

Monday, June 1st	
Breakfast	Continental Breakfast: Light and tasty morning spread, featuring freshly baked pastries, fruits, and choice of breakfast parfait. Included in the choice of one parfait, Hot Coffee, Hot Teal, Iced Water, Cucumber mint infused water Vegan Cinnamon overnight oats parfait (VG)
Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Lunch	Taste of Italiano Buffet Italian dish: Penne Mariana (VG), Rosemary white balsamic grilled chicken served with tomato basil bruschetta with an assortment of Caesar Salad, Parmesan Cheese, House made croutons, Caesar dressing, Parmesan herbed garlic bread, and tiramisu shooters. Regular Coffee, Hot Water with assorted Teas, Ice Water, Cucumber and Mint infused water
Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Tuesday, June 2nd	
Breakfast	Continental Breakfast: Light and tasty morning spread, featuring freshly baked pastries, fruits, and choice of breakfast parfait. Included in the choice of one parfait, Hot Coffee, Hot Teal, Iced Water, Cucumber mint infused water Vegan Cinnamon overnight oats parfait (VG)
Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Lunch	Traditional Asian Buffet: Assortment of Teriyaki Chicken, Spicy Szechuan Eggplant, Ginger Garlic Green Beans and Fortune cookies. With Mini vegetable egg rolls served with sweet and sour sauce and vegan vegetable fried rice (VG) Regular coffee, hote water with assorted teas, ice water, cucumber & mint infused water.

Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Wednesday, June 3rd	
Breakfast	Continental Breakfast: Light and tasty morning spread, featuring freshly baked pastries, fruits, and choice of breakfast parfait. Included in the choice of one parfait, Hot Coffee, Hot Teal, Iced Water, Cucumber mint infused water Vegan Cinnamon overnight oats parfait (VG)
Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Lunch	Taste of the Mediterranean: Savor the flavor with a variety of Mediterranean mainstays. Chermoula spiced chicken skewers with tzatziki sauce (gf), Kofta meatballs with tabbouleh with red chili tomato sauce, Tabbouleh salad (vg), Mini falafel with tahini sauce (v), Grilled Pita Chips (vg), Cucumber tomato salad (vg, gf), Mezze grilled and marinated vegetables with hummus (vg,gf), Marinated olives (vg,gf) Lemon Bars (v) Regular coffee, Hot Water with assorted teas, iced water, Cucumber & Mint infused water.
Coffee Break	Cucumber mint infused water Regular Coffee Hot Water with assorted teas Ice Water
Tuesday, June 2	ICHI Reception Menu
Fresh Fruit	Array of seasonal fresh fruit (GF, DF, V)
Cheese Tray	An assortment of cheeses made on the St. Paul Campus, served with grapes and crackers.
Mascarpone Pear crostini	Roasted pear and maple mascarpone crostini topped with crispy basil
Caprese Platter	Fresh local tomatoes layered with fresh mozzarella, basil, olive oil, sea salt, and balsamic reduction. Served with grilled ciabatta.
Steak Platter	Local, grass-fed beef cooked to medium rare, and served cold, with horseradish sauce and grilled bread.

Smoked Salmon Platter	Smoked Wild Alaskan Salmon with capers, red onions, cream cheese, and an assortment of crackers and flatbread.
Potato/Zucchini Latkes	Mini house-made potato and zucchini savory pancakes with apple chutney and sour cream (GF)
Asian Chicken Skewers	With Sesame, Ginger and Tamari. (GF, DF)
MN BBQ Beef Meatballs	MN barbeque beef meatballs. (DF, GF)
Vegan Mini Choc Cakes	Bite sized chocolate cakes topped with vegan chocolate buttercream frosting (DF, V)
Mini Cheesecake Platter	An assortment of traditional vanilla and dark chocolate salted caramel mini cheesecakes
Mushroom Riscotto Cakes	Mushroom risotto rounds with assorted toppings. Vegan topped with Mushroom Caviar (GF, DF, V) Vegetarian topped with Brie (GF)
Cucumber Rounds with Beet Hummus	(GF, V, D) English cucumbers topped with beet hummus and tomatoes
	DF-Dairy Free
	V-Vegan
	GF- Gluten Free