



BREAKFAST

Minimum 25 people. Maximum of 90 minutes of service

<p>Simple Start \$25.20 pp* - Option 1 Orange & grapefruit juices Banana, apples, grapes, berries Individual plain and flavored yogurts Fresh baked muffins Mini chocolate croissant & apple Danishes</p>	<p>Essentials \$32.40 pp* - Option 2 Fresh cut, select fruits & seasonal berries Fresh baked muffins, scones + croissants Bagels + jams, almond butter, cream cheese Steel cut oatmeal station Blueberry, maple + chia-seed parfaits Granola station with dried berries & nuts (GF) Low-fat + soy milks Greek yogurts Regular Coffee & decaffeinated coffee Tea service Cranberry, orange + grapefruit juice</p>
<p>Marquette Buffet \$39.60 pp* - Option 3 Orange, grapefruit, tomato, cranberry Regular coffee, decaffeinated coffee, tea service Fresh, cut select fruits & seasonal berries Fresh baked muffins, bagels + croissants Jams, butter & cream cheese, peanut butter individual plain & flavored yogurts Scrambled Eggs French Toast Bread Pudding, pecan-oat topping, maple syrup Cottage Potatoes Overnight Steel Cut Oats Applewood smoked bacon Turkey sausage links</p>	

A LA CARTE BEVERAGES

<p>Regular & Decaf Coffee & Teas \$85.59 per gallon* Selection of Fine Hot Teas \$85.59 per gallon*</p>	<p>Cool Down Beverages \$7.20 pp* Iced Coffee regular & decaf Iced Tea, Citrus Infused Water Pomegranate Lemonade</p>
<p>Soft Drinks \$4.95 each* Assorted Coca-Cola Brand Soft Drinks LaCroix Sparkling Water</p>	

*Subject to 15.25% Gratuity, 8.75% Service Charge and 11.025% current State and Local Food Taxes.

AM BREAK

Packaged break minimums are 20 people for up to 30 minutes of service

Spring Superior Break \$18.90 pp* - Option 1 -Choose 3- Whole Seasonal Fruit Assorted Mini Yoplait Yogurts Edamame-Spinach Hummus with Matzo Crisps Warm Donut Holes-Plain and Cinnamon Sugar Mini Scones, Whipped Cream, Lingonberry Jam Nutri-Grain Yogurt Bars Garden Tomato Basil Bruschetta Platter Mozzarella String Cheese Mediterranean Anti Pasta Skewers Hard Boiled Eggs Infused water by gallon	Yogurt Break \$10.80 pp* - Option 2 Plain, Vanilla and Greek Yogurts with Toppings of Diced Fresh Fruit, Granola, Honey, & Strawberry Kiwi Sauce
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PM BREAK

Packaged break minimums are 20 people for up to 30 minutes of service

Cedar Lake \$19.80 pp* – Option 1 Edamame Hummus & Roasted Cauliflower Hummus Vegetable Crudit� Matzo Crisps, Select Crackers Tasty Grains Bars Iced Lemon Grass Green Tea	BYO Trail Mix \$19.80 pp* – Option 2 Dried Apples, Cherries, Apricots M&M’s, chocolate chips, caramel chips Almonds, Cashews, Walnuts Coconut, Granola, Pepitas Gummy Bears, Gummy Worms Carrot Juice Shooters KIND Bars
Lake Minnetonka \$19.80 pp* – Option 3 BYO Garden Tomato-Basil Bruschetta & Olive Tapenade Italian Anti Pasti Kabobs Raspberry Dusted Creampuffs Strawberry Basil Lemonade	

A LA CARTE BREAK SELECTIONS

Freshly baked brownies and cookies \$48.60 per dozen* Whole fresh fruit \$3.60 each* Granola bars, fruit bars, candy bars \$3.60 each* Assorted ice cream bars \$6.30 each* Kettle Chips, POP Chips \$4.50 each* Freshly popped popcorn \$4.50 each* Assorted salted, spiced nuts and seeds (1lb per 10 people) \$58.50 per pound*
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LUNCH

Ready To-Go Boxed Lunch | \$32.40 pp* - **Option 1**

Packed With Whole Fruit, House Baked Cookie, Gourmet Potato Chips, & Appropriate Condiments

-Select 3-

Cherry Chicken Salad

Dried California Cherries, Toasted Almonds, Onion, Celery, Old Bay Seasoning, Croissant

Grilled Chicken on Focaccia

Roasted Red Peppers, Spinach, Smoked Provolone, Ranch Aioli

Turkey Stacker

Breast of Turkey, Bacon Jam, Arugula, Spring Greens, Provolone, Basil Aioli on an Italian Telera Roll

Vegetable Wrap

Roasted Tri Color Peppers, Onion, Zucchini, Garlic Herb Humus, Spinach, Pepper jack in a Garden Tortilla

Friday Lake Street Buffet | \$48.60 pp* - **Option 2**

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Southwest Cobb

romaine lettuce, jalapeno bacon, hardboiled egg, tomato, garbanzo beans, queso fresco, cilantro vinaigrette

Corn & Quinoa Chop Salad

red cabbage, sweet peppers, black beans, avocado-lime dressing

Chipotle Cesar Salad

hearts of romaine, cumin roasted chicken, cotija cheese, pico de gallo, chipotle spiked Cesar dressing, tortilla strips

Sandwiches & Wraps

Chipotle Portabella Wrap

grilled portabella, avocado, pico de gallo, iceberg lettuce, spinach wrap

Adobo Chicken Sandwich

spicy slaw, tomatoes, red onions, cotija cheese, cumin-cilantro aioli, artisan roll

Chipotle Portabella Wrap

grilled portabella, avocado, pico de gallo, iceberg lettuce, spinach wrap

Kettle Chips

Dessert Assortment

Tres Leche Martini's

Alfajores, stuffed with spiced ganache

Dulce de Leche Cheesecake

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LUNCH - Continued

Saturday Loring Park Buffet | \$48.60 pp* - Option 3

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Carolina Salad
chopped lettuce, apples, pecans, tomato, fried chicken,
honey mustard dressing

Kale Salad
crispy chickpeas, soy nuts, kale, spinach, dried cherries, red
onion, quinoa, lemon vinaigrette

Spinach & Bacon Salad
baby spinach, warm bacon dressing, hardboiled egg,
pickled red onion, torn garlic croutons

Sandwiches & Wraps

Herb Grilled Chicken Wrap
tarragon aioli, iceberg, bacon, tomato, sundried tomato
wrap

Avocado + Cucumber Sandwich
sprouts, cumin pickled onion, cilantro, whole grain bread

Roast Beef + Cheddar
lettuce, red onion, dijonaise, hoagie

Kettle Chips

Dessert Assortment

Fresh Banana Pudding
Vanilla wafer streusel
Baked Raspberry-Apple Huguenot Torte
apple, raspberries, pecans baked with a crunchy top and
gooey center

Sunday Provençal Buffet | \$48.60 pp* - Option 4

Minimum 25 people. Maximum of 90 minutes of service.

Salads

Salad Niçoise
confit albacore, bibb lettuce, niçoise olives, new potato,
egg, haricot vert, champagne vinaigrette

Tomato-Mozzarella Salad
fresh basil, aged balsamic, extra virgin olive oil

Carrot Salad
crispy chickpeas, baby kale, green onion,
lemon-olive oil dressing

Sandwiches & Wraps

Tuna Wrap
confit albacore, olive tapenade, green beans, tomato,
garden wrap

Chicken Salad Sandwich
romaine lettuce, tarragon aioli, sundried tomato spread,
baguette

Mozzarella + Basil Pesto
tomato, grilled asparagus, pine nut-basil pesto, soft French
roll

Kettle Chips

Dessert Assortment

Lavender Pot de Crème
Almond Tuile
French Macaron and Truffle Display
Chocolate Mousse hazelnut crumble, cherry, candied
orange zest

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RECEPTION PRESENTATION & DISPLAYS

Minimum 25 people. Service time 90 minutes unless otherwise noted.

<p>Option 1: Local and Housemade Charcuterie Display \$22.50 pp* Served with: Assorted flavors of cracked lavash Soft crostini Grissini Olives Nuts, Dried fruits Fresh berries</p>	<p>Option 2: Artisan Cheese Display \$16.20 pp* Served with: Assorted flavors of cracked lavash Soft crostini Grissini Olives Nuts, Dried fruits Fresh berries</p>
<p>Option 3: Farmers Market Vegetable Display \$13.50 pp* Baby heirloom carrots Radishes Celery Toybox tomatoes Cauliflower Broccolini Asparagus Cherry peppers Mushrooms</p> <p>-Dipping Sauces- Aged balsamic dressing Green goddess</p>	<p>Option 4: North Loop Slider Bar Reception Station \$18.90 pp* Beef Slider Walleye Slider Edamame & Chia Slider</p>
<p>Option 5: Uptown Pizza Reception Station \$18.90 pp* BBQ Chicken Pizza Tomato & Basil Pizza Wild Mushroom & Fig Jam Pizza</p>	<p>Option 6: Lake Street Taco Station \$19.80 pp* Chicken Al Pastor Tacos Lime Shrimp Tacos Mock duck Tacos</p> <p>Served with: Flour & corn tortillas, lime tossed cabbage, roasted corn, Pico de Gallo, avocado crema, fresh chilies, cilantro, salsa Verde, fire roasted tomato salsa</p>

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A LA CARTE HORS D'OEUVRES

Bite size, passed, the perfect way to provide your reception guests with nourishment while socializing.

30 minutes of service - select 4-6

45 minutes of service - select 6-8

60 minutes of service - select 8-10

COLD BITES:

Seared Ahi Tuna | \$7.20 each*

Belgian endive, ponzu vinaigrette, scallion

Peppercorn Beef Tenderloin Bite | \$6.30 each*

Creamy horseradish, phyllo, piquillo pepper, parsley

Lobster Salad | \$7.20 each*

Herb crostini, grilled lobster, tarragon, & tabiko

Balsamic-Tomato Jam Crostini | \$5.40 each*

Onion crisp, aged balsamic, black pepper mousse

Grilled Vegetable Boursin Truffle | \$6.30 each*

Boursin herb and garlic cheese, black quinoa, grilled artichoke, chili threads, serrano-lime sauce

Naan & Hummus Points | \$5.40 each*

Roasted baby peppers, fire roasted tomato, curry, micro herbs

HOT BITES:

Cantonese Shrimp Roll | \$7.20 each*

Chili-garlic sauce

Argentinean Beef Skewers | \$7.20 each*

Chimichurri sauce

Lamb Kabobs | \$7.20 each*

Onion, bell pepper, mint chutney

Thai Chicken Skewers | \$6.30 each*

Peanut sauce, white sesame seeds

Indian Samosas | \$6.30 each*

Ginger-tamari sauce

New England Crab Cakes | \$7.20 each*

Roasted red pepper aioli

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BAR

Drink Tickets*

- Actual cost of each beverage (see cash bar prices below)

NOTE: One bartender is required for every 100 guests. Additional fee of \$150.00++* per bartender.

Cash Bar – Signature Brands & Top Tier Brands*

- See below table for prices & brands

NOTE: One bartender is required for every 100 guests. Additional fee of \$150.00++* per bartender.

Hosted Bar - Signature Brands & Top Tier Brands*

- See below table for prices & brands

NOTE: One bartender is required for every 100 guests. Additional fee of \$150.00++* per bartender.

*Bars include mixers of Coke products, soda, tonic, ginger ale, orange juice, cranberry juice, water, and fresh bar fruits. Standard pour of spirit drinks is 1.25 oz. of spirit.

IMPORTANT: *Subject to 24% service charge/gratuity and 13.525% Liquor sales tax.

Gold Bar Cash Bar Price (C) Hosted Bar Price (H) (Signature Brands)	Diamond Bar Cash Bar Price (C) Hosted Bar Price (H) (Top Tier Brands)
Cocktails - \$9.00 H* / \$10.80 C* Absolut Vodka Tanqueray Gin Bacardi Superior Rum 1800 Silver Tequila Jack Daniels Whiskey Bulleit Rye Bourbon Dewar's 12 Yr. Scotch	Cocktails - \$10.80 H* / \$12.60 C* Tito's Vodka, Hendrick's Gin Banks 5 Island Blend Rum Casamigos Blanco Tequila Glenmorangie Original 10 Yr. Scotch Jameson Irish Whiskey Knob Creek Bourbon
Wine - \$39.60 H* / \$10.80 C* Chardonnay, Greystone, CA Cabernet Sauvignon, Greystone, CA Sparkling Wine - \$41.40 H* / \$10.80 C* Prosecco, Riondo Spumante DOC, Italy	Wine - \$48.60.60 H* / \$12.60 C* Chardonnay, Wente Estate Grown, CA Cabernet Sauvignon, Wente Southern Hills, CA Sparkling Wine - \$46.80 H / \$12.60 C Domaine Ste. Michelle Brut, Columbia Valley WA
Craft Beer - \$7.20 H* / \$8.10 C* Summit Extra Pale Ale Excelsior Brewing Big Island Blond Schell's Firebrick Amber Import Beer - \$6.30 H* / \$7.20 C* Corona Extra Blue Moon Samuel Adams Boston Lager Stella Artois Domestic Beer - \$5.40 H* / \$6.30 C* Miller Lite Bud Light	Craft Beer - \$7.20 H* / \$8.10 C* Summit Extra Pale Ale Excelsior Brewing Big Island Blond Schell's Firebrick Amber Import Beer - \$6.30 H* / \$7.20 C* Corona Extra Blue Moon Samuel Adams Boston Lager Stella Artois Domestic Beer - \$5.40 H* / \$6.30 C* Miller Lite Bud Light
	ULTRA PREMIUM SPIRITS - \$11.70 H* / \$13.50 C* Grey Goose Vodka Makers Mark Bourbon Johnnie Walker Black Scotch

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