

Luncheons

All luncheons include warm rolls, coffee, tea, and milk.

Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Plated Luncheon Entrées

Luncheon entrées includes choice of Midland Hills salad, Caesar salad, garden salad or fresh fruit.

Specialty salads start at \$1.75 extra per person. Served with your choice of starch and vegetable.

WALLEYE PIKE

\$17

Lightly breaded and baked walleye pike. Garnished with sliced almonds, fresh lemon, and tartar sauce.

Served with your choice of starch and vegetable.

BOURBON STREET PENNE PASTA

\$13

Pea pods, sun-dried tomatoes, carrots, mushrooms, and penne pasta tossed in a Cajun cream sauce.

Add Chicken

\$15

MINNESOTA CHICKEN

\$15

Roasted boneless chicken breast stuffed with wild rice drizzled with a morel mushroom cream sauce.

Served with your choice of starch and vegetable.

MIDLAND HILLS CHICKEN

\$15

Almond breaded, sautéed chicken breast with a brandy cream sauce.

Served with your choice of starch and vegetable.

CHICKEN POT PIE

\$15

Chicken breast in a rich cream sauce with potatoes, onions, peas and carrots topped with a delicate puff pastry.

BEEF TIPS

\$16

Traditional beef stroganoff served over garlic mashed potatoes or egg noodles.

Served with your choice of vegetable.

PORK CHOP

\$16

8-ounce grilled pork chop with a roasted apple and Dijon cream sauce.

Served with your choice of starch and vegetable.

TOP SIRLOIN STEAK

\$18

6-ounce steak served with a wild mushroom sauce. Served with your choice of starch and vegetable.

STARCH CHOICES

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Wild Rice Pilaf

Baked Potato

VEGETABLE CHOICES

Green Beans Almondine

Amaretto Glazed Mini Carrots

Vegetable Medley

Broccoli

UPGRADE CHOICES (add \$1.00)

Grilled Asparagus

Mashed Sweet Potatoes

Ranch Mashed Potatoes

Luncheons continued

Luncheon Sandwiches - Add a cup of soup for \$2.50 per person.

DELI SANDWICH	\$12
A combination of turkey and ham served on either a croissant or a Foccacia roll. Served with cheese, lettuce, tomato and red onion garnish, pickle spear and chips.	
HALF DELI SANDWICH & CUP OF SOUP	\$11
PESTO CHICKEN SANDWICH	\$12.50
Pesto marinated grilled chicken breast on Ciabatta bread with sun-dried tomato mayonnaise, Mozzarella and Romaine lettuce. Served with chips and a pickle spear.	
TUNA OR CHICKEN SALAD SANDWICH	\$12.50
Classic tuna or chicken salad with lettuce and tomato served on a croissant. Served with fresh fruit.	
OPEN FACE TURKEY SANDWICH	\$12.50
Carved roast turkey with gravy on white bread with garlic mashed potatoes and green beans almondine.	
CAESAR SALAD WRAP	\$12.50
A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmegiano-Reggiano cheese, and traditional Caesar dressing. Served with fresh fruit.	
CHICKEN CLUB	\$12.50
Marinated and grilled chicken breast with bacon, cheddar cheese, lettuce, tomato and chipotle mayonnaise on a Foccacia roll. Served with chips and pickle spear.	
VEGGIE WRAP	\$12.50
A spinach tortilla filled with roasted vegetables, Romaine lettuce and herbed goat cheese. Served with fresh fruit.	

Salad Luncheon Entrées – Salad selections include warm rolls.

Add a cup of soup for \$2.50 per person.

Substitute shrimp or salmon add \$2.50 per person.

GRILLED CHICKEN CAESAR	\$12.50
Grilled chicken breast served warm over Romaine lettuce, tomato wedges and black olives tossed with homemade croutons, Parmegiano-Reggiano cheese, and traditional Caesar dressing.	
RASPBERRY CHICKEN SALAD	\$13.50
Grilled chicken breast served warm over mixed greens with Mandarin oranges, cashews, strawberries, and golden raisins in a raspberry-tarragon vinaigrette.	
ORIENTAL CHICKEN SALAD	\$13.50
Teriyaki marinated grilled chicken breast served warm over a mix of Romaine and iceberg lettuce with Mandarin oranges, assorted oriental vegetables, and crispy won-ton strips. Tossed with an Asian sesame vinaigrette.	
HONEYCRISP CHICKEN SALAD	\$14.50
Grilled chicken served warm over spring mix tossed with apple cider vinaigrette, walnuts, Minnesota's famous Honeycrisp apples and Brie cheese.	

Luncheons continued

Vegetarian Luncheon Entrées

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$15
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE STRUDEL	\$15
Savory puff pastry stuffed with roasted root vegetables, wild mushrooms, asparagus and Parmesan cheese with a red pepper coulis.	
STEAMED VEGETABLE PLATE	\$15
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$15
Served with dried cranberries and toasted pecans in a white wine cream sauce.	
PASTA PRIMAVERA	\$15
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	
WILD MUSHROOM RISOTTO	\$15
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	

Luncheon Buffets – (Minimum of 30 people)

EXECUTIVE DELI BUFFET **\$16.75**

Albacore tuna salad, sliced meats (ham, turkey & roast beef), sliced cheeses, croissants and assorted rolls, soup tureen, Caesar salad, fresh fruit, potato chips, roasted baby red potato salad, assorted cookies, mayonnaise, mustard, lettuce, tomato, red onion, and pickle spears.

LIVE ACTION LETTUCE WRAP STATION (made to order) **\$16.75**

Chicken, Shrimp, leaf lettuce, sprouts, carrots, peppers, cucumbers, scallions, toasted peanuts, hoisin vinaigrette, spicy peanut sauce and rice noodles.

A labor charge of \$80.00 per chef will be applied for live stations.

Catering Office will give recommendation as to how many chefs are needed.

BBQ BUFFET **\$17.50**

Grilled chicken, burgers, brats, Caesar salad, roasted baby red potato salad, corn on the cob, fresh fruit, potato chips, sliced cheeses, assorted buns, mayonnaise, mustard, lettuce, tomato, red onion, relish, pickle spears, and assorted cookies.

ITALIAN BUFFET **\$17.50**

Caesar Salad, garlic breadsticks, penne and linguini pasta noodles, marinara and Alfredo sauce, grilled chicken breast, meatballs, mixed veggies, and assorted cookies.

MEXICAN BUFFET **\$17.50**

Ground beef, grilled chicken, hard and soft taco shells, lettuce, tomatoes, red onions, black olives, cheddar cheese, salsa, sour cream, guacamole, tortilla chips, Spanish rice and black beans, and assorted cookies. (Add Steak \$2.00 per person. Add Shrimp \$3.00 per person.)

BUILD YOUR OWN SOUP & SALAD BUFFET **\$17.75**

Warm grilled chicken breast, shrimp, Romaine lettuce, spring greens, croutons, tomatoes, pickles, red onions, cucumbers, olives, Parmesan cheese, bleu cheese, feta cheese, cheddar, beets, strawberries, pineapple, pecans, bacon crisps, sunflower seeds. Caesar dressing, ranch dressing, raspberry vinaigrette, Dijon dressing, assorted rolls, soup tureen, broccoli salad, pasta salad, cottage cheese and assorted cookies.

LIVE ACTION PASTA STATION (made to order) **\$19.00**

Chicken, meatballs, shrimp, linguini, penne, white sauce, red sauce, assorted vegetables, and Parmesan cheese. Caesar salad, garlic bread and assorted cookies.

A labor charge of \$80.00 per chef will be applied for live stations.

Catering Office will give recommendation as to how many chefs are needed.

CREATE YOUR OWN LUNCH BUFFET **\$18.00**

Choose Three Items

Caesar Salad
Midland Hills Salad
Garden Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Steamed Broccoli
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Roasted Turkey
Pork Loin
Premier Chicken
Midland Hills Chicken
Broccoli Cheddar Stuffed Chicken
Grilled Salmon with Citrus Butter
Walleye – Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Striploin (Add \$2.00 per person)
Roast Beef Tenderloin (Add \$3.50 per person)

Included Item

Assorted Cookies & Brownies

For \$2.50 more – choose one item

Apple Pie, Carrot Cake, Chocolate Cake, Turtle Cheesecake, Cheesecake with Fresh Berries, Chocolate Mousse Cake
