



CATERING | BREAKFAST

BREAKFAST

priced per guest

ORGANIC GRANOLA, YOGURT & BERRIES vg	12
Kalona yogurt, oats, hemp seeds, almonds, seeds, walnuts, fresh berries	
BUILD YOUR OWN PARFAIT vg	48
Kalona yogurt, house granola, fresh berries & assorted toppings	
BAKED CINNAMON FRENCH TOAST vg	17
house brioche, blueberries, whipped cream, Wisconsin maple syrup	
SIGNATURE QUICHE vg	15
goat cheese, roasted tomatoes, leeks, spinach; greens or hash browns whole	
QUICHE LORRAINE gf	50
nitrate-free bacon, scallions, gruyere, hash brown crust whole	
CAJUN HASH BROWNS vg gf	17
cheddar, garlic, spicy onions/peppers/tomatoes, scallions (+\$5 protein)	
BREAKFAST BURRITO vg	60
scrambled eggs, black bean chili, hash browns, cheddar, chipotle sour cream (+\$5 protein)	
BREAKFAST QUESADILLA vg	16
eggs, black beans, cheddar, spinach, guacamole, salsa, sprouted tortilla	
EGG & BACON CROISSANT	16
Swiss, guacamole, bacon, spinach, roasted tomatoes	
CLASSIC EGG BREAKFAST	15
two eggs, bacon, sourdough toast; greens or hash browns	
ORGANIC EGGS BENEDICT	18
poached eggs, pit ham, hollandaise, English muffin	
SALMON EGGS BENEDICT gf	20
poached eggs, salmon, spinach, hollandaise	
MARTIN'S HUEVOS RANCHEROS	18
poached eggs, braised pork salsa verde, black beans, cheddar	
OPEN FACE EGG SANDWICH	15
over easy egg, basil aioli, bacon, heirloom tomato, arugula, sourdough	
WILD MUSHROOM OMELETTE vg gf	18
cremini, shiitake, lion's mane, gouda, gruyere, herbs	

BREAKFAST — FAMILY-STYLE TRAYS

Medium Serves 14 | Large Serves 20

BAKED CINNAMON FRENCH TOAST	94
medium tray	
large tray	128
CAJUN HASH BROWNS	94
medium tray	
large tray	120
BREAKFAST BURRITO	94
medium tray	
large tray	120
BREAKFAST QUESADILLA	94
medium tray	
large tray	120

EGG & BACON CROISSANT

medium tray	94
large tray	120

CLASSIC EGG BREAKFAST

medium tray	94
large tray	114

ORGANIC EGGS BENEDICT

medium tray	100
large tray	136

SALMON EGGS BENEDICT

medium tray	110
large tray	150

MARTIN'S HUEVOS RANCHEROS

medium tray	114
large tray	150

PLANT BREAKFAST

priced per guest

CLASSIC VEGAN BREAKFAST v	15
tofu scramble, vegan sausage, seeded sourdough toast; greens or hash browns	
VEGAN BREAKFAST BURRITO v	15
tofu scramble, hash browns, cheddar cheese, vegan sausage, black bean chili, guacamole	

PASTRIES

priced per each

BUTTER CROISSANT	4
PAIN AU CHOCOLATE	5.5
PAIN AUX AMANDES	6
HAM & GRUYERE CROISSANT	6
MAPLE PECAN SCONE	4.5
WHITE CHOCOLATE CRANBERRY SCONE	4.5
GINGER/ORANGE/CHOCOLATE SCONE gf	4.5
ICED BLUEBERRY & LEMON SCONE v	4.5
CHOCOLATE BANANA SCONE v	4.5
LEMON BLUEBERRY MUFFIN v gf	5
BREAKFAST BASKET	60
scones, muffins, croissants; gf/vegan subs available	

BEVERAGES

PEOPLES ORGANIC COFFEE JOE-TO-GO	35
regular or decaf · Serves 8	
ORGANIC HOT RISHI TEA	32
black, green & herbal loose leaf · Serves 8	
ORGANIC ORANGE OR GRAPEFRUIT JUICE	48
8oz cups · Serves 8	
SAN PELLEGRINO SPARKLING WATER	6
750ml bottle	
OLIPOP SPARKLING TONIC	5
12oz cans, assorted	
WATERLOO SPARKLING WATER	3
12oz cans, assorted	



CATERING | LUNCH

HEARTY SOUPS

cup 7 / bowl 10 / quart 24 / gallon 86

TOMATO BASIL vg | gf

cup 7 / bowl 10 / quart 24 / gallon 86; w/ sourdough

CHICKEN WILD RICE gf

hormone-free chicken, MN wild rice, carrots, cream

MARTIN'S VERDE CHICKEN POZOLE gf

Mexican broth, pulled chicken, tomatillos, hominy

VEGAN BLACK BEAN CHILI v | gf

black beans, ancho & chipotle, corn, bell peppers

SANDWICHES & WRAPS

priced per guest

WILD ACRES TURKEY & BACON CROISSANT

turkey, bacon, gruyere, roasted tomatoes, garlic-chive aioli

TUNA SALAD CROISSANT

tuna salad, spinach, roasted tomatoes, garlic-chive aioli

CURRIED CHICKEN SALAD

curried chicken salad, spinach, roasted tomatoes, garlic-chive aioli

CHICKEN CAESAR WRAP

grilled chicken, romaine, roasted tomatoes, caesar, Parmigiano

CALIFORNIA WRAP

turkey, guacamole, roasted tomatoes, romaine, chipotle sour cream

MEDITERRANEAN WRAP vg

hummus, romaine, carrots, tabbouleh, roasted red pepper, olives, feta

MEDITERRANEAN WRAP (PLANT) v

hummus, romaine, carrots, tabbouleh, red pepper, olives, vegan parm, cashew dressing

SUB GLUTEN-FREE BREAD OR WRAP

ORGANIC GREENS — SALADS

ind / med 8-14 / lg 14-20

PETITE SIRLOIN STEAK SALAD gf

sirloin, sweet potatoes, red onion, arugula, goat cheese, mustard vinaigrette

individual

21

medium

100

large

150

SALMON NICOISE gf

salmon, fingerlings, romaine, greens, haricots verts, egg, green goddess

individual

21

medium

94

large

130

BLACKBERRY & GOAT CHEESE vg | gf

beets, goat cheese, spinach, blackberries, beet fritto, pistachio

individual

18

medium

94

large

130

APPLE & CHEDDAR vg | gf

apples, Tillamook cheddar, romaine, radicchio, pecans, maple Dijon

individual

18

medium

94

large

130

CLASSIC CAESAR SALAD vg

romaine, croutons, Parmigiano-Reggiano, caesar

individual

17

medium

88

large

120

FRENCH MEADOW SALAD v | gf

mixed greens, sunflower seeds, beets, tomato, carrots, white balsamic

individual

14

medium

88

large

120

ORGANIC GREENS — PLANT

ind / med 8-14 / lg 14-20

ZEN v | gf

brown rice, radish, kale, hummus, cucumber, tomatoes, harissa, guacamole, olives

individual

17

medium

94

large

138

SPA v | gf

spring greens, tofu, carrot, beet, red pepper, cucumber, edamame, sesame vinaigrette

individual

15

medium

94

large

130

ORGANIC VEGAN CAESAR v | gf

kale, pickled onion, chickpea croutons, Brussels, plant parmesan, cashew dressing

individual

17

medium

84

large

130

KUSHI BOWL v | gf

sweet potato mash, kale, black beans, red peppers, beets, guacamole, tahini turmeric

individual

17

medium

84

large

130

ADD PROTEIN TO ANY SALAD

GRASS-FED PETITE SIRLOIN gf

8

GRILLED SUSTAINABLE SALMON gf

7

CRISPY FRIED CHICKEN

7

GRILLED HORMONE-FREE CHICKEN BREAST gf

6

CORNMEAL CRUSTED ORGANIC TOFU v | gf

5

MAKE IT A BOXED LUNCH (APPLE OR COOKIE)

3.5

add to any sandwich, wrap, or salad



CATERING | ALL DAY

APPETIZERS

SHROOMY CALAMARI v gf	120
oyster mushrooms, cashew chipotle creme · <i>Serves 14-20</i>	
TURKEY MEATBALLS	120
3 dozen · ground turkey, sesame BBQ · <i>Serves 14-20</i>	
EARTH WINGS v gf	100
3 dozen · cauliflower, sesame BBQ, soy-cilantro dip · <i>Serves 14-20</i>	
CHICKEN WINGS gf	120
3 dozen · Caribbean dry rub or house BBQ, blue cheese & celery · <i>Serves 12-14</i>	
BLACK BEAN & CHICKEN QUESADILLAS	84
chicken, black beans, spinach, goat cheese, salsa, guacamole, chipotle sour cream · <i>Serves Up To 12</i>	
TORTILLA CHIPS gf v	42
corn chips, salsa, guacamole · <i>Serves 6-12</i>	

TRAYS & PLATTERS

FRESH FRUIT TRAY vg gf	
seasonal fruits and berries	
medium serves 12-16	88
large serves 20-24	100
ARTISAN CHEESE TRAY gf v	
cheddar, brie, goat & gruyere, crackers, olives, pepperoncini	
medium serves 12-16	124
large serves 16-24	180
ORGANIC HUMMUS & VEGGIE PLATTER gf v	
hummus, seasonal fresh vegetables	
medium serves 12-16	74
large serves 20-24	124
SMALL WRAP TRAY (12 HALVES)	98
up to 3: California, chicken Caesar, Med, vegan Med · <i>Serves 6-12</i>	

LARGE WRAP TRAY (18 HALVES)	126
up to 3 selections · <i>Serves 9-18</i>	
SMALL CROISSANT SANDWICH TRAY (12 HALVES)	98
up to 3: turkey & bacon, curried chicken, tuna · <i>Serves 6-12</i>	
LARGE CROISSANT SANDWICH TRAY (18 HALVES)	126
up to 3 selections · <i>Serves 9-18</i>	
SUB GLUTEN-FREE BREAD OR WRAP	3

BEVERAGES

PEOPLES ORGANIC COFFEE JOE-TO-GO	35
regular or decaf · <i>Serves 8</i>	
ORGANIC HOT RISHI TEA	32
black, green & herbal loose leaf · <i>Serves 8</i>	
ORGANIC RISHI ICED TEA	48
· <i>Serves 8</i>	
ORGANIC LEMONADE	48
· <i>Serves 8</i>	
SAN PELLEGRINO SPARKLING WATER	6
750ml bottle	
SPARKLING BOTANICALS	5
grapefruit quince / dandelion ginger / green tea tonic / maqui elderberry	
OLIPOP	5
12oz cans	
WATERLOO SPARKLING WATER	3
12oz cans	
SODA POP	3
coke / diet coke / sprite	
FM STATE FAIR STILL BOTTLED WATER	4
20oz bottle	



CATERING | STARTERS

HORS D'OEUVRES

priced per piece, min 1 dozen

BEEF SKEWERS **gf**

grass-fed marinated beef, chimichurri

CHARCUTERIE BOARD

cured meats, pickled vegetables, mustards, sourdough

SMOKED SAUSAGE & HOUSE PICKLE SKEWERS

SALMON CANAPES

salmon rosette, lemon dill cream cheese, pickled red onion, sourdough

TURKEY MEATBALLS

ground turkey, sesame BBQ

MINI RACHEL TARTINES

turkey, Swiss, firecracker slaw, sauerkraut, tomato-caper aioli

CHEESE BOARD WITH CRACKERS **vg**

local cheeses, chutney, seasonal fruit, vegan crackers

HORS D'OEUVRES — PLANT

priced per piece

SEASONAL FRUIT SKEWERS **v | gf**

seasonal fruits & berries

ORGANIC HUMMUS WITH CRUDITE **v**

hummus, Brussels, raw vegetables, olives, pickles, crackers

6.5

MINI BURGERS & SANDWICHES

priced per piece

GRASS-FED BEEF BURGER

cheddar, lettuce, tomatoes, onion, pickles, aioli, brioche

8

WILD ACRES TURKEY BURGER

cheddar, bacon, tomatoes, guacamole, brioche

8

TUNA MELTS

tuna salad, Swiss, roasted tomatoes, aioli, sourdough

5

CALIFORNIA ROULADES

turkey, guacamole, roasted tomatoes, romaine, chipotle sour cream

4.5

INCREDIBLE CHEESE TOASTS **vg**

cheddar, jalapeno chive aioli, pickled red onion, sourdough

4

MINI BURGERS & SANDWICHES — PLANT

priced per piece

COWBOY BURGER **v**

veggie burger, lettuce, cheddar, onion ring, pickles, sesame BBQ, vegan bun

7

TEMPEH MELT TARTINES **v**

tempeh, sauerkraut, firecracker slaw, secret sauce, vegan cheese, sourdough

4.5



CATERING | DINNER

HEARTY SOUPS

choose w/ menu; served with sourdough

TOMATO BASIL v | gf

fresh basil, tomatoes, cream

CHICKEN WILD RICE gf

chicken, wild rice, carrots, cream

MARTIN'S VERDE CHICKEN POZOLE gf

Mexican broth, pulled chicken, tomatillos, hominy

VEGAN BLACK BEAN CHILI v | gf

black beans, ancho & chipotle, corn, bell peppers

ORGANIC GREENS

choose w/ menu; served with sourdough

FRENCH MEADOW SALAD v | gf

mixed greens, sunflower seeds, beets, tomato, carrots, white balsamic

CLASSIC CAESAR SALAD gf

caesar dressing

ORGANIC VEGAN CAESAR v | gf

kale, pickled onion, Brussels, chickpea croutons, plant parm, cashew dressing

ENTREES — INDIVIDUAL

plated, per guest

BRAISED BEEF gf

grass-fed beef, garlic mashed potatoes, broccolini, horseradish creme

SPRING SALMON gf

salmon, turmeric jasmine rice, fennel, asparagus, lemon caper beurre blanc

RED LAKE WALLEYE gf

walleye, garlic mashed potatoes, broccolini, basil pesto

MOROCCAN CHICKEN & RICE gf | df

chicken breast, forbidden black rice, olive & lemon melange, artichoke, parsley aioli

WILD MUSHROOM PASTA vg | gf

angel hair, shiitake/oyster/cremini, beurre rouge, Parmesan, parsley

BOLOGNESE & MEATBALLS v | gf

penne, red sauce, basil, fennel, onion, garlic, carrots

SIGNATURE MAC & CHEESE vg | gf

gf penne, cheddar, gouda, tempeh bacon, peas, spring greens

ORGANIC HEALING PLATE v | gf

tempeh, brown rice coconut red beans, kale, sweet potato mash, firecracker slaw

GREEN COCONUT CURRY v | gf

green curry, vegetable melange, brown rice (+protein add-ons)

ENTREES — FAMILY-STYLE TRAYS

Medium Serves 14 | Large Serves 20

BRAISED BEEF gf

medium tray

300

large tray

400

SPRING SALMON gf

medium tray

200

large tray

330

RED LAKE WALLEYE gf

medium tray

200

large tray

330

MOROCCAN CHICKEN & RICE gf | df

medium tray

138

large tray

215

WILD MUSHROOM PASTA vg | gf

medium tray

124

large tray

192

BOLOGNESE & MEATBALLS v | gf

medium tray

124

large tray

192

SIGNATURE MAC & CHEESE vg | gf

medium tray

118

large tray

182

ORGANIC HEALING PLATE v | gf

medium tray

118

large tray

200

GREEN COCONUT CURRY v | gf

medium tray

118

large tray

200



CATERING | DESSERTS

DESSERT TRAYS

BAR BITES (16 PIECES)

assortment of 16 bite-sized bars

COOKIES (ONE DOZEN)

assorted, baked from scratch

RUSTIC TARTS (SEVEN 4-INCH)

seven signature tarts

GLUTEN-FREE SWEETS gf

cupcakes (3), cookies (3), macaroons (3), bar bites (16)

VEGAN DESSERTS v

cupcakes (6), vegan cookies (3), bar bites (16)

CAKES

slice / whole

ROSE CAKE v | gf

chocolate cake, vanilla rose frosting

slice

whole 6"

TOASTED COCONUT CAKE gf

almond cake, white chocolate custard, coconut

slice

whole 6"

TRIPLE CHOCOLATE MOUSSE gf

white & bittersweet mousse over flourless cake

slice

whole 9"

28

42

58

48

52

VEGAN TURTLE v

chocolate cake, pecans, vegan caramel

slice

whole 9"

7.5

70

VANILLA BERRY CREAM gf

almond cake, chocolate buttercream, ganache, berries

slice

whole 6"

7.5

60

TRADITIONAL CARROT CAKE

spiced cake, cream cheese frosting

slice

whole 6"

7.5

60

BARs

per piece

LAYERED PEANUT BUTTER BROWNIE

5.5

LEMON CUSTARD BAR gf

4.5

FLOURLESS BROWNIE gf

4.5

CARAMEL CRUNCH BROWNIE gf

4.5

CHOCOLATE RICE CRISPY BAR v | gf

5.5

HEMP BROWNIE

5.5

SIGNATURE DESSERTS

per piece

BERRY CREAM TART v | gf

chocolate almond crust, blueberry & raspberry cream, fresh berries

7

LINGONBERRY ALMOND TORTE gf

almond cake, chocolate ganache, lingonberry drizzle

7

SEASONAL CRISP v

8

7.5

60

7.5

60

7.5

70