



CATERING | BREAKFAST

BREAKFAST

priced per guest

ORGANIC GRANOLA, YOGURT & BERRIES **vg** 12
Kalona yogurt, oats, hemp seeds, almonds, seeds, walnuts, fresh berries

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 50

QUICHE LORRAINE **gf** 17
nitrate-free bacon, scallions, gruyere, hash brown crust whole 60

CAJUN HASH BROWNS **vg | gf** 16
cheddar, garlic, spicy onions/peppers/tomatoes, scallions (+\$5 protein)

BREAKFAST BURRITO **vg** 16
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

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

CHICKEN WILD RICE **gf** 7
hormone-free chicken, MN wild rice, carrots, cream

MARTIN'S VERDE CHICKEN POZOLE **gf** 7
Mexican broth, pulled chicken, tomatillos, hominy

VEGAN BLACK BEAN CHILI **v | gf** 7
black beans, ancho & chipotle, corn, bell peppers

SANDWICHES & WRAPS

priced per guest

WILD ACRES TURKEY & BACON CROISSANT 18
turkey, bacon, gruyere, roasted tomatoes, garlic-chive aioli

TUNA SALAD CROISSANT 18
tuna salad, spinach, roasted tomatoes, garlic-chive aioli

CURRIED CHICKEN SALAD 18
curried chicken salad, spinach, roasted tomatoes, garlic-chive aioli

CHICKEN CAESAR WRAP 18
grilled chicken, romaine, roasted tomatoes, caesar, Parmigiano

CALIFORNIA WRAP 18
turkey, guacamole, roasted tomatoes, romaine, chipotle sour cream

MEDITERRANEAN WRAP **vg** 16
hummus, romaine, carrots, tabbouleh, roasted red pepper, olives, feta

MEDITERRANEAN WRAP (PLANT) **v** 16
hummus, romaine, carrots, tabbouleh, red pepper, olives, vegan parm, cashew dressing

SUB GLUTEN-FREE BREAD OR WRAP 3

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 · *Serves 14-20*

TURKEY MEATBALLS 120
3 dozen · ground turkey, sesame BBQ · *Serves 14-20*

EARTH WINGS v | gf 100
3 dozen · cauliflower, sesame BBQ, soy-cilantro dip · *Serves 14-20*

CHICKEN WINGS gf 120
3 dozen · Caribbean dry rub or house BBQ, blue cheese & celery · *Serves 12-14*

BLACK BEAN & CHICKEN QUESADILLAS 84
chicken, black beans, spinach, goat cheese, salsa, guacamole, chipotle sour cream · *Serves Up To 12*

TORTILLA CHIPS gf | v 42
corn chips, salsa, guacamole · *Serves 6-12*

TRAYS & PLATTERS

FRESH FRUIT TRAY vg | gf
seasonal fruits and berries
medium serves 12-16
large serves 20-24

ARTISAN CHEESE TRAY gf | v
cheddar, brie, goat & gruyere, crackers, olives, pepperoncini
medium serves 12-16
large serves 16-24

ORGANIC HUMMUS & VEGGIE PLATTER gf | v
hummus, seasonal fresh vegetables
medium serves 12-16
large serves 20-24

SMALL WRAP TRAY (12 HALVES) 98
up to 3: California, chicken Caesar, Med, vegan Med · *Serves 6-12*

LARGE WRAP TRAY (18 HALVES) 126
up to 3 selections · *Serves 9-18*

SMALL CROISSANT SANDWICH TRAY (12 HALVES) 98
up to 3: turkey & bacon, curried chicken, tuna · *Serves 6-12*

LARGE CROISSANT SANDWICH TRAY (18 HALVES) 126
up to 3 selections · *Serves 9-18*

SUB GLUTEN-FREE BREAD OR WRAP 3

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 RISHI ICED TEA 48
· *Serves 8*

ORGANIC LEMONADE 48
· *Serves 8*

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

MINI BURGERS & SANDWICHES

priced per piece

GRASS-FED BEEF BURGER

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

WILD ACRES TURKEY BURGER

cheddar, bacon, tomatoes, guacamole, brioche

TUNA MELTS

tuna salad, Swiss, roasted tomatoes, aioli, sourdough

CALIFORNIA ROULADES

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

INCREDIBLE CHEESE TOASTS **vg**

cheddar, jalapeno chive aioli, pickled red onion, sourdough

MINI BURGERS & SANDWICHES — PLANT

priced per piece

COWBOY BURGER **v**

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

TEMPEH MELT TARTINES **v**

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



CATERING | DINNER

HEARTY SOUPS

choose w/ menu; served with sourdough

TOMATO BASIL vg | 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"

VANILLA BERRY CREAM gf

almond cake, chocolate buttercream, ganache, berries

slice

whole 6"

TRADITIONAL CARROT CAKE

spiced cake, cream cheese frosting

slice

whole 6"

7.5

70

7.5

60

7.5

60

BARS

per piece

LAYERED PEANUT BUTTER BROWNIE

LEMON CUSTARD BAR gf

FLOURLESS BROWNIE gf

CARAMEL CRUNCH BROWNIE gf

CHOCOLATE RICE CRISPY BAR v | gf

HEMP BROWNIE

5.5

4.5

4.5

4.5

5.5

5.5

SIGNATURE DESSERTS

per piece

BERRY CREAM TART v | gf

chocolate almond crust, blueberry & raspberry cream, fresh berries

LINGONBERRY ALMOND TORTE gf

almond cake, chocolate ganache, lingonberry drizzle

SEASONAL CRISP v

7

7

8

7.5

60

7.5

60

7.5

70