

*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** \$32 per person, includes Coffee (20 person minimum)

Seasonal Fruit Display (GF)  
Assorted Freshly Baked Pastries  
Individual Yogurt Cups

Add-ons:

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

**BREAKFAST BUFFET** \$46 per person, includes Coffee (20 person minimum)

Seasonal Fresh Fruit (GF)  
Hash Browns (GF)  
Bacon (GF)  
Farm Fresh Scrambled Eggs (GF)  
Chef's French Toast

Add-ons:

*Seasonal Veggies (\$3 per person additional)*

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

**PLATED BREAKFAST** \$39 per person, includes Coffee

*Entrée counts are due seven days in advance. Narrow offerings down to three selections for your guests to choose from:*

Chef's French Toast  
Quiche Du Jur Chef's Choice (Vegetarian on Request) 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 (20 person minimum)

Farmers Market Platter (GF) Vegetable Crudité  
Fruit Platter (GF) Seasonal Fruits and Berries  
Chicken Salad Tea Sandwich Platter  
Mini Quiche Du Jur Chef's Choice (Vegetarian on Request) 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. All sandwiches are served with fries.

*Entrée counts are due seven days in advance. Narrow offerings down to three selections for your guests to choose from:*

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

**Breaded Walleye Sandwich** *Schiacciata Bread, Remoulade, Coleslaw*

**Chicken Salad Sandwich** *lettuce, pulled chicken, grapes, and celery on white bread*

**Grilled Chicken Wedge Salad** *Romaine, Tomato, Red Onion, Bacon, Bleu Cheese, Hard Boiled Eggs, Ranch Dressing (GF)*

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

**Salmon Salad** *Maple Syrup-Curry Seared Salmon Filet, Strawberries, Arugula, Mixed Greens, Feta Cheese Crumbles, Candied Almonds, Pickled Red Onions, Mixed Greens, Strawberry Vinaigrette (GF)*

**\*Burgers are prepared and served at medium temperature. We do not take temperature requests.**

**Dinner Rolls**..... (\$1.50 per person)

**BUILD-YOUR-OWN SANDWICH & SALAD BUFFET** \$44 per person, includes Coffee (20 person minimum)

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

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### LUNCH ADD-ONS:

*Skirt Steak (\$10 per person)*

*Egg Salad (\$6 per person)*

*Salmon Filet (\$11 per person)*

*Shrimp (\$12 per person)*

*Filet (\$20 per person)*

*Gluten-free bun available upon request (\$3 per person additional)*

### BEVERAGE STATION

**Assorted Coke Products and La Croix Flavored** (\$4 per can)

**Carafe of Iced Tea** (\$10 per carafe)

**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 Assortment of artisanal cheeses with crackers and baguette served on the side.....	\$80
Pastries & Muffins Served as an assortment.....	\$60
Mini Quiche du Jour Vegetarian upon request .....	\$60
Deviled Eggs with Bacon & Truffles (GF) .....	\$60
Vegetable Crudit� with House-Made Ranch (GF) .....	\$55
Charcuterie Board Cured Meats, Gourmet Cheeses, Olives, Nuts served with crackers and baguette.....	\$100
Smoked Salmon Capers, Red Onion, Hard Cooked Egg, Crackers & Bread (served on the side) & Cream Cheese.....	\$100
Tostadas & Dips Platter Shrimp dip, Black Beans, Pico de Gallo, and Cotija Cheese.....	\$80

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

## HORS D'OEUVRES

*priced by the each*

### Cold

<b>Roasted Tenderloin Crostini</b> with Horseradish Sauce and Arugula .....	\$6.00
<b>Jumbo Shrimp Cocktail</b> with Cocktail Sauce <b>(GF)</b> .....	\$5.50
<b>Deviled Eggs</b> with Bacon and Truffle <b>(GF)</b> .....	\$5.00
<b>Caprese Skewer</b> with Pesto and Balsamic Glaze <b>(GF)</b> .....	\$4.00
<b>Seared Tuna Wonton</b> with Wasabi aioli and Sweet Chili Sauce.....	\$5.50
<b>Chicken Salad Tea Sandwich</b> .....	\$4.50

### Hot

<b>Mini Tenderloin Cabob</b> with Red Onion and Red Pepper <b>(GF)</b> .....	\$6.00
<b>Mini Crab Cakes</b> with Basil and Roasted Onion Aioli.....	\$6.00
<b>Mini Quiche</b> made in house (vegetarian upon request) .....	\$5.00
<b>B.B.Q. Meatballs</b> (can be made GF upon request).....	\$4.00
<b>Mini Rubeen Bites</b> .....	\$6.00

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

## PLATED DINNERS

*Starting at \$78 per person, includes Coffee*

### 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*

### MAIN COURSE

*Entrée counts are due seven days in advance. Narrow offerings down to three selections for your guests to choose from:*

#### Traditional

**Beef Bolognese** *Pasta, Beef, and Bolognese Sauce*

**Breaded Walleye**, *Wild Rice, Green Beans and Remoulade*

**Roasted Chicken**, *Whipped Potatoes, Green Beans and Lemon Caper Sauce (GF)*

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

**Pan Fried Sesame Tofu**, *Served over Vegetable Fried Rice (GF)(Vegan)*

**Gnocchi**, *Roasted Mushrooms, Roasted Garlic, Sage Cream Sauce, Parmesan Cheese (GF)*

#### 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**..... (\$1.50 per person)

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

## DINNER BUFFET

\$72 per person, includes Coffee  
(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:*

**Roasted Chicken** *with lemon caper sauce (GF)*

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

**Breaded Walleye** *with house made remoulade*

**Gnocchi**, *Roasted Mushrooms, Roasted Garlic, Sage Cream Sauce, Parmesan Cheese (GF)*

**Beef Bolognese** *Pasta, Beef, and Bolognese Sauce*

### SIDES

*Your choice of two out of four side offerings:*

**Mashed Potatoes (GF)**

**Herb Roasted Potatoes (GF)**

**Seasonal Roasted Vegetables (GF)**

**Garlic Creamed Spinach (GF)**

Dinner Rolls..... (\$1.50 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.....(\$11 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* \$100  
**Assorted Sodas** \$4 each

### BUBBLES STATION

**Bottle of Bubbles** *Cava* \$32 per bottle  
**Carafe of Juice** *orange -or- cranberry* \$10 per carafe

### WINE

**Wines by the Bottle** \$44 per bottle  
**Tableside Wine Pour with Dinner** (priced per bottle)  
**Toast Pour** *with sparkling wine* \$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):*

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

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