



Catering Menu

Let us help you plan your next event!
Call 651-695-5000

***Sunrise Over Snelling...
It's A Beautiful Morning***
(Priced per person)

Continental Breakfast \$8
Assortment of Muffins, Danish, and Pastries
Fresh Fruit and Yogurt
Granola
Orange, Apple, or Cranberry Juice
Coffee, Tea, Milk

Additional Selections: \$1.50/each
Old Fashioned Oatmeal with Raisins
French Toast
Scrambled Eggs
Bacon and Sausage Links
American Fries (Breakfast Potatoes)

Bakery Items \$12/dozen
Bagels
Muffins
Croissants
Scones

Beverages
Coffee/Tea \$1/person
Juice \$1.50/person
Apple, Orange, or Cranberry

Whole Fruit \$.90/each
Fresh Braeburn Apples, Granny Smith
Apples, Bananas, Pears, Ruby Grapefruit,
Oranges

***Power Lunch On Ford
Retreat/Meetings/etc.***
(Priced per person)

Executive Box Lunch \$9
Includes: Sandwich, Bag of Chips, Bottled
Spring Water, Dill Pickle Spear, Fresh Fruit,
and Cookie

Sandwich choice*: Roast Beef, Ham,
Turkey, Tuna Salad, Egg Salad, Vegetarian

Bread choice: White, Wheat, or Multi-grain
(Gluten free available by request)

Gourmet Wrap option: \$2 more
**Substitute a Gourmet Wrap in the Executive Box Lunch*

Turkey
Bacon, Avocado, Provolone, Spinach

Pulled Pork
Cilantro, Slaw, Mango

Roast Beef
Napa Cabbage, Garlic Horseradish Cream,
Local Tomato

Chicken
Artichoke, Spinach, Kalamata Olive, Feta,
Red Wine Vinaigrette

Veggie
Hummus, Roasted Red Bell Pepper,
Cucumber, Tomato, Alfalfa, Carrot

Vegetarian, vegan, and gluten free options available upon request.

Carondelet Platters

(Priced per person)

Fresh Veggie	\$3
Served with Creamy Ranch Dressing	
Chef Cut Fruit	\$3
Served with Yogurt Dip	
Smoked Salmon	\$7
Served with Gourmet Crackers and Fresh Fruit	
Cheese Platter	\$7
Imported and Domestic Cheeses, Served with Crackers and Natural Lavender Honey	
Pineapple Pecan Cheese Ball	\$4
Served with Crackers and Fresh Fruit Garnish	
Tortilla Pinwheels	\$4
Turkey, Bacon, Tomato and Ham & Cheese, Served with Fruit Garnish	
Spinach Dip	\$4
Served in a Sourdough Bread Boule with Fresh Vegetables	
Taco Dip	\$4
Layers of Seasoned Beef, Shredded Cheese, Tomatoes, Onions, Lettuce, Black Olives, and Salsa, Served with Tortilla Chips	
Cocktail Shrimp	\$12/dozen
Large Tail On Tiger Prawns, Served with Cocktail Sauce and Fresh Lemons	
Meatballs	\$7/dozen
BBQ or Swedish	
Wings	\$10/dozen
Buffalo, Teriyaki, BBQ, Sweet Sour, or Plain, Served with Bleu Cheese, Ranch, and Fresh Celery	

Lunch In The Village Platters

(Priced per person, includes condiments)

Hillcrest	\$10
Includes: Ham, Turkey, Salami, Egg Salad, Tuna Salad, Cheese, Tomato, Leaf Lettuce, Onion, Bread & Butter Pickles, Assorted Sliced Rolls, Cole Slaw, and Cookies	
Ford and Cleveland Combos	\$12
Includes: Soup, Sandwich, and Assorted Dessert Bars	
Soup choice (Choose 2):	
Northern Minnesota Wild Rice	
White Chicken Chili	
Beef Barley Vegetable	
Tomato Basil	
Chicken Noodle	
Sandwich choice:	
Roast Beef	
Lettuce, Tomato, Sharp Cheddar on Ciabatta Bread	
Turkey	
Lettuce, Tomato, Swiss on Croissant	
Vegetable Wrap	
Fresh Veggies on Garlic Herb Tortilla	

Dessert Platters

7 Layer Bars	\$12/dozen
Assorted Cookies	\$6/dozen
Mini Cheese Cakes	\$20/dozen
Assorted Brownies	\$16/dozen

Table Service*

(Priced per person, Includes choice of soup or salad, bread service, and dessert)

#1 The Randolph \$14
Half Cornish Game Hen, Orange Sauce, Orzo Pasta, Seared Green Beans

#2 The Summit \$12
Pot Roast, Mashed Potatoes with Beef, Gravy, Glazed Carrots

#3 The Mississippi River Rd \$14
Grilled Rainbow Trout Almandine, Truffled Asparagus, Wild Rice Pilaf

#4 The Montreal \$18
Hand Cut New York Strip—Char-grilled, Red Wine Shallot Hotel Butter, Braised Portabella, Signature Mashed Red Potatoes, Seared Fresh Green Beans

Soup choice:

French Onion Au Gratin Tomato Basil
Wild Rice Chicken Noodle

Salad choice:

Spring Greens with Mango Vinaigrette
House Salad with Choice of Dressing
Caesar
Spinach Salad with Balsamic Dressing

Dessert choice:

Raspberry Cheese Cake
Apple Pie (Sharp Cheddar Optional)
Lemon Cream Shortcake

*COMMITMENT TO SERVICE EXCELLENCE

Table service includes 1 server for up to 12 people
Extra server(s) \$30/hour



Grand Buffets

(Priced per person)

Mt. Curve Buffet \$14
Broiled Chicken Breast
Poached Atlantic Salmon
Mixed Greens, Local Vegetables, Mango Vinaigrette
French Rolls
Wild Rice Pilaf
Seared Vegetables, Truffle Oil
Apple Pie

Edgcombe Buffet \$18
Slow Roasted Choice Rib Roast
Chef Carved, Horseradish Cream, Au Jus
Seared Duck Breast
Triple Sec Orange Reduction
Mixed Greens
French Rolls
Braised Root Vegetables
Rutabaga, Parsnip, Carrot, Turnip
Garlic Mashed Baby Red Potatoes
Fresh Green Beans, Roasted Almonds, Sea Salt
New York Cheese Cake, Fresh Raspberry, Mint

Beverages

Coffee/Tea
Serves 25 \$10
Serves 50 \$20
Bottled Juices \$1.25/each
Apple, Orange, or Cranberry
Bottled Spring Water \$1/each
Soda \$0.75/can

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651-695-5000

www.carondeletvillage.org

Equal housing opportunity. All faiths welcome. ♿
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