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

HOT BEVERAGES
Fresh Brewed Peace Coffee $13.95 per gallon
regular or decaffeinated

Assorted Equal Exchange Hot Teas $1.25 each
with hot water

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

WATER SERVICE
includes 50-9oz compostable cups

5 gallons – Delivered $25.00
5 gallons – Pick Up $5.00
## BAKERY

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh-Baked Muffins</td>
<td>$12.25 per dozen</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>$12.25 per dozen</td>
</tr>
<tr>
<td>Assorted Scones</td>
<td>$12.25 per dozen</td>
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<tr>
<td>Mini</td>
<td>$7.95 per dozen</td>
</tr>
<tr>
<td>Bagels with one whipped cream cheese</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Croissants</td>
<td>$12.25 per dozen</td>
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<tr>
<td>Filled Croissants*</td>
<td>$13.95 per dozen</td>
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<tr>
<td>Assorted Biscotti</td>
<td>$12.25 per dozen</td>
</tr>
<tr>
<td>Cinnamon Rolls</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Caramel Rolls</td>
<td>$12.95 per dozen</td>
</tr>
<tr>
<td>Caramel Rolls with Pecans</td>
<td>$14.95 per dozen</td>
</tr>
<tr>
<td>Assorted Cake Donuts</td>
<td>$13.95 per dozen</td>
</tr>
<tr>
<td>Fruit Filled Turnovers*</td>
<td>$12.25 per dozen</td>
</tr>
<tr>
<td>Cinnamon Streusel Coffee Cake</td>
<td>$20.95 each</td>
</tr>
<tr>
<td>Ham and Cheese Pastries</td>
<td>$36.00 per dozen</td>
</tr>
<tr>
<td>Mini Quiche*</td>
<td>$12.95 per dozen</td>
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<tr>
<td>Fresh Baked Cookies</td>
<td>$9.95 per dozen</td>
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<tr>
<td>Fresh Baked Vegan Cookies MWGCI</td>
<td>$9.95 per dozen</td>
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<tr>
<td>Frosted Sugar Cookies</td>
<td>$11.95 per dozen</td>
</tr>
<tr>
<td>Home-Style Brownies</td>
<td>$12.25 per dozen</td>
</tr>
<tr>
<td>House-Made Bars</td>
<td>$12.25 per dozen</td>
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<tr>
<td>Macaroons MWCCI</td>
<td>$12.25 per dozen</td>
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<tr>
<td>Sweet Tooth Petites</td>
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<tr>
<td>Cupcakes</td>
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<tr>
<td>Decorated Cupcakes</td>
<td>$14.95 per dozen</td>
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<tr>
<td>Half Sheet Cake</td>
<td>$45.00 each</td>
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<tr>
<td>Full Sheet Cake</td>
<td>$80.00 each</td>
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<tr>
<td></td>
<td>serves 44-48</td>
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<tr>
<td></td>
<td>serves 92-96</td>
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</tbody>
</table>

* minimum of 1 dozen of any variety
BREAKFAST BUFFET

“KNIGHTS”  
muffins, orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas  
$6.25 per person  
10 person minimum, 1 hour

“NEW YORKER”  
assorted bagels, trio of cream cheese, assorted jellies, seasonal fresh fruit bowl, 
orange juice, fresh brewed Peace coffee, assorted Equal Exchange teas  
$7.50 per person  
10 person minimum, 1 hour

HEALTHY EXPRESS  
house-made granola bars, individual low fat yogurt cups, fresh fruit bowl  
$6.95 per person  
10 person minimum, 1 hour

“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  
$10.95 per person  
10 person minimum, 1 hour

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 teases

BUILD YOUR OWN BREAKFAST  
includes muffins, orange juice, fresh brewed Peace coffee and assorted equal exchange teases  
$11.50 per person  
15 person minimum, 1 hour

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

<table>
<thead>
<tr>
<th>Item</th>
<th>Cost per person</th>
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</thead>
<tbody>
<tr>
<td>Smoked Bacon MWGCI</td>
<td>$2.25</td>
</tr>
<tr>
<td>Pork Sausage Links MWGCI</td>
<td>$2.25</td>
</tr>
<tr>
<td>Ferndale Market Turkey Sausage Links F2F MWGCI</td>
<td>$2.25</td>
</tr>
<tr>
<td>“Vegetarian” Sausage Patties V</td>
<td>$2.25</td>
</tr>
<tr>
<td>Breakfast Potatoes Vg MWGCI</td>
<td>$1.95</td>
</tr>
<tr>
<td>Hashbrowns Vg MWGCI</td>
<td>$1.95</td>
</tr>
<tr>
<td>Skillet Fried Potatoes Vg MWGCI</td>
<td>$1.95</td>
</tr>
<tr>
<td>Fresh Fruit Bowl Vg MWGCI</td>
<td>$2.95</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>$.95 each</td>
</tr>
<tr>
<td>Fair Trade Banana</td>
<td>$2.00</td>
</tr>
<tr>
<td>Boiled “Cage Free” Eggs MWGCI</td>
<td>$.75 each</td>
</tr>
<tr>
<td>Yogurt and Granola Parfaits V MWGCI F2F</td>
<td>$2.95 each</td>
</tr>
<tr>
<td>Fresh Berries and Yogurt Parfaits MWGCI F2F V</td>
<td>$4.95 each</td>
</tr>
</tbody>
</table>
FROM THE DELI

<table>
<thead>
<tr>
<th>SANDWICH BOARD</th>
<th>$12.25</th>
</tr>
</thead>
<tbody>
<tr>
<td>15 person minimum, 1 hour</td>
<td></td>
</tr>
<tr>
<td>Sandwiches choice of three:</td>
<td></td>
</tr>
</tbody>
</table>

**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 $14.25
15 person minimum

BREAD
choice of two:
Wraps
Whole Grain
Focaccia

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

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 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 juliened 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 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

SELECT ONE
Dinner Rolls, assorted
Cornbread
Breadsticks
APPETIZER DISPLAYS

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, grilled 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 fraiche, 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

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

Hors d’oeuvres sold by 25 or 50 pieces

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arepas Corncakes MWGCI</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Pesto Chicken Bites MWGCI</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Artichoke Risotto Croquette V</td>
<td>$35.00 / $70.00</td>
</tr>
<tr>
<td>Spanakopita V</td>
<td>$35.00 / $70.00</td>
</tr>
<tr>
<td>Wild Caught Salmon Cakes SW</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Bacon Wrapped Shrimp SW MWGCI</td>
<td>$50.00 / $100.00</td>
</tr>
<tr>
<td>Stuffed Mushrooms</td>
<td>$35.00 / $70.00</td>
</tr>
<tr>
<td>Firecracker Chicken</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Beef Wellington “Cupcakes”</td>
<td>$45.00 / $90.00</td>
</tr>
<tr>
<td>Marinated Chicken Wings MWGCI</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Crispy Rice Noodle Wrapped Shrimp SW</td>
<td>$60.00 / $120.00</td>
</tr>
<tr>
<td>Gourmet Mini Burgers</td>
<td>$40.00 / $80.00</td>
</tr>
</tbody>
</table>

### SKEWERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Chicken Skewer MWGCI NUTS</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Korean BBQ Beef Skewer</td>
<td>$45.00 / $90.00</td>
</tr>
<tr>
<td>Honey-Ginger Chicken Skewer MWG</td>
<td>$40.00 / $80.00</td>
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</tbody>
</table>

### CUPCAKES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Spicy Beef Cupcake</td>
<td>$45.00 / $90.00</td>
</tr>
<tr>
<td>Shredded Chicken Cupcake</td>
<td>$40.00 / $80.00</td>
</tr>
<tr>
<td>Curried Potatoes Peas Cupcake V</td>
<td>$35.00 / $70.00</td>
</tr>
<tr>
<td>Chipotle Beef Cupcakes</td>
<td>$45.00 / $90.00</td>
</tr>
<tr>
<td>French Onion Crostini with Toasted Gruyere V</td>
<td>$35.00 / $70.00</td>
</tr>
<tr>
<td>Thai Pork Rolls with Sweet Chili Sauce</td>
<td>$40.00 / $80.00</td>
</tr>
</tbody>
</table>
## PLATED SELECTIONS

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

20 person minimum on all buffets

ALL AMERICAN PICNIC $17.50
Grass Fed Beef Hamburgers MWGCIV Gai
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 MWGCIV Gai
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
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**

- Arugula, Peaches, Podda Parmesan, Lemon White Balsamic Vinaigrette MWGCI V
- Grilled Tenderloin with Brandy Peppercorn 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**

- 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**

- 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 Pommes Anna V MWGCI
- Roasted Asparagus and Lemon Oil Vg MWGCI
- House Rolls & Flat Bread Crackers

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**NUTTING HOUSE**

- Arugula, Peaches, Podda Parmesan, Lemon White Balsamic Vinaigrette MWGCI V
- Grilled Tenderloin with Brandy Peppercorn 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**

- 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**

- 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 Pommes Anna V MWGCI
- Roasted Asparagus and Lemon Oil Vg MWGCI
- House Rolls & Flat Bread Crackers
SNACKS

15 person minimum

Granola Bars  MWGCI  $2.00 each
individually wrapped

Roasted Zucchini Hummus Cups  $1.75 each
toasted pita bread

Celery and Carrot Cup MWGCI  $1.50 each
ranch dipping sauce

House Made Trail Mix  MWGCI V  $2.75 per person
peanuts, roasted almonds, cashews, banana chips, dried apricots, chocolate pieces, dried cranberries

Mountain Bars V NUTS  $2.50 each
layers of chewy granola, creamy peanut butter, chocolate ganache, with chopped peanuts

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  $2.50 per person
equal measures of trail mix, gold fish and dry fruit

Kettle Chips  $2.00 per person
house made ranch dip

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

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti with Bolognaise Sauce</td>
<td>$10.50 per person</td>
</tr>
<tr>
<td>Pasta with Marinara Sauce V</td>
<td>$10.25 per person</td>
</tr>
<tr>
<td>Baked Cheese Manicotti with Marinara Sauce V</td>
<td>$10.25 per person</td>
</tr>
<tr>
<td>Vegetarian Pasta Primavera V</td>
<td>$10.25 per person</td>
</tr>
</tbody>
</table>
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