

## Breakfast

**Continental Breakfast** (comes standard with the Half-Day and Day Meeting Packages)

The Continental includes: a selection of muffins, pastries, croissants, and breakfast breads; a fruit tray; orange and cranberry juices, regular and decaf coffee, hot tea and water.

### Heavy Continental Breakfast

Add yogurt, granola, and hard-boiled eggs to the continental breakfast for an additional charge

## Hot Breakfast

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

**Mini individual Egg Frittatas** (can be made vegetarian)

A mixture of eggs, bacon, ham and seasonal vegetables topped with cheese and baked.

### Egg Bake

Eggs, cheddar cheese, bacon and onions baked until set.

### Vegetarian Breakfast Bake (gluten free)

Cheese, eggs, cream and seasonal vegetables baked until set.

### Chilaquiles Verdes

Toasted corn tortilla chips smothered in a flavorful green tomatillo sauce, and topped with Mexican queso fresco cheese.

### The Classic

Scrambled eggs and fried strips of bacon.

### Papa con Chorizo

Made with tender diced potatoes, chorizo pork sausage and serrano pepper. Serve with warm tortillas and salsa.

### Make your own Yogurt Parfaits

**Vanilla yogurt served with an assortment of fresh seasonal berries and granola.**

### Cream Cheese and Cherry Stuffed French Toast

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

### 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.

## Fall Lunch

Because of our intimate size, we offer only one menu selection per meal. Special dietary needs can be accommodated with advance notice. If there are multiple groups booked at the Humanities Center, we allow the group that booked first to choose the day's menu. Please inquire at the time of booking whether your group is the first to book.

## Luncheon

*Each offering is accompanied by a choice of either soup or a garden salad, and your choice of dessert. All selections are served buffet style but can be plated and served at an additional cost. If this is desired, please indicate this when making reservations.*

### **Oven-crisped Chicken with Maple-Vinegar Sauce**

A split chicken breast is seared, oven roasted, then basted with a tangy maple-vinegar sauce, and topped with almonds, cranberries and leeks. Served with roasted and mashed root vegetables and seasonal vegetables.

### **Linguini ala Carbonara**

Linguini tossed with Parmesan cheese, eggs, Romano cheese, applewood smoked bacon, zucchini, red pepper all sautéed in olive oil.

### **Classic Turkey**

Simmered medallion of turkey, sautéed onions and cranberry compote. A rich sage-cream sauce is served on the side. Served with mashed potatoes and fresh seasonal vegetables.

### **Prime Rib Sandwich**

A crusty baguette houses thinly sliced prime rib of beef bathed in au jus topped with sautéed onions and topped with gruyere cheese. Served with kettle fried potato chips and fresh seasonal vegetables.

### **Butternut Squash and Mushroom Lasagna**

Lasagna noodles, layered with velvety pureed butternut squash mixed with goat cheese, and sauteed spinach and mushrooms sauteed in butter. Topped with Parmesan cheese and served with garlic parmesan bread.

### **Southwest Quinoa Bowl (Gluten Free and Vegan)**

A hearty and satisfying dish of black beans, roasted corn, red peppers, and scallions topped with a delicious lime and honey vinaigrette served cold. Served with soup. Can add chicken.

### **Chicken Satay**

A selection of red curry-coconut milk vegetable stir fry, chicken satay, and jasmine rice. Served with green salad in a seasonal vinaigrette dressing.

### **Crispy Chicken**

An elegant chicken breast doused with clarified butter, breaded with panko breadcrumbs and baked until golden served with Arborio rice risotto and seasonal vegetables. The dish is finished with a ring of intensely flavored balsamic glaze.

### **Meat Lasagna**

Layers have ground beef, meat marinara sauce and Parmesan cheese, which is baked until the top is golden.

### **Garden Wrap (Can be prepared as vegan.)**

Large tortillas stuffed with spinach, sprouts, cucumbers, red onions, havarti dill cheese, cream cheese, mayonnaise and whole grain mustard. Served with an apple and red cabbage slaw, pickles and kettle fried potato chips.

### **Grilled Lemon-Thyme Chicken Piccata**

Olive oil-marinated grilled chicken breasts, topped with capers, parsley, and lemon-thyme butter. Served with orzo and seasonal vegetable.

### **Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)**

Cubes of fried tofu tossed with stir-fried vegetables, sauced with mango chutney, and spiced just a bit.

### **Warm Caprese Sandwich (Vegetarian)**

Oven-warmed Ciabatta bread, layered with mozzarella, tomatoes, basil and balsamic vinegar-mayonnaise. Served with chips.

## **“Build Your Own” Luncheon**

*These meals are reserved for groups of twenty people or more. Each offering includes menu items shown in description and your choice of dessert.*

### **Mac and Cheese Bar**

Cavatappi (corkscrew) pasta loaded with a variety of cheeses and served with all the classics on the side: grilled chicken, bacon, turkey sausage, broccoli, green onions and Franks Buffalo Sauce.

### **Chili and Baked Potato Bar (Gluten Free)**

Build your own baked potato with your favorite toppings including: sour cream, cheddar cheese, bacon bits, chives, and broccoli. Served with your choice of classic beef chili or white chicken chili.

### **Soup and Salad Bar**

A make your own salad bar complete with mixed greens, diced chicken, and various toppings served with bread and your choice of two selections from our soup menu.

### **Taco Bar**

Ground beef served with both hard-shell corn tortillas and soft flour tortillas, refried beans, corn tortilla chips, and a condiments bar including lettuce, tomato, onion, cheese, sour cream, salsa, and guacamole.

### **The Delicatessen**

A selection of fresh breads, ham and turkey lunch meat, tuna salad, cheeses, and vegetables. Served with soup, pasta salad and chips.

### **Italian Buffet**

Two varieties of pasta and two sauces: chicken alfredo cream sauce and marinara with ground beef. Served with green salad in a seasonal vinaigrette

dressing and garlic bread.

## **Soup**

### **Hearty Beef Barley Soup**

A rich beef broth mixed with traditional Mirepoix mix, celery, carrots, onions, tender bits of beef and plump barley.

### **Chunky Vegetable (Vegetarian and Vegan)**

Seasonal vegetables (such as carrots, celery, onions, squash) in a flavorful vegetable stock with a touch of garlic and herbs.

### **Chicken Noodle**

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

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

Creamy and chunky tomato soup flavored with basil.

### **Chicken Wild Rice (Can be made with cream or dairy free with broth only)**

Flavorful chicken broth with onion, carrot, celery, chunks of chicken breast and Minnesota wild rice.

### **Butternut Squash**

A velvety puree of butternut squash cooked with potatoes, with hints of cayenne and garnished with snipped chives.

## Dessert

### Apple Crisp

Sliced apples cooked with cinnamon, nutmeg and sugar. Coated with a streusel topping and baked. Topped with caramel and whipped cream

### Gourmet Cookies

This selection includes a variety of freshly baked cookies that could include any of the following; sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

### Black Forest Cake

Rich chocolate cake layered with cherry filling and vanilla whipped cream.

### Tuxedo Truffle Mousse Cake

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.

### Golden Harvest Carrot Cake

Delicious carrot cake sweetened with pineapple, dried cranberries and walnuts. Topped with cream cheese frosting.

### Tiramisu Layer Cake

Coffee flavored cake layered with whipped cream and topped with shaved chocolate.



## Snack Options

*Please choose two options for your break service.*

**Trail Mix with dried fruit and nuts**

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

**Hummus and Pretzel Crisps or Pita Chips**

**Handheld, whole fruit (a variety of bananas, apples, pears, oranges)**

**Freshly Baked Cookies**

**Fresh Cut Veggies with Dip or Hummus**

**Variety of mini sized chocolate bars and candy**

**Tortilla Chips and Homemade Salsa**

**Assorted Granola Bars**

**Cheese and Crackers**

**Variety of Bagged Kettle Chips**

**Chex Mix**

## Fall Dinner

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## Dinner

*Each offering is accompanied by seasonal vegetable preparation, bread, a choice of either soup or a garden salad and your choice of dessert. All selections are served buffet style but can be plated and served for an additional cost. If this is desired, please indicate this when making reservations.*

### **Parmesan Dijon Chicken**

Chicken breast bathed in Dijon mustard and coated with a mixture of breadcrumbs, parsley, chives and parmesan cheese. Roasted and dressed with a mayonnaise mustard blend. Served with roasted red potatoes and fresh seasonal vegetables.

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

Turkey breast butterflied, stuffed with a variety of herbs, rolled up, wrapped in applewood-smoked bacon and roasted. Served with Arborio rice risotto and seasonal vegetables.

### **Lasagna**

Layers of pasta, parmesan and mozzarella cheeses, and meat sauce which is baked until the top is golden.

### **Butternut Squash and Mushroom Lasagna**

Lasagna Noodles layered with velvety pureed butternut squash mixed with goat cheese and sauteed spinach and mushrooms. Topped with Parmesan cheese and served with garlic parmesan bread.

### **Hearty Beef Stew**

Beef is cubed and slowly braised until tender in a rich red wine and beef stock, with carrots, potatoes and onions added in to the stew.

### **Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)**

Cubes of fried tofu tossed with stir-fried vegetables, sauced with mango chutney, and spiced just a bit.

### **Spicy Buttermilk and Coconut Chicken**

Roasted chicken breasts with a toasted coconut and buttermilk crust, topped with sweet Thai chili sauce. Served with coconut, red pepper basmati rice pilaf.

### **Tofu, Pepper and Zucchini Stuffed Mushroom (Can be prepared as vegan.)**

Diced tofu, zucchini, summer squash, and red peppers tossed together with Worcestershire sauce and parmesan cheese, then stuffed into a Portobello mushroom cap and roasted. Served with Arborio rice risotto and fresh seasonal vegetables.

### **Beef Bourguignon**

A classic dish of beef slowly braised in red wine and beef stock until extremely tender and deeply flavored is combined with sautéed mushrooms and pearl onions and then served with the rich wine sauce over egg noodles.

## Soup

### Hearty Beef Barley Soup

A rich beef broth mixed with traditional Mirepoix mix, celery, carrots, onions, tender bits of beef and plump barley.

### Chunky Vegetable (Vegetarian and Vegan)

Seasonal vegetables (such as carrots, celery, onions, squash) in a flavorful vegetable stock with a touch of garlic and herbs.

### Chicken Noodle

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

### Tomato Bisque (Vegetarian)

Creamy and chunky tomato soup flavored with basil.

### Chicken Wild Rice (Can be made with cream or dairy free with broth only)

Flavorful chicken broth with onion, carrot, celery, chunks of chicken breast and Minnesota wild rice.

### Butternut Squash

A velvety puree of butternut squash cooked with potatoes, with hints of cayenne and garnished with snipped chives.

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## Dessert

### Apple Crisp

Sliced apples cooked with cinnamon, nutmeg and sugar. Coated with a streusel topping and baked. Topped with caramel and whipped cream

### Gourmet Cookies

This selection includes a variety of freshly baked cookies that could include any of the following; sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

### Black Forest Cake

Rich chocolate cake layered with cherry filling and vanilla whipped cream.

### Tuxedo Truffle Mousse Cake

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.

### Golden Harvest Carrot Cake

Delicious carrot cake sweetened with pineapple, dried cranberries and walnuts. Topped with cream cheese frosting.

### Tiramisu Layer Cake

Coffee flavored cake layered with whipped cream and topped with shaved chocolate.



*Hors d'oeuvres are priced per platter and each platter has 25 servings.*

### Cold Hors d'oeuvres

#### **Charcuterie Board, \$125**

Served on a wooden board, this spread features a selection of preserved foods, cured meats, artisan cheeses, breads, fruits, vegetables, nuts, and other accompaniments.

#### **Grilled Vegetable Platter, \$65**

Assorted seasonal vegetables grilled with a little olive oil, salt and pepper. Selection will include at least 4 of the following: carrots, bell pepper, squash, zucchini, potatoes, and asparagus.

#### **Meat Assortment with Dollar Buns, \$85**

*Serves 25, Add cheese slices, tomato, onions, and lettuce for an additional \$40*

An assortment cold sliced roast beef, ham, turkey served with buns and condiments.

#### **Chips and Salsa, \$30**

Our chef's homemade salsa served with tortilla chips.

#### **Shrimp with Fresh Cocktail Sauce, \$88**

Peeled, de-veined shrimp poached in shrimp stock, served with a homemade classic cocktail sauce.

#### **Deviled Eggs, \$28**

Hard-boiled eggs halved and filled with a mixture of egg yolk, mustard, and mayonnaise, topped with a variety of garnishes.

#### **Gourmet Cheese Plate, \$89**

Four to five varieties of artisan cheeses (a selection that may include and is not limited to: Tillamook sharp cheddar, Gruyere, Stilton, Maytag Bleu, Gorgonzola picante, Chevre, Camembert, Sheep's milk) served with a variety of crackers, biscuits, breads, etc.

#### **Simple Cheese Tray, \$49**

A selection of standard cheeses served with a variety of crackers.

#### **Warmed Brie with Raspberry Jam and Almonds, \$62**

A wheel of creamy Brie cheese is topped with raspberry jam and sliced almonds, and then baked until just warm. Served with crusty French bread.

#### **Hummus & Pita, \$42**

A chickpea purée served with wedges of pita bread.

#### **Raw Vegetable Crudités, \$62**

Assorted fresh seasonal vegetables served with hummus and ranch dip. Selection will include at least 4 of the following: carrots, celery, bell pepper strips, cherry tomatoes, jicama, yellow squash, peas, broccoli, cauliflower, radishes, and cucumber

#### **Mixed Nuts, \$48**

A combination of at least four of the following nuts: honey almonds, masala spiced peanuts, pecans, and spicy cashews, walnuts, and macadamias.

#### **Chex Mix, \$19**

Corn Chex, wheat Chex, pretzels, rye chips and mini breadsticks combined with a unique seasoning.

#### **Trail Mix, \$32**

A delicious blend of peanuts, M&M's® milk chocolate candies, raisins, almonds and cashews.

#### **Fruit Tray, \$54**

A selection of fresh, seasonal fruit.



### Hot Hor d'oeuvres

#### **American Meatballs with Smoky Chipotle Sauce, \$44**

Seared meatballs in a smoky chipotle tomato sauce or with BBQ sauce.

#### **Creamy Spinach and Artichoke Heart Dip, \$54**

The dip is made with spinach, artichoke hearts, garlic, onion, béchamel sauce, Worcestershire, Parmesan cheese. Served with chunks of warm baguette.

#### **Spanakopita, \$67**

A mixture of spinach, Feta cheese, scallions, and cream cheese inside a triangle of phyllo dough, baked until crisp.

#### **Asparagus Straws, \$74**

Blanched asparagus stalks are wrapped with thinly sliced Prosciutto de Parma, Parmesan cheese and phyllo dough, then baked until the dough is crispy.

#### **Beef Tenderloin Teriyaki, \$57**

Pieces of beef tenderloin marinated in a mixture of soy sauce, mirin, sugar, garlic, ginger, scallions and sesame oil grilled and garnished with slivers of scallions.

#### **Hot Crab Dip, \$67**

A hot dip made of cream cheese, mayonnaise, onion, lemon juice, Tabasco sauce, Old Bay seasoning, and fresh crabmeat. Served with slices of baguette bread for dipping.

#### **Chicken Teriyaki, \$54**

Marinated chicken strips baked and glazed with Teriyaki Sauce, topped with sesame seeds and green onions.

### Dessert Hor d'oeuvres

#### **Black and White Chocolate Covered Strawberries, \$48**

Fresh strawberries dipped in dark or white chocolate.

#### **Mini-Creampuffs with Two Sauces, \$43**

Small cream filled creampuffs, with chocolate and strawberry sauces.

#### **Gourmet Cookies, \$38**

This selection includes a variety of freshly baked cookies that could include any of the following; sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

#### **Tuxedo Truffle Mousse Cake, \$50**

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.

#### **Golden Harvest Carrot Cake, \$50**

Delicious carrot cake sweetened with pineapple, dried cranberries and walnuts. Topped with cream cheese frosting.

#### **Tiramisu Layer Cake, \$50**

Coffee flavored cake layered with whipped cream and topped with shaved chocolate.

### Beverages

**Soda & Sparkling Water** \$2 each

**Bottled Water** \$2 each

**Infused Water** \$15/dispenser (40 glasses) (No charge for plain water dispenser)

**Coffee & Hot Tea** \$18/urn (14 cups)

**Punch** \$35/dispenser (40 glasses)

**Lemonade** \$35/ dispenser (40 glasses)

**Iced Tea** \$35/ dispenser (40 glasses)

**Sparkling Cider** \$9/bottle (8 glasses)