

HOTEL LANDING



MEETINGS & EVENTS

925 Lake Street Wayzata, MN 55391 | (952) 777-7900 | info@thehotellanding.com

General Information Terms & Conditions

GUARANTEES FOR MEAL FUNCTIONS

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. three business days prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overage above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee.

SERVICE CHARGE AND SALES TAX

All food and beverage related charges are subject to applicable Minnesota state and local taxes, currently 8.525% on food related items and 11.025% on beverage related items (or the prevailing tax rate in effect at the time of the event). A Taxable Service Charge of 16.25% will be added to all food and beverage banquet and conference charges and will be given in its entirety to the banquet service personnel. This service charge is not a gratuity. In addition, there is a Taxable 7.75% Administrative Fee. This fee is to be retained by the hotel and does not represent a tip, gratuity or service charge for wait staff employees, service employees, or service bartenders. Please note that state and local taxes are subject to change and that the prevailing rates will be imposed when the event occurs.

MENU

Menu selection is required three weeks prior to the event date. All events that are booked less than three weeks before the event date will require menu selections and set-up arrangements at the time of booking. The hotel reserves the right to charge an additional fee of \$150.00 for changing the menu selection after the Chefs have begun ordering & food preparation per specifications on the Banquet Event Order (BEO).

ROOMING LISTS

If you are providing the hotel with a rooming list for overnight guests, please provide the guest name, arrival date, departure date, room type and billing method, by the contracted cut-off date in Excel format. If the rooming list is not provided by the cut-off date, any guest rooms held for events will be released to the general inventory for re-sell opportunities.

DECOR

The Hotel Landing requests that you consult with your Event Manager in regard to displays, decorations and outside vendor equipment rentals. Items may not be attached to any stationary walls, windows, ceiling or doors.

PARKING

Parking in The Hotel Landing attached parking ramp is available complimentary for day event guests. Overnight parking is offered at a charge.

PACKAGE DELIVERIES

We require a delivery fee of \$5.00 per box to the assigned event area or meeting room. Any materials shipped to the Hotel may not arrive more than 2 days prior to the event and must be removed from the Hotel within 2 days following the event. All materials must bear the name of the organization and addressed to the on-site contact's name with the date and name of the event.

VENDOR LOAD-IN & LOAD-OUT

Vendors are required to load-in and load-out from the Hotel parking ramp or the Lake Street Event Center street level entrance. Prior authorization from the Event Manager is required to reserve parking on Lake Street and requires specific load-in and load-out times.

ENTERTAINMENT

Your entertainment must abide by Hotel rules regarding volume of sound and playing times. For common courtesy and comfort of all participants and the local community, functions with entertainment must end at 12:00 midnight. Doors and balconies must be closed after 10:00 PM. If your function is held indoors, and your entertainment requires any special set up or electrical requirements, it is important that the Hotel is advised no later than 72 hours prior to the event. If any needs require additional arrangements, you will be billed accordingly.

OUTSIDE FOOD AND BEVERAGE

No outside food or beverage may be brought into the banquet and catering rooms except for wedding cakes.

ADDITIONAL SERVICES/VENDORS

The Hotel does reserve the right to refuse access to certain vendors whose performance standards are not in keeping with those of The Hotel Landing. To avoid any complications in this regard, please check with the Catering Manager in charge of the function prior to contracting with your outside service providers.

CAKE CUTTING

There is a \$5.00 per slice cake cutting fee and a 24% service fee.



CONTINENTAL

Includes La Colombe Regular & Decaffeinated Coffee, and Organic Hot Tea

ON THE MOVE | 36

Fresh Orange Juice
Fruit & Yogurt Parfaits
Fresh Sliced Fruit & Berries
Assorted Fresh Baked Scones

EARLY RISER | 39

Fresh Orange Juice
Seasonal Fruit Smoothies
Fresh Sliced Fruit & Berries
Breakfast Pastries
Hard Boiled Eggs

BUFFET

Includes La Colombe Regular & Decaffeinated Coffee, and Organic Hot Tea

WAYZATA | 46

Fresh Orange & Grapefruit Juices
Breakfast Pastries
Fresh Sliced Fruit & Berries
Fruit & Yogurt Parfaits
Scrambled Eggs with Chives
Crispy Hashbrowns
Applewood Smoked Bacon *or*
Maple Pork Sausage Links

LAKESIDE | 50

Fresh Orange & Grapefruit Juices
Breakfast Pastries
Fresh Bagels, Honey, Chive Cream
Cheese, Fruit Preserves, Butter & Jams
Fresh Sliced Fruit & Berries
Fruit & Yogurt Parfaits
Mini Spinach & Tomato Frittatas
Crispy Hashbrowns
Applewood Smoked Bacon
& Maple Pork Sausage Links

LANDING | 59

Fresh Orange, Grapefruit
& Cranberry Juices
Assorted Breakfast Pastries
Fresh Bagels, Honey, Chive Cream
Cheese, Fruit Preserves, Butter & Jams
Fresh Sliced Fruit & Berries
Fruit & Yogurt Parfaits
Eggs Benedict Bake
Potatoes O'Brien
Applewood Smoked Bacon &
Maple Pork Sausage Links
Belgian Waffles with Whipped
Cream, Minnesota Maple Syrup
& Berries

Buffets are designed to properly accommodate a minimum of 12 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing.

ENHANCEMENTS

*Stations Require Chef Attendant, \$200 Fee; One Chef per 25 Guests; Maximum 2 Hours of Service
12 Guest Minimum for Enhancements & Stations*

STEEL CUT IRISH OATMEAL | 8

PER PERSON

Fresh Fruit, Berries, Dried Fruit,
Local Honey, Maple Syrup, Cream,
Brown Sugar, Chocolate Chips

FRITTATA | 8

PER PERSON

Select One:

Honey Ham, Cheddar, Bell Pepper
Heirloom Tomato, Asparagus, Basil, Parmesan
Mushroom, Spinach, Gruyère Cheese, Bacon

BREAKFAST SANDWICHES | 10

EACH

Select Two:

Croque Madame

Fried Egg, Country Ham, Gruyere Cheese, Multigrain

Vegetarian Sandwich

Egg White, Spinach, Gruyere Cheese, Multigrain

Chorizo Breakfast Burrito

Scrambled Eggs, Hashbrowns, Tomato, Sharp Cheddar Cheese

Substitute Gluten Free Bun | \$3 each

OMELET STATION | 18

PER PERSON, CHEF ATTENDED

Made to Order Omelets:

Bacon, Sausage, Ham, Shrimp,
Onion, Peppers, Tomatoes, Asparagus,
Mushrooms, Spinach, Broccolini,
Cheddar Cheese, Swiss Cheese,
Goat Cheese, and Hollandaise Sauce

WAFFLE STATION | 16

PER PERSON, CHEF ATTENDED

Belgian Waffles, Whipped Cream,
Mixed Berries, Sliced Bananas, Maple
Syrup, Preserves, Whipped Butter,
Chocolate Chips and Chocolate Sauce

AVOCADO TOAST BAR | 20

PER PERSON, CHEF ATTENDED

Mashed Avocado, Sliced Bread/Crostini,
Arugula, Pickled Red Onions, Basil,
Tomato Slices, Cucumber Slices,
Sliced Radishes, Everything Seasoning,
Crumbled Feta, Goat Cheese,
Bacon Bits, Balsamic Glaze,
Sliced Hard Boiled Eggs

Add Lox | \$6 per person

WAYZATA BRUNCH BUFFET | 68

Includes La Colombe Regular & Decaffeinated Coffee, and Organic Hot Tea

MAINS + SIDES

Fresh Orange & Grapefruit Juices
Breakfast Pastries
Fresh Sliced Fruit & Berries
Eggs Benedict with Smoked Ham
Crispy Hashbrowns
Applewood Smoked Bacon
Breakfast Sausage Links
Cinnamon French Toast, Minnesota Maple Syrup
Spinach, Ham & Swiss Frittata
Roasted Garlic Cheddar Crusted Chicken
Roasted Brussels Sprouts in Creamy Alfredo Sauce

DISPLAY

SELECT ONE

Cold Smoked Salmon

*Plain Bagels, Capers, Sliced Red Onion,
Sliced Tomatoes, Cream Cheese*

Charcuterie

*Cured Meats & Salami, Midwestern Artisan Cheeses,
House Pickled Vegetables, Mustards, Crostini*

SALAD

SELECT ONE

Classic Caesar Salad

*Romaine Lettuce, Parmesan Cheese, Ciabatta Croutons,
House Made Caesar Dressing*

Mixed Green Salad

*Mixed Greens, Heirloom Cherry Tomatoes, Sliced Onion,
Sliced Radish, Champagne Vinaigrette*

Buffets are designed to properly accommodate a minimum of 20 guests or more. Should an event's guarantee be less, a \$20.00 surcharge per person will be added to the buffet price. Custom Buffets will reflect market pricing.

THE BAR

\$200 Bartender Fee, One Bartender per 50 Guests, Minimum of 20 Guests per Bar

BLOODY MARY BAR | 15

Tito's Vodka
Bloody Mary Mix
Garnishes:
*Lemon, Lime, Celery Sticks, Pickle, Beef Sticks, Olives, Cheese
Cube Skewer and Hot Sauce*

MIMOSA BAR | 15

Jaume Serra Christalino Cava
Orange Juice, Cranberry Juice, Pineapple Juice
Fresh Berries

BREAKS

Priced Per Guest; 30 Minutes of Service

FRESH START | 19

Seasonal Fruit Smoothies
Oven Roasted Almonds
Breakfast Pastries

MID-MORNING | 22

Whole Fresh Fruit
Chobani® Yogurt
House Baked Scones
KIND® & Power Bars

WELL BEING | 17

Fresh Garden Vegetables
Dill Vegetable Dip
Grilled Pita Bread
Hummus

DESSERT BAR | 16

Assorted House Baked Cookies
House Baked Dessert Bars
Milk

POWER BREAK | 20

KIND® & Power Bars
Chocolate Covered Almonds
Yogurt Covered Pretzels
Cheese Sticks

CHIPS & DIP | 15

Tortilla Chips
Pico de Gallo
Roasted Tomato Salsa
Fruit Salsa
Add-Ons:
Guacamole | 5

Warm Queso Dip | 5

Loaded Warm Queso Dip | 10

*Toppings: black olives, jalapenos,
green onions, and ground beef*

ENERGY | 22

Assorted Mixed Nuts
925 Granola
Assorted Candies
Gummy Bears
Pretzels
Dried Fruits

BISTRO BOXES

Priced Per Guest

#1 APPLE & PEANUT BUTTER | 17

Apple Slices with Peanut Butter
Cucumber Slices
Sliced Brie Cheese
Pepperoni Slices

#2 HUMMUS AND PITA CHIP | 15

Toasted Almonds
Hummus with Pita Chips
Radishes and Snap Peas
Sliced English Cucumbers

#3 LOX AND BAGEL CHIP | 18

Lox with Dill Dip
Bagel Chips
Sliced Cucumbers
Hard Boiled Eggs

#4 SALAMI AND CHEESE | 16

Salami
Cubed Cheese
Grapes
Cherry Tomatoes
Gourmet Crackers

a la carte menu

ON CONSUMPTION

BEVERAGES

La Colombe Regular & Decaffeinated Coffee	\$90 per gallon
Organic Hot Tea	\$80 per gallon
Lemonade	\$80 per gallon
Iced Tea	\$80 per gallon
Fruit Juice	\$80 per gallon
Bottled Still Water	\$6 each
Bottled Sparkling Water	\$6 each
Sodas <i>Coke, Diet Coke, Sprite</i>	\$5 each

SNACKS

Power Bars	\$7 each
KIND® Bars	\$6 each
Assorted Candy Bars	\$5 each
Assorted Chips, Pretzel & Popcorn Bags	\$4 each
Individual Trail Mix	\$4 each
Individual Mixed Nuts	\$6 each

PRE-ORDER

FRESHLY BAKED

	1/2 DOZEN	DOZEN
Scones Blueberry, Chocolate, Plain	\$27	\$54
Bagels Butter, Jams, Cream Cheese	\$27	\$54
Assorted Breakfast Pastries & Croissants	\$27	\$54
Gluten Free Muffins Chocolate, Blueberry	\$27	\$54
House Baked Cookies	\$27	\$54
House Baked Dessert Bars	\$27	\$54

HEALTHY CORNER

Chobani® Yogurt	\$48 per dozen
Fruit & Greek Style Yogurt Parfaits	\$9 each
Whole Fresh Fruit	\$30 per dozen
Fresh Cut Fruit Cups	\$60 per dozen
Fresh Fruit Kabobs	\$75 per dozen



PLATED LUNCH | 54

Priced Per Guest; Three Courses. Includes La Colombe & Decaffeinated Coffee, Organic Hot & Iced Teas

FIRST COURSE

SELECT ONE

Creamy Chicken Wild Rice Soup

Soup du Jour

Classic Caesar Salad

*Romaine Lettuce, Parmesan Cheese, Ciabatta Croutons,
House Made Caesar Dressing*

Mixed Green Salad

*Mixed Greens, Heirloom Cherry Tomatoes, Sliced Onion,
Sliced Radish, Champagne Vinaigrette*

SECOND COURSE

SELECT UP TO TWO

Beef Bolognese

Pappardelle Pasta, Pecorino Romano

Grilled Flank Steak

Burgundy Demi Glaze, Pommes Puree, Seasonal Vegetables

Seared Bone in Chicken

Potato Gnocchi, Peas and Mushrooms

Grilled Salmon

*Parmesan Basil Risotto, Roasted Tomato Butter, Seasonal
Vegetables*

Wild Rice Meatloaf

Mashed Potatoes, Seasonal Vegetables

Porcini and Truffle Mushrooms Ravioli

THIRD COURSE

Chef's Choice Dessert

Pre-order your group's plated lunch by selecting one first course for everyone, then up to two entrees for your guests to choose from. The quantity of each entrée must be submitted to your event manager three working days prior to your event.

BOXED LUNCH | 43

*Priced Per Guest. Includes Whole Fresh Fruit, Bag of Chips, Side, House Baked Cookie, & Water Bottle.
Gluten Free Bread Available with Advanced Notice.*

SANDWICHES, WRAPS, & SALADS

SELECT THREE

Roast Beef Sandwich

Swiss, Horseradish Sauce, Local Greens, Milk Bun

Country Ham & Aged Cheddar

Herbed Aioli, Local Greens, Multigrain Bread

Turkey Club

Cranberry Cream Cheese Spread, Multigrain Bread

Tuna Salad Croissant

*Celery, Hard Boiled Eggs, Red Onion, Sliced Tomato,
Lettuce, Mayonnaise*

Pulled Chicken Caesar Wrap

*Classic Caesar, Roma Tomato, Romaine Hearts,
Parmesan Cheese, Spinach Tortilla*

Ultimate Roasted Veggie Wrap

*Grilled Eggplant, Zucchini, Onions, Peppers,
Pesto Lemon Vinaigrette, Spinach Tortilla*

925 Veggie Chopped Salad (gf, df)

*Grilled Asparagus, Avocado, Roasted Beets, Heirloom
Tomatoes, Cucumbers, Artichokes, Wild Rice, Carrots,
Crisp Chickpeas, Lemon Vinaigrette*

Mediterranean Chopped Salad with Chicken

*Olives, Chickpeas, Cucumber, Heirloom Tomato,
Artichoke, Feta, Greek Vinaigrette*

SIDES

SELECT ONE

Potato Salad

Celery, Red Onion, Creamy Dill Dressing

Field Greens

Assorted Seasonal Vegetables, Croutons, Balsamic Vinaigrette

Dressing Pasta Salad

Cucumber, Sweet Onion, Tomato, Parmesan, Italian Dressing

BUFFET LUNCH

Served with La Colombe Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

DELI | 44

BUILD YOUR OWN

Creamy Chicken Wild Rice Soup
or Soup du Jour

925 Green Salad

*Field Greens, Cherry Tomato, Cucumber, Red Onion, Radish,
Buttermilk Dill Dressing & Balsamic Vinaigrette*

Whole Grain Mustard Potato Salad

925 Coleslaw

Sliced Honey Ham, Smoked Turkey, Roast Beef
Cheddar, Swiss, Provolone

Lettuce, Tomato, Onion, Pickles

Mayonnaise, Dijon Mustard, Whole Grain Mustard

Multigrain Bread, White Bread, Marble Rye

Kettle Potato Chips

House Baked Assorted Cookies & Bars

FARMHOUSE | 51

House-Baked Artisan Bread & Local Creamery Butter

Chicken Noodle Soup

Farmer Salad

*Mixed Greens, Asparagus, Tomato, Radish,
Buttermilk Dill Dressing*

Stuffed Peppers

Lentils & Rice, Tangy Tomato Sauce

Roasted Turkey with Pan Gravy

Mashed Yukon Gold Potatoes

Honey Maple Butter Carrots

Strawberry Shortcake

SANDWICH | 48

PREPARED

Creamy Chicken Wild Rice Soup
or Soup du Jour

Farmer Salad

*Mixed Greens, Asparagus, Tomato, Radish,
Buttermilk Dill Dressing*

925 Coleslaw

SELECT THREE

Sliced Roast Beef Sandwich

Swiss, Horseradish Sauce, Local Greens, Milk Bun

Tuna Salad Croissant

*Celery, Hard-Boiled Eggs, Red Onion,
Sliced Tomato, Lettuce, Mayonnaise*

Turkey Club

Cranberry Cream Cheese Spread, Multigrain Bread

Ultimate Roasted Veggie Wrap

*Grilled Eggplant, Zucchini, Onions, Peppers,
Pesto Lemon Vinaigrette, Spinach Tortilla*

Pulled Chicken Caesar Wrap

*Classic Caesar, Roma Tomato, Romaine Hearts,
Parmesan Cheese, Spinach Tortilla*

Kettle Potato Chips

House Baked Assorted Cookies & Bars

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BUFFET LUNCH

Served with La Colombe Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

FRESH CHOICE | 56

House-Baked Artisan Bread & Local Creamery Butter
Garden Vegetable Soup
Citrus Arugula Salad
*Arugula, Fennel, Grapefruit, Mandarin Oranges, Onions,
Grape Tomatoes, Champagne Vinaigrette*
Tri-Colored Quinoa Succotash Salad
Grilled Chicken Breast
Roasted Tomatoes, Herb Jus
Minnesota Wild Rice Pilaf
Asparagus & Baby Carrots Blend
Fresh Fruit Kabobs with Yogurt Dip

ROMAN FEAST | 56

Brick Oven Garlic Bread
Italian Sausage Tortellini Soup
Bibb Lettuce Salad
*Gorgonzola, Olives, Roasted Peppers, Heirloom Tomatoes,
Sherry Vinaigrette*
Chicken Breast
Mushroom Marsala Sauce
Parmesan Panko Crusted Tilapia
Herb Remoulade
Spinach Risotto
Wild Mushroom & Tomato Bruschetta
Tiramisu

SOUTHWEST | 53

House-Baked Artisan Bread & Local Creamery Butter
Chicken Tortilla Soup
Corn, Chili Peppers, Onions, Beans, Cilantro, Roasted Tomatoes
Santa Fe Garden Salad
*Greens, Tomato, Avocado, Corn, Monterey Jack Cheese,
Fried Corn, Tortilla Strips, Southwest Ranch Dressing*
Fire Roasted Corn Black Bean Compound Salad
Monterey Chicken Breast
Manchego Cheese, Cilantro, Avocado, Relish, Guajillo Sauce
Tortilla Crusted Cod
Pico de Gallo
Spanish Rice
Roasted Zucchini & Squash
Cotija Cheese
Cinnamon Sugar Churros
Chocolate Dipping Sauce

SALAD BAR ENHANCEMENT | 25

Arugula, Spring Greens & Romaine Lettuce
Tomatoes, Red and Green Peppers, Cucumbers,
Radishes, Garbanzo Beans, Red Onion,
Carrots, Artichokes, Beets
Focaccia Croutons, Walnuts
Buttermilk Blue Cheese, Parmesan
Balsamic Vinaigrette, Lemon Vinaigrette,
Caesar Dressing
Add Chicken | \$8 per person
Add Steak | \$15 per person

PLATED DINNER

*Priced Per Guest; Three Courses. Served with House Baked Artisan Bread, Local Creamery Butter, La Colombe & Decaffeinated Coffee, Organic Hot & Iced Teas. When selecting multiple entrées, the highest priced entrée will prevail for all selected entrées.
Final entrée counts due 3 days prior to event. 12 Guest Minimum*

MAIN COURSE

SELECT THREE

CHICKEN

Chicken Roulade | 69

Spinach Pancetta Mushroom Stuffed Chicken, Smoked Tomato Butter Sauce, Creamy Polenta, Wilted Greens

Lemon Chicken Breast | 70

Olive, Caper, Artichoke, Tomato Relish, Parmesan Roasted Red Potatoes, Grilled Broccoli

Herb Chicken Breast | 71

Wild Mushroom Pan Jus, Whipped Yukon Potatoes, Roasted Haricot Vert

BEEF

Braised Beef Short Rib | 79

Demi-Glace, Parmesan Mashed Potatoes, Brussels Sprouts

Grilled Beef Tenderloin | 79

Wild Mushrooms, Demi-Glace, Smashed Baby Red Potatoes, Grilled Asparagus

Stuffed Flank Steak with

Prosciutto, Asparagus, & Gorgonzola | 79

Port Wine Demi-Glace, Parmesan Risotto, Honey Roasted Carrots

Pan Seared Beef Tenderloin | 83

Béarnaise, Roasted Fingerling Potatoes, Tri-Color Carrots

DUET

Beef Tenderloin & Chicken Roulade | 100

Prosciutto Wrapped Chicken, Pom Puree, Herb Butter Asparagus

Petit Filet Mignon & Garlic Shrimp | 107

Basil Risotto, Saffron Butter

Grilled New York & Seared Scallops | 108

Sweet Potato Puree, Red Wine Shallots Glace

PORK

Mustard Crusted Pork Tenderloin | 70

Madeira Wine Cream Sauce, Parsley Butter, Yukon Potatoes, Zucchini & Carrot Ribbons

Bacon Wrapped Pork Medallions | 72

Sweet Potato Puree, Brussel Sprouts, Orange Maple Glaze

FISH & SEAFOOD

Pan Seared Salmon | 65

Pomegranate Orange Beurre Blanc, Golden Raisin Couscous, Roasted Vegetable

Pan Fried Walleye | 67

Lemon Caper Beurre Blanc, Wild Rice Pilaf, Charred Broccolini

Pan Seared Scallops | 79

Balsamic Tomato Basil Relish, Butternut Squash Farro

Pistachio Crusted Halibut | 79

Béarnaise, Roasted Fingerling Potatoes, Tri-Color Carrots

Sea Bass | 79

Charred Tomato Relish, Chive Sliced Potato, Grilled Asparagus

VEGETARIAN

Panko Crusted Crispy Tofu | 55

Jasmine Rice, Broccoli, Carrot Ginger Sauce (vegan)

Ricotta Gnocchi | 57

Butternut Squash, Swiss Chard, Brown Butter Sage

Butternut Squash Ravioli | 57

Brown Butter, Sage, Candied Pecans, Balsamic Glaze

Portabella Wellington | 62

Spinach & Sweet Potato Puree

Cauliflower Steak | 79

Honey Harissa glaze, Tahini Greek Yogurt and Pinenut Shallot Relish (vegan)

PLATED DINNER

STARTERS

SELECT ONE

SOUPS

Creamy Chicken Wild Rice

Artichoke Tomato Basil Soup

Carrot & Ginger Soup

Crème Fraîche, Cilantro

SALADS

Classic Caesar

Romaine Hearts, Parmesan, Ciabatta Croutons, Caesar Dressing

925 Salad

*Mixed Greens, Grape Tomatoes, Onion, Radish, Cucumber,
Carrots, Champagne Vinaigrette*

Mixed Berry Salad

*Baby Bibb Lettuce, Watercress, Shaved Fennel, Berries, Onion,
Raspberry Vinaigrette*

Butter Lettuce Salad

*Poached Pear, Spiced Pecan, Buttermilk Blue Cheese,
Port Wine Vinaigrette*



DESSERTS

SELECT ONE

Chef's Choice Dessert

Red Velvet Cake

Cream Cheese Frosting, Raspberry, Vanilla

Seasonal Sorbets

Blood Orange, Raspberry, Lemon (gf, df)

Chocolate Flourless Torte

Toffee, Raspberries, Mascarpone Coffee Cream (gf)

Vanilla Cheesecake

Cranberry Orange Compote, Crème Fraiche, Seasonal Berries

Dessert Trio

Chef's Choice



BUFFET DINNER

Served with House Baked Artisan Bread, Local Creamery Butter, La Colombe Regular & Decaffeinated Coffee, Organic Hot & Iced Teas

MINNESOTA HARVEST | 72

Wayzata Fried Pickles

Barley Beet Salad

Candied Walnut & Pear Salad

Shaved Fennel, Lemon Poppy Seed Vinaigrette,

Prairie Breeze Cheese

925 Veggie Chopped Salad

Grilled Asparagus, Avocado, Roasted Beets, Heirloom

Tomatoes, Cucumbers, Wild Rice, Carrots,

Chickpeas, Lemon Vinaigrette (gf, df)

Chicken Woodland

Pan Roasted Chicken with Woodland Mushroom Sauce

Pan Fried Walleye with Beurre Blanc

Wild Rice Pilaf

Butter Green Beans & Carrots

Chef's Choice Dessert

MIDWESTERN | 72

Creamy Chicken Wild Rice Soup

Crisp Waldorf Salad

Arugula & Fennel Salad

Walnuts, Berries, Lemon Vinaigrette

Deviled Egg Pasta Salad

Pan Fried Lake Trout with Almond Brown Butter

Beef Pot Roast

St. Louis Toasted Ravioli

Parmesan Potato Gratin

Roasted Seasonal Vegetables

Chef's Choice Dessert

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MEDITERRANEAN | 75

Pesto Flat Bread

Mediterranean Salad

Iceberg, Cucumbers, Tomatoes, Red Onion, Crispy Chickpeas, Kalamata Olives, Roasted Red Beets, Feta, Athenian Dressing

Mezze Platter

Fresh Vegetables, Pita, Assorted Spreads and Dips

Cous Cous Salad

Garbanzo Beans, Zucchini, Squash, Tomatoes, Basil,

Greek Vinaigrette

Chicken Florentine with Creamed Spinach

Sole Fillet

Olives, Capers, Artichokes, Tomatoes, Pepper Relish

Saffron Orzo Risotto & Fennel

Herb Grilled Seasonal Vegetables

Chef's Choice Dessert

NINETWENTYFIVE | 100

Beef Carpaccio

Field Greens Salad

Lemon Mustard Vinaigrette

Tataki Tuna

Mini Caprice Salad

Braided Salmon

Blister Tomato Butter Sauce

French Onion Chicken Breast

Melted Gruyere Cheese

Chef Carved Prime Rib

Porcini Mushroom Truffle Ravioli

Watercress, Caramelized Cipollini, Wild Mushroom Broth

Roasted Heirloom Potatoes

Asparagus Bundles

Assorted Mini Desserts

DISPLAYS

SHRIMP COCKTAIL | 96 PER DOZEN

Cold Poached Shrimp, Cocktail Sauce,
Horseradish Aioli, Lemons

VEGETABLE CRUDITÉ | 175 SERVES 25

Fresh Garden Vegetables,
Dill Vegetable Dip

FRUIT & BERRIES | 13 PER PERSON

Local Wildflower Honey, Yogurt

GRILLED VEGETABLES | 14 PER PERSON

Seasonal Vegetables, Asparagus, Carrots,
Sweet Peppers, Zucchini, Eggplant,
Tomatoes, Chimichurri Sauce

MEDITERRANEAN | 18 PER PERSON

Hummus, Baba Ghanoush, Tapenade,
Olives, Feta, Grilled Pita Bread,
Seasonal Vegetables

SMOKED SALMON | 22 PER PERSON

Smoked Salmon, Capers, Fresh Dill,
Pickled Red Onions, Cucumber,
Asparagus, Apple Slaw, Olives,
Whipped Cream Cheese, Crostini

DOMESTIC & IMPORTED CHEESES | 21 PER PERSON

Fig Jam, Local Wildflower Honey,
Pickled Vegetables, Grain & Dijon
Mustards, Apricot Chutney, Artisan
Crackers, Crostini, Rustic Breads

CHARCUTERIE | 25 PER PERSON

Domestic & Imported Cheese,
Cured Meats, Fig Jam, Local Wildflower
Honey, Pickled Vegetables,
Grain & Dijon Mustards,
Apricot Chutney, Artisan Crackers,
Crostini, Rustic Breads

SEAFOOD TOWER | 45 PER PERSON

Oysters on the Half Shell, Poached
Shrimp, Jonah Crab Claws,
Maine Lobster, Tuna, Mussels,
Cocktail Sauce, Mignonette,
Mustard Aioli, Tabasco, Lemons

CARVING STATIONS

\$200 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2 Hours of Service.

GARLIC SAGE RUBBED TURKEY BREAST | 550 SERVES 25-30

Grain Mustard Aioli, Herb Velouté

HERB ROASTED BEEF TENDERLOIN | 575 SERVES 20-25

Horseradish Cream, Béarnaise Sauce

GARLIC PEPPERCORN CRUSTED STRIP LOIN | 700 SERVES 25-30

Mushroom Cognac Cream Sauce

ACTION STATIONS

\$200 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2 Hours of Service. Priced Per Person

STREET TACOS | 23

Al Pastor Pork Shoulder, Tinga de Pollo, Carne Asada
Salsa de Arbol, Tomatillo Verde Salsa
Cilantro, Limes, Pico de Gallo, Grilled Pineapple
Tortilla Chips

PASTA | 28

Bucatini, Rigatoni, Tortellini
Grilled Chicken, Andouille Sausage, Shrimp, Pancetta
Artichokes, Asparagus, Peppers, Wild Mushrooms,
Heirloom Tomatoes, Fresh Garlic, Basil Pesto
Parmesan, Romano Cheese
Alfredo, 925 Marinara Sauce
Asiago Breadsticks

RISOTTO | 31

Arborio Rice
Shrimp, Bay Scallops, Octopus, Crab Meat, Pancetta
English Peas, Wild Mushrooms, Butternut Squash,
Broccoli, Kale, Heirloom Tomatoes
Grated Parmigiano Reggiano

STIR FRY | 26

Shrimp, Seared Chicken, Beef Strips, Tofu
Rice Noodles, Pea Pods, Peppers, Red Onions,
Bean Sprouts, Garlic, Ginger
Sesame Oil, Teriyaki, Sweet Chili,
Coconut Curry Sauce

DESSERT ACTION STATIONS

\$200 Chef Attendant Fee, One Chef per 25 Guests, Maximum 2 Hours of Service. Priced Per Person

ICE CREAM BAR | 18

Chef Choice Assorted Ice Cream Flavors
Waffle Cones & Ice Cream Bowls
Oreos, Sprinkles, Chocolate Fudge, Whipped Cream,
Strawberry Topping, Maraschino Cherries, Marshmallows,
Candied Pecans, Gummy Bears, Chocolate Chips
Additions: Cherries Jubilee, Bananas Foster | \$2 Each

FLAMING CRÊPES BAR | 18

Chef Flambeed Crêpes with Grand Marnier
Kahlua, Vanilla Sauce, Chocolate Fudge, Nutella,
Mixed Berries, Whipped Cream

HORS D'OEUVRES

Priced Per 25 Pieces

HOT		COLD	
Bacon Wrapped Brussels Sprouts	\$150	Watermelon on a Spoon	\$125
<i>sweet soy ginger sauce</i>		<i>feta, pickled fresno, balsamic</i>	
Parmesan Artichoke Dip Bruschetta	\$165	Heirloom Tomato Caprese Skewer	\$125
Bourbon BBQ Meatballs	\$175	<i>mozzarella, basil pesto</i>	
Smoked Bacon Wrapped Shrimp	\$175	B.L.T.	\$125
Chicken Satay	\$175	<i>heirloom tomato, applewood bacon, paprika aioli,</i>	
<i>Thai peanut sauce, cashews</i>		<i>grilled brioche</i>	
Asiago Crusted Chicken Sorrentino Skewer	\$175	Tomato Bruschetta	\$140
<i>tomato plum sauce</i>		<i>basil, garlic crostini</i>	
Italian Sliders	\$175	Seasonal Vegetable Crudit� Shooter	\$150
<i>arugula, tomato, fresh mozzarella, pesto</i>		Bloody Mary Shooter with Shrimp	\$175
Shrimp, Spinach, Artichoke Stuffed Mushrooms	\$175	Smoked Salmon Canap�	\$175
Potato Cups with Shrimp	\$185	<i>lox, cucumber, cr�me fra�che, dill</i>	
Parmesan Potato Cake with Beef Tartare	\$200	Golden Yukon Potato Boats	\$175
Broccoli Cheddar Potato Mac 'n Cheese Bombs	\$200	<i>bacon bits, chive cr�me fra�che</i>	
Miniature Elk Wellington	\$250	Fried Goat Cheese with Grilled Peach Relish	\$175
Beef Tenderloin Tip Skewer	\$250	Deviled Quail Egg Canap� with Bacon Bits	\$175
<i>b�arnaise</i>		Old Bay Shrimp Canap�	\$175
Crab Stuffed Mushrooms	\$200	Duo Fish Caviar Tartelettes	\$185
Buffalo Shrimp Skewer	\$200	Curried Duck Deviled Eggs	\$185
<i>blue cheese</i>		Smoked Paprika Mussels Crostini	\$185
Miniature Lobster Roll	\$250	Seared Ahi Tuna Tataki	\$200
Tenderloin & Horseradish Steak Sliders	\$240	<i>sesame yuzu</i>	
Bacon Wrapped Scallops	\$240	Sesame Ahi Tuna	\$200
<i>pineapple sambal</i>		<i>mango & avocado, crispy wonton</i>	
		Smoked Salmon Roulettes	\$200
		Harissa Aioli Octopus Cups	\$235

AL LA CARTE DESSERTS

DESSERT | per 25 pieces

Mini Dessert Shooters	\$150
<i>Choice of Three: French Silk Mousse, Tiramisu, Triple Berry Cheesecake, Peanut Butter Cup, Lemon Merengue, Passion Fruit Posset</i>	
Assorted Mini Cheesecakes	\$125
Mini Mousse Cups	\$125
<i>chocolate cups filled with assorted mousse</i>	

DESSERT | per dozen

Assorted Macarons	\$54
House Baked Cookies	\$54
House Baked Dessert Bars	\$54
Fresh Fruit Kabobs	\$75

HOSTED BAR PACKAGES

\$200 Bartender Fee, One Bartender per 50 Guests

Includes Beer, Wine, Liquor, Water and Assorted Coca-Cola products. Selections subject to availability.

TIER ONE

First Hour | \$28 per person
Each Additional Hour | \$15 per person

LIQUOR

Svedka Vodka
Beefeater Gin
Cruzan Rum
El Jimador Tequila
Torres 10 Brandy
Jim Beam Whiskey
Dewar's Scotch

WINE

Clos Du Bois Pinot Grigio
Chateau Souverain Sauvignon Blanc
Clos Du Bois Pinot Noir
Prophecy Red Blend
Jaume Serra Christalino Cava

TIER TWO

First Hour | \$33 per person
Each Additional Hour | \$16 per person

LIQUOR

Tito's Vodka
Tanqueray Gin
Appleton Rum
Espolòn Tequila
Hennessy VS Cognac
Jack Daniel's Whiskey
Glenfiddich Scotch

WINE

Franciscan Chardonnay
La Jolie Fleur Rosé
Chateau Souverain Pinot Noir
Franciscan Cabernet
Maschio Prosecco

TIER THREE

First Hour | \$38 per person
Each Additional Hour | \$20 per person

LIQUOR

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Rum
Patron Tequila
Remy VSOP Brandy
Maker's Mark Whiskey
Glenlivet Scotch

WINE

Elouan Chardonnay
Saint Clair Sauvignon Blanc
Argyle Pinot Noir
Joel Gott Cabernet
Piper Sonoma Brut

BEER

Corona
High Noon Seltzer
Coo's Light

New Belgium Fat Tire
Deschutes Fresh Squeezed IPA
Stella Cidre
Craft Beers | *available upon request*

Heineken
Heineken 0.0%
Lagunitas Hopy Refreshers 0.0%

BEVERAGE MENU

\$200 Bartender Fee, One Bartender per 50 Guests

HOSTED BAR priced per drink

Tier One Liquor	\$11
Tier Two Liquor	\$13
Tier Three Liquor	\$15
Tier One Wine	\$13
Tier Two Wine	\$15
Tier Three Wine	\$17
Cordials	\$13
Domestic Beer	\$7
Imported Beer	\$9
Craft & Microbrew Beer	\$10
Assorted Coca-Cola Products	\$6
Still & Sparkling Water	\$6

CASH BAR priced per drink, inclusive of tax

Tier One Liquor	\$15
Tier Two Liquor	\$17
Tier Three Liquor	\$19
Tier One Wine	\$15
Tier Two Wine	\$17
Tier Three Wine	\$19
Cordials	\$15
Domestic Beer	\$8
Imported Beer	\$10
Craft & Microbrew Beer	\$11
Assorted Coca-Cola Products	\$6
Still & Sparkling Water	\$6

