

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.

BREAKFAST & BRUNCH

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

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 \$40 per person, includes Coffee & Juice (20 person minimum)

Seasonal Fresh Fruit (GF)

Hash Browns (GF)

Bacon (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 \$35 per person, includes Coffee & Juice

Your choice of two out of four offerings:

Chef's French Toast

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

Scrambled Eggs, Hashbrowns, Bacon, and Toast

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

SHOWER BRUNCH BUFFET \$50 per person, includes Coffee, Juice & assorted Coke products (20 person minimum)

Farmers Market Platter (GF) Vegetable Crudité

Fruit Platter (GF) Seasonal Fruits and Berries

Meat & Cheese Board Chef's Selection

Mini Quiche Du Jour in Puff Pastry

Assorted Desserts Delectable bite-sized desserts. Gluten-free options available upon request.

BUBBLES STATION

Bottle of Bubbles (\$32 per bottle)

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

Menus and prices are subject to change.

LUNCH

NIC'S PLATED LUNCH \$30 per person, includes Coffee & Coke Products. All sandwiches are served with fries.
Gluten-free bun available upon request (\$3 per person additional)

Your choice of three out of seven entrée offerings:

Nic's Burger *House-ground Filet Mignon, Bacon, Cheddar & Swiss, Greens, Smoked Tomato Jam, Dijon prepared medium temp.*

Breaded Walleye Sandwich *Batard, Remoulade, Coleslaw*

Chicken and Fresh Mozzarella *Served on Cuban bread with Sliced Tomatoes and Balsamic Aioli*

Shrimp Salad Sandwich *Served on Cuban Bread with Arugula and Tomato (\$8 per person additional)*

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, Strawberry Dressing (GF)*

Caesar Salad *Romaine lettuce, house made Croutons and Parmesan Cheese and House Ranch Dressing*

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)

BUILD-YOUR-OWN SANDWICH BUFFET \$44 per person includes Coffee & Coke products (20 person minimum)

Chef's selection of Assorted Breads, Deli Meats, and Cheeses with Tomatoes, Lettuce, Onion, Pickles, Lettuce and Spreads accompanied by House Salad Fixings and House-made Potato Chips.

BUILD-YOUR-OWN SALAD BUFFET \$26 per person includes Coffee & Coke products (20 person minimum)

Mixed Greens, Romaine, Tomatoes, Onions, Croutons, Parmesan Cheese, Goat Cheese, Broccoli, Cauliflower, Carrot, Craisins, Candied Almonds, Bacon and Assorted Dressings accompanied by Dinner Rolls.

Salad add-ons:

Grilled Chicken (\$8 per person)

Salmon (\$11 per person)

Shrimp (\$12 per person)

Cajun Shrimp (\$12 per person)

Menus and prices are subject to change.

BRIDAL READY ROOM

Food selections may be made from the “Platters” section of our events menu (see below).

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*

PLATTERS

*Each platter serves 10 people. Quantities for larger events will be combined.
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 (50 piece limit)</i>	\$60
Deviled Eggs <i>with Bacon & Truffles (GF)</i>	\$60
Vegetable Crudit� with House-Made Ranch (GF)	\$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

Menus and prices are subject to change.

HORS D'OEUVRES

priced by the each

Cold

Roasted Tenderloin Crostini with Horseradish Sauce and Arugula	\$5.50
Artichoke & Asparagus Salad Crostini with Brie and Greens	\$4.75
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
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 (50 piece limit)	\$4.00
Savory Puff Pastry Pinwheel	
with lobster, pickled ginger, Ponzu aioli	\$6.50
with hamburger, cheddar cheese, cornichon, dijon mustard topped with ketchup.....	\$5.00
with roasted vegetables and goat cheese	\$4.50

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, 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 eleven 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)(Vegan)*

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)*

Elite Premium *(additional \$30 per person)*

***Elite Filet 8oz.** *Filet, Roasted Mushrooms, Asparagus, Pommes Puree, Bordelaise (GF)*

***Elite 12oz N.Y. Steak** *Whipped Potatoes, Asparagus, Sautéed onions Peppers and Bacon, Chef's Steak Sauce (GF)*

***Filets/steaks are prepared and served at medium temperature. We do not take temperature requests.**

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

Menus and prices are subject to change.

DINNER BUFFET

\$72 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, Shaved Red Onion, Cucumbers, 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 Roasted Veggies with Garlic Pesto Cream Sauce

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.

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

FOR DESSERT

Dessert Bar *An assortment of delectable, bite size desserts arranged as a station.....(\$10 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.

BEVERAGES & SPIRITS

NA BEVERAGES

Coffee Station *coffee, decaf, and hot water*
Assorted Sodas

\$100
\$4 each

BUBBLES STATION

Bottle of Bubbles *Cava*
Carafe of Juice *orange -or- cranberry*

\$32 per bottle
\$10 per carafe

WINE

Wines by the Bottle
Tableside Wine Pour with Dinner
Toast Pour *with sparkling wine*

\$44 per bottle
(priced per bottle)
\$5 per person

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

Menus and prices are subject to change.

UNLIMITED BEER & WINE PACKAGE

*Includes NA beverages, assorted beer, and premium wines
\$20 per person first hour, \$16 per person each additional hour*

UNLIMITED BEER, WINE & LIQUOR PACKAGE

*Includes NA beverages, assorted beer, premium wines & spirits
\$28 per person first hour, \$22 per person each additional hour*

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 traditional mixers of sodas and juice. This minimum is applicable to your overall food and beverage minimum. Bars with beer and wine only do not have a minimum sales requirement.

Please note liquor brands and inventory are subject to change and for this reason we do not list beverages by their brand name on this menu.

BEER *A variety of canned or bottled domestic, imported, and craft beers:*

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

WINE *Four premium wine options and one sparkling wine option:*

<i>Wines By the Glass</i>	\$11
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SPIRITS *Premium brand vodka, whiskey, bourbon, scotch, gin, and rum:*

<i>Premium Brand Spirits</i>	\$12
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SIGNATURE *Optional- Add a signature cocktail to your bar (limit to one selection):*

<i>Seasonal Cocktail on Tap</i>	\$15
<i>Oxaca (Tequila) Old Fashioned</i>	\$15
<i>Spicy Paloma</i>	\$15
<i>Regular Paloma</i>	\$15

KEGS *(limit to one selection):*

Grainbelt Premium <i>American Lager (Light)</i>	\$385
Grainbelt Nordeast <i>Amber Lager (Light)</i>	\$385
Surly Hell <i>German Style Helles Lager (Light)</i>	\$575
Surly Grapefruit Supreme <i>Tart Wheat Ale (Fruity)</i>	\$575
Wild State Wild Apple <i>Hard Cider (Fruity)</i>	\$625
Surly Furious <i>American IPA (Hoppy)</i>	\$575
Surly Mosh Pit Juicy Pale <i>Pale Ale (Hoppy)</i>	\$575
Toppling Goliath Radiant Haze <i>Hazy IPA (Hoppy)</i>	\$680
Toppling Goliath Pseudo Sue <i>Hazy Pale Ale (Hoppy)</i>	\$785
Schell's Dark <i>Dark Ale (Malty)</i>	\$560
Bent Paddle Coffee Cold Press <i>Coffee Black Ale (Malty)</i>	\$610

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