

events by Kahler



BREAKFAST



breaks



lunch



reception



dinner



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Events

by Kahler

Created just for you

Kahler Grand Hotel

20 SW 2nd Avenue | Rochester | MN 55902

507-280-6200 | kahler.com

Prices are per person unless noted. A customary 17.5% taxable service charge and sales tax will be added to prices

breakfast

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SEASON

cereals
juices
coffee
teas
pastries
milk
yogurt
eggs

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Express Continental

Orange, grapefruit and cranberry juice
Chefs choice of assorted breakfast breads, muffins and danish
Fresh brewed coffee, tea and decaffeinated coffee

Continental Breakfast

Kahler Continental

Orange, grapefruit and cranberry Juice
Chefs choice of assorted breakfast breads, muffins and danish bagels with cream cheese
Sliced fresh fruit, assorted individual yogurts with granola
Fresh brewed coffee, tea and decaffeinated coffee

Grand Continental

Orange, grapefruit and cranberry juice
Chefs choice of assorted breakfast breads, muffins and danish bagels with cream cheese, sliced fresh fruit, assorted individual yogurts with granola, hot egg and cheese stuffed croissants
Fresh brewed coffee, tea and decaffeinated coffee

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Hot Breakfast Buffet

Old Fashioned Buffet

Chilled orange juice, bakery assortment of muffins, croissants and danish, sliced fresh fruit display. Scrambled eggs with tomato, green onions and cheddar cheese. Crisp bacon, mildly spiced sausage links and breakfast potatoes. Fresh brewed coffee, decaffeinated coffee and hot tea.

Traditional Buffet

Chilled orange juice, cinnamon oatmeal with raisins soaked in apple cider, topped with almond granola. Fresh fruit display, bakery assortment of muffins, croissants and flavored bagels with cream cheese. Crisp bacon, mildly spiced sausage, scrambled eggs with cheddar cheese and fresh chives, breakfast potatoes and cinnamon french toast with warm maple syrup. Fresh brewed coffee, decaffeinated coffee and hot tea.

Kahler Brunch

Bakery assortment of muffins and fruit danish with cream cheese, honey and assorted preserves. Sliced fresh fruit garnished with grapes. Tossed mixed greens garnished with grape tomatoes and cucumbers, with choice of dressing. Scrambled eggs topped with green onions and fontina cheese. Smokehouse bacon and country sausage links; breakfast potatoes garnished with diced peppers. Seared chicken breast topped with peas, sliced mushrooms and a light demi cream sauce; garnished with pancetta bacon. Whole grain rice blend and assorted artisan dinner rolls. Warm bread pudding and assorted cheesecakes. Fresh brewed coffee, tea and decaffeinated coffee.

30 person minimum for buffets. Service charge of \$2.00 per person applies for under 30 people

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Plated Breakfasts

Windsor Breakfast

Scrambled farm fresh eggs, with green peppers, tomatoes and cheddar cheese. Served with home style potatoes and bacon.

Heritage Breakfast

Buttermilk pancakes, scrambled eggs with chives and breakfast potatoes with choice of crisp bacon, ham steak or sausage links. Served with fruit cup.

Executive Breakfast

Eggs Benedict; toasted english muffin, canadian bacon and poached eggs topped with mild Cajun hollandaise sauce served with breakfast potatoes and a fruit cup.

Breakfast is served with breakfast pastries, orange juice and coffee, decaf or hot tea

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Meeting Breaks

1- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea

2- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products

3- Kahler Grand Coffee Break
Regular Coffee
Decaffeinated Coffee
Tazo Hot Tea display
Chocolate Dipped Spoons
Rock Candy stir sticks
Natural and Raw Sugar Cubes
French Vanilla, Hazelnut and Irish Cream Creamers

4- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products
Warm Cinnamon Rolls
Yogurt Parfait

5- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products
Vegetables and Dip
Kashi Health Bars
Trail Mix Shooters



6- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products
Warm Pretzels served with Cheese Sauce
Assorted Mini Candy Bars
Chicago Mix Popcorn

7- Fresh Brewed Coffee Break including Coffee, Decaffeinated Coffee and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products
Warm Pretzels served with Cheese Sauce
Sliced Apples with Caramel Sauce
Gummi Bears
Cookies and Brownies



All Day Packages

Package 2

Kahler Continental

Muffins, breads ,danish and bagels with cream cheese; sliced fresh fruit and assorted individual yogurts with granola. Served with fresh juices and fresh brewed coffee station

Morning Break

Coffee, Decaffeinated Coffee and Hot Tea

Late Afternoon

choice of any of the meeting breaks

*All day packages include basic meeting set up fees, screen, Av cart, patch Fees and power strip/extension cord

Package 1

Express Continental

Muffins, danish, fresh juices and fresh brewed coffee station

Morning Break

Coffee, Decaffeinated Coffee and Hot Tea

Afternoon Break

Coffee, Decaffeinated Coffee, and Hot Tea
Kahler Bottled Water
Assortment of Pepsi Products
Vegetables and Dip
Kashi Health Bars
Trail Mix Shooters

Package 3

Kahler Continental

Muffins, Breads, danish and bagels with cream cheese; sliced fresh fruit and assorted individual yogurts with granola. Served with fresh juices and fresh brewed coffee station

Morning Break

Coffee, Decaffeinated Coffee and Hot Tea

Lunch

Choice of any first tier plated lunch menu to include choice of starter and dessert

Late Afternoon

Choice of any of the meeting breaks

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Beverages

Fresh Brewed Coffee
Gourmet Fresh Brewed Coffee
Assorted Hot Tea
Iced Tea
Lemonade
Kahler Bottled Water
Pepsi Products
Starbucks Assorted Iced Frappuccino
Izzy Water
Naked Natural Juices
Hot Chocolate
Fruit Punch
All Sport Beverages
Bottled Green Tea

Ala Carte

Breakfast Breads
Muffins
Cinnamon Rolls
Donuts
Brownies
Cookies
Dessert Bars
Whole Fruit
Granola Bars
Individual Yogurts
Sliced Fruit
Chicago Mix Popcorn
Regular Popcorn
Trail Mix
Snack Mix
Chips and Salsa
Domestic Cheese Tray
Fresh Crudités and Dip
Assorted Candy Bars
Pretzels
Bag Chips
Grilled Vegetable Platter
Power Bars

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ESSENCE

- salads
- salmon
- fish
- beef
- pasta
- desserts
- beverages
- sandwiches

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Starters (choose one)

- Side salad or
- Soup of the day

Desserts (choose one)

- Chocolate rice pudding with fresh mint or
- White chocolate raspberry cake

Entrées are served with fresh baked rolls and butter, coffee, decaf tea or milk

Lunch Selections #1

Choice of Starter and Dessert

Chicken Marsala |

Grilled breast of chicken with sautéed mushrooms and seasonings; finished with Marsala wine demi-glaze, garnished with sliced scallions. Served with whole grain rice and fresh seasonal vegetables.

Essex Salad |

A blend of salad greens topped with dried fruit, crumbled bleu cheese, walnuts, grapes and grilled chicken breast served with a raspberry vinaigrette.

Pasta Primavera |

Seasoned penne pasta tossed with sautéed julienne vegetables, mushrooms and marinara sauce; topped with parmesan cheese and fresh herbs.

Hawaiian Chicken Melon Salad |

Teriyaki marinated grilled chicken breast cubed and tossed with diced pineapple, coconut, mango and plain yogurt. Served on top of a melon boat, garnished with fresh greens and Wasabi Ranch dressing



Starters (choose one)-

- Caesar salad with garlic croutons , parmesan cheese and Caesar dressing or
- Soup of the day

Desserts (choose one)-

- Bread pudding with assorted berries or
- Chocolate tiger cake with whip cream

Lunch Selections #2

Choice of Starter and Dessert

Grilled Chicken Pomodoro |

Grilled breast of chicken finished with Italian seasonings, fresh tomatoes, garlic and cream. Served with Chef's choice of pasta and fresh seasonal vegetables.

Seared London Broil |

Marinated and seared over an open flame, finished with a demi sauce. Served with garlic mashed potatoes and fresh seasonal vegetables.

Grilled Salmon Salad |

Fresh Atlantic salmon grilled and chilled on a bed of Mesclun greens; topped with red onions, grape tomatoes, cucumbers and fresh dill. Served with Dijon vinaigrette.

Marinated Pork Loin |

Dijon mustard marinated whole pork loin finished with a peppercorn cream sauce. Served with whole grain rice blend and fresh seasonal vegetables.

Entrées are served with fresh baked rolls and butter, coffee, decaf tea or milk

Lunch Selections #3

Choice of Starter and Dessert

Smoked Chicken Ravioli |

Smoked chicken, ricotta and fennel stuffed ravioli with Italian herb or marinara sauce. Garnished with julienne peppers and parmesan cheese. Served with garlic toast.

Chicken Parmesan |

Italian seasoning and panko breaded chicken breast baked with parmesan cheese and fresh tomato sauce; garnished with shredded mozzarella. Served with Chef's choice of pasta, fresh seasonal vegetables, garlic bread sticks and Foccacia bread.

Greek Shrimp Salad |

Marinated grilled jumbo shrimp tossed with virgin olive oil, garlic, oregano, lemon and wine vinegar; garnished with Kalamata olives, sun dried tomatoes, red onion and cubed cucumbers. Served on a bed of Mesclun greens.

Grilled Bistro Filet |

Grilled over an open flame and topped with sautéed mushrooms. Served with roasted new potatoes and fresh seasonal vegetables.



Starters (choose one)-

- Spinach salad served with red onion, mushroom, grape tomatoes and dressing of choice or
- Soup of the day

Desserts (choose one)-

- Strawberry shortcake with whip cream or
- Macerated berries with sabayon sauce

Entrées are Served with Fresh Baked Rolls and Butter, Coffee, Decaf, Tea or Milk

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Vegetarian Options

Eggplant Parmesan |

Panko breaded eggplant with Italian seasonings baked with parmesan cheese and fresh tomato sauce; garnished with shredded mozzarella. Served with Chef's choice of pasta and herb Focaccia bread.

Eggplant Napoleon |

Grilled eggplant layered with roma tomatoes and buffalo mozzarella; topped with tomato sauce and fresh basil. Served with Chefs choice of pasta and herb Focaccia bread.

Herb Polenta |

Pan seared and garnished with pesto. Served over risotto with fresh seasonal vegetables.

Acorn Squash |

Candied acorn squash rings; garnished with fresh herbs. Served with spicy pasta primavera.

Sesame Tofu |

Black and white sesame crusted tofu, pan seared and garnished with sweet pepper sauce. Served with sunset rice blend and fresh seasonal vegetables.



Entrées are Served with Fresh Baked Rolls and Butter, Coffee, Decaf, Tea or Milk

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Lunch Buffet |

Caesar Salad Buffet

- Crisp romaine lettuce with assorted toppings to include: grape tomatoes, sliced cucumbers, Kalamata olives, grated parmesan, seasoned croutons, sliced red onions and creamy Caesar dressing.
- Julienne chicken breast and shrimp
- Chefs selection of soup du jour
- Garlic bread sticks and sliced warm wild rice and rustic baguette.
- Individual peach cobbler with whipped cream and berries.
- Coffee, decaf, tea or milk

Deli Dreamer Buffet

- Tossed salad greens with grape tomatoes, cucumbers and choice of dressing.
- New potato salad and green apple coleslaw.
- Sliced deli meats and cheeses to include: smoked turkey, roast beef, honey cured ham and salami
- Aged cheddar, Swiss and provolone cheese.
- Leaf lettuce, sliced tomatoes, red onions, mayonnaise, horseradish cream and whole grain mustard.
- Chef's selection of fresh breads; soup du jour
- Assorted bars and cookies.
- Coffee, decaf, tea or milk



Italian Buffet

- Vine ripened tomato salad with provolone cheese, salami and herb vinaigrette.
- Torn romaine salad with grape tomatoes, cucumbers, croutons and balsamic vinaigrette.
- Pasta station to include: penne, rigatoni and stuffed tortellini pasta, marinara, alfredo and Bolognese sauce, grated parmesan, red pepper flakes, garlic and chopped fresh herbs.
- Seared Italian sausage tossed with julienne peppers and fresh herbs.
- Fresh Italian vegetable medley and garlic bread sticks.
- Tiramisu torte with cream and fresh berries.
- Coffee, decaf, tea or milk

[Entrées served with coffee, decaf, tea or milk. Under 30 is additional \\$2.00 PP \\$45.00 service charge](#)

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Box Lunches

Sliced Smoked Turkey

Sliced smoked turkey, Dijon mayo, lettuce, tomato, provolone cheese on your choice of croissant or wheat Kaiser roll.

Cured Ham

Cured ham, Dijon mayo, lettuce, tomato, Swiss cheese on your choice of croissant or wheat Kaiser roll.

Sliced Roast Beef

Sliced roast beef, chimchurri sauce, lettuce, sun dried tomatoes, cheddar cheese on your choice of croissant or wheat Kaiser roll.

Italian

Sliced salami, pepperoni, capicola, lettuce, tomatoes, black olives, onion, provolone cheese, oil and vinegar on your choice of croissant or wheat Kaiser roll.

Vegetarian

Roasted peppers, zucchini, summer squash and red onions topped with sliced cucumber, tomato and radish sprouts on your choice of croissant or wheat Kaiser roll.

All Box Lunches Accompanied with a Red Delicious Apple, Brownie, Potato Chips.

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FLAVOR

salads
salmon
poultry
scallops
filet
lamb
desserts
beverages

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Dinner Selection#1

Choice of Dessert

Grilled Pork Chop Au Poivre |

Center cut pork chop seasoned with cracked black pepper, grilled and glazed with pineapple chutney. Served with whole grain rice blend and fresh seasonal vegetables.

Chicken Picatta |

Grilled breast of chicken finished with fresh lemon, white wine, capers and parsley. Served on a bed of whole grain rice; with fresh seasonal vegetables.

Baby Back Ribs |

Smoked pork ribs basted with Kentucky black BBQ sauce; garnished with roasted garlic. Served with cheddar mashed potatoes and fresh seasonal vegetables.

Chicken Marsala |

Grilled breast of chicken with sautéed mushrooms and seasonings; finished with Marsala wine demi-glaze, garnished with sliced scallions. Served with whole grain rice and fresh seasonal vegetables.



Starter-

- Tossed greens salad with choice of dressing

Desserts (choose one)-

- Chocolate tiger cake or
- White chocolate raspberry cake

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Dinner Selection #2

Choice of Dessert

Pork Tenderloin Medallions |

Pan seared and finished with red wine demi-glaze; garnished with dried curry and black truffle peels. Served with Yukon gold potatoes and fresh seasonal vegetables.

Seared London Broil |

Marinated and seared over an open flame, finished with a demi sauce. Served with garlic mashed potatoes and fresh seasonal vegetables.

Fillet of Salmon |

Baked fillet of salmon with a fresh watercress sauce. Served with a sunset rice blend and fresh seasonal vegetables.

Chicken Pomodoro and Jumbo Shrimp Scampi |

Grilled breast of chicken with Italian seasonings finished with fresh tomatoes, garlic and cream; paired with jumbo shrimp scampi. Served with Chef's choice of pasta and fresh seasonal vegetables



Starter-

- Caesar Salad with garlic Croutons and Parmesan Cheese served with Creamy Caesar Dressing or
- Tossed greens salad with choice of dressing

Desserts (choose one)-

- Strawberries Short Cake or
- New York Cheesecake with Fresh Berries

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Dinner Selection #3

Choice of Dessert

Prime Rib |

Slow roasted choice prime rib with roasted garlic and au jus. Served with baked sweet potatoes and fresh seasonal vegetables.

Broiled Shrimp and Sea Scallops |

Tossed with fettuccine and fresh herb cream sauce; garnished with parmesan cheese and red pepper flakes. Served with seasonal fresh vegetables.

Chicken Marsala and Blackened Red Snapper |

Grilled breast of chicken with mushrooms and select seasonings; finished with Marsala wine demi-glaze and sliced scallions; paired with blackened red snapper with a tart lemon caper sauce. Served with buttered Yukon gold potatoes and fresh seasonal vegetables.

Bistro Filet and Pecan Crusted Chicken Breast |

Grilled terrace major brushed with whiskey demi glaze topped with sautéed mushrooms; pecan crusted chicken breast finished with mango chutney served with roasted potatoes and fresh seasonal vegetables.



Starter-

- Baby spinach salad with sliced mushrooms , red onion , grape tomatoes with choice of dressing

Desserts (chose one)-

- Crème Brulee
- Cheesecake or
- Carrot Cake

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Dinner Selection #4

Choice of Dessert

Roast Tenderloin |

Whole roasted beef tenderloin finished with fresh sage demi-glaze, garnished with pancetta bacon and black truffle peels. Served with duchess potatoes and fresh seasonal vegetables.

NY Strip Loin |

Oven roasted and finished with a hot and sweet demi-glaze, garnished with fried onions. Served with roasted potatoes and fresh seasonal vegetables.

Broiled Halibut |

Broiled Halibut with roasted red pepper sauce; garnished with Alaskan crab meat. Served with buttered Yukon gold potatoes and seasonal fresh vegetables.

Petite Filet Mignon and Baked Fillet of Salmon |

Petite filet mignon broiled over an open flame with a caramelized shallot, balsamic demi-glaze; paired with baked fillet of salmon with a fresh watercress sauce. Served with sunset rice blend and fresh seasonal vegetables.



Starter-

- Mesclun Greens Salad with Fresh Mozzarella, Grape Tomatoes, Kalamata Olives, English Cucumbers, Served with Raspberry or Balsamic Vinaigrette

Desserts (chose one)-

- Passion Mango Cheesecake or
- Chocolate Decadence Torte

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Vegetarian Options

Eggplant Parmesan |

Panko breaded eggplant with Italian seasonings baked with parmesan cheese and fresh tomato sauce, garnished with shredded mozzarella. Served with Chef's choice of pasta and herb focaccia bread

Eggplant Napoleon |

Grilled eggplant layered with roma tomatoes and buffalo mozzarella topped with tomato sauce and fresh basil. Served with Chefs choice of pasta and herb focaccia bread

Herb Polenta |

Pan seared and garnished with Pesto. Served over risotto with fresh seasonal vegetables

Acorn Squash |

Candied acorn squash rings served with spicy pasta primavera. Garnished with fresh herbs

Sesame Tofu |

Black and white sesame crusted tofu, pan seared and garnished with sweet pepper sauce. Served with sunset rice blend and fresh seasonal vegetables.



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Dinner Buffet

South of the Border

- Fresh cilantro rice salad with tomatoes and peppers.
- Jicama cucumber salad with mandarin oranges.
- Chicken enchiladas topped with blended cheese and Poblano sauce.
- Fajita, taco station to include: Grilled sirloin, julienne chicken and spiced ground beef. Diced tomatoes, onions, sliced black olives, jalapeno peppers, shredded cheese, sour cream, guacamole and salsa. Warm tortillas and crisp taco shells, refried beans and Mexican rice.
- Warm churros and sopaipilla dusted with cinnamon and sugar.

Country Road

- Old fashioned macaroni salad with peas and cubed cheddar.
- Three-bean salad with sweet vinaigrette.
- Mom's potato salad garnished with sliced egg and green onion.
- Sliced fresh fruit with grapes and strawberries.
- Country fried chicken
- BBQ pork ribs
- Redskin mashed potatoes with sausage gravy
- Garden fresh vegetable blend.
- Baking powder biscuits and corn bread with honey.
- Fresh baked apple and cherry pie, chocolate layer cake.



All American Buffet

- Tossed garden greens with tomatoes, cucumbers and choice of dressing.
- Cubed fresh fruit salad.
- Marinated fresh vegetable salad.
- Roasted pork loin with tomato mushroom demi
- Grilled chicken breast finished with cream, white wine and fresh herbs.
- Oven seared pike garnished with fresh lemon and tartar sauce.
- Oven roasted potatoes and Minnesota wild rice
- Fresh vegetable medley.
- Wheat clover and assorted hard rolls.
- Peach cobbler and warm bread pudding with whipped cream and whiskey river sauce.

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ESSENCE

- canapés
- shrimp
- wraps
- duck
- bruschetta
- tenderloin
- finger sandwich
- oysters
- cheese

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Cold Tier 1

Vegetable Crudité
Assorted finger sandwiches
Crab artichoke dip with toasted flatbread
Tapenade filled cherry tomatoes
Tomato basil bruschetta
Deviled eggs

Cold Tier 2

Pork tenderloin canapé with Manchego cheese
Crab artichoke dip with toasted flatbread
Crab Cakes with Cajun Mayo
Artichoke stuffed mushrooms
Chicken mousse phyllo cup with mango
Shrimp deviled eggs
Chipotle chicken martini's

Cold Tier 3

Seared duck canapé
Salami coronets filled with a creamy goat cheese
Cocktail mini croissant sandwiches assorted
Shrimp cocktail
Smoked salmon

Per Person display

Imported cheese display/crackers and European bread

Hors d' oeuvres

Hot Tier 1

Mozerella sticks
Roasted vegetable tart
Vegetable spring rolls with sweet and sour sauce

Hot Tier 2

Buffalo chicken wings with bleu cheese dressing
Feta cheese and sun dried tomato in phyllo cups
Coconut chicken
Sesame chicken strips with Hoisin sauce
Tandoori chicken satay with peanut sauce
Curry chicken in phyllo cup

Hot Tier 3

Andouille sausage en croute
Beef empanadas with sweet pepper sauce
Marinated shrimp bruschetta
Lobster Barquette
Coconut shrimp with orange sauce
Crab cakes with Cajun mayo
Crab stuffed mushrooms
Bacon wrapped scallops
Beef satay with Hoisin sauce
Szechwan beef spring roll with plum sauce
Saltimbocca bites with sage demi glace
Seared baby lamb chops with mint demi glace

Design your own Ice Sculpture

***Priced per piece unless specified, minimum order 50 pieces**

Hors d' oeuvre Stations

(25 person minimum)

Pasta Station

Choice of three pastas and three sauces. Includes shredded parmesan, red pepper flakes, julienne vegetables, sliced mushrooms, peas, sun dried tomatoes, chopped clams, marinated chicken, pancetta Bacon, and garlic bread sticks.

Pasta Choices: Penne, bowtie, cheese tortellini, rigatoni, spaghetti, linguine and fettuccini

Sauce Choices: Marinara, bolognese, alfredo, pesto cream and bianco

Carvers Station

Chef carves your choice of meat served with the appropriate condiments and variety of cocktail buns if appropriate.

	<u>Based on</u>
Baron of Roast Beef	75 people
Whole Beef Tenderloin	20-30 people
Peppered NY Strip Loin	30-40 people
Roast Breast of Turkey	30-40 people
Risotto Stuffed Duck	20-30 people
Pork Back Loin	30-40 people



Build a Fajita Station

Grilled chicken and julienne beef with onions and peppers, warm flour tortillas, shredded cheese, black olives, tomatoes, salsa, sour cream and guacamole.

Stir Fry Station

Choice of two: julienne chicken, beef, pork, shrimp, scallops or tofu. Served with jasmine scented rice, julienne vegetables, fresh garlic, Asian chili sauce, hoisin sauce, soy sauce and sweet pepper sauce.

Seafood Station

Choice of three served market style with appropriate condiments. Smoked salmon, oysters on the half shell, jumbo crab claws, shrimp cocktail, smoked scallops, smoked muscles.

Dessert Station

Fresh Berries with shortcake and whip cream; cubed fruit and pound cake with chocolate fondue; bananas foster with vanilla ice cream. Served with gourmet coffee station.

Prices based on one hour of service, attendants are \$95 each per hour

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ENJOY

- martinis
- champagne
- cordials
- margarita
- red wine
- white wine
- tonics
- beer
- non-alcoholic

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White wines blush and champagne

Salmon Creek Chardonnay

Salmon Creek White Zinfandel

Tott's Brut Champagne

Beaulieu Vineyard (BV) Sauvignon. Blanc Coastal California 1999

Beaulieu Vineyard (BV) Chardonnay Coastal Estates California 2002

Robert Mondavi Coastal Chardonnay Central Coast 2001

Georges Duboeuf Chardonnay Macon-Villages 2001

Meridian Vineyards Pinot Grigio California 2003

Kendall-Jackson Chardonnay Vintner's Reserve California 2000

Gloria Ferrer Blanc de Noirs Sonoma County NV

Bartenders are required for all bars at a fee of \$50.00 per bar

Bartender fee waived for \$100.00 or more in liquor sales per bar / per hour

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Red wines

Salmon Creek Cabernet Sauvignon

Salmon Creek Merlot

Beaulieu Vineyard (BV) Pinot Noir Coastal Estates California 2004

Beaulieu Vineyard (BV) Cabernet Sauvignon Coastal California 1998

Beaulieu Vineyard (BV) Merlot Coastal California 2000

Robert Mondavi Coastal Cabernet Sauvignon Central Coast 1998

Robert Mondavi Coastal Merlot Central Coast 1999

Kendall- Jackson Merlot Reserve Alexander Valley 2003

Beringer Pinot Noir Founders' Estate California 1999

Estancia Cabernet Sauvignon California 1998

Bartenders are required for all bars at a fee of \$50.00 per bar

Bartender fee waived for \$100.00 or more in liquor sales per bar / per hour



Cocktails

Bar Brands

- Canadian Club
- Beefeater Gin
- Maker's Mark
- Grants Scotch
- Smirnoff Vodka
- Jose Cuervo Gold Tequila
- Korbel Brandy
- Bacardi Superior

Premium Brands

- Kettle One
- Absolute
- Tanqueray
- Dewars

Beer

- Miller Genuine Draft
- Miller Light
- Heineken
- Budweiser
- Bud Light
- Amstel Light
- Bass Ale
- Beck's
- Corona
- Guinness

Wine

- We Feature
- Salmon Creek Wines:
 - Chardonnay
 - Cabernet Sauvignon
 - Merlot
 - White Zinfandel

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Hosted bar service (per drink)

- Mixed Drinks
- Premium Bar Mixed Drinks
- Martinis & Manhattans
- Premium Bar Martinis & Manhattans
- Domestic Beer
- Imported Beer
- Salmon Creek Wines by the glass
- Soft Drinks (Pepsi products)

Cash bar service (per drink)

- Mixed Drinks
- Premium Bar Mixed Drinks
- Martinis & Manhattans
- Premium Bar Martinis & Manhattans
- Domestic Beer
- Imported Beer
- Salmon Creek Wines by the glass
- Soft Drinks (Pepsi products)

Bartenders are required for all bars at a fee of \$50.00 per bar

Bartender fee waived for \$100.00 or more in liquor sales per bar / per hour