A LA CARTE SELECTIONS AND ADD ONS
Add to any breakfast menu to create a custom menu for any occasion. Available for groups of 25 or more.

SPINACH EGGS BENEDICT
Toasted English muffin topped with spinach, poached cage-free eggs and hollandaise sauce.
$4.95 per guest

CINNAMON FRENCH TOAST WITH BERRY COMPOTE V
Two slices of cinnamon swirl French toast served with a warm blueberry and blackberry compote.
$4.25 per guest

GRAB AND GO BOXED SANDWICHES
Includes two cookies, chips and soda. Groups of 25 or less may choose 2 lunches, groups of 25 or more may choose 3 lunches.

TURKEY AVOCADO QUINOA WRAP
Roasted turkey breast, fresh avocado, quinoa and toasted almonds with lime-cilantro ranch dressing on whole-wheat wrap.
$11.50 per guest

ITALIAN TWISTED MOZZARELLA BLT
Crisp bacon, buffalo mozzarella, lettuce, tomato and pesto mayo on Naan bread.
$9.50 per guest

MEDITERRANEAN BAGUETTE V
Hummus topped with sliced avocado, roasted red pepper and eggplant on a baguette.
$9.25 per guest

Consult with our catering team on adding a soup du jour to your meal for an additional $0.00 per guest.

SERVED SALADS AND ENTREES
All served meals include two accompaniments, freshly baked dinner rolls with butter, freshly brewed house blend coffee, Tazo® tea with hot water and iced tea and one dessert.

FIESTA FRESH QUINOA & ROASTED CORN SALAD V
Quinoa, roasted corn, black beans, tomato, red onion, cilantro, honey, lime juice and queso fresco on mixed spring greens.
$10.25 per guest

KALE BLEU CHEESE BEEF TENDERLOIN ROULADE
Beef tenderloin roulade stuffed with braised kale and bleu cheese, served with wild mushroom demi-glace.
$25.50 per guest

ARTICHOKE, OLIVE & RICE PAELLA V
Artichokes, peppers, peas, black olives and tomatoes baked with rice.
$8.25 per guest

MUSHROOM MILLIE FEUILLE V
Puff pastry filled with a savory blend of artichoke and mushrooms and finished with a thyme lemon sauce.
$13.25 per guest

Winter Catering Specials and Prices are available through February 2016.

VEGAN
VEGETARIAN
MINDFUL
RECEPTIONS
SPECIALTY STATIONS
Minimum group size of 25.

CARVED BISCOTTI, COFFEE & TEA STATION
A chef-attended biscotti station creates a delightful culinary experience for your guests. Select items from each category. Station is accompanied with freshly brewed coffee, decaffeinated coffee, herbal and non-herbal teas with hot water.
$5.25 per guest

BISCOTTI:
Select Two Biscotti
Apple Cinnamon Biscotti V
Chocolate Chip Biscotti V
Maple Walnut Biscotti V
Cranberry Walnut Biscotti V

DIPPING SAUCES INCLUDED:
Chocolate Sauce
White Chocolate Sauce

TOPPINGS FOR DIPPING:
Select Three Toppings
Pistachios
Pecan Pieces
Almonds
Chocolate Chips
Licorice Hard Candy
Dried Cranberries
Orange Peel
Lemon Peel

HAZELNUT & TURKEY SAUSAGE MUSHROOMS
Ground turkey with rosemary stuffed mushrooms.
$10.95 per dozen

RECEPTIONS
HOT & COLD HORS D’OEUVRES
Minimum order of 3 dozen per selection.

CHIPOTLE MAPLE BACON WRAPPED CHICKEN
Succulent chipotle and adobomarinated chicken morsels wrapped in a strip of bacon gently in maple syrup.
$18.25 per dozen

OLD FASHIONED BANANA PUDDING
Homemade vanilla pudding layered with ripe bananas, vanilla wafers and whipped topping.
$2.75 per guest

BEVERAGES & DESSERTS

SPARKLING APPLE CIDER V
$2.50 per guest

OLD FASHIONED BANANA PUDDING V
VEGAN
VEGETARIAN
MINDFUL

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Blugold Catering by Sodexo
Terri Knudtson, Catering Director (715) 836-2632
Travis Welke, Catering Coordinator (715) 836-4033

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