**Lunch Buffets**

**Healthy Choice**

*(Monday)*

Garden Gazpacho

Seasonal Vegetable Salad, Citrus Vinaigrette

Seared Ahi with Fennel, Olives, Artichoke

Stuffed Pimento Peppers with Ricotta

Grilled Vegetable Quinoa

Smashed Beets with Goat’s Cheese

Seasonal Fruit Tarts

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$40.00++ per person

**The Minnesota Local**

*(Tuesday)*

Wild Rice Soup

Spinach Salad, Toasted Pine Nuts, Fresh Berries, Local Brie Cheese, Strawberry Balsamic Vinaigrette

Beer Battered Walleye, Lemon Caper Aioli, Cole Slaw

Bison Tater Tot Hot Dish

Wild Mushroom Ravioli, Roasted Garlic Sauce

Seasonal Vegetables

 Strawberry Shortcake Parfait

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$42.00++ per person

**Hot Sandwiches Buffet**

*(Wednesday)*

Roasted Red Pepper Basil Soup

Buttermilk BLT Pasta Salad, House Made Cole Slaw

Miniature Philly Cheesesteak Sandwiches

Grilled Cheese Sandwiches

Barbeque Pork Sliders

House Made Potato Chips

 Assorted Individual Tarts

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$40.00++ per person

*Groups choosing the luncheon of the day, on the indicated day of the week,*

*will benefit by receiving a $5.00 per guest discount from the set menu price*

*Not available for any groups that have additional pricing discounts*

Per person pricing based on (1) hour of service

An additional $5.00 per guest will be added for groups below (25)

++Prices Available through 7/15

Banquet Events are subject to a taxable 20% Service Charge and 4% Administrative Fee, 10.775% Sales Tax

and 13.275% Sales Tax on Liquor

**Pacific Rim**

*(Thursday)*

Asian Greens, Marinated Mushrooms, Pears, Radishes, Ginger and Buddha’s Hand Citrus Vinaigrette

Vegetable Spring Rolls with Thai Dipping Sauce

Crispy Beef with Broccoli, Carrots

General Tso’s Chicken

Stir Fried Seasonal Vegetables

Fried Rice

Coconut Rice Pudding

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$42.00++ per person

**Little Italy**

*(Friday)*

Grilled Vegetable Antipasto

Classic Caesar Salad with Romaine, Caesar Dressing, Parmesan, Crispy Croutons

Seasonal Vegetarian Lasagna

Penne with Italian Sausage, Spinach, Summer Squash, Parmesan

Grilled Chicken Breast with Basil Pesto and Oven Roasted Tomato

Garlic and Herb Bread Sticks

Tiramisù

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$40.00++ per person

**South of the Border**

*(Saturday)*

Mixed Greens with Red Onion, Mango, Jicama, Avocado Lime Dressing

Carne Asada Beef

Fajita Chicken

Mexican Rice, Spicy Black Beans

Soft Flour Tortillas and Crunchy Corn Taco Shells

Cheese, Lettuce, Tomatoes, Red Onions, Radish, Jalapeños, Salsas, Limes and Cilantro

Churros with Cinnamon Sugar

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$40.00++ per person

*Groups choosing the luncheon of the day, on the indicated day of the week,*

*will benefit by receiving a $5.00 per guest discount from the set menu price*

*Not available for any groups that have additional pricing discounts*

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Mac n’ Cheese

Traditional, Truffle, Smoked Gouda, Lobster (Choose 2)

$10.00++ per person

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**Build Your Own Buffet**

Choice of (5) Items in any combination: Soups, Salads, and Sandwiches

Menu Includes:

Cookies, Brownies and Bars

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$42.00++ per person

**Soups**

Egg Drop, Tofu

Roasted Chicken and Orzo

Roasted Red Pepper and Sambuca

Tomato Basil

Lobster Bisque

Butternut Squash, Pumpkin Seeds, Apple

Minnesota Wild Rice

Truffle Potato Leek

**Salads**

Hearts of Romaine, Parmesan, Caesar Dressing, Toasted Croutons

Mixed Greens, Shaved Manchego, Toasted Almonds, Roasted Shallot-Sherry Vinaigrette

Panzanella Salad, Baguette, Roasted Red and Yellow Peppers, Cucumber, Mozzarella, Tomato, Basil

Greek Salad with Romaine, Red Onion, Feta, Olives, Cucumbers, Pepperoncini, Oregano Vinaigrette

Bowtie Pasta Salad, Roasted Seasonal Vegetables, Fresh Herbs

Cavatapi Greek Pasta Salad

Buttermilk B.L.T. Pasta Salad

Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Carrots, Balsamic Vinaigrette

Roasted Beets and Tomatoes, Spinach, Fresh Chèvre, Pickled Red Onion, Horseradish Vinaigrette

**Sandwiches**

Lettuce, Onions, Tomatoes, Pickles, Mayo, Mustard & Dijon

Smoked Turkey and Wisconsin Cheddar on Focaccia

Roast Beef and Swiss on Marble Rye

Genoa Salami and Arugula on Baguette

Grilled Chicken, Spicy Jardinière and Avocado in Spinach Wrap

Ham, Salami, Provolone on Baguette

Grilled Asparagus, Zucchini, Roasted Red Pepper, Arugula and Chèvre on Flatbread

Curried Chicken Salad, Walnuts and Grape in Spinach Wrap

Turkey Salad, Cashews, Red Grape in Whole Wheat Wrap

Per person pricing based on (1) hour of service

An additional $5.00 per guest will be added for groups below (25)

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Additional Items

$5.00++ per person, per Item

 Action Station - $150.00 per station fee will apply

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**Salad Bar**

Romaine Lettuce, Mixed Field Greens, Arugula

Roasted Peppers, Kalamata Olives, Grape Tomatoes, Shaved Fennel, Hard Boiled Eggs,

Red Onion, Marinated Artichokes, Cucumbers, Broccoli, Cauliflower, Berries

Choose (2) Grilled & Chilled Items:

Lemon Grilled Chicken, Fire Roasted Beef

 Herb Seared Salmon, Garlic Shrimp

Balsamic, Caesar and Red Wine Vinaigrette

Chèvre, Bleu Cheese, Shaved Parmesan, Assorted Nuts, Seeds and Toasted Croutons

Assorted Rolls and Butter

Cookies, Brownies and Bars

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$36.00++ per person

**Twin Cities Deli**

Fresh Tomato, Mozzarella and Basil Salad with Olive Oil

Hearts of Romaine, Parmesan, Caesar Dressing, Toasted Croutons

Grilled Chicken, Mozzarella and Basil Pesto on Flatbread

Ham, Salami and Provolone Grinders

Grilled Asparagus, Zucchini, Roasted Red Pepper, Arugula and Chèvre Spinach Wraps

House Made Potato Chips

Cookies, Brownies and Bars

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$36.00++ per person

Per person pricing based on (1) hour of service

An additional $5.00 per guest will be added for groups below (25)

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Soup of the Day

$5.00++ per person

Mac n’ Cheese

Traditional, Truffle, Smoked Gouda, Lobster (Choose 2)

$10.00++ per person

Pressed Panini of the Day

$8.00++ per person

 Action Station - $150.00 per station fee will apply

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**Chef’s Seasonal POWER Lunch**

All Courses Served Together

For Groups of 40 people and less

**ONE**

Roasted Red Pepper Sambuca Soup

Garden Salad, Tomatoes, Cucumber, Red Onion, Carrot, Lemon Basil Vinaigrette

Fire Roasted Herb Chicken

Garlic Rosemary Roasted Fingerling Potatoes

Balsamic Glazed Root Vegetables

Apple Crumb Tart

Iced Tea

$32.00++ per person

**TWO**

Egg Drop Tofu Soup

Spring Mix, Tomatoes, Cucumber, Daikon Radish, Carrot, Ginger Vinaigrette

Stir Fry - Chicken or Beef (Choose One)

Fried Rice

Spring Rolls, Thai Chili Sauce

White Chocolate Passion Fruit Tart

Iced Tea

 $34.00++ per person

**THREE**

Lobster Bisque

Arugula, Tomatoes, Cucumber, Red Onion, Carrot, Balsamic Vinaigrette

NY Strip Loin, Red Wine Demi-Glace

Smashed Red Potatoes

Broccolini with Lemon Butter

Chocolate Caramel Shortbread

Iced Tea

$38.00++ per person

++Prices Available through 7/15

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**Pre-Designed Plated Lunches**

**Harriet**

Organic Mixed Greens

Midwest Sunflower Granola, Sundried Cranberries, Shaved Parmesan, Sherry Vinaigrette

Herb Roasted Local Chicken Breast

Ratatouille, Balsamic Glaze

Bread and Butter

Chocolate Pot de Crème

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$44.00++ per person

**Calhoun**

Marinated Artichoke

Hearts of Romaine, Kalamata Olives, Feta, Giardiniera Vinaigrette

Eggplant Rollotini

Ricotta, Roasted Tomato Sauce, Fresh Mozzarella, Basil

Lemon Panna Cotta

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$40.00++ per person

**Minnetonka**

Hearts of Romaine

Parmesan, Caesar Dressing, Focaccia Croutons

Grilled Petite Filet

Rosemary Roasted Fingerling Potatoes, Asparagus

NY Style Cheesecake

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$48.00++ per person

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Soup of the Day

$5.00++ per person

++Prices Available through 7/15

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**Build Your Own Plated Lunch**

Includes Choice of Salad, Main Course, Bread and Butter

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

**Salads**

Choice of one:

**Hearts of Romaine.** Parmesan, Caesar Dressing, Focaccia Croutons

**Organic Mixed Greens,** Midwest Sunflower Honey-Garlic Granola, Sundried Cranberries,

Shaved, Parmesan, Sherry Vinaigrette

**Wedge,** Crunchy Iceberg Lettuce, Red Onion, Cherry Tomato, Bacon, Blue Cheese

**Marinated Artichoke,** Hearts of Romaine, Kalamata, Feta, Giardiniera Vinaigrette

**Bordeaux,** Spinach, Red Onion, Strawberries, Minnesota Chèvre, Pine Nuts, Raspberry Vinaigrette

**Entrees**

Choice of One:

**Eggplant Rollotini,** Ricotta, Roasted Tomato Sauce, Fresh Mozzarella, Basil

$34.00++ per person

**Fusilli Pasta,** Oven Roasted Tomatoes, Speck, Peas, Parmesan

$34.00++ per person

**Local Honey Glazed Salmon,** Seasonal Succotash

$42.00++ per person

**Herb Roasted Local Chicken Breast,** Ratatouille, Balsamic Glaze

$38.00++ per person

**Grilled Petite Filet Mignon,** Rosemary Roasted Fingerling Potatoes, Asparagus, Red Wine Glace

$46.00++ per person

**Desserts**

Choice of One:

$6.00++ per person

Chocolate Pot De Crème

Lemon Panna Cotta

New York Cheesecake, Seasonal Fruit

 Chocolate Salted Caramel Tart

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Soup of the Day

$5.00++ per person

++Prices Available through 6/15

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**Boxed Lunch**

Includes Pasta Salad, Chips, Market Fresh Fruit

and Chocolate Chip Cookie:

**Sandwiches**

(Includes one Vegetarian, and two additional choices)

Smoked Turkey and Wisconsin Cheddar on Focaccia

Roast Beef and Swiss on Marble Rye

Genoa Salami and Arugula on Baguette

Grilled Chicken, Spicy Jardinière and Avocado in Spinach Wrap

Ham, Salami, Provolone on Baguette

Grilled Asparagus, Zucchini, Roasted Red Pepper, Arugula and Chèvre on Flatbread

Curried Chicken Salad, Walnuts and Grapes in Spinach Wrap

Turkey Salad, Cashews, Red Grapes in Whole Wheat Wrap

$34.00++ per person

**Build Your Own Snack Box**

Choose Four:

Assorted Nuts

Pasta Salad

Granola Bars

Midwestern Cheeses

Chips

Fresh Fruit

Cookie

$20.00++ per person

$5.00++ for each additional selection

**A Chance To Enhance:**

Additions to any lunch menu based on the same guarantee as the menu chosen.

Soft Drinks and Mineral Water

$4.00++ each

Red Bull and Sugar Free Red Bull

$6.00++ each

Naked All Natural Smoothies or Vitamin Waters

$6.00++ per bottle

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