

❖ Catering at Nicollet Island Inn ❖

Nicollet Island Inn is proud to provide catering from our critically acclaimed restaurant. Executive Chef Michael Rain is classically French trained, specializing in French and American cuisine. With our elegant and tasty menu options and a dedicated service staff, we make it easy to plan your meal service. Each dish is carefully prepared and beautifully presented, providing an all-around delightful meal service.



All food & beverage shall be provided by Nicollet Island Inn. We do not allow outside catering vendors. **For events desiring meal services, a food and beverage minimum will apply.** Minimums vary by day and are to be met prior to applicable taxes and fees. Please reference your events guide or contact your event coordinator to confirm your minimum.

We look forward to serving you!

PLATED DINNER

Starting at \$65 per person, includes Coffee & Coke products during dinner service

BREAD ROLLS & SALAD Select one for all guests to enjoy:

- ❁ **House Salad** *Greens, Cherry Tomato, Red Onion, Cucumbers, Croutons, and Champagne Vinaigrette*
- ❁ **Caesar Salad** *Chopped Romaine, Parmesan Cheese, House-made Croutons, and Caesar Dressing*
- ❁ **Wedge Salad** *Romaine, Bacon, Tomato, Hard-cooked Egg, Red Onion, Bleu Cheese, and House-made Ranch*

MAIN COURSE Your choice of three entrée offerings:

Classic Proteins

- ❁ **Seared Chicken Breast** *with Whipped Potatoes, Green Beans, and Garlic-Herb Sauce*
- ❁ **Breaded Walleye** *with MN Wild Rice, Green Beans, and Remoulade*
- ❁ **Waygu Short Rib Rigatoni** *Creamy Marinara, Broccolini, and Parmesan Cheese*
- ❁ **Curry-Rubbed Honey Glazed Salmon** *on Warm Bacon Broccoli Slaw*

Vegetarian (V), Vegan (VE), and Gluten-Free (GF) selections

- ❁ **Beyond Meat Stuffed Pepper** *with Farro, Pomodoro Tomato Puree, Feta Cheese & Roasted Vegetables (V, GF)*
* Substitute Vegan Cheese + \$2
- ❁ **Sesame Tofu** *with Vegetable Fried Rice and Garlic Amino Acid (VE, GF)*
- ❁ **Rigatoni** *Creamy Marinara, Broccolini, and Parmesan Cheese (V)*
* Add Beyond Meat + \$4 * Substitute Vegan Cheese + \$2, Gluten-Free Noodles + \$2

Premium Proteins + \$15/entree

- ❁ **8oz. Filet Mignon**** *with Whipped Potatoes, Sauteed Mushrooms, Asparagus, Bordelaise*
- ❁ **Seared Seabass** *with Roasted Ponzu Carrots, Rice, and Lemon Caper & Shallot Compound Butter*
- ❁ **12oz. N.Y. Steak**** *with Whipped Potatoes, Asparagus, Sauteed Onions, Peppers, Bacon, and Chef's Steak Sauce*

**** Nicollet Island Inn cooks to medium for all steak. ****

~ Guest entrée selections must be provided to the Nicollet Island Inn at least 7 days prior to your event. ~
~ Bar Service, Hors D'oeuvres, and Desserts are purchased separately. ~

HORS D'OEUVRES

~ a la Carte // priced by the each ~

Served Cold

Roasted Tenderloin Crostini with Horseradish Sauce Arugula	\$4.50
Smoked Salmon Crostini with Lemon Herb Cream Cheese, Rye Brea.....	\$4.00
Jumbo Shrimp Cocktail with Cocktail Sauce.....	\$4.00
Deviled Eggs with Bacon and Truffle.....	\$3.00
Caprese Skewer with Pesto and Balsamic Glaze.....	\$3.00
Fresh Fruit Skewer with Seasonal Fruit	\$3.00
Roasted Pear Crostini with Bleu Cheese Spread and Prosciutto.....	\$3.50
Tuna Poke on a Spoon with Red Onion and Cilantro.....	\$4.50
Dulce Cheese on Rosemary Cracker with Dijonaise	\$3.50
Seared Tuna Wonton with Wasabi Aioli and Sweet Chili Sauce.....	\$4.00
Spicy Crab and Avocado Salad on Corn Chip.....	\$5.00

Served Hot

Brie and Fig in puff pastry.....	\$4.00
Mini Quiche (vegetarian upon request)	\$3.50
Crusted Risotto Balls blended with Goat Cheese and Chive.....	\$3.50
B.B.Q. Meatballs	\$3.50
Buffalo Wings	\$3.50
Sesame Chicken Skewer with Thai Curry Sauce.....	\$4.50
Tenderloin Skewer with Red Onion and Red Pepper.....	\$5.00
Spicy Cajun Shrimp with Lemon chive aioli.....	\$4.50
Asian Grilled Shrimp with Ginger Glaze.....	\$4.50
Mini Crab Cakes with Basil and Roasted Onion Aioli.....	\$5.00

HORS D'OEUVRES

~ per person packages ~

Per person hors d'oeuvres packages allow you to choose a selection of bites that our staff will keep replenished for the allotted service time. Minimum of 20 guests.

LIGHT BITES: Approx. 4 bites per person.

- ✿ Choose one from each option for a total of 3 selections:
 - Deviled Eggs -OR- Caprese Skewer
 - Mini Quiche -OR- Brie & Fig in Puff Pastry
 - BBQ Meatballs -OR- Crusted Risotto Balls
- ✿ \$12 per person for 1 hour of service.

CLASSIC COCKTAIL HOUR: Approx. 4 bites per person.

- ✿ Choose any 3 offerings from the Hors D'oeuvres menu
- ✿ \$16 per person for 1 hour of service

HEAVY HORS D'OEUVRES: Approx. 4-5 bites per person.

- ✿ Choose up to 4 offerings from the Hors D'oeuvres menu
- ✿ \$20 per person for 1 hour of service

HORS D'OEUVRES for DINNER: 6-7 bites per person.

- ✿ Choose up to 5 offerings from the Hors D'oeuvres menu
- ✿ \$34 per person for up to 3 hours of service

DESSERT

BY THE SLICE

\$9 per person, minimum 10 guests // Includes Tableside or Stationed Coffee Service

Classic Vanilla Cake *with Vanilla Bean Buttercream Icing*

Dark Chocolate Cake *with Chocolate Buttercream Icing*

Chocolate Vanilla Cake *Dark Chocolate Cake & Vanilla Bean Buttercream*

Red Velvet Cake *Cream Cheese Icing*

Carrot Cake *Cream Cheese Icing*

Champagne Cake *Fresh Strawberry Puree with Sweet Strawberry Champagne Buttercream*

NY Cheesecake *Vanilla Cheesecake with Graham Cracker Crust*

Espresso Amaretto Cheesecake *with Bourbon Chocolate Sauce and Fresh Berries*

Turtle Cheesecake *Vanilla Cheesecake with Chocolate Caramel Sauce and Pecans, Graham Cracker Crust*

DESSERT BAR DELICACIES

Priced per person: \$3.7 for one piece or \$7 for two pieces per person // Add Coffee Service for \$4 per person

Gourmet Chocolate Chip Cookies *Served Warm*

Brownie Bites *Classic, Chocolate Pistachio, Chocolate Peanut Butter, Chocolate Raspberry, Salted Caramel*

Cupcakes *Amaretto, Carrot, Cappuccino, Chocolate, Lemon Raspberry, Red Velvet, German Chocolate, Vanilla*

Cake Pops *Amaretto Almond, Chocolate Pistachio, Raspberry Red Velvet, Peanut Butter, Key Lime*

Miniature Cheesecakes *Classic NY, Chocolate Truffle, Key Lime, Turtle, Raspberry White Chocolate*

Tartlets *Fresh Fruit, Lemon Mascarpone, Truffle, Raspberry White Chocolate*

Chocolate-Dipped Strawberries *Dark or White Chocolate-Dipped*

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

BEVERAGES & SPIRITS

DINNER ENHANCEMENTS

Non-alcoholic beverages are included during dinner service

Tableside Wine Pour

standard \$6/person

premium \$7/person

Pour a Toast!

Champagne \$3/person

Prosecco \$4/person

CONSUMPTION BAR SERVICE*

May include beer, wine, and liquor. Your choice between Standard or Premium brands.

Non-Alcoholic

Assorted Sodas, La Croix Sparkling Water, Lemonade - \$3

Freshly Brewed Coffee or Tea - \$4

Beer

Domestic \$6: Miller Lite, Grain Belt Premium/Northeast, Summit EPA

Import \$7: Stella Artois, Amstel Light, Guinness

Craft \$8: Fulton, Wild State Cider

STANDARD

House Wines \$32/bottle

Grey Stone Chardonnay

Grey Stone Cabernet or similar

Liquor

Vodka: Svedka **Gin:** Bartons

Rum: Bacardi, Captain Morgan

Whiskey: Canadian Club

Brandy: Korbel **Scotch:** Dewers

Single Pour: \$9

Specialty Cocktails: \$12

PREMIUM

House Wines \$40/bottle

Kim Crawford Sauvignon Blanc

Angeline Pinot Noir or similar

Liquor

Vodka: Titos **Gin:** Tanqueray

Rum: Bacardi, Captain Morgan

Whiskey: Crown Royal, Jack Daniels

Scotch: Johnny Walker Red

Single Pour: \$11

Specialty Cocktails: \$14

** Prices listed reflect per-pour charge to event host. Cash bar pricing subject to increase and bar set-up fee. **

PER PERSON BAR PACKAGES

Unlimited Beer & Wine

Includes NA beverages, Beer,
and House Wines

standard: \$20 per person for the first hour

+\$12 per person each additional hour

premium: \$26 per person for the first hour

+\$14 per person each additional hour

Unlimited Beer, Wine AND Liquor

Includes NA beverages, Beer,
House Wines & Spirits

standard: \$28 per person for the first hour

+\$12 per person each additional hour

premium: \$36 per person for the first hour

+\$13 per person each additional hour

***** Last call shall be 30 minutes prior to your event conclusion and no later than 11:00PM. *****