



## *Executive Meeting Menu*

### *a la Carte Breakfast*

*Priced per person*

#### **Accompaniments**

- Whole Fresh Fruit 1.5
- Granola Bars 2
- Fresh Seasonal Fruit 2.5
- Irish Oatmeal 3
- Cold Cereal with Milk 4
- Hearts of Romaine Salad 4
- Individual Fruit Yogurt Parfaits 5

#### **Pastries**

- Fresh Baked Pastries 2.5
- Fresh Baked Danish 2.5
- Fresh Baked Muffins 2.5
- Toast with Butter & Preserves 2.5
- Bagels and Cream Cheese 2.5
- Cinnamon Rolls 3

#### **Entrées**

- House Made Quiche 7
- Crème Brule French Toast 7
- Three Layered Omelet Bake 10
- Build Your Own Breakfast Burritos 12
- Bagels and Lox 11
- Duck and Sweet Potato Hash 11

#### **Sides**

- Herb Roasted New Potatoes 3
- Hash Browns 3
- Farm Fresh Scrambled Eggs 5
- Smoked Bacon 6
- House Made Maple Sausage 6

### *Breakfast Packages*

*Priced per person (15 person Minimum)*

#### **Continental**

*Fresh Pastries, Muffins and Fruit 7*

#### **Jump Start**

*Fresh Danish, Irish Oatmeal and Fruit Yogurt Parfaits 10*

#### **Nic's Breakfast**

*Fresh Danish, Seasonal Fruit, Cheesy Scrambled Eggs, Bacon and Hash Browns 17*



## *Executive Meeting Menu*

### *a la Carte Lunch*

*Priced per person*

#### **Salad**

- Vegetable Pasta Salad 3
- Mixed Green Victoire Salad 3
- Caesar Salad 4
- Wild Rice and Cranberry Salad 4
- Truffled Potato Salad 4

#### **Soup**

- Lentil and Bacon 5
- Potato Leek 4
- Chicken and Wild Rice 5
- Chorizo Chili 5

#### **Fruit & Vegetables**

- Cold Vegetable Platter 3.5
- Baby Carrots & Green Beans 3.5
- Roasted Ratatouille 3.5

#### **Starch**

- Fresh Baked Bread and Rolls 2
- Truffle Potato Chips 3
- Farro Salad 3
- Rosemary Potatoes 3
- Cheesy Mashed Potatoes 3

#### **Sandwiches**

*8 each*

- Chicken Salad**, *Grapes, Apples, Walnuts, Curry Aioli and Baby Greens*
- Roasted Beef**, *Gruyere, Shaved Red Onion and Horseradish Aioli*
- Chicken Club**, *Bacon, Tomato Fondue, Baby Greens and Parmesan Aioli*
- Grilled Seasonal Vegetables**, *Black Olive Tapenade, Parmesan and Baby Greens*
- Turkey Avocado Wrap**, *Chipotle Aioli, Marinated Tomato and Shaved Red Onion*
- Mountain Ham**, *Gruyere Cheese and Stone Ground Mustard on a Brioche Bun*
- Corn Crusted Walleye**, *Remoulade (served hot)*

#### **Entrées**

- Asiago Chicken Paillard**, *chicken paillard with Pommeray mustard* 12
- Seared Salmon**, *served with Tomato Fondue* 13
- NY Strip Steak**, *6 oz grilled steak, veal demiglaze, sauteed button mushrooms* 16



## *Executive Meeting Menu*

### *Lunch Packages*

*Priced per person (25 person Minimum)*

#### **Baked Potato and Chili Bar**

*Baked Potatoes, Chorizo Chili and Rolls/Lavash with toppings including Bacon, Broccoli, Cheese, Green Onions and Sour Cream*

12

#### **Boundary Waters Buffet**

*Pickled Cucumber and Lingonberry Salad, Swedish Meatballs, Tator-Tot Hotdish, Nic's Turkey Wild Rice Cassarole and Rolls*

16

#### **Matador Buffet**

*Shrimp and Saffron Paella Salad, Banderillas-Pickled Vegetable and Chorizo Skewers, Spanish Egg and Potato Omelet with Smoked Ham and Asparagus and Rolls*

18

#### **Corleone Buffet**

*Mozzarella and Tomato "Caprese" Salad, Artichoke and Asparagus Ragout, Shrimp and Garlic Linguini with Crushed Red Pepper and Tucson Steak Roulade with Asiago Polenta*

18



## *Executive Meeting Menu*

### *a la Carte Snacks*

*Priced per person*

#### **Salty**

- Flour Chips and Salsa 3
- Flour Chips, Salsa and Guacamole 4
- House Made Popcorn 2
- House Made Cracker Jacks 4
- Mixed Nuts (Spicy and Non-Spicy) 3
- Pretzels and Mustard 3

#### **Savory**

- Tomato Bruschetta 4
- Cheese and Sausage Board 5
- Veggies 4
- Granola Bars 2
- Mixed Fresh Fruit 2.5

#### **Sweet**

- Rootbeer Floats 5
- Cookies 2
- Bars 3
- Petit Fours 2
- Chocolate Covered Strawberries 2.5

## *Snack Packages*

*Priced per person (15 person Minimum)*

#### **7th Inning Stretch**

*House Made Popcorn, House Made Cracker Jacks, Pretzels, Shell Peanuts 7.5*

#### **Ice Cream Bar**

*Vanilla Ice cream, Lemon Sorbet, Chocolate and Caramel Sauce, Cranberry Sauce, Nuts, Cookie Crumbles, Whipped Cream and M&M's 6*

#### **Minnesota State Fair Sweets**

*Mini Candied Apples, Brownie Pops and Cheesecake Bites all served on a stick 5*

#### **Health Nut**

*Fruit, Granola Bars, Veggies 5*

#### **Savory**

*Cheese and Sausage Board, Tomato Bruschetta, Salmon Lox 10*

  
*Executive Meeting Menu*  
*a la Carte Beverages*

**Coffee, Regular and Decaf** 40 per gallon  
**Hot Herbal Tea with Lemon** 20 per gallon  
**Apple Cider served with Cinnamon** 35 per gallon  
**Hot Chocolate** 35 per gallon

**Iced Tea** 30 per gallon  
**Chilled Fruit Juices (Orange, Apple, Cranberry)** 16 per quart  
**Lemonade** 35 per gallon  
**Fruit Punch** 40 per gallon  
**Assorted Soft Drinks (Coke, Diet Coke, Sprite, Root beer, Diet Orange)** 3 each  
**Panna or Pellegrino Bottled Water** 10 each  
**Energy Drinks** 4 each

*Unlimited Beverage Packages*  
*Priced per person (15 person Minimum)*

**Half Day (1-4 Hours)**

BASIC - Regular Coffee, Decaf Coffee, Hot Herbal Tea and Iced Water 4  
DELUXE - Regular Coffee, Decaf Coffee, Hot Herbal Tea, Assorted Sodas and Iced Water 8

**Full Day (5+ Hours)**

BASIC - Regular Coffee, Decaf Coffee, Hot Herbal Tea and Iced Water 8  
DELUXE - Regular Coffee, Decaf Coffee, Hot Herbal Tea, Assorted Sodas and Iced Water 12