

Breakfast

Continental Breakfast (comes standard with the Half-Day and Day Meeting Packages)

The Continental includes: a selection of muffins, pastries, croissants, and breakfast breads; a fruit tray; orange and cranberry juices, regular and decaf coffee, hot tea and water.

Heavy Continental Breakfast

Add yogurt, granola, and hard-boiled eggs to the continental breakfast for an additional charge

Hot Breakfast

Add any of the hot breakfast selections below to the continental breakfast for an additional per person charge.

Mini individual Egg Frittatas (can be made vegetarian)

A mixture of eggs, bacon, ham and seasonal vegetables topped with cheese and baked.

Egg Bake

Eggs, cheddar cheese, bacon and onions baked until set.

Vegetarian Breakfast Bake (gluten free)

Cheese, eggs, cream and seasonal vegetables baked until set.

Chilaquiles Verdes

Toasted corn tortilla chips smothered in a flavorful green tomatillo sauce, and topped with Mexican queso fresco cheese.

The Classic

Scrambled eggs and fried strips of bacon.

Papa con Chorizo

Made with tender diced potatoes, chorizo pork sausage and serrano pepper. Serve with warm tortillas and salsa.

Make your own Yogurt Parfaits

Vanilla yogurt served with an assortment of fresh seasonal berries and granola.

Cream Cheese and Cherry Stuffed French Toast

French toast stuffed with cream cheese and cherries. Dusted with powdered sugar and topped with whipped cream.

White Chocolate and Banana Stuffed French Toast

French toast stuffed with white chocolate and bananas, dusted with powdered sugar and topped with freshly whipped cream.

Spring & Summer Luncheon Selections

Because of our intimate size, we offer only one menu selection per meal. Special dietary needs can be accommodated with advance notice with some limitations. If there are multiple groups booked at the Humanities Center, we allow the group that booked first to choose the day's menu. Please inquire at the time of booking whether your group is the first to book.

Each offering is accompanied by a choice of either soup or a garden salad, and your choice of dessert. All selections are served buffet style but can be plated and served at an additional cost. If this is desired, please indicate this when making reservations.

Warm Meals

Teriyaki Chicken with Mango Salsa

Grilled chicken breast with a rich teriyaki glaze and topped with fresh mango salsa. Served with fresh cilantro and lime jasmine rice and seasonal vegetables.

Blackberry Grilled Chicken

A chicken breast grilled in a balsamic blackberry marinade served with cannellini bean, corn sauté, and seasonal vegetables.

Grilled Lemon-Thyme Chicken Piccata

Olive oil-marinated grilled chicken breasts, topped with capers, parsley, and lemon-thyme butter. Served with orzo and seasonal vegetable.

Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)

Cubes of fried tofu tossed with a stir-fried combination of mushrooms, green peppers, scallions, red onions, sauced with mango chutney, and spiced just a bit. Served with rice and a house salad.

Sandwiches & Wraps

Caprese Grilled Sandwich

Layered mozzarella, tomatoes, basil and balsamic vinegar-mayonnaise grilled on sourdough bread to perfection. Served with potato chips.

Grilled Chicken BLT Wrap

A tortilla stuffed with grilled chicken, bacon, lettuce and tomato. Served with kettle chips and fresh fruit.

Hummus Grilled Veggie Wrap

Eggplant, portobello mushrooms, red peppers, red onions grilled in a balsamic vinaigrette and wrapped in a tortilla with hummus. Served with kettle chips.

Margarita Chicken Sandwich

Grilled, margarita marinated chicken breast; chilled and then topped with tomato, onion, avocado, lettuce and mayonnaise and served on a baguette. Served with kettle chips.

Garden Wrap (Can be prepared as vegan.)

Flour tortillas stuffed with spinach, sprouts, cucumbers, red onions, havarti dill cheese, cream cheese, mayonnaise and whole grain mustard. Served with an apple and red cabbage slaw, pickles and kettle fried potato chips

Salad Entrees

Chicken Caesar Salad

Caesar dressing, romaine lettuce, parmesan cheese, garlicky croutons tossed together and topped with grilled chicken. Served with parmesan garlic toast.

Strawberry Spinach Salad with Grilled Chicken

Spinach greens with grilled chicken, strawberries, feta cheese and a balsamic vinaigrette dressing.

Cobb Salad

Crisp romaine lettuce tossed with crisp bacon, sliced avocado, crumbled Maytag bleu cheese, diced fresh tomatoes, grilled chicken, and finally our homemade red wine vinaigrette. Served with bread.

Southwest Quinoa Bowl *(Gluten Free and Vegan)*

A hearty and satisfying dish of black beans, roasted corn, red peppers, and scallions topped with a delicious lime and honey vinaigrette served cold. Served with soup. Chicken can be added.

Pasta Dishes

Butternut Squash and Wild Mushroom Lasagna

Layers of lasagna noodles, spinach mixed with salted and peppered ricotta, simmered squash pureed and mixed with goat cheese, and all sorts of mushrooms sautéed in butter. Served with a house salad and garlicky parmesan bread.

Lasagna

Layers of pasta, parmesan and mozzarella cheeses, and meat sauce which is baked until the top is golden. Served with a house salad and garlicky parmesan bread.

Beef Bourguignon

A classic dish of beef slowly braised in red wine and brown stock until extremely tender and deeply flavored is combined with sautéed mushrooms and pearl onions and then served with the rich wine sauce over egg noodles. Served with a house salad and bread.

“Build Your Own” Luncheon

These meals are reserved for groups of twenty people or more. Each offering includes menu items shown in description and your choice of dessert.

Mac and Cheese Bar

Cavatappi (corkscrew) pasta loaded with a variety of cheeses and served with all the classics on the side: grilled chicken, bacon, turkey sausage, broccoli, green onions and Franks Buffalo Sauce.

Soup and Salad Bar

A make your own salad bar complete with mixed greens, diced chicken, and various toppings served with bread and your choice of two selections from our soup menu.

Burger Bar

The burger bar includes a classic beef hamburger (veggie burgers can be ordered as well) paired with all the favorites: lettuce, tomato, cheese, pickles, mayo, ketchup, and mustard. Served with kettle chips, baked beans and potato salad.

Pulled BBQ Pork and BBQ Chicken

Build your own sandwich on a brioche bun with pulled BBQ pork and chicken paired with pineapple cole slaw, pickles, and kettle chips.

Taco Bar

Ground beef served with both hard-shell corn tortillas and soft flour tortillas, refried beans, corn tortilla chips, and a condiments bar including lettuce, tomato, onion, cheese, sour cream, salsa, and guacamole.

The Delicatessen

A selection of fresh breads, ham and turkey lunch meat, tuna salad, cheeses, and vegetables. Served with soup, pasta salad and chips.

Italian Buffet

Two varieties of pasta and two sauces: chicken alfredo cream sauce and marinara with ground beef. Served with green salad in a seasonal vinaigrette dressing and garlic bread.

Soup

Chunky Vegetable (Vegetarian and Vegan)

Seasonal vegetables (such as carrots, celery, onions, squash) in a flavorful vegetable stock with a touch of garlic and herbs.

Chicken Noodle

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

Tomato Bisque (Vegetarian)

Creamy and chunky tomato soup flavored with basil.

Chicken Wild Rice (Can be made with cream or dairy free with broth only)

Flavorful chicken broth with onion, carrot, celery, chunks of chicken breast and Minnesota wild rice.

Dessert**Gourmet Cookies**

This selection includes a variety of freshly baked cookies that could include any of the following; sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

Mixed Fruit Bowl

Chef's choice seasonal fruit.

White Chocolate Raspberry Cream Cake

Triple layered cake with white chocolate and raspberry cream filling.

Lemon Supreme Shortcake

A triple layer shortcake of lemon cream and whipped cream

Tuxedo Truffle Mousse Cake

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.



Snack Options

Please choose two options for your break service.

Trail Mix with dried fruit and nuts

Apple Wedges with Peanut Butter and Caramel Dipping Sauce

Hummus and Pretzel Crisps or Pita Chips

Freshly Baked Cookies

Fresh Cut Veggies with Dip

Variety of mini sized chocolate bars and candy

Tortilla Chips and Salsa

Assorted Granola Bars

Cheese and Crackers

Variety of Bagged Kettle Chips

Chex Mix

Spring & Summer Dinner Selections

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Parmesan Dijon Chicken

Chicken breast bathed in Dijon mustard and coated with a mixture of breadcrumbs, parsley, chives and parmesan cheese. Roasted and dressed with a mayonnaise mustard blend. Served with roasted red potatoes and fresh seasonal vegetables.

Teriyaki Chicken with Mango Salsa

Grilled chicken breast with a rich teriyaki glaze and topped with fresh mango salsa. Served with fresh cilantro and lime jasmine rice and seasonal vegetables.

Crispy Chicken

An elegant chicken breast doused with clarified butter, breaded with panko breadcrumbs and baked until golden served with Arborio rice risotto and seasonal vegetables. The dish is finished with a ring of intensely flavored balsamic glaze.

Curried Tofu Mango Stir-Fry (Vegetarian and Vegan)

Cubes of fried tofu tossed with stir-fried vegetables, sauced with mango chutney, and spiced just a bit.

Spicy Buttermilk and Coconut Chicken

Roasted chicken breasts with a toasted coconut and buttermilk crust, topped with sweet Thai chili sauce. Served with coconut, red pepper basmati rice pilaf.

**Tofu, Pepper and Zucchini Stuffed
Mushroom (Can be prepared as vegan.)**

Diced tofu, zucchini, summer squash, and red peppers tossed together with Worcestershire sauce and parmesan cheese, then stuffed into a Portobello mushroom cap and roasted. Served with Arborio rice risotto and fresh seasonal vegetables.

Burger Bar

The burger bar includes a classic beef hamburger (veggie burgers can be ordered as well) paired with all the favorites: lettuce, tomato, cheese, pickles, mayo, ketchup, and mustard. Served with kettle chips, baked beans and potato salad.

Lasagna

Layers of pasta, parmesan and mozzarella cheeses, and meat sauce which is baked until the top is golden.

Butternut Squash and Mushroom Lasagna

Lasagna Noodles layered with velvety pureed butternut squash mixed with goat cheese and sautéed spinach and mushrooms. Topped with Parmesan cheese and served with garlic parmesan bread.

Beef Bourguignon

A classic dish of beef slowly braised in red wine and beef stock until extremely tender and deeply flavored is combined with sautéed mushrooms and pearl onions and then served with the rich wine sauce over egg noodles.

Soup

Chunky Vegetable (Vegetarian and Vegan)

Seasonal vegetables (such as carrots, celery, onions, squash) in a flavorful vegetable stock with a touch of garlic and herbs.

Chicken Noodle

Flavorful chicken broth with onion, carrot, celery, pasta and chunks of chicken breast.

Tomato Bisque (Vegetarian)

Creamy and chunky tomato soup flavored with basil.

Chicken Wild Rice (Can be made with cream or dairy free with broth only)

Flavorful chicken broth with onion, carrot, celery, chunks of chicken breast and Minnesota wild rice.

cookies that could include any of the following: sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

Mixed Fruit Bowl

Chef's choice seasonal fruit.

White Chocolate Raspberry Cream Cake

Triple layered cake with white chocolate and raspberry cream filling.

Lemon Supreme Shortcake

A triple layer shortcake of lemon cream and whipped cream

Tuxedo Truffle Mousse Cake

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.

Dessert

Gourmet Cookies

This selection includes a variety of freshly baked

Hors d'oeuvres are priced per platter and each platter has 25 servings.

Cold Hors d'oeuvres

Charcuterie Board, \$125

Served on a wooden board, this spread features a selection of preserved foods, cured meats, artisan cheeses, breads, fruits, vegetables, nuts, and other accompaniments.

Grilled Vegetable Platter, \$65

Assorted seasonal vegetables grilled with a little olive oil, salt and pepper. Selection will include at least 4 of the following: carrots, bell pepper, squash, zucchini, potatoes, and asparagus.

Meat Assortment with Dollar Buns, \$85

Serves 25, Add cheese slices, tomato, onions, and lettuce for an additional \$40

An assortment cold sliced roast beef, ham, turkey served with buns and condiments.

Chips and Salsa, \$35

Our chef's homemade salsa served with tortilla chips.

Shrimp with Fresh Cocktail Sauce, \$88

Peeled, de-veined shrimp poached in shrimp stock, served with a homemade classic cocktail sauce.

Deviled Eggs, \$35

Hard-boiled eggs halved and filled with a mixture of egg yolk, mustard, and mayonnaise, topped with a variety of garnishes.

Simple Cheese Tray, \$49

A selection of standard cheeses served with a variety of crackers.

Warmed Brie with Raspberry Jam and Almonds, \$62

A wheel of creamy Brie cheese is topped with raspberry jam and sliced almonds and then baked until just warm. Served with crusty French bread.

Hummus & Pita, \$42

A chickpea purée served with wedges of pita bread.

Raw Vegetable Crudités, \$62

Assorted fresh seasonal vegetables served with hummus and ranch dip. Selection will include at least 4 of the following: carrots, celery, bell pepper strips, cherry tomatoes, jicama, yellow squash, peapods, broccoli, cauliflower, radishes, and cucumber

Mixed Nuts, \$48

A combination of at least four of the following nuts: honey almonds, masala spiced peanuts, pecans, and spicy cashews, walnuts, and macadamias.

Chex Mix, \$19

Corn Chex, wheat Chex, pretzels, rye chips and mini breadsticks combined with a unique seasoning.

Trail Mix, \$32

A delicious blend of peanuts, M&M's® milk chocolate candies, raisins, almonds and cashews.

Fruit Tray, \$54

A selection of fresh, seasonal fruit.

Hot Hors d'oeuvres

Beef Tenderloin Teriyaki, \$57

Pieces of beef tenderloin marinated in a mixture of soy sauce, mirin, sugar, garlic, ginger, scallions and sesame oil grilled and garnished with slivers of scallions.

Creamy Spinach & Artichoke Heart Dip, \$54

The dip is made with spinach, artichoke hearts, garlic, onion, béchamel sauce, Worcestershire, Parmesan cheese. Served with chunks of warm baguette.

Spanakopita, \$67

A mixture of spinach, Feta cheese, scallions, and cream cheese inside a triangle of phyllo dough, baked until crisp.

Pork Satay and Pineapple, \$54

Satays of marinated pork shoulder skewered alternately with chunks of fresh pineapple, grilled, and garnished with toasted white sesame seeds.

Chicken Tandoori, \$54

Roasted pieces of chicken marinated in yogurt and spices with onion and peppers.

Asparagus Straws, \$74

Blanched asparagus stalks are wrapped with thinly sliced Prosciutto de Parma, Parmesan cheese and phyllo dough, then baked until the dough is crispy.

American Meatballs with Smoky Chipotle or BBQ Sauce, \$44

Seared meatballs in a smoky chipotle tomato sauce or with BBQ sauce.

Hot Crab Dip, \$67

A hot dip made of cream cheese, mayonnaise, onion, lemon juice, Tabasco sauce, Old Bay seasoning, and fresh crabmeat. Served with slices of baguette bread for dipping.

Chicken Teriyaki, \$54

Marinated chicken strips baked and glazed with Teriyaki Sauce, topped with sesame seeds and green onions.

Dessert Hors d'oeuvres

Black and White Chocolate Covered Strawberries, \$48

Fresh strawberries dipped in dark or white chocolate.

Mini-Creampuffs with Two Sauces, \$43

Small cream filled creampuffs, with chocolate and strawberry sauces.

Gourmet Cookies, \$38

This selection includes a variety of freshly baked cookies that could include any of the following; sugar, oatmeal raisin, chocolate chip, peanut butter, or triple chocolate chip.

Tuxedo Truffle Mousse Cake, \$50

Marbled cake layered with dark and white chocolate mousses. Finished with dark chocolate ganache and chocolate swirls.

White Chocolate Raspberry Cream Cake, \$50

Triple layered cake with white chocolate and raspberry cream filling.

Lemon Supreme Shortcake, \$50

A triple layer shortcake of lemon cream and whipped cream

Beverages

Bottled Water \$2 each

Infused Water \$15/dispenser (40 glasses) (No charge for plain water dispenser)

Coffee & Hot Tea \$18/small urn (14 cups)

Coffee \$50/large urn (45 cups)

Punch \$35/dispenser (40 glasses)

Lemonade \$35/ dispenser (40 glasses)

Iced Tea \$35/ dispenser (40 glasses)

Sparkling Cider \$9/bottle (8 glasses)

Soda & Sparkling Water \$2/can