



600 E Superior Street
Duluth, MN. 55802
218 727 4880
www.midirestaurant.net

Midi World Catering Information

Midi serves Continental/Mediterranean cuisine inspired by the simple and rustic dishes of the Mediterranean.

Please review our menu and keep in mind that we are always happy to customize menus for your event. Our Chef would be happy to meet with you and create a menu that fits your event.

Please refer to the following guidelines for helpful details in planning your event.

We offer on site catering events located at August Fitger Room, Fireside Room, Harbor View Room, Board Room and Spirit of the North Theater.

The Spirit of the North Theater can also be used for Lectures or Conferences make it an all day event with breakfast, lunch and two breaks with refreshments.

We can deliver to your office at a minimum of \$ 150.00 with a \$ 25.00 delivery fee; Chef on site will be \$ 45.00 per hour.

Combined with our menu and specialty cocktails, great wine list and a catering team dedicated to superior service, rest assured your event will be a memorable one.

General Information

- It is necessary that the guaranteed number of guests be confirmed to the Event Manager 4 business days prior to the event. Once a guarantee is given, it may not be reduced. We can accommodate a small increase within a reasonable time frame. If we do not receive a guaranty by given time we will use the highest expected attendance number as the guaranty.
- You may order two entrees at the cost of the highest entrée price.
- Cake cutting fee is \$2.25 per person
- Wine Corkage fee is \$ 18.00
- A bartender fee of \$75.00 is charged to all events with bar set up
- Any remaining food may not be taken out after the event.
- Events will not proceed without returned signed Event Contracts
- Some events will be subject to deposit, request for direct billing after an event will be subject to approval by Event Coordinator.
- Prices are per person and is subject to % 6.875 tax, liquor % 9.375 Duluth City tax % 3.35 and % 18 service charge. Prices are subject to change.

The group is responsible for the conduct of all persons in attendance and for any damages incurred to Midi's private dining facilities by individuals associated with or representing the group's organization. Midi Restaurant is not responsible for any lost or stolen articles before, during or after an event. It is necessary for Midi to assign a room charge for each room being used, these charges will apply to set up, take down and linen.

No food may be brought in to any catering function without approval from Event Coordinator; wedding cakes are the only exceptions.

Prices are subject to change.



Midi Event Rooms

Fireside Room

\$150.00

This delightful room with a view of Lake Superior can accommodate up to 50 guests comfortably. It is wonderful for luncheons, dinners and meetings. A connecting patio allows guests the opportunity to experience the outdoors during a cocktail reception or banquet.

Harbor View Room

\$175.00

Enjoy the panoramic view of the lake. This room can accommodate cocktail receptions, dinners, luncheons or meetings for up to 100 guests. Perfect for a small wedding or grooms dinner.

August Fitger Room

\$200.00

This lovely room is named after the original Brewmaster, August Fitger. It is located on the third floor of the complex and is suitable for up to 135 guests. A perfect choice for a wedding reception. This room is also used for "Midi Change of Pace Theater" prior to show time.

Board Room

\$125.00

The breathtaking Tiffany chandelier and regal decor is the backdrop for a private lunch, dinner or meeting, for up to 15 guests. Enjoy the spectacular view of Lake Superior from the balcony.

Spirit of the North Theater

\$300.00

This spacious facility is perfect for conferences for up to 150 attendees with lectures, presentations and slide shows in a theater seating. Cocktail receptions, dinner or lunch will be served in the August Fitger Room.



Cocktails

Martini Station

Premium vodka and gin with a variety of specialized martinis and condiments to compliment your packaged reception. Per person price includes a bartender and special martini menu. \$17.00 per person 50 guests minimum

Coffee and Desserts

Coffee and tea a variety of delicate pastries and petites fours.
\$15.00 per guest 50 guests minimum

Wine and Champagne Reception

Reception with wine, champagne, mineral water and soft drinks. assorted cheeses and crackers and fresh fruit. \$21.00 per guest.

House Selection Bar

Cocktails \$6.00

Bartender \$75.00

Tanqueray Gin

Bacardi Rum

E & J Brandy

Smirnoff Vodka

Windsor Canadian Whisky

Cutty Sark Scotch

Jim Beam Bourbon

Import Beer 6.00

Domestic Beer 5.00

Wine 21.00

Coastal Chardonnay

Trapiche Malbec

Coastal Pinot Noir

Forest Glen Gewürztraminer

Soda & Bottled Water \$2.00 per bottle

Champagne \$29.00 per bottle

Schloss Thorn

Prosecco

Punch 12.95 per gallon

Our own recipes

Cranberry, Lemon-Lime Punch

Citrus Punch

Hawaiian Punch

Champagne Punch

19.95 per gallon

Domestic Keg \$300.00

Import Keg \$400.00

Self Serve Bar

Premium Bar

Cocktails \$7.00

Bartender \$75.00

Bombay Gin

Mount Gay Silver Rum

Korbel Brandy

Stolichnaya Vodka

Canadian Club Whiskey

Dewars Scotch

Makers Mark Bourbon

Import Beers 6.00

Domestic Beer 5.00

Wine 28.00

Kali Hart Chardonnay

Routas Cabernet

Dr. Loosen Riesling

Domestic and Imported Beer, Coastal Wines, Bottled Water & Soda
Charged on consumption



All dinners served with house salad, rolls, dessert and coffee
 Prices are per person not including tax and gratuity
 You may order two entrees at the cost of the highest entrée price

Beef Dinners

Beef Tenderloin w/ Pinot Noir Demi Glaze 34
 Sour cream mashed potatoes
 Honey glazed carrots

Beef Tenderloin w/ Wild Mushrooms 34
 Minnesota wild rice
 Roasted asparagus

Roast Beef Bourguignon 29
 Truffled mashed potatoes
 Green beans

Beef Tenderloin w/ Cognac Peppercorn Sauce 34
 Extra Virgin Olive oil mashed potatoes
 Roasted asparagus

Chicken Dinners

Chicken w/ Basil, Feta & Olives 25
 Roasted red potatoes
 Roasted asparagus

Chicken Roulade w/ Goat Cheese & Spinach 25
 Chive mashed potatoes
 Roasted asparagus

Chicken Marsala 25
 Truffled mashed potatoes
 Roasted asparagus

Chicken w/Pecan-Cranberry Chutney 25
 Chive mashed potatoes
 Honey Glazed carrots

Chicken w/ Garlic & Rosemary 25
 Minnesota wild rice
 Honey Glazed carrots

Chicken w/ Wild Mushroom Wine Sauce 25
 Gorgonzola whipped potatoes
 Green Beans



All Prix Fixe Dinners served with house salad, rolls, dessert and coffee
 Prices are per person not including tax and gratuity
 You may order two entrees at the cost of the highest entrée price chosen

Pork Dinners

Pork Tenderloin w/ Apples & Spiced Rum 26
 Horseradish whipped potatoes
 Green beans

Herb Crusted Pork Tenderloin 26
 Horseradish whipped sweet potatoes
 Green beans

Roast Pork Loin w/ Pan Juices 25
 Roasted red potatoes
 Fresh asparagus

Vegetarian Dinners

Wild Mushroom Ravioli 19
 Spinach ravioli and wild mushroom mousse
 Romesco Sauce

Vegetable Lasagne 19
 Roasted peppers, mushrooms, asparagus,
 spinach and marinara sauce & asiago

Fish and Seafood

Pecan Crusted Salmon w/ Riesling Wine Sauce 28
 Minnesota wild rice
 Roasted asparagus

Pan Seared Walleye w/ Shrimp Dill Sauce 28
 Horseradish whipped potatoes
 Roasted asparagus

Parmesan Crusted Salmon 28
 Minnesota wild rice
 Roasted asparagus

Moroccan Spiced Salmon 28
 Truffled mashed potatoes
 Roasted asparagus



HORS D'OEUVRE WARM

Served Buffet Style, 50 orders minimum

DUNGENESS CRAB STUFFED MUSHROOMS & ARTICHOKE 2.50

COCONUT CRUSTED SHRIMP 2.50

Served with spicy mango chutney

CHICKEN OR PORK EGGROLLS W/ DIPPING SAUCE 2.50

PORK AND PINEAPPLE SKEWERS 2.50

Grilled pork and pineapple marinated in honey and hoisin sauce

CHICKEN SKEWERS W/ MANGO CHUTNEY 2.50

Served with caramelized onions and pineapple marmalade

MINI DUNGENESS CRAB CAKES 3.75

Topped with garlic lemon aioli

SPINACH AND MONTRACHET PHILLO TRIANGLE 2.75

Flaky pastry baked golden with spinach, oregano, lemon and Montrachet goat cheese

ROASTED SCALLOPS WRAPPED IN HICKORY BACON 3.50

With honey, lemon and chives

SALMON CAKE WITH APRICOT MUSTARD MARMALADE 2.50

SAUSAGE STUFFED MUSHROOMS 2.00 each

ASSORTED MINI QUICHE 2.00 each

MOZZARELLA TOMATO AND BASIL CROSTINI 1.50 each

GARLIC CROSTINI WITH MONTRACHET 1.50 each

OLIVE PASTE AND BLUE CHEESE CANAPES 1.50 each

Gorgonzola, pine nuts extra virgin olive oil and Spanish olives on crusty bread

SHRIMP WITH ROMESCO SAUCE 3.75 each



HORS D'OEUVRES COLD

Served Buffet Style

Items below are priced per piece and do not include taxes or service charge

CHILLED SHRIMP SHOOTER 2.75 each

ROASTED CHICKEN PINWHEELS 2.00 each

Spicy chicken pinwheels filled with Edamer cheese, tomatoes and cilantro

BEEF TENDERLOIN CROSTINI 3.75 each

Horseradish sauce, thinly sliced beef tenderloin and diced red pepper on crostini

VEGETARIAN PINWHEELS 1.00 each

Roasted red pepper spread, Bermuda onion, diced spinach, fresh mushrooms

GARLIC CROSTINI WITH MONTRACHET 1.50 each

Topped with tomato onion chutney

SHRIMP WITH ROMESCO SAUCE 2.00 each

ASPARAGUS WRAPPED WITH BLACK FOREST HAM 2.00

CAPRESE SKEWERS 2.00 each

Mini mozzarella cheese, fresh basil leaves & cherry tomatoes

Items priced per platter to serve 20 guests

FRESH FRUIT AND CHEESE 75.00

House selection of seasonal fresh fruit and cheeses served with crackers

VEGETABLE CRUDITE 50.00

Served with Spinach, Ranch or Gorgonzola cheese dipping sauces

ANTIPASTO PLATTER 85.00

An assortment of gourmet meats including wine salami, Serrano ham, Edamer cheese, fresh mozzarella, olives, tomatoes, artichoke hearts and asparagus

JUMBO SHRIMP DISPLAY 150.00

Chilled on a bed of crushed ice and served with cocktail sauce and lemon wedges

WHOLE SMOKED SALMON 95.00

With capers, cream cheese, lemon and thinly sliced Bermuda onions

DUNGENESS CRAB AND ARTICHOKE DIP 85.00

Artichoke hearts, sliced onion, Dungeness crab and Asiago cheese- served with ciabatta for dipping

BAKED BRIE EN CROUTE 65.00

Served with fresh seasonal fruit and crackers

CHICKEN WINGS, BBQ, HONEY, TERIYAKI OR GARLIC SAUCE 50.00

Choose your own sauce

MEATBALLS ITALIAN, ALMOND SAUCE, BBQ OR SWEDISH 50.00

Choose your own sauce



Our Chef will be pleased to create a specialized menu for your event. The following menus are suggestions only. Includes coffee, & tea, bread, vegetable du jour and whipped potatoes and dessert. Please choose one protein and one salad. You may choose 2 meats for the price of the highest item. 25 guests minimum

DINNER BUFFET

Salads

Spinach with fresh Strawberries, bacon peppercorn vinaigrette
House Caesar Salad with Asiago Cheese and Tuscan Croutons
Baby Greens with Crumbled Blue Cheese and Candied Pecans

BEEF 28 per person

HERB CRUSTED BEEF TENDERLOIN PINOT NOIR DEMI-GLACE

Beef tenderloin with a Pinot Noir reduction

ROASTBEEF WITH BURGUNDY SAUCE

Sliced beef topped with a rich mushroom Burgundy sauce

POULTRY 24 per person

ROASTED CHICKEN BREAST WITH BASIL, OLIVES AND FETA

Chicken breast topped with basil, olives and feta cheese

STUFFED CHICKEN BREAST WITH SPINACH AND PINENUTS

Chicken breast stuffed with pine nuts and spinach topped with hollandaise sauce

ROSEMARY AND GARLIC CHICKEN

Chicken Breast marinated with extra virgin olive oil, garlic and rosemary

ROASTED CHICKEN MARSALA

Mushroom sauce finished with Marsala wine

OVEN ROASTED TURKEY BREAST

Served with cranberry-pecan chutney and traditional turkey gravy

PORK 24 per person

CALYPSO PORK TENDERLOIN

Marinated in spiced rum and brown sugar, served with mango chutney

POAST PORK LOIN

Seasoned w/ salt, pepper and garlic w/ a rosemary mustard sauce

PORK CUTLETS

Served with a bacon mushroom sauce

FISH 26 per person

GRILLED SALMON WITH LEMON CAPER BUTTER SAUCE

Salmon topped with browned butter, capers, lemon and parsley

VEGETAREAN 18 per person

CHEESE TORTELLINI

With porcini mushroom sauce

PASTA PRIMAVERA

Penne pasta with steamed vegetables and Alfredo sauce



LUNCHEON BUFFET

Luncheon buffets are priced per person
Luncheon buffet includes coffee, ice tea and hot teas
25 guests minimum

DELI BUFFET 16

Seasonal soup selection, tomato with basil pasta, fresh greens salad, fresh fruit display, fresh baked breads, meat and cheese assortment, assortment of specialty bars

MIDI BUFFET 18

Seasonal soup, fresh greens with house dressing, fresh fruit display, tomato basil penne pasta, chicken Marsala, whipped potatoes, rolls, assortment of specialty bars

SOUP AND SALAD BUFFET 16

Seasonal soup selection, Baby Greens with Dried Cranberries and Crumbled Blue Cheese salad, vegetable pasta salad, fresh fruit display, chicken tarragon salad, house bread with aioli, assortment of specialty bars

PASTA BUFFET SELECTION

Includes house salad, house bread, dessert and coffee, hot tea and ice tea

TOMATO BASIL PENNE PASTA 18

Penne pasta, extra virgin olive oil, plum tomatoes, fresh basil and Asiago cheese

BAKED ZITI PASTA 18

Italian sausage, mozzarella, asiago and tomato sauce

PENNE ALFREDO WITH CHICKEN 18.00 buffet 18

Grilled chicken, Alfredo cream sauce, Asiago cheese and black pepper

GREEK ISLAND PASTA 18

Penne pasta, olives, basil, Ouzo, and feta cheese tossed with lemon infused olive oil

CHEESE TORTELLINI 18

With porcini mushroom sauce

PASTA PRIMAVERA 18

Penne pasta with steamed vegetables and alfredo sauce



Prix Fixe Buffet Lunch

All entree selections are served w/ whipped potatoes, house salad, vegetable du jour, bread, dessert, coffee, ice tea & hot teas
You may choose 2 meats for the price of the highest item.

GARLIC AND ROSEMARY CHICKEN 18

Chicken breast marinated with rosemary, garlic and extra virgin olive oil

CHICKEN MARSALA 18

Chicken breast topped with wild mushrooms and Marsala wine

GRILLED SALMON WITH LEMON CAPER BUTTER 19

Salmon topped with lemon caper butter

PORK TENDERLOIN WITH HERBS 18

Sage and rosemary crusted pork tenderloin

CHICKEN WITH BASIL, OLIVES AND FETA 18

Chicken breast topped with green and black olives, capers and feta cheese

CHICKEN FLORENTINE WITH SAUCE MORNAY 18

Stuffed with spinach topped with sauce mornay

CHICKEN PENNE PASTA 16

Alfredo sauce, chicken and asiago cheese

OVEN ROASTED TURKEY BREAST 16

Sliced turkey and cranberry chutney

CALYPSO PORK TENDERLOIN 18

Marinated in spiced rum and brown sugar, served with mango chutney

POAST PORK LOIN 18

Seasoned w/ salt, pepper and garlic w/ a rosemary mustard sauce

PORK CUTLETS 18

Served with a bacon mushroom sauce

ROASTBEEF WITH BURGUNDY SAUCE 18

Sliced beef topped with a rich mushroom Burgundy sauce



BREAKFAST BUFFETS

Breakfast buffets are priced per person and include bagel and muffin basket, honey butter and cream cheese, orange juice and cranberry juice, regular and decaffeinated coffees and tea selection.

CLASSIC CONTINENTAL 11

Orange juice, assorted muffins and bagels, honey butter, cream cheese, fresh seasonal fruit and yogurt

BRUNCH BUFFET 19

Fresh fruit display with mixed berries, salmon display with cream cheese, capers diced Bermuda onion, scrambled eggs with mushrooms, hash brown potatoes

GOURMET BRUNCH BUFFET 18

Fresh fruit display with berries, hash brown potatoes, vegetable strata, bagels, sausage and applewood smoked bacon

WORKING BREAKFAST

Scrambled eggs, hickory smoked bacon, fresh seasonal fruit, hash brown potatoes and assortment of muffins
coffee or tea 12

Hot breakfast sandwiches on English muffins or bagels, scrambled eggs, hickory smoked bacon and cheddar cheese, fresh seasonal fruit
coffee or tea 12

Huevos Rancheros Wrap Tray
Hash brown potatoes, chorizo or bacon, scrambled eggs, salsa and cheddar cheese, fresh seasonal fruit
coffee or tea 12



BEVERAGES

Coffee, Tea or decaffeinated per pot \$9.50
Orange Juice, Cranberry Juice or Tomato Juice \$9.50 per pitcher
Muffins \$24.00 per dozen
Bagels with cream cheese \$24.00 per dozen
Danish or Donuts \$26.00 per dozen

OFFICE CATERING

Boxed Lunch 8

Choice of roast beef, turkey or ham, potato chips, Edamer cheese, cookie, whole fruit and a beverage

Light Lunch 9

Assorted wrap sandwiches with turkey, ham, roast beef, dessert tray, chips and pickles

Working Lunch 12

Croissant sandwich tray, pasta salad assorted desserts, chips and pickles

V.I.P Meeting 14

Deluxe sandwich tray, assorted bread with meats and cheeses fresh fruit salad, assorted dessert tray, chips and pickles

Build your own Sandwich 12

Meat and cheese tray, lettuce, tomato, specialty breads, fresh fruit, chips and pickles

Hot and Cold 12

Soup of the day, wild mushroom or
Fresh Greens with candied pecans and crumbled blue cheese, assorted breads and dessert tray

Specialty Bars

1 dz Assorted Bars 22
1 dz Cookies 15
1 dz large Cookies 22

Theme Buffets Minimum 25 Guests

Italian 37

Tomato Basil Bruschetta
 Roasted Vegetables
 Penne Pasta Pomodoro
 Tomatoes, Fresh Basil, Asiago
 Cheese, Garlic, Extra Virgin Olive Oil
Pappardelle with House Made Sausage Ragu
 Sausage, bacon, red wine, garlic, tomatoes & basil
Shrimp Scampi
 Dry Vermouth, garlic, parsley, & lemon
 Rolls and Butter
Torta Caprese
Tiramisu
 Coffee, Tea and Ice Tea

German 34

Reuben Canapes
 Warm potato salad
 Chicken Hunter Style
 Chicken breast topped with
 button mushroom sauce
Gypsy Schnitzel
 Red & green peppers, ham strips,
 onions in a light cream sauce
 Spätzle and red cabbage
 Rolls and Butter
Apfelstrudel with Bavarian cream
Black Forest Chocolate Torte
 Coffee, Tea and Ice Tea

Minnesota Buffet 32

Cream of Wild Rice Soup
BLT Salad
 Iceberg lettuce, bacon, tomatoes
 tossed with ranch dressing
Roasted Turkey Breast w/ Cranberry pecan relish
 Stuffing and gravy
Marinated Pork Roast
 Herbs, mustard & onions with pan juices
Walleye with lemon caper butter sauce
 Mashed Potatoes and Honey glazed carrots
Apple Crisp
 Rolls and Butter
 Coffee, Tea and Ice Tea

Mediterranean 39

Flatbread topped w/ hummus, feta and olives
 Salad Caprese
Pork Tenderloin with Fig Sauce
 Chicken with olives, lemon infused olive oil,
 feta and basil
Beef Tenderloin w/ Port Wine
 Truffled mashed potatoes
 Roasted Asparagus
Crème Brulee
Chocolate Espresso Torte
 Rolls and Butter
 Coffee, Tea and Ice Tea

Desserts 6.00 per person

Apfelstrudel
Torta Caprese
Chocolate Decadence
Caramel Cheese Cake
Apple Crisp
Tiramisu
Kentucky Bourbon Pecan Torte

Chocolate Fountain \$5.00 per person

Crepe Station \$5.00 per person and \$ 75.00 for Chef



Specialty Bars

1 dz Assorted Bars 22

1 dz Cookies 15

1 dz large Cookies 22



Meeting AV Rental

Microphone	25.00
Podium	25.00
Conference Phone	75.00
Flip Chart	40.00
Laptop	150.00
Projector	75.00
Screen	25.00