

BUFFETS, LUNCHESS AND BRUNCHES 2009

Buffets

All buffets are priced per person; the listed price is based on a 20 person minimum.

****The Buffets are available to groups under 20, at an additional \$25.00 ****

Assorted bars, cookies and beverage service are included in the listed price.

The Sandwich Board \$9.75

*Choice of 2 Salads (see Salads and Sides), Potato Chips
Roast Beef, Turkey, Ham, Corned Beef, Swiss and Cheddar Cheese
Lettuce, Pickles, Tomato and Onion slices, Mayonnaise and Mustard
Assorted Breads and Bakery Rolls
Add Soup du Jour for \$.50 per person*

The Soup and Salad Bar \$12.00

*Soup du Jour, Tossed Salad with assorted Dressings and Toppings
Choice of 3 additional Salads (see Salads and Sides)
Fresh Fruit Display and Fresh Baked Breads*

Pasta Bar \$11.00

*Caesar Salad with Croutons and Grated Parmesan Cheese
Marinated Vegetable Salad, Steamed Vegetable Medley,
Rotini Pasta, Marinara and Alfredo Sauce
Lasagna, Meatballs, and Garlic Breadsticks*

The Taco Bar \$9.75

*Seasoned Beef and Shredded Chicken, Hard and Soft Tortillas
Shredded Lettuce, Cheese, Diced Tomatoes, Black Olives, Refried beans
Jalapenos, Tortilla Chips and Salsa, Sour Cream*

Asian Express \$10.50

*Steamed white rice or Asian Noodles
Sweet and Sour Chicken or Hunan Beef
Egg Rolls with Dipping Sauces, Fresh Fruit Salad, Fortune Cookies*

The Classic Picnic \$9.00

*Hamburgers, Hot Dogs, Swiss and Cheddar Cheese
Choice of 2 Salads (See Salads and Sides), Potato Chips
Lettuce, Pickle, Tomato and Onion Slices
Condiments and Buns (Grill service available, seasonal...\$25.00)*

The Hamline University Brunch (40 person minimum) \$13.00

*Assorted Chilled Juices, Fresh Fruits and Berries
Breakfast Breads and Pastries
Scrambled Eggs, Bacon and Country Sausage, Breakfast Potatoes
Fresh Spinach and Endive Salad with Orange Sections, Walnuts and Citrus Vinaigrette
Hickory-smoked Ham with Pineapple Marmalade
Fresh Vegetable Medley and Lyonnaise Potatoes
Coffee, Tea, Milk*

Additional Items to Enhance your Brunch Experience

Chicken or Seafood Crepes with Parmesan Sauce (add \$1.50 per person)

Chef Carved Sirloin of Beef (add \$1.75 per person)

Made to Order Omelets and Belgian Waffles (add \$2.50 per person)

****Brunch is available to groups under 40 for an additional charge of \$2.00 per person****

Some items may not be available in all event locations

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Plated Luncheons

THE MONTAGUE SANDWICH BOARD

Deli Classics **\$9.50**

*Choose 1 Bake fresh Bread: Whole Wheat, Rye, White or Whole Grain
Choose 1 Deli-Style Meat: Smoked Ham, Turkey or Roast Beef
Choose 1 Classic Sliced Cheese: Cheddar, Swiss or American*

The Executive **\$9.75**

*Choose 1 Euro-Style Bread: French Baguette, Kaiser Roll or Croissant
Choose 1 Deluxe Deli Meat: Grilled Chicken Breast, Roast Beef, Chicken Salad or Shrimp Salad
Choose 1 Imported Sliced Cheese: Provolone, Havarti or Smoked Gouda*

*All sandwiches include: Choice of 1 salad (see Salads and Sides)
Lettuce, Tomato, Onion Garnish, Choice of Dessert Bar or Cookie and Beverage Service
Vegetarian Option Available*

Salads

Hail Caesar **\$7.75**

Crisp Romaine with Classic Caesar Dressing, Fresh-grated Parmesan Cheese and Croutons

Add Grilled or Cajun Chicken **\$1.25**

Add Grilled Salmon **\$2.00**

Tropical Chicken Salad **\$12.00**

*Chunky Chicken Salad with Cashews Served in a Pineapple Boat (seasonal)
Garnished with Fresh Seasonal Fruits*

Asian Chicken Salad **\$9.75**

*Crisp Baby Greens with a Orange Vinaigrette, topped with Teriyaki Chicken Strips, Almonds
Mandarin Oranges and Chow Mien Noodles*

Steak Tostada **\$10.25**

*Grilled Steak and Mixed Greens, Black Beans, Tomato & Corn Salsa
Topped with tortilla straws and Shredded cheese*

All Salads served with Fresh Bakery Roll and Butter, Dessert Bar & Beverage Service

*All Montague's and Salad Gardens are available as Boxed Lunches
and will include fresh fruit and Chilled beverage. Add \$.75 per person to the above pricing*

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Hot Plates

Caribbean Chicken	\$12.00
<i>Lime-grilled Chicken Breast with Pineapple-Cilantro Salsa, Rice Pilaf and Vegetable</i>	
Chicken Fettuccini	\$9.95
<i>Sautéed Chicken Breast and Fettuccini Pasta, Plum Tomatoes, Julienne Carrots and Onions In a Roasted Red Bell Pepper Sauce</i>	
Vegetable Pasta	\$8.95
<i>Sautéed Fresh Vegetables and Bowtie Pasta with Olive Oil, Fresh Spinach and Herbs Topped with Fresh-grated Parmesan Cheese</i>	
Baked Cod or Tilapia	\$9.50
<i>Oven-baked with Lemon and Dill served with Vegetable Medley and Rice</i>	
Chicken Piccata	\$9.95
<i>Sautéed Breast of Chicken with Capers and Lemon over Pastas served with Steamed Broccoli</i>	
Asian Stir-Fry	\$9.50
<i>Snow peas, bamboo shoots, carrots, water-chestnuts, red and green bell peppers in a Teriyaki Sauce served over Rice</i>	
Add Chicken Breast \$1.25	
Add Beef Tenders \$2.00	

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Salads

*Apple Raisin Waldorf
Vegetable Pasta
Classic Potato
Seasonal Fruit Salad
Broccoli and Raisin
Greek
Caesar
House Mixed Greens*

Vegetables

*Broccoli Spears
Glazed Carrots
Green Bean Almondine
California Medley
Grilled Seasonal Veggies*

Vegetarian Options

*Baked or Seared Tofu
Falafel Cakes
Grilled Eggplant
Assorted Legumes
Hummus*