

SAINT PAUL RIVERCENTRE

The Saint Paul RiverCentre is consistently ranked among the Twin Cities' most distinguished and unique venues to offer a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions. Conveniently located in the heart of the arts and entertainment district of downtown Saint Paul, Saint Paul RiverCenter is within walking distance to such premier and historic destinations such as the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center and Xcel Energy Center. All of this and more makes the Saint Paul RiverCentre an unmatched opportunity to combine a convention or trade show with a wide variety of quality entertainment experiences.

At MHC Culinary Group, we are more than just a caterer, we are your hospitality partner. Having developed a specialty for planning and executing premier events, we understand the importance of providing an amazing experience for you and your guests. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion but detail is our obsession. See for yourself why so many companies, foundations and associations trust MHC Culinary Group with their important events.

GENERAL INFORMATION & POLICIES

The Space

The cornerstone of Saint Paul RiverCentre is flexibility. Offering more than 100,000 square feet of flexible exhibition space, a 27,000 square foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet, spaces can be easily configured to accommodate varied sizes of events from a meeting for a dozen associates to a gala for thousands. Picturesque views of the Mississippi River, contemporary décor and an amazing, three-story exhibit hall rotunda helps to create a welcoming and beautiful landscape perfect for any size event.

Sustainability

The Saint Paul RiverCentre has been recognized as a regional leader in sustainability receiving three environmental certifications in 2019: LEED, Green Globes and APEX / ASTM. With a focus on six main topics: waste, energy, water, environmental procurement, air quality and staff & community engagement, the Saint Paul RiverCentre continually looks for ways to reduce their environmental impact of their operations. To learn more about our efforts and how your event can contribute, contact your Catering Sales Manager or visit our dedicated sustainability site at www.rivercentre.org/sustainability.

Food with a Conscience

Our dedication to doing things right carries through to offering sustainable catering at your event. We can create menus using food that is sourced locally and grown and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Menu Selection

Our menus offer a vast selection of food and beverage options in a wide range of price points. You can select your favorite menu from the varied options or, if you have something specific in mind, your Catering Sales Manager along with our Executive Chef will be happy to tailor a menu to your preferences.

Special Dietary Accommodations

MHC Culinary Group is committed to helping clients meet their dietary needs. We are able to accommodate a variety of special dietary requests, including vegan, vegetarian, gluten free, dairy free and nut and/or peanut free. Halal and Kosher meal options can also be arranged. Please notify your Catering Sales Manager no later than two weeks in advance of your event for Halal or Kosher meal options and pricing. All other special dietary requests may be provided with the final guarantees.

Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 24% service charge and applicable sales tax. When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply. We request that the same accompaniments be selected for all entrées.

Confirmation of Event/Deposit

To confirm the event, a non-refundable deposit of 100% of estimated charges is required with the signed catering contract and catering event orders fourteen days prior to your event in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the contract holder will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund will be issued within thirty business days. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten days of being invoiced.

All checks for food and beverage are to be made payable to MHC Culinary Group. MHC Culinary Group accepts Mastercard, Visa, Discover and American Express for up to a maximum of five thousand dollars (\$5,000.00) per event. The above policies may not be modified without the written consent of an Executive Officer of MHC Culinary Group.



YOUR HOSPITALITY PARTNER

Guarantees

To ensure proper planning and execution of the event, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the catering event orders.

It is necessary that the guaranteed number of guests be confirmed by 10:00 a.m., three business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 10:00 a.m. the preceding Wednesday. MHC Culinary Group will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 3% over the guaranteed attendance to a maximum of thirty. The 3% overage will be a vegetarian selection. When requesting additional seating above and beyond MHC Culinary Group's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided and a fee of \$7.50 will apply for each additional place setting provided.

Special Events

Functions of 2,000 guests or more are considered "special events". These events require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and equipment rental charges. Please contact your Catering Sales Manager for more information.

Catering Event Orders

In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date.

Water Service

Your Catering Sales Manager would be pleased to coordinate all water service needs for your speakers, staff and attendees based on the fee schedule outlined in the menu.

Coat Check

MHC Culinary Group offers coat check services. One attendant per 100 guests will be provided for a fee of \$40.00 per hour, per attendant. A four hour minimum is required. In addition, a fee of \$2.00 per item checked will apply. This \$2.00 fee may be paid in cash by the attendee or hosted by the client.

Catering Service

Due to staffing requirements, the following charges and minimums apply to all catering services. Catering services will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$480.00 per three hour period. If sales are not reached, a labor fee of \$240.00 will be applied for each period the minimum is not met.

Bar Service

Due to staffing requirements, the following charges and minimums apply to all bar services. A bartender will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$480.00 per bar, per three hour period. If sales are not reached, a labor fee of \$240.00 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 guests. For host bar service, one bartender will be scheduled for every 75 guests. If requested, additional bartenders can be provided for a fee of \$240.00 per bartender, per three hour period.

Last Call for Alcohol

Bar service will conclude at least fifteen minutes prior to the building vacate time contracted with last call occurring at least thirty minutes prior to the bar closing.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of MHC Culinary Group. For select events, donated wine and champagne will be permitted provided the following criteria are met:

- Written requests shall be submitted to the Catering Department thirty days prior to the event stating the selection, quantity and delivery date.
- If approved, a corkage fee of \$25.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises. Corkage fees are subject to the 24% service charge and applicable sales tax.
- All donated product that will be served at the event must be invoiced by the donating vendor to MHC Culinary Group. The invoice must come with a \$0.00 balance due to MHC Culinary Group.
- No donated product will be accepted without a proper invoice.
- No product will be returned or removed from the premises at the conclusion of the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. MHC Culinary Group reserves the right to refuse service to anyone at any time.



Off Premise Service

A transportation fee and a per person set-up fee will apply to all full service off premise catering events. Food & beverage minimums apply to all off premise catering events based on the type and scope of the event.

Exclusivity

MHC Culinary Group retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre.

Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premise once it has been prepared, served, displayed or held for service.

Liability

MHC Culinary Group does not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues. The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and or beverage nature and are not open to the general public. Waivers must be made by Saint Paul RiverCentre in advance of the show.

Exhibitors may exhibit only merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. All sampling must be approved in advance by Saint Paul RiverCentre.

Exhibitors or show managers are not permitted to bring food, beverage and or alcoholic beverages for use in their hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of MHC Culinary Group.

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not MHC Culinary Group nor the City of Saint Paul.

About MHC Culinary Group

MHC Culinary Group was created by the same team of professionals at Morrissey Hospitality Companies, who also developed notable brands such as The Saint Paul Hotel, The St. Paul Grill, Pazzaluna Urban Italian Restaurant, Tria Restaurant, Bar & Event Center and Kendall's Tavern & Chophouse.

MHC Culinary Group is committed to providing restaurant quality dining experiences that enliven the senses, anticipates the unexpressed service needs of our guests and accentuates any event regardless of size or location. Discover why MHC Culinary Group is looked to by some of the most notable organizations in the Twin Cities.

Morrissey Hospitality Companies

345 Saint Peter Street, Ste. 2000, Saint Paul, MN 55102 (651)221-0815 morrisseyhospitality.com

The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102 (651)292-9292 saintpaulhotel.com

The St. Paul Grill

350 Market Street, St. Paul, MN 55102 (651)224-7455 stpaulgrill.com

M Street Cafe

350 Market Street, Saint Paul, MN 55102 (651)298-3855 saintpaulhotel.com

Headwaters Cafe

175 West Kellogg Boulevard, St. Paul, MN 55102 (651)726-8402 rivercentre.org

Pazzaluna Urban Italian Restaurant

360 Saint Peter Street, St. Paul, MN 55102 (651)223-7000 pazzaluna.com

Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127 (651)426-9222 triarrestaurant.com

Bunker Hills Golf Club

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763)951-7276 bunkerhillsgolf.com

Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763)755-1234 kendallstc.com

LaQuinta Inn & Suites by Wyndham

700 Bielenberg Dr. Woodbury, MN 55125 (855) 680-3239 wyndhamhotels.com

Kaposia Club

456 Concord Exchange S. So. St. Paul, MN 55075 (651) 350-7743 kaposiaclubssp.com

Brookside Pub

21050 Ozark Ct. N Scandia, MN 55073 (651) 433 - 0147 brooksidemn.com

Brookside Bar & Grill

140 Judd Street, Marine on Saint Croix, MN 55047 (651) 433-1112 brooksidebarandgrill.com



Coffee

Freshly Roasted Coffee or Decaffeinated Coffee	\$ 72.00	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups	\$ 36.00	pot
Flavored Coffee Syrups	\$ 50.00	set up
(hazelnut, caramel, vanilla and sugar free vanilla)		
Specialty Coffee Accompaniments	\$ 125.00	set up
(vanilla sugar, white and dark chocolate shavings, fresh whipped cream and mint chocolate stir sticks)		

Hot Beverages

Herbal Tea	\$ 72.00	gallon
One gallon serves approx. 16 cups, one pot serves approx. 8 cups	\$ 36.00	pot
Hot Apple Cider	\$ 60.00	gallon
Hot Chocolate	\$ 60.00	gallon

Cold Beverages

Soft Drinks or Natural Spring Water	\$ 4.00	each
Sparkling Water	\$ 4.00	each
Bottled Fruit Juice	\$ 5.00	each
Chilled Grip and Go Milk	\$ 5.00	each
Lemonade, Fruit Punch or Iced Tea	\$ 60.00	gallon
	\$ 30.00	pitcher
Orange, Apple or Cranberry Juice.	\$ 72.00	gallon
	\$ 36.00	pitcher

Hydration Stations

Endurance: Fresh Ice Water with cucumber, lemon and mint	\$ 34.00	gallon
Power: Fresh Ice Water with raspberry, lime and basil	\$ 34.00	gallon
Stamina: Fresh Ice Water with watermelon and basil	\$ 34.00	gallon
Strength: Fresh Ice Water with orange, strawberry and mint	\$ 34.00	gallon

Water Service

Classroom Water Service with Hard Candies	\$ 2.00	each*
*(Per seat, per four hour period)		
Speaker and Head Table Water Service	\$ 20.00	each*
*(Per location, per session)		
Water Cooler Service (Set up and 5 gallons).	\$ 125.00	each*
*(Water stations will be provided complimentary outside meeting rooms and in select locations throughout the general concourses with all break services)		
Water Cooler Service Refresh (5 gallons)	\$ 75.00	each

Breakfast Eggs

Hard-Boiled Eggs	\$ 3.00	each
Three Cheese Omelet	\$ 6.00	each
Diced Ham and Cheese Omelet	\$ 7.00	each
Breakfast Sandwiches	\$ 7.00	each

Breakfast Pastries

House-made Specialty Granola Bars	\$ 42.00	dozen
Fruit-Filled Strudel	\$ 42.00	dozen
Scones	\$ 42.00	dozen
Danish Pastries	\$ 42.00	dozen
Raised Donuts	\$ 45.00	dozen
Bran Muffins	\$ 45.00	dozen
Bagels with cream cheese, honey walnut cream cheese and peanut butter	\$ 45.00	dozen
Muffins	\$ 45.00	dozen
Filled Croissants	\$ 48.00	dozen
Maple Bacon Donuts	\$ 48.00	dozen
Udi's Individually Wrapped Muffin - Gluten Free	\$ 72.00	dozen

Sweet Treats

Cookies	\$ 42.00	dozen
Chocolate Dipped Cookies	\$ 45.00	dozen
Brownie Trio	\$ 45.00	dozen
Gourmet Rice Crispy Treats	\$ 45.00	dozen
Dessert Bars	\$ 48.00	dozen
Savory Mini Cupcakes	\$ 48.00	dozen
Sweet Cupcakes	\$ 48.00	dozen
Chocolate Dipped Strawberries	\$ 48.00	dozen
Fruit Kebabs	\$ 48.00	dozen
Kind Bars - Gluten Free	\$ 72.00	dozen

Snacks

Whole Fresh Fruit	\$ 2.00	each
Freshly Popped Popcorn (Individual Cup)	\$ 2.00	each
Bags of Potato Chips	\$ 3.00	each
Full Size Candy Bars	\$ 3.00	each
Popcorn Mix (Individual Cup)	\$ 3.00	each
Ice Cream Treats	\$ 5.00	each
Individual Yogurt Parfaits	\$ 6.50	each
Soft Salted Pretzels with yellow and whole grain mustards	\$ 7.00	each

(Serves 12)

Snack Mix	\$ 45.00	each
Toffee and Yogurt Covered Raisin Nut Mix	\$ 45.00	each
Five Star Nut Mix	\$ 60.00	each

(Serves 25)

Potato Chip Trio	\$ 112.50	each
Kettle Chips and House-made Dips	\$ 112.50	each
Root Chips and Dips	\$ 137.50	each
Tortilla Chips and Dips	\$ 137.50	each
Fresh Fruit Platter	\$ 137.50	each
Fresh Crudite Platter	\$ 137.50	each
Meat and Cheese Platter	\$ 150.00	each
Petite Sandwiches	\$ 175.00	each

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YOUR HOSPITALITY PARTNER

BREAKFAST CONTINENTAL

Limited up to 3 hours of service and priced per person.

Iron Range \$17.95

Assorted mini muffins
Assorted mini fruit-filled strudel
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Early Bird \$17.95

Assorted raised donuts
Assorted mini Danish pastries
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Northwoods \$18.95

Assorted freshly baked mini scones
Assorted bagels with cream cheese, honey walnut cream cheese and peanut butter
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Healthy Start \$19.95

Freshly baked bran muffins
House-made specialty granola bars
Build your own yogurt parfaits
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

CONTINENTAL ENHANCEMENTS

Add an enhancement to your continental breakfast. Continental breakfast enhancements are limited to 90 minutes of service and priced per person.

Scrambled Eggs \$7.00

Choice of:

- Scrambled eggs with spinach, tomatoes and feta cheese
- Scrambled eggs with breakfast sausage, sauteed onions and cheddar cheese
- Scrambled eggs with turkey sausage, green onions and smoked gouda

Oatmeal \$7.00

Steel cut oatmeal with your choice of ingredients to include: brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries, milk and cream

Yogurt Parfait \$7.00

Low fat vanilla and plain yogurts with your choice of ingredients to include: granola, toasted almonds and coconut, dried cranberries, fresh mixed berries and diced mangoes

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BUILD YOUR OWN BREAK SERVICE

Limited up to 60 minutes of service and priced per person.

Trail Mix \$8.00

Create your own blend of trail mix from a selection of ingredients to include: pretzel sticks, dried cranberries, plain M & M's, roasted peanuts, yogurt covered raisins and Chex Mix

Ice Cream Sundae \$8.00

Vanilla bean and chocolate ice cream with your choice of toppings to include: warm chocolate and caramel sauces, rainbow sprinkles, Oreo cookie crumbs, waffle cone pieces, crushed peanuts, maraschino cherries and fresh whipped cream

Crudite \$9.00

Create your own cup of crudite, start with your choice of dip to include: roasted red pepper hummus, spinach dip or ranch dressing then top with assorted vegetables to include: carrots, red peppers, celery sticks, radishes, cauliflower, jicama, snow peas, grape tomatoes, cucumbers and broccoli (Minimum order of 50 required)

Walking Taco \$10.00

Individual bags of nacho cheese flavored tortilla chips, served with toppings to include: taco seasoned ground beef, jalapeño cheese sauce, shredded lettuce, pico de gallo, sour cream, guacamole and salsa

AFTERNOON PACKAGE BREAK SERVICE

Limited up to 60 minutes of service and priced per person.

Showtime \$10.95

Individual cups of movie style buttered popcorn
Candy favorites to include: Twix, Skittles, Snickers and Reese's Pieces
Assorted soft drinks and natural spring water
Freshly roasted coffee and decaffeinated coffee

Cookies and Brownies \$10.95

A variety of freshly baked chocolate chip, salted caramel white chocolate, lemon blueberry and oatmeal cranberry cookies
Raspberry swirl, peanut butter chocolate and pecan white chocolate chunk brownies
Assorted soft drinks, natural spring water and ice cold milk
Freshly roasted coffee and decaffeinated coffee

Power Hour \$11.95

Five star nut mix
Fresh crudite platter
Meat and cheese platter
Assorted soft drinks and natural spring water
Freshly roasted coffee and decaffeinated coffee

Chocolate Pick Me Up \$11.95

Chocolate chip cookies
Chocolate hazelnut mousse cups
Rice crispy treats half dipped in dark chocolate with white chocolate drizzle
Assorted soft drinks and natural spring water
Freshly roasted coffee and decaffeinated coffee

Day Break \$12.95

Meltaway, chocolate raspberry, lemon and pecan chocolate chunk bars
Assorted individual ice cream treats to include: drumsticks, ice cream sandwiches and chocolate dipped ice cream bars
Assorted soft drinks and natural spring water
Freshly roasted coffee and decaffeinated coffee

Tailgater \$14.95

Mini hot dogs with ketchup, yellow mustard, relish and chopped onions
Cheese curds with ranch dressing
Soft salted pretzels with jalapeño cheese sauce and whole grain mustard
Assorted soft drinks and natural spring water

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BREAKFAST PLATED SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Add fresh fruit cup for \$4.00 per person.

Caramel Apple French Toast \$22.95
Golden egg-battered brioche with cinnamon, sugar, caramelized apples, candied pecans and maple syrup
Served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

Morning Scramble \$22.95
Fluffy scrambled eggs with Wisconsin cheddar cheese and grilled asparagus, served with seasoned hash browned potatoes and your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

Classic Egg Bake \$23.95
Eggs baked with breakfast sausage crumbles, cheddar cheese and grilled asparagus, served with seasoned hash browned potatoes

Breakfast Stromboli \$23.95
Stromboli filled with scrambled eggs, breakfast sausage crumbles and cheddar cheese, served with seasoned hash browned potatoes

Smoked Sirloin and Eggs \$24.95
Smoked sirloin with scrambled eggs, smoked gouda, fresh herbs, and grilled asparagus, served with seasoned hash browned potatoes

Eggs Benedict \$24.95 (Maximum 75 people)
Canadian bacon medallions on toasted English muffins with poached eggs, hollandaise sauce and grilled asparagus, served with seasoned hash browned potatoes

BREAKFAST BUFFET SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel, platters of seasonal fruit, choice of seasoned hash browned potatoes or roasted red potatoes, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Buffets limited to two hours of service. Minimum of 25 guests.

Farmer's Breakfast \$25.95
Scrambled eggs and fresh chives
Thick-sliced applewood smoked bacon and sausage links

Early Riser \$26.95
Scrambled eggs and fresh chives
Waffles with mixed berry compote and maple syrup
Thick-sliced applewood smoked bacon and sausage links

Great Start \$27.95
Scrambled eggs and fresh chives
Caramel apple french toast with candied pecans and maple syrup
Thick-sliced applewood smoked bacon and sausage links

Sunrise \$27.95
Two freshly made egg bakes to include:
Breakfast sausage crumbles with cheddar cheese
Spinach and tomato with goat cheese

Chef Attended Enhancements

*Chef required - \$180.00 per chef, one chef recommended for every 50 guests.

***Pancake Station** \$6.00 per person
Made to order with choice of ingredients to include:
mini chocolate chips, bacon bits, fresh berries, roasted apples, walnuts, maple syrup and whipped butter

***Omelet Station** \$8.00 per person
Made to order with choice of ingredients to include:
applewood smoked bacon, breakfast sausage crumbles, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar and American cheeses

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BOXED MEALS

All boxed meals include a freshly baked cookie or granola bar, bottled natural spring water, appropriate condiments and serveware.

Salads

Served with grilled focaccia.

Mediterranean Quinoa \$21.95

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa tossed in Greek vinaigrette

Asian Chicken \$21.95

Mixed greens with marinated grilled chicken breast, Asian vegetables and vermicelli noodles, served with sesame soy vinaigrette

Cranberry Chicken \$21.95

Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

Chicken Cobb \$21.95

Mixed greens and hearts of romaine with grilled chicken breast, bacon, hard-boiled eggs, tomatoes and blue cheese, served with avocado ranch dressing

Chicken and Roasted Red Beet \$21.95

Spinach with grilled chicken breast, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

Wheat Berry \$23.95

Mixed greens tossed with wheat berries, roasted butternut squash, red peppers, red onions and goat cheese, served with maple vinaigrette

Green Goddess Market \$23.95

Iceberg and romaine with roma tomatoes, hard-boiled eggs, roasted golden beets, charred red onions, diced cucumbers and sharp cheddar cheese, served with green goddess dressing

Wraps and Sandwiches

Includes a bag of chips.

Italian Chop Wrap \$21.95

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil and shredded romaine lettuce with white balsamic dressing in a wheat wrap

Buffalo Chicken Wrap \$21.95

Breaded chicken, cheddar, romaine and celery tossed in blue cheese hot sauce in a sun-dried tomato wrap

Southwestern Chicken Wrap \$21.95

BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce with BBQ ranch mayo in a jalapeño-cheddar wrap

Black Forest Ham and Swiss Wrap \$21.95

Black forest ham, Swiss cheese, tomatoes and romaine with rosemary aioli in a spinach wrap

Turkey Club Wrap \$21.95

Smoked turkey, applewood smoked bacon, havarti cheese, lettuce and tomatoes with spicy smoked tomato aioli in a wheat wrap

Rosemary Chicken Salad Sandwich \$21.95

Shredded chicken, pecans, dried cranberries, apples, shallots and rosemary with leaf lettuce on a freshly baked croissant

Tuna Salad Sandwich \$21.95

Shredded tuna, celery, onions and mayonnaise with leaf lettuce on a freshly baked croissant

Roasted Turkey, Havarti and Green Apple Wrap \$21.95

Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a wheat wrap

Gouda Chicken Sandwich \$21.95

Grilled chicken breast, smoked gouda, charred red onion and arugula with honey BBQ aioli on a kaiser roll

Black Forest Ham Sandwich \$21.95

Black forest ham, Swiss cheese, leaf lettuce and pickle planks with dijonaise on marble rye

Chicken Caprese Sandwich \$21.95

Grilled chicken breast, mozzarella cheese, roma tomatoes, spinach, Boursin cheese and basil pesto spread drizzled with balsamic on torta bread

Turkey, Brie and Apple Sandwich \$21.95

Roasted turkey breast, brie cheese, sliced granny smith apples and spinach with honey mustard dressing on a freshly baked croissant

Roast Beef and Blue Cheese Sandwich \$21.95

Roast beef, blue cheese, caramelized onions and romaine with garlic mayo and balsamic drizzle on herb focaccia

California Turkey Sandwich \$21.95

Smoked turkey and leaf lettuce with an avocado relish and garlic mayo on torta bread

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LUNCHEON SALADS & WRAPS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Salads

Served with baskets of gourmet rolls with whipped butter.

Mediterranean Quinoa \$22.95

Fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa tossed with Greek vinaigrette

Asian Chicken \$22.95

Mixed greens, marinated grilled chicken, Asian vegetables and vermicelli noodles, served with sesame soy vinaigrette

Cranberry Chicken \$22.95

Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

Chicken Cobb \$22.95

Mixed greens and hearts of romaine, grilled chicken breast, chopped bacon, hard-boiled eggs, diced tomatoes and blue cheese, served with avocado ranch dressing

Chicken and Roasted Red Beet \$22.95

Spinach with grilled chicken, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

Wheat Berry \$24.95

Mixed greens tossed with wheat berries, roasted butternut squash, red bell peppers, red onions and goat cheese, served with maple vinaigrette

Green Goddess Market \$24.95

A blend of iceberg and romaine lettuce, roma tomatoes, hardboiled eggs, roasted golden beets, charred red onions, sliced cucumbers and sharp cheddar cheese, served with green goddess dressing

Wraps

Served with Chef's choice of side salad and a fresh kosher pickle.

Mediterranean Quinoa \$22.95

Fresh greens, tomatoes, peppers, olives, feta cheese and quinoa with Greek vinaigrette in a spinach wrap

Italian Chop \$22.95

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil and shredded romaine lettuce with a white balsamic dressing in an herb wrap

Buffalo Chicken \$22.95

Breaded chicken, shredded cheddar, romaine and celery tossed in a blue cheese hot sauce in a sun-dried tomato wrap

Roasted Turkey and Salami \$22.95

Roasted turkey, salami, parmesan cheese, cucumber, tomatoes and romaine with creamy Italian vinaigrette in an herb wrap

Roasted Turkey, Havarti and Green Apple \$22.95

Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry-lemon aioli in a wheat wrap

Southwestern Chicken \$22.95

BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce with smokey BBQ ranch mayo in a jalapeño-cheddar wrap

Roast Beef and Blue Cheese \$22.95

Roast beef, blue cheese, caramelized onions, romaine with garlic mayo and balsamic glaze in a sun-dried tomato wrap

Black Forest Ham and Swiss \$22.95

Black forest ham, Swiss cheese, tomatoes and romaine with rosemary aioli in a spinach wrap

Turkey Club \$22.95

Smoked turkey, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce and tomatoes with spicy smoked tomato aioli in a wheat wrap

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



LUNCHEON SANDWICHES AND HOT CLASSICS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add one of our great salads to your luncheon for just \$4.00 per person.

Cold Sandwiches

Served with Chef's choice of side salad and a fresh kosher pickle.

Rosemary Chicken Salad \$22.95

Shredded chicken, pecans, dried cranberries, apples, shallots and rosemary with leaf lettuce on a freshly baked croissant

Tuna Salad \$22.95

Shredded tuna, celery, onion and mayonnaise with leaf lettuce on a freshly baked croissant

Black Forest Ham \$22.95

Black forest ham, Swiss cheese, leaf lettuce and pickle planks with dijonaise on marble rye

Gouda Chicken \$22.95

Grilled chicken breast, smoked gouda, charred red onion and arugula with honey BBQ aioli on a kaiser roll

Chicken Caprese \$22.95

Grilled chicken breast, mozzarella cheese, roma tomatoes, spinach with Boursin cheese and basil pesto spread drizzled with balsamic on torta bread

California Turkey \$22.95

Smoked turkey and leaf lettuce with an avocado relish and garlic mayo on torta bread

Hot Classics

Panini \$24.95

Choice of one and served with seasoned JoJo potatoes:

- Creamy spinach and artichoke with mozzarella cheese
- Reuben with Swiss cheese and 1000 island dressing
- Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli
- Black forest ham and Swiss cheese with honey mustard

Stromboli \$24.95

Choice of one and served with roasted vegetables:

- Mozzarella, Swiss and parmesan cheeses with marinara
- Pepperoni, sausage, mozzarella cheese with marinara
- Turkey, mozzarella and Swiss cheeses with roasted garlic cream
- Ham, mozzarella and Swiss cheeses with honey mustard

Hot Classics

Served with fresh bread basket.

Hot Turkey \$24.95

Sliced turkey breast with creamy mashed potatoes, herb stuffing, turkey gravy and cranberry relish

Crispy Buttermilk Chicken \$24.95

Chicken breast breaded and fried golden brown with country peppered gravy, creamy mashed potatoes and Chef's selected vegetables

Swedish Meatballs \$24.95

Beef meatballs smothered with savory Swedish sauce served over white rice with Chef's selected vegetables

Lasagna \$24.95

Italian sausage, ground beef, ricotta and mozzarella cheeses layered in pasta sheets and baked in rich tomato sauce

Midwest Meatloaf \$24.95

Meatloaf served with a rich mushroom cream sauce, creamy mashed potatoes and Chef's selected vegetables

Chicken Penne \$24.95

Marinated grilled chicken breast served over penne pasta with grape tomatoes, asparagus, mushrooms and roasted garlic cream sauce

Thai Curry Chicken \$24.95

Panang curry chicken, served with broccoli over Jasmine rice

Chicken or Beef Stroganoff \$25.95

Your choice of chicken or beef served over pappardelle in a rich and creamy mushroom sauce

Chicken Parmesan \$25.95

Breaded chicken breast topped with marinara sauce and an Italian cheese blend, served with penne alfredo and Chef's selected vegetables

Beef and Broccoli \$25.95

Thinly sliced sirloin of beef and broccoli in sweet soy sauce over Jasmine rice

Pot Roast \$25.95

Braised beef pot roast with rich mushroom gravy served with creamy mashed potatoes and Chef's selected vegetables

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Salads

Luncheon entrées include your choice of one salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with balsamic vinaigrette

Caesar

Romaine lettuce, shaved parmesan and croutons, finished with Caesar dressing

BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes and cheddar cheese, served with smoked tomato buttermilk dressing

Classic Wedge

Artisan iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon and tomatoes, served with ranch dressing

Asian

Mixed greens and romaine lettuce with carrots, purple cabbage and scallions, served with sesame ginger vinaigrette

Greek

Chopped romaine lettuce, red pepper, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

Harvest Chop

Chopped spinach and romaine lettuce, roasted butternut squash, red onion, red pepper, goat cheese and dried cranberries, finished with maple vinaigrette

Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese and candied walnuts, served with yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens with apple, dried cherries and scallions, finished with apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, Monterey jack cheese, served with herb buttermilk dressing

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Signature Soups

Available at an additional cost per person.

White Bean and Kale \$1.00

Tomato Basil \$1.00

Minnesota Chicken Wild Rice \$1.00

New England Clam Chowder \$2.00

Butternut Squash \$2.00

Lobster Bisque \$4.00

Signature Salads

Available at an additional cost per person.

Watermelon Feta \$1.00

Romaine lettuce, watermelon, kalamata olives and feta cheese, served with oregano vinaigrette

Caprese \$2.00

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

Grilled Vegetable \$2.00

Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic vinaigrette

Spinach and Poached Pear \$2.00

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

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LUNCHEON ENTRÉES

Includes baskets of fresh gourmet rolls with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Ginger Chicken \$26.95

Seared chicken breast with an Asian ginger sauce

Mango BBQ Chicken \$26.95

Grilled chicken breast with house-made mango BBQ sauce

Lemon Parsley Chicken \$26.95

Sautéed chicken breast with lemon and parsley sauce

Chicken Piccata \$27.95

Sautéed chicken breast with lemon butter caper sauce

Gruyère Chicken \$27.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Mediterranean Chicken \$28.95

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

Artichoke Crusted Chicken \$28.95

Artichoke crusted chicken breast with roasted red pepper and garlic cream

Chicken Saltimbocca \$28.95

Seared chicken breast with sage and prosciutto with roasted garlic cream

Moroccan Chicken \$28.95

Moroccan-spiced, seared bone-in chicken breast with mango and apple chutney

Caprese Chicken \$28.95

Grilled chicken breast topped with fresh mozzarella, tomatoes and basil, with lemon-basil cream

Oven Roasted Chicken \$28.95

Herb seared, roasted bone-in chicken breast with au jus lie

Sage Rubbed Pork Tenderloin \$28.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

House Smoked Sirloin \$29.95

Hand carved tender smoked sirloin with our signature bourbon sauce

Asian BBQ Steak \$29.95

Tender sirloin with house-made Asian BBQ sauce

Bistro Steak \$31.95

6 oz. bistro steak, grilled medium rare with roasted garlic and herb demi-glace

Grilled Salmon \$31.95

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream or lemon beurre blanc

Salmon Provençal \$32.95

Grilled salmon fillet topped with fresh tomato relish

Walleye \$32.95

Cracker-crusted walleye fillet with lemon beurre blanc

Burgundy Braised Short Rib \$32.95

Burgundy braised, boneless beef short rib

Bistro Steak Combinations

4 oz. bistro steak, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Lemon Parsley Chicken \$34.95

Sautéed chicken breast served with lemon-parsley sauce

Gruyère Chicken \$34.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Chicken Piccata \$34.95

Sautéed chicken breast with lemon butter caper sauce

Oven Roasted Chicken \$34.95

Herb seared, roasted chicken breast served with jus lie

Moroccan Chicken \$36.95

Moroccan-spiced, seared chicken breast with mango and apple chutney

Grilled Salmon \$36.95

Grilled fillet of salmon with dill beurre blanc

Walleye \$38.95

Cracker-crusted walleye fillet with lemon beurre blanc

Maryland Crab Cake \$38.95

One Maryland crab cake with béarnaise sauce

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MHC Culinary
GROUP
MORRISSEY HOSPITALITY COMPANIES

Covering the South and East Twin Cities Metro, Hastings, Rosemount, Eagan, Cottage Grove, Woodbury, Cannon Falls and southern Red Wing and into



YOUR HOSPITALITY PARTNER

A twenty four percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

LUNCHEON DESSERT SELECTIONS

Chocolate Pot de Crème \$6.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Salted Caramel Cheesecake \$6.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorette

Individual Apple Pie \$6.00

Chopped cinnamon and sugared apples topped with flaky homemade pie crust, garnished with white mousse and caramel drizzle

Flourless Chocolate Torte \$7.00

Flourless chocolate torte topped with white chocolate mousse and garnished with a fresh raspberry and raspberry coulis

Carrot Cake \$7.00

A rich carrot cake with walnuts, pineapple and cream cheese frosting, garnished with caramel sauce and whipped cream

Apple Cranberry Martini \$6.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Salty Caramel Panna Cotta Martini \$6.00

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

Whiskey Budino Martini \$7.00

Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust and chocolate croquettes

Chocolate Lavender Martini \$8.00

Chocolate cake with lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender

Blueberry Lemon Martini \$8.00

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, lemon zest, fresh blueberry and a white chocolate decorette

FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

Cookies \$45.00

12 assorted freshly baked cookies to include: chocolate chip, salted caramel white chocolate, lemon blueberry and oatmeal cranberry, sprinkled with plain M&M's

Chocolate Dipped Cookies \$50.00

12 dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate and salted caramel in milk chocolate, sprinkled with plain M&M's

Rice Crispy Treats \$50.00

12 assorted gourmet rice crispy treats to include: original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks, sprinkled with plain M&M's

Mini Tartlets \$50.00

12 assorted tartlets to include: lemon meringue, chocolate hazelnut, pecan and salted caramel chocolate

Dessert Shooters \$60.00

12 assorted dessert shooters to include your selection of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s'mores, pumpkin spice cheesecake, or crème brûlée

Dessert Bars \$60.00

12 assorted dessert bars to include: meltaway, chocolate raspberry, lemon and pecan chocolate chunk

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LUNCHEON BUFFETS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Minimum of 25 guests. Limited to two hours of service. Add one of our great soups to your luncheon buffet selection for an additional charge.

Downtown Deli \$24.95

Kettle style chips with house-made spinach dip, potato salad and fresh fruit salad
Smoked turkey with havarti cheese and cranberry lemon aioli on torta bread
Black forest ham with Swiss cheese and rosemary aioli on marble rye
Italian vegetable sandwich with roasted red pepper spread
Chef's selection of assorted freshly baked cookies

Wrap It Up \$26.95

Kettle style chips with house-made spinach dip, California pasta salad and fresh fruit salad
Assorted wraps to include: smoked turkey club, Southwestern and Mediterranean quinoa and Chef's selection of assorted freshly baked brownies

Stromboli \$26.95

Caesar salad, antipasti salad and fresh fruit salad
Pepperoni, sausage and mozzarella stromboli with marinara
Turkey, mozzarella and Swiss cheese stromboli with roasted garlic cream
Mozzarella, Swiss and parmesan cheese stromboli with marinara
Chef's selection of assorted freshly baked cookies

The Market Deli \$28.95

Kettle style chips with house-made onion dip, Asian noodle salad and fresh fruit salad
Platter to include: roasted turkey, black forest ham and pastrami served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, dijon mustard, freshly baked rolls and sandwich breads and Chef's selection of assorted dessert bars

Panini \$28.95

Caprese salad, Caesar salad and fresh fruit salad
Creamy spinach and artichoke with mozzarella cheese
Reuben with Swiss cheese and 1000 island dressing
Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli
Chef's selection of assorted dessert bars

Fiesta \$30.95

Tri-color corn tortilla chips with tomato salsa, garden salad with ranch dressing, black bean roasted corn salad, fresh fruit salad, refried beans and Spanish rice
Southwestern chicken and sirloin strips with sautéed onions and peppers served with guacamole, sour cream, pico de gallo, cheddar cheese, jalapeños and flour tortillas and cinnamon sugar cookies

Italian \$30.95

Parmesan garlic bread and soft bread sticks, Caesar salad, Mediterranean quinoa salad, fresh fruit salad, grilled fresh seasonal vegetables
Julienne grilled chicken breast over linguine tossed with roasted red peppers and pesto cream
Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses
Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in alfredo sauce
Individual tiramisu

Twin Cities BBQ \$32.95

Potato salad, coleslaw, fresh fruit salad, cheddar polenta and homestyle baked beans
Rosemary chicken salad, BBQ pulled pork and Jack Daniel's pulled sirloin served with mini buns
Chef's selection of assorted pies

Asian \$32.95

Asian salad, vermicelli salad with pea pods and mandarin oranges with sesame dressing, poppy seed fruit salad, stir-fry vegetables and fried rice
Vegetable spring rolls with sweet chili sauce
Ginger stir-fry chicken breasts
Beef and broccoli with sweet soy sauce
Coconut almond cupcakes

Backyard Grill \$34.95

BLT salad, honey mustard pasta salad, fresh fruit salad, homestyle baked beans and seasoned wedge fries
Grilled chicken breasts
Third-pound burgers with sautéed mushrooms and onions
Vegan burgers
Served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, ketchup and yellow mustard, smoky BBQ sauce, Carolina mustard sauce and freshly baked buns
Chef's selection of assorted dessert bars

Kellogg Boulevard \$36.95

Gourmet rolls with whipped butter, spinach and strawberry salad, Cucumber and tomato salad with dill crème and fresh fruit salad
Fresh seasonal vegetables and roasted potatoes
Grilled chicken breast with mushroom and herb au jus lie
Sliced sirloin topped with our signature bourbon sauce
Chef's selection of assorted desserts

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Salads

Dinner entrées include your choice of one salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with balsamic vinaigrette

Caesar

Romaine lettuce, shaved parmesan and croutons, finished with Caesar dressing

BLT

Romaine lettuce, applewood smoked bacon, grape tomatoes and cheddar cheese, served with smoked tomato buttermilk dressing

Classic Wedge

Artisan iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon and tomatoes, served with ranch dressing

Asian

Mixed greens and romaine lettuce with carrots, purple cabbage and scallions, served with sesame ginger vinaigrette

Greek

Chopped romaine lettuce, red pepper, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

Italian Chop

Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

Harvest Chop

Chopped spinach and romaine lettuce, roasted butternut squash, red onion, red pepper, goat cheese and dried cranberries, finished with maple vinaigrette

Spinach and Strawberry

Spinach with strawberries, shaved red onions, feta cheese and candied walnuts, served with yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens with apple, dried cherries and scallions, finished with apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens topped with fresh corn, grape tomatoes, Monterey jack cheese, served with herb buttermilk dressing

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Signature Soups

Available at an additional cost per person.

White Bean and Kale \$1.00

Tomato Basil \$1.00

Minnesota Chicken Wild Rice \$1.00

New England Clam Chowder \$2.00

Butternut Squash \$2.00

Lobster Bisque \$4.00

Signature Salads

Available at an additional cost per person.

Watermelon Feta \$1.00

Romaine lettuce, watermelon, kalamata olives and feta cheese, served with oregano vinaigrette

Caprese \$2.00

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun-dried tomato pesto

Grilled Vegetable \$2.00

Mixed greens topped with grilled summer squash, asparagus, peppers and roma tomatoes with mozzarella pearls, finished with balsamic vinaigrette

Spinach and Poached Pear \$2.00

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

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DINNER ENTRÉES

Includes baskets of fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Ginger Chicken \$32.95

Seared chicken breast with an Asian ginger sauce

Lemon Parsley Chicken \$32.95

Sautéed chicken breast served with lemon and parsley sauce

Gruyère Chicken \$32.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Chicken Piccata \$32.95

Sautéed chicken breast with lemon butter caper sauce

Chicken Marsala \$32.95

Herb seared chicken breast with a mushroom and marsala wine sauce

Champagne Chicken \$34.95

Marinated grilled chicken breast with champagne cream

Sun Dried Tomato Chicken \$34.95

Sautéed chicken breast topped with pesto and sun-dried tomato cream

Mediterranean Chicken \$34.95

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

Artichoke Crusted Chicken \$34.95

Artichoke crusted chicken with roasted red pepper and garlic cream

Chicken Saltimbocca \$34.95

Seared chicken breast with sage and prosciutto with roasted garlic cream

Sage Rubbed Pork Tenderloin \$34.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

House Smoked Sirloin \$36.95

Hand carved tender smoked sirloin with our signature bourbon sauce

Asian BBQ Steak \$36.95

Tender sirloin with house-made Asian BBQ sauce

Grilled Salmon \$36.95

Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream or lemon beurre blanc

Savory Braised Beef Pot Roast \$36.95

Braised beef pot roast with rich mushroom gravy

Salmon Provençal \$37.95

Grilled salmon fillet topped with fresh tomato relish

Horseradish Crusted Salmon \$38.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

London Broil Bordelaise \$38.95

Marinated strip loin, slow roasted medium rare and hand carved with bordelaise sauce

Walleye \$42.95

Cracker-crusted walleye fillet with lemon beurre blanc

Burgundy Braised Short Rib \$44.95

Burgundy braised, boneless beef short rib

Herb Crusted Prime Rib \$48.95

12 oz. roasted prime rib of beef served with sage au jus and creamy horseradish sauce

Halibut \$48.95

Pan seared fillet of halibut with tangerine butter sauce

Filet Mignon (6 oz.) \$48.95

Center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise or bearnaise sauce

Filet Mignon (8 oz) \$54.95

Center-cut filet mignon, grilled medium rare with choice of maitre d'hotel butter, bordelaise or bearnaise sauce

Sugar Seared Sea Bass \$58.95

Chilean sea bass fillet served with tequilla-lime beurre blanc

Bone-in Cowboy Ribeye \$74.95

22 oz. bone-in ribeye, grilled medium rare with herb butter

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DINNER MIXED GRILL

Includes baskets of fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Short Rib

4 oz. burgundy braised, boneless short ribs with Chef's selected sauce accompanied by one of the following selections:

Lemon Parsley Chicken \$42.95

Sautéed chicken breast served with lemon and parsley sauce

Gruyère Chicken \$42.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Chicken Piccata \$42.95

Sautéed chicken breast with lemon butter caper sauce

Chicken Marsala \$42.95

Herb seared chicken breast with a mushroom and marsala wine sauce

Champagne Chicken \$44.95

Marinated grilled chicken breast with champagne cream

Chicken Saltimbocca \$44.95

Seared chicken breast with sage and prosciutto with roasted garlic cream

Mediterranean Chicken \$44.95

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

Jumbo Shrimp \$46.95

Three jumbo shrimp with garlic chive beurre blanc

Broiled Mahi Mahi \$46.95

Fillet of mahi mahi with citrus parsley sauce

Grilled Salmon \$46.95

Grilled salmon fillet with whole grain mustard cream

Salmon Provençal \$47.95

Grilled salmon fillet topped with fresh tomato relish

Horseradish Crusted Salmon \$48.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Maryland Crab Cake \$48.95

Two Maryland crab cakes with smoked tomato aioli

Walleye \$48.95

Cracker-crusted walleye fillet with lemon beurre blanc

Filet Mignon

4 oz. center-cut, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Lemon Parsley Chicken \$52.95

Sautéed chicken breast served with lemon and parsley sauce

Gruyère Chicken \$52.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Chicken Piccata \$52.95

Sautéed chicken breast with lemon butter caper sauce

Chicken Marsala \$52.95

Herb seared chicken breast with a mushroom and marsala wine sauce

Champagne Chicken \$54.95

Marinated grilled chicken breast with champagne cream

Chicken Saltimbocca \$54.95

Seared chicken breast with sage and prosciutto with roasted garlic cream

Mediterranean Chicken \$54.95

Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

Jumbo Shrimp \$56.95

Three jumbo shrimp with garlic chive beurre blanc

Broiled Mahi Mahi \$56.95

Fillet of mahi mahi with citrus parsley sauce

Grilled Salmon \$56.95

Grilled salmon fillet with lemon beurre blanc

Salmon Provençal \$57.95

Grilled salmon fillet topped with fresh tomato relish

Horseradish Crusted Salmon \$58.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Maryland Crab Cake \$58.95

Two Maryland crab cakes with smoked tomato aioli

Walleye \$58.95

Cracker-crusted walleye fillet with lemon beurre blanc

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VEGETARIAN ENTRÉES

* Indicates Vegan Entrée Selection

Eggplant Parmesan

Grilled eggplant layered with a three cheese blend, squash, fresh spinach and marinara

Thai Curry Tofu*

Thai curry tofu and vegetables served on a bed of jasmine rice

Cheese Stromboli

Four cheeses and herbs wrapped in pizza dough, served with marinara sauce

Saffron Balsamic Grilled Vegetables*

Marinated and grilled bell peppers, asparagus, zucchini, yellow squash, red onion, roma tomatoes and portobello mushrooms served on a bed of saffron risotto and drizzled with balsamic syrup

Stuffed Portobello Mushroom

Goat cheese stuffed portobello mushroom with seasonal vegetables served over brown rice pilaf

Acorn Squash

Acorn squash stuffed with lentils, almonds, scallions and dried cherries, drizzled with maple cream, served on a bed of brown rice pilaf

Butternut Squash Ravioli

Butternut squash ravioli with roasted garlic sage cream, dried cranberries, scallions and toasted pepitas

Orecchiette

Orecchiette pasta with roma tomatoes, fresh basil and mozzarella in a light garlic cream

Mushroom Tart

Wild mushroom and goat cheese tart finished with red wine gastrique and topped with mixed greens tossed in lemon oil

Vegetarian Wellington

Grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry and baked golden brown, served over roasted garlic cream sauce and garnished with blistered tomatoes

Southwest Hot Dish*

Brown rice and black beans tossed with roasted corn, tomatoes and cilantro, drizzled with chili vinaigrette and topped with crunchy corn tortilla strips

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MHC *Culinary*
GROUP
MORRISSEY HOSPITALITY COMPANIES



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DINNER DESSERT SELECTIONS

Individual Sweet Endings

Crème Brûlée \$6.00

A classic, topped with caramelized sugar and fresh berries

Chocolate Pot de Crème \$7.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Butterscotch Crème Brûlée \$7.00

A twist on the classic, topped with caramelized sugar, sea salt and fresh berries

Salted Caramel Cheesecake \$7.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorette

Ultimate Chocolate Cake \$8.00

Chocolate cake baked with a fudge bottom, layered with light chocolate mousse served with raspberry coulis

Mini Galette \$9.00

Choice of apple or mixed berry galette garnished with white chocolate mousse and fresh berries

Red Velvet Cheesecake \$9.00

Rich red chocolate cheesecake with chocolate cookie crust, chocolate fudge and white chocolate mousse, garnished with a fresh strawberry

Berry Tiramisu \$9.00

Raspberries and blueberries with creamy mascarpone mousse layered with genoise cake soaked in Moscato

Bourbon Pecan Pie \$9.00

Double thick traditional pecan pie drizzled with bourbon glaze served with fresh whipped cream and caramel sauce

Signature Dessert Martinis

Salty Caramel Panna Cotta \$7.00

Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

Pumpkin Spice Cheesecake \$7.00

Pumpkin spice cheesecake with cinnamon mousse, garnished with dark chocolate shavings

Chocolate Orange \$7.00

Chocolate pot de crème and orange panna cotta, garnished with fresh whipped cream and candied pistachios

Apple Cranberry \$7.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Tiramisu \$8.00

Layers of espresso and Kahlua soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa and garnished with ladyfingers

Whiskey Budino \$8.00

Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust and chocolate croquettes

Chocolate Lavender \$9.00

Chocolate cake layered with a lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender

Blueberry Lemon \$9.00

Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, fresh blueberry and a white chocolate decorette

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DINNER BUFFETS

Includes a display of fresh gourmet rolls and cracker bread with whipped butter, international and local cheeses served with gourmet crackers and garnished with red and green grapes, garden fresh vegetables served with our housemade spinach dip, Pastry Chef's dessert selection and freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Minimum of 25 guests. Limited to two hours of service. *Chef required - \$180.00 per chef, one chef recommended for every 50-75 guests

Saint Paul \$46.95

Garden salad served with ranch dressing and balsamic vinaigrette
Cucumber and tomato salad with dill crème
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin topped with our signature bourbon sauce

Rice Park \$48.95

Roasted beet salad
Asian noodle salad
Fresh fruit salad
Fresh seasonal vegetables
Herb roasted fingerling potatoes
Herb marinated chicken breast with mushroom au jus lie
Grilled salmon with apricot mustard glaze
London Broil with roasted shallot port wine sauce

Minnesota Great Lakes \$54.95

BLT salad
Artichoke and mushroom salad
Fresh fruit salad
Fresh seasonal vegetables
Wild and brown rice pilaf
Sautéed chicken breast served with lemon and parsley sauce
Cracker-crust ed walleye with lemon caper rémoulade
Sliced New York strip loin with mushroom Madeira demi-glace

***American Bistro** \$58.95

Italian chop salad
Cavatappi pasta salad
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Sautéed chicken breast with champagne cream sauce
Grilled salmon with lemon tarragon cream sauce
*Prime rib with au jus and horseradish cream sauce

***Premiere** \$62.95

Spinach and strawberries salad
Grape tomatoes with roasted yellow peppers and fresh mozzarella salad
Fresh fruit salad
Fresh seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken breast with chardonnay cream sauce
Herb cracker-crust ed walleye with lemon beurre blanc
*Roast tenderloin of beef with béarnaise sauce

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RECEPTION PRESENTATIONS HORS D'OEUVRES

Cold

Spoons and Shooters

Thai Peanut Chicken and Asian Salad Spoon	\$ 3.00
Lobster with Sweet Corn Relish and Leek Spoon	\$ 5.00
Classic Shrimp Cocktail Shooter	\$ 4.00
Chili Lime Shrimp with Gazpacho Shooter	\$ 5.00
Seared Bay Scallop on Smoked Corn Purée Spoon	\$ 6.00

Vegetarian

Herb Cream Cheese Stuffed Cherry Tomatoes	\$ 3.00
Pear, Blue Cheese and Lingonberry Crostini	\$ 3.00
Goat Cheese and Hot Pepper Jam Crostini	\$ 3.00
Feta Bruschetta	\$ 3.00
Caprese Salad on a Skewer	\$ 3.00
Mushroom Duxelle Crostini	\$ 3.50

Meat

Prosciutto wrapped Melon	\$ 3.00
Chicken Salad Profiterole	\$ 3.00
Salami, Pepper Jack Cheese and Cornichon Skewer	\$ 3.00
Mediterranean Skewer	\$ 3.50
Asian Beef on Crisp Wonton with Wasabi Crème Fraîche	\$ 4.00
Beef Tenderloin on Focaccia with Horseradish Cream	\$ 5.00

Seafood

Crab Salad on Belgian Endive	\$ 3.00
Smoked Salmon on Cucumber Round with Dill Crème Fraîche	\$ 3.50
Smoked Salmon on Rye Toast with Herbed Cream Cheese and Chives	\$ 3.50
Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème	\$ 4.00
Grilled Shrimp on Tortillas with Fresh Guacamole	\$ 4.00
Oyster in the Half Shell with Mignonette	\$ 5.00

Hot

Spoons and Shooters

Buffalo Chicken and Blue Cheese Spoon	\$ 3.00
Blackened Beef, Boursin Cheese and Caramelized Shallot Spoon	\$ 4.00
Sea Bass Taco Spoon	\$ 5.00
Tomato Basil Soup Shooter	\$ 4.00
Butternut Squash Soup Shooter	\$ 4.00

Vegetarian

Mushroom Caps Florentine	\$ 3.00
Cream Cheese stuffed Jalapeño Poppers with Popper Jam	\$ 3.00
Vegetable Spring Rolls with Red Chili Sauce	\$ 3.50
Arancini - Fontina or Portobello with Garlic Cream Sauce	\$ 4.00
Edamame Potsticker with Hoisin Plum Sauce	\$ 4.00
Asparagus and Asiago Cheese in Phyllo	\$ 4.50
Brie, Pear and Almond Phyllo Purse	\$ 4.50
Baked Brie and Raspberry in Puff Pastry	\$ 5.00

Meat

Bacon wrapped Blue Cheese Date	\$ 3.00
Chicken Pot Stickers with Wasabi Soy Sauce	\$ 3.00
Dijon Chicken Puff Pastry with Wild Mushroom Sauce	\$ 3.50
Chicken Satay with Thai Curry Sauce	\$ 4.00
Pork Potsticker with Hoisin Plum Sauce	\$ 4.00
Korean BBQ Meatball	\$ 4.00
Chicken and Hatch Pepper Flautas with Salsa Verde	\$ 4.00
Beef Empanada with Chimichurri Sauce	\$ 4.00
Chicken Samosa	\$ 5.00
Bourbon Beef Skewers	\$ 5.00
Lamb Medallion with Mint Cream Sauce	\$ 6.00
Mini Beef Wellington with Béarnaise Sauce	\$ 6.00

Seafood

Coconut Shrimp with Horseradish Marmalade	\$ 4.00
Crab Rangoon with Sweet Chili Sauce	\$ 5.00
Mushroom Caps stuffed with Crab	\$ 5.00
Bacon wrapped Scallops	\$ 5.00
Mini Crab Cakes with Smoked Tomato Aioli	\$ 6.00
Walleye Cake with Creole Mustard Rémoûlade	\$ 6.00

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YOUR HOSPITALITY PARTNER

COLD RECEPTION PRESENTATION DISPLAYS

Potato Chip Trio \$225

House-made trio of truffle, BBQ and buffalo seasoned potato chips

Kettle Chips and Homemade Dips \$225

Kettle style chips served with house-made spinach dip and French onion dip

Root Vegetable Chips and Dips \$275

House-made potato, taro root and sweet potato chips
Served with house-made spinach dip and French onion dip

Tortilla Chips and Dips \$275

Tri-color corn tortilla chips served with a nine layer dip and green and red salsas

Fresh Crudité \$275

Assortment of garden fresh vegetables, served with house-made spinach dip

Premium, Domestic and Imported Cheese \$300

Served with dried fruits and nuts, served with assorted crackers

Meat and Cheese \$300

Sliced pastrami, pepperoni, salami, smoked turkey, cheddar and Swiss cheeses, served with gourmet crackers and garnished with pickles and peppers

Grilled Vegetable Display \$300

Marinated artichokes & mushrooms, grilled asparagus, red onion, zucchini, yellow squash, red, yellow & green peppers, and fresh mozzarella drizzled with balsamic reduction, served with grilled focaccia

Mediterranean Dips \$300

Roasted red pepper hummus and Mediterranean seven layer dip with marinated artichokes, Greek olives, pepperoncini and feta, served with Caspian flatbread, crackerbread and pita chips

Petite Sandwiches \$350

60 assorted petite sandwiches including: smoked turkey with havarti cheese and cranberry lemon aioli on a petite roll, pastrami with Swiss cheese, pickle planks and dijonaise on a petite roll and roasted vegetables with herbed cheese spread on petite roll, served with assorted pickles and peppers

Pazzaluna Antipasto \$350

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives, drizzled with Italian dressing, served with soft bread sticks

Chicken, Tomato and Mozzarella \$350

Sliced grilled chicken breast layered between red and yellow tomatoes and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil pesto, served with grilled focaccia

Olive Bar \$400

A selection of olives, imported cheeses, giardiniera, salami, pickled mushrooms, olive tapenade, roasted red pepper hummus and goat cheese mélange, served with pita chips and grilled focaccia

Tenderloin and Marinated Grilled Vegetables \$450

Sliced herb crusted beef tenderloin, served with creamy horseradish sauce, marinated grilled vegetables and grilled focaccia

Spanish Tapas Station \$450

Gazpacho shooters, shrimp and chorizo skewers, white bean and jamón salad, roasted cauliflower and smoked Brussels sprouts, served with romesco sauce and grilled focaccia

Nigiri Sushi and Nori Maki Rolls \$450

Shrimp and tuna nigiri with assorted sushi rolls to include California, spicy tuna and salmon, served with soy sauce, wasabi and pickled ginger

Iced Jumbo Shrimp \$550

Display of 150 peeled and chilled jumbo shrimp, served with Tabasco sauce, tangy cocktail sauce and lemon wedges

Jumbo Shrimp and Crab Claws \$600

Display of 100 peeled and chilled jumbo shrimp and 50 snow crab claws, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges

North Shore Charcuterie \$650

Smoked salmon, smoked trout, pickled herring, thick-sliced house-made corned beef and smoked sirloin, served with cornichons, lemon dill crème fraîche blue cheese aioli, sliced raisin rye bread and rosemary crackerbread

Signature Seafood \$1,100

An elaborate display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok seared ahi tuna, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges

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HOT RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Serves approximately 50 people.

Signature Meatballs \$275

With your choice of sweet and sour sauce, smoky BBQ sauce or bourbon sauce

Hot Pizza Dips \$275

Margherita - roma tomatoes, basil and mozzarella, drizzled with olive oil
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan and boursin
Supreme - Italian sausage, pepperoni, onions, peppers and mushrooms,
served with bread sticks, grilled focaccia, cracker bread and crostini

Flatbreads \$350 Choice of Three

Roasted grape and goat cheese
Buffalo chicken, Boursin cheese, blue cheese and ranch dressing
Applewood smoked bacon, blue cheese, caramelized onion jam
and red wine gastrique
Butternut squash, goat cheese, fresh thyme and maple drizzle
BBQ beef short rib, smoked gouda, red onion and fresh cilantro

Chicken Strips \$350

Served with four dipping sauces: bourbon, buffalo blue cheese,
smoked garlic and herb ranch

Hot Spinach and Artichoke Gratin Dip \$350

Creamy spinach and artichoke gratin, served with carrot sticks, celery,
red peppers, grilled focaccia, crackerbread and crostini

Trio of Hot Dips \$450

House-made reuben dip, spinach artichoke dip and buffalo chicken dip,
served with toasted marble rye, grilled focaccia and crackerbread

South of the Border \$550

Nine layer dip served with tri-color corn tortilla chips, cream cheese stuffed
jalapeño poppers with popper jam, mini chicken tacos and beef taquitos,
served with sour cream and green and red tomato salsas

Tater Tot Bar \$550

Golden fried tater tots served with jalapeño cheese sauce, sour cream, chives,
bacon crumbles, blue cheese crumbles, diced tomatoes and green goddess dressing

Pasta Bar \$650

Ziti - marinara sauce, spicy Italian sausage, red and green peppers
Cavatappi - diced grilled chicken breast, mushrooms and tomatoes in pesto
cream sauce
Cheese filled manicotti - marinara and Alfredo sauces with parmesan cheese,
served with parmesan garlic bread and soft bread sticks

Wisconsin Fondue \$650

Dipping items to include: beer brats, chicken apple sausage, Brussels sprouts,
quartered red potatoes, crispy pumpernickel squares and soft pretzel bites,
served with beer cheese fondue

Short Rib Sliders \$650

Braised, boneless beef short ribs topped with smoked gouda, red onion
marmalade and balsamic reduction, served on grilled focaccia

Deconstructed Ultimate Nachos \$650

Tri-color corn tortilla chips served with sautéed peppers and onions,
seasoned grilled chicken and beef, chorizo queso dip,
pepper-jack black bean dip, pico de gallo, guacamole and sour cream

Minnesota State Fair \$750

French fries, fried pickles and cheese curds
Mini corn dogs served with yellow mustard and ketchup
Chicken strips served with honey mustard, buffalo and ranch dipping sauces
Mini chocolate chip cookies served with ice cold milk
Sugar dusted funnel cake fries

Pacific Rim \$950

(served hot)
Fried vegetable spring rolls, beef satay and steamed pork bao buns,
served with sweet chili sauce, Thai peanut sauce and hoisin plum sauce

(served cold)
Sesame crusted ahi tuna with micro greens and wasabi crème
Nigiri and nori maki sushi rolls and shrimp summer rolls with soy sauce,
wasabi and pickled ginger, served with sesame flatbread and fortune cookies

Hot and Cold Seafood Bar \$1,600

(served hot)
Mini crab cakes with smoked tomato aioli and blackened shrimp

(served on ice)
Crab claws and jumbo shrimp served with Tabasco sauce, tangy
cocktail sauce and lemon wedges

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended specialty performance stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

*Risotto Station \$350

Herb risotto sautéed with your choice of toppings to include: shrimp, grilled chicken breast, asparagus, mushrooms, roasted red peppers, chives and shredded parmesan cheese
Served in a martini glass *Requires two chefs

*Mash-tini Station \$350

Garlic mashed potatoes with your choice of toppings to include: grilled chicken breast, blue cheese crumbles, sour cream, shredded cheddar cheese, applewood smoked bacon and scallions
Served in a martini glass *Requires two chefs

*Creamy Shells and Cheese Station \$350

Large pasta shells baked in a creamy four cheese sauce with your choice of toppings to include: lobster, seasoned ground beef, grilled buffalo chicken breast, applewood smoked bacon, broccoli and butter cracker crumbs
Served in a martini glass *Requires two chefs

*Stromboli Station \$450

Cheese stromboli with parmesan, asiago and mozzarella
Meat stromboli with mozzarella, pepperoni and sausage
Served with slow simmered marinara sauce, parmesan cheese and crushed red pepper

*Popcorn Chicken Station \$450

Your choice of chicken tenderloin bites to include:
Buffalo popcorn chicken, served on a bed of celery blue cheese slaw topped with blue cheese crumbles
Teriyaki popcorn chicken, served on a bed of Asian slaw topped with black sesame seeds
Honey BBQ popcorn chicken, served on a bed of corn & black bean relish topped with diced scallions
*Requires two chefs

*Asian Stir-Fry Station \$500

Marinated beef and chicken stir-fried with vegetables and lo mein noodles
Served with pork pot stickers with sweet chili sauce and fortune cookie

*Sliders Station \$500

Mini beef and turkey burgers served on mini sesame rolls with your choice of toppings to include: applewood smoked bacon, cheddar and Swiss cheese, caramelized onions, pickle planks, smoky BBQ sauce, Carolina BBQ sauce and cranberry lemon aioli

*Panini Station \$550

Reuben panini with Swiss cheese and 1000 island dressing, turkey and applewood smoked bacon and cheddar cheese with chipotle aioli and black forest ham and Swiss cheese with honey mustard

*BBQ Sliders Station \$550

Jack Daniel's pulled sirloin and Carolina style pulled pork
Served on mini sesame rolls with coleslaw and topped with a gherkin pickle skewer

*Pasta Station \$550

Cavatappi pasta tossed with your choice of: marinara, Alfredo, diced grilled chicken breast, Italian sausage, spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers and parmesan cheese
Served with parmesan garlic bread and soft bread sticks

*Tenderloin Charlies Station \$650

Seared beef tenderloin served on mini potato rolls with your choice of toppings to include: caramelized onions, sautéed mushrooms, horseradish cream and béarnaise sauces
*Requires two chefs

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

Bookshelf Displays

*Salad on the Rocks \$300

Choice of three, served in a high ball glass:

- Southwestern - romaine lettuce, black bean and roasted corn salad, queso fresco topped with a crispy corn tortilla chip
- Candied Almond Chicken - wild field greens, dried cherries, goat cheese, candied almonds and grilled chicken tossed in vodka raspberry dressing
- Thai Beef - kalbi marinated steak, tomatoes and crispy rice noodles
- Greek Feta Pasta - pasta shells tossed with kalamata olives and fresh tomatoes in creamy feta-oregano dressing
- Italian Chop - romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette-
- Mediterranean Quinoa - fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa in Greek vinaigrette

*Hand-Rolled Sushi and Nigiri \$500

Shrimp and tuna nigiri with assorted sushi rolls to include California, spicy tuna and salmon, served with soy sauce, wasabi and pickled ginger

*Sea Bass Martini \$600

Chili lime marinated sea bass over roasted sweet corn relish, garnished with red onion reduction and serrano aioli and served in a martini glass

Signature Carvery

Rack of Lamb \$650

Herb seared rack of lamb served with pistachio gremolata (serves approximately 50 guests)

*Sea Bass Tacos \$750

Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli and warm corn tortillas (serves approximately 50 guests)

Carvery

*Roasted Turkey Breast \$500

Slow roasted turkey breast served with cranberry lemon aioli, herb aioli and mini sourdough rolls (serves approximately 50 guests)

*Sugar Glazed Ham \$500

Brown sugar glazed smoked pit ham served with cherry compote, whole grain mustard and mini potato rolls (serves approximately 50 guests)

*Roasted Pork Loin \$500

Maple glazed roasted pork loin with apple sage butter, pecan demi-glace and mini potato rolls (serves approximately 50 guests)

*Smoked Sirloin \$500

House-smoked peppercorn sirloin served with blue cheese aioli, spicy BBQ sauce and mini brioche rolls (serves approximately 50 guests)

*Smoked Pastrami \$650

House-smoked, spice-crust New York strip loin pastrami served with dijon and whole grain mustards, horseradish cream sauce and mini artisan rolls (serves approximately 50 guests)

*Châteaubriand \$750

Châteaubriand served with mixed herb horseradish sauce, béarnaise sauce and mini French baguettes (serves approximately 50 guests)

*Herb Crusted Prime Rib \$750

Herb crusted prime rib served with roasted garlic jus lie, horseradish cream and mini brioche rolls (serves approximately 50 guests)

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RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Freshly Baked Cookies \$250

A combination of freshly baked chocolate chip, lemon blueberry, salted caramel white chocolate and oatmeal cranberry sprinkled with plain M&M's (75 cookies)

Brownie Trio \$250

An assortment of raspberry swirl, peanut butter chocolate and pecan white chocolate chunk brownies (75 brownies)

Gourmet Rice Crispy Treats \$300

An assortment of freshly made original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks sprinkled with plain M&M's (75 rice crispy treats)

Chocolate Dipped Cookie Platter \$300

A combination of freshly baked chocolate dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate and salted caramel in milk chocolate garnished with chocolate dipped strawberries and pineapple (75 cookies)

Strawberry Rhubarb Crisp \$300

A summer inspired homemade crisp, served warm with speckled vanilla ice cream (2 pans)

Apple Crisp \$300

A sweet, traditional homemade apple crisp, served warm with speckled vanilla ice cream (2 pans)

Petite Desserts \$300

A display of 75 homemade mini lemon meringue, pecan tartlets, chocolate truffles and chocolate hazelnut mousse cups

Chocolate Lovers Display \$350

A display of milk and white chocolate dipped Oreo cookies, dried apricots, jumbo pretzels, peanuts, fresh strawberries and potato chips sprinkled with plain M&M's

Dessert Bars \$350

A display of meltaway, chocolate raspberry, lemon and pecan chocolate chunk (75 dessert bars)

Sophisticated Desserts \$450

A display of rich desserts including chocolate covered fresh strawberries, individual lava and tiramisu cakes and assorted truffles

Dessert Fondue \$450

An arrangement of dipping items to include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices and strawberries Served with chocolate, caramel and cream cheese fondue toppings to include: chopped nuts, cinnamon sugar and maraschino cherries

Sweet Baked Confections \$550

A multi-tier display of ultimate chocolate cake, key lime pie, turtle cheesecake and grandma's carrot cake

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RECEPTION PRESENTATIONS

DESSERT PERFORMANCE STATIONS

*Chef attended stations, \$180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Bookshelf Displays

*Sweet and Salty Popcorn \$250

75 assorted cups of popcorn to include: popcorn mix; a combination of caramel and cheese popcorn, buttered popcorn mixed with caramel and bourbon bacon bits and buttered popcorn with chocolate drizzle and plain M&M's

*Sweet Cupcakes \$350

75 assorted cupcakes to include your choice of 3 flavors: red velvet with cream cheese frosting, chocolate topped with chocolate mousse and a fresh strawberry, vanilla topped with white chocolate mousse and Oreo cookie crumbles, brown-butter topped with dulce de leche frosting and croquants chocolate with Baileys Irish Cream frosting

*Savory Mini Cupcakes \$350

75 assorted mini cupcakes to include: maple, topped with maple white chocolate mousse and chocolate dipped bacon vanilla, topped with white chocolate mousse and a chocolate dipped potato chip chocolate, topped with peanut butter white chocolate mousse and a white chocolate dipped pretzel

*Dessert Shooters \$350

75 assorted shooters to include your choice of 3 flavors: salty caramel panna cotta, lemon meringue, pumpkin spice cheesecake, chocolate lavender, s'mores or crème brûlée

*Individual Mousse Parfait Cups \$350

75 assorted parfait cups to include: white chocolate mousse layered with Oreo cookie crumbles dark chocolate mousse layered with brownie crumbles raspberry mousse layered with fresh berries all garnished with chocolate curls and served in a low ball glass

Brûlée

*Crème Brûlée \$300

Vanilla, chocolate and butterscotch crème brûlées topped with a candied sugar crust

*S'more Brûlée \$350

Graham cracker crust topped with mocha pot de crème and marshmallows brûléed by the Chef, garnished with a Hershey's chocolate rectangle Served in a martini glass

Flambé

*Bananas Foster Flambé \$350

Bananas, pecans, brown sugar, whipped butter, rum and crème de banana set aflame and served over vanilla bean ice cream in a martini glass

*American Apple Pie Flambé \$450

Fuji apples sautéed with apple liqueur, caramel sauce and sweet butter, served over vanilla bean ice cream and topped with a homemade cinnamon and sugar pie crust crescent in a martini glass

*Bread Pudding Flambé \$450

Chocolate chunk bread pudding topped with flambéed whiskey caramel sauce, white chocolate curls, dark chocolate shavings, candied pecans and whipped cream, served in a martini glass

*Cherries Jubilee Flambé \$550

Vanilla bean ice cream topped with cherry brandy flambéed tart cherries and orange zest, served in a martini glass

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BAR MENUS

Additional bar options are available upon request.

Host Bar

Soft Drink / Natural Spring Water	\$ 4.00
Juice	\$ 4.50
Sparkling Water	\$ 5.50
Domestic Beer	\$ 7.00
Premium Beer	\$ 8.00
House Wine	\$ 9.00
Premium Wine	\$ 11.00
Premium Liquor	\$ 10.00
Premium Cocktails	\$ 14.00
Specialty Liquor	\$ 11.00
Specialty Cocktails	\$ 15.50

All beverages consumed are paid by the host. A bartender will be provided free of charge if consumption is over \$480.00 per bar, per three hour period. If sales do not exceed \$480.00 per bar, per three hour period, a bartender fee of \$240.00 will apply for each minimum that is not met.

Cash Bar

Soft Drink / Natural Spring Water	\$ 4.50
Juice	\$ 5.00
Sparkling Water	\$ 6.00
Domestic Beer	\$ 8.00
Premium Beer	\$ 9.00
House Wine	\$ 10.00
Premium Wine	\$ 12.00
Premium Liquor	\$ 11.00
Premium Cocktails	\$ 15.50
Specialty Liquor	\$ 12.00
Specialty Cocktails	\$ 17.00

All beverages consumed are paid in cash by the individual. A bartender will be provided free of charge if consumption is over \$480.00 per bar, per three hour period. If sales do not exceed \$480.00 per bar, per three hour period, a bartender fee of \$240.00 will apply for each minimum that is not met.

Bar Per Person

Full Bar First sixty minutes	\$ 16.00
Each additional thirty minutes	\$ 8.00
Each additional fifteen minutes	\$ 4.00

(Based on consecutive hours of service)

A bartender will be provided free of charge for all host bars per person based on a seventy-five person minimum per bar. If there are less than seventy-five people per bar, a bartender fee of \$240.00 will apply for each minimum that is not met.

WINE LIST

Additional wine selections are available upon request.

Chardonnay

Stone Cellars, California	\$ 30.00
14 Hands, Washington	\$ 40.00
Silverado, Napa Valley	\$ 48.00
Charles Krug, Napa Valley	\$ 50.00
Ferrari Carano, Sonoma	\$ 58.00
Jordan, Napa Valley	\$ 78.00

Other Whites

Stone Cellars White Zinfandel, California	\$ 30.00
Beringer Moscato, Italy	\$ 30.00
Chateau Ste Michelle, Reisling, Germany	\$ 38.00
14 Hands Pinot Grigio, Washington	\$ 40.00
Villa Maria Sauvignon Blanc, New Zealand	\$ 42.00

Cabernet Sauvignon

Stone Cellars, California	\$ 30.00
14 Hands, Washington	\$ 40.00
Daou, Paso Robles	\$ 56.00
Ferrari Carano, Sonoma	\$ 60.00
Charles Krug, Napa Valley	\$ 70.00
Chateau Ste Michelle Canoe Ridge, Horse Heaven Hills	\$ 78.00
Conn Creek, Napa Valley	\$ 92.00

Merlot

Stone Cellars, California	\$ 30.00
14 Hands, Washington	\$ 40.00
Columbia Crest H3, California	\$ 42.00
Charles Krug, Napa Valley	\$ 56.00

Other Reds

Jacob's Creek Reserve Shiraz, Australia	\$ 36.00
Oyster Bay Pinot Noir, New Zealand	\$ 38.00
XYZin Zinfandel, California	\$ 40.00
Bodega Piedra Negra Malbec, Mendoza	\$ 43.00
Erath Pinot Noir, Willamette Valley	\$ 56.00
Ferrari Carano Sienna, Sonoma	\$ 63.00
Robert Sinskey POV, Los Carneros	\$ 96.00

Sparkling Wines and Champagne

Mionetto Prosecco, Italy	\$ 38.00
Mumm Napa Brut, Napa Valley	\$ 55.00

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