Welcome
“Eating is not merely a material pleasure. Eating well gives a spectacular joy to life and contributes immensely to goodwill and happy companionship.”

— Elsa Schiaparelli

Reintroduce yourself to the fine art of dining – the pleasure of leisurely sharing a great meal. Savor the tastes, textures and aromas of the food and beverage, admire the presentation and be surrounded by pleasant conversation and laughter.

Reunite by coming together in an age old tradition built on a foundation of community and comfort. To break bread together and share a meal is to share a moment in time with comrades and to nourish the body and soul.

Reconnect with the land and the origins of food. Our commitment to preparing the best meal extends beyond production and presentation to include the entire food purchasing process. By partnering with local farmers, growers, ranchers and producers and by expanding our supply chain to include diverse vendors we have access to the best available ingredients and a network of suppliers that share our dedication to sourcing sustainable menus.

The best events are successful when conversations are open, participants are engaged and the experience exceeds expectations. The best meals are prepared from the freshest, seasonal ingredients. Simple, honest food should excite the senses, tempt the palette and enhance the atmosphere. By combining great meals with great events we hope to provide you and your guests with an experience they’ll always remember.

The enclosed menus provide a preview of our culinary capabilities. The entire team at the University of Minnesota welcomes you. We are thrilled to open our kitchens and extend our service and look forward to enhancing your event experience. Please do not hesitate to contact your sales coordinator directly for more information.
Standards & guidelines
event planning

ORDER DEADLINE
In order to ensure availability of all chosen items, delivery orders MUST be placed by 1:00 PM two business days prior to requested delivery date.

DELIVERY SERVICE
1851 Heritage Catering makes every effort to deliver your order within 15 minutes of the scheduled delivery time along with all necessary disposable products. However, due to multiple deliveries, traffic and weather conditions, we reserve a period of 15 minutes before or after the stated time to complete your drop-off.

DROP-OFF DELIVERY FEE
A $50 food and beverage minimum order plus a $15 delivery charge is assessed for all drop-off deliveries. The $15 delivery fee includes delivering the order to the building location and room as stated on the contract. The delivery fee does not include set-up. Client is responsible for the set-up/presentation of their order. Clean-up service is available for $30. For orders over $500 or over 100 guests, a $45 delivery fee is added as these events require additional resources to complete. This fee is subject to change based on the items ordered.

GUARANTEED SET-UP FEE FOR DELIVERY ORDERS
A $45 fee will be assessed for orders in which set-up of the delivery order is required. This fee includes placing table cloth(s) on the table(s), unwrapping food and placing beverages, disposable items and serving utensils next to the food items.

Standards & guidelines

farm fresh sun ripened just picked off the vine savory artisan farm naturally delicious farm fresh sun just picked local off the vine savory artisan farm to table naturally

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Go1851@umn.edu
www.1851heritage.catertrax.com
SERVICED EVENTS-ADMINISTRATIVE FEE
A standard 18% fee will be applied to all food and beverage orders to cover administrative expenses for serviced events. This administrative charge is not intended to be a tip, gratuity, or service charge for the benefit of employees. No portion of this amount is distributed to employees.

A standard 21% administrative fee is applied to events taking place at the Carlson School of Management and the Hubert H. Humphrey School of Public Affairs. This fee includes china and linens for all serviced events.

MINIMUM ORDER AND LABOR FEES FOR SERVICED EVENTS
A minimum food and beverage order of $300 is required for serviced events plus applicable labor fees of $20 per hour, per server with a minimum of four hours of service per server.

SPECIAL EVENT SERVICE
Serviced event requests must be received ten business days prior to date of event with a guaranteed number of attendees due five business days prior to event date. The final bill will be based on guaranteed number of guests and will include any additional services received at the time of event.

PAYMENT ARRANGEMENTS
Acceptable forms of payment include credit card or University of Minnesota EFS number. All forms of payment other than EFS require a 50% deposit when the contract is signed, with the remaining balance paid before or on the event date. Please note, all pricing and availability are subject to change. 1851 Heritage Catering does not invoice for services rendered post event.
CANCELLATIONS

Deliveries may be cancelled up to 1:00 PM two business days before the scheduled delivery without penalty. Any delivery cancelled after this time will be subject to all contracted charges. In the case of event cancellation, charges will be based on the following: Less than one (1) business day notice 100%; less than two (2) days’ notice 75%; less than three (3) days’ notice 50%; less than four (4) days’ cancellation fee may apply.

CO-CATERING

For the safety of our guests, 1851 Heritage Catering does not participate in cooperatively catered events. This includes the service of items provided by outside caterers and or the clients themselves. As a licensed caterer, health authorities on campus require that all unused perishable food and beverages be returned to the caterer’s facility at the conclusion of the event.

1851 Heritage Catering is proud to be a part of the University of Minnesota. For every event you contract with us, a portion of that sale is returned to the University.
breakfast continental
**Mini Mornings Continental $9.79**
Includes Miniature Muffins, Danish, Scones and Bagels served with Butter, Fruit Preserves, Plain and Strawberry Cream Cheese, Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**Early Riser $8.99**
Assorted Donuts, Danish and Bear Claws with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**Healthy Start $8.29**
Whole Grain Bagels with Peanut Butter, Individual Cereal Cups, Milk, Ripe Bananas, Granola, Assorted Individual Yogurt Cups with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**New Yorker $13.99**
Fresh Bagels and Cream Cheese, Smoked Salmon, Sliced Tomato, Slivered Red Onion and Capers with Fresh Seasonal Sliced Fruit, Fresh Assorted Juices and Coffee/Decaf/Hot Tea

**Protein Power Up Breakfast $10.99**
Greek Yogurt, Granola, Mixed Nuts, Assorted Meat & Cheese tray served with Whole Grain Rolls, Sliced Fruit, Assorted Juices, Coffee/Decaf/Hot Tea

*All local taxes and fees apply. Pricing subject to change.*
Meeting Break

à la carte

meeting break

Meeting Break

1851 HERITAGE CATERING
University of Minnesota
Assorted Granola Bars $1.49 each

Assorted Fresh Baked Muffins, Danish and Scones $17.99 per dozen

Assorted Bagels with Butter, Cream Cheese and Preserves $17.99 per dozen

Fresh Sliced Seasonal Fruit Tray $2.49 per person

Fresh Baked Large Chewy Cookies $10.29 per dozen

Mini Brownies and Blondies $11.29 per dozen

Bottled Water $1.79 each

Assorted Canned Soda $1.49 each

Assorted Bottled Juices $1.99 each

Energy Drinks $3.29 each

Lemonade $15.99 per gallon

Fresh Brewed Iced Tea $15.99 per gallon

Fresh Brewed Regular and Decaffeinated Coffee $19.99 per gallon

*All local taxes and fees apply. Pricing subject to change.
break packages
15 guest minimum required. Packages sold per person. Under minimum charge of $1.79 per person.

**Energy Bar $3.49**
Nutri Grain® Bars, Whole Fresh Fruit, Individual Yogurts with House Made Granola, Assorted Granola Bars, Assorted Sobe Life Water®

**South of the Border $6.29**
Tortilla Chips with Tomatillo Salsa, Pico Di Gallo, and Guacamole and Bean Dip, Assorted Soft Drinks and Water

**Why Can't Everyday Be Sundae? $9.29**
Chocolate, Vanilla, and Strawberry Ice Cream with Whipped Cream, Chocolate, and Caramel Sauces and Assorted Toppings, Fresh Brewed Coffee, Decaf and Hot Tea

**Chocolate Overload $7.49**
Chocolate Chip Cookies, Fudge Brownies, Chocolate Covered Pretzels and Strawberries, M&Ms®, Assorted Miniature Chocolate Bars, Chocolate Milk, Water, Fresh Brewed Coffee, Decaf and Hot Tea

**Nature Hike $6.49**
Yogurt Parfaits with Granola and Fresh Berries, Granola Bars, Trail Mix, Herbed Iced Tea, Fresh Squeezed Lemonade and Water

**Sweet and Sour $10.49**
Lemon Pound Cake, Lemon Curd, Lemon Cheesecake, Lemonheads®, Fresh Squeezed Lemonade and Water

**Color Me Orange $11.49**
Cantaloupe with Mint, Basil, and Honey, Oranges, Carrots with French Onion Dip, Pepperidge Farm® Goldfish®, Fresh Squeezed Orange Juice, Orange-Infused Iced Tea and Water

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hot breakfast

All Hot Breakfast packages include ice water, freshly brewed coffee, decaf and hot tea.

**Silver Dollar Breakfast $8.49**
Silver Dollar Pancakes (three per person) served with Butter, Syrup, Breakfast Potatoes, Bacon, and Breakfast Sausage

**Essentials Breakfast $9.99**
Scrambled Eggs, Breakfast Potatoes, Crisp Bacon, Breakfast Sausage and Danish

**Latin Breakfast $14.99**
Strawberry Honey Melon Salad, Spicy Black Bean and Potato Cakes, Sliced Chorizo and Fresh Pico, Cheddar Grits with Green Chiles and Red Pepper, Latin Scrambled Eggs with Diced Peppers, Fiesta Corn Bread.

breakfast additions

A perfect accompaniment to your breakfast buffet.

**Traditional Breakfast Sandwiches $4.99**
Choose from Ham, Egg, and Cheese on a Croissant; Sausage, Egg, and Cheese on a Biscuit; Egg and Cheese on an English Muffin; or Bacon, Egg, and Cheese on a Bagel

**Sensible Sandwiches $4.49**
Choose from: Garden Vegetables and Egg on Wheat English Muffin; Southwestern Garden Vegetables, Ham and Egg on a Wheat English Muffin; Turkey Sausage, Swiss Cheese and Egg on Wheat English Muffin

**Cereal Bar $6.99**
Choose your Cereal, type of Milk, and Fruit Topping for the perfect bowl. A great way to start the day!

**Yogurt Parfait Bar $6.99**
Plain Yogurt, Granola, three Seasonal Fruits, and two Toppings served with Banana Bread Croutons to build your ideal Parfait

**Just French Toast $3.99**
Cinnamon French toast served with warm Syrup and Butter

**Oatmeal with Raisins and Brown Sugar $4.99**
Whole Grain Oatmeal Served with Raisins and Browns Sugar on the Side

*Serviced breakfast packages are available upon request

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35 guest minimum required. Packages sold per person.
Under minimum charge of $1.79 per person

**Premium Box Lunches**

Teriyaki Chicken Wrap served with Chilled Peanut-Lime Noodles, Fresh Pineapple and a Raspberry Almond Bar **$12.79**

Smoked Turkey Fajita Ciabatta served with Chile-Lime Cucumbers, Corn and Black Bean Salad and a Cinnamon Cookie **$12.99**

Roast Beef served with Tabbouleh Salad, Mediterranean Cucumber and Tomato Salad and Lemon Rice Pudding **$13.49**

Seasoned Chicken and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Gourmet Cookie **$13.99**

Marinated Tofu and Fresh Garden Vegetables over Mixed Greens in a Balsamic Vinaigrette with a Bakery Roll and Lemon Dessert bar **$12.99**

Ciabatta Muffaletta served with Orzo Pasta, Grilled Vegetables, and a Chocolate Dipped Biscotti **$12.49**

**Traditional Box Lunches $8.99**

All traditional box lunches include sandwich, chips, whole fruit, your choice of pasta or cole slaw and cookie.

Smoked Turkey Sandwich with Lettuce, Tomato and Swiss Cheese on Wheatberry Bread

Ham Sandwich with Lettuce, Tomato and Swiss Cheese on Rye Bread

Roast Beef Sandwich with Lettuce, Tomato and Cheddar Cheese on Wheat Bread

Marinated Vegetable Wrap with Fresh Mozzarella and Arugula

*All local taxes and fees apply. Pricing subject to change.*
Cold Buffet

35 guest minimum required. Packages sold per person.
Under minimum charge of $1.79 per person

Udecide Sandwich Buffet $21.49
Includes homemade kettle chips, assorted gourmet cookies soda and/or bottled water

Choose 3 sandwich options
New Market Tuna on a Multigrain Roll
California Turkey with Fresh Veggies and Ranch Dressing on Wheatberry Bread
Deli Sliced Turkey and Swiss on Hearty Wheat Bread
Southwestern Turkey with Fajita Vegetables on Ciabatta Bread
Salami with Fresh Mozzarella, Grilled Spanish Onions, and Roasted Garlic Aioli on Ciabatta Bread
Roast Beef with Mediterranean Vegetables and Balsamic Dressing on Ciabatta Bread
Blackened Chicken with Cucumber Raita Salad on Ciabatta Bread
Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta
Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta
Sliced Portobello Mushroom with Arugula and Sun-dried Tomato Olive Pesto Spread on a French Baguette

Choose 2 salad options
Classic Garden Salad with freshly Prepared Seasonal Vegetables and Assorted Dressings
Toasted Cranberry Apple Couscous with Apricots, Granny Smith Apples, Almonds, Red Onions, Fresh Spinach and Scallions
Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix
Roasted Sweet Potato Salad with Green Chiles, Scallions, Celery, Red Peppers and Fresh Cilantro tossed in spicy Caribbean Jerk Seasoning
Red-skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing
Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives
Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing

Fantastic Frio $15.49
Corn and Black Bean Salsa, Spiced Sweet Potato Salad, Salmon Veracruz with Chile-Lime Cucumber Dressing, Mexican Chopped Chicken Salad, Grilled Marinated Flatbread, and Flan

Chilled Tuscan $25.79
Panzanella Salad, Spinach with Fennel Orange Salad, Grilled Flatbread, Herb Roasted Beef Tenderloin with Mushrooms, Grilled Chicken with Broccolini and Gremolata, and Tiramisu Cake

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Dinner
plated entrées
All selections come with entrée, one first course, one dessert, assorted rolls with butter, iced tea (available upon request) and freshly brewed coffee, decaf and hot tea.

**Butcher's Selection $28.99**
Grilled NY Strip Steak with Grilled Onions and Double Cream Brie and Merlot Reduction
Filet of Beef with Wild Mushroom Sautéé and Roasted Shallot Demi-glace
Stuffed Filet of Beef with Oven Roasted Tomatoes, Baby Spinach, Feta Cheese and Oregano Olive Oil
Double Lamb Chop with Roasted Garlic, Mint and Tomato Infused Demi-glace
Double Cut Pork Chop with Sweet Potato Hash

**Seafood Entrée $27.99**
Grilled Salmon with Italian Salsa Verde
Pan-seared Halibut Filet or Seared Scallops with Shallot and White Wine Reduction and Baby Spinach with Lemon (market price)
Walleye Filet with Roasted Corn and Cilantro Coulis
Jumbo Maryland Crab Cake with Sweet Chile Sauce

**Poultry Entrée $25.99**
Parmesan Breaded Chicken Breast Caprese with Fresh Mozzarella, Basil and Tomato
Pan-seared Free-range Chicken Breast with Crispy Bacon and Onion Ragout
Pan-seared Duck Breast with Red Currant Infused Demi-glace
Pan-seared Chicken wrapped in Prosciutto with Rosemary Olive Oil

**Vegetarian Entrée $22.99**
Vegetable Pad Thai with Sweet Chile Sauce
Individual Roasted Mushroom Lasagna with White Cheddar Béchamel and Baby Spinach
Pumpkin Ravioli with Brown Butter, Parmesan and Crispy Sage
Grilled Vegetable Napoleon with Crumbled Goat Cheese and Balsamic Syrup
Individual Eggplant Caprese with Fresh Mozzarella, Plum Tomato, Basil and Tomato Coulis

**Double Entrée Fee $3.49 per person**
**Triple Entrée Fee $4.79 per person**

**Looking for something special?**
Please speak with one of our sales coordinators if you would like to create a specialized menu customized just for your special event!

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receptions
those special
events...

Receptions

1851 HERITAGE CATERING
University of Minnesota
25 guest minimum required. Minimum of 40 ppl for more than 1 entree choice.

**First Course Menu Options**

- Parsnip Bisque with White Truffle Oil and Lump Crab
- Caprese Salad with Red and Yellow Tomatoes, Fresh Mozzarella and Chianti-Basil Olive Oil
- Baby Lola Rosa Salad with Balsamic Strawberries, Toasted Almonds and Crumbled Boursin with Balsamic Vinaigrette
- Fresh Orange and Vidalia Onion Salad over Bibb Lettuce with Cabrales Cheese and White Wine Vinaigrette
- Beef Carpaccio with a Napoleon of Crisp Pastry and Truffled Cow’s Milk Cheese with Warm Three-Peppercorn Vinaigrette

**Dessert**

- Bread Pudding with Caramel Apple Sauce
- Warm Peach Cobbler
- Spiced Carrot Cake
- Harriets Cheesecake
- Arboretum Apple Crisp
- Seasonal Fruit Cup with Puff Pastry

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Receptions
hors d’oeuvres

1851 HERITAGE CATERING
University of Minnesota
35 guest minimum required. Packages sold per person. Under minimum charge of $1.79 per person. Attendant fee is $20 per attendant per hour.

butlered hors d’oeuvres
All passed items require an attendant.

Choose 6 hors d’oeuvres for 2 hours $17.49
Choose 8 hors d’oeuvres for 2 hours $18.79

stationary hors d’oeuvres
Choose 6 hors d’oeuvres for 2 hours $18.99
Choose 8 hors d’oeuvres for 2 hours $19.99

cold hors d’oeuvres
All passed items require attendants.

Chilled Grilled Vegetable Crudités - with Goat Cheese Cream
Carpaccio of Beef Tenderloin - on a Stilton Baguette
Herbed Flatbread - with Balsamic Hummus and Roasted Vegetables
Chilled Crab Crostini - with Cajun Rémoulade
Roasted Chicken and Olive Salad - on a spoon with Feta Cheese

hot hors d’oeuvres
All passed items require attendants.

Pancetta and Caramelized Onion Cheese Profiteroles
Macadamia Nut Crusted Chicken Skewers - with Apricot Glaze
Moroccan Lamb Loin - with Blood Orange Syrup
Chipotle Tenderloin Skewers - with Cilantro Cream
Pan-seared Potstickers - with Hot Pepper Soy
Brie and Apricot Quesadilla
Walleye Eggrolls with Basil Soy Sauce

premium hors d’oeuvres
Add $1.29 per person

Grilled Baby Lamp Chop with Mint Demi-Glace
Lump Dungeness Crab Cake with Remoulade
Tempura Jumbo Shrimp with Ponzu Sauce
*A la Carte Pricing Available upon Request

*All local taxes and fees apply. Pricing subject to change.
Receptions
packages

35 guest minimum required. Packages sold per person.
Under minimum charge of $1.79 per person

**Happy Hour $14.99**
Hot Spinach and Artichoke Dip with Tortilla Chips, Mini Beef Sliders, Buffalo Chicken Tenders served with Celery and Blue Cheese Dip, and Cookies and Brownies

**Eastern Influence $10.99**
Egg Rolls, Potstickers and Sweet and Spicy Boneless Chicken Wings served with Assorted Dipping Sauces, including Sweet Chile & Cucumber Vinaigrette, and Gourmet Dessert Bars

**Tapas Sampler $25.79**
Grilled Calamari Salad; Seared Ahi Tuna with Jicama and Apple Slaw; Roast Pork Tenderloin with Chipotle Sour Cream

**Season’s Best Salad Bar $22.99**
Farm Stand Greens, Seasonal Vegetables, Gourmet Meats and Cheese, Assorted Dressings and Fresh Bread

**Mashed Potato Bar $18.59**
Buttermilk Mashed Potatoes with Chili, Vegetarian Creole, Bacon, Mushrooms, Diced Scallions Sour Cream and Cheddar Cheese

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receptions
stations

**carving stations**

All action stations require a chef. Chefs charged at $50 per hour.

- **Roasted Turkey Breast with Cranberry Relish and Artisan Rolls**  $29.99 per person
- **Prime Rib with Cabernet Reduction, Onion Straws, Boursin Aioli and Artisan Rolls**  $34.99 per person

**platters**

- **Fresh Sliced Fruit Tray**  $4.29 per person
- **Baked Brie with Pistachios and Raspberries or Apples and Walnuts, Gourmet Flatbreads and Crackers**  $4.29 per person
- **Intermezzo Antipasto Platter featuring Italian Meats and Cheeses, Roasted Peppers and Assorted Crackers and Breads**  $6.79 per person
- **Gourmet Cheese Board with Seasonal Fruit, Nuts, Honey and Lavosh**  $6.59 per person
- **Farmer’s Market Crudités with Hummus and Pesto**  $4.29 per person
- **Cold Seafood Platter with Little Neck Clams, Oysters on the Half Shell, Chilled Jumbo Shrimp, Crab Claws (Market Price)**

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theme
buffet
All selections include, iced tea (available upon request), ice water and freshly brewed coffee, decaf and hot tea.

35 guest minimum required. Packages sold per person. Under minimum charge of $1.79 per person

**Traditional American $14.99**

Baby Spinach Salad, Roasted New Potatoes, Fresh Herbed Vegetables, Grilled Lemon Rosemary Chicken and Whole Wheat Rolls with Peach Cobbler

**Latin Flair $15.79**

Mexican Chopped Salad, Cumin Black Beans, Lime Scented Rice, Chili-Lime Marinated Chicken, Carne Asada con Papas Y Salsa Roja (beef with potatoes and red salsa), Baked Tilapia with a Chipotle-Lime Butter Sauce and Cinnamon Churros

**The Tuscan $18.99**

Mixed Greens, Rotini Marinara, Green Beans Gremolata, Focaccia Sticks, Potato Crusted Salmon with Ratatouille, Parmesan Crusted Chicken, and Cannoli

**Country Livin’ BBQ $17.99**

Southern Barbecued Baked Beans, Traditional Slaw Salad, 4 Cheese Baked Macaroni and Cheese, Cornbread Fiesta Muffins, Country Glazed Chicken, Sliced Brisket, and Assorted Cookies and Dessert Bars

**Italian Delights $20.99**

Grilled Rosemary Chicken, Grilled Fennel Tuna, Pesto Cellentani, Italian White Bean Salad, Caesar Salad, Seasonal Vegetables, Mini Ciabattas with Basil Oil, and Tiramisu

**Classic Pizza $15.49**

Classic Garden Salad, Traditional New York-style Cheese, Meat Lovers and Vegetable Pizza; Served with Home-style Kettle Chips, Cookies and Brownies

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buffet
your way
Buffet Your Way  $29.99 (per person)
All selections come with assorted rolls with butter, iced tea (available upon request), ice water, freshly brewed coffee, decaf and hot tea.
If an additional entree is added you would be charged: $4.49 per person for double entrée; $6.49 per person for triple entrée; $3.49 per person for additional sides, desserts, and appetizers.

Starters (Choose two)
Seasonal Garden Salad with Balsamic Vinaigrette
Classic Caesar Salad
Greek Salad with Crumbled Feta
Antipasto display with assorted Flatbreads
Seasonal Fresh Fruit Salad

Entrées (Choose two)
Herbed Fried Chicken with Marjoram and Thyme  $14.49
Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes  $16.99
Chicken and Shrimp Creole  $15.99
Chipotle Roasted Pork Loin  $17.79
Grilled Salmon with Parmesan Pesto Sauce  $18.29
Beef Pot Roast with Dijon Shallot Sauce  $17.29
Eggplant, Couscous and Roasted Red Pepper Lasagna  $14.99

Premium Entrées (additional $4.49 per person)
Beef Tenderloin Fresh Herbs and Chasseur Sauce
Halibut with Crab Oscar

Sides (Choose two)
Italian Seasoned Green Beans
Garlic Infused Goat Cheese Mashed Potatoes
Pan Roasted Vegetables with Herb Vinaigrette
Herb Roasted Mushrooms
Tomato Caper Ratatouille
Marinated Roasted Red Potatoes
Toasted Orzo with Spinach and Cranberries

Finishes (Choose one)
Dutch Apple Pie
Apple Caramel Bread Pudding
New York Style Cheesecake
Mini Brownie and Cappuccino Mousse Parfaits
Cinnamon Cherry Pear Crisp

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beverage
specialty cocktail
**Bloody Mary**
A signature breakfast drink of vodka and Bloody Mary mix. Available with an assortment of garnishes, lime, lemon, olive and celery.

**Mimosa**
Refreshing breakfast drink served in a champagne flute. Orange juice and Champagne.

**Manhattan**
Available perfect, dry or classic. Choice of whiskey, sweet vermouth, and bitters. Served on the rocks or in a cocktail glass with cherry garnish.

**Martini**
The classic cocktail. Choice of gin or vodka. Available dirty, perfect, dry or classic. Served on the rocks or in a cocktail glass and garnished with olive.

**Margarita**
Served in a cocktail glass with a salted rim, tequila, triple sec, sour mix, and lime juice. Garnished with a lime.

**The Superior Cocktail**
A refreshing cocktail made with Vodka and Blue Curacao, topped with a Champagne float.

**Red Pine Punch**
A mixture of Coconut Rum, Light Rum, pineapple juice, orange juice & Grenadine garnished with an orange twist.

**Lemon Drop Martini**
Vodka, fresh squeezed lemon & a dash of lemonade served in a sugar rimmed martini glass.

**Kir Royale**
Champagne with a dash of Blackberry Brandy and a cherry on the bottom.

**Minnesota White Russian**
Vodka, Kahlua and Cream with a splash of Baileys over ice.

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Our onsite personnel must dispense all beverages. Bartenders are staffed one (1) per 75 guests. A $150.00 per bartender fee will apply for the first four (4) hours of service. A $25.00 per hour additional charge will be applied after four (4) hours of service.

These fees do not represent a tip, gratuity or service charge for wait staff employees, service employees or service bartenders.

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house wines

Chardonnay, Barefoot, California
Pinot Grigio, Barefoot, California
White Zinfandel, Barefoot, France

premium wine

Additional wine selections available upon request.

Riesling, Chateau Ste. Michelle, Oregon
Riesling, Mirassou, California
Sauvignon Blanc, Kim Crawford, New Zealand
Sauvignon Blanc, Whitehaven, New Zealand
Pinot Grigio, Ecco Domani, Italy
Pinot Grigio, Santa Margherita, Italy
Chardonnay, Simply Naked “Unoaked”, California
Chardonnay, William Hill, California
Prosecco, Zonin, Italy
Moscato, Beringer, California
Beverage

red wine list

Beverage
house wines

Merlot, Barefoot, California
Cabernet Sauvignon, Barefoot, California

premium wine
Additional wine selections available upon request.

Pinot Noir, Mark West, California
Pinot Noir, A to Z, Oregon
Pinot Noir, Erath, Oregon
Pinot Noir, MacMurray Ranch, California
Merlot, Francis Ford Coppola, Diamond Collection, California
Merlot, Casa Lapostolle, Chile
Cabernet Sauvignon, Santa Rita 120 Series, California
Cabernet Sauvignon, Louis M. Martini, California
Cabernet Sauvignon, Franciscan “Oakville Estate”, California
Garnacha, Palaicos Remondo La Montesa, Spain
Malbec, Alamos, Argentina

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612.624.7173
Go1851@umn.edu
www.1851heritage.catertrax.com
No alcoholic beverages will be served to persons under 21 years of age. State approved identification must be presented upon request. It is policy that alcoholic beverage cannot be brought onto the premises from outside.

**open bar**

**50 guest minimum**

**full bar**

$13.00 (per person) for one hour  
$17.50 (per person) for two hours  
$24.00 (per person) for four hours

**beer wine soda bar**

$16.50 (per person) for two hours

**consumption bar**

One Hour Minimum

The Customer is billed at cash bar prices for each beverage served. There is a $75.00 sales minimum for this service. If sales are lower than $75.00 the client must pay the balance.

One Bartender is required for every 75 guests. Bartender labor fee are $48.00 per Bartender.

A two-hour minimum includes set-up and take-down of the bar. Additional labor is billed in half hour increments.

**cash bar**

One hour and $75.00 sales minimum required. Prices include mixers and fruit garnish.

Guests pay cash bar prices for all beverages ordered. If sales are lower than $75.00, the client must pay the balance.

One Bartender is required for every 75 guests. Bartender labor fee are $48.00 per Bartender.

A two-hour minimum includes set-up and take-down of the bar. Additional labor is billed in half hour increments.

**liquor**

- Mixed Drinks $8.50  
- Premium Beer $6.00  
- Domestic Beer $4.50  
- Soda/Juice/Bottled Water $2.50  
- Champagne priced upon request

**premium brands**

- Seagram's VO  
- Sauza Gold  
- Absolut  
- Dewars  
- Beefeater  
- Bacardi  
- Jack Daniels  
- Makers Mark  
- Courvoisier  
- Dekuyper

**wine**

- House Wine (Glass) $6.00  
- Premium Wine (Glass) $8.50

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