

MEETING BREAKS

MORNING BREAK

\$18 / PERSON

Sliced seasonal fruit and berries

Breakfast breads and pastries

Individual yogurts

Freshly brewed coffee, decaf, tea and milk

SNACK BREAK

\$14 / PERSON

Assortment of Red Bulls & sodas
Assorted candy, chips, & granola bars

AFTERNOON CHEESE BREAK

\$16 / PERSON

Fresh seasonal fruit and berries

Artisan cheese
Fruit compote
Crackers
Assortment of mixed nuts

BREAKFAST BUFFET

AMERICAN

\$40 / PERSON

Scrambled eggs, Homestyle potatoes, Fruit
Choice of: bacon, ham steak or sausage,
Farmer's greens, Croissants & breakfast pastries,
Freshly brewed coffee, orange & apple juice, tea
and milk.

AMERICAN SOUTHERN

\$22 / PERSON

Egg your way, Biscuits & gravy, Gouda grits, Choice of: bacon or ham steak

Additional: Blackened shrimp and sausage for grits 10

CONTINENTAL

\$32 / PERSON

Whole seasonal fruit & berries, Granola,
Breakfast breads & pastries, Individual yogurts,
Freshly brewed coffee, decaf, tea and milk



LUNCH BUFFET

Entrees come with choice of 1 salad

ENTREES

\$45 **ITALIAN** · Spinach and Artichoke Penne Alfredo

- · Garlic Toast
- · Chicken Parmesan in Red Sauce
- · Garlic Green Beans

Additional

Pepperoni or cheese flat bread \$12

\$40 **PICNIC DELI** PERSON

- · Assorted Sliced Bread
- · Turkey Breast, Ham, Salami, Pepperoni
- · Sandwich Vegetables
- · Sandwich Cheeses
- Crudite
- · Assorted Kettle Chips
- Fruit Trav
- · Assorted Cookies

\$50 TACO BAR

- · Spanish Rice
- · Ground Beef
- Chicken
- Hardshell Taco
- · Salsas, Guacamole, Sour Cream
- Tortilla Chips
- Cilantro

Additional

Fried Walleye \$10

TOUCH OF THE EAST

\$45

- · Vegetable Lo Mein
- · Pork Egg Rolls
- · Char Sui Pork Ribs
- · White Rice
- · Scallion Chicken
- Garlic Broccolini

SALADS

select one

SIMPLE SALAD (GF/V+)

Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette

LITTLE GEM SALAD (V+)

Spiced Chickpeas, Radish, Avocado, Cucumber, Feta, Carrots, Alfalfa Sprouts, Buttermilk Dressing

GRILLED CAESAR (R)

Gem Lettuce, Soft Boiled Egg, Grana Padano, **Garlic Croutons**

(gf) gluten free (df) dairy free (v+) vegan (v) vegetarian (R) these items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. please alert your server to any dietary needs you have.

APPETIZER PARTIES

2 SELECTIONS (\$14/person) | 3 SELECTIONS (\$20/person) 5 SELECTIONS (\$32/person) | 7 SELECTIONS (\$42/person)

Additional charge for pass service

APPETIZER SELECTIONS

COUNTRY FRIED DEVILED EGGS

BAKED CHEESE STICKS (V)

CHARCUTERIE & ARTISIAN CHEESE PLATTER (GF)

PEPPER HUMMUS & VEGETABLES (V+)

CARAMELIZED ONION DIP & CHIPS (V)

STUFFED SHRIMP BROCHETTE (GF)

ARTICHOKE DIP & TOAST POINT (V)

GOURMET WINGS (GF)

Spicy Garlic, Buffalo, Garlic Parmesan, Dry Rub

AMABLU FRIED STUFFED OLIVES (V)

FLATBREADS

Pepperoni Mozzarella, Tomato, Pepper Flakes, Grana Padano,

Red Sauce

Margarita (V)

Mozzarella, Balsamic, Tomato, Basil

Chicken Artichoke

Spinach, Mozzarella, Monterey Jack, White Sauce

TEMPURA ZUCCHINI CHIPS (V+)

NIMAN RANCH BEEF SLIDERS

HALLOUMI & HOT HONEY (V)

BUFFET DINNERS

\$75

CHOICE OF 2 ENTREES, 2 SALADS, 2 SIDES, AND 1 DESSERT

ENTREES

MOJO PORK TENDERLOIN (GF)

Almond Butter, Grapes, Jus De Poulet

BEEF TENDERLOIN (GF)

Bordelaise Sauce, Tabbaco Onions

HERB CRUSTED AIRLINE CHICKEN

Mushroom Sherry Velouté, Wild Mushrooms

STRIPED BASS (GF)

Asparagus, Caper Lemon Beurre Blanc

STUFFED SHRIMP BROCHETTE (GF)

Gruyere, Mozzarella, Jalapeño, Bacon, Lemon Garlic Berru Blanc

CURRY CAULIFLOWER STEAK (V+/ GF)

Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette

POTATO GNOCCHI (V)

Grana Padano, White Sauce, Herb Breadcrumbs

SALADS

SIMPLE SALAD (GF/V+)

Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette

LITTLE GEM SALAD (V+)

Spiced Chickpeas, Radish, Avocado, Cucumber, Feta, Carrots, Alfalfa Sprouts, Buttermilk Dressing

GRILLED CAESAR (R)

Gem Lettuce, Soft Boiled Egg, Grana Padano, Garlic Croutons

SIDES

SMASHED POATOES

DIRTY RICE

HERB LENTILS AND WILD RICE

GOUDA GRITS

PISTOU SWEET POTATOES

MAPLE CARROTS

CHIMICHURRI BROCCOLINI

ALMONDINE GREEN BEANS

ASPARAGUS

SEASONAL VEGETABLES

DESSERTS

STAR BAR (V/GF)

Chocolate Fudge Cake, Chocolate Ganache, Caramel

STICKY TOFFEE PUDDING (V)

Almond Streusel, Whisky Caramel, Vanilla Ice Cream

PINEAPPLE CHEESECAKE (V)

Graham Cracker, Whipped Cream, Coconut Flakes

SORBET DU JOUR (V+/GF)

FAMILY STYLE DINNERS

All entrees are served with choice of soup or salad, bread & garlic, choice of two sides, and choice of dessert.

ENTREES

MOJO PORK TENDERLOIN (GF) Almond Butter, Grapes, Jus De Poulet	65
BEEF TENDERLOIN (GF) Bordelaise Sauce, Tabbaco Onions	85
HERB CRUSTED AIRLINE CHICKEN Mushroom Sherry Velouté, Wild Mushrooms	62
ATLANTIC SALMON (GF) Asparagus, Caper Lemon Beurre Blanc	65
STRIPLOIN STEAK (GF) Au Poivre Sauce, Shoestring Potatoes	80
STUFFED SHRIMP BROCHETTE (GF) Gruyere, Mozzarella, Jalapeño, Bacon, Lemon Garlic Berru Blanc	75
CURRY CAULIFLOWER STEAK (V+/ GF) Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette	48
POTATO GNOCCHI (V) Grana Padano, White Sauce, Herb Breadcrumbs	52

SOUPS & SALADS

SIMPLE SALAD (GF/V+)

Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette

LITTLE GEM SALAD (V+)

Spiced Chickpeas, Radish, Avocado, Cucumber, Feta, Carrots, Alfalfa Sprouts, Buttermilk Dressing

GRILLED CAESAR (R)

Gem Lettuce, Soft Boiled Egg, Grana Padano, Garlic Croutons

CHICKEN WILD RICE

Wild Mushrooms, Tarragon

FRENCH ONION SOUP

Red Wine Beef Broth, Gruyere

GARLIC CHICKPEA SOUP (V+)

Potatoes, Rosemary, Chili Oil

SIDES

select two

SMASHED POATOES

DIRTY RICE

ROBUCHON POATOES

HERB LENTILS AND WILD RICE

GOUDA GRITS

PISTOU SWEET POTATOES

MAPLE CARROTS

CHIMICHURRI BROCCOLINI

GARLIC CAULIFLOWER PUREE

ALMONDINE GREEN BEANS

ASPARAGUS

SEASONAL VEGETABLES

DESSERTS

select one

STAR BAR (V/GF)

select one

Chocolate Fudge Cake, Chocolate Ganache, Caramel

STICKY TOFFEE PUDDING (V)

Almond Streusel, Whisky Caramel, Vanilla Ice Cream

PINEAPPLE CHEESECAKE (V)

Graham Cracker, Whipped Cream, Coconut Flakes

SORBET DU JOUR (V+/GF)

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PLATED DINNERS

15 person max

All entrees are served with choice of soup or salad, bread & garlic, choice of two sides, and choice of dessert.

select one

ENTREES

MOJO PORK TENDERLOIN (GF) Almond Butter, Grapes, Jus De Poulet	55
BEEF TENDERLOIN (GF) Bordelaise Sauce, Tabbaco Onions	75
HERB CRUSTED AIRLINE CHICKEN Mushroom Sherry Velouté, Wild Mushrooms	52
ATLANTIC SALMON (GF) Asparagus, Caper Lemon Beurre Blanc	55
STRIPLOIN STEAK (GF) Au Poivre Sauce, Shoestring Potatoes	70
STUFFED SHRIMP BROCHETTE (GF) Gruyere, Mozzarella, Jalapeño, Bacon, Lemon Garlic Berru Blanc	65
CURRY CAULIFLOWER STEAK (V+/ GF) Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette	38
POTATO GNOCCHI (V) Grana Padano, White Sauce, Herb Breadcrumbs	42

SOUPS & SALADS

SIMPLE SALAD (GF/V+)

Farmer's Greens, Carrots, Pickled Onions, Tomato, Radish, Champagne Vinaigrette

LITTLE GEM SALAD (V+)

Spiced Chickpeas, Radish, Avocado, Cucumber, Feta, Carrots, Alfalfa Sprouts, Buttermilk Dressing

GRILLED CAESAR (R)

Gem Lettuce, Soft Boiled Egg, Grana Padano, Garlic Croutons

CHICKEN WILD RICE

Wild Mushrooms, Tarragon

FRENCH ONION SOUP

Red Wine Beef Broth, Gruyere

GARLIC CHICKPEA SOUP (V+)

Potatoes, Rosemary, Chili Oil

SIDES

select two

SMASHED POATOES

DIRTY RICE

ROBUCHON POATOES

HERB LENTILS AND WILD RICE

GOUDA GRITS

PISTOU SWEET POTATOES

MAPLE CARROTS

CHIMICHURRI BROCCOLINI

GARLIC CAULIFLOWER PUREE

ALMONDINE GREEN BEANS

ASPARAGUS

SEASONAL VEGETABLES

DESSERTS

select one

STAR BAR (V/GF)

Chocolate Fudge Cake, Chocolate Ganache, Caramel

STICKY TOFFEE PUDDING (V)

Almond Streusel, Whisky Caramel, Vanilla Ice Cream

PINEAPPLE CHEESECAKE (V)

Graham Cracker, Whipped Cream, Coconut Flakes

SORBET DU JOUR (V+/GF)

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