

2025 Event Menu

Sheraton Minneapolis Downtown Convention Center





Welcome

As Executive Chef I am delighted to bring you this selection of menus which showcase the creative talent of our diverse culinary team. Sheraton Minneapolis Downtown provides a state-of-the-art culinary experience. Our menus highlight sustainable seafood and beef, cage-free poultry and eggs, and locally sourced produce, embracing a farm-to-table approach that showcases Minnesota's abundant offerings. We prioritize minimizing food waste through efficient preparation and by donating surplus food to local charitable organizations.

Enjoy!

Keven Kvaslten

Executive Chef





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Plated Breakfast

Breakfast entrees are served with fresh OJ, basket of breakfast pastries with fruit preserves and butter. Coffee, decaf, and tea service.

Sheraton Signature

fluffy scrambled eggs applewood smoked bacon home style potatoes grilled tomato with evoo \$37 per person | GF

Lemon Ricotta Pancakes

blueberry butter fresh seasonal berries \$34 per person | V

Vegetable Frittata

seasonal vegetables chicken apple sausage country potatoes seasonal fruit \$38 per person

Stay Fit Scramble

scrambled egg white with leek tomato and spinach served with asparagus chicken sausage herb roasted cherry tomatoes \$38 per person | GF



Breakfast Buffet

All breakfast buffets are offered with brewed coffee bar of Starbucks® coffee, decaf, and hot tea service.

Deluxe Continental

assorted chilled orange and apple juices individual fruit yogurts sliced seasonal fresh fruits melons and berries

fresh baked breakfast breads

muffins

croissants and danishes with butter and fruit preserves

assorted cereals and granola whole, 2% and fat free milk

\$38 per person | V

All-American Breakfast

chilled orange and apple juices sliced seasonal fresh fruit and berries scrambled cage free eggs applewood smoked bacon and pork sausage links country breakfast potatoes muffins croissants with preserves and butter

\$44 per person

Healthy Start

chilled orange, apple, and cranberry juices sliced seasonal fresh fruit melons and berries scrambled fluffy egg whites chicken sausage greek yogurt and granola parfaits sweet potato and caramelized onion hash muffins croissants with butter and fresh fruit preserves \$46 per person

Northern Border

chilled orange, apple, and cranberry juices sliced seasonal fruits and berries breakfast pastries cage free scrambled eggs chilaquiles beef machaca chipotle potatoes salsa verde sour cream quacamole shredded jack cheese \$48 per person

Breakfasts are designed for a minimum of 25 guests. Price increase of \$10/person if minimum of 25 guests is not reached. Buffets are designed for 90 minutes of service. Add \$8 per person for each additional 30 minutes. All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plusapplicable state sales tax. Food and beverage prices subject to change based on market condition



Custom Breakfast Table | \$48 per person

All breakfast buffets are offered with brewed coffee bar of Starbucks® coffee, decaf, and hot tea service. Breakfasts are designed for a minimum of 25 guests. Price increase of\$10/person if minimum of 25 guests is not reached. Buffets are designed for 90 minutes of service. Add \$8 per person for each additional 30 minutes.

Juice (Choose Two)

orange

apple

cranberry

pineapple

tomato

Starters (Choose Two)

assorted individual cereals with whole, 2% or skim milk seasonality inspired sliced fruit display steel cut oatmeal with brown sugar, cinnamon, and raisins whole seasonal fruit

Eggs (Choose One)

farm fresh scrambled eggs fluffy egg whites

Egg Toppings (Choose Two)

cheddar cheese
house salsa verde
pico de gallo
diced tomato and green onion
sautéed bell peppers
sautéed mushrooms

Sides (Choose Two)

cinnamon french toast sweet potato and caramelized onion hash home-style potatoes with peppers and onions sautéed spinach and tomatoes grilled asparagus

Breakfast Proteins (Choose Two)

sausage links
applewood smoked bacon
canadian bacon
black forest ham
chicken sausage
chorizo
corned beef hash



Breakfast Enhancements

The following a la carte options may be added to any existing menu.

Pancakes

lemon ricotta pancakes with blueberry butter and maple syrup

\$15 per person | V

Seasonality Inspired Sliced Fruit Display

\$14 per person | VEG, GF

Market Fresh Whole Fruit Display

\$4 per item | VEG, GF

Cage Free Scrambled Eggs

\$12 per person

Steel Cut Irish Oatmeal

With seasonal berries, brown sugar, cinnamon, and raisins

\$10 per person | VEG, GF

Individually Made Parfaits

creamy greek yogurt

raspberry coulis

crunchy granola

\$10 per person | V

Breakfast Pastries

danish and muffins

\$55 per dozen

Bagels

with whipped cream cheese and herbed smear

\$55 per dozen

Hard Boiled Eggs

\$4 per person

Chicken Sausage (2 Links)

\$7 per person | GF

Sausage (3 Links)

\$7 per person | GF

Applewood Smoked Bacon (3 Slices)

\$6 per person | GF

Breakfast Quesadilla

cage free eggs

jack cheese

spplewood smoked bacon

house salsa

\$14 per person

Smoked Salmon

bagels

eggs

red onion

capers

tomato

whipped cream cheese

\$16 per person



Breaks

Breaks are based on 30 minutes of continuous service, priced per person, and include morning-brewed coffee bar of Starbucks® coffee, decaf, and hot tea service.

Cookies and Milk

chocolate chunk
white chocolate
macadamia
oatmeal raisin
whole, 2% and almond milk
\$24 | V

Nicollet Trail Mix

M&M's chocolate chips dried fruit "Nut House" granola mixed nuts almonds banana chips sunflower seeds pumpkin seeds \$22 | V

Good Morning!

pineapple citrus, and fresh mint salad marbled pound cake mixed berry smoothie mini chocolate croissants \$21 | V

The Big 'M'

warmed salted peanuts
mini corn gogs with mustard
warm large soft pretzels
cheese dip
whole grain mustard
\$23 | V

From The Garden

fresh vegetable crudité platter ranch dip & red pepper hummus pita chips house spiced nuts & seeds seasonal fruit salad infused seasonal waters \$20 | V, GF

Hummus and Infused Water (Choose 2 of Each)

black bean hummus
garlic hummus
spicy sesame hummus
red pepper hummus
pita chips and lavash cracker
cucumber-lime water
basil-raspberry water
melon-lemon water
\$23 | V

Pop the Kernals (Choose 3)

cajun popcorn
cinnamon and sugar popcorn
lemon-pepper popcorn
salted butter popcorn
tapitio and lime popcorn
white cheddar popcorn
\$22 | V

Breaks are designed for a minimum of 25 guests. Price increase of \$10/person if minimum of 25 guests is not reached. All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plusapplicable state sales tax. Food and Beverage prices subject to change based on market condition



Breakfast Enhancements

The following a la carte options may be added to any existing menu.

Bottled Water \$5 per item

San Pellegrino Sparkling Water

\$6 per item

Orange Juice, Apple Juice, Assorted Pepsi® Soft Drinks

\$6 per item

Red Bull Energy Drink

\$7 per item

Brewed Iced Tea (Gallon)

\$100

Assorted Hot Teas with Honey & Lemon (Gallon)

\$100

Freshly Brewed Coffee & Decaffeinated Coffee (Gallon)

\$107

Old Fashioned Lemonade (Gallon)

\$75

Agua Frescas (Gallon, Choose Two)

lemon-chia

watermelon

pineapple

cantaloupe

honeydew

\$75

Fresh Baked Cookies

\$55 per dozen

Double Fudge Brownies

\$55 per dozen

Energy Bars or Candy Bars

\$60 per dozen

Ice Cream Bars

\$52 per dozen

Chips and Pretzels

\$48 per dozen

Popcorn

\$60 per dozen

Large Soft Pretzels

\$75 per dozen





Chilled Plated Lunch

Chilled plated lunches include freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea and choice of dessert.

Capp Steak Salad

fresh buffalo mozzarella seasonal minnesota greens herb marinated and grilled petite flat iron steak pickled red onions served with balsamic vinaigrette \$40 per person | GF

Minneapolis Cobb Salad

diced smoked chicken breast grilled shrimp hardboiled eggs tomatoes gorgonzola cheese avocado ranch dressing \$42 per person | GF

Grilled Baja Chicken Salad

al pastor chicken breast baby spinach toasted pepitas cilantro blistered cherry tomatoes jalapeño ranch \$38 per person | GF

Asian Chop Salad

\$40 per person

organic mixed baby greens tossed with carrots bell peppers chopped cabbage crunchy won tons toasted almonds, seared salmon or grilled chicken breast jalapeño ranch

Plated Dessert

Key Lime Tart

Preserved Blueberry Panna Cotta

Poached Pear Cobbler

V

Dark Chocolate Fourless Cake V, GF



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Hot Plated Lunch

Chilled plated lunches include freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea and choice of dessert

Salads

Baby Iceberg Wedge

grape tomatoes
pickled red onions
crisp bacon
blue cheese vinaigrette
GF

Local Farms Greens

honey crisp apples golden raisins smoked almonds herb vinaigrette VEG,GF

Soup

Roasted Tomato Basil Bisque V, GF

Vegan Minestrone VEG

Arugula & Lollo Rossa Salad

prosciutto
parmesan
divina tomatoes
white balsamic vinaigrette
GF

Muffaletta Salad

butter leaf lettuce mortadella salami castelvetrano olives roasted peppers mozzarella oregano vinaigrette GF

House-made Wild-Rice V, GF





Entrees

Bulgogi Beef Hanger Steak

sticky rice kimchi baby bok choy \$52

Cage Free Chicken Breast

roasted garlic marinated rice pilaf tomato-olive ragout seasonal vegetables \$47 | GF

Pesto Stuffed Chicken Breast

parmesan risotto seasonal vegetables with roasted shallot jus \$48

Pan Seared Salmon

herbed baby potatoes citrus cream butter-garlic broccoli \$49 | GF

Pan Fried Walleye

wild rice pilaf citrus beurre blanc seasonal vegetables \$46 | GF

Vegetarian

wild mushroom ravioli rainbow chard sun-dried tomato pesto sauce \$41 | V

Vegan

grilled vegetable stack portobello zucchini squash red onion red pepper eggplant tomato marinara \$41 | VEG, GF



Chilled Lunch Buffet | \$53

Chilled plated lunches include freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea and choice of dessert

Soup of the Day

vegan upon request

Assorted Long Board Sandwiches

Shaved Roast Beef

horseradish cream caramelized onions

All-natural Turkey

pepper jack dried cranberries butter lettuce chive mayo

Mortadella

capicola salami provolone pepperoncini shredded lettuce tomatoes

onion castelvetrano olives Italian dressing Salads (Choose 2)

Whole Grain Salad dried cranberries oranges

VEG

Yukon Gold Potato Salad

V

Minnesota Mixed Greens

carrots cucumbers cherry tomatoes ranch or balsamic

VEG

Dessert Bars

Chocolate Truffle Bars

Raspberry Streusel Bars

Apple Bars

Lemon Bars





Hot Lunch Buffet

Chilled plated lunches include freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea and choice of dessert

Mediterranean Delight | \$60 per person

Lemon Chicken Soup

Greek Cucumber-Tomato Salad

red onions

red wine vinaigrette

House-made Hummus

tzatziki sauce

pita chips

Marinated Chicken

peppers

onions & tomatoes

Lemon-Garlic Seared Salmon

Citrus Scented Basmati Rice

Mediterranean Mixed Vegetables

Assorted Mini Tartlets

Healthy Start | \$60 per person

Soup of the Day

vegan upon request

Three Bean Salad

pecorino cheese

arugula

lemon

vinaigrette

Bay Shrimp

avocado salad

Israeli couscous

Herb Rubbed Chicken Breast

asparagus

mushroom

Grilled Salmon

succotash

herb vinaigrette

Rosemary Roasted Seasonal Vegetables

Greek Yogurt Panna Cotta





100 Mile Lunch | \$62 per person

Soup of the Day

Salad

field greens honey crisps apples golden raisins smoked almonds herb vinaigrette

Roasted Cauliflower

lemon garlic chili flakes

All-Natural Local Chicken with Herbes De Provence

Seared Walleye with Citrus Beurre Blanc

Herb Buttered Baby Potatoes

Roasted Brussel Sprouts caramelized onions

Chocolate Mousse Cake

North of The Border | \$65 per person

House-made Tortilla Soup

Napa Cabbage Slaw

Fresh Warm Tortilla Chips

house salsa verde red salsa

Carne Asada

Baja Shrimp Tacos pico de gallo

Mini Corn & Flour Tortillas

Vegan Spanish Rice & Vegan Pinto Beans

Guacamole, Salsa, Fresh Pico De Gallo & Sour Cream

Tres Leches Cake



Custom Lunch Buffet Two Entrées \$60 | Three Entrées \$68

Luncheon buffets include afternoon brewed coffee bar of Starbucks® coffee, decaf and hot tea service, iced tea.

Soup (Choose One)

Slow Roasted Tomato Bisque

with organic sweet basil

Housemade Wild-Rice Soup

V, GF

Vegetarian Minestrone

VEG, GF

Green Salads (Choose One)

Minnesota - Mixed Greens

shredded carrots

cucumbers

cherry tomatoes

ranch or balsamic dressings

V, GF

Classic Caesar

romaine lettuce

garlic croutons

parmesan cheese

classic caesar dressing

Baby Wedge

iceberg

cherry tomatoes

pickled red onions,

applewood smoked bacon

blue cheese dressing

GF

Composed Salads (Choose One)

Herbed Button Mushroom Salad

bell peppers & red onions

parsley

VEG, GF

Quinoa and Kale

shaved carrot

turmeric vinaigrette

parsley

Three Bean Salad

pecorino cheese

arugula

lemon vinaigrette

V, GF

Greek Cucumber

tomato salad

red onions

balsamic vinaigrette

VEG, GF

Accompaniments (Choose Two)

Mediterranean Mixed Vegetables

VEG, GF

Herb Buttered Baby Potatoes

GF

Lemon Sautéed Brussel Sprouts

caramelized onions

VEG, GF

Rosemary Roasted Seasonal Vegetables

VEG, GF

Vegan Spanish Rice

VEG, GF

Roasted Garlic Mashed Potato

GF





Entrees (Choose Two or Three)

Marinated Chicken

peppers

onions

tomatoes

GF

Herb Rubbed Chicken Breast

asparagus

mushroom pan sauce

GF

Local Walleye

citrus beurre blanc

GF

Baja Fish Tacos

pico de gallo slaw and corn tortillas

GF

Lemon-Garlic Seared Salmon

GF

Cheese Enchiladas with Red & Green Sauce

V, GF

Carne Asada with Onions and Bell Peppers

GF

Dessert (Choose One)

Key Lime Tarts

V

Chocolate Mousse Torte

V

Tres Leches Cake

V

Raspberry Streusel Bars

V

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Grab & Go

Each box will contain one type of sandwich, individual bag of potato chips, chocolate chip cookie, and one bottled water. All accompaniments will be identical in each. Minimum order of 10 per sandwich type.

Maximum 3 types of sandwiches

Ranch Chicken Club

avocado

jack cheese

smoked bacon

sourdough bread

\$42 per person

Caprese Sandwich

mozzarella cheese

roma tomatoes

fresh basil

romaine lettuce

pinenut pesto

focaccia

\$42 per person | V

Smoked Turkey Sandwich

avocado

tomato

sliced provolone cheese

sprouts

ciabatta

\$42 per person

Roast Beef Sandwich

thinly sliced roast beef

wisconsin cheddar cheese

horseradish aioli

romaine lettuce

tomato

french roll

\$42 per person

The Classic Ham Sandwich

virginia baked ham

swiss cheese

lettuce

honey dijon

wheat pullman

\$42 per person

Grilled Vegetable Wrap

marinated grilled vegetables

buffalo mozzarella

lettuce wrapped

spinach tortilla

\$42 per person | VEG





Plated Dinner

All entrees are served with choice of salad or soup, entrée, dessert, dinner rolls and butter. Freshly brewed Starbucks® coffee, decaf, hot tea service and iced tea.

Starters (Choose One Soup or Salad)

Roasted Tomato Basil Bisque

V, GF

Vegan Minestrone

VEG

House-Made Wild-Rice Soup V, GF

Sweet Gem Caesar Salad

parmesan cheese herbed crouton slivered red radish caesar dressing

V

Local Farms Greens

honeycrisp apples golden raisins almonds herb vinaigrette VEG, GF

Frisee and Spinach Salad

radish
red onion
sunburst tomatoes
lemon-italian vinaigrette
VEG, GF

Watercress and Lolla Rossa Salad

crumbled feta
shaved carrots
cucumber
black pepper champagne vinaigrette
GF

Desserts (Individually Plated)

Strawberry New York Cheesecake

Dark Chocolate Flourless Cake V. GF

Blueberry Pannacotta
GF

Tiramisu





Entrees

Herbed Roasted Chicken

wild mushroom risotto baby carrots natural pan jus \$62 per person | GF

Lemon Garlic Marinated Bone-In Chicken

turmeric cous cous seasonal vegetables romesco sauce \$62 per person | GF

Skuna Bay Salmon

cauliflower-yukon mash broiled brussel sprouts warm bacon vinaigrette \$68 per person | GF

Local Walleye

wild rice pilaf seasonal vegetables citrus beurre blanc \$69 per person | GF

Filet Of Beef Tenderloin

dauphinoise potato caramelized shallot demi sautéed petite vegetables \$75 per person

Stuffed Portobello

grilled portobello
wilted spinach
pine nuts
provolone & charred leek vinaigrette
\$44 per person | V, GF

Shrimp & Filet Of Beef

cajun spiced shrimp
whiskey rubbed beef
horseradish spiked mashed potatoes
red pepper puree
red wine reduction
haricot verts
\$82 per person

Vegetarian

portobello ravioli wilted arugula pine nuts sundried tomatoes shitake cream sauce \$75 per person | V. GF

Vegan

grilled vegetable stack
portobello
zucchini
squash
red onion
red pepper
eggplant
tomato marinara

\$44 per person | VEG. GF



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Custom Dinner Buffet Two Entrées \$72 | Three Entrées \$82

Dinner buffets include brewed coffee bar of Starbucks® coffee, decaf and hot tea service, iced tea. Buffets are designed for 90 minutes of service. Add \$8 per person for each additional 30 minutes.

Soup (Choose One)

Slow Roasted Tomato Bisque

with organic sweet basil

Housemade Wild-Rice Soup

V, GF

Vegetarian Minestrone

VEG, GF

Green Salads (Choose Two)

Minnesota - Mixed Greens

shredded carrots

cucumbers

cherry tomatoes

ranch or balsamic dressings

V, GF

Kale Caesar

tuscan kale

garlic croutons

parmesan cheese

caesar dressing

V, GF

Baby Wedge

iceberg

cherry tomatoes

pickled red onions,

applewood smoked bacon

blue cheese dressing

GF

Baby Spinach Salad

applewood smoked bacon

red onions

blue cheese

raspberry vinaigrette

GF

Wild Rocket Salad

sun dried cranberries

candied nuts

crumbled goat cheese

cabernet vinaigrette

GF

Herb Marinated Mushroom Salad

smoked tomato vinaigrette

V, GF

Rainbow Quinoa Salad

cherry tomatoes

feta

parsley

herbed italian vinaigrette

VEG



Entrees (Choose Two or Three)

Grilled Cage Free Chicken Breast

pasilla salsa verde farmers cheese

GF

12 Hour Beer Braised Beef Short Ribs

Tequila Spiked Chicken Breast

corn-pepper relish

GF

Lemon-Garlic Seared Salmon

tomato-olive ragout

GF

Vegetarian Mushroom Ravioli

chive cream sauce

Grilled Vegetable Lasagna

marinara VEG

Sliced Garlic Spiked Prime Rib

GF

Local Walleye

blood orange - cream reduction

GF

Applewood Smoked Bacon-Wrapped Pork Loin

GF

Accompaniments (Choose Two)

Sauteed Baby Vegetables

VEG, GF

Roasted Garlic Mashed Potatoes

V, GF

Grilled Lemon Asparagus

VEG, GF

Herb Roasted Baby Red Potatoes

VEG, GF

Citrus Scented Basmati Rice

VEG, GF

Parmesan Risotto

V, GF

Dessert (Choose One)

Mini Artisan Tartlets

Chocolate Mousse Cake

Tres Leches Cake

Raspberry Streusel Bars

Petite Sweets Display





Display / Action Stations

Stations are designed for 1 hour continuous service. Add \$6.00 per person for each additional 30 minutes.

Minimum 50 servings per station; as needed \$200 fee per attendant is required

Nicollet Avenue Street Tacos (Choose Two)

Beef Barbacoa

queso fresco fire roasted salsa

\$23

Pulled Pork Carnitas

tomatillo salsa cotija cheese \$23 | GF

Pollo Asada

cilantro onions salsa verde \$23 | GF

Fish Taco

pico slaw chipotle sauce \$23 | GF

Minnesota Pizza Station (Choose Two)

Barbeque Chicken

red onion cilantro \$23

Cherry Bomb

cherry tomato roasted garlic basil \$23

Honey Bear

fresh mozzarella herbed ricotta mama lil's peppers hot honey \$23

PB&J

pineapple bacon jalapeño \$23





Ahi Poke Bowl

seared ahi tuna

sticky rice

edamame

cucumber

sesame

wakame seaweed

wonton crisp

furikake

spicy mayo

\$25

\$25

Little Italy

penne with italian sausage bolognese rotini pasta roasted garlic alfredo grilled chicken cheese tortellini basil marinara

Soba or Udon Noodles

bean sprouts

jalepenos shredded carrots green onions napa cabbage mushrooms firm tofu sliced chicken breast sriracha sambal chili sauce

ginger - miso broth

\$22 | V

Nachos!

chicken tinga or seasoned ground beef house-fried tortilla chips white cheddar sauce guacamole pickled jalapeños fire roasted salsa sour cream green onions pico de gallo \$23

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Carving Stations

A \$200 fee per attendant is required (Depending on attendance total). Serves approximately 30 guests

Prime Rib

horseradish cream au jus fresh dinner rolls

\$475

Maple-Honey Mustard Glazed County Ham

hawaiian

\$425

Brown Sugar And Rosemary Brined Turkey Breast

pan gravy lingonberry artisan dinner rolls \$400

Herb Crusted Whole Beef Tenderloin

red wine demi dinner roll

\$500





Displays

Displays provide continuous service for 30 minutes unless otherwise indicated. Add \$6.00 per person for each additional 30 minutes.

Grilled And Chilled Vegetables

sea salt

aged balsamic

evoo

red pepper hummus

ranch dip

\$18 | VEG, GF

Mediterranean

tomato basil garlic bruschetta

roasted garlic hummus

olive tapenade

warm pita chips

garlic crostinis

\$19 | V

Artisanal Cheeses

crackers

lavash

crostinis

local honey

mango chutney

candied nuts

\$20 | V

Antipasto

salami

pepperoni

capicola

pickled vegetables

artisanal olives

grilled and chilled asparagus

whole grain mustard

breadsticks & lavash

\$22

Pub Grub

pulled pork sliders with sriracha ranch slaw kobe beef sliders with bleu cheese & tomato

natural cut fries

dill pickle kettle chips

beer battered onion rings

\$28

Charcuterie Display

cured meats

local cheeses

seasonal house pickled vegetables

whole grain mustard

candied nuts

seasonal fruit

warmed crostini

crackers

Fresh Fruit Display

sliced fresh seasonal fruit with greek yogurt dip

\$17





Desserts

Minimum 30 servings per station; as requested \$200 fee per attendant is required

Cupcakery

vanilla

chocolate

red velvet

\$22 | V

Churros

coated in cinnamon and sugar sauces

chocolate

caramel

raspberry

\$19 | V

Berry, Berry Good

chocolate covered strawberries

warm berry cobbler

shortcakes with seasonal berries

\$22 | V

Ice Cream Parlor

vanilla ice cream

chocolate ice cream

crushed oreo cookies

M&M's

chopped nuts

chocolate chips

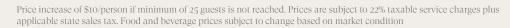
white chocolate chips

chocolate

caramel sauce

whipped cream

\$21 | V







Cold Canapes

Canapés are priced with a minimum order of 50 pieces per canapé.

\$8 Per Item

Grilled Chicken Skewer with Sweet Soy, Sesame

Goat Cheese Mousse with Roasted Beef Carpaccio

Watermelon with Whipped Chevre and Balsamic

Hummus Stuffed Persian Cucumbers

Peppered Beef with Boursin on Crostini

Tomato & Fresh Mozzarella Bruschetta on Garlic Baguette

Deviled Egg & Applewood Smoked Bacon & Chive

Bruschetta, Heirloom Tomatoes on Garlic Baguette

Artichoke Tapenade Garlic Herb Boursin on a Toast Round

Prosciutto Wrapped Melon

\$9 Per Item

Smoked Salmon & Dill Crema on Phyllo Cup

Shrimp BLT on Sourdough Crostini

Dungeness Crab Salad in Artichoke Bottom with Roasted Red Bell Pepper

Smoked Salmon & Fresh Dill on Pumpernickel Crostini

Poached Shrimp Skewer, Horseradish & Tomato

Blackened Tuna on Focaccia with Wasabi Crème

Tarragon Lobster Salad Pumpernickel Baguette

Seared Ahi Tuna with Nori & Wasabi Caviar on Toast

Antipasto Brochette Mozzarella Cheese, with Marinated Tomato





Hot Canapes

Canapés are priced with a minimum order of 50 pieces per canapé.

\$9 Per Item

Korean BBQ Chicken Skewers

Mini Beef & Mushroom Duxelles in Puff Pastry

Italian Sausage Stuffed Mushrooms

Vegetable Spring Roll with Soy Ginger Dipping Sauce

Grilled Chicken Skewer with Sweet Soy, Sesame

Smoked Mozzarella Arancini with Roasted Garlic Aioli

Raspberry & Brie Cheese in Phyllo Purse

Spanakopita

Spinach & Feta Cheese Mushroom Caps

Spinach & Cheese Chicken Satay in Spicy Peanut Sauce

Duck-Bacon Wonton with Tamari

\$10 Per Item

Lamb Skewers with Minted Sweet Chili Sauce

Walleye Croquettes with Tarrgon-Caper Mayo

Grilled Shrimp with Ponzu Sauce

Sautéed Blue Lump Crab Cakes

Bacon Wrapped Scallop

Beef Satay with Ginger Sauce

Coconut Prawns with Sriracha Sauce

Breaded Artichoke Heart with Basil Aioli







Bar & Wine

Hosted & Cash

Select Brands

Hosted \$10 per drink Cash \$11 per drink

Smirnoff Red

Cruzan Aged Light

Captain Morgan Original Spiced

Beefeater

Dewar's White Label

Jim Beam White Label

Jose Cuervo Tradicional

Courvoisier VS

Premium Brands

Hosted \$11 per drink Cash \$12 per drink

Tito's Handmade

Bacardi Superior

Captain Morgan Original Spiced

Tangueray

Dewar's White Label Maker's Mark

Jack Daniels

Patron Silver OR Hennessy VS

Super Premium Brands

Hosted \$13 per drink Cash \$14 per drink

Grey Goose

Bacardi Superior

Captain Morgan Original Spiced

Bombay Sapphire

Johnnie Walker Black Label

Knob Creek

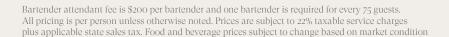
Jack Daniels

Crown Royal

Casamigos Blanco

Don Julio Reposado

Hennessy Privilege VSOP







Cordials & Cognacs

Hosted \$13 per drink Cash \$14 per drink

Disaronno Originale

Baileys Irish Cream

Kahlua

Grand Marnier

Courvoisier VS

Domestic Beer

Hosted \$8 per drink Cash \$9 per drink

Michelob Ultra

Miller Lite

Coors Light

Blue Moon

Imported & Craft Beer

Hosted \$9 per drink Cash \$10 per drink

Samuel Adams Boston Lager

Samuel Adams Seasonal

Corona Extra

Heinekin

Modelo Especial

Stella Artois

Seltzer

Hosted \$9 per drink Cash \$10 per drink

White Claw

High Noon

Carbliss

House Selection Wine

Hosted \$10 per drink Cash \$12 per drink

Specialty Selection Wine

Hosted \$13 per drink Cash \$15 per drink

Bartender attendant fee is \$200 per bartender and one bartender is required for every 75 guests.

All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition





Specialty Bar

Choose one to add to your bar

Absolute Hawaiian

Absolut

Blue Curacao

pineapple Juice

sweet & sour with a fresh blackberry

Hosted \$13 | Cash \$14 per drink

Sweet Apple

Crown Royal

Apple Pucker

cranberry juice with a fresh apple ring

Hosted \$13 | Cash \$14 per drink

Millionaires Manhattan

Makers Mark

Sweet Vermouth with a cherry

Hosted \$13 | Cash \$14 per drink

Minneapolis Lemon Drop

Absolut Citron

Cointreau

Fresh lemon juice with a lemon wheel

Hosted \$13 | Cash \$14 per drink

Mojito Bar

Bacardi Muddled Mojitos Traditional Style

lime

mint

strawberry or mango

Hosted \$13 | Cash \$14 per drink

Bartender attendant fee is \$200 per bartender and one bartender is required for every 75 guests. All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition





Hosted Bar Packages

Choose one to add to your bar

	First Hour	Second Hour	Additional Hours
Select Brands	\$25	\$16	\$8
Premium Brands	\$28	\$18	\$9
Super Premium Brands	\$31	\$20	\$10
Beer and Wine Reception	\$23	\$16	\$7



Wine List

Prices per Bottle 750 ml

Champagne/Sparkling

Silver Gate Sparkling Brut

\$40

Decoy Brut Cuvee

\$60

Chardonnay

Silver Gate

\$40

Jam Cellars 'Butter'

\$50

Decoy \$60

Merlot

Stone Cap

\$44

Cabernet Sauvignon

Silver Gate

\$40

Stone Cap

\$44

Decoy \$60

Pinot Noir

Silver Gate

\$40

Jam Cellars 'Butter'

\$50

Sauvignon Blanc

Canyon Road

\$40

La Crema

\$60

Pinot Grigo

Canyon Road

\$40

La Crema

\$55

Bartender attendant fee is \$200 per bartender and one bartender is required for every 75 guests. All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.



Executive Full Day Meeting Package \$92 per person

Includes complimentary basic wireless internet service with no dedicated bandwidth, set up and use of room, freshly brewed Starbucks® coffee, decaf, and hot teas served with lunch and all breaks.

Minimum of 25 attendees: 14 people and under – add \$20.00 person. 15 – 24 people – add \$10 per person

Continental Breakfast (One hour of service)

Favorite Bakery Pastries

Sliced Fresh Fruit

Assorted Bagels

cream cheese

butter

fruit preserves

Orange & Apple Juices

Mid-Morning Break (30 minutes of service)

Starbucks® regular and decaf coffee

hot teas

Morning's Juices

Mid-Afternoon Break (30 minutes of service)

Starbucks® regular and decaf coffee

hot teas

soft drinks

bakeshop cookies

fudge brownies

Lunch Buffet (One hour of service)

Field Green Salad

cucumbers

shredded carrots

ranch

balsamic vinaigrette dressings

Homemade Fingerling Potato Salad

Meat

smoked turkey black forest ham sliced roast beef

Cheese

swiss cheddar provolone

Freshly Baked Artisan Breads & Rolls

Greenery

lettuce

sliced vine-ripened tomatoes

kosher pickle spears

Whole Grain Mustard & Mayonnaise

Petite Desserts

Freshly Brewed Iced Tea



