



EVENT MENU

Minneapolis Marriott Northwest



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7025 Northland Drive North, Brooklyn Park, Minnesota, USA

17635368300

[marriott.com/mspnw](https://www.marriott.com/mspnw)

CATERING POLICIES

Menus

Your Catering or Event Manager will discuss and complete the final details including the menu. We recommend that only one entrée be selected for your Group. Special arrangements may be made for two entrées and the individual price for each entrée will prevail. If three entrées are selected a \$5.00 per guest charge will apply for all entrees. All guests must present an indicator to designate the entree selection.

Guest Attendance

The final attendance must be received by 12pm 3 to 14 days prior to the commencement of the event (as indicated in the contract). This number will be considered a guarantee and not subject to reduction. If the catering manager is not advised by this time, the expected number of guests will become the final guarantee. In the event the actual guest attendance is above the guarantee an additional charge of \$10.00 per guest will apply.

Pricing

The hotel will guarantee all food and beverage prices 60 days prior to the event as commodity prices and labor costs to the hotel may change. A taxable administrative charge in effect at the time of the event will be applied to hosted food and beverage. The administrative charge is not a gratuity and is distributed at the discretion of management.

Food and Beverage Minimum

A food and beverage minimum is required for all events, will be outlined on the contract and is subject to sales tax and taxable administrative charge. The actual revenue generated must meet the contracted food and beverage minimum, room rental, audio visual and miscellaneous items (exclusive of tax and administrative charge) or an additional room rental charge will be applied for the difference.

Event Rooms

Event rooms are assigned based upon the expected attendance. The Hotel will confirm specific event rooms on the event order. If a room set changes on the day of the event and differs from the event order a \$250.00 reset charge will be applied.

Shipping and Receiving

Material shipped to the Hotel may not arrive more than two days prior to the Group function and may not remain longer than two days after Group function. All packages shipped to and/or received by the Hotel are subject to additional fees. Shipments must be addressed to the Hotel and include the catering or event manager's name, organization name and date of event. Contract your catering or event manager for pricing.

Vendors

The catering or event manager can provide recommendations on florist, entertainment, and decor companies. Deliveries of specialty items should be scheduled in advance with your Event or Sales Manager and removed at the conclusion of the event as the hotel is not responsible for lost items. Confetti, glitter, rice and bird seed are not permitted and violation will result in a \$250.00 charge. Open flame candles must be contained and no fog/smoke, gas or propane devices are permitted.

Deposits

A deposit schedule will be outlined in the contract. The event will be confirmed upon receipt of the deposit and signed contract.

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Beverage Policy

A \$150.00 bartender fee applies for each bar. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30am. The banquet space must be vacated by 1:00am.

Food and Beverage

Due to licensing restrictions, all food and beverage is required to be provided by the hotel with the exception of wedding cakes provided by a licensed bakery (cake cutting fees will apply). The removal of any food or beverage from the premises is prohibited (excluding wedding cake top).

Liability

The Hotel reserves the right to inspect and control all events held on the premises. The Hotel does not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during or following an event. An offsite audio visual company or vendor must be pre-approved by the catering or event manager and a certificate of liability on file prior to the event.

Payment Options

Cash, check or credit cards are acceptable forms of payment. All events are to be paid in full 3 to 14 days prior to the start of the event (as outlined in the contract), unless direct billing has been established.

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



BUFFET BREAKFAST OF THE DAY

A minimum guarantee of 25 guests is required.

A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service.

Buffet Breakfast of the Day includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Monday Buffet Breakfast of the Day

Freshly Baked Croissants, Scones, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Whole Grain and Gluten Free Cereals with Skim & Whole Milk
Spinach & Brie Egg Bake
Ham, Broccoli & Cheddar Egg Bake
Designated Day | \$ 27.00 per Guest

Monday Buffet Breakfast on Alternate Day

| \$ 30.00 per Guest

Tuesday Buffet Breakfast of the Day

Freshly Baked Croissants, Coffee Cakes, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Grits, Butter, Cheese
Biscuit, Sausage Patty, Cage Free Egg, White Cheddar Cheese
Croissant, Ham, Cage Free Egg, Provolone Cheese
Designated Day | \$ 27.00 per Guest

Tuesday Buffet Breakfast on Alternate Day

| \$ 30.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Wednesday Buffet Breakfast of the Day

Freshly Baked Croissants, Muffins, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Whole Grain and Gluten Free Cereals, Skim & Whole Milk
Egg Frittata with Ham, Bacon, Hash Browns
Vegetable Egg Frittata with Kale, Squash, Onion, Hash
Browns | \$ 27.00 per Guest

Wednesday Buffet Breakfast on Alternate Day

\$30.00 per Guest

Friday Buffet Breakfast of the Day

Freshly Baked Danish, Muffins, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Whole Grain and Gluten Free Cereals, Skim & Whole Milk
Ham, Tomato, Onion & Zucchini Frittata with Basil & Tomato
Relish
Forest Mushroom, Onion & Squash Frittata with Basil &
Tomato Relish | \$ 27.00 per Guest

Friday Buffet Breakfast on Alternate Day

| \$ 30.00 per Guest

Sunday Buffet Breakfast of the Day

Freshly Baked Croissants, Danish, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Grits, Butter, Cheese
Shredded Potato, Egg, Cheese, Scallion and Pepper
Casserole
Shredded Potato, Egg, Cheese, Ham, Sausage and
Mushroom Casserole | \$ 27.00 per Guest

Thursday Buffet Breakfast of the Day

Freshly Baked Croissants, Coffee Cake, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Granola, Yogurt & Berry Parfait
Vegetable Country Scramble, Potato, Spinach, Mushrooms,
White Cheddar
Country Scramble, Potato, Ham, Onion, Peppers, White
Cheddar | \$ 27.00 per Guest

Thursday Buffet Breakfast on Alternate Day

\$30.00 per Guest

Saturday Buffet Breakfast of the Day

Freshly Baked Croissants, Muffins, Butter, Jam
Orange, Apple & Cranberry Juice
Diced Fruits and Berries
Steel Cut Oats, Brown Sugar, Dried Fruits, Skim & Whole
Milk
English Muffin, Turkey Sausage, White Cheddar, Scrambled
Eggs, Mustard Mayo
Croissant, Smoked Pit Ham, Provolone, Scrambled Eggs
| \$ 27.00 per Guest

Saturday Buffet Breakfast on Alternate Day

| \$ 30.00 per Guest

Sunday Buffet Breakfast on Alternate Day

| \$ 30.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

BUFFET BREAKFAST EVERYDAY

A minimum guarantee of 25 guests is required.

A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service.

Buffet Breakfast Everyday includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Fresh Start

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Fresh Berries
Selection of Breakfast Cereals, Skim & Whole Milk
Assorted Fresh Yogurt
Mini Blueberry, Banana Walnut and Chocolate Chip Muffins | \$ 22.00 per Guest

Traditional Continental

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Fresh Berries
Selection of Breakfast Cereals, Skim & Whole Milk
Granola Yogurt Parfait
Steel-Cut Oatmeal with Raisins, Cranberries, Brown Sugar and Walnut Toppings
Danish, Croissants, Muffins, Butter, Jam
Assorted Bagels, Cream Cheese | \$ 25.00 per Guest

Boundary Waters

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Berries
Selection of Breakfast Cereals, Skim and Whole Milk
Assorted Fruit Yogurt
Coffee Cake, Danish, Croissants
Cheddar Scrambled Eggs
Bacon and Breakfast Pork Sausage
Breakfast Potatoes | \$ 32.00 per Guest

North Shore

Orange, Apple & Cranberry Juice
Fresh Seasonal Diced Fruit with Berries
Individual Breakfast Cereals, Skim and Whole Milk
Assorted Fruit Yogurt
Danish, Croissants, Muffins, Butter, Jam
Steel-Cut Oatmeal with Raisins, Cranberries, Brown Sugar and Walnut Topping
Cheddar Scrambled Eggs, Onion, Bell Pepper, Mushroom
Meat Lovers Scrambled Eggs with Cheddar Cheese
Bacon and Chicken Sausage
Hash Brown Potatoes | \$ 36.00 per Guest

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BREAKFAST ACTION STATIONS

A minimum guarantee of 25 guests per action station is required.

Chef attended action stations are designed as an enhancement to compliment a breakfast buffet.

Each action station requires a minimum of one chef attendant per 50 guests.

A chef attendant charge is \$125.00 per chef for 90 minutes of service,
each additional hour is \$50 per chef, per hour.

Smoothie Station

Orange and Mango Smoothie, Orange Juice, Mango,
Pineapple, Vanilla Greek Yogurt
Strawberry-Banana Smoothie, Apple Juice, Bananas,
Strawberries, Vanilla Greek Yogurt | \$ 10.00 per Guest

Omelet Station

Cage Free Eggs, Mushrooms, Onions, Smoked Tavern Ham,
Turkey Sausage, Sweet Peppers, Minnesota White Cheddar,
Wisconsin Harvati, Spinach, Bay Shrimp, Smoke House
Bacon, Local Tomatoes, Salsa | \$ 15.00 per Guest

Belgian Waffle Station

Waffles, Berries, Bananas, Stewed Apples, Chocolate Chips,
Nuts, Whipped Cream, Maple Syrup, Melted Butter, Berry
Compote | \$ 12.00 per Guest

Gourmet Pancake Station

Buttermilk Pancakes, Berries, Chocolate Chips, Walnuts,
Homemade Granola, Whipped Cream, Maple Syrup, Melted
Butter, Berry Compote | \$ 12.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

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PLATED BREAKFAST

One hour of service.

Plated Breakfast includes: Freshly Baked Croissants and Danish, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All American

Scrambled Egg, Cream Cheese, Chive, Breakfast Potato, Bacon and Sausage Links | \$ 24.00 per Guest

Apple Bacon French Toast

Minnesota Maple Syrup, Cream Cheese Frosting, Sausage Links | \$ 21.00 per Guest

Walleye Benedict

Canadian Walleye Cake, Poached Egg, Dill Hollandaise, Grilled Asparagus, Potato O'Brien | \$ 29.00 per Guest

Quiche Northwest

Tender Crust Egg Custard with Onions, Bacon, Ham, Gruyère Cheese, Mixed Greens, Melon Berry Cup | \$ \$ 24.00 per Guest

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Prices subject to change.



MORNING BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.
A charge of \$75.00 for each additional 30 minutes of service.

Sunrise Break Package

Croissant, Fruit Danish, Blueberry Muffins
Individual Fruit Cups with Melons, Berries, Mango Coulis
Individual-crafted Greek Yogurt Parfait with Seasonal
Berries, Granola | \$ 18.00 per Guest

Mix It Up Break Package

Candied Pecans, Walnuts, Roast Almonds, Peanuts, Dried
Cranberries, Golden Raisins, Dried Apricots, Yogurt-Covered
Raisins, Yogurt-Covered Pretzels, M&M's | \$ 20.00 per
Guest

Savory Break Package

Minnesota Beef Jerky
Smoked Almonds
Kettle Chips with Carmelized Onion Dip
Trail Mix
Olive Oil Popcorn | \$ 19.00 per Guest

The Natural Break Package

Fresh Vegetable Crudites
Hummus Dip & Basil-Rosemary Labneh Dip
Almonds & Marinated Olives
Seedless Grapes & Dried Apricots
Smoothies with Yogurt & Juice - Mango-Pineapple &
Strawberry Banana | \$ 18.00 per Guest

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AFTERNOON BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.

A charge of \$75.00 for each additional 30 minutes of service.

Game Day Break Package

Warm Soft Pretzels, Mustard, Nachos, Jalapeno Cheese Sauce, Salted Nut Rolls, Lemonade | \$ 20.00 per Guest

European Market Break Package

Assorted Olives, Gourmet Cheeses, Smoked Meats, Seasonal Fruits, Baguettes, Crackers, Mustard, Jelly | \$ 24.00 per Guest

Chocolate Overload Break Package

Freshly Baked Chocolate Chip Cookies, Double Chocolate Cookies, Chocolate Fudge Brownies, Blondies, Assorted Chocolate Mini Candy Bars, Ice Cold Skim & Chocolate Milk | \$ 22.00 per Guest

The Ice Cream Man Break Package

Selection of Ice Cream Novelties, Freshly Brewed Caribou Blend Coffee, Regular and Decaffeinated, Assorted Herbal Teas | \$ 16.00 per Guest

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Prices subject to change.



CREATE YOUR OWN BREAK

Baked Goods

Assorted Bagels, Whipped Cream Cheese

| \$ 48.00 Dozen

Assorted Croissants

| \$ 42.00 Dozen

Cinnamon Rolls

| \$ 48.00 Dozen

Danish and Muffins

| \$ 44.00 Dozen

Scones

| \$ 44.00 Dozen

Assorted Cookies

| \$ 36.00 Dozen

Dessert Bars

| \$ 42.00 Dozen

Rice Krispy Bars

| \$ 40.00 Dozen

Soft Pretzels

Warm Cheese Sauce, Mustard
| \$ 48.00 Dozen

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Breakfast Sandwiches

English Muffin

English Muffin, Cage Free Egg,
Turkey Sausage, Local Havarti
Cheese, Mustard Mayo
| \$ 7.00 Each

Croissant

Croissant, Pit Ham, White Cheddar
Cheese, Scrambled Cage Free
Egg, Bacon-Onion Jam
| \$ 8.00 Each

Whole Wheat Wrap

Whole Wheat Wrap, Egg White
Scramble, Spinach, Grilled
Vegetables, Pepper Jack Cheese
| \$ 7.00 Each

Bagel

Bagel, Cage Free Egg, Bacon,
Provolone, Tomato and Avocado
| \$ 8.00 Each

Individually Packaged Items

Items must be ordered in a specific quantity.

Chobani Yogurt

| \$ 6.00 Each

Nature Valley Granola Bars

| \$ 4.00 Each

Snack Bars

| \$ 6.00 Each

Bagged Popcorn

| \$ 4.00 Each

Individual Bags of Chips or Pretzels

| \$ 4.00 Each

Full-Size Candy Bars

| \$ 5.00 Each

Assorted Ice Cream Bars and Cups

| \$ 5.00 Each

Snacks

Items must be ordered in a specific quantity.

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Whole Fruit

| \$ 4.00 Each

Berry Trifle Shooters

Chantilly Cream | \$ 6.00 Each

Chips and Salsa

| \$ 7.50 per Guest

**Sliced Fruit with Berries
Platter**

Serves 25

| \$ 125.00 Each

Snack Mix

| \$ 24.00 Pound

Trail Mix

| \$ 24.00 Pound

House Smoked Beef Jerky

| \$ 60.00 Pound

**Chocolate-Dipped
Strawberries**

| \$ 38.00 Dozen

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

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A LA CARTE BEVERAGES

Beverages by the Gallon

Caribou Coffee Blend

Regular and Decaffeinated
| \$ 68.00 Gallon

Upgraded Coffee Station

Flavored Syrups, Whipped Cream,
Cinnamon Sticks, Chocolate
Shavings, Seasonal Candy Pieces
| \$ 4.00 per Guest

Cold Brew Coffee

| \$ 70.00 Gallon

Assortment of Teas

| \$ 68.00 Gallon

Brewed Iced Tea

| \$ 48.00 Gallon

Fruit Juice

Orange, Apple or Cranberry
| \$ 48.00 Gallon

Hot Chocolate

| \$ 48.00 Gallon

Lemonade

| \$ 48.00 Gallon

Fruit Punch

| \$48.00 Gallon

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Individual Beverages

Assorted Pepsi Soft Drinks & Bubly Sparkling Water

| \$ 4.00 Each

San Pellegrino

500 ml | \$ 5.00 Each

Bottled Juice

Orange, Apple & Cranberry
| \$ 5.00 Each

Red Bull

| \$ 6.00 Each

Bottled Water

16.9 oz. | \$ 4.00 Each

Starbucks Frappuccino

Caramel and Mocha | \$ 6.00 Each

NAKED Juice

Mighty Mango, Strawberry Banana
& Green Machine | \$ 6.00 Each

LIFEWTR

| \$ 6.00 Each

Kevita Kombucha

Pineapple Peach, Raspberry
Lemon & Coconut Mojito
| \$ 6.00 Each

Gatorade

Glacier Cherry, Glacier Freeze, &
Grape | \$ 5.00 Each

Beverage Packages

All-Day Beverage Package

Caribou Coffee Blend Regular and
Decaffeinated, Assorted Teas,
Assorted Pepsi Products
| \$ 26.00 per Guest

Half-Day Beverage Package

Caribou Coffee Blend Regular and
Decaffeinated, Assorted Teas,
Assorted Pepsi Products
| \$ 15.00 per Guest

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Prices subject to change.

BUFFET LUNCH OF THE DAY

A minimum guarantee of 25 guests is required.

A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service.

Buffet Lunch of the Day includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Monday Lunch Buffet - Italian

Tuscan Bean Soup, Kale, Tomato
Classic Caesar Salad, Caesar Dressing
Hand Tossed Pizza - Tomato and Four Cheese, Pepperoni
Baked Penne with Meatball, Onion, Peppers, Puttanesca Sauce
Spiral Pasta, Roasted Squash, Artichoke, Tomatoes, Basil Cream
Tiramisu | \$ 36.00 per Guest

Monday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

Wednesday Lunch Buffet - From the Grill

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing
Cabbage and Apple Slaw
All Natural Beef Burger, Turkey Burger, Veggie Burger
Variety of Buns
Lettuce, Tomato, Caramelized Onions, Sliced Pickles,
Guacamole, Bacon Bits, Mayonnaise, Mustard, Spicy Aioli,
Ketchup, White Cheddar and Provolone Cheese
Assorted Brownies | \$ 36.00 per Guest

Tuesday Lunch Buffet - Fiesta

Posole Rojo Chicken Soup
Chopped Romaine, Jicama, Avocado, Onion, Chilantro Lime Vinaigrette
Chipotle Lime Chicken
Carne Asada
Adobo Grilled Vegetables
Spanish Rice, Cuban Black Beans
Corn and Flour Tortillas, Guacamole, Salsa, Grated Cheese,
Shredded Lettuce, Pico de Gallo, Sour Cream
Tres Leche Cake | \$ 36.00 per Guest

Tuesday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

Thursday Lunch Buffet - Modern American

Hand Torn Tender Kale, Couscous, Pomegranate Pearls, Pistachios, Lemon Vinaigrette
Seared Salmon Filet, Golden Beet Purée
Marjoram Infused Olive Oil Roasted Chicken, Wilted Greens
Charcoal Rosemary Roasted Fingerling Potatoes
Charred Seasonal Vegetables
Cheesecake | \$ 36.00 per Guest

Thursday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Wednesday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

Saturday Lunch Buffet - Country Style

Iceberg Lettuce, Bacon, Bleu Cheese, Cherry Tomatoes,
Bleu Cheese Dressing
Beer-Brined BBQ Chicken, Honey Chipotle Glaze
Carved Brisket, BBQ Sauce
Roasted Yukon Gold Potato Salad, Stone Ground Mustard
Dressing
Macaroni and Cheese
Country Rolls
Strawberry Shortcake | \$ 36.00 per Guest

Friday Lunch Buffet - Wok N Roll

Chicken Corn Soup
Vegetarian Egg Rolls, Sweet & Sour Dipping Sauce
Chicken Teriyaki, Snow Pea Pods, Peppers, Onions &
Scallions
Spicy Ginger Szechuan Beef, Carrots, Broccoli
Lo Mein with Baby Bok Choy, Peppers, Onions, Carrots,
Shitake Mushrooms, Green Onions
Egg Fried Rice
Mango Cake | \$ 36.00 per Guest

Friday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

Saturday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00

Sunday Lunch Buffet - Mediterranean

Greek Chickpea Soup, Lemon, Olive Oil, Feta Cheese
Crumbles
Tender Romaine and Kale Salad, Roasted Tomatoes, Garlic
Croutons, Shaved Parmesan Cheese, Caesar Dressing
Roasted Chicken Caponata, Tomato, Eggplant, Onions, Pine
Nuts, Honey Balsamic
Shrimp Rigatoni, Spinach, Tomatoes, Roasted Garlic Butter
Sauce
Warm Quinoa Tabbouleh
Roasted Vegetables
Baklava | \$ 36.00 per Guest

Sunday Lunch Buffet on Alternate Day

See Description Above | \$ 40.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

BUFFET LUNCH EVERYDAY

A minimum guarantee of 25 guests is required.

A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service.

Buffet Lunch Everyday includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Market Fresh Buffet

Chicken Noodle Soup
Roasted Beets, Watermelon, Asparagus, Cherry Tomatoes,
Tarragon Dressing
Truffle Fingerling Potatoes, Shallots, Hard Boiled Eggs,
Chives
Mustard Herb Seared Salmon, Shaved Fennel, Pepper
Greens, Aged Balsamic
BBQ Rubbed Chicken Breast, Tropical Fruit Relish
Grilled Flank Steak, Roasted Chimichurri
Roasted Vegetables
Seeded Rolls
White Chocolate Raspberry Cake | \$ 44.00 per Guest

Health is Wealth

Tomato Bisque
Roasted Yam, Arugula, Bacon Goat Cheese, Garlic
Vinaigrette
Faro, Red Lentils, Kale, Carrot Matchsticks, Sherry
Vinaigrette
Grilled Chicken Breast, Roasted Eye of Round Sliced Beef,
Roasted Turkey Breast
Marinated and Grilled Zucchini Squash
Sliced Bakery Bread and Rolls (Gluten Free Bread Upon
Request)
Sandwich Enhancements, Cheddar, Swiss and Provolone
Cheeses, Bibb Lettuce, Tomatoes, Red Onions,
Pepperoncini Peppers, Sweet Hot Pickles, Yellow Mustard,
Mayonnaise, Creamed Horseradish
Assorted Cookies and Brownies | \$ 42.00 per Guest

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PLATED LUNCH

Plated Lunch includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas or Iced Tea.

All Plated Lunches are based on three-courses. Select a soup or salad, entrée and dessert.

If two entrées are selected the individual price will prevail for each entrée. If three entrées are selected a \$5 per person charge will apply for all entrées.

SOUP OR SALAD

Select one soup or salad.

- Baby Spinach, Strawberries, Goat Cheese, Red Onion, Walnut, Raspberry Vinaigrette (GF, VG)
- Hearts of Romaine, Shaved Parmesan Cheese, Garlic Croutons, Caesar Dressing (VG)
- Mixed Greens, Shaved Carrots, Watermelon Radish, Beets, Citrus Vinaigrette (GF, VG)
- Minnesota Chicken Wild Rice Soup
- Tomato Basil Soup, Olive Oil, Organic Basil, Parmesan Crisps (GF, VG)

ENTRÉES

Select one entrée.

Achiote Seared Chicken

Manchego and Sweet Corn Polenta, Roasted Squash and Zucchini, Blistered Tomatoes with Citrus Glaze | \$ 34.00 per Guest

Grilled Salmon Fillet

French Lentils, Broccolini, Tomato Provencal Sauce, and Broken Pesto (GF) | \$ 36.00 per Guest

Herb Grilled Chicken

Tossed with Pesto Fettuccini Cream Sauce, Cherry Tomatoes, Roasted Artichoke Relish, Basil and Shaved Parmesan | \$ 34.00 per Guest

Almond and Herb Crusted Walleye

Grapefruit Lemon Butter, Wild Rice & Heirloom Grain Medley, Roasted Baby Carrots and Green Beans | \$ 36.00 per Guest

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Pan-Seared Striped Bass

Potato Au Gratin, Haricot Verts, Meyer Lemon & Mustard Sauce (GF) | \$ 42.00 per Guest

Skillet Charred Flank Steak

Roasted Fingerling and Vegetable Hash, Blistered Tomatoes, Red Wine Jus (GF) | \$ 40.00 per Guest

Braised Short Ribs

Yukon Mash, Roasted Sweet Peppers, Wilted Greens, With Mushroom Jus | \$ 38.00 per Guest

Rum Glazed Pork Loin

Pineapple & Citrus Chutney, Grilled Broccolini, Saffron Rice (GF) | \$ 35.00 per Guest

VEGETARIAN AND GLUTEN FREE ENTRÉES

Garden Stack

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto | \$ 30.00 per Guest

Organic Red Quinoa Stuffed Eggplant

Roasted Asparagus and Cremini Mushroom Hash, Romesco Sauce | \$ 30.00 per Guest

Grilled Tofu Jasmine Rice Cake

Braised Bok Choy, Carrots, Coconut Curry Sauce | \$ 30.00 per Guest

Rice Bowl

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragù, Avocado, Toasted Cashews, Greens | \$ 30.00 per Guest

DESSERTS

Select one dessert (included with entrée).

- New York Style Cheese Cake, Whipped Cream
- Lemon Bars, Cream
- Carrot Cake, Caramel Drizzle
- Flourless Chocolate Torte, Chocolate Sauce (GF)
- Vanilla Maple Mousse (GF)

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

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GRAB & GO LUNCH

Select up to three options.

An additional charge of \$5 per Guest will apply for all entrée in the event more than three options are selected.

Grab & Go Lunch includes: Whole Fresh Fruit, Chef's Daily Salad, Chips, Cookie and Bottled Water

Quinoa & Spinach Salad Bowl

Dried Cranberries and Figs, Pumpkin Seeds, Roasted Winter Squash, Caramelized Onions, White Balsamic Vinaigrette |
\$ \$ 24.00 per Guest

Vegan Garden Wrap

Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto, Spinach Tortilla | \$ 24.00 per Guest

Roasted Turkey Sandwich

Sliced Turkey, Caramelized Onions, Tomato, Cheese, Iceberg Lettuce, Garlic Aioli, Hoagie Roll | \$ 26.00 per Guest

Ham Sandwich

Sliced Ham, Buffalo Mozzarella, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta | \$ 26.00 per Guest

Chicken Salad Wrap

Chopped Greens, Parmesan Cheese, Chicken Salad, Herb Wrap | \$ 26.00 per Guest

Caesar Salad Bowl

Crisp Romaine, Herbed Croutons, Shaved Romano Parmesan Cheese, Olives, Classic Caesar Dressing, Grilled Chicken Breast | \$ 26.00 per Guest

Roast Beef Sandwich

Roast Beef, Red Onion Jam, Arugula, Provolone on Focaccia | \$ 28.00 per Guest

Turkey BLT Sandwich

Sliced Turkey, Sharp Cheddar, Smoked Bacon, Lettuce, Heirloom Tomato, Mustard, Ciabatta Bread | \$ 26.00 per Guest

Italian Sandwich

Salami, Prosciutto, Capicola, Arugula, Roasted Red Peppers, Garlic Parmesan Spread, Telera Roll | \$ 28.00 per Guest

Grilled Chicken Pesto Sandwich

Grilled Chicken Breast, Sundried Tomato Aioli, Fresh Ciabatta, Roasted Pepper, Baby Arugula | \$ 25.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



APPETIZERS

A minimum order of 50 pieces per selection is required. Appetizers may be passed or stationed.
A butler fee \$75 per butler, per 30 minutes will be applied.

Hot Appetizers

Wild Rice Walleye Cake

Tarragon Remoulade | \$ 5.00 Each

Risotto Croquettes

Spicy Tomato Remoulade | \$ 4.00 Each

Mini Crab Cake

Pineapple Relish | \$ 6.00 Each

Roast Chicken, Spinach & Prosciutto Lollipop

Fontina Cream | \$ 5.00 Each

Sambal Spiced Salmon (GF)

Nori Mayonnaise and Sesame Oil | \$ 5.00 Each

Prawn Dumplings

Thai Red Curry Emulsion | \$ 5.00 Each

Malaysian Chicken Satay (GF)

Curried Coconut Cream | \$ 5.00 Each

Scandinavian Meatball

Mushroom Gravy | \$ 5.00 Each

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.
Prices subject to change.

Beef Duxelle Wellington

Horseradish Sour Cream | \$ 6.00 Each

Chicken Spring Roll

Sweet & Sour Sauce | \$ 5.00 Each

Walleye Hush Puppies

Apricot Poblano Chutney | \$ 6.00 Each

Vegetable Spring Roll

Sweet & Sour Sauce | \$ 5.00 Each

Crispy Tempura Shrimp

Sambal Sauce | \$ 6.00 Each

Phyllo Spanakopita

Tzatziki Sauce | \$ 4.00 Each

Cold Appetizers

Southwest Beef Tenderloin, Corn Salsa, Tostada (GF)

| \$ 5.00 Each

Watermelon, Goat Cheese, Balsamic Reduction (GF)

| \$ 5.00 Each

Duck Confit on Crostini

Cranberries Mostarda | \$ 6.00 Each

Mango Glazed Shrimp Shooter (GF)

Chipotle Lime, Fried Ginger | \$ 6.00 Each

Tuna Poke, Avocado Mousse (GF)

Fingerling Chips | \$ 6.00 Each

Antipasti Skewer (GF)

Olives, Tomato, Artichokes, Ciliegini | \$ 4.00 Each

Caprese Salad Skewer (GF)

| \$ 4.00 Each

Smoked Salmon, Cucumber, Caper Cream Cheese and Dill (GF)

| \$ 5.00 Each

Roasted Fingerling Potato (GF)

Crème Fraîche & Crab | \$ 6.00 Each

Cucumber Cup, Avocado Hummus

Miso Sriracha Sauce | \$ 4.00 Each

Aged Cheddar & Berry (GF)

| \$ 5.00 Each

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.
Prices subject to change.



DISPLAYS

Each Display Serves 25 Guests

Sweet Street Display

- Chocolate Dipped Strawberries
- Cherry Chocolate Mousse
- Mini Fruit Pie
- Petite Cheesecake
- Macaroons
- Shortcakes
- Bars | \$ 275.00 Each

Fromagerie Display

- Three Kinds of Aged Cheeses
- Candied Mixed Nuts
- Lavender Honey
- Grapes
- Fruit Preserves
- Crackers, Baguettes | \$ 325.00 Each

Antipasto Display

- Prosciutto, Salami, Spicy Capicola, Summer Sausage
- Mixed Olives, Artichoke Hearts, Peppadew Peppers
- Grilled Mushrooms, Asparagus, Zucchini, Roasted Tomatoes
- Extra Virgin Olive Oil, Balsamic Vinaigrette
- Herbed Focaccia, Baguettes, Crackers \$375.00 Each

Taqueria Display

- Al Pastor Chicken (GF)
- Beef Barbacoa (GF)
- Chipotle Spiced Roasted Shrimp (GF)
- Guacamole, Pico de Gallo, Salsa Roja,
- Salsa Verde, Cotija Cheese, Radish
- Corn & Flour Tortilla | \$ 350.00 Each

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Breads and Spreads

- Roasted Red Pepper Hummus
- Spinach, Artichoke and Bacon Dip
- Roasted Garlic, Feta and Walnut Spread
- Jicama, Carrots, Sugar Snap Peas, Baguettes, Pita Chips | \$ 300.00 Each

Slider Bar Display

One piece of each item per person.

- Angus Beef, Cheddar Cheese, Pickle Chips, Mustard Aioli
- Pulled Pork, Mustard Barbecue Sauce, Homestead Slaw, Pretzel Bun
- Falafel, Cucumber, Mint Aioli
- Barbecue Chicken, Tomato, Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$ 325.00 Each

Macaroni and Cheese Display

- Traditional Mac & Cheese
- Chicken, Pepper, Mushroom, Broccoli and Oaxaca Mac & Cheese
- English Peas, Pecorino Romano, Sautéed Shrimp, and Roasted Tomato Mac & Cheese | \$ 350.00 Each

Pacific Rim Display

One piece of each item per person.

- Steamed Pork Pot Stickers, Sesame Shoyu
- Dragon Wonton Shrimp, Sweet Chile Dipping Sauce
- Vegetable Spring Rolls, Citrus Plum Sauce
- Chicken Spring Rolls, Sweet and Sour Sauce
- Chicken Satay, Thai Peanut Sauce
- Pineapple Ginger Slaw | \$ 375.00 Each

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



CHEF'S IN ACTION

A minimum guarantee of 50 guests per action station is required.

Chef attended action stations are designated as an enhancement to compliment a reception.

An attendant fee of \$75 per half hour, per chef, will be applied to each action station.

Each action station requires a minimum of one chef attendant per 50 guests.

Market Fresh Salad Action Station (Select Two)

- Caesar Salad, Crisp Romaine Leaves, Parmesan Cheese, Blistered Tomatoes, Herb Croutons, Traditional Caesar or Chipotle Caesar Dressings
- Heirloom Beet Salad, Goat Cheese, Shaved Fennel, Pistachios, Arugula, Citrus Vinaigrette
- Panzanella Caprese Salad, Focaccia Croutons, Red Onions, Fresh Mozzarella, Heirloom Tomatoes, Micro Basil, Balsamic Reduction | \$ 22.00 per Guest

Pasta Bar Action Station

- Tortellini, Chicken, Broccoli, Peppers, Onions, Spinach, Parmesan Cream
- Rigatoni, Italian Sausage, Crimini Mushroom, Fennel, Onion, Marsala Sauce
- Penne Pasta (Gluten Free), Basil Oil, Extra Virgin Olive Oil, Zucchini, Artichokes, Roma Tomatoes, Arugula
- Accompanied by Garlic Bread, Parmesan, Crushed Red Pepper Flakes | \$ 20.00 per Guest

Shrimp and Grits Action Station

Creamy Cheddar Grits, Sauteed Shrimp, Andouille Sausage, Cajun Cream Sauce, Sauteed to Order | \$ 20.00 per Guest

Chicken and Waffle Action Station

Freshly Baked Waffles topped with Boneless Fried Chicken, Maple Syrup, Honey, Country Gravy, Hot Sauce | \$ 24.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Sundae Action Station

Vanilla, Chocolate & Strawberry Ice Cream, Waffle Cones,
Assorted toppings to include: M&M's, Chopped Nuts,
Sprinkles, Maraschino Cherries, Whipped Cream, Chocolate
Sauce, Caramel Sauce, Sliced Berries (Minimum 25 Guests)
| \$ 19.00 per Guest

Whipped Action Station

Yukon Garlic Mashed, Colcannon Potato. Toppings include:

- Brandied Leek & Chicken
- Crab, Spinach, Broccoli and Cheddar
- Pot Roast, Mushroom, Amablou Bleu Cheese
- Smoke House Bacon
- Chive Sour Cream | \$ 18.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

CARVING BOARD STATIONS

A minimum guarantee of 50 guests per Carving Board is required.

Chef attended carving boards stations are designed as an enhancement to complement a reception. An attendant fee of \$75 per half-hour, per chef attendant, will be applied to each station.

Each carving board station requires a minimum of one chef attendant per 100 guests.

Prime Rib of Beef Station

Roasted Tenderloin Grass Fed Beef, Red Wine Sauce, Fresh Grated Horseradish Cream, Grain Mustard, Boursin Green Bean and Warm Potato Salad, Petite Potato Rolls (Serves 25 Guests)
| \$ 425.00 Order

Smoked Brisket Station

Roasted Sirloin of Angus Beef, Spice Charred Bourbon Creamed Corn, Piloncillo BBQ Sauce, Cornbread, Tarragon Mustard Sauce, Garlic Aioli, Colcannon Potatoes, Seeded Rolls (Serves 20 Guests) | \$ 510.00 Order

Salmon in Puff Pastry Net Station

Tarragon Remoulade, Caper Onion and Tomato Relish, Lemon Dill Aioli, Grilled Orange and Blackened Broccolini (Serves 20 Guests) | \$ 325.00 Order

Maple Brined Turkey Breast Station

Sweet Potato Hash, Bourbon Glaze, Petite Yeast Rolls (Serves 25 Guests) | \$ 350.00 Order

Whiskey Glazed Ham Station

Roasted Root Vegetables, Whole Grain Mustard, Rolls (Serves 35 Guests) | \$ 375.00 Order

Fennel and Apricot Stuffed Leg of Lamb

Parsley Pesto, Harissa Aioli, Almond Pearl Couscous, Shepherd Roll (Serves 16 Guests)
| \$ 240.00 Order



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Prices subject to change.



BUFFET DINNERS

A minimum guarantee of 40 guests is required. One and one-half hours of service.

Buffet Dinner includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Latin American Dinner Buffet

Tortilla Soup
Five Layer Dip, Refried Beans, Guacamole, Sour Cream, Pico de Gallo, Cheddar Cheese
Warm Flour and Corn Tortillas
Chicken Mole with Pickled Vegetables
Pork Carnitas
Char-Grilled Beef Tips, Tomatillo Salsa
Fiesta Rice
Charro Beans
Coconut Rice Pudding
Tres Leches Cake | \$ 52.00 per Guest

Midwest Dinner Buffet

Minnesota Roasted Squash and Pumpkin Soup
Harvest Salad, Walnuts, Pepitas, Baby Kale, Apple, Cranberries, White Balsamic Vinaigrette Dressing
Farro and Tomato Salad, Roasted Beets, White Balsamic Vinaigrette
Almond Crusted Walleye, Anderson Maple Butter Sauce
Rosemary Grilled Chicken Breast, Natural Jus
Garlic Rubbed Hanger Steak, Pepper Shiitake Bordelaise
Smoked Gouda Whipped Potatoes
Brown Butter Roasted Root Vegetables
Dinner Rolls
Harvest Carrot Cake, Strawberry Short Cake | \$ 54.00

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Barbeque Dinner Buffet

Romaine and Arugula, Cherry Tomatoes, Caramelized Onions, Bacon, Bacon Bleu Cheese Dressing
Tossed Green Bean and Tomato Salad, Cabbage, Radish, Cilantro, Herb Slaw Dressing
Pecan Smoked Brisket, Prickly Pear BBQ Sauce
Baby Back Ribs, Spicy BBQ Sauce
Mesquite Grilled Chicken
Green Chile and Pearl Onion Macaroni and Cheese
Bourbon Corn Bread, Local Honey
Baked Potato Bar with Butter, Bacon, Shredded Cheese, Green Onions, Sour Cream
Banana Cream Pie
Strawberry Shortcake | \$ 60.00 per Guest

Spice Route Dinner Buffet

Miso Soup
Cambodian Green Papaya Salad, Holy Basil & Peppers
Crunch Asian Chopped Salad,
Pad Thai
Massaman Beef, Coconut and Potatoes
Thai Green Curry Chicken
Grilled Salmon, Garlic Hoisin Sauce
South Asian Vegetables
Singapore Hakka Fried Rice
Mango Pudding | \$ 60.00 per Guest

Southern Dinner Buffet

Texas Style Beef Chili, Shredded Cheddar & Green Onion
Sweet Potato Salad
Slow Smoked Beef Brisket
Louisiana Fried Chicken
Brown Sugar & Molasses BBQ Pork Ribs
Creamy Mac and Cheese
Southern Style Green Bean Casserole, Crispy Shallots
Pecan Pie
Warm Banana Bread Pudding | \$ 60.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



PLATED DINNERS

Plated Dinner includes: Artisan Bread, Sweet Cream Butter, Salad, Dessert,
Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas or Iced Tea.

All Plated Dinners are based on three-courses. Select a salad, entrée and dessert.

Select a starter for an additional \$7.00 per guest.

If two entrées are selected the individual price will prevail for each entrée.

If three entrées are selected a \$5 per person charge will apply for all entrées.

Starter

Select one starter as an enhancement for an additional \$7.00 per guest

- Brie & Tomato Bisque, Grilled Cheese Toast Points
- Minnesota Chicken Wild Rice Soup
- Ahi Tuna Tartare, Avocado, Crisp Wonton, Sweet Chili Sauce & Toasted Sesame Seeds
- Pickled Shrimp, Crudite & Nordic Remoulade
- White Bean Soup, Kale, Pancetta, Mushrooms
- Spiced Chicken Lollipops, Coconut Couscous & Tomato Chutney

Salads

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Select one salad.

- Tender Kale Caesar Salad, Parmesan Cheese, Roasted Tomatoes, Sliced Peppers, Creamy Caesar Dressing
- Spinach Salad, Poached Pears, Crumbled Bleu Cheese, Toasted Walnuts, Raspberry Vinaigrette
- Mixed Greens, Sliced Radish, Cucumbers, Orange Segments, Fennel, Pistachio, White Balsamic Vinaigrette
- Heirloom Tomato, Fresh Mozzarella, Petite Greens, Watermelon, Truffle Oil, Balsamic Glaze

Entrées

Select one entrée or duet .

POULTRY ENTRÉES

Herb Roasted Chicken (GF)

Herb Roasted Chicken with Wild Mushroom Ragout, Sautéed Spinach, Potato & Leek Mash, Roasted Carrots
| \$ 42.00 per Guest

Peri-Peri Chicken with Lemon Chicken Jus (GF)

Roasted Cauliflower and Brussel Sprouts, Fingerling Potatoes | \$ 42.00 per Guest

Chicken Wellington

Fricassee of Leek and Wild Mushrooms, Thyme Scented Vegetables | \$ 42.00 per Guest

Whiskey Brined Chicken (GF)

Roasted Potato, Mushroom Kale Hash, Charred Onions, Maple Jus | \$ 42.00 per Guest

Lime and Vodka Bone-In Chicken (GF)

Tomatillo Sauce, Roasted Vegetable Hash, Broccollini
| \$ 42.00 per Guest

Chicken Roulade

Filled with Cornbread, Cranberries and Pecans, Braised with Brussel Sprouts and Lemon-Thyme Velouté Sauce
| \$ 42.00 per Guest

FISH ENTRÉES

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Herbed Atlantic Salmon

Herbed Atlantic Salmon, Pea Puree, Saffron Couscous, Leeks, Golden Beets, Asparagus & Pea Shoots
| \$ 44.00 per Guest

Seared Sea Bass (GF)

Seared Sea Bass, Spinach Peas Chorizo Rice, Grilled Broccolini, Pineapple Chili Lime Glaze | \$ 46.00 per Guest

Herb Crusted Walleye

Herb Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots, Baby French Green Beans & Lemon Dill Emulsion | \$ 44.00 per Guest

Maple Walnut Glazed Grilled Salmon Filet (GF)

Maple Walnut Glazed Grilled Salmon Filet, White Balsamic Charred Fruits, Roasted Cauliflower, Parsnip Shallot Purée and Honey Tarragon Beurre Blanc | \$ 44.00 per Guest

MEAT ENTRÉES

Roasted Pork Loin (GF)

Roasted Pork Loin, Chevre Cheese and Fig Compote, Grilled Broccoli, Chive, Kale Mashed Potatoes | \$ 42.00 per Guest

Chateau Top Sirloin (GF)

Chateau Top Sirloin, Baby Carrots and Beans, Cheesy Yukon Gold Mashed Potatoes and Rich Zinfandel Reduction
| \$ 46.00 per Guest

Cabernet Braised Short Ribs

Cabernet Braised Short Ribs, Sweet Potato and Mashed Yams, Haricot Vert & Dried Tomatoes | \$ 46.00 per Guest

Grilled Fillet of Beef (GF)

Grilled Fillet, Mushroom Reduction, Cheese Potato Gratin, Roasted Beets and Squash | \$ 50.00 per Guest

DUETS

Char-Grilled Petite Tender Steak and Herb Seared Chicken Breast (GF)

Char-Grilled Petite Tender Steak and Herb Seared Chicken Breast, Parmesan Potato Gratin, Roasted Golden Beets, Blistered Cherry Tomatoes, Zinfandel Bordelaise and Rosemary Chili Beurre Blanc | \$ 70.00 per Guest

Chipotle Glazed Filet and Grilled Shrimp (GF)

Chipotle Glazed Filet and Grilled Shrimp, Maple Sweet Potato Gratin, Wilted Spinach and Shallot Lime Butter
| \$ 82.00 per Guest

HEALTHY CHOICE ENTRÉES - VEGETARIAN & GLUTEN FREE

Garden Stack

Grilled Squash and Eggplant, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto | \$ 30.00 per Guest

Organic Red Quinoa Stuffed Eggplant

Roasted Asparagus, Crimini Mushroom Hash, Romesco Sauce | \$ 30.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.

Rice Bowl (V)

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragu, Avocado, Toasted Cashew Nuts, Greens
| \$ 30.00 per Guest

Grilled Tofu Jasmine Rice Cake (V)

Braised Bok Choy, Carrots, Coconut Curry Sauce
| \$ 30.00 per Guest

CHILDREN'S MEALS (Ages 12 and Under)

Chicken Tenders

Tator Tots, Fruit Cup | \$ 18.00 per Guest

Children's Burger

Tator Tots, Fruit Cup | \$ 18.00 per Guest

Ham and Cheese Melt

Tator Tots, Fruit Cup | \$ 16.00 per Guest

Macaroni & Cheese

Fruit Cup | \$ 16.00 per Guest

Kids Salad

Fruit Skewer | \$ 14.00 per Guest

Dessert

- Key Lime Pie, Whipped Cream
- White Chocolate Raspberry Cake, Berries
- Strawberry Shortcake, Chantilly Cream (GF)
- Triple Chocolate Layer Cake, Chocolate Sauce
- Lemon Raspberry Cheesecake with Berries

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



LATE NIGHT SNACKS

A minimum guarantee of 25 guests is required.

Pizzeria

Hand Tossed Pizzas (Based on 3 pieces per guest.)

- Italian Sausage, Mushroom, Rustic Marinara
- Pepperoni & Provolone, Red Sauce
- Basil, Heirloom Tomatoes & Bocconcini | \$14.00 Guest

Slider Bar

Based on 1 piece of each item per guest.

- Angus Beef, Cheddar Cheese, Pickle Chips, Mustard Aioli
- Pulled Pork, Mustard BBQ Sauce, Homestead Slaw
- Chicken, Tomato & Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$ 18.00 per Guest

All American

Based on 1 piece of each item per guest.

- Pretzel Bites, Beer Cheese Fondue
- Mini Corn and Hot Dogs
- Macaroni Bites
- Brownies, Cookies | \$ 15.00 per Guest

All prices are subject to a 24% taxable administrative charge and 7.525% sales tax.

Prices subject to change.



SPIRITS, WINE & BEER

Host bar pricing is subject to tax and administrative charge.
Cash bar pricing is inclusive of tax and administrative charge.

ESSENTIAL BRANDS - TIER 1

Signature Cocktails

Vodka - New Amsterdam
Gin - Beefeater London Dry
Rum - Cruzan
Bourbon - Jim Bean
Whiskey - Windsor
Scotch - Grant's
Tequila - Jose Cuervo
Brandy - E&J

Wine

Two Vines Chardonnay
Canyon Road Pinot Grigio
Two Vines Cabernet Sauvignon
Two Vines Merlot

EXCEPTIONAL BRANDS - TIER 2

Specialty Cocktails

Vodka - ABSOLUT
Gin - Tanqueray
Rum - Bacardi Superior
Spiced Rum - Captain Morgan
Bourbon - Bulleit
Whiskey - Jack Daniels
Scotch - Dewar's White Label
Tequila - Sauza Hornitos Reposada
Brandy - Korbel

Wine

Canvas by Michael Mondavi

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Nior

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EXTRAORDINARY BAR - TIER 3

Signature Cocktails

Vodka - Ketel One
Gin - Bombay Sapphire
Rum - Havana Club
Aged Rum - Mount Gay Eclipse
Bourbon - Maker's Mark
Whiskey - Crown Royal
Scotch - Johnnie Walker Black Label
Tequila - Patron Silver
Cognac - Hennessy VS

Wine

Kendall Jackson, Vintner's Reserve

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Noir

BEER OPTIONS

You may select five beers for your bar. If a selection is not made, the following beer will be offered: Budweiser, Coors Light, Fulton Lonely Blonde, Corona, Summit Sága IPA.

Domestic Beer

Budweiser, Michelob Ultra, Miller Lite, Coors Lite

Craft Beer

Fulton Lonely Blonde Ale, Fulton IPA, Lagunitas IPA, Fat Tire Amber Ale, Summit Sága IPA, Angry Orchard Cider, White Claw Black Cherry, White Claw Mango

Import Beer

Corona Extra, Heineken

ESSENTIAL BAR - TIER 1

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Signature Cocktail

| \$ 6.00 Each

Wine by the Glass

| \$ 6.00 Each

Domestic Beer

| \$ 6.00 Each

Craft Beer

| \$ 7.00 Each

Import Beer

| \$ 7.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$ 7.00 Each

Wine by the Glass

| \$ 7.00 Each

Domestic Beer

| \$ 7.00 Each

Craft Beer

| \$ 8.00 Each

Import Beer

| \$ \$ 8.00 Each

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Prices subject to change.

EXCEPTIONAL BAR - TIER 2

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Signature Cocktail

| \$ 7.00 Each

Wine by the Glass

| \$ 7.00 Each

Domestic Beer

| \$ 6.00 Each

Craft Beer

| \$ 7.00 Each

Import Beer

| \$ 7.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$ 8.00 Each

Wine by the Glass

| \$ 8.00 Each

Domestic Beer

| \$ 6.00 Each

Craft Beer

| \$ 8.00 Each

Import Beer

| \$ 8.00 Each

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EXTRAORDINARY BAR - TIER 3

HOST BAR

Host bar pricing is subject to tax and administrative charge.

Specialty Cocktails

| \$ 9.00 Each

Wine by the Glass

| \$ 9.00 Each

Domestic Beer

| \$ 6.00 Each

Craft Beer

| \$ 7.00 Each

Import Beer

| \$ 7.00 Each

CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$ 10.00 Each

Wine by the Glass

| \$ 10.00

Domestic Beer

| \$ 7.00 Each

Craft Beer

| \$ 8.00 Each

Import Beer

| \$ 8.00 Each

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BEVERAGE ENHANCEMENTS

WINE

Seasonal Sangria

White or Red Sangria Infused with Seasonal Fruits and Rum
or Brandy | \$ 125.00 Gallon

SIGNATURE COCKTAILS

French 75

Gin, Lemon Juice & Prosecco | \$ 12.00 Each

Northshore Smash

Bourbon, Blackberries, Basil Syrup, Soda | \$ 10.00 Each

Moscow Mule

Vodka, Lime, Ginger Beer | \$ 10.00 Each

Paloma

Blanco Tequila, Grapefruit Juice, Lime Juice, Agave Nectar &
Soda | \$ 10.00 Each

Hemingway Daiquiri

Rum, Maraschino Liqueur, Grapefruit Juice, Lime Juice
| \$ 12.00 Each

Manhattan

Rye Whiskey, Sweet Vermouth, Bitters | \$ 12.00 Each

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WINE LIST

WHITE WINE

Chardonnay

- Canyon Road, California | \$ 28.00 Bottle
- Two Vines, California | \$ 28.00 Bottle
- Canvas, California | \$ 32.00 Bottle
- Josh Cellars, California | \$ 35.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$ 40.00 Bottle
- Rodney Strong, Chalk Hill, California | \$ 47.00 Bottle
- La Crema, California | \$ 54.00 Bottle
- Sonoma Cutrer, California | \$ 56.00 Bottle

Sauvignon Blanc

- Canyon Road, California | \$ 28.00 Bottle
- Brancott, New Zealand | \$ 32.00 Bottle
- Esk Valley, New Zealand | \$ 50.00 Bottle

Pinot Grigio/Gris

- Canyon Road, California | \$ 28.00 Bottle
- Canvas, California | \$ 32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$ 40.00 Bottle
- Maso Canali, Italy | \$ 40.00 Bottle

Worldly Whites

- Riesling, Two Vines, California | \$ 28.00 Bottle
- Riesling, Chateau St. Michelle, Washington | \$ 28.00 Bottle
- Moscato, Canyon Road, California | \$ 28.00 Bottle

Rosé

- Canyon Road, White Zinfandel, California | \$ 28.00 Bottle
- Noble Vines, "515," California | \$ 46.00 Bottle
- Fleur de Mer, France | \$ 48.00 Bottle

RED WINE

Cabernet

- Canyon Road, California | \$ 28.00 Bottle
- Two Vines, California | \$ 28.00 Bottle
- Canvas, California | \$ 32.00 Bottle
- Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon | \$46.00 Bottle
- Louis Martini, California | \$ 48.00 Bottle
- Rodney Strong, Sonoma County, California | \$ 60.00 Bottle
- Beringer, Knight's Valley, California | \$ 64.00 Bottle

Pinot Noir

- Canyon Road, California | \$ 28.00 Bottle
- Canvas, California | \$ 28.00 Bottle
- "A" by Acacia, California | \$ 32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$ 40.00 Bottle
- Meiomi, California | \$ 48.00 Bottle
- La Crema, California | \$ 60.00 Bottle

Merlot

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Sycamore Lane, California | \$32.00 Bottle
- Rutherford Hill, California | \$56.00 Bottle

Worldly Reds

- Red Blend, 19 Crimes, Australia | \$ 30.00 Bottle
- Malbec, Gascon, Argentina | \$ 32.00 Bottle
- Red Blend, Rodney Strong, Upshot, California | \$ 48.00 Bottle
- Zinfandel, Ravenswood, California | \$ 40.00 Bottle
- Syrah, Duxoup, California | \$ 52.00 Bottle

Sparkling Wine

- J Roget, California | \$ 28.00 Bottle
- Domaine St. Michelle Brut, Washington | \$ 40.00 Bottle
- Prosecco, La Marca, Italy | \$ 32.00 Bottle
- Champagne, Roederer Estate, France | \$ 68.00 Bottle



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