

The Kahler

• GRAND HOTEL •

Catering and Event Menu



Breakfast Buffets

Express Continental 14

Freshly squeezed orange and cranberry juices, fresh seasonal fruit, assorted muffins, scones, bagels and croissants with cream cheese, butter and preserves.

Kahler Continental 16

Freshly squeezed orange and cranberry juices, fresh seasonal fruit, assorted muffins, scones, bagels and croissants with cream cheese, butter and preserves. Assorted individual yogurts and hard boiled eggs.

Deluxe Continental 18

Freshly squeezed orange and cranberry juices, fresh seasonal fruit, assorted muffins, scones, bagels and croissants with cream cheese, butter and preserves. Assorted individual yogurt, granola, traditional oatmeal, raisins and slivered almonds.

Grand Breakfast Buffet 19

Freshly squeezed orange and cranberry juices, fresh seasonal fruit, assorted muffins, scones, bagels and croissants with cream cheese, butter and preserves. Assorted individual yogurts, hot oatmeal served with cinnamon, raisins and brown sugar. Scrambled eggs, cheddar cheese blend and chives. Applewood smoked bacon, breakfast sausages and breakfast potatoes.

Celebration Breakfast Buffet 21

Freshly squeezed orange and cranberry juices, fresh seasonal fruit, assorted muffins, scones, bagels and croissants with cream cheese, butter and preserves. Assorted individual yogurt parfaits, fresh biscuits and country gravy, pan-fried ham slices with red-eye gravy, applewood smoked bacon, scrambled eggs with cheddar cheese blend and chives, hash brown casserole.

Grab 'n' Go Breakfast Bar (Choose two items) 21

- Ham, egg and Swiss croissant sandwiches
- Sausage (pork or turkey), egg and American cheese English muffin sandwiches
- Breakfast burritos
- Spinach, mushroom, red pepper and mixed cheese scramble
- Denver scramble with cheese, ham, onion, peppers and tomato

****Includes crispy breakfast potato patties, whole fruit, yogurt cups, individual bottled juice.**

Breakfast Buffet Enhancements

Chef attended Omelet Station	8
Whole blended eggs or egg whites, diced ham, chopped bacon and sausage, diced onions, peppers and tomatoes, sliced mushrooms and fresh herbs. Assorted grated cheeses to choose from. Add shrimp for \$2	
Eggs Benedict	8
Griddled English muffins, Canadian bacon, poached eggs and hollandaise sauce.	
Corned Beef Hash & Eggs	8
House prepared corned beef hash served with poached eggs and hollandaise sauce.	
Smoked Salmon Platter	9
Sliced cold smoked Scottish salmon presented with diced red onion, egg mimosa, capers, dill and cucumber slices. Includes cream cheese and bagel halves.	
Potato Boat Eggs Benedict	7
Fried potato skins stuffed with spinach, a poached egg and hollandaise sauce.	
Croissant Sandwiches	6
Toasted croissant, griddled ham, bacon or sausage, fried or scrambled egg, melted American cheese.	
Breakfast Burritos	7
Crisped chorizo sausage, scrambled egg, hash browns, shredded cheeses, pico de gallo and chopped soft herbs. Salsa and sour cream accompaniments.	
French Toast or Waffle Bar	6
Traditional thick slice French toast or fresh waffles, warm syrup, whipped butter, fresh berry compote, whipped cream and toasted pecans.	
French Crepes with Fruit or Nutella (50 guests max.)	7
Lacy crepes, your choice of filling, powdered sugar, whipped cream and simple brown sugar syrup.	
Traditional Hot Oatmeal	5
Dried fruits, brown sugar, whipped butter, granola, cinnamon and cream.	
Yogurt Parfaits	5
Individual servings of Dannon mixed fruit yogurt, granola, fresh berries and honey.	
Cold Cereal	3
A variety of favorite individual boxed cereals with 2% and skim milk.	

Minimum 25 people

All breakfast selections are based on 60 minutes of service.

Specialty meal requests such as Halal and Kosher are to be provided to the hotel two (2) weeks prior to the event.

All breakfast buffets are served with freshly brewed coffee (regular and decaffeinated) and a selection of specialty teas.

All displayed prices are per person unless noted otherwise.

**Chef attendant fee is \$150.00 (one Chef per 100 guests).

All prices are subject to a 20% service charge (plus the applicable current taxes).

Break Package Selection

All Day Beverages 19

Assorted sodas and bottled water (still and sparkling), freshly brewed coffee (regular and decaffeinated) and a selection of individual flavored teas. Traditional coffee and tea finishes, served at the beginning of the gathering and refreshed mid-morning and afternoon. (Seasonal beverages such as apple cider and hot chocolate are available upon request).

Morning Starters 10

Assorted muffins and scones. Whipped butter, flavorful jellies, jams, honey and fine sugar.

French Pastries 12

Traditional and flavored croissants, sweet pastries, fold-overs and brioche. Whipped butter, flavorful jellies, jams, honey and fine sugar.

High Tea Sandwiches 14

An assortment of finger sandwiches including cucumber, watercress and cream cheese, chicken salad croissants, turkey with pimento and boursin on flat bread and ham salad with English cheddar.

Sweet and Salty 14

Buttery salted pretzels, Chicago-style popcorn mix, smoked salted almonds, chocolate chip cookies, Hershey's assorted mini candy bars and sweet 'n' salty trail mix.

Energizer 13

Fresh fruit skewers, domestic cheese skewers, assorted nutritious granola and snack bars. Roasted pistachios and candied pecans.

Chips and Dips 13

Homemade potato chips, tri-color tortilla chips, pita and Terra vegetable chips. French onion dip, fresh salsa, spicy hummus and avocado ranch dip.

Please refer to Reception Displays for more break options.

All break package selections are based on 30 minutes of service (unless noted otherwise).
Specialty meal requests such as Halal and Kosher are to be provided to the hotel two (2) weeks prior to the event.
All prices are subject to a 20% service charge (plus the applicable current taxes).

A la Carte Break Items

Beverages by the gallon

Freshly Brewed Starbucks Coffee (Regular or Decaffeinated)	45.00
Freshly Brewed Royal Cup Coffee (Regular or Decaffeinated)	37.00
Selection of Tazo Teas	45.00
Iced Tea	32.00
Lemonade	32.00
Fruit Punch	32.00
Assorted Chilled Juices	32.00

Breads and Pastries (by the dozen)

Muffins, Scones, Croissants, Danish	30.00
Assorted bagels and cream cheese	32.00
Kahler Brownies	30.00
Individual salted pretzels, served with mustard	32.00
Soft hot pretzel bites, served with warm cheese sauce	28.00
Assorted cookies	30.00
Assorted dessert bars	30.00

Individual Snacks

Triple mix popcorn	5.00
Salted mixed nuts	4.00
Granola bars	3.00
Assorted healthy bars	4.00
Chex Snack Mix	4.00
Individual bags of chips	4.00
Whole fresh fruits	3.00
Assorted individual yogurts	3.50

Individual Cold Beverages

Coca Cola	3.00
Diet Coca Cola	3.00
Mountain Dew	3.00
Diet Mountain Dew	3.00
Sprite	3.00
Bottled water (still and sparkling)	3.00
Bottled iced tea	4.00
Red Bull	5.00



Hot Plated Luncheons

Starters (choose one to go with your entree)

Classic Caesar salad, traditional garden salad, Italian pasta salad, spinach and strawberry salad

Hot Beef Sandwich 17

Grand Grill's shaved prime rib, caramelized onions and real mashed potatoes piled over fresh baked garlic toast and dressed with natural beef gravy and a fresh green vegetable.

Hot Turkey Sandwich 16

Sliced natural turkey breast served hot over mashed potatoes on a toasted garlic bread with roasted turkey gravy, a green vegetable and a spot of cranberry sauce.

Tenderloin Tips 21

Seared CHB Beef tenderloin chunks, wild mushroom mix, fresh herbs and a cabernet demi glaze. Served with fresh baby carrots over Yukon gold whipped potatoes. Chive pistou.

Wild Rice Chicken Breast 19

Herb marinated and seared "Airline" chicken breast served with wild rice pilaf, fresh green vegetables. Finished with asiago cream sauce and fresh herbs.

Chicken Schnitzel Gremolata 19

Crispy and light breaded chicken breast served over mashed potatoes with lemon, shallot, capers and a parsley butter sauce. Fresh vegetable medley.

Seared Norwegian Salmon 23

Smashed buttery red potatoes, fresh tomato, dill and cucumber relish, hericot verts.

Vegetable Quiche with Lorraine 18

Homemade flaky pie crust stuffed with broccoli, peppers, onion, asparagus and mushrooms. Baked in savory egg custard and mild Swiss Lorraine cheese. Served with a field greens salad, marinated dried tomatoes and balsamic reduction.

Plated Salad Luncheons

Chicken Caesar Salad 16

Romaine spears, grilled chicken breast, homemade croutons and parmesan cheese. Tossed with our homemade Caesar dressing.

Grand Grill Steak Salad 18

Grilled prime rib steak, watercress and field greens, grilled onions, tomato slices, horseradish cream dressing and toasted garlic bread.

Grilled Salmon Salad 18

Grilled Norwegian salmon filet, red quinoa, roasted beets, fennel and goat cheese. Tossed with white balsamic vinaigrette, chopped soft herbs sprinkle.

Plated Luncheon Combos

Choose any two (2) items below 19

A third choice can be added for \$3.00 per person.

Soups

Chicken wild rice
Tomato basil
Classic chicken noodle
Minestrone
Black bean
Dutchess

Salads

Classic Caesar
Traditional garden
Beet and quinoa with fennel
Italian pasta salad
Spinach and strawberry
Field greens with asparagus

Sandwiches

Veggie wrap
Pesto chicken on Ciabatta
Sweet mustard ham and Swiss
Grilled cheese with tomato
Turkey BLT
Salmon Caesar Ciabatta

Minimum 25 people

All plated lunch menus (except salad entrees) have been designed for a minimum of two courses which include a choice of salad, freshly baked rolls with sweet butter, entree and freshly brewed coffee (regular and decaffeinated) and a selection of specialty teas. (enhance your lunch with a dessert for an additional charge; see Desserts Section of menu)

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Buffet Luncheons

- Build Your Own Deli Sandwich Bar** 18
Cold cut meats, assorted cheeses, lettuce, tomato, onion slices, pickles, mayo, mustard, assorted sandwich breads and rolls, pasta salad, coleslaw and kettle chips.
- Deli Wrap Bar** 19
Chicken BLT wraps, veggie wraps and turkey avocado wraps presented in assorted tortillas with a mixed green salad and dressings, assorted chips and choice of fresh fruit and berries or Italian pasta salad.
- Executive Deli Bar** 21
Mixed greens salad with assorted dressings and croutons, cold cut meats, assorted cheeses, lettuce, tomato, onion slices, pickles, mayo, mustard, assorted sandwich breads and rolls, assorted chips and choice of fresh fruit and berries or Italian pasta salad. Includes choice of hot soup.
- Picnic Spread for Any Season** 22
Grilled hamburgers or chicken breasts and either grilled hot dogs or brats with appropriate buns, sautéed peppers and onions, assorted sliced cheeses, lettuce, tomato slices, onion slices, pickles and spreads. Baked beans, pasta salad, coleslaw and kettle chips.
- Smokehouse BBQ Lunch Bar** 24
Pulled pork, sliced brisket and grilled chicken breasts served with a variety of smokehouse sauces, appropriate buns, coleslaw, cornbread muffins, baked beans and JO-JO potatoes.
- Italian Pasta Bar** 24
Caesar salad, penne pasta alfredo, spaghetti with marinara, grilled chicken breasts, homemade meatballs, Italian sausage, sautéed peppers, squashes and onions, shredded parmesan, fresh basil and toasted garlic bread.
- Pizza Luncheon** 24
12" pizzas - 1 pizza serves 3 guests. Pizzas are square cut for your convenience
Salad - Antipasto salad with romaine, provolone, salami chunks, tomato olives and pepperoncini
Starter - Cheese bread featuring asiago cheese Alfredo, broccoli, red peppers and mixed Italian cheeses.
Pizzas - Cheese, Pepperoni, Sausage, Deluxe and fresh Vegetable (choose 3)
Dessert - Assorted cookies and brownies

Custom Buffet Luncheons

The Kahler Classic

25

One starter, two main entrees, two sides and two desserts.

The Essex

35

Any two starters, three main entrees, two sides and three desserts.

Starters

Wild rice soup
Minestrone soup
Beer cheese and popcorn
Garden and greens salad
Marinated fresh vegetables
Italian pasta salad
Classic Caesar salad
Strawberry spinach salad
Spinach, apple, walnut and blue
Udon Noodle salad
Fresh fruit and berry bowl
Anipasto salad

Entrees

Sliced roast beef with gravy
Beef burgundy
Roasted turkey breast with gravy
Hunters chicken breast
Pork loin with Dijon sauce
Grilled salmon with cucumber dill
Baked walleye gremolata
Minnesota chicken
Pulled pork shoulder
Roasted quarter chicken
Cajun catfish and shrimp
***"Any" seared chicken breast**

Sides

Minnesota wild rice
Roasted garlic mashers
AuGratin potatoes
Wild mushroom risotto
Vegetable and herbed rice
Green beans almondine
Broccoli gratin
Honey glazed carrots
Quartered baked potatoes
Sauteed Italian vegetable mix
Roasted butternut with pecans
Parsley red potatoes

Desserts

Mini Creme Brûlée
New York cheesecake
Fresh berries and cream
Tiramisu
Bourbon caramel brownies
Freshly baked cookies
English trifle
Pina colada parfaits
Assorted dessert bars
Sea salted caramel cakes
Berry and chocolate mousse
Chocolate covered strawberries

***Chicken breast preparations: Marsala, Picatta, Cordon Blue, Champagne or Parmesan-crusted
Custom buffets are welcome and priced accordingly. Our chef is available for consultations (fee applies)**

Minimum 25 people

All buffet selections are based on 60 minutes of service and include freshly baked rolls and sweet butter, freshly brewed coffee (regular and decaffeinated) and a selection of specialty teas.

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Box Lunches

Turkey Sandwich on Focaccia 17

Natural roasted turkey, provolone cheese, arugula, tomato, onion and basil mayo.

Chicken Caesar Wrap 17

Crunchy chicken breast, romaine spears, homemade Caesar dressing, Roma tomato, grated pamesan and homemade croutons.

Shaved Prime Rib on a Hoagie 18

Seared Grand Grill prime rib, spring greens, tomato and onion crisps, horseradish mayo, balsamic vinaigrette and freshly ground black pepper.

Sweet Mustard Ham and Swiss 17

Shaved pit ham, sliced tomato, fresh spinach, shaved red onion, honey Dijon sandwich sauce and Swiss cheese on a pretzel roll.

Veggie Wrap 16

Fresh spinach, roasted red pepper, grilled portabello mushroom, charred red onion, balsamic dressing and goat cheese crumbles.

Chicken BLT Sandwich 17

Chicken breast, herb marinated and grilled. Applewood bacon cooked crisp, fresh tomato, iceberg lettuce, basil leaves, seasoned mayo on a toased brioche bun.

Deli Meats on Ciabatta 18

Salami, capicola, ham and pepperoni with a deli vinaigrette drizzle, shaved romaine lettuce, provolone cheese, sliced tomato, red onion, sprinkled parmesan and a chunky giardiniera relish.

Market Place Grab 'n' Go Lunch Bar 18

Pick any three (3) "Boxed Lunch" items with a display of "grab your own" fresh fruit, assorted chips, chocolate chip cookies and BabyBel mini cheese wheels.

Sandwiches

Turkey sandwich on focaccia
Chicken Caesar wrap
Prime rib on a hoagie
Sweet mustard ham and Swiss
Veggie wrap
Chicken BLT
Deli meats on ciabatta

Salads

Chicken Caesar
Ponzu chicken with lime
Creamy wild rice and grapes
Beet and quinoa with goat cheese
Curried chick peas and greens
Spinach bacon balsamic
Wedge salad with bacon & blue

*Add a soup of your choice to the Lunch Bar for \$3.00 per person.

All box lunches include chips, fresh fruit, chocolate chip cookies and a BabyBel mini cheese wheel. Condiments provided as needed
(Gluten free buns are available upon request).

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Reception: Cold Canapes

From The Land

Beef tenderloin potato chip, horseradish sauce, fresh chives	42
Prosciutto wrapped asparagus, lemon garlic oil	32
Chicken curry voulavents, fresh minced chives	38
Thai chicken lettuce wraps, fried rice noodles	38
Homemade deviled eggs, caper garnish	36
Turkey boursin roll-ups, dried tomatoes, green onion pistou	36
Steak tartare canapes, egg, capers, minced onion, baguette	42
Bloody Mary skewers, beef stick, cheddar, olive, pepperoncini, vinaigrette	34

From The Sea

Chilled jumbo shrimp shooters, cocktail sauce, horseradish spot	38
Smoked salmon on rye, dill cream cheese	36
Hawaiian tuna poke crisps, wontons, avocado, cilantro, lime, soy	42
Cucumber salmon salad roulade, fennel slaw	42
Snow crab cocktail claws, cocktail sauce, lemon, tobasco	48
Scallop ceviche tostadas, fresh guacamole, lime, cilantro	38
Osetra caviar potato chips, homemade chips, creme fraiche, chives	46

Plant Based

Boursin cheese endives, pimento, fresh herbs	32
Caprese skewers, tomato, cucumber, fresh mozzarella, balsamic	35
Sweet potato chips, blue cheese, chives	32
Fresh vegetable spring rolls, sweet chili dipping sauce	36
Grilled vegetable skewers, tomato balsamic drizzle	38

All cold canapes prices are listed per dozen (minimum of 2 dozen per item)
Specialty meal requests, such as Halal and Kosher, are to be provided to the hotel two (2) weeks prior to the event.
Please ask your catering manager about our custom menus and dietary needs.
All prices are subject to a 20% service charge (plus the applicable current taxes).

Reception: Hot Canapes

From The Land

Jumbo chicken wings: choose Buffalo, BBQ, Teriyaki, ranch or blue cheese	35
Vietnamese pork egg rolls, sweet soy and chili dipping sauce	32
Blackened tenderloin bites, bearnaise dipping sauce	36
Homemade meatballs: Sweet 'n' Sour, BBQ or Swedish	32
Chicken tandoori kabobs, lemon yogurt dipping sauce	35
Mini beef tenderloin kabobs, melted maitre D butter	42
Thai chicken satays, spicy peanut dipping sauce	36
Beef empanadas, cool avocado ranch dip	32

From The Sea

Coconut shrimp, mango chutney	38
Cajun shrimp and pepper skewers, chipotle aioli	38
Bacon wrapped scallops, teriyaki glaze	36
New Orleans grilled oysters, toasted French bread	46
Blue crab fritters, spicy remoulade sauce	42
Wonton firecracker shrimp, bang bang sauce	40
Crabmeat rangoons, sweet chili dipping sauce	34

Plant Based

Spanakopita, spinach, onions, cheeses, herbs	28
Fried asparagus tips, bearnaise dipping sauce	35
Artichoke fritters, lemon garlic aioli	32
Spinach stuffed mushrooms, lemon garlic sauce	36
Arrancini fried rice balls, marinara sauce	28
Batter-fried green beans, creole mustard dipping sauce	26
Vegetable egg rolls, sweet chili dipping sauce	32
Mini poblano corn muffins, chipotle dipping cream	32

All hot canapes prices are listed per dozen (minimum of 2 dozen per item)

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Reception Displays

Mashed Potato Bar	14	Hummus Display	13
Hot mashed potatoes and sweet yams, mushroom gravy, chili, cheese, butter, sour cream, chopped bacon, scallions.		Homemade traditional hummus, calamata olives, cucumber, carrot and celery sticks, grill pita triangles.	
Chili Bar	15	Slider Station	15
Homemade chili with fixin's - diced onion, mixed cheeses, macaroni, scallions, sour cream, jalapenos, tortilla chips.		Kobe beef sliders on bakery buns presented plain with cheddar and Swiss cheeses. Condiment tray.	
Nacho Bar	15	Caprese Platter	18
Fresh fried tortilla chips, warm cheese sauce, homemade chili, cheese, other nacho toppings.		Fresh mozzarella cheese, ripened tomatoes, fresh basil, virgin olive oil, toasted baguettes, balsamic reduction	
Street Tacos	18	Bake Brie Wheel	16
Chicken, beef, pork taco meats, warm corn and flour tortillas, fresh salsa, limes, queso fresco, sour cream, cilantro, corn slaw		Double cream brie baked gently in puff pastry with fresh berries, toasted pecans and fig jam.	
Charcuterie Board	17	Tune Poke Display	22
Prosciutto, capicola, hard salami, dried sausages with olives, cheeses, almonds and toasted baguette slices.		Sushi grade Ahi minced, tossed with Island ponzu dressing. Wonton crisps, avocado, cilantro, lime, pickled ginger, wasabi	
Mac 'N' Cheese Bar	14	Steak Tartare Platter	23
Hot mac 'n' cheese, bacon bits, green onions, marinated tomatoes, potato chip bits.		USDA Prime Fliet Mignon minced, marinated. Served raw with rye crackers, onion, egg, capers and cornichons.	
Seafood Raw Bar	23	Bruschetta Display	14
Poached jumbo shrimp, snow crab claws, oysters on the half shell, accompaniments.		Grilled baguettes, melted fresh mozzarella, marinated tomatoes, fresh basil, balsamic reduction	
Crisp Vegetable Crudite	9	Sushi Bar	21
Fresh crunchy vegetables, dill ranch dip, roasted red pepper aioli		Ahi tuna and salmon rolls, California rolls, Pacific rim finishes.	
Guacamole and Chips	13	Hot Pepper Jelly	12
Diced ripe avocado, minced onion, jalapeno, tomatoes, cilantro, lime. Fresh, warm tri-color tortilla chips.		Homemade pepper jelly, softened cream cheese, scallions, butter crackers.	
Fresh Fruit Platter	11	Domestic Cheese Display	12
The season's best offerings with plenty of fresh berries, honey yogurt dip.		Artfully presented cheddar, colby/jack, amablu, Swiss, pepperjack and muenster, assorted crackers.	

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Carving/Action Stations

Herb and Butter Basted Turkey Breast 10

Natural roasted gravy, cranberry jam, basil mayo, onion crisps.

Flash-Roasted USDA Prime Strip Loin 16

Caramelized onion jam, cabernet demi glaze, creamy horseradish, onion crisps.

Slow Roasted Pit Ham 10

Coca Cola glaze, creole mustard, onion crisps.

Grand Grill Prime Rib 14

Natural au jus, horseradish cream, fresh chives, onion crisps.

Boneless Leg of Lamb 13

Minted demi glaze, homemade pepper jelly, onion crisps.

Cedar Planked Salmon Side 14

Bacon and creole mustard, BBQ sauce, lemon mayo

*Additional sauces: Bearnaise, Chimichurri, Mushroom Demi, Guinness Mustard. \$1.00 per person for each additional sauce.

Chef-attended Pasta Station 22

Cheese tortellini, penne rigate, spaghetti and farfalle pastas, tossed to order with choice of asiago alfredo, marinara or pesto oil. Your Chef will embellish your pasta creation with grilled chicken, Italian sausage, shrimp, meatballs or bacon. Enhance your dish with sweet peas, mushrooms, sun dried tomatoes, asparagus or fresh herbs. Finishes include balsamic glaze, fresh basil, crushed red chili flakes, grana parmesan cheese and fresh cracked black pepper.

*Includes toasted garlic bread and Caesar salad.

All action stations require one (1) Attendant per 100 guests.

Attendant fee of \$150 applies.

Carving stations include bakery fresh silver dollar rolls and a simple arugula salad.

Prices are per person unless otherwise noted.

Action stations are enhancements to cocktail receptions not full dinner meals.

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Themed Dinner Buffets

Rochester's Favorites

32

Soup: Chicken wild rice chowder

Salad: Field greens with blueberries, blue cheese, apple sticks, walnuts, chive dressing

Entree 1: Braised short ribs, drunken onions, natural juices

Entree 2: Walleye meniere, brown butter, caper sauce

Sides: Loaded mashed potatoes, crunchy mac 'n' cheese, broccolini with Asiago cream sauce

Dessert 1: Flourless chocolate torte with orange zabalione

Dessert 2: Grilled poundcake with fresh berries and cream

North Shore Classics

36

Appetizers: Supper club "spread" featuring crudite vegetables, olives, cornichons, chicken liver spread, whipped port wine cheese, crackers

Salad: Spinach salad with hot bacon dressing, grilled onions, red peppers, chopped eggs

Entree 1: Baked lake trout with lemon, onions, fresh dill butter sauce

Entree 2: USDA Choice sirloin steaks with maitre D' butter

Sides: Parslied baby red potatoes, fresh green beans with crispy fried onions

Dessert 1: Door County cherry cobbler

Dessert 2: Apple butter cheesecake

The Farm Table Buffet (please choose two entrees)

29

Soup: Hearty chicken noodle soup

Salad: Classic garden salad with seasonal vegetables and a simple white balsamic dressing

Entree 1: Country meatloaf with mushroom gravy

Entree 2: Roasted quartered chicken with herbed pan juices

Entree 3: Slow-roasted pork shoulder with cabbage, onions, beer jus

Sides: Cheesy mashed potatoes, fresh carrots with garden herbs

Dessert 1: Orchard apple crisp

Dessert 2: Warm bread pudding with whiskey caramel sauce

Smokehouse BBQ Buffet (please choose two proteins)

34

Soup: Beer cheese soup with popcorn

Salad: Wedge salad with candied bacon, tomato wedges, cucumber, scallion, blue cheese

Entree 1: Slow smoked sliced beef brisket with roasted onions

Entree 2: Pulled pork shoulder with Georgia mustard sauce

Entree 3: Fire-braised chicken thighs with sweet and tangy BBQ sauce

Sides: "Chuckwagon" baked beans with ground beef, brown sugar and BBQ spices, traditional coleslaw, creamed corn with honey drizzle

Dessert 1: Orchard apple crisp with fresh whipped cream

Dessert 2: Sweet glazed brownies with a kiss of cinnamon and ancho chili dust

Themed Dinner Buffets

A Taste of Italy

32

Starter: Minestrone soup or a caprese salad platter (choose one)

Salad: Caesar salad with homemade dressing, freshly baked croutons

Entree 1: Seared chicken breast with sweet marsala wine sauce, crumbled prosciutto, basil

Entree 2: Baked Atlantic salmon with caper, garlic, thyme butter sauce

Sides: Farfalle pasta with marinara and parmesan, sauteed zucchini with red peppers, onions

Dessert 1: Classic tiramisu with espresso inspired chocolate sauce

Dessert 2: Individual strawberry cups with sweet balsamic reduction syrup, fresh whipped cream

Tijuana Fiesta

32

Salad: "Nacho" salad with romaine, roasted corn and chilis, crumbled queso fresco, cilantro, tomato, roasted jalapeno, avocado, fresh corn tortilla strips, chili and lime sour cream

Entree 1: Grilled Mahi Mahi with pico de gallo, tequila lime butter sauce

Entree 2: Chicken or beef "Tacos al Pastor" with warm flour and corn tortillas, sauteed peppers and onions, fresh salsa, shredded pepperjack cheese, sour cream, jalapenos, cilantro, lime wedges.

Sides: Black beans with chipotle and onions, traditional Mexican rice

Dessert 1: Tres Leches cake with fresh berries

Dessert 2: Caramel flan with candied pecans

Minimum of 25 guests.

All dinner buffet selections are based on 60 minutes of service.

All dinner buffets are served with bread rolls and butter, freshly brewed coffee (regular and decaffeinated) and a selection of specialty teas.

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Plated Dinners

Starters

Traditional garden salad with choice of 2 dressings
Caesar salad with homemade croutons and dressing
Spinach salad with balsamic vinaigrette, red onion, dried tomatoes and parmesan
Field greens salad with fresh herb vinaigrette, roasted red peppers and goat cheese crumbles
Creamy wild rice soup
Tomato basil cream soup
Minestrone soup
Chicken consomme

Center of the Plate Options - Beef and Pork

Grilled pork tenderloin, fire roasted peach demi sauce	26
Sliced roasted porkloin, warm cider apples pan sauce	28
6-oz CHB filet mignon, wild mushrooms, cabernet demi glaze	38
Sliced roast tenderloin of beef, truffled demi glaze	35
Lord Essex prime rib, 10-oz cut, natural au jus	38
9-oz 1881 Hereford New York strip with maitre d' butter	36

Center of the Plate Options - Poultry

Hunter's chicken breast, rich tomato and mushroom ragout	24
Artichoke and cheese stuffed chicken breast, three-mustard cream sauce	26
Pan-seared champagne chicken breast, velvety cream sauce, grapes, herbs	26
Chicken breast seared with Door County cherry sauce, goat cheese, chives	25
Chicken schnitzel gremolata, lemon, shallot, caper and parsley butter sauce	26
Minnesota chicken breast seared, asiago cream, herbs	27

Center of the Plate Options - Seafood

Flash-roasted Icelandic cod, lemon butter sauce, chopped parsley	26
Seared Norwegian salmon, cucumber, tomato and dill relish	28
Shore lunch walleye, light breading, lemon butter sauce	26
Miso-glazed Chilean sea bass, sweet soy, scallions, cilantro	35
Bacon-roasted sockeye salmon, BBQ spices, sweet mustard, chives	30
Roasted jumbo shrimp, garlic, caper and herb compound butter	32
Blackened Florida snapper, peppers, garlic, onions, creole sauce, parsley	28
Baked tilapia, fennel and orange "salad", citrus butter sauce	26

Plated Dinners

Plant Based Options - Complete dishes (no add'l sides)

Black bean cakes, Spanish rice, fajita vegetables, roasted tomato sauce	24
"Quick braised" potato gnocchi, wild mushroom mix, broccolini, parmesan	24
Stuffed portabello mushroom, ratatouille vegetable compote, fresh basil	24
Quinoa meatballs with pomodoro sauce on a nest of spaghetti vegetables	24
Mushroom ravioli, roasted tomato and balsamic sauce, basil cream drizzle	24
True primavera vegetable saute, steamed fresh cabbage, mixed herbs	24

Duets

6-oz CHB Choice filet mignon and roasted garlic shrimp	39
6-oz CHB Choice filet mignon and 6-oz butter-poached lobster tail	47
6-oz CHB Choice filet mignon and a Maryland blue crab cake	42
6-oz CHB Choice filet mignon and seared Norwegian salmon	39
Airline chicken breast and seared Norwegian salmon	28
Airline chicken breast and roasted garlic shrimp	29

Plated Entree Side Dishes (choose one starch, one vegetable)

Clean white mashed potatoes	Saffron risotto
Foraged mushrooms and leeks	Steamed baby bok choy
Truffled Yukon gold mashers	Dauphinois potato
Vegetable rice blend	Roasted fingerling potatoes
Polenta cake	Sweet basmati rice with almonds
Minnesota wild rice pilaf	Corn and potato hash
Smashed Yukon gold potatoes	Baby red potatoes with dill
Farmers market (seasonal)	Sauteed orzo with herbs
Roasted buttered beets	Honey glazed carrots
Steamed broccolini	Asparagus with lemon garlic oil
Roasted Roma tomatoes with basil	Clean brown rice
Twice baked potatoes	Simple baked potato
Loaded mashed potatoes	Cheesy au-gratin potatoes
Green beans almondine	Baby French green beans

Minimum of 25 guests.

All plated dinner menus have been designed for a minimum of two courses which include a choice of salad and a starch, freshly baked rolls and sweet butter, entrée, freshly brewed coffee (regular and decaffeinated), and a selection of specialty teas.

All salad and side dishes must be the same for the whole party; the party may choose up to two different entrees.

For parties of 150 or more, a third entrée may be added for an additional \$2.00 per person.

Specialty meal requests, such as Halal and Kosher, are to be provided to the hotel two(2) weeks prior to the event.

Please ask your catering manager about our Duet Plated Dinners, custom menus, and dietary needs.

All displayed prices are per person unless noted otherwise.

All prices are subject to a 20% service charge (plus the applicable current taxes).



Desserts

Finish your meal with one of our delectable desserts (add a dessert to your lunch for an additional \$5.00 per person or to your dinner for \$7.00).

Parties of 150 or more may choose to alternate two desserts.

Plated Desserts

New York cheesecake: neat, chocolate, turtle or berries and cream

Classic creme brulee with fresh berries

Chocolate lava cake with homemade chocolate and caramel sauces

Caramel apple pie with whipped cream and cinnamon sprinkle

Tiramisu classico with chocolate espresso ganache

Bread pudding with a mild whiskey butter sauce and whipped cream

Chocolate cup with chocolate mousse and fresh berries, orange glaze

Sea-salted triple caramel grilled pound cake

Layered chocolate cake

Buffet, Displayed Desserts (by the dozen)

Fresh baked chocolate chip cookies (GF)	19	Chocolate covered strawberries	24
Fresh baked cookie assortment	19	Assorted mini cupcakes	26
Frosted brownies	22	Mini chocolate tortes	26
Assorted dessert bars	23	Assorted mini cheesecakes	28
Mini Crem Brulee	24		

Dessert Action Stations

Chocolate Fondue 11

White and dark chocolate sauces, marshmallows, pound cake, Graham crackers, assorted fruits and berries, bananas, whipped cream, sprinkles

Bananas Foster 16

Bananas flamb'eed with rum, butter, cinnamon, orange and brown sugar sauce. Served hot over vanilla bean ice cream.

Cherries Jubilee 10

Cherries flamb'eed with rum, Kirsch, orange, butter and brown sugar sauce. Served hot over vanilla bean ice cream.

Dessert Action Stations are priced per person,.
Chef attendant optional for \$150.00 per chef)

Beverages

Bar Option	Hosted	Cash
House Selection	\$6.50	\$7.00
Signature Selection	\$7.50	\$8.00
Premium Selection	\$10.00	\$11.00
Domestic Beer	\$5.75	\$6.00
Imported Beer	\$8.00	\$9.00
Craft Beer	\$9.00	\$10.00
House Wine	\$7.00	\$8.00
Call Wine	\$8.00	\$9.00
Premium Wine	\$10.00	\$11.00
House Champagne	\$7.00	\$8.00
Call Champagne	\$9.00	\$10.00
Premium Champagne	\$10.00	\$11.00
Sodas	\$3.00	\$3.00
Bottled Water	\$3.00	\$3.00

Beer Per Keg	Price	Brands
Domestic	\$330	Budweiser, Bud Light, Coors Light, Michelob Golden Light
Imported	\$360	Heineken, Stella
IPA	\$395	Goose Island, Surly Furious
Ask about our Seasonal Selection	Market Price	Varies

**Bartender fee is \$150.00 per bartender per bar (The first 3 hours,
\$50.00 for each additional hour).

*Hotel recommends one bar per 80 guests for hosted bars and
one bar per 120 guests for cash bars.

Hosted Beverage Options (per item)

House Alcohol Brands: \$6.50

Barton Gin
Barton Rum
Barton Vodka
Durango Gold Tequila
E & J Brandy
J & B Scotch
Jim Beam Bourbon
Windsor Whiskey

Signature Brands: \$7.50

Absolut Vodka
Beefeater Gin
Captain Morgan Rum
E & J Brandy
Jack Daniels Whiskey
Jameson Whiskey
Jose Cuervo Tequila
Maker's Mark Bourbon
Malibu Rum
Titos Vodka

Premium Brands: \$10.00

Bacardi Rum
Captain Morgan
Courvoisier
Crown Royal Whiskey
E & J Brandy
Glenlivet 12 Scotch
Grey Goose Vodka
Hendericks Gin
Malibu Rum
Patron Silver Tequila
Woodford Reserve Bourbon

Champagne Selection:

Totts Champagne \$7.00
Freixenet Champagne Split \$9.00
La Marca Prosecco Split \$10.00

Domestic Beer: \$5.75

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Import Beer: \$8.00

Heineken
Corona
Guinness

Craft Beer: \$9.00

Angry Orchard
Alaskan Amber
Goose Island IPA

N/A: \$5.75

St. Pauli Girl

House Wine Selection: \$7.00

Trapiche Moscato
Trapiche Chardonnay
Trapiche Pinot Noir
Trapiche Cabernet

Call Wine Selection: \$8.00

Robert Mondavi Sauvignon Blanc
Robert Mondavi Chardonnay
Robert Mondavi Merlot
Robert Mondavi Cabernet

Premium Wines: \$10.00

Coppola Directors Cut Sauvignon Blanc
Coppola Directors Cut Chardonnay
Coppola Directors Cut Merlot
Coppola Directors Cut Cabernet

Cash Beverage Options (per item)

House Alcohol Brands: \$7.00

Barton Gin
Barton Rum
Barton Vodka
Durango Gold Tequila
E & J Brandy
J & B Scotch
Jim Beam Bourbon
Windsor Whiskey

Signature Brands: \$8.00

Absolut Vodka
Beefeater Gin
Captain Morgan Rum
E & J Brandy
Jack Daniels Whiskey
Jameson Whiskey
Jose Cuervo Tequila
Maker's Mark Bourbon
Malibu Rum
Titos Vodka

Premium Brands: \$11.00

Bacardi Rum
Captain Morgan
Courvoisier
Crown Royal Whiskey
E & J Brandy
Glenlivet 12 Scotch
Grey Goose Vodka
Hendericks Gin
Malibu Rum
Patron Silver Tequila
Woodford Reserve
Bourbon

Champagne Selection:

Totts Champagne \$8.00
Freixenet Champagne Split \$10.00
La Marca Prosecco Split \$11.00

Domestic Beer: \$6.00

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Import Beer: \$9.00

Heineken
Corona
Guinness

Craft Beer: \$10.00

Angry Orchard
Alaskan Amber
Goose Island IPA

N/A: \$6.00

St. Pauli Girl

House Wine Selection: \$8.00

Trapiche Moscato
Trapiche Chardonnay
Trapiche Pinot Noir
Trapiche Cabernet

Call Wine Selection: \$9.00

Robert Mondavi Sauvignon Blanc
Robert Mondavi Chardonnay
Robert Mondavi Merlot
Robert Mondavi Cabernet

Premium Wines: \$11.00

Coppola Directors Cut Sauvignon Blanc
Coppola Directors Cut Chardonnay
Coppola Directors Cut Merlot
Coppola Directors Cut Cabernet

Hosted Beer and Wine Package

Price Per Person: 1 hour - \$19, 2 hours - \$34, 3 hours - \$44

Choose 3:

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Choose 2:

Angry Orchard
Corona
Heineken
Guinness
Goose Island IPA

Choose 2:

Trapiche Moscato
Trapiche Chardonnay
Trapiche Pinot Noir
Trapiche Cabernet

Includes: Totts Champagne & St. Pauli Girl N/A

Hosted Bar Package: House Brands

Price Per Person: 1 hour - \$23, 2 hours - \$38, 3 hours - \$48

Alcohol:

Barton Gin
Barton Rum
Barton Vodka
Durango Gold Tequila
E & J Brandy
J & B Scotch
Jim Beam Bourbon
Windsor Whiskey

Choose 3:

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Choose 2:

Trapiche Moscato
Trapiche Chardonnay
Trapiche Pinot Noir
Trapiche Cabernet

Includes: Totts Champagne & St. Pauli Girl N/A

Hosted Bar Package: Call Brands

Price Per Person: 1 hour - \$25, 2 hours - \$40, 3 hours - \$50

Alcohol:

Absolut Vodka
Beefeater Gin
Captain Morgan Rum
E & J Brandy
Jack Daniels Whiskey
Jameson Whiskey
Jose Cuervo Tequila
Maker's Mark Bourbon
Malibu Rum
Titos Vodka

Choose 3:

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Choose 2:

Robert Mondavi Sauvignon Blanc
Robert Mondavi Chardonnay
Robert Mondavi Merlot
Robert Mondavi Cabernet

Includes: Totts Champagne & St. Pauli Girl N/A

Hosted Bar Package: Premium Brands

Price Per Person: 1 hour - \$28, 2 hours - \$43, 3 hours - \$53

Alcohol:

Bacardi Rum
Captain Morgan
Courvoisier
Crown Royal Whiskey
E & J Brandy
Glenlivet 12 Scotch
Grey Goose Vodka
Hendericks Gin
Malibu Rum
Patron Silver Tequila
Woodford Reserve Bourbon

Choose 3:

Budweiser
Bud Light
Coors Light
Michelob Golden Light
Miller Light

Choose 2:

Coppola Directors Cut Sauvignon Blanc
Coppola Directors Cut Chardonnay
Coppola Directors Cut Merlot
Coppola Directors Cut Cabernet

Includes: Totts Champagne & St. Pauli Girl N/A

Enhancements

Minnesota Beer

Select 3: \$8 per beer

Grain Belt Premium Lager
Grain Belt Nordeast
Loon Juice Cider
Schell's Seasonal
Summit Extra Pale Ale
Surly Furious IPA

Specialty Bar Options: Per Drink

Martini Bar: \$11 per cocktail

Apple, Chocolate, Classic: Vodka or Gin, Cosmopolitan, Espresso, Gummy Bear, Lemon Drop

Margarita Bar: \$11 per cocktail or \$220 per dispenser

Available in traditional, strawberry, raspberry, or peach with an optional sugar or salt rim

Mojito Bar: \$11 per cocktail or \$220 per dispenser

A traditional Cuban high ball made to order. Ask about our seasonal flavor options

Signature Creation: \$11 per cocktail or \$220 per dispenser

Our in house mixologist will create a specialty beverage to enhance your experience