# Breakfast

## Breakfast Collections

All prices are per person and available for 12 guests or more.

<table>
<thead>
<tr>
<th>MINI CONTINENTAL</th>
<th>$9.79</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miniature Muffins</td>
<td>80–120 cal each</td>
</tr>
<tr>
<td>Miniature Danish</td>
<td>140–170 cal each</td>
</tr>
<tr>
<td>Miniature Croissants</td>
<td>180 cal each</td>
</tr>
<tr>
<td>Miniature Bagels</td>
<td>110–160 cal each</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>35 cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>110–170 cal each</td>
</tr>
<tr>
<td>Caribou Coffee, Decaf and Hot Tea</td>
<td>0 cal/8 oz. serving</td>
</tr>
<tr>
<td><strong>Includes appropriate condiments</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>QUICK START</th>
<th>$8.99</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Muffins</td>
<td>190–520 cal each</td>
</tr>
<tr>
<td>Assorted Danish</td>
<td>200–430 cal each</td>
</tr>
<tr>
<td>Scones</td>
<td>230–490 cal each</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit</td>
<td>35 cal/2.5 oz. serving</td>
</tr>
<tr>
<td>Assorted Juice</td>
<td>110–170 cal each</td>
</tr>
<tr>
<td>Caribou Coffee, Decaf and Hot Tea</td>
<td>0 cal/8 oz. serving</td>
</tr>
<tr>
<td><strong>Includes appropriate condiments</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>HEALTHY CHOICE BREAKFAST</th>
<th>$8.29</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whether in combination with one of our other Breakfast Packages or alone, a healthy way to start your day.</td>
<td></td>
</tr>
<tr>
<td>Individual Cereal Cups</td>
<td>140–260 cal each</td>
</tr>
<tr>
<td>2% Milk</td>
<td>140 cal/8 oz. serving</td>
</tr>
<tr>
<td>Bananas</td>
<td>110 cal each</td>
</tr>
<tr>
<td>Assorted Individual Yogurt Cups</td>
<td>50–150 cal each</td>
</tr>
<tr>
<td>Caribou Coffee, Decaf and Hot Tea</td>
<td>0 cal/8 oz. serving</td>
</tr>
<tr>
<td><strong>Includes appropriate condiments</strong></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>À LA CARTE BREAKFAST</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Bagels with Butter, Cream Cheese and Preserves</td>
</tr>
<tr>
<td>Assorted Bagels</td>
</tr>
<tr>
<td>Basket of Miniature Muffins, Danish and Scones</td>
</tr>
<tr>
<td>Miniature Muffins</td>
</tr>
<tr>
<td>Miniature Danish</td>
</tr>
<tr>
<td>Miniature Scones</td>
</tr>
<tr>
<td>Fresh Seasonal Sliced Fruit (35 cal/2.5 oz. serving)</td>
</tr>
<tr>
<td>Granola Bars (190 cal each)</td>
</tr>
</tbody>
</table>

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breakfast

hot breakfast

All prices are per person and available for 12 guests or more

ULTIMATE BREAKFAST $14.99
Muffins, Bagels and Croissants served with appropriate condiments,
Scrambled Eggs, Cheddar Vegetable Strata, Hash Browns, Crisp Bacon,
Sausage Links, Pancakes and Syrup, Fresh Seasonal Sliced Fruit, Assorted
Juices, Caribou Coffee, Decaf and Hot Tea

AMERICAN BREAKFAST $10.99
Assorted Danish, Scrambled Eggs, choice of Breakfast Potatoes, Crisp
Bacon, choice of Breakfast Sausage, Caribou Coffee, Decaf and Hot Tea

SUNRISE SANDWICH BUFFET $10.99
Select two (2) Breakfast Sandwiches accompanied by Fresh Seasonal Sliced
Fruit, choice of Breakfast Potatoes, Assorted Pastries, Caribou Coffee, Decaf and Hot Tea

Includes appropriate condiments

Muffins
Bagels
Croissants
Scrambled Eggs
Cheddar Vegetable Strata
Hash Browns
Bacon
Sausage Links
Pancakes
Syrup
Fresh Seasonal Sliced Fruit
Assorted Juice
Caribou Coffee, Decaf and Hot Tea

Scrambled Eggs 180 cal/4 oz. serving
Cheddar Vegetable Strata 190 cal/4.75 oz. serving
Hash Browns 130-150 cal/3 oz. serving
Bacon 40 cal each
Sausage Links 130 cal each
Pancakes 50 cal each
Syrup 110 cal/1 oz. serving
Fresh Seasonal Sliced Fruit 35 cal/2.5 oz. serving
Assorted Juice 110-170 cal each
Caribou Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

Includes appropriate condiments

Danish 200-430 cal each
Scrambled Eggs 180 cal/4 oz. serving
Sliced Hash Browns 14.0 cal/2 oz. serving
Diced Hash Browns 130 cal/3 oz. serving
Shredded Hash Browns 150 cal/3 oz. serving
Hash Brown Patties 150 cal/2.25 oz. serving
Bacon 40 cal each
Sausage Links 130 cal each
Sausage Patties 200 cal each
Caribou Coffee, Decaf and Hot Tea 0 cal/8 oz. serving

Includes appropriate condiments

Includes appropriate condiments

Egg Whites available on request – nominal fee may apply
breakfast

breakfast enhancements

All prices are per person and available for 12 guests or more

YOGURT PARFAITS $6.99
Choice of two yogurt parfait flavors
- Roasted Banana Yogurt Parfait 440 cal each
- Apple Pie Yogurt Parfait 410 cal each
- Honey Ginger Pear Parfait 440 cal each
- Strawberry Yogurt Parfait 370 cal each

STRATA $4.49
Choose from the following "Egg-licious" Strata selections!
- Strata with Feta & Spinach 140 cal/5 oz. serving
- Vegetable Cheese Strata 190 cal/4.75 oz. serving
- Bacon, Onion and Swiss Strata 470 cal/7 oz. serving

JUST PANCAKES $4.49
- Silver Dollar Pancakes 50 cal each
- Maple Syrup 110 cal/1 oz. serving
Includes appropriate condiments

Egg Whites available on request - nominal fee may apply

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## Lunch & Buffet

### Classic Collections

All prices are per person and available for 24 guests or more.

#### Deli Express $10.99

Create your own Deli Sandwich creation accompanied by your choice of two (2) Side Salads and Cookies.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced Oven Roasted Turkey</td>
<td>60</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Sliced Roast Beef</td>
<td>30</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Deli Ham</td>
<td>40</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Tuna</td>
<td>80</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Cheese Tray</td>
<td>60</td>
<td>1 oz. serving</td>
</tr>
<tr>
<td>Relish Tray (Lettuce, Tomato, Onion, Pickles, Pepperoncini)</td>
<td>30</td>
<td>2 oz. serving</td>
</tr>
<tr>
<td>Assorted Baked Breads &amp; Rolls</td>
<td>110-160</td>
<td>cal each</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-240</td>
<td>cal each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200</td>
<td>cal each</td>
</tr>
</tbody>
</table>

Includes appropriate condiments.

#### Classic Selections $14.99

Your choice of three (3) Classic Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Selection Sandwiches</td>
<td>350-750</td>
<td>cal each</td>
</tr>
<tr>
<td>Side Salads</td>
<td>25-240</td>
<td>cal each</td>
</tr>
<tr>
<td>Pickles</td>
<td>0</td>
<td>cal each</td>
</tr>
<tr>
<td>Individual Bags of Chips</td>
<td>150-160</td>
<td>cal each</td>
</tr>
<tr>
<td>Assorted Cookies</td>
<td>170-200</td>
<td>cal each</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>0</td>
<td>cal/8 oz. serving</td>
</tr>
<tr>
<td>Iced Water</td>
<td>0</td>
<td>cal/8 oz. serving</td>
</tr>
</tbody>
</table>

Includes appropriate condiments.

#### Southwestern Turkey with Fajita Vegetables on Ciabatta Bread (350 cal each)

#### Roast Beef with Tarragon Horseradish Spread on Wheatberry Bread (430 cal each)

#### Ham with Black Bean Spread, Roasted Corn Salad and Barbecue Chipotle Dressing on Ciabatta (430 cal each)

#### Chicken, Artichoke, Spinach and Dill Baguette (630 cal each)

#### Mediterranean Veggie Ciabatta (470 cal each)

#### Classic Box Lunch $8.99

Your choice of Smoked Turkey with Swiss, Ham and Swiss or Roasted Vegetables & Cheese – served with Potato Chips, Whole Fruit, and a Cookie.

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey and Swiss</td>
<td>490</td>
<td>cal each</td>
</tr>
<tr>
<td>Ham and Swiss</td>
<td>430</td>
<td>cal each</td>
</tr>
<tr>
<td>Garden Vegetable and Cheese</td>
<td>570</td>
<td>cal each</td>
</tr>
<tr>
<td>Individual Bag of Chips</td>
<td>150-160</td>
<td>cal each</td>
</tr>
<tr>
<td>Whole Fruit</td>
<td>80-110</td>
<td>cal each</td>
</tr>
<tr>
<td>Cookie</td>
<td>170-200</td>
<td>cal each</td>
</tr>
</tbody>
</table>

Includes assorted Individual Chips, Whole Fruit and Gourmet Dessert.

#### Premium Box Lunch

Ciabatta Muffaletta with Orzo, Roasted Vegetables $12.49

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ciabatta Muffaletta</td>
<td>510</td>
<td>cal each</td>
</tr>
<tr>
<td>Orzo Pasta Salad</td>
<td>190</td>
<td>4.25 oz. serving</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>120</td>
<td>3.25 oz. serving</td>
</tr>
<tr>
<td>Chocolate Dipped Biscotti</td>
<td>190</td>
<td>cal each</td>
</tr>
</tbody>
</table>

Vegetable and Boursin Sandwich with Lemon Couscous $10.99

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Serving Size</th>
</tr>
</thead>
<tbody>
<tr>
<td>Garden Vegetable and Boursin Sandwich</td>
<td>570</td>
<td>cal each</td>
</tr>
<tr>
<td>Lemon Caper Cous Cous</td>
<td>110</td>
<td>3 oz. serving</td>
</tr>
<tr>
<td>Roasted Vegetables</td>
<td>120</td>
<td>3.25 oz. serving</td>
</tr>
<tr>
<td>Bakery-fresh Brownie</td>
<td>250</td>
<td>2.5 oz. serving</td>
</tr>
</tbody>
</table>

Includes assorted Individual Chips, Whole Fruit and Gourmet Dessert.
lunch & buffet

classic collections

THE EXECUTIVE LUNCHEON $17.29
Your choice of three (3) Sandwiches and two (2) Side Salads accompanied by Potato Chips, Pickles, Cookies, Iced Tea and Iced Water

Executive Luncheon Sandwiches 380-760 cal each
Side Salads 25-240 cal each
Pickles 0 cal each
Individual Bags of Chips 150-160 cal each
Assorted Cookies 170-200 cal each
Iced Tea 0 cal/8 oz. serving
Iced Water 0 cal/8 oz. serving
Includes appropriate condiments

Garden Vegetables with Boursin, Aged Provolone and Roasted Garlic Aioli on Ciabatta (570 cal each)
Chicken Caesar Wrap (630 cal each)
Ham & Swiss with Apricot Preserve, Fresh Spinach, and Plum Tomato on a Ciabatta (530 cal each)
Italian Sub with Fresh Lettuce, Tomato, Onion and Herbal Honey Dijon Sauce (560 cal each)
Turkey Cobb Lavash with Bacon, Blue Cheese crumbles and Avocado Mayo (670 cal each)
Deli style Turkey, Ham, and Mozzarella with Pesto Mayo on a Baguette (640 cal each)

SALAD SELECTIONS
(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

Greek Penne Salad tossed with Tomatoes, Cucumbers, Red Onions, Peppers, Fresh Baby Spinach, Feta Cheese and Black Olives (90 cal/3 oz. serving)
Tabbouleh with Ground Bulgur, Tomatoes, Parsley, and Scallions combined in an Olive Oil Mix (110 cal/3.25 oz. serving)
Toasted Barley Orange Cranberry Salad with Red Onions, Honey, Cinnamon and Orange (120 cal/3.5 oz. serving)
Grilled Vegetable Rotini Pasta Salad with a Balsamic Dressing (130 cal/3 oz. serving)
Red Skinned Potato Salad with Egg, Celery and Spanish Onion in a Seasoned Mayonnaise Dressing (240 cal/4 oz. serving)
Traditional Coleslaw finely shredded with Carrots in a Mayonnaise and Celery Seed Dressing (170 cal/3.5 oz. serving)
Traditional Garden Salad (50 cal/3.5 oz. serving)
Mixed Lettuces, Chickpea, Cucumber and Tomato (90 cal/3 oz. serving)
Ranch Cellentani Pasta Salad (130 cal/3 oz. serving)
Herbed Quinoa Side Salad (110 cal/3.5 oz. serving)

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# Lunch & Buffet

**Buffets**

Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)

## Traditional American $14.99
- Baby Spinach Salad 60 cal/2.15 oz. serving
- Bakery Fresh Rolls 90 cal each
- Roasted New Potatoes 110 cal/2.75 oz. serving
- Fresh Herbed Vegetables 100 cal/3.5 oz. serving
- Grilled Lemon Rosemary Chicken 130 cal/3 oz. serving
- Peach Cobbler 120 cal/3.75 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

## Tasty Tex Mex $16.99
Create your own Fajitas with our Tex Mex sides!
- Chips and Salsa 150 cal/2 oz. serving
- Mexican Rice 130 cal/3 oz. serving
- Refried Beans 140 cal/3.75 oz. serving
- Beef Fajitas with Tortillas, Shredded Cheddar and Sour Cream 590 cal/5 oz. serving
- Chicken Fajitas with Tortillas, Shredded Cheddar and Sour Cream 580 cal/5 oz. serving
- Fire Roasted Salsa 10 cal/1 oz. serving
- Salsa Verde 10 cal/1 oz. serving
- Pico De Gallo 10 cal/1 oz. serving
- Cinnamon Crisps 20 cal each
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

## Basic Italian Buffet $15.99
- Italian House Salad 50 cal/3.5 oz. serving
- Garlic Breadsticks 110 cal each
- Baked Pasta 440 cal/12.75 oz. serving
- Home-style Lasagna with Parmesan Cheese 320 cal/7.25 oz. serving
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

## Baked Potato Bar $18.59
Top your own Baked Potatoes with a Garden Salad and choice of Apple Cobbler or Apple Pie for dessert
- Classic Garden Salad 50 cal/3.5 oz. serving
- Top your own Baked Potato with Chicken Mushroom Alfredo, Chili Con Carne, Steamed Broccoli, Crumbled Bacon, Shredded Cheddar Cheese, Scallions and Sour Cream 660 cal/12 oz. serving
- Apple Cobbler 350 cal/4.75 oz. serving
- Apple Pie 410 cal/5.5 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

Includes appropriate condiments

1851 Heritage Catering
# Lunch & Buffet

**Buffets**

*Served with Assorted Rolls and Butter, Ice Water and Iced Tea (24 Person Minimum)*

## BBQ Picnic $13.99
- Home-style Potato Salad 240 cal/4 oz. serving
- Fresh Country Coleslaw 170 cal/3.5 oz. serving
- House-made Kettle Chips 240 cal/1.25 oz. each
- Grilled Hamburgers with Buns 330 cal each
- Hot Dogs with Buns 310 cal each
- Garnish Tray (Lettuce, Pickles, Tomatoes) 10 cal each
- Assorted Cookies 170-200 cal each
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*

## Eastern Influences $17.99
- Coriander Peanut Ramen Noodles 210 cal/3 oz. serving
- Szechuan Green Beans 110 cal/4 oz. serving
- Teriyaki Salmon on Sweet Chile Cucumber 80 cal/2.25 oz. serving
- Orange Glazed Chicken with Sesame Spinach 230 cal/5.5 oz. serving
- Lemon Cheesecake Bars 310 cal/2.75 oz. each
- Raspberry Coconut Bars 370 cal/3.25 oz. serving
- Iced Tea 0 cal/8 oz. serving
- Iced Water 0 cal/8 oz. serving

*Includes appropriate condiments*
Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert.

**BUFFET STARTERS**
- Seasonal Garden Salad With Balsamic Vinaigrette (50 cal/3.5 oz. serving)
- Classic Caesar Salad (160 cal/2.66 oz. serving)
- Greek Salad With Crumbled Feta (120 cal/3.25 oz. serving)
- Antipasto Salad (130 cal/3 oz. serving)
- Traditional Hummus With Toasted Pita (130 cal/1.75 oz. serving)
- Roasted Vegetable Platter With Chimichurri Mayo (210 cal/4 oz. serving)

**BUFFET ENTREES**
- Grilled Chicken Breast with Cider Marinade (120 cal/3 oz. serving) $16.99
- Stuffed Chicken Breast with Goat Cheese and Sun-dried Tomatoes (280 cal/4.5 oz. serving) $16.99
- Roasted Turkey with Cranberry Relish (150 cal/3.5 oz. serving) $16.99
- Baked Tilapia with Mango Salsa (350 cal/8.5 oz. serving) $17.49
- Grilled Salmon with Sundried Tomato Pesto Sauce (240 cal/6.75 oz. serving) $18.29
- Beef Pot Roast with Dijon Shallot Sauce (300 cal/5 oz. serving) $17.29
- Eggplant Lasagna (250 cal/7.25 oz. serving) $14.99

**BUFFET SIDES**
- Barley Orange Cranberry Salad (120 cal/3.5 oz. serving)
- Italian Seasoned Green Beans (40 cal/3.25 oz. serving)
- Goat Cheese and Roasted Garlic Mashed Potatoes (170 cal/4.25 oz. serving)
- Pan Roasted Vegetables (45 cal/3 oz. serving)
- Marinated Roasted Red Potatoes (120 cal/2.75 oz. serving)
- Toasted Orzo with Spinach and Cranberries (170 cal/4 oz. serving)
- Brussel Sprouts with Almond Butter (70 cal/3 oz. serving)

**BUFFET FINISHES**
- Bread Pudding with Caramel Apple Sauce (360 cal/6.75 oz. serving)
- New-York Style Cheesecake (460 cal each)
- Cinnamon Cherry Pear Crisp (210 cal/4.25 oz. serving)
- Warm Peach Cobbler (120 cal/3.75 oz. serving)
- Mini Brownie and Cappuccino Mousse Parfaits (230 cal/3 oz. serving)
- Spiced Carrot Cake (370 cal/3 oz. serving)

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CLASSIC CHEESE TRAY
Classic Cheese Tray with Swiss, Cheddar and Pepper Jack Cheeses, Pita Chips and Crostini (290 cal/2.75 oz. serving)

FRESH GARDEN CRUDITÉS
Fresh Garden Crudités with Ranch Dill Dip and Pita Chips
- Fresh Garden Crudités with Ranch Dill Dip 120 cal/5 oz. serving
- Pita Chips 270 cal/4 oz. serving

FRESH SEASONAL FRUIT
Fresh Seasonal Fruit Tray (40 cal/2.5 oz. serving)

ANTIPASTO PLATTER
Antipasto Platter with Marinated Vegetables, Italian Meats and Assorted Cheeses (250 cal/5 oz. serving)

GRILLED VEGETABLES
serves 12: $22.99 24: $45.99 48: $82.99
- Grilled Vegetables served with Balsamic Vinaigrette (70 cal/3 oz. serving)

MAY WE SUGGEST A SERVED MEAL OR RECEPTION?
Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at 612-301-1973 to arrange a personal consultation.

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receptions

reception stations

Reception stations may require additional fees for a chef attendant. Please contact your catering professional for details. All prices are per person and available for 24 guests or more.

MEDITERRANEAN $8.99
Add a package of our Mediterranean bites to your reception

- Marinated Olives 150 cal/2.75 oz. serving
- Hummus & Pita Chips 220 cal/4.5 oz. serving
- Greek Salad 120 cal/3.25 oz. serving
- Seasonal Roasted Vegetable Tray 210 cal/4 oz. serving
- Tabbouleh Salad 110 cal/3.25 oz. serving

HAPPY HOUR $14.99
Have a "pub" break with your favorite Happy Hour finger foods

- Chilled Spinach Dip with Pita Chips 230 cal/2.25 oz. serving
- Mini Cheesesteaks 170 cal each
- Buffalo Chicken Tenders served with Celery Sticks and Blue Cheese Dip 680 cal/6.75 oz. serving
- Assorted Cookies and Dessert Bars 170-370 cal each

TRADITIONAL CARVING $14.99
Choice of Roasted Turkey, Honey Ham or Slow-cooked Beef Carved by our Chef, served with Rolls and spreads

- Bakery Fresh Rolls 90 cal each
- Carved Roasted Turkey 120 cal/3 oz. serving
- Carved Honey Ham 170 cal/3.5 oz. serving
- Carved Slow-cooked Beef 240 cal/3 oz. serving
- Includes appropriate condiments

All prices are per person and available for 24 guests or more.

snacks

CHOCOHOLIC $7.49
Become addicted with an assortment of Chocolate-themed treats

- Miniature Chocolate Bars 45 - 70 cal each
- Chocolate Chip Cookies 170 - 200 cal each
- Chilled Chocolate Milk 200 cal/8 oz. serving
- Chocolate Dipped Pretzels 110 cal each
- Chocolate Dipped Strawberries 40 cal each

ENERGY BREAK $3.49
Raise the bar!

- Granola Bars 90 cal each
- Fruit Filled Bars 160 cal each
- Breakfast Bars 250 cal each

THE HEALTHY ALTERNATIVE $7.99
Get healthy with our heart-happy break

- Apples 80 cal each
- Oranges 80 cal each
- Bananas 110 cal each
- Pears 100 cal each
- Individual Yogurt Cups 50 - 150 cal each
- Trail Mix 290 cal each
- Granola Bars 190 cal each

SNACK ATTACK $5.99
The perfect blend of sweet and salty to get you through your day!

- Individual Bags of Chips 150 - 160 cal each
- Honey Peanuts 160 cal/1 oz. serving
- Bakery-fresh Brownies 250 cal/2.25 oz. serving
- Trail Mix 290 cal each
- Assorted Cookies 170 - 200 cal each
**beverages**

- Regular and Decaffeinated Coffee, Tea (0 cal/8 oz. serving) $19.99 per gallon
  *Includes appropriate condiments*
- Hot Chocolate (160 cal/8 oz. serving) $19.99 per gallon
- Iced Tea (0 cal/8 oz. serving) $17.99 per gallon
  *Includes appropriate condiments*
- Lemonade (90 cal/8 oz. serving) $15.99 per gallon
- Assorted Fruit Juices (120–130 cal/8 oz. serving) $17.99 per gallon
- Iced Water (0 cal/8 oz. serving) $8.99 per gallon
- Infused Water $8.99 per gallon
  - Lemon Infused Water 0 cal/8 oz. serving
  - Orange Infused Water 10 cal/8 oz. serving
  - Apple Infused Water 20 cal/8 oz. serving
  - Cucumber Infused Water 10 cal/8 oz. serving
  - Grapefruit Infused Water 10 cal/8 oz. serving
- Bottled Water (0 cal each) $1.99 per person
- Assorted Sodas (Can) (0–150 cal each) $1.79
- Assorted Individual Fruit Juices (110–170 cal each) $2.29

**desserts**

*All prices are per person and available for 24 guests or more*

- Assorted Gourmet Cookies (170–200 cal each) $11.49 per dozen
- Gourmet Dessert Bars $15.99 per dozen
  - Lemon Cheesecake Bars 310 cal/2.75 oz. each
  - Raspberry Coconut Bar 370 cal/3.25 oz. serving
- Warm Fruit Cobbler $3.29 per person
  - Cherry Cobbler 180 cal/4 oz. serving
  - Peach Cobbler 150 cal/4 oz. serving
  - Apple Cobbler 200 cal/4 oz. serving
- New York Cheesecake (7360 cal each) $17.99 each
- Chocolate Covered Strawberries (40 cal each) $19.99 per dozen

**ordering information**

**LEAD TIME**

Notice of 72 hours is appreciated; however, we will do our best to accommodate all late orders that are received. We appreciate the importance of your function and will do whatever it takes to exceed your expectations.

**EXTRAS**

If rental equipment, linens, or service staff are needed, we can take care of it for you with necessary charges.

**contact us today**

612.301.1973
got851@umn.edu
www.umnathleticcatering.catertrax.com

Prices effective until 08/01/2017

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Vegetarian  | Vegan

The calorie and nutrition information provided is for individual servings, not for the total number of servings on each tray, because serving styles e.g. trays/bowls used vary significantly, in order to accommodate numbers of guests that can range from single digits to thousands. Due to our desire and ability to provide custom solutions, we do not offer standard serving containers. If you have any questions, please contact your catering manager directly.