

BREAKFASTS

Continental Breakfasts

Deluxe Continental: \$6.95

Bagels and Cream Cheese, Breakfast Pastries, Fruit Juices, Locally Roasted Coffee and Herbal Teas
With Whole Fruit: \$8.95

Healthy Choice: \$9.95

Whole and Sliced Seasonal Fruit, Bagels and Cream Cheese, Assorted Yogurts, Granola Bars, Oatmeal with Brown Sugar and Raisins, Fruit Juices, Locally Roasted Coffee and Herbal Teas

Breakfast Enhancements to add to any Continental Breakfast:

Breakfast Sandwich: \$3.00

Thick Cut Bacon, Cheddar Cheese and Egg on a Flaky Toasted Croissant

Breakfast Burrito: \$3.00

*Scrambled Eggs, Bacon, Pepper Jack Cheese, Pico de Gallo Wrapped in a Flour Tortilla
Served with Salsa and Sour Cream*

Classic French Toast: \$3.00

Classic French Toast, Maple Syrup and Whipped Butter

Yogurt Parfait: \$3.00

Vanilla Yogurt, Granola Layered with Fresh Berries

Plated Breakfasts

Plated Breakfasts Include Bakery Basket, Juice, Locally Roasted Coffee and Herbal Teas

Traditional Breakfast: \$12.95

Scrambled Eggs served with Thick Cut Bacon and Roasted Breakfast Potatoes

Breakfast Sandwich: \$11.95

Scrambled Eggs, Thick Cut Bacon and Cheddar Cheese on a Toasted Flaky Croissant, served with Roasted Breakfast Potatoes

Classic French Toast: \$11.95

Dusted with Powdered Sugar and served with Maple Syrup and Thick Cut Bacon

Fruit Plate: \$11.95

Fresh Sliced Fruit, served with your choice of Cottage Cheese or Yogurt

Breakfast Buffets

All Breakfast Buffets Include Bakery Basket, Juice, Locally Roasted Coffee and Herbal Teas
Minimum 35 Guests on All Breakfast Buffets or \$100 fee will be applied

All American: \$15.95

Scrambled Eggs, Thick Cut Bacon and Roasted Breakfast Potatoes and Diced Fresh Fruit

Sunrise: \$15.95

Vegetable Scrambled Eggs, Sausage Links, Oatmeal with Milk, Brown Sugar and Raisins, Fruit Yogurt, Bagels and Cream Cheese and Fresh Seasonal Fruit

Breakfast Enhancements to Add to any Breakfast Buffet:

See descriptions above:

Breakfast Sandwich: \$3.00

Classic French Toast: \$3.00

Breakfast Burrito: \$3.00

Yogurt Parfait: \$3.00

Omelet Station \$4.00 (plus \$75.00 Chef Fee/Hour)

LUNCHES

Salads - Plated

*All Salads come with Choice of Freshly Baked Cookies or Chef's Choice Dessert Bar
Includes water, order beverages separately*

Make it a box lunch instead for \$2.00 more

Box lunch includes a choice of Bottled Water and a variety of Sodas

Grilled Chicken Caesar Salad: \$10.95

*Crisp Greens, Parmesan Cheese and Garlic Croutons Tossed in Caesar Dressing Topped with Grilled Chicken
Served with Garlic Breadstick*

Substitute Grilled Shrimp \$4.00

Substitute Grilled Marinated London Broil \$4.00

Cashew Chicken Salad: \$11.95

*Chicken Salad with Cashews and Sweet Craisins on Top of Buttery Bibb Lettuce, Served with a Flaky Croissant and
Fresh Cut Melon Wedges*

Pecan Strawberry Chicken Salad: \$11.95

*Crisp Greens, Fresh Strawberries, Sliced Red Onion, Bleu Cheese, Candied Pecans Topped with Grilled Chicken
Served with Garlic Breadstick*

Grilled Steak Salad: \$13.95

*Grilled Flank Steak, Crisp Romaine and Iceberg, Tomato, Bleu Cheese, Red Onion, Cucumber and Broccoli
Served with your choice of Bleu Cheese Dressing or Ranch Dressing and Garlic Breadstick*

Sandwiches - Plated

*All Sandwiches come with your choice of
Kettle Chips, Potato Salad, Pasta Salad or Cous Cous Salad (limit one side per group)
and a Freshly Baked Cookie
Includes water, order beverages separately*

Make it a box lunch instead for \$2.00 more

Box lunch includes a choice of Bottled Water and a variety of Sodas

Grilled Veggie Sandwich: \$12.95

Roasted Grilled Vegetables, Boursin Cheese on Focaccia

Ham and Swiss Hero Sandwich: \$10.95

Ham, Swiss Cheese, Tomato, Honey Mustard on Sub Sandwich Bread

Roasted Turkey and Provolone on Focaccia: \$10.95

Sliced Smoked Turkey, Provolone, Tomato, Provolone, Tomato

Chef Specialty Wrap: \$10.95

Choice of *Caesar Chicken, Ham and Swiss, Roasted Turkey and Provolone, wrapped in a Sundried Tomato Tortilla
Wrap (one choice per group)*

LUNCHES (cont.)

Lunch Buffets

All Lunch Buffets Include Locally Roasted Coffee and Herbal Teas
Minimum 35 Guests on Lunch Buffets or \$100 fee will be applied

Grab n Go Sandwiches: \$14.50

Variety of Sandwiches and Wraps, Soup du Jour, Fresh Fruit Display and Assorted Bars and Cookies

Market Deli: \$16.50

Soup du Jour, Mixed Greens Salad, Kettle Chips, Grilled Chicken, Roast Beef, Turkey, Ham, Grilled Portabella Mushrooms, Sliced Cheeses, Appropriate Condiments, Variety of Breads and Assorted Bars and Cookies

Eden Prairie BBQ: \$18.95

Grilled Burgers and Ball Park Franks, Sliced Cheeses, Baked Beans, Sweet Corn, Mixed Greens Salad, Potato Salad, Kettle Chips, Sliced Watermelon, Appropriate Condiments and Strawberry Shortcake

Santa Fe: \$15.95

Santa Fe Salad, Refried Beans, Tortilla Chips and Salsa, Beef and Chicken Tacos with Hard and Soft Shells, Appropriate Condiments and Churros



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The premier venue for exceptional conferences, banquets, and receptions in the Twin Cities

DINNERS

Plated Dinners

All Plated Dinners are served with the following, Salad or Soup, Seasonal Sides, Assorted Rolls and Butter, Chef's Dessert Selection, Locally Roasted Coffee and Herbal Teas

Salad or Soup – Select one of the following:

- Garden Salad with House Dressing
- Caesar Salad with Garlic Croutons
- Tomato Basil Soup
- Minnesota Wild Rice Chowder Soup

Enhance your Meal with one of our Signature Salads - \$3.00 more per person:

Pecan Berry

Baby Greens, Bleu Cheese, Strawberries, Candied Pecans and Red Onion with Berry Vinaigrette

Harvest Pear

Baby Greens, Anjou Pear, Candied Pecans, Red Onion, Bleu Cheese with Balsamic Vinaigrette

Caprese

Tomato, Basil, Fresh Mozzarella, Balsamic

Asian

Baby Greens, Mandarin Oranges, Red Onion, Almonds with Sesame Vinaigrette

Custom Chicken Entrée: \$16.95

*Sautéed Chicken Breast Served with your **Choice of** Garlic Cream, Dijon Cream, Pesto Cream, Teriyaki or Marsala (one choice per group) Red Roasted Potatoes, Chef's Choice Seasonal Side*

Add Grilled Shrimp: \$4.00

Chicken Florentine: \$18.95

Chicken Breast Filled with Spinach, Artichoke, Sundried Tomato and Feta Served with Cilantro Cream, Potato Cakes and Haricot Vert

Chicken Parmesan: \$16.95

Panko Breaded Chicken Topped with Provolone, Marinara Served with Penne Pasta and Chef's Choice Seasonal Side

Seared Asian Salmon: \$18.95

Seared Salmon Filet, Hoisin, Jasmine Rice, Asian Vegetables

Pork Chop: \$24.95

Bone In Smoked Grilled Pork Chop, Balsamic Glaze, Roasted Garlic Mashed Potatoes, Chef's Choice Seasonal Side

Walleye with Wild Mushroom and Leek: \$21.95

Broiled Walleye, Wild Mushroom and Leek with Lemon Butter, Wild Rice Pilaf, Haricot Vert

New York Strip: \$27.95

Grilled New York Strip Steak, Caramelized Red Onion, Roasted Red Potatoes, Asparagus

Roasted Prime Rib Beef Au Jus: \$27.95

Slow Roasted Prime Rib of Beef, Garlic Mashed Potatoes, Horseradish Cream, Chef's Choice Seasonal Side

Grilled Atlantic Salmon: \$27.95

Grilled Filet of Salmon, Citrus Sauce, Wild Rice Pilaf, Haricot Vert

Veggie Wellington: \$16.95

Roasted Vegetables Wrapped in Puff Pastry, Pesto Cream, Roasted Potatoes

London Broil: \$24.95

Marinated and Grilled, Wild Mushroom Demi Glaze, Chef's Choice Seasonal Sides

DINNERS (cont.)

Dinner Buffet

The Dinner Buffet is served with Field Greens Salad, Fresh Fruit Display, Chef's Choice Seasonal Sides, Chef's Choice Dessert, a Basket of Freshly Baked Rolls and Butter and Locally Roasted Coffee

Minimum 35 Guests on the Dinner Buffet or \$250 fee will be applied

- Choose 1 Entrée: \$26.95
- Choose 2 Entrées: \$30.95
- Choose 3 Entrées: \$34.95

Entrée Choices:

- Garlic Cream Chicken
- Dijon Cream Chicken
- Roasted Pork Loin with Dijon Cream
- Grilled Atlantic Salmon
- London Broil
- Broiled Walleye, Mushroom and Leek

Specialty Dinner Buffets

Served with Iced Water and Locally Roasted Coffee

Minimum 35 Guests on the Specialty Dinner Buffets or \$250 fee will be applied

Southwest Buffet: \$26.95

Southwest Salad, Tortilla Chips and Salsa, Refried Beans, Spanish Rice, Beef and Chicken Fajitas with Appropriate Condiments, Churros

Italian Buffet: \$26.95

Field Greens Salad, Fresh Fruit Display, Chicken Parmesan and Penne Pasta, Sweet Italian Sausage with Peppers and Onions, Chef's Choice Dessert Selection



DESSERTS

Your choice, served with coffee - \$8.50 per person

Cheesecake with Melba Sauce	Lemon Italian Cream Cake
Raspberry Cheesecake	Carrot Cake
Turtle Cheesecake	Chocolate Truffle Cake
Irish Cream Cheesecake	White Chocolate Raspberry Cake
Caramel Granny Apple Deep Dish Pie	

BEVERAGES

Fresh Brewed Gourmet Coffee - \$18.00 per gallon

Choose regular or decaffeinated coffee, includes fresh cream, sugar and sugar substitutes (approximately 16 cups per gallon)

Ice Cold Cans of Soda - \$2.00 each

Coke, Diet Coke, Sprite

Bottled Spring Water - \$1.00 each

Freshly Brewed Iced Tea - \$15.00 per gallon

Lemonade - \$10.00 per gallon

Sparkling Pink Lemonade - \$15.00 per gallon

BREAKS

Minimum 25 persons on all breaks

Dip It - \$8.50 per person

*Pretzels and potato chips with French onion dip
Chips with salsa and nacho cheese
Hot artichoke dip with crackers
Served with Lemonade and Iced Tea*

Sweet Treat - \$6.50 per person

*Freshly baked assorted cookies
Luscious brownies
Served with pitchers of milk
Also includes fresh-brewed coffee*

The Grab n Go - \$6.50 per person

*Assorted packaged snacks, pretzels, granola bars
Whole fresh fruit
Bottled water and assorted sodas*

Ice Cream Sundae Bar - \$6.95 per person

Cold Stone Creamery ice cream, sprinkles, cookie crumbles, candy bar bits, chocolate and caramel sauces, cherries, and whipped cream

Fresh Approach - \$9.95 per person

*Fresh vegetable crudités with dill dip
Seasonal fruit tray with honey lemon dip
Domestic cheese display with assorted crackers
Iced Tea*

Hearty Break - \$11.95 per person

*BBQ meatballs
Chicken wings
Kettle chips and sour cream dip
Domestic cheese tray with assorted crackers
Fresh-cut seasonal fruit
Lemonade*

Build Your Own Nachos - \$8.95 per person

Tortilla chips	Lettuce
Pico de Gallo	Black olives
Salsa	Jalapenos
Sour cream	Cheddar cheese
Queso cheese sauce	
Served with lemonade	

RECEPTION PACKAGES

Stationary Hors d'Oeuvres

Set up in stations
Pricing: per 50 people

Domestic and Imported Cheese Display:
\$150.00

Fresh Fruit Display: \$125.00

Grilled Vegetable Display: \$150.00

Spinach and Artichoke Dip: \$100.00
With Sliced Baguette

Baked Brie en Croute: \$65.00/per wheel
*Baked Brie, Apples, Brown Sugar and Cinnamon
Wrapped in Puff Pastry*

Crab Dip \$125.00

Cold Hors d'Oeuvres

Set up in stations
Butler-passed available for an additional charge
Pricing: per 50 pieces

Bruschetta: \$75.00
Crostini, Tomato, Basil and Balsamic

Prosciutto Wrapped Melon: \$100.00

Fresh Fruit Kabobs: \$75.00

Chilled Prawns: \$125.00
Cocktail and Remoulade Sauces

Caprese Skewers: \$75.00

New York Striploin Wrapped Asparagus:
\$125.00

Hot Hors d'Oeuvres

Set up in stations
Butler-passed available for an additional charge
Pricing: per 50 pieces

Hot Wings: \$100.00
Choice of Buffalo, Teriyaki or Sweet Thai Chile

Chicken Quesadilla: \$100.00
Salsa and Sour Cream

Meatballs: \$75.00
Choice of BBQ, Swedish, Marinara or Sweet and Sour

Chicken Satay: \$100.00
With Peanut Sauce

Petit Crab Cakes: \$150.00
With Rémoûlade Sauce

Gilled Jumbo Prawns: \$125.00
With Sweet Thai Chile

Spanakopita: \$125.00
Spinach and Feta Wrapped in Phyllo

Coconut Prawns: \$150.00

