

Breakfast Lunch Dinner Breaks Bar Selections Menu Selection AV Policy and Information

Continental

Plated Selections

Buffets

Enhancements

Refreshments and Snacks

(Prices based on one hour of service)

Rise and Shine

Chilled Fresh Squeezed Orange Juice
Fresh Baked Assortment of Muffins & Danish
Starbucks Fair Trade & Organic Coffee
and Herbal Teas
15

Concierge

Chilled Orange, Pink Grapefruit and V-8 Juices
Selection of Seasonal Vine & Tree Ripened Fruits,
Melons and Berries
Fresh Baked Muffins, Danish and Bagels
Sweet Butter, Preserves and Cream Cheese
Starbucks Fair Trade & Organic Coffee
and Herbal Teas
19

Up North

Chilled Apple, Cranberry and Fresh Orange Juices
Seasonal Melon & Berry Compote
Assorted Cinnamon Rolls, Donuts and Coffee Cake
Starbucks Fair Trade & Organic Coffee
and Herbal Teas
19

Executive

Chilled Fresh Squeezed Orange, V-8 Vegetable
and Blueberry Juices
Tropical Fresh Fruit Platter to include:
Sliced Mango, Kiwi, Pineapple, Melon, Strawberries and Oranges
Individual All Natural Fruited Yogurts
Hearty Oatmeal, Twig and Branch Granola
Dried Fruits, Brown Sugar
Skim, 2% and Soy Milk
Danish, Croissant and Bagels
Sweet Butter, Preserves and Organic Valley Cream Cheese
Starbucks Fair Trade and Organic Coffee
and Herbal Teas
23



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All Plated Breakfast Selections served with Fresh Squeezed Orange Juice,
Starbucks Coffees and Assorted Teas

American

Fluffy Scrambled Eggs
Smokehouse Bacon
and Maple Link Sausage
Country Potatoes
Fresh Baked Buttermilk Biscuits, Preserves
20

Downtown

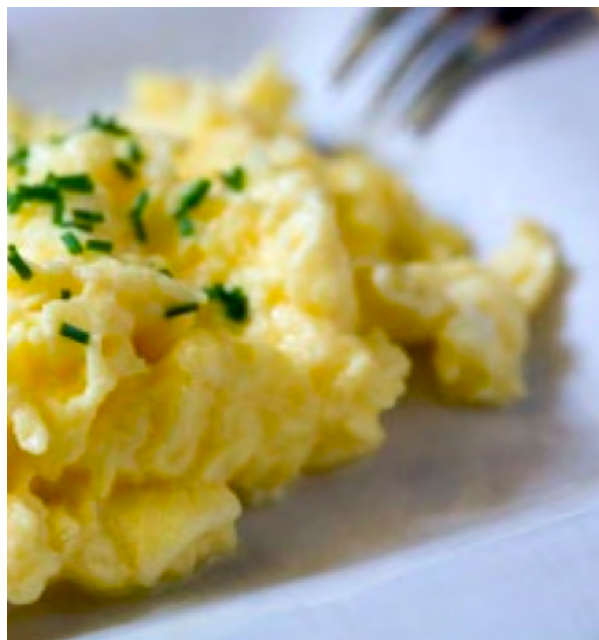
Fluffy Scrambled Eggs
with Cheddar Cheese and Chives,
Grilled Flat Iron Steak or
Honey Cured Smoked Pork Chop
Home Fried Potatoes
with Onions and Peppers
Fresh Baked Biscuits
Sweet Butter, Preserves
25

Midwestern Omelet

Minnesota Back Bacon, Onions, Sweet Peppers and
Gouda Cheese Omelet
Potato Pancakes, Sour Cream and Chives
Fresh Baked Buttermilk Biscuits,
Preserves
22

Banana Foster French Toast

Cinnamon Brioche,
Caramelized Banana Filling,
Fresh Strawberries, Candied Almonds
Maple Syrup
House Cured Minnesota Back Bacon
21



Minnesota Walleye Hash

Scallions, Onion, Peppers,
Potatoes, Organic Poached Eggs
Hollandaise
Grilled Asparagus
Assorted Croissants and Sweet Butter
22

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Continental Plated Selections **Buffets** Enhancements Refreshments and Snacks

*Required minimum of 25 guests. A \$100 service charge applies for parties less than 25
(Prices based on one hour of service)

Seventh Street

(25 Person Minimum)

Fresh Squeezed Orange, Cranberry and V-8 Juices
Selection of Seasonal Sliced Vine and Tree Fruits
Melons and Berries

Assorted Cold Cereals
with 2%, Skim and Soy Milk

Fresh Scrambled Eggs with Scallions
Smokehouse Bacon and Maple Link Sausages
Home Fried Potatoes
Assorted Muffins, Danish, New York Bagels
Sweet Butter, Fruit Preserves and Cream Cheese
Starbucks Coffees and Selection of Teas

27

Farmstead

(25 Person Minimum)

Chilled Apple, Blueberry Blend and
Fresh Squeezed Orange Juices
Mixed Seasonal Melons and Berries
Hearty Oatmeal with Brown Sugar, Raisins,
2%, Skim and Soy Milk
Scrambled Eggs, Onions and Peppers with
Minnesota Cheddar
Country Potatoes with Scallions
Minnesota Malted Pancakes with Warm Apple
Compote and Maple Syrup
Thick Cut Minnesota Back Bacon
Country Sausage Patties
Buttermilk Biscuits and Country Gravy

Cinnamon Rolls and Coffee Cake
Starbucks Coffees and Selection of Teas

30

The Plaza

(25 Person Minimum)

Chilled Fresh Squeezed Orange, V-8 and Blueberry Blend Juices
Assorted Cold Cereals with 2% and Skim Milk
Sliced Melons and Pineapple
Organic Yogurt, Berry and Granola Parfaits

Eggs Benedict with Hollandaise
Scrambled Eggs with Tomatoes, Spinach and Mushrooms
Cinnamon Brioche French Toast, Minnesota Maple Syrup
Smokehouse Bacon, Turkey Sausage Patties
Potato Pancakes, Sour Cream and Chives
Assorted Croissants, Danish and Coffee Cakes
Starbucks Coffees and Selection of Teas

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Continental Plated Selections Buffets **Enhancements** Refreshments and Snacks

The following stations are designed to complement your Continental Breakfast or Buffet Breakfast.

Not available a la carte.

**Stations require attendant. \$100 for 2 hours, \$25 for each additional half hour*

Omelette Station*

Mushrooms, Onions, Tavern Ham, Sweet Peppers, Cheddar Cheese, Spinach, Bay Shrimp, Diced Bacon, Diced Tomato and Salsa

8

Minnesota Malted Waffle Station*

Served with Fresh Strawberries, Warm Blueberry Compote and Maple Syrup, Whipped Cream, Sweet Butter, Diced Pecans, and Powdered Sugar

9

Smoothie Station*

Fresh Bananas and Strawberries

Blended to Order with Vanilla Bean Yogurt; Wild Berry, Pineapple-Coconut Fruit Juices

7

Custom Cereal Bar

Hearty Rolled Oatmeal and Sunrise Seven Porridge with selections of toppings: Fresh Berries, Nuts, Dried Fruits, Brown Sugar, Honey, Spices and Toasted Bran.

2%, Lowfat and Soy Milks

8

European Morning

Summer Sausage, Cured Meats, Hard Boiled Eggs, Baguette, Artisan Cheeses, Tomatoes, Cornichon, Grain Mustard

12

Additional Items:

Priced Per Person:

House Smoked Salmon, Capers, Onions, Tomatoes, Chopped Egg and Parsley	9
Compart Gouda Sausage and Potato Skewers, Tomato Jam	4
Spinach, Mushroom, Thyme and Gouda Tartlets	5
Buttermilk Biscuit, Turkey Sausage and Egg Sandwich White cheddar, Savory Tomato Jam	6
Grilled Ham, Egg and Fontina Cheese Croissant	6
Asparagus, Prosciutto and Ricotta Egg Puff, Asiago Cheese	5
Buttermilk Pancakes with Blueberry Compote and Maple Syrup	6
Cinnamon Brioche French Toast, Apple Compote and Maple Syrup	6
Assorted Dry Cereals served with 2% and Skim Milk	5
Individual All Natural Fruited Yogurt	5
Odwalla Smoothies	7 each



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PASTRY

Bagels with Organic Valley Cream Cheese and Preserves	36 /doz
Tasty Grains Natural Snack Bars, Fresh Baked- Three Berry and Trail Mix	32/doz
Assorted Muffins-Blueberry, Cranberry-Orange, Banana Nut, Glorious Morning	35/doz
Mini Royal Danish -Apple, Maple Pecan, Vanilla, Raspberry, Cinnamon	39/doz
Mini European Croissant- Butter, Almond, Chocolate	39/doz
Coffee Cakes- Cinnamon Apple, Sour Cream, Blueberry	36/doz
Assorted Donuts-cake, raised, glazed	30/doz
Caramel Pecan Sticky Buns	32/doz

SAVORY

Protein, Odwalla and Power Bars	5/ea
Jumbo Hot Pretzels, Mustard	4.25/ea
Hand Cut Potato Chips and Two Dips	4.25/person
Chicago Mix Popcorn	4.75/person
Freshly Popped Popcorn (Plain or Buttered)	3.75/person
Snack Mixes	4.25/person
Premium Assorted Nuts	5/person
Yogurt Coated Raisins and Pretzels	4/person

SWEET

Rich Brownies-Fudge-Nut and Tiger	35/doz
Dessert Bars-Lemon, Toffee Cream Cheese, Chocolate Raspberry, Meltaway	35/doz
Original Nanaimo Chocolate Bars-Original, Cappuccino, Irish Cream, Peanut	36/doz
Mini Cheese Cakes-New York, Strawberry Swirl, Chocolate Marble	34/doz
Mini Pie Bites-Dutch Apple, Traverse City Cherry and Blueberry Crumble	34/doz
Euro Bites- Napoleons, Latte Macchiato, Profiteroles	34/doz
Rice Krispie Bars-Plain and Chocolate Drizzled	31/doz
Assorted Home Baked Cookies	34/doz
Chocolate Dipped Strawberries	39/doz
Assorted Gourmet Ice Cream Bars	4/ea
Jelly Belly Jelly Beans-Fruit Bowl, Tropical	4/person
Candy Bars/Granola Bars	3/ea
Whole Fresh Fruit	3/ea
Fresh Sliced Fruit	5/person
Organic Yogurt and fresh Berry Shooters	4/ea

DRINKS

Starbucks Café Estima "Fair Trade", Organic	57/gal
Shade Grown DeCaf and Teas	57/gal
Ice Tea or Lemonade	42/gal
Odwalla Smoothies	7/ea
Assorted Sodas	3.50/ea
Bottled Water	3.50/ea
Red Bull and Vitamin Water	4.50/ea

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Sandwiches

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Starters/Desserts

Sandwich Offerings

Served with Mesclun Salad or Cup of Daily Soup,
Kettle Chips, Dessert Bars and Starbucks Coffees, Iced or Hot Tea.
Sodas, Bottled Water 3.50 or Vitamin Water 4.50 each on consumption



Sliced Rotisserie Hereford Beef

Tomato Jam, Leaf Lettuce, Fontina Cheese,
Hearth Baked Multi Grain Roll
24

Turkey Cucumber Croissant

Breast of Turkey, Provolone Cheese, Sprouts,
Cucumber, Tomato and Leaf Lettuce, Cusabi Spread
22

Orchard Chicken Wrap

Roast Chicken with Tart Apples, Celery,
Cranberries, Grapes, Walnuts,
Mesclun Greens on Whole Wheat Lahvash
23

Goddess Shrimp Wrap

Bay Shrimp, Celery, Green Onion, Lemon and Parsley
Hand Torn Hearts of Romaine, Green Goddess Dressing,
Garlic Herb Wrap
22

Eco Pack "To Go"

Choice of Sandwich with Seasonal Fresh Fruit, Apple Slaw,
Sun Chips, and Tiger Brownie
Packed "To Go" with Condiments, Utensils and Bottled Water
All Packaging in Bio Degradable, Recyclable, Compostable

Mediterranean Focaccia

Grilled Marinated Eggplant, Roast Red Pepper,
Hummus, Caponata Relish, Field Greens,
Herb Focaccia
22

Dagwood Club

Smoked Turkey, Pit Ham, Peppered Pastrami, Provolone Cheese,
Field Greens and Tomato on Bruschetta
23

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Served with Starbucks Coffee or Tea
Sodas, Bottled Water \$3.50 or Vitamin Water at 4.50 each

Burger Bar

Chop Chop Salad,
Blue Cheese and Roast Tomato Dressings
Homestead Slaw
Watermelon Slices
Hand Cut Potato Chips & Dips
Grilled Angus, Turkey & Veggie Burgers
Variety of Buns
Condiment & Toppings Bar
Assorted Brownies
29

Wok n Roll

Asian Slaw, Napa Cabbage
Snow Peas, Radishes Scallions,
Carrots, Sesame Vinaigrette
Vegetarian Egg Rolls,
Sweet and Sour Dipping Sauce
Mongolian Beef Stir-fry,
Carrots, Celery, Bamboo Shoots
General Tso's Chicken with
Snow Peas, Peppers and Scallions
Shanghai Fried Rice
Mango Cake
30

Sandwich Shop

Herb Rotisserie Hereford Beef, Tomato Jam,
Fontina, Bibb Lettuce, Parisian Baguette
Orchard Chicken Salad, Whole Wheat Wrap
Ham, Salami, Tilsit Cheese,
Pickles, Mustard Slaw
Whole Grain Ciabatta
Barley Salad, Tomato, Cucumber,
Scallion and Basil
Sun Chips
Three Bean and Pennette Salad
Variety of Dessert Bars
31

Sicilian

Classic Caesar Salad
Italian Meats, Cheese & Vegetable
Hand Tossed Pizzas
Grilled Sweet Italian Sausage
Peppers, Onions, Baby Mozzarella,
Roast Roma Marinara, Basil, Strigoloni
Garganelli, Escarole, Cannellini,
Grilled Onions, Artichoke Hearts, Raisins,
Pine Nuts and Parmesan Cream
Tiramisu
29



Mediterranean Grilled Flat Breads

Turkish Bulgur Salad, Parsley and Mint
Grilled Egg Plant, Red Pepper, Garbanzo, Arugula Salad,
Hummus Vinaigrette
Marinated Tomato, Cucumber and Italian Squash Salad,
Red Wine Herb Vinaigrette

~Flat breads~

Rotisserie Chicken, Balsamic Onion, Spinach and Goat
Cheese, Bacon, Fontina and Wild Mushroom
Artichoke, Feta, Roast Red Pepper and Kalamata Olives
-Euro Bites-
Napoleons, Latte Macchiato, Profiteroles
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[VIEW MORE WORKING LUNCHEONS ►](#)

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Served with Starbucks Coffee or Tea

Sodas, Bottled Water \$3.50 or Vitamin Water at 4.50 each

Vegetarian Garden

Summer Squash, Broccoli, Cherry Tomatoes,
Cucumbers, Onion, Carrots and Cauliflower;
Tarragon-Dijon Vinaigrette

Red Potato, Green Bean and Dill Salad,
Grain Mustard Dressing

Chick Pea, Tomato and Zucchini Salad
Arugula, Oranges, Fennel,
Olives and Feta

Barley & Spinach, Crimini,
Butternut Squash, Scallions, Basil, Mint,
Sherry Vinaigrette

Assorted European Artisan Rolls

Carrot Cake, Cream Cheese Frosting
28

with Herb Grilled Chicken Breasts 31

with Pan Seared Salmon Filets 33

with Salmon and Chicken 35

Pit Masters

Carolina Cider Cole Slaw

State Fair Red Potato Salad

Hickory Smoked Chicken

Hot-n-Sweet Mustard Glaze

Texas Style 12 Hour Beef Brisket,

Maple BBQ Sauce

Ranch Beans and Corn on the Cob

Fresh Baked Buttermilk Biscuits

Honey Butter

Blueberry-Peach Cobbler, Whipped Cream

30

Little Tokyo

Bibb Lettuces, Arugula, Radishes, Angel Carrots,

Ginger Dressing

Japanese Cucumber salad

Teriyaki Salmon, Sesame Crust

Yakiniku BBQ Pork Loin

Sesame Green Beans, Shoyu

Udon Noodle with

Tepanyaki Shiitake, Carrots, Snow Peas

Scallions, Toasted Sesame Vinaigrette

Quartet of Macaroons

31

Fajita Junction

Charred Corn Salsa Salad
Greens, Black Beans, Pepitas,
Cilantro Vinaigrette

Tri-Color Tortilla Chips, Salsa Roja

Chipotle Chicken al Carbon

Skirt Steak, Pablano Pesto

Grilled Vegetable Fajitas

Borracho Beans, Fiesta Rice

Soft Flour Tortillas, Guacamole,

Pickled Onions, Shredded Lettuce,
Crema, Pico de Gallo, Queso Fresco

Tres Leche Cake

30



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Sodas, Bottled Water 3.50 and Vitamin Water available at 4.50 each*

Organic Deli

Organic Tomato Lentil Soup
Sliced Breast of Turkey, Roast Beef, Smoked Ham
Tuna Salad, Celery, Lemon and Dill
Local Cheddar, Fontina and Provolone Cheeses
Red Potato, Green Bean and Dill Salad,
Grain Mustard Dressing
Primavera Pasta, Summer Squash, Broccoli, Scallions,
Red Peppers and Carrots, Italian Herb Dressing
Melons with Honeyed All Natural Yogurt and Mint

Sandwich Garnishes to include:

Lettuce Leaves, Sprouts, Sliced Tomato, Sliced Onion,
Pickle Spears and Pitted Black Olives
Mayonnaise, Duet of Mustards and Creamy Horseradish
Assortment of Fresh Bakery Breads, Rolls and
Whole Grain Wrap
Potato Chips
Assortment of Desserts

33

Uptown Buffet

Organic Field Greens with Vegetable Garnishes
and Croutons
Green Goddess and Honey-Raspberry Dressings
Marinated Tomato, Onion, Summer Squash, Arugula,
Red Wine Herb Vinaigrette
Watermelon, Cucumber, Baby Mozzarella,
Basil and Mint Salad
Choice of two of the following entrees:
Pesto Grilled Breast of Chicken, Pesto Fondue
Rosemary Rotisserie Chicken, Natural Herb Jus
Grilled Turkey Scaloppini with Sage
and Prosciutto Cream
Yankee Pot Roast, Savory Thyme and Onion Pan Jus
Heartland Meatloaf, Red Wine and
Crimini Mushroom Beef Gravy
Spiced Charred Honey Cured Pork Loin,
Tarragon Mustard Cream
Herb Scented Atlantic Salmon with Tomato Basil Relish
Butter Crumb Baked Walleye, Lemon Caper Sauce
Melange of Seasonal Vegetables with Garlic and Herbs
Thyme Scented Roast New Potatoes

Artisan Rolls
Assorted Desserts

37

The Downtown

Seasonal Soup
Chilled Poached Atlantic Salmon Filets, Dill
Remoulade, Tomato Caper Relish and
Lemon Wedges, Shaved Bermuda Onions,
and Cornichons
Chilled Tarragon Scented Breast of Chicken,
Lemon and Herb Aioli
Sliced Cold Rotisserie Hereford Beef, Fresh
Grated Horseradish and Cream Sauce
Display of Minnesota and
Wisconsin Artisan Cheeses
Selection of Vine and Tree Ripened Fruits,
Melons, and Berries
Baby Spinach, Strawberries, Crumbled Feta
and Almonds, Poppy Seed Vinaigrette
Summer Squash, Broccoli, Cherry Tomatoes,
Cucumbers, Onion, Carrots and Cauliflower;
Tarragon-Dijon Vinaigrette
Assorted International Artisan Rolls

Mini Pie Bites

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HOT LUNCHEON ENTREES

*Entrée includes choice of one Starter and Dessert to complement your Entrée selection
Sodas, Bottled Water 3.50 and Vitamin Water available at 4.50 each*

Semolina Strigoloni

Asparagus, Summer Squash, Arugula, Cherry Tomatoes,
Pine Nuts, Parsley Pesto and Shaved Parmesan
27

Grilled Turkey Scaloppini

Sage and Prosciutto Cream Tagliatelle,
Broccolini and Aged Asiago
28

Honey Lemon Chicken

Italian Parsley Jus,
Toasted Pearl Couscous,
Angel Carrots, Asparagus
28

Za'atar Breast of Chicken

Basmati Pilaf, Algerian Zucchini
Purgatory Red Sauce
29

Mojito Chicken

Coconut Scented Rice,
Corn, Chayote & Red Peppers
Lime-Mint Glaze
29

Swedish Meatballs

Egg Noodles, Parsley
Baby Carrots, Green Beans
Sour Cream Mushroom Sauce
29

Montreal Spiced "Flat Iron" Steak

Parmesan-Herb Crusted Fingerling Potatoes
Asparagus, FireLake Steak Sauce
32

Yankee Pot Roast

Roast Potatoes, Peas
Braised Carrots, Onion and Celery
in Savory Beef Gravy
30

Alder Smoked Salmon

White Cheddar Artisan Polenta,
Dill Corn and Tomato Relish,
Braised Escarole
30

Goddess Crusted Walleye

Wild Rice Medley, Lemon
Broccoli, Angel Carrots
29

Honey Cured Roast Pork Loin

Butternut Tortellachi and Wilted Greens,
Cherry Tomato, Tarragon Mustard Cream
30

Kamut and Quinoa Vegan Cake

Roast Roma Tomatoes,
Grilled Egg Plant, Wilted Greens
Basil Essence
27

SALADS

Salads served with European Artisan Rolls, Dessert and Starbucks Coffee, Hot or Iced Teas

French Picnic

Chilled Herb Chicken,
Honey Dijon Dressing
Wedge of Brie, Melons,
Grapes & Berries,
Green Goddess Potato Salad,
French Green Beans
25

Black & Blue Steak Salad

Spice Charred Steak, Amablu Cheese,
Baby Boy Tomatoes,
Asparagus, Peppery Greens,
Fingerling Potatoes,
Red Wine-Herb Vinaigrette
28

Asian Cashew Salad

Sesame Marinated Chicken
Chinese Cabbage, Orange Filets, Asian
Vegetables, Crisp Noodles, Cashews
Ginger-Citrus Vinaigrette
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Starters

*Choice of one:
(Included in Price of Entrée)*

- Organic Tomato Lentil
- Wild Rice Soup with Chicken and Mushrooms
- Seasonal Soup Selection
- Hearts of Romaine with Shredded Asiago, Garlic Croutons and Creamy Peppercorn Ranch Dressing
- Baby Spinach, Shaved Celery, Carrots and Radishes, Honey Almonds, Poppy Seed Vinaigrette
- Field Greens with Candied Walnuts, Sun-dried Cranberries and Crumbled Chevre Balsamic Vinaigrette
- Wedge of Butter Lettuce
- Cherry Tomatoes, Ciabatta Croutons, Amablu Cheese, Roast Tomato Vinaigrette
- Medley of Garden Greens Garnished with Sliced Roma Tomato, Sliced Cucumber, Thinly Sliced Red Onion and Angel Carrots

Served with Choice of One Dressing:

- | | |
|-----------------------------|--------------------------|
| Honey Raspberry Vinaigrette | Balsamic Vinaigrette |
| Green Goddess | Poppy Seed Vinaigrette |
| Creamy Peppercorn Ranch | Roast Tomato Vinaigrette |



Luncheon Desserts

Choice of one:

- Seasonal Fruit and Berries, Pear Zabaglione
- Organic Zucchini Cake, Cream Cheese Frosting
- Very Berry Marscapone Torte, Strawberry Sauce
- Chocolate Peanut Butter Mousse Pie
- Marbled Chocolate Layer Cake, Chocolate Sauce
- Red Velvet Cake, Cream Cheese Parfait
- Lemon Dream Torte, Blueberry Compote
- Deep Dish Cheesecake, Fresh Strawberry
- Oatmeal Berry Crumble, Whipped Cream

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Hors d'oeuvres

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> Hors d'oeuvres

> Reception Stations

Hot Hors D'oeuvres

Price Per
Piece:

Steamed Pot Stickers, Ginger Soy Dipping Sauce	3
Duck Spring Rolls, Sweet Chile Dipping	3
Chicken Sate with Peanut Sauce	3
Curried Chicken Volcano	3
Chicken and Goat Cheese Purse	3
Mini Turkey Pot Pies	3
Fire Wings, Spicy Apricot Dip	3
Malaysian Beef Sate, Soy Glaze	3
Mini Beef Filet, Dijon, AmuBlue Cheese, Croustade	4
Beef and Duxelle Wellington, Horseradish Sour Cream Sauce	4
Beef Short Rib Pot Pie	4
Lobster and Coconut Phyllo Cup	4
Dragon Shrimp in Wonton Wrapper	
Sesame Ginger Dipping	4
Butter Pecan Shrimp, Apricot Mustard	4
Red Lake Nation Walleye Cake, with Tarragon Remoulade Sauce	3
Crab Cake, Lime & Chili Aioli Dipping Sauce	4
Corn, Leek and Rock Shrimp Arancini, Purgatory Red Sauce	4
Vegetarian Spring Rolls, Plum Sauce	3
Fingerling Potato Skin, Roast Mushrooms, Asiago and Scallion	3
Parmesan Artichoke Hearts with Chevre Cheese	3
Baked Brie and Apricot Phyllo	3
Indian Vegetable Samosa	3
Four Mushroom Tart with Melted Leeks	3
Greek Spanakopita	3
Crispy Asparagus and Asiago in Phyllo	3

Small Plates, Shooters & Spoons

Price Per
Serving:

Sesame Crusted Tuna, Pineapple Salsa, Wonton Crisp- spoon	5
Alder Hot Smoked Salmon, Orange-Black Pepper Aioli, Shaved Fennel, spoon	5
Spiced Charred Angus Petite Tender, Cheddar Heirloom Polenta-spoon	5
Searred Scallop, Lemon –Tarragon Cream-spoon	5
Asparagus Skewered Quail Breast, Carrot Emulsion	6
Lobster Cake, Wilted Greens, Three Citrus Butter Sauce	7
Herb Crusted Prawn, Johnny Cake, Grilled Scallion, Creole Mustard Sauce	7
Corn Crusted Soft Shell Crab, Pecan Meuniere	8
Forest Mushroom Risotto, Asparagus, Oven dried Tomatoes, Fine Herbs, Shaved Parmesan	7
Wild Mushroom and Goat Cheese Strudel,	7
Chilled Asparagus, Arugula, Tomato-Chive Vinaigrette	
Cantaloupe, Proscuitto and Cabrales Cheese with Arugula & Almonds, Sherry-Honey Vinaigrette	7
Crab & Avocado Shooter, Spanish Gazpacho	6
Cocktail Shrimp Shooter, Green Goddess Dressing, Lemon	5
Crudite Shooter, Fresh Vegetables, Peppercorn Ranch Dipping Sauce	5

[VIEW MORE HORS D'OEUVRES](#) ►

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> Hors d'oeuvres

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Sliders & Hearth Baked Pizzas

Price Per
Piece:

Burger Slider, Mayo-Mustard, Tomato & Pickle	3
Pot Roast Slider, Caramelized Onion	4
Walleye Cake Slider, Tarragon Remoulade, Coleslaw	4
Rosemary Chicken, Potato & Goat Cheese Pizza	3
Italian Sausage & Mushroom Pizza	3
Tomato-Basil & Fresh Mozzarella Pizza	3

Displays

(20 person minimum)

Price Per
Person:

Crab Timbale, Avocado, Herb Pico and Pita Crisp	5
Warm Spinach-Artichoke Dip Served with Sliced French Bread	4
Warm Brie, Crowned with Brown Sugar, Scallions and Chopped Pecans	4
Bruschetta: Grilled Baguette, Tomato Basil Relish, White Bean Spread, Three Cheese Salsa	5
Selection of Tree and Vine Ripened Fruits Melons and Berries	5
Farm Fresh Seasonal Vegetable Crudite with Green Goddess, Buttermilk Harissa	5
Selection of Minnesota, Wisconsin and International Farmhouse Cheeses with Water Crackers and Lavasch	7
Antipasto Display: Cured Italian Meats, and Farmstead Cheeses, Grilled Marinated Vegetables, Olives, Artichokes & Focaccia	9
Hummus & Greek Herb Feta Dip, Pita Chips, Cucumber and Carrots	4
Hand cut Potato Chips, Blue Cheese-Bacon & Scallion Dip, Green Goddess	3
Tri-Colored Tortilla Chips, with Chipotle Salsa and Guacamole	4

Cold Hors D'oeuvres

Price Per
Piece:

Smoked Salmon Roses with Dill on Cucumber	4
Asian Crab & Mango Salad, Wonton Crisp	4
Asian Poached Scallop and Snow Pea Skewer, Thai Sesame Dipping Sauce	3
California Roll, Wasabi	3
Sweet-n-Spicy Shrimp, Cucumber & Red Chile Cream Cheese	3
Shrimp, Papaya & Mint, Rice Paper Roll	4
Fingerling Potato, Caviar, Crème Fraiche	4
Fingerling Potato, Gorgonzola & Scallion	3
Peppadew, Chevre, Italian Parsley	3
Za'atar Corn and White Bean Tartlet	3
Baby Caprese, Baby Mozzarella and Basil	3
Tortilla-Black Bean Roll Ups with Salsa	3
Boursin Crostini, Marinated Artichoke and Sun-Dried Tomato	3
Caponata, Parmesan, Bruschetta	3
Goat Cheese Croustade, Fig Tapenade	3
Minted Pea, Shaved Asiago Croustade	3
Asparagus, Boursin Cheese & Hazelnut Endive Spear	3
Deviled Quail Eggs with French Herbs	3
Prosciutto, Fig & Blue Cheese	4
Rosemary Lamb, Mint Pesto, Crostini, Balsamic Reduction	4
Roast Chicken, Wild Rice & Dried Cherry, Canape	4
Sesame Beef & Asian Pea Salad, Wonton Crisp	3

Iced Seafood

Tail-On Large Shrimp, Green Goddess & Cocktail Sauce	4
Fresh Shucked Oysters on Half Shell with Lemon, Horseradish and Tabasco Sauce	5
Snow Crab Claws	4

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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> Reception Stations

(The following selections are designed to accompany your cocktail reception)

Pit Smoked Steamship Round of Beef*

(Minimum of 100 people)

Hickory Smoked, with Dijon-Horseradish Sauce,
Herb Mayonnaise with Shepherd Rolls

12

Roasted Tenderloin of Beef*

(Minimum of 25 people)

Pepper Crusted, Grain Mustard, Fresh Grated Horseradish
Sour Cream with Petite Rolls

15

Roasted Sirloin of Beef*

(Minimum of 30 people)

Spiced Charred, Tarragon Mustard Sauce,
Garlic and Herb Mayonnaise, Rolls

8

Atlantic Salmon in Puff Pastry Net

(Minimum of 20 people)

Spinach and Leeks, Tarragon Remoulade, Lemon Dill Aioli,
Caper Onion and Tomato Relish

9

Bourbon Maple Glazed Pit Ham*

(Minimum of 25 people)

Marmalade Sour Cream, Apricot Mustard and Buttermilk Biscuits

6



Herb Roast Turkey Breast*

(Minimum of 25 people)

Sage and Thyme Mayonnaise, Orange Cranberry Relish, Petite Rolls

6

Honey Cured Apple Pecan Smoked Pork Loin*

(Minimum of 25 people)

Honey Dijon, Horseradish-Orange Marmalade, Shepherd Rolls

6

Chef's Pasta Station

Includes 3 Pastas presented in Chafing Dishes, Garlic Bread

12

Create your own Pasta Station Extravaganza

(Maximum 100 people)

Choose from Tortellini, Penne and Farfalle Pastas, then add
Chicken, Sausage, Shrimp,

Tomatoes, Sweet Peppers, Onions, Mushrooms, Artichokes,
Zucchini or Broccoli

with Cream Sauce, Marinara or Pesto. Includes Garlic Bread

17

* Stations require attendant. \$125 for 2 hours,
\$50 for each additional half hour

[VIEW MORE RECEPTION STATIONS](#) ►

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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> Hors d'oeuvres

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(The following selections are designed to accompany your cocktail reception)

*Stations require attendant. \$125 up to two hours, \$50 each additional half hour

Whipped Potato Martini Bar

Butter & Cream Mashed Potato with choice of toppings: Brandied Chicken & Forest Mushroom Sauce
Crab- Spinach Sauce; Broccoli & Cheddar, AmaBlu Cheese, Smoke House Bacon, Chive-Sour Cream
12

Caesar Station

Romaine Lettuce, Campfire Salmon, Herb Grilled Chicken, Ciabatta Croutons, Aged Asiago, Caesar Dressing, Lemons
11

Saladtini Station

Mesclun Greens, Julienne Apples, Dried Cranberries, Walnuts, Blue Cheese, Sherry Walnut Vinaigrette
8

Asian Station

(based on five pieces per person)
Steamed Pork Pot Stickers, Dragon Shrimp, Vegi Spring Rolls, Crab Rangoon and Malaysian Beef Sate with Plum, Sesame Shoyu, Thai Peanut Sauces
14

Gourmet Pizza Station*

(based on six pieces per person)
Basil, Tomato, fresh Mozzarella; Italian Sausage & Mushroom; Chicken, Rosemary and Potato; Peperoni and Provolone
14



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Require a minimum of 25 guests. A \$100 service charge applies for parties of less than 25
(Prices based on one hour of service)

All American Favorites

(Minimum of 40 people)

New England Clam Chowder

Young Spinach, Crimini Mushrooms, Sliced Eggs, Bermuda Onion and Blue Cheese and Honey Mustard Dressing

Fresh Tossed Caesar Salad, Croutons

Fresh Lemon, Aged Asiago Cheese

Cucumber, Tomatoes and Summer Squash with Dill Cider Vinaigrette

Choose from the following Entrees:

Savory Roast Turkey Tenderloin,

Sage and Thyme Pan Gravy

Rosemary Grilled Chicken Breast, Natural Jus

Honey Cured Pork Loin, Fireside Apple Essence

Herb Crumb Cod,

Parsley-Lemon Butter Sauce

Alder Smoked Atlantic Salmon Filet,

Tarragon Mustard Sauce

Boneless Short Ribs, Thyme Pot Liquor

Prime Rib of Beef, au jus

Creamy Horseradish

Spice Roast Sirloin,

Merlot-Green Peppercorn Sauce

Roast Tenderloin of Angus Beef,

Essence of Pinot Noir

(\$6.00 per person extra)

Cherry, Leek and Almond Calico Rice Pilaf

Parisian Parsley Potatoes

Garlic Scented Garden Vegetables

Dinner Rolls, Butter

Harvest Carrot Cake,

Strawberry Cheese Cake

Choice of Two Entrees 49

Choice of Three Entrees 54

Smoke House

(Minimum of 30)

Cucumber, Squash and Tomatoes, Buttermilk Dressing

Scallion & Mint Two Potato Salad

Macaroni, Cheddar & Peas,

Creole-Sour Cream Dressing

Chopped Apple-Celery Coleslaw

Hickory Smoked Chicken,

Apricot Mustard Glaze

Cider Soaked St Louis Style Ribs,

Maple Barbeque

“All Night” Pit Smoked Beef Brisket

Ranch Beans, Bacon and Onion

Corn on the Cob, Dill Butter

Corn Bread, Buttermilk Biscuits

Butter and Honey

Strawberry Shortcake

Pecan Pie

47

Minnesota Buffet

(Minimum of 30 People)

Wild Rice Soup with Leek and Mushrooms

Wheat Berry, Celery, Apples, Dried Cherries and Candied Pecans Salad

Bibb Lettuce, Carrots, Roma Tomatoes,

Broccoli, Green Goddess Dressing

Tossed Greens with Tomatoes, Cucumbers,

Red Onions, Corn, Bacon, Goat Cheese,

Wild Rice Croutons, Balsamic Vinaigrette

~

Sage Roast Chicken, Natural Jus

Midwestern Pot Roast, Pan Gravy

Goddess Crusted Walleye Pike,

Lemon-Chive Sauce

~

Grain Mustard and Horseradish

Roast New Potatoes

Green Beans with Caramelized Onions

and Candied Walnuts

Dill and Corn Pudding

Dinner Rolls, Butter

Maple Bread Pudding, Oatmeal Berry Crumble

50

[VIEW MORE BUFFETS](#) ►

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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Indian

(Minimum of 30)

Vegetable Pakroas

Chicken or Vegetable Samosas

~

Malai Kofta

Vegetable or Chicken Masala

Palak Paneer; Lamb Shahi Korma

Dal Makhani

Royal Basmati Pilaf

~

Raitha, Hari Mirch, Spiced Pickles

Onion Tomato Cucumber

Naan Bread, Papadam

Basmati Rice Pudding, Saffron and Almonds

Tropical Fruit in Rose Scented Cream

49

Dessert Symphony

With our Grand Piano as Center Stage
our Chef Prepares a Delightful Display of:

French Pastries, Tortes, Cakes, Tarts

Chocolate Dipped Strawberries, Profiteroles, Miniature

Dessert Shots

Freshly Brewed Starbucks Coffees

Whipped Cream, Cinnamon,

Chocolate Shavings, Hazelnut Cream

Lemon Peel, Orange Twist

Selection of Herbal Teas

with Sugar Cubes and Honey Sticks

18 per person

Caribbean Buffet

(Minimum of 30)

Sliced Melons, Lime and Coconut

Avocado, Hearts of Palm, Grapefruit,

Onion, Arugula Salad

Christophine, Tomato and Bibb Lettuce,

Creole Vinaigrette

Scarlet Snapper Vera Cruz

Chicharron Chicken, Lemon and Aji Creole

Jerk Pork

Red Beans and Rice, cilantro

Baked Rum Sweet Potatoes

Pak Choy and Tomatoes

Sweet Corn Bread

Key Lime Pie, Mango Pave

46

Mediterranean

(Minimum of 30)

Chicken Pistou Soup

Grilled Olive Bread Salad, Mesclun Greens

Tomatoes, Pepperoncini, Grilled Eggplant,

Green Beans

Red and Yellow Vine Ripe Tomatoes,

Baby Mozzarella, Pesto, Balsamic Onions

Tabbouleh

Charmoula Grilled Swordfish

Turkish Grilled Chicken, Yogurt and Cumin

Moroccan Roast Lamb, Garlic and Lemon

Rosemary Roast Potatoes, Garlic and Olive Oil

Moroccan Carrots and Artichokes

Focaccia, Olive Oil and Balsamic

Chocolate Hazelnut Torte,

Lemon Cream Cake

52



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PLATED DINNER ENTRÉES

*Dinner Entrées served with Starter, European Artisan Rolls,
Dessert, Starbucks Coffees, Hot or Iced Teas*

POULTRY AND PORK

Rosemary Rotisserie Chicken

with Butter and Cream Mashed Potatoes,
Ratatouille and Natural Herb Sauce
37

Pan Roast Maple Glazed Chicken Breast

Roast Yams, Green Beans and Pecans
Sherry-Maple Jus
37

Chicken Wellington

Fricassee of Leek and Wild Mushrooms
Thyme Scented Baby Vegetables
38

Soy & Honey Glazed Duck Breast

Baby Bok Choy, Celery and Red Pepper
Shiitake Tuxedo Barley Pilaf
39

Hunter Crusted Beast of Pheasant

Maple Scented Yam Puree,
Pancetta Brussels Sprouts, Hazelnuts
39

Pecan Smoked Loin of Pork

Butternut Tortellachi, Braised Greens
Sugar Snap Peas, Cherry Tomatoes
Tarragon Mustard Cream
40

MEATS

Grilled Manhattan Steak

Thyme Scented Parisian Potatoes,
Chop House Garlic Vegetables
40

Petite Filet of Beef

Pot Roasted Potatoes
Braised Greens, Confit of Onion
Essence of Pinot Noir and Truffles
45

Beef Tournedos Three Ways

Truffled Demi Glace, Tomato Caper Relish,
Tarragon Mustard Cream, Corn Custard,
Wilted Spinach
41

Lamb Osso Bucco

English Pea Faro Risotto
Baby Vegetables and Thyme Pan Jus
43

Mustard Crusted Elk Chop

Red Wine Braised French Lentils,
Rapini, Baby Carrots
44

FISH & SEAFOOD

Grilled Atlantic Salmon Filet

Sweet Corn Faro Risotto, Green Beans,
Roast Tomato, Dill-Corn Coulis
37

Herb Crumb Baked Walleye

Wild Rice Pilaf, Asparagus, Angel Carrots
Lemon Caper Sauce
38

Seared Scarlet Snapper

Almond Pearl Couscous, Eggplant
Grilled Zucchini, Charmoula Broth
39

Rosemary Garlic Sword Fish Steak

Tomato Agrodolce, Grilled Asparagus
Anson Mills Heirloom Polenta
40

VEGETARIAN

Coconut Curried Tofu

Jasmine Rice Pilaf with Daikon Radish Seed,
Baby Bok Choy, Shiitake Mushrooms,
Peanuts & Cilantro
35

Vegetarian Open Faced Ravioli

Pasta Sheets layered with Mushrooms, Spinach,
Baby Artichokes, Sun-Dried Tomatoes,
Braised Leeks, Asparagus and Feta Cheese
with Balsamic Tomato Jus
37

Thyme and Butternut Barley Pilaf

Grilled Eggplant and Asparagus Quills,
Braised Fennel-Escarole, Shallot Soubis
35

[VIEW MORE ENTRÉES](#) ►

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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DINNER DUETS

Petite Grilled Filet of Beef and Hunter Crusted Chicken, Leek Ragout

Parisian Potatoes, French Beans, Petite Pan Squash
48

Grilled Filet of Beef, Red Wine Sauce and Medallion of Salmon with Tomato-Caper Relish

Dauphinois Potatoes, Asparagus, Pesto Crusted Tomato, Angel Carrots
49

Grilled Filet of Beef and Walleye Cakes

Tarragon Mustard Cream, Scalloped Potatoes,
Wilted Greens and Roasted Tomato Filets
46

Grilled Filet of Beef and Herb Crusted Fresh Water Prawns

Garlic-Caper Butter Sauce, Thyme Scented
Mashed Potatoes, Asparagus, Julienne Vegetables
50

Herb Crusted Walleye and Seared Quail Breasts

Wild Rice Pilaf, Asparagus,
Angel Carrots, Braised Salsify, Tarragon Reduction
45

Sesame Crusted Salmon and Shanghai Glazed Pork Tenderloin

Coconut Rice Pilaf, Baby Bok Choy, Shiitake Mushrooms, Daikon
43

Yogurt Marinated Lamb chops and Charmoula Snapper

Almond Pearl Couscous,
Minted Baby Carrots, Grilled Summer Squash
49

DINNER STARTERS

*Choice of one Starter and one Dessert: Included
in Entrée Price*

Minnesota Wild Rice Soup with Baby Portobello
Butternut Squash and Apple Bisque
Seasonal Soup Selection
• • •

Butter Lettuce with Ciabatta Croutons,
Baby Tomatoes, Amablu Cheese, Julienne Onion
Roast Tomato Vinaigrette

Salad of Field Greens, Stickney Hill Goat Cheese,
Roast Pear, Dried Cranberries, Candied Walnuts,
Honey Raspberry Vinaigrette

Red Oak and Baby Spinach, Orange Filets,
Strawberries, Radishes and Pistachios,
Poppyseed Vinaigrette

Arugula and Shaved Fennel,
Baby Mozzarella, Marinated Olives, Cherry Tomatoes
Red Wine –Herb Vinaigrette

Medley of Garden Greens Garnished with Roma Tomato,
Sliced Cucumber, Angel Carrots

Served with Choice of One Dressing:

Buttermilk Peppercorn Ranch
Green Goddess Dressing
Honey Raspberry Vinaigrette
Balsamic Vinaigrette
Poppyseed Vinaigrette
Roast Tomato Vinaigrette

DINNER DESSERT

Choice of one

Mini American Trio,
Fruit Pie, Cheese Cake, Carrot Cake

Chocolate Cherry Torte,
Cherry Anglaise

Fresh Strawberry Baby Cheesecake,
Strawberry Sauce

Turtle Cream Puffs,
Bittersweet Chocolate, Pecans and Caramel

Cappuccino Pots of Crème
White Chocolate Whipped Cream

French Quartette,
Napoleon, Chocolate Dipped Profiterole,
Latte Macchiato, Tuxedo Strawberry

Toffee Pudding Cake, Hard Sauce

Chocolate Tuxedo Mousse Torte
Garnished with Chocolate Shavings

Apple Bavarian Custard Tart,
Spiced Graham Crust, Cinnamon Anglaise

Very Berry Marscapone Torte,
Fresh Blue Berries and Raspberries

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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Red Bull & Vitamin Water Available at \$4.50 on consumption

BUSINESS PACKAGE

Morning

Orange, Apple and V-8 Juices
Fresh Baked Muffins and Danish
Starbucks Coffees and Selection of Teas

Mid-Morning

Refresh Coffee and Teas
Assorted Soft Drinks and Bottled Waters

Afternoon

Starbucks Coffees and Selection of Teas
Soft Drinks and Bottled Waters
Fresh Baked Cookies or Brownies

36



EXECUTIVE PACKAGE

Morning

Orange, Blueberry Blend and V-8 Juices
Sliced Fresh Fruit and Berries
Fruited Yogurts and Sunrise 7 Breakfast Compote
Fresh Baked Danish, Coffee Cake
and Bagels with Toaster; Cream Cheese,
Sweet Butter and Preserves

Mid-Morning

Refresh Coffee and Selection of Teas
Assorted Soft Drinks and Bottled Waters

Afternoon

Starbucks Coffees and Selection of Teas
Assorted Soft Drinks and Bottled Waters
Tasty Grains Fresh Baked Snack Bars
Popcorn Snack Mix

44

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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(Prices based on one-hour of service)

The Natural

Fresh Vegetable Crudités Chips
Pita Chips and Seeded Lavasch
Hummus Dip, Greek Herb Feta Dip
Almonds and Olives
Fresh Grapes, Dried Apricots
Odwalla Smoothies
Mineral and Flavored Water

14

Quick Charge

House baked Cookies:
Rocky Road, Honey Oatmeal-Raisin and Nut Cherry
White Chocolate
Chicago Mix Popcorn and Trail Mix
Fresh Fruit Skewers
PowerAde, Vitamin Water
Starbucks FairTrade and Organic Coffee

15



Artisan Cup Cakes

Five Flavors
Banana and Chocolate Pudding Parfaits
Organic Valley Milk and Chocolate Milk
Starbucks FairTrade and Organic Coffee
and Herbal Teas

13

Snack Shop

A Delightful Variety of Assorted Candies:
Classic Candy Bars, Odwalla Nature Bars,
Trail Mix, Bags of Chips
Red Apples, Bananas and Oranges
Assorted Sodas
Organic Valley Milk and Chocolate Milk

12

Ice Cream

Ice Cream Bars and Ice Cream Sandwiches
Mini Pie Bites-
Dutch Apple, Traverse City Cherry and
Blueberry Crumble
Assorted Sodas, Mineral Water
and Flavored Water
Starbucks FairTrade and Organic Coffee
and Herbal Teas

13

Orchard Warm-Up

Hot Spiced Pepin Heights Apple Cider
Hot Chocolate
Whipped Cream and Mini Marshmallows
Fresh Cut Apples and Caramel Dip
Wisconsin and Minnesota Cheeses
Tasty Grains Natural Snack Bars,
Three Berry and Trail Mix
Bottled Waters

13

Protein Lifestyle

Smoked Almonds and Mixed Nuts
Minnesota Cheeses and Summer Sausages
Assorted Deviled Eggs:
Blue Cheese and Chive, Classic, Smoked Salmon and Dill
Peanut Butter and Herb Cheese Stuffed Celery Sticks
Crudite with Green Goddess and Hummus
Vitamin Water, Mineral and Flavored Water

15

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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Bars	Banquet Wines	Cellar Selections	Hosted Event Bars
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SPIRITS	Choice	Premium
Bourbon	Jim Beam	Jack Daniels
Whis	Windsor	Crown Royale
Blend	Seagram's 7	Canadian Club
Scotch	Clan MacGregor	Dewars
Vodka	Smirnoff	Skyy
Gin	Beefeaters	Tanqueray
Rum	Ron Diaz	Bacardi Silver
Tequila	Sauza Gold	Sauza Commermerativo
Brandy	E&J VSOP	Korbel
Spiced Rum	Captain Morgan	Captain Morgan

WINES	Choice	Premium
Chardonnay	Sycamore Lane, California	Jack Daniels Crown Royale
Merlot	Sycamore Lane, California	Canadian Club Dewars
Cabernet Sauvignon	Sycamore Lane, California	Skyy Tanqueray
White Zinfandel	Sutter Home California	Bacardi Silver Sauza Commermerativo
Pinot Grigio	Ecco Domani Italy	Korbel Captain Morgan

BEER	Domestic	Import/Specialty
	Budweiser	Heineken
	Miller Lite	Amstel Light
	Sharps Sam Adams	Summit EP

SPIRITS

A Bartender Charge of \$100.00 Per Bar applies and will be waived once revenues per bar exceed \$550.00
A \$35/hour bartender charge will be assessed for each hour of service over 4

	Host Bar (plus tax & service charge)	Cash Bar
Domestic Beer	\$5.50	\$6.00
Import/Specialty Beer	\$6.50	\$7.00
Non Alcoholic Beer	\$4.00	\$4.00
House Wine	\$6.50	\$6.50
Premium House Wine	\$7.00	\$7.50
Choice Brand Liquor	\$6.00	\$6.50
Premium Brand Liquor	\$7.00	\$7.50
Cordials	\$8.00	\$7.50
Soft Drinks & Bottled Water	\$3.50	\$3.75



All prices are per person. Beverage prices are subject to 13.275% tax and 22% service charge are subject to change.

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Bars Banquet Wines Cellar Selections Hosted Event Bars

Sparkling Wines / Champagne

Freixenet Cordon Negro Brut NV (Spain)	\$29.00
Non-Alcoholic Brut Fré Sutter Home	\$24.00

House

Sutter Home White Zinfandel (California)	\$28.00
Sycamore Lane Chardonnay (California)	\$29.00
Sycamore Lane Merlot (California)	\$29.00
Ecco Domani Pinot Grigio (TreVenezie, Italy)	\$29.00



Premium House

Montevina White Zinfandel (Amador)	\$29.00
Trinity Oaks Chardonnay (California)	\$33.00
Trinity Oaks Merlot (California)	\$33.00
Trinity Oaks Cabernet Sauvignon (California)	\$33.00
Ecco Domani Pinot Grigio (TreVenezie, Italy)	\$29.00

Upgrade

Rodney Strong Vineyards Chardonnay (Sonoma County)	\$44.00
Rodney Strong Vineyards Merlot (Sonoma County)	\$45.00
Rodney Strong Vineyards Cabernet Sauvignon (Sonoma County)	\$47.00

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CELLAR SELECTIONS OF WINES BY THE BOTTLE

White Wines

Sparkling Wine

Domaine St. Michelle Brut NV (Washington)	\$37.00
Bisol Prosecco (Italy)	\$38.00
Roederer Estate Brut NV (Anderson Valley)	\$53.00
Veuve Clicquot Yellow Label (France)	\$96.00

Other Whites

San Angelo Pinot Grigio (Italy)	\$36.00
Treana, Voignier/Marsane (Paso Robles)	\$62.00

Sauvignon Blanc

Pomelo (California)	\$35.00
Honig (Napa)	\$39.00
Ferrari Carrano, Fume Blanc (Sonoma)	\$47.00

Chardonnay

Columbia Crest (Columbia Valley)	\$35.00
Deloach (California)	\$37.00
Fess Parker (Santa Barbara)	\$42.00
Steele (Carneros)	\$49.00
Sonoma Cutrer (Russian River Ranches)	\$55.00
Mer Soleil (Central Coast)	\$86.00

Red Wine

Pinot Noir

Parker Station (Santa Maria)	\$38.00
Acacia (Napa)	\$63.00

Zinfandel

Ravenswood (Amador County)	\$52.00
Ridge Vineyard (Sonoma)	\$72.00

Merlot

Frei Brothers (Dry Creek Valley/Honig)	\$41.00
Markham (Napa)	\$49.00

Cabernet Sauvignon

Louis Martini (Sonoma County)	\$39.00
Liberty School (Paso Robles)	\$44.00
Sterling (Napa)	\$57.00
Chimney Rock (Stag's Leap District)	\$89.00

Other Reds

Bogle Petite Syrah (Santa Cruz)	\$35.00
Hahn Estates Meritage (Monterey)	\$39.00
Miner Sangiovese (Mendocino County)	\$68.00

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Breakfast	Lunch	Dinner	Breaks	Bar Selections	Menu Selection	AV	Policy and Information
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Bars	Banquet Wines	Cellar Selections	Hosted Event Bars
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WINE & COCKTAILS

	First Hour	Each Additional Hour
Choice Brands Open Bar with house wines, import & domestic beer selections and soda/mixes	\$12.50	\$7.50
Premium Brands Open Bar with house wines, import & domestic beer selections and soda/mixes	\$15.00	\$8.50
Non-Alcohol Open Bar with fruit juices, sodas, sparkling and still waters.	\$7.00	\$4.50
Martini Bar <i>Your choice of four different martinis for your guests to choose from (Minimum 20 people)</i>		
with Choice brand	\$12.00	\$6.50
with Premium brand	\$14.00	\$8.00



	First Hour	Each Additional Hour
Beer Bar Includes an expanded selection of tasty beers from around the United States. From local favorites to some unique micro brews. Let your Catering manager know if you prefer light, dark or a mix of flavors. The specific brands will vary by season and availability. (Minimum 20 people)	\$9.75	\$4.50
Ice Cream Bar Mudslide, Pink Lady, Brandy Alexander, Grasshopper, Coconut Breeze or create a special drink by adding your favorite enhancement (minimum 20 people)	\$13.50	\$7.00
Cordials Offered from a Cordial Cart or Bar Service: Bailey's Irish Cream, DiSaronna Amaretto, Tia Maria, B & B, Grand Marnier, Harvey's Bristol Cream & Quinta de Noval 10 year old Tawny Port.	\$11.00	\$6.50
Cordials A fun way to enhance your guest's experience! Two hours of a custom creation for your event. Crafted from a solid mass of ice into a unique path for your cocktails to travel from the shaker to your glass. Bartender included	\$600.00	

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

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Policy and Information

Your menu selection should be submitted to the Radisson Plaza Hotel Minneapolis Catering Department no later than two (2) weeks prior to your scheduled function. Multiple entrée selections will be charged at the highest priced entrée. We require that the client provides seating cards, place cards or name badges for each guest indicating their entrée choices.



All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

Breakfast	Lunch	Dinner	Breaks	Bar Selections	Menu Selection	AV	Policy and Information
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VALUE PACKAGES

Interactive Whiteboard	\$600
Mobile Smartboard/Whiteboard with Projection on Adjustable Stand and Four Markers	
LCD Projector Package	\$500
2000 Lumen LCD Projector, Appropriately Sized Screen, Extension Cord, Power Strip and a Safelock Stand	
LCD Support Package	\$150
Appropriately Sized Screen, Extension Cord, Power Strip, Safelock Stand and Tech Assistance. (client to provide LCD projector)	
TV/VCR/DVD Package	\$250
32" LCD Monitor w/Floor Stand, VHS/DVD Deck, Extension Cord and a Power Strip.	
3M Flipchart Pkg	\$50
2' x 3' Flipchart Easel, 3M Sticky Flipchart Paper and Four Markers	

PERIPHERALS

Safelock Projector Stand w/Skirt	\$20
Truss Stand for Projection	\$175
48" A/V Cart w/Skirt	\$30
Tripod Display Easel	\$15
Flipchart Easel w/Markers	\$15
2' x 3' Whiteboard	\$35
4' x 6' Whiteboard	\$50
Presentation Remote	\$40
Pipe & Drape 10' Section	\$125
Lighting Equipment	Call for pricing
Power Strip	\$15
Laptop Computer	\$250
Presidential Podium	\$100

LABOR RATES

Our professional staff is available to meet all of your needs, providing a full range of additional Audio Visual resources and services. We encourage you to contact the on-site Audio Visual Manager with any questions or concerns

(all labor is billed at a 4-hour minimum)

Monday - Friday 7am - 6pm	\$50 /hr
Evenings & Weekends	\$75 /hr
National Holidays	Double Time

[VIEW MORE AV](#) ►

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VIDEO/DATA

Displays

9" CRT Monitor	\$30
15" LCD Data Monitor	\$150
20" CRT Video Monitor/VCR	\$55
23" LCD Monitor	\$200
27" CRT Video Monitor	\$85
32" LCD Monitor w/Floor Stand	\$200
42" Plasma Monitor w/Floor Stand	\$500
50" Plasma Monitor w/Floor Stand	\$650

Projection Screens

70" x 70" Tripod	\$25
96" x 96" Tripod	\$35
5' x 7' Fast Fold w/Dress Kit	\$80
6' x 8' Fast Fold w/Dress Kit	\$100
7.5' x 10' Fast Fold w/Dress Kit	\$110
9' x 12' Truss w/Dress Kit	\$200

Video/Data Projection

XGA 2000 Lumen Projector	\$350
XGA 4500 Lumen Projector	\$550
XGA 5000+ Lumen Projector	Call for pricing

Video Players/Recorders

VHS Player/Recorder	\$80
DVD Player	\$80
DVD Player/Recorder	\$200

Video Cameras

VHS Camcorder & Tripod	\$125
Mini DV Camcorder & Tripod	\$175
3-Chip Camera w/CCU & Studio Kit	\$550
Commercial Tripod	\$175



[VIEW MORE AV](#) ►

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

Breakfast

Lunch

Dinner

Breaks

Bar Selections

Menu Selection

AV

Policy and Information

GRAYBOW
AV FOR BUSINESS

HD

AUDIO

Audio Mixers

4 Channel Mono Mixer (4 mic inputs)	\$35
14 Channel Stereo Mixer (6 mic inputs)	\$75
16 Channel Stereo Mixer (10 mic inputs)	\$125
24 Channel Stereo Mixer (20 mic inputs)	\$200

Microphones

Wired Hand Held Microphone	\$25
Wireless Microphone Kit (lavalier or hand held)	\$150
Boundary Microphone	\$35

Speakers

Anchor 50W Powered Speaker w/Stand	\$60
Mackie 400W Powered Speaker w/Stand	\$75
House Audio Patch	\$50

Audio Players & Recorders

Cassette Player/Recorder	\$45
CD Player	\$50
5 Disc CD Player	\$55
CD Recorder	\$175
DAT Player/Recorder	\$150

Teleconferencing

Polycom Speaker Phone	\$125
Telos Phone Hybrid (microphones required)	\$350

Audio Accessories

31 Band 1/3 Octave EQ	\$40
8 Channel Press Box	\$50
Direct Box	\$15

Audio Visual charges are subject to a 22% service charge that is retained by the hotel. Both the Audio Visual charges and the service charge are subject to applicable sales tax.

Any equipment or technicians cancelled within 24 hours of function start time will be billed at full price.

Should you desire to bring your own A/V equipment into the hotel, an outside A/V charge will be incurred as follows: Client will be charged 30% of the outside vendor's invoice. A copy of the finalized invoice should be provided to the sales contact for billing purposes.

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.

Breakfast

Lunch

Dinner

Breaks

Bar Selections

Meeting Selections

AV

Policy and Information

Billing

We ask that payment be made in advance for all functions, unless credit has been satisfactorily established and accepted in writing by the Hotel. We require a deposit of \$1,000 at the time the signed contract is returned to the Hotel. If credit has not been approved, an additional 50% payment will be required two (2) weeks prior to the event. The balance of the account is due and payable at the time of guarantee. Payments may be made either in the form of cash, personal checks (no later than two (2) weeks prior to the event) cashier's check, or charged to a credit card.

Cancellation Policy

Please refer to individual contracts regarding specific cancellation clauses.

Food and Beverage Service

We do not allow any food or beverage items to be brought into the Hotel for consumption by our guests without written permission. We have the right to ask for a waiver signed by the client pertaining to such food and beverage items. Leftover food is prohibited to be taken off property.

On all functions where a bartender is requested, a charge of \$100 per bartender will be implemented until a revenue of \$550 per bartender is reached, at which point the \$100 charge is absorbed by the Hotel. The same charges shall apply to all cashiers for cash bars.



Guarantee

To assist us in planning your event, we require a minimum attendance guarantee by 12 Noon, three (3) business days prior to the event. The guarantee is not subject to reduction. If a guarantee is not received by the Catering Department, we will assume the guarantee is the number of attendees on the Banquet Event Order. The Hotel will be responsible for serving no more than 3% over the number of the guarantee. Should the minimum number of guests not be met with the guarantee indicated on Buffet Menus, a Service Charge of \$100.00 will be incurred.

Service Charge and Tax

Food and beverage pricing is subject to 22% service charge plus applicable taxes.

Room Rental

Room rental is subject to 22% service charge and is retained by the hotel. Applicable sales tax is charged only on the service charge portion.

Tax Exempt Status

If your group is tax exempt, we are required by the State of Minnesota to receive a copy of your Minnesota State Sales Tax Exempt Certificate and number issued by the Revenue Department on file in this office.

All prices are per person, plus 10.775% Tax and 22% Service Charge are subject to change.