

Traditional Brunch

\$10.95/person

Homemade Eggbake
Fresh Seasonal Fruit
Hashbrown Casserole
Assorted Muffins with Butter

Breakfast

\$9.95/person

Scrambled Eggs
Shredded Hashbrowns
Maple Sausage Links

Continental Breakfast

\$8.95/person

Breakfast Rolls
Assorted Muffins with Butter
Fresh Bagels with Cream Cheese
Juice

Traditional Lunches

\$10.95/person

Shish Tawook

Our signature marinated chicken tenderloin, served on a bed of jeweled rice with a medley of vegetables and pocket bread.

Chicken Teriyaki

Grilled breast of chicken, topped with a honey dijon mustard, jeweled rice and medley of vegetables.

Herb Crusted Pork Loin

Slow roasted pork, topped with an au jus sauce, served with creamy mashed potatoes and medley of vegetables.

Lasagna

Seasoned Beef or Roasted Vegetable, served with sweet corn and garlic bread.

Slow Roasted Beef

Slow roasted beef, served with creamy mashed potatoes, homemade gravy and medley of vegetables.

*All lunches served with rolls and butter, and choice of pasta salad or tossed salad. Hot lunches require a **minimum of 15 orders** of the same entrée choice.*

Sandwiches

Chicken Swarma **\$7.95/person**

Our signature marinated chicken, served in pocket bread with tomatoes, lettuce, pickles and a signature garlic aioli sauce.

Chicken Salad Croissant **\$7.95/person**

Our signature chicken salad served on a flaky, buttery croissant with lettuce, tomatoes and pickles.

Turkey, Ham or Beef Croissant **\$7.50/person**

Slices of tender beef, ham **or** mesquite turkey, lettuce, tomato and cheese, served on a flaky, buttery croissant.

BLT Club **\$7.95/person**

Mesquite turkey, crispy bacon, lettuce, tomato and mayonnaise piled high on honey berry bread.

BBQ Beef **\$7.95/person**

Slow roasted beef with sweet and savory barbeque sauce, served on a kaiser roll.

Box Lunch **\$7.95/person**

Deli meat and cheese or vegetarian, served with lettuce, tomato and pickles on Wheatberry bread with potato chips and cookie.

Deli Wraps **\$7.50/person**

Turkey, tuna, vegetarian **or** Swarma wraps, served with lettuce, tomato, onion, pickles and a signature garlic aioli sauce.

Vegetarian Sandwich **\$6.95/person**

Smoked gouda and assorted vegetables, served on a croissant with southwestern dressing.

Sandwiches served with potato chips, pasta salad or potato salad. You can substitute fruit instead of salad for an additional \$0.50 per sandwich.

Salads

\$8.95/person

Massad Salad

Crispy lettuce, juicy tomatoes, cucumbers, green peppers and sweet onions topped with our special Schwarma chicken with balsamic vinegar and olive oil dressing.

Taboulee

A mixture of parsley, tomatoes, onions and cracked wheat with a lemon and olive oil dressing, served with pocket bread.

Chef Salad

Mixed salad greens, tomatoes, rolled turkey and ham, cheese, hard boiled eggs, pickles and our homemade ranch dressing.

Greek Salad

Assorted greens, kalamata olives, feta cheese and our house balsamic vinegar and olive oil dressing.

All salad lunches served with rolls and butter.

Hot Hors D'oeuvres

Mini Sandwiches

Chicken Schwarma (lettuce, tomatoes, pickles, sauce)

\$4.95 / each

Beef Sliders (pickles, ketchup, mustard)

\$3.95 / each

Chicken Satays

\$87.50 / 50pcs

Served with our signature garlic aioli.

Chinese Egg Rolls

\$87.50 / 50pcs

Served with sweet and sour sauce.

Chicken Wings and Drummets

\$80 / 50pcs

Buffalo style, lemon and garlic, asian chili or teriyaki with fresh vegetables.

Hand-Packed Meat Balls

\$75 / 50pcs

Served with BBQ sauce.

Steamship Rounds

\$6.95 / person

Thin slices of slow cooked, herb roasted beef, served on soft rolls.

(min of 50)

Scallops

\$30 / dozen

Wrapped in bacon.

Artichoke and Spinach Dip

\$55 / serves 25

Served with French bread.

Pork Wings

\$65 / serves 25

Cold Hors D'oeuvres

Baba Ghanoush Seasoned, roasted eggplant with tahini sauce, served with pocket bread.	\$75 / serves 25
Jumbo Gulf Shrimp Served with cocktail sauce.	\$112 / 50 pcs
Cocktail Sandwiches Beef, turkey or ham served on a mini croissant, lettuce, tomatoes, cheese and pickles	\$30 / dozen
Smoked Salmon Filet Served with an assortment of condiments and mini specialty breads.	\$95 / filet
Fresh Mozzarella and Cherry Tomato Kabobs Drizzled with balsamic vinegar and extra virgin olive oil	\$28 / dozen
Pecan and Green Olive Cream Cheese Dip Served with crackers.	\$40 / serves 25
Bruschetta Fresh tomato, garlic and basil served with crostini bread.	\$24 / dozen
Summer Sausage and Cheese Tray Served with crackers.	\$85 / serves 50
Taboulee Lebanese parsley salad with lemon, olive oil and garlic dressing, served with pocket bread.	\$65 / serves 25
Seasonal Fruit Bowl The freshest fruits available.	\$50 / serves 25
Imported Cheeses and Crackers Select imported cheeses served with fresh bread.	\$75 / serves 25
Farmer's Vegetable Market Fresh seasonal vegetables served with a homemade ranch dressing.	\$60 / serves 50
Hummus Pureed garbanzo beans with tahini sauce, served with pocket bread.	\$75 / serves 25
Fruit and Cheese Tray Fresh fruit served with an assortment of cheeses.	\$75 / serves 25

Evenings of Elegance

Chicken Tawook **\$20.95** Our marinated chicken tenders, served on a bed of jeweled rice with medley of vegetables and our signature garlic aioli sauce.

Beef Kabob **\$24.95** Beef tenderloin marinated in our special marinade with tomatoes, green peppers and onions, served on a bed of jeweled rice with medley of vegetables.

Center Cut Pork Chop **\$20.95** Seared center cut pork chop with sweet caramelized onions, served with creamy mashed potatoes, homemade gravy and medley of vegetables.

BBQ Ribs **\$20.95** “Fall of the Bone” pork ribs with sweet and savory barbeque sauce, served with red skinned mashed potatoes and medley of vegetables.

Chicken Diane **\$20.95** Grilled chicken breast, topped with a cognac, mushroom and cream sauce, served with creamy mashed potatoes and sautéed peas and corn.

Chicken Cordon Blue or Traditional Chicken Kiev **\$20.95** Breaded chicken breast stuffed with broccoli and cheese or herbed butter, served with a combination of jeweled and wild rice and medley of vegetables.

Roasted Duck **\$23.95** Roasted duck, drizzled with a sweet cherry liquor sauce, served with wild rice and fresh asparagus.

Pan Seared Quail **\$24.95** Pan Seared Quail, served with baby red potatoes, all tossed in our signature lemon and garlic sauce.

Grilled Beef Tenderloin Medallions **\$29.95** Herb crusted beef tenderloin, served with red skinned potatoes, homemade gravy and medley of vegetables

Evenings of Elegance

French Cut Chicken

\$20.95 Herb

crusted french cut chicken breast, served with creamy mashed potatoes and sautéed sweet corn and peas.

Norwegian Salmon

\$22.95

Broiled Norwegian salmon, served with a red pepper sauce, creamy mashed potatoes and fresh asparagus.

*All dinners served with rolls and butter, and choice of tossed salad. Dinners require a **minimum of 15 orders** of the same entrée choice. Other specialty dinners are available upon request.*

The Garden Party

\$12.95/person

(Choose one)

Served with your choice of pasta salad, potato salad or tossed salad and fresh fruit bowl.

Schwarmas

Make your own Schwarmas served with lettuce, tomatoes, pickles, our signature garlic aioli sauce and pocket bread.

Cocktail Sandwiches

Mini croissants filled with turkey, ham, roast beef, smoked gouda, tuna **or** chicken salad.

BBQ Beef

Beef round baked slowly in a honey BBQ sauce served on homemade bread.

Summertime Picnic

\$11.95/person

Choice of Two Meats

Beef Hamburgers, Veggie Burgers, Brats, Hot Dogs or Fried Chicken*

Appropriate condiments and buns also provided.

Choice of Two Sides

Pasta Salad, Potato Salad, Potato Chips, Cole Slaw, Baked Beans or Fresh Fruit*

**\$1.00 surcharge*

All picnics include free set up and delivery in the Mankato and North Mankato area. All picnics include paper products.

Specialty Desserts

Midnight Layer Cake **\$4.95/person | \$65.00 Whole Cake**
Chocolate cake with layers of chocolate buttercream, topped with ganache and chocolate curls.

Carrot Cake **\$4.95/person | \$65.00 Whole Cake**
Carrots, walnuts and spices blended together with cream cheese frosting.

Chocolate Dipped Strawberries (Seasonal) **\$18.00/dozen**

Cheesecake **\$5.95/person | \$65.00 Whole Cake**
White Chocolate Raspberry

Bars **\$24.00/dozen**
Lemon Bars, Brownies
Apple Carmel Bars, Raspberry Tango

Baklava **\$24.00/dozen**

Cookies **\$20.00/dozen**
Chocolate Carmel Fudge
Praline
Chocolate Chip
Oatmeal Raisin
Peanut Butter

Miscellaneous

Muffins **\$20.00/dozen**
Bagels **\$24.00/dozen**
Fresh Fruit **\$1.95/person**
Pasta or Potato Salad **\$2.50/person**
Assorted Pastries **\$24.00/dozen**
Soup de Jour **\$2.95/person**
Beef Chili **\$3.50/person**
Milk **\$8.00/gallon**
Coffee **\$12.00/gallon**
Punch/Lemonade **\$12.00/gallon**
Pop/Water **\$1.95/each**