

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**

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**\*\*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.*

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# 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.*

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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.*

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NORTHERN CENTER  
**HORS D'OEUVRE**  
 SELECTION

| HOT   | 12<br>PETITE | 25<br>SMALL | 50<br>MEDIUM | 100<br>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      |
| <b>COLD</b>                                     |              |             |              |              |
| 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

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NORTHERN CENTER

# HORS D'OEUVRE DISPLAYS

SELECTION

| HORS D'OEUVRES   | PETITE<br>12 | SMALL<br>25 | MEDIUM<br>50 | LARGE<br>100 |
|--|--------------|-------------|--------------|--------------|
| AMERICAN REGIONAL CHEESE<br>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<br>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<br>\$30 | SMALL 25<br>\$55 | MEDIUM 50<br>\$105 | LARGE 100<br>\$200 |
|-------------------|------------------|--------------------|--------------------|

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

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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 REV081220

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.*

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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

*Events outside of the Northern Center will incur additional costs  
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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  
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THE NORTHERN CENTER  
**SERVED MEALS**

\$21.95 PER GUEST

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**STARTER**

(CHOOSE ONE)

**CEASAR SALAD**

**GARDEN SALAD**

Your choice of one dressing:

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

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**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.

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**DESSERT**

(CHOOSE ONE)

**APPLE PIE**

**CHERRY PIE**

**PUMPKIN PIE**

*All prices include table linens.*

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THE NORTHERN CENTER  
**SERVED MEALS**

**EXECUTIVE CHEF COLLECTION**

**\$28.95 PER GUEST**

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**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

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**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

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**DESSERT**

(CHOOSE ONE)

**CREME BRULEE**

**CHOCOLATE GANACHE TART**

*All prices include table linens.*

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