

CATERING

AT CARLETON COLLEGE

Our dream is to be the premier onsite restaurant company known for its culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and the environment.

OUR KITCHEN PRINCIPALS

- Hamburgers are made with fresh ground beef from cows raised on vegetarian feed and never given antibiotics or hormone
- Turkey breast and chicken are raised without antibiotics as a routine feed additive
- We use locally grown and organic produce whenever possible
- All seafood purchases, wild and farmed, follow the sustainability guidelines of the
- Monterey Bay Aquarium's Seafood Watch program

For more information about the healthy foods that we serve, visit our website at www.bamco.com

Bon Appétit catering services range from small breakfast pastry baskets with fresh brewed coffee and delicious hors d'oeuvres to elegant served meals and beautiful buffets. However, our menu is just a starting point to our culinary expertise. We specialize in designing custom menus for all occasions. We offer fresh ingredients, creative presentation, and professional hands on service.

WELCOME TO CATERING BY BON APPÉTIT

ABOUT BON APPÉTIT

Bon Appétit is a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients. We do this in a socially responsible manner for the well-being of our guests, communities and environment.

Our experience has taught us to pay great attention to the quality of our ingredients, food preparation, presentation and service. Our culinary team seeks out local growers and producers, procuring the freshest regional food available to ensure that we serve only the best for your event. We want our guests to see us as partners in creating a better world.

It is what makes us uniquely Bon Appétit.

BON APPÉTIT CATERING AT CARLETON COLLEGE

Bon Appétit catering is committed to presenting foods that appeal to both the palate and the eye. Our menus are thoughtfully designed to highlight the freshest local ingredients available. Within our catering menus are the most requested menus to guide your planning but will gladly assist you in selecting items and developing custom menus for your event. Please allow at least two weeks for customized menus.

MENU PRICING

Our menu prices are based on current market conditions. We reserve the right to make changes when necessary. Price quotations will be guaranteed 30 days prior to the event. Prices do not include applicable taxes and/or service charges, when they apply. Additional charges may be necessary for any additional paper products, linen, rental items, or service labor over and beyond our usual staffing levels.

RESERVING YOUR LOCATION

To reserve a location for your event, visit the Online Room Request page to request space at: <https://ems.ads.carleton.edu/virtualems/> or contact Scheduling Services at 507.222.7185.

PLACING YOUR ORDER

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.

WELCOME TO CATERING BY BON APPETIT

Important information about MWGCI labeling:

Menu options prepared without gluten-containing ingredients are labeled . However, due to our open kitchens that handle gluten, we cannot guarantee that items made without gluten-containing (MWGCI) ingredients are “gluten-free,” as defined by the FDA. We make every effort to avoid gluten cross-contact; however there is always the potential for cross-contact with other gluten-containing food items, particularly in our self-serve facilities. We encourage guests to speak to the chef or manager regarding any questions about ingredients.



FARM TO FORK (F2F)

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



IN BALANCE (IB)

Contains a balanced portion of whole grains, fresh fruits and vegetables, and lean protein, with a minimum amount of healthy fat.



LOCALLY CRAFTED (LC)

Contains products crafted by a small, locally owned food business using socially and/or environmentally responsible practices.



VEGETARIAN (V)

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



ORGANIC (O)

Contains at least 95 percent organically produced ingredients (by weight) from a USDA certified source.



VEGAN (Vg)

Contains absolutely no animal or dairy products.



SEAFOOD WATCH (S)

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



MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS (MWGCI)

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



HUMANE (h)

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

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BEVERAGES

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HOT BEVERAGES

Fresh Brewed Peace Coffee regular or decaffeinated	\$13.95 per gallon
Assorted Equal Exchange Hot Teas with hot water	\$1.25 each
Chai Tea	\$13.95 per gallon
Hot Chocolate	\$13.95 per gallon
Hot Apple Cider	\$14.95 per gallon

COLD BEVERAGES

Iced Tea	\$10.95 per gallon
Lemonade	\$10.95 per gallon
Orange Juice	\$13.95 per gallon
Apple Juice	\$13.95 per gallon
Cranberry Juice	\$13.95 per gallon
Sparkling Punch	\$15.95 per gallon

INDIVIDUAL BEVERAGES

Fruit Juices, bottled	\$1.95 each
Milk – 2%, skim, chocolate	\$1.95 each
Soft Drinks, cans	\$1.25 each
Water, bottled	\$1.25 each

MINERAL WATER, CANS

plain or lemon	\$1.25 each
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WATER SERVICE

includes 50-9oz compostable cups

5 gallons – Delivered	\$25.00
5 gallons – Pick Up	\$5.00

BAKERY

Fresh-Baked Muffins	\$12.25 per dozen
Assorted Danish	\$12.25 per dozen
Assorted Scones	\$12.25 per dozen
Mini	\$ 7.95 per dozen
Bagels with one whipped cream cheese	\$12.95 per dozen
Croissants	\$12.25 per dozen
Filled Croissants*	\$13.95 per dozen
strawberry, chocolate, cream cheese	
Assorted Biscotti	\$12.25 per dozen
Cinnamon Rolls	\$12.95 per dozen
Caramel Rolls	\$12.95 per dozen
Caramel Rolls with Pecans	\$14.95 per dozen
Assorted Cake Donuts	\$13.95 per dozen
Fruit Filled Turnovers*	\$12.25 per dozen
strawberry, apple, raspberry, peach	
Cinnamon Streusel Coffee Cake	\$20.95 each
serves 10-12	
Ham and Cheese Pastries	\$36.00 per dozen
Mini Quiche*	\$12.95 per dozen
choose from three cheese, garden vegetable or broccoli & cheese	
Fresh Baked Cookies	\$9.95 per dozen
Fresh Baked Vegan Cookies MWGCI	\$9.95 per dozen
Frosted Sugar Cookies	\$11.95 per dozen
Home-Style Brownies	\$12.25 per dozen
House-Made Bars	\$12.25 per dozen
Macaroons MWCCI	\$12.25 per dozen
Sweet Tooth Petites	\$14.95 per dozen
Cupcakes	\$12.25 per dozen
Decorated Cupcakes	\$14.95 per dozen
Half Sheet Cake	\$45.00 each
serves 44-48	
Full Sheet Cake	\$80.00 each
serves 92-96	

* minimum of 1 dozen of any variety

BREAKFAST BUFFET

.....

“KNIGHTS”

muffins, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas
10 person minimum, 1 hour

\$6.25 per person

“NEW YORKER”

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

\$7.50 per person

HEALTHY EXPRESS

house-made granola bars, individual low fat yogurt cups, fresh fruit bowl
10 person minimum, 1 hour

\$6.95 per person

“MOST IMPORTANT MEAL OF THE DAY”

“Cage Free” scrambled eggs, choice of smoked bacon, pork sausage, or turkey sausage hash brown potatoes,
muffins, fresh fruit bowl, orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas
10 person minimum, 1 hour

\$10.95 per person

BAKED QUICHE

15 person minimum, 1 hour

\$8.50 per person

Choice of two:

Three Cheese V

Seasonal Vegetable and Swiss Cheese V

Spinach and Goat Cheese V F2F

Smoked Ham and Cheddar Cheese

Smoked Bacon with Onions and Swiss Cheese served with breakfast style
potatoes, muffins, fresh fruit bowl, orange juice, fresh brewed
Peace coffee and assorted Equal Exchange teas

BUILD YOUR OWN BREAKFAST

includes muffins, orange juice, fresh brewed Peace coffee and assorted equal exchange teas
15 person minimum, 1 hour

\$11.50 per person

Choice of two:

“Cage Free” Scrambled Eggs V MWGCI

“Cage Free” Scrambled Eggs with Cheese V MWGCI

House Baked Biscuits with Sausage Gravy

Quiche Lorraine or Vegetable Quiche V

French Toast with Creamery Butter and Syrup V

Pancakes with Creamery Butter and Syrup V

Mini Herb and Tomato Frittatas V

Choice of one:

Smoked Bacon MWGCI

Pork Sausage Links MWGCI

Ferndale Market Turkey Sausage Links F2F

“Vegetarian” Sausage Patties V

Smoked Ham MWGCI

Choice of one:

Hash Brown Potatoes Vg MWGCI

Country Fries with Peppers and Onions Vg MWGCI

House-Made Granola and Yogurt Parfait V

Malt-o-Meal with Brown Sugar and Cinnamon Vg

SCHILLERS BREAKFAST SANDWICH BAR

\$8.95 per person

includes orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas, english muffins, eggs, sausage links or ham, and cheddar cheese, skillet fried potatoes, fresh fruit bowl
15 person minimum, 1 hour

THE CARLETON BREAKFAST

\$8.95 per person

includes orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas, egg strata with bacon, cheese & spinach, hash browns, fresh fruit bowl and caramel rolls
15 person minimum, 1 hour

THE COLLEGE BREAKFAST

\$9.50 per person

includes orange juice, fresh brewed Peace coffee and assorted Equal Exchange teas, frittata with seasonal vegetables, cheese and sausage, hash browns, fresh fruit bowl and fruit filled turnovers
15 person minimum, 1 hour

BREAKFAST A LA CARTE

15 person minimum, 1 hour

Add a dish to your breakfast menu for an additional cost per person

Smoked Bacon MWGCI	\$2.25 per person
Pork Sausage Links MWGCI	\$2.25 per person
Ferndale Market Turkey Sausage Links F2F MWGCI	\$2.25 per person
“Vegetarian” Sausage Patties V	\$2.25 per person
Breakfast Potatoes Vg MWGCI	\$1.95 per person
Hashbrowns Vg MWGCI	\$1.95 per person
Skillet Fried Potatoes Vg MWGCI	\$1.95 per person
Fresh Fruit Bowl Vg MWGCI	\$2.95 per person
Whole Fruit	\$.95 each
Fair Trade Banana	\$2.00 each
Boiled “Cage Free” Eggs MWGCI	\$.75 each
Yogurt and Granola Parfaits V MWGCI F2F	\$2.95 each
Fresh Berries and Yogurt Parfaits MWGCI F2F V	\$4.95 each

FROM THE DELI

SANDWICH BOARD

\$12.25

15 person minimum, 1 hour
Sandwiches choice of three:

TURKEY

Roasted Ferndale Market Turkey F2F

cranberry relish, lettuce, roasted garlic mayonnaise on whole grain

Smoked Ferndale Turkey F2F, Havarti Cheese, Lettuce

roasted tomato relish and creole mustard aioli on soft french

CHICKEN

Chicken Caesar with Parmesan Cheese, Romaine

creamy garlic dressing on wraps

Grilled Chicken Ranch with Grilled Onion

lettuce, pepper jack cheese, house recipe ranch dressing on ciabatta

Asian chicken wrap

Amish chicken breast, radish sprout, arugula, pickled carrots, cucumbers, sake vinaigrette, wrapped in a wheat tortilla

BEEF

Grilled Beef and Blue Cheese

field greens, caramelized onions and peppercorn mayonnaise on focaccia

Slow Roasted Natural Beef

fried onions, lettuce, cheddar cheese and tobacco spiced mustard on soft french

VEGETARIAN

Red Pepper Hummus, Grilled Eggplant

lettuce, olive oil marinated carrots, mint and basil salad on wraps

Caprese with Fresh Mozzarella Cheese

sweet basil, roma tomatoes and crisp romaine on soft french

Spinach, Cucumber, Tomato

sprouts, avocado, swiss cheese, basil, hummus, oil and vinegar on soft french

Mediterranean Vegetable Wrap

grilled vegetables, olives, cucumbers and lemon hummus wrapped in a wheat tortilla

SUB SANDWICH

Ham, Salami, Italian

provolone, tomato, onion, lettuce, capicola, pepperoncini, mayonnaise, oil and vinegar on soft french

SALAD

choice of two: All options are V

Old Fashioned Potato Salad MWGCI

Deli Style Coleslaw Vg MWGCI

Garden Pasta Salad Vg MWGCI

Lemon Chick Pea Salad Vg MWGCI

Three Bean Salad Vg MWGCI

Garden Fresh Green Salad Vg MWGCI

Caesar Salad

Oven Roasted Vegetable Salad Vg MWGCI

Fruit Salad Vg MWGCI

BEVERAGE

choice of one:

Lemonade

Iced Tea

BUILD YOUR OWN DELI

15 person minimum

\$14.25

BREAD

choice of two:

Wraps
Whole Grain
Focaccia

Ciabatta
Soft French

MEATS AND VEGETABLES

choice of three: all options are V

Oven Roasted Turkey F2F
Smoked Turkey Breast F2F
House Roast Beef
Roasted Vegetables Vg
Smoked Ham
Genoa Salami
Classic Tuna Salad SW
Home Style Egg Salad V
Dried Cranberry Chicken Salad
Red Pepper Hummus Vg

CHEESE

choice of two:

Swiss
Cheddar F2F
Provolone F2F
Pepper Jack

SALAD

choice of two: All options are V

Old Fashioned Potato Salad MWGCI V
Garden Fresh Green Salad Vg MWGCI
Deli Style Coleslaw Vg MWGCI
Caesar Salad V
Garden Pasta Salad Vg
Oven Roasted Vegetable Salad Vg MWGCI
Lemon Chick Pea Salad Vg MWGCI
Fruit Salad Vg MWGCI
Three Bean Salad Vg MWGCI

BEVERAGE

choice of one:

Lemonade
Iced Tea

ADD ON TO SANDWICH OR DELI BOARDS

Soup du Jour, Chef's choice, 8oz	\$2.00 per person
Chef's Choice Cookie	\$.75 each
Chef's Choice Bar	\$.95 each

BOX LUNCHES

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DELI BOX LUNCH

\$9.50

includes potato chips, whole fresh fruit, fresh baked cookie and bottled water

BREAD

choice of three – 1 per sandwich selection

Wraps

Ciabatta

Whole Grain

Soft French

Focaccia

SANDWICHES

choice of three:

Chicken Caesar Wrap

Red Pepper Hummus with Cucumber and Tomato Vg

Roast Beef and Provolone with Grilled Onions

Roast Ferndale Market Turkey and Swiss, Cranberry Mayo F2F

Grilled Vegetable, Goat Cheese Spread and Arugula V

Cranberry-Almond Chicken Salad

Roasted Turkey with lettuce, tomato, pesto aioli

EXECUTIVE BOX LUNCH

\$10.25

includes composed salad, whole fresh fruit, fresh baked cookie and bottled water

BREAD

choice of three – 1 per sandwich selection

Wraps

Ciabatta

Whole Grain

Soft French

Focaccia

SANDWICHES

choice of three

Smoked Ferndale Turkey F2F

havarti cheese, lettuce, roasted tomato, relish and creole mustard aioli

Grilled Chicken Ranch and Grilled Onion

lettuce, pepper jack cheese, house recipe ranch dressing

Grilled Beef and Blue Cheese

field greens, caramelized onions and peppercorn mayonnaise

Red Pepper Hummus, Grilled Eggplant Vg

lettuce, olive oil marinated carrots, mint and basil salad

Roasted Tomatoes and Peppers V

Spinach, Arugula, Herbed Ricotta Spread

Grilled Vegetables

Goat Cheese, Black Bean Hummus

Grilled Chicken

Bacon, Tomato, Avocado, Lemon Herb Aioli

* Reduce bottled water waste by not ordering a beverage cost will be reduced \$.25 per box lunch

ENTRÉE SALADS

Individually plated, 15 person minimum, choice of two served with fresh baked roll and creamery butter, chilled water, lemonade or iced tea

Caesar Salad V **\$8.95**
romaine lettuce, house baked croutons, shredded parmesan cheese, caesar dressing
add grilled chicken breast \$2.50

Carleton Cobb Salad F2F MWGCI **\$11.50**
romaine lettuce and field greens, roasted Ferndale Market turkey, smoked bacon, crumbled blue cheese, red onions, sweet corn, roasted apple, fresh tomato, herbed red wine dressing

Southwestern Chicken Salad MWGCI **\$11.50**
ancho grilled chicken breast, romaine lettuce, black beans, petite tomatoes, roasted corn salsa, tortilla strips and lime-cumin vinaigrette substitute
ancho grilled flat iron steak \$2.50

Italian Pasta Salad F2F **\$9.95**
ancho grilled chicken breast, romaine lettuce, black beans, petite tomatoes, salami, olives, cherry tomato, provolone, red pepper, yellow squash, scallions, creamy Italian dressing

Apple Walnut Salad V MWGCI **\$8.95**
roasted apples and toasted walnuts, butter lettuce, dried cranberries, celery and orange yogurt dressing
add grilled chicken breast \$2.50

Cranberry-Almond Chicken Salad MWGCI **\$11.50**
field greens and butter lettuce, petite tomatoes and champagne vinaigrette

Wild Rice Salad Vg MWGCI F2F **\$11.25**
Toasted pecans, scallion, garlic, dried cranberries, orange vinaigrette

Strawberry Spinach Salad MWGCI V **\$11.25**
spinach and mixed greens with seasonal berries, almonds, gorgonzola shaved fennel, dried cranberries, raspberry vinaigrette

Citrus and Feta Quinoa Salad V MWGCI **\$8.95**
basil, lemon, feta & edamame tossed with quinoa

Pulled Pork Salad MWGCI **\$11.50**
avocado, celery, sliced red onion, blue cheese, romaine lettuce, barbecue vinaigrette

ENTREE SALAD BUFFET

choice of one, 20 person minimum
add \$5.00 per person

BOXED ENTREE SALADS

choice of two. add \$2.50
served with fresh baked roll and creamery butter, baker select bar and bottled water

SALAD BAR BUFFET **\$15.95**

20 person minimum
spring greens, smoked ham, grilled julienned chicken, broccoli, shredded cheese, cucumbers, mushrooms, tomato, egg slices, sunflower seeds, croutons, ranch & vinaigrette dressing, breadsticks

ADD ON TO ENTRÉE SALADS OR SALAD BAR

Soup du Jour, Chef's choice, 8oz **\$2.00 per person**
Chef's Choice Cookie **\$.75 each**
Chef's Choice Bar **\$.95 each**

BUILD A BLUE PLATE SPECIAL

.....

20 person minimum

Buffets will be set up outside of meeting room where guests will be seated

Beverages will be at a station for self service

Plates and service ware will be on the buffet table

Linens will be provided for guest tables

No substitutions

Any additions will be priced off the catering guide

SELECT ONE \$11.95

SELECT TWO \$13.95

Cantonese Noodles - wok fired noodles with vegetables V
Pan Fried Chickpea Cakes with mushroom-tomato ragout MWGCI Vg
Spicy Vegan Potato Curry with garbanzo bean, peas, tomato MWGCI Vg
Cavatappi Primavera - pasta spirals and spring vegetables in a mushroom sauce V
Spinach and Ricotta Lasagna V
Moroccan Tofu – topped with Mediterranean chopped salad MWGCI Vg
Roman Style Baked Polenta with Mozzarella, Tomatoes and Basil V MWGCI
Baked Ziti with Roasted Tomato Sauce V
Garden Meatloaf with Crushed Tomato Sauce Vg
Pan-roasted Rosemary Chicken Breasts MWGCI
Jerk Chicken Breast with Caribbean Chutney MWGCI
Roasted Chicken with Fettuccine Alfredo
Roasted Chicken Breast with Lemongrass orange glazed MWGCI
Parmesan Crusted Chicken Breast with tomato puree MWGCI
Honey Baked Chicken Breast with Pan Sauce MWGCI
Traditional Pot Roast with Carrots and Roasted Garlic Gravy
Seared Salmon Fillet with Dill Cream Sauce MWGCI SW
All Beef Meatloaf with Mushroom Gravy

SELECT TWO SIDES

Caesar Salad
Green Salad with Ranch Dressing V MWGCI
Wild Rice Pilaf Vg MWGCI
Braised Garlic Zucchini Vg MWGCI
Broccoli Vg MWGCI
Candied Carrots Vg MWGCI
Seasonal Roasted Vegetables MWGCI Vg
Roasted Potatoes Vg MWGCI
Roasted Sweet Potatoes Vg MWGCI

SELECT ONE

Dinner Rolls, assorted
Cornbread
Breadsticks

SELECT ONE DESSERT

Apple Crisp MWGCI
Key Lime Bar
Chocolate Cream Bars
Caramel Cheesecake Bars
Pumpkin Bar
Assorted Bars and Cookies

SELECT ONE BEVERAGE

Lemonade
Iced Tea

APPETIZER DISPLAYS

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CHEESE AND BAGUETTE V

selection of domestic cheeses, sliced french baguette

10-15 servings \$30.00

20-30 servings \$60.00

40-50 servings \$90.00

ARTISANAL CHEESES V

selection of cheeses from local and regional artisans, sliced baguette and crackers

20-30 servings \$95.00

40-50 servings \$180.00

FRESH FRUIT V MWGCI

selection of cut fruit with honeyed yogurt

10-15 servings \$35.00

20-30 servings \$70.00

40-50 servings \$105.00

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 \$60.00

40-50 servings \$120.00

BRUSCHETTA BAR V

sundried tomato tapenade, crushed chick pea with herbs, artichoke-spinach with parmesan

small serves 25 \$55.00

large serves 50 \$110.00

“GREEN GROCER” VEGETABLE V F2F

selection of fresh vegetables, creamy dill dressing

small serves 25 \$50.00

large serves 50 \$100.00

GRILLED VEGETABLES V

grilled vegetables with aioli

small serves 25 \$50.00

large serves 50 \$100.00

HUMMUS TRIO VG

traditional, roasted zucchini and red pepper, and grilled flatbread

small serves 25 \$60.00

large serves 50 \$120.00

PETITE SANDWICH TRIO

grilled chicken ranch with grilled onion, red pepper hummus, grilled eggplant mint and basil salad, wgrilled beef and blue cheese, field greens

small serves 25 \$60.00

large serves 50 \$120.00

PINWHEEL TRIO F2F

Ferndale Market turkey, havarti and cranberry aioli, hummus, cucumber and roasted red pepper, and roasted beef, swiss, grilled onion and horseradish cream

small serves 25 \$65.00

large serves 50 \$130.00

SALSA AND GUACAMOLE

salsa and guacamole and house fried tortilla chips

small serves 25 \$40.00

large serves 50 \$80.00

BAKED BRIE

French brie wrapped in puff pastry with specialty crackers

small serves 25 \$100.00

large serves 50 \$200.00

LAFIESTA LAYERED DIP

black bean puree, guacamole, cilantro crème fraîche, strawberry salsa, tortilla chips

small serves 25 \$50.00

large serves 50 \$100.00

GOURMET TEA SANDWICHES

small serves 25 \$75.00

large serves 50 \$150.00

choice of two

deviled egg salad

smoked salmon and herb cream cheese

fresh mozzarella and tomato chutney

pear, brie and baby spinach

goat cheese and baby spinach

apricot, walnut and mascarpone

ARTICHOKE GRATIN

parmesan and spinach herbs simmered in a four-cheese blend served with garlic pita and tortilla chips

small serves 25 \$40.00

large serves 50 \$80.00

COLD HORS D'OEUVRES

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hors d'oeuvres sold by 25 or 50 pieces

Phyllo Tartlet V brie and wine poached pears	\$30.00 / \$60.00
Togarashi Spiced Pineapple AND Watermelon Skewers Vg MWGC	\$30.00 / \$60.00
Caprese Skewers V MWGCI sweet basil, fresh mozzarella, petite tomato and balsamic reduction	\$30.00 / \$60.00
Mekong Spring Rolls V rice paper, cellophane noodles, hoisin sauce, shredded vegetables, sweet and spicy dipping sauce	\$30.00 / \$60.00
Bruschetta of Tomato and Basil Vg crostini, sweet basil, fresh tomato tossed with extra virgin olive oil	\$25.00 / \$50.00
Tostaditas De Salmon Ahumado SW MWGCI chive potato cake and avocado relish	\$40.00 / \$80.00
Grilled Beef Bruschetta black olive flatbread, roasted pepper rouille	\$45.00 / \$90.00
Baked Fig and Goat Cheese Tart V	\$40.00 / \$80.00
Prosciutto Wrapped Grilled Asparagus Spears MWGCI artichoke vinaigrette	\$35.00 / \$70.00
Sticky Hill Goat Cheese Stuffed dates F2F SW wrapped in Fischer Farms bacon	\$40.00 / \$80.00

CROSTINI

Olive Tapenade V	\$30.00 / \$60.00
Smoked Salmon Mousse SW V with fresh dill, lemon, capers	\$35.00 / \$70.00
Rare Beef Tenderloin horseradish crème and caramelized onion	\$45.00 / \$90.00
Asparagus and Goat Cheese Crostini V lavender honey	\$35.00 / \$70.00
Sweet Pea Crostini Vg cherry tomatoes, olive oil, micro basil	\$35.00 / \$70.00
English Pea Buratta Cheese Micro Herb Crostini V	\$35.00 / \$70.00
Black Bean Hummus Crostini Vg roasted cherry tomato, olive oil, micro cilantro	\$35.00 / \$70.00

Mint Cantaloupe Prosciutto Skewers MWGCI	\$35.00 / \$70.00
Cucumber Provencal Vg MWGCI sweet basil, fresh mozzarella, petite tomato and balsamic reduction	\$35.00 / \$70.00
Shepard's Way Goat Cheese Pea Puree with Pea Tendrils & Parmesan V	\$35.00 / \$70.00
Roasted Red Pepper Tart Micro Cilantro V	\$35.00 / \$70.00
Grilled Pear, Honey and Brie MWGCI V pear slices with Brie cheese drizzled with honey	\$40.00 / \$80.00
Salmon Pita Crisp SW smoked salmon, arugula and lemon tarragon aioli on sea salt pita chip	\$40.00 / \$80.00
Grilled Vegetable Kebab Vg MWGCI locally grown seasonal vegetables on a 3-bite skewer with balsamic reduction	\$35.00 / \$70.00
Shrimp Skewer SW MWG CI curry rubbed shrimp, pineapple, basil	\$50.00 / \$100.00
Coconut Chicken Tarts with braised rainbow chard, crème faiche	\$40.00 / \$80.00
Roasted Vegetable and Quinoa Tart Vg MWGCI with micro arugula, lemon flakes	\$35.00 / \$70.00
Caramelized Onion Tart V roasted apple, brie	\$35.00 / \$70.00
Sriracha Shrimp and Guacamole Arepas MWGCI	\$50.00 / \$100.00

WARM HORS D'OEUVRES

hors d'oeuvres sold by 25 or 50 pieces

Arepas Corncakes MWGCI	\$40.00 / \$80.00
Pesto Chicken Bites MWGCI	\$40.00 / \$80.00
Artichoke Risotto Croquette V	\$35.00 / \$70.00
Spanakopita V spinach and feta wrapped in filo	\$35.00 / \$70.00
Wild Caught Salmon Cakes SW	\$40.00 / \$80.00
Bacon Wrapped Shrimp SW MWGCI mango sriracha sauce	\$50.00 / \$100.00
Stuffed Mushrooms spicy italian sausage or spinach-boursin	\$35.00 / \$70.00
Firecracker Chicken cilantro, mint, roasted peppers, crisp won ton and sweet chili sauce	\$40.00 / \$80.00
Beef Wellington "Cupcakes" mushrooms, mustard, shallots and puff pastry	\$45.00 / \$90.00
Marinated Chicken Wings MWGCI "signature" dragon sauce, BBQ or apricot ginger glaze	\$40.00 / \$80.00
Crispy Rice Noodle Wrapped Shrimp SW pineapple chili sauce	\$60.00 / \$120.00
Gourmet Mini Burgers chopped sirloin, fontina cheese, red onion jam, toasted brioche rounds	\$40.00 / \$80.00

SKEWERS

Chicken Skewer MWGCI NUTS with thai peanut sauce	\$40.00 / \$80.00
Korean BBQ Beef Skewer with grilled scallions and soy glaze	\$45.00 / \$90.00
Honey-Ginger Chicken Skewer MWG grilled chicken in a spicy-sweet glaze	\$40.00 / \$80.00

CUPCAKES

Spicy Beef Cupcake with salsa roja	\$45.00 / \$90.00
Shredded Chicken Cupcake with red onions and cilantro cream drizzle	\$40.00 / \$80.00
Curried Potatoes Peas Cupcake V with cucumber raita	\$35.00 / \$70.00
Chipotle Beef Cupcakes avocado, garlic, sour cream	\$45.00 / \$90.00
French Onion Crostini with Toasted Gruyere V	\$35.00 / \$70.00
Thai Pork Rolls with Sweet Chili Sauce	\$40.00 / \$80.00

PLATED SELECTIONS

Seared Chicken Breast MWGCI with pan roasted grape sauce	\$17.95
Grilled Butter Chicken MWGCI tandoori spiced, yogurt and tomatoes braised with wilted spinach	\$17.95
Tuscano Grilled Chicken MWGCI marinated tomato and shallot cruda	\$17.95
Asiago and Spinach Chicken Roulade MWGCI chicken breast stuffed with spinach, romano and asiago cheese and pine nuts	\$18.95
Harvest Chicken MWGCI breast of chicken stuffed with wild rice, dried cherries, mild sausage, chive cream sauce	\$18.95
Herb Roasted Wingtip Breast of Chicken MWGCI marinated tomato and shallot cruda	\$18.95
Grilled Chicken Breast with Jack Daniel Sauce MWGCI	\$18.95
Grilled Chicken Breast with Citrus Glaze MWGCI	\$18.95
Roasted Tenderloin of Beef MWGCI smoked bacon and morel-red wine sauce	\$21.95
Apple Marinated Pork Tenderloin MWGCI with spiced peach compote	\$18.95
Butter and Herb Stuff Pork Loin MWGCI with cherry brandy sauce	\$18.50
Braised Short Ribs with Balsamic Glaze MWGCI	\$21.95
Grilled Wild Salmon Fillet SW white wine-whole grain mustard cream sauce	\$17.95
Edamame and Potato Croquette V seared greens and tomato emulsion	\$16.95
Forest Mushroom and Chick Pea Vol au Vent V roasted pepper-olive oil sauce	\$16.95
Garlic Lemon Asparagus Risotto MWGCI V with pecorino romano cheese	\$17.95
Forest Mushroom Risotto V MWGCI with mascarpone cheese, garlic romano cheese	\$16.95
Chickpea and Vegetable Tagine Vg apricot cous cous	\$16.95
Spicy Red Lentils with Steamed Basmati Vg MWGCI roasted yellow cherry tomato	\$16.95

Plated entrees include choice of salad, starch and vegetable, dinner roll and sweet creamery butter, chilled water, Peace Coffee and Equal Exchange Tea

Choice of one:

Mixed Greens

with cucumbers, tomatoes, croutons with house-made dressing

Caesar Salad

Quinoa, Corn and Mint Salad

with green onion, lemon juice, olive oil

Fresh Spinach Salad

with raspberries and vinaigrette

Choice of one:

Mashed Potatoes V MWG

Roasted Yukon Gold Potatoes Vg MWGCI

White and Wild Rice Pilaf F2F V MWGCI

Brown Rice Vg MWGCI

Parmesan Dauphinois Potatoes V MWGCI

Herb Duchess Potatoes V MWGCI

Baby Red Smashed Potatoes V MWGCI

Roasted Sweet Potatoes V MWGCI

Choice of one:

Steamed Green Beans Vg MWGCI

Zucchini and Yellow Squash Vg MWGCI

Herb Roasted Tomatoes Vg MWGCI

Roasted Asparagus Vg MWGCI

Sauteed Broccolini Vg MWGCI

Green Topped Carrots V MWGCI

Roasted Brussel Sprouts with Parmesan V MWGCI

Substitute an Upgraded Salad Option for an additional \$2.00 per guest

Chopped Wedge Salad MWGCI

blue cheese, bacon, tomato, thousand island dressing

Fresh Fig Salad Vg MWGCI

red onions, radicchio, basil, watercress, cinnamon, balsamic vinaigrette

Caprese Salad V MWGCI

fresh mozzarella, vine ripened tomatoes, basil and aged balsamic

Harvest Salad V

mixed greens, candied walnuts, blue cheese, dried cranberries and vinaigrette

Roasted Brussels Sprouts Vg MWGCI

with grapefruit and star anise

BUFFET SELECTIONS

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20 person minimum on all buffets

ALL AMERICAN PICNIC

\$17.50

Grass Fed Beef Hamburgers MWGCI
Malibu Vegan Burgers Vg
Grilled Chicken Breast MWGCI
Vegetarian Baked Beans MWGCI V
Coleslaw MWGCI V
Potato Chips MWGCI Vg
Cheese, Lettuce, Tomato, Onions, Pickles
Rolls and Condiments

TASTE OF THE ORIENT

\$19.50

General Tso Chicken MWGCI
Spicy Lady Tofu MWGCI Vg
Vegetable Fried Rice V or Lo Mein Noodles V
Herb and Green Salad with Sweet Chili Lime Dressing MWGCI Vg
Grilled Flatbread, Fresh Chilies, Cilantro Leaves
add Beef and Broccoli MWGCI \$4.00

TASTE OF INDIA

\$19.50

Chicken Tikka MWGCI
Vegetable Sweet Potato Curry MWGCI Vg
Green Beans with Paneer MWGCI V
Cucumber, Onion and Tomato Salad MWGCI Vg
Coconut Balsamic Rice MWGCI Vg
Cucumber Raita MWGCI V
Naan V
add Madras Beef MWGCI \$4.00

TAQUERIA

\$17.50

Smoked Chipotle Grilled Chicken and Adobo Grilled Vegetables MWGCI
Corn and Flour Tortillas MWGCI V
Pico de Gallo and Toasted Tomato Salsa MWGCI Vg
Spanish Rice MWGCI Vg
Mixed Green Salad MWGCI Vg
chiles, cucumbers, tomatoes with tequila dressing
Sour Cream, Shredded Lettuce, Shredded Cheese, Green Onions
add Cheese Enchiladas \$2.00
add Sautéed Cilantro Tequila Tilapi MWGCI SW \$3.00

WESTERN MEDITERRANEAN

\$20.50

Grilled Wild Salmon MWGCI SW

lemon sauce with almonds and grapes

Roasted Chicken Breast MWGCI

roasted fennel and tomato sauce

Saffron Pilaf MWGCI Vg

Zucchini Saute MWGC Vg

oven dried tomatoes and oregano i

Green Salad MWGCI V

cucumber, tomato, feta and mint, red wine vinaigrette

Feta Cheese, Tzatziki and Warm Pita Bread

HEARTLAND PRAIRIE

\$18.50

Roasted Ferndale Market Turkey F2F

Sage Dressing V

Mashed Potatoes MWGCI V

Brandied "Gravy"

Sautéed Root Vegetables MWGCI Vg

cranberry chutney

Mixed Green Salad V

tomato, cucumber and buttermilk dressing

Assorted Dinner Rolls and Creamery Butter

TASTE OF ITALY

\$17.50

Baked Lasagne with Italian Sausage

Fettuccini with Alfredo Sauce V F2F

Roasted Zucchini and Tomatoes MWGCI Vg

Mesclun Green, Spinach and Balsamic Vinaigrette MWGCI Vg

Caprese Salad MWGCI V

basil, mozzarella and tomatoes

Fresh Baked Breadsticks

SCOVILLE

\$22.95

Greens MWGCI V

fried garlic, shaved asparagus, blue cheddar cheese, lemon and olive oil

Sheppard's Way Sheep Cheese & Cherry Stuffed Chicken Breast MWGCI F2F

white balsamic butter sauce

Tempeh Vg

spicy eggplant caponata

Lemon Bitters Haricot Vert (VG)(G) MWGCI Vg

with Black Sesame Seeds

Cacio e Pepe Fingerling Potatoes (V) (G) MWGCI V

House Rolls and Flat Bread Crackers

NUTTING HOUSE

\$29.95

Arugula, Peaches, Podda Parmesan, Lemon White Balsamic Vinaigrette MWGCI V
Grilled Tenderloin with Brandy Pepercorn Sauce MWGCI
Vegan Spinach Briyani with Peanuts MWGCI Vg
Honey Cumin Baby Carrots MWGCI Vg
Garlic and Scallion Potato Cakes V MWGCI
Assorted Dinner Rolls with Creamery Butter

TASTE OF MINNESOTA

\$21.95

Wingtip Chicken Breast with Cranberry Chutney MWGCI
Vegetable Stir Fry with Balsamic Quinoa MWGCI Vg
Minnesota Wild Rice MWGCI Vg
Green Top Carrots MWGCI Vg
Green Salad MWGCI V
tomato, cucumber and buttermilk dressing
Assorted Dinner Rolls with Creamery Butter

CARL'S SURF AND TURF

\$39.95

Arugula, Peaches, Podda Parmesan, Lemon White Balsamic Vinaigrette MWGCI V
Olive Oil Poached Salmon with Grapefruit Vinaigrette V SW
Warm Quinoa Tabbouleh with Tempeh Shish Taouk (Kabob) Vg MWGCI
Grilled Beef Tenderloin with Red Wine Chive Horseradish Cream Demi
Herb Pommies Anna V MWGCI
Roasted Asparagus and Lemon Oil Vg MWGCI
House Rolls & Flat Bread Crackers

SNACKS

15 person minimum

Granola Bars MWGCI individually wrapped	\$2.00 each
Roasted Zucchini Hummus Cups toasted pita bread	\$1.75 each
Celery and Carrot Cup MWGCI ranch dipping sauce	\$1.50 each
House Made Trail Mix MWGCI V peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces, dried cranberries	\$2.75 per person
Mountain Bars V NUTS layers of chewy granola, creamy peanut butter, chocolate ganache, with chopped peanuts	\$2.50 each
Root Vegetable Chips with Hastings \$2.95 per person dairy co-op curried yogurt	
Ranch Flavored Pretzels	\$2.75 per person
Dry Roasted Nuts	\$2.75 per person
Sweet and Salty equal measures of trail mix, gold fish and dry fruit	\$2.50 per person
Kettle Chips house made ranch dip	\$2.00 per person
Yogurt and Granola Parfaits	\$2.95 each
Whole Fruit Selection	\$.95 each
Fair Trade Banana	\$2.00 each

DESSERT SELECTIONS

\$3.75 per person

Vanilla Cheesecake V

fresh berries

Apricot Glazed Fruit Tart V

sweet pastry cream

Flourless Chocolate Cake MWGCI

fresh berries and fresh whipped cream

House Made Apple Crisp MWGCI V

vanilla whipped cream

Apple “Upside Down” Cake V

mango caramel sauce

Pineapple Express V *Gibson’s Signature Dessert*

grilled pineapple with mascarpone mousse, toasted almonds, tuile cookie, rum sauce

Chocolate Decadance MWGCI V

sea salt caramel sauce

Limoncello Cake V *Vale’s Signature Dessert*

raspberry mascarpone, lemon curd

White Chocolate Truffle Cake V

Tiramisu V

Almond Orange Cake MWGCI V

chocolate ganache and candied citrus

Banana Bread Trifle V

Mocha Layer Cake V

expresso whipped cream, chocolate curls and chocolate caraque

Triple Caramel Turtle Torte V

S’mores Cake V

chocolate ganache and whipped marshmallow frosting

KNIGHT'S SPECIALS

20 person minimum

Buffets will be set up outside of meeting room where guests will be seated

Beverages will be at a station for self service

Plates and service ware will be on the buffet table

Linens will be provided for guest tables

No substitutions

Any additions will be priced off the catering guide

CHILI AND CORNBREAD

\$12.50 PER PERSON

Ferndale Market Turkey and White Bean Chili

Vegetarian Roasted Corn and Black Bean Chili MWGCI Vg,

shredded cheddar cheese, sour cream, chopped onions

Garden Salad with Choice Of One Dressing

House-Made Cornbread

Chef's Choice Cookie or Bar

Lemonade or Iced Tea

BAKED POTATO BAR MWGCI VG

\$11.25 PER PERSON

butter, sour cream, cheddar cheese, bacon, steamed broccoli, green onion

Garden Salad with Choice Of One Dressing

House-Made Cornbread

Chef's Choice Cookie or Bar

Lemonade or Iced Tea

ITALIAN ESCAPES

choice of entrée below

Served with Caesar Salad and Two Bread Sticks

Chef's Choice Cookie or Bar

Lemonade or Iced Tea

Spaghetti with Bolognese Sauce

\$10.50 per person

Pasta with Marinara Sauce V

\$10.25 per person

Baked Cheese Manicotti with Marinara Sauce V

\$10.25 per person

Vegetarian Pasta Primavera V

\$10.25 per person

MINNESOTA COMFORT CASSEROLE

choice of entrée below

Served with Garden Salad with choice of one Dressing
Dinner Roll and Creamery Butter
Chef's Choice Cookie or Bar
Lemonade or Iced Tea

Tator Tot Hot Dish	\$10.95 per person
Vegetarian Green Bean Casserole	
Beef Goulash	\$10.95 per person
Vegetarian Goulash	
Ferndale Turkey Wild Rice Hot Dish MWGCI	\$10.95 per person
Vegetarian Wild Rice Hot Dish V MWGCI	
Traditional Beef Stew MWGCI	\$10.95 per person
Vegetarian Stew MWGCI	
Beef Stroganoff	\$10.95 per person
Vegetarian Stroganoff	

MACARONI AND CHEESE BAR V **\$11.95 PER PERSON**

shredded chicken, cheddar cheese, broccoli, bacon, steamed broccoli, green onion, mushrooms

Served with Garden Salad with choice of one Dressing
Dinner Roll and Creamery Butter
Chef's Choice Cookie or Bar
Lemonade or Iced Tea

