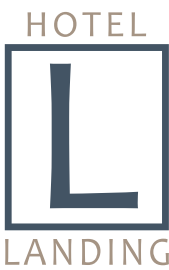




Banquets

MEETINGS & EVENTS





925 LAKE STREET, WAYZATA, MN 55391
T: (952) 777-7900
TOLL-FREE: (888) 777-6105
F: (952) 476-5859
INFO@THEHOTELLANDING.COM

GENERAL INFORMATION

TERMS AND CONDITIONS

GUARANTEES FOR MEAL FUNCTIONS

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. THREE BUSINESS DAYS prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overage above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee.

SERVICE CHARGE AND SALES TAX

All food and beverage related charges are subject to applicable Minnesota State and local taxes, currently 7.525% on food related items and 10.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 15% will be added to all food and beverage banquet and conference charges and will be given in its entirety to the banquet service personnel. This service charge is not a gratuity. In addition, there is a Taxable 7% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that State and Local Taxes are subject to change and that the prevailing rates will be imposed when the event occurs.

GUARANTEES FOR MEAL FUNCTIONS

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BUFFET MINIMUMS

Buffets are designed to properly accommodate a minimum of 15 guests or more. Should an event's guarantee be less, a \$15.00 per person charge will be added to the buffet price or the guarantee will be charged for 15 persons, whichever is less.

Custom Buffets will reflect Market Pricing, Specialty Sourcing & Labor Costs. Not all requests will be approved.

MENU

Menu selection is required THREE WEEKS prior to the event date. All events that are booked less than THREE WEEKS before the event date will require menu selections and set-up arrangements at the time of booking.

The hotel reserves the right to charge an additional fee of \$150.00 for changing the Menu Selection after the Chefs have begun ordering & food preparation per specifications on the Banquet Event Order (BEO).

ROOMING LISTS

If you are providing the hotel with a rooming list for overnight guests, please provide the guest name, arrival date, departure date, room type and billing method, by the contracted cut-off date in Excel format. If the rooming list is not provided by the cut-off date, any guest rooms held for events will be released to the general inventory for re-sell opportunities.

DECOR

The Hotel Landing requests that you consult with your event manager in regard to displays, decorations and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceiling or doors.

PARKING

Parking in the Hotel Landing attached parking ramp is available complimentary for day event guests. Overnight parking is offered for \$10.00 per night. Valet parking is available at the Hotel Landing main entrance for day event guests for \$12.00 and overnight valet parking is offered for \$15.00 per night.

PACKAGE DELIVERIES

We require a delivery fee of \$5.00 per box to the assigned event area or meeting room. Any materials shipped to the Hotel may not arrive more than 2 days prior to the event and must be removed from the Hotel within 2 days following the event. All materials must bear the name of the organization and addressed to the on-site contact's name with the date and name of the event.

VENDOR LOAD-IN & LOAD-OUT

Vendors are required to load-in and load-out from the Hotel parking ramp or the Lake Street event center street level entrance. Prior authorization from the event manager is required to reserve parking on Lake Street and require specific load-in and load-out times.

ENTERTAINMENT

Your entertainment must abide by hotel rules regarding volume of sound and playing times. For common courtesy and comfort of all participants and the local community, functions with entertainment must end at 12:00 midnight. Doors and balconies must be closed after 10:00 PM. If your function is held indoors, and your entertainment requires any special set up or electrical requirements, it is important that the hotel is advised no later than 72 hours prior to the event. If any needs require additional arrangements, you will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE

No food or beverage may be brought into the banquet and catering rooms except for wedding cakes.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of The Hotel Landing. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

CAKE CUTTING

There is a \$2.50 per slice cake cutting fee and a 22% service fee.

CONTINENTAL BREAKFAST SELECTIONS

ON THE MOVE BREAKFAST

\$20 per Person

Fresh Orange Juice
 Assorted Kind & Power Bars
 Assorted Cereals with Milk
 925 Blend Regular & Decaf Coffee
 Assorted Organic Hot Teas

THE LANDING BREAKFAST

\$26 per Person

Fresh Orange Juice
 Assorted Breakfast Pastries Fresh
 Cut Fruit & Berries
 925 Granola & Greek Style Yogurt
 925 Blend Regular & Decaf Coffee
 Assorted Organic Hot Teas

THE GRAND CONTINENTAL

\$32 per Person

Fresh Orange Juice
 Assorted Breakfast Pastries
 Bagels | *Regular, Honey and Chive Cream Cheese, Sweet Cream Butter & Jams*
 Fresh Cut Fruit & Berries
 Midwestern Artisan Cheese Display | *Seasonal Fruit Chutney, Wildflower Honey & Crostini*
 Charcuterie & Salumi Display | *Pickled Vegetables & Crostini*
 925 Granola & Greek Style Yogurt
 925 Blend Regular & Decaf Coffee
 Assorted Organic Hot Teas

PLATED BREAKFAST

All Plated Breakfasts Include: Fresh Orange Juice, Family Style Assorted Breakfast Pastries, 925 Blend Regular & Decaf Coffee and Organic Hot Teas. Limited to 15 Guests or Less.

Forest Mushroom Omelet <i>Herbed Ricotta, Hash Browns, Toast</i>	\$26 per Person
Country Ham & Cheese Omelet <i>Aged Cheddar Cheese, Hash Browns, Toast</i>	\$28 per Person
Buttermilk Pancakes <i>Chantilly Cream, Mixed Berries, Maple Syrup</i>	\$22 per Person
Cinnamon French Toast Sticks <i>Cream Cheese Frosting, Pecans, Apple Pie Filling</i>	\$23 per Person
Steel-Cut Oatmeal <i>Apple, Walnuts & Brown Sugar</i>	\$22 per Person
ninetwentyfive Breakfast <i>Two Chive Scrambled Eggs, Hash Browns, Choice of Bacon or Maple Sausage, Toast</i>	\$21 per Person

A LA CARTE ENHANCEMENTS

FRUIT, YOGURT AND CEREAL

Whole Fresh Fruit	\$30 per Dozen
Fresh Cut Fruit Cups	\$60 per Dozen
Individual Cereals / Granola & Milk	\$5 per Person
Individual Greek Style Yogurt	\$48 per Dozen
Fruit and Greek Style Yogurt Parfaits	\$7 per Person

BREAKFAST SANDWICHES \$15 Each

Choice of English Muffin or Buttermilk Biscuit
Choice of Maple Pork Sausage or Country Ham <i>with Aged Cheddar Cheese & Fried Egg</i>

OMELET STATION

Custom Made Omelets	\$12 per Person
<i>Assorted Meats, Cheeses & Seasonal Vegetables</i>	
<i>Requires Chef Attendant Fee—1 Chef per 25 People \$150 Per Hour</i>	

PASTRIES & COFFEE

Assorted Breakfast Pastries	\$48 per Dozen
House-Baked Cookies	\$44 per Dozen
House-Baked Dessert Bars	\$44 per Dozen
Bagels with Butter, Jams <i>Regular, Honey and Chive Cream Cheese</i>	\$40 per Dozen
925 Coffee & Decaf Organic	\$65 per Gallon
Hot Teas	\$35 per Gallon
Sodas (Coke, Diet Coke & Sprite)	\$4.00 Each
Bottled Water (Still & Sparkling)	\$4.00 Each
Assorted Kind & Power Bars	\$5.00 Each

EXTRAS

Individual Bags of Potato Chips	\$3 per Bag
Individual Bags of Popcorn	\$4 per Bag

LANDING BREAKFAST BUFFET

Minimum of 15 People for Buffet Menus.

WAYZATA BREAKFAST BUFFET

\$35 per Person

Fresh Orange Juice
 Fresh Cut Fruit & Berries
 Bagels | *Regular, Honey and Chive Cream Cheese, Butter & Jams*
 925 Granola & Greek Style Yogurt
 Chive Scrambled Eggs
 Crispy Hash Browns
 Applewood Smoked Bacon or Maple Pork Sausage
 925 Blend Regular & Decaf Coffee
 Organic Hot Teas

LAKESIDE BREAKFAST BUFFET

\$40 per Person

Fresh Orange Juice
 Assorted Breakfast Pastries
 Fresh Cut Fruit & Berries
 925 Granola & Greek Style Yogurt
 Roasted Rosemary Baby Potatoes
 Quiche | *Sun-Dried Tomato, Spinach, Caramelized Onions & Gruyère*
 Applewood Smoked Bacon or Maple Pork Sausage 925
 Blend Regular & Decaf Coffee
 Organic Hot Teas

MIDWESTERN BREAKFAST BUFFET

\$45 per Person

Fresh Orange Juice
 Assorted Breakfast Pastries
 Fresh Cut Fruit & Berries
 925 Granola & Greek Style Yogurt
 Spinach & Red Onion Scrambled Eggs
 Home Fries, Bell Peppers, Onion, & Sausage Gravy
 Cinnamon French Toast Hotdish
 Applewood Smoked Bacon or Maple Pork Sausage
 Steel Cut Oatmeal | *Brown Sugar, Fruit & Walnuts*
 925 Blend Regular & Decaf Coffee
 Organic Hot Teas

THREE COURSE PLATED LUNCH

*All Plated Lunches Include: Family-Style House-Baked Artisan Breads with Local Creamery Butter,
925 Blend Regular & Decaf Coffee and Organic Hot & Iced Teas.*

\$45.00 PER PERSON

First Course

CHOICE OF 1 SALAD

Three-Grain Salad | *Barley, Wheat Berries, Wild Rice, Seasonal Vegetables, Roasted Garlic Dressing*
 Seasonal Vegetable Salad | *Blue Cheese, Pumpkin Seeds, Sunflower Vinaigrette*
 Greenhouse Greens | *Sun-Dried Tomatoes, Fennel, Radicchio, Aged Chevre & Sherry Vinaigrette*

Second Course

CHOICE OF UP TO 2 ENTREES

Orecchiette Pasta | *Broccolini, Garlic, Parmesan Butter Sauce, Pimenton*
 Freshwater Fish of the Moment | *with Seasonal Accompaniments*
 Lemon Herb Chicken | *Mushroom Gravy, Seasonal Root Vegetables*
 Flat Iron Steak | *Pommes Puree, Herb Butter*

Third Course

CHOICE OF 1 DESSERT

Cheesecake | *Shortbread Crust, Cranberry Compote, Brown Sugar Tuile*
 Chocolate Nemesis Cake | *Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream*
 Fruit Cobbler | *Seasonal Fresh Fruit, Almond Crumble & Powdered Sugar*

PLATED SANDWICH LUNCH

All Plated Lunches Include: Garden Salad, Potato Chips, Family-Style House-Baked Cookies, 925 Blend Regular & Decaf Coffee and Organic Hot & Iced Teas.

<p>Grilled Artisan Cheese <i>Mozzarella, Cheddar & Parmesan on Honey Wheat Bread</i></p>	<i>\$34 per Person</i>
<p>Tempura Battered Walleye Sandwich <i>Spring Vegetable Slaw, Honey Tartar, Spicy Pickles on Brioche</i></p>	<i>\$37 per Person</i>
<p>Pulled Barbeque Chicken Sandwich <i>Mustard BBQ Sauce, Coleslaw & Pickled Fresnos</i></p>	<i>\$35 per Person</i>
<p>925 Burger <i>House Smoked Pork Belly, White Cheddar & LTO</i></p>	<i>\$38 per Person</i>
<p>Club Sandwich <i>Chicken Breast, House Smoked Bacon & LTO</i></p>	<i>\$38 per Person</i>
<p>Midwestern Cubano <i>Pork Loin, Shaved Ham, Swiss Cheese, Beer Mustard & House Pickles</i></p>	<i>\$38 per Person</i>
<p>Vegetable Wrap <i>Seasoned Ricotta Cheese, Sauteed Vegetables on Spinach Tortilla</i></p>	<i>\$34 per Person</i>

BOXED LUNCHES

*Includes Whole Fresh Fruit, Bag of Chips,
House-Baked Cookie & Bottled Water.*

\$22 PER PERSON

Sandwiches

CHOICE OF THREE

Vegetable Wrap | *Seasoned Ricotta Cheese, Sautéed Vegetables on Spinach Tortilla*

Grilled Chicken Caesar Wrap | *Parmesan Dressing, Sun-Dried Tomato, Local Greens, on Spinach Tortilla*

Country Ham & Aged Cheddar Cheese | *Herb Aioli, Local Greens, on Honey Wheat Bread*

Roast Beef & Swiss | *Horseradish Sauce, Local Greens, on Milk Bun*

Salads

CHOICE OF ONE

Potato Salad | *Celery, Red Onion, Creamy Dill Dressing*

Field Greens | *Assorted Seasonal Vegetables, Croutons, Ranch Dressing*

Pasta Salad | *Cucumber, Sweet Onion, Tomato, Parmesan, Italian Dressing*

LUNCH BUFFETS

Minimum of 15 People for Buffet Menus.

*Deli Lunch Buffets Include: House-Baked Cookies, Potato Chips,
925 Blend Regular & Decaf Coffee and Organic Hot & Iced Teas.*

PREPARED SANDWICH BUFFET

\$40.00 per Person

CHOICE OF THREE SANDWICHES

Vegetable Wrap | *Seasoned Ricotta Cheese, Sautéed Vegetables on Spinach Tortilla*

Grilled Chicken Caesar Wrap | *Parmesan Dressing, Sun-Dried Tomato, Local Greens on Spinach Tortilla*

Country Ham & Aged Cheddar Cheese | *Herb Aioli on Honey Wheat Bread*

Roast Beef & Swiss | *Horseradish Sauce, Local Greens, on Milk Bun*

CHOICE OF TWO SALADS

Potato Salad | *Celery, Red Onion & Creamy Dill Dressing*

Field Greens | *Assorted Seasonal Vegetables, Croutons, Ranch Dressing, Sherry Vinaigrette*

Pasta Salad | *Cucumber, Sweet Onion, Tomato, Parmesan, Italian Dressing*

BUILD YOUR OWN SANDWICH BUFFET

\$45.00 per Person

Potato Salad | *Celery, Red Onion & Creamy Dill Dressing*

Local Greens | *Assorted Seasonal Vegetables Ranch Dressing & Sherry Vinaigrette*

House-Baked Artisan Breads

Chef's Selection of Cured & Smoked Meats

Midwestern Artisan Cheeses

Lettuce, Tomato, Onion

Pickled Vegetables

Mayo, Yellow Mustard & Grain Mustard

LUNCH BUFFET SELECTIONS

Minimum of 15 People for Buffet Menus. All Buffets Include: 925 Blend Regular & Decaf Coffee and Organic Hot & Iced Teas and Choice of Dessert

SOUTHERN TABLE

\$55 per Person

Sweet Cornbread | *Local Creamy Butter*
 Greenhouse Green Salad | *Seasonal Vegetables & Ranch Dressing*
 Creamy Cabbage Coleslaw
 Southern Fried Chicken
 Smoked BBQ Pulled Pork
 Mashed Potatoes
 Mac N Cheese
 Classic Baked Beans

ITALIAN BUFFET

\$65 per Person

Rosemary-Garlic Focaccia | *Spinach & Artichoke Dip*
 Cacciucco Tuscan Seafood Stew | *Mussels, Shrimp & White-Wine Tomato Broth*
 Caprese Salad | *Fresh Mozzarella, Basil, Cherry Tomatoes & Balsamic Vinaigrette*
 Chicken Piccata | *Lemon Butter, Capers & Parsley*
 Spinach Lasagna | *Onions, Mozzarella, Parmesan & Basil*
 Roasted Root Vegetables | *Parmesan Vinaigrette with Breadcrumbs*

HEALTHY DE-LIGHT BUFFET

\$60 per Person

House Baked Artisan Bread | *Local Creamery Butter*
 Tomato Bisque
 Garden Greens & Cucumber Salad | *Sunflower Vinaigrette*
 Roasted Beets & Farro | *Chevre & Tarragon Vinaigrette Grilled*
 Cold Smoked Salmon | *Lemon & Dill Aioli*
 Skinless Lemon Herb Chicken Breast
 Minnesota Wild Rice Pilaf
 Steamed Broccoli, Cauliflower & Carrots

CHOICE OF DESSERT

Cheesecake | *Shortbread Crust, Cranberry Compote, Brown Sugar Tuile*
 Chocolate Nemesis Cake | *Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream*
 Fruit Cobbler | *Seasonal Fresh Fruit, Almond Crumble & Powdered Sugar*

MEXICAN BUFFET

\$55 per Person

Chili Con Queso | *with Corn Tortillas Chips*Green Salad | *Cilantro, Radish, Cucumber, Chipotle-Lime Dressing*Chicken Chilaquiles | *Pulled Chicken, Rojo Sauce, Queso Fresco, with Corn Tortillas*

Mexican Rice

Vegetarian Refried Beans

Build your Own Taco Bar | *Braised Pork, Salsas, Pico de Gallo, Crème, Pickled Red Onions, Shredded Lettuce, Tomatoes, Cilantro, Pepitas, Cotija & Cheddar Cheese***FRENCH BUFFET**

\$70 per Person

French Bread | *European Style Butter*

French Onion Soup

Endive Salad | *Roquefort, Walnuts, Sherry Vinaigrette Coq*Au Vin | *Chicken, Bacon, Mushrooms, Onions & Red Wine*Ratatouille | *Eggplant, Squash, Tomato, Piperade*Pork Loin | *White Wine Herb Gravy*Mokum Carrots | *Herbed Brown Butter*Potato Gratin | *Creamy Garlic & Gruyère***LAND & SEA BUFFET**

\$MP per Person

Cheddar Chive Biscuits | *Local Creamery Butter*Caesar Salad | *Parmesan Dressing*New York Strip | *au Poivre*Crab Legs | *with Drawn Butter*Lobster Rolls | *Lemon Chive Aioli Cucumber Dill Salad | with Cherry Tomatoes*

Garlic Mashed Potatoes

Grilled Green Beans | *Lemon & Hazelnuts*Cucumber Dill Salad | *with Cherry Tomatoes*

Macaroni & Cheese

CONTINUED ON NEXT PAGE...

GRAND MIDWESTERN BUFFET

\$60 per Person

BUFFET

CHOICE OF 1 SOUP

Creamy Chicken Wild Rice Soup
Heirloom Bean Soup | *Spinach, Preserved Tomatoes*
Carrot & Ginger Soup

CHOICE OF 2 SALADS

Local Lettuce Salad | *Fennel, Watercress, Radicchio, Seasonal Fruit, Extra Virgin Olive Oil, Lemon*
Potato Salad | *Celery, Red Onion & Creamy Dill Dressing*
Field Greens | *Assorted Vegetables, Croutons, Ranch Dressing & Sherry Vinaigrette*
Three Grain Salad | *Barley, Wheat Berries, Wild Rice, Vegetables, Roasted Garlic Dressing*
Seasonal Vegetable Salad | *Blue Cheese, Pumpkin Seeds & Sunflower Vinaigrette*

CHOICE OF 2 ENTREES

Saffron Carrot Orzo Risotto | *Fennel, Lemon, Parsley, Parmesan*
Pork Loin | *au Jus*
Beef Pot Roast | *Pan Gravy*
Lemon Herb Chicken | *Mushroom Gravy, Seasonal Root Vegetables*
Grilled Trout | *Sweet Onion Soubise*
Spinach Lasagna | *Onions, Mozzarella, Parmesan & Basil*

CHOICE OF 2 SIDES

Grilled Vegetables
Roasted Seasonal Vegetables
Pommes Purée
Roasted New Potatoes
Wild Rice Pilaf

CHOICE OF DESSERT

Cheesecake | *Shortbread Crust, Cranberry Compote, Brown Sugar Tuile*
Chocolate Nemesis Cake | *Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream*
Fruit Cobbler | *Seasonal Fresh Fruit, Almond Crumble & Powdered Sugar*

BREAKS COLLECTION

Intended for 30–45 Minutes of Continuous Service

ENERGY BREAK

\$16.00 per Person

Assorted Mixed Nuts & 925 Granola
Candies & Gummy Bears
Pretzels & Dried Fruits

WELL BEING

\$18.00 per Person

Fresh Garden Vegetables
Hummus & Dill Veggie Dip
Vegan Herb Dressing
Grilled Flatbreads & Assorted Crackers
Whole Fresh Fruit
Greek Style Yogurt Cups

COOKIE JAR

\$15.00 per Person

Assorted House-Baked Cookies
Milk & Coffee

ARTISAN BAKER

\$14.00 per Person

Assorted Selection of House-Baked Breads | *Local Creamery Butter*
Vegetables Crudite & Midwestern Artisan Cheeses
Seasoned Bean Dip & Vegetable Dip

AT THE MOVIES

\$18.00 per Person

Popcorn with Butter & Assorted Flavored Seasonings
Caramel Corn
Chocolate Covered Pretzels
M&M's, Sour Patch Kids, Whoppers

TORTILLA BAR

\$18.00 per Person

Tortilla Chips
Chili Con Queso | Pico de Gallo, Salsa, Shredded Cheese, Sour Cream, Onions, Jalapeños

DISPLAYS & TRAYS

Recommended for (6–10 Small)(12–18 Med)(20–25 Large)

MIDWESTERN ARTISAN FRUIT & CHEESE BOARD

\$75 small | \$150 Med | \$200 Large

Fruit Chutney
Wildflower Honey
Seasonal Fruit
Crackers & Crostini

CHARCUTERIE & SALUMI

\$100 small | \$200 Med | \$250 Large

House-Pickled Vegetable
Mustards
Root Vegetables Crostini
Display

VEGETABLE CRUDITÉS

\$50 small | \$90 Med | \$170 Large

Fresh Garden Vegetables
Hummus & Dill Veggie Dip
Vegan Herb Dressing
Grilled Flatbreads

FRUIT & BERRIES

\$50 small | \$90 Med | \$170 Large

Local Wildflower Honey, Yogurt Dip

THICK CRUST FOCACCIA PIZZA

\$12 per Person | Minimum 12 people

Cheese, Vegetable, Pepperoni, or Margherita | *Served with Choice of Marinara Sauce or Garlic Olive Oil Sauce*

MINI DESSERT DISPLAY *(choice of three)*

\$100 small | \$200 Med | \$250 Large

Peanut Butter Cup | *Gluten-Free, Peanut Butter Cookie Crumb, Peanut Butter Mousse, Chocolate Sauce*
Macarons | *Gluten-Free, Vanilla or Raspberry*
Vanilla Tartlets | *Cherry Mousse & Pecans or Lemon Curd & Toasted Meringue*
Chocolate Tartlets | *Coffee Cheesecake & Chocolate Pearls or Caramel Mousse & Caramel Toffee*
Éclairs | *Chocolate Mousse or Fruit & Candy Pearls*
Mini S'mores Brownie | *Graham Cracker, Brownie, Toasted Meringue*
Fruit Crisp | *Vegan & Gluten-Free, Fruit Topping, Almond Crumble, Powdered Sugar*

HORS D' OEUVRES

CHILLED CANAPÉS

\$4.00 per Piece

Minimum of 25 Pieces per Order. Offered as Tray Passed or Plated Display.

Smoked Freshwater Bass Crostini | *Lavender Radish & Honey Tartar*
 Mini Muffaletta Sliders | *Salami, Ham, Swiss Olive Tapenade*
 Stuffed Crimini Mushrooms | *Herbed Ricotta & Parmesan Cheese*
 Deviled Eggs | *Mascarpone, Chives & Espelette*
 Curried Deviled Eggs | *Charred Scallion*
 Lemon Ricotta Cheese | *on Crostini*
 Lox Cucumber | *Crème Fraîche & Dill*
 Beef Tartare | *Rosehip on Crostini*
 Stuffed Sweet Peppers | *Pine Nuts & Goat Cheese*
 Tea Sandwiches | *Cucumber & Dill Cream Cheese on Pumpnickel*
 Fruit Kabobs | *Seasonal Fresh Fruit Skewers*
 Tomato Bruschetta | *Tomato, Basil & Garlic on Crostini*

WARM CANAPÉS

\$4.00 per Piece

Minimum of 25 Pieces per Order. Offered as Tray Passed or Plated Display.

Juniper Marinated Flank Steak Skewers
 Bacon Potato Croquettes | *Smoked Pimenton Sour Cream*
 Fried Cheese Ravioli | *Preserved Tomato*
 Mini Twice Baked Potato | *Cheddar, Bacon & Sour Cream*
 Stuffed Mushrooms | *House-Smoked Bacon & Cheddar Cheese*
 Italian Meatballs | *Pomodoro Sauce*
 House-Smoked Bacon Wrapped Shrimp
 Ham & Gruyère Gougères
 Miniature Cheddar Bay Biscuits | *Honey Butter*
 Glazed Chicken Skewers | *Honey Sambal Glaze, Green Onion & Sesame*

PLATED DINNER MENU

All Plated Dinners are Served with House-Baked Artisan Bread, Local Creamery Butter, 925 Blend Regular & Decaf Coffee, and Organic Hot Tea.

Four Course Plated Dinner \$69.00 Per Person.

CHOICE OF SOUP or SALAD, UP TO 3 ENTREES & DESSERT

Amuse Bouche

Artistically Crafted Appetizer | *Gratis of Executive Chef, Daniel Cataldo*

Second Course

Creamy Chicken Wild Rice Soup | *Seasonal Vegetables, Local Cream*

Heirloom Bean Soup | *Spinach, Preserved Tomatoes*

Carrot & Ginger Soup | *Creme Fraiche & Cilantro*

or *(include both choices for \$10)*

Three-Grain Salad | *Barley, Wheat Berries, Wild Rice, Local Greens, Vegetables & Roasted Garlic Dressing*

Local Greens | *Fennel, Watercress, Radicchio, Seasonal Fruit, EVOO & Lemon*

Baby Romaine Lettuce | *"The Blue Jay" Blue Cheese, Spiced Pecans, Red Onion, Sunflower Oil, Cider Vinegar*

Third Course

Saffron Carrot Orzo Risotto | *Fennel, Lemon, Parsley, Parmesan*

Ricotta Gnocchi | *Putenesca, Wild Mushrooms, Cripsy Capers*

Seasonal Fish | *Chef's Choice of Fresh Fish & Seasonal Accompaniments*

Filet of Beef Tenderloin (Included for \$2) | *Roasted Carrots Heirloom Potatoes, Horseradish Cream*

Lemon Herb Chicken | *Mushroom Gravy, Seasonal Root Vegetables*

Prime Rib of Pork | *Leek Crisps, Sweet Potato Hash, Fennel Pollen, Herbs Demi-Glace*

Fourth Course

Cheesecake | *Shortbread Crust, Cranberry Compote, Brown Sugar Tuile*

Chocolate Nemesis Cake | *Chocolate, Toffee, Raspberries, Mascarpone Coffee Cream*

Fruit Cobbler | *Seasonal Fresh Fruit, Almond Crumble & Powdered Sugar*

BEVERAGES

TOP SHELF SPIRITS

\$13 per Drink

Grey Goose Vodka
 Hendrick's Gin
 Flor de Cana 4 yr. White Rum Captain
 Morgan Spiced Rum
 Landy VS Cognac
 Crown Royal Canadian Whiskey Knob
 Creek Kentucky Straight Rye Knob
 Creek Kentucky Straight Bourbon
 Patron Silver Tequila de Agave

TOP SHELF WINES

\$15 per Glass

Capture Sauvignon Blanc, Sonoma County, *California*
 Kendall Jackson Estate Chardonnay, Santa Maria Valley, *California*
 WillaKenzie Rosé, Willamette Valley, *Oregon*
 Murphy Goode 'Minnesota Cuvée' Red, Alexander Valley, *California*
 Arrowood Vineyards Cabernet, Sonoma Valley, *California*

DOMESTIC BEER

\$6 per Bottle

Coors Light
 Budweiser
 Bud Light
 O'Douls Lager

CRAFT BEER

\$8 per Bottle

Lift Bridge Farm Girl Saison
 Excelsior Big Island Blonde Ale
 Grain Belt Nordeast
 Summit EPA
 Fulton 300 Mosaic IPA

SODAS | JUICES | WATERS

\$4 Each

Coke, Diet Coke, or Sprite
 Orange Juice or Apple Juice
 Still or Sparkling Bottled Water

BEVERAGES

PREMIUM SPIRITS

\$11 per Drink

Tito's Handmade Vodka
 Tanqueray London Dry Gin
 Bacardi Superior White Rum
 Captain Morgan Spiced Rum
 E & J VSOP Brandy
 Jack Daniel's Tennessee Whiskey
 Jim Beam Rye
 Buffalo Trace Kentucky Straight Bourbon Whiskey
 Arrette Blanco Tequila

PREMIUM WINES

\$13 per Glass

Prophecy Sauvignon Blanc, *New Zealand*
 Landmark Chardonnay, *Sonoma County, California*
 Edna Valley Vineyard Rosé, *California*
 Stoller Family Estate, Pinot Noir, *Willamette Valley, Oregon*
 William Hill Cabernet Sauvignon, *North Coast, California*

DOMESTIC BEER

\$6 per Bottle

Coors Light
 Budweiser
 Bud Light
 O'Douls Lager

CRAFT BEER

\$8 per Bottle

Lift Bridge Farm Girl Saison
 Excelsior Big Island Blonde Ale
 Grain Belt Nordeast
 Summit EPA
 Fulton 300 Mosaic IPA

SODAS | JUICES | WATERS

\$4 Each

Coke, Diet Coke, or Sprite
 Orange Juice or Apple Juice
 Still or Sparkling Bottled Water