

Catering Menu

Nicollet Island Inn is proud to provide on-site catering. With our elegant and tasty menu options and a dedicated service staff, we make it easy to plan your meal service so you can focus on the other details. Please review our Catering Menu and let your event coordinator know what questions you may have. Our staff would be happy to recommend options suited to your event style and guest count.



Food and beverage minimums apply for events held at Nicollet Island Inn. Minimums vary by day and are to be met prior to applicable taxes and fees. Our Special Events Director Lily will be happy to provide you pricing information specific to your event date: 612-331-1800 x3 // Events@NicolletIslandInn.com

BREAKFAST OPTIONS

CONTINENTAL *20 per person*

Seasonal Fruit Display

Assorted 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

BREAKFAST BUFFET *Priced per pan, each pan serves 10*

Our Breakfast Buffet is priced according to a specific portion size for 10 people. If you think your group or attendees may eat more, consider ordering an extra pan.

Seasonal Fresh Fruit Display	50
Assorted Freshly Baked Pastries	40
Home Fried Potatoes	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 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)*

Seasonal Fruit Skewer *Chef's Choice of Marinated Seasonal Fruit* 45

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

(Choice of two entrées. Sandwiches are served with a side of mixed greens dressed with house vinaigrette. Dessert not included.)

Select two options:

- 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*
- Almond Crusted Walleye Sandwich** *Remoulade, Coleslaw, Batard (add \$5/plate)*

NIC'S LUNCH BUFFET 30 per person

House Salad Tomato, Blue Cheese, Pickled Red Onion, Champagne Vinaigrette

House Made Potato Chips Truffle Oil, Parmesan, 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/person)*
- Almond Crusted Walleye Sandwich** *Remoulade, Coleslaw, Batard (add \$5/person)*

Chef's Assortment of Cookies and Bars

ISLAND LUNCH BUFFET 40 per person

(Dessert not included.)

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

House Salad *Fresh Mixed Greens mixed with Champagne Vinaigrette and topped with
Tomato, Blue Cheese, Pickled Red Onion*

House Rolls & Breads

Herb Roasted Fingerling Potatoes

Seasonal Roasted Vegetable *Chef's Selection of Seasonal Farmers Market Vegetable*

CHOICE OF: *(pick two)*

- Pan Seared Salmon**
- Roasted Chicken**
- Roast Beef Au Jus**

HORS D'OEUVRES

STATIONED PLATTERS

Stationed platters are self-serve. Each platter serves approximately 30 guests.

Vegetable Crudité: <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> <i>Served with Baguette Crostini and Flatbreads</i>	75
Artisan Cheeses: <i>Chef's Selection of (4) Specialty Domestic and Imported Cheeses, Honey, Nuts, and Fruit</i> <i>Served with Crostini, Flatbreads and Crackers</i>	140
House Smoked Salmon: <i>House Cured Salmon with Stacked Crostini</i> <i>Paired with Dill, Egg, Red Onion and Cream Cheese</i>	90
Charcuterie: <i>Chef Selection of (3) Specialty Cured Meats, Varietal Olives and Pickles, with Flatbreads and Crostini</i>	140
Risotto Croquette: <i>Creamy Risotto Balls, breaded and fried, served with marinara</i>	120
Baked Brie: <i>Brie Wrapped in Puff Pastry, Topped with Chef's selection of Fruit Jam, with Flatbreads and Crostini</i>	130

HORS D'OEUVRES (priced per 20)

Hors d'oeuvres are served butler-style during your event.

Gougeres : <i>Pate au choux Stuffed with Goat Cheese Mousse, Arugula and Prosciutto</i>	55
Pear, Honey and Brie Crostini: <i>Pear, Brie Cheese served on Baguette, Honey, Salt</i>	60
Caprese Skewer (GF): <i>Tomato, Balsamic Vinegar, Mozzarella, Basil</i>	60
Blackened Tenderloin Crostini: <i>Sliced Beef on toasted bread with Crème Fraiche, Greens and Bleu Cheese</i>	110
Mini Shrimp Tostada (GF): <i>Baby Shrimp on a Corn Tostada, with a Bean Puree and Pico de Gallo</i>	70
Smoked Salmon with Cream Cheese: <i>Cucumber 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
Fruit Skewer (GF): <i>Chef Selection of Seasonal Marinated Fruit, Mint</i>	45
Salt Crusted Fingerlings (GF): <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
Mini Chicken Tostada (GF) : <i>Shredded Chicken on a Corn Tostada with Bean Puree and Pico de Gallo</i>	75

PLATED DINNERS

60 per guest

APPETIZER COURSE *(select three passed appetizers)*

See Hors D'oeuvres Menu

SALAD COURSE *(select one)*

House Salad: *Fresh Mixed Greens mixed with House Made Champagne Vinaigrette and topped with Tomato, Blue Cheese, Pickled 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)*

Spring Vegetable Gnocchi: *Peas, Mushrooms, Tomatoes, Arugula, Brown Butter Cream Sauce*

Pan Seared Salmon: *Served with Wild Rice Pilaf, Seasonal Vegetable and Topped with Tomato Relish*

Herb Roasted Chicken: *Roasted Dark and Light Meat, with Whipped Potatoes, and Seasonal Vegetable, Pan Jus*

***Almond Panko Crusted Walleye:** *Wild Rice Pilaf, Remoulade (add \$10/plate)*

***Waygu Sirloin:** *7 oz. Steak, Served w/ Whipped Potatoes, Seasonal Vegetables and Beef Demi Glace (add \$10/plate)*

***Beef Tenderloin** *8 oz. Tenderloin, with Whipped Potatoes and Seasonal Vegetables (add \$15/plate)*

***Duets:**

Steak Oscar: *two 4 oz. Steak Medallions topped with Lump Crab Meat, Bordelaise
Served with Whipped Potatoes and Asparagus (add \$20/plate)*

Surf & Turf: *6oz. Canadian Lobster Tail, paired with a 6oz. Steak Medallion,
Served with Whipped Potatoes and Seasonal Vegetables (market price)*

**Indicates premium entrée. Upcharges will apply.*

Beef preparation is set to medium for all steak. Special request not available.

Desserts are purchased separately.

DINNER BUFFETS

55 per guest

Traditional

APPETIZER COURSE *(select three passed appetizers)*

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, Pickled 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*

ENTRÉES *(select two)*

Roasted Chicken *Light and Dark Meat, Pan Jus*

Pan Seared Salmon *Creamed Leeks*

Spring Vegetable Gnocchi: *Peas, Mushrooms, Tomatoes, Arugula, Brown Butter Cream Sauce*

***Almond Panko Crusted Walleye Remoulade** *(add \$10/person)*

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

**Indicates premium entrée. Upcharges will apply.*

Desserts are purchased separately.

Mediterranean Buffet

(55 per person)

APPETIZER *(select three passed appetizers)*

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*

ALA CARTE SNACKS

Mid- Morning and Afternoon Snacks

Each order serves approximately 10 guests.

Farmers Market Platters: <i>Vegetable Crudité 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 Crudité	40
House Made Potato Chips: <i>Truffle Oil, Parmesan</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

Chocolate Mousse

Berry Compote, Cookie Tuile

NY Cheesecake

Vanilla Cheesecake 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

Miniature desserts are priced per dozen (12 pieces). Minimum order of 2 dozen (24 pieces) per flavor selected.

Mini Cupcakes

*Flavors available: Vanilla, Carrot Cake, Pink Champagne, Sinfully Chocolate,
Chocolate Salted Caramel, Lemon Raspberry, Toasted Coconut* 40

Miniature Cheesecakes

Flavors available: Traditional, Raspberry, Chocolate, Turtle or Key Lime 46

Dessert Shooters

*Flavors available: Key Lime Pie, Tiramisu: Banana Pudding, Very Berry Shortcake,
Dark Chocolate, Butterscotch Budino* 46

Chocolate Covered Strawberries

White or Dark Chocolate 45

Macarons

*Flavors available: Vanilla, Chocolate, Raspberry, Pistachio, Salted Caramel,
Lemon, Coffee, Strawberry* 40

Dessert Tartlets

*Flavors available: Fresh Fruit, Lemon Meringue, Chocolate Caramel,
S'mores, Chocolate Peanut Butter* 50

add Stationed Coffee Service with your Miniature Dessert Bar for \$4/person

Should you choose to use your own vendor for dessert service, a \$2.50/person plating fee will be applied to your catering bill.

CHILDREN'S MENU

\$20

For children 10 and under

One pre-selected children's menu per event.

Starter

Fruit Cup

Entrées *(select two)*

Kids entrées come with Choice of Fries, Steamed Vegetables or side Salad

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

Non-Alcoholic Beverage Package

*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 5+ Hours = \$14 per person

Bar Packages

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 Package:

Bar Offerings to include assorted sodas, sparkling water, and:

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 **Rum:** Bacardi, Captain Morgan

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

Standard Wine and Assorted Sodas

Premium Beverage Package:

Bar Offerings to include:

Everything stated above in the Standard Package... plus

Spirits: \$10 Specialty Cocktails: \$12

Vodka: Titos **Gin:** Tanqueray

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