



## **Private Dining Pricing**

### **Tuesday - Friday (9am-11am)**

Room charge: \$100 per hour, No Food & Beverage Minimum

### **Tuesday - Friday (11am-2pm)**

Room charge: \$300; Food & Beverage \$500 Minimum

### **Saturday - Sunday (9am-2pm)**

Room charge: \$500; Food & Beverage \$1,000 Minimum

### **Tuesday - Saturday (2-4pm)**

Room charge: \$100 per hour; No Food & Beverage Minimum

### **Tuesday - Thursday (4-8pm)**

Room charge: \$400; Food & Beverage \$1,000 Minimum

### **Friday & Saturday (4-8pm)**

Room charge: \$500; Food & Beverage \$1,500 Minimum

\*20% service charge added to all private dining checks. Pursuant to Minnesota Statute Section 177.23 subdivision 9, this service charge is not a gratuity for employees.



**Light Breakfast | priced per item | Up to 30 People**

Bottomless Churchill St. House Blend Drip Coffee (\$60)

Bottomless Orange, Grapefruit, or Cranberry Juice (\$27 each)

Assortment of Pastries (priced individually)

Small Yogurt, Granola & Berries (\$7 each)

Small Berry, Granola & Berries (\$7 each)

**Breakfast with Coffee & Juice | \$28 per person\*\* | Up to 16 People**

Fried Egg Sandwich – bacon, fried egg, arugula, aioli, grilled sourdough

Breakfast Burrito – egg, chorizo, onion, bell pepper, chipotle, crispy potato, Monterey jack, tomatillo salsa, chipotle sour cream

Yogurt & Granola – house granola, fresh berries

Berry Smoothie Bowl – house granola, fresh berries

Classic Breakfast – scrambled eggs, bacon, hash brown, toast

Served with Fresh Fruit Bowl, Bottomless carafes of Churchill St. House Blend Drip Coffee, and an assortment of Orange, Grapefruit & Cranberry Juice

\*\*Individually plated, pre-selections required one week prior to event

**Brunch Family Style or Buffet**

**Brunch available 9-2 | \$35 per person | Up to 24 people**

Scrambled Eggs, Sausage & Bacon, Hash Browns, Fruit Salad or Yogurt & Granola, Walleye Toast, Grain Bowl or Churchill St. Salad, Patisserie 46 Pecan Pull Apart Bread

Bottomless carafes of Churchill St. House Blend Drip Coffee Orange, Grapefruit, Cranberry Juice

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**Lunch with NA Beverages\*\* | \$28 per person | Up to 30 people**

**Sandwiches:** Chicken Salad, Veggie, Burger, Ham & Cheese

**Sides:** Fries, Seasonal Soup, Churchill St. Salad

**Dessert:** Churchill St Cookie

NA Refreshments include: Iced Tea, Lemonade, Coffee, Still & Sparkling Water

\*\*Individually plated, pre-selections required one week prior to event

Each guest chooses 1 option from each category.

**Private Event Appetizers**

Approximately 60 'pieces' /order

Quantity Suggestions:

Light Apps= 4-6 pieces/person

Heavy Apps = 8-10 pieces/person

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House Pickle Plate | Selection of house made pickled vegetables(gf,v) - \$96

Marinated Olives | House marinated olives, garlic, lemon, herbs (gf,v) - \$108

Smoked Walleye Toast | House smoked walleye, tomato, onion, caper - \$195

Roasted Tomato Hummus | crudité, house crackers - \$150

Seasonal Vegetable | Chef selection of seasonal vegetables - \$120

Warm Focaccia | Crushed tomatoes, roasted garlic, olive oil - \$80

Meat & Cheese Platter | A selection of meats and specialty cheeses, pickles, preserves, mustards - \$285

Winter Kale Salad - Baby kale, pomegranate vinaigrette, grapefruit, pomegranate seeds, roasted walnuts, goat cheese (gf) - \$195

Ham & Cheese Sandwich Platter | Miniature sandwiches with dijonaise and fresh buns - \$210

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## **Family Style Dinner Menu**

Up to 30 People | \$55 per person

\*\*selections subject to change, selections required 2 weeks prior to event

### **SMALL BITES (on table upon guest arrival)**

Marinated olives (+\$3/pp) – Garlic, lemon, herbs, extra virgin olive oil (gf)

Meat and Cheese (+\$6/pp) – Manchego, Serrano ham, romesco, grilled sourdough

### **FIRST COURSE (choose 2)**

French Onion Dip – Served with house made potato chips (gf)

Baked brie – Honey poached cranberry, toasted pistachio, local honey, rosemary (gf)

Winter Kale Salad - Baby kale, pomegranate vinaigrette, grapefruit, pomegranate seeds, roasted walnuts, goat cheese (gf)

Chicken Noodle Soup – Alphabet pasta, chicken breast, carrot, dill

### **SECOND COURSE (Choose 2)**

Roasted Airline Chicken Breast – crispy skin, chicken jus (allergies: allium, dairy)

Pan Roasted Walleye - Salsa Verde (allergies: allium)

Chef's Pasta – prepared with seasonal ingredients

Grilled Flatiron – Peterson Craftsman Meats, Worcestershire butter (allergies: allium, dairy)

### **SIDES (choose 2)**

Glazed Carrots – Hidden Stream Farms carrots (allergies: dairy)

Roasted Potatoes – marble potatoes, herbs (allergies: non)

Warm Focaccia – Crushed tomatoes, roasted garlic, olive oil

### **DESSERT (+\$4/pp)**

Apple Crisp – local apples, crispy oat crumble (allergies: dairy)

Vegan Option - Available at No Extra Charge

\*These items may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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