



Catering Menus

Luncheons

7025 Northland Drive
Minneapolis, MN 55428
(763) 536-8300 • (800) 441-6422
www.northlandinn.com

BENCHMARK  HOSPITALITY
INTERNATIONAL

Northland Inn Box Lunches To Go

All box lunches include the following.

Choice of one starch, fruit and beverage:

Potato Salad or Chips

Grapes or Seasonal Whole Fruit

Soft Drink, Bottled Water or Ice Tea

Choice of one dessert:

Oatmeal Raisin Cookie; Chocolate Chip Cookie; Chocolate Brownie;

Granola Bar or Rice Crispy Bar

Silverware, Napkin, Mayonnaise, Mustard, Salt and Pepper

Sandwich

\$13

Choose one item from each category:

Ham, Turkey, Roast Beef or Salami

American, Swiss or Cheddar Cheese

White or Wheat Bread

Served with Lettuce, Tomato and Onions

Italian

\$15

Sliced Ham, Genoa Salami, Pepperoni, Lettuce, Tomato, Provolone Cheese and Italian Vinaigrette. Served on Homemade Ciabatta Roll

Roasted Chicken Breast

\$15

Wheat Wrap with Sliced Chicken Breast, Cheddar Cheese, Lettuce, Tomato and Thousand Island Dressing

Tuna or Chicken Salad on Croissant

\$13

Mixed with Mayonnaise, Cucumbers, Celery and Onions on a Freshly Baked Croissant

Hoagie Submarine

\$14

Salami, Turkey, Ham, Cheddar, Lettuce, Tomato and Onion Served on a Fresh Hoagie Roll

Food and beverage prices are subject to applicable taxes and 19% service charge.

Prices subject to change.

Northland Inn Plated Luncheons

More than one plated entrée selected during any one meal period
will be billed at the higher priced item.

All entrées include choice of Minnesota Wild Rice Soup or
Mixed Green Salad with Creamy Parmesan and Garden French Dressings
Served with Fresh Breads, Seasonal Accompaniments and
Choice of Dessert
Freshly Brewed Coffee, Hot Tea and Iced Tea

Hot Entrées

Turkey and Stuffing with Homemade Gravy	\$18
Red Iron Skillet Chicken Breast with Corn Salsa	\$19
Grilled Chicken with Basil and Roasted Tomatoes	\$19
Atlantic Salmon with Orange Ginger Sauce	\$19
Baked Walleye with Lemon Glaze	\$20
Halibut with Roasted Pepper Sauce	\$22
Roast Pork Loin with Apple Cinnamon Sauce	\$20
Roast Beef sliced Beef with Wild Mushroom Demi-Glace	\$20
Top Sirloin with Peppercorn Mèlange Butter	\$22

Pastas

All pasta entrees are served with seasonal vegetable and warm breadsticks.

Vegetable Lasagna layers of Garden Fresh Vegetables, Cheese and Tangy Tomato Sauce	\$18
Meat Lasagna Beef and a Blend of Cheeses layered with Pasta and Tomatoes	\$19
Sausage and Broccoli Ravioli Egg Pasta filled with Tangy Sausage and Broccoli	\$19
Four Cheese Ravioli covered in Tomato Sauce topped with Parmesan	\$18
Penne Primavera Spring Vegetables and Pasta tossed with Parmesan, Garlic and Olive Oil	\$17
Served with Chicken	\$20

Food and beverage prices are subject to applicable taxes and 19% service charge.
Prices subject to change.

Northland Inn Plated Luncheons

More than one plated entrée selected during any one meal period
will be billed at the higher priced item.

All entrées include Fresh Bread and Choice of Dessert
Freshly Brewed Coffee, Hot Tea and Ice Tea

Cold Entrées

Sandwich	\$16
Ham, Turkey, Roast Beef or Salami, American, Swiss or Cheddar Cheese White or Wheat Bread, Chips, Potato Salad or Fresh Fruit	
Soup and Sandwich	\$15
Cup of Minnesota Wild Rice Soup and Half Sandwich (see options above)	
Chicken Caesar Salad	\$17
Romaine, Parmesan and Croutons tossed with Caesar Dressing and topped with Grilled Chicken Breast	
Oriental Salad	\$17
Mixed Greens, Mandarin Oranges, Red Onion, Fried Wontons, Bean Sprouts, Pea Pods and Radicchio tossed with Vinaigrette	
Served with Grilled Chicken	\$20
Northland Chicken Salad	\$16
Diced Chicken, Grapes, Almonds, Onions and Celery Set on a Bed of Lettuce with Sliced Fruit	
Cobb Salad	\$17
Crisp Lettuce with Bleu Cheese, Chicken, Red Onion, Egg, Bacon and Black Olives with Choice of Dressing	
Spinach Salad	\$16
Red Onions, Strawberries, Almonds, Wedge of Brie Cheese and Spinach served with Strawberry Vinaigrette	

Food and beverage prices are subject to applicable taxes and 19% service charge.
Prices subject to change.

Northland Inn Themed Buffet Luncheons

(Minimum of 25 people)

Served with Freshly Brewed Coffee, Hot Tea and Ice Tea

Deli Buffet

(No Minimum for Deli Buffet)

\$18

Sliced Ham, Turkey and Roast Beef

Assorted Fresh Breads

Cheddar and Swiss Cheeses

Lettuce, Tomato, Onion and Dill Pickle Spears

Pasta Salad

Potato Chips

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings

Chef's Dessert

Salad and Fruit Buffet

\$17

Fresh Breads

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings

Toppings include: Chicken, Tomatoes, Cucumbers, Cheese and Carrots

Caesar Salad with Dressing

Marinated Chicken Salad

Pasta Salad

Tropical Fruits and Berries

Oriental Buffet

\$22

Fresh Breads

Mandarin Orange Salad with Sesame Vinaigrette

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings

Egg Rolls

Beef Broccoli in Oyster Sauce

Chicken Stir Fry

Fried and White Rice

Fortune Cookies

Tropical Fruits and Berries

Coconut Cream Pie

Food and beverage prices are subject to applicable taxes and 19% service charge.

Prices subject to change.

Northland Inn Themed Buffet Luncheons

(Minimum of 25 people)

Served with Freshly Brewed Coffee, Hot Tea and Ice Tea

Mexican Fiesta

\$21

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings
Corn Bread and Honey Butter
Mexican Corn Salad
Beef and Chili Burritos
Cheese Enchiladas
Build Your Own Tacos
(Diced Tomatoes, Salas, Sour Cream, Shredded Cheese and Lettuce)
Mexican Rice and Refried Beans
Chef's Dessert

Italian Buffet

\$22

Caesar Salad and Greek Salad
Chicken Parmesan
Sausage Ravioli Alfredo with Steamed Broccoli
Penne Primavera
Seasonal Vegetables
Garlic Bread
Tiramisu and Canoli

Pizza and Chicken Wing Buffet

\$21

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings
Assorted Fresh Hearth Baked Pizzas
Fire Grilled Chicken Wings – BBQ, Spicy or Crispy
Garlic Bread Sticks
Brownies and Cookies

Food and beverage prices are subject to applicable taxes and 19% service charge.
Prices subject to change.

Northland Inn Themed Buffet Luncheons

(Minimum of 25 people)

Served with Freshly Brewed Coffee, Hot Tea and Ice Tea

Down Home Buffet

\$22

Soup Du Jour

Fresh Garden Salad with Creamy Parmesan and Garden French Dressings

Corn Bread and Honey Butter

Pasta Salad

Grilled Chicken Breast with Apple Cinnamon Sauce

Homestyle Pot Roast

Mashed Potatoes

Seasonal Vegetables

Apple Crisp and Chocolate Cake

Food and beverage prices are subject to applicable taxes and 19% service charge.

Prices subject to change.