



HERITAGE
CENTER

CONFERENCE & EVENT CENTER

CORPORATE MENU



CONTENTS

Contents.....1

Sustainability Initiatives & FIT.....2

Heritage Day Plan.....3 – 6

Breakfast À La Carte.....7

Breakfast Buffet.....8

Plated Lunch.....9 – 10

Lunch Buffet.....11 – 12

Box Lunch.....13

À La Carte Break Services.....14

Hors D’oeuvres.....15

Hors D’oeuvres Platters.....16

Plated Dinner.....17 – 19

Buffet Dinner.....20 – 21

Bar & Beverage.....22 – 23

Guidelines & Policies.....24 – 25



Our sales team will skillfully guide you through the many choices and options available to make your event memorable.

While reviewing the following menu, please keep in mind that our chef would be pleased to customize these menus or accommodate any special menu requests.



SUSTAINABILITY INITIATIVES & FIT

Our Commitment

We believe that the health of our ecosystem is directly connected to the health of our communities and people who live in them. Acting responsibly is part of our company DNA, and we are committed to offering policies and solutions that are both immediately visible and sustainable over the long term. In support of that position, we are committed to the following:

- Buying local products to support family farms
- Serving seafood that comes from sustainable sources
- Promoting Certified Humane cage-free eggs
- Purchasing poultry produced without the routine use of human antibiotics
- Providing milk that is free of artificial growth hormones
- Implementing waste reduction practices to minimize environmental impact
- Offering packaging made from renewable resources
- Featuring local and sustainable coffee

FIT

Committed to the health and well-being of our customers and clients, the Heritage Center of Brooklyn Center is introducing Meeting Well™, a program created, managed and trademarked by the American Cancer Society® (ACS) to encourage a healthier workplace.

FIT includes recommended portion sizes to help reduce calorie consumption, fatigue and general food waste. We have created and tested over 3,980 menu items that have been approved and follow our strict guidelines. Let your Sales Manager know if you would like to explore more FIT options.

	Full Meal or Combo Plate	Entrée Only	Side Dish	12fl. oz Soup
Calories	600 or less	400 or less	250 or less	300 or less
Total Fat (g)	25 or less	20 or less	5 or less	3 or less
Saturated Fat & Natural Trans Fat (g) Combined*	5 or less	5 or less	2 or less	3 or less
Sodium (mg)	600 or less	600 or less	250 or less	750 or less

* Criteria for artificial trans-fat is 0g.



HERITAGE PLAN DAY PACKAGE

Day Package Includes All Day Beverages
Freshly Brewed Caribou Coffee (Regular & Decaf)
Hot Herbal Tea & Ice Water

OPTION 1

HERITAGE CONTINENTAL BREAKFAST

Fresh Baked Assorted Pastries
Fresh Cut Fruit & Berries

OPTION 2

HERITAGE FARMHOUSE BREAKFAST

Fresh Baked Assorted Pastries
Fresh Cut Fruit & Berries
Assorted Greek & Low-Fat Yogurt
Scrambled Eggs | Chives & Cream Cheese
Breakfast Potatoes

BOTH OPTIONS TO INCLUDE

MID-MORNING BREAK

Chef's Choice Assorted Options
Upgrade Options Listed on Page 7

LUNCH BUFFET OR BOX LUNCH

Options Listed on Pages 4-6

AFTERNOON BREAK

Chef's Choice Assorted Sweet & Savory Options
Upgrade Options Listed on Page 14



HERITAGE PLAN DAY PACKAGE LUNCH BUFFETS

Served with Chef's Choice Assorted Mini-Desserts

MEDITERRANEAN – FIT

Mediterranean Flat Breads (df)

Tabbouleh Salad

parsley, lemon (df)

Mixed Green Salad

spring onion, radish, orange vinaigrette (gf, df)

Roast Chicken

rosemary, cracked olives, balsamic (gf, df)

Roasted Tilapia

braised tomato, roasted garlic (gf, df)

Crispy Fingerling Potato

harissa oil (gf, df)

Brocolini

lemon infused olive oil (gf, df)

PACIFIC NORTHWEST – FIT

Mixed Green Salad

apples, grapes, sunflower seed, apple vinaigrette (gf, df)

Grilled Romaine Salad

pickled red onion, buttermilk dressing (gf)

Grilled Salmon

tarragon marinade (gf, df)

Turkey Scaloppini

balsamic reduction, rosemary (gf, df)

Roasted Red Potato

dijon, fresh herb (gf, df)

Roasted Baby Carrots

thyme glaze (gf, df)

ITALIAN

Caesar Salad

romaine, focaccia crouton, dressing, grana padano

Chicken Marsala

cremini mushroom, marsala wine demi-glace (gf, df, fit)

Roasted Pork Loin

fennel seed, garlic herbs, juniper berry, pan jus (gf, df)

Blistered Cherry Tomato Rigatoni

fresh basil, asiago cheese

Roasted Yukon Gold Potato

oregano oil (gf, df, fit)

Garlic Roasted Cauliflower

capers, toasted breadcrumbs (df, fit)

SOUTHERN BBQ

Baby Greens

green tomato, cucumber, red onion, pimento ranch (gf, fit)

Creamy Coleslaw (gf, df)

Braised Beef Brisket

tomato jam (gf, df)

Fried Catfish Fillets

spicy remoulade (df)

Classic Macaroni & Cheese

Sweet Corn & Lima Bean Succotash

peppers (gf, df, fit)

Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.



HERITAGE PLAN DAY PACKAGE LUNCH BUFFETS

Served with Chef's Choice Assorted Mini-Desserts

MONTERREY

Caesar Salad

romaine, focaccia crouton, dressing, grana padano

Roasted Corn & Black Bean Salad

tomatillo, peppers (gf, fit)

Pork Carnitas

slow cooked style pulled pork (gf, df)

Chicken Tinga

chipotle braised chicken, onion, garlic (gf, df)

Spanish Rice (gf, df)

Refried Beans (gf, df, fit)

Pico De Gallo, Sour Cream, Shredded Cheese (fit, gf)

Tortilla Chips (fit, gf)

Corn & Flour Tortillas (fit)

MINNESOTA

Chopped Vegetable Salad

romaine, red wine vinaigrette (gf, df, fit)

Macaroni Salad

sweet onions, celery, scallion mayonnaise (df)

Roasted Turkey Breast

pan gravy (gf, df, fit)

Minnesota Wild Rice Meatloaf

beef & pork (can be requested all beef), ames farm honey, bushel boy tomato

Yukon Gold Buttermilk Mashed Potato (gf)

Peas & Carrots (gf, df, fit)

NEW YORK DELI

Chopped Salad

romaine, provolone, roasted peppers, red onion, olive, red wine vinaigrette (gf)

Salami Sandwich

capicola, smoked ham, provolone, roasted peppers, hoagie roll

Roast Turkey Sandwich

provolone, russian dressing, romaine, onion roll

Grilled Vegetable Wrap

basil cream cheese

Red Bliss Potato Salad

cornichon, dill, dijon, mayonnaise (gf, df)



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

HERITAGE PLAN DAY PACKAGE BOX LUNCH

Box Lunch Includes Chips, Fresh Fruit Salad & Cookie.
Your Choice of Up to Three Selections.

SANDWICHES

Roast Beef

havarti, watercress, horseradish crème, brioche roll

Roast Turkey

triple crème brie, cranberry relish, mixed greens, brioche roll

Italian Deli

hard salami, pepperoni, mortadella, provolone, tomato, lettuce, italian dressing, brioche roll

Grilled Chicken Breast

green goddess aioli, romaine, brioche roll

Roasted Turkey Wrap

honey crisp apple relish, provolone, chive mayonnaise, spinach, herb & garlic wrap

Smoked Ham

cheddar, herb mustard, arugula, brioche roll

Roasted Vegetable Wrap

zucchini, squash, peppers, peppadew chili pepper aioli, herb & garlic wrap (df)

SALADS

Classic Chicken Caesar Salad

grilled chicken breast, romaine lettuce, parmesan, crouton, caesar dressing

Greek Chicken Salad

roasted chicken breast, roasted peppers, olive, tomato, feta cheese, cucumber, oregano vinaigrette (gf, fit)

Spinach Salad

sliced strawberry, red onion, toasted almonds, poppyseed dressing (gf, df, made with nuts, fit)

Gluten Free Bun Available

Gluten Fee Cookie Available

Vegan Kakookie Available



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

BREAKFAST À LA CARTE

BREAKFAST PASTRY & BREAD

Assorted Pastries (made with nuts)

Assorted Scones

Breakfast Breads

Cinnamon Rolls

Caramel Rolls

FRUITS & YOGURTS

Whole Fresh Fruit (gf, df, fit)
(25-piece minimum)

Fresh Cut Fruit & Berries (gf, df, fit)

Build Your Own Yogurt Parfait
individual yogurt, fruit, house-made granola (gf)

EGGS

Fluffy Scrambled Eggs (gf, df)

Cheddar Scrambled Eggs
cream cheese, chives (gf)

Hard Boiled Eggs (gf, df)

BREAKFAST SANDWICHES

English Muffin
egg & cheese – choose sausage, ham, or bacon

Breakfast Burrito
egg, black bean, salsa, cheddar cheese – choose
sausage, ham, or bacon

MEAT

Smoked Bacon (gf, df)

Sausage Links or Patty (gf, df)

POTATO

Seasoned American Fries (gf, df)





BREAKFAST BUFFETS

Breakfast Buffets Include Freshly Brewed Caribou Coffee, Herbal Tea, & Assorted Juices.

CONTINENTAL

Assorted Pastries (made with nuts)

Fresh Cut Fruit & Berries (gf, df, fit)



ALL AMERICAN

Fluffy Scrambled Eggs (gf, df)

Breakfast Potato
fresh herbs (gf, df)

Bacon & Sausage Links
applewood smoked (gf, df)

Fresh Fruit & Berry Display (gf, df, fit)

Assorted Pastries (made with nuts)



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.



PLATED LUNCH

Plated Lunch Includes Choice of Salad or Soup, Entrée, Chef's Choice Seasonal Vegetables & Dessert.
Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

PLATED SALADS

Simple Green Salad

balsamic vinaigrette, cherry tomato, cucumber, shaved carrot (gf, df, fit)

Classic Caesar Salad

romaine, focaccia croutons, grana padano

SOUPS

Chicken Wild Rice (gf)

Vegan Chili (gf, df)

VEGETARIAN ENTRÉE

Butternut Squash Ravioli

sage brown butter, asiago cheese, kale, balsamic syrup

Roasted Vegetable Risotto

sun-dried tomato risotto, roasted cauliflower, zucchini, spinach (gf)

Eggplant Parmesan

marinara, mozzarella

PLATED DESSERTS

Vanilla Bean Cheesecake

mixed berry topping

Black & White Cake

chocolate sponge cake, vanilla buttercream (made with nuts)

Angel Food Cake

mixed berry topping

Espresso Flourless Chocolate Torte

classic dark chocolate, espresso syrup (gf, produced in facility that processes nuts)

Orange Olive Oil Cake (vegan, gf upon request)

Passionfruit Panna Cotta (vegan)

Vegan Chocolate Cake

VEGAN ENTRÉE

Mushroom Bourguignon

red wine braised wild mushroom, celery, baby carrots, fresh herb (gf, df)

Chana Masala

indian style tomato-based curry, chickpeas, basmati rice (gf, df)

Grilled Cauliflower Steak

chimichurri, quinoa pilaf (gf, df)

Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

PLATED LUNCH

Plated Lunch Includes Choice of Salad or Soup, Entrée, Chef's Choice Seasonal Vegetables & Dessert.
Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

CHICKEN ENTRÉE

Herb Grilled Chicken Breast

parmesan cream sauce, roasted red potato (gf)

Champagne Chicken

roasted chicken, champagne cream sauce,
buttermilk mashed potato (gf)

Chicken Picatta

lemon, caper, herb risotto (gf)

Chicken Marsala

mushroom, marsala wine demi-glace,
smoked gouda mashed potato (gf, fit)

FISH ENTRÉE

Sautéed Salmon

lemon cream sauce, fennel, herbed farro pilaf

Panko Crusted Walleye

sweet corn cream sauce, parsnip and carrot
rice pilaf

Pan Roasted Trout

lemon dill vinaigrette (gf, df)

BEEF ENTRÉE

Minnesota Wild Rice Meatloaf

beef & pork (can be requested all beef), ames farm honey,
bushel boy tomato

Braised Beef Brisket

tomato jam, smoked gouda mashed potato (gf)

Blackened Grilled Flank Steak

gorgonzola demi-glace, dirty rice (gf)

Balsamic Braised Short Ribs

shallot demi-glace, yukon gold mashed potato (gf)

PORK ENTRÉE

Herb Crusted Pork Loin

dijon cream, sauce, roasted red bliss potato (gf)

Roasted Pork Loin

spiced apple chutney, celeriac mashed potato (gf)





LUNCH BUFFETS

Served with Chef's Choice Assorted Mini-Desserts

Lunch Buffets Include Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

PICNIC

Mixed Green Salad

tomato, cucumber, red onion, buttermilk ranch dressing (fit)

Traditional Potato Salad (gf, df)

Grilled Hamburgers (gf, df)

Grilled Chicken Breast (gf, df, fit)

Lettuce, Tomato, Onion, Mayonnaise, Mustard, Ketchup, Pickle Spears, Buns

Cheddar, Swiss, Provolone

Grilled Vegetable Medley (gf, df, fit)

BAJA

Southwest Green Salad

jicama, radish, tomato, cilantro lime dressing (gf, df, fit)

Roasted Corn & Black Bean Salad

tomatillo, peppers (gf, df, fit)

Carnitas

slow cooked seasoned pulled pork (gf, df)

Chicken Tinga

chipotle braised chicken, onion, garlic (gf, df)

Spanish Rice

dijon, fresh herb (gf, df, fit)

Refried Beans

thyme glaze (gf, df, fit)

Pico De Gallo (gf, df, fit)

MINNESOTA IRON RANGE

Chopped Vegetable Salad

romaine, red wine vinaigrette (gf, df, fit)

Macaroni Salad

sweet onions, celery, scallion, mayonnaise (df)

Roasted Turkey Breast

pan gravy (gf, df, fit)

Minnesota Wild Rice Meatloaf

beef & pork (can be requested all beef), ames farm honey, bushel boy tomato

Yukon Gold Buttermilk Mashed Potato (gf)

Peas & Carrots (gf, df, fit)

NEW YORK DELI

Chopped Salad

romaine, provolone, roasted peppers, red onion, olive, red wine vinaigrette (gf)

Salami Sandwich

capicola, smoked ham, provolone, roasted peppers, hoagie roll

Roast Turkey Sandwich

provolone, russian dressing, romaine, onion roll

Grilled Vegetable Wrap

basil cream cheese

Red Bliss Potato Salad

cornichon, dill, dijon, mayonnaise (gf, df)

Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.



LUNCH BUFFETS

Served with Chef's Choice Assorted Mini-Desserts

Lunch Buffets Include Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

MIDWEST BBQ

Wild Rice Salad

craisins, asparagus, red onion, cherry vinaigrette (gf, df, fit)

Butter Lettuce Salad

green apples, chive, aged cheddar, cider vinaigrette (gf)

Pulled Pork

classic bbq sauce (gf, df)

“Shake & Bake” Dry Rubbed Chicken Drumsticks

(gf, df)

Smashed Creamer Potato

sea salt, rosemary, thyme (gf)

Roasted Summer Vegetable (gf, df, fit)

MEDITERRANEAN – FIT

Mediterranean Flat Breads (df)

Tabbouleh Salad

parsley, lemon (df)

Mixed Green Salad

spring onion, radish, orange vinaigrette (gf, df)

Roast Chicken

rosemary, cracked olives, balsamic (gf, df)

Roasted Tilapia

braised tomato, roasted garlic (gf, df)

Crispy Fingerling Potato

harissa oil (gf, df)

Broccolini

lemon infused olive oil (gf, df)

PACIFIC NORTHWEST – FIT

Mixed Green Salad

apples, grapes, sunflower seed, apple vinaigrette (gf, df)

Grilled Romaine Salad

pickled red onion, buttermilk dressing (gf)

Grilled Salmon

tarragon marinade (gf, df)

Turkey Scaloppini

balsamic reduction, rosemary (gf, df)

Roasted Red Potato

dijon, fresh herb (gf, df)

Roasted Baby Carrots

thyme glaze (gf, df)

THE VENETIAN

Classic Caesar Salad

romaine, focaccia croutons, grana padano

Chicken Marsala

mushroom, marsala wine demi-glace (gf, df, fit)

Roast Pork Loin

fennel seed, garlic, herbs, juniper berry, natural pan jus (gf, df)

Blistered Cherry Tomato Rigatoni

fresh basil, asiago cheese

Garlic Roasted Cauliflower

capers, toasted breadcrumbs (df, fit)

Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

BOX LUNCH

Box Lunch Includes Chips, Fresh Fruit Salad & Cookie. Served with Choice of Bottled Water or Soda.
Your Choice of Up to Three Selections.

SANDWICHES

Roast Beef

havarti, watercress, horseradish crème, brioche roll

Roast Turkey

triple crème brie, cranberry relish, mixed greens, brioche roll

Italian Deli

hard salami, pepperoni, mortadella, provolone, tomato, lettuce, Italian dressing, brioche roll

Grilled Chicken Breast

green goddess aioli, romaine, brioche roll

Roasted Turkey Wrap

honey crisp apple relish, provolone, chive mayonnaise, spinach, herb & garlic wrap

Smoked Ham

cheddar, herb mustard, arugula, brioche roll

Roasted Vegetable Wrap

zucchini, squash, peppers, peppadew chili pepper aioli, herb & garlic wrap (df)

Minimum Order of 25.

SALADS

Classic Chicken Caesar Salad

grilled chicken breast, romaine lettuce, parmesan, crouton, caesar dressing

Greek Chicken Salad

roasted chicken breast, roasted peppers, olive, tomato, feta cheese, cucumber, oregano vinaigrette (gf, fit)

Spinach Salad

sliced strawberry, red onion, toasted almonds, poppyseed dressing (gf, df, made with nuts, fit)

Gluten Free Bun Available

Gluten Fee Cookie Available

Vegan Kakookie Available



À LA CARTE BREAK SERVICES

SNACKS

Assorted Cookies

House-Made Brownies & Bars

House-Made Potato Chips

french onion dip (gf)
serves approximately 25 guests

Pita Chips & Hummus

serves approximately 25 guests

Trail Mix (gf, df)

serves approximately 25 guests

Snack Mix (df)

serves approximately 25 guests

Pretzels

serves approximately 25 guests

Energy Bites (gf, fit)

Oatmeal Cookie Sandwich

vanilla buttercream

Berry & Granola Parfaits

Raspberry or Lemon Bars



BEVERAGES

Freshly Brewed Caribou Coffee

regular & decaf

Lemonade

Iced Tea

Hot Herbal Tea

lemon & honey

Assorted Juices

Hot Apple Cider

Hot Chocolate

marshmallow toppings

Assorted Regular & Diet Soft Drinks

HORS D'OEUVRES

Priced Per Piece | Minimum of 25 Pieces Per Order

COOL

Bruschetta

tomato, basil, caper, crostini, shaved asiago

Caprese Skewer

cherry tomato, basil, fresh mozzarella (gf)

Vegetable Spring Rolls

peanut sauce (df, made with nuts)

Classic Shrimp Cocktail

cocktail sauce, lemon (gf, df)

Crab Salad Profiterole

old bay aioli, lemon, fresh herb, micro greens
market price – ask your sales manager

Chicken Caesar Crostini

romaine, asiago

Mini BLT

smoked bacon, tarragon mayo, rye crisp (df)

Antipasto Skewer

genoa salami, provolone, artichoke, ham, tomato
(df)



WARM

Tomato Basil Shooter

mini grilled cheese sandwich

Cranberry Tartlet

brie, port wine syrup

Traditional Spanakopita

spinach, feta

Smoked Mozzarella Arancini

tomato reduction

Mini Crab Cake

smoked paprika aioli, chive (df)
market price – ask your sales manager

Chorizo Stuffed Date

espelette aioli (df)

Flank Steak Skewer

cumin, chili, cilantro lime aioli (gf, df)

Chicken Satay

thai peanut sauce (gf, df, made with nuts)

Curried Green Apple Coconut Shooter

toasted naan (gf, df)

Singapore BBQ Shrimp

lemongrass, ginger (gf, df)

HORS D'OEUVRES PLATTERS

Priced Per Platter | Platter Serves Approximately 50 Guests



COLD

Fruit & Berry Platter

yogurt dip (gf, fit)

Vegetable Crudité

smoked paprika buttermilk dressing (gf, fit)

Grilled Vegetable Platter

creamy balsamic dressing (gf, df, fit)

International Cheese Platter

assorted mustards, apricot mostarda, baguettes, crackers

Charcuterie Platter

assorted italian meats & sausages, mustards, baguette, roasted peppers, olives, cornichons (df)

Hummus Trio

red pepper & preserved lemon, toasted pita & flatbreads (df, fit)

WARM

Artichoke Gratin

artichoke, boursin cheese, fresh herb, crostini

Chicken Wings

buffalo, bbq, teriyaki sauces, blue cheese, ranch, celery (gf)

Walleye Fingers

microbrew battered walleye fingers, lemon caper aioli (df)

Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

PLATED DINNER

Plated Dinner Includes Choice of Salad or Soup, Freshly Baked Dinner Rolls with Herb Butter, Entrée, Chef's Choice Seasonal Vegetables & Dessert.

Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

PLATED SALADS

Simple Green

balsamic vinaigrette, cherry tomato, cucumber, shaved carrot (gf, df, fit)

Classic Caesar

romaine, focaccia croutons, grana padano

Gem Lettuce

green apple, manchego cheese, chive, marcona almond, champagne vinaigrette (gf, made with nuts, fit)

SOUPS

Chicken Wild Rice (gf)

Vegan Chili (gf, df)

Tomato Bisque (gf)



PLATED DESSERTS

Red Velvet Bourbon Cheesecake

classic red velvet cake & cheesecake layered with bourbon syrup

Raspberry Macaroon Vanilla Mousse

raspberry almond cookie, vanilla mousse (gf, made with nuts)

Pear Ricotta Mousse Cake

roasted pears, honey, ricotta cheese

Classic Cheesecake

mixed berries

Piña Colada Cake

coconut buttercream, pineapple, rum

Chocolate Mousse Dome

raspberry sauce (produced in facility that processes nuts)

Chocolate Crunch Torte

layered cake, rice crunch (produced in facility that processes nuts)

Espresso Flourless Chocolate Torte

classic dark chocolate, espresso syrup (gf, produced in facility that processes nuts)

Orange Olive Oil Cake (vegan, gf upon request)

Passionfruit Panna Cotta (vegan)

Chocolate Cake (vegan)



PLATED DINNER

Plated Dinner Includes Choice of Salad or Soup, Freshly Baked Dinner Rolls with Herb Butter, Entrée, Chef's Choice Seasonal Vegetables & Dessert.

Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

VEGETARIAN ENTRÉE

Butternut Squash Ravioli

sage brown butter, asiago cheese, kale, balsamic syrup

Spinach Fettuccine

roasted tomato and shallot cream, shaved fennel, braised swiss chard

Roasted Vegetable Strudel

butternut squash cream, wild rice pilaf

VEGAN ENTRÉE

Mushroom Bourguignon

red wine braised wild mushroom, celery, baby carrots, fresh herb (gf, df)

Chana Masala

indian style tomato-based curry, chickpeas, basmati rice (gf, df)

Grilled Cauliflower Steak

chimichurri, quinoa pilaf (gf, df)

CHICKEN ENTRÉE

Herb Grilled Chicken Breast

parmesan cream sauce, roasted red potato (gf)

Champagne Chicken

roasted chicken, champagne cream sauce, buttermilk mashed potato (gf)

Chicken Picatta

lemon, caper, herb risotto (gf)

Chicken Marsala

mushroom, marsala wine demi-glace, smoked gouda mashed potato (gf, fit)



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.



PLATED DINNER

Plated Dinner Includes Choice of Salad or Soup, Freshly Baked Dinner Rolls with Herb Butter, Entrée, Chef's Choice Seasonal Vegetables & Dessert.
Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

BEEF ENTRÉE

Braised Beef Brisket

tomato jam, smoked gouda mashed potato (gf)

Blackened Grilled Flank Steak

gorgonzola demi-glace, dirty rice (gf)

Balsamic Braised Short Ribs

shallot demi-glace, yukon gold mashed potato (gf)

PORK ENTRÉE

Herb Crusted Pork Loin

dijon cream, sauce, roasted red bliss potato (gf)

Roasted Pork Loin

spiced apple chutney, celeriac mashed potato (gf)

FISH ENTRÉE

Sautéed Salmon

lemon cream sauce, fennel, herbed farro pilaf

Panko Crusted Walleye

sweet corn cream sauce, parsnip and carrot rice pilaf

Pan Roasted Trout

lemon dill vinaigrette (gf, df)

CHILDREN'S ENTRÉE

Grilled Cheese

potato gems, fresh fruit

Chicken Tenders

potato gems, fresh fruit

Baked Macaroni & Cheese

potato gems, fresh fruit



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.

DINNER BUFFET

Dinner Buffets Includes Freshly Baked Dinner Rolls with Herb Butter.
Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.



METROPOLITAN

Chop Salad

romaine, tomato, cucumber, blue cheese, olive, red wine vinaigrette (gf)

Wild Rice Salad

dried cranberries, carrot, celery, champagne vinaigrette (gf, df, fit)

Traditional Pot Roast

root vegetable, gravy (gf, df)

Grilled Salmon

lemon & chive cream sauce (gf)

Roasted Chicken Thighs

herb marinade, natural jus (gf, df)

Smoked Gouda Mashed Potatoes (gf)

Green Beans

roasted mushrooms (gf, df, fit)

Classic Cheesecake

mixed berry

Hazelnut Torte (made with nuts)

NORTHWOODS

Wild Rice Salad

dried cranberries, carrot, celery, champagne vinaigrette (gf, df, fit)

Wedge Salad

tomato, cucumber, blue cheese, green goddess dressing (gf)

Sautéed Walleye

herb butter (gf)

Swedish Meatballs

traditional gravy, lingonberry jam (df)

Roasted Pork Loin

spiced apple chutney (gf, df)

Parsley Buttered Noodles

Broccoli & Cauliflower Medley (gf, df, fit)

Seasonal Fruit Crisp





DINNER BUFFET

Dinner Buffets Includes Freshly Baked Dinner Rolls with Herb Butter.
Freshly Brewed Caribou Coffee, Herbal Tea & Iced Tea.

FIRESIDE

Simple Green

balsamic vinaigrette, cherry tomato, cucumber, shaved carrot (gf, df, fit)

Roasted Beet Salad

kale, sunflower seeds, lemon, goat cheese (gf, fit)

Chicken & Dumplings

roast chicken, dumplings, peas, jus lie (df)

Braised Beef Brisket

tomato jam (gf, df)

Sautéed Salmon

lemon cream sauce (gf)

Roasted Garlic Mashed Potatoes (gf)

Green Beans

roasted cherry tomato (gf, df, fit)

Classic Cheesecake

mixed berry

Nutty Caramel Torte

almond spice cake, caramel, vanilla buttercream (made with nuts)



NAPOLI

Caesar Salad

romaine, focaccia croutons, grana padano

Caprese Salad

mozzarella, tomato, basil, olive oil, balsamic (gf)

Chicken Picatta

lemon, caper (gf)

Rock Shrimp Scampi

fusilli pasta, garlic, white wine, butter, tomato, basil

Eggplant Parmesan

marinara, mozzarella

Roasted Yukon Gold Potato (gf)

asiago, herbs

Broccolini

lemon, parsley (gf, df)

Panna Cotta

fresh berries

Classic Tiramisu

lady fingers, dark chocolate, mascarpone



Prices Do Not Include 24% Service Charge & Applicable State Sales Tax.
Groups Under 30 Guests Are Subject to a \$50.00 Surcharge.



BAR & BEVERAGE SERVICE

SPIRITS	HOUSE BRANDS	PREMIUM BRANDS
Vodka	Smirnoff	Ketel One Ketel One Citroen Tito's
Gin	Tanqueray	Bombay Sapphire
Whiskey	Windsor Canadian Southern Comfort Fireball	Crown Royal Jack Daniels Jameson
Scotch	Dewar's	Johnnie Walker Black
Bourbon	Jim Beam Bourbon	Bulleit Bourbon
Brandy	Christian Brothers Brandy	Korbel
Rum	Captain Morgan Malibu Bacardi Bacardi Limon	Captain Morgan Private Stock
Tequila	Cuervo Gold Tequila	1800 Tequila
Cordials		Baileys Irish Cream Kahlua Jägermeister Chambord

	CASH BAR	HOST BAR
Wine Per Glass	\$7.00	\$6.50
Domestic Bottled Beer	\$6.00	\$5.50
House Brand Spirits	\$6.00	\$5.50
Cordials	\$8.00	\$7.50
Soft Drinks	\$3.00	\$2.50
Premium Bottled Beer	\$7.00	\$6.50
Premium Brand Spirits	\$7.00	\$6.50

Liquor Prices Are Subject to a 24% Service Charge & Applicable Minnesota State Sales Tax & Liquor Tax.

BAR & BEVERAGE SERVICE

CHAMPAGNE & TABLESIDE WINE

Tott's Champagne

Champagne Toast

Single Wine Pour

HOUSE WINE

Chardonnay

Pinot Grigio

Cabernet Sauvignon

Merlot

Moscato

DOMESTIC BOTTLED BEER

Fulton Lonely Blonde

Coors Light

Michelob Golden Light

PREMIUM BOTTLED BEER

Stella Artois

Corona

Surly Brewing Company, Furious IPA

NON-ALCOHOLIC BOTTLED BEER

Buckler

HARD DRINKABLES

Loon Juice Cider

White Claw

DOMESTIC KEG BEER

Coors

Coors Light

Michelob Golden Draft Light

Miller Genuine Draft (MGD)

Bud Light

Budweiser

Miller Lite

TIER 1 KEG BEER

Grain Belt Premium

Grain Belt Nordeast

Ask Your Sales Manager for
Premium Keg Offerings.





GUIDELINES & POLICIES

FOOD & BEVERAGE POLICY

All food and beverage will be supplied and prepared by the Heritage Center of Brooklyn Center catering department. No outside food or beverage is permitted. All prices are subject to change without written notification. Due to fluctuation in the markets, prices will be guaranteed 30 days prior to the event. Any unconsumed food and beverage are not allowed to be taken off-site.

Final menu selections should be submitted a minimum of two (2) weeks prior to the function to ensure availability of the desired menu items. Final guarantees must be received five (5) business days prior to your function. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your Sales Manager. Without prior credit approval, the balance for your event is to be paid 72 hours prior to the event. Any additional changes or any damages that may occur during your event will be charged to the credit card number provided or will be billed to you after the event.

BAR GUIDELINES

The following will apply:

1. \$800 in sales must be guaranteed at each bar.
2. A bartender fee of \$175 will apply for each bar that does not meet the \$800 guaranteed sales.
3. Food & Beverage management will determine number and placement of bars, based upon final guarantee.

AMENDMENTS TO PROGRAM

If a change from the original room set is requested on the day of the function, a labor charge will be added to the invoice.

Function rooms are assigned based on the anticipated number of guests. The facility reserves the right to adjust room assignments based on your final guarantee. In the event of a substantial fluctuation in the number of attendees, the facility also reserves the right to charge additional set up room rental fees.

CASH CONCESSION GUIDELINES

If you would like our concession stand to be open during your event, the following guidelines will apply:

1. \$800 in sales must be guaranteed for a 3-hour minimum.
2. \$1,300 in sales must be guaranteed for a 5-hour minimum.
3. \$2,100 in sales must be guaranteed for an 8-hour minimum.
4. If the minimum in sales is not met, the difference will be charged as food and beverage, with applicable sales tax.
5. Items available for sale to be determined by our chef.
6. Food & beverage management will determine the prices of items for sale.

SPECIFIC RESPONSIBILITIES OF THE CUSTOMER

Guests will be admitted to the banquet room and expected to depart at the times stated on the sales contract.



GUIDELINES & POLICIES

SECURITY RESPONSIBILITIES

Heritage Center of Brooklyn Center assumes no responsibility for the damage or loss of any merchandise or articles brought into the facility.

Also, Heritage Center of Brooklyn Center will arrange for, and bill to you, security services when alcohol is served and/or as stated in the sales contract.

SPECIAL SERVICES

Your Sales Manager would be pleased to offer referrals to assist you in contracting entertainment and décor for your event. You are welcome to make your own arrangements. Please discuss these arrangements with your Sales Manager. Please note that no open flames, crepe paper or glitter are allowed. Signs and banners are welcome but must be affixed with tape provided by the Heritage Center of Brooklyn Center. Parking is free, ample and accessible at Heritage Center of Brooklyn Center. Please see a map for the locations of the parking lots. The Heritage Center of Brooklyn Center will arrange for the rental of audio-visual equipment to suit your needs.

SMOKING POLICY

To assure the comfort of our guests, the Heritage Center of Brooklyn Center maintains a totally smoke free interior environment.

ALCOHOL POLICY

As the host, you are accountable for the behavior of your guests. Please help us by encouraging responsible drinking behavior. In accordance with Minnesota State Law, liquor cannot be sold or consumed by any person under the legal drinking age. Identification will be requested. The Heritage Center of Brooklyn Center reserves the right to refuse service to individuals who appear to be intoxicated. No liquor will be served after 11:45pm. All beverages are to be purchased at the facility.

SHIPPING & DELIVERY

All deliveries should be pre-arranged with your Sales Manager. All materials must be labeled with your name, the event name and event date. Deliveries are not accepted or stored more than 48 hours to your event. All articles and equipment are to be removed at the time of departure. The Heritage Center of Brooklyn Center is not responsible for lost, stolen or damaged articles.