

# Appetizers & Platters

## Platters

Per 50 Guests

- Meat, Cheese & Cracker Tray \$95

Rolled Salami, Ham & Turkey • Cubed Cheddar, Pepper jack & Smoked Gouda. Assorted Crackers

- Vegetable Platter \$85

Baby Carrots • Broccoli • Celery • Cherry Tomatoes Ranch Dip

- Shrimp Cocktail Tree (100pc) \$125

Chilled Cocktail Shrimp skewered on a pineapple tree. House cocktail sauce & lemon.

- Hummus Platter \$80

Hummus • Pita • Celery • Baby Carrots

- Grazing Table \$250

A 9 foot live edge oak filled with an impressive array of meats, cheeses, vegetables, fruits, spreads, dips & accouchements

## By The Dozen

- Caprese Pipettes \$14

Fresh Mozzarella • Basil • Cherry Tomatoey Balsamic reduction pipette

- Kettle Chips & French Onion Dip \$12

- Tortilla Chips, Salsa & Guacamole \$18

House Fried Tortilla Chips

- Party Bun Sandwiches \$24

Ham & Cheddar • Turkey & Swiss

- Spinach Dip \$14

House Fried Tortilla Chips

- BBQ Meatballs \$20

- Bruschetta Crostini \$14

- Charcuterie Cups \$54

- Warm Buffalo Chicken Dip \$16

House Fried Tortilla Chips & Crostini's

## Dessert/Snacks

### Platters

- Assorted Mini Cheesecakes (54pc) \$108

NY Style, Double Chocolate, Raspberry Swirl & Silk Tuxedo

- Assorted Bars (96pc) \$200

Strawberry Swirl Cheesecake, Lemon, Brownie Bar & Blondie Bar

### By the Dozen

- Assorted Cookies \$15

Chocolate Chip, M&M & Peanut Butter

- Snack Break \$18

Chex Mix, Pretzels & Popcorn

Prices Subject to a 20% service fee

# Breakfast

All Breakfast Buffets include pre-rolled silverware on buffet.

## Buffets

- Continental \$8  
Fresh Cut Fruit • Assorted pastries & muffins.  
Individual yogurts & granola bars.
- Parfait Bar \$7  
Assorted Greek yogurts, granola, sliced almonds,  
blueberries, sliced strawberries & bananas.
- Executive Breakfast \$12  
Bacon, Egg & Cheese Frittata • Biscuits & Gravy  
Served with fresh cut fruit, breakfast potatoes &  
assorted pastries
- French Toast Buffet \$10  
Assortment of Raspberry Fritter & Traditional French  
Toast. Mixed berry compote, flambéed bananas,  
whipped topping & assorted syrups.  
Served with fresh cut fruit & sausage links.
- Breakfast Taco Bar \$14  
Craft your own breakfast tacos. Scrambled eggs,  
shredded cheese, diced bacon, breakfast sausage  
sauteed onions/peppers & breakfast potatoes.  
Salsa & cilantro lime crema.

## Mobile Breakfast

- Breakfast Burritos \$8  
Flour tortillas filled with bacon, sausage,  
scrambled eggs & cheddar cheese  
Served with salsa, fresh fruit & yogurt.
- Frittata Box \$8  
Egg, Bacon & Cheese Frittata.  
Served with a cinnamon roll & fried apples.
- Healthy Box \$7  
Greek yogurt parfait, hard boiled egg,  
fresh cut fruit & blueberry muffin.

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# Lunch Packages

All Lunch Buffets include pre-rolled silverware on buffet.

## Buffets

- **American Burger Bar** **\$14**  
1/3lb patties on a locally baked hamburger bun. Served with sauteed onions & mushrooms, cheddar & Swiss cheese, lettuce, tomatoes, pickles & onions. Served with seasoned kettle chips, creamy coleslaw & brown sugar baked beans.
- **Soup & Sandwich Bar** **\$12**  
Fresh locally baked bun, sliced ham & turkey. Swiss & Cheddar. Lettuce, tomatoes, onions & pickles. Served with creamy coleslaw & seasoned kettle chips  
Choice of 2 Soups  
Creamy Chicken Wild Rice      Beer Cheese  
Homestyle Chili                  Chicken Noodle  
Red Pepper & Gouda Bisque      French Onion
- **Baked Potato Bar** **\$12**  
Large russet potatoes with cheddar cheese, diced ham, crumbled bacon, seasoned sour cream, crumbled bacon, homestyle chili & diced onions. Served with garden salad & assorted dressings.
- **Pasta Bar** **\$14**  
Craft your own including penne & spaghetti noodles. Grilled chicken & house meatballs. Marinera & Alfredo sauce. Served with a tossed Italian green salad & breadsticks
- **Lunch Taco Bar** **\$14**  
Flour & Corn Tortillas with beef & grilled chicken. Lettuce, tomatoes, onions & black olives. Cilantro lime crema, taco sauce & salsa. Served with Spanish rice & Mexican street corn salad.
- **Mac & Cheese Bar** **\$14**  
Cavatappi noodles & three cheese bechamel sauce. Toppings include crumbled bacon, grilled chicken, broccoli, sauteed onions & fresh scallions. Served with garden salad & assorted dressings.
- **Pulled Pork Sandwiches** **\$11**  
Locally sourced braised pork, fresh baked bun, onion wisps, BBQ sauce, creamy coleslaw, Italian pasta salad & seasoned kettle chips.

## Mobile Lunches

- **Club Sandwich Box** **\$10**  
Ham, Turkey & Roast Beef on a locally baked hamburger bun. Topped with lettuce, tomatoes & onions. Served with pickles, mayo & mustard packets. Italian Pasta Salad & seasoned kettle chips  
Choice of dessert
  - **Wrap Boxes** **\$10**  
Choice of Assorted Wraps  
Chicken Caesar · Club · Thai Chicken · Italian Veggie  
Served with creamy coleslaw, seasoned kettle chips  
Choice of dessert
  - **Homestyle Meal** **\$11**  
Choice of Protein:  
Homestyle meatballs, honey ham or pulled Turkey. Served with garlic whipped red potatoes, gravy, sweet corn & warm apple crisp
  - **Church Basement Box** **\$10**  
Diced Au Gratin potatoes with Ham.  
Fresh baked party bun & warm blueberry cobbler.
- Choice of Dessert::
- Chocolate Chip Cookies
  - Brownies
  - Special K Bars
  - Carrot Cake

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# Dinner Buffets

All Dinner Buffets include pre set silverware on tables.

## Craft Your Own \$18.95

- Proteins (choose 2)

Braised Beef Roast  
Red Wine Demiglace

Chicken Chardonnay  
Citrus Beurre Blanc

Homestyle Meatballs  
Brown Gravy or Swedish

- Potatoes (choose 1)

Garlic Whipped Reds

Roasted Baby Reds

Sweet Potato  
Brown Sugar Maple Butter

- Vegetables (choose 1)

Roasted Root Veg

Sauteed Bacon Greens

Mexican Street Corn Salad

- Salads (choose 1)

Mixed Green Salad

Tossed Caesar

Mediterranean Salad  
Cherry tomatoes, cucumbers,  
red onions, basil  
balsamic reduction

Garlic Herb Chicken  
Creamy Herb Gravy

Chef Carved Pork Loin  
Pineapple/Mango Chutney

Honey Garlic Chicken  
Sesame Seeds - Scallions

Cheddar Chive Mashed

Diced Au Gratins

Baked Russet  
Seasoned Sour Cream

Roasted Medley

Parmesan Asparagus

Glazed Carrots

Italian Vinaigrette Greens

Hawaiian Mac Salad

Italian Pasta Salad

## Themed Buffets

- Minnesota Fish Fry \$20

Fried walleye on wild rice pilaf with house tarter & lemon  
Creamy coleslaw, brown sugar baked beans &  
Tater Tot Hotdish with party rolls.

- Taste of Italy \$18

Chicken Penne Alfredo, Meatball Parmesan & Parma  
Rosa Tortellini & Italian Ratatouille  
Served with Italian vinaigrette greens & breadsticks

- Executive Buffet \$26

Chef Carved Prime Rib with au jus & creamy horseradish  
Boneless garlic herb chicken & chilled shrimp cocktail.  
Served with garlic whipped reds, roasted vegetable  
medley, mixed green salad & French rolls.

- Southern Style Buffet \$22

Tender Kansas City style ribs with fried chicken.  
Served with three cheese macaroni,  
green bean casserole, brown sugar baked beans,  
creamy coleslaw & party rolls.

- Taste of India \$18

A delicious combo of butter chicken & paneer tikka  
masala. Served with cucumber raita, basmati rice &  
naan bread.

- Hawaiian Luau \$22

Kalua pulled pork, honey garlic chicken & ahi poke.  
Served with purple whipped sweet potatoes, coconut  
rice & Hawaiian potato mac salad.

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