BON APPÉTIT CATERING AT CARLETON COLLEGE

A MESSAGE FROM OUR TEAM

Whether you're ordering lunch for a meeting, afternoon snack break, or a five-course plated dinner – we offer the complete range of services to ensure your event is a stellar success. Our chefs are culinary all-stars, and they love making custom menus, as well as classic comforts, that are not just healthy and delicious, they're locally and humanely sourced.

Bon Appétit catering at Carleton College is committed to presenting foods that appeal to the palate and the eye. Our catering guides are thoughtfully designed to simplify your event planning and give you a feel for our fresh, contemporary menu and service options. Not finding what you are looking for? Use the guide as a starting conversation with our catering team as we are happy to customize a menu for your event.

CONNECT WITH US

We now have three convenient ways to place your catering order:

Online form: https://apps.carleton.edu/campus/dining_services/catering/request/ Email us at catering@carleton.edu

Contact the Catering Department at 507.222.4229

Please have your estimated number of guests, event name, start and end time, location, budget number and contact name when ordering. We ask that all catering requests be placed at least 10 business days prior to your event. We will do our best to accommodate short notice catering requests but cannot guarantee the availability of services or product. Last minute requests may be subject to additional charges and/or limited menu offering and customer pick up may be required.



To reserve a location for your event, visit the online room request page to request space at https://ems.ads.carleton.edu/virtualems/

Contact scheduling services 507.222.4443

Email: scheduling@carleton.edu

EVENT CONFIRMATION, GUARANTEES AND CANCELLATIONS

Final guest count guarantees must be received at least seven business days prior to the event. Billing of all food, equipment rental, taxes and service charges will be based on the guaranteed or the actual number of guests served, whichever is greater. All cancellations should be made within a reasonable notice no later than three business days prior to the scheduled event. A minimum of 50% service charge will be assessed if an event is cancelled with less than a three-business day notice. Cancellations less than 24 hours will be responsible for 100% of the total invoice.



PAYMENT AND BILLING

Upon confirmation of your event, you will receive a copy of the event order listing all estimated charges. You will be responsible to review the event order and to confirm all the details listed: event timeline, menu, quantities, budget number, etc. It is necessary that a signed contract be delivered to the Bon Appétit Catering Office for all college related events exceeding \$500.00. Final event billing is based on final attendance and any additions. Additional charges may be necessary for any additional rental items and/or labor over our usual staffing levels.

EVENT STAFF | LABOR CHARGES

Service Staff \$35.00 per hour, 4 hour minimum may apply Bartender \$45.00 per hour, 4 hour minimum, includes 1 hour of each set up and tear down Chef | Carver \$100.00 per hour, 3 hour minimum

ALCOHOLIC BEVERAGE SERVICE

Bon Appétit holds the Minnesota Liquor License for serving alcohol on the Carleton campus. All alcohol served on campus must be served and arranged through Bon Appétit. Please contact the catering office at 507.222.4229.

SALES TAX

Applicable local sales and liquor tax will be added to all food, beverage, labor charges and rental items.

LEFTOVER FOOD AND BEVERAGES

Due to Minnesota Health Department regulations and policies, all food and beverage are to be consumed on the premise during the scheduled event and removal of leftover food and beverage is prohibited. Food and beverage not consumed during the event become the property of Bon Appétit and cannot be removed from the event site. Bon Appétit does not offer to go boxes and items are not to be personally packaged from event spaces.

KNOW WHAT YOU ARE EATING



V | VEGETARIAN

Contains no meat, fish, poultry, shellfish or products derived from other sources but may contain dairy or eggs.



↓G | MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Made without gluten-containing ingredients. Please speak with a manager to learn how these items are prepared in our open kitchens that also handle gluten for other menu items.



VG | VEGAN

Contains absolutely no animal or dairy products.



FF | FARM TO FORK

Contains seasonal, minimally processed ingredients from a local farm, ranch, or fishing boat.



S | SEAFOOD WATCH

Contains seafood that meets the Monterey Bay Aquarium's Seafood Watch guidelines for commercial buyers.



H | HUMANE

Contains humanely raised meat, poultry, or eggs. Must be certified by a credible third-party animal welfare organization.

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BEVERAGES

\$15.75 per gallon

HOT BEVERAGES

Fresh Brewed Peace Coffee \$16.50 per gallon regular or decaffeinated

Assorted Equal Exchange Hot Teas \$1.55 each with hot water

Chai Tea \$15.25 per gallon Hot Chocolate \$15.75 per gallon

COLD BEVERAGES

Apple Cider

Iced Tea \$12.05 per gallon Lemonade \$12.05 per gallon Orange Juice \$15.50 per gallon Sparkling Punch \$17.25 per gallon **Bottled Fruit Juices** \$2.45 each Canned Soft Drinks \$1.30 each **Bottled Water** \$1.30 each Canned Still Water \$1.80 each Canned Bubly Sparkling Water \$1.80 each Water Service, Cambro \$30.00

BAKERY

All sold per dozen unless noted	
Fresh Baked Muffins	\$13.90
Mini Muffins	\$8.65
Assorted Pastries	\$13.60
Assorted Scones	\$16.80
Mini Scones	\$9.70
Bagels with One Whipped Cream Cheese	\$14.65
Filled Croissants	\$16.80
Assorted Biscotti	\$15.50
Mini Biscotti	\$8.30
Cinnamon Rolls	\$13.90
Caramel Rolls	\$13.90
Assorted Donuts	\$15.00
Fruit Filled Turnovers	\$14.65
Fresh Baked Cookies	\$11.00
Frosted Sugar Cookies	\$13.10
Decorated Cookies	\$16.00
Home-style Brownies	\$13.90
House-made Bars	\$13.90
Sweet Tooth Petites	\$19.40
Cupcakes	\$13.10
Decorated Cupcakes	\$16.00
10" Layer Cake	\$24.00 Each
Decorated 10" Layer Cake	\$30.00 Each

VEGAN AND MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

Fresh Baked Muffin ↓G	\$1.85 Each
Fresh Baked Cookie ↓ G, VG	\$1.55 Each
House-made Bar ↓G	\$1.85 Each

BREAKFAST BUFFETS

KNIGHTS

\$7.60 per person

10 person minimum, 1 hour

muffins, orange juice, fresh brewed peace coffee, assorted Equal Exchange teas

NEW YORKER

\$8.35 per person
10 person minimum, 1 hour
assorted bagels, trio of cream cheese, assorted jellies, seasonal fresh fruit bowl,
orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas

HEALTHY EXPRESS

\$7.60 per person

10 person minimum, 1 hour

house-made granola bars, individual yogurt cups, fresh fruit bowl

BUILD YOUR OWN BREAKFAST

\$13.35 per person
15 person minimum, 1 hour
muffins, orange juice, fresh brewed Peace coffee and assorted Equal Exchange tea
choice of 2

Cage-free scrambled eggs V, ↓G, H

Cage free scrambled eggs with cheese V, ↓G, H

House-baked biscuits with sausage gravy

House-baked biscuits with vegetarian sausage gravy V

Garden vegetable and Swiss cheese quiche V, H, FF

Three cheese quiche V

Spinach and goat cheese quiche V, H, FF

Ham and cheddar quiche FF

Bacon, onion, Swiss quiche H, FF

French toast with creamery butter and syrup V

Pancakes with creamery butter and syrup V

choice of 1

Applewood smoked bacon ↓G

Ferndale Market turkey sausage links ↓G, FF

Smoked ham ↓G

Pork sausage links $\downarrow G$

Vegetarian sausage patties V

choice of 1

Hash brown potatoes $\downarrow G$, VG

Roasted sweet potatoes \$\diamsilon G \, VG

Oatmeal with brown sugar and cinnamon \downarrow G , VG

Breakfast potatoes ↓G, VG

House-made granola and yogurt parfait $\downarrow G$, V

BREAKFAST A LA CARTE

15 person minimum		
Add a dish to your breakfast menu for an additional cost per person		
Smoked Bacon ↓G	\$3.20	
Pork Sausage Links ↓ G	\$2.40	
Ferndale Market Turkey Sausage Links ↓ G, FF	\$2.40	
Smoked Ham ↓G	\$2.40	
Vegetarian Sausage Patties V	\$3.20	
Breakfast Potatoes ↓ G, VG	\$2.10	
Breakfast Sweet Potatoes VG, ↓G	\$2.10	
Hash Browns VG, ↓G	\$2.10	
Fresh Fruit Bowl ↓ G, VG	\$3.10	
Whole Fruit	\$1.00 Each	
Fair Trade Banana	\$2.00 Each	
Boiled Cage-free Eggs V, ↓G	\$.80 Each	
Yogurt, Fruit, and Granola Parfaits V, \downarrow G	\$4.15 Each	
Overnight Oats V, ↓G	\$3.00	
FRITTATA MINIS ↓G		
minimum of 1 dozen of any variety		
frittata minis are priced per dozen		
Three Cheese V, ↓G	\$16.25	
Garden Vegetable V, ↓G	\$16.25	
Roasted Tomato and Herb V, \downarrow G	\$16.25	
Sausage and Cheddar \downarrow G	\$17.30	
Bacon and Swiss ↓G	\$17.30	

FROM THE DELI

SANDWICH BOARD

15 person minimum \$14.10 per person

sandwiches choice of 3

TURKEY

Roasted Ferndale Market Turkey FF chipotle mayonnaise, pepperjack cheese, lettuce, on multi grain Grilled Ferndale Market Turkey FF sundried tomato pesto, provolone cheese, lettuce, on ciabatta

CHICKEN

Chicken Caesar Wrap
grilled chicken breast, romaine lettuce, parmesan cheese, house-made Caesar dressing
Grilled Chicken Ranch
Swiss cheese, house recipe ranch dressing on ciabatta

BEEF

Roast Beef

provolone cheese, lettuce, house-made Italian dressing on soft French

Gochujang Glazed Beef Wrap
pickled daikon, shaved carrots, sesame marinated cucumbers, lettuce, sweet and smoky soy gochujang glaze

VEGETARIAN

Mediterranean Vegetable Wrap VG grilled vegetables, olives, cucumbers, & lemon hummus Roasted Red Pepper Hummus VG cucumber, tomato, spinach

sides choice of 2

Garden fresh green salad with one dressing ↓ G, VG
Creamy style coleslaw ↓ G, V
Caesar salad ↓ G, V
Garden pasta salad VG
Fruit salad ↓ G, VG
Quinoa tabbouleh ↓ G, VG
Kettle chips ↓ G, VG

BOX LUNCHES

BUILD YOUR OWN DELI

\$16.25 per person 15 person minimum includes lettuce, tomato, mustard, mayo

bread choice of 2

Spinach wrap

Multi grain

Soft French

meats and vegetables choice of 3

Oven roasted turkey ↓G, FF

House-roasted beef ↓G

Roasted vegetables ↓ G, VG

Smoked ham ↓G

Genoa salami ↓G

Classic tuna salad ↓G, S

Home-style egg salad ↓G, V

Dried cranberry chicken salad ↓G

Red pepper hummus ↓G, VG

cheese choice of 2

Swiss ↓ G

Cheddar ↓G

Provolone ↓ G

Pepper jack ↓ G

salad choice of 2

Garden fresh green salad with one dressing ↓G, VG

Creamy style coleslaw ↓G, V

Caesar salad \downarrow G,

Garden pasta salad VG

Fruit salad ↓G, VG

Quinoa tabbouleh ↓G, VG

Kettle chips ↓ G, VG

DELI BOX LUNCH

\$10.50

Includes potato chips, whole fresh fruit, fresh baked cookie, and bottled water bread choice of 3 – 1 per sandwich selection

Spinach wrap

Ciabatta

Multi grain

Soft French

sandwiches choice of 3

Roasted Ferndale Market turkey

chipotle mayonnaise, pepper jack cheese, lettuce FF

Grilled Ferndale Market turkey

sundried tomato pesto, provolone cheese, lettuce FF

Grilled chicken Caesar

romaine lettuce, parmesan cheese, Caesar dressing

Grilled chicken ranch

Swiss cheese, lettuce, ranch dressing

Roast beef

provolone cheese, lettuce, house-made Italian dressing

Roasted red pepper hummus

cucumber, tomato, spinach VG

Grilled vegetables

olives, cucumbers, and lemon hummus VG

EXECUTIVE BOX LUNCH

\$11.25

Includes composed salad, whole fresh fruit, fresh baked cookie and bottled water bread choice of 3 – 1 per sandwich selection Spinach wrap Ciabatta

Multi grain

Soft French

sandwiches choice of 3

Ferndale Market roasted turkey

bacon, cheddar cheese, avocado, lettuce, tomato, with a sweet and tangy aioli FF

Grilled chicken cobb

bacon, avocado, chopped romaine, blue cheese with a white balsamic reduction

Roast beef

sautéed peppers, caramelized onions, roasted tomato, spinach and boursin

Grilled vegetables

spinach queso fresco cheese, and smoky black bean hummus V

Roasted vegetables

artichoke, olives, mixed greens, goat cheese and a balsamic reduction V

Roasted red pepper hummus

grilled eggplant, lettuce, olive oil marinated carrots, mint and basil salad VG

Substitute bottled water

Canned still water \$1.25

Bubly sparkling water \$1.25

SUSTAINABLE EXECUTIVE BOX LUNCH

\$13.25

100% compostable Includes composed salad, whole fresh fruit, fresh baked cookie, and canned still water choices listed above

ENTRÉE SALADS PLATED OR BOXED

ENTRÉE SALADS

\$10.75 individually plated 10 person minimum, choice of 2 served with fresh baked roll and creamery butter

BOXED ENTRÉE SALADS

\$13.50 individually boxed

10 person minimum, choice of 2

served with fresh baked roll and creamery butter, baker select bar and bottled water

Caesar Salad V, ↓G upon request

romaine lettuce, house baked croutons, shredded parmesan cheese, Caesar dressing

Carleton Cobb Salad ↓G

romaine lettuce and field greens, smoked Oneota bacon, crumbled blue cheese, red onion, sweet corn, roasted apple, fresh tomato, herbed red wine dressing

Southwestern Salad ↓ G, V

romaine lettuce, black beans, grilled sweet corn, petite tomatoes, pickled onions, diced avocado, queso fresco cheese, with a cilantro lime vinaigrette

Strawberry Spinach Salad ↓G, V

spinach and mixed greens with seasonal berries, almonds, gorgonzola, shaved fennel, dried cranberries, raspberry vinaigrette

Chopped Power Salad \downarrow G, VG

spring mix, kale, red cabbage, tomato, radish, sweet potato, sunflower seeds, marinated chickpeas with a lemon sesame tahini dressing

Mediterranean Salad ↓G, V

spinach and arugula, roasted chickpeas, turmeric roasted cauliflower, red pepper, cucumber, petite tomatoes, olives, red onion, feta cheese, with a Greek dressing

add to entrée salads choice of 1 protein per salad choice

Chicken breast \$2.65

Tofu \$2.60

Shrimp \$4.40

Salmon \$4.40

Grilled steak \$4.45

SALAD BAR BUFFET

\$18.25 per person

20 person minimum

Spring greens, smoked ham, grilled julienned chicken, broccoli, shredded cheese, cucumbers, tomato, carrot, diced egg, sunflower seeds, croutons, ranch and vinaigrette dressing, breadsticks

BOWLS

Individually pre-packaged for those on the go

10 person minimum, choice of 2

Grilled Steak Bowl ↓G

\$14.65

grilled chimichurri rubbed steak, brown rice, shaved brussels sprouts, roasted red peppers, grilled corn, grape tomatoes, feta cheese, chimichurri dressing

Korean Spiced Grilled Chicken Bowl

\$13.60

sweet soy marinated chicken breast, cucumbers, carrots, scallions, basil, Napa cabbage, soba noodles, gochujang vinaigrette

Grilled Wild-caught Salmon Couscous Bowl

\$14.65

pan roasted salmon with couscous, cucumber, arugula, feta, and a yogurt dressing

Falafel Bowl ↓ G, V

\$10.75

chickpea falafel, torn romaine, lettuce, red bell pepper, feta, cucumber, sweet onion, cucumber yogurt sauce

Spring Roll in a Bowl ↓ G, VG

\$10.75

roasted sesame tofu with rice noodles, Napa and purple cabbage, red pepper, shredded carrot, pea pods tossed in a sweet chili vinaigrette

KNIGHT'S SPECIAL BUFFETS

20 person minimum

Buffets will be set outside of meeting room where guests will be seated beverages will be at a station for self service no substitutions

CHILI AND CORNBREAD

\$13.25

Ferndale Market turkey and white bean chili \downarrow G Vegetarian roasted corn and black bean chili \downarrow G, VG Shredded cheddar cheese, sour cream, chopped onions Garden salad with vinaigrette dressing \downarrow G, VG Cornbread muffins

BAKED POTATO BAR ↓ G

\$11.75

butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion, green salad with red wine vinaigrette

MACARONI AND CHEESE BAR

\$13.50

shredded chicken, cheddar cheese, bacon, steamed broccoli, green onion, mushrooms, green salad with vinaigrette dressing \downarrow G VG

BUILD A BLUE PLATE

20 person minimum

select one entree and one side, \$14.25 select two entrees and two sides, \$15.25

Buffets will be set outside of meeting room where guests will be seated any added beverages will be at a station for self service no substitutions

ENTRÉES

Pan-fried chickpea cakes

with an apricot chutney ↓G, VG

Spicy potato curry

with garbanzo beans, peas, and tomatoes ↓G, VG

Garden quinoa loaf

with a roasted tomato sauce \$\diamsilon G, VG

General Tso's tofu ↓G, VG

Cavatappi primavera- pasta spirals

with seasonal vegetables in a mushroom sauce VG

Roman style baked polenta

with mozzarella, roasted tomatoes and basil ↓G, V

Baked macaroni and cheese v

Roasted Ferndale Market turkey

with caramelized apples and onions in a pan jus \downarrow G

Honey citrus baked chicken with pan jus ↓ G

Parmesan crusted chicken with a tomato puree \downarrow G

Caprese chicken

balsamic seared chicken with roasted petite tomatoes basil and fresh mozzarella \downarrow G

Grass-fed beef meatloaf

with mushroom sauce ↓G

Beef pot roast

with roasted carrots and pan gravy \$\diamsG\$

Seared salmon

with a dill cream sauce ↓G, S

BLUE PLATE SIDES

Caesar salad ↓G, V

Garden salad with vinaigrette dressing ↓ G, VG

Steamed broccoli ↓G, VG

Seasonal roasted vegetables ↓ G, VG

Mushroom quinoa pilaf ↓G, VG

Minnesota wild rice pilaf ↓ G, VG

Steamed jasmine rice ↓ G, VG

Roasted red potatoes ↓G, VG

Roasted sweet potatoes ↓G, VG

select 1

Dinner rolls and creamery butter

Cornbread muffins

Breadsticks

select 1

Apple crisp ↓G

Key lime bar

Seasonal cobbler

Caramel cheesecake bar

Frosted pumpkin bar

Assorted bars

Assorted cookies

APPETIZER DISPLAYS

Cheese and Baguette V

selection of domestic cheeses, sliced French baguette 10-15 servings\$31.80 20-30 servings \$63.60 40-50 servings \$95.40

Artisanal Cheeses V

selection of cheeses from local and regional artisans, sliced baguette, and crackers 20-30 servings \$100.00 40-50 servings \$190.00

Fresh Fruit ↓G, V

selection of cut fruit with honeyed yogurt 10-15 servings \$37.00 20-30 servings \$74.00 40-50 servings \$111.00

Taste of the Mediterranean V

roasted vegetables, marinated olives, hummus, pepperoncini, marinated feta cheese, roasted red pepper-garlic sauce and fried pita points 20-30 servings \$68.90 40-50 servings \$137.80

Green Grocer ↓G, V

selection of fresh vegetables, creamy dill dressing small serves 25 \$53.00 large serves 50 \$106.00

Hummus Trio VG

traditional, roasted zucchini, and red pepper hummus with grilled flatbread small serves 25 \$68.90 large serves 50 \$137.80

Pinwheel Trio

Ferndale Market turkey chipotle mayonnaise, pepper jack cheese roast beef provolone cheese, herbed aioli red pepper hummus cucumber, tomato, carrot VG small serves 25 \$68.90 large serves 50 \$137.80

Charcuterie Display

cured meats, seasonal pickled vegetables, moustarda, chutney, and sliced baguette small serves 25 \$100.00 large serves 50 \$190.00

COLD HORS D'OEUVRES

Hors d'oeuvres sold by 25 or 50 pieces

Sweet Potato Petals ↓G, VG

\$43.00, \$86.00

sweet potato petals filled with a black bean hummus topped with tomato jam

Phyllo Tartlet V

\$37.80, \$75.60

brie and wine poached pears in a phyllo shell

Caprese Skewer ↓ G, V

\$37.80, \$75.60

sweet basil, fresh mozzarella, petite tomato, and balsamic reduction

Mekong Spring Rolls VG

\$37.80, \$75.60

rice paper, cellophane noodles, hoisin sauce, and shredded vegetables with a sweet and spicy dipping sauce

Bruschetta Crostini VG

\$32.50, \$65.00

fresh tomato, sweet basil tossed in olive oil on a toasted crostini topped with balsamic reduction

Asparagus Spears ↓ G

\$43.00, \$86.00

prosciutto wrapped grilled asparagus with a balsamic reduction

Goat Cheese Stuffed Dates ↓G

\$46.25, \$92.50

goat cheese stuffed dates wrapped in Hidden Streams bacon

Shrimp and Pea Crostini

\$43.00, \$86.00

toasted crostini topped with sweet pea puree and marinated shrimp

Salmon and Cucumber Bite ↓ G

\$43.00, \$86.00

smoked salmon on a crisp cucumber with Boursin cheese

WARM HORS D'OEUVRES

Hors d'oeuvres sold by 25 or 50 pieces

Spanakopita V

\$43.00, \$86.00

spinach and feta wrapped in phyllo dough

Teriyaki Chicken Skewers ↓ G

\$48.25, \$96.50

teriyaki seasoned chicken with sesame and scallion

Beef Bulgogi Phyllo Cups

\$48.25, \$96.50

Korean barbecue glazed beef with scallion and cilantro

Bacon Wrapped Shrimp ↓G, S

\$53.50, \$107.00

maple glazed bacon wrapped shrimp served with rooster mayo

Chicken Blue Bites ↓ G

\$48.25, \$96.50

grilled chicken with creamy blue cheese, wrapped in maple infused bacon

Honey Sriracha Chicken Wonton Cups

\$48.25, \$96.50

Herbed Vegetable Fritter ↓G, VG

\$37.80, \$75.60

with green chutney

PLATED ENTRÉES

Includes seasonal salad and fresh baked dinner rolls with creamery butter

Grilled Butter Chicken ↓G

\$19.40

tandoori spiced, yogurt and tomatoes braised with wilted spinach, steamed basmati rice

Herb Roasted Wing Tip Breast of Chicken ↓G

\$20.50

with roasted asparagus, crisp smashed fingerling potatoes and lemon pan jus

Braised Short Ribs ↓ G

\$29.25

red wine demi-glace, crispy shallots, with herbed buttermilk mashed potatoes, garlic and lemon zest sautéed green beans

Grilled Tenderloin ↓G

\$42.00

grilled mushrooms, tomato compound butter, parmesan and cheesy potato aligoté, roasted brussels sprouts with golden raisins

Grilled Wild Salmon ↓ G, S

\$25.50

parsley and lemon gremolata, roasted red pepper, artichoke potato confit, grilled asparagus

Pan Roasted Salmon ↓G, S

\$25.50

ginger mirin glazed, brown sugar soy whipped sweet potatoes, miso roasted vegetables

Garlic Lemon Asparagus Risotto ↓G, V

\$18.10

parmigiano Reggiano cheese, roasted cherry tomatoes

Chickpea and Vegetable Tagine VG

\$18.10

apricot couscous

BUFFET SELECTIONS

20 person minimum on all buffets

ALL AMERICAN PICNIC

\$18.90

Cheese, lettuce, tomato, onions, pickles, rolls, and condiments Grass-fed beef hamburgers \downarrow G Malibu vegan burgers VG Grilled chicken breast \downarrow G Red wine vinegar-based potato salad \downarrow G, VG Coleslaw \downarrow G, V Potato chips \downarrow G, VG

FEAST FROM THE EAST

\$21.00

General Tso chicken \downarrow G Pan-fried sesame garlic tofu \downarrow G, VG Vegetable fried rice \downarrow G, V Herb and green salad with sweet chili lime dressing \downarrow G, VG Grilled flatbread, fresh chilies, cilantro leaves V

DISHES OF INDIA

\$21.00

Chicken tikka \downarrow G Vegetable sweet potato curry \downarrow G, VG Coconut basmati rice \downarrow G, VG Green beans with paneer \downarrow G, Cucumber, onion, and tomato salad V, \downarrow G, VG Cucumber raita \downarrow G, V Naan VG

Smoked chipotle grilled chicken ↓G

TAQUERIA

\$19.40

Adobo grilled vegetables \downarrow G, VG Corn tortilla \downarrow G, VG Flour tortillas VG Spanish rice \downarrow G, VG Mixed green salad with chiles, cucumbers, tomatoes with tequila dressing \downarrow G, VG Pico de gallo and roasted tomato salsa \downarrow G, VG Sour cream, shredded lettuce, shredded cheese, green onions

WESTERN MEDITERRANEAN

\$22.55

Grilled tomato rosemary wild-caught salmon with a lemon butter sauce \downarrow G, S Roasted chicken breast with a roasted red pepper cream sauce \downarrow G Saffron rice pilaf \downarrow G, VG Sautéed summer squash and carrots with oven roasted cherry tomatoes \downarrow G, VG Green salad with cucumber, tomato, and red wine vinaigrette \downarrow G, VG Feta cheese, tzatziki, and warm pita bread V

HEARTLAND PRAIRIE

\$20.50

Citrus roasted Ferndale Market turkey breast with pan jus \downarrow G, FF Thyme roasted tofu with a cranberry apple chutney \downarrow G, VG Herb roasted Yukon potatoes, sweet potatoes and butternut squash \downarrow G, VG Steamed green beans \downarrow G, VG Mixed green salad with tomato, cucumber and buttermilk dressing \downarrow G, V Assorted dinner rolls and creamery butter

TOUR OF ITALY

\$18.90

Baked lasagna with Italian sausage FF
Fettuccini with alfredo sauce V, FF
Roasted zucchini and tomatoes ↓G, VG
Mesclun green, spinach and balsamic vinaigrette ↓G, VG
Caprese salad with basil, mozzarella, and tomatoes ↓G, V
Fresh baked breadsticks

NUTTING HOUSE

\$29.95

Seasonal greens, shaved carrots, fennel beets, cucumbers, radish, Dijon vinaigrette \downarrow G, VG Grilled tenderloin with brandy peppercorn sauce \downarrow G Braised portobello \downarrow G, VG Rosemary glazed baby carrots \downarrow G, VG Shallot tarragon roasted potatoes \downarrow G, VG Assorted dinner rolls with creamery butter

TASTE OF MINNESOTA

\$23.65

Wingtip chicken breast with cranberry chutney \downarrow G Mushroom tater tot hot dish \downarrow G, VG Minnesota wild rice \downarrow G, VG Green top carrots \downarrow G, VG Green salad, tomato, cucumber, and buttermilk dressing \downarrow G, V Assorted dinner rolls with creamery butter

DESSERT SELECTIONS

\$4.50 each

Vanilla Cheesecake V

fresh berries

Apricot Glazed Fruit Tart V

sweet pastry cream

House-made Apple Crisp \downarrow G, V

vanilla whipped cream

Chocolate Decadence Torte ↓G, V

sea salt caramel sauce

Limoncello Cake V

raspberry mascarpone, lemon curd

Mocha Layer Cake V

espresso whipped cream, chocolate curls, and chocolate caraque

Blackberry Bundt Cake VG

basil coulis

Lemon Panna Cotta ↓G

sugar rim and candied lemon peel

SNACKS

10 person minimum

Granola Bars ↓G, VG

\$2.25

individually wrapped

House-made Trail Mix ↓G, VG

\$3.50

peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces,

dried cranberries

Sweet and Salty V

\$2.85

equal measures of trail mix, goldfish, and dry fruit

Yogurt, Fruit, and Granola Parfaits ↓G, V

\$4.15

SNACK CUPS

15 person minimum

Meat and Cheese Protein Cup ↓ G

\$4.95

salami, cheese, dried fruit

Vegetarian Antipasto ↓G, V

\$3.95

marinated olives and artichoke, pesto mozzarella, balsamic roasted vegetables

Vegan Antipasto ↓G, VG

\$3.75

marinated olives and artichokes, balsamic roasted vegetables, herbed chickpeas

Mixed Berry Cup with House-made Granola Clusters & G, VG

\$3.75

Marinated Melon Cup ↓G, VG

\$3.75

NOTES

BON APPÉTIT

food service for a sustainable future ®