



THE NICOLLET ISLAND INN CATERING MENU

Thank you for considering the Nicollet Island Inn for your event! Whether you are celebrating a milestone, company holiday party, or wedding, events at the Nicollet Island Inn are enchanting, intimate, and unique no matter the occasion. Nestled on the banks of the Mississippi River, our historic venue features stunning views, exposed brick walls, elegant chandeliers, and a world class culinary experience and with an on-site hotel, your out-of-town guests can stay close and comfortable!

EVENT & CATERING POLICIES

The Nicollet Island Inn will provide, pending availability, standard amenities such as tables, chairs, standard linens, flatware, serving pieces, and a dedicated staff for your event.

Standard policy allows up to two hours of setup prior to the event start time and can be extended with prior approval from the Events Department. Events must conclude by midnight and alcoholic beverages service cease at 11:30pm due to local restrictions.

We are considered a pet-friendly hotel, but please note pets that are not considered service animals are not allowed in the restaurant or event spaces.

Events of more than 100 guests are strongly encouraged to utilize an Event Planner for the day of their event. We will provide a Tasting, which is complimentary for two guests, for any event numbering 100 or more guests. Additional guests may join the Tasting for a nominal fee.

Given that the Nicollet Island Inn is a historical site, any décor that is used during the event cannot cause damage to the event space and/or hotel or a fee will apply for repairs. Glitter, confetti, rice, smoke machines, pyrotechnics, etc. are not allowed on property. Use of sparklers must be pre-approved and only used outdoors.

All food & beverage shall be provided by Nicollet Island Inn. We do not allow outside food or beverage vendors apart from desserts provided by a licensed and insured bakery. A fee will apply for all outside desserts brought to the Inn.

For events hosting a meal for their guests, a food and beverage minimum will apply. Minimums vary by time and event space and are subject to applicable service charges, taxes, and fees. In order to secure the space for your event, a deposit is required along with a signed contract. Final payment is expected three days prior to the event.

BREAKFAST & BRUNCH

*Minimum of 24 Guests; Served Family or Buffet Style
includes Coffee Service (Regular, Decaf, Assorted Hot Teas, Juices)*

BRUNCH OFFERINGS

 Fresh, Seasonal Fruit <i>Sliced</i>	\$80
 Pastries & Mini Muffins <i>Assorted</i>	\$60
 Mini Quiche du Jour <i>Vegetarian upon Request</i>	\$60
 Deviled Eggs <i>with Bacon & Truffles</i>	\$60
 Smoked Salmon Crostini <i>with Lemon Herb Cream Cheese on Rye Bread</i>	\$80
 Caprese Skewers <i>with Pesto & Balsamic Glaze</i>	\$60
 English Tea Sandwiches <i>Vegetarian upon Request</i>	\$70
 The Farmers Market <i>Vegetable Crudité with House-made Ranch</i>	\$55
 Charcuterie Board <i>Cured Meats, Gourmet Cheeses, Olives, Bread, Honey, Nuts & Fruit</i>	\$80
 Smoked Salmon <i>Capers, Red Onion, Chopped Hard Cooked Egg, Bagels & Cream Cheese</i>	\$100

MIMOSA BAR \$20 per person for first hour + \$12 each additional hour

 **Champagne** *accompanied by Orange and Cranberry Juices & Assorted Fruit Garnishes*

BLOODY MARY BAR \$25 per person for first hour + \$14 each additional hour

 **House Vodka** *served with House-made Bloody Mary Mix & accompanied by Assorted Accoutrement*

LUNCH

*Minimum of 24 Guests; Choice of Three Offerings
includes Non-Alcoholic Beverages*

ENTRÉE SALADS

\$20

- 🌿 **Strawberry Salad** *Greens, Candied Almonds, Goat Cheese & Red Onions*
- 🌿 **Caesar Salad** *Chopped Romaine, Parmesan Cheese, House-made Croutons & Caesar Dressing*
- 🌿 **Wedge Salad** *Bacon, Tomato, Hard-cooked Egg, Red Onion, Bleu Cheese & House-made Ranch*

*Protein Additions at Market Price: Chicken Breast +\$8, Salmon +\$10, Steak +\$12 or Shrimp +\$12

SANDWICHES *served with Fries or Mixed Greens Salad*

\$26

- 🌿 **Walleye Sandwich** *served on French Batard with Coleslaw & Remoulade*
- 🌿 **Chicken and Fresh Mozzarella** *on Cuban bread with Sliced Tomatoes and Balsamic Aioli*
- 🌿 **8oz. Cheeseburger** *on Brioche Bun with Cheddar Cheese, Lettuce, Onion and Tomato*

*Substitute Gluten-Free Bun +\$3

ENTRÉES *include Guest Choice of Mixed Greens Salad or Soup du Jour*

\$40

- 🌿 **Seared Chicken Breast** *with Whipped Potatoes, Green Beans, and Garlic-Herb Sauce*
- 🌿 **Breaded Walleye** *with MN Wild Rice, Green Beans, and Remoulade*
- 🌿 **Curry-Rubbed Honey Glazed Salmon** *on Warm Bacon Broccoli Slaw (+8)*
- 🌿 **Sesame Tofu** *with Vegetable Fried Rice and Garlic Amino Acid (VE, GF)*
- 🌿 **6oz. Filet Mignon** *with Whipped Potatoes, Sauteed Mushrooms, Asparagus & Bordelaise (+\$15)*

*Nicollet Island Inn cooks to medium for all steak

PASSED HORS D'OEUVRES

Priced per Piece; Minimum of 24 Guests

COLD HORS D'OEUVRES

Roasted Tenderloin Crostini <i>with Horseradish & Arugula</i>	\$5.25
Smoked Salmon Crostini <i>with Lemon Herb Cream Cheese on Rye Bread</i>	\$5.00
Jumbo Shrimp Cocktail <i>with Cocktail Sauce</i>	\$5.50
Deviled Eggs <i>with Bacon & Truffles</i>	\$4.25
Caprese Skewer <i>with Pesto & Balsamic Glaze</i>	\$3.75
Roasted Pear Crostini <i>with Bleu Cheese Spread & Prosciutto</i>	\$4.00
Dulce Cheese on Rosemary Cracker <i>with Dijonnaise</i>	\$3.75
Seared Tuna Wonton <i>with Wasabi Aioli & Sweet Chili Sauce</i>	\$5.00
Spicy Crab and Avocado Salad <i>on Crisp</i>	\$5.75

HOT HORS D'OEUVRES

BBQ Meatballs <i>Sweet & Tangy BBQ Sauce</i>	\$4.00
Mini Quiche <i>Chef's Selection; Vegetarian upon Request</i>	\$4.00
Crusted Risotto Balls <i>with Goat Cheese & Chives</i>	\$3.75
Sesame Chicken Skewer <i>with Thai Curry Sauce</i>	\$4.75
Tenderloin Skewer <i>with Red Onion & Red Pepper</i>	\$5.50
Spicy Cajun Shrimp <i>with Lemon Chive Aioli</i>	\$5.50
Asian Grilled Shrimp <i>with Ginger Glaze</i>	\$5.50
Mini Crab Cakes <i>with Basil & Roasted Onion Aioli</i>	\$6.00

PLATED DINNER

Minimum of 24 Guests; includes Warm Dinner Rolls & Whipped Butter

FIRST COURSE *Select One for all Guests to Enjoy:*

- 🌿 **House Salad** *Tomato, Red Onion, Cucumbers, House-made Croutons & Champagne Vinaigrette*
- 🌿 **Caesar Salad** *Parmesan Cheese, House-made Croutons & Caesar Dressing*
- 🌿 **Wedge Salad** *Bacon, Tomato, Hard-cooked Egg, Red Onion, Bleu Cheese & House-made Ranch*

ENTRÉE COURSE *Select up to Three Offerings:*

- 🌿 **Savory Chicken Breast** *Whipped Potatoes, Green Beans, & Garlic-Herb Sauce* \$68
- 🌿 **Breaded Walleye Filet** *MN Wild Rice, Green Beans, & Remoulade* \$68
- 🌿 **Rigatoni** *Italian Sausage, Meatballs, Creamy Marinara, Broccolini, & Parmesan Cheese* \$68
- 🌿 **Curry-Rubbed Honey Glazed Salmon** *on Warm Bacon Broccoli Slaw* \$68
- 🌿 **8oz. Filet Mignon** *Whipped Potatoes, Sautéed Mushrooms, Asparagus & Bordelaise* \$88
- 🌿 **12oz. N.Y. Steak** *Whipped Potatoes, Asparagus, Sautéed Onions & Chef's Steak Sauce* \$83
- 🌿 **Sesame Tofu** *Vegetable Fried Rice & Garlic Amino Acid (VE, GF)* \$68
- 🌿 **Vegetarian Rigatoni** *Creamy Marinara, Broccolini, & Parmesan Cheese (V)* \$68

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

DESSERTS

Minimum of 24 Guests; includes Coffee Service (Regular, Decaf, Assorted Hot Teas, Juices)

SLICED CAKES *priced per Slice*

\$10

- 🌸 **Classic Vanilla Cake** *Vanilla Bean Buttercream Icing*
- 🌸 **Dark Chocolate Cake** *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, Chocolate Caramel Sauce & Pecans, Graham Cracker Crust*

DESSERT DISPLAY *priced per Piece*

\$5

- 🌸 **Gourmet Chocolate Chip Cookies** *Served Warm*
- 🌸 **Brownie Bites** *Classic, Chocolate Pistachio, Chocolate Peanut Butter, Salted Caramel*
- 🌸 **Cupcakes** *Carrot, 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*
- 🌸 **Tartlets** *Fresh Fruit, Lemon Mascarpone, Truffle, Raspberry White Chocolate*
- 🌸 **Chocolate-Dipped Strawberries** *Dark or White Chocolate-Dipped*

BEVERAGES & SPIRITS

DINNER ENHANCEMENTS

Prices do not include cost of Champagne / Wine

Wine offered with Dinner
\$2/person

Champagne Toast
\$3/person

CONSUMPTION BAR SERVICE

Prices per Beverage; Billed to Host at conclusion of Event

STANDARD

House Wines \$32 / bottle
Grey Stone Chardonnay
Grey Stone Cabernet or similar

Liquor

Vodka: *Svedka*
Gin: *Barton's*
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: *Tito's*
Gin: *Tanqueray*
Rum: *Bacardi, Captain Morgan*
Whiskey: *Crown Royal, Jack Daniels*
Scotch: *Johnny Walker Red*

Single Pour: \$11
Specialty Cocktails: \$14

HOSTED BAR PACKAGES

Prices per Guest for Unlimited Consumption

BEER & WINE

STANDARD

\$20 per Person for the First Hour
\$12 per Person for Additional Hour

PREMIUM

\$26 per Person for the First Hour
\$14 per Person for Additional Hour

FULL BAR

STANDARD

\$28 per Person for the First Hour
\$14 per person each additional hour

PREMIUM

\$32 per Person for the First Hour
\$16 per Person for Additional Hour