Catering Event Guide

fresh and delicious every day
Welcome

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 polices 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 of 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
Good Start in the Morning
20 guest minimum
All prices are per guest unless noted

Deluxe Continental Breakfast $9.99
Sliced Fresh Fruit, Assorted Donuts, Muffins, Scones, Fruit and Nut Bread, served with Butter
Beverages include: Java City™ Fair Trade Coffee, Bewley’s Fair Trade Tea and Orange Juice

Early Riser $11.99
Assorted Muffins, Yogurt with Granola Topping and Sliced Fresh Fruit
Beverages include: Coffee, Tea and Orange Juice

Breakfast Extras
Enhance your Breakfast Buffet with the Breakfast Extras or Action Station listed below
All prices are per guest unless otherwise noted

- Scrambled Eggs $2.99
- Scrambled Eggs with Cheese $3.99
- Vegetable Scrambled Eggs $3.99
- Quiche Lorraine $4.99
- Grilled Hash Browns $3.99
- American Fries with Onions and Bell Peppers $3.99
- Sweet Potato Hash $1.99
- Baked Cheese Hash Browns $4.99
- Sausage Gravy and Biscuits $4.99
- Smoked Bacon $1.99
- Pork Sausage Links $1.99
- Turkey Sausage Links $1.99
- Sliced Ham $2.99
- Southern Style Grits $1.99
- Buttermilk Pancakes with Warm Maple Syrup $3.99
- French Toast with Warm Maple Syrup $3.99
- Oatmeal with Brown Sugar $1.99
- Yogurt with Granola Topping $2.99
- Whole Fresh Fruit $10.99 per dozen
- Breakfast Bars (Kashi™, Nutrigrain®) $15.99 per dozen

Breakfast Buffets
20 guest minimum
Includes Assorted Donuts, Muffins, Pastries, Scones, Sliced Fresh Fruit. Beverages include: Java City™ Fair Trade Coffee, Bewley’s Fair Trade Tea and Orange Juice
All prices are per guest

Oven Baked Strata $16.99
Italian Sausage, Roasted Red Peppers and Smoked Ham Served with Cheddar Cheese Sauce
OR
Roasted Vegetable Strata with Bell Peppers, Asparagus, Carrots and Broccoli served with Smoked Gouda Cheese Sauce

Build Your Own Breakfast Burrito $14.99
Warm Catallia Flour Tortillas, Cage Free Scrambled Eggs, Smoked Bacon, Cheddar and Colby Jack Cheese served with Roasted Tomato Salsa, Sour Cream and Jalapeños

Crêpe Buffet $14.99
Thin Crêpes served on a platter with toppings including Whipped Cream, Fresh Sliced Strawberries, Cinnamon-Sugar, Whipped Butter and Warm Maple Syrup

Build Your Own Breakfast Sandwich $12.99
English Muffins and Buttermilk Biscuits with Cage Free Scrambled Eggs, Smoked Bacon and Grilled Ham served with Sliced American, Cheddar and Swiss Cheeses

Fresh Baked Quiche $13.99
Please select 2 types of Quiche for your event
- Three Cheese
- Bacon, Onion and Swiss Cheese
- Seasonal Vegetable and Cheddar Cheese
- Smoked Ham and Cheddar Cheese
- Spinach and Goat Cheese

Action Station
Event Enhancement

Live Action Station – Enhance your event with Chef Station fresh food made to order. Minimum of 50 guests. Attendants included.

Made to Order Omelets $15.99
Chef Prepared Omelets made with Cage Free Eggs, Egg Whites, or Egg Beaters® with your choice of the following ingredients:
- Ham · Sausage · Mushroom · Bell Peppers
- Tomato · Onion · Shrimp · Spinach · Cheese
BAKERY

All prices are by the dozen

From the Bakery
Bagels with Cream Cheese $14.99
Cake and Raised Donuts $11.99
Petite Cake and Raised Donuts $ 8.99
Caramel Rolls $16.99
Petite Caramel Rolls $ 9.99
Cinnamon Rolls $15.99
Petite Cinnamon Rolls $ 9.99
Scones $15.99
Petite Scones $ 9.99
Fruit and Nut Bread $ 10.99
Muffins and Muffin Tops $13.99
Petite Muffins $ 9.99
Danish $15.99

BEVERAGES

All prices are by the gallon unless otherwise noted

Morning Beverages
Java City™ Fair Trade Coffee
   Regular and Decaf $17.99
Bewley’s Fair Trade Tea™ $15.99
Apple Juice $16.99
Cranberry Juice $18.99
Orange Juice $16.99
Fruit Infused Water $  6.99

Early Riser
BUFFETS

All buffets are served with Java City™ Fair Trade Coffee, Iced Tea and Water
You may include an additional entrée with your buffet for $3.99 per guest
China and Linens are Provided
All prices are per guest

The Griller $15.99
House-Made Cole Slaw
Your choice of Grilled Beef Hamburgers or Grilled
  Chicken Breast Sandwich
Home-Style Baked Beans
Kettle Chips
Fresh Baked Rolls and Buns
Lettuce, Tomato, Onion & Pickles
Assorted Brownies and Bars

Pasta Buffet $16.99
Classic Caesar Salad with Crisp Romaine, Parmesan Cheese and Garlic Croutons
Penne Pasta with Ragout Bolognese
Oven Baked Florentine Lasagna
Roasted Vegetable Pesto Primavera
Seasonal Vegetables
Buttered Bread Sticks
Vanilla Cheesecake with Chocolate Sauce

Mediterranean Buffet $21.99
Mixed Greens with Tomato, Cucumbers, Kalamata Olives, Feta Cheese and Basil Vinaigrette
Grilled Chicken Breasts with Lemon and Oregano
Oven Baked Spinach and Vegetable Pie
Orzo Pasta with Basil and Sun-Dried Tomato
Seasonal Vegetables
Herbed Focaccia Bread
Traditional Baklava

Thai Curry $22.99
Napa Cabbage Slaw with Sesame Soy Vinaigrette
Coconut-Green Curried Chicken with Bell Peppers and Onions
Vegetable Pad Thai
Steamed Jasmine Rice
Sweet Sesame Green Beans
Condiments of Sambal, Peanuts, Cilantro and Mint
Coconut Sticky Rice with Mango Sauce

Taste of India $22.99
Mint-Cucumber Salad
Chicken Garam Masala
Curried Vegetables and Dal
Basmati Rice
Cumin Roasted Carrots
Naan Bread
Condiments of Sliced Tomato, Raita Sauce, Mint and Cilantro
Cardamom Rice Pudding

Minnesota Buffet $18.99
Mixed Greens Salad with Cranberries, Bleu Cheese and Walnut Vinaigrette
Chicken with Wild Rice in Mushroom Demi-Glace or Baked Walleye with Rémoulade
Roasted Red Potatoes
Seasonal Vegetables
Rolls and Butter
Apple Dumplings
Bayou $18.99
Sweet Potato Salad with Bacon and Chives
Chicken Jambalaya or Grilled Andouille Sausage with Onions and Sweet Bell Peppers
Red Beans
Corn Pudding
Cinnamon Bread Pudding with Bourbon Crème Anglaise

Country Side $18.99
Spinach Salad with Cucumbers, Tomato Wedges, Red Onions, Hard Cooked Eggs and Sweet Dijon Vinaigrette
Chicken and Wild Mushroom Filled Crêpes or Beef Bourguignon
Rice Pilaf
Haricot Vert
Lemon-Thyme Tartlets with Berries

Northwestern $27.99
Corn and Bell Pepper Confetti Salad
Parmesan Crusted Salmon or Citrus Marinated Grilled Chicken Breast with Apple Beurre Blanc
Seasonal Vegetable
Wheat Berry and Quinoa Pilaf
Warm Apple Crisp with Clove Whipped Cream

Southern $22.99
Home-Style Cole Slaw
Chipotle Barbecue Pork Ribs or Cornmeal Crusted Catfish with Dijon Mustard Sauce
Corn Pudding
Seasoned Jo Jo Potatoes
Honey Corn Muffins
Oven Baked Peach Bread Pudding

Vegetarian $22.99
Mixed Green Garden Salad with Tomato, Cucumber, Croutons with Honey-Poppy Seed Dressing
Grilled Vegetable Polenta with Mushroom Ragout
Vegetable Moussaka
Oven Roasted Tri-Colored Potatoes
Seasonal Vegetables
Mixed Berry and Pound Cake Trifle

Salads Selection $16.99
Grilled Shrimp over Orzo Pasta Salad with Spinach, Fresh Herbs, and Roasted Tomato Vinaigrette
Soy marinated Salmon over Sweet Chili-Cucumber Salad
Curried Grilled Vegetable over Tabbouleh Salad of Bulgur Wheat, Cucumber, Tomato and Parsley
Fresh Baked Rolls and Butter
Lemon-Thyme Tartlets with Berries

Famous Dave’s® $24.99
Iceberg and Green Leaf Lettuce Garden Salad with Tomato, Cucumber, Croutons, House Ranch or Herbed Vinaigrette
Fire Roasted Jalapeño Cheddar Corn Bread or Country Style Buttermilk Biscuits
Wilbur Baked Beans or Drunkin’ Apples
Creamy Coleslaw or Potato Salad
Barbecue Ribs - Three Award Winning Barbecue Ribs, or Barbecue Sandwich - Choose from a quarter-pound of Georgia Chopped Pork, Pulled Chicken, Beef Brisket served with Bun or Barbecue Ribs and Chicken - Two Famous Dave’s Barbecue Ribs with One piece of Country Roasted Chicken
Bread Pudding or Hot Fudge Kahlúa Brownie

Mixed Berries and Pound Cake
Cold Appetizers
50 pieces per order

**Apple Crostini** $89.99
Boursin Cheese and Apple Slice served on a Crostini

**Arugula, Edamame and Goat Cheese Crostini** $104.99
Crostini Topped with Goat Cheese, Arugula, Edamame and Mint

**Beef Pesto Crostini** $109.99
Thin Shaved Roast Beef on a Crostini with Pesto and Asiago Cheese

**Chicken Tinga Salad on Corn Tortilla** $49.99
Grilled Chicken, Lime and Cilantro Salad on House Fried Tortillas

**Choux Puffs** $69.99
Filled with your choice of Ham Salad, Chicken Salad, Smoked Chicken Salad or Tuna Salad

**Pesto Shrimp and Tomato Bruschetta** $96.99
Shrimp and Roasted Tomato with Pesto with Crostini

**Smoked Salmon Mousse Spoon** $109.99
Smoked Salmon Mousse with Cucumber, Dill and Caviar served in an Asian Spoon

**Sweet Chili Shrimp with Lime** $99.99
Grilled Shrimp in a Sweet Marinade with Cilantro and Lime served in an Asian Spoon

**Sweet Potato Pancake** $69.99
Sweet Potato Mini Pancakes served with a Black Bean Pico de Gallo

**Tomato-Basil Bruschetta** $65.99
Fresh Tomato, Basil and Cheese with Crostini

**Tortilla Roll-Up** $45.99
Roasted Vegetables, Mediterranean or Southwestern

**Truffle-Lentil Spoon** $79.99
Green Lentils with Tomato and Herbs drizzled with Truffle Oil

**Zucchini and Goat Cheese Tartlet** $69.99
Mini Tartlet Shells filled with Zucchini, Goat Cheese and Herbs

Hot Appetizers
50 pieces per order

**Artichoke Tartlet** $69.99
Mini Tartlet Shells filled with Herbed Artichokes, Cheese and Cream

**Beef Wellington** $94.99
Puff Pastry filled with Mushroom and Beef

**Chicken Cordon Bleu** $79.99
Breaded Chicken filled with Cheese and Ham

**Chicken Satay with Thai Peanut Sauce** $105.99
Marinated Chicken Skewers grilled and served with Peanut Sauce

**Chicken Wellington** $69.99
Puff Pastry Filled with Mushroom and Chicken

**Coconut Shrimp with Mango Salsa** $99.99
Coconut Crusted Shrimp with a Mango Dipping Sauce

**Grilled Shrimp Skewer with Papaya Mustard** $139.99
Marinated Shrimp Skewers grilled and served with Papaya Mustard Sauce

**Mushroom Vol-Au-Vent** $99.99
Baked Puff Pastry Pillows filled with Mushroom Puree

**Pulled Barbecue Pork Slider** $129.99
Petite Sandwich filled with Barbecue Braised Pork on a Fresh Baked Roll

**Seared Scallop Choron** $159.99
Seared Sea Scallop with Tomato-Béarnaise sauce

**Southwestern Chicken Empanada** $79.99
Puff Pastry filled with Seasoned Chicken, Cheese and Black Beans served with Salsa Lisa

**Spanakopita** $79.99
Spinach and Feta Cheese Stuffed Phyllo Triangles

**Stuffed Trio of Mushrooms** $69.99
Mushroom Caps Stuffed with Spinach and Feta, Herbed Sausage and Coconut Bruschetta Filling

**Turkey Slider** $109.99
Roasted Turkey on a Fresh Roll served with Chipotle Aioli

**Walleye Cakes with Spicy Rémondade** $189.99
Seared Canadian Walleye Cakes with Ancho Chili Rémondade
**Cold Displays**

Small serves 15-20    Medium serves 30-35    Large serves 45-50

Seasonal Vegetables with Dip

- Small $46.99    Medium $66.99    Large $86.99

Roasted Vegetables with Roasted Red Pepper Dipping Sauce

- Small $39.99    Medium $59.99    Large $89.99

Local Cheese Tray with Cheddar, Swiss, Provolone, Pepper Jack and Cheddar

- Small $59.99    Medium $79.99    Large $99.99

Artisan Cheese Tray including Brie, Chèvre, Havarti and Gouda with Sliced Baguettes

- Small $65.99    Medium $75.99    Large $99.99

Sliced Fruit and Local Cheese with Grapes, Strawberries, Cheddar, Swiss, Provolone Cheese with Crackers

- Small $49.99    Medium $69.99    Large $89.99

Meat and Cheese Tray with Ham, Turkey, Cheddar and Swiss Cheese Served with Crackers

- Small $65.99    Medium $75.99    Large $99.99

Seasonal Fresh Fruit with Honey Yogurt for Dipping

- Small $39.99    Medium $59.99    Large $89.99

Mediterranean Tray with Toasted Pita Points, Kalamata Olives, Hummus, Baba Ghanoush, Roasted Red Pepper Sauce

- Small $49.99    Medium $64.99    Large $99.99

Vietnamese Cold Spring Rolls Filled with Lettuce, Bean Thread Noodles, Carrot, Scallions, Mint and Basil rolled in Rice Paper Wraps served with Sweet Hoisin Peanut Dipping Sauce

- Small $49.99    Medium $74.99    Large $149.99

**Event Enhancements**

Live Action Stations – Enhance your event with Chef Stations made fresh to order food

Minimum of 50 guests

**Pasta Fresco**    $13.99 per guest
Choice of Fettuccine or Bow Tie Pasta with Alfredo or Red Sauce with Chicken, Italian Sausage, Bell Peppers, Onion, Garlic, Zucchini, Yellow Squash, Mushroom and Parmesan Cheese

**The Salad “Bar”**    $13.99 per guest
Chef Created and Displayed in a Martini Glass
Choose one:

- Maroon and Gold Salad:
  Field Greens with Toasted Walnuts, Mandarin Oranges, Raspberries with Balsamic Vinaigrette

- Mexican Chopped Salad:
  Crisp Romaine with Grilled Chicken, Tomato, Cheese, Black Beans, Corn tossed with Salsa Ranch and topped with Fried Tortilla Strips

- Asian Rice Noodle Salad:
  Iceberg Lettuce tossed with Chicken, Water Chestnuts, Bamboo Shoots, Bean Sprouts, Crisp Rice Noodles and Sesame Seeds with Sesame Soy Vinaigrette Dressing

**Pad Thai**    $13.99 per guest
Thai Noodles Cooked with Chicken or Shrimp, Lemon Grass, Garlic, Ginger, Scallions, Carrots, Bell Peppers topped with Peanuts, Fresh Herbs, Sambal and Nauc Cham

**Bananas Foster**    $14.99 per guest
Warm Folded Crêpes with Chef Made Banana-Rum Caramel Sauce

**Chocolate Fondue**    $14.99 per guest
Milk Chocolate Fountain with Brownie Bites, Mini Cookies, Strawberries, Pineapple, Pound Cake and S’more Fixings

Additional $2 china service fee per guest for Appetizer Receptions. China service fee will be waived if appetizers are accompanied by a meal selection.
Served Dinner Entrées

All Entrées are served with Bread, your choice of Salad and Chef’s Choice of Vegetable. Beverages include Java City™ Fair Trade Coffee, Iced Tea and Water. China and Linens Provided

All prices are per guest

Salads

Arboretum Salad with Mixed Greens with Mint, Parsley, Chives and Spiced Candied Walnuts; Topped with Honey Herb Vinaigrette

Butter Leaf Lettuce with Cinnamon Toasted Almonds, Carrot, Radish and Creamy Peach Dressing

Wedge of Crisp Iceberg Lettuce with Roma Tomatoes, Cucumbers and Fresh Basil Buttermilk Dressing

Crisp Romaine with Red Pears, Toasted Pecans, Dried Cranberries, Monterey Jack Cheese with Honey-Poppy Seed Vinaigrette

Field Greens with Marinated Red Onions tossed in a Champagne Vinaigrette and served with Goat Cheese Crostini

Mixed Greens with Sliced Cucumbers, Roma Tomato Wedges, Sliced Red Onions with Buttermilk Ranch Dressing

Caesar Salad with Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Parmesan Cheese

Spinach Salad with Fresh Baby Spinach, Bleu Cheese Crumbles, Red Onion Slices, Grape Tomatoes and Raspberry Vinaigrette Dressing

Fish

Cornmeal Crusted Walleye with Sweet Corn-Tarragon Demi-Glace served with Roasted Potatoes $28.99

Chili Crusted Salmon with Citrus-Pineapple Salsa over Steamed Jasmine Rice $28.99

Rainbow Trout Cakes served with Cranberry Aioli over Maroon and Gold Potatoes $27.99

Salmon Poached and served with Dill Cream Sauce with Sweet Potato Hash $27.99

Blackened Farm Raised Tilapia with Sautéed Sweet Bell Peppers served over Red Beans and Rice $20.99

Poultry

Seared Chicken Breast wrapped with Prosciutto Ham and Sage topped with Herbed Pan Sauce and served with Yukon Gold Mashed Potatoes $21.99

Seared Chicken Breast with Mole and Cilantro Cream served over Lime Cilantro Rice $21.99

Grilled Jerk Chicken with Mango Salsa over Red Beans and Rice $21.99

Herb and Garlic Stuffed Chicken Breast with Tomato-Basil Coulis served with Creamy Polenta $21.99

Wild Rice and Sausage Stuffed Chicken Breast with Wild Mushroom Cream Sauce served with Roasted Potatoes $21.99

Grilled Lime-Garlic Chicken Breast with Orange–Jicama Slaw over Brown Rice Pilaf $21.99

Seared Turkey Medallions with Savory Bread Pudding and Wild Mushroom Sauce $21.99
**Pork**

*Cider Braised Pork Loin* with Cinnamon-Apple Compote with Buttered Parsley Red Potatoes  $20.99

*Blackened Bone-in Pork Chops* with Sweet Bell Peppers and Onions over Mashed Sweet Potatoes  $20.99

*Vietnamese Char Su Pork* with Pan Drippings served with Steamed Jasmine Rice and Toasted Sesame Seeds  $20.99

*Seared Pork Medallions* with Wild Mushroom Cream Sauce with Roasted Yukon Gold Potatoes  $20.99

**Lamb**

*Braised Lamb Shank* with Moroccan Olives and Herb Demi-Glace over Herb Mashed Yukon Gold Potatoes  $29.99

*Whole Grain Mustard and Herb Crusted Rack of Lamb* with Hunters Demi-Glace served with Pecorino Romano Cheese Potatoes  $24.99

*Sliced Leg of Lamb* with Kalamata Olive Tapenade served with Saffron Rice Pilaf  $22.99

**Beef**

*Sautéd Beef Tips* with Bell Peppers and Onions served over Steamed Brown Rice Pilaf  $22.99

*Black Pepper Crusted Roast Beef* with Red Wine Demi-Glace and Buttermilk Mashed Potatoes  $20.99

*Petite Beef Tenderloin Filets* with Tomato Basil Demi-Glace served with Creamy Polenta  $23.99

*Roasted Prime Rib* with Natural Au Jus and Creamy Horseradish Sauce served with a Baked Russet Potato  $30.99

**Vegetarian**

*Grilled Herbed Polenta* with Root Vegetable Ragout  $19.99

*Chili-Sweet Potato Pancakes* with Roasted Tomato Salsa  $20.99

*Eggplant Crisps* with Skordalia and Oven-Dried Tomatoes  $21.99

*Oven Baked Moussaka* with Eggplant and Portabella Mushrooms  $20.99

*Portabella Mushroom Napoleon* stacked with Tomato and Summer Squash  $20.99

**Pasta**

*Ragout of Italian Sausage* with Tomato and Squash over Fettuccine Pasta  $22.99

*Grilled Chicken Alfredo* over Linguini Pasta  $21.99

*Roasted Vegetable Primavera* with Basil-Almond Pesto Sauce or Garlic, Olive Oil and Fresh Herbs  $19.99

*Roasted and Crushed Tomato-Basil Marinara Sauce* over Penne Pasta  $18.99
DESSERTS

Vanilla Bean Panna Cotta with Seasonal Berries $4.99
Country Style Carrot Cake $6.99
Chocolate Mousse Cake with Raspberry Sauce $6.99
New York Style Cheese Cake with Fresh Strawberries $6.99
Triple Chocolate Cheesecake $6.99
Tiramisu $6.99
Orange-Thyme Tartlet with Seasonal Fruit and Apricot Glaze $4.99
Cinnamon Bread Pudding with Vanilla Bean Anglaise $4.99
Lemon-Berry Mascarpone Cake with Wild Berry White Chocolate $6.99
Chocolate Baby Bundt Cake $6.99
Key Lime Tart $4.99
Chocolate Lava Cake $6.99

Reception Sweets
All Prices are per guest

Petite Cheese Cake Bites $15.99
Dessert Bars $16.99
Chocolate Dipped Pineapple $17.99
Chocolate Dipped Strawberries $17.99
Petite Cannoli $19.99
Krispie Bars $14.99
Brownies $15.99
Petite Brownies $8.99
Apple Strudel Sticks $19.99
Cookies $10.99
Gourmet Cookies $11.99
Petite Éclairs $15.99
Chocolate Dipped Pretzel Rods $9.99
Petite Cookies (Serves 10) $9.99
**BREAKS AND SNACKS**

*All Prices are per guest*

**Fresh & Healthy**

$11.99

Fresh Fruit Kabob — With Yogurt Poppy Seed Dipping Sauce
Yogurt Parfait — Made with fresh berries, vanilla yogurt and crunchy granola topping
Snack Bars (Kashi™, Nutrigrain®)

**This N’ That**

$8.99

Assorted Individual Bags of Kettle Chips
M&M’s Plain®
Roasted Mixed Nuts
Seasonal Whole Fresh Fruit

**Sweet & Savory**

$11.99

Chicago Style Popcorn
Rice Krispies Treats®
Roasted, Salted Mixed Nuts
White & Dark Chocolate-Dipped Pretzels
Kettle Chips

**Snack Items**

*Each order serves approximately 10 guests unless otherwise noted*

Candy Corn & Peanuts $12.99
Chex Mix® $10.99
Chicago Style Popcorn $13.99
Crispy Cinnamon-Sugar Flour Tortilla Chips $10.99
Deluxe Mixed Nuts $19.99
House Made Maroon and Gold Potato Chips with French Onion Dip $19.99
Southwestern Snack Mix $10.99
Tortilla Chips and Fresh Salsa $10.99
Snack Bars (Kashi™, Nutrigrain®) $15.99 per dozen

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**Beverages**

*All beverages below are served by the Gallon*

Java City™ Fair Trade Coffee
- Regular and Decaf $17.99
Bewley’s Fair Trade Tea $15.99
Hot Chocolate $15.99
Apple Cider (Hot or Cold) $17.99
Iced Tea $15.99
Lemonade $15.59
Sparkling Punch (Citrus, Raspberry, Strawberry) $18.99
Fruit Punch $14.59
Apple Juice $16.99
Cranberry Juice $18.99
Orange Juice $16.99
Fruit Infused Water $6.99
Iced Water $3.99

*All beverages below are served by the can*

Soda $1.29
Coca Cola®, Diet Coke®, Sprite®, Fresca® or Barq’s Root Beer®
Mineral Water $1.49
PACKAGES

All prices are per guest

"All Day at the Arb" $31.99

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 as well as water and a variety of Coca-Cola™ brand sodas.

Arboretum Afternoon Tea $23.99

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 throughout 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.

Classic Box Lunch $8.49

Includes a Classic Sandwich, Chips, Cookie and Soda.
All sandwiches are served on Whole Wheat Bread unless White Bread requested. All Sandwiches include Lettuce and Tomato.

Roasted Beef Eye of Round with Swiss Cheese
Smoked Ham with Cheddar Cheese
Roasted Turkey with Provolone Cheese
Smoked Chicken Salad Wrap
Turkey Almond Salad Wrap
Roasted Vegetable Wrap

Premium Box Lunch $10.99

Includes a Premium Sandwich with Signature Side Salad, Chips, Whole Fresh Fruit, Dessert Bar and Soda.
Sliced Smoked Turkey, Bacon and Provolone Cheese on Ciabatta Bread with Lettuce, Tomato and Tarragon Aioli
Roasted Curried Vegetables with Raita Sauce and Mango Chutney folded in Naan Bread
Asian Chicken Wrap with Soy Marinated Chicken, shredded Napa Cabbage, Cantonese Noodles, Carrots, Water Chestnuts tossed in a Sesame-Soy Dressing and rolled in a Tortilla
The Muffuletta Sliced Genoa Salami, Ham, Provolone Cheese and marinated Olive Spread on a Ciabatta Roll
Smoked Chicken Salad with Lettuce and Tomato on a Whole Grain Kaiser Roll
Roast Beef and Caramelized Red Onions with Field Greens and Tomato with Lemon-Basil Mayonnaise on a Whole Grain Kaiser Roll
Fresh Cucumber, Hummus and Feta Cheese with Tomato and Spinach on Whole Wheat bread

Arboretum Flower Pots $8.99

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

Box Lunch orders receive a $15 delivery charge
Event Planning
To insure the best possible service, Catering Sales Coordinators are available to assist you with the details of your event including menus, flowers, 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.

Hours of Operation
Catering service hours are 6:00 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. A 21% administrative fee ($50 minimum) will be applied to your event. 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 table 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, with the remaining balance to be paid five business days before the event.

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 total 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:
Less Than 1 Day Notice 100%
Less Than 2 Day Notice 75%
Less Than 3 Day Notice 75%
Less Than 4 Day Notice 50%
Less Than 5 Day Notice 25%.
CONTACT US TODAY

Telephone: (612) 626-3951
8:00 am to 5:00 pm
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