

## 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 (GF)**

**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** \$35 per person, includes Coffee & Juice (20 person minimum)

**Seasonal Fresh Fruit (GF)**

**Hash Browns (GF)**

**Bacon -or- Sausage (GF)**

**Farm Fresh Scrambled Eggs (GF)**

**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*

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

**Farmers Market Platter (GF)** *Vegetable Crudité*

**Fruit Platter (GF)** *Seasonal Fruits and Berries*

**Seasonal Salad (GF)** *Chef's Choice of Seasonal Ingredients*

**Mini Quiche Du Jour** *in Puff Pastry*

**Assorted Desserts**

### **BUBBLES**

**Round of Mimosas** (\$8 per person)

**Bottle of Cava** (\$32 per bottle)

**Carafe of Juice** orange -or- cranberry (\$10 per carafe)

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LUNCH

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

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, Ranch Dressing (GF)
Strawberry Salad Candied Almonds, Goat Cheese, Red Onions, Mixed Greens, Chicken Breast, Ranch Dressing (GF)
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.
Gluten-free bun available upon request (\$3 per person additional)

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)

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

- House Salad (GF) or Caesar Salad
House-made Potato Chips (GF)
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

Menus and prices are subject to change.

# Nicollet Island Inn

HOTEL • RESTAURANT • BAR

## NIC's LUNCH BUFFET *\$50 per person, includes Coffee & Coke products (20 person minimum)*

House Salad (GF) or Caesar Salad  
French Fries or House Made Potato Chips or Mashed Potatoes (GF)  
Seasonal Roasted Vegetable (GF)

*Your choice of two out of five offerings:*

Roasted Chicken Breast (GF)  
Breaded Walleye  
Nic's Burger *served as a build your own topping bar*  
Steak Sandwich  
Rigatoni Marinara *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)

## FOR DESSERT

**Dessert Bar** *An assortment of delectable bite size desserts arranged as a station.....(\$6 per person)*

*Gluten-free options upon request.*

*Should you choose to use your own vendor for dessert service, a dessert fee may apply. Outside vendors must provide proof of insurance and licensing. All desserts that require cutting and plating are subject to a \$2.50 per person fee.*

## CHILDREN'S MENU

*\$18 for children 12 and under*

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

*Select one out of five offerings for all to enjoy:*

Grilled Cheese *served with fries*  
Chicken Fingers *served with fries*  
Buttered Noodles with Bread  
Noodles with Marinara Sauce  
Mac & Cheese

**Menus and prices are subject to change.**

## PLATTERS

&

## BRIDAL READY ROOM MENU

*Each platter serves 10 people. Quantities for larger events will be combined to serve larger groups of people.  
Some items are subject to daytime or evening availability.*

<b>Fresh, Seasonal Fruit Sliced (GF)</b> .....	\$80
<b>Cheese Tray</b> <i>assortment of artisanal cheeses with crackers served on the side</i> .....	\$80
<b>Pastries &amp; Mini Muffins Assorted</b> .....	\$60
<b>Mini Quiche du Jour</b> <i>Vegetarian upon request</i> .....	\$60
<b>Deviled Eggs</b> <i>with Bacon &amp; Truffles (GF)</i> .....	\$60
<b>Vegetable Crudit�</b> <i>with House-Made Ranch (GF)</i> .....	\$55
<b>Charcuterie Board</b> <i>Cured Meats, Gourmet Cheeses, Olives, Bread (served on the side), Honey, Nuts &amp; Fruit</i> .....	\$100
<b>Smoked Salmon</b> <i>Capers, Red Onion, Hard Cooked Egg, Crackers &amp; Bread (served on the side) &amp; Cream Cheese</i> .....	\$100

## BRIDAL READY ROOM BEVERAGES

<b>Bottle of Bubbles (Cava)</b> .....	\$32
<b>Orange Juice</b> served as a carafe.....	\$10
<b>Cranberry Juice</b> served as a carafe.....	\$10
<b>Coffee Service</b> with regular, decaf, sugar, cream, hot water & tea .....	\$45

**\*\*\*\*\* Please ask to see our full wine list for per bottle selections**

**Menus and prices are subject to change.**

## HORS D'OEUVRES

*priced by the each*

### Cold

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

### Hot

<b>Asian Grilled Shrimp</b> with Ginger Glaze <b>(GF)</b> .....	\$5.50
<b>Sesame Chicken</b> Skewer with Thai Curry Sauce <b>(GF)</b> .....	\$5.50
<b>Tenderloin Skewer</b> with Red Onion and Red Pepper <b>(GF)</b> .....	\$5.50
<b>Mini Crab Cakes</b> with Basil and Roasted Onion Aioli.....	\$6.00
<b>B.B.Q. Meatballs</b> (can be made GF upon request).....	\$4.00
<b>Spicy Cajun Shrimp</b> with Lemon chive aioli <b>(GF)</b> .....	\$5.50
<b>Buffalo Wings</b> <b>(GF)</b> .....	\$4.50
<b>Mini Quiche</b> made in house .....	\$4.00

***Menus and prices are subject to change.***

# PLATED DINNERS

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

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

## 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 (GF)**
- 7oz. Curry Rubbed Honey Glazed Salmon, Warm Bacon Broccoli Slaw (GF)**

**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 (GF)**
- Farro and Beyond Meat Stuffed Pepper, Pomodoro Tomato Puree, Feta Cheese and Roasted Vegetable (GF)**
- 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 (GF)**
- 12oz N.Y. Steak, Whipped Potatoes, Asparagus, Sautéed onions Peppers and Bacon, Chef's Steak Sauce (GF)**

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

**Menus and prices are subject to change.**

## DINNER BUFFET

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

### APPETIZER COURSE

Included in your dinner package, select any 2 offerings from the Hors D'oeuvres Menu

### 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 (GF)

**Braised Boneless Short Rib** with Natural Sauce (GF)

**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 (GF)**

**Herb Roasted Potatoes (GF)** Garlic, Olive Oil, Herbs

**Seasonal Roasted Vegetables (GF)**

**Wild Rice Pilaf (GF)**

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

**Menus and prices are subject to change.**



## BEVERAGES & SPIRITS

### NA BEVERAGE PACKAGE

*Freshly Brewed Coffee, Assorted Sodas, La Croix Sparkling Water*

*\$8 per person up to three hours*

*\$15 per person up to eight hours*

### OPEN -OR- CASH BARS

*Charged on consumption and individually priced.*

*Open/Hosted Bar- host pays for drinks.*

*Cash Bar- guests pay for drinks. Cash bar sales do not count towards the food and beverage minimum. Cash tips do not count as gratuity.*

<b>Domestic Beers</b>	\$7
<b>Imported Beers</b>	\$8
<b>Craft Beers</b>	\$9

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

<b>Standard Wines</b>	\$9
<b>Standard Brand Spirits</b>	\$10
<b>Standard Specialty Cocktails</b>	\$12
<b>Premium Wines</b>	\$11
<b>Premium Brand Spirits</b>	\$12
<b>Premium Specialty Cocktails</b>	\$14

### WINE

<b>Standard House Wines</b> <i>Indaba Chardonnay, Chenin-Blanc, Bordeaux Blend</i>	\$36 per bottle
<b>Premium House Wines</b> <i>J Vineyards Chardonnay, Sea Sun Pinot Noir</i>	\$44 per bottle
<b>Tablesides Wine Pour with Dinner</b>	<i>(priced per bottle)</i>
<b>Tablesides Wine Pour with Dinner</b>	<i>(priced per bottle)</i>
<b>Toast Pour</b> <i>with sparkling wine</i>	\$4 per person

**\*\*\*\*\* Wines may also be ordered by the bottle and charged on consumption. Please ask to see our full wine list.**

### 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.**