

## BREAKFAST OPTIONS

### CONTINENTAL *20 per person*

- Seasonal Fruit Display
- Yogurt and House Made Granola
- Assorted Muffins & Freshly Baked Pastries

### BREAKFAST BUFFET *(Priced per pan, each pan serves 10)*

*Our Breakfast buffet is priced according to a specific portion size.*

*If you think your group or attendees may eat more than, consider ordering an extra pan.*

Seasonal Fresh Fruit Display	40
Assorted Miniature Muffins and Freshly Baked Pastries	40
Hash Browns	35
Sugar Cured Bacon	40
Farm Fresh Scrambled Eggs	40
Quiche Du Jur	40
Chef's French Toast	50
<i>Challah Bread French Toast, with Chef's Selection of Seasonal Ingredients</i>	
House Made Granola and Vanilla Yogurt	50

### SHOWER BRUNCH *40 per person*

- Assorted Miniature Muffins and Freshly Baked Pastries
- Seasonal Salad: *Chef's Choice of Seasonal Ingredients*
- Quiche Du Jur
- Finger Sandwiches *Chef Selection of Gourmet Hot and Cold Tea Sandwiches*
- Farmers Market Platters *Vegetable Crudite and Selection of Seasonal Fruit Platters*
- Chef's Assortment of Miniature Desserts

## LUNCH MENUS

*(20 guest minimum for lunch buffets)*

### **NIC'S PLATED LUNCH** 20 per person

*(select two options: Each sandwich is served with a side of mixed greens dressed with house vinaigrette)*

**Maple Glazed Salmon Salad** *Orange Supreme, Braised Cranberries, Maple Vinaigrette, Red Onion*  
**Chicken Caesar** *Chopped Salad, Grilled Chicken Breast, Herbed Croutons, Parmesan Dressing*  
**Grilled Chicken BLT** *Chicken Breast, Applewood Smoked Bacon, Tomato, Romaine, Garlic Aioli*  
**Roast Beef Sandwich** *Caramelized Onions, Sliced Roast Beef, Gruyere, Horseradish Crème (add\$5)*  
**Crab Cake Sandwich** *Snow Crab, Red Pepper Mayo, Arugula, Tomato, Batard (add \$5)*

### **NIC'S LUNCH BUFFET** 25 per person

**House Salad** *Tomato, Blue Cheese, Shaved Red Onion, Roasted Shallot Vinaigrette*

**House Made Gaufrettes** *"Waffle Cut" Potato Chips*

**CHOICE OF:** *(pick two)*

**Roasted Vegetable & Chèvre Sandwich** *Seasonal Vegetable, Chèvre, Garlic Aioli*

**Roast Beef Sandwich** *Caramelized Onions, Sliced Roast Beef, Gruyere, Horseradish Crème (add\$5)*

**Grilled Chicken BLT** *Chicken Breast, Applewood Smoked Bacon, Tomato, Romaine, Garlic Aioli*

**Crab Cake Sandwich** *Snow Crab, Red Pepper Mayo, Arugula, Tomato, Batard (add \$5)*

**Chef's Assortment of Cookies and Bars**

### **ISLAND LUNCH BUFFET** 35 *(does not include dessert)*

**Chef's Selection of Artisan Cheeses** *with Assorted Breads and Crackers*

**House Salad:** *Fresh Mixed Greens mixed with House Made Roasted Shallot Vinaigrette and topped with Tomato, Blue Cheese, Shaved Red Onion*

**Herb Roasted Fingerling Potatoes**

**Seasonal Vegetable**

*Chef's Selection of Seasonal Farmers Market Vegetable*

**House Rolls & Breads**

**Entrées:**

*CHOICE OF: (pick two)*

**Pan Seared Salmon**

**Grilled Lemon Herb Chicken**

**Roast Beef Au Jus**

## HORS D'OEUVRES

### **STATIONED PLATTERS** *(Serves approximately 30 guests)*

<b>Vegetable Crudité:</b> <i>Chef's Selection of Seasonal Farmers Market Vegetables with House Made Ranch</i>	100
<b>Seasonal Fruit:</b> <i>Selection of Seasonal Sliced Fruit</i>	100
<b>Shrimp Cocktail:</b> <i>Platter of Chilled Jumbo Shrimp served with House Made Cocktail Sauce</i>	115
<b>Tomato Bruschetta:</b> <i>Marinated Tomatoes with Garlic, Shallots and Balsamic dressing</i>	75
<i>Served with Baguette Crostini and Flatbreads, Olive Tapenade, Roasted Garlic Aioli</i>	
<b>Artisan Cheeses:</b> <i>Chef's Selection of (4) Specialty Domestic and Imported Cheeses, Honey, Nuts, and Fruit</i>	140
<i>Served with Crostini, Flatbreads and Crackers</i>	
<b>House Smoked Salmon:</b> <i>House Cured Salmon with Stacked Crostini</i>	90
<i>Paired with Dill, Mustard, Egg, Red Onion and Cream Cheese</i>	
<b>Charcuterie:</b> <i>Chef Selection of (3) Specialty Cured Meats, Varietal Olives and Pickles, with Flatbreads and Crostini</i>	140

### **HORS D'OEUVRES** *(priced per 20)*

<b>Gougeres :</b> <i>Pate au choux Stuffed with Goat Cheese Mousse, Arugula and Speck</i>	55
<b>Pear, Honey and Brie Crostini:</b> <i>Pear, Brie Cheese served on Baguette, Honey, Salt</i>	60
<b>Sundried Tomato Caprese:</b> <i>Tomato, Balsamic Vinegar, Chevre, Basil on Toasted Brioche</i>	60
<b>Blackened Tenderloin Crostini:</b> <i>Sliced Beef on toasted bread with Crème Fraiche, Arugula and Bleu Cheese</i>	110
<b>Beef Tartar Crostini:</b> <i>Aioli, Capers, Dijon, Fresh Herbs, Baked Crostini</i>	110
<b>Lobster Bruschetta:</b> <i>Avocado, Lobster Salad and served atop a Crostini</i>	180
<b>Smoked Salmon with Cream Cheese:</b> <i>Seasonal Greens on Caraway Rye</i>	95
<b>Tuna Poke in Wonton:</b> <i>Seared Ahi Tuna Squares served on a Crisp Wonton Crisp, with Soy, Scallion, Sesame</i>	105
<b>Fig, Speck, Brie Crostini</b> <i>Shaved Speck with Brie and Fig</i>	65
<b>Risotto Croquette:</b> <i>Creamy Risotto Balls stuffed w/ Pecorino Cheese breaded and fried</i>	60
<b>Salt Crusted Fingerlings:</b> <i>Fingerling Potatoes, Blue Cheese and Tomato Jam</i>	65
<b>Buffalo Chicken Bites:</b> <i>Chicken, Buffalo Hot Sauce, Blue Cheese, Celery, in Mini Pastry Shell</i>	65
<b>Chicken Satay:</b> <i>Chicken Breast, Garlic, Ginger, Soy, Peanut Sauce</i>	75

## SEATED DINNERS

60 per guest

### APPETIZER COURSE *(select three)*

See Hors D'oeuvres Menu

### SALAD COURSE *(select one)*

**House Salad:** *Fresh Mixed Greens mixed with House Made Roasted Shallot Vinaigrette and topped with Tomato, Blue Cheese, Shaved Red Onion*

**Caesar Salad:** *Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan*

**Seasonal Salad:** *Chef's Choice of Seasonal Ingredients*

### ENTRÉES *(select three)*

**Gnocchi:** *Seasonal Vegetarian Preparation*

**Pan Seared Salmon:** *Served on top of Soft Polenta, and topped with Seasonal Vegetable*

**Roasted Amish Chicken:** *Roasted Pieces of Dark and Light Meat,  
Served with Whipped Potatoes, and Seasonal Vegetable, Pan Jus*

**Panko Crusted Walleye:** *Served atop Wild Rice Pilaf, and a dollop of Remoulade (add \$10)*

**Strip Steak:** *10 oz. Strip Steak*

*Served w/ Potato Gratin, Seasonal Vegetables and House Made Steak Sauce (add \$10)*

**Beef Tenderloin** *8 oz. Tenderloin*

*Served with Whipped Potatoes and Seasonal Vegetables (add \$15)*

#### Duets:

**Steak Oscar:** *(2) 4 oz. Steak Medallions topped with House made Crab Cakes*

*Served with Whipped Potatoes and Seasonal Vegetables (add \$15)*

**Surf & Turf:** *6oz. Canadian Lobster Tail, paired with a 6oz. Steak Medallion,*

*Served with Potato and Seasonal Vegetables (add \$20)*

**Land & Lake:** *8oz. Strip Steak paired with Panko Crusted Walleye,*

*Served with Wild Rice Pilaf and Seasonal Vegetables (add \$15)*

*\*\*please note: Beef preparation is set to medium for all steak. Special request are not available\*\**

## DINNER BUFFETS

55 per guest  
(does not include dessert)

### APPETIZER COURSE *(select three)*

See Hors D'oeuvres Menu

### STARTERS *(select one)*

**House Salad** *Fresh Mixed Greens mixed with House Made Roasted Shallot Vinaigrette and topped with Tomato, Blue Cheese, Shaved Red Onion*

**Caesar Salad** *Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan*

**Seasonal Salad** *Chefs choice of Fresh Farmers Market Ingredients*

### SIDES *(select two)*

**Truffled Mash Potatoes**

**Cheddar Potato Gratin** *Russet Potato, Aged Cheddar, Cream, Herbs*

**Wild Rice Pilaf** *Mirepoix, Herbs*

**Seasonal Vegetables**

**Herb Roasted Potatoes** *Garlic, Olive Oil, Herbs*

### ENTREES *(select two)*

**Roasted Chicken** *Light and Dark Meat, Pan Jus*

**Gnocchi** *Seasonal Vegetarian Option with Accompaniments*

**Strip Steak** *Onion Au Jus (add \$10)*

**Pan Seared Salmon** *Creamed Leeks (add \$5)*

**Panko Crusted Walleye** *Remoulade (add \$10)*

**Roasted Prime Rib** *Horseradish Crème Fraiche (add \$15)*

# Nicollet Island Inn

HOTEL ♦ RESTAURANT ♦ BAR

## Mediterranean Station

(55 per person)

### APPETIZER *(select three)*

See Hors D'oeuvres Menu

### ANTIPASTI MISTO:

Selection of Cured Meats, Olives & Selection of Cheeses

Hummus

Greek Salad *Kalamata Olives, Pepperoncini, Tomato, Feta, Herb Vinaigrette*

Tabbouleh Salad *Herb, Lemon, Bulgur Wheat*

Assortment of Pita and Rolls

### ENTRÉE:

Roasted Salmon *with Herbs*

Strip Steak Gorgonzola

Rigatoni Pasta sauté *with Basil Pesto, Tomato, Feta/Goat Cheese*



## SNACKS

### Mid- Morning and Afternoon Snacks *(Serves approximately 10 guests)*

<b>Farmers Market Platters:</b> <i>Vegetable Crudite and Selection of Seasonal Fruit</i>	55
<b>Artesian Meat and Cheese Platter:</b> <i>Selection of Specialty Cured Meats and Cheese's with Sliced Breads</i>	65
<b>Seasonal Fresh Fruit Display</b>	40
<b>Vegetable Crudite</b>	40
<b>Gaufrettes:</b> <i>House Made "Waffle Cut" Potato Chips</i>	35
<b>Granola Bars and Whole Fruit:</b> <i>Nutrigrain Bars Variety and Seasonal Fresh Whole Fruit</i>	40
<b>Sweet and Savory Selections:</b> <i>Mixed Nuts, Dried Fruit, Chips and Candy</i>	30
<b>Chefs Assortment of Cookies and Bars</b>	40

## DESSERTS

**PLATED DESSERT** (*priced per plate*)

\$8

*Includes Tableside or Stationed Coffee Service*

<b>Warm Apple Crisp</b>	<i>House Made Apple Crisp topped with caramel sauce and whipped cream</i>
<b>Red Velvet Cake</b>	<i>3 Layers of Cake Sandwiched with Creamy Buttercream</i>
<b>Chocolate Cake</b>	<i>Chocolate Valrhona Chocolate Cake Sandwiched with Creamy Buttercream</i>
<b>Cheesecake</b>	<i>Rich and Creamy Classic Vanilla</i>

**MINIATURE DESSERT BAR** (*price per dozen*)

*minimum order of 2 dozen per flavor*

*Includes Tableside or Stationed Coffee Service*

<b>Mini Cupcakes</b>	<i>Vanilla, Carrot Cake, Pink Champagne, Sinfully Chocolate, Chocolate Salted Caramel, Lemon Raspberry, Toasted Coconut</i>	55
<b>Miniature Cheesecakes</b>	<i>Traditional, Raspberry, Chocolate, Turtle or Key Lime</i>	46
<b>Dessert Shooters</b>	<i>Key Lime Pie, Tiramisu: Banana Pudding, Very Berry Shortcake, Dark Chocolate, Butterscotch Budino</i>	55
<b>Chocolate Covered Strawberries</b>	<i>White and Dark Chocolate</i>	40
<b>Cake Pops</b>	<i>Vanilla, Lemon, Pumpkin, White Choc Raspberry, Key Lime, Chocolate, Black Velvet, Almond Caramel, Coconut, Crunchy Peanut Butter</i>	40

**DONUT BAR** (*priced per person*)

8

*Includes Tableside or Stationed Coffee Service*

*An assortment of Classic and Fancy Donuts, such as maple-bacon long johns, apple fritters, bismarcks with house-made fruit jelly, raised donuts with specialty toppings such as Butterfinger, toasted coconut, Nerds, etc.. The assortment changes daily, but is always delicious.*

**S'MORES BAR** (*priced per person*)

10

*Make your own Gourmet S'mores Bar*

*Guest will have everything they need to build their very own S'more and make it their own.*

**HOT CHOCOLATE BAR** (*priced per person*)

10

**Nicollet Island Inn Chocolate Chip Cookies**

**House Made Marshmallows**

*Chef's selections of Flavored Marshmallows (Vanilla, Chocolate, Caramel, Mint, Irish Cream)*

**Whipped Cream**

**Candied Toppings**

*(Chocolate Shavings, Peppermints, Caramel)*

*A \$2.50/person cake plating fee will be added to any outside vendor order*



## CHILDREN'S MENU

\$20

*For children 10 and under*

*One pre-selected children's menu per event.*

### **Starter**

**Fruit Cup**

### **Entrée:**

*All items come with Choice of Fries, Steamed Vegetables or side Salad*

*(Choose one)*

**Grilled Cheese**

**Buttered Noodles with Bread** *(no side choice)*

**Chicken Fingers with Ranch Dressing**

**Walleye Fingers with Tartar Sauce**

### **Dessert:**

**Ice Cream Sundae**

## BEVERAGES & SPIRITS

### **Non-Alcoholic Beverage Packages to Include:**

*Assorted Sodas, Flavored San Pellegrino, Freshly Brewed Coffee, Assorted Herbal Teas, Cream and Sweeteners.*

Non-Alcoholic Beverage Pricing:

*1 Hour = \$6 per person, 2 Hours = \$8 per person, 3 Hours = \$9 per person, 4 Hours = \$10 per person*

*5 Hours/All Day = \$14 per person*

### **Standard or Premium Consumption Bar Service**

*Charges are based solely on what your guests consume. Charges from the bar are processed after the event.*

### **Standard Beverage Packages to Include:**

*Domestic Beer: Miller Lite, Stella Artois, Grain Belt, Import Beer: Amstel Light, Summit EPA, Craft Beer: Guinness, Kaliber N.A.,  
Vodka: Svedka. Gin: Bartons Rum: Captain Morgan, Bacardi,  
Whiskey: Canadian Club, Brandy: Korbel, Scotch: Dewers  
Standard Wine, and Assorted Sodas*

### **Premium Beverage Packages to Include:**

*Domestic Beer: Miller Lite, Stella Artois, Grain Belt, Import Beer: Amstel Light, Summit EPA, Craft Beer: Guinness, Kaliber N.A.,  
Vodka: Svedka, Grey Goose, Gin: Bartons Bombay Sapphire, Rum: Bacardi, Captain Morgan,  
Whiskey: Crown Royal, Jack Daniels Canadian Club, Brandy: Korbel, Scotch: Demars, Johnny Walker Red.  
Premium Wine, and Assorted Sodas*

*Domestic Beer \$6 : Import Beer \$7 : Standard Cocktail \$8.00 : Premium Cocktail Single Pour \$10 :  
Specialty Cocktails \$12 : Soda \$3*

**Standard Wines:** *Grey Stone Chardonnay and Cabernet: \$32/bottle*

**Premium Wines:** *Kim Crawford Sauvignon Blanc and Angeline Pinot Noir: \$40/bottle*

**Ultimate Wines:** *Bordeaux Blanc Chateau de Sancerre and Newton Claret: \$60/bottle*

**Platinum Wines:** *Chimney Rock 'Elevange Blanc'(\$90) and Chimney Rock Stag's Leap Cabernet (\$110)*

**Champagne Toast:** *Standard Champagne by the bottle : \$36*