CATERING MENU 2024

## Breakfast Buffet

*Priced per person, minimum served is 10 guests. Food will be presented for a maximum of two hours.

> Light -17.95
> Assorted Muffins
> Bagels and Cream Cheese Assorted Flavor Yogurt Cups

## Hotel Hot Breakfast - 19.95

Pre-meeting Offering in Restaurant Limited Hours \& Availability
Hot \& Cold Items, Coffee \& Juice Included

Beverages priced separately, complimentary water station included
Prices do not include applicable sales tax, a service charge (not a gratuity) of $18 \%$ will be added to all charges


## Breakfast Buffet

*Priced per person, minimum served is 10 guests. Food will be presented for a maximum of two hours.

## Continental - 21.95

Fresh Seasonal Fruit Display
Assorted Muffins
Bagels and Cream Cheese Assorted Flavor Yogurts with Granola and Berries

## Presidential Breakfast - 29.95

Fresh Seasonal Fruit Display
Assorted Muffins
Bagels and Cream Cheese
Fresh Scrambled Eggs
Herb Roasted New Potatoes
Country Link Sausage Butter and Fruit Preserves


## Salad \& Sandwich Buffet

Pre-assembled sandwiches and individually packaged salads Bagged potato chips, and house baked chocolate chip cookie included.
*Priced per sandwich/salad Minimum combined order is 10 guests

Chef Salad - 22.95
Mixed Green Lettuce topped with Turkey, Bacon, Cheddar, Blue Cheese, Hard Boiled Eggs, Tomatoes and Olives

Chicken Caesar Salad - 24.95
Classic Caesar Salad with Grilled Chicken, Parmesan Cheese, Croutons

Avocado Grilled Chicken Salad - 24.95
Diced Chicken Breast ,Fresh Greens with Avocado, Bacon, Grated Carrots, Cucumbers, Tomatoes, Cheddar Cheese

Vegan Cobb Salad - 22.95
Romaine Lettuce topped with Peas, Tomato, Carrots, Corn, Black Beans, Red Onions, Cucumbers

## Salad \& Sandwich Buffet

Pre-assembled sandwiches and individually packaged salads Bagged potato chips, and house baked chocolate chip cookie included.
*Priced per sandwich/salad
Minimum combined order is 10 guests

## Veggie Sandwich - 24.95

Roasted Sweet Peppers, Zucchini, Mushrooms, Red Onions, Spinach and Humus on Gluten free roll

## Turkey with Bacon - 24.95

Oven Roasted Turkey with Gouda, Spring Mix, and Cherry Jam on a Schiacciata roll

Black Forest Ham - 24.95
Black Forest Ham with Swiss Cheese, Spinach, Tomato, and Garlic Aioli on a Cuban roll

Roast Beef - 26.95
Lean Roast Beef with Cheddar Cheese, Arugula, And Horseradish on a French Baguette



## Entree Buffet

*Priced per person, minimum served is 20 guests. Food will be presented for a maximum of two hours.

## Capitol

Choose one main course - 39.95
Choose two main courses - 44.95
Baked Chicken Breast, Fried Chicken, Oven Roasted Turkey, Herb Roasted Pork Loin, Meatloaf, Oven-Broiled White Fish

Choose Salad or Soup
Salad: Fresh Mixed Greens
Grated Carrots, Cucumbers, Tomatoes, Shredded Cheese with Assorted Dressings or Classic Caesar
Soup: Old Fashion Chicken Noodle, Tomato Basil, Vegetable Beef, Cheesy Broccoli or Chicken Wild Rice

Choose both Salad and Soup - Add 3.49 per person
Choose Two Sides
Green Beans, Glazed Carrots, Steamed Broccoli, Mashed Potatoes, Rice Pilaf, Herb Roasted Baby Potatoes, Classic Baked Macaroni and Cheese

Dinner Rolls included

## Entree Buffet

*Priced per person, minimum served is 20 guests. Food will be presented for a maximum of two hours.

## Peddlers Pasta - 28.95

Choose Two Pastas
Fettucine, Spaghetti, or Rigatoni

Choose Two Sauces
Marinara, Alfredo or Pesto

Choose Two Proteins
Meatballs, Sausage or Chicken
Garlic Bread and Parmesan cheese


## Entree Buffet

*Priced per person, minimum served is 20 guests. Food will be presented for a maximum of two hours.

Taco Grande - 29.95
Shredded Chicken in Salsa Verde and Mexican Seasoned Beef Flour Tortillas

Toppings: Shredded Cotija Cheese, Lettuce, Tomatoes, Sour Cream, Black Olives, Onions, Jalapenos, Fajita Vegetables, Taco Sauce, Spanish Rice, Refried Black Beans

Sides: Tortilla Chips with Salsa, Guacamole, and Cheese Dip

Beverages priced separately, complimentary water station included
Prices do not include applicable sales tax, a service charge (not a gratuity) of $18 \%$ will be added to all charges



## Entree Buffet

*Priced per person, minimum served is 20 guests. Food will be presented for a maximum of two hours.

## Flatbread - 19.95

Choose Chicken Buffalo, Mushroom \& Brie, Four Meat or Cheese Each flatbread is 5 pieces and serves 2 people

## Salad: Fresh Mixed Greens

Grated Carrots, Cucumbers, Tomatoes, Shredded Cheese with Assorted Dressings or Classic Caesar

Serve both Salads: Add 3.49 per person
Soup and Salad - 26.95
Choose One House-Made Soup:
Chicken Noodle, Tomato Basil, Minestrone, Vegetable Beef or Chicken Wild Rice
And Choose One Salad:
Fresh Mixed Greens, Classic Caesar, Spinach or Romaine
Add a Second Soup Choice 3.49 per person
Add Second Salad Choice 3.49 per person

Ala Carte Toppings: Turkey, Ham, Chicken, Chopped Eggs, Cheese, Tomatoes, Cucumbers, Mushrooms, Black Olives, Bacon, Shaved Parmesan,
Bleu Cheese Crumbles and Croutons, Assorted Dressings Variety of rolls

## Chef's Platters

* Serves approximately 25 people

Seasonal Fresh Fruit with Yogurt Dip - 175
International Cheese and Crackers - 200
Brie, Feta, Gouda and Asiago
Meat and Cheese - 200
Oven Roasted Turkey, Black Forest Ham, Hard Salami with Chef's selection of Cheeses/Crackers Local Cheese and Crackers - 150 Cheddar, Pepper Jack, Colby and Provolone Spinach and Artichoke Dip - 150

Baguettes and Crackers
Tortilla Chips - 150
Salsa, Guacamole and Cheese Dip
Garden Vegetables Crudité - 120
with hummus and whipped feta spread

$$
\text { Pita Chips - } 120
$$

with hummus and whipped feta spread

## Cold Hors d'oeuvres

* Serves approximately 25 people

Old Fashioned Deviled Eggs with Bacon - 52
Bruschetta-62
Assorted Cocktail Sandwiches - 110
Crispy Chickpea Falafel Bites - 100
served on cucumber slices with red pepper hummus, topped with pickled onion
Smoked Salmon on Flatbread - 120
with cream cheese

Beverages priced separately, complimentary water station included

## Warm Hors d'oeuvres

* Serves approximately 25 people

Crispy Bulgogi Beef Korean Rolls - 130 with rice noodles and sweet chili sauce

Crispy Veggie Asian Rolls - 110 with asian slaw and sweet chili sauce
Chicken Pot stickers with Soy - 110 with soy and ginger sauce
Chicken Skewers - 110
Beef Kabobs -130
with soy and ginger sauce
Chicken Empanadas - 110
Beef Meatballs - 110
BBQ Sauce or Swedish Sauce or Marinara Sauce

Garlic Buttered Mushrooms - 75

Taiwanese Salt \& Pepper Popcorn Chicken Bites - 120 Choose Two: Thai, Buffalo, Dry Rub served with Celery Sticks, Ranch and Blu Cheese Dressing

Chicken Wings -120 Choose Two: Buffalo BBQ, Dry Rub, Teriyaki, Plum Sauces served with Celery Sticks, Ranch and Blu Cheese Dressing

Cauliflower Bites-100
Choose Two: Buffalo BBQ, Dry Rub, Teriyaki, Plum Sauces served with Celery Sticks, Ranch and Blu Cheese Dressing



## Desserts

## Brownies - 40.95 Per Dozen

House Baked Chocolate Chip Cookies - 27.95 Per Dozen
Old Fashioned Lemon Bars - 40.95 per dozen
Triple Berry Crumb Bars - 40.95 per dozen
Granny Apple Caramel Bars - 40.95 per dozen
Chocolate Cake - 6.50 Per Piece Individually plated
Carrot Cake - 6.50 Per Piece Individually plated
New York Cheese Cake - 6.50 Per Piece Individually plated

## Snack Bar

*Priced per person, minimum served is 20 guests. Food will be presented for a maximum of two hours.

Sweet \& Savory Treats - 8.95 Assorted single serve Chips, Cookies, Trail mix, and Granola bars.

Veggie Straws and Hummus - 8.95 Single serve container filled with hummus and assorted veggie straws for dipping

Dessert Snack Bar- 8.95 Assorted Chocolate Chip Cookies, Lemon Bars and Triple Berry Crumb Bars


## Beverages

Coffee and Tea - 54.95 Per Gallon
Approx. 15 servings
$\Rightarrow$ Juice (Orange, Cranberry and Apple) - 26.95 per Carafe Served in 1-liter carafes, Approx. 6 servings per carafe

House Made Lemonade - 54.95 Per Gallon Approx. 15 servings

Unsweetened Iced Tea-54.95 Per Gallon Approx. 15 servings

## Assorted Coke Products - 3.49 Each

Bottled Water - 2.00 Each
Water Station - Complimentary

## Chef's Carving Table

Herb Crusted Prime Rib - 546
Serves approximately 25 people Creamed Horseradish, Spicy Mustard, Herbed Mayonnaise and Petite Rolls

Roasted Beef Top Round - 489
Serves approximately 50 people Creamed Horseradish and Petite Rolls

Roasted Turkey Breast - 402
Serves approximately 50 people Cranberry Sauce, Dijon Mustard, Mayonnaise and Petite Rolls Bourbon Glazed Ham - 402

Serves approximately 50 people
Dijon Mustard, Citrus Mayonnaise and Petite Rolls
Add Soup and Salad - 673
Serves approximately 25 people
Choose One Salad: Fresh Mixed Greens Grated Carrots, Cucumbers, Tomatoes, Shredded Cheese with Assorted Dressings or Classic Caesar

Choose One Soup: Chicken Noodle, Tomato Basil, Vegetable Beef, Cheesy Broccoli or Chicken Wild Rice

[^0]Add a Second Soup Choice - 85

Let us know in advance if you have a special request or need a substitution.
We will do our best to accommodate your request.
161 Saint Anthony Ave, Saint Paul, MN 55103 www.capitolridgebuilding.com | 651-287-7678



[^0]:    * Plus Chef Attendant Fee of 150. Additional Chef Fee if over 50 people.

