



Hyatt Regency Bloomington-
Minneapolis Fall/Winter

Executive Chef Biswadeep Saha

At Hyatt Regency-Bloomington Minneapolis, Chef Biswadeep Saha oversees the four-diamond property's world-class food and beverage operations. As executive chef, Saha directs menu development, operations, staffing, and training for the hotel's signature restaurant concept- Urbana Craeft Kitchen and Bar, catering for over 15,000 square feet of meetings and events space, and in-room dining for 303 guestrooms and suites.

Born in New Delhi India, Chef Saha was showing his culinary inclination at the age of nine when he started learning the essence of cooking from his mother. By the age of 16, Saha's passion for food was tenacious and he knew he wanted to pursue the culinary arts.

Chef Saha brings nearly 20 years of experience honed while leading several of Minnesota's most notable hotel kitchens to Hyatt Regency Bloomington-Minneapolis. Most recently, he served as executive chef at Millennium Minneapolis, where he oversaw the day-to-day operation of the resort's culinary department for hotel and banquet functions, as well as North 45 Restaurant and Bar. Prior to Millennium, Saha began his first tenure at Hyatt Regency Bloomington as executive sous chef and part of the property's opening team, and also opened the Radisson Blu, Mall of America as banquet chef.

Saha brings a global sensibility to his position as executive chef, having traveled and trained on several continents. He earned his culinary arts

Pahl Farms

Location: Apple Valley, Mn

Partner: Gary Pahl

Products: Gary Pahl is a fifth generation farmer, currently he works the farm with his brother. Pahl Farms originally began in Bloomington, a second tier suburb of the Twin Cities. But due to increasing urban pressures, the farm has relocated to the flat, sandy loam of third tier suburb Apple Valley and surrounding areas. The greatest attributes to the Pahl Farm is its location and ability to take part in a large urban market, as well as great workers who have a wonderful work ethic. Having a large market within a few miles of the farm is a great for local vegetable farmer, providing a means of distribution without the middle man.

Vine Valley Farms Inc.

Location: Stewart, Minnesota

Partner: John & Wendy Tanata

Vine Valley Farms Inc. is a third-generation farm that rests on 600 acres of black, heavy, loam-clay soil in central Minnesota, just 60 miles west of Minneapolis in Hutchinson. The farm is owned and operated by John and Wendy Tanata and managed by their three sons Josh, Adam, and Anthony. Josh graduated from Southwest State University with a B.S. degree in Agronomy. Adam attended college at South Dakota State University and received a B.S. degree in Horticulture and Anthony graduated with a B.S. degree in Marketing from Minnesota State

degree in India, and a master's degree in International Hospitality Management from the University of South Australia. Under the guidance of different Chefs all over the world Saha's culinary philosophy is a true epicurean who loves to treat his friends and guests to his creations of Indian and Asian food. He is working to popularize Asian food in America, specifically in the upper Midwest, and one of his culinary goals is to introduce those spices and cooking techniques to the area.

At work, Saha strives to excel through simplicity and by presenting his guests with dishes of exceptional quality. His style is described as innovative and classical, using French culinary principles as a foundation and adding the endless supply of regional ingredients, he creates dishes that are simple yet elegant, letting the essence of the fundamental ingredients shine through. At home, Chef Saha enjoys cooking for his wife and family. He loves when he and his family can prepare the ingredients together and taste the final product as a family.

Eichtens Hidden Acres

Location: Center City

Partner: Ed & Eileen

Products: Eichten's Hidden Acres is a family owned company that has

University, Mankato. All of their degrees combined contribute a bundle of knowledge and make a perfect fit to the operation.

The farm's geographic location provides rich soil and moisture for successful crop production making irrigation not necessary. All 600 acres are entirely owned by the Tanata family so they are able to monitor the soil's fertility level and use crop rotation to maintain weed control and pest management.

The Tanatas' use several sustainable farming practices to preserve the natural habitat. "We provide areas for wildlife and natural pests and are still able to farm efficiently," John said. Vine Valley Farms Inc. land is home to windbreaks, native plants, and pastures. "We are trying to preserve the land and pass it on to the next generation," said Tanata.

Vine Valley Farms produces green and yellow zucchini, yellow summer squash, cucumbers, green beans, green and red cabbage, onions, peppers, radishes, red beets, pumpkins, and winter squash. Tanata believes in minimal usage of synthetic chemicals for his crops. He monitors pests and takes action only when certain thresholds are reached. He tries to keep his crops as organic as possible.

Anderson's Maple Syrup

been producing award-winning artisan cheeses and American Bison products on their dairy farm since 1976.

Our goal has always been to produce the finest, all natural, specialty products available. All of cheese is made on our farm from fresh cow's milk. We add no coloring, artificial flavors or preservatives (our milk contains no growth hormones.) Three generations of the Eichten family have continued with the business.

Since 1987 Ed Eichten has raised the herd from 13 animals to 250 head. All of our bison is fed on our naturally grown, pesticide-free native grasses, corn and oats. Our herd is raised without growth hormones. Bison has the benefits of low fat, less calories and cholesterol. Also high in vitamins, minerals and protein.

Wild Acres Farm

Location: Pequot Lakes, Minnesota

Partner: Pat Ebnet

Products: Wild Acres Processing, Inc.

began in 1978 and has been specializing in outdoor-raised domestic poultry and wild game birds ever since.

The company is now operated by second-generation owner Pat Ebnet and family. Wild Acres supplies poultry to many of the top restaurants in the Twin Cities area and some consider it to be the best poultry in the state.

Location: Cumberland,WI

Partner: Steve Anderson

Products: Anderson's Maple Syrup, Inc. has been a family run and organized business for over 80 years. Steve Anderson is the third generation Anderson to carry on the family tradition. Steve's grandfather Paul Anderson started the business in the early 20's as just a little hobby to put some syrup on the table. When Norman Anderson, Steve's Father was old enough to help out he and Paul started to make the business grow. The bottling and delivery of Anderson's Maple Syrup is mostly done by Steve Anderson and Fred Buchholz, the company's long time employee and friend. Norman Anderson still plays an important role as mentor and basic over seeing of what is going on with the company.

Stickney Hill Dairy

Stickney Hill Dairy is a world leader in the development, marketing and sales of goat's milk products for commercial, food service and retail market segments. Easily, the most diverse goat milk products company in the US, Stickney Hill through its partnership with Midwest goat milk producers has evolved from a farmstead goat milk company to a world class international merchandiser and manufacturer of goat milk products.

Our innovative approach, flexibility and knowledge of applications constitute the most important foundations of our customer-oriented philosophy. We actively work closely with our customers to develop the

Wild Acres can boast superior quality, service and freshness because they literally raise poultry from the egg up at the Wild Acres farm in the beautiful north woods of Pequot Lakes, Minnesota.

Pat and his staff are devoted to a nearly 30 week process for every batch of chickens, ducks, pheasants and turkey they raise. The farm is set up so that as the bird grows, it “phases” to a different part of the facility making sure to give the bird ample room to roam. Each building has computerized temperature control to maintain the correct comfort zone and the hatchery room has an incubator that keep eggs rotating as they would in a nest, therefore producing healthier chicks. In addition to many technical advancements, the staff at Wild Acres constantly monitors the birds to ensure proper feeding, weight and overall health. Wild Acres also strives to be as “green” as possible by composting on-site, using feed from only local markets and utilizing reusable containers for all transporting of poultry.

Pat himself, stocks the refrigerators of fine Twin Cities restaurants with game that was processed less than 24 hours prior. It just doesn’t get any fresher than that.

Svihel Farms

application ability and functional requirements to meet mutual need. Stickney Hill Dairy is established in partnership with the goat milk producers of the Midwest and for the commercial customers that need a professional supplier of goat milk products that are produced at the most demanding of standards.

Bushel Boy Farms

Location:

Partner: Keith Kersten, CEO

Products: Bushel Boy Farms was founded in Owatonna, Minnesota in 1990 with a simple desire to grow fresh, vine-ripened tomatoes year-round. Yes, even in the middle of January.

We find real satisfaction in eating locally-grown vegetables rather than food that has been trucked in from Mexico or Canada. There’s a huge difference between eating a tomato right off the vine versus one that was picked green, crated up and shipped thousands of miles.

Our expert team has created the perfect growing environment, combining the latest in greenhouse design and technology with the hands-on TLC it takes to produce the sweetest, juiciest tomatoes. Bushel Boy tomatoes are always picked ripe on the vine, carefully packed and trucked directly to stores for maximum freshness and flavor. We hope you enjoy the fruit of our labor as much as we do.

Location: Foley, Minnesota

Partner: John Svihel

John Svihel grows extra-tender sweet corn, as well as tomatoes, berries, melons, peppers, and squash on 180 acres near Foley, MN. Customers buy John's famous sweet corn by the dozen at any of his roadside stands throughout Minnesota. John has been involved in the vegetable business since a young age.

While an undergraduate at St. John's University in Collegeville, MN, John started his own business, operating roadside stands where he sold farm-fresh vegetables. Years later, John's farming style is characterized by this entrepreneurial spirit, as well as a strong commitment to environmental responsibility.

Being "an outdoors person, and pretty conservation-minded," John takes care to grow his vegetables with minimal environmental impact.

"The less spray the better, for beneficial bugs, birds, and people,"

Forest Mushrooms

Location: Saint Joseph, MN

Partner: Kevin Doyle

Products: Forest Mushrooms is a family-owned business nestled in the

Mrs. Pork

Location: Glencoe, MN.

Partner:

Products: Mrs. All Natural Pork is raised on local family farms. The MRS. Pork System is a network of 8 family farms producing high health animals for the newly constructed plant in Glencoe, MN. The Duroc sires used on the herds are of world class quality producing absolutely the highest quality meat product in regards to marbling and taste. We believe the freshness of the product also adds greatly to the taste.

Red Lake Nation

Location: Red Lake, Minnesota

Partner: Tribal Members

Products: Red Lake Nation Foods began in 2005, offering just one product; the best wild rice (and blends) in the country. We are the ONLY American Indian tribe in the U.S. that grows & harvests our own wild rice (MN Cultivated) on our lands. From our reservation in northern Minnesota we expanded our all natural foods line with our unique hand harvested wild fruit jellies, jams & syrups, handcrafted gift items, all natural batter mixes, popcorn & herbal tea. We are pleased to share the bounty of the harvests, as well as other natural food products, all produced by American Indians.

woods and hills of Central Minnesota. Since our start in 1985 we have grown and distributed edible (cultivated fresh, harvested wild and dried) specialty mushrooms. We grow fresh oyster (*Pleurotus*) and shiitake (*Lentinus*) mushrooms, and offer a full line of other specialty mushrooms. Our production facilities are located near St. Joseph, Minnesota, 75 miles northwest of Minneapolis. Kevin Doyle

"As a company owned and operated by the Red Lake Band of Ojibwe we use our knowledge of the Red Lakes to your advantage. Our fish products are wild caught by tribal fishermen using the wisdom from our elders to harvest in a sustainable manner. We understand the benefits of natural foods and include that value into the preparation of our fillets, each one done by hand."

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 2017.

Experience our carefully selected enhanced breakfast by choosing the day's featured menu.

Daily Menu Pricing-

\$28 Per Guest on Designated Day, \$32 Per Guest on All Other Days

Monday -European

Freshly baked croissants, fruit scones & strudel with sweet cream butter & jam
Orange juice and apple juice
Local and seasonal whole fruit
Sliced honeydew & pineapple
Whole grain and gluten free cereals with 2% milk & almond milk
Spinach & brie egg bake
Ham, broccoli & cheddar egg bake
Minted melon water

Tuesday -Southern Comfort

Freshly baked croissants, butter crumble coffee cakes & cinnamon rolls with sweet cream butter & jam
Orange juice & pink grapefruit juice
Seasonal & local whole fruit
Sliced melon & sliced watermelon
Biscuit, sausage patty, cage free egg & local havarti cheese
Whole wheat wrap, onion, egg white scramble,pepper jack cheese with roast chili salsa
Southern style grits with butter & cheese
Basil ginger water

Thursday -Italian

Freshly baked croissants, lemon cake & lemon poppy seed breakfast bread with sweet cream butter & jam
Orange juice & tomato juice
Local & seasonal whole fruit
Diced melon & sliced oranges
Granola, yogurt & berry parfait
Ham, tomato, onion & zucchini frittata with basil & tomato relish
Forest mushroom, onion & squash frittata with basil & tomato relish
Thyme raspberry water

Friday- Country Side

Freshly baked croissants, carrot zucchini muffins & apple fritters with sweet cream butter & jam
Orange juice & apple juice
Local & seasonal whole fruit
Sliced cantaloupe & pineapple
Rolled oat & sago porridge with nuts, raisins & fruits
Vegetable Country Scramble - potato, spinach, mushrooms, white cheddar & eggs
Country Scramble - potato, ham, onion, peppers, gouda & eggs

Wednesday - Minnesota

Freshly baked croissants, assorted danish & blueberry muffins with sweet cream butter & jam
Orange juice & cranberry juice
Local & seasonal whole fruit
Diced pineapple & melon
Bircher Muesli with fresh berries & almond milk
Buttermilk pancakes with spiced apple compote
House smoked back bacon
Blackberry lime water

Grapefruit tarragon water

Saturday -French

Freshly baked croissants, brioche, & nutella croissant with sweet cream butter & jams
Orange juice & grape juice
Local & seasonal whole fruit
Sliced honeydew & cantaloupe
Steel cut oats, brown sugar, dried fruits, 2% milk & almond milk
Summer sausage, cured meats, hard-boiled eggs, artisan cheeses, tomatoes & whole grain mustard
Croissant, smoked pit ham, white cheddar, scrambled eggs & bacon-onion jam
Lavender orange water

Sunday -Rising Sun

Freshly baked croissants, cashew stick buns & apple anise muffins with sweet cream butter & jam
Local & seasonal whole fruit
Sliced pineapples & sliced tropical fruits
Coconut, cherry & broken rice porridge
Crust-less tart, tofu, bok choy & cilantro
Crust-less tart, bay shrimp, mushroom, scallion & sweet chile sauce

Basil ginger water

- All Breakfasts include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas
- Chef charges are \$125 for 1.5 hours, each additional hour is 50.00 per chef/per hour.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

Smoothie Stations

Smoothie Station

Orange & Mango Smoothie

Orange Juice, Mango, Pineapple & Vanilla Greek Yogurt

Strawberry Banana Smoothie

Apple Juice, Bananas, Strawberries & Vanilla Greek Yogurt

\$8.00 Per Guest

Breakfast Sandwiches

- English Muffin, Cage Free Egg, Turkey Sausage, Local Havarti Cheese, Tomato-Onion Marmalade 7.00 each
- Croissant, Smoked Pit Ham, White Cheddar, Scrambled Cage Free Eggs, Bacon-Onion Jam 8.00 each
- Whole Wheat Wrap, Egg White Scramble, Spinach & Grilled Vegetables, Pepper Jack Cheese, Roast Chile Salsa 7.00 each
- Bagel, Cage Free Egg, Bacon, Provolone, Tomato and Avocado 8.00 each

Yogurt Bar

- Make your Own Parfait

Greek Yogurt, Vanilla Greek Yogurt & Vanilla Yogurt
Granola

Omelet Station

- Prepared to order by our chefs. One chef for every 50 guests

Cage Free Fresh Eggs

Mushrooms, Onions, Smoked Tavern Ham, Turkey Sausage, Sweet Peppers, Minnesota White Cheddar, Wisconsin Havarti, Spinach, Bay Shrimp, Smoke House Bacon, Local Tomatoes, Salsa

\$9.00 Per Guest

Build Your Own Oatmeal Bowl

Three Grain Oatmeal

Dried Fruits, Nuts, Berries, Granola, Brown Sugar, Local Honey, Maple Syrup & Milk

\$7.00 Per Guest

Aebleskiver Station

- Chef Attended Action Station, one chef per 100 guests.

Traditional Danish Sphere Shaped Pancakes

Traditional & Gluten Free Batters

Filled with Seasonal Fruit Fillings & Jams

Accompanied by Whipped Cream, Powdered Sugar, Minnesota Maple Syrup, Seasonal Fruit Compotes.

\$8.00 Per Guest

Breakfast Enhancements

Mango Coulis, Berry Coulis, Mango Coulis, Fresh Berries, Fresh Mango,
Banana, Brown Sugar, Chocolate Chips, Caramel Sauce & Dulce de
Leche

\$9.00 Per Guest

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River Valley

Chilled Orange and Cranberry Juices
Selection of Seasonal Sliced Vine and Tree Fruits, Melons, Berries
Whole Grain & Gluten Free Cereals with 2% Milk, Almond Milk
Cage Free Scrambled Eggs with Scallions, Minnesota Havarti, Sour Cream, Salsa
Apple Wood Smoked Natural Bacon
Chicken & Herb Sausage Links
Hash Browns
Oat Bran Streusel Muffins, Seasonal Sweet Rolls

\$34.00 Per Guest

Farmstead

Fresh Orange Juice, Local Apple Cider
Mixed Seasonal Melons, Summer Berries
Scrambled Eggs, Onions, Peppers with Minnesota Cheddar
Blistered Country Potatoes with Scallions
French Toast with Minnesota Maple Syrup
Pit Smoked Tavern Ham
Turkey Sausage Patties
Buttermilk Biscuits, Country Gravy

\$33.00 Per Guest

Sunrise Breakfast Reception

FRUIT & JUICE STATION

Bloomington Central Station

Chilled Fresh Orange, V-8, Cranberry Juice
Steel Cut Oats, Brown Sugar, Dried Fruits, 2% Milk, Almond Milk
Greek Yogurt, Pineapple, Berries, Granola Parfaits
Eggs Benedict, Hollandaise
Scrambled Eggs, Spinach, Mushrooms, Tilsit Cheese
Potatoes O' Brien, Onions, Peppers
Coffee Cakes, Seasonal Scones

\$34.00 Per Guest

Taste of Minnesota

Local Apple Cider, Cranberry Juice
Summer Berry Muesli, Gluten & Dairy Free

Aebleskivers, Lingonberry Jam
Minnesota Maple Syrup, Red Lake Nation Choke Cherry Syrup, Whipped Cream

Pork Sausage Links
Ham, Broccoli & Harvati Frittata, Dill-Tomato Relish
Walleye Hash, Poached Egg, Citrus Hollandaise
Boxti Potatoes, Apple Sauce, Sour Cream
Seasonal Selection of Urbana Craft Pastries

\$35.00 Per Guest

Breakfast Buffet

Fresh Orange Juice, Pink Grapefruit, V-8 Apple and Cranberry Juices
Selection of Seasonal Sliced Vine and Tree Fruits, Melons, Berries

PASTRY STATION

Urbana Craeft Coffee Cakes, Sweet Rolls, Bagels with Toaster, Amish Butter, Cream Cheese and Seasonal Jams

BUILD YOUR OWN BOWL

Three Grain Oat Meal
Greek Yogurt
Dried Fruits, Nuts, Berries, Granola, Flaxseeds
Brown Sugar, Local Honey, Minnesota Maple Syrup, Milk

BREAKFAST WRAP STATION

Tortillas
Scrambled Cage Free Eggs, Chorizo, Potatoes
Shredded Cheddar, Pepper Jack Cheese, Chopped Bacon, Sauteed Onions and Peppers, Mushrooms, Spinach, Grilled Vegetables,
Pico de Gallo, Roast Tomato Salsa, Sour Cream

COFFEE STATION

Starbucks Coffee, Decaffeinated Coffee, Tazo Teas, Flavored Syrups,
Whipped Cream, Local Honey

\$39.00 Per Guest

- All breakfast buffets include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas
- A \$150 buffet charge is applicable for guarantees less than 20

Breakfast Buffet

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

American Plated Breakfast

PRE-SET

- Greek Yogurt & Berry Parfait
- Fresh Orange Juice

Scrambled Cage Free Eggs, Chives

Apple Wood Smoked Natural Bacon, Maple Sausage Links

Potatoes O'Brien, Onions, Peppers

Warm Buttermilk Biscuits

Honey Butter, Seasonal Preserves

\$30.00 Per Guest

BROCCOLI & GOUDA QUICHE

PRE-SET:

- Citrus Gratin, Cottage Cheese
- Pre-Set Fresh Orange Juice

Tender Crust, Cage Free Egg Custard, Broccoli, Caramelized Onion,

Eichten's Farms Gouda

Baby Kale & Arugula Salad, Roast Tomatoes, Poppy Seed Yogurt

Dressing

Blueberry Scones

Hand Rolled Butter, Devonshire Cream

\$31.00 Per Guest

- All plated breakfasts include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

Eggs Benedict

PRE-SET:

- Blueberry Bircher Muesli
- Apple-Cranberry Juice

Cage Free Poached Eggs, House Cured Smoked Back Bacon, English

Muffin, Hollandaise Sauce

Grilled Asparagus, Yukon Lyonnaise Potatoes

Urbana Coffee Cakes

\$30.00 Per Guest

Flavors of Urbana

FRUIT & JUICE STATION

Seasonal Selection of Fresh Fruit, Melons & Berries

Orange, Apple, Cranberry & Grapefruit Juices

YOGURT BAR

Vanilla & Greek Yogurt

Granola

Mango & Berry Coulis, Fresh Mango, Dried Mango, Fresh Berries,
Granola, Brown Sugar, Sliced Banana, Dulce de Leche, Caramel Sauce &
Chocolate Chips

Selection of Seasonal Urbana Breakfast Pastries

Baby Greens, Tomatoes, Beans & Cucumber Salad

Banana Brioche French Toast

Applewood Smoked Bacon & Pork Sausage Links

Asparagus, Tomato & Goat Cheese Frittata

Meatball, Mushroom, Squash & Egg Bake

Mac N' Cheese Gratin with Wild Mushrooms

Roasted Vegetable Casserole

DESSERT STATION:

Cake Pops, Mini Dessert Pastries, Assortment of Dessert Shooters

Starbucks Coffee, Decaffeinated Coffee and Selection of Tazo Teas

Brunch

\$55.00 Per Guest

Revitalize & Focus

- Give your mind and body what it needs with this selection of superfoods.

House Made Red Quinoa-Flax Seed Granola Bars
Oat Lace Crisps, Dark Chocolate Drizzle
Fresh Blueberries, Oranges, Greek Yogurt Shots
Toasted Marcona Almonds
Avocado, Smoked Salmon & Chive Involtni
Fiji Water

\$16.00 Per Guest

The Natural

Fresh Vegetable Crudites
Pita Chips & Seeded Lavash
Red Pepper Hummus Dip & Basil-Rosemary Labneh Dip
Almonds & Olives
Seedless Grapes & Dried Apricots
Smoothies with Yogurt and Juice:

- Mango-Pineapple & Strawberry-Banana

Grapefruit-Tarragon Infused Water

\$16.00 Per Guest

Pumpkin Patch

- Falls favorite flavor.

Pumpkin & Chai Tea Cheesecake
Mini Pumpkin Pies
Pumpkin Walnut Cupcakes
Butternut Hummus Winter Crudité
Seeded Lavash, Pita Chips
Starbucks Coffee, Decaffeinated Coffee, Pumpkin Spice Cream
Spiced Chai Tea

\$16.00 Per Guest

Mix It Up

- Create your own trail mix.
Sweet or savory, mix it your way!

Candied Pecans, Walnuts, Roast Almonds, Peanuts, Dried Cranberries,
Golden Raisins, Dried Apricots,
Yogurt-Covered Raisins, Yogurt-Covered Pretzels,
M&M's, Chocolate Chips, Peanut Butter Chips & Reese's Pieces
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Fruit Infused Water Hydration Station

\$15.00 Per Guest

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Smore "Fun" Due

- Let loose and have a little fun, sweet & salty.

Melted Chocolate and Toasted Marshmallow Fondue

Caramel, Dark Chocolate Toasted Marshmallow Fondue

- Smore Toppings on side: Pecans, Walnuts, Coconut & Sprinkles, Graham Crackers & Sugar Cookies

Beer Cheese Fondue

Warm Pretzels, Sliced Apples, Celery

Individual Milk & Chocolate Milk

Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea

\$17.00 Per Guest

Cookies & Cream

- For the child in all of us, warm cookies and ice cream novelties. Need I say more...

Dove Bars

Haagen Daz Cups

Sorbet Bars

Italian Ice Bars

Warm Fresh Baked Cookies: Oatmeal Raisin, Chocolate Chunk, Snicker

Doodle, White Chocolate Cherry

Individual Milk and Chocolate Milk,

Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea

Minnesota Made

- Treat your guests to a selection of treats that are distinctly Minnesotan.

Pearson's Salted Nut Roll

Swedish Fish Candies

Seasonal Thumb Print Cookies

Buffalo Jerky

Heartland Trail Mix

Birch Bark Pretzel Sticks

\$14.00 Per Guest

English Tea Time

- Traditional Afternoon Tea Time

Assorted Tea Sandwiches

Seasonal Scones served with Devonshire Cream & Fruit Preserves

Freshly Baked Mini Pastries

Shortbread Biscuits

Starbucks Cold Brewed Coffee and Selection of Tazo Teas served with

Honey, Lemon and Cream

\$16.00 Per Guest

Afternoon Break Packages

\$15.00 Per Guest

Orchard Warm Up

- An apple a day, keeps the doctor away.

Hand Crafted Caramel Apples; Butter Caramel, Dark Chocolate Turtle,

White Chocolate Cashew

Apple Walnut Pie Bites

Oatmeal Cranberry Cookies

Orchard Snack Mix

Hot Chocolate, Mini Marshmallows & Whipped Cream

Hot Spiced Cider

\$16.00 Per Guest

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

A La Carte Beverages

COFFEE, TEAS & MILKS

Starbucks® Coffee, Decaffeinated Coffee

65.00 per gallon

Tazo Teas. Fresh Lemon, Minnesota Honey

65.00 per gallon

Individual White Milk and Chocolate Milk

4.00 each

Teavana Bottled Iced Tea

Mango & Lemon

6.00 each

Naked Juice, Green Machine, Power -C, Berry

Blast

6.00 each

Silk Almond Milk, Vanilla and Chocolate

5.00 each

JUICES & WATER

Fresh Honey Lemonade

55.00 per gallon

Premium Bottled Juices

5.00 each

Assorted Flavors of Bubly Sparkling Water

5.00 each

Aquafina Bottled Water

4.00 each

San Pellegrino Sparkling Water

5.00 each

Naked Juice, Green Machine, Power -C, Berry

Blast

6.00 each

SODA & ENERGY

Assorted Pepsi Soft Drinks

4.00 each

Starbucks Double Espresso Shot

7.00

Starbucks Cold Press Coffee

Cocoa & Honey with Cream

7.00 each

Red Bull & Sugar Free Red Bull

7.00 each

Assorted Spring Grove Soda

5.00 each

Gatorade

5.00 each

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 2019.

A La Carte Bakeries and Snacks

Pastry

- All options are priced per dozen

Fresh Bagels, Cream Cheese, Seasonal Preserves

45.00 per dozen

House Made Red Quinoa & Flax Seed Granola Bars

40.00 per dozen

Oat Bran Streusel Muffins- Seasonal Flavors

40.00 per dozen

Urbana Craeft Coffee Cakes,

Three Flavors from our Pastry Kitchen

40.00 per dozen

Seasonal Sweet Rolls-Raspberry Swirl,

Cinnamon Pecan

42.00 per dozen

Stroopwafel: Caramel Filled, Chocolate Dipped

42.00 per dozen

Urbana Crafted Specialty Pastries

42.00 per dozen

Sweet Snacks

Chocolate Dipped Strawberries 46.00
per dozen

Birch Bark – Caramel Coated Pretzel Rods,
Chocolate Dipped 38.00 per dozen

Fresh Baked Cookies-Chocolate Chunk,
Oatmeal Raisin, Snickerdoodle, S'more, White
Chocolate Cherry

42.00 per dozen

Permium Ice Cream Novelties 8.00 each

Assorted Candy Bars

4.00 each

Sweet and Salty, White Chocolate

Nut-N-Popcorn Mix

5.00 per guest

Assorted Dessert Trifles

42.00 per dozen

Brownies: Fudge and Nut, S'more, Tiger

40.00 per dozen

SAVORY SNACKS

Whole Fresh Fruit

4.00 each

Pineapple, Melon & Strawberry Skewers,

Maple Yogurt Dip

5.00 each

Greek Yogurt. Fresh Berry Shooters

4.00 each

Protein Power Bars

5.00 each

Fruit & Nut Bars, Premium Granola Bars

4.00 each

Individual Crudit , Chive Buttermilk Dip

4.00 each

Freshly Popped Buttered Popcorn

4.00 per guest

Premium Assorted Mixed Nuts

5.00 per guest

Heartland Trail Mix

5.00 per guest

Fresh Craeft Potato Chips and Duet of Dips

5.00 per guest

Beer Cheese Dip, Soft Pretzels & Apples

8.00 per guest

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 2019.

All Day Meeting Package

- Everything you need to keep your meeting on track.

MORNING

Breakfast Sandwich (choose one for the group)
Fresh Baked Pastries, Coffee Cakes
Selection of Seasonal Vine and Tree Ripened Fruits, Melons & Berries
Orange Juice, Local Apple Cider & Cranberry Juice
Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea
Assorted Pepsi Soft Drinks

MID-MORNING (1 hour)

Brain Boost: Blueberries, Red Grapes, Walnuts
Assorted Pepsi Soft Drinks
Refresh Coffee, Teas

AFTERNOON (1 hour)

Freshly Baked Cookies
Assorted Soft Drinks
Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea

\$48.00 Per Guest

Executive Half Day Meeting Package

MORNING

Selection of Seasonal Vine & Tree Ripened Fruits, Melons & Berries
Greek Yogurts Parfaits

Add the Lunch of the day!

\$35.00 Per Guest

Hydration Infusion Station

- Infused water hydration station, refreshed throughout the day

Filtered Pure Water

Selection of fruits, aromatic herbs & vegetables to customize your water

Urbana Craeft Kitchen & Market Hydration Bottles

Re-usable infusion bottles for your guests to use and take home.

\$12.95

Re-usable water Bottles with Custom Logo

Our urbana Craeft Kitchen & Market Bottles with Logo

- *requires a 30 day lead time*

\$15.00

\$8.00 Per Guest

Day Packages

Assorted Coffee Cakes, Honey Wheat Bagels, Cream Cheese, Sweet Butter, Seasonal Preserves
Orange Juice, Local Apple Cider & Cranberry Juice
Assorted Pepsi Soft Drinks
Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea

MID-MORNING (1 hour)

House Made Red Quinoa & Flax Seed Granola Bars
Assorted Pepsi Soft Drinks
Refresh Coffee and Teas

\$38.00 Per Guest

- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

DAILY MENU PRICING

All prices noted are for Designated day only; if chosen on an alternate day, the price will be \$40.00 per guest

Monday: Wrap & Rollin'

Broccoli Cheese Soup

Tomato Basil Bisque

Crisp Greens, Tomatoes, Cucumber, Chick Peas & Black Peppercorn

Vinaigrette

Broccoli, Cauliflower, Caramelized Onions, Bacon, Peas & Cider

Dressing

Sun Chips

Select Three Sandwiches

- California Turkey: Roast Turkey, Avocado, Chipotle Ranch & Arugula Sprouts on Whole Wheat Wrap
- Fresh Beef: Roasted Kobe Beef, Boursin Cheese, Tomato, Bacon-Onion Jam & Bibb Lettuce on Tomato Wrap
- West Coast: Tuna Salad, Shaved Fennel, Cheddar, Tomato & Dill Remoulad on Spinach Wrap
- Rainbow Veggie: Cabbage, Spinach, Yellow Squash, Carrot & Red Pepper Hummus on Spinach Wrap

Assorted Cup Cakes

\$35.00 Per Guest

Tuesday: Street Tacos

Friday: Wok-N-Roll

Chicken Corn Soup

Vegetarian Egg Rolls, Sweet & Sour Sauce

Chicken Teriyaki with Snow Peas, Peppers, Onions & Scallions

Spicy Ginger Szechuan Beef with Carrots & Broccoli

Vegetable Lo Mein with Baby Bok Choy, Peppers, Onions, Carrots,

Shitake Mushrooms & Green Onions

Egg Fried Rice

Mango Pudding

\$35.00 Per Guest

Saturday: Pit Master

Dill Red Potato Salad with Scallions, Hard Boiled Egg, Celery &

Mustard

Creamy Apple Slaw

Hickory Smoked Chicken in Golden BBQ Sauce

Cider Soaked St. Louis Style Ribs in Maple BBQ Sauce

"All Day" Smoked Brisket

Buffet Lunch of the Day

Posole Rojo Soup
Chopped Romaine, Jicama, Avocado, Onion & Cilantro Lime Vinaigrette

Chipotle Lime Chicken
Carne Asada
Adobo Grilled Vegetables
Fiesta Rice
Cuban Black Beans

Corn & Flour Tortillas, Guacamole, Salsa, Grated Cheese, Shredded
Lettuce, Pico de Gallo & Sour Cream
Vanilla Lime Flan

\$35.00 Per Guest

Wednesday: Burger Bar

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese
& Roast Tomato Dressing
Farmstead Slaw
House Made Chips

All Natural Beef & Turkey Burgers
Veggie Burgers
Variety of Buns

Lettuce, Tomato, Caramelized Onions, Sliced Pickles, Guacamole,

BBQ Rice & Beans
Creamed Sweet Corn
Corn Bread, Buttermilk Biscuits & Rooftop Honey Butter

Apple Crumble Tart

\$35.00 Per Guest

Sunday: French Countryside

Roasted Garlic Potato Bisque
Grilled Vegetables with Tomatoes, Garlic, Olive Oil & Lemon Juice

Toulouse Style Cassoulet
Beef Bourguignon
Rosemary Roasted Chicken

Roasted Vegetable & Herb Butter
Roasted Fingerling Potatoes
French Style Baguette

Cheesecake

\$35.00 Per Guest

Craeft Sandwich Market -Everyday

Wild Arugula, Shaved Fennel, Citrus Segments, Kalamata Olives,

Buffet Lunch of the Day

Chopped bacon

Mayonnaise, Mustard, Spicy Aioli, Smoked Ketchup

White Cheddar & Provolone Cheese

Assorted Brownies

Add on IBC Rootbeer Floats

\$7.00

\$35.00 Per Guest

Thursday: Italian Trattoria

Panzanella, French Bread, Tomatoes, Cucumber, Bell Pepper, Onions,

Basil & Champagne Mustard Vinaigrette

Classic Caesar Salad

Hand Tossed Pizzas:

- Italian Sausage, Broccolini, Mushroom, Herb Red Sauce & Quatro Formage Blend Cheese
- Baby Mozzarella, Heirloom Tomatoes, Basil Pesto

Pasta:

- Penne Pasta with Roasted Chicken, Onions, Peppers and Basil Cream Sauce
- Baked Cavatappi with Eggplant, Tomatoes, Cannellini Beans, Spinach, Raisins & Olive Oil

Berry Pannacotta

\$35.00 Per Guest

Pomegranate Seeds & Citrus Vinaigrette

Quinoa & Spinach Salad, Dried Cranberries, Pepitas, Dried Figs,

Caramelized Onions & White Balsamic Vinaigrette

Broccolini, Roasted Forest Mushrooms & Tarragon-Grain Mustard

Vinaigrette

Pre Made Sandwiches, Select Three:

- Muffuletta Sandwich: Italian Meats, Provolone Cheese & Olive Spread on Focaccia
- Grilled Vegetable Wrap: Roasted Chickpea, Hummus, Baby Spinach on Garlic Herb Wrap
- Chicken Sandwich: Ancho Rubbed Chicken, Grilled Eggplant, Onion Marmalade & Bibb Lettuce on Telera Roll
- Roast Beef Sandwich: Roast Beef, Horseradish Aioli, Romaine, Bushel Boy Tomatoes on Schiacciata
- Roast Turkey Sandwich: Roasted Turkey, Sweet Thai Chili Mayonnaise, Mesclun Greens, Tomatoes, Shaved Radish on Rustic Roll
- Lemon Chicken Wrap: Lemon Scented Chicken, Dill Mayonnaise, Cucumber & Berg Lettuce on Garlic Herb Wrap
- Tuna Salad Wrap: Tuna Salad, Tarragon Mayonnaise, Avocado, Cucumber & Sprouts on Herb Wrap

House Made Potato Chips

Assorted Dessert Bars

\$40.00 Per Guest

Market Fresh -Everyday

Chicken Noodle Soup

Gazpacho, Chilled Tomato Soup

Roasted Beets, Watermelon, Asparagus, Cherry Tomatoes & Tarragon Dressing

Truffled Fingerling Potatoes, Shallots, Hard Boiled Eggs, Chives & Mustard

Herb Seared Salmon, Shaved Fennel, Pepper Greens & Aged Balsamic

BBQ Rubbed Chicken Breast, Tropical Fruit Relish

Grilled Flank Steak, Roasted Chimichurri

Roasted Vegetables

Seeded Rolls

Fruit Trifles

\$40.00 Per Guest

- All lunches served with Iced Tea OR Starbucks Coffee & Decaffeinated Coffee (choose one)
- A buffet charge of \$150 is applicable for guarantees less than 20 guests.
- Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31, 2020.

Plated Lunch Packages

Select one starter course & one dessert course to accompany your entree selection.

All plated lunches come with artisan bread, hand rolled sweet butter, iced tea or Starbucks® coffee & decaffeinated coffee.

Add a second selection from starters for additional 7.00 per guest.

Starters /Salads

Butternut-Apple Bisque, Baked Brie Croustade

Leek & Mushroom Soup, Sage Crème Fraiche

Urbana Seasonal Soup

Gathered Greens, Angel Carrots, Grape Tomatoes, English Cucumber,

Pickled Red Onions and Balsamic Vinaigrette or Maple-Mustard

Vinaigrette

Little Gem Romaine, Asiago Croustade,

Lemon Peppercorn Dressing

Baby Spinach, Fennel, Orange, Almonds, Citrus Cinnamon Vinaigrette

Mache & Rocket, Rainbow Carrot, Celery, Radishes, Confit Tomato,

White Balsamic Vinaigrette

Kale & Arugula, Beets, Pecans, Crumbled Goat Cheese, Apple Dressing

ENTREES

Maple Glazed Minnesota Chicken, Cider Reduction,
Basil-Herbed Couscous, Green Beans & Carrots 30.00

Basil & Dijon Rubbed Duroc Pork Tenderloin,
Five Vegetable Barley Pilaf, Grilled Broccolini, Rainbow Carrots, Pan Jus
33.00

Honey & Lime Glazed Salmon, Roasted Cauliflower & Broccoli, Heirloom
Tomatoes, Spinach & Pink Peppercorn Gastrique 34.00

Almond & Herb Crusted Walleye, Wild Rice & Heirloom Grain Medley,
Roasted Baby Carrots and Green Beans with Grapefruit Lemon Butter
34.00

Churrasco Flank Steak, Roasted Garlic Mash, Roasted Vegetable &
Poblano Spiced Chimichurri 36.00

Eggplant & Quinoa Involtni, Grilled Asparagus, Spiced Arugula &
Sriracha Oil 28.00

Desserts

~Harvest Carrot Cake, Cream Cheese Frosting

~Flourless Chocolate Torte with Triple Berry Compote

~Raspberry-White Chocolate Cake, Raspberries,
White Chocolate Anglaise

~Warm Apple Cherry Oat Crumble, Whipped Cream

~Urbana Craft Dessert-add 3.00 per guest

*Ask about our current creation.

All lunches come with choice of Iced Tea or Starbucks Coffee & Decaffeinated Coffee.

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- *Enjoy here or take it on the go.*
- *Served buffet style to bag your own!*

Craeft Market Salads and Sandwiches

- Includes: Whole Fresh Fruit, Farm Stead Coleslaw, Assorted Chips, Craeft Cookies, Bottled Water

Select Three:

- Quinoa & Spinach Salad Bowl, Dried Cranberries, Pumpkin Seeds, Roast Winter Squash, Dried Figs, Caramelized Onions, White Balsamic Vinaigrette
- Muffuletta Sandwich, Italian Meats, Provolone Cheese, Olive Spread, Focaccia
- Grilled Vegetable Wrap, Roasted Chickpea, Hummus, Baby Spinach, Garlic Herb Wrap
- Ancho Rubbed Smoked Chicken, Grilled Egg Plant, Onion Marmalade, Bibb Lettuce, Telera
- Roast Beef, Horseradish Aioli, Minnesota Cheddar, Romaine Leaves, Bushel Boy Tomatoes, Schiacciata
- Roast Turkey, Sweet Thai Chili Mayonnaise, Mesclun Greens, Tomatoes, Shaved Radish, Rustic Roll
- Lemon Chicken Wrap, Dill Mayonnaise, Hot House Cucumbers, Berg Lettuce, Whole Wheat Flat Bread

Grab & Go Lunch

- Tuna Salad, Tarragon Mayonnaise, Avocado, Cucumber, Sprouts, Herb Wrap

\$28.00 Per Guest

Eggplant Quinoa Involtni

Grilled Asparagus, Spiced Arugula & Sriracha Oil

Kamut & Quinoa Cake

Roasted Roma Tomatoes, Artichoke Hearts, Grilled Portobello, Wilted Greens, Basil Soubise

Roasted Brussels Sprout Ravioli

Baby Portabellas, Caramelized Onions, Walnuts, Egg Plant & Parmesan Oil

Black Bean Cakes

Corn and Quinoa Pilaf, Grilled Asparagus, Eggplant, Charred Tomato, Chimichurri

Grilled Tofu

Jasmine Rice Cake, Braised Bok Choy, Carrots & Coconut Curry Sauce

Gluten Free & Vegan Desserts

Sweet Crepes with Seasonal Fruits & Fillings

Lemon Blueberry Torte, Triple Berry Compote

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Hot

Wild Rice Walleye Cake, Tomato Chipotle Aioli **5.00**

Sambal Spiced Salmon, Nori Mayonnaise & Sesame Oil **5.00**

Mini Crab Cakes, Pineapple Relish **5.00**

Malaysian Chicken Satay, Curried Coconut Cream **4.00**

Roast Chicken, Spinach & Prosciutto Lollipop, Fontina Cream **5.00**

Scandinavian Meatball, Potato Cake, Gravy **5.00**

Beef and Duxelle Wellington, Horseradish Sour Cream **5.00**

Chicken Quesadilla Cone, Salsa Verde **4.00**

Chicken Spring Roll, Sweet & Sour **4.00**

Crispy Tempura Shrimp, Sambal Sauce **6.00**

Pork Arepa, Pickled Cabbage Slaw **4.00**

Buffalo Chicken Meatball, Mini Buns, Melted Cheese & Honey

Cold

Smoked Salmon, Horseradish, Dill Creme Fraiche **4.00**

Mini BLT, Crisp Bacon, Confit Cherry Tomato, Avocado & Butter Lettuce **4.00**

Shrimp & Salad Cone with Fried Ginger **5.00**

Gin Tomato Gazpacho **4.00**

Caprese Spoon **4.00**

Cucumber Cup, Avocado Hummus, Miso Sriracha Sauce **4.00**

Pickled Shrimp, Nordic Remoulade **6.00**

Sweet & Spicy Shrimp Cone, Crispy Wonton **6.00**

Aged Cheddar & Berries **5.00**

Rosemary Lamb, Mint Pesto & Balsamic Reduction **5.00**

Antipasto Skewer, Olives, Tomato, Artichokes & Ciliegine **4.00**

Mayo **5.00**

Phyllo Spanakopita, Tzatziki Sauce **4.00**

Baked Wild Mushroom Tart **4.00**

Poblano & Black Bean Cake, Tomato Cream **4.00**

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Presentation Stations -Two or more stations required

Anitpasti

- Local Meats, Cheeses & Vegetables
- 1 display serves 25

House Made Rope Sausage, Smoked Loin Bacon & Salami
Eichten's Farms Gouda, Stickney Hill Goat Cheese, Fresh Mozzarella
Marinated Olives, Sun-dried Tomatoes
Focaccia & Grilled Baguette

\$425.00 Per Display

Artisanal Cheese Board

Selection of Minnesota, Wisconsin Farmhouse Cheese, Dried Fruits,
Nuts, Conserves, Grapes, Crackers & Crisp
(1 display serves 25 guests)

\$275.00 Per Display

Mediterranean Dips

Hummus, Labneh, & Tapenade, Pita Chips, Crostini, Cucumbers,
Broccoli, Carrots

- 1 display serves 25 guests

\$225.00 Per Display

Pasta Station

- Tortellini, Chicken, Broccoli, Peppers, Onions, Spinach & Parmesan Cream
- Rigatoni, Italian Sausage, Crimini Mushroom, Fennel, Onion & Marinara Sauce
- Penne Pasta (gluten-free), Basil Oil, Extra Virgin Olive Oil, Zucchini, Artichokes, Roma Tomatoes & Arugula

Accompanied by Garlic Bread, Parmesan & Crushed Red Pepper Flakes

\$20.00 Per Guest

Whipped Potato Bar

Butter and Cream Mashed Potatoes

TOPPINGS:

Brandied Leek & Chicken, Crab- Spinach
Broccoli & Cheddar, Pot Roast & Mushroom
AmaBlu Cheese, Smoke House Bacon
Chive Sour Cream

\$15.00 Per Guest

Noodle Bar

Umami: Ramen, Chicken Broth, Ground Chicken, Spicy Chili Paste, Ginger, Bean Sprouts & Bok Choy
Sukiyaki: Rice Noodles, Sliced Beef, Shiitake Mushrooms, Hard Boiled

Chef Composed Salad Creations

A variety of pre-composed salads on small plates for your guests to enjoy.

- Caprese, Tomato, Mozzarella, Basil & Aged Balsamic
- Caesar, Little Gem Lettuce, Quail Eggs, Croutons, Parmesan Cheese & Caesar Dressing
- Roasted Beets, Yogurt, Goat Cheese & Tangerine Dressing
- Quinoa, Spinach, Roasted Carrots & Maple Dressing

\$14.00 Per Guest

Mac-n-Cheese Bar

Mac N' Cheese

MIX-INS: Shrimp, Smoked Bacon, Spicy Turkey Sausage, Pit Ham, Broccoli, Roast Mushrooms, Artichoke Hearts, Roast Corn, English Peas, Parmesan Cheese, AmaBlu Cheese, Toasted Herb Crumbs

\$15.00 Per Guest

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Egg, Beef Broth & Mirin

Creamy Vegan Ramen: Ramen, Tofu, Green Onion, Spinach, Crispy Onion, Garlic & Sesame Oil

\$20.00 Per Guest

Baja Taco Stand

Carne Asada Fajitas with Onions & Peppers

Blackened Fish Tacos with Lime & Cilantro

Guajillo Spiced Quesadillas, Jalapeno Jack Cheese & Scallions

Served with Guacamole, Garden Salsa, Sour Cream & Shredded Cheese

\$15.00 Per Guest

Roasted Tenderloin Grass Fed Beef, Pepper-cruste

- Serves 20

Fresh Grated Horseradish Cream, Grain Mustard
Boursin Green Bean & Yukon Warm Potato Salad
Petite Potato Rolls

\$425.00 Each

Roasted Sirloin of Angus Beef

Spiced Charred (Serves 35)
Tarragon Mustard Sauce, Garlic Aioli
Colcannon Potatoes, Seeded Rolls

\$510.00 Each

Eichten's Farms Buffalo Rib Eye

- Serves 30

Hickory Smoked, Au Jus (Serves 30)
Northwoods Spiced Craft Steak Sauce, Horseradish Cream
Arugula, Green Bean, Roast Shallot & Radish Salad, Maple Mustard
Dressing
Pretzel Rolls, Whipped Honey Butter

\$525.00 Per Each

Salmon in Puff Pastry Net, Spinach & Leek Crust

- Serves 20

Tarragon Remoulade, Caper Onion and Tomato Relish, Lemon Dill Aioli
Grilled Orange & Blackened Broccolini

\$325.00 Each

Herb Roast Wild Acers Turkey Breast

- Serves 30

Sage and Thyme Mayonnaise, Orange Cranberry Relish, Cauliflower &
Artichoke Gratin, Straw Onion Crust
Petite Yeast Rolls

\$350.00 Each

Fennel and Apricot Stuffed Leg of Lamb

- Serves 16

Parsley Pesto, Harissa Aioli, Almond Pearl Couscous, Shepherd Roll

\$190.00 Each

Carving Stations

- A \$125 chef charge is applicable for Carving stations for 1.5 hours. \$50/hour per additional hours.
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Two or more stations required

Slider Bar

- ~Angus Beef, Cheddar Cheese, Pickle Chips & Mustard Aioli
- ~Pulled Pork, Mustard Barbeque Sauce, Homestead Slaw, Pretzel Bun
- ~Falafel, Cucumber & Mint Aioli
- ~BBQ Chicken, Tomato, & Chipotle Mayonnaise
- ~Sweet Potato Fries, Smoked Ketchup
- ~Housed Made Potato Chips, Buttermilk-Chive Dip

\$18.00 Per Guest

Pacific Rim

- ~Steamed Pork Pot Stickers, Sesame Shoyu
- ~Dragon Wonton Shrimp, Sweet Chile Dipping Sauce
- ~Vegetable Spring Rolls, Citrus Plum Sauce
- ~California Rolls, Pickled Ginger, Wasabi
- ~Chicken Sate, Thai Peanut
- ~Pineapple Ginger Slaw

\$19.00 Per Guest

Baja Street Cart

- ~Grilled Ancho Chicken and Barbacoa Beef
- ~Tortilla Chips, Soft Flour Tortillas
- ~Chile con Queso, Oaxacan Cheese, Sour Cream, Two Salsas, Jalapeños,

Tapas Display

- ~Marinated Asparagus, Lemon Balsamic
- ~Grilled Shrimp, Orange & Fennel Salad
- ~Smoked Salmon, Pickles & Rye Toast
- ~Flame Grilled Skirt Steak, Chimichurri
- ~Artichokes, Tomatoes & Parmesan Cheese
- ~Assorted Marinated Olives

\$15.00 Per Guest

Dip Dip Hooray!

- ~Buffalo Chicken Dip, Bleu Cheese, Celery Boats, Carrot Chips, Corn Chips
- ~Warm Spinach Artichoke Dip, Sliced Baguette
- ~Crab Timbale, Avocado, Herb Pico and Pita Crisp

\$18.00 Per Guest

Polenta Station

- ~Parmigiano Reggiano Polenta
- ~Chicken in Pesto Sauce
- ~Italian Sausage in Herb Tomato Sauce
- ~Mushroom, Onion & Sweet Pepper Ragout
- ~Sliced Olives, Parmesan & Gorgonzola

Reception Packages

Black Beans, Guacamole, Black Olives, Pico de Gallo, Shredded Lettuce

\$15.00 Per Guest

Tossed

*Chef Attended Station

Hand Tossed Pizzas(based on 5 pieces per person)

~Italian Sausage, Broccolini & Marinara

~Chicken, Rosemary, Potato, Shallot Cream

~Pepperoni and Provolone, Red Sauce

~Basil, Tomato & Fresh Mozzarella

Caesar Salad, Tossed to order, by our chef

~Hand Torn Romaine Lettuce,

Campfire Salmon, Herb Grilled Chicken,

Ciabatta Croutons, Aged Asiago, Caesar Dressing,

Lemons

\$24.00 Per Guest

* Denotes Chef Charges of 125.00 for the first hour and half, each additional hour is 50.00 per hour per chef.

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\$15.00 Per Guest

Wok Station

*Chef Attended Station

~Mongolian Beef with Broccoli, Noodles & Onion

~Kung Pao Chicken, Bamboo Shoots, Ginger, Peanuts & Peppers

~Vegetable Stir Fried Rice

~Steamed White Rice

~Spicy Sriracha, Sweet Chili Sauce & Soy Ponzu Sauce

\$18.00 Per Guest

Chef Action Stations

Dessert Table and Coffee Table

Our pastry team create a special finale for your evening.

Chef's Selection of Individually Plated Mini Desserts

~Layer Cakes, Paves, Crafted Torts, Cookies, Trifles, Fruit Tarts,

Profiteroles

~Starbucks® Coffee, Decaffeinated Coffee, Tazo Teas, Flavored Syrups,

Cinnamon, Cocoa Powder, Whipped Cream, Chocolate Shaving, Local

Honey

\$21.00 Per Guest

Sundae Afternoon

~Vanilla, Chocolate & Strawberry Ice Cream with Waffle Cones

Assorted Toppings:

~M&M's, Chopped Nuts, Sprinkles, Maraschino Cherries, Crushed

Oreos, Chocolate Sauce, Caramel Sauce & Sliced Berries

\$14.00 Per Guest

Crowd Pleaser

~Apple Crumble Tart

~Assorted Flavors of Cheesecake

~Carrot Cake with Cream Cheese Frosting

~Seasonal Fruit Pie

~Chocolate Mousse Shots

\$16.00 Per Guest

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Late Night Sliders

Mini burgers and fries, perfect paired with local beers.

- ~Angus Beef, Cheddar Cheese, Pickles & Mustard Aioli
- ~Pulled Pork, Mustard Barbeque Sauce, Homestead Slaw, Pretzel Bun
- ~Falafel, Cucumber & Mint Aioli
- ~Housed Made Potato Chips, Buttermilk-Chive Dip

\$15.00 Per Guest

After Party Pizza

Hand Tossed Pizzas

(based on 3 pieces per person)

- ~Italian Sausage & Mushroom, Rustic Marinara
- ~Chicken, Rosemary, Potato, Shallot Cream
- ~Pepperoni and Provolone, Red Sauce
- ~Basil, Tomato & Fresh Mozzarella

\$12.00 Per Guest

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Nacho Bar

~Grilled Ancho Chicken & Carne Asada

~Tortilla Chips & Soft Flour Tortillas

~Chile con Queso, Oaxacan Cheese, Sour Cream, Salsa, Jalapeños, Black Beans, Guacamole, Black Olives, Pico de Gallo & Shredded Lettuce

\$15.00 Per Guest

~Guests choose their own main course in a banquet setting.

RESTAURANT DINING IN A BANQUET SETTING

Guests choose their own main course in a banquet setting. Better than the standard dual-main course option. More elegant than the casual buffet. An option designed to satisfy individual tastes and preferences. First, the planner chooses the starter, salad and dessert in advance. Second, a custom printed menu featuring three main course selections is provided for guests at each setting. Third, specially trained servers take your guests' order when they are seated.

\$95.00 Per Guest

STARTERS

Select one for your guests.

- ~Corn & Crawfish Bisque, Corn Fritter
- ~Herb Crusted Prawn, Johnny Cake, Grilled Scallion, Grain Mustard Sauce
- ~Chicken Confit Ravioli, Broccoli Rabe, Romano Cream
- ~Corn-Crusted Soft Shell Crab, Asparagus, Gnocchi, Pecan Meuniere
- ~Urbana Cured Gravlax, Orange & Black Pepper Aioli, Shaved Fennel, Seeded Lavosh

SALADS

Select one for your guests.

ENTREE SELECTIONS

Choose three for your printed menu options, vegetarian and special dietary restrictions needed in advance.

- ~Grilled Filet of Natural Beef, Essence of Pinot Noir, Pot Roasted Potatoes, Haricots Vert, Roast Beets, Confit of Onion
- ~Cabernet Braised Short Ribs, Pot Liquor, Horseradish Yukon Mash, Thyme Glazed Spring Vegetables
- ~Grilled Striped Bass, Charmoula Broth, Almond Pearl Couscous, Eggplant, Grilled Zucchini
- ~Grilled North Atlantic Salmon Filet, Watercress Pesto, Tian of Green Beans, Yukon Gold Potatoes & Roast Tomato
- ~Fennel & Dill Roast Chicken, Saffron Jus, Tomato, Squash & Green Olive Ragout, Ricotta Tortellaci
- ~Hunter Crusted Buffalo Torchon, Port & Sage Reduction, Wild Rice Pilaf, Asparagus, Baby Carrots, Braised Salsify
- ~Mushroom Crusted Pheasant Breast, Sherry Reduction, Sweet Potato-Pancetta Hash, English Peas, Hazelnuts, Asparagus

~Italian Greens, Balsamic Herb Vinaigrette, Shaved Fennel, Artichoke Hearts, Goat Cheese Croustade, Roast Heirloom Tomatoes
~Red Oak and Baby Spinach, Orange Filets, Dried Cherries, Fennel, Pistachios, Goat Cheese Croustade, Citrus Dijon Vinaigrette
~Caprese Salad, Fresh Basil Oil & Aged Balsamic, Spring Greens, Mini Heirloom Tomatoes, Ciliegine Cheese, Cracked Pepper, Sea Salt
~Bibb Lettuce, Apricots, Maple Mustard Vinaigrette, Sliced Figs, Roasted Grapes, Hazelnuts

All dinners include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas.

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DESSERT

Select one for your guests.

~Cappuccino Mousse, Coco-Dotted Geniose, Mocha Anglaise ~Chocolate Tuxedo Gateau, Whipped Cream, Chocolate Shavings ~Mango-Coconut Paradise, Toasted Shave Coconut, Passion Fruit Coulis

Plated Dinners include:

- *Salad*
- *Artisan Bread, Hand-Rolled Local Butter*
- *Dessert*

Add a Starter Course for an additional \$7.00 per person

STARTERS

Select One:

- Brie and Tomato Bisque, Grilled Cheese Toast Points
- Ahi Tuna Tartare, Avocado, Crisp Wonton, Sweet Chili Sauce & Toasted Sesame Seeds
- Pickled Shrimp, Crudite & Nordic Remoulade
- Deconstructed Wild Rice & Forest Mushroom Soup
- Spiced Chicken Lollipops, Coconut Couscous & Tomato Chutney

SALADS

Select One:

- Field Greens, Artichokes, Cherry Tomatoes, Sea Salt Cracker & Citrus Dressing
- Arcadian Greens, Stickney Hill Goat Cheese, Cranberries, Walnuts, Pear & Apple Vinaigrette
- Baby Berg Lettuce, Smoked Bacon, Ama Blu Cheese, Pickled Onion

ENTREÉS

Poultry

~Herb Balsamic Honey Roasted Chicken, Sauteed Spinach, Potato & Leek Mash, Glazed Carrots & Honey Gastrique **39.00**

~Chicken Wellington, Friccassee of Leek and Wild Mushrooms, Thyme Scented Baby Vegetables **39.00**

~Prosciutto Wrapped Chicken Breast, Sun-dried Tomatoes, Olive Ragout, Creamy Polenta & Garlic Broccolini **39.00**

Fish

~Maple Glazed Atlantic Salmon, Pea Puree, Saffron Couscous, Leeks, Golden Beets, Asparagus & Pea Shoots **41.00**

~Miso Glazed Australian Sea Bass, Carrot Ginger Puree, Jasmine Rice, Baby Bok Choy, Glazed Carrots & Miso Citrus Sauce **42.00**

~Herbed Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots, Baby French Green Beans & Lemon Dill Emulsion **41.00**

& Chive Buttermilk Dressing

- Roasted Beets and Baby Arugula, Goat Cheese, Toasted Nuts & Lemon Olive Oil Vinaigrette
- Baby Spinach, Cucumber, Tomatoes, Mushrooms, Hard Boiled Egg & Sweet Maple Mustard

DESSERTS

- Chocolate Hazelnut Crunch
- Chocolate Custard Mousse, Caramel Whipped Cream, Chocolate Paint
- Key Lime Pie -Key Lime Mousse, Raspberry Coulis, Glazed Berries, Mint
- Love From the Tropics: Coconut Cake, Mango Mousse, Pineapple Sauce, White Chocolate
- Maple Walnut Bread Pudding
- Blueberry Compote, White Chocolate Whipped Cream
- Turtle Cheesecake
- Meringue Kisses, Lemon Jelly

Meats

~Cabernet Braised Short Ribs, Sweet Potato and Yam Mash, Haricot Vert & Dried Tomatoes **45.00**

~Seared Filet of Beef, Celeriac Puree, White Cheddar Potato Galette, Broccolini, Smoked Tomato, Melted Onion Marmalade & Red Wine Glaze **50.00**

~Coriander Roast Rack of Lamb, Spinach, Goat Cheese Potato Gratin, Ratatouille & Minted Lamb Jus **52.00**

Duet Plates

~Braised Short Rib of Beef & Pan Seared Prawns, Cauliflower Puree, Smashed Peruvian Potato, Broccolini & Sweet Corn Relish **85.00**

~Petite Filet of Beef & Jumbo Walleye Cake, Root Vegetable Puree, Swiss Chard, Roasted Baby Carrots and Beets, Avocado **95.00**

~Petite Filet Mignon & Pan Seared Seabass, Truffle Potato Puree, Fingerling Potatoes, Asparagus, Fennel Lime Beurre Blanc & Bordelaise **95.00**

All dinners include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas.

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10,000 Lakes

- ~Wild Rice Soup with Leek & Mushrooms
- ~Little Gem Lettuce, Carrots, Heirloom Tomatoes, Broccoli, Cauliflower, Green Goddess Dressing
- ~Field Greens, Tomatoes, Cucumbers, Red Onions, Corn, Bacon, Goat Cheese, Wild Rice Croutons, Balsamic Vinaigrette
- ~Yeast Dinner Rolls, Local Butter

- ~Sage Roast Minnesota Chicken, Natural Jus
- ~Midwestern Hereford Pot Roast, Thyme & Onion Pan Gravy
- ~Goddess Crusted Red Lake Nation Walleye Pike, Lemon-Chive Sauce

- ~Grain Mustard and Horseradish Roast New Potatoes
- ~Green Beans with Caramelized Onions & Candied Walnuts

- ~Strawberry Torte
- ~Harvest Carrot Cake

\$56.00 Per Guest

Mediterranean

- ~Morrocan Vegetable & Chick Pea Soup
- ~Greek Salad: Cucumbers, Tomatoes, Olives, Onions & Feta
- ~Salad Nicoise: Seared Tuna, Hard Boiled Eggs, Potatoes, Green Beans, Red Onions & Chive Dressing
- ~Focaccia, Olive Oil, Balsamic

All American Favorites

- ~Corn & Bacon Chowder
- ~Young Spinach, Crimini Mushrooms, Sliced Eggs, Bermuda Onion, Bleu Cheese & Honey Mustard Dressing
- ~Tossed Caesar Salad, Croutons, Fresh Lemon, Aged Asiago Cheese
- ~Cucumber, Tomatoes, Broccoli, Summer Squash, Dill Cider Vinaigrette
- ~Yeast Dinner Rolls, Butter

Choose from the following Entrées:

- ~Louisiana Fried Chicken, Hot Sauce, Pickles
- ~Rosemary Grilled Chicken Breast, Natural Jus
- ~Honey Cured Pork Loin, Fireside Apple Essence
- ~Herb Crumb Cod, Parsley-Lemon Butter Sauce
- ~Soy-Maple Glazed Arctic Char
- ~Alder Smoked Atlantic Salmon Filet, Tarragon Mustard Sauce
- ~Stout Braised Boneless Short Ribs, Thyme Pot Liquor
- ~Grilled Hanger Steak, Au Jus, Creamy Horseradish
- ~Herb Rotisserie Sirloin Cap, Merlot-Green Peppercorn Sauce

- ~Cherry, Leek & Almond Calico Rice Pilaf
- ~Parisian Parsley Potatoes
- ~Garlic-Thyme Carrots, Cauliflower & Green Beans

- ~Caramel-Apple Cobbler
- ~Chocolate-Cherry Cheese cake
- ~Starbucks® Coffee, Decaffeinated Coffee, Tazo Tea

- ~Turkish Grilled Chicken, Leek and Bacon Fricassee
- ~Provencale Prawns, Pesto Asiago Oil, Arugula
- ~Grilled Salmon, Caper Chili Putanesca, Baby Tomatoes

- ~Rosemary Roast Potatoes, Garlic, Olive Oil
- ~Zatar Spiced Carrots, Beans & Artichokes

- ~Orange & Honey Cake
- ~Baklava

\$62.00 Per Guest

Spice Route

- ~Miso Soup
- ~Cambodian Green Papaya Salad with Holy Basil & Peppers
- ~Crunchy Asian Chopped Salad

- ~Pad Thai
- ~Massaman Beef with Coconut & Potatoes
- ~Thai Green Curry Chicken
- ~Grilled Salmon with Garlic Hoisin Sauce

- ~South Asian Vegetables
- ~Steamed Bok Choy
- ~Singapore Hakka Fried Rice

Pricing Options

- ~Choose 2 of the entree's for 58.00
- ~Choose 3 of the entree's for 63.00

Latin American

- ~Tortilla Soup
- ~Five Layer Dip: Re-fried Beans, Gauacamole, Sour Cream, Pico de Gallo & Cheddar Cheese
- ~Charred Tomato Salad, Roasted Corn, Black Beans & Avocado
- ~Peasant Style Bread, Butter

- ~Chicken Mole with Pickled Vegetables
- ~Pork Carnitas
- ~Baja Style Salmon, Tequila, Chili, Peppers & Lime
- ~Char Grilled Beef Tips with Tomatillo Salsa

- ~Street Corn
- ~Fiesta Rice
- ~Charro Beans

- ~Coconut Rice Pudding
- ~Coffee Flan

- ~Mango Pudding
- ~Lemongrass Cheesecake

\$62.00 Per Guest

\$68.00 Per Guest

SOUTHERN COMFORT

- ~Texas Style Beef Chili, Shredded Cheddar & Green Onion
- ~Creamy Grits
- ~Sweet Potato Salad

- ~Fried Catfish , Lemon Honey Butter
- ~Slow Smoked Beef Brisket
- ~Louisiana Fried Chicken
- ~Brown Sugar & Molasses BBQ Pork Ribs

- ~Creamy Mac N' Cheese
- ~Southern Style Green Bean Casserole, Crispy Shallots
- ~Biscuits & Corn Bread with Honey Butter

- ~Pecan Pie
- ~Banana Cream Pie Shooters

\$68.00 Per Guest

All dinners include Starbucks Coffee, Decaffeinated Coffee and a selection of Tazo Teas.

Under 25 guests add on a 150.00 Flat Fee Banquet Set Up Charge.

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Eggplant & Quinoa Involtini

Grilled Asparagus, Spiced Arugula & Sriracha Oil

Kamut & Quinoa Cakes

Roasted Roma Tomatoes, Artichoke Hearts, Grilled Portobello, Wilted Greens, Basil Soubise

Black Bean Cakes

Corn and Quinoa Pilaf, Grilled Asparagus, Eggplant, Charred Tomato, Chimichurri

Grilled Tofu

Jasmine Rice Cake, Braised Bok Choy, Carrots & Coconut Curry Sauce

Gluten Free & Vegan Desserts

Mango Gelee, Coconut Milk Panacotta, Puffed Rice Ball Crisp

Sweet Crepes with Seasonal Fruits Fillings

Lemon Blueberry Torte, Triple Berry Compote

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Specialty Offerings

Tier I-SIGNATURE WINES, CANYON ROAD, CALIFORNIA

Pinot Grigio

This medium-bodied wine has hints of green apple, citrus, white peach and floral blossom.

\$29.00

Chardonnay

Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice.

\$29.00

White Zinfandel

This wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish.

\$29.00

Pinot Noir

With a soft and elegant mouthfeel, this wine has deep flavors of rich cherries and jammy blackberries, followed by hints of spice.

\$29.00

Cabernet Sauvignon

Medium- bodied wine with rich and flavorful hints of ripe raspberry and a velvety smooth finish.

\$29.00

Tier II ~ WINES

CANVAS BY MICHAEL MONDAVI

Pinot Grigio, Veneto, Italy

Creamy with aromas of lavender and hints of cinnamon, nutmeg and lemon cream.

\$34.00

Chardonnay, California

Freshness and richness of pure fruit woven beautifully with subtle toasty oak.

\$34.00

Pinot Noir, California

Aromas of vivid red fruit with hints of spice that complement the lithe texture.

\$34.00

Merlot, California

Pure Merlot fruit and subtle toasty spice, combined with rich ripe tannins.

\$34.00

Cabernet Sauvignon, California

Subtle hints of oak and spice married with lively tannins.

\$34.00

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Signature Wine Series

BUBBLES

Wycliff Sparkling Wine

\$29.00 Per Bottle

La Marca, Prosecco, Italy

\$44.00 Per Bottle

Canvas, Blanc de Blancs Brut, Veneto, Italy

\$44.00 Per Bottle

Whites

William Hill , Chardonnay, Central Coast, California

creamy topical fruitiness, vanilla bean and toasty oak to round out the palate.

\$34.00 Per Bottle

Frank Family, Chardonnay, Carneros, CA

aromas of toasted brioche, baking spices, and candied lemon rind

\$60.00 Per Bottle

Piccini, Pinot Grigio, Italy

fresh & fruity aromas of pears as well as citrus & grapefruit

Reds

Kenwood, Pinot Noir, Sonoma County, California

fresh and bright with lively aromas and flavors of strawberry preserves and piquant fruit.

\$34.00 Per Bottle

Gascon, Malbec, Mendoza, Argentina

aromas of blackberry, plum and a hint of mocha. Dark fruit flavors intertwine with notes of spice, licorice and chocolate

\$40.00 Per Bottle

Roth Estates, Cabernet, Alexander Valley, CA

flavors of red currant, blackberry & dark chocolate

\$60.00 Per Bottle

Louis Martini, Cabernet Sauvignon, Napa Valley, California

concentrated flavors including wild berries, plum, licorice and mocha

\$38.00 Per Bottle

Caymus Conundrum, Red Blend, California

lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness.

Bubbles, White and Red Wines

\$27.00 Per Bottle

J. Vineyards, Pinot Gris, CA

fruit-forward and layered palate has notes of ripe green apple, Meyer lemon and tart pineapple that blend with hints of florals and crisp minerality

\$48.00 Per Bottle

Hess Select, Sauvignon Blanc, North Coast, California

grassy aromas with plenty of citrus and tropical fruit flavors alongside a crisp, bright freshness and a full, rich mouth-feel.

\$34.00 Per Bottle

Edna Valley, Rose, Central Coast, California

crisp acidity and silky smooth mouthfeel culminate in a lingering, mouthwatering finish.

\$34.00 Per Bottle

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*1 liter bottle

\$50.00 Per Bottle

1000 Stories "Bourbon Barrel Aged," Zinfandel, CA

deep, rich purple color. Intense red fruits are on the nose with black pepper spice and a touch of cloves and dried herbs

\$44.00

Best of Hyatt

The below cocktails are only a few of what we can offer you and your guests! We'd be happy to customize a cocktail for you.

Bacardi Superior

A classic white rum with distinctive vanilla and almond notes developed in white oak barrels and shaped through a secret blend of charcoal for a distinctive smoothness.

Hemingway Daiquiri

Bacardi Superior, lime juice, grapefruit juice, maraschino liqueur & syrup

\$10.00

Cranberry Mojito

Bacardi Superior, lime juice, fresh pineapple, mint, syrup & soda

\$10.00

Batiste

Bacardi Superior, Grand Marnier, Angostura Bitters

\$10.00

New Amsterdam Vodka

New Amsterdam® Vodka is 5-times distilled from the finest grains then filtered three times. It's so smooth you can create a perfect cocktail or drink it straight, making it one of the best vodkas available.

Rooftop Lemonade

Olmecca Altos Plata Tequila

Altos Tequila Plata is made from 100% blue agave grown in the Los Altos highlands of Mexico. Complete with herbal notes of cooked agave, Plata is slightly citric and sweet with a fruity aroma. It's a classic tequila for the modern world.

Negrete

A tequila twist on the classic Negroni.

Altos Tequila, Campari & Sweet Vermouth

\$12.00

Blood Orange Margarita

Altos Tequila, Solerno Blood Orange Liqueur, Lime Juice & Syrup

\$14.00

Jalisco Moonlight

Altos Tequila, Cream of Coconut & Lime

\$11.00

New Amsterdam Gin

New Amsterdam® Gin is crafted with botanicals, citrus, and a nod to juniper. As one of the best gins available, it's a modern take on the 400-year tradition. The smooth finish lets you drink this flavorful gin straight or as the centerpiece of a perfect martini.

Autumn Apple

New Amsterdam Vodka and basil-infused honey lemonade using basil from our garden and honey from our rooftop hives.

\$10.00

Strawberry Blossom

New Amsterdam Vodka, Ste. Germaine Elderflower Liqueur, fresh strawberries, lemon juice & syrup

\$10.00

Pamplemousse Cooler

New Amsterdam Vodka, lemon juice, cucumber & grapefruit sparkling water

\$10.00

New Amsterdam Gin, apple cider, lime juice, rooftop honey syrup and a dash of cinnamon

\$10.00

French 75

New Amsterdam Gin, Fresh Lemon Juice, Sugar, La Marca Prosecco

\$10.00

The Bee's Knees

New Amsterdam Gin, Domaine de Canton Ginger Liqueur, Fresh Lemon Juice, Rooftop Honey Syrup

\$10.00

Bulleit Frontier Whiskey

Bulleit Bourbon is inspired by the whiskey pioneered by Augustus Bulleit over 150 years ago. Only ingredients of the very highest quality are used. The subtlety and complexity of Bulleit Bourbon come from its unique blend of rye, corn, and barley malt, along with special strains of yeast and pure Kentucky limestone filtered water. Due to its especially high rye content, Bulleit Bourbon has a bold, spicy character with a finish that's distinctively clean and smooth.

Blackberry Old Fashioned

Bulleit Bourbon, Muddled Blackberries, Sage Syrup, Bitters

\$10.00

Rye Squeeze

Bulleit Rye Whiskey, Angostura Bitters, Muddled Orange, Ginger Beer

\$10.00

Winter Buck

*Bulleit Bourbon, Muddled Cherry, Fresh Lemon Juice, Ginger Beer, Orange Bitters,
Ginger Syrup*

\$10.00

Prices are subject to 23% taxable Service Charge and State Sales Tax. Menus valid through March 31 2020.

LABOR CHARGES

- A \$150 per bartender charge is applicable. Once revenues exceed \$500 per bar, this charge will be waived.
- Bar Packages available for per person/per hour pricing. Ask for details

Host Bar Signature Brands -Tier I

Signature Cocktails 8.00

- New Amsterdam Vodka & Gin, Don Q Rum, Captain Morgan Spiced Rum, Windsor Canadian Whiskey, Jim Beam Bourbon, E&J Brandy, Jose Cuervo Tequila

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canyon Road Wines, California 8.00

Cordials \$10

- Bailey's or Kahlua or Kinky Liqueur

Bottled Water 4.00

Soft Drinks 4.00

Host Bar Signature Brands -Tier III

Signature Cocktails 10.00

- Grey Goose Vodka, Bombay Sapphire Gin, Hennessy Cognac, Mount Gay Eclipse Spiced Rum, Jameson Whiskey, Bulleit

Host Bar Signature Brands -Tier II

Signature Cocktails 9.00

- Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Mount Gay Eclipse Spiced Rum, Crown Royal Canadian Whiskey, Bulleit Bourbon, Korbel Brandy, Azunia Tequila

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canvas Wines by Michael Mondavi 9.00

Cordials \$11

- Solerno, Bailey's, Kahlua, Kinky Liqueur

Bottled Water 4.00

Soft Drinks 4.00

Cash Bar Pricing, per drink

Signature Cocktails

- Tier I 9.00
- Tier II 10.00

Bar Packages

Bourbon, Olmeca Altos Plata Tequila

Domestic Beer 7.00

- Coors Light, Michelob Golden Draft Light, Budweiser

Premium & Imported Beer 8.00

- Fulton 300 India Pale Ale, Fulton Blonde Ale, Fat Tire Amber Ale, Heinekin, Dos Equis, Blue Moon Wheat Beer

Canvas Wines by Michael Mondavi 9.00

Cordials \$12

- Cointreau, Grand Marnier, Tattersall Amaretto, Aquavit, Drambuie, St. Germain

Bottled Water 4.00

Soft Drinks 4.00

- Tier III 11.00

Signature Wines

- Tier I 9.00
- Tier II 9.00
- Tier III 9.00

Domestic Beer 8.00

Premium & Imported Beer 9.00

Soft Drinks 4.00

Bottled Water 4.00

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