The Minnesota Landscape Arboretum is pleased to present our Special Event Catering Guide. We offer an outstanding array of food and beverage selections designed to meet the needs of the Arboretum community. We provide complete service for events ranging from simple coffee breaks to elegantly served receptions and dinners.

This guide is meant to give you an idea of available services, but our full range of services is not limited to the selections here. Please consult our catering team with any special needs that you may have.

Arboretum Catering is committed to protecting and improving the environment. We work to reduce our environmental footprint while providing a wide variety of food and beverage options. Arboretum Catering develops and implements environmental stewardship programs and policies within the areas of sustainable food, responsible procurement, energy and water conservation, transportation and waste stream management.

In support of local agriculture, Arboretum Catering has developed an on-going partnership with Midwest Food Alliance, an organization providing certification of products grown with environmentally friendly and socially responsible agricultural practices. The Arboretum Gardens provide a variety locally grown produce options for catering to utilize to offer the freshest menus available.

We invite you to use our catering service for your next lunch, dinner, banquet, meeting, party or social gathering.

We welcome the opportunity to serve you!

Telephone: (612) 626-3951
8:00 a.m. to 5:00 p.m.
Monday through Friday

U.S. Mail: Minnesota Landscape Arboretum
3675 Arboretum Drive
Chaska, MN 55318

E-Mail: cater-sales@auxs.umn.edu

Website: www.arboretum.umn.edu
breakfast buffets

BUFFETS ARE SERVED WITH ICED TEA AND COFFEE — AVAILABLE FOR GROUPS OF 20 OR MORE

TRADITIONAL CONTINENTAL.................................................................$9.99
   Assorted Breakfast Breads, Classic and Raised Donuts, Assorted Scones and Bagels
   Served with cream cheese, butter and preserves
   Fresh Seasonal Fruit Tray — Sliced melons, pineapple and berries

LIVE WELL BUFFET...............................................................................$11.99
   Whole Grain Bagel — Served with creamy peanut butter
   Whole Grain Bran Muffin
   Yogurt Parfait — Low fat yogurt, fresh berries and granola
   Seasonal Fresh Fruit Salad

TRADITIONAL CONTINENTAL AND THE HOT BREAKFAST......................$15.99
   Choose two entrées and one accompaniment:

   ENTRÉES
   Raspberry and Cream Cheese Stuffed Cinnamon Swirl French Toast
   Belgian Waffle — With fruit compote and whipped cream
   Vegetable Strata — With sautéed fresh mushrooms, onions, bell peppers, Monterey Jack and Cheddar
   cheeses and basil tapenade
   Savory Meat Strata — With smoked bacon, breakfast sausage, sautéed onions, bell peppers,
   fresh tomatoes, smoked Gouda and pico de gallo

   ACCOMPANIMENTS
   Turkey Sausage Patty
   Smoked Bacon
   Honey Mustard Baked Ham
   Golden Hash Browns
   O’Brien Potatoes — Diced potatoes, sautéed peppers and onions
   Three Cheese Shredded Potato
   Fresh Seasonal Fruit Tray — Sliced melons, pineapple and berries

Egg substitute available upon request.
THE BREAKFAST SANDWICH BUFFET .............................................................. $10.99
Flaky Croissant, Bagel or English Muffin Sandwich
Fillings Include Choice of:
   Canadian Bacon, Egg and Swiss Cheese
   Sausage, Egg and American Cheese
   Asparagus, Egg and Provolone Cheese
Assorted Breakfast Breads, Classic and Raised Donuts and Assorted Scones
Fresh Seasonal Fruit Tray — *Sliced melons, pineapple and berries*

Á LA CARTE BREAKFAST ITEMS
Smoked Salmon Platter (serves 50) — *With red onion, capers, hard-boiled egg, lemon and dill* $189.99
Seasonal Sliced Fruit $1.99
Yogurt Parfait — *Low fat yogurt, fresh berries and granola* $3.99
Breakfast Sandwich, Croissant, Bagel or English Muffin with choice of:
   Canadian Bacon, Egg and Swiss Cheese $3.59
   Sausage, Egg and American Cheese
   Asparagus, Egg and Provolone Cheese
   Turkey Sausage, Egg Substitute and Reduced Fat Swiss Cheese

Puff Pastry Roulade — *With bacon or broccoli* $29.99
Cheese Blintzes and Forest Berry Topping $35.99
Breakfast Breads — *Assortment* $9.99
Assorted Scones — *Apple, cinnamon and blueberry; Served with butter and preserves* $14.99
Muffins or Muffin Tops $12.99
Mini Cinnamon or Mini Caramel Rolls $8.99
Cinnamon or Caramel Rolls $14.99
Petite Croissants — *With fruit preserves* $13.99
Coffee Cake — *Assortment* $8.59
Hard Boiled Eggs $8.99
Bagel Flower Pot with Cream Cheese $13.99
buffets
MEZZO GIORNO BUFFET ................................................................. $17.99
   Artisan Bread Basket and Butter
   Prosciutto Salad — *Mixed greens with prosciutto ham, sliced melon, Parmesan cheese, herbed vinaigrette and balsamic reduction*
   Italian-Style Green Beans — *With grape tomatoes and roasted garlic*
   Chicken Sorrentino — *Topped with sautéed peppers, sun-dried tomatoes and Provolone cheese; finished with a Marsala demi-glace*
   Gemelli Pasta with Sweet Sausage — *With cremini mushrooms, roasted red peppers, fresh tomato-basil sauce, Parmesan cheese and herbs*
   Fresh Fruit, Chocolate and Almond Mini Cannolis

TASTE OF TUSCANY BUFFET ........................................................................................................... $23.99
   Artisan Bread Basket and Butter
   Signature Italian Salad — *Mixed greens with cucumbers, tomatoes and garbanzo beans; served with vinaigrette*
   Fresh Mozzarella with Tomatoes — *Mixed greens, fresh mozzarella and tomatoes with balsamic vinaigrette, cracked black pepper and fresh basil*
   Tuscan-Style Orzo — *Finished with shaved Parmesan, sautéed mushrooms and fresh herbs*
   Italian Long Cut Ratatouille — *Sautéed zucchini, yellow squash, eggplant, marinated olives, tomatoes, and grilled onions*
   Chicken Picatta — *Sautéed medallions of chicken in a white wine, lemon and caper sauce*
   Grilled Salmon Fillet with Pesto — *On a bed of wilted spinach greens topped with roasted tomatoes drizzled with balsamic vinegar*
   Dessert Mélange — *A mini dessert variety of fruit tartlets, cannolis, gaufrettes and rolled wafers*

NOW THAT’S ITALIAN ...................................................................................................................... $15.99
   Garden Salad — *Mixed greens with cucumber, tomatoes, ranch and herb vinaigrette*
   Prosciutto Salad — *Mixed greens with prosciutto ham, sliced melon, Parmesan cheese, herbed vinaigrette and balsamic reduction*
   Two Sausage Pizza — *Traditional sauce with regular and hot Italian sausage with mozzarella*
   Classico Pizza — *Fresh chopped tomatoes, caramelized onions, shredded mozzarella and feta cheeses with sliced black olives*
   Assorted Italian Ice — *Assorted frozen fruit purees*
NORTH OF ROME ITALIAN BUFFET ................................................................. $20.99
Artisan Bread Basket and Butter
Classic Caesar — Romaine lettuce, garlic croutons and grated Parmesan with Caesar dressing; white anchovies available upon request
Antipasto Platter — Assorted olives, marinated mushrooms, roasted red peppers, fresh mozzarella and basil
Sautéed Seasonal Squash
Chicken Valdaostano — Sautéed chicken breast with spinach, cremini mushrooms, prosciutto and fresh mozzarella; finished with spicy tomato sauce
Individual Lasagna Roll — Filled with creamy ricotta and topped with marinara and Provolone
Tiramisu — Espresso soaked lady fingers, mascarpone cheese, whipping cream, liquor and cocoa

SALADS GALORE BUFFET ........................................................................... choice of 3 $15.99
choice of 4 $17.99
Entrée salads are accompanied by assorted rolls with butter.

Chicken Caesar — Grilled chicken on a bed of romaine with croutons, Parmesan cheese and Caesar dressing
Mediterranean Pasta — Fusilli pasta, feta cheese, olives and Parmesan cheese tossed in herbed oil
Chinese Chicken — Teriyaki chicken on mixed greens with almonds, Mandarin oranges, sesame seeds and sesame dressing
Maroon & Gold — Mixed greens garnished with Mandarin oranges, strawberries, chopped walnuts; topped with raspberry vinaigrette
Italian Penne Pasta — Penne pasta, spinach, peppers and fresh basil; tossed with balsamic vinaigrette
Fresh Fruit — Fresh melons, pineapple and strawberries tossed with lemon juice
Toasted Cashew Chicken — Chicken salad on a bed of leaf lettuce; served with a melon and cashew garnish
Caprese Pasta — Vinaigrette tossed mostaccioli pasta, spinach, basil, tomatoes and mozzarella cheese; topped with Parmigiano shavings
Mexican Chopped Salad — Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws and cumin-cilantro dressing
BLT — American blend lettuce, smoked bacon, croutons, fresh chopped tomato and peppercorn ranch dressing
Arboretum Salad — Mixed spinach and romaine greens with mint, parsley, chives and spiced candied walnuts; topped with honey herb vinaigrette

Fresh Fruit Tart — Pastry tartlet filled with vanilla pastry cream and fresh sliced fruit and berries
buffets

AZALEA BUFFET
- Artisan Bread Basket and Butter
- Mixed Greens, Raspberries, Mango, Grilled Shrimp, Raspberry Vinaigrette and Mango Salsa
- Chicken LaGarde — *Chicken breast stuffed with arugula, currants, cranberries, apricots and grapes with apple cider demi-glace*
- Browned Butter Spaetzle — *Small egg dumpling sautéed in browned butter*
- Fresh Carrots and Broccoli
- Chocolate Cake — *Petite sized dark chocolate cake topped with chocolate ganache*

$22.99 per person

MINNESOTA GOLDEN BUFFET
- Wild Rice Salad — *Long grain wild rice salad with peas, celery, red pepper, green onions, parsley and herbed red wine vinaigrette*
- Seasonal Fresh Vegetables
- Garlic Mashed, Skin-on Potatoes
- Oven Roasted Turkey Breast with Turkey Gravy and Cranberry Relish
- Individual Chocolate Cream Pie — *Chocolate custard, whipped cream topping and dark chocolate shavings*

$18.49 per person

SOUTHWESTERN BUFFET
- Mexican Chopped Salad — *Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws and cumin-cilantro dressing*
- Signature Eight Layer Dip and Fresh Tortilla Chips — *Layers of guacamole, sour cream, lettuce, green onions, tomatoes, shredded Jack cheese, pico de gallo; garnished with jalapeños and sliced black olives*
- Three Beans and Rice — *Black, pinto and kidney beans with cumin and chile spiced rice*
- Fiesta Corn — *Sautéed peppers and onions with whole kernel sweet corn*
- Beef, Chicken or Vegetable Enchiladas — *Rolled in corn tortillas and baked with a tomato-ancho sauce; topped with melted cheese*
- Cuban Banana Rum Tart — *Graham cracker tart of fresh bananas, rum custard, apricot-orange preserve and whipped cream*

2 entreés for $18.49
3 entreés for $20.49
Buffets are served with iced tea and coffee — Select buffets are also available as served meals — Available for groups of 20 or more

**FAJITA PARTY BUFFET**

Cumin Lime Vegetable Salad — *With sweet potatoes, red and green peppers, broccoli and red onion in a cumin spiced vinaigrette finished with fresh cilantro and crispy plantain chips*

Red Chile Mexican Rice — *With ancho chile and roasted tomatoes (mild spice)*
Charro Beans — *Slow cooked pintos with green chiles, onion, garlic and smoked ham*
Fresh Tortilla Chips

**SELECT TWO:**

Beef, Chicken or Sautéed Vegetable Fajitas — *Marinated strips grilled with peppers and onions (mild spice)*
*with warm flour tortillas and accompaniments*
Cinnamon Dusted Churros — *Spanish doughnut dusted with cinnamon sugar*

**FAMOUS DAVE’S™ BBQ BUFFET**

The Garden Salad — *Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette*
Fire-Roasted Jalapeño Cheddar Corn Bread — *Or country-style buttermilk biscuits*
Wilbur Baked Beans — *Homemade beans with a kick of jalapeno and hearty pieces of beef brisket and sausage* — or — *Drunkin’ Apples — Apples smothered in amaretto and baked to perfection with a dash of cinnamon*
Potato Salad — *Tasty with a zesty flair... a necessity for any BBQ*
Creamy Coleslaw — *With a kick of horseradish... no BBQ is complete without it*
BBQ Sandwich — *Choose from quarter-pound of Georgia chopped pork, pulled chicken, or beef brisket served on a bun*
BBQ Ribs — *Three award-winning barbecued ribs* — or — *BBQ Ribs & Chicken — Two famous BBQ ribs with one piece of country roasted chicken*
Bread Pudding — *Sweet, signature dessert. Too good to miss!*
Hot Fudge Kahlua Brownie — *True brownie lover’s delight*

additional entrée .................. $3.99
buffets

ALL AMERICAN BACKYARD BUFFET ................................................................. 1 entree $13.99
The Garden Salad — Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette
Red Skin Potato Salad — Country style with celery, onion, chopped egg and relish
Summer Vegetable Pasta Salad — Rainbow rotini, broccoli, carrots, zucchini, squash, cabbage, tomatoes and peppers in a vinaigrette
Honey Butter Cornbread
Baked Beans
Corn on the Cob with Roasted Asparagus

ENTREE SELECTIONS:
All Beef Hot Dogs — Served with sauerkraut
Grilled Sweet Sausages — Served with soft rolls, sautéed peppers and onions
Classic Beef Burgers — Angus burger
Grilled Marinated Chicken Breast — Served on a bun with a BBQ sauce selection
Vegetable Burger — Black bean burger
Apple Turnover — Puff pastry triangles stuffed with spiced-tart apples

ASIAN STIR-FRY BUFFET .................................................................................. $18.49
Chinese Noodle Salad — Soba noodles, pea pods, juliennd carrots and peppers, green onions, sesame seeds and toasted sesame dressing
Steamed or Vegetable Fried Rice
Pork or Vegetable Egg Rolls — With sweet and sour dipping sauce
Pork or Vegetable Pot Sticker — With sesame dipping sauce
Sweet and Sour Chicken Stir-Fry — Chicken breast, ginger root, garlic, green and red peppers, carrots, Asian mini corn, spicy sweet and sour sauce
Teriyaki Beef Stir-Fry — Marinated beef strips, snap peas, button mushrooms, cauliflower and broccoli florets, onions, carrots and peppers in a mild teriyaki sauce
Fortune Cookies
Buffets are served with iced tea and coffee — Select buffets are also available as served meals — Available for groups of 20 or more

CHICKEN MANGO BUFFET
The Garden Salad — *Iceberg and green leaf lettuce with tomato, cucumber, croutons, house ranch or herbed vinaigrette*
Seasonal Fresh Vegetables
Saffron Infused Basmati Rice Pilaf
Grilled Chicken Breast with Mango Salsa
White and Dark Chocolate-Dipped Pineapple and Strawberries

$18.99

BUFFET ALA CARTE ACCOMPANIMENTS

SPECIALTY PASTA DISH SELECTIONS
- Cheese Tortellini, Spinach and Alfredo
- Fettuccine, Chicken and Vegetables with Pesto
- Mushroom or Beef Ravioli with Marinara Sauce

$4.49

SOUPS
- *Harvest soup, French onion, chicken wild rice, garden vegetable*
- Grilled Seasonal Vegetable Platter — *With aged balsamic and cracked black pepper*
- Quesadillas — *Made with grilled chicken or roasted vegetables, Cheddar and pepper Jack cheeses, tomatoes, onions and olives*
- Sopaipilla Bar — *Warm, fluffy pastry with strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut and coffee infused chocolate sauce, powdered sugar and plantain chips*
- Ice Cream Sundae Bar — *Vanilla and chocolate ice cream with caramel sauce, chocolate, bananas, sliced strawberries, candy and nut toppings*

$2.99

$3.39

$3.99

$3.99

$3.99

$2.99
plated meals
served lunches/dinners  Served with iced tea and coffee — Available for groups of 20 or more — Prices are per person

SALAD CHOICE
Caprese Salad — Mixed greens, fresh mozzarella, fresh tomatoes, basil leaves, balsamic vinaigrette
Maroon & Gold — Mixed greens garnished with Mandarin oranges, strawberries, chopped walnuts; topped with raspberry vinaigrette
Asparagus Salad — Mixed greens, grilled marinated asparagus, Parmesan crisp, balsamic vinaigrette and aioli
Classic Caesar — Romaine lettuce, garlic croutons and grated Parmesan with Caesar dressing; white anchovies available upon request
House Salad — Mixed greens, cucumber, tomato, croutons with ranch and herbed vinaigrette
Mexican Chopped Salad — Romaine lettuce with Mandarin oranges, plum tomatoes, black olives and fresh cilantro; finished with tortilla straws and cumin-cilantro dressing
Arboretum Salad — Mixed spinach and romaine greens with mint, parsley, chives and spiced candied walnuts; topped with honey herb vinaigrette

POULTRY
Turkey Wellington — Puff pastry stuffed with a bacon wrapped turkey medallion and mushroom ragout. Served with cider demi glace and seasonal vegetable $20.99
Chicken Piccata — Sautéed chicken breast with capers, lemon and white wine, spinach orzo and seasonal vegetable $20.99
Prosciutto Chicken — Chicken breast stuffed with fontina & proscuitto, served with gnocci and creamed red peppers and peas $20.99
Herbed Chicken Roulade — Chicken breast rolled with goat’s cheese, basil and sun-dried tomatoes. Served with wheat berries and long grain rice medley $20.99
Grilled Rosemary Chicken — Herb roasted chicken breast and truffled pesto, olive relish, potato puree. Served with seasonal vegetable $20.99
Chicken Marsala — Sautéed chicken breast, assorted fresh mushrooms and fine marsala sauce. Served with roasted garlic mashed potato and seasonal vegetable $20.99
Oven Roasted Citrus Chicken — Roasted breast with a citrus and thyme glaze. Served with herb-roasted potatoes and seasonal vegetable $20.99
### lunch/dinner

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<th>served lunches/dinners</th>
<th>per person</th>
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#### BEEF
- **Beef Short Ribs** — *Braised beef short ribs, mushroom risotto, red wine-shallot reduction and served with seasonal vegetable*
  - $30.99
- **Beef Tenderloin Imperial** — *Center cut filet of beef crowned with lump crab meat and béarnaise sauce. Served with Maroon & Gold roasted potatoes and seasonal vegetable*
  - $30.99

#### PORK
- **America’s Cut Pork Chop** — *Boneless pork loin with apple and dried cranberry chutney and sweet potato swirl. Served with seasonal vegetable*
  - $22.99
- **Achiote Pork Tenderloin** — *Marinated, grilled pork tenderloin with pineapple-cranberry relish. Served with seasonal vegetable*
  - $20.99
- **Baked Minnesota Ham** — *Pineapple and cherry compote and brown sugar-sweet potatoes. Served with seasonal vegetable*
  - $18.99

#### SEAFOOD
- **Northern Walleye** — *Minnesota wild rice stuffed fresh filet of Zander with Grand Marnier butter sauce and herbed fingerling potatoes. Served with seasonal vegetable*
  - $22.99
- **Potato Crusted Salmon Filet** — *With roasted tomato tapenade and brown butter spaetzle. Served with seasonal vegetable*
  - $27.99
- **Sesame Sea Bass** — *Citrus fennel salad, Yukon gold puree. Served with seasonal vegetable*
  - Market
- **Pan-Seared Scallop** — *Mushroom ragout risotto. Served with seasonal vegetable*
  - Market
VEGETARIAN OPTIONS

- Vegetable Ravioli — Trilogy of stuffed pasta with spinach, mushroom and three cheeses in a saffron tomato sauce
- Minnesota Wild Rice Loaf — Native harvest wild rice, brown rice, walnuts, fresh herbs, caramelized onion and tofu
- Root Vegetable Cassoulet — Bistro style medley of braised carrots, turnips, fennel and bean medley
- Grilled Vegetable Panache — Grilled vegetables served with saffron basmati rice and a balsamic reduction
- Grilled Portobello Mushroom — Fresh, spiced and grilled to perfection
- Risotto Stuffed Peppers — Roasted pepper medley stuffed with creamy wild mushroom risotto

SOUPS

- Harvest Soup
- Classic French Onion
- Chicken Wild Rice
- Garden Vegetable
- Chicken Enchilada

DESSERTS

- Key Lime Tart — Key lime tart with fresh berry topping and port reduction
- Lemon Miste Torte — Lemon chiffon cake, lemon cream and lemon glaze with a yogurt poppy seed sauce
- Lemon Berry Mascarpone Cake — Moist cream cake, blueberries, cranberries, lemon mascarpone, cinnamon streusel and berry coulis
- Gourmet Carrot Cake — Layered moist carrot cake, pecan pieces and cream cheese icing
- Warm Raspberry Bread Pudding — Butter brioche baked with raspberries and creme anglaise with whiskey river sauce
- Assorted Gourmet Cheesecakes — New York vanilla, raspberry swirl, silk tuxedo or chocolate chip cheesecake
- Lava Fudge Cake — Molten dark chocolate cake with chocolate sauce and fresh berries
- Chocolate Layer Cake — Chocolate sponge cake, chocolate ganache and chocolate frosting
- Tiramisu — Espresso soaked lady fingers, mascarpone cheese filling and whipped cream

All dinners include artisan bread basket and butter, your choice of salad, and seasonal vegetables.
“ALL DAY AT THE ARB” PACKAGE

$30.99 per person

BEGIN WITH A CONTINENTAL BUFFET
- Breakfast Pastries and Bagels
- Fresh Seasonal Fruit Tray
- Java City Coffees™
- Bewley’s Tea™
- Juices

ADD A MID-MORNING REFRESH
- Java City Coffee™
- Bewley’s Tea™ Assortment
- Water
- Coca-Cola™ brand sodas

FEAST AT OUR BUFFET
Enjoy one of our Buffet Menus to include:
- A salad, entrée selection, dessert and beverage. Menu offerings change daily as well as seasonally.

END THE DAY WITH AN AFTERNOON SNACK
Treat yourself to sweet and savory snack selections along with Java City Coffees™, Bewley’s Tea™ Assortment along with water and a variety of Coca-Cola™ brand sodas

ARBORETUM AFTERNOON TEA

$22.99 per person

The Tea is a very special treat for your family and friends. Tea is traditionally served between 3 and 5 o’clock. This three course tradition is honored in Tearooms through the world still today.

We start with delightful trifle consisting of layers of fruit, sponge cake, and custard topped with whipped cream.

This is followed by freshly baked scones served with lemon curd and an assortment of jams.

All this is capped off with a presentation of sweets and savories in addition to tea breads.

Tea with lemon and cream is served throughout the gathering.
ARBORETUM FLOWER POTS  $8.49 per person
Served in a flower pot. Includes a hearty sandwich on multi-grain bread, chips, an apple and special freshly-baked cookie with your choice of beverage.

Sandwich choices: Ham, turkey, roast beef, chicken salad, or vegetarian.

THE PREMIUM BISTRO BOX  $10.49 per person
Select one of our Premium Signature Sandwiches or Entrée Salads and enjoy it with a Chef’s Choice side salad, chips, whole fresh fruit, a decadent dessert bar and a beverage.

Premium Sandwich Selections

Rustic Turkey Ciabatta — Sliced turkey with tomato, lettuce and cranberry spread
Portabella Focaccia — Grilled portabella mushroom with fresh wilted spinach and sun dried tomato pesto
Grilled Chicken — Grilled chicken breast with crisp field greens and caramelized onions
Char-Grilled Chicken Caesar Wrap — Grilled chicken breast topped with Caesar salad and rolled in a wrap
Roast Beef on Sourdough — Tender roast beef with fresh plum tomatoes, cucumbers, red onion and lettuce topped with tarragon cream cheese spread
The Bomber — Sliced ham, turkey and American cheese with lettuce and Thousand Island dressing on a whole wheat baguette
Stuffed Greek Salad Wrap — Fresh diced tomatoes, fresh cucumbers, feta, kalamata olives and romaine lettuce with Greek style dressing in a herb & garlic flatbread wrap

Premium Salad Selections

Antipasto Salad with Tortellini — Cheese tortellini with asparagus spears, Provolone cheese, fresh diced tomatoes, mushrooms, carrots, cauliflower, broccoli, yellow squash and peppers
Havana Spinach Salad — Tossed fresh spinach, black beans, fresh plum tomatoes, avocados tossed together topped with cilantro peanut dressing
Chicken Caesar Salad — Grilled chicken, romaine lettuce, homemade croutons and fresh sliced tomatoes with Caesar dressing
Caprese Salad — Cherry tomatoes, mozzarella and fresh basil drizzled with balsamic vinaigrette dressing
THE BISTRO CLASSIC BOX
Choose a Classic Sandwich and your box will also include a Chef’s Choice side salad, chips, a fresh-baked cookie and a beverage.

Classic Sandwich and Salad Selections
- Roast Beef with Cheese on Whole Wheat Bread
- Ham with Cheese on Whole Wheat Bread
- Turkey with Cheese on Whole Wheat Bread
- Tuna Salad Wrap
- Chicken Salad Wrap
- Vegetable Wrap
- Garden Salad with Cheese and Ranch Dressing

$8.49 per person

THE PREMIUM BISTRO TRAY
Indulge in a variety of our Signature Sandwiches. Served with a seasonal tossed green salad, our Signature Side Salad, fresh cut fruit, chips, decadent dessert bars and beverages.

$15.99 per person

THE CLASSIC BISTRO TRAY
An assortment of our Classic Sandwiches served with a seasonal tossed green salad, Signature Side Salad, grilled seasonal vegetables, chips, cookies and beverages.

$13.49 per person

THE CORNER DELI
A fine selection of roasted turkey, smoked ham, roast beef, American and Cheddar cheese with a variety of breads, Chef’s Choice side salad, seasonal tossed green salad, chips, cookies and beverages.

$13.99 per person
small plates

COLD HORS D’OEUUVRES

Antipasto Skewer with Balsamic Drizzle — Skewer of artichoke heart, fresh mozzarella, kalamata olive and sun-dried tomato with balsamic dressing $107.99

Assorted Finger Sandwiches — Tuna, Chicken, Egg Salad $84.99

Beef Tenderloin Crostini — Grilled beef tenderloin, rosemary cream cheese on French bread $124.99

Black Bean Topped Corn Cakes — Corn, onion and pepper cornmeal cakes with black bean salsa and sour cream $99.99

Boursin & Chutney Pear Bruschetta — Boursin cheese, chutney and pear bruschetta $99.99

Shrimp Cucumber Canapés — Cucumber with dill cream cheese and petite shrimp $84.99

Display of Fresh Sliced Gourmet Fruits — Displayed sliced melons and pineapple, berry and grape clusters $154.99

Garden Pizza — Grilled pita “pizza” with vegetables, salsa and herbed cream cheese $58.99

Genoa Goat Cheese Cannolis — Goat cheese stuffed cannoli of Genoa Salami $84.99

Domestic and Imported Cheese Display — Displayed domestic and imported cheese wedges, fruit garnish and cracker assortment $154.99

Deviled Eggs — Stuffed hard-boiled egg halves $64.99

Parmesan Cheese Twists — Parmesan cheese and garlic flavored puff pastry twists $54.99

Pea Pods with Goat Cheese Canape — Goat cheese spread, pea pod and red pepper on crostini $84.99

Prosciutto Wrapped Asparagus — Crudités of asparagus wrapped with sliced prosciutto $154.99

Prosciutto Wrapped Melon — Melon slices wrapped with sliced prosciutto $104.99

Rosemary Shrimp Skewers — Pickled shrimp and herbed tomato skewered with a rosemary branch $154.99

Salmon Pinwheels — Smoked salmon slice rolled with herbed cream cheese $92.99

Mango Shrimp Cocktail — Pickled tail on shrimp with mango cocktail sauce $174.99

Smoked Salmon Display — Smoked salmon fillet garnished with hard-boiled egg, capers, onion, and dill with assorted biscuits and crackers $199.99

Spinach Dip with French Bread Boule — Herbed sour cream and spinach with sliced French bread $54.99

Sweet Potato Cakes — Sweet potato mini pancakes with black bean pico de gallo $79.99

Smoked Chicken Profiterole — Smoked chicken salad filled pastry shell with cilantro $84.99

Tomato Basil Bruschetta — Fresh tomatoes basil and cheese with crostini $74.99

Tortilla Roll-Ups — Herbed tortilla with roasted vegetable, Mediterranean or Southwestern filling $54.99

Local Cheese Tray with Crackers

Small (serves 15-20) $59.99  Medium (serves 30-35) $79.99  Large (serves 45-50) $114.99

Fresh Fruit Tray

Small (serves 15-20) $39.99  Medium (serves 30-35) $59.99  Large (serves 45-50) $104.99

Vegetable Tray with Dip

Small (serves 15-20) $46.99  Medium (serves 30-35) $66.99  Large (serves 45-50) $99.99
HOT HORS D’OEUVRES

Arancinis with Marinara Sauce — Lightly breaded and fried, mushroom and risotto croquette $89.99
Artichoke Tartlets — Mini phyllo cups filled with herbed artichokes, cheese and cream $79.99
Baked Brie en Croute — Brie wheel with almond, apricot or mushroom baked in a pastry crust $114.99
Chicken Satay with Peanut Sauce — Marinated chicken tender, grilled and served with peanut dipping sauce $114.99
Coconut Chicken — Coconut crusted chicken breast with a mango dipping sauce $104.99
Coconut Shrimp with Mango — Coconut crusted shrimp with a mango dipping sauce $114.99
Chicken Wings — Teriyaki, Buffalo or BBQ flavored chicken wings $79.99
Focaccia Dippers with Marinara — Pepperoni or veggie stuffed pizza dough with marinara sauce $79.99
French Country Sausages — Italian Pork Sausage with a brown sugar glaze $94.99
Grilled Portabella Mushroom Skewers — Marinated, grilled portobella mushroom with ginger-sesame dipping sauce $114.99
Italian Herb Chicken Skewers — Italian herb marinated chicken skewer with marinara sauce $139.99
Jerk Chicken Strips — Jerk seasoned chicken strips with mango sauce $89.99
Mushroom Vol-Au-Vent — Baked puff pastry pillows filled with mushroom puree $107.99
Stuffed Trio of Mushroom — Mushroom caps stuffed with spinach & feta, herbed sausage, and bruschetta fillings $79.99
Meatballs — BBQ, Italian or Swedish beef meatballs $89.99
Mini Beef Wellington — Pastry dough wrapped beef tenderloin with mushroom filling $104.99
Mini Chicken Wellington — Pastry dough wrapped chicken with mushroom filling $84.99
Mini Egg Rolls — Pork or vegetarian mini egg rolls with sweet and sour sauce $69.99
Pecan Chicken Bites — Pecan crusted chicken breast fritters $84.99
Pepper, Olive, & Cheese Puff Pastry Pinwheel — Savory pastry rolls with peppers, olives and cheese $92.99
Quesadillas — Chicken or Roasted Vegetable $94.99
Roesti Potato Crème Fraiche — Shredded potato cakes with herbed sour cream $92.99
Rumaki-Water Chestnut — Bacon wrapped water chestnut roasted with soy sauce $104.99
Seared Scallop Choron — Seared sea scallop with tomato-béarnaise sauce $174.99
Spanakopita — Spinach and feta stuffed phyllo triangle $89.99
Spinach & Artichoke Dip — With crostinis, pitas and tortilla chips $99.99

There is a china service charge of $2 per guest for Hors D’oeuvres Receptions.
The china service charge will be waived if appetizers are accompanied by a meal selection.
receptions

SHEET CAKE
Chocolate, marble, white, or yellow with butter cream or chocolate frosting. Additional options available upon request.

Sheet Cake (serves 96) $99.99  Half Sheet Cake (serves 48) $59.99  Quarter Sheet Cake (serves 24) $39.99

LITTLE BITES

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Fruit Tartlets</td>
<td>$16.99</td>
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<tr>
<td>Chocolate Mousse Cups</td>
<td>$15.99</td>
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<tr>
<td>Chocolate Dipped Pineapple or Strawberries</td>
<td>$16.99</td>
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<tr>
<td>Petite Brownie Assortment</td>
<td>$6.99</td>
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<tr>
<td>Gaufrettes</td>
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<tr>
<td>Cupcakes</td>
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<tr>
<td>Cinnamon Dusted Churros</td>
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<tr>
<td>Mini Rice Krispie™ Bars</td>
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<tr>
<td>Mini Cheesecakes</td>
<td>$13.99</td>
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<tr>
<td>Mini Cannolis</td>
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<tr>
<td>Lemon Cake Bites</td>
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<tr>
<td>Cookies</td>
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<tr>
<td>Gourmet Cookies</td>
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<tr>
<td>Dessert Bar Assortment</td>
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<td>Brownies</td>
<td>$14.99</td>
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<tr>
<td>Rice Krispie™ Bars</td>
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DESSERTS

<table>
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<th>Item</th>
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<tbody>
<tr>
<td>Cuban Banana Rum Tart</td>
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<td>Chocolate Mousse Parfaits</td>
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<tr>
<td>English Berry Trifle</td>
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<tr>
<td>Fruit Pies</td>
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<tr>
<td>Chocolate Raspberry Tuxedo Pie</td>
<td>$3.99</td>
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<tr>
<td>Fresh Fruit Tart with Raspberry Coulis</td>
<td>$3.99</td>
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</tbody>
</table>
refreshments
breaks/snacks
breaks/snacks

FRESH & HEALTHY
- Fresh Fruit Kabob — With yogurt poppy seed dipping sauce
- Yogurt Parfait — Made with fresh berries, vanilla yogurt and crunchy granola topping
- Assorted Kashi™ Cereal Bars

THIS N’ THAT
- Assorted Individual Bags of Kettle Chips
- M&M’s™ Plain
- Roasted Mixed Nuts
- Seasonal Whole Fresh Fruit

TORTILLA FRESCA
- Crispy Corn Tortillas — Tri-color chips made fresh and served with our signature salsa
- Tomatillo Cilantro Lime Salsa — Sweet and tart medium spice
- Black Bean Salsa — Mild and wonderful
- Pico de Gallo with Jalapeños — Fresh, bold and spicy
- Sopaipilla Bar — Warm, crisp, fluffy pastry pillows ready to top with strawberries, harissa spiced pecans, cinnamon sugar, honey sour cream, hazelnut coffee infused chocolate sauce, powdered sugar and plantain chips

SWEET & SAVORY
- Chicago Style Popcorn
- Rice Krispie™ Treats
- Roasted, Salted Mixed Nuts
- White & Dark Chocolate-Dipped Pretzels
- Kettle Chips

per person

$10.99

$8.49

$7.99

$10.99
refreshments

ALA CARTE
Granola Bars
Kashi™ Bars
NutriGrain™ Bars
Individual Yogurt Cups
Whole Fresh Fruit

Pretzels
Deluxe Mixed Nuts
Snack Mix
Chicago Style Popcorn
Tortilla Chips with Sauces

100 Calorie Snack Bags
Individual Chips — Regular and Baked

INDIVIDUAL BEVERAGES
Canned Soda — Coca-Cola™, Diet Coke™, Sprite™, Barq’s™ Root Beer, Fresca™
Bottled Juice — Orange Juice, Apple Juice
Bottled Tea
Bottled Milk

BY THE GALLON
Available in ½ gallon increments
Java City Fair™ Trade Coffee — Regular or decaf
Orange Juice
Apple Juice
Cranberry Juice
Fruit Punch
Specialty Punch — Citrus, raspberry, or sparkling strawberry
Lemonade
Tea - Iced or hot water and assorted tea bags
Hot Chocolate
Apple Cider — Hot or cold
Iced Water

BOTTLES
Sparkling Apple or Pear Cider

per dozen
$14.99
$14.99
$13.99
$12.99
$9.99

per 10 person serving
$9.99
$19.99
$10.99
$13.99
$10.99

per person
$.99
$.99

per person
$1.09
$1.59
$1.69

per bottle
$8.99
Event Planning
To insure the best possible service, Catering Sales Coordinators are available to assist you with the details of your event including menus, rentals and linen. Customized menus are available including healthy, vegetarian, vegan, sustainable and seasonal menu offerings. Please contact the Catering Sales Office at least six weeks prior to your event to make arrangements.

Prices are quoted for a minimum of twenty guests. For smaller groups, contact our Catering Sales Office for pricing at 612-626-3951 between the hours of 8:00 a.m. - 5:00 p.m. Monday - Friday or via email at cater-sales@auxs.umn.edu

Hours of Operation
Catering service hours are 8:00 a.m. - 12:00 a.m. Monday - Sunday. Additional hours available. Additional charges may apply.

Service
To ensure the smooth execution of your event, appropriate staffing will be arranged by our Sales Coordinator. An 18% administrative fee ($50 minimum) will be applied to up to three hours of event service. Extended set-up, break down and additional hours of service are billed at $20 per hour, per staff member.
Equipment
As a part of our event service all necessary equipment is included. Complete china place settings, linen tablecloths, napkins and skirting for buffet tables are provided. Any items not left in the food service area will be billed at the cost of replacement. Additional linens can be provided with the following charges:

- Napkins: $1.25/each
- Tablecloths: $4.50/each
- Skirting: $35.00/each

Perishable Food Policy
For the safety and well being of our clients and guests, perishable food and beverages served on Arboretum property are not permitted to leave the premises of a catered event. Health regulations require we return all perishable unused foods and beverages to our facility at the conclusion of the event. When using Arboretum Catering, you are not required to obtain a food permit from the Department of Environmental Health & Safety.

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 to be paid the day of the event. Please note, all pricing and availability are subject to change.
Guarantees & Cancellations
Event preparations are based on the specified number of guests. A guaranteed guest count is to be provided by 1:00 p.m., five (5) business days prior to your function date. If no final count is provided, the count given at the time of contracting will be used as the guarantee. Final billing is based on the guaranteed guest count or the number of guests served, whichever is higher, along with any additional services received at the time of your event. In the case of event cancellation, charges will be based on the following:

<table>
<thead>
<tr>
<th>Cancellation Fee</th>
<th>Credit Card or EFS Billing</th>
</tr>
</thead>
<tbody>
<tr>
<td>Less Than 1 Day Notice</td>
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<tr>
<td>Less Than 2 Day Notice</td>
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<td>Less Than 3 Day Notice</td>
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<td>Less Than 4 Day Notice</td>
<td>50%</td>
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<tr>
<td>Less Than 5 Day Notice</td>
<td>25%</td>
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