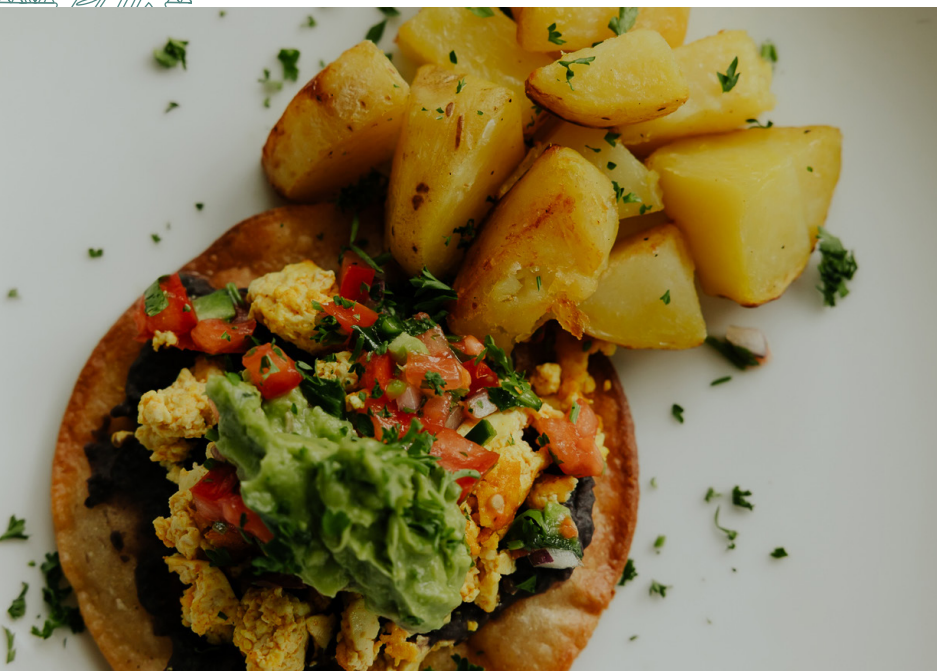


Catering Menu





Our Food

The Campus Club serves our guests the best fresh, local, seasonal, and flavorful foods available in the Twin Cities.

From Scratch

Baked goods are made daily with local, organic flour, butter, cream, and milk sourced from many regional farms that practice sustainable, often organic methods.

All dressings, sauces, and chutneys that accompany and flavor our entrées and salads are made in the Club kitchen from scratch with pure ingredients.

Locally Sourced Food

We feature cheeses made at the University Dairy Lab and produce grown for the Campus Club by Cornercopia, the University's student organic farm. Our chefs have a passion for food and are experts in crafting the best seasonal menus for your events.

Our meats, cheeses, dairy, flours, grains, and produce are sourced locally from farms and companies that practice sustainable, often organic methods.

Our ingredients are local for freshness and quality, but also to highlight Minnesota-developed varieties of fruits and vegetables.

Our Food Partners

Student Organic Farm U of M
UMN St. Paul Campus

Ferndale Market Turkey
Cannon Falls, MN

Fortune Fish
Minneapolis-St. Paul, MN

Good Acre
Falcon Heights, MN

Hope Creamery
Hope, MN

Peterson Craft Meats
Osceola, WI

U of M Dairy
St. Paul Campus

Black Cat Sauce Co.
Minneapolis, MN

Living Waters Garden
Wells, MN

Angie Acres Farms
Atkins, MN

Co-Op Partners
St Paul, MN



Cold Buffet

Continental Breakfast

Seasonal fresh fruit, housemade breakfast bread, scones, and muffins.

Served with Coffee & Hot Tea

Hot Buffets

Served with orange juice, coffee and tea

Served with one side of your choice

Scrambled Eggs with

U of M Cheese (GF)

Freshly scrambled eggs topped with U of M made cheddar cheese.

Ferndale Market Turkey

Sausage, Egg and Kale

Casserole (GF)

Ferndale Market turkey sausage, kale, and cherry tomatoes, baked with parmesan, mozzarella, and eggs.

Pork Sausage, Egg, and

Kale Casserole (GF)

Peterson Craft Meats Italian sausage, kale, and cherry tomatoes, baked with parmesan, mozzarella, and eggs.

French Toast Casserole

Baked french toast with vanilla, and cinnamon. Served with fresh berries, and local maple syrup.

Vanilla and Berry

Baked Oatmeal (GF)

Organic rolled oats baked with seasonal berries, walnuts, milk, and cinnamon. Served hot with milk, yogurt, and seasonal berries.

Can be made dairy-free upon request.

Can be made nut-free upon request.

Serves 12

Campus Club Signature

Pancakes with Fresh Berries

U of M Kernza™ pancakes served with Hope Creamery butter, fresh berries, and local maple syrup.

Tofu Shakshuka (GF, DF, V)

Locally made tofu baked into a stew of peppers, onions, and tomato.

Sides

Roasted Breakfast

Potatoes (GF, DF, V)

Choose from Red, Yukon, or Sweet potatoes.

Roasted Root

Vegetable Hash (GF, DF, V)

Parsnips, onions, beets, celery root, and potatoes.

Fresh Fruit (GF, DF, V)

Assorted seasonal fresh fruit.

Mixed Green Salad (DF, GF, V)

Served with champagne vinaigrette.

Smoked Bacon (GF, DF)

Peterson Craft Meats applewood bacon

Breakfast Sausage (GF, DF)

Local turkey or pork sausage

Smoked Ham (GF, DF)

Peterson Craft Meats ham

Build Your Own

Grilled Avocado Toast Bar

An assortment of toasted bread with mashed avocado, hard boiled eggs, greens, tomatoes, cucumbers, crumbled feta, radishes, and pickled red onion.

Add smoked salmon - \$3 per person

Add bacon - \$3 per person

Bagels and Lox Bar

Assorted bagels served with cream cheese, lox, red onion, cucumber, hard boiled egg, capers, and sliced tomato.

Breakfast Tostada Bar (GF)

Crispy corn tortillas with sides of scrambled eggs, local chorizo, black beans, pico de gallo, cheese, sour cream, and guacamole.

Healthy Breakfast Bowl (GF)

Includes grape tomatoes, mixed greens, pepitas, and chimichurri sauce.

Your choice of 2 proteins and 2 sides.

Protein Options:

Scrambled Eggs

Scrambled Tofu (V)

Ferndale Market Turkey Sausage

Peterson Craft Meats Italian Sausage

Side Options:

Black Beans (GF, DF, V)

Chickpeas (GF, DF, V)

Brown Rice (GF, DF, V)

White Rice (GF, DF, V)

Ala Carte Items

Housemade Cinnamon Rolls

Topped with housemade cream cheese frosting.

Housemade Pastry Platter

An assortment of housemade breakfast bread, scones, and muffins.

Fresh Fruit Tray (GF, DF, V)

An array of fresh seasonal fruit.

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Housemade Gluten

Free Muffins (GF)

Blueberry or Chocolate

Yogurt and

Housemade Granola (GF)

*Contains Nuts

Individual Fruit Cup (GF, DF, V)

Frittata (GF)

Serves 6-8

Mushroom, Leek, and Cheddar

Bacon, Scallion, and Gruyere

Potato & Onion with U of M Cheddar

Local Chorizo, Potato & Onion with U of M Cheddar

Vanilla and Berry

Baked Oatmeal (GF)

Organic rolled oats baked with seasonal berries, walnuts, almond milk, flax, and cinnamon. Served hot with milk, yogurt, and seasonal berries.

Can be made dairy-free upon request.

Can be made nut-free upon request.

Serves 12



Gluten-free Muffins

Breakfast



Hot Appetizers

Skewers*

Garlic Paprika Chicken Skewers with Piri Piri Sauce (GF, DF)

Asian Chicken Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)

Grilled Halloumi Cheese Skewers with Peppers, Onions, and Piri Piri Sauce (GF)

King Oyster Mushroom Skewers with Peppers, Onions, and Chimichurri (GF, DF, V)

Cumin & Garlic Steak Skewers with Chimichurri (GF, DF)

Asian Steak Skewers with Sesame, Ginger, Tamari Sauce (GF, DF)

Meatballs

Curried Turkey Meatballs with Cilantro, Currants, and Yogurt Sauce (GF)

Minnesota Barbeque Beef Meatballs (GF, DF)

Korean Beef Meatballs with Spicy Gochujang Barbeque Sauce (DF)

Swedish Meatballs with Lingonberries

Chicken Wild Rice Meatballs with Basil Kale Pesto Sauce (GF)

Wings

Korean (DF)
Fried and drizzled with Sweet and Spicy Korean Sauce

BBQ (DF)
Fried and drizzled with housemade Barbeque Sauce

Seafood Cakes

Mixture of salmon, walleye, shrimp, and crab, loaded with lemon zest and coated with panko breadcrumbs. Served with lemon aioli

Savory Mini Tarts*

U of M Blue Cheese with Port Poached Figs

Local Chèvre with La Quercia Prosciutto Crisp

Polenta Cakes* (GF)

Crispy parmesan polenta, with Hope Creamery butter and your choice of toppings.

Herbed Local Chèvre

Bacon, Port and Onion Jam

Potato and Zucchini

Savory Latkes (GF)

Mini house made potato and zucchini savory pancakes with apple chutney & sour cream



Chicken Wild Rice Meatballs

*These items can be butler passed

Hot Appetizers

Mushroom Risotto Cakes*

Mushroom risotto rounds with assorted toppings.

Vegan topped with Mushroom Caviar
(GF, DF, V)

Vegetarian topped with Brie (GF)

Tarte Soleil

Serves 15-20

Puff pastry tart, spread with savory filling and shaped into a beautiful sunburst.

Fig and Olive Tapenade with Fontina

Caramelized Onion, Peppers,
and Parmesan

Prosciutto, Apple, and Gruyere

Hot Dips

Serves 25

All hot dips served with crackers and flatbread. Add gluten-free crackers for \$15/dip.

Parmesan Jalapeño Artichoke Dip (GF)

Squash and Parmesan Dip
(GF, can be prepared DF)

Hummus topped with Roasted Heirloom
Tomato Sauce and Fried Chickpeas
(GF, DF, V)

Sweet Corn, Caramelized Onion, and
Kale Dip (GF)

Cold Appetizers

Tomato Basil Bruschetta*

Toasted crostini with local goat cheese, topped with a mixture of fresh tomato, basil, garlic, capers, and olives. Best served in the summer when local tomatoes are available

Seasonal Bruschetta*

Ask for seasonal options. In the fall, Honeycrisp apple with U of M blue cheese. In the winter, butternut squash with pomegranate seeds

Cucumber Rounds with

Beet Hummus* (GF, DF, V)

English cucumbers topped with beet hummus and tomatoes

Smoked Salmon Crostini*

Toasted baguette slices topped with local goat cheese and smoked salmon

Maple Mascarpone Pear and Basil Crostini*

Roasted pear and maple mascarpone crostini. Topped with crispy basil

Locally Grown Popcorn (GF)

Serves 12

Tossed with Hope Creamery Butter and sea salt

Plain

Truffle Parmesan

Smoked Paprika

Garam Masala



Maple Mascarpone Pear & Basil Crostini

Platters & Trays

Steak Platter

Local, grass-fed beef cooked to medium rare, and served cold, with horseradish sauce and grilled bread
Serves 25

Smoked Salmon Platter

Smoked salmon with capers, red onion, cream cheese, and an assortment of crackers and flatbread
Serves 25

U of M Cheese Tray

An assortment of cheeses made on the St. Paul campus, served with grapes and crackers
Large (Serves 45-50)
Medium (Serves 30-35)
Small (Serves 15-20)

Artisan Cheese Tray

An assortment of unique artisanal cheeses served with fresh fruit, dried fruit and crackers
Large (Serves 45-50)
Medium (Serves 30-35)
Small (Serves 15-20)

Antipasto Platter

An assortment of local meats, cheeses, salads, and olives, served with crackers and flatbread
Large (Serves 30-35)
Small (Serves 15-20)

Mezze Platter

A Mediterranean style platter with curried carrot spread, Turkish pepper spread, feta, dates, grilled eggplant, cucumbers, and grilled pita
Large (Serves 30-35)
Small (Serves 15-20)

Mediterranean Platter

A lighter option with hummus, olives, goat cheese, and fresh veggies. Served with flatbread and crackers
Large (Serves 30-35)
Small (Serves 15-20)

Caprese Platter

Fresh local tomatoes layered with fresh mozzarella, basil, olive oil, sea salt, and balsamic reduction. Served with grilled ciabatta
Large (Serves 45-50)
Medium (Serves 30-35)
Small (Serves 15-20)

Mixed Crudite and Grilled Vegetable Platter (GF)

A wonderful mix of fresh and grilled vegetables. Served with caramelized onion dip
Large (Serves 45-50)
Medium (Serves 30-35)
Small (Serves 15-20)



Mediterranean Platter

Platters & Trays Cont.

Roasted Squash with Maple Pepitas and Crispy Greens (GF)

Locally raised, spiced roasted squash slices on a bed of crispy kale and caramelized onions with maple pepitas and spiced yogurt drizzle

Can be made dairy-free or vegan upon request.

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Fresh Fruit Tray (GF, DF, V)

A beautiful array of seasonal fresh fruit

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)

Seasonal Fruit Salad (GF)

Watermelon, Feta and Cucumber Salad with Mint Agave

Apple, Pear, Figs and Feta Salad with Mint Agave

Large (Serves 45-50)

Medium (Serves 30-35)

Small (Serves 15-20)



Roasted Squash with Maple Pepitas and Crispy Greens

Starter Salads

Campus Club

Signature Salad (GF)

Mixed greens with seasonal fruit, shaved Gruyère cheese, and champagne vinaigrette. Spring and summer options may include local raspberries or strawberries. In the fall and winter, local apples or pears.

Apple, Brie, and Honeyed Walnut Salad (GF)

Mixed greens with sliced local apples, brie, honeyed walnuts, and honey thyme vinaigrette

Seasonal Caprese Salad (GF)

Whole milk mozzarella, stacked with seasonal vegetables, on a bed of mixed greens with balsamic reduction. Summer options may include colorful heirloom tomatoes. Fall and winter options may include roasted butternut squash or heirloom beets

Campus Club Caesar

Romaine lettuce tossed with red onion, hard-boiled egg, croutons, and housemade Caesar dressing

Simple Green Salad (GF, DF, V)

Mixed greens with champagne vinaigrette

Appetizers

Plated Entrées

All Plated Entrées are served with freshly baked bread, butter and seasonal vegetables

Grilled Filet Mignon (GF)

Peterson Craft Meats filet mignon, grilled to medium rare. Served with skin-on garlic potatoes and red wine demi-glace
5 oz. Lunch / 8 oz. Dinner

Beef Ribeye Steak (GF, DF)

Grilled to medium rare and sauced with red wine demi-glace. Served with roasted potatoes
5 oz. Lunch / 8 oz. Dinner

Beef Short Ribs (GF)

Braised with garlic, red wine, and herbs, served over parsnip mashed potatoes

Rosemary Pot Roast (GF)

Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine. Served over skin-on garlic mashed potatoes

Smoked Pork Shank (GF)

Peterson Craft Meats smoked pork shank & roasted root vegetables with blue cheese fondue sauce topped with a rustic pear chutney and almonds.

Chermoula Grilled Chicken (GF, DF)

Grilled boneless, skinless chicken breast rubbed with Moroccan spice marinated in lemon, paprika, and fresh herbs. Served over jeweled basmati rice (contains almonds, apricots, and currants)

Cider Braised Chicken (GF)

Locally raised bone-in chicken braised in apple cider with fresh sage and thyme. Served over skin-on garlic mashed potatoes

Lemon and Garlic Roasted Chicken Breast (GF, DF)

Boneless, skinless chicken breast roasted with lemons, garlic, and herbs with pan sauce Served over herb roasted potatoes

Mustard Crusted Chicken

Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto and served over parsley chive mashed potatoes

Chicken in Roasted Heirloom Tomato Sauce (GF)

Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce and topped with mozzarella. Served with skin-on garlic mashed potatoes

Pan-Seared Red Snapper (GF)

Pan-seared skin on Red Snapper with Yukon roasted potatoes topped with a parsley beurre sauce

Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery butter and herbed potatoes



Rosemary Pot Roast

Plated Entrées Cont.

Sesame Crusted Salmon (DF)

Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce. Served over sesame soba noodles

Salmon with Tarragon, Leek, and Mushroom

Cream Sauce (GF)

Pan-seared salmon with a roasted mushroom cream sauce. Served over roasted potatoes

Pan-Seared Salmon with Seasonal Relish (GF, DF)

Salmon, pan-seared and served with relish made from the best seasonal ingredients. Served over garlic rosemary roasted potatoes

Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetable ragout, served with parmesan cream sauce

Oyster Mushroom

'Scallops' (GF, DF, V)

Pan-seared oyster mushrooms cut into 'scallops.' served with vegan sweet potato puree and chimichurri

Coconut Curry Vegetables with Cilantro Chutney (GF, DF, V)

Fresh vegetables simmered in orange-scented coconut curry sauce. Served over rice with cilantro chutney

Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V)

Grilled eggplant marinated with herbs and chili. Served over jeweled rice (contains almonds, apricots, and currants). Topped with roasted tomato, fennel, and orange relish

Stuffed Delicata

Squash (GF, DF, V)

Squash stuffed with wild rice, mushrooms, kale, onions and cranberries served with basil, fennel orange sauce. Topped with toasted walnuts

Chef Designed

Our amazing Chefs can design dazzling seasonal, locally sourced custom menus to perfectly fit your event. Custom wine pairings are also available. Please inquire with the Events Office to schedule a meeting to discuss your needs



Seared Red Snapper

Hot Buffets

Served with one side of your choice, seasonal vegetables,
housemade bread, and butter.
Minimum Order of 10

Flat Iron Steak with Sardinian Chimichurri (GF, DF)

Grilled to medium rare, sliced, and served with a sauce of fresh herbs, garlic, roasted peppers, and olive oil

Rosemary Pot Roast (GF, DF)

Local grass-fed beef chuck roast braised with rosemary, fresh herbs, and red wine

Porketta (GF, DF)

Berkshire pork roasted with fennel, oregano, chili flakes, and garlic

Cider Braised Chicken (GF, DF)

Locally raised bone-in-chicken, braised in apple cider with fresh sage and thyme

Lemon and Garlic Roasted Chicken Breast (GF, DF)

Boneless, skinless chicken breast roasted with lemon, garlic, and herbs with pan sauce

Mustard Crusted Chicken

Pan-seared boneless, skinless chicken breast dipped in stone ground mustard and panko bread crumbs. Topped with spinach pesto

Chicken in Roasted Heirloom Tomato Sauce (GF)

Pan-seared boneless, skinless chicken breast marinated with rosemary and garlic, baked in roasted heirloom tomato sauce, and topped with mozzarella and parmesan

Pan-Seared Canadian Walleye (GF)

Pan-seared and served with Hope Creamery herb butter

Baked Mahi Mahi (GF, DF)

Baked Mahi Mahi with white wine and roasted zucchini, onion, pepper. Topped with roasted red pepper sherry sauce

Sesame Crusted Salmon (GF, DF)

Salmon crusted with black and white sesame seeds. Pan-seared and drizzled with sesame ginger tamari sauce

Pan-Seared Salmon with Seasonal Relish (GF, DF)

Salmon, pan-seared and served with fresh seasonal relish. Summer options may include heirloom tomatoes, ground cherries, and fresh basil

Fettuccine Seafood Pasta

Shrimp, salmon, bay scallops and seasonal vegetables in a white wine garlic cream sauce

Spinach and Wild Mushroom Ravioli

Topped with roasted seasonal vegetable ragout, served with parmesan cream sauce

Seared Polenta with Seasonal Vegetable Ragout (GF)

Parmesan polenta topped with a ragout of seasonal vegetables. In the spring, think roasted mushrooms and asparagus. In the summer, heirloom tomatoes, roasted eggplant, and zucchini

Coconut Curry Vegetables (GF, DF, V)

Seasonal vegetables simmered in orange-scented coconut curry sauce. Does not come with rice

Grilled Eggplant Steak with Roasted Tomato, Fennel, and Orange Relish (GF, DF, V)

Grilled eggplant marinated with herbs and chili. Topped with roasted tomato, fennel, and orange relish

Vegetable Sambusas with Mint Chutney (DF, V)

Locally made savory sambusa baked and filled with lentils, vegetables, spices. Served with side of mint chutney

Sides

Potatoes

Mashed (Skin-on red, Yukon, or Sweet Potato) (GF)

Chunky Potato Gratin (Yukon or Sweet Potato) (GF)

Roasted (Red, Yukon, or Sweet Potato) (GF, DF, V)

Roasted Root Vegetables

(GF, DF, V)

Seasonal root vegetables such as beets, parsnips, and onions, roasted with olive oil and garlic

Campus Club Pilaf (GF, DF, V)

Local wild rice, quinoa, chickpeas, and lentils, mixed with roasted mushrooms, fresh herbs, and sherry

Jeweled Rice (GF, DF, V)

Jeweled rice with apricots, currants, and almonds.

Rice (GF, DF, V)

White or Brown Rice

Colcannon Potatoes (GF)

Mashed potatoes with cream, leeks, and kale

Colcannon Sweet Potatoes (GF)

Mashed sweet potatoes with cream, leeks, and kale

Simple Mixed Green Salad

(GF, DF, V)

With champagne vinaigrette

Sandwich, Salads & Bowls

Executive Sandwich and Salad Buffet

Includes Campus Club roasted vegetable quinoa salad, Caesar salad, fresh fruit, and assorted cookies. Max order 40

Turkey and U of M herbed Gouda, grilled vegetables with fresh mozzarella, roast beef and U of M Raclette, or prosciutto with salami and pepper jack. All sandwiches are served on grilled ciabatta with caramelized onions, mixed greens, and local tomato, with grainy mustard, garlic basil aioli, and horseradish sauce

Sandwich Buffet

Includes fresh fruit, grainy mustard, yellow mustard, mayo, and assorted cookies.

Max order 40

Turkey, grilled vegetables, roast beef, or ham with a variety of cheeses. Served on grilled ciabatta with lettuce, tomato, and red onion

Add Gluten Free Sandwiches (Serves 6)

Add 2 housemade salads (can be GF, DF, V)

Add soup

Add kettle chips

Healthy Bowl Buffet (GF, DF)

Includes carrots, broccoli, grape tomatoes, mixed greens, pepitas, champagne vinaigrette, and chimichurri sauce

Your Choice of 2 Proteins and 2 Grains or Beans

Protein Choices:

Braised Chicken

Braised Turkey

Spiced Ground Turkey

Seared Tofu (V)

Grain and Bean Choices:

Chickpeas

Lentils

Brown Rice

Black Beans

Heirloom Beans

Individual Quinoa Bowl (GF, DF, V)

Grilled vegetables with quinoa, mixed greens, broccoli, radish, cabbage, carrots, champagne vinaigrette and chimichurri

Kids Menu

Penne and Meatballs

Grass-fed beef meatballs with penne pasta and housemade roasted tomato sauce

Can be prepared vegetarian

Baked Chicken Fingers

Baked panko-crusted chicken breast strips served with fresh fruit and veggies

Main



Late Night Snacks

Rustic Focaccia Pizzas

Made entirely in-house with fresh, local ingredients.

Cheese

Veggie

Beef Sausage

Serves 25

Ellsworth Creamery Cheese Curds

Wisconsin made cheese curds served with housemade buttermilk ranch dressing.

Large (Serves 25-30)

Small (Serves 15-20)

Mac and Cheese Bar

Housemade macaroni and cheese with sides of scallions, shredded cheese, jalapeños and assorted hot sauces

Large Vegetarian (Serves 25-30)
with applewood smoked bacon

Small Vegetarian (Serves 15-20)
with applewood smoked bacon

Extra Side of Bacon (28oz)

French Fry Shooters (DF)

Max order 50

Glass filled with Campus Club bistro fries.
Served with scallion aioli

Take a Break

Individual Hummus and Veggie Bowls (GF, DF, V)

Classic hummus with fresh veggie sticks

Chips and Housemade Salsa (DF)

Served with freshly fried tortilla chips with our housemade salsa and black bean & corn salsa
Serves 12

Kettle Chips and Caramelized Onion Dip (GF)

Savory kettle cooked potato chips with housemade caramelized onion dip
Serves 12

Locally Grown Popcorn (GF)

Tossed with Hope Creamery Butter and sea salt

Plain

Truffle Parmesan

Smoked Paprika

Garam Masala

Serves 12

Housemade Pastry Platter

An assortment of housemade bread, scones, and muffins
Serves 12

Build Your Own Trail Mix

Create your own custom trail mix. Includes an assortment of peanuts, raisins, white chocolate chips, M&M's and Chex cereal
Serves 12

Sheet Cakes

Decorated Sheet Cakes

Flavors include:

Vanilla, Chocolate, Tiramisu,

Pan di Spagna (Italian Sponge Cake)

Buttercream frosting: Vanilla or chocolate.

Additional decoration may increase price

10 inch Round - Serves 15-20 guests

1/4 - Serves around 30-40 guests

1/2 - Serves around 45-55 guests

Plated Desserts

Boca Negra (GF)

Flourless dark chocolate torte, topped with white chocolate bourbon cream and garnished with fresh fruit

Seasonal Fruit Galette

Rustic fruit tart made with fresh fruit. Topped with local whipped cream

Vanilla Bean Panna Cotta (GF)

Made with local cream, yogurt, and honey, topped with the season's best fruit

Housemade Cheesecake

Topped with fresh seasonal fruit. Flavors will change with the season

Raspberry Crème Brûlée (GF)

Vanilla custard, studded with raspberries, topped with caramelized sugar

Key Lime Pie

Classic Key lime pie with graham cracker crust, served with whipped cream and fresh berries

Seasonal Fruit Crisp

The best seasonal fruit with cinnamon crisp topping and local whipped cream

Vegan Chocolate Cake (DF, V)

Decadent chocolate cake topped with vegan chocolate buttercream and fresh berries

Housemade Ice Cream or Sorbet

Made with local milk, cream, and fruit.

Ask for availability of flavors

Can be made GF, DF, or V upon request

5 day notice required



Seasonal Fruit Galette

Vegan Chocolate Cake

Boca Negra

Desserts by the Dozen

Miniature Desserts

These beautiful one bite desserts are very popular! Platters may include an assortment of housemade cream puffs, tarts, chocolate-dipped strawberries, and cookies. Options may vary depending on season
We recommend ordering 2-3 pieces per guest.

Mini Cheesecake Platter

An assortment of traditional vanilla and dark chocolate salted caramel mini cheesecakes

Vegan Mini Chocolate Cake Platter (DF, V)

Bite sized chocolate cakes topped with vegan chocolate buttercream frosting

Macarons

Classic French almond macarons in assorted flavors.

Mini Cupcakes

Chocolate with chocolate frosting

Red Velvet with cream cheese frosting

Vanilla with raspberry cream cheese frosting

Banana with chocolate frosting

Pumpkin with cream cheese frosting

Brownies

Housemade brownies with chocolate frosting.

Lemon Bars

Tart lemon filling over buttery shortbread crust.

Assorted Cookies

A variety of flavors, made with locally sourced ingredients.

Gluten Free Assorted Cookies

A variety of flavors, made with locally sourced ingredients.



Non-Alcoholic Beverages

Peace Morning Glory Coffee

Regular or Decaf
Carafe
Small Airpot (3L)
Large Airpot (5.68 L)

Hot Chocolate

Hot Tea

Hot Cider

Lemonade / Iced Tea

Orange/Cranberry/ Grapefruit Juice

Sparkling Cider

Milk

Coke Products

Includes flavored sparkling water

San Pellegrino Sparkling Water

Alcoholic Beverages

Craft Beer

All items subject to change dependent on season and availability. Ask your Event Coordinator for current offerings

Beer Kegs

Ask about our wide selection of local beers

Full Kegs | 1/2 Kegs | 1/3 Keg

Wine

Additional wines are available on request. Selections are subject to change dependent on availability

Varieties may include:

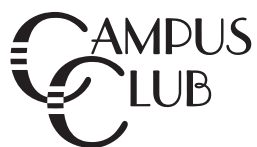
White
Red
Rose
Sparkling

Cocktails

All items subject to change dependent on season and availability. Ask your Event Coordinator for current offerings

Beverages





EVENTS DEPARTMENT
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