

THE NORTHERN CENTER
BREAKFAST MENU

CONTINENTAL

Assorted Chilled Juices
Assorted Individual Yogurt
Donut Holes
Fresh Baked Petite Muffins & Sweet Danish
Fresh Fruit Display

\$7.75 PER GUEST

SERVED BREAKFAST

AMERICAN CLASSIC

Scrambled eggs, sausage links or bacon,
home-style redskin potatoes
and a fresh fruit cup

HONORS BREAKFAST

French toast, sausage links,
plain scrambled eggs
and a fresh fruit cup

NMU EGGS BENEDICT

Toasted english muffin topped with shaved
ham, spinach, scrambled eggs and house
made hollandaise sauce with a fresh fruit cup

\$12.95 PER GUEST

BUFFET

ENTRÉES (choose one)

Plain Scrambled Eggs
Cheddar Scrambled Eggs
Ham and Swiss Scrambled Eggs
Spinach and Mushroom Scrambled Eggs
French Toast
Buttermilk Pancakes

CHOICE OF MEAT

Hickory Smoked Bacon
Sausage Links
Turkey Sausage

CHOICE OF POTATOES

American Fries
Home-Style Redskin - onions and peppers
Shredded Hash Browns

1 ENTRÉE: \$12.95

2 ENTRÉES: \$15.95

****All prices include table linens.
Breakfast buffets include a fresh fruit
display, coffee and tea.**

20 GUEST MINIMUM

EXECUTIVE CHEF BUFFET COLLECTION | + \$5 PER GUEST

EGGS BENEDICT STATION

Poached eggs, English muffins, hollandaise sauce,
Canadian bacon and asparagus

OMELETTE STATION

Fresh eggs and a selection of chopped meats,
vegetables and cheese

CRÊPE STATION

Fresh made crepes with sweet and
savory filling options

FLAPJACK STATION

With a variety of fruit toppings and syrup

***All prices include table linens.
Continental and plated breakfasts include coffee and tea.*

BREAKFAST & BREAKS - A LA CARTE

BAKESHOP

BAGELS - BUTTER & CREAM CHEESE	\$1.95 EACH
BAKER'S GOURMET BROWNIES OR DESSERT BARS.....	\$1.75 EACH
BAKER'S GOURMET COOKIES.....	\$1.75 EACH
peanut butter, chocolate chip, wildcat oatmeal, sugar paws (NMU fan favorite!)	
BITE SIZE BARS	\$6.95/DOZEN
CINNAMON ROLLS	\$1.75 EACH
DOUGHNUTS, ASSORTED	\$1.25 EACH
DOUGHNUT HOLES, ASSORTED	\$2.00/DOZEN
ENGLISH MUFFINS	\$1.75 EACH
FRESH BAKED ASSORTED COOKIES	\$0.75 EACH
FRESH WHOLE FRUIT Apples, Oranges, or Bananas	\$1.00 EACH
INDIVIDUAL YOGURTS	\$1.25 EACH
MUFFINS	\$1.75 EACH
PLAIN CROISSANTS	\$1.75 EACH
PETITE MUFFINS, ASSORTED	\$1.00 EACH
PETITE SWEET DANISH, ASSORTED	\$1.75 EACH
SCONES, ASSORTED	\$1.75 EACH
SPECIALTY STUFFED CROISSANTS	\$2.75 EACH
SHEET CAKES	
1/4 (APPROX, 18 PIECES)	\$17.95 EACH
1/2 (APPROX, 36 PIECES)	\$27.95 EACH
FULL (APPROX, 72 PIECES)	\$49.95 EACH
FULL (CUT AND SERVED)	\$75.00 EACH

BEVERAGES

MILK- 2% OR SKIM	\$7 PER CARAFE
ASSORTED SODA OR BOTTLED WATER	\$1.50 EACH
BOTTLED JUICE	\$1.50 EACH
COFFEE OR DECAF.....	\$16 PER GALLON
FRESH BREWED ICED TEA	\$16 PER GALLON
HOT CHOCOLATE	\$10 PER GALLON
HOT TAZO TEA.....	\$16 PER GALLON
Assorted Herbal and Black Tea	
LEMONADE.....	\$12 PER GALLON
NMU SPARKLING PUNCH	\$16 PER GALLON
JUICE- ORANGE, APPLE, OR CRANBERRY	\$4.50 PER CARAFE
WATER CARAFE ON TABLES	\$2.25 PER CARAFE
If no other service	

THE NORTHERN CENTER
LUNCH MENU

LUNCH BOX

HAM AND SWISS

MEDITERRANEAN-VEGETARIAN

ROAST BEEF AND CHEDDAR

SMOKED TURKEY AND PROVOLONE

TUNA SALAD

Choice of croissant, white or wheat sub bread

Lunch boxes come with condiments, kettle potato chips, a piece of fresh fruit
and a cookie packed in a convenient recyclable box

\$13.50 PER GUEST

SANDWICH BUFFET

20 GUEST MINIMUM

SANDWICHES

CHOOSE THREE:

HAM & SWISS

MEDITERRANEAN

ROAST BEEF & CHEDDAR

SMOKED TURKEY & PROVOLONE

TUNA SALAD

*CHOICE OF CROISSANT,
WHITE OR WHEAT SUB BREAD*

SALADS

CHOOSE TWO:

BROWNWOOD COLESLAW

FRESH FRUIT SALAD

ITALIAN PASTA SALAD

REDSKIN POTATO

GARDEN SALAD -

CHOOSE TWO DRESSINGS:

RANCH, ITALIAN, FRENCH,

HOUSE VINAIGRETTE

\$16.95 PER GUEST

Served with kettle potato chips, baker's brownies, coffee and tea

ADD SOUP +\$3.50 PER GUEST

Includes two Chef's choice soups

***All prices include table linens.*

THE NORTHERN CENTER
LUNCH MENU

BRICK GRILLED SALAD

CHOOSE CHICKEN, STEAK, SALMON OR PORK LOIN

Salads are served with rolls and butter, coffee, tea and a cookie

CAESAR

Chopped Romaine lettuce in parmesan basket with herbed croutons
Creamy Ceasar dressing on side

FRENCH

Mixed greens, green beans and new potatoes, hard cooked egg and tomatoes
French Vinaigrette dressing on side

COBB

Crisp greens, avocado, grape tomatoes, hickory bacon, and bleu cheese
House Vinaigrette dressing on side

SUPERIOR

Crisp greens, cucumbers, tomatoes, apples, candied walnuts and asiago cheese
Honey mustard dressing on side

\$15.95 PER GUEST

SANDWICHES

Served with vegetable crudité, kettle potato chips, coffee, tea, and a cookie

PANINIS On Ciabatta Bread

CHIPOTLE CHICKEN

monterey jack cheese

DOUBLE BEEF

Corned beef and pastrami, swiss cheese, whole grain mustard, lettuce and tomato

CLASSIC ITALIAN

Mortadella, capicola, genoa, provolone and italian seasoning

TWO CHEESE

Havarti, provolone, roasted red pepper and spinach, with dill aioli.

\$14.95 PER GUEST

SANDWICHES

MEDITERRANEAN

Hummus, cucumber, red onion and tomato on wheat sub bread

HAM OR TURKEY

with swiss or provolone cheese, lettuce and tomato on white sub bread

EXECUTIVE CLUB

Ham, turkey, bacon and lettuce with sundried tomato aioli on Texas Toast

MICHIGAN CHICKEN SALAD

with dried tart cherries, toasted pecans and celery on wheat sub bread

\$13.95 PER GUEST

LIGHTER SIDE

Your choice of half sandwich (choose panini for additional \$1) served with vegetable crudité and multigrain chips

\$12.95 PER GUEST

***All prices include table linens.*

NORTHERN CENTER
HORS D'OEUVRE
 SELECTION

HOT	12 PETITE	25 SMALL	50 MEDIUM	100 LARGE
CHICKEN SATAY	\$20.00	\$37.50	\$65.00	\$125.00
SALMON TERIYAKI SKEWER	\$35.50	\$68.50	\$127.00	\$249.00
SPANAKOPITA	\$26.25	\$50.00	\$90.00	\$175.00
MINI CRAB CAKES	\$38.75	\$75.00	\$140.00	\$275.00
MEATBALLS WITH ORANGE GINGER SAUCE	\$26.25	\$50.00	\$90.00	\$175.00
BACON & CHEDDAR STUFFED REDSKIN POTATOES	\$26.25	\$50.00	\$90.00	\$175.00
FRIED WISCONSIN CHEESE CURDS	\$26.25	\$50.00	\$90.00	\$175.00
HOT CRAB AND ARTICHOKE DIP	\$32.50	\$62.50	\$115.00	\$225.00
BAKED CHICKEN WINGS	\$26.25	\$50.00	\$90.00	\$175.00
ASSORTED MINI QUICHE	\$26.25	\$50.00	\$90.00	\$175.00
GARLICKY MUSHROOMS (VEGAN)	\$13.75	\$25.00	\$40.00	\$75.00
COLD				
COCKTAIL SHRIMP	\$63.75	\$125.00	\$240.00	\$475.00
KETTLE CHIPS & FRENCH ONION DIP	\$13.75	\$25.00	\$40.00	\$75.00
WILDCAT SNACK MIX	\$13.75	\$25.00	\$40.00	\$75.00
SPINACH DIP WITH RYE CRISPS	\$26.25	\$50.00	\$90.00	\$175.00
ASSORTED GOURMET DEVILED EGGS	\$17.25	\$32.00	\$54.00	\$103.00
PETITE FRUIT PIZZAS	\$26.25	\$50.00	\$90.00	\$175.00
TORTILLA CHIPS & SALSA (VEGAN)	\$13.75	\$25.00	\$40.00	\$75.00
HUMMUS & PITA CRISPS (VEGAN)	\$17.25	\$32.00	\$54.00	\$103.00
BRUSCHETTA WITH ROASTED EGGPLANT SPREAD (VEGAN)	\$17.25	\$32.00	\$54.00	\$103.00

When planning hors d'oeuvres for your event we suggest the following guide:

Before dinner 2-4 items per guest

Hors d'oeuvres only reception, 12p-5p 4-6 items per guest

Hors d'oeuvres only reception, 5p and later 7-10 items per guest

if you wish to have your hors d'oeuvre selection passed, an additional fee will apply

NORTHERN CENTER

HORS D'OEUVRE DISPLAYS

SELECTION

HORS D'OEUVRES	PETITE 12	SMALL 25	MEDIUM 50	LARGE 100
AMERICAN REGIONAL CHEESE AND CRACKERS	\$23.75	\$45.00	\$80.00	\$155.00
GRILLED VEGETABLES	\$28.75	\$55.00	\$100.00	\$195.00
VEGETABLE CRUDITÉS	\$23.75	\$45.00	\$80.00	\$155.00
SEASONAL FRUIT	\$28.75	\$55.00	\$100.00	\$195.00
SUMMER SAUSAGE AND CHEDDAR CHEESE WITH CRACKERS	\$31.25	\$60.00	\$110.00	\$215.00
ASSORTED SUB SANDWICHES	\$33.75	\$65.00	\$120.00	\$235.00
ASSORTED GRILLED PANINI	\$36.25	\$70.00	\$130.00	\$255.00

EXECUTIVE CHEF COLLECTION

WISCONSIN ARTISAN CHEESE DISPLAY

CHEF'S SELECTION OF SMALL BATH CHEESES FROM
WISCONSIN'S FINEST MASTER CHEESE MAKERS

PETITE 12 \$30	SMALL 25 \$55	MEDIUM 50 \$105	LARGE 100 \$200
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NORTHERN CENTER
NORTHERN BUFFET

1 ENTRÉE \$19.95 PER GUEST / 2 ENTRÉES \$23.95 PER GUEST
3 ENTRÉES \$26.95 PER GUEST
20 GUEST MINIMUM

Entrées are served with freshly baked rolls, butter, coffee and tea.

ENTRÉES

EACH BUFFET INCLUDES TWO COLD SIDES AND ONE HOT SIDE

ATLANTIC SALMON

Searched salmon with a Michigan maple and whiskey glaze

CHEESE RAVIOLI

*VEGETARIAN
with marinara sauce

FOUR CHEESE MACARONI

*VEGETARIAN
Parmesan, gruyere, asiago and white cheddar sauce, baked with peas, caramelized onions, grape tomatoes and mushrooms

HERB BAKED CHICKEN

Marinated in a blend of garlic, herbs and olive oil

HUNTER'S PORK LOIN

Roast loin of pork with a hunters style mushroom sauce

LEMON BROILED WHITEFISH

Seasoned with herb and garlic butter

NMU LASAGNA

With house made bolognese sauce

POT ROAST

Classic slow roasted beef

ROAST TURKEY

Slow roasted tender turkey

HOT SIDES

BUTTERED EGG NOODLES

GARLIC BREAD

MASHED POTATOES WITH GRAVY

ROASTED RED AND YUKON GOLD POTATOES

WILD RICE PILAF

COLD SIDES

CAESAR SALAD

GARDEN SALAD

Choose two dressings: ranch, blue cheese, french, house vinaigrette, or italian

ITALIAN PASTA SALAD

MEDITERRANEAN TOMATO & CUCUMBER SALAD

RED POTATO SALAD

CHEF CHOICE VEGETABLES

Roasted, steamed or sautéed

DESSERT

ASSORTED PIE

*Events outside of the Northern Center will incur additional costs
All prices include table linens.*

NORTHERN CENTER

AMERICANA BISTRO BUFFET

1 ENTRÉE \$21.95 PER GUEST / 2 ENTRÉES \$24.95 PER GUEST
3 ENTRÉES \$27.95 PER GUEST
20 GUEST MINIMUM

Entrées are served with freshly baked rolls, butter, coffee and tea.

ENTRÉES

EACH BUFFET INCLUDES TWO COLD SIDES AND ONE HOT SIDE

BUTTERNUT SQUASH RAVIOLI*

Tender ravioli with classic sage brown butter sauce and petite pea

CHICKEN WITH PEPPERS, HAM AND TOMATOES

Oven-braised breast of chicken with bell peppers, ham and tomatoes.

GLAZE-GRILLED SALMON WITH GINGER

Atlantic salmon enhanced by a slightly sweet asian inspired glaze

GRILLED HANGER STEAK

Served with cabernet mushroom sauce

MONGOLIAN MARINATED PORK

Bone in pork chop with chinese mustard sauce

MUSTARD ROASTED LAKE SUPERIOR WHITEFISH

Local whitefish broiled with a mustard creme fraiche

PORTABELLA MUSHROOMS (VEGAN)

Large oven roasted mushroom caps with roasted barley, corn and poblano peppers

TURKEY MEATLOAF

Savory meatloaf of 100% ground turkey

HOT SIDES

CHOOSE ONE:

BUTTERED FARFALLE PASTA

CLASSIC WHIPPED POTATOES

GARLIC ROASTED POTATOES

PARMESAN SMASHED POTATOES

WILD RICE PILAF

GRILLED FIVE ONION SOUP

SWEET CORN & POTATO CHOWDER

COLD SIDES

CHOOSE TWO:

CUCUMBER CARROT SALAD
with ginger (V)

PROVENÇAL POTATO SALAD

SUPERIOR SALAD

CHEF CHOICE VEGETABLES

Roasted, steamed or sautéed

DESSERT

ASSORTED CHEESECAKE

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NORTHERN CENTER
BARBEQUE BUFFET

1 ENTRÉE \$14.95 PER GUEST / 2 ENTRÉES \$17.95 PER GUEST
3 ENTRÉES \$19.95 PER GUEST
20 GUEST MINIMUM

Entrées are served with freshly baked rolls, butter, coffee and tea.

ENTRÉES

EACH BUFFET INCLUDES TWO COLD SIDES AND ONE HOT SIDE

1/3LB. HAMBURGERS
ALL BEEF HOT DOGS
BBQ PULLED PORK
BEER BROILED
JOHNSONVILLE BRATS
GRILLED CHICKEN
VEGAN BURGERS

HOT SIDES

CHOOSE TWO:

BBQ BAKED BEANS
CORN ON THE COB
GARLIC ROASTED
YUKON POTATOES
SAUERKRAUT

COLD SIDES

CHOOSE TWO:

BROWNWOOD COLESLAW
FRESH FRUIT DISPLAY
KETTLE POTATO CHIPS
RED POTATO SALAD

DESSERT

BROWNIES

EXECUTIVE CHEF COLLECTION

ADD \$ 3.50, PER ENTRÉE PER GUEST

BBQ PORK RIBLETS

Smokey pork ribs finished with our own coffee barbeque sauce

SICILIAN GRILLED CHICKEN

Marinated then basted with a tangy pepper and herb sauce

GRILLED ITALIAN SAUSAGE

Fresh mild italian sausage with fire roasted peppers and onions

TEQUILA & LIME

RUBBED PORK

Slow roasted pork with our house blend of tequila and lime seasoning

*Events outside of the Northern Center will incur additional costs
All prices include table linens.*

THE NORTHERN CENTER
SERVED MEALS

\$21.95 PER GUEST

STARTER

(CHOOSE ONE)

CEASAR SALAD

GARDEN SALAD

Your choice of one dressing:

House vinaigrette, French, Blue Cheese, Italian, or Ranch

ENTREES

(CHOOSE UP TO TWO)

All entrées are served with freshly baked rolls, butter, coffee and tea.

CHICKEN PICATTA

Boneless chicken breast atop a bed of angel hair pasta, zucchini, squash and carrot julienne, finished with a blanket of classic lemon caper sauce.

LAKE SUPERIOR WHITEFISH

Meuniere style broiled whitefish with brown butter and lemon, served with harvest rice pilaf and zucchini ribbons.

BISTRO STEAK

Pan seared steak with pan demi glace, sour cream and chive twice baked potato. Wax and green bean medley.

**PORTABELLA MUSHROOM
RAVIOLI**

With roasted garlic and grape tomatoes, bell peppers and sweet onions, finished with an asiago cream sauce.

MOROCCAN CHICKEN

Boneless chicken breast braised with Moroccan spices, chick peas and lemon, served with herbed basmati rice, asparagus and fresh mango chutney.

**HORSERADISH CRUSTED
SALMON**

Yukon gold whipped potatoes, asparagus, lemon butter sauce.

PORK TENDERLOIN

Medallions of pork with honey mustard sauce, alongside roasted sweet potatoes, sauteed apples and fresh mango chutney.

FARMERS MARKET PAELLA

A meatless take on the spanish classic, arborio rice seasoned with saffron, tomatoes, carrots, petite peas and artichoke hearts.

DESSERT

(CHOOSE ONE)

APPLE PIE

CHERRY PIE

PUMPKIN PIE

All prices include table linens.

THE NORTHERN CENTER
SERVED MEALS

EXECUTIVE CHEF COLLECTION

\$28.95 PER GUEST

STARTER

(CHOOSE ONE)

CAESAR SALAD

Romaine, parmesan, fresh croutons with creamy caesar dressing

GARDEN CLASSIC

seasonal greens, tomato and cucumber with choice of dressing: house vinaigrette, french, blue cheese, or ranch

SPINACH SALAD

blue cheese, candied walnuts, and maple sherry vinaigrette

ENTREES

(CHOOSE UP TO TWO)

All entrées are served with freshly baked rolls, butter, coffee and tea.

CHICKEN MOREL

Roasted chicken with a morel mushroom sauce, served with brown and wild rice pilaf with cranberries and julienne of seasonal vegetables

GRILLED MEDITERRANEAN STACK

Grilled tofu, zucchini, bell pepper, eggplant and mushroom with balsamic marinade

PROSCIUTTO ROASTED HALIBUT

with a seasonal blend of roasted root vegetables and lemon caper sauce

SEAFOOD DIAVOLA

Scallops, shrimp and lobster in a roasted tomato sauce over three cheese lasagna

FILET MIGNON

Pan seared filet with pan demi glace, julienne vegetables and olive oil roasted mini russet potatoes

MUSHROOM GNOCCHI

Tomato and exotic mushroom ragout over roasted garlic and potato gnocchi

LAMB

Medallions of lamb and northern bean ragout with carrots, celery and pearl onions. dressed with rosemary and mint jus

TROUT "SCHNITZEL"

NMU Executive Chef's Award Winner
Lake Superior Trout served with mohrengemuse carrots, sauteed beets and celeriac with morel mushroom spzettel and Michigan riesling beurre blanc

DESSERT

(CHOOSE ONE)

CREME BRULEE

CHOCOLATE GANACHE TART

All prices include table linens.