

BREAKFAST OPTIONS

CONTINENTAL 20 per person

Seasonal Fruit Display

Assorted Muffins & Freshly Baked Pastries

Yogurt and House Made Granola*

**Sub Berries, Granola and Yogurt Parfaits (add \$3 per cup)*

Gravlax Platter (add \$7 per person)

Capers, Red Onion, Hard Boiled Egg, Tomato

*(*Gravlax are House Cured which require a 14 day notice, and minimum of 10 guests)*

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	50
Assorted Miniature Muffins and Freshly Baked Pastries	40
Hash Browns	35
Sugar Cured Bacon	50
Farm Fresh Scrambled Eggs	40
Quiche Du Jur	65
Chef's French Toast	60
<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

BREAKFAST APPETIZERS

(priced per 20 pieces)

Summer Fruit Bruschetta *Marinated Seasonal Fruit, Mint, Balsamic,* 45
Served on Toasted Cinnamon Butter Crostini

Ham and Cheese Bites *Prosciutto, Mozzarella and Rosemary, Wrapped in Puff Pastry* 45

Deviled Eggs *Classic Deviled Egg, with Paprika, Dijon, Salt and Pepper* 45

LUNCH MENUS

(20 guest minimum for lunch buffets)

NIC'S PLATED LUNCH 25 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*

Nic's Burger 8oz. *Local Minnesota Ground Beef, Bacon, Cheddar, Gruyere, Greens, Smoked Tomato Jam, Dijon*

Shrimp Salad Sandwich *Baby Shrimp, Lemon Remoulade, Arugula, Tomato, Batard (add \$5)*

NIC'S LUNCH BUFFET 30 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*

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

Steak Sandwich *Sliced Beef, with Greens, Tomato, Gruyere, and House Made Horseradish Cream (add \$5)*

Shrimp Salad Sandwich *Baby Shrimp, Lemon Remoulade, Arugula, Tomato, Batard (add \$5)*

Chef's Assortment of Cookies and Bars

ISLAND LUNCH BUFFET 40 *(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*

House Rolls & Breads

Herb Roasted Fingerling Potatoes

Seasonal Roasted Vegetable

Chef's Selection of Seasonal Farmers Market Vegetable

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)

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

HORS D'OEUVRES (priced per 20)

Gougeres : <i>Pate au choux Stuffed with Goat Cheese Mousse, Arugula and Speck</i>	55
Pear, Honey and Brie Crostini: <i>Pear, Brie Cheese served on Baguette, Honey, Salt</i>	60
Sundried Tomato Caprese: <i>Tomato, Balsamic Vinegar, Chevre, Basil on Toasted Brioche</i>	60
Blackberry Basil Skewers: <i>Skewers of Blackberry, with Basil, Mozzarella Cheese</i>	65
Watermelon Bite: <i>Basil and Feta, served on a Cube of Watermelon (available July-October)</i>	60
Blackened Tenderloin Crostini: <i>Sliced Beef on toasted bread with Cr�me Fraiche, Arugula and Bleu Cheese</i>	110
Pineapple Shrimp Skewer: <i>Baby Shrimp with Pineapple and Sweet and Sour Glace</i>	70
Lobster Bruschetta: <i>Avocado, Lobster Salad and served atop a Crostini</i>	140
Smoked Salmon with Cream Cheese: <i>Seasonal Greens on Caraway Rye</i>	85
Tuna Poke in Wonton: <i>Abi Tuna Squares served on a Crisp Wonton Crisp, with Soy, Scallion, Sesame</i>	105
Risotto Croquette: <i>Creamy Risotto Balls, breaded and fried</i>	60
Salt Crusted Fingerlings: <i>Fingerling Potatoes, Blue Cheese and Tomato Jam</i>	65
Buffalo Chicken Bites: <i>Chicken, Buffalo Hot Sauce, Blue Cheese, Celery, in Mini Pastry Shell</i>	65
Chicken Lettuce Wrap: <i>Organic Chicken, Garlic, Ginger, Soy, Peanut Sauce</i>	75

Seasonal Flat Breads (priced (4) 12" flat breads per order)

Margherita: <i>Fresh Tomato, Mozzarella, Basil</i>	60
Pesto Chicken: <i>Diced Organic Chicken, Tomato, Mozzarella, Parmesan, House Made Pesto</i>	60
Meat Lovers: <i>Tomato Sauce, Italian Meats, Arugula, Red Onion, Cheve</i>	60
Veggie: <i>Seasonal Vegetable, Mozzarella, Tomato Sauce</i>	60

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; including Nuts, Fruit and Seasonal Greens*

ENTRÉES *(select three)*

Mushroom Gnocchi: *Wild and Cultivated Mushrooms, Potato Gnocchi, Taleggio Cream, Truffle Oil, Pecorino*

Pan Seared Salmon: *Served with Herb Roasted Potato, topped with Seasonal Vegetable in a White Wine Butter Sauce*

Roasted Amish Chicken: *Roasted 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: *8 oz. Strip Steak
Served w/ Potato Gratin, Seasonal Vegetables and Beef Demi Glace (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 *Chef's Choice of Seasonal Ingredients; including Nuts, Fruit and Seasonal Greens*

SIDES *(select two)*

Truffle Mashed 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*

Pan Seared Salmon *Creamed Leeks*

Mushroom Gnocchi: *Wild and Cultivated Mushrooms, Potato Gnocchi, Taleggio Cream, Truffle Oil, Pecorino*

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

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

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

Nicollet Island Inn

HOTEL ♦ RESTAURANT ♦ BAR

Mediterranean Buffet

(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)*

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

DESSERTS

PLATED DESSERT *(priced per plate)*

\$8

Includes Tableside or Stationed Coffee Service

Warm Apple Crisp

House Made Apple Crisp topped with caramel sauce and whipped cream

NY Cheese Cake

Vanilla Cheese Cake with Graham Cracker Crust

Vanilla

Vanilla Cake & Vanilla Bean or Chocolate Buttercream

Valrhona Chocolate

Valrhona Chocolate Cake & Vanilla Bean or Chocolate Buttercream

Black Velvet

Our Version of Red Velvet Cake & Cream Cheese Icing

Lemon Raspberry Vanilla Cake

Tart Lemon Filling, Fresh Raspberries & Vanilla Buttercream

Coffee Lovers Espresso

Infused Valrhona Chocolate Cake & Coffee Buttercream

Carrot Cake Carrot Cake

Cream Cheese Icing (nut free)

Chocolate Raspberry Valrhona

Chocolate Cake, Raspberry Buttercream Filling & Chocolate Icing

Vanilla Salted Caramel

Vanilla Cake, Salted Caramel Sauce & Caramel Buttercream

Chocolate Salted Caramel Valrhona

Chocolate Cake, Salted Caramel Sauce & Caramel Buttercream

Hazelnut Valrhona

Chocolate Cake with Nutella Buttercream

Nicollet Island Inn

HOTEL • RESTAURANT • BAR

MINIATURE DESSERT BAR (<i>price per dozen</i>)	<i>minimum order of 2 dozen per flavor</i>	
Mini Cupcakes		
<i>Vanilla, Carrot Cake, Pink Champagne, Sinfully Chocolate, Chocolate Salted Caramel, Lemon Raspberry, Toasted Coconut</i>		40
Miniature Cheesecakes		
<i>Traditional, Raspberry, Chocolate, Turtle or Key Lime</i>		46
Dessert Shooters		
<i>Key Lime Pie, Tiramisu: Banana Pudding, Very Berry Shortcake, Dark Chocolate, Butterscotch Budino</i>		46
Chocolate Covered Strawberries <i>White and Dark Chocolate</i>		45
Macarons		
<i>Vanilla, Chocolate, Raspberry, Pistachio, Salted Caramel, Lemon, Coffee, Strawberry</i>		40
Dessert Tartlets <i>Fresh Fruit, Lemon Meringue, Chocolate Caramel, S'Mores, Chocolate Peanut Butter</i>		50

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

(add Coffee Service to all dessert packages \$4/person)



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:

Vanilla Ice Cream

BEVERAGES & SPIRITS

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:

Bottled Beer: Domestic \$6 : Import Beer \$7 : Craft \$8

Domestic Beer: Miller Lite, Grain Belt Premium/Northeast, Summit EPA

Import Beer: Stella Artois, Amstel Light, Guinness

Craft Beer: Fulton Lonely Blond/Sweet Child of Vine

Spirits: \$8 Specialty Cocktails \$10

Vodka: Svedka **Gin:** Bartons **Run:** Bacardi, Captain Morgan

Whiskey: Canadian Club **Brandy:** Korbel **Scotch:** Dewers

Standard Wine and Assorted Sodas

Premium Beverage Packages to Include:

Everything stated above in the Standard Package... plus

Spirits: \$10 Specialty Cocktails: \$12

Vodka: Kettle One **Gin:** Bombay Sapphire

Whiskey: Crown Royal, Jack Daniels **Scotch:** Johnny Walker Red.

Premium Wine and Assorted Sodas

Wine Packages

Standard Wines: Grey Stone Chardonnay and Cabernet:

\$32/bottle

Premium Wines: Kim Cranford 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 (\$120)

Champagne: Cava, Segura Viudas Reserva Brut, Penedes Spain

\$30/bottle

Prosecco Toast: La Marca, Veneto, Italy

\$36/bottle

Day Meeting/Events Non-Alcoholic Beverage Packages:

Freshly Brewed Coffee, Assorted Herbal Teas, Cream and Sweeteners.

Assorted Sodas, Flavored La Croix Sparkling Water, Lemonade, Iced Tea

Non-Alcoholic Beverage Pricing:

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

All Day = \$14 per person