

LUNCH BEGINNINGS

Choose One to accompany Lunch Entrée Selection

Citrus & Spiced Pecan Salad

Mixed Greens, Orange Slices, Craisins, Spiced Pecans, Citrus Vinaigrette

Caesar Pomodoro Salad

Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Parmesan Crisps, Caesar Dressing

Heirloom Caprese Salad

Mixed Greens, Carrot Shreds, Heirloom Tomatoes, Perlini Mozzarella, Seasoned Croutons, Italian Vinaigrette

Tri-Color Power Slaw

Purple Cabbage, Kohlrabi, Kale, Brussel Sprouts, Broccoli, Carrots Blended, Apple Cider Vinaigrette

Cashew & Tart Cherry Salad

Romaine, Kale, Carrots, Purple Cabbage, MontAmoré Cheese, Cashew Pieces, Dried Cherries, Raspberry Vinaigrette

LUNCH ENDINGS

Dessert Selections Created by our Pastry Chefs

Chocolate Mousse Torte \$5.95

Devil's Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

Lemon Meringue Bavarian Cheesecake \$5.95

Lemon Cheesecake Mousse atop a Graham Cracker Shortbread Crust finished with Toasted Vanilla Meringue and Raspberry Sauce

Chocolate Brownie Cheesecake \$5.95

Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, finished with Dark Chocolate Whipped Cream & Chocolate Sauce

S'mores Entremet \$6.95

Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel

Hummingbird Cake \$6.95

Banana Cake filled with Coconut, Pineapple and Pecans, finished with Cream Cheese Frosting and Cinnamon Pecans

Homemade Mini Bundt Cakes..... \$4.50

Choose from Vanilla Bean, Carrot, Chocolate or Lemon (minimum 36 per flavor)

House Salad

Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Sun-Flower Salad

Romaine & Baby Lettuce Greens, Carrot Shreds, Chopped Cauliflower, Roma Tomatoes, Sunflower Seeds, Honey-Balsamic Vinaigrette

Uptown Salad

Mixed Romaine, Spinach & Iceberg, Diced Cucumbers & Tomatoes, White Cheddar, Spiced Walnuts, Sweet & Sour Vinaigrette

Asian Salad

Romaine, Carrot, Purple Cabbage, Napa Shreds, Red Peppers, Mandarin Oranges, Crispy Wontons, Sesame-Ginger Miso Dressing

Milk Chocolate Caramel Cake \$5.95

Milk Chocolate Cake layered with Caramel Mousse finished with Milk Chocolate Cream and Caramel Sauce

Key Lime Napoleon..... \$6.95

Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream and Passion Fruit Coulis

Mississippi Mud Cake \$5.95

Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

Spiced Honey Cake \$5.95

Honey Cake flavored with Orange and Cinnamon paired with Vanilla-Grapefruit Mousse, finished with Brown Sugar Streusel

Peanut Butter & Strawberry Entremet..... \$5.95

Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam and Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce

Petite Dessert Assortment.....\$56.50

Pastry Chef's Selection of Assorted Mini Tarts, Cakes & Cheesecakes (1.5 pp served family style)

LUNCH ENTREES

Includes a Lunch Beginning (see page 1), Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Basil-Thai Chicken \$22.95

Boneless Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables

Katsu Panko Chicken \$24.95

Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach & Sundried Tomato Quinoa, Housemade Pickles

Italian Meatballs \$24.50

Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Italian Green Beans

Buttermilk Chicken \$23.95

Our Boneless Buttermilk Chicken Breast topped with Country Gravy, Housemade White Cheddar Mac & Cheese, Fresh Vegetable Medley

Chicken Mornay \$24.50

Chicken Breast baked with Sour Cream & Swiss Cheese Sauce finished with Parmesan Streusel, Roasted New Potatoes, Fresh Broccoli

Red Curry Chicken \$24.50

Boneless Chicken Breast topped with a Cranberry-Mushroom-Onion Sauté, finished with Red Curry Sauce, Fragrant Coconut-Ginger Rice, Stir-fried Julienne Vegetable Trio

Black Garlic Chicken \$23.95

Balsamic Maple Marinated Boneless Chicken Breast with our Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Snap Peas & Matchstick Carrots

Southwest Cornbread Stuffed Chicken ... \$26.50

Boneless Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake

Classic Meatloaf \$22.95

Individual Homemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn

Grilled Sirloin Steak \$32.95

Grilled Sirloin Steak with Milanese Sauce, Mashed Potatoes, Petite Green Beans with Carrots

Sweet Thai Chicken \$23.50

Sautéed Boneless Chicken Breast with our Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend

Santa Fe Chicken \$24.50

Sautéed Chicken Breast, Pepper Jack Mornay Sauce, Sweet Corn Soufflé, Julienned Vegetable Trio with Petite Green Beans

Herb Marinated Pork Chop \$27.50

Grilled Pork Chop with a Bourbon-Peach Chutney, Sautéed Kale-Quinoa, Fresh Petite Green Beans

Southwestern Flank Steak \$32.95

Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream & Green Onion Mashed Potatoes, Green Beans with Julienned Carrots

Chicken Parmigiana \$24.95

Italian Herb & Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Kale-Spinach Ravioli, Chef's Vegetable Blend

Jamaican Chicken \$23.95

Jerk Seasoned Chicken Breast with Jamaican BBQ Sauce, Roasted Fingerling Sweet Potatoes, Snap Peas with Carrots

Cilantro Lime Chicken \$24.95

Sautéed Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower & Carrots

LUNCH MEDLEYS

Includes a Lunch Beginning (see page 1), our Freshly Roasted Dunn Brothers Coffee, Hot Tea

Chicken Bella & Kale Spinach Ravioli \$22.95

Grilled Chicken Breast on Kale, Spinach & Cheese filled Ravioli with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

Chicken Pot Pie \$20.95

Homemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

Southwest Beef Pot Pie \$23.95

Homemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

Beef Wellington \$23.95

Petite Sirloin, Crimini Mushroom-Garlic Sauce baked in a Flaky Puff Pastry, Parkerhouse Rolls

Grilled Chicken & \$21.95

Butternut Squash Risotto

Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

Florentine Chicken Wellington..... \$20.95

Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

Quiche Margherite \$19.95

Fresh Eggs, Cream, Basil Pesto, Four Cheeses blended together & baked in a Flaky Crust, topped with Fresh Mozzarella, Roma Tomato, drizzled with a Balsamic Reduction, Assorted Rolls

SALAD ENTREES

Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea

Greek Salad

Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (Family Style)

Grilled Chicken Breast\$22.95

Roasted Chickpeas\$20.95

Signature Char Crust Salad

Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette, Assorted Rolls

Sliced Sirloin\$29.95

Grilled Chicken Breast\$24.50

Grilled Portabella\$23.50

Apple Walnut Salad

Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette, Assorted Breadsticks

Grilled Chicken Breast\$22.50

Fresh Edamame.....\$21.95

Bruschetta Salad

Torn Hearts of Romaine topped with our Tomato Bruschetta, Four Cheese Blend, Pesto Crostini, Italian Vinaigrette, Rustic Breads

Grilled Chicken Breast \$23.50

Roasted Chickpeas \$22.50

Asian Salad

Romaine with Carrot, Napa & Purple Cabbage shreds topped with Water Chestnuts, Red Peppers, Mandarin Orange Segments, Shiitake Mushrooms, Sesame Ginger Miso Dressing, Rustic Breads

Seared Fresh Salmon \$28.95

Grilled Chicken Breast..... \$21.95

Fresh Edamame \$21.95

Cashew & Tart Cherry

Romaine & Kale Greens, Carrots, & Purple Cabbage topped with Roasted Cashew Pieces, MontAmoré Cheese, Dried Cherries, Raspberry Vinaigrette, Rustic Breads

Grilled Chicken Breast..... \$21.95

Seared Tofu \$20.95

Southwest Salad

Romaine & Iceberg Lettuces, Black Bean Pico, Shredded Cheddar Cheese, Ripe Olives, Seasoned Crispy Tortilla Strips, Chipotle Salsa Ranch Dressing, Assorted Breadsticks

Sliced Memphis Sirloin \$24.95

Grilled Chicken Breast..... \$21.95

Grilled Portabella \$21.95

LUNCH BUFFETS

Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required

Ramen Noodle Bar \$28.95

Asian Chopped Salad, Honey Dijon & Sesame Ginger Dressings, Ramen Noodle Bar: Ginger & Garlic Vegetable Broth with Steamed Ramen, Selection of Carrots, Scallions, Bean Sprouts, Sautéed Shiitakes, Spinach, Fresh Edamame, Grilled Chicken Breast Pieces, Soy Sauce & Sriracha, Deli Turkey Banh-Mi Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe

The Loring Soup & Salad Bar \$30.50

Tomato Basil Soup, Oyster Crackers, Mixed Greens, Warm Hickory-Molasses Seasoned Chicken Breast, Grilled Portabella, Heirloom Tomatoes, Roasted Toppings: Asparagus, Potato Medley, Red Peppers, Chickpeas, Crumbled Amablu Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressing, Assorted Breadsticks

Minnehaha Falls \$24.95

Market Pasta Salad, Wild Rice-Craisin Wheatberry Salad, Potato Chips, Onion Dip, Deli Meat Platter: Minnesota Turkey, Smoked Ham & Roast Beef, Chickpea Salad, Lettuce, Tomatoes, Sliced Cheddar & Swiss Cheeses, Petite Rolls & Croissants, Mayonnaise, Dijon, Horseradish Sauce

Indoor Grill \$25.95

Creamy Cole Slaw, Fresh Watermelon, Cantaloupe & Pineapple Display, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar & Swiss Cheeses, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Onion Dip, BBQ Sauce and Condiments

Nicollet Deli \$25.95

Creamy Wild Rice Soup, Oyster Crackers, Roasted Vegetables with Roasted Red Pepper Hummus, Roasted Chicken Caesar Focaccia Slices, Cosmo Club Focaccia Slices, Roast Beef, Swiss & Horseradish Spread on Rye, Mediterranean Veggie Wrap, Basil Pasta Salad, Parmesan-Garlic Chips, Pickle Spears

Olympus \$28.95

Levantine Salad with Greek Vinaigrette, Mini Naan with Traditional & Roasted Red Pepper Hummus, Chicken Shwarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Pita Pockets

Italian \$27.95

Top Your Caesar Salad, Penne Pasta, Italian Sausage, Chicken Meatballs, Eggplant Parmesan, Marinara Sauce, Alfredo Sauce, Italian Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks

Street Tacos \$28.95

Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips with Nacho Cheese Sauce, Jalapeños

Southern \$28.95

Salsa Ranch Salad, Chipotle Ranch Dressing, BBQ Beef, Buttermilk Fried Chicken Breast, Petite Black Bean Pot Pie, Mac and Cheese, Corn Succotash, Sliced Dinner Rolls, Cornbread

Brunch Bowl \$29.95

Seasonal Fresh Fruit Display, Sun-Flower Salad, Ranch & Honey Balsamic Vinaigrette, Scrambled Eggs, Spinach & Brown Rice, Black Beans, Chicken Carnitas, Sliced Kielbasa, Cheddar & Pepper Jack Cheeses, Pico de Gallo, Tomato Salsa, Sour Crema, Flour Tortillas, Roasted New Potatoes, Petite Cinnamon Twists, Assorted Breadsticks, Cornbread

Power Bowl Buffet \$25.95

Garden Vegetable Soup, Oyster Crackers, Power Salad Bar: Torn Romaine, Baby Spinach, Shredded Kale, Baby Greens, Grilled Chicken Breast, Roasted Garbanzo Beans, Quinoa, Matchstick Carrots & Red Peppers, Petite Tomatoes, Sliced Olives, Cucumbers, Roasted Medley Potatoes, Cheddar, Parmesan, Sunflower Seeds, Croutons, Asiago Crisps, Ranch, Honey French, Molasses Balsamic, & Caesar Dressing, Fresh Strawberry, Pineapple & Grapes Platter, Assorted Breadsticks

COLD SANDWICH ENTREES

*Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
Minimum Order of 8 per Sandwich Variety*

Duo Turkey Club..... \$18.95

Smoked & Deli Roasted Turkey Breast, Lettuce, Tomato, Bacon Cream Cheese Spread on Whole Grain Focaccia Wedge, Tri-Color Power Slaw, Fresh Fruit Kabob

Roasted Chicken Caesar..... \$18.95

Sliced Roasted Chicken Breast, Shredded Romaine, Asiago-Caesar Spread on Asiago-Garlic Focaccia Wedge, Basil-Penne Pasta Salad, Strawberry & Grapes Garnish

Basil Chicken Salad..... \$18.95

Seasoned Diced Chicken Breast blended with Basil Pesto, Parmesan Cheese & Mayonnaise, Lettuce on Buttery Croissant, Garden Pasta Salad, Melon Slice & Strawberry Garnish

Caprese Chicken..... \$18.95

Sliced Roasted Chicken Breast, Mozzarella Cheese, Tomato, Lettuce, Pesto Aioli on Ciabatta, Parmesan-Garlic Potato Chips, Grapes

Roast Beef & Chipotle Aioli..... \$19.95

Shaved Roast Beef, Thinly Sliced Cucumber, Crisp Lettuce, Chipotle Aioli on our Rustic Cheddar Bun, Red Skin Potato Salad, Strawberry & Grapes Garnish

Smoked Turkey & Havarti..... \$18.95

Deli-Sliced Smoked Turkey, Havarti Cheese, Tomato Slice, Bibb Lettuce, Kale Pesto Spread on Cracked Wheat Bun, Garden Pasta Salad, Pineapple-Strawberry Skewer

Ham & Fig-Mascarpone..... \$18.95

Shaved Natural Ham, Fig-Mascarpone Spread, Bibb Lettuce on a Sweet Potato Bun, Red Skin Potato Salad, Melon Slice & Strawberry Garnish

Deli Turkey & Brie..... \$18.95

Shaved Roast Deli Turkey layered on our Multigrain Focaccia with our Brie Spread, Sliced Tomatoes, Crisp Lettuce, Creamy Grape Salad, Ripple Potato Chips

Roast Beef & Provolone.....\$19.50

Shaved Roast Beef, Provolone Cheese, Lettuce, Tomato, Horseradish-Caramelized Onion Spread on Pumppernickel Bun, Classic Potato Salad, Peppadew Gherkin Garnish

Cumin-Lime Chicken.....\$18.95

Marinated Shredded Chicken topped with a Cumin-Lime Slaw, Pepper Jack Bun, Cilantro Cream Cheese, Cowboy Pasta Salad, Fresh Fruit Kabob

Caribbean Chicken.....\$20.95

Deli-Roasted Chicken Breast, Grilled Pineapple Slice, Lettuce, Caribbean Mascarpone Spread, Caramelized Onion Egg Bun, Roasted Potato Medley Salad, Cherry Pepper Garnish

Not Your Every Day Turkey.....\$18.95

Deli-Sliced Smoked Turkey Breast, Lettuce, Cranberry-Sage Cream Cheese, Craisin-Wheat Focaccia Wedge, House Salad with Champagne Vinaigrette, Grapes

Bourbon Mustard & Ham.....\$18.50

Sliced Ham, Swiss Cheese and Honey-Bourbon Mustard, Rustic Pumppernickel Bun with Apple Slaw, Market Pasta Salad, Spicy Pickle Spear Garnish

Chickpea Salad Croissant.....\$19.95

Chickpeas, Onions, Celery, Peppers blended with Seasoned Mayonnaise, Bibb Lettuce, Buttery Croissant, Tri-Color Power Slaw, Strawberry & Grapes Garnish

Mediterranean Veggie Wrap.....\$18.50

Diced Tomatoes, Cucumbers, Romaine, Roasted Garbanzo Beans with Feisty Feta Spread wrapped in a Soft Tortilla, Caprese Pasta Salad, Petite Carrots & Hummus

BOXED LUNCHES

All In Ones \$19.95

Wedge Sandwiches with Variety of Petite Accompaniments:
 1oz Bag Potato Chips, Petite Side Salad (Choice), Petite Banana, Petite Cookie & Beverage*

Roasted Chicken Caesar Wedge
 Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey
 Deli Roasted, Smoked, & Honey-Pepper Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon
 Honey-Dijon Cream Cheese, Lettuce, Marble Pumpernickel

Turkey-Provolone
 Pesto, Lettuce, Whole Grain Focaccia

Natural Ham & Swiss
 Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies
 Hummus, Lettuce, Rosemary Red Pepper Focaccia

Choose 1 Petite Salad per event: Apple Slaw, Basil Penne Pasta, or Butternut Quinoa Salad
 *Canned Soda or Bottled Water (12 oz) 1 per person (50% of each unless otherwise indicated)

Build It Bag Lunch \$22.95

Choice of Sandwich or Petite Entrée Salad, Side Salad, Dessert & Beverage (12oz Soda or Water)

Sandwiches/ Entrée Salad:

- Chicken Apple Waldorf
- Bourbon Mustard & Ham
- Basil Chicken Salad
- Duo Turkey Wrap
- Southwest Chicken
- Smoked Turkey Kale Pesto
- Roast Beef & Provolone
- Tuscany Veggie Wrap
- Chickpea Salad Croissant (V)
- Petite Turkey Chef Salad (GF)
- Petite Chicken Caesar Salad (GF)
- Petite Veggie Chef Salad (V, GF)
- Vegan Chickpea Salad Lettuce Wrap (V, GF)

Sides:

- Bacon Broccoli Slaw
- Corn & Edamame Salad (V, GF)
- Classic Potato Salad (V, GF)
- Red Skin Potato Salad (GF)
- Rice Trio Salad (Vegan, GF)
- Fresh Garden Pasta Salad (V)
- Market Pasta Salad (V)
- Wild Rice Craisin & Wheatberry (V)
- Mixed Grapes (Vegan, GF)
- Tri-Color Power Slaw (Vegan, GF)
- Food Should Taste Good Chips (V, GF)
- Assorted Old Dutch Chips 1.5oz (V,GF)

Dessert (Choose One):

- Crispy Rice Bar (GF)
- Fudgy Brownie
- Cookie
- Granola Bar (GF, Vegan)
- Mixed Grapes (GF, Vegan)