

SPECIAL EVENTS 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 so you can focus on perfecting all the other details. Our staff is happy to recommend options suited to your event style and guest count.

Food and beverage minimums apply. *Minimums vary by day and are to be met prior to applicable taxes and fees. Please reference our Special Events and Weddings Guide for details.*



Menus and prices are subject to change.

BREAKFAST & BRUNCH

CONTINENTAL \$25 per person, includes Coffee & Juice

Your choice of two out of four offerings:

Seasonal Fruit Display

Assorted Freshly Baked Pastries

Yogurt, Granola, and Fresh Berries

Smoked Salmon, Capers, Red Onions, Hard Boiled Egg, Breads and Cream Cheese (\$10 per person additional)

BREAKFAST BUFFET \$30 per person, includes Coffee & Juice (20 person minimum)

Seasonal Fresh Fruit

Hash Browns

Bacon -or- Sausage

Farm Fresh Scrambled Eggs

Chef's French Toast

Smoked Salmon, Capers, Red Onions, Hard Boiled Egg, Breads and Cream Cheese (\$10 per person additional)

PLATED BREAKFAST \$30 per person, includes Coffee, Juice & assorted Coke products

Your choice of two out of four offerings:

Cocoa Brioche French Toast *Fruit Compote, Sweet Cream*

Quiche Du Jour *Chef's Specialty in Puff Pastry served with Greens*

Scrambled Eggs, Hashbrowns, Bacon -or- Sausage, and Toast

Steak and Lobster Benedict *Poached Eggs, Hashbrowns, Hollandaise* (\$10 per person additional)

**Entrée counts are due 7 days in advance for plated breakfasts and require place card indicators at the time of the event.*

SIDES

White -or- Pumpernickel Toast (\$4 per person)

House-Made Maple Sausage Patties (\$7 per person)

Thick Sliced Bacon (\$8 per person)

Hashbrowns (\$7 per person)

Menus and prices are subject to change.

Nicollet Island Inn

HOTEL • RESTAURANT • BAR

SHOWER BRUNCH \$40 per person, includes Coffee, Juice & assorted Coke products

- Farmers Market Platter** *Vegetable Crudité*
- Fruit Platter** *Seasonal Fruits and Berries*
- Seasonal Salad** *Chef's Choice of Seasonal Ingredients*
- Quiche Du Jur** *in Puff Pastry*
- Chef's Mini Sandwiches** *Chef Selection of Gourmet Sandwiches*
- Assorted Cupcakes, Cake Pops, or Macarons**

Bubbly

- Round of Mimosas** *(\$8 per person)*
- Pour-Your-Own Mimosa Bar (2 hours)** *(\$20 per person)*

LUNCH

NIC'S PLATED LUNCH \$30 per person, includes Coffee & Coke Products

Your choice of two out of seven entrée offerings:

- Nic's Burger** *House-ground Filet Mignon, Bacon, Cheddar & Swiss, Greens, Smoked Tomato Jam, Dijon*
- Breaded Walleye Sandwich** *Batard, Remoulade, Coleslaw*
- Chicken and Fresh Mozzarella** *Served on Cuban bread with Sliced Tomatoes and Balsamic Aioli*
- Grilled Chicken Wedge Salad** *Romaine, Tomato, Red Onion, Bacon, Bleu Cheese, Hard Boiled Eggs & House Ranch Dressing*
- Strawberry Salad** *Candied Almonds, Goat Cheese, Red Onions, Mixed Greens, Chicken Breast & House Ranch Dressing*
- Caesar Salad** *Romaine lettuce, house made Croutons and Parmesan Cheese and House Ranch Dressing*
- Shrimp Salad Sandwich** *Served on Cuban Bread with Arugula and Tomato (\$8 per person additional)*

All sandwiches are served with fries.

Salad add-ons:

- Skirt Steak (\$10 per person)*
- Salmon (\$11 per person)*
- Shrimp (\$12 per person)*
- Filet (\$15 per person)*

Dinner Rolls..... (\$1 per person)

*Entrée counts are due 7 days in advance for plated lunches and require place card indicators at the time of the event.

Menus and prices are subject to change.

CLASSIC LUNCH BUFFET \$38 per person includes Coffee & Coke products (20 person minimum)

- House Salad or Caesar Salad
- House-made Potato Chips
- Chef's Homemade Chocolate Chip Cookies

Your choice of two out of four offerings:

- Roasted Artichoke and Asparagus Salad Sandwich** *Brie, Mixed Greens, On Brioche Buns*
- Egg Salad Sandwich** *on Croissant*
- Grilled Chicken BLT** *Chicken Breast, Applewood Smoked Bacon, Tomato, Romaine, Garlic Aioli*
- Reuben Sandwich** *House-brined Corned Beef, Swiss Cheese, Sauerkraut, Dijon, Thousand Island Dressing*

NIC'S LUNCH BUFFET \$48 per person, includes Coffee & Coke products (20 person minimum)

- House Salad or Caesar Salad
- French Fries or House Made Potato Chips or Mashed Potatoes
- Seasonal Roasted Vegetable *Chef's Selection of Farmers Market Vegetable*

Your choice of two out of five offerings:

- Roasted Chicken Breast**
- Breaded Walleye**
- Nic's Burger** *served as a build your own topping bar*
- Steak Sandwich**
- Rigatoni Marinara** *Creamy Marinara, Italian Sausage, Parmesan*
 - Add Impossible Meat (\$8 per person)*
 - Add Gluten Free Meatballs (\$5 per person)*
 - Add Gluten Free Pasta (\$3 per person)*

Dinner Rolls..... (\$1 per person)

CHILDREN'S MENU

\$18 for children 12 and under

One pre-selected children's menu per event.

Children's meals are served plated, even for buffet events.

Entrée

Select one out of five offerings for all to enjoy:

Grilled Cheese

Chicken Fingers with Ketchup or Ranch

Buttered Noodles with Bread (no side choice)

Noodles with Marinara Sauce

Mac & Cheese

Side Selection

Select one out of two sides:

French Fries

Side Salad

Dessert *Vanilla Ice Cream*

PLATTERS

Platters may be served family or buffet style. Each platter serves 10 people.

Some items are subject to daytime or evening availability.

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 Farmer's Market <i>Vegetable Crudité with House-Made Ranch</i>	\$55
Charcuterie Board <i>Cured Meats, Gourmet Cheeses, Olives, Bread, Honey, Nuts & Fruit</i>	\$100
Smoked Salmon <i>Capers, Red Onion, Chopped Hard Cooked Egg, Bagels & Cream Cheese</i>	\$100

Menus and prices are subject to change.

HORS D'OEUVRES

priced by the each

Cold

Roasted Tenderloin Crostini with Horseradish Sauce Arugula and.....	\$5.50
Smoked Salmon Crostini with Lemon Herb Cream Cheese, Rye Bread.....	\$5.00
Jumbo Shrimp Cocktail with Cocktail Sauce.....	\$5.50
Deviled Eggs with Bacon and Truffle.....	\$4.75
Caprese Skewer with Pesto and Balsamic Glaze.....	\$3.75
Shrimp Tostada with black bean Spread, Picco de Gallo and cotija Cheese	\$5.00
Roasted Pear Crostini with Brie and Honey.....	\$4.25
Dulce Cheese on Rosemary Cracker with Dijonnaise	\$3.75
Seared Tuna Wonton with Wasabi aioli and Sweet Chili Sauce.....	\$5.50
Spicy Crab and Avocado Salad on Corn Chip.....	\$5.50

Hot

Asian Grilled Shrimp with Ginger Glaze.....	\$5.50
Crusted Risotto Balls blended with Goat Cheese and Chive.....	\$3.75
Sesame Chicken Skewer with Thai Curry Sauce.....	\$5.50
Tenderloin Skewer with Red Onion and Red Pepper.....	\$5.50
Mini Crab Cakes with Basil and Roasted Onion Aioli.....	\$6.00
B.B.Q. Meatballs	\$4.00
Spicy Cajun Shrimp with Lemon chive aioli.....	\$5.50
Buffalo Wings	\$4.50
Mini Quiche made in house	\$4.00

Menus and prices are subject to change.

PLATED DINNERS

Starting at \$78 per person, includes Coffee & Coke products

APPETIZER COURSE

Included in your dinner package, select any 3 offerings from the Hors D'oeuvres Menu

SALAD COURSE

Select one for all guests to enjoy:

- House Salad** *Mixed Greens, Tomato, Shaved Red Onion, Cucumbers, Croutons, House-made Champagne Vinaigrette*
- Caesar Salad** *Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan*
- Wedge Salad** *Artisan Romaine, Bacon, Tomato, Hard cooked Egg, Red onion and Bleu Cheese, House Ranch Dressing*

MAIN COURSE

Your choice of three out of ten entrée offerings:

Traditional

- Rigatoni**, *Marinara, Italian Sausage, House made Meatballs and Parmesan Cheese*
- Breaded Walleye**, *Wild Rice, Green Beans and Remoulade*
- Seared 10oz. Airline Chicken Breast**, *Whipped Potatoes, Green Beans and Garlic-Herb Sauce*
- 7oz. Curry Rubbed Honey Glazed Salmon**, *Warm Bacon Broccoli Slaw*

Vegetarian/Vegan/Gluten Free *(Cheeses may be substituted with Vegan Cheese at \$2.00 per person)*

- Pan Fried Sesame Tofu**, *Served over Vegetable Fried Rice*
- Farro and Beyond Meat Stuffed Pepper**, *Pomodoro Tomato Puree, Feta Cheese and Roasted Vegetable*
- Rigatoni**, *Marinara, Roasted vegetables and Parmesan Cheese*
- Add Impossible Meat (\$8 per person)*
- Add Gluten Free Meatballs (\$5 per person)*
- Add Gluten Free Pasta (\$3 per person)*

Premium *(additional \$20 per person)*

- Filet Mignon 8oz.** *Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise*
- Seared Seabass** *Roasted Garlic Parmesan Risotto, Tomato Ragu*
- 12oz N.Y. Steak**, *Whipped Potatoes, Asparagus, Sautéed onions Peppers and Bacon, Chef's Steak Sauce*

Dinner Rolls..... (\$1 per person)

**Entrée counts are due 7 days in advance for plated dinners and require place card indicators at the time of the event.*

Menus and prices are subject to change.

DINNER BUFFET

\$65 per person, includes Coffee & Coke products
(20 person minimum)

APPETIZERS

Select two appetizer offerings:

- | | |
|---|---|
| <ul style="list-style-type: none"> Caprese Skewers - Deviled Eggs - Mini Quiche Buffalo Wings - Crusted Risotto Balls - BBQ Meatballs | <ul style="list-style-type: none"> - Roasted Pear Crostini - Roasted Tenderloin Crostini - Smoked Salmon Crostini - Dulce Cheese on Rosemary Cracker - Spicy Crab & Avocado Salad Corn Chip - Jumbo Shrimp Cocktail (Traditional) |
|---|---|

SALAD

Select one for all guests to enjoy:

- House Salad** Mixed Greens, Tomato, Blue Cheese, Pickled Red Onion, House-made Champagne Vinaigrette
- Caesar Salad** Crisp Romaine mixed with Caesar Dressing and topped with House Made Croutons and Parmesan

ENTRÉES

Your choice of two out of five entrée offerings:

- Vegetable Gnocchi** in Marinara Sauce with Mozzarella and Parmesan Cheese
- Roasted Chicken** with garlic herb chicken demi
- Braised Boneless Short Rib** with Natural Sauce
- Breaded Walleye** with house made remoulade
- Rigatoni with Meatballs & Italian Sausage**, Marinara Sauce and Parmesan Cheese
 - Add/ Substitute Impossible Meat (\$8 per person)
 - Add/ Substitute Gluten Free Meatballs (\$5 per person)
 - Add/ Substitute with Gluten Free Pasta (\$3 per person)

SIDES

Your choice of two out of four side offerings:

- Mashed Potatoes**
- Herb Roasted Potatoes** Garlic, Olive Oil, Herbs
- Seasonal Roasted Vegetables**
- Wild Rice Pilaf**

Dinner Rolls..... (\$1 per person)

Menus and prices are subject to change.

FOR DESSERT

*We are proud to partner with **Buttercream** to offer you a premium selection of gourmet desserts.*

All selections include stationed coffee service. Should you choose to use your own vendor for dessert service, a \$2.50 per person fee applies.

Outside vendors must provide proof of insurance and licensing.

DESSERT BAR DELICACIES *(Priced per dozen)*

Cupcakes

Chocolate Lover's, Vanilla, Bailey's, Salted Caramel, Red Velvet, S'mores, Raspberry Royale, Carrot, Boston Cream Pie, Cookies & Cream, Neapolitan (GF- Amaretto, Irish Cream, Raspberry).....\$51

Mini Cupcakes

Choose from our many cupcake flavors above!\$36

Miniature Cheesecakes

Bailey's, Key Lime, Raspberry White Chocolate, Turtle\$43

Assorted Shooters

Bailey's, Cookies & Cream, Raspberry Marble, Vanilla Mousse\$46

Cake Pops

Amaretto Almond, Bailey's, Red Velvet, Chocolate\$30

Tarts

Glazed Fruit Tarts, Lemon Mascarpone, Painted Truffle, Raspberry White Chocolate.....\$30

Assorted Brownie Cubes

Classic, Chocolate Chip, Chocolate Pistachio, Chocolate Peanut Butter, Chocolate Raspberry, Salted Caramel.....\$30

SIGNATURE 2 LAYER CAKES

Almond Praline, Amaretto Mousse, Apple Caramel, Almond, Bailey's Irish Cream, Cappuccino Souffle, Chocolate Almond, Marble, Chocolate Lover's, Chocolate Mint Chiffon, Chocolate Mousse, Chocolate Pistachio, Connecticut Carrot, Cookies & Cream, German Chocolate, Lemon Raspberry, Lemon Strawberry, Lemon Strawberry Split, Lemon Sunshine, Neapolitan, Raspberry Chocolate, Red Velvet, S'mores, Strawberry

1/4 Sheet (serves 25-30) \$96.00

1/3 Sheet (serves 35-40) \$135.00

1/2 Sheet (serves 50-60) \$168.00

Menus and prices are subject to change.

BEVERAGES & SPIRITS

NA BEVERAGE PACKAGE

Freshly Brewed Coffee, Herbal or Iced Tea, Assorted Sodas, La Croix Sparkling Water, Lemonade

\$8 per person up to three hours

\$15 per person up to eight hours

OPEN -OR- CASH BARS

Charged on consumption and priced by the pour. Open Bar- host pays for drinks. Cash Bar- guests pay for drinks.

Cash bar sales do not count towards the food and beverage minimum.

Domestic Beers <i>Coors Lite, Miller Lite, Summit EPA, Surly Hell, Surly Furious</i>	\$7
Imported Beers <i>Stella Artois, Amstel Lite, Guinness</i>	\$8
Craft Beers <i>Fulton selections, rotating cider</i>	\$9

Choose to offer either a Standard or Premium wine and spirit brand package:

**Availability subject to change.*

Standard Wines	\$9
Standard Brand Spirits	\$10
Standard Specialty Cocktails	\$12
<i>Wheatly Vodka, Bartons Gin, Barbarossa Spiced & Silver Rum, Old Forester Classic Bourbon, E&J Brandy, Dewers White Label Scotch, Canadian Club Whiskey</i>	

Premium Wines	\$11
Premium Brand Spirits	\$12
Premium Specialty Cocktails	\$14
<i>Titos Vodka, Tanqueray Gin, Bacardi, Captain Morgan Rum, Buffalo Trace Bourbon, Johnny Walker Red Scotch, Jack Daniels Whiskey</i>	

WINE

Standard House Wines <i>Indaba Chardonnay, Chenin-Blanc, Bordeaux Blend</i>	\$36 per bottle
Premium House Wines <i>J Vineyards Chardonnay, Sea Sun Pinot Noir</i>	\$44 per bottle
Tablesides Wine Pour with Dinner <i>with standard red and white house wines</i>	\$9 per person
Tablesides Wine Pour with Dinner <i>with premium red and white house wines</i>	\$11 per person
Toast Pour <i>with sparkling wine</i>	\$4 per person
Toast Pour <i>with Prosecco</i>	\$6 per person

UNLIMITED BEER & WINE PACKAGE

Includes NA beverages, assorted beer, and house wines

Standard: \$18 per person first hour, \$14 per person each additional hour

Premium: \$20 per person first hour, \$16 per person each additional hour

UNLIMITED BEER, WINE & LIQUOR PACKAGE

Includes NA beverages, assorted beer, house wines, and spirits

Standard: \$22 per person first hour, \$16 per person each additional hour

Premium: \$28 per person first hour, \$22 per person each additional hour

Menus and prices are subject to change.