

## CATERING MENU

We are renowned for our use of fresh, high-quality ingredients, our attention to dietary needs, and our made-from-scratch recipes. As the saying goes, "there's no such thing as a free lunch," but ours are surprisingly affordable at less than \$20 per plate.

### Breakfast Buffets

#### Continental

Muffin, bagel, or pastry and select fresh fruit served with freshly brewed coffee (regular and decaf), assorted juices, hot tea, and hot chocolate.

**\$10.95**

#### California Breakfast

Fresh pineapple slices and seasonal berries. Assorted toast selection with avocado spread, a selection of fine cheeses and hard-boiled eggs. Paired with freshly brewed coffee (regular and decaf), assorted juices, hot tea, and hot chocolate.

**\$16.95**



#### American Breakfast *(Minimum order of 4.)*

Fluffy scrambled eggs served with sausage, bacon, roasted potatoes, assorted petite pastries, and fresh fruit assortment. Paired with freshly brewed coffee (regular and decaf), assorted juices, hot tea, and hot chocolate.

**\$18.95**

## Build Your Own Breakfast

**\$19.95** *(Minimum order of 10.)*

#### Choose Any 2

- Scrambled Eggs
- Hard Boiled Eggs
- Seasonal Vegetable Scramble
- Florentine Frittata
- Oatmeal with Milk, Brown Sugar and pecans
- Bacon (1 slice)
- Sausage (2 pieces)
- Apple Gouda Chicken Sausage
- Smoked Salmon

#### Choose Any 3

- Roasted Potatoes
- Roasted Sweet Potatoes
- Roasted Breakfast Vegetables
- Cheesy Grits
- Assorted Mini Bakery Tray
- Pickled Herring with Crackers
- Marinated Vegetable Salad
- Fresh Cut Fruit
- Strawberry Spinach Salad
- Whole Fruit
- Toast with Butter, Peanut Butter and Jelly
- Juice
- Cheese (shredded or sliced)
- Yogurt

### Breakfast Ala Carte

**Oatmeal served with pecans, milk and brown sugar**  
*(Minimum order of 10.)* ..... **\$5.95** per person

**House-Made Maple Cherry Granola with Yogurt** ..... **\$5.95** per person

**Assorted Muffins, Bagels, or Pastries with accompaniments** ..... **\$24.00** per dozen

**Seasonal Fresh Fruit Tray** (Serves 8) ..... **\$35.00** each

**Whole Fruit, Granola Bars, or Yogurt** ..... **\$2.00** per piece

**Scrambled Eggs** *(Minimum order of 4.)* ..... **\$4.00** per person

**Farmers Market Scramble** *(Minimum order of 4.)*

Scrambled eggs tossed with seasonal roasted vegetables and shredded cheddar on the side ..... **\$7.00** per person

**Bacon or Sausage** ..... **\$4.00** per person

**Hard Boiled Eggs** ..... **\$2.00** per person

# Lunch Menu Buffets

(one option for the entire group, minimums may apply)

**Build-Your-Own Sandwich with Salad** *(Soup option available.)* Assorted gourmet deli meats of roast beef, Black Forest ham, and roasted turkey breast. Accompanied by select cheese slices, sliced breads, lettuce, tomatoes, and condiments. Sweets assortment included.

Please choose two salads from the list below.

**\$17.95**

**Salad Selections:**

Roasted Potato Salad  
Parmesan Pasta Salad  
Marinated Vegetable Salad  
Fresh Fruit Salad  
Mixed Greens Salad

**Optional Soup Selections** *(add \$2 per person):*

Chicken Poblano Soup  
Hearty Vegetable  
Potato Leek (vegan)  
Creamy Tomato Basil Bisque (vegetarian)  
Ask about our Seasonal Offerings

**Butternut Squash Ravioli**

Ravioli in a savory Alfredo sauce, marinated chicken breast, mixed greens salad, garlic toast and a signature sweet.

**\$18.95**

**Meat Lasagna** (minimum order of 6)

Served with a Caesar salad and garlic toast.  
Sweets assortment included.

**\$18.95**

**Cheese Ravioli**

Ravioli tossed with Sautéed Spinach and marinara sauce.  
Served with Caesar salad or mixed green salad, garlic toast and a sweets assortment

**\$17.95**

**Baked Chicken, Three Ways:**

1. A marinated chicken breast atop a bed of rice pilaf served with roasted vegetables and a mixed green salad.  
Sweets assortment included.

**\$17.95 OR**

2. A skinless, boneless chicken breast topped with an artichoke tomato au gratin served with roasted potatoes and a mixed green salad. Sweets assortment included.

**\$18.95 OR**

3. A skinless, boneless chicken breast topped with spinach and mozzarella cheese served with a wild rice blend, mixed green salad. Sweets assortment included.

**\$18.95**

**Taco Bar**

Traditional seasoned steak and chicken accompanied with soft-shell tortillas, shredded cheddar cheese, shredded lettuce, fresh diced tomatoes, black olives, sour cream, guacamole, cilantro rice, and vegan seasoned black beans. Served with tortilla chips and salsa.  
Sweets assortment included.

**\$18.95**

**Prosciutto-wrapped Chicken with Fig Glaze**

(minimum order of 6)

Chicken breast stuffed with herbed goat cheese and figs, wrapped in prosciutto and topped with a fig glaze. Served with a field greens salad, seasonal vegetables, wild rice blend and a signature sweet.

**\$19.95**

**Crispy Lemon Chicken**

Crispy corn crumb citrus chicken prepared alongside a lemony garlic garbanzo bean salad, mixed greens salad, seasonal roasted vegetable and a signature sweet.

**\$19.95**

**Herb Roasted Chicken**

A savory chicken breast roasted in herbs accompanied by a kale salad tossed with savory polenta croutons, dried cranberries, fresh diced apples and radish slivers, and a seasonal roasted vegetable. Signature sweet served on the side.

**\$18.95**

**South Western Quinoa Stuffed Pepper**

Half pepper stuffed with red and white quinoa, black beans, corn, tomatoes, pepper jack, jalapeño, green onion, cilantro, spices, and a hint of lime. Marinated chicken breast on the side, tortilla chips, salsa, garden salad, and signature sweet served on the side. (Variations can be made for dietary restrictions.)

**\$18.95**

\*Ask to see our Seasonal Menu



## Individual Salads

### Grilled Chicken Caesar Salad

A mix of crisp romaine lettuce and field greens topped with grilled chicken breast and parmesan cheese. Served with artisan bread and creamy caesar dressing on the side. Includes a signature sweet for dessert.

**\$13.95**



### Parisian Salad

Sliced apples, candied walnuts, dried cranberries, red onion, and crumbled gorgonzola over crisp, chopped romaine and field greens. Served with artisan bread and raspberry vinaigrette\* on the side. Includes a signature sweet for dessert.

**\$14.95**

Add chicken for an additional **\$2.00**

### Grilled Steak with Field Greens

Seasoned grilled steak served over a bed of field greens with crumbled gorgonzola cheese, red onion, and Roma tomato. Served with artisan bread and balsamic vinaigrette\* on the side. Includes a signature sweet for dessert.

**\$15.95**

### Cobb Salad

Seasoned grilled chicken, avocado, blue cheese crumbles, tomato, bacon, and an egg served over a bed of chopped romaine and field greens. Served with artisan bread and blue cheese dressing on the side. Includes a signature sweet for dessert.

**\$15.95**

\*Other salad dressings available upon request.

## Classic Boxed Lunches

*(No order minimum.)*

**\$12.95 per box**

Choose one sandwich, one bread, and one side.

### Sandwich Options

#### Classic Roasted Turkey

Roasted turkey, cheddar cheese, lettuce and tomatoes.

#### Roasted Vegetable

Portabella mushrooms, red onion, tomatoes, carrots, zucchini, and yellow squash roasted together in a tomato base. Topped with gorgonzola cheese and rolled in a wrap.

#### Black Forest Ham

Sliced ham stacked with Swiss cheese, lettuce, and tomatoes.

#### Roast Beef Sandwich

Hearty roast beef topped with swiss or cheddar cheese, lettuce, and tomatoes.

#### Roasted Turkey Club

Roasted turkey, bacon, cheddar cheese, lettuce and tomatoes.

#### Tuna Waldorf

Albacore tuna and walnuts in a creamy sauce with celery and onion. Topped with lettuce, swiss cheese, and apple slices.

#### Curried Chicken Salad

Diced chicken, bamboo shoots, and golden raisins in a savory curry sauce. Topped with greens and cucumber slices.

#### Fall Turkey

Roasted turkey served with a cranberry chutney and cheddar cheese.

#### Bread Options:

Whole wheat, white, multigrain, ciabatta roll, or wrap.

#### Salad Options:

Parmesan pasta salad, roasted potato salad, or whole fruit *(apple, orange, or banana)*.

#### OR

Opt for a mixed green salad with balsamic vinaigrette for \$1.00 more per person.

Served with chips and a fresh-baked cookie.  
Mayonnaise and mustard on the side.

\*Special orders may incur additional charge.



## Snacks

### Assorted Snack Basket

Contains prepackaged items of chips, pretzels, cookies, granola bars, and miniature chocolates.

**\$3.50** per person

### Domestic Cheese and Cracker Tray *(Serves 10-12)*

**\$35.00**

### Veggie Tray with Dip *(Serves 12)*

**\$35.00**

### Warm Spiced Mixed Nuts *(Serves 10)*

**\$30.00**

### Soft Pretzels with Flavored Mustards

*(Serves 6)*

**\$18.00** each

### Tray of Assorted Cookies

**\$16.00** per dozen



### Tray of Brownies

**\$20.00** per dozen

### Whole Fruit, Popcorn, Pretzels, Peanuts, Rice Crispy Bars, and Iced Tea

**\$8.00** per person

### Assorted Cheeses, Crackers, Fresh Fruit, Chocolate-Chip Cookies, and Lemonade

**\$9.00** per person

### Fresh Fruit, Vegetables with dip, Assorted Cheeses and Crackers and, Iced Tea

**\$9.00** per person

\*Specialty Snacks available upon request

## Beverages Services

### Coffee *(Regular and decaffeinated.)*

Carafe *(serves 4)* ..... **\$7.00**

Airpot *(serves 13)* ..... **\$20.00**

Small urn *(serves 35)* ..... **\$30.00**

Large urn *(serves 55)* ..... **\$45.00**

### Assorted sodas and bottled water

Priced per consumption..... **\$2.00** each

### Bottled fruit juices

Orange juice, apple juice, cranberry juice,

V8 juice, and pineapple juice..... **\$2.00** each

### Iced Tea and Lemonade

Pitcher *(serves 4)* ..... **\$4.50**

Urn *(serves 30)* ..... **\$35.00**

Other specialty beverages available upon request.

Specialty beverages will be charged based on number ordered.

## Policies

The Airport Conference Center at MSP does not allow outside food or beverages to be brought into the facility. (Mandatory \$250 cleanup fee applies if violated).

So that we may best serve you, please communicate all food and beverage needs to our staff 48 hours prior to the event.

All consumption of food and beverage must be on site. Removal of food or beverage from the facility is not allowed.

Food and beverage prices are guaranteed for 90 days prior to meeting date.

Please provide the final number of attendees and/or any changes to our staff no later than 48-hours prior to the start of the event.

Full catering charges will apply for no-shows and reservations canceled with less than 48-hours notice.

Changes to your menu items must be made at least 48 hours prior to the start of the meeting.

Performance of this catering menu is contingent upon the ability of management to complete the agreement and is subject to labor troubles, disputes, or strikes; accidents; food, beverage, or other supplies; Acts of God, and other causes beyond management's control.

Nut allergy warning: Please note that any food item we prepare may contain nuts or trace amounts of nuts. Please ask if you have questions.

