

Catering Menu



Simply call us at **651-275-5000** for more information and to place an order!

Plated Service

*Priced per person.
Minimum of 20 guests.*

Brunch | \$14

Mixed green salad with vinaigrette
Quiche Lorraine
Asparagus
Fresh cut fruit
Coffee cake

Heartland | \$20

Mixed green salad with vinaigrette
Beef pot roast with pan gravy
Mashed potatoes
Roasted root vegetables
Dinner roll with butter
Warm apple blossom

St. Croix | \$18

Mixed green salad with vinaigrette
Roasted chicken breast with wild mushroom
champagne sauce
Parmesan chive roasted potatoes
Honey thyme carrots
Dinner roll with butter
Flourless chocolate cake

Lift Bridge | \$16

Choice of entrée salad: Chicken Caesar or Chef
Roasted red pepper Gouda soup
Breadstick
Fresh fruit cup
Cheesecake with strawberries

Reception Selections

Cold Platter Presentations

Feeds approximately 12 people

Crisp vegetables with dip: broccoli, tomatoes,
carrots, celery | \$36/platter

Fresh fruit with yogurt dip | \$36/platter

Antipasto tray: olives, artichokes, crackers, salami,
cheese | \$42/platter

Imported and domestic cheese platter with
grapes and crackers | \$42/platter

Cocktail shrimp: tail-on shrimp, cocktail sauce,
lemon | \$42/platter

Hot Platter Presentations

Feeds approximately 12 people

Warm spinach artichoke dip with
pita chips | \$42/platter

Chicken satay skewers with Teriyaki
or peanut sauce | \$24/dozen

Meatballs with BBQ or
apricot chipotle glaze | \$12/dozen

Sweet corn and
duck bacon wontons | \$20/dozen

Shiitake mushroom potstickers with
Teriyaki dipping sauce | \$18/dozen

It's a Beautiful Morning

Continental | \$10 per person

Minimum of 10 guests

Morning breads and pastries
Assorted danishes, muffins, and breads
Fresh fruit and yogurt
Whole or cut fruit, individual yogurts
Orange juice and coffee

Hot Breakfast | \$14 per person

Minimum of 20 guests

Scrambled eggs	Fresh fruit
Hash browns	Orange juice and coffee
Bacon, sausage or both	
Breakfast pastries	

Buffet Service

Priced per person. Minimum of 20 guests.

Build Your Own Sandwich | \$12

Sliced turkey, ham and roast beef
Sliced cheddar and Swiss cheese
Leaf lettuce
Sliced tomato
Dill pickles
Slider sandwich buns
Mayonnaise and mustard
Fresh cut fruit
Potato chips
Chocolate chip cookies

Northern Lights | \$18

Mixed green salad
Vinaigrette dressing
Herb roasted chicken breast
Broiled walleye with lemon butter sauce
Wild rice pilaf
Green beans with mushrooms
Dinner roll with butter
Lemon meringue pie

Build Your Own Sandwich + Soup & Deli Salads | \$14

Roasted red pepper and Gouda soup
Sliced turkey, ham and roast beef
Sliced cheddar and Swiss cheese
Tuna and egg salad
Leaf lettuce
Sliced tomato
Dill pickles
Slider sandwich buns
Mayonnaise and mustard
Fresh cut fruit
Potato chips
Chocolate chip cookies

North Shore | \$18

Garden salad with assorted dressings
Glazed ham
BBQ beef brisket
Au gratin potatoes
Green beans with mushrooms
Dinner roll with butter
Carrot cake

Take a Break

Snacks

Sweet and Salty

Cookies: *Chocolate chip, oatmeal raisin, sugar, peanut butter, M&M* | \$12/dozen
Bars: *Lemon, 7 layer, frosted brownies* | \$18/dozen
Ice Cream: *Vanilla, strawberry, chocolate* | \$12/gal
Trail mix, popcorn, potato chips, and pretzels | \$18/dozen
Granola bars | \$18/dozen
Yogurt | \$18/dozen
Whole fruit: *Apples, oranges, bananas* | \$14/dozen

Beverages

Hot Service

Coffee (regular/decaf), assorted tea | \$15/pot
Apple cider, hot chocolate | \$16/pot

Chilled Service

Milk: 2% or skim (8 oz) | \$1.25 each
Bottled water or canned soda | \$2 each
Orange, apple, cranberry juices | \$10/half gal
Lemonade, fruit punch, iced tea | \$10/half gal

Personal Request Options

Boutwells Landing is committed to serving your personal dietary preferences and can accommodate your needs.

Vegan | Limited Gluten | Limited Lactose | Most Food Allergies