CONTINENTAL BREAKFASTS

DEPOT DELUXE CONTINENTAL BREAKFAST | 21
Assorted Fruit Juices
Sliced Fruit and Berries
Build Your Own Parfait bar with Granola, Yogurt, Raisins, Craisins and Fresh Berries
Assorted House-Baked Muffins and Breakfast Pastries
Freshly-Brewed Dunn Bros Coffee and Herbal Teas

DEPOT CONTINENTAL BREAKFAST | 18
Assorted Fruit Juices
Sliced Fruit and Berries
Individual Greek Yogurts
Assorted House-Baked Muffins and Breakfast Pastries
Freshly-Brewed Dunn Bros Coffee and Herbal Teas

ADD TO YOUR CONTINENTAL:
Caramel Sticky Buns 38 per dozen
Fresh Bagels with Cream Cheese and Preserves 36 per dozen
Breakfast Sandwiches 6 per person
Apple Pancakes 4 per person
Brioche French Toast 4 per person
Buttermilk Pancakes 3 per person
Steel-Cut Oatmeal with Accompaniments 3 per person

MILL DISTRICT PACKAGE | 24
BREAKFAST SERVICE
Selection of Chilled Juices
Assorted House-Baked Muffins and Breakfast Breads, Preserves and Butter
Freshly-Brewed Dunn Bros Coffee and Herbal Teas

MID-MORNING COFFEE SERVICE
Freshly-Brewed Dunn Bros Coffee and Herbal Teas

AFTERNOON SERVICE
Freshly-Baked Cookies and Brownies
Soft Drinks, Bottled Water, Freshly-Brewed Dunn Bros Coffee and Herbal Teas

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Prices and menu items are subject to change without prior notice.
## BEVERAGES

- Freshly-Brewed Dunn Bros Coffee: 60 per Gallon
- Chilled Juices: 44 per Gallon
- Hot Chocolate: 40 per Gallon
- Hot Apple Cider: 36 per Gallon
- Lemonade and Iced Tea: 40 per Gallon
- Selection of Fine Teas: 3 per Tea Bag
- Assorted Soft Drinks and Bottled Waters: 3.50 Each
- Premium Bottled Water: 5 Each
- Starbucks Individual Frappuccinos: 5 Each
- Bottled Mineral Water: 4 Each
- Bottled Sports Drinks: 5 Each
- Energy Drinks: 6 Each
- Bottled Flavored Teas: 4 Each
- Bottled Juice: 4 Each

## BREAKFAST ITEMS

- Breakfast Breads, Muffins & Pastries: 30 per Dozen
- Bagels with Cream Cheese: 36 per Dozen
- Sticky Buns: 38 per Dozen
- Maple Bacon Doughnuts: 38 per Dozen
- Individual Breakfast Sandwiches: 6 Each

## SNACKS

- Individual Greek or Low-Fat Yogurt: 3 Each
- Candy Bars: 3 Each
- Individual Bags of Potato Chips: 3 Each
- Granola & Nutrigrain Bars: 3 Each
- Izzy Ice Cream Treats: 6 Each
- Rice Krispy Bars: 30 per Dozen
- Freshly-Baked Cookies: 30 per Dozen
- Freshly-Baked Brownies: 32 per Dozen
- Soft Pretzels with Warm Cheese Sauce and Mustard: 36 per Dozen
- Potato Chips with Onion Dip: 19 per Pound
- Truffle Salted Potato Chips: 20 per Pound
- White and Milk Chocolate Covered Pretzels: 20 per Pound
- Chicago Mix Popcorn (5lb minimum): 25 per Pound
- Deluxe Mixed Nuts: 25 per Pound
- Sliced Fresh Seasonal Fruits and Melons: 5 per Guest

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THEMED BREAKS
(Break prices are based on 30 minutes)

JITTER | 17
Fresh Regular and Decaffeinated Dunn Bros. Coffee
Assortment of Cookies and Bars
Bottled Coffee Drinks
Coffee Custard Martinis

CHOCOLATE, CHOCOLATE, CHOCOLATE | 15
Chocolate Brownies
Milk Chocolate and White Chocolate Enrobed Pretzels
Chocolate-Covered Strawberries

HEALTH NUT | 15
Vegetable Crudité accompanied by: Ranch Dressing, Hummus, Pita Chips and Tapenade
Fresh Strawberries and Pineapple with Chocolate Dipping Sauce
Strawberry and Banana Smoothie

CUPCAKE BREAK | 14
Assorted Cupcakes, Freshly-Brewed Coffee and Decaffeinated Coffee and Milk

MINNESOTA | 14
Soft Pretzels with Warm Cheese Sauce and Mustard
Fresh Baked Pizzas: Pepperoni and Sausage, Canadian Bacon and Pineapple, Artichoke Heart, Roasted Red Pepper and Goat Cheese

CHIPS, CHIPS, AND MORE CHIPS | 13
House-Made Potato Chips with Black Truffle Salt
Pita Chips with Hummus
Tortilla Chips with Salsa and Guacamole

Add Freshly-Brewed Dunn Bros Regular and Decaffeinated Coffee to any Break for $4 per person.

ALL THINGS TO EVERYONE | PRICE PER ITEM ON CONSUMPTION
String Cheese 1.50 each
Individual Beef Sticks 1.50 each
Assorted Full-Size Candy Bars 3.00 each
Bottled Juice 4.00 each
Bottled Lipton Pure Leaf Teas 6.00 each
Cracker Jacks 4.00 each
Whole Fresh Fruit 2.00 each
Granola and Nutrigrain Bars 3.00 each
Individual Bags of Chips 3.00 each
Individual Greek and Low-Fat Yogurts 3.00 each
Soft Drinks and Bottled Waters 3.50 each
Starbucks Individual Frappucinos 5.00 each
Freshly-Brewed Dunn Bros Coffee 60.00 per gallon
Yogurt Covered Pretzels 19.00 per pound
Chicago Mix Popcorn 25.00 per pound
Deluxe Mixed Nuts 25.00 per pound

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BOX LUNCHES

Maximum of 3 Box Lunch Selections

All Box Lunches are served with Chef’s Choice of Whole Fruit, Gourmet Potato Chips and Fresh-Baked Cookie

Choice of the Following Sandwiches

**ROAST BEEF WRAP | 21**
Sliced Roast Beef, Roasted Red Peppers, Shaved Red Onion, Herbed Cheese Spread

**TURKEY CLUB WRAP | 21**
Smoked Turkey Breast, Nueske’s Applewood Smoked Bacon, Lettuce, Tomato, Havarti Cheese, Dijonnaise

**SMOKED TURKEY WRAP | 21**
Smoked Turkey Breast, Brie Cheese, Cranberry Aioli

**HAM AND CHEESE WRAP | 21**
Smoked Ham and Swiss Cheese, Rosemary Aioli

**PASTRAMI AND SWISS | 25**
Pastrami, Swiss and Pickle Planks on Marble Rye with Russian Dressing

**MUFFULETTA | 25**
Mortadella, Smoked Turkey, Provolone, Olive and Roasted Red Pepper Spread, Focaccia

**GRILLED VEGETABLE WRAP | 25**
Roasted Red Pepper Hummus, Grilled Vegetable, Herbed Tortilla

**BUFFALO CHICKEN WRAP | 25**
Marinated Spicy Buffalo Chicken Breast with Crisp Lettuce, Diced Tomato and Tangy Bleu Cheese Wrapped in a Garlic and Herb Tortilla

**DEPOT CHOP SALAD | 25**
Grilled Steak, Romaine Lettuce, Grape Tomato, Egg, Bacon, Bleu Cheese, Chive Vinaigrette

**CHARLEY’S SALAD | 25**
Chicken, Mixed Greens, Roasted Vegetables, Feta Cheese, Maple Vinaigrette

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LUNCH ENTREES

Lunch Entrees Require a Two Course Minimum
Entrees are Accompanied by: Bakery Rolls and Butter, Freshly-Brewed Dunn Bros Coffee and Iced Tea

FILET MIGNON | 33
Goat Cheese Grits, Roasted Brussels Sprouts and Charred Red Onions

CHICKEN AND SIRLOIN | 32
Apricot Soy Glazed Chicken and Asian Barbeque Sirloin, Chef’s Choice Starch and Fresh Seasonal Vegetable

BEEF SHORT RIBS | 31
Braised in Guinness Demi-Glace, Chef’s Choice Starch and Fresh Seasonal Vegetable

HERB-ROASTED CHICKEN | 30
Risotto Parmesan, Asparagus and Roasted Piquillo Peppers

ASIAN BARBECUE SIRLOIN | 28
Marinated Steak Grilled with Asian Barbeque Sauce, Chef’s Choice Starch and Fresh Seasonal Vegetable

SOUTHWEST SALMON SALAD | 26
Grilled Salmon, Romaine Lettuce, Corn Tortilla Strips, Black Beans, Roasted Corn, Tomatoes, Queso Fresco and Chili Vinaigrette

DEPOT CHOP SALAD | 24
Romaine Lettuce, Grape Tomatoes, Chopped Egg, Bacon, Bleu Cheese, Grilled Sirloin Steak and House-Made Chive Vinaigrette

GRILLED VEGETABLE MELT | 24
Grilled and Roasted Vegetables, Fontina Cheese Sauce, Whole Grain Brown Rice Pilaf. (Can be made Vegan with Roasted Pepper Sauce.)

MINNESOTA CHICKEN | 23
Chicken Breast Stuffed with Wild Rice, Wild Mushroom Sauce and Fresh Seasonal Vegetable

MUFFALETTA SANDWICH | 23
Focaccia, Smoked Turkey, Ham, Mortadella, Salami, Olive and Roasted Red Pepper Relish, Provolone Cheese, Red Potato Salad and Fresh Fruit

CHARLEY’S CHICKEN SALAD | 22
Mixed Field Greens, Grilled Chicken Breast, Roasted Vegetables and our Signature Maple Vinaigrette

APRICOT SOY-GLAZED CHICKEN | 21
Apricot Soy-Glazed Chicken Breast, Chef’s Choice Starch and Fresh Seasonal Vegetable

ASIAN CHICKEN SALAD | 21
Soy-Marinated Chicken Breast, Chinese Cabbage, Water Chestnuts, Bean Sprouts, Peppers, Lo Mein Noodles and Toasted Sesame Dressing

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If two entrees are selected, the higher priced entrée will be charged for both selections.
If more than two are selected, there will also be an additional $5.00 per plate charge.
LUNCH ACCOMPANIMENTS
Please Select One Starter and One Dessert for Your Group.

ALA CARTE SOUPS & SALADS (select one):

SOUP SELECTIONS | 5
Minnesota Wild Rice, Tomato Basil, Garden Vegetable, Chicken Noodle, Butternut Squash with Roasted Garlic or Beef Chili

MIXED FIELD GREENS SALAD | 5
Red Wine Vinaigrette

TRADITIONAL PETITE CAESAR SALAD | 5
Romaine Lettuce, Croutons, Parmesan Cheese and Caesar Dressing

CHARLEY’S SALAD | 7
Mixed Field Greens, Roasted Vegetables and our Signature Maple Vinaigrette

DEPOT CHOP SALAD | 7
Lettuce, Grape Tomatoes, Chopped Egg, Bacon, Bleu Cheese and House-Made Chive Vinaigrette

ROCKET SALAD | 7
Arugula, Radicchio, Baby Spinach, Grana Lombardi Cheese and White Balsamic Vinaigrette

CAPRESE SALAD | 7
Mixed Field Greens, Grape Tomatoes, Fresh Mozzarella and Balsamic Vinaigrette

ROASTED CORN AND FRESH TOMATO CHOP SALAD | 7
Romaine Lettuce, Roasted Corn and Fresh Tomatoes with House-Made Ranch Dressing
Add Nueske’s Applewood Smoked Bacon for $1 per person.

DESSERTS (select one):

Assorted Petite Cheesecakes and Fruit Tartlets, Plated per Table, 2 Pieces per Person | 10
Salted Caramel Bread Pudding Martini | 7
Lemon Poppy Seed Cake Trifle with Lemon Curd and Fresh Fruit | 7
Mixed Berry Shortcake on a Fresh-Baked Scone | 7
Caramel Apple Torte | 7
Chocolate Mousse | 7

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LUNCH BUFFETS

Buffets are Accompanied by Fresh Rolls and Butter, Freshly-Brewed Dunn Bros Coffee and Iced Tea

**NAPA VALLEY | 54**
Salad of Romaine, Arugula, Radicchio, Red Grapes, Candied Pecans, Goat Cheese and
Sherry-Orange Vinaigrette
Butternut Squash Soup (Fall/Winter) or Tomato Basil Soup (Spring/Summer)
Guinness-Braised Short Rib
Rosemary-Seared Pork Tenderloin with Cherry-Orange Butter Sauce
White Wine and Garlic Roasted Asparagus and Red Bell Peppers
Whole Grain Brown Rice Pilaf
Roasted Fingerling Potatoes with Garlic and Herbs
Petite Cheesecakes and Cupcakes

**PACIFIC NORTHWEST | 48**
Salad of Mixed Greens, Feta Cheese, Sliced Fennel, Strawberries and Mixed Berry Vinaigrette
Asian Peanut Noodle Salad
Maple-Glazed Salmon
Herb-Seared Chicken Thighs with Port Wine, Cherry Butter Sauce
Roasted Yukon Potatoes
Roasted Seasonal Vegetables with Light Oil and Herbs
Chocolate-Cherry Brownies with White Chocolate Drizzle and Caramel Apple Bread Pudding

**ITALIAN BUFFET | 40**
Caesar Salad
Tortellini and Penne Pastas
Alfredo and Marinara Sauces
Grilled Chicken Piccata
Sweet Italian Sausage
Roasted Vegetables
Breadsticks and Garlic Bread
Tiramisu, Mascarpone-Filled Cannoli, Salted Caramel Budino
*Available as a Dinner Buffet for $43 per person.*

**NORTHWOODS BUFFET | 39**
Cucumber Tomato Salad
Mixed Green Salad with Roasted Vegetables and Maple Vinaigrette
Pasta Salad
Cracker-Crusted Walleye with a Lemon Buerre Blanc
Herb-Chicken Breast with Apples and Pecans
Roasted Yukon Gold Potatoes
Chef's Fresh Market Vegetable
Bakery Fresh Rolls and Butter
Wisconsin Cheesecake Bars, Seasonal Fruit Crisp and S’more Brownies

**MILWAUKEE ROAD SANDWICH BUFFET | 35**
Potato Salad
Mixed Greens
Sliced Fresh Fruit Medley
Ham, Turkey and Roast Beef Croissant Wedges
Italian Press Wedges
Buffalo Chicken Wraps
Pickle Planks
Chef's Dessert Selection

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LUNCH BUFFETS (continued)

for 25 guests or more

Buffets are Accompanied by Fresh Rolls and Butter, Freshly-Brewed Dunn Bros. Coffee and Iced Tea

MEXICAN FIESTA BUFFET | 35
Southwestern Tossed Salad with Chili Vinaigrette
Hard and Soft Shell Tacos
Spicy Ground Beef
Choice of Two: Shrimp, Chicken or Beef Fajitas
Guacamole, Sour Cream, Lettuce, Tomatoes
Onions, Olives and Shredded Cheese
Spanish Rice and Chili Beans
Mexican Brownies with Cinnamon Icing and Dulce de Leche Cake
Available as a Dinner Buffet for $38 per person.

GRILLED CHICKEN AND BURGER BUFFET | 35
Caesar Salad
Pasta Salad
Fresh Fruit Salad
Chicken Breasts and Angus Hamburgers, Kaiser Sandwich Rolls
Assorted Condiments: House-made BBQ Sauce, Mayonnaise, Bacon, Red Onion,
Caramelized Onions, Lettuce, Tomato and Cheddar and Swiss Cheeses
Hand-Cut Potato Chips and Dip
Chef’s Dessert Selection

THE DELI CAR | 33
Soup Choice of: Chicken Noodle, Tomato Basil or Beef Chili
Mixed Field Greens
Fresh Fruit Salad
Potato Salad
Sliced Roast Beef, Turkey Ham, Salami and Pastrami
Honey-Dijon Chicken Salad with Red Grapes
Cheddar, Swiss, Smoked Gouda and Havarti Cheeses
Pickle Planks
Fresh-Baked Whole Wheat Kaiser Buns
Chef’s Dessert Selection

BBQ BUFFET | 33
Mixed Green Salad, Assorted Dressings
Cole Slaw and Potato Salad
Smoked Beef Brisket Sandwiches
Boneless Chicken Thigh Meat
Baked Beans
Corn Flan
Fresh Cornbread with Honey Butter
Peanut Butter Brownies and Raspberry Cheesecake Bars

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