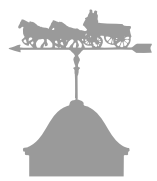




CORPORATE

# Meeting

MENU



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





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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 catering sales manager 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	2 or less	3 or less
Sodium (mg)	600 or less	600 or less	250 or less	750 or less

\* Criteria for artificial trans fat is 0g.

**FIT** This icon designates a FIT menu item.





# HERITAGE PLAN DAY PACKAGE (\$39.95 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 8

## 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  
\$52.41 Per guest  
INCLUSIVE Per day

✦ Not made with gluten ingredients

Prices do not include 22% service charge & 7.525% sales tax





# HERITAGE PLAN DAY PACKAGE (\$39.95 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, Housemade Chips, Chef's Choice Dessert, Freshly Brewed Caribou Coffee (Regular and Decaf), Tea and Milk*

## Design Your Plated Lunch

### Choice of One Entrée

- ✦ Short Rib Medallions With Bourbon-Dijon Sauce
- Black Angus Meatloaf With Port Demi-Glace
- ✦ Herb-Roasted Wingtip Chicken Breast With Sun-Dried Tomato Pesto
- ✦ Grilled Salmon With Dill Pesto Cream Sauce
- Microbrew Chicken With Roasted Garlic Herb Sauce
- ✦ BBQ Spiced Grilled Chicken With Peppercorn Cream Sauce
- ✦ Smoked Thyme Pork Loin With Red Pepper Mango Salsa

### Choice of One Entrée

- Vegetable Strudel With Sweet Corn Butter Sauce
- Butternut Squash Ravioli With Sage Bisque

### Choice of Two Sides

- ✦ Roasted Green Top Carrots
- ✦ Steamed Asparagus
- ✦ Chef's Roasted Vegetables
- ✦ Sauteed Green Beans
- ✦ Broccolini
- ✦ Honey Sesame Roasted Brussel Sprouts
- ✦ Thyme Roasted Red Potatoes
- ✦ Quinoa Pilaf
- ✦ White Cheddar & Garlic Mashed Potatoes
- ✦ Cuban Rice
- ✦ Roasted Fingerlings
- ✦ Earle's Wild Rice Blend

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





# HERITAGE PLAN DAY PACKAGE (\$39.95 PER GUEST)

## Design Your Luncheon Buffet

*Served with Pastry Chef's House-Made Dessert*

### Choice of One or Two Entrées

✦ Short Rib Medallions  
With Bourbon-Dijon Sauce

Black Angus Meatloaf  
With Port Demi-Glace

✦ Herb-Roasted Chicken Breast  
With Sun-Dried Tomato Pesto

✦ Grilled Salmon  
With Dill Pesto Cream Sauce

Microbrew Chicken  
With Roasted Garlic Herb Sauce

✦ BBQ Spiced Grilled Chicken  
With Peppercorn Cream Sauce

✦ Smoked Thyme Pork Loin  
With Red Pepper Mango Salsa

Vegetable Strudel  
With Sweet Corn Butter Sauce

Butternut Squash Ravioli  
With Sage Bisque

### Choice of Four Sides

#### Salads

- ✦ Tossed Green Salad
- ✦ Seven-Layer Salad  
Caesar Salad
- ✦ Marinated Vegetable Salad
- ✦ Carol's Salad
- ✦ Mandarin Salad
- ✦ Broccoli Slaw Salad
- ✦ Watermelon, Mache, Gorgonzola & Pecan Salad

#### Vegetables

- ✦ Carrots in a Buttery Dill Sauce
- ✦ Fiesta Herbed Corn
- ✦ Roasted Smokey Cauliflower Bites
- ✦ Green Beans with Herbs

#### Starches

- ✦ Buttermilk Yukon Mashed
- ✦ Cuban Rice
- ✦ Skin-On Garlic Red Mashed Potatoes
- ✦ Swiss Au Gratins
- ✦ Roasted New Red Potatoes
- ✦ Quinoa Salad
- ✦ Rice Pilaf  
Penne Pasta in Garlic Cream Sauce  
Parsley Buttered Noodles
- ✦ Steamed Asparagus
- ✦ Garden Medley
- ✦ Roasted Sesame Honey Brussel Sprouts

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax  
Groups under 30 subject to \$50.00 surcharge*





# HERITAGE PLAN DAY PACKAGE (\$39.95 PER GUEST)

## Deli Sandwich Buffet Luncheon

*Sandwiches Served with Condiments, Housemade Chips, Sides & Dessert*

### Choice of up to Four

#### Smoked Turkey Kaiser Roll

Swiss Cheese, Sliced Tomato, Red Onion, Spring Greens, Cranberry Relish

#### Roast Beef Ciabatta

Pepper Jack Cheese, Sliced Tomato, Red Onion, Spring Greens, Spiced Aioli

#### Smoked Ham Focaccia

Cheddar Cheese, Sliced Tomato, Red Onion, Spring Greens, Honey Mustard

#### Club On French Bread

Smoked Turkey Breast & Ham On A French Roll With Smoked Gouda, Sliced Tomato, Red Onion, Spring Greens, Smoky Bacon Aioli

#### Italian Deli Sub

Hard Salami, Pepperoni, Mortadella, Provolone, Sliced Tomato, Shredded Lettuce, Italian Dressing

#### Garden Vegetable Wrap

Roasted Vegetables, Thinly Sliced Pickled Red Onion, Spring Greens, Tomato & Black Olive Tapenade

*All Sandwiches Are Available As Wraps (Choice Of 1):  
Spinach Herb, Tomato Herb*

### Choice of Two Sides

✿ Seven Layer Salad

✿ Kale Broccoli Slaw

✿ Potato Salad

Pasta Salad

✿ Marinated Cucumber Salad

✿ Spinach Salad

Candied Pecans, Fresh Peppers, Mandarin Oranges, Citrus Vinaigrette

✿ Fresh Fruit

✿ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*







# HERITAGE PLAN DAY PACKAGE (\$39.95 PER GUEST)

## Southern Grill Cookout

### Choice of Two Entrées

- ✦ Pulled Pork Shoulder  
Southwest Blackbean Burger
- ✦ Shredded BBQ Chicken
- ✦ Grilled Beer Bratwurst
- ✦ Smoked Beef Brisket
- ✦ St. Louis Spare Ribs

### Choice of Three Sides

- ✦ Homestyle Potato Salad
- ✦ Fiesta Coleslaw (Creamy Or Vinegar)
- ✦ Creamy Mashed Potatoes
- ✦ BBQ Baked Pork & Beans  
Smoked Gouda Mac & Cheese
- ✦ Fresh Fruit
- ✦ Garden Salad, Assorted House-Made Dressings (2)

### Choice of One Dessert

Apple Pie, Pecan Pie, Peach Cobbler, Strawberry Rhubarb Pie, Cookies, Brownies, Bars

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## **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 Roasted Brussels Sprouts  
Chocolate Angel Food Cake with Fresh Berries

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*



# BREAKFAST À LA CARTE

## Healthy Choices

Assorted Individual Yogurts & Granola \$3.95 *per person*

- ✦ Steel Cut Oatmeal Berries, Brown Sugar, Walnuts, Dried Cranberries \$7.95 *per person*
- ✦ Hard Boiled Eggs \$2.00 *per person*
- ✦ Sliced Fruit Tray \$4.00 *per person*
- ✦ Meat & Cheese Tray \$5.00 *per person*
- Granola Bars Variety \$2.50 *each*
- Protein Bites \$24.00/*dozen*

## Warm Up Your Morning

- ✦ Scrambled Eggs, Wisconsin Cheddar, Chives \$4.95 *per person*
- ✦ Bacon Strips \$4.00 *per person*
- ✦ Sausage Links \$4.00 *per person*
- ✦ Turkey Sausage Links \$4.00 *per person*
- Bacon, Egg, Cheese Breakfast Sandwich \$4.75 *each*

## Bake the World a Better Place

Choose from below \$28.95/*dozen*

- Assorted Mini Pastry Tray With Honey Butter & Cream Cheese (Bagels, Muffins)
- Assorted Danish
- Coffee Cake
- Assorted Cake Donuts
- Assorted Muffins With Honey Butter
- Assorted Bagels With Cream Cheese (2)
- Iced Cinnamon Rolls

## Sweet Basket

Petite Danish, Mini Muffins, Caramel Rolls, Honey Butter \$26.95/*dozen*



✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





# SUNNY-SIDE UP BREAKFAST BUFFETS

*Served with Assorted Chilled Juices,  
Freshly Brewed Caribou Coffee (Regular  
& Decaf), Herbal Tea Selection*

## Classic Continental

Fresh Fruit & Your Choice of (3) Danish Pastries, Assorted Bagels, Rolls, Cake Donuts, Assorted Muffins or Scones and Tea, Breads

\$12.95

## Build Your Own Yogurt Bar

Assorted Individual Yogurts, House-Made Granola, Shredded Coconut, Nuts, Dried Fruits and Fresh Fruit

\$12.95

## Farmhouse Country Breakfast

Scrambled Eggs, Wisconsin Cheddar & Chives Country Fried Potatoes, Bacon Strips or Sausage Links, and Fresh Fruit

\$15.50

## On-The-Go Breakfast Sandwiches

Your Choice of Bacon, Sausage or Ham with Flaky Croissants or English Muffins, Scrambled Egg, Slice of Cheese, Mini Muffins, and Fresh Fruit Parfait Cups

\$14.50

## Baked Egg Delight

Green Pepper, Onion, Mushroom & Shredded Cheddar, Served with Assorted Muffins and Scones your Choice of Bacon Strips or Sausage Links, and Fresh Fruit

\$16.50

## Raisin Bread With Sausage Morning Casserole

Chantilly Potatoes, and Fresh Fruit

\$13.95

## Southern Breakfast Burritos

Your Choice of Bacon, Sausage, or Ham with Flour Tortillas, Scrambled Eggs, Shredded Cheddar, Diced Peppers & Onions, Salsa & Sour Cream, with Potato Rounds, Mini Muffins, and Fresh Fruit

\$15.50

 *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*



# DESIGN YOUR PLATED LUNCH

## Choice of One Entrée

### 🌾 Short Rib Medallions

With Bourbon-Dijon Sauce

\$22.95

### Black Angus Meatloaf

With Port Demi-Glace

\$20.95

### 🌾 Herb-Roasted Wingtip Chicken Breast

With Sun-Dried Tomato Pesto

\$21.95

### 🌾 Grilled Salmon

With Dill Pesto Cream Sauce

\$23.95

### Microbrew Chicken

With Roasted Garlic Herb Sauce

\$21.95

### 🌾 BBQ Spiced Grilled Chicken

With Peppercorn Cream Sauce

\$21.95

### 🌾 Smoked Thyme Pork Loin

With Red Pepper Mango Salsa

\$20.95

### 🌾 Vegetable Strudel

With Sweet Corn Butter Sauce

\$19.95

## Choice of Two Sides

### 🌾 Roasted Green Top Carrots

### 🌾 Steamed Asparagus

### 🌾 Chef's Roasted Vegetables

### 🌾 Sautéed Green Beans

### 🌾 Broccolini

### 🌾 Honey Sesame Roasted Brussel Sprouts

### 🌾 Thyme Roasted Red Potatoes

### 🌾 Quinoa Pilaf

### 🌾 White Cheddar & Garlic Mashed Potatoes

### 🌾 Cuban Rice

### 🌾 Roasted Fingerlings

### 🌾 Earle's Wild Rice Blend



🌾 *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





## THEMED BUFFETS

### Taste of Italy \$24.95

*Served with Caesar Salad, Antipasto Salad & Breadsticks, and Pastry Chef's House-Made Dessert*

#### Choice of Two Proteins

- ✦ Julienne Grilled Chicken Strips
- ✦ Italian Sausage
- Angus Meatballs

#### Choice of Two Sides

- Tri-Color Tortellini  
with Pesto Cream Sauce
- Penne Pasta  
with Roma Tomato Marinara
- Fettuccine Noodles  
with Creamy Alfredo Sauce
- ✦ Vegetable Medley  
Roasted Seasoned Fresh Garden Vegetables

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### **FIT** Buffet \$25.95

- ✦ 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 Roasted Brussels Sprouts
- Chocolate Angel Food Cake with Fresh Berries

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





## THEMED BUFFETS

### All-American \$23.95

Choose One:

#### Brats & Burgers or Black Bean Burgers

Served with Baked Beans, House-Made Potato Chips, Coleslaw, Apple Pie

#### Yankee Pot Roast

Hearty Pot Roast With Potatoes, Onions, Carrots, and Gravy

Served with Tossed Green Salad Dinner Rolls and Butter Pastry Chef's House-Made Dessert

#### Chicken Pot Pie

Served with Broccoli Slaw Salad, Buttermilk Biscuits with Butter and Honey, Fresh Baked Brownies

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### Minnesota Favorites \$21.95

*Served with Tossed Green Salad, Dinner Rolls and Butter, and Pastry Chef's House-Made Dessert*

Choose One:

#### Tater Tot Hotdish

Ground Beef, Tater Tots, Cheddar Cheese, & Mushroom Sauce

#### Turkey Wild Rice Casserole

Turkey, Cheddar Cheese, Wild Rice, Celery, Onions, & Turkey Gravy

#### Smoked Gouda Mac & Cheese

#### Chicken Wild Rice Soup

#### Wild Rice Chicken Salad On A Croissant

 *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





## THEMED BUFFETS

### Southern Grill Cookout \$26.95

- ✦ Watermelon, Mache, Gorgonzola and Pecan Salad
- ✦ Fiesta Coleslaw (Creamy or Vinegar)
- ✦ Red Potato Salad
- ✦ Smoked Pork, Root Beer BBQ
- ✦ Grilled Chicken, White BBQ
- Buttermilk Biscuits

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### Southwest Mexican Buffet \$21.95

*Served with Tossed Green Salad, Assorted House-Made Dressings (2)*

Enchiladas

Choose One:

Seasoned Beef

Chicken

Includes:

Spanish Rice

Black Beans

Salsa

Sour Cream

Lettuce

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





# DELI SANDWICH BUFFET LUNCHEON

**\$22.95**

*Sandwiches Served with Condiments, Housemade Chips, Sides & Dessert*

## Choice of Four

*All Sandwiches Are Available As Wraps (Choice Of 1):  
Spinach Herb, Tomato Herb*

### Smoked Turkey Kaiser Roll

With Swiss Cheese, Sliced Tomato, Red Onion, Spring Greens, Cranberry Relish

### Roast Beef Ciabatta

With Pepper Jack Cheese, Sliced Tomato, Red Onion, Spring Greens, Spiced Aioli

### Smoked Ham Focaccia

With Cheddar Cheese, Sliced Tomato, Red Onion, Spring Greens, Honey Mustard

### Club On French Bread

Smoked Turkey Breast & Ham On A French Roll With Smoked Gouda, Sliced Tomato, Red Onion, Spring Greens, Smoky Bacon Aioli







### Italian Deli Sub

Hard Salami, Pepperoni, Mortadella, Provolone, Sliced Tomato, Shredded Lettuce, Italian Dressing

### Garden Vegetable Tortilla

Roasted Vegetables, Thinly Sliced Pickled Red Onion, Spring Greens, Tomato & Black Olive Tapenade

## Choice of Two Sides

-  Seven Layer Salad
-  Kale Broccoli Slaw
-  Potato Salad
- Pasta Salad
-  Marinated Cucumber Salad
-  Spinach Salad  
Candied Pecans, Fresh Peppers,  
Mandarin Oranges, Citrus Vinaigrette
-  Fresh Fruit

 *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*

*Groups under 30 subject to \$50.00 surcharge*







# BOXED LUNCH

**\$19.95**

*Served with Chef's Bread Selection, Individual Condiments  
Available as Tortilla Wrap, Choose one: Spinach Herb, Tomato Herb*

## Choice of One Sandwich

- Applewood Smoked Ham and Swiss Sandwich
- Sirloin of Beef and Cheddar
- Smoked Turkey and Provolone
- Italian Sub
- Garden Vegetarian Roll-Up

## Choice of One Salad

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

## Choice of One Side

- ✦ Potato Chips
- Pretzels
- ✦ Apple
- ✦ Orange
- ✦ Banana

## Choice of One Dessert

- Brownie
- Chocolate Chip Cookie
- Rice Crispy Bar
- ✦ Gluten Free/Vegan Cookie

## Group Orders

<i>Groups of 50 or less</i>	<i>One sandwich or salad selections</i>
<i>Groups of 50–100</i>	<i>Two sandwich or salad selections</i>
<i>Groups of 100–250</i>	<i>Three sandwich or salad selections</i>
<i>Groups of 250 or more</i>	<i>Four sandwich or salad selections</i>

✦ *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax  
Groups under 30 subject to \$50.00 surcharge*





## SALAD BOXED LUNCH

**\$19.95**

*Served with Potato Chips, Pretzels or Fresh Fruit, and Dessert*

### Choice of One


#### Classic Chicken Caesar Salad

Grilled Chicken, Crisp Romaine Lettuce, Grated Cheese, Croutons & Caesar Dressing

#### Best of the Best Mandarin Chicken Salad

Grilled Diced Chicken, Strawberries, Mandarin Oranges, Pecans, Spring Greens, Asian Ginger Dressing

#### **FIT** Refreshing Strawberry Spinach Salad

 Sliced Strawberries, Baby Spinach, Almond Slivers, Red Onion, Dried Cranberries & Raspberry Vinaigrette

### Group Orders

<i>Groups of 50 or less</i>	<i>One sandwich or salad selections</i>
<i>Groups of 50–100</i>	<i>Two sandwich or salad selections</i>
<i>Groups of 100–250</i>	<i>Three sandwich or salad selections</i>
<i>Groups of 250 or more</i>	<i>Four sandwich or salad selections</i>

 *Not made with gluten ingredients*

*Prices do not include 22% service charge & 7.525% sales tax*





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