

EVENT MENU



W MINNEAPOLIS - THE FOSHAY

821 MARQUETTE AVENUE . MINNEAPOLIS . MINNESOTA 55402 . USA . PHONE: 612-215-3700



BREAKFAST TABLE

all breakfast buffets include just-brewed fonte® regular & decaffeinated coffee & assorted tea forte® teas

based on 60 minutes of continuous service

ARISE

fresh orange juice, grapefruit juice & cranberry juice
fresh breakfast pastries to include: croissant, various danish & muffins served with preserves & sweet butter
assorted bagels with flavored & plain cream cheeses
seasonal fresh fruits 30

GET A WIGGLE ON

fresh orange juice, grapefruit juice, & cranberry juice
fresh smoothie shots
oatmeal with raisins and brown sugar
candied walnut parfait
hard-boiled eggs
assorted breakfast breads
low-fat milk & milk alternatives 30

PLENTIFUL

fresh orange juice, grapefruit juice & cranberry juice
seasonal fresh fruits
fresh breakfast pastries to include: croissant, various danish & muffins served with preserves & sweet butter
assorted bagels with flavored & plain cream cheeses
organic scrambled eggs^ with cheese
hashbrowns
nueske's smoked bacon & fischer farms breakfast sausage 35

** 150 chefs fee will apply for each attendant

1 attendant per 25 guests

minimum of 12 guests required for all table options

^consuming raw or under cooked meat or egg may increase your risk of food borne illness

ENHANCEMENTS

W WAFFLE STATION**

housemade waffles served with seasonal fruits, whipped cream and butter 14

W OMELET STATION**^

nueske's applewood smoked bacon, country ham, red & yellow peppers, onions, mushrooms, spinach, tomatoes, asparagus, fresh herbs, assorted cheeses 14

assorted varieties of naked smoothies 6

brioche french toast with maple syrup 9

smoked salmon with sliced red onion, capers, tomato 11

buttermilk pancakes with whipped butter & maple syrup 9

steel cut oatmeal 8

herb-roasted breakfast potatoes 5

scrambled eggs^ with cheese 8

market fruit salad with vanilla & mint 8

yogurt parfait 7

housemade granola 6

breakfast meats (each):

nueske's applewood smoked bacon 8

ham, aidell's chicken-apple sausage^ 6

breakfast croissant sandwich, scrambled egg & cheese^ 9

breakfast croissant sandwich, scrambled egg & cheese & choice of nueske's applewood smoked bacon, ham or sausage patties^ 11

fresh fruit smoothies, one flavor 7

fresh fruit smoothies, three assorted flavors 9

individual fruit yogurts 5

all pricing is subject to a 25% taxable service charge and 11.025% sales tax and 13.525% alcohol beverage tax, which is subject to change.



PLATED BREAKFAST

includes fresh pastries, fresh-squeezed orange juice, just-brewed fonte® regular decaffeinated coffee, & assorted tea fonte® teas

STUFFED

brioche french toast stuffed with seasonal berry compote with vermont maple syrup & whipped butter 30

ALL AMERICAN

scrambled eggs, bacon, breakfast potatoes 36

WRAPPED UP

warm breakfast wrap with scrambled eggs, cheddar cheese, sausage, grilled vegetables 33

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ENHANCEMENTS

smoked salmon with sliced red onion, capers, tomato 11

buttermilk pancakes with whipped butter & maple syrup 9

herb-roasted breakfast potatoes 5

scrambled eggs with cheese^ 8

market fruit salad with vanilla & mint 8

breakfast meats (each): nueske's bacon 8 ham or aidell's chicken-apple sausage^ 6

breakfast croissant sandwich, scrambled egg & cheese^ 9

breakfast croissant sandwich, scrambled egg & cheese & choice of nueske's applewood smoked bacon, ham or chicken-apple sausage^ 11

assorted varieties of naked smoothies 6

fresh fruit smoothies, one flavor 7

fresh fruit smoothies, three assorted flavors 9

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BRUNCH

includes the following...

fresh pressed florida orange, ruby red grapefruit, cranberry juices, just-brewed fonte® regular & decaffeinated coffee & tea forte® teas

W BRUNCH

fresh seasonal market fruit & berries, homemade fruit & nut granola with low-fat yogurt fresh morning pastries served with fruit preserves & sweet butter

assorted bagels with plain & flavored whipped cream cheese, duck trap applewood cold smoked salmon with sliced red onion, tomato, & capers

crispy home-fried potatoes
applewood smoked nueske's bacon & sweet pork sausage^

freshly prepared cage free eggs^ your style with choice of cheeses, seasonal vegetables & local mushrooms

taverna salad of baby mixed greens, roasted red peppers, vine-ripened tomatoes, english cucumbers, roasted pinenut & garlic vinaigrette & aged sherry vinaigrette

farfalle pasta with spicy crushed tomato sauce & sweet basil

grilled angus flank steak^ w/ chimmi-churri sauce, shoestring potatoes & peppery arugula salad

buttery lemon squares, double chocolate chip cookies & fudge walnut brownies 68

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1 attendant per 25 guests minimum of 12 guests
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ENHANCEMENTS

assorted varieties of naked smoothies 6

individual fruit yogurts 5

assorted dry cereals 5

house made granola 6

scrambled eggs with cheese^ 8

breakfast meats (each):
nueske's applewood smoked bacon 8
ham, aidell's chicken-apple sausage^ 6

steel cut oatmeal 8

brioche french toast with maple syrup 9

breakfast croissant sandwich, scrambled egg & cheese^ 9

breakfast croissant sandwich, scrambled egg & cheese & choice of nueske's applewood smoked bacon, ham or aidell's chicken-apple sausage^ 11

smoked salmon with sliced red onion, capers, tomato 11

buttermilk pancakes with
whipped butter & maple syrup 9

OMELET STATION**
nueske's applewood smoked bacon, country ham, red & yellow peppers, onions, mushrooms, spinach, tomatoes, asparagus, fresh herbs, assorted cheeses 14

CARVING STATION**
whole tenderloin of beef with potato buns & zinfandel sauce (per tenderloin, serves 30) 560

slow-roasted turkey with cranberry sauce & pan gravy (per turkey, serves 30) 375

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MORNING BREAKS

pricing based on 30 minutes of service

CARRY A TORCH

house-baked morning pastries & muffins, assorted fruit preserves, just-brewed fonte® coffee & selection tea fonte® 18

BREEZER

fresh orange, grapefruit, apple juices, freshly baked muffins, just brewed fonte® coffee & selection of tea fonte® 16

JUICE JOINT

assorted energy & granola bars, naked® fruit smoothies, homemade granola & vanilla yogurt parfaits, fruit-infused iced teas 20


SUSTAINABLE MORNING RECESS

energy/granola bars
naked® smoothies
local organic granola and greek yogurt parfaits
the wedge market co-op seasonal fruits
organic mixed nuts 20

HAPPY TRAILS

make your own trail mix with mixed nuts, dried apricots, dried cherries, banana chips and candies 16

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minimum of 12 guests for all break options

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ENHANCEMENTS

whole fresh fruit (per piece) 4

hard boiled eggs 3

sliced seasonal market fresh fruits 6

individual fruit yogurts 5

yogurt parfait 7

breakfast croissant sandwich, scrambled egg & cheese^ 9

breakfast croissant sandwich, scrambled egg & cheese & choice of nueske's applewood smoked bacon, ham or sausage patties^ 11

breakfast pastries & bagels (per dozen) 38

energy bars & granola bars 5

assorted varieties of soft drinks 6

LIFEWTR® bottled water 7

regular & sugarfree red bull® 7

fresh orange juice, grapefruit juice, cranberry juice 5

assorted varieties of flavored iced tea 6

assorted varieties of naked® smoothies 6

fonte® coffee & tea fonte® teas (per gallon) 86

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AFTERNOON BREAKS

pricing based on 30 minutes of service

DOUGH

fresh-baked peanut butter, chocolate chip & oatmeal raisin cookies, oreos, fudge brownies, regular, skim & soy milk 15

RETRO

twinkies®, ding dongs®, ho hos® & moon pies®, retro candies, root beer & cream soda 15

FLY BOY

terra vegetable chips, fresh-cut veggies with blue cheese & chipotle hummus dip, warm pita & crisp flatbreads, a selection of whole fresh fruits, lifewtr bottled water & fruit-infused teas 18

GOTTA DANCE

individual bowls of fresh-cut fruits with honey yogurt dip, assorted nuts & dried fruits, balance bars, power bars & granola bars , power drinks to include powerade® 16

SUSTAINABLE AFTERNOON RECESS

french meadows organic assorted cookies, the wedge market co-ops seasonal fruits, sparkling cider, organic date nut rolls 16

PIPE DOWN

fresh-popped popcorn, m&m's®, gummy bears, raisinets®, jujubes, milk duds®, & reese's pieces® 16

NIFTY

mini pb&j sandwiches, mini grilled cheese carrot & celery sticks, honey peanut butter & ranch dip, assorted cookies 16

HEEBIE JEEBIES

chocolate-covered strawberries, chocolate-covered pretzels, almond bar, mini chocolate cupcakes, chocolate truffles, fudge, regular milk, chocolate milk & skim milk 18

ON THE LEVEL

energy bars, fresh local fruit skewers with sweet honey-yogurt dip, build your own yogurt parfaits with selection of granola, nuts, fresh berries, dried fruits, compotes fruit-infused iced tea 20

Minimum of 12 guests for all break options

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ENHANCEMENTS

whole fruit (per piece) 4

chips, pretzels or popcorn (per individual bag) 5

spiced mixed nuts (per pound) 38

assorted jumbo cookies (per dozen) 39

macadamia nut brownies (per dozen) 39

assorted mini cupcakes (per dozen) 39

fresh fruit skewers with sweet honey-yogurt dip (per dozen) 46

warm soft jumbo pretzels with hot mustard & cheese dip (per dozen) 46

tortilla chips, housemade salsa, sour cream & guacamole 14

assorted varieties of soft drinks 6

LIFEWTR® bottled water 7

assorted varieties of flavored iced teas 6

regular & sugarfree red bull® 7

assorted varieties of naked® smoothies 6

fonte® coffee & tea forte® teas (per gallon) 86

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ALL DAY BREAKS

minimum of 12 people

BEVERAGE PACKAGE

assorted soft drinks, LIFEWTR bottled water, fonte coffee, and tea forte teas

4 hours 22

8 hours 38

ENHANCEMENTS

sliced local fresh fruit & seasonal berries 6

spiced mixed nuts (per pound) 38

assorted varieties of soft drinks 6

LIFEWTR® bottled water 7

regular & sugar free red bull® energy drink 7

assorted varieties of naked® smoothies 6

assorted varieties of flavored iced teas 6

fonte® coffee & tea forte® teas (per gallon) 86

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LUNCH TABLE

all lunch menus include fonte® coffee & tea forte®
minimum of 12 guests for all hot table options

based on 60 minutes of continuous service

W PICNIC

baby field green salad with assorted dressings
savory bbq ribs ^
pulled bbq pork served on fresh rolls ^
corn on the cob
au gratin potatoes
baked beans
collard greens
corn bread muffins served with honey 47

VIVA ITALIA

antipasto display: sliced imported meats, cheeses, grilled
vegetables
caprese salad with virgin olive oil, balsamic syrup
italian chopped salad
butternut squash ravioli with brown butter sage sauce
chicken saltimbucca^
crusty italian bread, focaccia & garlic bread
mini chocolate eclairs and almond anise biscotti 49

FRESH & LIGHT

baby field green salad with shaved radish, ricotta salata &
grape tomatoes
marinated grilled & chilled asparagus with roquefort
cheese & balsamic drizzle
orzo salad with cucumber, tomato & feta cheese
chicken picatta^
honey glazed salmon^
warm focaccia
fresh seasonal fruit salad 43

ENHANCEMENTS

grandma's organic egg salad &
sweet pickle relish salad 7

assorted marinated & grilled vegetables 6

albacore tuna salad 7

vine-ripened tomato & watermelon salad with feta 6

vietnamese grilled beef^ salad with bean sprouts,
cilantro & mint 16

creamy tomato & sweet garlic soup 9

baby vegetable minestrone 9

tuscan white bean & roasted garlic soup 9

black bean soup with roasted corn salsa 9

steakhouse short rib chili with condiments 13

szechuan green beans with sesame seeds 6

shrimp fried rice 11

slow-roasted beef tenderloin^ with tuscan pesto
sauce 22

braised beef^ barbacoa with avocado salsa verde 15

whole poached scottish salmon^ with watercress & fresh
herb aioli 8

pan-roasted turkey^ paillard with honey-mustard
vinaigrette 7

coconut-marinated chicken^ satays with spicy peanut
sauce 8

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LUNCH TABLE

FIESTA

shrimp shooter with cocktail sauce
tri color pasta fajita salad
fajita's with barbacoa, achiote chicken and vegetables
roasted vegetable paella
roasted tomato salsa, fresh guacamole, salsa verde
grilled pineapple & black bean salsa, tri color tortilla chips,
warm corn tortillas
tres leches 47

W DELI

baby field greens with assorted dressings
fingerling potato salad
tri color pasta salad
sliced deli meats to include: herb-roasted turkey, honey
ham, roast beef, pastrami, genoa salami, chicken salad,
bacon
wisconsin aged cheddar, swiss, havarti
dill pickles, crisp lettuce, sliced tomatoes, shaved red
onions, mayonnaise, deli mustard
assorted kettle chips & pretzels
fresh breads
assorted house-baked cookies & brownies 43

BIG FLAVORS FROM THE TROPICS

pork dumplings with ponzu sauce
soba noodle salad
cuban black beans
fragrant jasmine yellow rice
ginger citrus chicken^
apricot miso beef tenderloin^
habanero mojo catch of the day^
tropical fruit salad
coconut macaroons 53

Minimum of 12 guests required for all table options
^consuming raw or under cooked meat or egg
may increase your risk of food borne illness

ENHANCEMENTS

chicken^ picatta with lemon caper sauce 22

creamy risotto with mushrooms & asparagus 7

lemon bars with fresh raspberries (per dozen) 63

tiramisu bites (per dozen) 63

sliced seasonal melons with fresh mint & poppyseed
yogurt 7

chef's selection of flan 9


flandango cake (mexican brownie layered with caramel
sauce) 9

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CHILLED PLATED LUNCH

pricing based on a minimum of two courses (main course & dessert). all plated lunches are served with oven-baked rustic bread & sweet butter, fonte® coffee & tea forte® teas

 FARMERS MARKET CHOPPED SALAD
farmers market chopped salad with mixed greens, romaine, roasted peppers, tomato, cucumber, kalamata olives, shaved parmesan, sherry vinaigrette 36

GRILLED CHICKEN COBB SALAD
grilled chicken^ cobb salad with applewood smoked bacon, avocado, bleu cheese 38

LOBSTER ROLL SANDWICH
lobster roll sandwich on ciabatta roll served with potato chips 39

POACHED SALMON
poached salmon^, grilled asparagus, vine-ripened tomato, lemon vinaigrette, green goddess aioli 41

NICOISE SALAD
nicoise salad with grilled rare ahi tuna^, green beans, kalamata olives, sliced eggs, dijon vinaigrette 36

DESSERTS

seasonal cheesecake
frangelica tres leches tort
crackling french apple tart

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ENHANCEMENTS

SOUP, SALAD & COOL BITES

tomato gazpacho with sweet bay shrimp & aged sherry vinegar 10

baby field greens with sweet spiced pecans, crumbled gorgonzola & dried cherries 10

hearts of romaine caesar with parmesan frico 10

baby arugula salad ricotta salata, grape tomatoes, shaved radish, lemon vinaigrette 10

baby field greens with roasted beets, stickney hills goat cheese, walnuts 10

ahi tuna tartar^, wasabi drizzle, home-made potato chips 19

beef tenderloin^ carpaccio with white truffle oil, shaved parmesan, grilled sourdough 21

assorted soft drinks 6

regular & sugar free red bull® 7

LIFEWTR® bottled water 7

SWEET TREATS

bailey's mousse cake 11

chocolate flourless cake with mocha mousse 11

tropical fruit tart 13

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HOT PLATED LUNCH

pricing based on a minimum of two courses (main & dessert required). all plated lunches are served with oven-baked rustic bread & sweet butter, fonte® coffee & tea fonte® teas

COCONUT-CURRIED VEGETABLES

coconut-curried vegetables with wild rice & toasted almonds 36



FISCHER FARMS ROASTED PORK LOIN

fischer farms roasted pork loin with seasonal organic fruit chutney, local organic seasonal vegetables & roasted fingerling potatoes 39

ROASTED CHICKEN BREAST

roasted chicken breast^, grilled asparagus, mushroom mashed potatoes with a spinach sauce 41

BUTTERNUT SQUASH RAVIOLI

butternut squash ravioli with brown butter sauce 37

ROASTED SCOTTISH SALMON

roasted scottish salmon^ with a white bean & artichoke salad, herb-infused olive oil drizzle 44

PRIME TOP SIRLOIN

prime top sirloin^ with purple mashed potato, asparagus, cabernet reduction 48

DESSERTS

seasonal cheesecake

frangelica tres leches tort

crackling french apple tart

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ENHANCEMENTS

SOUPS, SALADS & COOL BITES

creamy tomato & roasted garlic soup with parmesan crostini 9

soup du jour 9

baby field greens with sweet spiced pecans, crumbled gorgonzola & dried cherries 10

hearts of romaine caesar with parmesan frico 10

baby arugula salad with ricotta salata, grape tomatoes, lemon vinaigrette 10

baby field greens with roasted beets, stickney hills goat cheese, walnuts 10

ahi tuna tartar^, wasabi drizzle, homemade potato chips 19

lobster cake with tarragon dijon aioli 28

beef tenderloin^ carpaccio with white truffle oil, shaved parmesan, grilled sourdough 21

assorted soft drinks 6

regular & sugar free red bull® 6

LIFEWTR® bottled water 7

SWEET TREATS

bailey's mousse cake 11

chocolate flourless cake with mocha mousse 11

tropical fruit tart 13

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W 2 GO

includes the following: roasted vegetable & pasta salad, individual bag of kettle® chips, whole fruit, gourmet jumbo cookie, fonte® coffee & tea forte® teas, to-go cups & lids for beverages

GRILLED PORTOBELLO SANDWICH

grilled portobello, fresh mozzarella, arugula, sun-dried tomato & pesto on ciabatta roll 38

GRILLED VEGETABLE SANDWICH

grilled vegetables & basil aioli on baguette 38

BLACK FOREST HAM SANDWICH

black forest ham, swiss cheese, honey-mustard & lettuce on pumpernickel roll 38

ROAST BEEF SANDWICH

roast beef, arugula, gorgonzola & balsamic dressing on whole wheat baguette 38

ALBACORE TUNA SALAD SANDWICH

albacore tuna salad with lettuce on rye 38

OVEN-ROASTED TURKEY SANDWICH

oven-roasted turkey with swiss cheese, lettuce, tomato, onion & cranberry mayo on sour dough roll 38

ENHANCEMENTS

chopped greek salad with feta & lemon oregano vinaigrette 10

lobster & tarragon coleslaw 9

german style potato salad 6

valrhona chocolate chip rice krispy bars 5

macadamia & caramel brownies 5

cliff bar® or power bar® 5

individual bags of pretzels 5

assorted soft drinks 6

LIFEWTR® bottled water 7

assorted fruit-flavored iced teas 6

regular or sugar free red bull® 7

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A LA CARTE TABLE

create your sandwich buffet
buffet includes fonte coffee and tea forte

minimum of 12 guests

SALADS

baby field greens with sweet spiced pecans, crumbled gorgonzola & dried cherries 10

caprese salad with virgin olive oil, balsamic syrup 10

hearts of romaine caesar with parmesan frico 10

baby arugula salad ricotta salata, grape tomatoes, shaved radish, lemon vinaigrette 10

grilled asparagus with saffron aioli 9

pesto pasta salad 7

german style yukon gold potato salad 7

pearl couscous salad with cucumber, tomato & feta cheese 7

SIDES

grilled vegetables 7

individual bags of kettle chips or pretzels 5

fresh garden vegetable display with assorted dips
(serves 12) 66

fresh seasonal fruit display with dips (serves 12) 75

creamy coleslaw 6

SANDWICHES

oven-roasted turkey with cranberry mayo, swiss cheese, lettuce & tomato on a ciabatta roll 19

grilled portobello, fresh mozzarella, arugula, sun-dried tomato on a ciabatta roll 19

grilled zucchini, portobello, red onion and basil aioli on toasted baguette 19

roast beef, field greens, gorgonzola and balsamic vinaigrette on baguette 19

ENHANCEMENTS

fresh seasonal fruit salad 6

tomato basil soup 9

chicken noodle soup

vegetable minestrone soup 9

creamy potato & roasted garlic soup 9

tiramisu bites (per dozen) 63

chocolate dipped strawberries (per dozen) 48

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A LA CARTE TABLE

black forest ham, swiss cheese, honey mustard on
pumpernickel 19

albacore tuna salad with lettuce on rye 19

grilled cajun chicken, tomato, lettuce, tartar sauce on
ciabatta roll 19

chunky chicken salad on whole wheat 19

egg salad on sour dough 19

DESSERTS (SERVED PER DOZEN)

lemon bars 63

brownies 39

assorted jumbo cookies 39

assorted mini cupcakes 39

Minimum of 12 guests for all table options

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RECEPTION TABLE

2 hour serve time
minimum of 12 guests per mingle table

SMOKED SALMON

display of smoked salmon with caper berries, red onions, egg, pumpernickel 17

GOURMET SLIDER TABLE

choose (3): beef slider, lamb slider, turkey slider, ahi tuna slider, gourmet vegetable slider 21

BIG CHEESE

selection of local artisanal & imported cheese, fresh & dried fruits, toasted walnuts, spiced pecans, black mission fig compote, crackers, breadsticks 16

GARDEN

seasonal fresh, grilled & marinated vegetables, st. pete's bleu cheese dip, creamy raita, spicy chipotle aioli, pita bread, focaccia, terra chips 11

TAPAS

chorizo sausage, charred asparagus with saffron aioli, vine-ripened tomato salad with fresh basil, assorted cured olives, herb-marinated mushrooms, warm boursin crostini with roasted peppers & assorted flatbreads 18

SEAFOOD^

alaskan king crab legs with lemon & cocktail sauce, oysters on the half shell with lemon, cocktail sauce & mignonette, chilled jumbo shrimp with cocktail sauce, chilled steamed mussels with cucumber & lime, tuna tartar with sesame & wasabi 53

MEDITERRANEAN RIM

cold shrimp salad with capers, white beans, tomato, olives & lemon, baked goat cheese in puff pastry with artichoke hearts, stuffed grape leaves, marinated feta cheese, display of serrano ham & manchego with marcona almonds, dried fruit & toasted almond couscous, spicy lamb meatballs with harissa, fried pita, lavash & focaccia 26

ENHANCEMENTS

serrano ham wrapped cantaloupe 6

lobster croquettes with salsa romesco 12

steamed baby lobster tails^ market price

sweet bay scallops^ ceviche with fried plantain chips 9

grilled lamb^ 'Lollipops' with garlic, lemon, olive oil tzatziki (per dozen) 108

housemade hummus, eggplant caviar, lemon lentil dip & warm pita 13

vine-ripened tomato & burrata salad 12

mini steakhouse chili shooters 10

mini tenderloin^ sandwiches with bearnaise aioli 11

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RECEPTION TABLE

W ITALIA

imported cheeses, cured meats & traditional sausages, marinated grilled vegetables with balsamic syrup, vine-ripened tomato & mozzarella with basil pesto, assorted olives, grissini bread sticks, herbed focaccia, ciabatta rolls & flavored oils 27

COMFORT FOOD^

tomato soup shooters with mini grilled cheese, mini angus beef sliders with aged cheddar & applewood smoked bacon & bread & butter pickles, mini all beef hot dogs, sausage wrapped in a blanket with maple syrup, three cheese mac & cheese, truffled tater tots, steakhouse buttermilk-dipped onion rings 32

SUSHI^

assorted sushi, sashimi & rolls
pickled ginger, wasabi, soy (need guarantee 2 weeks in advance) 30

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HOT CANAPÉS

priced by the dozen
minimum of 2 dozen

beef skewers^ with asparagus & sweet soy glaze 84

lamb meatballs^ with spicy harissa 72

chicken kabobs^ with harissa yogurt dip 72

beef tenderloin^ skewers with teriyaki 84

baby chicken tostaditas with cilantro, guacamole, cream cheese, roasted peppers and mole sauce^ 54

moroccan chicken wings^ 54

wild acres chicken satays with pecan crust and tamarind sauce^ 60

pancetta wrapped scallops with meuniere sauce 132

lamb lollipops^ with mint pesto 120

crunchy crab cakes with jalapeño aioli 84

vegetable skewers with pesto sauce 54

stuffed mushroom caps 60

aged cheddar & bleu cheese mini grilled cheese 54

goat cheese stuffed piquillo pepper 72

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ENHANCEMENTS

imported & domestic cheese board served with crackers 16

hummus, eggplant caviar, lemon lentils, grilled pita 13

tortilla chips, salsa, sour cream & guacamole 14

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COLD CANAPÉS

priced by the dozen
minimum of 2 dozen

fresh watermelon melon bites with feta cheese, mint and honey 48

bruschetta skewers with fresh mozzarella, basil and tomatoes 48

tuna tar tar^ with spicy mayo on a cucumber 'chip' 72

chilled jumbo shrimp, horseradish cocktail sauce 72

oven-dried tomato & mozzarella flatbread 48

lobster bruschetta with truffle aioli 108

crostini topped with medallion of beef filet^, bleu cheese, red onion marmalade 72

crostini topped with pan-seared duck^, fig compote 60

sesame tuna on wonton with wasabi aioli 72

truffled deviled egg with chili tobiko 60

shrimp firecracker roll 84

beef carpaccio^ with caper aioli & parmesan on toast 84

salmon flat bread with a creamy dill sauce 60

wild mushroom crostini with fontina cheese and white truffle oil 60

crab stuffed cherry tomato 72

goat cheese bruschetta with candied walnuts 60

^consuming raw or under cooked meat or egg
may increase your risk of food borne illness

ENHANCEMENTS

sliced market fruit & seasonal berries 6

crudites, fresh vegetables & assorted dips 11

imported & domestic cheese board
served with crackers 16

hummus, eggplant caviar, lemon lentil dip,
grilled pita 13

tortilla chips, salsa, sour cream & guacamole 14

sushi assortment platter^ (4 pieces per person) 36

sashimi assortment platter^ (4 pieces per person) 39

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ACTION STATIONS

reception stations
based on 1 1/2 hours of service
minimum of 12 guests per action station

PASTA**

tri color tortellini & rigatoni
garlic cream sauce, marinara sauce, truffle oil, parmesan
cheese, wild mushrooms, asparagus, crispy pancetta,
diced tomatoes, garlic bread 21

CARVING**^

whole slow-roasted tenderloin of beef with crusty dinner
rolls & cabernet reduction (per tenderloin, serves
15) 560

salt-crusted prime rib of beef, horseradish creme fraiche
& shallot sauce (per prime rib, serves 25) 500

slow-roasted turkey with dried fruit chutney & pan gravy
(per turkey, serves 15) 375

whole herb-marinated alaskan salmon with tarragon
beur blanc (per salmon, serves 20) 325

herb-roasted colorado leg of lamb with
rosemary garlic sauce (per leg of lamb, serves 12) 375

fennel-cured compart farms pork loin with white wine
poached apples & whole grain mustard
(per pork loin, serves 15) 425

** 150 chefs fee will apply for each attendant

1 attendant per 50 guests

^consuming raw or under cooked meat or egg
may increase your risk of food borne illness

ENHANCEMENTS

baby field greens with sweet spiced pecans,
crumbled gorgonzola, dried cherries 10

hearts of romaine caesar salad with parmesan
frico 10

orecchiette pasta with spicy Italian sausage,
broccolini, shaved garlic, red pepper flakes 12

tender potato gnocchi with roasted butternut squash,
goat cheese, toasted pepitas 12

garlic mashed potatoes 7

roasted yukon gold potatoes with chives 7

truffled french fries 11

roasted jumbo mushroom 8

seasonal vegetables 8

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DESSERT TABLE

minimum of 12 guests per dessert table

SWELL

market fresh seasonal fruit with mint syrup drizzle & honey
mascarpone dipping sauce 15

SPIFFY

local artisanal cheeses enhanced with fresh & dried fruit &
locally made honey, spiced fig compote, port wine syrup,
truffled honey 19

SWANKY

house made truffles
mini cupcakes
mini creme brulees
chocolate-dipped strawberries
cream puffs drizzled with spun sugar 21

SPIFFLICATED

forte® coffee, decaffeinated coffee, tea forte® teas,
cinnamon, sugar cubes, shaved chocolate, whipped
cream & flavored cream 12

ENHANCEMENTS

warm chocolate fondue with strawberries, bananas &
shortbread for dipping 11

honey-roasted fresh figs 9

individual seasonal stone fruit clafouti 9

fresh mixed berry shortcake 11

house made truffles 7

dessert shooters trio 13

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DINNER TABLE

all dinner menus include oven-baked rustic bread & sweet butter, fonte® coffee & tea fonte® teas

minimum of 25 guests required for all dinner table options

based on 90 minutes of continuous service

WARM YOUR BONES

mixed green salad with roasted bosc pears, goat cheese and walnut vinaigrette
red wine braised short ribs^
sweet potato gnocchi with brown butter sauce
roasted garlic harissa chicken^
pesto crusted salmon
garlic mashed potatoes
root vegetables
pecan pie
ginger-spiced apple cinnamon crumb cake 68

MEDITERRANEAN

cured sliced imported meats, cheeses, grilled & marinated vegetables, hummus, taramosalata & tzatziki, flatbreads
tomato, cucumber & feta salad with red wine & oregano vinaigrette
swordfish with sauce^
spicy peanut chicken with stir fried vegetables and soba noodles
couscous salad
lemon & garlic roasted red potatoes
chef's selection of market fresh vegetables
tiramisu & creme brulee 68

COMFORTS

spring greens with sun-dried cherries & spiced pecans
slow-roasted prime strip steak^ with shallot confit horseradish cream
grilled free range chicken^ with wild mushrooms & thyme reduction
slow-baked salmon^ with honey-mustard glaze & white bean ragout
cheese tortellini in parmesan cream with sweet peas
creamy roasted garlic mashed potatoes
W brownie
seasonal cheesecake 68

ENHANCEMENTS

baby arugula salad with ricotta salata, grape tomatoes, lemon vinaigrette 10

grilled spicy fennel sausage & peppers 10

herb-roasted leg of lamb with mint pesto^ 14

roasted vegetable paella 10

free range chicken soup 'au pistou' 9

israeli couscous with vine-ripened tomatoes, cucumber, lemon-oregano vinaigrette 9

chilled new potato & kalamata olive salad 9

lobster mac & cheese 29

steakhouse short rib chili with accompaniments 13

fricassee of wild mushrooms 9

brown sugar-glazed acorn squash 8

roasted brussel sprouts with shallots & bacon 8

creamy truffled wild mushroom 'hot dish' 10

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DINNER TABLE

'FLY OVER' SUPPER

wild acres chicken & bemidji wild rice soup
selection of local artisanal cheeses & flatbread
warm german potato salad
fisher farms apple stuffed pork loin^
slow-roasted 1000 hills beef tenderloin^ with st. pete's
bleu cheese sauce
walleye with meuniere
wild rice pilaf
creamy garlic mashed potatoes
french apple tart
spiced carrot cake with cream cheese frosting 75

Minimum of 25 guests required for all dinner table options

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PLATED DINNER

pricing based on three courses, one selection from each category below. all plated dinners are served with oven-baked rustic bread & sweet butter, fonte® coffee & tea fonte® teas

SALAD

baby field greens with sweet spiced pecans, crumbled gorgonzola, dried cherries

heart of romaine Caesar with parmesan frico

baby arugula salad with ricotta salata, grape tomatoes, lemon vinaigrette

CEDAR PLANK SALMON

grilled salmon seasoned with sundried tomatos and served on a cedar plank with wild rice 67

SEASONAL VEGETABLE CURRY

seasonal vegetable curry, saffron basmati rice, toasted coconut, fresh mango 67

COLORADO LAMB CHOPS

colorado lamb chops^ with white bean & artichoke ragout, basil-infused oil, preserved lemon gremolata 75

REAL MCCOY

filet & prawns^ - slow-roasted beef tenderloin with grilled jumbo shrimp, roasted garlic whipped potatoes, asparagus 80

WILD ACRES FREE RANGE CHICKEN WITH BACON JUS

wild acres free range chicken, truffle goat cheese, polenta, wilted spinach & balsamic bacon jus 67

WILD ACRES FREE RANGE CHICKEN BREAST

wild acres free range chicken breast with potato gratin, parmesan cheese, and seasonal grilled vegetables 67

GRILLED FILET OF BEEF

grilled filet of beef^ with mashed sweet potato, asparagus, cabernet reduction 80

CABERNET-BRAISED SHORT RIBS

cabernet-braised short ribs^ with horseradish whipped potatoes, baby vegetables, truffle-infused pan reduction 72

ENHANCEMENTS

SOUP, SALADS, COOL & WARM BITES

chilled pea soup with mint creme fraiche 9

spring vegetables minestrone 9

tuscan white bean with roasted garlic soup 9

ginger carrot soup with curry creme fraiche 9

sweet corn & roasted pepper chowder 9

seared ahi tuna^ with sesame cucumber salad 16

grilled asparagus with poached egg^, hazelnut vinaigrette 8

beef carpaccio with truffle aioli, baby arugula, shaved parmesan 21

exotic mushroom crostini with fontina fonduta & white truffle oil 13

crispy flatbread with fig compote and stickney hills goat cheese 11

lobster fritters with roasted corn salsa & romesco sauce 16

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PLATED DINNER

GRILLED HONEY GLAZE SALMON

grilled honey-glazed salmon with soba noddles & stir fried vegetables 67

PAN SEARED WALLEYE

pan seared walleye seasoned with tomato and tarragon served with yukon potatoes and asparagus 67

SWEET POTATO RAVIOLI

sweet potato ravioli with asiago cheese sauce 67


DESSERT

seasonal cheesecake

frangelica tres leches tort

crackling french apple tart

^consuming raw or under cooked meat or egg may increase your risk of food borne illness

 We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

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A LA CARTE TABLE

create your dinner buffet
all dinner menus include oven-baked rustic bread & sweet
butter, fonte® coffee & tea fonte® teas
minimum of 25 guests

SALADS

baby field greens with sweet spiced pecans, crumbled
gorgonzola & dried cherries 10

caprese salad with virgin olive oil, balsamic syrup 10

hearts of romaine caesar with parmesan frico 10

baby arugula salad ricota salata, grape tomatoes,
shaved radish, lemon vinaigrette 10

VEGETABLES

grilled asparagus 8

glazed baby vegetables 8

white bean & artichoke ragout 8

roasted wild mushrooms 8

sauteed haricot vert with almonds 8

STARCHES

herb new roasted potatoes 8

horseradish whipped potatoes 8

orzo milanese 8

yukon garlic mashed potatoes 8

wild rice 8

gnocchi gratin 8

MAIN

chicken picatta with lemon caper sauce 26

grilled free range chicken with wild mushrooms & thyme
reduction 28

red wine braised short ribs 33

ENHANCEMENTS

spinach salad 9

wedge salad bar with crumbled blue cheese, crispy
bacon, dice tomatoes, sliced red onions & blue
cheese dressing 12

wild mushroom ravioli 10

mashed potato bar 10

lobster ravioli 14

dauphinoise potatoes 12

grilled jumbo shrimp (per shrimp) 12

pan roasted catch of the day 16

walleye with meuniere 26

ice cream sundae bar* 16

bananas foster station* 17

crepe station with assorted toppings* 15

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13.525% alcohol beverage tax, which is subject to change.



A LA CARTE TABLE

slow-roasted beef tenderloin with tuscan pesto sauce 42

cedar planked salmon 31

pan-roasted sea bass 27

sweet potato ravioli with asiago cheese sauce 15

CARVING STATION*

whole slow-roasted tenderloin of beef* 560

salt-crusted prime rib of beef* 500

slow roasted turkey with dried fruit chutney & pan
gravy* 375

herb-roasted colorado leg of lamb with rosemary garlic
sauce* 375

fennel-cured compart farms pork loin with white wine
poached apples & whole grain mustards* 425

DESSERT

crackling french apple tart 11

seasonal cheesecake 11

individual cinnamon crumb cake 11

individual pecan pie 11

chocolate flourless cake 11

** 150 chefs fee will apply for each attendant

*\$150 chef fee (1 chef per 50 guests)

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HOST

each bar includes ice, glasses, appropriate mixers & garnishes

EXTREME BAR PACKAGE

grey goose, bombay sapphire, bicardi Rum, patron, johnny walker black, hennessy vsop, maker's mark, jack daniels

meiomi chardonnay & chateau st. michelle cabernet coors light, stella, corona, heineken, amstel lite, summit pale ale, sam adams, st. paul girl na soft drinks, still & sparkling water, juices

first hour 26

additional hours 17

EXTREME BAR ON CONSUMPTION

liquors 14

domestic beer 8

imported beer 10

wines 14

soft drinks 6

bottled water 7

SUPREME BAR PACKAGE

skyy, tanqueray, cruzan, jose traditional, dewars, hennessy vs, jack daniels

magnolia grove chardonnay & cabernet coors light, stella, corona, heineken, amstel light, summit pale ale, sam adams, st. paul girl na soft drinks, still & sparkling water, juices

first hour 24

additional hours 14

SUPREME BAR ON CONSUMPTION

liquors 11

domestic beer 9

imported beer 10

wines 11

soft drinks 6

bottled water 7

bartender fee (per bartender per four hours) 150 75 each additional hour

one bartender is required for every 75 guests

Bartender Fee (per bartender per four hours) 150

ENHANCEMENTS

speakeasy martini bar - enjoy the W Minneapolis signature martini, the dirty martini, an apple martini or one of your choice 16

mojito bar - refreshing cocktail for your guests - mint mojito, mango mojito, pineapple mint mojito, raspberry mojito or create your own flavor 13

scotch bar - assorted single malt scotches to have your guest unwind after dinner 19

cordials 13

champagne 16

all of the above are based upon consumption

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CASH

each bar includes ice, glasses, appropriate mixers & garnishes

SUPREME CASH BAR

skyy, tanqueray, cruzan, patron, dewars, hennessy vs, jack daniels

magnolia grove chardonnay and cabernet

coors light, stella, corona, heineken, amstel light, summit

pale ale, sam adams, st. paul girl na

soft drinks, still & sparkling water, juices

INCLUSIVE PRICING PER DRINK

liquors 12

domestic beer 10

imported beer 11

wines 12

soft drinks 7

bottled water 8

bartender fee (per bartender per four hours) 150

additional hours 75

one bartender is required for every 75 guests

ENHANCEMENTS

speakeasy martini bar - enjoy the W Minneapolis signature martini, the dirty martini, an apple martini or one of your choice 16

cordials 13

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WINE - WHITE

half bottle caymus conundrum 29
magnolia grove chardonnay 36
rombauer chardonnay 94
meiomi chardonnay 59
bollini trentino pinot grigio 51
stellina di notte pinot grigio 36
beringer white zinfandel 36
kim crawford sauvignon blanc 53
saint m riesling 48
eroica riesling 48
echo bay sauvignon blanc 48

WINE - RED

half bottle dynamite merlot 31
magnolia grove cabernet 36
chateau st michelle cabernet 51
raymond reserve cabernet sauvignon 85
cakebread cabernet 181
cellar no 8 merlot 31
wild horse merlot 58
swanson merlot 88
seghesio zinfandel 58
deloach pinot noir 46
macmurray ranch pinot noir 56
archery summit pinot noir 99
marietta petite sirah 67
pecchenino dolcetto di dogliani san luigi 49
cataldi madonna montepulciano d'abruzzo 59
alamos malbec 66
buena vista "the count" red blend 66

CHAMPAGNE

priced per bottle
half bottle chandon brut 38
half bottle veuve cliquot 84
charles de fere brut 39
chandon brut classic 46
veuve cliquot 170
dom perignon 450

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ALL DAY MEETING PACKAGES

ALL DAY MEETING PACKAGE NUMBER 1

continental breakfast
fresh orange, grapefruit, and cranberry juices, fresh breakfast pastries to include: croissant, various danishes and muffins served with preserves and sweet butter, assorted bagels with flavored and plain cream cheeses, fonte coffee and tea forte

morning recess (choice of one)
fresh fruit skewers with sweet honey-yogurt dip
energy bars and granola bars
yogurt parfaits

buffet lunch
salad (choice of one)
baby field greens with sweet spiced pecans, crumbled gorgonzola and dried cherries
hearts of romaine caesar with parmesan frico
orzo salad with cucumber, tomato and feta

sandwich (choice of 3)
oven-roasted turkey with cranberry mayo and swiss grilled zucchini, portobello, sun dried tomato, arugula, and fresh mozzarella
roast beef, field greens, gorgonzola, and balsamic vinaigrette
black forest ham, swiss cheese, and honey mustard
albacore tuna salad
chunky chicken salad
iced tea

dessert (choice of one)
lemon bars
brownies
assorted jumbo cookies

afternoon recess (choice of one)
warm soft jumbo pretzels with hot mustard and cheese dip
tortilla chips with house-made salsa, sour cream, and guacamole
whole fruit 68

ALL DAY MEETING PACKAGE NUMBER 2

continental breakfast
fresh orange, grapefruit, and cranberry juices, fresh breakfast pastries to include: croissant, various danishes and muffins served with preserves and sweet butter, assorted bagels with flavored and plain cream cheeses, fonte coffee and tea forte

morning recess (choice of one)
fresh fruit skewers with sweet honey-yogurt dip
energy bars and granola bars
yogurt parfaits

buffet lunch
salad (choice of one)
baby field greens with sweet spiced pecans, crumbled gorgonzola and dried cherries
hearts of romaine caesar with parmesan frico
orzo salad with cucumber, tomato and feta

entree (choice of one)
honey-glazed salmon
chicken picatta with lemon caper sauce
chicken saltimbocca
apple stuffed pork loin

vegetable (choice of one)
grilled asparagus
glazed baby vegetables
sauteed haricot verts with almonds

starch (choice of one)
herb-roasted potatoes
orzo milanese
wild rice
gnocci au gratin

iced tea

dessert (choice of one)
lemon bars
brownies
assorted jumbo cookies

afternoon recess (choice of one)
warm soft jumbo pretzels with hot mustard and cheese dip
tortilla chips with house-made salsa, sour cream, and guacamole
whole fruit 84

Minimum of 12 guests for all table options

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