



JW MARRIOTT

MINNEAPOLIS MALL OF AMERICA

Event Menus



WELCOME

At the JW Marriott Minneapolis Mall of America, we create elegantly curated experiences, stripping away the unnecessary to reveal the exceptional. One of the best hotels near Mall of America, our design and atmosphere is a treat for the senses for both business and leisure travelers alike. With one of the largest event spaces in the Twin Cities, our hotel is the ideal location for weddings, corporate gatherings or social events. Come experience the Midwest's newest luxury destination at the JW Marriott Minneapolis Mall of America.

JW Marriott Minneapolis Mall of America:

2141 Lindau Lane
Minneapolis, Minnesota 55425
612-615-0100

At A Glance

- Our Minneapolis event space features a refined Event Lounge and elegant ballrooms
- JW Marriott Minneapolis offers 12 breakout rooms perfect for interviews and small meetings
- Discover a variety of Minneapolis event settings ideal for high-level meetings and elegant banquets
- Utilize over 19,000 sq. ft. of Mall of America meeting space for your next corporate function

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BREAKFAST

CONTINENTAL GOOD START | 24 per guest

FRESHLY BAKED PASTRIES

BREAKFAST MUFFINS

SLICED SEASONAL FRUIT AND FRESH BERRIES

SEASONAL WHOLE FRUIT

HOUSE-MADE VEGAN GRANOLA

INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURT

ALL AMERICAN BREAKFAST BUFFET | 36 per guest

SEASONAL SLICED FRUITS AND FRESH BERRIES

FRESHLY BAKED PASTRIES AND MUFFINS

INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS

HOUSE-MADE VEGAN GRANOLA

CHEF ATTENDED:

FARM FRESH SCRAMBLED EGGS | WISCONSIN CHEDDAR, KETCHUP, TABASCO

APPLEWOOD SMOKED BACON

DAILY SELECTION OF BREAKFAST POTATOES

BREAKFAST BUFFETS INCLUDE FRESH CHILLED JUICES,
REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS

ALL BREAKFAST BUFFETS ARE FOR A MINIMUM OF 10 GUESTS

BREAKFAST SERVICE UP TO 90 MINUTES

JW MARRIOTT MINNEAPOLIS MALL OF AMERICA | 2141 LINDAU LANE | MINNEAPOLIS, MN 55425
612-615-0100 PHONE | 612-615-0101 FAX

ALL PRICES ARE SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE CONTACT YOUR EVENT MANAGER



BREAKFAST

A LA CARTE BREAKFAST ENHANCEMENTS

SOMETHING COLD | PRICE PER GUEST

INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS | 5

BERRY YOGURT PARFAITS | 6

SLICED SEASONAL FRUITS AND FRESH BERRIES | 8

GREEN SMOOTHIE WITH CHIA, SPINACH, PINEAPPLE | 6

CHIA COCONUT PUDDING, MANGO COMPOTE | 7

SOMETHING HOT | PRICE PER GUEST

STEEL CUT OATS | BROWN SUGAR, DRIED CRANBERRIES, TOASTED ALMONDS | 6

FARM FRESH SCRAMBLED EGGS OR EGG WHITES | 7

LOCAL PORK SAUSAGE | 6

MAPLE PEPPER BACON | 6

CHICKEN APPLE SAUSAGE | 6

ORGANIC EGG WHITE FRITTATA, SPINACH, MUSHROOMS | 8

EGGS BENEDICT, CANADIAN BACON, CHIVE HOLLANDAISE | 9

PASTRIES | PRICE BY THE DOZEN

BISCOTTI | PISTACHIO, CHOCOLATE AND TRADITIONAL | 36

CINNAMON SWIRL BREAD | 36

ASSORTED DONUTS | 42

ASSORTED MUFFINS | 42

ASSORTED FRUIT AND CHEESE FILLED DANISH | 42

HOUSE-BAKED CROISSANTS | 42

WARM CINNAMON ROLLS | 42

SCONES | CRANBERRY, LEMON, OR BLUEBERRY | 42

ASSORTED BAGELS WITH ACCOMPANIMENTS | 42

GLUTEN FREE MUFFINS OR BAGELS | 48

BREAKFAST SANDWICHES | 8 each

PLEASE SELECT 1-2 SANDWICHES

CIABATTA CLUB

HEAD TURKEY BREAST

EMMENTAL CHEESE

ROASTED TOMATOES

FARM FRESH EGGS

BREAKFAST BURRITO

SEASONED POTATOES

WISCONSIN CHEDDAR CHEESE

FARM FRESH SCRAMBLED EGGS

SPICY BREAKFAST BURRITO

SPICY CHORIZO

FARM FRESH SCRAMBLED EGGS

PEPPER JACK CHEESE

ENGLISH MUFFIN SANDWICH

LOCAL SAUSAGE

FARM FRESH EGGS

PEPPER JACK CHEESE

FARM FRESH EGG CROISSANT

APPLEWOOD SMOKED BACON

WISCONSIN CHEDDAR

HOUSE-BAKED CROISSANT



BREAKFAST

ENHANCEMENTS | PRICE PER GUEST

OMELET STATION | 16

HAM, BACON, RED ONIONS, TOMATOES, GREEN BELL PEPPERS, LOCAL MUSHROOMS, SPINACH, JALAPEÑO PEPPERS, WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO

WAFFLE STATION | 13

WHIPPED CREAM, FRESH BERRIES, WARM FRUIT COMPOTE, ANDERSON FARMS MAPLE SYRUP

PANCAKE STATION | 13

FRESH BERRIES, HOUSE-MADE GRANOLA, CHOCOLATE CHIPS, PECANS, WHIPPED CREAM, ANDERSON FARMS MAPLE SYRUP

BRAISED CORNED BEEF AND POTATO HASH STATION | 13

POTATOES, WISCONSIN CHEDDAR, BELL PEPPERS, RED ONIONS, SOFT-POACHED FARM FRESH EGGS, SCALLIONS, ROASTED TOMATOES

STATIONS MUST BE PAIRED WITH A BUFFET OPTION

ALL ENHANCEMENTS ARE FOR A MINIMUM OF 20 GUESTS

BREAKFAST SERVICE FOR 90 MINUTES

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BREAKFAST

PLATED BREAKFAST | PRICE PER GUEST

FARM FRESH SCRAMBLED EGGS | 26

OVEN-ROASTED TOMATOES
APPLEWOOD SMOKED BACON
ROASTED FINGERLING POTATO HASH

WHOLE WHEAT TEXAS STYLE FRENCH TOAST | 26

WARM APPLE BOURBON COMPOTE
ANDERSON FARMS MAPLE SYRUP
LOCAL PORK SAUSAGE LINKS

VEGETABLE EGG WHITE FRITTATA | 26

FARM FRESH EGG WHITES
GRILLED RED ONIONS, MUSHROOMS, SPINACH,
BELL PEPPERS
RED BLISS POTATOES

CROQUE MONSIEUR | 26

HONEY-BAKED HAM
GRUYÈRE CHEESE
HASH BROWNS
TENDER GREENS

CRISPY CHICKEN AND EGGS | 28

SWEET POTATO HASH
FARM FRESH POACHED EGGS
CHIPOTLE HOLLANDAISE
CRISPY SHALLOTS

TWIN CITY EGGS BENEDICT | 32

SEARED PETITE FILET
FARM FRESH POACHED EGGS
HABANERO HOLLANDAISE, ROASTED TOMATOES
POTATO HASH

ADD A STARTER | PRICE PER GUEST

GREEK YOGURT AND HOUSE-MADE GRANOLA | 6
SEASONAL FRUIT CUPS | 5

ALL PLATED BREAKFASTS ARE SERVED WITH FRESH CHILLED JUICES, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS, AND A PASTRY BASKET

COFFEE BREAKS

MORNING BREAKS | PRICE PER GUEST

SWEET & SAVORY | 19

CINNAMON SWIRL BREAD

ORANGE CRANBERRY BREAD

INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS

SMOKED SALMON MINI BAGEL | SHAVED RED ONION, WHIPPED CREAM CHEESE, CAPERS

HEALTHY LIFESTYLE | 19

YOGURT PARFAIT

SEASONAL WHOLE FRUIT

ZUCCHINI AND CARROT BREAD

FLAXSEED BRAN MUFFINS

GREEN ENERGY SMOOTHIE

MINNESOTA MORNINGS | 24

SLICED ORANGE BUNDT CAKE | LEMON GLAZE

COFFEE CAKE | BROWN SUGAR CRUMBLE

BANANA BREAD | NUTELLA GLAZE

ARTISAN SUMMER SAUSAGE BATONS

SEASONAL WHOLE FRUIT

ALL MORNING BREAKS INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS

ALL BREAKS ARE FOR A MINIMUM OF 10 GUESTS

BREAK SERVICE FOR 30 MINUTES

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COFFEE BREAKS

AFTERNOON BREAKS | PRICE PER GUEST

THEATRE DISTRICT | 22

SEA SALT POPCORN

INDIVIDUAL WHITE CHEDDAR POPCORN

BALLPARK PRETZEL | IPA PUB CHEESE

JELLY BEANS, ASSORTED GUMMY BEARS

ASSORTED CANDY COATED CHOCOLATE BITES

STRAWBERRY TWISTS

HEALTHY TREAT | 21

INDIVIDUAL BAGS OF PRETZEL CRISPS

SEASONAL VEGETABLES | ROASTED GARLIC HUMMUS

WHOLE FRUIT

DRIED APRICOT AND APPLES

ROSEMARY ROASTED MIXED NUTS

APPLECIOUS | 25

MINNESOTA APPLES

APPLE STREUSEL TARTS

APPLE CRUMB CAKE

CANDY BAR APPLE SALAD

SPARKLING CIDER AND APPLE JUICE

ALL AFTERNOON BREAKS INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS

ALL BREAKS ARE FOR A MINIMUM OF 10 GUESTS

BREAK SERVICE FOR 30 MINUTES

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COFFEE BREAKS

A LA CARTE COFFEE BREAK ITEMS

PRICE PER GUEST

ARTISANAL CHOCOLATE BARS | 6
ASSORTED FRUIT FLAVORED YOGURTS | 5
BALLPARK PRETZELS | IPA PUB CHEESE | 6
TORTILLA CHIPS AND ROASTED TOMATO SALSA | 6
TOASTED PITA CHIPS AND HUMMUS | 7
TRAIL MIX | 25 PER POUND
MIXED NUTS | 30 PER POUND

PRICE PER ITEM

KETTLE-COOKED POTATO CHIPS | 5
INDIVIDUAL BAG OF POPCORN | 5
GRANOLA AND NUTRI-GRAIN BARS | 6
ENERGY AND PROTEIN BARS | 6
SEASONAL FRESH WHOLE FRUIT | 4

PRICE PER DOZEN

FRESH BAKED COOKIES | 48
CHOCOLATE DIPPED STRAWBERRIES | 48
HOUSE-MADE VEGAN GRANOLA BARS | 48
HOUSE-MADE RICE KRISPIES TREATS | 48
CHOCOLATE BROWNIES AND BLONDIES | 48
CHOCOLATE OR VANILLA CUPCAKES | 48

BEVERAGES | CHARGED ON CONSUMPTION

ILLY REGULAR COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEA | 89 PER GALLON
ILLY REGULAR COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEA | 48 PER HALF GALLON
HOT APPLE CIDER AND HOT CHOCOLATE | 85 PER GALLON
PEPSI PRODUCTS | 5 EACH
BOTTLED FRUIT JUICES | 6 EACH
BOTTLED ICED TEAS | 6 EACH
BOTTLED WATER | 6 EACH
RED BULL | 6 EACH
FLAVORED SPARKLING WATERS | 5 EACH
ORGANIC KOMBUCHA | 8 EACH



LUNCH

HEALTHY GARDEN BUFFET | 46 per guest

CHEF'S DAILY SOUP

WHOLE WHEAT PITA BREAD | HUMMUS

TUSCAN WHITE BEAN SALAD | SWEET RED ONION, ROASTED PEPPER, BASIL, OLIVE OIL

CHICKPEA SALAD | RAISIN, KALE, ARUGULA, PUMPKIN SEEDS, MISO TAHINI VINAIGRETTE

SWEET POTATO SALAD | GARLIC ROASTED GREEN BEANS, BUTTERNUT SQUASH, GOAT CHEESE

CHILLED GRILLED BEEF STRIPLOIN, ROSEMARY OIL

CHILLED HERB MARINATED CHICKEN

CAPPUCCINO MOUSSE, WHIPPED CREAM

SEASONAL FRUIT SALAD, FRESH MINT

SOUTH OF THE BORDER BUFFET | 46 per guest

CHEF'S DAILY SOUP

ROMAINE LETTUCE | CHERRY TOMATOES, RED ONION, AVOCADO, CUCUMBER,

CREAMY CAESAR DRESSING, SHAVED PARMESAN CHEESE

BLACK BEAN | JICAMA AND ROASTED CORN SALAD

ROASTED CAULIFLOWER | GRILLED PORTOBELLO MUSHROOMS, PUMPKIN SEED MOLE

CHICKEN TACOS | CHILE & LIME MARINATED CHICKEN

MARINATED STEAK "TORO" AL PASTOR, CILANTRO, LIME

WARM FLOUR TORTILLAS AND CORN CHIPS

CILANTRO RICE

BLACK BEANS

GUACAMOLE | PEPPERJACK CHEESE | ROASTED TOMATO SALSA | SOUR CREAM

ARROZ CON LECHE | CINNAMON SCENTED SWEET RICE AND GOLDEN RAISINS

WARM CHURROS | CHOCOLATE DIPPING SAUCE

ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS

SODAS ARE CHARGED UPON CONSUMPTION

DESSERT ITEMS RETAINED FROM LUNCH MAY BE SERVED DURING PM COFFEE BREAK | 6 PER GUEST

LUNCH SERVICE FOR 90 MINUTES

MINIMUM OF 10 GUESTS

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LUNCH

TASTE OF ITALY BUFFET | 46 per person

CHEF'S DAILY SOUP

HERB FOCACCIA BREAD | SOFT ROLLS | WHIPPED BUTTER

ANTIPASTO SALAD | ORGANIC GREENS, ROASTED PEPPERS, KALAMATA OLIVES,

MARINATED ARTICHOKE, BALSAMIC VINAIGRETTE

BOCCONCINI MOZZARELLA CAPRESE SALAD | BASIL & ARUGULA PESTO,

AGED BALSAMIC

CHICKEN MARSALA | PAN SEARED CHICKEN BREASTS, FOREST FARMS MUSHROOMS,

MARSALA WINE SAUCE

BISTECCA NEW YORK STRIP LOIN | ROSEMARY, ROASTED GARLIC

MUSHROOM RAVIOLI | SLOW ROASTED TOMATO ALFREDO, CHERRY TOMATOES

GRILLED BROCCOLINI | OLIVES, ROASTED EGGPLANT

CLASSIC TIRAMISU

PISTACHIO DARK CHOCOLATE CANNOLIS

CHEF CRAFTED SANDWICH BUFFET | 44 per person

CHEF'S DAILY SOUP

ORGANIC GREENS, CHERRY TOMATOES, OLIVES, CUCUMBER, RED ONIONS | CITRUS

VINAIGRETTE

ORZO PASTA SALAD | CRANBERRIES, TOASTED ALMONDS, PARSLEY, CELERY

CHOOSE UP TO THREE SANDWICHES:

- GRILLED CHICKEN | ROASTED GARLIC AIOLI, ARUGULA, ROASTED TOMATOES, RUSTIC ROLL
- ITALIAN DELI | SALAMI, HAM, PROVOLONE, PESTO MAYONNAISE, LETTUCE, TOMATO, RED ONION, BAGUETTE
- ROAST TURKEY | BRIE CHEESE, MANGO CHUTNEY, ORGANIC GREENS, BAGUETTE
- ROAST BEEF | BLUE CHEESE, CARAMELIZED ONION AIOLI, BABY SPINACH, RUSTIC ROLL
- CAPRESE | BUSHEL BOY TOMATOES, FRESH MOZZARELLA, BASIL PESTO AIOLI, ROASTED PEPPERS, ARUGULA, SOURDOUGH
- GRILLED VEGETABLE WRAP | SUNDRIED TOMATO GOAT CHEESE, ARUGULA

POTATO CHIPS

WHOLE FRUIT

HOUSE-MADE COOKIES

BROWNIES AND BLONDIES

ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS

SODAS ARE CHARGED UPON CONSUMPTION

DESSERT ITEMS RETAINED FROM LUNCH MAY BE SERVED DURING PM COFFEE BREAK | 6 PER GUEST

LUNCH SERVICE FOR 90 MINUTES

MINIMUM OF 10 GUESTS

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LUNCH

PLATED LUNCH (PART 1) MENUS ARE DESIGNED FOR A THREE COURSE MEAL. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE A STARTER | SOUP OR SALAD

SOUP | PRICE PER GUEST

ROASTED TOMATO BASIL SOUP | ASIAGO CHEESE CROUTONS | 6

FOREST FARMS MUSHROOM SOUP | CAMEMBERT CHEESE, CHIVES | 6

ROASTED SEASONAL SQUASH SOUP | SPICED PUMPKIN SEEDS | 6

MINNESOTA WILD RICE AND CHICKEN SOUP | HERB SALAD | 7

MAINE LOBSTER BISQUE | BRIOCHE, TARRAGON OIL | 10

SALAD | PRICE PER GUEST

ORGANIC GREENS | SUNDRIED CRANBERRIES, PECANS, CARAMELIZED ONIONS, ORANGE VINAIGRETTE | 8

CLASSIC CAESAR SALAD | FOCACCIA GARLIC CROUTONS, SHAVED PARMESAN | 8

FRESH MOZZARELLA CHEESE | CHERRY TOMATOES, ORGANIC ARUGULA, MARINATED OLIVES, AGED BALSAMIC | 10

ROMAINE SALAD | TEAR DROP TOMATO, FETA CHEESE, KALAMATA OLIVES, LEMON OREGANO VINAIGRETTE | 10

WEDGE BABY GEM | PICKLED RED ONIONS, MARINATED TOMATO, CRISPY MAPLE PEPPER BACON, CRUMBLLED AMABLU CHEESE, BLUE CHEESE BUTTERMILK DRESSING | 10

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LUNCH

PLATED LUNCH (PART 2) MENUS ARE DESIGNED FOR A THREE COURSE MEAL. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE AN ENTRÉE | PRICE PER GUEST

SELECT ONE ENTRÉE; IF TWO ENTRÉES ARE SELECTED THE HIGHER PRICED ENTRÉE WILL PREVAIL

VEGETARIAN

SEASONAL SQUASH RISOTTO | WALNUT ARUGULA PESTO | 25

FRESH RICOTTA GNOCCHI | BRAISED LEEKS, FARIBAULT BLUE CHEESE SAUCE | 25

SWEET CORN AND MINNESOTA WILD RICE CAKES | ROASTED SEASONAL VEGETABLES | 27

POULTRY

BRINED AMISH CHICKEN BREAST | NATURAL CHICKEN JUS | 32

WHOLE GRAIN MUSTARD CRUSTED CHICKEN | LOCAL HONEY CHCKEN JUS | 32

PAN-ROASTED LEMON CHICKEN | WHITE WINE, LEMON CAPER BUTTER SAUCE | 34

TRUFFLE CHICKEN | TRUFFLE HERB REDUCTION | 34

FISH

ROASTED WILD HADDOCK | OVEN-ROASTED TOMATO, OLIVE AND CAPER SAUCE | 32

POTATO CRUSTED MINNESOTA WALLEYE | DIJON MUSTARD BEURRE BLANC | 34

SEARED ATLANTIC SALMON | PRESERVED LEMON SAUCE | 36

BEEF

BRAISED BEEF SHORT RIB | VEAL THYME SAUCE | 35

GRILLED CENTERCUT NEW YORK STEAK | BRANDY MUSHROOM SAUCE | 38

PETITE FILET MIGNON | ROASTED SHALLOT AND PORTWINE SAUCE | 42

*** PLEASE SELECT STARCH AND VEGETABLE OPTION ON FOLLOWING PAGE**

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LUNCH

PLATED LUNCH (PART 3) MENUS ARE DESIGNED FOR A THREE COURSE MEAL. PLEASE SELECT A STARTER, ENTREE AND DESSERT

LUNCH STARCH OPTIONS

CRÈME FRAÎCHE WHIPPED POTATOES
HERB ROASTED FINGERLING POTATOES
TRUFFLE WHIPPED POTATO
CELERY ROOT PURÉE
CREAMY WILD RICE PILAF
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA
FONDANT POTATO

LUNCH VEGETABLE OPTIONS

CHARRED BRUSSELS SPROUTS
ROASTED YOUNG CARROTS
SAUTÉED SPINACH AND CARAMELIZED ONION
BRAISED SWISS CHARD
BRAISED HONEYCRISP APPLE AND KALE
SWEET CORN, PANCETTA, FOREST FARMS WILD MUSHROOM RAGU
SAUTÉED YELLOW AND GREEN SQUASH
EDAMAME SUCCATOSH
ROASTED SQUASH AND ROOT VEGETABLES

CHOOSE A DESSERT | PRICE PER GUEST

HONEY CRISP APPLE TART | SALTED CARAMEL SAUCE | 8
MILK CHOCOLATE DOME | RASPBERRY GELÉE | CROQUANTINE CRUNCH | 8
NEW YORK CHEESECAKE | STRAWBERRY CITRUS COMPOTE | 8
CRÈME BRÛLÉE | BERRY COMPOTE | 9
LEMON TART | TOASTED MERINGUE | RASPBERRY COULIS | 9
OPERA CAKE | VANILLA ANGLAISE | COCOA NIB | 9
FLOURLESS CHOCOLATE CAKE | CHOCOLATE CRUNCH QUENELLE | BERRY COMPOTE | 9

ALL PLATED LUNCHES ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS



DINNER

MINNEAPOLIS FARM INSPIRED DINNER BUFFET | 69 per person

MINI CIABATTA, 7 GRAIN, SOFT ROLLS, WHIPPED BUTTER

CHEF CRAFTED SEASONAL SOUP

LOCAL LETTUCE SALAD | ROASTED VEGETABLES,

AND WHITE BALSAMIC HERB VINAIGRETTE

STRAWBERRY SALAD | BASIL, FETA CHEESE, AGED BALSAMIC

ROMAINE LETTUCE | GRILLED CHICKEN, CHARRED SWEET CORN, ROASTED ONION

VINAIGRETTE

ROASTED AMISH CHICKEN | NATURAL JUS

GRILLED REVERIE FILET | SHALLOT AND CABERNET BUTTER

SPINACH RICOTTA RAVIOLI | OVEN ROASTED TOMATOES, ARUGULA, SHAVED PARMESAN

ROASTED CARROTS | FRENCH BEANS

WHIPPED POTATOES

STRAWBERRY RHUBARB VERRINE

LOCAL APPLE CARAMEL TARTS

VANILLA BEAN MASCARPONE CARROT CAKE

ALL DINNER BUFFETS WILL INCLUDE ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR

AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS

ALL BUFFETS ARE FOR A MINIMUM OF 20 GUESTS

DINNER SERVICE UP TO 90 MINUTES

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DINNER

PLATED DINNER (PART 1) MENUS ARE DESIGNED FOR A THREE COURSE MEAL. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE A FIRST COURSE | PRICE PER GUEST

STARTER

GOAT CHEESE RAVIOLI | CANDIED BUTTERNUT SQUASH, CRISPY SAGE, CRACKED PEPPER | 12

LOBSTER AND POTATO GNOCCHI | ENGLISH PEAS, CHANTERELLE MUSHROOMS, TRUFFLE ESPUMA | 14

PAN SEARED SCALLOPS | ENGLISH PEA PURÉE, CRISPY POTATO CAKE, SLOW BRAISED PORK BELLY | 16

LUMP CRAB CAKE | SWEET CORN, ASPARAGUS, RED PEPPER RAGU, BLACK PEPPER REMOULADE | 16

SOUPS

FOREST FARMS MUSHROOM | BRANDY CRÈME FRAÎCHE | 10

PURÉE OF GREEN LENTILS | CRISPY PITA, LEMON HERB DUST | 10

CHARRED HEIRLOOM TOMATO | CAMEMBERT BRIOCHE CROSTINI | 10

LOBSTER BISQUE | COGNAC FOAM, SHRIMP HERB SALAD | 12

SALADS

LOCAL GOLDEN BEETS | MARINATED STRAWBERRIES, ARUGULA, FETA CHEESE, AGED BALSAMIC | 12

CAESAR | BABY ROMAINE, SHAVED PARMESAN, HERB FOCACCIA CROUTONS, PORT CAESAR DRESSING | 10

AMABLU FARMS BLUE CHEESE AND PEAR | FRISÉE, CANDIED HAZELNUTS, FRANGELICO VINAIGRETTE | 12

GRILLED TIGER PRAWNS | SHAVED CARROT, DAIKON, CUCUMBER, HONEY GINGER VINAIGRETTE | 24

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ALL PRICES ARE SUBJECT TO A 24% TAXABLE SERVICE CHARGE AND APPLICABLE SALES TAX

IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE CONTACT YOUR EVENT MANAGER



DINNER

PLATED DINNER (PART 3) MENUS ARE DESIGNED FOR A THREE COURSE MEAL. PLEASE SELECT A STARTER, ENTREE AND DESSERT

CHOOSE AN ENTRÉE | PRICE PER GUEST

SELECT ONE ENTRÉE; IF TWO ENTRÉES ARE SELECTED THE HIGHER PRICED ENTRÉE WILL PREVAIL

POULTRY

DIJON AND HERB CRUSTED ORGANIC CHICKEN | ACACIA HONEY CHICKEN JUS | 35

PAN-ROASTED LEMON CHICKEN | WHITE WINE, LEMON CAPER BUTTER SAUCE | 37

TRUFFLE CHICKEN | ROASTED MUSHROOM RAGU, HERB TRUFFLE REDUCTION | 37

FOREST FARMS MUSHROOM AND SPINACH STUFFED ROASTED CHICKEN |

SWEET CORN CREAM | 39

BEEF

GRILLED FLAT IRON STEAK | ROASTED SHALLOT AND MUSHROOM COMPOTE | 45

BRAISED BONELESS BEEF SHORT RIB | NATURAL VEAL REDUCTION, CITRUS GREMOLATA | 47

GRILLED BEEF FILET | ROASTED SHALLOTS, BURGUNDY REDUCTION | 51

PORK AND LAMB

GRILLED DUROC PORK CHOP | MUSTARD VINAIGRETTE | 39

BRAISED LAMB SHANK | ROSEMARY JUS | 41

FISH

ROASTED HADDOCK | OVEN ROASTED TOMATO, OLIVE AND CAPER SAUCE | 37

POTATO CRUSTED MINNESOTA WALLEYE | DIJON MUSTARD BUERRE BLANC | 39

OVEN ROASTED SALMON | PRESERVED LEMON SAUCE | 39

VEGETARIAN

SEASONAL SQUASH RISOTTO | WALNUT ARUGULA PESTO | 31

WILD MUSHROOM RAVIOLI | BRAISED LEEKS AND TOMATO FONDUE, FARIBAULT BLUE CHEESE SAUCE | 31

MINNESOTA SWEET CORN AND WILD RICE CAKE | ROASTED SEASONAL VEGETABLES | 32

POLENTA AND CORN CAKE | STEWED TOMATO, SAUTÉED ARUGULA, CRISPY EGGPLANT | 32

DUETS

GRILLED PETITE FILET MIGNON AND WILD MUSHROOM STUFFED CHICKEN | NATURAL VEAL REDUCTION | 57

SEARED PETITE FILET MIGNON AND CHERMOULA CRUSTED SALMON | RED WINE REDUCTION | 59

CRACKED PEPPER CRUSTED BEEF FILET AND GARLIC MARINATED SHRIMP | ANCHO CHILI VEAL REDUCTION | 61

CENTER CUT FILET MIGNON AND BUTTER POACHED LOBSTER TAIL | AGED SHERRY JUS | 65

*** PLEASE SELECT STARCH AND VEGETABLE OPTION ON FOLLOWING PAGE**

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DINNER STARCH OPTIONS

CRÈME FRAÎCHE WHIPPED POTATOES
HERB ROASTED FINGERLING POTATOES
TRUFFLE WHIPPED POTATO
CELERY ROOT PURÉE
CREAMY WILD RICE PILAF
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA
FONDANT POTATO

DINNER VEGETABLE OPTIONS

CHARRED BRUSSELS SPROUTS
ROASTED YOUNG CARROTS
SAUTÉED SPINACH AND CARAMELIZED ONION
BRAISED SWISS CHARD
BRAISED HONEYCRISP APPLE AND KALE
SWEET CORN, PANCETTA, FOREST FARMS WILD MUSHROOM RAGU
SAUTÉED YELLOW AND GREEN SQUASH
EDAMAME SUCCATOSH
ROASTED SQUASH AND ROOT VEGETABLES

CHOOSE A DESSERT | PRICE PER GUEST

HONEYCRISP APPLE TART | SALTED CARAMEL SAUCE | 9
LEMON TART | MASCARPONE MOUSSE TOWER | RASPBERRY COULIS | 9
VANILLA BEAN CRÈME BRÛLÉE | FRESH BERRY COMPOTE | 9
DECONSTRUCTED MILK CHOCOLATE NAPOLEON | CARAMELIZED RASPBERRY | COCOA NIB
CRUNCH | 10
CHOCOLATE CRÈME BRÛLÉE | COCOA NIB TUILE | 10
WHITE CHOCOLATE ESPRESSO LAYERED SPONGE CAKE | 10
CHOCOLATE MOUSSE 65% | CARAMELITO MOUSSE | 10
CHEF TRIO OF PETITE DESSERTS | 18
FAMILY STYLE DESSERT: 5 PER PIECE (RECOMMEND 2-3 PIECES PER PERSON)

ADD AN INTERMEZZO SORBET | 6 per guest

LOCALLY MADE SEBASTIAN JOE'S SORBET
LEMON | MINT GARNISH
RASPBERRY | POMEGRANTE GARNISH
STRAWBERRY | BASIL GARNISH

ALL PLATED DINNERS ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS



RECEPTION

CHEF CRAFTED ACTION STATIONS | PRICE PER GUEST

HAND CRAFTED PASTA STATION | 22

TORTELLINI | ARTICHOKE, SPINACH, RED PEPPER, BASIL PESTO

PENNE PASTA | SHRIMP, BLUE CHEESE, FOREST FARMS MUSHROOMS,
RED ONION, GARLIC, OLIVE OIL

BOW TIE PASTA | LOCAL SAUSAGE, SPICY PEPPERS,
ROASTED TOMATO SAUCE

ASIAN WOK STATION | 24

BEEF BROCCOLI, HON SHIMIJI MUSHROOMS, FRIED RICE

CHICKEN TEMPURA, ORANGE SESAME CHILI GLAZE, BABY BOK CHOY, GREEN ONION

SAUTÉED SHRIMP, WATERCRESS, UDON NOODLES, LEMONGRASS ORANGE SAUCE

VEGETABLE SPRING ROLLS | SWEET AND SOUR SAUCE

MAC 'N' CHEESE BAR | 20

TRADITIONAL AGED CHEDDAR

BRAISED BEEF SHORT RIB AND SMOKED GOUDA

MAPLE PEPPER BACON AND SMOKED PROVOLONE

STREET TACO STATION | 26

BLACKENED MINNESOTA WALLEYE | FIRE ROASTED TOMATO SALSA

TEQUILA LIME MARINATED CHICKEN | RED CABBAGE SLAW

CHIPOTLE RUBBED SKIRT STEAK | AVOCADO AND RED ONION SALSA

WARM FLOUR TORTILLAS, CORN TORTILLAS CHIPS

SHREDDED JACK CHEESE, JALAPEÑO PEPPERS, PICO DE GALLO, GUACAMOLE

ATTENDANT FEE OF \$150 PER STATION

STATIONS MUST BE GUARANTEED FOR THE FULL GUEST COUNT

STATIONS ARE PRICED FOR 90 MINUTES

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RECEPTION

CARVING STATIONS | PRICE PER EACH

ANGUS BEEF STRIPLOIN | 560 (SERVES 30)

LYONNASE POTATOES, PORT WINE REDUCTION

JW BEEF PRIME RIB | 600 (SERVES 35)

HORSERADISH WHIPPED POTATOES, NATURAL JUS

REVIER BEEF TENDERLOIN | 575 (SERVES 25)

ROSEMARY MARBLE POTATOES, FOREST FARMS MUSHROOMS, RED WINE JUS

CITRUS MARINATED PORKLOIN | 420 (SERVES 30)

MAPLE GLAZED BRUSSELS SPROUTS, APPLE CIDER JUS

WHOLE ROASTED TURKEY | 400 (SERVES 25)

CRÈME FRAÎCHE WHIPPED POTATOES, SAGE GRAVY

ALL CARVING STATIONS ARE SERVED WITH ARTISAN ROLLS, LOCAL MUSTARDS

CARVER FEES OF \$150 PER CARVER PER STATION

STATIONS RUN FOR 90 MINUTES

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