

# Breakfast

**Continental Breakfast** *Comes with the Day Meeting Package and the Half-Day Meeting Package.*

A selection of muffins and pastries and/or fruit breads and coffeecake; bagels with cream cheese, peanut butter, jam; a fruit tray; orange and cranberry juices, regular and decaf coffee, hot tea and water.

**Heavy Continental Breakfast** *Add to the Continental for an additional charge.*

Yogurt, granola, and hard boiled eggs.

## Hot Breakfast

*You may add any of the hot breakfast selections below to the continental breakfast for an additional per person charge.*

### **Baked Oatmeal**

Baked oatmeal topped with brown sugar and cinnamon, served with milk on the side.

### **Egg Bake**

Eggs, cheddar cheese, diced ham, and spinach mixed together and baked until set custard style.

### **Vegetarian Breakfast Bake**

Ciabatta, spinach, mushrooms, onion, red pepper, cheese, eggs and cream.

### **The Classic**

Scrambled eggs, bacon, and sausage.

### **White Chocolate and Banana Stuffed French Toast**

French toast stuffed with white chocolate and bananas, dusted with powdered sugar and topped with freshly whipped cream.

### **Cream Cheese and Cherry Stuffed French Toast**

French toast stuffed with cream cheese and cherries. Dusted with powdered sugar and topped with whipped cream.



# Lunch

Each meal is served with a soup or garden salad with house vinaigrette, and your choice dessert. Service is buffet style, but can be plated and served for additional cost—request when booking.

Meals are served in the Commons. If multiple groups are booked on the same day, all groups will typically eat in the Commons at separate reserved tables. Lunch may be served in your meeting room if we are over capacity in the Commons, or if a group requests to have their own private lunch in their meeting room. If you need a private or working lunch, please request at time of booking and know that additional charges may apply.

## Margarita Chicken Sandwich

grilled margarita-marinated chicken, tomato, onion, avocado, lettuce, mayonnaise, baguette  
sides: chips, choice of soup or salad

## Salad Sampler

### 1. Chicken Pasta Salad

grilled chicken, dried cherry, feta, pasta

### 2. Wheat Berry Super Salad

wheat berry, quinoa, dried fruit, edamame, scallions, citrus vinaigrette

### 3. Vegetable Pasta Salad:

spinach, tomato, pea pods, pistachios, pasta, oregano dressing

### 4. Waldorf Salad

apples, pears, grapes, walnuts, celery, lemon-yogurt-mayonnaise dressing

sides: bread, crackers, choice of soup

## Cobb Salad

romaine, watercress, bacon, avocado, Maytag bleu cheese, tomato, poached chicken, red wine vinaigrette

## Garden Wrap available Vegan

tortilla, spinach, sprouts, cucumbers, red onion, dill Havarti, cream cheese, mayonnaise, whole-grain mustard  
sides: apple/red cabbage slaw, pickles, kettle-fried potato chips

## Blackberry Grilled Chicken

grilled balsamic-blackberry-marinated chicken  
sides: cannellini beans, corn sauté, seasonal vegetable

## Lasagne Bolognese

lasagna, Bolognese meat sauce, béchamel, Parmesan

## Prime Rib Sandwich

baguette, prime rib, au jus, sautéed onions, Gruyère  
sides: kettle-fried potato chips, choice of soup

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## Tuna & Brie Melt

ciabatta, nicoise-salad tuna, wilted spinach, brie slices  
sides: herbed wild rice salad

## Grilled Lemon-Thyme Chicken Piccata

grilled chicken breast, capers, parsley, lemon-thyme butter  
sides: orzo, seasonal vegetable

## Roasted Corn Salad

romaine, corn, cherry tomatoes, feta, jalapeño

## Butternut Squash & Wild Mushroom Lasagna

lasagna, spinach, ricotta, squash puree, chèvre, mushrooms  
side: garlic Parmesan bread

## Curried Tofu Mango Stir-Fry Vegan

fried tofu, stir-fried mushrooms, green peppers, scallions, red onions, mango chutney, spices

## Linguini alla Carbonara

linguini, Parmesan, Romano, egg, applewood-smoked bacon, zucchini, red pepper, olive oil

## Chicken Caesar Salad

romaine, Caesar dressing, Parmesan, garlic croutons, grilled chicken  
side: Parmesan garlic toast

## Caprese Grilled Sandwich

ciabatta, mozzarella, tomatoes, fresh basil, balsamic vinegar-mayonnaise  
sides: potato chips, choice of soup or salad

## Grilled Chicken BLT Wrap

tortilla, grilled chicken, bacon, lettuce, tomato  
sides: kettle chips, fresh fruit

# Build-Your-Own Lunch

*These meals are reserved for groups of 20+ people.  
Each offering includes menu item, indicated sides, and your choice of dessert.*

## **Soup & Salad Bar**

mixed greens, diced chicken, toppings, with bread  
and two soup selections

## **Taco Bar**

ground beef, peppers, onions, refried beans, Spanish rice pilaf,  
tortillas, tortilla chips, condiments

*condiments: lettuce, tomato, onion, cheese, sour cream, salsa, guacamole*

(There is no side with this choice.)

## **The Delicatessen**

selection of fresh breads, meats, cheeses, vegetables

*sides: soup, pasta salad, chips*

## **Burger Bar**

beef hamburger (veggie available), lettuce, tomato, cheese, pickles,  
mayo, ketchup, mustard

*sides: pasta salad, kettle chips, baked beans*

## **The Mediterranean**

curried chicken, seared peppers, onions, spicy yellow split peas,  
creamed curry spinach, basmati and lentils

*side: salad (sweet dill dressing)*

## **Mac'n'Cheese Bar**

cavatappi (corkscrew pasta), various cheeses

*sides: grilled chicken, bacon, turkey sausage, broccoli, green onions, Frank's buffalo sauce*

## **Fajitas**

grilled chicken, beef, peppers, onions, refried beans, Spanish  
rice pilaf, tortillas, tortilla chips, condiments

*condiments: lettuce, tomato, onion, cheese, sour cream, salsa, guacamole*

(There is no soup or salad starter with this choice.)

## **Chicken Satay**

red curry coconut milk, vegetable stir fry, chicken satay, jasmine  
sticky rice

*side: green salad (seasonal vinaigrette)*



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# Lunch

## Soups

### **Chicken Noodle**

chicken broth, onion, carrot, celery, pasta, chicken breast

### **Sopa de Albondigas** *“Meatball Soup”*

beef and chorizo meatballs, light broth, tomatoes, rice, cilantro

### **Tuscan Vegetable** (Vegan)

cannellini beans, leeks, carrots, zucchinis, spinach, seasonal vegetable, herbs, Parmesan

### **Tomato Bisque** (Vegetarian)

tomato, cream, dill

## Dessert

### **Strawberry Shortcake**

angel food cake, strawberry sauce, whipped cream

### **Dark Chocolate Mousse (Dairy-free, Egg-free)**

light, rich chocolate mousse

### **Gourmet Cookies**

sugar, oatmeal raisin, chocolate chip, peanut butter, triple chocolate chip

### **Nanaimo Bars**

chocolate graham crust, custard, choice topping  
*topping: cappuccino, Irish crème, peanut butter and Nanaimo*

### **Cheesecake**

vanilla cheesecake, caramel, chocolate sauce

### **White Chocolate Raspberry Cream Cake**

triple-layer cake, white chocolate, raspberry cream filling

### **Lemon Supreme Shortcake**

triple-layer shortcake, lemon cream, whipped cream

### **Triple Chocolate Cake**

white cake, dark chocolate buttercream, white chocolate buttercream, majestic chocolate cake



# Snacks

*Please choose two options for your break service.*

**Trail Mix**

**Dried fruit and nuts**

**Cheese and Crackers**

**Veggies and Dip**

**Hummus and Pita Bread**

**Hand held, whole fruit**

**Apple Wedges with Peanut Butter and Caramel Dipping Sauce**

**Popcorn and Chocolate Candy**

**Tortilla Chips and Salsa**

**Tortilla Chips and Black Bean & Corn Salsa**

**Pretzels served with Honey Mustard and Cheese Sauce**

**Assorted Cookies and Bars**

**Assorted Bagged Chips & Snacks**



# Dinner

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## **Parmesan Dijon Chicken**

chicken breast, Dijon mustard, breadcrumbs, parsley, chives, Parmesan, mayonnaise-mustard dressing.

sides: roasted red potatoes, seasonal vegetables

## **Lasagna**

lasagna, Parmesan, mozzarella, meat sauce

## **Butternut Squash & Wild Mushroom Lasagna**

lasagna, spinach, ricotta, squash puree, chèvre, mushrooms

side: garlic Parmesan bread

## **Burger Bar**

beef hamburger (veggie available), lettuce, tomato, cheese, pickles, mayo, ketchup, mustard

sides: pasta salad, kettle chips, baked beans

## **Curried Tofu Mango Stir-Fry** *Vegan*

fried tofu, stir-fried mushrooms, green peppers, scallions, red onions, mango chutney, spices

## **Spicy Buttermilk & Coconut Chicken**

chicken, coconut-buttermilk crust, sweet Thai chili sauce

side: cilantro lime pilaf

## **Pork Loin with Fruit**

pork loin, ginger, apricots, prunes, garlic, caraway, herbs

sides: pan sauce, orzo, seasonal vegetable

## **Tofu, Pepper & Zucchini Stuffed Mushroom** *Available Vegan*

diced tofu, zucchini, summer squash, red peppers, Worcestershire sauce, Parmesan, roasted Portobello mushroom

sides: Arborio rice risotto, seasonal vegetables

## **Chicken Escoffier**

sautéed chicken breast, clarified butter, breadcrumbs

sides: Arborio rice risotto, seasonal vegetables, balsamic glaze

## **Herb-stuffed Turkey Breast Roulade**

butterflied turkey, herbs, applewood-smoked bacon

sides: Arborio rice risotto, seasonal vegetables

## **Beef Bourguignon**

beef, red wine, brown stock, sautéed mushrooms, pearl onions,

sides: wine sauce, egg noodles



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# Dinner

## Soups

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chicken broth, onion, carrot, celery, pasta, chicken breast

### **Sopa de Albondigas** *“Meatball Soup”*

beef and chorizo meatballs, light broth, tomatoes, rice, cilantro

### **Tuscan Vegetable** (Vegan)

cannellini beans, leeks, carrots, zucchinis, spinach, seasonal vegetable, herbs, Parmesan

### **Tomato Bisque** (Vegetarian)

tomato, cream, dill

## Dessert

### **Strawberry Shortcake**

angel food cake, strawberry sauce, whipped cream

### **Dark Chocolate Mousse (Dairy-free, Egg-free)**

light, rich chocolate mousse

### **Gourmet Cookies**

sugar, oatmeal raisin, chocolate chip, peanut butter, triple chocolate chip

### **Nanaimo Bars**

chocolate graham crust, custard, choice topping  
*topping: cappuccino, Irish crème, peanut butter and Nanaimo*

### **Cheesecake**

vanilla cheesecake, caramel, chocolate sauce

### **White Chocolate Raspberry Cream Cake**

triple-layer cake, white chocolate, raspberry cream filling

### **Lemon Supreme Shortcake**

triple-layer shortcake, lemon cream, whipped cream

### **Triple Chocolate Cake**

white cake, dark chocolate buttercream, white chocolate buttercream, majestic chocolate cake



# Hors d'Oeuvres

Priced per 25 pieces, unless otherwise indicated

## Cold

<b>Chips &amp; Salsa</b> 25 homemade salsa, tortilla chips	<b>Hummus &amp; Pita</b> 32 chickpea purée, with pita bread wedges
<b>Gourmet Cheese Plate</b> 78 4–5 artisan cheeses, with crackers, biscuits, French bread <i>Tillamook cheddar, gruyere, Stilton, Maytag Bleu, Gorgonzola picante, Chevre, Camembert, sheep's milk</i>	<b>Shrimp &amp; Fresh Cocktail Sauce</b> 68 peeled, deveined, poached shrimp, with classic cocktail sauce
<b>Cheese Tray</b> 42 standard cheeses, crackers	<b>Insalata Caprese Crostini</b> 58 fresh basil, tomatoes, mozzarella, olive oil, grilled baguette
<b>Raspberry &amp; Almond Baked Brie</b> 48 Brie wheel, raspberry jam, sliced almonds, with French bread	<b>Deviled Eggs</b> 25 hard-boiled eggs, mustard, mayonnaise, garnishes
<b>Strawberry &amp; Brie</b> 48 Limoncello strawberries, triple cream Brie, with French bread	<b>Mixed Nuts</b> 42 4 of: honey almonds, masala spiced peanuts, pecans, spicy cashews, walnuts, macadamias
<b>Grilled Vegetable Platter</b> 48 assorted vegetables*, spicy yogurt dip	<b>Fruit Tray</b> 42 fresh seasonal fruit
<b>Raw Vegetable Crudités</b> 48 assorted vegetables*, curry dip, ranch dip	<b>Meat Assortment &amp; Buns</b> 65 cold sliced roast beef, ham, turkey, with bread buns

\*Seasonal; includes at least 4 of: carrots, celery, bell pepper strips, cherry tomatoes, mushrooms, jicama, yellow squash, peapods, broccoli, cauliflower, radishes, cucumber

## Hot

<b>Chicken Tandoori</b> 42 roasted chicken breast <i>marinade: yogurt, spices, onion, peppers</i>	<b>Creamy Spinach &amp; Artichoke Dip</b> 42 spinach, artichoke, garlic, onion, béchamel, Worcestershire, Parmesan, with baguette
<b>Bacon-Wrapped Sea Scallops</b> 78 grilled sea scallops, applewood smoked bacon, lemon juice, chives, olive oil, garlic	<b>Spanakopita</b> 52 spinach, feta, scallions, parsley, dill, egg, baked phyllo dough
<b>Chipotle Meatballs</b> 35 meatballs, smoky chipotle tomato sauce	<b>Baked Asparagus Straws</b> 68 asparagus wrapped in prosciutto, Parmesan, phyllo
<b>Pork Satay &amp; Pineapple</b> 42 grilled pork shoulder satay, pineapple, toasted sesame seeds	<b>Beef Tenderloin Teriyaki</b> 44 grilled beef tenderloin, scallion garnish <i>marinade: soy sauce, mirin, sugar, garlic, ginger, scallions, sesame oil</i>
<b>Wild Turkey Tartlets</b> 78 bourbon-braised turkey, butternut squash purée, tartlet crust	<b>Hot Crab Dip</b> 55 cream cheese, mayonnaise, onion, lemon juice, Tabasco, Old Bay Seasoning, fresh crabmeat, with baguette

# Hors d'Oeuvres

*Priced per 25 pieces, unless otherwise indicated*

## Dessert

<b>Chocolate-Covered Strawberries</b> fresh strawberries, dark or white chocolate	42
<b>Mini-Cream-Puffs &amp; Sauces</b> puff pastry, cream, chocolate sauce, strawberry sauce	35
<b>Gourmet Cookies</b> chocolate chip, oatmeal raisin, peanut butter, sugar, triple chocolate chip	33
<b>Nanaimo Bars</b> chocolate graham crust, custard, select topping: <i>Nanaimo, cappuccino, Irish cream, or peanut butter</i>	37
<b>White Chocolate Raspberry Cream Cake</b> triple-layer cake, white chocolate and raspberry cream filling	39
<b>Lemon Supreme Shortcake</b> triple-layer shortcake, lemon cream, whipped cream	39
<b>Triple Chocolate Cake</b> white cake, dark chocolate buttercream, white chocolate buttercream, majestic chocolate cake	39

## Beverages

<b>Soda</b> <i>Coke &amp; Pepsi Products</i>	1.50 each
<b>Bottled Water</b>	1.50 each
<b>Infused Water</b> <i>No charge for plain water dispenser</i>	8/dispenser (40 glasses)
<b>Coffee &amp; Hot Tea</b>	11/urn (12-14 cups)
<b>Punch</b>	25/dispenser (40 glasses)
<b>Lemonade</b>	25/dispenser (40 glasses)
<b>Sparkling Cider</b>	7/bottle (6-8 glasses)



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