



Hilton

MINNEAPOLIS

2022 Catering Menus

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Continental Breakfast Buffets:

Simple Start- \$28 per person

- Orange juice & Grapefruit Juice
- Bananas, Apples, Grapes & Berries
- Individual Plain & Flavored Yogurts
- Fresh baked Muffins
- Mini Chocolate Croissants & Apple Danishes

Healthy Beginning- \$33 per person

- Orange juice & Grapefruit Juice
- Whole Bananas & Apples
- Fresh baked Muffins, Bagels & Croissants
- Jams, Butter & Cream Cheese
- Peanut & Almond Butter
- Individual Flavored Yogurts
- Hot Ancient Grains Porridge, Steelcut Oatmeal
- Assorted Individual Cereals with Milk
- Coffee, Hot Tea

Healthy Beginning- \$36 per person

- Orange juice & Grapefruit Juice
- Fresh Cut Seasonal Fruit and Berries
- Fresh baked Muffins, Bagels, Scones & Croissants
- Jams, Butter & Cream Cheese
- Blueberry, Maple & Chia Seed Parfaits
- Individual Greek Flavored Yogurts
- Steelcut Oatmeal Station
- Granola Station with Fried Fruits, Berries & Nuts
- Coffee, Hot Tea

Continental Buffet Enhancements:

Denver Breakfast Wrap: \$8 per person

Scrambled egg, bell pepper, cheddar cheese, smoked ham, flour tortilla

Broken Egg Sandwich: \$9 per person

Provolone, spinach, roasted red pepper, multi-grain roll

Breakfast Torta: \$9 per person

Scrambled egg, pepper jack cheese, chipotle aioli, jalapeno bacon, tera roll

Canadian Bacon Croissant: \$9 per person

Smoked Canadian bacon, aged cheddar, baked egg, croissant

Hot Breakfast Buffets:

All Buffets Include: (2) Fresh Fruit Juices, Coffee & Tea Service, Fresh Cut Select Fruits, Seasonal Berries, Fresh Baked Muffins & Croissants, Individual Plain & Flavored Yogurts

Nicolet Buffet: \$44 per person

- (2) Hot Entrees
- (2) Sides
- (2) Breakfast Meats

Marquette Buffet: \$48 per person

- (3) Hot Entrees
- (2) Sides
- (2) Breakfast Meats

Breakfast Action Stations: \$18 per person / per station (Hot Buffet Add On)

- Omelet
- Pancake
- Crepe
- Eggs Benedict

Breakfast Meats:

Applewood smoked bacon, Canadian bacon, pork sausage links, turkey sausage links, chicken apple sausage, country ham, turkey bacon

Hot Entrees:

Buttermilk Pancakes: *butter, maple syrup*

Cheese Blintz: *raspberry sauce*

French Toast Bread Pudding: *pecan-oat topping, maple syrup*

Breakfast Sandwich (Choice of 2) *Denver Wrap, Broken Egg Sandwich, Breakfast Torta, Canadian Bacon Croissant*

Scrambled Eggs (Egg Whites \$2)

Scrambled Eggs: *cheddar cheese, peppers, onions*

Scrambled Egg Whites: *goat cheese, herbs*

Vegetable Strata (V): *feta cheese, roasted red peppers, kale, banquette*

Sides:

Cottage Potatoes (VG,GF): *fresh herbs, scallions*

Cheddar Grits (V,GF): *aged cheddar, stone ground heirloom cornmeal*

Gallimaufry (GF): *potato hash, ham, peppers, onion, celery*

Roasted Red Potatoes (VG,GF): *rosemary, thyme, onions, bell peppers*

Sweet Potato Hash (VG,GF): *yams, red peppers, scallions*

Overnight Steel Oats (VG,GF): *dried & fresh fruit, walnuts, maple syrup*

Plated Breakfast Selections:

All Plated Breakfast Options Include: Fresh Orange Juice, Coffee & Hot Tea, Fresh Fruit

Minneapolis Scrambled Eggs (GF): \$34 per person

Cage-free eggs, cottage potatoes, pork sausage or applewood smoked bacon

Stone Arch Strata \$41 per person

Roasted red pepper, kale, feta, baguette, breakfast potatoes, pork sausage or applewood smoked bacon

Minnesota Walleye Hash (GF): \$40 per person

Scrambled eggs, poached walleye hash, braised kale, hollandaise

Vegie Gallimaufry (V,GF): \$38 per person

Roasted seasonal vegetable “hash”, fresh herbs, scrambled egg whites, slow roasted tomatoes

Seasonal Fruit Salad (V,GF): \$29 per person

Fresh berries, cottage cheese or yogurt, hardboiled egg

Shirred Eggs (GF): \$41 per person

Ramekin baked eggs, roasted red peppers, turkey sausage links

Break Packages:

Lake of The Isles- \$23 per person

- Pea & Prosciutto Tea Sandwiches
- Artisan Cheese Display with Grape Clusters & Assorted Berries
- Chocolate Eclairs
- Ginger Mango Peach Iced Tea

Lake Minnetonka- \$23 per person

- Build Your Own Tomato-Basil Bruschetta & Olive Oil Tapenade
- Italian Anti Pasti Kabobs
- Raspberry Dusted Creampuffs
- Strawberry Basil Lemonade

Cedar Lake- \$22 per person

- Edamame Hummus & Roasted Cauliflower Hummus
- Vegetable Crudit 
- Matzo Crisps, Select Crackers
- Tasty Grains Bars
- Iced Lemon Grass Green Tea

Lake Nokomis- \$20 per person

- Warm Pretzels with Cheese Sauce & Mustard
- Donut Holes
- Artichoke Beignet
- Lemonade

Lake Vermillion- \$20 per person

- Individual Trail Mix
- Hard Boiled Eggs
- Beef Sticks
- Mozzarella String Cheese
- Double Chocolate Brownie Bites
- Iced Berry Tea

Break Packages:

Ball Park- \$20 per person

- Assorted Popcorn
- Warm Salted Pretzels with Cheese Sauce & Mustard
- Mini Corn Dogs with Creole Mustard & Ketchup
- Red Licorice

Build Your Own Trail Mix- \$22 per person

- Fried Apples, Cranberries, Apricots
- M&M's, Chocolate Chips, Caramel Chips
- Almonds, Cashews, Walnuts
- Coconut, Granola, Pepitas
- Gummy Bears, Gummy Worms
- KIND Bars
- Carrot Juice Shooters

Milk & Cookies- \$19 per person

- Snickerdoodles
- Dark Chocolate Chunk
- Peanut Butter
- Chocolate Chip
- Macadamia Nut
- Assorted Milk's

French Patisserie- \$21 per person

- Mini Chocolate Croissants
- Colorful French Macarons
- Raspberry Cream Puffs
- Chocolate Eclairs

Donut Shop- \$21 per person

- Old Fashioned
- Jelly Filled
- Vanilla Donut Holes
- Long Johns
- Cinnamon Sugar Churros

Greek Isles- \$20 per person

- Roasted Garlic Hummus
- Roasted Red Pepper & Goat Cheese Hummus
- Fried Pita Chips
- Antipasto Skewers
- Assorted Olives

A La Carte Break Options:

- Freshly Baked Brownies and Cookies \$57 per dozen
- Freshly Baked Cupcakes \$60 per dozen
- Whole Fresh Fruit \$4 per piece
- Granola Bars, Fruit Bars, Candy Bars \$4 per piece (on consumption)
- KIND Bars \$6 per piece (on consumption)
- Assorted Ice Cream Bars \$7 per piece
- Kettle Chips, POP Chips \$5 per piece (on consumption)
- Freshly Popped Popcorn \$56 per pound
- Assorted Salted, Spiced Nuts & Seeds \$65 per pound
- Vegetable Crudité with Green Goddess and Blue Cheese Dips \$150 per 20 people
- Artisan Cheese Platter \$180 per 20 people
- Assorted Coca Cola Products \$5.50 per item (on consumption)
- Bottled Water \$5.50 per item (on consumption)

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Monday- City of Lakes

Salads:

Baby Gem Lettuce Salad: (V,GF)

Garbanzo beans, watermelon radish, pecans, crumbled goat cheese, red wine vinaigrette

Garden Greens Salad: (V,GF)

Haricot verts, grated parmesan, heirloom carrots, sunflower seeds, white balsamic vinaigrette

Gargenelli Pasta Salad:

Grilled chicken, tomatoes, capers, watercress, lemon dressing

Sandwiches & Wraps

Caprese Sandwich: (V)

Grilled eggplant, fresh mozzarella, basil, sun-baked tomato spread, focaccia roll

Grinder Sandwich:

Mortadella, Italian salami, provolone, marinated red bell peppers, tomato chutney, romaine lettuce, ciabatta bread

Marinated Chicken Sandwich:

Chicken, garden greens, aged cheddar, tomato, olive oil spread, garden herbs, soft roll

Tuna Salad Wrap:

Tuna, celery, onion, tomato, boiled egg, caper aioli, spinach tortilla

Hot Mains:

Maple-Rosemary Brined Chicken Breast: (GF)

Dijon au jus

Grilled Norwegian Salmon: (GF)

Tomato caponata

Heirloom Grains Risotto: (V)

Roasted garlic, slow roasted tomatoes

Sides:

Caramelized Cauliflower: (V,GF)

Pine nuts, saba, currants

Baby Red Potatoes (V,GF)

Rosemary, olive oil, sea salt

Roasted Broccoli: (V,GF)

Cremini mushrooms, aged balsamic

Optional Soup:

Mushroom & Wild Rice (VG,GF)

Vegetable broth, roasted root vegetables

Mini Dessert Display:

Malted Chocolate Cake with Coconut Cream Cheese

Cherry Blueberry Crisp (GF,V)

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Tuesday- Downtown BBQ

Salads:

Iceberg Wedge Salad: (V,GF)

Blue cheese dressing, bacon, pickled red onion, sunflower seeds, sunburst tomatoes

Watermelon Salad: (V,GF)

Feta cheese, mint, arugula, white balsamic-honey vinaigrette

Baby Spinach Salad: (V,GF)

Watermelon radish, roasted corn, crispy onions, green goddess dressing

Sandwiches & Wraps

Roasted Mushroom Wrap: (V)

BBQ rubbed and roasted mushrooms, romaine, local tomato, green goddess dressing, spinach tortilla

Grilled Chicken Sandwich:

Pickled brined chicken, heirloom tomato, cabbage slaw, tabasco aioli, sesame seed bun

Shrimp Roll:

Rock shrimp, citrus aioli, tarragon, celery, red onion, toasted hoagie roll

Roast Beef Sandwich:

Pickled onions, iceberg lettuce, aged white cheddar, horseradish aioli, soft hoagie roll

Hot Mains:

Smoked Beef Brisket: (GF)

Root beer BBQ sauce

Tea Brined Chicken: (GF)

Carolina BBQ Sauce

Red Beans & Rice: (VG,GF)

Sofrito, garlic roasted tomatoes

Sides:

Sweet Corn Succotash: (GF,VG)

Edamame, roasted bell peppers

Baked Pinto Beans: (GF,VG)

Roasted jalapeno, tomato paste

Optional Soup:

Roasted Tomato Soup: (V)

Parmesan croutons

Mini Dessert Display:

Peach Cobbler (GF)

Red Velvet Mini Cup Cakes

Dark Chocolate Brownies with Salted Caramel

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Wednesday– The Nokomis

Salads:

Watercress & Spinach Salad: (V)

Chevre, garden cucumbers, pickled yellow beets, maple-mustard vinaigrette

Baby Romaine Salad: (V)

Cave aged blue cheese dressing, shaved fennel, candied walnut crumb, cranberry

Roasted Broccoli Salad: (GF,V)

Edamame, yogurt-tahini dressing, wild rice, rains, lemon

Sandwiches & Wraps

Roasted Vegetable Wrap: (VG)

Red quinoa, butternut squash, broccoli, kale, spinach wrap

Grilled Chicken Salad:

Grilled chicken breast, wild rice, yogurt dressing, watercress, cranberry chutney, ciabatta

Cold Smoked Salmon Wrap:

Dill-lemon cream cheese spread, capers, red onion, romaine, herb wrap

Smoked Turkey:

Swiss cheese, cranberry spread, arugula, tomato, croissant

Hot Mains:

Rotisserie Turkey: (GF)

Thyme au jus

Heirloom Corn Crusted Walleye: (GF)

Tarragon remoulade, lemon

Edamame & Kale Casserole: (VG,GF)

Roasted shiitake mushrooms

Sides:

Wild Rice Pilaf: (GF,VG)

Mirepoix, rice blend

Roasted New Potatoes: (GF,VG)

Fresh herbs, cipollini onion

Fire Roasted Sweet Corn: (GF,VG)

Bell pepper, north woods spice

Optional Soup:

Wild Mushroom Soup: (V,GF)

Caramelized onion broth, rosemary cream

Mini Dessert Display:

Raspberry Linzor Tartlets with Almond Crema

Maple Bread Pudding with Candied Walnut & Caramel

Chocolate Torte with Lingonberry (VG,GF)

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Thursday- Uptown

Salads:

Crunchy Chop Salad: (GF, VG)

Red and green cabbage, edamame, carrot, cashews, scallions, tamari-ginger vinaigrette

Rice Noodle Salad: (GF)

Rock shrimp, chili, sesame, lime, basil, cilantro

Pad Thai Chicken Salad:

Napa cabbage, tamarind, lime juice, peanuts

Sandwiches & Wraps

Seared Tofu Wrap: (VG)

Pickled carrots, onions, cucumbers, edamame hummus, shredded napa cabbage, cilantro, spinach wrap

Bahn Mi:

Pulled pork, sriracha aioli, pickled onion, chili fermented cabbage, baguette

Miso Chicken Sandwich:

Asian slaw, marinated chicken, soft French roll

Bulgogi Beef Wrap:

Leaf lettuce, black garlic aioli, slaw, shaved radish, tortilla

Hot Mains:

Thai Braised Chicken: (GF)

Thai basil, napa cabbage

Beef Bulgogi: (GF)

Scallions, tamari

Crispy Mock Duck: (VG)

Thai chili sauce, white sesame seed

Sides:

Vegetable Fried Rice: (GF)

Sweet peas, edamame, carrots, celery, onions, egg, sesame oil, tamari

Bok Choy Sauté: (GF)

Sweet chili sauce, crushed peanuts

Optional Soup:

Shiitake Ramen: (V)

Udon noodle, kombu dashi broth, soft boiled egg

Mini Dessert Display:

Green Tea Panna Cotta (GF)

Lychee & Mango Tapioca Shooters (GF, V)

Macha-Raspberry Tartlets

Day of the Week Lunch Buffets:

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Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Friday- Lake Street

Salads:

Southwest Cobb: (GF)

Romaine lettuce, jalapeno bacon, hard boiled egg, tomato, garbanzo beans, queso fresco, cilantro vinaigrette

Corn & Quinoa Chop Salad:

Red cabbage, sweet peppers, black beans, avocado-lime dressing

Chipotle Caesar Salad: (GF)

Hearts of romaine, cumin roasted chicken, cotija cheese, pico de gallo, chipotle spiked Caesar dressing, tortilla chips

Sandwiches & Wraps

Chipotle Portabella Wrap: (VG)

Grilled portabella, avocado, pico de gallo, iceberg lettuce, spinach wrap

Shaved Beef & Chimichurri:

Iceberg lettuce, cotija cheese, chimichurri spread, roasted red peppers, torta bun

Adobo Chicken Sandwich:

Spicy slaw, tomatoes, red onions, cotija cheese, cumin-cilantro aioli, artisan roll

Cubano:

Pulled pork, sliced ham, yellow mustard, pickles, hoagie

Hot Mains:

Chicken Al Pastor: (GF)

Guajillo chilies, oregano

Cumin-Lime Roasted Shrimp: (GF)

Salsa verde

Adobo Tofu: (GF, VG)

Vegan cheese

Sides:

Spanish Rice: (GF, V)

Tomato broth, cilantro

Stewed Black Beans: (GF, V)

Jalapeno, onion, lime

Fire Roasted Corn: (GF, V)

Grilled peppers, fajita spice

Optional Soup:

Vegetable Tortilla Soup: (GF, VG)

Achiote-tomato broth, roasted vegetables

Mini Dessert Display:

Tres Leche Martinis

Alfajores Stuffed with Spiced Ganache

Dulce De Leche Cheesecake

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Saturday- Loring Park

Salads:

Carolina Salad:

Chopped lettuce, apples, pecans, tomato, fried chicken, honey mustard dressing

Kale Salad: (GF,VG)

Crispy chickpeas, soy nuts, kale, spinach, dried cherries, red onion, quinoa, lemon vinaigrette

Spinach & Bacon Salad:

Baby spinach, hardboiled egg, pickled red onion, torn garlic croutons, warm bacon dressing

Sandwiches & Wraps

Herb Grilled Chicken Wrap:

Iceberg lettuce, bacon, tomato, grilled chicken, tarragon aioli, sundried tomato wrap

Avocado & Cucumber Sandwich: (V)

Sprouts, cumin pickled onion, cilantro, whole grain bread

Roast Beef & Cheddar Sandwich:

Lettuce, red onion, dijonnaise, hoagie

Hot Mains:

Low Country Baked Chicken: (GF,DF)

Orange-brown sugar brine, rosemary au jus

Grilled Pork Ribs: (GF,DF)

Coffee rubbed, slow braised, grilled finish

Lime Scampi Shrimp: (GF,DF)

Garlic, tomato, fresh lime, parsley, extra virgin olive oil

Sides:

Baked Mac n' 5-Cheese: (V)

Pennette pasta, 5-cheese bechamel sauce

Roasted Red Bliss Potatoes: (GF,VG)

Herb-garlic rubbed, extra virgin olive oil

Roasted Green Beans: (GF,V)

Franks red hot sauce, butter

Optional Soup:

Vegetable Gumbo: (GF,DF,V)

Mini Dessert Display:

Fresh Banana Pudding

Vanilla wafer streusel

Baked Raspberry-Apple Huguenot Torte: (GF)

Apple, raspberries, pecans

Day of the Week Lunch Buffets:

Hot Buffet: \$59 per person (2 salads, 3 hot mains, 2 sides, dessert assortment)

Cold Buffet: \$54 per person (3 salads, 3 sandwiches, kettle chips, dessert assortment)

Add soup: \$2 additional per person

All Lunch Buffets Served with Iced Tea and Water Service

Sunday- Provençal

Salads:

Niçoise Salad: (GF)

Confit albacore, bib lettuce, niçoise olives, new potato, haricot vert, champagne vinaigrette

Tomato-Mozzarella Salad: (GF,V)

Fresh basil, aged balsamic, extra virgin olive oil

Carrot Salad: (GF,V)

Crispy chickpeas, baby kale, green onion, lemon-olive oil dressing

Sandwiches & Wraps

Tuna Wrap:

Confit albacore, olive tapenade, green beans, tomato, garden wrap

Chicken Salad Sandwich:

Romaine lettuce, tarragon aioli, sundried tomato spread, baguette

Mozzarella & Basil Pesto: (V)

Tomato, grilled asparagus, pine nut-basil pesto, soft French roll

Hot Mains:

Coq Au Vin:

Red wine braised chicken, lardon, cipollini onion, roasted mushrooms

Brasserie Flank Steak:

Red wine reduction, herbs de provence

Roasted Polenta:

Parmesan cheese, herbs fine, roasted red peppers

Sides:

Stuffed Roma Tomatoes: (VG)

Garlic, herbs de provence, bread crumb

Potatoes Lyonnaise: (GF,V)

Onion, olive oil, thyme, parsley

Ratatouille: (GF,VG)

Eggplant, zucchini, tomato

Optional Soup:

Lentil & Kale:

Lentils du puy, caramelized onion broth, lacinato kale

Mini Dessert Display:

Lavender Pot De Crème with Almond Tuile

French Macaron and Truffle Display

Chocolate Mousse with Hazelnut Crumble, Cherry & Candied Orange Zest

Plated Lunch Menus:

Please Select (1) Salad or Soup, (1) Entrée and (1) Dessert

(options are also available to have a soup, salad, entrée and dessert. Please ask your event manager for more information)

Prices are Listed Under Entrée Items

All Plated Lunches are Served with Iced Tea and Water Service

Salad Starters:

Caesar Salad:

Baby romaine, classic Caesar dressing, shaved parmesan, roasted garlic crouton

Organic Arugula: (V,GF)

Shaved carrot, watermelon radish, crushed walnuts, dried cranberry, creamy citrus vinaigrette

Baby Spinach Salad: (GF)

Pickled yellow beet, sliced almond, local chevre, dried blueberries, pancetta, white balsamic vinaigrette

Wedge Salad:

Iceberg lettuce, red onion, crispy bacon, sunburst tomatoes, amablu cheese dressing

Soup Starters:

Wild Rice & Shiitake Mushroom Soup: (VG,GF)

Kombu dashi broth

Roasted Cauliflower Soup: (GF,V)

Parmesan cream, pine nut-basil pesto

Carrot Ginger Soup: (VG,GF)

Chili oil, coconut cream, organic carrots

Desserts:

Brandied Cherry Cheesecake:

Graham crust, almond crumble, brandy soaked cherries

Dark Chocolate Mousse Martini: (GF)

Hazelnut praline, candied orange zest

Blueberry Cobbler: (GF)

Brown sugar-oat crumble

Chocolate Torte: (GF,VG)

Sumac, whipped crema

Entrees:

Crispy Skin Chicken Breast: (GF) \$54

Boulangere potatoes, haricots vert, romesco sauce

Chianti Chicken: (GF) \$54

Braised in red wine, wild mushrooms, cippolini onion, garlic risotto, roasted greens

Braised Beef Short Ribs: (GF) \$54

Potato-parsnip puree, honey glazed carrots, braised swiss chard, pancetta

Hanger Steak: \$57

Grilled artichokes, turmeric simmered orzo, grilled zucchini, olive tapenade, toasted red pepper sauce

Almond Crusted Walleye: \$57

Wild rice pilaf, wilted spinach, grilled asparagus, lemon-caper sauce

Norwegian Salmon: (GF) \$57

Brown butter-parsnip puree, braised kale, roasted cippolini onions, sweet corn-turmeric soubise

Ratatouille & Polenta: (VG,GF) \$50

Roasted eggplant, grilled zucchini & Squash, basil, aged balsamic, extra virgin olive oil, seared heirloom polenta cakes

Salad Entrees:

Tuna Niçoise Salad: (GF) \$58

Garden greens, seared yellowfin tuna, haricot verts, fingerling potatoes, cucumbers, tomato, olives, hardboiled egg, champagne vinaigrette

Grilled Skirt Steak Salad: (GF) \$56

Hearts of romaine, grilled red onion, light pickled cucumbers, pancetta, sun gold tomatoes, green goddess dressing

Dinner Buffet Menus:

All Dinner Buffets are Served with Iced Tea and Water Service

Sustainable Buffet: \$89

Roasted Tomato Soup: (V)

Parmesan croutons

Revol Baby Lettuce Salad: (VG,GF)

Butternut squash, pumpkin seeds, feta, garden radish, champagne dressing

Hearts of Romaine Salad: (VG,GF)

Mediterranean olives, marinated artichokes, matchstick carrots, sun gold tomatoes, creamy peppercorn vinaigrette

Grass-Fed Teres Major Steak:

Herb-garlic rub, red wine pan sauce

Norwegian Salmon: (GF)

Dill-lemon roasted, white wine sauce

Roasted New Potatoes: (VG,GF)

Parsley, pink peppercorns

Arborio Risotto: (GF,VG)

Grana Padano cheese, roasted garlic

Seasonal Vegetable

Pastry Chef Dessert Assortment

Marquette Ave Dinner Buffet: \$94

Lobster Bisque:

Saffron crema

Watercress-Smoked Trout: (GF)

Fresh cucumber, drift-less smoked trout, citrus vinaigrette

Roasted Beet Salad: (VG,GF)

Arugula, pickled yellow beets, chevre, candied walnut, creamy balsamic dressing

Fennel Crusted Pork Loin: (GF)

Apple compote, mustard sauce

Rotisserie Prime Rib: (GF)

Au jus

Baked Cod: (GF)

Cioppino style, tomato-saffron broth, orange zest, fresh herbs

Sweet Potato Gratin: (VG,GF)

Maple-thyme butter

Horseradish Potato Puree: (GF)

chive

Roasted Baby Carrots

Grilled Asparagus

Pastry Chef Dessert Assortment

Plated Dinner Menus:

Please Select (1) Salad or Soup, (1) Entrée and (1) Dessert

(options are also available to have a soup, salad, entrée and dessert. Please ask your event manager for more information)

Prices are Listed Under Entrée Items

All Plated Dinners are Served with Iced Tea and Water Service

Salad Starters:

Tomato & Burrata Cheese: (V)

Fresh basil, baby arugula, garlic croutons, aged sherry vinaigrette

Cucumber-Chickpea Saladini: (V,GF)

Watercress, feta cheese, sunburst tomatoes, turmeric-carrot vinaigrette

Baby Romaine Salad: (V)

Hand torn croutons, garden radish, shaved parmesan, creamy peppercorn dressing

Roasted Beet Salad: (V,GF)

Baby spinach, amablue blue cheese, pickled yellow beets, creamy white-balsamic dressing

Soup Starters:

Wild Rice & Shiitake Mushroom Soup: (VG,GF)

Kombu dashi broth

Roasted Cauliflower Soup: (GF,V)

Parmesan cream, pine nut-basil pesto

Carrot Ginger Soup: (VG,GF)

Chili oil, coconut cream, organic carrots

Roasted Tomato Soup: (V)

Parmesan croutons

Desserts:

Champagne Poached Pear: (GF)

Hazelnut-chocolate crunch, salted caramel, honey-mascarpone

Dark Chocolate Mousse Martini: (GF)

Hazelnut praline, candied orange zest

Greek Yogurt Panna Cotta: (GF)

Lemon, burnt sugar seafoam

Chocolate Torte: (GF,VG)

Sumac, whipped crema

Entrees:

Maple Brined Half Chicken: (GF) \$65

Caramelized onion-potato gratin, grilled broccolini, brown butter carrots, au jus

Herb Roasted Chicken: \$64

Almond-sundried tomato couscous, haricot vert, citrus beurre blanc

Braised Beef Short Ribs: (GF) \$68

Potato-parsnip puree, honey glazed carrots, braised swiss chard, pancetta

Hanger Steak: \$72

Grilled artichokes, turmeric simmered orzo, grilled zucchini, olive tapenade, toasted red pepper sauce

Gorgonzola 8oz Filet Mignon: (GF) \$80

Herb roasted fingerling potatoes, grilled artichoke tapenade, asparagus, pinot reduction

Almond Crusted Walleye: \$69

Wild rice pilaf, wilted spinach, grilled asparagus, lemon-caper sauce

Pan Seared Halibut: (GF) \$69

Brown butter-parsnip puree, braised kale, roasted cipollini onions, sweet corn-turmeric soubise

Ratatouille & Polenta: (VG,GF) \$60

Roasted eggplant, grilled zucchini & Squash, basil, aged balsamic, extra virgin olive oil, seared heirloom polenta cakes

Duo Entrees:

Short Rib & Lobster Risotto: (GF) \$79

Baby carrots, English peas, braising jus, white truffle

Petit Filet Mignon & Sea Scallops: \$89

Roasted garlic-potato puree, pearl onions, pancetta, asparagus, 10.01 steak sauce, orange chutney

Hors D'Oeuvres:

Cold Bites:

Watermelon & Feta (V) \$6 per piece

Whipped feta, smoked sea salt, balsamic pearls

Seared Ahi Tuna (GF) \$8 per piece

Belgian endive, ponzu vinaigrette, scallion

Peppercorn Beef Tenderloin Bite \$7 per piece

Creamy horseradish, phyllo, piquillo pepper, parsley

Mediterranean Skewers (GF, VN) \$7 per piece

Grilled artichokes, feta, cucumber, olives, tomato confit

Smoked Trout Mousse \$6 per piece

Crispy pita, shaved radish, lemon, frisee

Lobster Salad \$8 per piece

Herb crostini, grilled lobster, tarragon, tabiko

Balsamic-Tomato Jam Crostini (V) \$6 per piece

Onion crisp, aged balsamic, black pepper mousse

Grilled Vegetable Boursin Truffle (GF, V) \$7 per piece

Boursin herb & garlic cheese, black quinoa, grilled artichoke, chili threads, serrano-lime sauce

Naan & Hummus Points (VG, GF)

Roasted baby peppers, fire roasted tomato, curry, micro herbs

Hot Bites:

Cantonese Shrimp Roll \$8 per piece

Chili-garlic sauce

Argentinean Beef Skewers (GF) \$8 per piece

Chimichurri sauce

Bacon Wrapped Scallops (GF) \$8 per piece

Pomegranate molasses

Walleye Fritters \$7 per piece

Fresh water walleye, panko breaded, remoulade

Lamb Kabobs (GF) \$8 per piece

Onion, bell pepper, mint chutney

Kentucky Hot Brown \$7 per piece

Toasted garlic baguette, turkey, thyme, mornay sauce, parmesan, bacon-onion jam

Smoked Pork Arepas (GF) \$7 per piece

Roasted jalapeno salsa, chili fronds

Thai Chicken Skewers (GF) \$7 per piece

Peanut sauce, white sesame seeds

Indian Samosas \$7 per piece

Ginger-tamari sauce

New England Crab Cakes \$8 per piece

Roasted red pepper aioli

Reception Stations:

MPLS Night: Action Street Foods

Uptown Pizza Station: \$21 per person

Selection of 3: bold pepperoni, tomato & basil, BBQ chicken, wild mushroom & fig jam, sausage & peppers

North Loop Slider Bar: \$21 per person

Selection of 3: BLT, beef, turkey, walleye, edamame & chia, beyond (\$2 additional)

Little Italy Risotto Station (GF): \$22 per person

Arborio rice risotto, parmesan cheese, chevre, roasted wild mushrooms, pancetta, tomato confit, shaved brussels sprouts, peas, herb oil

Lake Street Taco Station: \$22 per person

Selection of (3) meats: chicken al pastor, lime shrimp, grilled steak, mock duck, beyond beef (\$2 additional)

Served with: flour & corn tortillas, lime tossed cabbage, roasted corn, pico de gallo, avocado crema, fresh chillies, cilantro, salsa verde, fire roasted tomato salsa

Marquette Ave Pasta Station: \$23 per person

Selection of (2) pastas: garganelli, spaghetti, rigatoni, spinach tortellini, gnocchi

Selection of (3) sauces: pomodora, fresh tomato, basil & olive oil, pesto, beef bolognaise, alfredo, Italian sweet sausage & confit tomato

Station Menus:

Game Day: \$21 per person

Chef Tossed Chicken Wings: buffalo, maple-sriracha, BBQ, dry rub

Build Your Own Nachos: corn tortilla chips, nacho cheese sauce, chipotle chicken, roasted corn, pico de gallo

Nicolet Ramen: \$20 per person

Kombu Dashi Broth, udon noodles, soft boiled egg, pork belly, sesame seeds, scallions, fresh carrot, bean sprouts, chilies, roasted shiitake, la-yu, sriracha

Kikagawa Sushi: \$39 per person

Sushi, nigiri, sashimi

Reception Menus:

Display Sets:

Local & House Made Charcuterie: \$25 per person

Assorted crackers, soft crostini, grissini, olives, nuts, fried fruits, fresh berries

Farmer's market Vegetable Display: \$15 per person

Selection of (2): tapenade, basil pesto, buttermilk ranch, aged balsamic, green goddess, pimento cheese

Seasons Best Selections Such As: baby heirloom carrots, radishes, celery, toybox tomatoes, cauliflower, broccolini, asparagus, cherry peppers, mushrooms

Artisan Cheese: \$18 per person

Assorted crackers, soft crostini, fresh fruit, dried fruit, pepper jack, aged cheddar, blue cheese, manchego, herb gouda, port salut

Dim Sum: \$23 per person

Vegetable egg rolls, pork pot stickers, vegetable pot stickers, BBQ pork bao, mock duck bao, sweet soy sauce, sambal aioli, thai chili sauce

Petite Sweets: \$22 per person

Lingonberry tiramisu, s'mores cannoli's with pistachio, chocolate truffles, macarons, petite fours

MPLS Night: Carving Stations (carving fee applies)

Beef Ribeye: \$21 per person

Popovers, horseradish cream, au jus, caramelized onions

Fennel Crusted-Iowa Duroc Pork Loin: \$17 per person

Apple compote, Dijon mustard, Hawaiian rolls

Roasted Venison Loin: \$23 per person

Lingonberry relish, pinot reduction sauce, warm dinner rolls

Whole Roasted Norwegian Salmon: \$18 per person

Salt roasted petite potatoes, dill sauce, pickled cucumbers

Whole Roasted Turkey: \$19 per person

Shallot-thyme gravy, soft rolls, cranberry sauce

Hosted Bar's & Packages

All bars include Coke products, soda, tonic, ginger ale, orange juice, cranberry juice, water, fresh fruit garnishes

Diamond Bar: \$12 per item (on consumption)

Tito's Vodka, Hendricks Gin, Banks 5 Island Rum, Casamigos Blanco Tequila, Knob Creek Bourbon, Jameson Irish Whiskey, Glenmorangie Original 10 Year Scotch

Wente Estate Grown (CA) Chardonnay: \$54 per bottle (on consumption)

Wente Southern Hills (CA) Cabernet Sauvignon: \$54 per bottle (on consumption)

Domaine Ste. Michelle (WA) Brut: \$52 per bottle (on consumption)

Gold Bar: \$12 per item (on consumption)

Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, 1800 Silver Tequila, Jack Daniels American Whiskey, Bulleit Rye Bourbon, Dewer's 12 Year Scotch

Greystone (CA) Chardonnay: \$44 per bottle (on consumption)

Greystone (CA) Cabernet Sauvignon: \$44 per bottle (on consumption)

Riondo Spumante DOC (Italy) Prosecco: \$46 per bottle (on consumption)

Beer Selections: *Add on to either bar setup*

Craft: \$8 per item (on consumption)

Summit Extra Pale Ale (Saint Paul), Excelsior Brewing Big Island Blonde (Excelsior), Schell's Firebrick Amber (New Ulm)

Import: \$7 per item (on consumption)

Corona Extra (Mexico), Blue Moon (Colorado), Samuel Adams Boston Lager (Massachusetts), Stella Artois (Belgium)

Domestic: \$6 per item (on consumption)

Bud Light (Saint Louis), Miller Lite (Milwaukee)