SNACK CUPS

15 person minimum
Meat and Cheese Protein Cup $\downarrow$ G
\$4.95
salami, cheese, dried fruit
Vegetarian Antipasto $\downarrow \mathrm{G}$, V
\$3.95
marinated olives and artichoke, pesto mozzarella, balsamic roasted vegetables
Vegan Antipasto $\downarrow$ G, VG
\$3.75
marinated olives and artichokes, balsamic roasted vegetables, herbed chickpeas
Mixed Berry Cup with House-made Granola Clusters $\downarrow$ G, VG
\$3.75
Marinated Melon Cup $\downarrow$ G, VG
\$3.75

NOTE

BON APPÉTIT
MANAGEMENT COMPANY
food service for a sustainable future ${ }^{\circledR}$

