



CORPORATE

# Social

MENU



EARLE·BROWN  
HERITAGE  
CENTER  
AN HISTORIC RESTORATION  
*Conference & Event Center*





# CONTENTS

Sustainability Initiatives . . . . . 1  
 Dinner Service . . . . . 2  
 Plated Dinner Service . . . . . 3, 4  
 Buffet Dinner Service . . . . . 5  
 Picnic From "The Pit" . . . . . 6

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. How and where food is produced can be top of mind for our guests and clients. Earle Brown Heritage Center is committed to offering foods that are earth, body and community friendly.

### Our Commitment

- 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





# DINNER SERVICE

## Choice of One Soup or Salad

### Soups

- ✦ Chicken Wild Rice
- ✦ Butternut Squash with Apples and Bacon
- ✦ Corn Chowder

### Salads

- ✦ Fresh Mozzarella, Tomatoes, Basil, Red Onion, Spring Mix, Balsamic Vinaigrette
- ✦ Green Garden Salad, Watermelon Radish, Cucumbers, Shaved Carrots, Buttermilk Dressing  
Red Romaine, Asiago, Tomato, Garlic Crouton, Roasted Garlic and Lemon Dressing
- ✦ Roasted Beets, Fresh Chevre, Walnuts, Baby Spinach, Citrus Vinaigrette

## Choice of One Dessert

### Desserts

- Strawberry Cream Torte
- Triple Chocolate Torte
- Lemon Raspberry Meringue Tart
- Turtle Tart
- Vanilla Cheesecake, Berry Topping
- Spiced Cake, Cream Cheese Filling, Dulce de Leche Buttercream



✦ *Not made with gluten ingredients*

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





# PLATED DINNER SERVICE

## Beef

- ✦ Braised Short Rib Medallion, Buttermilk Mashed Potatoes, Roasted Carrots, Red Wine Sauce  
\$34.95 Per guest
- ✦ New York Strip, Wild Mushrooms, Horseradish Whipped Potatoes, Roasted Brussels Sprouts  
\$38.95 Per guest
- ✦ Grilled Top Sirloin, Rosemary Mashed Potatoes, Asparagus, Pearl Onions, Demi-Glace  
\$35.95 Per guest

## Chicken

- Grilled Chicken, Marinated in a Local Microbrew and Herbs, Roasted Fingerlings, Asparagus, Roasted Shallot Butter Sauce  
\$29.95 Per guest
- ✦ Braised Chicken in Red Wine, Roasted Root Vegetables, Red Potatoes, Fresh Herbs  
\$28.95 Per guest
- ✦ Buttermilk and Lemon Brined Chicken, Jasmine Rice Pilaf, Roasted Carrots, Pan Jus  
\$28.95 Per guest
- ✦ Roasted Chicken, Popped Wild Rice, Asparagus, Roasted Chicken Jus  
\$27.95 Per guest

*Upgrade options available for \$9.95 per plate:  
Trio of Grilled Shrimp or Four Large Wild  
Mushroom Ravioli*

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

## Pork

- ✦ Grilled Boneless Loin Chop, Roasted Baby Potatoes, Green Beans, Apple Chutney  
\$29.95 Per guest
- ✦ Cola Braised Pork Shoulder, Sour Cream Whipped Potatoes, Roasted Carrots  
\$31.95 Per guest

## Fish

- Panko Crusted Walleye, Roasted Potatoes, Broccolini, Pink Peppercorn Tartar Sauce  
\$33.95 Per guest
- ✦ Broiled Northern Pike, Wild Rice Blend, Smoked Bacon, Brussels Sprouts, Citrus Butter  
\$30.95 Per guest
- ✦ Seared Atlantic Salmon, Honey Glazed, Lemon Saffron Rice, Asparagus, Fresh Fruit Salsa  
\$32.95 Per guest




- ✦ Not made with gluten ingredients  
Prices do not include 21% service charge & 7.275% sales tax





## PLATED DINNER SERVICE

### Vegetarian/Vegan

 Tofu and Bean Cassoulet (Vegan)  
\$22.95 Per guest

Butternut Squash Ravioli, Truffled Sage Bisque,  
Wilted Kale, Balsamic Reduction  
\$25.95 Per guest

Roasted Vegetable Strudel, Local Wild Rice Blend,  
Butternut Squash Purée  
\$23.95 Per guest

Wild Mushroom Ravioli, Wilted Arugula, Tomatoes,  
Asiago, White Wine Sauce  
\$26.95 Per guest

### Children's Menu

Grilled Cheese with Potato Gems and Fresh Fruit  
\$12.95 Per guest

Chicken Tenders with Potato Gems and Fresh Fruit  
\$13.95 Per guest

Baked Macaroni and Cheese with Potato Gems  
and Fresh Fruit  
\$12.95 Per guest



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# BUFFET DINNER SERVICE

## Choice of Two Beginnings

- ✦ Mixed Green Garden Salad with Balsamic and Buttermilk Dressing
- ✦ Chicken Wild Rice Soup
- ✦ Greek Salad with Romaine, Tomatoes, Cucumbers and Feta
- Caesar Salad with Focaccia Croutons
- ✦ Fresh Fruit Tossed with Mango Purée
- Quinoa Salad with Roasted Root Vegetables

## Choice of One Accompaniment

- ✦ Earle Brown Blend Wild Rice
- ✦ Roasted Red Potatoes
- ✦ Buttermilk Mashed Potatoes
- ✦ Saffron Rice with Herbs
- ✦ Swiss Cheese Gratin
- ✦ Risotto Milanese

## Entrée Selections

One Entrée \$28.95  
Two Entrées \$31.95  
Three Entrées \$34.95

- ✦ Cola Braised Pork Shoulder
- ✦ Braised Chicken with Shiitake Mushrooms and Red Wine
- ✦ Smoked Striploin with Roasted Shallot Demi-Glace
- ✦ Roasted Salmon with Citrus Butter
- ✦ Grilled Flank Steak with Horseradish Demi-Glace
- ✦ Grilled Chicken with Roasted Cipollinis and Chicken Jus
- ✦ Slow Smoked Turkey with Apricot Jus
- ✦ Braised Beef Short Rib Medallions with Port Demi

## Choice of Two Desserts

Strawberry Cream Torte  
Triple Chocolate Torte  
Lemon Raspberry Meringue Tart  
Turtle Tart  
Vanilla Cheesecake, Berry Topping  
Spiced Cake, Cream Cheese Filling, Dulce de Leche Buttercream

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



✦ *Not made with gluten ingredients*

*Minimum of 40 guests*

*Two-hour buffet service*

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







# PICNIC FROM "THE PIT"

## Choice of Two Proteins (Excludes Whole Hog)

\$32.95 Per Guest

Add an additional protein for \$3.50 per guest

- ✦ Turkey Breast
- ✦ Pork Shoulder
- ✦ Smoked Beef Brisket
- ✦ Spare Ribs
- ✦ Chicken
- or
- ✦ \*Hickory Smoked Whole Hog (minimum of 100 guests)

## Choice of Two Salads

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

## Choice of Two Sides

- ✦ Baked Beans
- ✦ Roasted Potatoes
- ✦ Red Beans and Rice
- ✦ Cheese Grits

## Choice of Two Desserts

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

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



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\*\$100 carving fee





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