

CORPORATE Menu



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Our catering sales staff will skillfully guide you through the many choices and options available to make your event memorable.

While reviewing the menu, please keep in mind that our chef enjoys creating customized menus and can accommodate any special menu request. Please speak with your Catering Manager for menu ideas.

The Earle Brown Heritage Center has a breathtaking courtyard with both a large and a small fountain. The courtyard is the perfect location for your corporate team building event or employee appreciation event.

SUSTAINABILITY INITIATIVES

Our industry is facing rapid demand for services that have a meaningful sense of environmental and social responsibility. Studies consistently reinforce that American consumers are integrating "sustainable" values into their daily lifestyles. The origin of food, how and where it is produced, can be top of mind for our guests and our clients. Earle Brown Heritage Center is committed to offering foods that are earth, body and community friendly.

Our Commitment

We believe that the health of our ecosystem is directly connected to the health of our communities and people who live in them. Acting responsibly is part of our company DNA, and we are committed to offering policies and solutions that are both immediately visible and sustainable over the long term. In support of that position, we are committed to the following:

- Buying local products to support family farms
- Serving seafood that comes from sustainable sources
- Promoting Certified Humane cage-free eggs
- Purchasing poultry produced without the routine use of human antibiotics
- Providing milk that is free of artificial growth hormones
- Implementing waste reduction practices to minimize environmental impact
- Offering packaging made from renewable resources
- Featuring local and sustainable coffee



FIT | MEETING WELL™

Committed to the health and well-being of our customers and clients, Earle Brown Heritage Center is introducing Meeting Well,™ a program created, managed and trademarked by the American Cancer Society® (ACS) to encourage a healthier workplace. Offering suggestions and tips to plan healthy meetings and events, our new FIT menu incorporates several changes to include more nutritious meals and snacks to give our guests additional wellness options that promote productivity, energy and are designed to increase overall health.

In addition to healthier food options, FIT includes recommended portion sizes to help reduce calorie consumption, fatigue and general food waste. We have created and tested over 3,980 menu items that have been approved and follow our strict guidelines. Let your Catering Manager know if you would like to explore more FIT options.

	FULL MEAL OR COMBO PLATE	ENTRÉE ONLY	SIDE DISH	12 FL. OZ. SOUP
Calories	600 or less	400 or less	250 or less	300 or less
Total Fat (g)	25 or less	20 or less	5 or less	3 or less
Saturated Fat and Natural Trans Fat (g) Combined *	5 or less	5 or less	2 or less	3 or less
Sodium (mg)	600 or less	600 or less	250 or less	750 or less

* Criteria for artificial trans fat is 0g.

FIT This icon designates a FIT menu item.

BREAKFAST À LA CARTE



Fruits & Yogurts

WHOLE FRESH FRUIT 🌱 🥥 FIT

\$2.00 Per piece (25 piece minimum)

FRESH CUT FRUIT & BERRIES 🌱 🥥 FIT

\$5.00 Per guest

YOGURT Also available individually packaged 🌱

\$4.00 Per guest

BUILD YOUR OWN YOGURT PARFAIT

Yogurt, fruit, house-made granola 🌱

\$5.00 Per guest



Breakfast Pastry & Bread

CROISSANTS, MUFFIN, DANISH 🥥

\$31.00/Dozen

ASSORTED SCONES

\$31.00/Dozen

BAGELS Cream cheese

\$31.00/Dozen

BREAKFAST BREADS

\$31.00/Dozen

CINNAMON ROLLS

\$31.00/Dozen

CARAMEL ROLLS

\$31.00/Dozen

Eggs

FLUFFY SCRAMBLED EGGS 🌱 🥥

\$5.00 Per guest

SCRAMBLED EGG, CHEDDAR, CHIVE 🌱

\$5.00 Per guest

HAM & SWISS FRITTATA 🌱

\$5.00 Per guest

LEEK & GRUYERE QUICHE

\$5.00 Per guest

HARD BOILED EGGS 🌱 🥥

\$3.00 Per piece



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🌱 Made without gluten ingredients

🥥 Made without dairy ingredients

🥥 Made with nuts

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BREAKFAST À LA CARTE

Breakfast Sandwiches

ENGLISH MUFFIN, BISCUIT OR CROISSANT

With Egg, and cheese—choose sausage, ham, or bacon

\$6.00 Per guest

BREAKFAST BURRITO

Egg, black bean, salsa, cheddar cheese—add sausage, ham, or bacon

\$6.00 Per guest



Meats

SMOKED BACON 🌱 🥚

\$5.00 Per guest

SAUSAGE LINKS OR PATTY 🌱 🥚

\$5.00 Per guest

CURED HAM 🌱 🥚

\$5.00 Per guest

TURKEY BACON 🌱 🥚

\$5.00 Per guest



Potato

HASH BROWNS 🌱 🥚

\$4.00 Per guest

SEASONED AMERICAN FRIES 🌱 🥚

\$4.00 Per guest

POTATO O'BRIEN 🌱 🥚

\$4.00 Per guest



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PLATED BREAKFAST

Plated Breakfast includes a basket of assorted pastries per table.

All plates come with a seasonal fruit garnish, Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Assorted Juices.

American

SCRAMBLED EGGS (F) (N)

APPLEWOOD SMOKED BACON OR SAUSAGE LINKS (F) (N)

BREAKFAST POTATO Shallot butter (F)

\$14.00 Per guest

French Toast

THICK SLICED CHALLAH BREAD

CINNAMON BUTTER Local maple syrup (F)

APPLEWOOD SMOKED BACON

\$15.00 Per guest

Frittata

SUNDRIED TOMATO Asiago (F)

APPLEWOOD SMOKED BACON (F) (N)

SAUTÉED YUKON GOLD POTATO Wilted spinach (F) (N)

\$15.00 Per guest



Benedict

POACHED EGGS (F) (N)

SLICED COUNTRY HAM (F) (N)

TOASTED ENGLISH MUFFINS

HOLLANDAISE SAUCE (F)

HASH BROWNS (F) (N)

\$16.00 Per guest

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BREAKFAST BUFFETS

Buffets include Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Assorted Juices.

Classic All American

FRESH BAKED MUFFINS, DANISH, CROISSANTS 🌾

FRESH CUT FRUIT & BERRIES 🌾 🥥 FIT

\$14.00 Per guest

All American

CHIVE SCRAMBLED EGGS 🌾 🥥

BREAKFAST POTATO Fresh herbs, shallot butter 🌾

BACON & SAUSAGE LINKS Applewood smoked 🌾 🥥

FRESH FRUIT & BERRY DISPLAY 🌾 🥥 FIT

FRESH BAKED MUFFINS, DANISH, CROISSANTS 🥥

\$17.00 Per guest

The Charleston

FLUFFY SCRAMBLED EGGS 🌾 🥥

WAFFLES Brown sugar butter

APPLEWOOD SMOKED BACON & PULLED PORK 🌾 🥥

SWEET POTATO HASH Pepper, green onion 🌾 🥥

CORN GRITS Cheddar cheese 🌾

FRESH WATERMELON & CANTALOUPE FRUIT SALAD 🌾 🥥 FIT

COFFEE CAKES & CORN BREAD MUFFINS

Honey butter

\$21.00 Per guest

The Bistro

LEEK & GRUYERE FRITTATA 🌾

APPLEWOOD SMOKED BACON & SLICED COUNTRY HAM 🌾 🥥

LYONNAISE POTATO 🌾 🥥

FRESH FRUIT & BERRY DISPLAY FIT

FRESH BAKED MUFFINS, SCONES, & CROISSANT 🥥

HOUSE-MADE GRANOLA Yogurt 🌾 FIT

\$18.00 Per guest

The Baja

SCRAMBLED EGG Red peppers, green onion 🌾 🥥

ROASTED NEW POTATO Chipotle, Monterey jack cheese 🌾

APPLEWOOD SMOKED BACON & GRILLED HAM STEAKS 🌾 🥥

FRESH PICO DE GALLO Sour cream, cheddar cheese 🌾 FIT

WARM CORN & FLOUR TORTILLAS

FRESH FRUIT SALAD Lime, mint 🌾 🥥 FIT

FRESH BAKED MUFFINS, CROISSANT, CINNAMON ROLLS 🥥

\$19.00 Per guest

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PLATED LUNCH

Plated Lunch includes choice of Salad or Soup, Freshly Baked Dinner Rolls and Herb Butter, Entrée, Chef's choice of seasonal vegetables, and Dessert.

All plates come with Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea selection, and Iced Tea.

Plated Salads

SIMPLE GREEN SALAD Balsamic vinaigrette, cherry tomato, cucumber, shaved carrot 🌱 🥛 **FIT**

CLASSIC CAESAR SALAD Romaine, focaccia croutons, Grana Padano **FIT**

VEGETARIAN WEDGE SALAD Tomato, cucumber, local blue cheese crumbles, green goddess dressing 🌱

WATERMELON SALAD Mache lettuce, feta cheese, watermelon, white balsamic vinaigrette 🌱 **FIT**

Soup

CHICKEN WILD RICE 🌱

BUTTERNUT SQUASH BISQUE Pumpkin seed oil 🌱 **FIT**

MINESTRONE Basil pesto **FIT**

TOMATO BISQUE 🌱

BEEF & BARLEY Wild mushrooms 🥛 **FIT**



Plated Desserts

CARROT ZUCCHINI CAKE Yogurt frosting **FIT**

ESPRESSO FLOURLESS CHOCOLATE TORTE
Classic dark chocolate, espresso syrup 🥛

TRIO OF PROFITEROLES Cream puffs, seasonal flavors

CLASSIC FRUIT TART Lemon curd, berries

VANILLA BEAN CHEESECAKE Mixed berry topping

BLACK & WHITE CAKE Chocolate sponge cake, vanilla buttercream 🥛

BANANA NUT CARAMEL TORTE Banana nut cake, walnuts, caramel filling 🌱

KEY LIME PIE Classic lime custard, meringue

MAPLE BREAD PUDDING Brioche, local maple syrup

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Vegetarian Entrées

BUTTERNUT SQUASH RAVIOLI Sage brown butter, asiago cheese, wilted kale, balsamic syrup
\$24.00 Per guest

VEGAN BRAISED PORTOBELLO Napa cabbage, ginger, soy, jasmine rice, green curry broth   **FIT**
\$23.00 Per guest

WILD MUSHROOM LASAGNA Four cheese blend, marinara sauce  
\$24.00 Per guest

GRILLED VEGETABLE NAPOLEON Eggplant, zucchini, tomato, fresh mozzarella, basil oil, spaghetti squash   **FIT**
\$23.00 Per guest

ROASTED VEGETABLE RISOTTO Sun dried tomato risotto, roasted cauliflower, zucchini, wilted spinach
\$23.00 Per guest



Chicken Entrées

HERB GRILLED CHICKEN BREAST Parmesan cream sauce, roasted red potato 
\$25.00 Per guest

ROASTED CHICKEN Grilled summer vegetable, Yukon gold potato, asiago-basil butter 
\$25.00 Per guest

HERB CRUSTED CHICKEN Tallegio and chive risotto, porcini scented jus lie 
\$26.00 Per guest

PAN SEARED CHICKEN Fresh herb cream sauce, wild rice pilaf, roasted root vegetable 
\$26.00 Per guest

ROASTED CHICKEN BREAST Port wine-currant compote, sea salt creamer potato  
\$25.00 Per guest



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Beef Entrées

GRILLED SIRLOIN 6oz-merlot demi-glace, smashed baby Yukon gold potato, wilted kale, black garlic 🌱 🍳
\$29.00 Per guest

WILD RICE MEATLOAF Ames farm honey, bushel boy tomato ketchup, mashed potato
\$26.00 Per guest

BRAISED BEEF BRISKET Fennel and tomato marmalade, buttermilk whipped potato 🌱 🍳
\$26.00 Per guest

BLACKENED GRILLED FLANK STEAK Gorgonzola demi-glace, dirty rice 🌱
\$27.00 Per guest

BALSAMIC BRAISED SHORT RIBS Thyme pan jus reduction, roasted Yukon gold potato 🌱 🍳
\$29.00 Per guest

Pork Entrées

HERB CRUSTED ROAST PORK LOIN Dijon cream sauce, roasted red bliss potato 🌱
\$25.00 Per guest

GRILLED PORK CHOP Honey and golden bbq glaze, fennel-apple slaw, au gratin potato 🌱 🍳
\$26.00 Per guest

GRILLED BONELESS PORK CHOP Honey crisp apple butter, wild rice pilaf 🌱 🍳
\$25.00 Per guest

TELLICHERRY CRUSTED PORK TENDERLOIN Charred Vidalia onion demi-glace, herb risotto 🌱
\$27.00 Per guest



Fish Entrées

SAUTÉED SALMON Meyer lemon cream sauce, fennel, herbed farro pilaf
\$26.00 Per guest

PANKO CRUSTED WALLEYE Sweet corn cream sauce, parsnip and carrot rice pilaf
\$28.00 Per guest

PAN SEARED TILAPIA Chorizo vinaigrette, charred peppers, citrus risotto 🌱 🍳
\$25.00 Per guest

MISO GLAZED COD Bhutanese red rice, baby bok choy
\$25.00 Per guest 🌱 🍳 FIT

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LUNCH BUFFETS

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Picnic

MIXED GREEN SALAD Grape tomato, cucumber, red onion, buttermilk ranch dressing **FIT**

CLASSIC MACARONI SALAD 

TRADITIONAL POTATO SALAD  

GRILLED HAMBURGERS  

GRILLED CHICKEN BREAST   **FIT**

BEER BRAISED BRATWURST 

LETTUCE, TOMATO, ONION, MAYONNAISE, MUSTARD, DILL PICKLE SPEARS, BUNS  

CHEDDAR, SWISS, PROVOLONE 

GRILLED VEGETABLE MEDLEY   **FIT**

SEASONAL TRIFLE

LEMON MERINGUE TORTE Lemon curd, vanilla cake, toasted meringue frosting

\$27.00 Per guest



The Baja Buffet

CAESAR SALAD Ancho Caesar dressing, romaine, crouton 

MIXED GREENS Jicama, radish, tomato, cilantro lime dressing   **FIT**

ROASTED CORN & BLACK BEAN SALAD
Tomatillo, peppers   **FIT**

CARNE ASADA Grilled flank steak, citrus, chilis   **FIT**

CHICKEN TINGA Chipotle braised chicken, onion, garlic  

SPANISH RICE   **FIT**

REFRIED BEANS   **FIT**

PICO DE GALLO Sour cream, tortilla chips, guacamole  **FIT**

TRES LECHE CAKE Classic sponge cake, three milks, caramel

CLASSIC FLAN Baked caramel custard 

\$27.00 Per guest



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LUNCH BUFFETS

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Minnesota Iron Range Buffet

CHOPPED VEGETABLE SALAD Romaine, red wine vinaigrette (GF) (F) (FIT)

MACARONI SALAD Sweet onions, celery, scallion mayonnaise (GF) (F)

ROASTED TURKEY BREAST Pan gravy (GF) (F) (FIT)

MINNESOTA WILD RICE MEATLOAF Ames farm honey, bushel boy tomato

YUKON GOLD BUTTERMILK MASHED POTATO (GF)

PEAS & CARROTS (GF) (F) (FIT)

CHOCOLATE SALTED CARAMEL TORTE (F)

ANGEL FOOD CAKE Mixed berries (FIT)

\$26.00 Per guest



New York Deli Buffet

SPINACH SALAD Roasted tomato, gorgonzola cheese, red onion

HOUSE MADE POTATO CHIPS (GF) (F)

SALAMI Capicola, smoked ham, provolone, roasted peppers, hoagie roll

ROAST TURKEY Provolone, Russian dressing, romaine, onion roll

PASTRAMI Swiss, stone ground mustard, rye bread

GRILLED VEGETABLE Basil cream cheese, potato roll

RED BLISS POTATO SALAD Cornichon, dill, Dijon, mayonnaise (GF) (F)

DELI STYLE COLE SLAW-CABBAGE Red wine vinegar, toasted caraway seed (GF) (F)

SEASONAL CHEESECAKE NY style cheesecake, seasonal fruit toppings

CHOCOLATE CRUNCH TORTE Layered chocolate cake, rice crunch (F)

Choose three sandwiches
\$26.00 Per guest



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Midwest BBQ

WILD RICE SALAD Craisins, asparagus, red onion, cherry vinaigrette 🌾 🥛 **FIT**

BUTTER LETTUCE SALAD Green apples, chive, aged cheddar, cider vinaigrette 🌾

SAINT LOUIS PORK RIBS Classic BBQ sauce 🌾 🥛

“SHAKE & BAKE” DRY RUBBED CHICKEN DRUMSTICKS 🌾 🥛

SMASHED CREAMER POTATO Sea salt, rosemary, thyme 🌾 🥛

ROASTED SUMMER VEGETABLE 🌾 🥛 **FIT**

MAKERS MARK PECAN PIE Spiced whipped cream 🥛

STRAWBERRY CREAM TORTE Vanilla layer cake, fresh strawberry filling

\$27.00 Per guest

Silk Road Buffet

CUCUMBER SALAD Ginger, sesame, rice wine vinegar 🌾 🥛 **FIT**

DAN-DAN NOODLES Peanuts, chili, peppers, onion, lime 🌾

ROASTED PORK SPARE RIBS Sherry, honey, five spice 🌾 🥛

SZECHUAN CHICKEN Onion, peppers, peppercorn sauce

VEGETABLE FRIED RICE 🌾 🥛

SPICY GREEN BEANS Fermented cabbage, fried onion 🌾 🥛 **FIT**

MANGO RICE PUDDING Coconut milk, fresh mango 🌾

LEMONGRASS & LIME CRÈME BRULÉE

Lime custard 🌾

\$28.00 Per guest



The Venetian Buffet

PANZANELLA SALAD Ciabatta, basil, roasted sweet pepper, tomato, cucumber, champagne vinaigrette 🥛

CAESAR SALAD Romaine, focaccia crouton, dressing, Grana Padano 🥛

CHICKEN MARSALA Cremini mushroom, marsala wine demi-glaze 🌾 🥛 **FIT**

ROAST PORK LOIN ALLA “PORCHETTA” Fennel seed, garlic, herbs, juniper berry, natural pan jus 🌾 🥛

BLISTERED CHERRY TOMATO RIGATONI Fresh basil, asiago cheese

ROASTED YUKON GOLD POTATO Oregano oil 🌾 🥛

GARLIC ROASTED CAULIFLOWER Capers, toasted breadcrumbs 🌾 🥛 **FIT**

PEAR RICOTTA MOUSSE CAKE Roasted pears, honey, ricotta cheese

CHOCOLATE & BERRY TIRAMISU Lady fingers, dark chocolate, fresh berries 🥛

Italian sausage and/or fettuccini alfredo always substitute main options
\$28.00 Per guest

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LUNCH BUFFETS

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For information on FIT buffets, see page 3.



FIT Buffet - Southwest FIT

CORN SALAD Jicama, honey lime dressing  

SPINACH SALAD Radish, cucumber, orange chili dressing  

ROAST PORK LOIN Adobo rubbed, and tomatillo-poblano sauce  

SOUTHWEST SPICED CHICKEN BREAST  

CILANTRO BROWN RICE  

CUMIN GRILLED SQUASH Fresh herbs  

QUINOA CHOCOLATE ALMOND CAKE Low fat chocolate cake, almond filling 

\$27.00 Per guest

FIT Buffet - Pacific Northwest FIT

MIXED GREEN SALAD Apples, grapes, sunflower seeds, apple vinaigrette  

GRILLED ROMAINE SALAD Pickled red onion, buttermilk dressing 

GRILLED SALMON Tarragon marinade  

TURKEY SCALOPPINI Balsamic reduction, fresh rosemary  

ROASTED RED POTATO Dijon, fresh herb  

ROASTED BABY CARROTS Thyme glaze  

GRILLED CINNAMON PEACH NAPOLEON
Crispy phyllo, dark rum, peaches, spices

\$28.00 Per guest

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For information on FIT buffets, see page 3.

FIT Buffet - Mediterranean FIT

MEDITERRANEAN FLAT BREADS 

TABBOULEH SALAD Parsley, lemon 

MIXED GREEN SALAD Spring onion, radish, orange vinaigrette  

ROAST CHICKEN Fresh rosemary, cracked olives, balsamic  

ROASTED COD Braised tomato, roasted garlic  

CRISPY FINGERLING POTATO Harissa oil  

BROCCOLINI Lemon infused olive oil  

RICOTTA CHEESECAKE Low fat, fresh berries

\$27.00 Per guest



FIT Buffet - St. Anthony FIT

GARDEN SALAD Tomato, herb dressing  

BULGAR WHEAT SALAD Garbanzo beans, roasted garlic 

GRILLED FLANK STEAK Fresh rosemary, honey glaze  

BAKED TILAPIA Pepper relish  

CILANTRO RICE Lime, avocado  

ROASTED BRUSSEL SPROUTS Honey, sesame  

CHOCOLATE ANGEL FOOD CAKE Fresh berries   

\$27.00 Per guest



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BOX LUNCH

Box Lunch includes Potato Chips, choice of one Side and one Dessert per Sandwich variety, served with choice of one assorted soda or bottled water per guest.

Sandwiches

Choose up to 3 varieties

ROAST BEEF Brioche roll, havarti, watercress, horseradish crème

ROAST TURKEY Ciabatta, triple crème brie, cranberry relish, mixed greens

CURRIED CHICKEN SALAD Croissant, dried apricot, mixed greens

GRILLED CHICKEN BREAST Kaiser roll, green goddess aioli, romaine

ROASTED TURKEY WRAP Honey crisp apple relish, provolone cheese, chive mayonnaise, spinach

SMOKED HAM, KAISER ROLL Cheddar, herb mustard, arugula

ROASTED VEGETABLE WRAP Zucchini, squash, peppers, peppadew chili pepper aioli 

CAPRESE SANDWICH-CIABATTA ROLL Roasted tomato, basil, fresh mozzarella, baby lettuce


\$22.00 Per guest

Minimum order of 25 per sandwich variety for large groups




Salads

CLASSIC CHICKEN CAESAR SALAD Grilled chicken breast, romaine lettuce, shaved parmesan, crouton, Caesar dressing

GREEK CHICKEN SALAD Roasted chicken breast, roasted peppers, olive, tomato, feta cheese, cucumber, oregano vinaigrette  **FIT**

SPINACH SALAD Sliced strawberry, red onion, toasted almonds, poppy seed dressing    **FIT**

CHOPPED SALAD Romaine, bacon, local blue cheese, tomato, hardboiled egg, cucumber, red onion, red wine vinaigrette 



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BOX LUNCH

Box Lunch includes Potato Chips, choice of one Side and one Dessert per Sandwich variety, served with choice of one assorted soda or bottled water per guest.

Sides | Choice of One

CREAMY COLESLAW Classic tangy slaw dressing

MACARONI SALAD Herb mayonnaise, celery, vidalia onion 

PENNE PASTA SALAD Sundried tomato vinaigrette, goat cheese, roasted peppers

RED POTATO SALAD Dill mayonnaise, celery, hardboiled egg  

FARRO SALAD Zucchini squash, chive, lemon vinaigrette  **FIT**

FRESH FRUIT SALAD   **FIT**

Desserts | Choice of One

HOUSE-MADE BROWNIES

CHOCOLATE CHIP COOKIE

RICE KRISPY BAR

KAKOOKIE-VEGAN/GLUTEN COOKIE
(add \$2.50 per kakookie)



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À LA CARTE BREAK SERVICES

Snacks

ASSORTED HOUSE-MADE COOKIES

\$26.95/Dozen

HOUSE-MADE BROWNIES & BARS

\$28.95/Dozen

HOUSE-MADE POTATO CHIPS With dip

\$55.00, Serves approximately 25 guests

TORTILLA CHIPS With fresh pico de gallo and guacamole

\$75.00, Serves approximately 25 guests

SPICY CHIPOTLE PEANUTS

\$70.00, Serves approximately 25 guests

SNACK MIX

\$55.00, Serves approximately 25 guests

PRETZELS

\$55.00, Serves approximately 25 guests

ENERGY BITES

\$25.00/Dozen

FIT Snacks

OATMEAL COOKIE SANDWICH Vanilla buttercream

\$23.95/Dozen

BERRY & GRANOLA PARFAITS

\$28.95/Dozen

RASPBERRY OR LEMON BARS

\$25.95/Dozen

DARK CHOCOLATE COVERED STRAWBERRIES

\$31.95/Dozen



Beverages

FRESHLY BREWED CARIBOU COFFEE

Regular and Decaf

\$35.95/Gallon

LEMONADE

\$26.95/Gallon

ICED TEA

\$26.95/Gallon

HERBAL TEA DISPLAY With lemon and honey

\$34.95/Gallon

ASSORTED JUICES

\$28.95/Gallon

HOT APPLE CIDER With cinnamon sticks

\$29.95/Gallon

HOT CHOCOLATE With marshmallows for topping

\$28.95/Gallon

ASSORTED REGULAR & DIET SOFT DRINKS

\$2.95 Each

INFUSED WATER

\$12.00/Gallon, 3 gallon minimum

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 Made with nuts

 Produced in facility that processes nuts

À LA CARTE BREAK SERVICES

Veracruz

HOUSE-MADE TORTILLA CHIPS 🌾 🥥

SALSA, PICO DE GALLO, SALSA VERDE 🌾 🥥 FIT

SEASONED SOUR CREAM 🌾

REFRIED BEAN DIP (Warm) 🌾 🥥 FIT

CHURROS Chocolate dipping sauce

\$10.00 Per Guest

The Dip It

HUMMUS 🌾 🥥 FIT

BABA GHANOUSH (Eggplant dip) FIT

CHIPOTLE BLACK BEAN DIP 🌾 🥥 FIT

FRENCH ONION DIP 🌾 🥥

SOUTHWEST SOUR CREAM DIP 🌾

HOUSEMADE POTATO CHIPS, PITA CHIPS,
TORTILLA CHIPS 🌾

SNICKERDOODLE SANDWICHES Cinnamon sugar
cookie, vanilla frosting

\$12.00 Per Guest



MN State Fair

MINI CORN DOGS Mustard

BUTTERED POPCORN, KETTLE CORN 🌾

APPLE SLICES Caramel 🌾 FIT

DONUT HOLES

\$13.00 Per Guest

Farmers Market

VEGETABLE CRUDITÉ-BUTTERMILK RANCH 🌾 FIT

SUMMER SAUSAGE, MUSTARDS, AND CRACKER 🌾

LOCAL CHEESE PLATTER 🌾

FRESH FRUIT DISPLAY 🌾 🥥 FIT

\$14.00 Per Guest

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HORS D'OEUVRES

Priced Per Piece, Minimum of 25 Pieces Per Order

Garden (cool)

BRUSCHETTA Tomato, basil, caper, crostini, shaved asiago
\$2.75

CAPRESE SKEWER Cherry tomato, basil, fresh mozzarella 🥜
\$3.00

FRIED PITA CHIP Red pepper hummus, zucchini relish, fried basil 🍷
\$2.75

VEGETABLE SPRING ROLLS Peanut sauce 🥜 🍷
\$2.75

GOAT CHEESE CROSTINI Fennel pollen, pepperonata
\$3.00

Sea (cool)

SMOKED SALMON CROSTINI Chive cream cheese
\$4.00

SEARED TUNA Cucumber cup, wasabi aioli 🥜 🍷
\$4.50

SHRIMP CEVICHE Tortilla chip, pico de gallo
\$4.50

CLASSIC SHRIMP COCKTAIL SHOOTER Cocktail sauce, lemon 🥜 🍷
\$4.50

CRAB SALAD PROFITEROLE Old bay aioli, lemon, fresh herb, micro greens
\$4.25

Land (cool)

CHICKEN CAESAR CROSTINI Romaine, asiago
\$3.00

MINI BLT Smoked bacon, tarragon mayo, rye crisp 🍷
\$3.50

HERB CRUSTED BEEF TENDERLOIN Crostini, horseradish creme, chive
\$3.50

ANTIPASTO SKEWER Genoa salami, provolone cheese, artichoke, ham, tomato 🥜
\$3.75

NY STRIP FLATBREAD Mushroom pate, aged balsamic vinegar 🍷
\$4.25

Garden (warm)

TOMATO BASIL SHOOTER Mini grilled cheese sandwich 🍷
\$3.00

CRANBERRY TARTLET Brie, port wine syrup
\$2.50

TRADITIONAL SPANAKOPITA Spinach, feta
\$2.75

SMOKED MOZZARELLA ARANCINI Tomato reduction 🥜
\$3.00

MINI TWICE BAKED POTATO Cheddar, chive, sour cream 🥜
\$2.75

Sea (warm)

MINI CRAB CAKE Smoked paprika aioli, chive
\$4.50

GRILLED HERB CRUSTED SHRIMP SKEWER Black truffle aioli 🥜 🍷
\$4.50

FRIED GREEN TOMATO Blackened shrimp, remoulade 🥜
\$4.50

MINI LOBSTER ROLL TARRAGON Mayonnaise, micro greens
\$5.00

MINI GRILLED SALMON SLIDERS Brioche bun, napa cabbage slaw
\$4.50

Land (warm)

CHORIZO STUFFED DATE Espelette aioli 🍷
\$3.75

MINI BACON QUICHE Fontina cheese, chive
\$3.50

FLANK STEAK SKEWER Cumin, chili, cilantro lime aioli 🥜 🍷
\$4.00

HERB CRUSTED PORK LOIN Crostini, apricot mostarda 🍷
\$3.75

CHICKEN SATAY Thai peanut sauce 🥜 🍷
\$3.75

CLASSIC BEEF SLIDER American cheese, caramelized onion
\$4.00

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HORS D'OEUVRES PLATTERS

Each Platter serves approximately 50 people.

Cold

FRUIT AND BERRY PLATTER Yogurt dipping sauce **FIT**
\$250

VEGETABLE CRUDITÉ Smoked paprika buttermilk dressing **FIT**
\$250

GRILLED VEGETABLE PLATTER Creamy balsamic **FIT**
dressing
\$250

INTERNATIONAL CHEESE PLATTER Assorted
mustards, apricot mostarda, baguettes, crackers
\$275

CHARCUTERIE PLATTER Assorted Italian meats and
sausages, mustards, crunchy baguette, roasted peppers, olives,
cornichons
\$325

HUMMUS TRIO Traditional, red pepper and preserved lemon,
toasted pita and flatbreads **FIT**
\$250

Hot

BAKED BRIE EN CROUTE Sweet compote, crostini
\$250

ARTICHOKE GRATIN Artichokes, boursin cheese, fresh
herb, crostini
\$200

CHICKEN WING DISPLAY Buffalo, BBQ, teriyaki sauces,
blue cheese, ranch, celery
\$275

WALLEYE FINGERS Microbrew battered walleye fingers,
lemon caper aioli
\$300

MAC & CHEESE Smoked gouda, bacon, grilled chicken,
seasoned ground beef, tomatoes, green onions, sauteed vegetable
\$200

Chef Performance Stations

Chef carved additions to a buffet | Chef attendant fee of \$100 for two hours

HERB CRUSTED ROAST TURKEY BREAST
Cranberry chutney, herb aioli, Dijon mustard, assorted rolls
\$225

ROAST BEEF TENDERLOIN Horseradish creme fraiche,
tarragon mayonnaise, rolls
\$350

BONE IN HAM Grilled pineapple compote, bourbon maple
syrup, assorted rolls
\$275

SMOKED PORK LOIN Thyme grilled peaches, chive aioli,
stone ground mustard, rolls
\$300

CITRUS POACHED SALMON Dill Dijon sauce, lemon
caper aioli, lavosh, crostini
\$250

SMOKED SIRLOIN Herbes de Provence, violet mustard,
chive aioli, potato rolls
\$325

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HORS D'OEUVRES RECEPTION MENU

Stationed Options

Option One

VEGETABLE CRUDITÉ With dill dip   **FIT**

LOCAL CHEESE BOARD With crackers and baguettes

BAKED ARTICHOKE GRATIN With local artisan breads

CHICKEN WINGS With Texas dry rub  

BAKED BRIE EN CROUTE Sweet compote, crackers and flatbreads

\$26.00 Per guest

Option Two

VEGETABLE CRUDITÉ With dill dip   **FIT**

LOCAL CHEESE BOARD With crackers and baguettes

FRESH FRUIT DISPLAY With seasonal berries   **FIT**

BAKED ARTICHOKE GRATIN Local artisan breads

CHICKEN WINGS With Texas dry rub  

BAKED BRIE EN CROUTE Sweet compote, crackers and flatbreads

SMOKED SIRLOIN With rolls 

ASSORTED CUPCAKES & TRUFFLES 

\$35.00 Per guest

Butler Passed Options

Option One

TOMATO BASIL SHOOTER Mini grilled cheese sandwich

TRADITIONAL SPANAKOPITA Tzatziki sauce

MINI BLT Smoked bacon, tarragon aioli, rye crisp 

GRILLED FLANK STEAK SKEWER Truffle and herb butter  

CHICKEN CAESAR CROSTINI

ASSORTED MACAROONS 

\$26.00 Per guest

Option Two

THAI VEGETABLE SPRING ROLLS Sweet chili sauce  

CURRIED GREEN APPLE COCONUT SHOOTER
Toasted naan 

CHICKEN SATAY Spicy peanut sauce  

BEEF YAKITORI SKEWER Soy-chili glaze  

VIETNAMESE CARAMEL CHICKEN WINGS  

SINGAPORE BBQ SHRIMP Lemongrass, ginger  

STEAMED BUNS Red chili pork, green onion 

GLAZED SESAME CAKES 

\$33.00 Per guest

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PLATED DINNER SERVICE

Plated Dinner Service includes choice of Salad or Soup, Freshly Baked Dinner Rolls and Herb Butter, Entrée, and Chef's choice of seasonal vegetables, Dessert, Freshly-brewed Caribou Coffee (Regular and Decaf), Tea and Iced Tea.

Plated Salads

MIXED GREENS Tomato, cucumber, carrot, balsamic vinaigrette   **FIT**

CLASSIC CAESAR SALAD Romaine, focaccia crouton, Grana Padano cheese

GEM LETTUCE Green apple, manchego cheese, chive, marcona almond, champagne vinaigrette   **FIT**

VEGETARIAN WEDGE SALAD Tomato, cucumber, local blue cheese, green goddess dressing 

RED ROMAINE Shaved fennel, roasted peppers, oregano vinaigrette   **FIT**



Soups

CHICKEN WILD RICE 

BUTTERNUT SQUASH BISQUE Pumpkin seed oil  **FIT**

MINISTRONE Basil pesto  **FIT**

TOMATO BISQUE 



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Chicken Entrées

ROAST CHICKEN BREAST Shallot and currant demi-glaze, fingerling potato, Maldon sea salt 🌿 🥚

\$31.00 Per guest

PAN SEARED CHICKEN Roasted red potato, mushroom and sherry cream sauce 🌿

\$31.00 Per guest

ROASTED CHICKEN Buttermilk mashed potato, traditional pan gravy 🌿

\$30.00 Per guest

SAUTÉED CHICKEN BREAST Wild rice pilaf, roasted shallot cream sauce 🌿

\$32.00 Per guest

HERB CRUSTED CHICKEN Sun-dried tomato risotto, cabernet demi glaze, chanterelle mushroom 🌿

\$32.00 Per guest



Vegetarian Entrées

BRAISED PORTOBELLO Green curry broth, napa cabbage, jasmine rice-vegan 🌿 🥚 🌱 🌱

\$30.00 Per guest

BUTTERNUT SQUASH RAVIOLI Truffle, sage cream, wilted Lacinato kale, balsamic syrup

\$29.00 Per guest

SPINACH FETTUCCINE Roasted tomato and shallot cream, shaved fennel, braised Swiss chard

\$29.00 Per guest

ROASTED VEGETABLE TIMBALE Arugula pesto, portobello mushroom, fresh mozzarella, spaghetti squash 🌿 **FIT**

\$29.00 Per guest



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Pork Entrées

HERB CRUSTED PORK LOIN Roasted red potato, Dijon cream, chive 🌿
\$32.00 Per guest

GRILLED BONE-IN PORK CHOP Roasted fingerling potato, honey mustard glaze, warm Brussel sprout salad 🌿 🥥 🍷
\$34.00 Per guest

PAN SEARED PORK TENDERLOIN Vidalia onion risotto, and tarragon glace de viand 🌿 🥥
\$34.00 Per guest

ROAST PORK LOIN Green peppercorn reduction, and celeriac mashed potato 🌿
\$32.00 Per guest

Beef Entrées

BALSAMIC BRAISED SHORT RIBS Yukon gold mashed potato, shallot demi-glace 🌿
\$38.00 Per guest

PAN SEARED 8 OZ. SIRLOIN Black mission fig reduction, roasted fingerling, stone ground mustard 🌿 🥥
\$38.00 Per guest

BRAISED BEEF BRISKET Tomato jam, smoked gouda mashed
\$38.00 Per guest

GRILLED 10 OZ. RIBEYE Chimichurri sauce, cauliflower puree, roasted red potato 🌿
\$39.00 Per guest

PORCINI CRUSTED 6OZ FILET Dauphinoise potato, Saint Pete's blue cheese demi-glace 🌿
\$40.00 Per guest



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Fish Entrées

PAN SEARED SALMON Picholine olive, preserved lemon, tomato oil, Israeli couscous  **FIT**
\$36.00 Per guest

PANKO CRUSTED WALLEYE Sweet corn cream sauce, wild rice pilaf
\$37.00 Per guest

SAUTÉED HALIBUT White bean ragout, tomato confit, basil oil
\$41.00 Per guest **FIT**

SAUTÉED SALMON Meyer lemon and chive cream, fennel and brown rice pilaf 
\$36.00 Per guest

PAN SEARED SEABASS Olive confit, creamed leeks, roasted fingerling potato  **FIT**
\$42.00 Per guest



Children's Menu

For Children 10 years and under.

GRILLED CHEESE with potato gems, fresh fruit
\$14.95 Per guest

CHICKEN TENDERS with potato gems, fresh fruit
\$15.95 Per guest

BAKED MACARONI & CHEESE with potato gems, fresh fruit
\$15.95 Per guest

GRILLED CHICKEN TENDERS with potato gems, fresh fruit
\$14.95 Per guest

Gluten Free and Dairy Free Options

Speak with your Catering Manager about our gluten free and dairy free options.



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Desserts

Choice of one

TROPICAL LYCHEE & STRAWBERRY PARFAIT

Lychee nut mousse, fresh strawberry 

RED VELVET BOURBON CHEESECAKE

Classic red velvet cake and cheesecake layered with bourbon syrup 

RASPBERRY MACAROON VANILLA MOUSSE

Raspberry almond cookie, vanilla mousse 

CHOCOLATE SILK PIE TORTE

PEAR RICOTTA MOUSSE CAKE Roasted pears, honey, ricotta cheese

PINA COLADA CAKE Coconut buttercream, pineapple, rum

CHOCOLATE MOUSSE DOME Raspberry sauce 

CHOCOLATE CRUNCH TORTE Layered cake, rice crunch 

GREEN TEA RICE COCONUT CAKE Passion fruit sauce

ASSORTED MINIATURE DESSERTS

3 pieces per person and select up to 3 varieties:

Peach Streusel Cheesecake – Cinnamon streusel topping, dried peaches

Flourless Chocolate Torte – Traditional Belgian dark chocolate, fresh berries 

Matcha Green Tea Vanilla Buttercream Torte – Almond spongecake, green tea buttercream

Lemon Panna Cotta with Blueberries Compote – With blueberries, greek yogurt, cream lemon

Mini Brownie Bite – Double chocolate 

Mini Classic Fruit Tart – Lemon curd

Mini Turtle Cheesecake Fresh berries 

\$2.00 Per guest



Gluten Free and Vegan Options

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DINNER BUFFETS

Buffets include Freshly Baked Rolls with Herb butter, Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea Selection and Iced Tea.

Metropolitan

CHOP SALAD Romaine, tomato, cucumber, blue cheese, olive, red wine vinaigrette 🌱

WILD RICE SALAD Dried cranberries carrot, celery, Champagne vinaigrette 🌱 🍌 **FIT**

TRADITIONAL POT ROAST Root vegetable, gravy 🌱

GRILLED SALMON Lemon and chive cream sauce 🌱

ROASTED CHICKEN THIGHS Herb marinade, natural jus 🌱 🍌

SMOKED GOUDA MASHED POTATOES

GREEN BEANS Roasted mushroom 🌱 🍌 **FIT**

FRESH FRUIT TART

HAZELNUT TORTE 🍌

\$39.00 Per guest



Napa Valley

WATERMELON SALAD French breakfast radish, pickled red onion, arugula, sunflower seed, and champagne glaze 🌱 🍌 **FIT**

KALE SALAD Red quinoa, delicate squash, shaved fennel, toasted chia seed, preserved lemon vinaigrette 🌱 🍌 **FIT**

GRILLED ARTIC CHAR Heirloom carrot puree, sultanas, caper 🌱 🍌 **FIT**

ROAST AMISH CHICKEN Swiss chard, green remesco sauce with almonds 🌱 🍌

RED MISO MARINATED TOFU Sea beans, edamame 🍌 **FIT**

JAPONICA & BLACK RICE Pea tendrils, scallion 🌱 🍌 **FIT**

ROASTED CAULIFLOWER Shishito peppers, zaa'tar spice 🌱 🍌 **FIT**

STRAWBERRY SHORTCAKE

COCONUT PASSION FRUIT CAKE

\$44.00 Per guest



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DINNER BUFFETS

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The Saint Paul

WILD RICE SALAD Cranberry, asparagus, pear vinaigrette 🌾 🥚 **FIT**

WEDGE SALAD Tomato, cucumber, blue cheese, green goddess dressing 🌾

SAUTÉED WALLEYE Herb butter

SWEDISH MEATBALLS Traditional gravy, lingonberry jam

ROASTED PORK LOIN Dijon and herb crust, apple butter reduction 🌾

PARSLEY BUTTERED NOODLES

BUTTERMILK MASHED POTATO 🌾

BROCCOLI & CAULIFLOWER MEDLEY 🌾 🥚 **FIT**

FRUIT COBBLER

FLOURLESS CHOCOLATE TORTE 🌾 🥚

\$39.00 Per guest



The Napoli Buffet

TRADITIONAL CAESAR SALAD Romaine, Grana Padano, focaccia crouton

CAPRESE SALAD Fresh mozzarella, bushel boy tomato, basil, extra virgin olive oil, balsamic 🌾

CHICKEN PICATTA Lemon, caper 🌾 🥚 **FIT**

ROCK SHRIMP SCAMPI Fusill pasta, garlic, white wine, butter, tomato, basil

EGGPLANT PARMESAN Marinara, mozzarella

ROASTED YUKON GOLD POTATO Asiago, herbs 🌾

BROCCOLINI Grilled lemon, parsley 🌾 🥚 **FIT**

PANNA COTTA Fresh berries

ORANGE & MASCARPONE CANNOLI Orange essence, fresh ricotta and mascarpone cheese, chocolate chip 🥚

Italian sausage and/or fettuccini alfredo always available for a substitute or addition

\$40.00 Per guest



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DINNER BUFFETS

Buffets include Freshly Baked Rolls with Herb butter, Freshly-brewed Caribou Coffee (Regular and Decaf), Herbal Tea Selection and Iced Tea.



Fireside Comfort Buffet

MIXED GREEN SALAD Tomato cucumber, carrot, balsamic dressing (W) (D) **FIT**

ROASTED BEET SALAD Wilted kale, sunflower seeds, lemon, local goat cheese (W) (D) **FIT**

CHICKEN & DUMPLINGS Roast chicken, dumplings, peas, jus lie (D)

BRAISED BEEF BRISKET Red wine reduction (W) (D)

SAUTÉED SALMON Fresh herb, charred lemon butter (W)

ROASTED GARLIC MASHED POTATO (W)

GREEN BEANS Roasted cherry tomato (W) (D) **FIT**

LEMON MOUSSE CAKE Vanilla cream, lemon mousse frosting

NUTTY CARAMEL TORTE Almond spice cake, caramel, vanilla buttercream (D)

\$39.00 Per guest

South of France

SALADE VERTE Simple green salad, blistered cherry tomato, fresh herbs, shallot vinaigrette (W) (D) **FIT**

VEGETARIAN NICOISE SALAD Butter lettuce, haricot vert, fingerling potato, tomato, roasted peppers, mustard vinaigrette (W) (D) **FIT**

GRILLED CHICKEN PAILLARD

Verjus, braised chicory (W) (D) **FIT**

SALMON PROVENÇAL Tomato confit, Castelvetrano olive, lemon (W) (D) **FIT**

HANGAR STEAK AU POIVRE Brandy, cream, Tellicherry pepper (W)

LYONNAISE POTATO Caramelized onion (W) (D)

RATATOUILLE Zucchini, squash, eggplant, tomato, fresh herbs (W) (D) **FIT**

ASSORTED PROFITEROLES Cream puffs, seasonal flavors

SWEET BRIOCHE Vanilla cream, mixed berries

\$44.00 Per guest



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BAR & BEVERAGE SERVICE

Spirits	House Brands	Premium Brands
Vodka	Smirnoff	Ketel One Ketel One Citroen Tito's
Gin	Tanqueray	Bombay Sapphire
Whiskey	Windsor Canadian Southern Comfort Fireball	Crown Royal Jack Daniels Jameson
Scotch	Dewar's	Johnny Walker Black
Bourbon	Jim Beam Bourbon	
Brandy	Christian Brothers Brandy	Korbel
Rum	Captain Morgan Malibu Bacardi Bacardi Limon	Captain Morgan's Private Stock
Tequila	Cuervo Gold Tequila	1800 Tequila
Cordials		Baileys Irish Cream Kahlua Jagermeister Chambord

	Cash Bar	Hosted Bar
Wine per glass	\$6.25	\$5.75
Domestic Bottled Beer	\$5.75	\$5.25
House Brand Spirits	\$5.75	\$5.25
Cordials	\$7.25	\$6.75
Soft Drinks	\$2.50	\$2.00
Premium Bottled Beer	\$6.50	\$6.00
Premium Brand Spirits	\$6.75	\$6.25

Check with your Catering Manager for availability and pricing.
Liquor prices are subject to a 24% service charge and applicable Minnesota
State sales & liquor tax.



BAR & BEVERAGE SERVICE

Hosted Bar Service (Prices per guest)

Full Bar Service	House Brands	Premium Brands
One Hour Hosted Package	\$12.50	\$15.00
Each Additional Hour	\$8.50	\$10.00

Beer, Wine & Soft Drinks Bar Service	House Brands
One Hour Hosted Package	\$10.50
Each Additional Hour	\$7.50

Champagne and Wine Service Tableside

TUNNEL OF ELMS

\$25.95/Per bottle

TOTT'S CHAMPAGNE

\$25.95/Per Bottle

CHAMPAGNE TOAST

\$5.50/Per Guest

WINE SERVICE WITH DINNER (ONE POUR)

\$5.25/Per Guest

CHAMPAGNE TOAST & WINE POUR WITH DINNER (OR 2 WINE POURS)

\$9.00/Per Guest

DOMESTIC KEG BEER

\$400 & up

Ask your Wedding Specialist for craft and premium keg options

CHAMPAGNE PUNCH

\$42.00/Per Gallon

House Wine

TUNNEL OF ELMS CHARDONNAY

\$25.95/Per bottle

TUNNEL OF ELMS CABERNET SAUVIGNON

\$25.95/Per bottle

BERINGER WHITE ZINFANDEL

\$25.95/Per bottle

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BEER BEVERAGE SELECTIONS

Domestic Bottled Beer

FULTON LONELY BLONDE

COORS LIGHT

MICHELOB GOLDEN DRAFT LIGHT

Premium Bottled Beer

STELLA ARTOIS

SUMMIT BREWING CO. Extra Pale Ale

SURLY BREWING CO. Furious IPA

Non-Alcoholic Beer

BUCKLER



Hard Drinkables

LOON JUICE CIDER

MIKE'S HARD LEMONADE

WHITE CLAW ALCOHOLIC SELTZER

Proudly Offering Local Craft Beers

EXCELSIOR BREWING CO. Big Island Blonde Ale

GRAIN BELT BREWING CO. Nordeast

LIFT BRIDGE BREWING CO. Farm Girl

SUMMIT BREWING CO. Extra Pale Ale

SURLY BREWING CO. Furious IPA



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WINE LIST

Chardonnay

STERLING VINTNERS COLLECTION
(CENTRAL COAST)

\$36.00

CHATEAU ST. JEAN CRISP (CA)

\$36.00

HESS SELECT (CA)

\$37.00

JOEL GOTT UNOAKED (CA)

\$46.00

KENDALL JACKSON SPECIAL SELECT
VINTNERS RESERVE (CA)

\$58.00

Pinot Grigio

TRINITY OAKS (CA)

\$28.00

CUPCAKE (ITALY)

\$34.00

BENVOLIO FRIULI GRAVE (CA)

\$33.00

LA CREMA (CA)

\$55.00

Moscato

LINDEMAN'S BIN 90 (AUSTRALIA)

\$30.00

MENAGE A TROIS (CA)

\$36.00

Sauvignon Blanc

MATUA (NEW ZEALAND)

\$36.00

13 CELSIUS (NEW ZEALAND)

\$35.00

CHATEAU ST. JEAN (CA)

\$38.00

MURPHY GOODE FUME (CA)

\$38.00

JOEL GOTT (CA)

\$40.00

Riesling

CUPCAKE (GERMANY)

\$35.00

STARLING CASTLE (GERMANY)

\$35.00

SEAGLASS (CA)

\$37.00

Sparkling

HOUSE SPARKLING WINE

\$25.95

CAVALLIERE D'ORO PROSECCO BRUT

\$29.50

KORBEL CHAMPAGNE CELLARS, BRUT
(CALIFORNIA)

\$35.00

MAISON DE GRAND ESPIRIT, CREMANT DE
BOURGOGNE L'ETRE MAGIQUE (FRANCE)

\$49.00

*Some wines may only be available by the case—please ask your Catering Manager.
Wine prices are subject to a 24% service charge and applicable Minnesota State
sales & liquor tax.*



WINE LIST

Cabernet Sauvignon

MIRASSOU (CA)

\$35.00

STERLING VINTNERS COLLECTION (CENTRAL COAST)

\$45.00

HESS SELECT (CA)

\$45.00

J. LOHR SEVEN OAKS PASO ROBLES (CA)

\$53.00

Pinot Noir

BERINGER FOUNDERS ESTATE (CA)

\$34.00

SEAGLASS (CA)

\$36.00

MURPHY GOODE (CA)

\$52.00

Merlot

TRINITY OAKS (CA)

\$28.00

STERLING VINTNERS COLLECTION (CENTRAL COAST)

\$45.00

J. LOHR LOS OSOS PASO ROBLES (CA)

\$50.00



Malbec

CONQUISTA (ARGENTINA)

\$28.00

CUPCAKE (ARGENTINA)

\$34.00

Interesting Red

ZINFANDEL, MONTEVINA (CA)

\$34.00

RED BLEND, LINE 39 EXCURSION (CA)

\$36.00

SHIRAZ, PENFOLDS KOONUNGA HILL (AUSTRALIA)

\$34.00

RED BLEND, 19 CRIMES (AUSTRALIA)

\$42.00

Some wines may only be available by the case—please ask your Catering Manager. Wine prices are subject to a 24% service charge and applicable Minnesota State sales & liquor tax.

GUIDELINES & POLICIES

Food and Beverage Policy

All food and beverage will be supplied and prepared by the Earle Brown Heritage Center Catering Department. No outside food or beverage is permitted. All prices are subject to change without prior written notification. Any unconsumed food is not allowed to be taken off-site.

Final menu selections should be submitted a minimum of two (2) weeks prior to the function to ensure availability of the desired menu items. Final guarantees must be received three (3) business days prior to your function. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your Catering Manager. Without prior credit approval, balance for your event is to be paid 72 hours prior to the event. Any additional changes or any damages that may occur during your event will be charged to the credit card number provided or will be billed to you after the event.

Bar Guidelines

The following will apply:

1. \$600 in sales must be guaranteed at each bar;
2. A fee of \$150 per bartender will apply for all bars less than 3 hours;
3. Food and beverage management will determine number and placement of bars, based upon final guarantee.

Cash Concession Guidelines

If you would like our concession stand to be open during your event, the following guidelines will apply:

1. \$600 in sales must be guaranteed for a 3-hour minimum;
2. \$800 in sales must be guaranteed for a 5-hour minimum;
3. \$1,200 in sales must be guaranteed for an 8-hour minimum;
4. If the minimum in sales is not met, the difference will be charged as food and beverage, with applicable sales tax and service charge;
5. Items available for sale to be determined by our chef;
6. Food and beverage management will determine the prices of items for sale.

Amendments to Program

If a change from the original room set-up is requested on the day of the function, a labor charge will be added to the invoice.

Function rooms are assigned based on the anticipated number of guests. The facility reserves the right to adjust room assignments based on your final guarantee. In the event of a substantial fluctuation in the number of attendees, the facility also reserves the right to charge additional set-up or room rental fees.

GUIDELINES & POLICIES

Specific Responsibilities of the Customer

Guests will be admitted to the banquet room and expected to depart at the times stated on the sales contract.

Security Responsibilities

Earle Brown Heritage Center assumes no responsibility for the damage or loss of any merchandise or articles brought into the facility.

Also, Earle Brown Heritage Center will arrange for, and bill to you, security services when alcohol is served and/or as stated in the sales contract.

Special Services

Your Catering Manager would be pleased to offer referrals to assist you in contracting entertainment and décor for your special day. A variety of table decorations are available through the Earle Brown Heritage Center for an additional fee (centerpieces, candles, mirror tiles, vases, ice carvings, etc.). You are also welcome to make your own arrangements. Please discuss these arrangements with your event coordinator. Please note that no open flames, crepe paper or glitter are allowed. Signs and banners are welcome but must be affixed with tape provided by the Earle Brown Heritage Center. If you would like to provide coat check or valet parking for your guests, we can offer referrals for this service. Parking is free, ample and accessible at Earle Brown Heritage Center. Please see map for location of parking lots. The Earle Brown Heritage Center will arrange for the rental of audio/visual equipment to suit your needs. Please advise us when planning your event.

Smoking Policy

To assure the comfort of our guests, the Earle Brown Heritage Center maintains a totally smoke-free interior environment.

Security Responsibilities

All deliveries should be pre-arranged with your event coordinator. All materials must be labeled with your name, the event name and event date. Deliveries are not accepted or stored more than 48 hours prior to your event. All articles and equipment are to be removed at the time of departure. The Earle Brown Heritage Center is not responsible for lost, stolen or damaged articles.

Alcohol Consumption Policy

As the host, you are accountable for the behavior of your guests. Please help us by encouraging responsible drinking behavior. In accordance with Minnesota State Law, liquor cannot be sold or consumed by any person under the legal drinking age. Identification will be requested. The Earle Brown Heritage Center reserves the right to refuse service to individuals who appear to be intoxicated. No liquor will be served after 11:45 p.m. All beverages are to be purchased at the facility.



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