

# LUNCH STATIONS

*Minimum of 15 guests for station menus. For less than 15 guests, an additional fee will be added to the station price to meet the minimum*

## **All Lunch Stations Include:**

*Mother Dough Bakery Breads, Rolls & Cookies*

*Homemade Kettle Chips*

*Folly Coffee Regular & Decaf Coffee*

*Wesley Andrews Hot Teas & Iced Tea*

*Beverages to include: Soft drinks, Bottled & Sparkling Water*

*Add Soup or chili of the season \$5*

## **BUILD YOUR OWN SANDWICH STATION 30 per guest**

*Hand-Crafted Cured & Shaved Meats, Artisan Cheeses,  
Lettuce, Tomato, Onion, Pickled Vegetables,  
Fresh Mother Dough Bakery Artisan Breads*

## **Choice of Salad:**

**Caesar Salad** *Romaine, Parmesan dressing, Croutons, Parmesan, Black Pepper*

**Winter Greens & Moroccan Carrot Salad** *Orange Blossom Vinaigrette and Candied Carrots*

**Wedge Salad** *A cold wedge of Iceberg Lettuce, homemade creamy Blue Cheese dressing, Bacon crumbles, diced Tomato, Chives*

**Salad Niçoise** (ps) *Local Greens, Seared Tuna, Potato Crisps, Moroccan Olives, Haricots Verts, Onions, Hard Boiled Eggs, Tomatoes & Champagne Vinaigrette (Add Anchovies 3)*

**Tabouleh Salad** (v)

**Whole Fresh Fruit** (vg)

*Assorted Fresh Fruit & Berries*

# LUNCH STATIONS

## All Lunch Stations Include:

*Mother Dough Bakery Breads, Rolls & Cookies*  
*Homemade Kettle Chips*  
*Folly Coffee Regular & Decaf Coffee*  
*Wesley Andrews Organic Hot Teas & Iced Tea*  
*Beverages to include: Soft drinks, Bottled & Sparkling Water*

## PREPARED SANDWICH LUNCH 30 per guest

### Choice of three Sandwiches Options:

**Smoked Salmon Sandwich** *with Arugula & Caper Cream Cheese on Baguette*

**Prosciutto & Butter Sandwich** *Irish Butter & Prosciutto on Baguette*

**Tuna Club** *with Bacon, Tomatoes, Onions, Greens on Brioche*

**Vegetable Wrap (vg)** *Seasoned Ricotta Cheese, sautéed Vegetables in a Spinach Tortilla*

**Grilled Chicken Caesar Wrap** *Parmesan dressing, Sundried Tomatoes, Local Greens*

**Country Ham & Aged Cheddar** *Herb Aioli, Local Greens on Honey Wheat Bread*

**Roast Beef & Swiss** *Horseradish sauce on a Brioche Bun*

**Roasted Vegetable (vg)** *Roasted fresh Vegetables, Vegan Chipotle Cheese spread on Ciabatta*

**Club Sandwich** *Grilled Chicken Breast, Cider-cured Ham, House-smoked Bacon, Lettuce, Tomato, Onion*

## PREPARED SANDWICH LUNCH Continued

### Choice of Salad:

#### Caesar Salad

*Romaine, Parmesan dressing, Croutons, Parmesan, Black Pepper*

#### Winter Greens & Moroccan Carrot Salad

*Orange Blossom Vinaigrette and Candied Carrots*

#### Wedge Salad

*A cold wedge of Iceberg Lettuce, homemade creamy Blue Cheese dressing, Bacon crumbles, diced Tomato, Chives*

#### Salad Niçoise (ps)

*Local Greens, Seared Tuna, Potato Crisps, Moroccan Olives, Haricots Verts, Onions, Hard Boiled Eggs, Tomatoes & Champagne Vinaigrette (Add Anchovies 3)*

#### Tabouleh Salad (vg)

#### Whole Fresh Fruit (vg)

*Assorted Fresh Fruit & Berries*

*Add Soup or Chili of the Season \$5*

*Add Chef's Seasonal Pasta (hot) \$8*

# ARTIST MENU

## BUILD YOUR OWN LUNCH 40 per guest

### Build Your Own Stations include:

*Mother Dough Bakery Breads, Rolls & Cookies*

*Homemade Kettle Chips*

*Folly Coffee Regular & Decaf Coffee*

*Wesley Andrews Organic Hot Teas & Iced Tea*

*Beverages to include: Soft drinks, Bottled & Sparkling Water*

*Soup or Chili of the Season*

*Two Side Items*

*Large Garden or Caesar Salad*

### Entrée and Sandwich Selection, choice of two:

*Croque Monsieur Jambon, Mustard, Béchamel, Gruyère & Butter*

**Artisan Wagyu Burger**

**Plant-based Meatballs** *Shakshuka & Vegan Parmesan on Baguette*

**Fhima's Grilled Cheese** *with shakshuka*

**Spaghetti Primavera** *Seasonal Vegetables and Roasted Garlic*

**Grandma's Salmon & Chickpeas**

**Chef's Seasonal Risotto or Gnocchi** *with seasonal accompaniments*  
*(v, vegan option available)*

### Side Selections, choice of two:

**Potato Pastelles (cake)**

**Asparagus Ras Al Hanout**

**Eggplant Discs**

**Oven roasted Farm Vegetables in Herb Butter**

**Garlic Mashed Potatoes & Gravy**

**Potatoes Gratin**

**Teriyaki Haricot Vert**

**Fhima's Mac & Cheese**

**Roasted Rosemary Fingerling Potatoes**

**Maple glazed Brussels Sprouts**

# ARTIST MENU

## BUILD YOUR OWN DINNER 45 per guest

### Build Your Own Stations include:

*Mother Dough Bakery Breads, Rolls & Petit Four*  
*Folly Coffee Regular & Decaf Coffee*  
*Wesley Andrews Organic Hot Teas & Iced Tea*  
*Beverages to include: Soft drinks, Bottled & Sparkling Water*  
*Soup or Chili of the Season*  
*Two Side Items*  
*Large Garden or Caesar Salad*

### Entrée Selections, choice of two:

*Spaghetti Aux Fruits De Mer Charmoula and Seasonal Seafood*

*Meshwi Chicken Half Chicken in Moroccan Spices, grilled and charred in its sauces,  
with Potato Pastelles*

**Black Cod (In season)** *Seasonal preparation*

**Beef Shoulder Tagine-style** *Elephant Garlic, Almonds & Dates*

**Grilled Wagyu Top Sirloin** *Barbès Harissa Potatoes*

**Spaghetti Primavera** *Seasonal Vegetables and Roasted Garlic*

**Grandma's Salmon & Chickpeas**

**Chef's Seasonal Risotto or Gnocchi** *with seasonal accompaniments  
(v, vegan option available)*

### Side Selections, choice of two:

Potato Pastelles (cake)

Asparagus Ras Al Hanout

Eggplant Discs

Oven roasted Farm Vegetables in Herb Butter

Garlic Mashed Potatoes & Gravy

Potatoes Gratin

Teriyaki Haricot Vert

Fhima's Mac & Cheese

Roasted Rosemary Fingerling Potatoes

Maple glazed Brussels Sprouts

# CHEF'S STATIONS

*Our take on the Classic Buffet  
Self Service & overseen by our Chefs & Service Staff who will attend  
to the tables. Add a Chef Action Station for \$200 per Chef for every  
2 hours. Each chef can tend to 50 guests.  
Please inquire about dietary restrictions*

## Lunch & Dinner Collections

### Southern Table 55 Per Person

Southern Fried Chicken  
Smoked BBQ Pulled Pork  
Skin on Smashed Potatoes & Gravy  
Greenhouse Green Salad with Dressings  
Creamy Cabbage Coleslaw  
Mac & Cheese  
Cheese Grits  
Sweet Cornbread  
Collard Greens

### Mesa Mexicana 55 Per Person

Chicken Enchiladas  
Chile-Lime Elote  
Mexican Rice  
Chili Con Queso & Tortilla Chips  
Green Salad, Cilantro, Radish, Cucumber, Chipotle-Lime Dressing  
Build your Own Taco Bar  
Choice of Braised Pork, Chicken Or Fresh Catch  
Salsas, Pico de Gallo, Refried Beans  
Crème, Pickled Red Onions, Shredded Lettuce, Tomatoes, Cilantro, Pepitas, Cotija &  
Cheddar Cheese

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## Healthy Traveler 60 per guest

Tomato Bisque  
Baby Kale, Rainbow Chard, Fennel, Radish, Tomato & Cucumber Salad  
with Lemon-Honey Dijon Vinaigrette  
Roasted Beets & Farro with Chevre & Tarragon  
Roasted Herb Chicken Breast & Rice Pilaf  
Steamed Broccoli, Cauliflower & Carrots In Fresh Herbs & Olive Oil  
Cold smoked or Herb baked - Salmon, with Lemon Dill Aioli & Crème Fraîche  
Vegetable Crudit  with Hummus & Tapenade  
Garlic Rosemary Fingerling Potatoes

## Minnesota Nice 55 per guest

Beef Pot Roast  
Spinach Cranberry Salad with Red Onions & Raspberry Vinaigrette  
Roasted Rosemary Lemon Chicken  
Mashed Potatoes & Brown Gravy  
Walleye Wild Rice Fritters & Tartar Sauce  
Tater Tot Hotdish with Cheesy Green Beans and Mushrooms  
Sweet Potato Casserole with Pecan Crumble & Toasted Marshmallow  
Creamy Wild Rice Soup

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## Little Italy 65 per guest

Caprese Salad with Fresh Mozzarella, Basil, Cherry Tomatoes & Balsamic Vinaigrette  
Cacciucco Tuscan Seafood Stew with Mussels, Shrimp & White-Wine Tomato Broth  
Chicken Piccata, Lemon Butter, Capers & Parsley  
Spinach Lasagna with Onions, Mozzarella, Parmesan & Basil  
Roasted Root Vegetables, Parmesan Vinaigrette with Breadcrumbs  
Rosemary-Garlic Focaccia  
Spinach & Artichoke Dip  
(Add Chef Action Station: Risotto, Pasta or Seafood)

## French Table 70 per guest

Baby Romaine Salad with Roquefort, Walnuts and Sherry Vinaigrette  
Creamy Garlic & Gruyere Potato Gratin  
Pork Loin with a White Wine Herb Gravy  
Herb Brown Butter Mokum Carrots  
Coq Au Vin with Chicken, Bacon, Mushrooms, Onions & Red Wine  
Mother Dough Bakery French Bread & European Style Butter  
Ratatouille with Eggplant, Summer Squash, Tomato, Piperade  
Potato Leek Soup



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## Mediterranean 55 per guest

Israeli Couscous Salad, Cherry Tomatoes, Cucumbers, Red Peppers, Feta,  
Olives & Red Wine Vinaigrette  
Eggplant & Lentils in Herb Olive Oil, Onion and Peppers  
Taste of Morocco with curried Flatbreads, Hummus, Shakshuka, Zaalouk, Olives &  
Marinated Tomatoes  
Chicken Tagine with Candied Onions & Raisins  
Greek Lasagna with creamy Béchamel, Pomodoro Ricotta, Cinnamon Beef & flaky Puff Pastry  
Mediterranean Olive Sourdough & Herb Butter  
Cod with Shakshuka & Chickpeas  
(Add a Build your own Kebabs Action Station)

## Asian Wok 55 per guest

Beef, Chicken or Shrimp (Sweet & Sour, Sesame or Szechuan Style)  
with Bell Pepper, Carrots, Onions & Pineapple  
Fried Rice with Peas, Carrots, Bean Sprouts, Onions & Eggs  
Wonton Soup with Pork filling, Carrots, Broccoli and Snow Peas in Chicken Broth  
Spring Rolls with Shredded Carrots, Cabbage, Cucumber, Scallions, Cilantro, Mint,  
chopped Salad, Cabbage, Carrots, Snap Peas, Romaine with Sesame Ginger dressing  
Panang Curried Root Vegetables & Rice  
Hokkaido Milk pull-apart Bread

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## Louisiana Seafood Boil \$MP

Cajun boiled Fresh Prawns, Clams, Crab, Crawfish,  
Potatoes, Onions, Lemons & Mushrooms  
Romaine, Carrot, Hard-boiled Eggs, Cheddar & Creole Tomato Vinaigrette  
Corn on the Cob with Cajun Butter  
Jambalaya, Andouille Sausage, Onion, Peppers & Dirty Rice  
Black-eyed Peas & Sweet Potatoes  
Cheddar Cheese Cornbread

## Land & Sea \$MP

Coffee-rubbed Prime Rib  
Espresso Bourbon Glace de Viande  
Crab Legs & Shrimp with Drawn Butter  
Lobster Rolls with Lemon Chive Aioli  
Garlic Mashed Potatoes & Gravy  
Grilled Haricot Vert & Asparagus with Lemon & Hazelnuts  
Caesar Salad with Parmesan Dressing  
Cucumber Dill Salad with Cherry Tomatoes  
Cheddar Chive Biscuits  
Macaroni & Cheese

*Add Chef's Action Station or Carving Stations for the ultimate  
experience! Ask us about Custom Ice Carving*

# CHEF-CARVED MEAT STATIONS

*Chef charge of 200 flat rate per station, priced per platter  
based on market availability*

*Approximately 20-30 servings*

*Please inquire about dietary restrictions*

## **Juniper Peppered Beef Tenderloin**

Horseradish Aioli  
(Wagyu Options)

## **Coffee-rubbed Prime Rib**

Espresso Bourbon Glace de Viande

## **Slow Roasted Turkey**

Rosemary Gravy & Cranberry Sauce

## **Lemon Rosemary Chicken**

Country Gravy

## **Pork Loin**

Apple Gastrique

## **Herb-Rubbed Leg of Lamb**

Cherry Demi-Glaze

## **Suckling Fennel Porchetta**

With Fig and Pear Mustarda

## **Slow-Roasted Beef Brisket**

Gravy Au Jus

## **Shawarma Lamb or Chicken**

Yogurt Sauce

*Please inquire for Market Price - Subject to Availability and Seasonality*

# CHEF PREPARED ACTION STATIONS

*Chef charge of 200 per 2hrs flat rate per station.  
Each Chef can cater to approximately 30-40 Guests  
Please inquire about dietary restrictions*

## **Gnocchi & Pasta 55 per guest**

*Choice of two:*

Potato Gnocchi, Ricotta Gnudi, Rigatoni, Penne, Fettuccini, Farfalle,  
Campenelle

*Choice of two:*

Lamb & Beef Bolognese  
Shrimp & Basil Walnut Pesto  
Classic Garlic Tomato Pomodoro, shaved Parmesan  
Wild Mushrooms, Brussels Sprouts, Parmesan Truffle Beurre  
Monte Chicken, Mushroom, Gorgonzola Cream  
Roasted Vegetable Ragout, Garlic Basil Almond Cream

## **Risotto 55 per guest**

Your choice of Premium Carnaroli Rice or Slow Cooked  
Barley

*Choice of two:*

Scallops & Saffron Mascarpone Butter  
Classic Parmesan Cream, roasted Vegetables  
Pork Belly, Maple Butternut Squash  
Vegan Carrot & Hearty Greens  
Swiss Chard & Garlic Shrimp  
Vegan Root Vegetables & Coconut Cream

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## **Fresh Seafood & Butchered Meats Station**

*Market Price - Subject to Availability and Seasonality*

*Made to order:*

Shrimp  
Scallops  
Mussels  
Clams

Seasonal Wild-Caught Fish  
Fresh Shucked Oysters  
Tenderloin  
New York Strip  
Flat Iron Steak

*(Other cuts of Meat & fresh Seafood available upon request)*

## **Slider Station 50 per guest**

Served on our Mother Dough Bakery Brioche Slider Buns

*Choice of two:*

BBQ Beef Brisket, Pork or Chicken with Coleslaw & Pickles  
Grilled Chicken Breast, Bacon, Lettuce, Tomato, Onion & Dill Aioli  
Bison Burger with Caramelized Onions & Herb Goat Cheese  
Reuben, Beef or Marinated Beets, homemade Sauerkraut, Russian Aioli & Swiss Cheese  
Short Rib, Grilled Onions, Cheddar Cheese & Fresno Aioli  
Fried Chicken, Bacon & Maple Jalapeño Hollandaise  
Tenderloin, Horseradish Cream & Chives  
80/20 Ground Chuck Beef, Cheddar, Swiss Provolone, Maple Bacon & Beer Mustard  
Black Bean Burger, Red Onion, Avocado, Arugula & Vegan Aioli  
Portabella, Swiss, Red Onion, Tomato & Black Trumpet Aioli

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## **Omelets and Skillets 40 per guest**

*A variety of Egg and Potato options with all the fixings*

### **Farm Fresh Eggs with choice of two Meats, five Vegetables & one Potato:**

Smoked Bacon  
Ground Sausage  
Breakfast Ham  
Grilled Chicken Breast  
Chorizo  
Sautéed Onions  
Asparagus  
Wild Mushrooms  
Arugula  
Bell Peppers  
Scallions  
Swiss  
Goat Cheese  
Cheddar  
Mozzarella  
Traditional Hashbrowns  
Country Style Hashbrowns

## **Breakfast Pancakes & Crepes 35 per guest**

*Made to order with all the fixings:*

### **Choose five:**

Fresh fruit and berries  
Pecans & Walnuts  
Local Maple Syrups  
Fresh Preserves  
Lemon Ricotta  
Caramelized Bananas  
Chantilly Cream  
Sweet Mascarpone  
Hollandaise or Bearnaise  
Powdered Sugar  
Milk or Dark Chocolate  
Apricot Butter