



CORPORATE

Meeting

MENU



EARLE BROWN
HERITAGE
CENTER
AN HISTORIC RESTORATION
Conference & Event Center





CONTENTS

Sustainability Initiatives	2
FIT	3
Heritage Plan Day Package . . 4, 5, 6, 7	
Breakfast Selections	8
Plated Light Lunch	9
Plated Lunch Service	10
Buffet Luncheon Selections 11, 12	
Picnic From "The Pit"	13
Boxed Lunch	14

Our catering sales staff will skillfully guide you through the many choices and options available to make your event memorable.

While reviewing the following menu, please keep in mind that our chef would be pleased to customize these menus or accommodate any special menu requests.

The Earle Brown Heritage Center has a breathtaking courtyard with both a large and a small fountain. The courtyard is the perfect location for your corporate team building event or employee appreciation event.





SUSTAINABILITY INITIATIVES

Our industry is facing rapid demand for services that have a meaningful sense of environmental and social responsibility. Studies consistently reinforce that American consumers are integrating “sustainable” values into their daily lifestyles. The origin of food, how and where it is produced can be top of mind for our guests and our clients. Earle Brown Heritage Center is committed to offering foods that are earth, body and community friendly.



Our Commitment

We believe that the health of our ecosystem is directly connected to the health of our communities and people who live in them. Acting responsibly is part of our company DNA, and we are committed to offering policies and solutions that are both immediately visible and sustainable over the long term. In support of that position, we are committed to the following:

Buying local products to support family farms

Serving seafood that comes from sustainable sources

Promoting Certified Humane cage-free eggs

Purchasing poultry produced without the routine use of human antibiotics

Providing milk that is free of artificial growth hormones

Implementing waste reduction practices to minimize environmental impact

Offering packaging made from renewable resources

Featuring local and sustainable coffee





FIT

Committed to the health and well-being of our customers and clients, Earle Brown Heritage Center is introducing Meeting Well,[™] a program created, managed and trademarked by the American Cancer Society[®] (ACS) to encourage a healthier workplace. Offering suggestions and tips to plan healthy meetings and events, our new FIT menu incorporates several changes to include more nutritious meals and snacks to give our guests additional wellness options that promote productivity, energy and are designed to increase overall health.

In addition to healthier food options, FIT includes recommended portion sizes to help reduce calorie consumption, fatigue and general food waste. We have created and tested over 3,980 menu items that have been approved and follow our strict guidelines. Let your planner know if you would like to explore more FIT options.

	FULL MEAL OR COMBO PLATE	ENTRÉE ONLY	SIDE DISH	12 FL. OZ. SOUP
Calories	600 or less	400 or less	250 or less	
Total Fat (g)	25 or less	20 or less	5 or less	
Saturated Fat and Natural Trans Fat (g) Combined*	5 or less	5 or less		3 or less
Cholesterol (mg)	100 or less	100 or less	20 or less	
Sodium (mg)	600 or less	600 or less	250 or less	750 or less

*Trans fats listed above are naturally occurring such as those in animal protein and dairy products, not added/artificial trans fats such as those in baked goods and snack foods for which our standard is 0g.

FIT This icon designates a FIT menu item.



HERITAGE PLAN DAY PACKAGE (\$37.95 PER GUEST)



Continental Breakfast

Assorted Freshly Baked Muffins, Petite Danish and Rolls

✿ Fresh Fruit Display with Seasonal Berries

Assorted Chilled Juices

Freshly Brewed Caribou Coffee (Regular and Decaf),
Herbal Tea Selection

Mid-Morning Service

Assorted Individual Yogurts

House-Made Granola

Hard-Boiled Eggs

Freshly Brewed Caribou Coffee (Regular and Decaf),
Herbal Tea Selection

Plated, Buffet, or Boxed Lunch Service

Select a Plated or Buffet Lunch from Page 5 or 6

Select a Boxed Lunch from Page 14

Afternoon Service

Chef's Selection of Sweet and Salty Snacks

✿ Whole Fresh Fruit

Infused Waters

Freshly Brewed Caribou Coffee (Regular and Decaf),
Herbal Tea Selection

Soft Drinks

*Heritage Plan is
\$49.26 Per guest
INCLUSIVE Per day*

✿ Not made with gluten ingredients

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



HERITAGE PLAN DAY PACKAGE (\$37.95 PER GUEST)

Plated Sandwich Offerings

Shaved Roasted Beef

Horseradish Boursin Cheese, Arugula, Beefsteak Tomatoes

Italian Club

Salami, Smoked Ham, Mortadella, Shredded Lettuce, Tomatoes, Spiced Aioli, Smoked Provolone

Smoked Turkey

Mesclun Greens, Yellow Tomatoes, Havarti Cheese, Pesto Mayonnaise

FIT Flaked Tuna Salad

White Beans, Fresh Mozzarella, Capers, Arugula, Meyer Lemon, Fresh Fruit

Grilled Vegetables

Grilled Eggplant, Red Onion, Squash, Zucchini, Marinated Tomatoes, Butter Lettuce

All Sandwiches are made with fresh bread and include Garden Salad, Kettle Chips, Chef's Choice Dessert, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk

Hot Plated Entrées

🌿 Short Rib Medallions

Red Bliss Mashed Potatoes, Port Sauce, Asparagus, Dilled Carrots

Black Angus Meatloaf

Stout Poached Spätzle, Roasted Carrots, Demi-Glace

Microbrew Chicken

Roasted Fingerling Potatoes, Green Beans, Roasted Shallot Cream Sauce

Roasted Chicken

Herbed Couscous, Broccolini, Natural Jus

🌿 BBQ Spiced Grilled Chicken

Cuban Rice, Roasted Carrots, Lemon Mint Dressing

🌿 Herb Roasted Salmon

Roasted Fennel, Baby Potatoes, Wilted Spinach

🌿 Smoked Pork Shoulder

Yellow Jasmine Rice, Serrano Peppers, Mustard Greens, Chipotle Cherry Jus

Quiche Florentine

Cage-Free Eggs, Spinach, Gruyère Cheese

Vegetable Strudel

Roasted Vegetables Wrapped in Puff Pastry, Wild Rice Blend, Sweet Corn Butter Sauce

All Entrées Include Garden Salad, Rolls and Butter, Chef's Choice Dessert, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk

🌿 *Not made with gluten ingredients*

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





HERITAGE PLAN DAY PACKAGE (\$37.95 PER GUEST)

Buffet Luncheon Selections

Artisanal Sandwiches

Roast Beef, Boursin Horseradish, Arugula,
Beefsteak Tomatoes

Smoked Turkey, Mesclun Greens,
Yellow Tomatoes, Havarti Cheese,
Pesto Mayonnaise

Salami, Smoked Ham, Mortadella,
Shredded Lettuce, Tomatoes, Spiced Aioli,
Smoked Provolone

Roasted Vegetables, Mixed Greens,
Pico de Gallo, Fresh Tortilla

- ✦ Marinated Cucumber Salad
- ✦ Spinach Salad, Candied Pecans, Red Onion,
Mandarin Oranges, Citrus Vinaigrette
- ✦ House-Made Potato Chips
- ✦ Pastry Chef's House-Made Dessert

Sicilian Lunch

Classic Caesar Salad, Focaccia Croutons

- ✦ Marinated Tomatoes, Fresh Mozzarella, Fresh Basil
- ✦ Braised Sirloin Tips with Marsala and Mushrooms
Rigatoni, Crushed Tomatoes, Ricotta, Basil, Eggplant
- ✦ Sage Scented Roasted Cauliflower
Crusty French Loaf
Tiramisu

*All Buffets Include Chef's Choice
Dessert, Freshly Brewed Caribou Coffee
(Regular and Decaf), Tea and Milk*

Southern "Pit"

- ✦ Watermelon, Mache, Gorgonzola and Pecan Salad
- ✦ Memphis Style Coleslaw
- ✦ Red Potato Salad
- ✦ Smoked Pork, Root Beer BBQ
- ✦ Grilled Chicken with White BBQ
Assorted Rolls
Pastry Chef's House-Made Dessert

FIT Buffet

- ✦ Garden Salad, Tomato Herb Dressing
Bulgur Wheat Salad, Garbanzo Beans, Roasted Garlic
- ✦ Honey, Rosemary Flank Steak
- ✦ Baked Tilapia with Pepper Relish
- ✦ Avocado, Lime, Cilantro Rice
- ✦ Honey Sesame Roasted Brussels Sprouts
Chocolate Angel Food Cake with Fresh Berries

Italian Buffet

- Hand-Tossed Caesar Salad
- Antipasto Salad
- Tri-colored Tortellini with Pesto Cream Sauce
- Fettuccine with Alfredo Sauce
- ✦ Chicken Cacciatore
- ✦ Sweet Italian Sausage
- ✦ Roasted Fresh Vegetable Medley
Freshly Baked Garlic Bread
Pastry Chef's House-Made Dessert

- ✦ Not made with gluten ingredients

Prices do not include 21% service charge & 7.275% sales tax
Groups under 30 subject to \$50.00 surcharge



HERITAGE PLAN DAY PACKAGE (\$37.95 PER GUEST)

Picnic from "The Pit"

Choice of One Protein

- 🌾 Pork Shoulder
- 🌾 Smoked Beef Brisket
- 🌾 Spare Ribs
- 🌾 Chicken

Add an additional protein for \$3.75 per guest

Choice of One Side

- 🌾 Pork and Beans
- 🌾 Roasted Potatoes
- 🌾 Red Beans and Rice
- 🌾 Cheese Grits

Choice of Two Salads

- 🌾 Potato Salad
- 🌾 Coleslaw
- 🌾 Fresh Fruit
- 🌾 Garden Salad, Assorted Dressings

Choice of One Dessert

- Apple Pie
- Cherry Pie
- Berry Crisp
- Cookies, Brownies, Bars

Add an additional dessert for \$1.50 per guest

Includes Chef's Choice Seasonal Vegetable, Rolls and Butter, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk



- 🌾 *Not made with gluten ingredients*

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





BREAKFAST SELECTIONS

Breakfast Enhancements

Day Starter

Assorted Breakfast Pastries

Assorted Mini Muffins

- ✦ Fresh Fruit Display with Seasonal Berries

Assorted Chilled Juices

Freshly Brewed Caribou Coffee
(Regular and Decaf) and Tea

\$11.95 Per guest

Add a Warm Touch

Mini Quiche Lorraine

- ✦ Scrambled Eggs with Spinach and Mushrooms

Buttermilk Biscuits with Sausage Gravy

\$4.75 Per guest/Per item

FIT FIT

- ✦ Breakfast Quinoa with Maple Syrup, Half & Half and Cinnamon

- ✦ Cage-Free Eggs, Baked with Local Tomatoes and Mushrooms

Greek Yogurt with Assorted Berries and House-Made Granola

Low Fat Tea Breads

\$4.50 Per guest/Per item

Heritage Buffet

- ✦ Fresh Fruit Display with Seasonal Berries

Assorted Breakfast Pastries

- ✦ Scrambled Eggs with Wisconsin Cheddar and Chives

- ✦ Choice of Sausage, Bacon or Turkey Sausage

- ✦ Lyonnaise Potatoes

Assorted Chilled Juices

Freshly Brewed Caribou Coffee (Regular and Decaf),
and Herbal Tea Selection

\$17.95 Per guest

Plated Breakfast

Earle's Favorite

- ✦ Scrambled Eggs with Wisconsin Cheddar and Chives

- ✦ Country Potatoes, Sausage Links or Bacon

Assorted Tea Breads and Pastries

Orange Juice

Freshly Brewed Caribou Coffee
(Regular and Decaf) and Tea

\$14.25 Per guest

Sunrise Breakfast

- ✦ Asparagus, Mushroom, Swiss Egg Bake

- ✦ Chantilly Potatoes

- ✦ Sausage Links or Bacon

Assorted Tea Breads and Pastries

Orange Juice

Freshly Brewed Caribou Coffee
(Regular and Decaf) and Tea

\$14.75 Per guest

Sweet Basket

Petite Danish, Mini Muffins, Caramel Rolls,
Honey Butter

\$24.95/Per dozen

- ✦ Not made with gluten ingredients

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PLATED LIGHT LUNCH

Grilled Chicken Caesar Wrap

Romaine, Tomatoes, Garlic Herb Wrap,
Fresh Fruit

\$16.95 Per guest

🌿 Strawberry Chicken Salad

Basil, Mixed Greens, Red Onions, Candied Walnuts,
Strawberry Vinaigrette, Fresh Fruit, Rolls

\$16.95 Per guest

FIT Tuna, White Bean, Butter Lettuce, Sandwich Thin

Tomatoes, Basil, Light Mayonnaise,
Whole Wheat Sandwich Thin, Fresh Fruit

\$15.95 Per guest

Soup and Half Sandwich

Seasonal Soup

Choice of Smoked Turkey or Chicken Club

Lettuce, Tomato, Bacon, Basil Aioli, Fresh Bread

\$16.95 Per guest

*Includes Freshly Brewed Caribou
Coffee (Regular and Decaf), Tea
and Milk*



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PLATED LUNCH SERVICE

🌿 Short Rib Medallions

Red Bliss Mashed Potatoes, Port Sauce,
Asparagus, Dilled Carrots
\$21.95

Black Angus Meatloaf

Stout Poached Spätzle, Roasted Carrots,
Demi-Glace
\$19.95

Microbrew Chicken

Roasted Fingerling Potatoes, Green Beans,
Roasted Shallot Cream Sauce
\$19.95

Roasted Chicken

Herbed Couscous, Broccolini, Natural Jus
\$19.95

🌿 BBQ Spiced Grilled Chicken

Cuban Rice, Roasted Carrots, Lemon Mint Dressing
\$19.95

🌿 Herb Roasted Salmon

Roasted Fennel, Baby Potatoes, Wilted Spinach
\$22.95

🌿 Smoked Pork Shoulder

Yellow Jasmine Rice, Serrano Peppers,
Mustard Greens, Chipotle Cherry Jus
\$18.95

Quiche Florentine

Cage-Free Eggs, Spinach, Gruyère Cheese
\$17.95

Vegetable Strudel

Roasted Vegetables Wrapped in Puff Pastry,
Wild Rice Blend, Sweet Corn Butter Sauce
\$18.95

*Includes Garden Salad, Rolls and
Butter, Chef's Choice Dessert,
Freshly Brewed Caribou Coffee
(Regular and Decaf), Tea and Milk*



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BUFFET LUNCHEON SELECTIONS

Artisanal Sandwiches

Roast Beef, Boursin Horseradish, Arugula,
Beefsteak Tomatoes

Smoked Turkey, Mesclun Greens, Yellow Tomatoes,
Havarti Cheese, Pesto Mayonnaise

Salami, Smoked Ham, Mortadella, Shredded Lettuce,
Tomatoes, Spiced Aioli, Smoked Provolone

Roasted Vegetables, Mixed Greens, Pico de Gallo,
Fresh Tortilla

🌿 Marinated Cucumber Salad

🌿 Spinach Salad, Candied Pecans, Red Onion,
Mandarin Oranges, Citrus Vinaigrette

🌿 House-Made Potato Chips

🌿 Pastry Chef's Dessert

\$20.95 Per guest

Sicilian Lunch

Classic Caesar Salad, Focaccia Croutons

🌿 Marinated Tomatoes, Fresh Mozzarella, Fresh Basil

Braised Sirloin Tips with Marsala and Mushrooms,
Rigatoni, Crushed Tomatoes, Ricotta, Basil, Eggplant

🌿 Sage Scented Roasted Cauliflower

Crusty French Loaf

Tiramisu

\$22.95 Per guest

Southern "Pit"

🌿 Watermelon, Mache, Gorgonzola and Pecan Salad

🌿 Memphis Style Coleslaw

🌿 Red Potato Salad

🌿 Smoked Pork, Root Beer BBQ

🌿 Grilled Chicken with White BBQ

Assorted Rolls and Butter

Pastry Chef's Dessert

\$22.95 Per guest

*Includes Freshly Brewed
Caribou Coffee (Regular and
Decaf), Tea and Milk*



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BUFFET LUNCHEON SELECTIONS

Minnesota Lunch

- 🌿 Spring Mix, Bushel Boy Tomatoes, Cucumbers, Shaved Red Onions, Balsamic Dressing
- Grilled Vegetable Couscous Salad
- 🌿 Roasted Chicken with Apples
- 🌿 Chef's Fresh "Lake Fish" of the Day
- 🌿 Earle Brown's Wild Rice Blend
- Green Bean Casserole
- Assorted Rolls and Butter
- Pastry Chef's House-Made Dessert
- \$23.95 Per guest

Italian Buffet

- Hand-Tossed Caesar Salad
- Antipasto Salad
- Tri-Colored Tortellini with Pesto Cream Sauce
- Fettuccine with Alfredo Sauce
- 🌿 Chicken Cacciatore
- 🌿 Sweet Italian Sausage
- 🌿 Roasted Fresh Vegetable Medley
- Freshly Baked Garlic Bread
- Pastry Chef's House-Made Dessert
- \$23.95 Per guest

FIT Buffet

- 🌿 Garden Salad, Tomato Herb Dressing
- Bulgur Wheat Salad, Garbanzo Beans, Roasted Garlic
- 🌿 Honey, Rosemary Flank Steak
- 🌿 Baked Tilapia with Pepper Relish
- 🌿 Avocado, Lime, Cilantro Rice
- 🌿 Honey Sesame Roasted Brussels Sprouts
- Chocolate Angel Food Cake with Fresh Berries
- \$23.95 Per guest

*Includes Freshly Brewed
Caribou Coffee (Regular and
Decaf), Tea and Milk*



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PICNIC FROM "THE PIT" (\$25.95 PER GUEST)

Choice of Two Proteins

- 🌿 Pork Shoulder
- 🌿 Smoked Beef Brisket
- 🌿 Spare Ribs
- 🌿 Chicken

Add an additional protein for \$3.50 per guest

Choice of One Side

- 🌿 Pork and Beans
- 🌿 Roasted Potatoes
- 🌿 Red Beans and Rice
- 🌿 Cheese Grits

Choice of Two Salads

- 🌿 Potato Salad
- 🌿 Coleslaw
- 🌿 Fresh Fruit
- 🌿 Garden Salad, Assorted Dressings

Choice of One Dessert

- Apple Pie
- Cherry Pie
- Berry Crisp
- Cookies, Brownies, Bars

Add an additional dessert for \$1.50 per guest

*Includes Chef's Choice
Seasonal Vegetable, Rolls
and Butter, Freshly Brewed
Caribou Coffee (Regular and
Decaf), Tea and Milk*



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BOXED LUNCH

Sandwich Boxed Lunch

Sandwich selection includes choice of 1 salad side, 1 accompaniment and 1 dessert

(Please select up to 2 sandwiches)

Roast Beef, Boursin Horseradish, Arugula, Beefsteak Tomatoes

Smoked Turkey, Mesclun Greens, Yellow Tomatoes, Havarti Cheese, Pesto Mayonnaise

Salami, Smoked Ham, Mortadella, Shredded Lettuce, Tomatoes, Spiced Aioli, Smoked Provolone

Roasted Vegetables, Mixed Greens, Pico de Gallo, Fresh Tortilla

Salad Boxed Lunch

Salad selection includes choice of 1 accompaniment and 1 dessert

Grilled Chicken Caesar Salad

Chopped Romaine, Asiago Cheese, Focaccia Croutons, Tomatoes

FIT Greek Chicken Salad

✦ Red Onion, Tomatoes, Cucumbers, Olives, Romaine, Lemon Olive Oil Dressing

(Accompaniments and dessert are not FIT)

Salad Sides

(Please select 1 for sandwich boxed lunch)

- ✦ Potato Salad
- Pasta Salad
- ✦ Fresh Fruit
- ✦ Coleslaw

Dessert

(Please select 1 for all boxed lunches)

- House-Made Brownie
- Rice Crispy Bar
- Chocolate Chip Cookie

Accompaniments

(Please select 1 for all boxed lunches)

- ✦ Potato Chips
- Pretzels
- ✦ Whole Fruit

Includes Condiments, Assorted Regular and Diet Soft Drinks, Bottled Water

\$17.95 Per lunch



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