



SHERATON  
Minneapolis  
Downtown Convention Center

# 2025 Event Menus







# 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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1313 Nicollet Mall, Minneapolis, MN 55403 | 612.332.6000



## 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

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 plus applicable state sales tax. Food and beverage prices subject to change based on market condition



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# Breakfast Buffet

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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  
guacamole  
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 plus applicable state sales tax. Food and beverage prices subject to change based on market condition.



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# Custom Breakfast Table | \$48 per person

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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

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# Breakfast Enhancements

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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

applewood smoked bacon

house salsa

\$14 per person

## Smoked Salmon

bagels

eggs

red onion

capers

tomato

whipped cream cheese

\$16 per person

Price increase of \$10/person if minimum of 25 guests is not reached.



## 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 dogs 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 Kernal (Choose 3)

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

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# Break Enhancements

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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

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## 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

organic mixed baby greens tossed with carrots  
bell peppers  
chopped cabbage  
crunchy won tons  
toasted almonds,  
seared salmon or grilled chicken breast  
jalapeño ranch  
\$40 per person

## Plated Dessert

### Key Lime Tart

V

### 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

#### 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

### Soup

#### Roasted Tomato Basil Bisque

V, GF

#### Vegan Minestrone

VEG

#### House-made Wild-Rice

V, GF



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## 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



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# Chilled Lunch Buffet | \$53

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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

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## 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



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## 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

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15 GF - Gluten Free | VEG - Vegan | V - Vegetarian

## 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



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# Custom Lunch Buffet

## Two Entrées \$60 | Three Entrées \$68

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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



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## 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

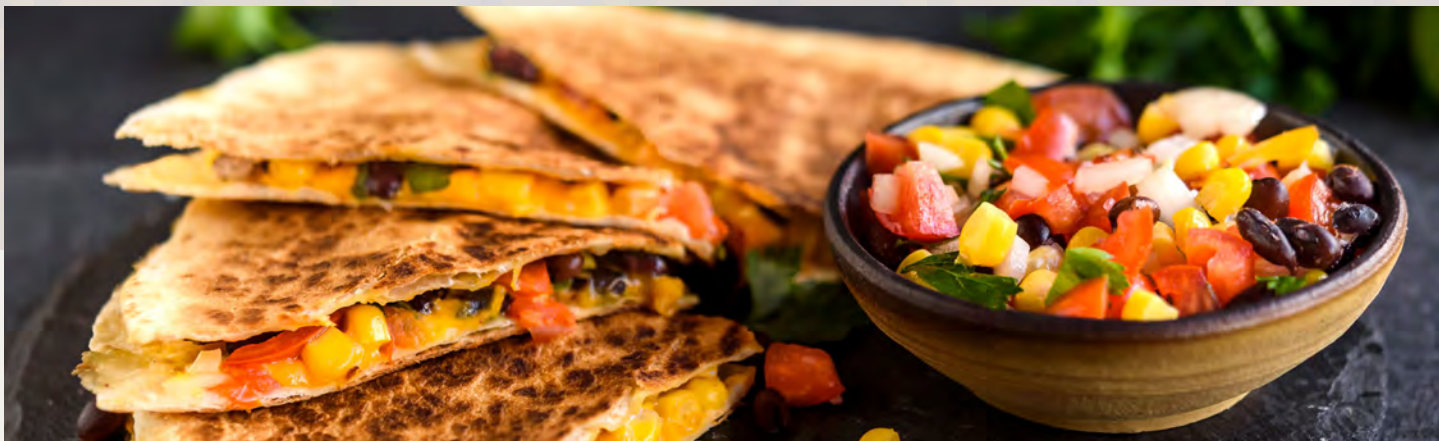
V

Buffets are designed for 90 minutes of service. Add \$8 per person for each additional 30 minutes 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 plus applicable state sales tax. Food and beverage prices subject to change based on market condition.



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## Grab & Go

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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

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## 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**  
V

**Dark Chocolate Flourless Cake**  
V, GF

**Blueberry Pannacotta**  
GF

**Tiramisu**  
V



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## 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

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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



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## 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

V

### 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

V

### Chocolate Mousse Cake

V

### Tres Leches Cake

V

### Raspberry Streusel Bars

V

### Petite Sweets Display

V

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 plus applicable state sales tax. Food and beverage prices subject to change based on market condition.





## Display / Action Stations

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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



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#### Ahi Poke Bowl

seared ahi tuna  
 sticky rice  
 edamame  
 cucumber  
 sesame  
 wakame seaweed  
 wonton crisp  
 furikake  
 spicy mayo  
 \$25

#### Little Italy

penne with italian sausage bolognese  
 rotini pasta  
 roasted garlic alfredo  
 grilled chicken  
 cheese tortellini  
 basil marinara  
 \$25

#### 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

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 plus applicable state sales tax. Food and beverage prices subject to change based on market condition.



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## Carving Stations

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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

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# Displays

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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  
**\$25**

## Fresh Fruit Display

sliced fresh seasonal fruit with greek yogurt dip  
**\$17**



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## Desserts

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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

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## Cold Canapes

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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 Pumppernickel Crostini
- Poached Shrimp Skewer, Horseradish & Tomato
- Blackened Tuna on Focaccia with Wasabi Crème
- Tarragon Lobster Salad Pumppernickel Baguette
- Seared Ahi Tuna with Nori & Wasabi Caviar on Toast
- Antipasto Brochette Mozzarella Cheese, with Marinated Tomato

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## 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 Tarragon-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

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## 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

Tangieray

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

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

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## Specialty Bar

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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

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# 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

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

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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 Grigio

Canyon Road  
\$40

La Crema  
\$55

Bartender attendant fee is \$200 per bartender and one bartender is required for every 75 guests.  
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# Executive Full Day Meeting Package \$92 per person

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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**

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