



À La Carte & Hors d'Oeuvres Menu



À LA CARTE BREAK SERVICES



Beverages

Freshly Brewed Caribou Coffee (Regular and Decaf)
\$35.95/Gallon

Chilled Lemonade or Iced Tea
\$26.95/Gallon

Herbal Tea Display with Lemon and Honey
\$34.95/Gallon

Assorted Juices
\$28.95/Gallon

Hot Apple Cider with Cinnamon Sticks
\$29.95/Gallon

Hot Chocolate with Marshmallows for Topping
\$28.95/Gallon

Assorted Regular and Diet Soft Drinks
\$2.95 Each

Bottled Water
\$2.95 Each

Snacks

Assorted House-Made Cookies
\$26.95/Dozen

House-Made Brownies and Bars
\$28.95/Dozen

✦ House-Made Potato Chips with Dip
\$21.95/Pound

✦ Tortilla Chips with Fresh Pico de Gallo and Guacamole
\$24.95/Pound

✦ Spicy Chipotle Peanuts
\$23.95/Pound

Snack Mix or Pretzels
\$22.95/Pound

✦ Energy Bites
\$24.95/Pound

FIT Snacks

Oatmeal Cookie Sandwich
\$23.95/Dozen

Berry and Granola Parfaits
\$28.95/Dozen

Raspberry or Lemon Bars
\$25.95/Dozen

✦ Dark Chocolate Covered Strawberries
\$31.95/Dozen

✦ Not made with gluten ingredients

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





AFTERNOON REFRESHMENT SERVICES

Heritage Break

- Assorted Sweet and Salty Snacks
- Freshly Brewed Caribou Coffee (Regular and Decaf)
- Herbal Tea Selection
- Soft Drinks
- \$9.50 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
- \$9.95 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
- \$9.95 Per guest

FIT Break

- Low-Fat Oatmeal Cookie Sandwich
- Hummus with Grilled Flatbreads
- ✦ Veggie Snackers
- Herbal Tea Selection
- Infused Water
- \$9.95 Per guest



✦ Not made with gluten ingredients
 Prices do not include 22% service charge & 7.525% sales tax



HORS D'OEUVRES

Warm & Comforting

Sliders (1 choice)

• Angus Beef, Caramelized Onions, Pickle, Ketchup • Shredded Buffalo Chicken and Blue Cheese • Pulled Pork with House Pickle and Barbeque Sauce
\$215.00

Coconut Shrimp

With Orange Marmalade Dipping Sauce
\$260.00

Spicy Honey Shrimp

Grilled and Seasoned with Texas Dry Rub
\$260.00

Meatballs (1 choice)

Swedish, Smoked House BBQ, Italian Marinara or Whisky Chili Sauce (Charlene Finberg; Earle Brown Team Member Winner)
\$160.00

Chicken Wings (1 choice)

Mango Habanero, Buffalo, BBQ, Teriyaki or Texas Dry Rub
\$250.00

Steamed Chicken Pot Stickers

Fresh Potstickers Served With Chef Prepared Seasoned Soy Sauce
\$155.00

Mini Walleye On A Stick

Microbrew Batter, Lemon Dill Aioli
\$250.00

House Cured Bacon and Jalapeño Wontons

With Maple Dipping Sauce
\$195.00



 Not made with gluten ingredients

50 pieces per order

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



HORS D'OEUVRES

Cool & Refreshing

Salmon Pita Crisp

Smoked Salmon and Fresh Arugula with Lemon Tarragon Aioli on House-Made Pita Crisps
\$235.00

✦ Deviled Eggs

House-Cured Bacon, Red Chili and Green Onions
\$155.00

Feeling Blue

A Savory Bleu Cheese & Walnut Shortbread Cookie topped with Cream Cheese, Candied Walnuts, Chutney and Italian Parsley
\$200.00

Brie and Lamb Phyllo Cups

Brie, Ground Lamb, Black Currants and Pine Nuts in Phyllo Cups
\$195.00

Ahi Tuna Crisps

Crispy wonton topped with Seared Ahi Tuna and Wasabi Aioli
\$235.00

Bruschetta

With Goat Cheese, Tomatoes Marinated in Balsamic Vinegar, Fresh Basil and Red Onion
\$160.00

✦ Smoked Shrimp Ceviche Shooter

Cured in Lime Juice, Jalapeño and Cilantro with House-Made Guacamole
\$250.00

Chicken Waldorf Salad

In Pastry Phyllo Cups
\$175.00

Smoked Pulled Pork

With Jalapeño Pineapple Crostinis
\$175.00



✦ *Not made with gluten ingredients*
50 pieces per order
Prices do not include 22% service charge & 7.525% sales tax



🌿 Grilled Buffalo Shrimp Shooter

With Blue Cheese or Ranch, Celery
\$265.00

🌿 Caprese Skewers

Fresh Mozzarella Marinated in Balsamic Vinegar
and Olive Oil with Grape Tomatoes, Olives and
Fresh Basil
\$150.00

Tenderloin Bite

Chilled Beef Tenderloin with Horseradish Cream
on Grilled Sourdough with Chives
\$225.00

Chili-Lime Fiesta Crostinis

Seasoned Pulled Chicken, Guacamole, Mango
Salsa with Fresh Cilantro
\$175.00

Turkey Sliders

Muenster Cheese, Chipotle Aioli, Coleslaw,
Cocktail Rolls
\$225.00

Blackened Pork Tenderloin

With Honey Mustard on a Whole Grain Crouton
\$225.00

Mini Crab Cake Slider with Spiced Aioli

\$225.00

Bacon, Caramelized Onion, Swiss Mini Quiche

\$175.00



🌿 *Not made with gluten ingredients*

50 pieces per order

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



HORS D'OEUVRES RECEPTION MENU

Option One

- ✦ Vegetable Crudités 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
\$25.95 Per guest

Option Two

- ✧ Smoked Turkey with Cider Glaze, Sweet Onion Relish, Honey Mustard, Basil Mayonnaise, Assorted 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
\$28.95 Per guest

Option Three

- ✦ Vegetable Crudités 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
\$34.95 Per guest



- ✦ *Not made with gluten ingredients*
- Prices do not include 22% service charge & 7.525% sales tax*
- ✧ *Subject to a \$100 carving fee*





GRAZING STATIONS

Hot Stations

Baked Spinach Artichoke Dip with Crackers and Breads
\$185.00

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

🌿 Chicken Wings, Buffalo or BBQ
\$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

Meatballs Choice of Swedish, Smokehouse BBQ or Italian Marinara
\$160.00

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

🌿 *Not made with gluten ingredients*

Serves 50 guests

Prices do not include 22% service charge & 7.275% sales tax

🌿 *Subject to a \$100 carving fee*

Cold Stations

Local Cheese Board with Crackers and Flatbreads
\$265.00

🌿 Fresh Fruit Display with Seasonal Berries
\$250.00

🌿 Vegetable Crudités Platter, Dill Dip
\$325.00

🌿 Shrimp Spadini, Chorizo Emulsion, Cilantro
\$345.00

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
\$245.00

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

🌿 *Not made with gluten ingredients*

Serves 50 guests

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

