



# À La Carte & Hors d'Oeuvres Menu



## À LA CARTE BREAK SERVICES



### Beverages

Freshly Brewed Caribou Coffee (Regular and Decaf)  
\$34.95/Gallon

Chilled Lemonade or Iced Tea  
\$25.95/Gallon

Herbal Tea Display with Lemon and Honey  
\$33.95/Gallon

Assorted Juices  
\$28.95/Gallon

Hot Apple Cider with Cinnamon Sticks  
\$28.95/Gallon

Hot Chocolate with Marshmallows for Topping  
\$27.95/Gallon

Assorted Regular and Diet Soft Drinks  
\$2.75 Each

Chilled Bottled Water  
\$2.75 Each

### Snacks

Assorted House-Made Cookies  
\$25.95/Dozen

House-Made Brownies and Bars  
\$27.95/Dozen

🌿 House-Made Potato Chips with Dip  
\$20.95/Pound

🌿 Tortilla Chips with Fresh Pico de Gallo and Guacamole  
\$23.95/Pound

🌿 Spicy Chipotle Peanuts  
\$22.95/Pound

Snack Mix or Pretzels  
\$21.95/Pound

🌿 Deluxe Mixed Nuts  
\$24.95/Pound

### **FIT** Snacks

Oatmeal Cookie Sandwich  
\$23.95/Dozen

Berry and Granola Parfaits  
\$28.95/Dozen

Raspberry Oat Bars  
\$25.95/Dozen

🌿 Dark Chocolate Covered Strawberries  
\$28.95/Dozen

🌿 Not made with gluten ingredients

Prices do not include 21% service charge & 7.275% sales tax



## AFTERNOON REFRESHMENT SERVICES\*

### Heritage Break

Assorted Sweet and Salty Snacks

Freshly Brewed Caribou Coffee  
(Regular and Decaf)

Herbal Tea Selection

Soft Drinks

*\$9.00 Per guest*

### Cantina

🌿 Fresh Tortilla Chips

🌿 House-Made Pico de Gallo

🌿 Salsa Verde, Guacamole

Freshly Brewed Caribou Coffee  
(Regular and Decaf)

Herbal Tea Selection

Soft Drinks

*\$9.25 Per guest*

### "Dip it" Break

Chef's Choice Hummus

Bruschetta with Tomatoes and Basil

Baked Artichoke Dip

Pita Crisps, Flatbreads, Crostinis

Freshly Brewed Caribou Coffee  
(Regular and Decaf)

Herbal Tea Selection

Soft Drinks

*\$9.75 Per guest*

### **FIT** Break

Low-Fat Oatmeal Cookie Sandwich

Hummus with Grilled Flatbreads

🌿 Veggie Snackers

Herbal Tea Selection

Infused Water

*\$9.25 Per guest*



🌿 *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

*\*Minimum of 25 guests*





## HORS D'OEUVRES

### Hot Hors d'Oeuvres

Steamed Chicken Potstickers, Ponzu Sauce  
\$145.00

Mini Grilled Cheese, Tomato Basil Bisque Shooter  
\$145.00

Mini Angus Beef Slider, Caramelized Onions,  
House-Made Pickle, American Cheese, Ketchup  
\$205.00

Mini Walleye on a Stick, Microbrew Batter,  
Lemon Dill Aioli  
\$250.00

Fried Veggie Spring Roll, Ginger Plum Sauce  
\$175.00

Smoked Pork, Radicchio Slaw, Carolina Sauce  
\$180.00

Mini Quiche, Egg Custard, Spinach,  
Shallots, Tomatoes  
\$155.00

🌟 Bacon Wrapped Shrimp, Cracked Pepper,  
Apricot Glaze  
\$260.00

### Cold Hors d'Oeuvres

Bruschetta with Goat Cheese, Tomatoes,  
Red Onion, Basil, Balsamic  
\$150.00

Mini Lobster Roll, Cucumber, Onion, Celery,  
Tarragon Mayonnaise  
\$250.00

Goat Cheese, Fire Roasted Peppers,  
Fresh Herbs, Focaccia  
\$175.00

🌟 Guacamole, Mango and Tomato Relish,  
Blue Corn Chip  
\$200.00

🌟 Buffalo Shrimp Shooter, Celery,  
Buttermilk Dressing  
\$235.00

🌟 Deviled Egg, Green Onion, Bacon, Red Chili  
\$150.00

🌟 Fresh Tuna, Avocado, Fresh Chili, Lemon,  
Potato Chip  
\$255.00

Mini BLT, Crispy Pork Belly, Tomato, Iceberg,  
Mayonnaise, Focaccia  
\$155.00

🌟 Fresh Fruit Skewers with Mint Honey Yogurt  
\$180.00

*50 Pieces per order*

🌟 *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*



# HORS D'OEUVRES RECEPTION MENU

## Option One

- ✦ Vegetable Crudit  with Dill Dip  
Local Cheese Board with Crackers and Baguettes  
Baked Artichoke Gratin with Local Artisan Breads
  - ✦ Chicken Wings with Texas Dry Rub  
Baked Brie En Croute, Mushroom Duxelles,  
Sweet Onions, Crackers and Flatbreads
- \$24.95 Per guest*

## Option Two

- \*Smoked Turkey with Cider Glaze, Sweet Onion  
Relish, Honey Mustard, Basil Mayonnaise,  
Assorted Local Rolls  
Local Cheese Board with Crackers and Baguettes
  - ✦ Fresh Fruit Display with Seasonal Berries  
Baked Artichoke Gratin, Local Artisan Breads
  - ✦ Baby Back Riblets, Smoked and Grilled  
House-Made, Ancho Chile Glaze
  - ✦ Assorted Pudding Shooters
- \$27.95 Per guest*

## Option Three

- ✦ Vegetable Crudit  with Dill Dip  
Local Cheese Board with Crackers and Baguettes
  - ✦ Fresh Fruit Display with Seasonal Berries  
Baked Artichoke Gratin with Local Artisan Breads
  - ✦ Chicken Wings with Texas Dry Rub  
Baked Brie En Croute, Mushroom Duxelles, Sweet  
Onions, Crackers and Flatbreads
  - \*Garlic Stuffed Prime Rib, Creamy Horseradish,  
Assorted Local Rolls  
Assorted Cupcakes and Truffles
- \$32.95 Per guest*



✦ *Not made with gluten ingredients*

*Prices do not include 21% service charge & 7.275% sales tax*

*\*Subject to a \$100 carving fee*





# GRAZING STATIONS

## Hot Stations

Spinach Artichoke Dip with Crackers and Breads  
\$180.00

Microbrew-Battered Walleye Fingers, Lemon  
Caper Aioli  
\$300.00

Chicken Wings, Hoisin Plum Glaze  
\$250.00

Baked Brie En Croute, Mushroom Duxelles,  
Sweet Onions, Crackers and Flatbreads  
\$225.00

Smoked Sirloin of Beef, Garlic Mayonnaise,  
Creamy Horseradish, Onion Buns  
\$375.00

\*Hickory Smoked Whole Hog, Assorted BBQ Sauces,  
Buns  
\$Market Price

Applewood Smoked Pork Loin, Assorted Mustards,  
Pretzel Buns  
\$265.00

*Serves 50 guests*

*Prices do not include 21% service charge & 7.275% sales tax*

*\*Subject to a \$100 carving fee*

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## Cold Stations

Local Cheese Board with Crackers and Flatbreads  
\$260.00

🌿 Fresh Fruit Display with Seasonal Berries  
\$245.00

🌿 Vegetable Crudit  Platter, Dill Dip  
\$325.00

🌿 Grilled Shrimp with Spicy Cocktail Sauce  
\$375.00

Charcuterie of Salami, Capicola, Mortadella,  
Fresh Mozzarella and Basil, Sun-Dried Tomatoes,  
Garlic Baguettes  
\$290.00

Assorted Hummus, Traditional, Roasted Pepper  
and Chipotle, Pita Chips, Flatbreads  
\$235.00

Bruschetta Bar: Marinated Tomatoes, White  
Beans with Herbs, Local Chevre, Sun-Dried  
Tomatoes and Olive Tapenade, Crostinis  
\$270.00

*Serves 50 guests*

🌿 *Not made with gluten ingredients*

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## GRAZING STATIONS

### Dessert Stations

Assorted Cheesecake Bites  
\$55.00 Per dozen

🌿 Assorted Pudding Shooters  
\$45.00 Per dozen

Mini Chocolate Berry Tarts  
\$50.00 Per dozen

Assorted Mini Pastries  
\$45.00 Per dozen

🌿 Chocolate Truffles  
\$52.00 Per dozen

Assorted Trifle Shooters  
\$50.00 Per dozen



*Minimum order of 5 dozen per selection*

🌿 *Not made with gluten ingredients*

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