

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)

Menus and prices are subject to change.

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, Strawberry 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. Outside desserts that do not require handling are subject to a flat fee of \$50.

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.*

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

BRIDAL READY ROOM BEVERAGES

Bottle of Bubbles (Cava)	\$32
Orange Juice served as a carafe.....	\$10
Cranberry Juice served as a carafe.....	\$10
Coffee Service 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

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 (GF)	\$5.50
Deviled Eggs with Bacon and Truffle (GF)	\$4.75
Caprese Skewer with Pesto and Balsamic Glaze (GF)	\$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
Seared Tuna Wonton with Wasabi aioli and Sweet Chili Sauce.....	\$5.50
Spicy Crab and Avocado Salad on Corn Chip (GF)	\$5.50

Hot

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

**Entrée counts are due 7 days in advance for plated dinners. It is the client's responsibility to provide entrée indicator cards at each place setting at the time of the event. Indicator cards must be clearly coded for staff to read.*

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.

We do not charge an hourly bartending fee, however, we do require a minimum of \$500 in total bar sales to set up a full bar with spirits and mixers included. Bars with beer and wine only do not have a minimum sales requirement.

Domestic Beers	\$7
Imported Beers	\$8
Craft Beers	\$9

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

Standard Wines	\$9
Standard Brand Spirits	\$10
Standard Specialty Cocktails	\$12
Premium Wines	\$11
Premium Brand Spirits	\$12
Premium Specialty Cocktails	\$14

WINE

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

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*

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