



SHERATON
Minneapolis
Downtown Convention Center

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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Plated Breakfast

Breakfast entrees are served with fresh orange juice, basket of breakfast pastries with fruit preserves and butter, freshly brewed Starbucks® coffee, decaf, and hot tea service.

Sheraton Signature

fluffy scrambled eggs
applewood smoked bacon
homestyle potatoes
grilled tomato with evoo
\$38 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
asparagus
chicken sausage
herb roasted cherry tomatoes
\$39 per person | GF

Price increase of \$10 per 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.

Breakfast Buffet

All breakfast buffets are served with freshly brewed Starbucks® coffee, decaf, and hot tea service. Add \$10 per person for each additional 30 minutes. Breakfast buffets are designed for 90 minutes of service.

Deluxe Continental

assorted chilled orange and apple juices
individual fruit yogurts
sliced seasonal fresh fruits and berries
fresh baked breakfast breads
muffins
croissants and danishes with butter and fruit preserves
assorted cereals and granola
whole, 2%, and skim milk

\$38 per person | V

All-American Breakfast

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

\$46 per person

Healthy Start

chilled orange, apple, and cranberry juices
sliced seasonal fresh fruit and berries
scrambled fluffy egg whites
chicken sausage
greek yogurt and granola parfaits
sweet potato and caramelized onion hash
fresh baked breakfast breads
muffins
croissants and danishes with butter and fruit preserves

\$47 per person

Northern Border

chilled orange, apple, and cranberry juices
sliced seasonal fresh fruits and berries
breakfast pastries
cage-free scrambled eggs
chilaquiles
carne asada
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 per 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.

Custom Breakfast Table

\$48 per person

All custom breakfast tables are served with freshly brewed Starbucks® coffee, decaf, and hot tea service. Price increase of \$10 per person if minimum of 12 guests is not reached. Add \$10 per person for each additional 30 minutes. Buffets are designed for 90 minutes of service.

Juice (Choose 2)

orange
apple
cranberry
pineapple
tomato

Starters (Choose 2)

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 1)

cage-free scrambled eggs
fluffy egg whites

Egg Toppings (Choose 2)

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

Sides (Choose 2)

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

Breakfast Proteins (Choose 2)

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

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Breakfast Enhancements

The following à 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

\$16 per person | VEG, GF

Market Fresh Whole Fruit Display

\$5 per item | VEG, GF

Cage-Free Scrambled Eggs

\$13 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

\$12 per person | V

Breakfast Pastries

danishes and muffins

\$58 per dozen

Bagels

with whipped cream cheese and herbed smear

\$55 per dozen

Hard Boiled Eggs

\$5 per person

Chicken Sausage (2 Links)

\$8 per person | GF

Pork Sausage (3 Links)

\$7 per person | GF

Applewood Smoked Bacon (3 Slices)

\$7 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

\$18 per person

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Breaks

Breaks are based on 30 minutes of continuous service, priced per person, and served with freshly brewed 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
\$23 | V

Good Morning!

pineapple, citrus, and fresh mint salad
marbled pound cake
mixed berry smoothie
mini chocolate croissants
\$23 | V

The Big 'M'

warmed salted peanuts
mini corn dogs with mustard
warm large soft pretzels
cheese dip
whole grain mustard
\$24 | V

From The Garden

fresh vegetable crudité platter
ranch dip and red pepper hummus
pita chips
house spiced nuts and seeds
seasonal fruit salad
infused seasonal waters
\$22 | V, GF

Hummus and Infused Water (Choose 2)

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
\$25 | V

Pop the Kernels (Choose 3)

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

Breaks are designed for a minimum of 25 guests. All pricing is per person unless otherwise noted. Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.

Break Enhancements

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

Bottled Water

\$5 per item

San Pellegrino Sparkling Water

\$8 per item

Orange Juice, Apple Juice, Assorted Pepsi®
Soft Drinks

\$6 per item

Red Bull Energy Drink

\$8 per item

Brewed Iced Tea (Gallon)

\$100

Assorted Hot Teas with Honey and Lemon
(Gallon)

\$100

Freshly Brewed Coffee and Decaffeinated Coffee
(Gallon)

\$107

Old Fashioned Lemonade (Gallon)

\$75

Agua Frescas (Gallon, Choose Two)

\$75

lemon-chia

watermelon

pineapple

cantaloupe

honeydew

Fresh Baked Cookies

\$59 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

Half-Day Beverage Service

Up to 4.5 hours | \$26

freshly brewed Starbucks® coffee regular or decaf,
assortment of hot tea, assorted soda, bottled still
and sparkling water

optional upgrade: coca-cola products +\$1.50

All-Day Beverage Service

Up to 9 hours | \$50

freshly brewed Starbucks® coffee regular or decaf,
assortment of hot tea, assorted soda, bottled still
and sparkling water

optional upgrade: coca-cola products +\$3

Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.





Chilled Plated Lunch

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

Entrées (Choose 2)

Capp Steak Salad

fresh buffalo mozzarella
seasonal minnesota greens
herb marinated and grilled petite flat iron steak
pickled red onions
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

\$40 per person | GF

Asian Chop Salad

organic mixed baby greens tossed with carrots
bell peppers
chopped cabbage
crunchy wontons
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 Flourless Cake

V, GF

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Hot Plated Lunch

Hot plated lunches are served with freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea, and choice of dessert.

Starter (Choose 1 Soup or Salad)

Salads

Baby Iceberg Wedge

grape tomatoes
pickled red onions
crisp bacon
bleu cheese vinaigrette

GF

Local Farms Greens

honeycrisp apples
golden raisins
smoked almonds
herb vinaigrette

VEG, GF

Arugula and 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

Turkey Wild Rice

GF

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Entrées

Bulgogi Beef Hanger Steak

sticky rice
kimchi
baby bok choy
\$59

Cage-Free Chicken Breast

roasted garlic marinated
couscous
tomato-olive ragout
seasonal vegetables
\$49 | GF

Pesto Stuffed Chicken Breast

parmesan risotto
seasonal vegetables with roasted shallot jus
\$51

Pan Seared Salmon

herbed baby potatoes
citrus cream
butter-garlic broccoli
\$53 | GF

Pan Fried Walleye

couscous
citrus beurre blanc
seasonal vegetables
\$49 | GF

Vegetarian

wild mushroom ravioli
rainbow chard
sundried tomato pesto sauce
\$43 | V

Vegan

grilled vegetable stack
portobello
zucchini
squash
red onion
red pepper
eggplant
tomato marinara
\$43 | VEG, GF

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Chilled Lunch Buffet

\$56 per person

Chilled lunch buffets are served with 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
castelvetro 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 (Choose 2)

Chocolate Truffle Bars

Raspberry Streusel Bars

Apple Bars

Lemon Bars

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.





Hot Lunch Buffet

Hot lunch buffets are served with freshly baked artisan rolls and sweet butter, freshly brewed Starbucks® coffee, decaf, and hot tea service, iced tea, and choice of dessert.

Hot lunch buffets are designed for 90 minutes of service. Add \$10 per person for each additional 30 minutes.

Mediterranean Delight | \$63 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 and tomatoes

Lemon-Garlic Seared Salmon

Citrus Scented Basmati Rice

Mediterranean Mixed Vegetables

Assorted Mini Tartlets

Healthy Start | \$64 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 | \$63 per person

Soup of the Day
vegan upon request

Salad

field greens
honeycrisp 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 Brussels Sprouts

caramelized onions

Chocolate Mousse Cake

North of the Border | \$65 per person

House-made Tortilla Soup

Napa Cabbage Slaw

Fresh Warm Tortilla Chips

house salsa verde
red salsa

Carne Asada

Baja Shrimp Tacos

pico de gallo

Mini Corn & Flour Tortillas

Vegan Spanish Rice & Vegan Pinto Beans

Guacamole, Salsa, Fresh Pico De Gallo & Sour Cream

Tres Leches Cake

Buffets are designed for 90 minutes of service. Add \$10 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 Lunch Buffet

Two Entrées \$63 | Three Entrées \$70

Custom lunch buffets are served with Starbucks® coffee, decaf, hot tea, and iced tea.
Add \$10 per person for each additional 30 minutes. Custom lunch buffets are designed for 90 minutes of service.

Soup (Choose 1)

Roasted Tomato Basil Bisque
V, GF

Housemade Wild Rice Soup
V, GF

Vegetarian Minestrone
VEG, GF

Green Salads (Choose 1)

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
bleu cheese dressing
GF

Composed Salads (Choose 1)

Herbed Button Mushroom Salad
bell peppers and 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 2)

Mediterranean Mixed Vegetables
VEG, GF

Herb Buttered Baby Potatoes
GF

Lemon Sautéed Brussels 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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Entrées (Choose 2 or 3)

Marinated Chicken

peppers
onions
tomatoes
GF

Herb Rubbed Chicken Breast

asparagus
mushroom pan sauce
GF

Local Walleye

citrus beurre blanc
GF

Sautéed Jumbo Shrimp

tomato, garlic
GF

Lemon-Garlic Seared Salmon

GF

Chicken Piccata

lemon, caper
GF

Roasted Beef Sirloin

rosemary jus
GF

Dessert (Choose 1)

Key Lime Tarts

V

Chocolate Mousse Torte

V

Tres Leches Cake

V

Raspberry Streusel Bars

V

Price increase of \$10 per 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

Each bag will contain one 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 three types of sandwiches.

Ranch Chicken Club

avocado
jack cheese
smoked bacon
sourdough bread
\$44 per person

Caprese Sandwich

mozzarella cheese
roma tomatoes
fresh basil
romaine lettuce
pine nut pesto
focaccia
\$44 per person | V

Smoked Turkey Sandwich

avocado
tomato
sliced provolone cheese
sprouts
ciabatta
\$44 per person

Roast Beef Sandwich

thinly sliced roast beef
wisconsin cheddar cheese
horseradish aioli
romaine lettuce
tomato
french roll
\$44 per person

The Classic Ham Sandwich

virginia baked ham
swiss cheese
lettuce
honey dijon
wheat pullman
\$44 per person

Grilled Vegetable Wrap

marinated grilled vegetables
buffalo mozzarella
lettuce wrapped
spinach tortilla
\$44 per person | V

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Plated Dinner

All plated dinners 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 1 Soup or Salad)

Roasted Tomato Basil Bisque

V, GF

Vegan Minestrone

VEG

Housemade 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

Frisée and Spinach Salad

radish

red onion

sunburst tomatoes

lemon-Italian vinaigrette

VEG, GF

Watercress and Lollo 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 Panna Cotta

GF

Tiramisu

V

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.





Entrées (Choose 2)

Herbed Roasted Chicken

wild mushroom risotto
baby carrots
natural pan jus

\$68 per person | GF

Lemon Garlic Marinated Bone-In Chicken

turmeric couscous
seasonal vegetables
romesco sauce

\$68 per person | GF

Skuna Bay Salmon

cauliflower-yukon mash
broiled brussels sprouts
warm bacon vinaigrette

\$70 per person | GF

Local Walleye

wild rice pilaf
seasonal vegetables
citrus beurre blanc

\$71 per person | GF

Filet of Beef Tenderloin

dauphinoise potato
caramelized shallot demi
sautéed petite vegetables

\$82 per person

Stuffed Portobello

grilled portobello
wilted spinach
pine nuts
provolone
charred leek vinaigrette

\$54 per person | V, GF

Shrimp and Filet of Beef

cajun spiced shrimp
whiskey rubbed beef
horseradish spiked mashed potatoes
red pepper puree
red wine reduction
haricot verts

\$86 per person

Vegetarian

portobello ravioli
wilted arugula
pine nuts
sundried tomatoes
shiitake cream sauce

\$57 per person | V, GF

Vegan

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

\$54 per person | VEG, GF

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Custom Dinner Buffet

Two Entrées \$82 | Three Entrées \$90

Custom dinner buffets are served with freshly brewed Starbucks® coffee, decaf, hot tea service, and iced tea.
Buffets are designed for 90 minutes of service. Add \$10 per person for each additional 30 minutes.

Soup (Choose 1)

Roasted Tomato Basil Bisque

V, GF

Housemade Wild Rice Soup

V, GF

Vegetarian Minestrone

VEG, GF

Green Salads (Choose 2)

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

Baby Wedge

iceberg

cherry tomatoes

pickled red onions

applewood smoked bacon

bleu cheese dressing

GF

Baby Spinach Salad

applewood smoked bacon

red onions

bleu cheese

raspberry vinaigrette

GF

Arugula Salad

sundried 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

V

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.



Entrées (Choose 2 or 3)

Garlic Sauteed Jumbo Shrimp
tomato, white wine

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
vegetable bolognese sauce
V

Grilled Vegetable Lasagna
marinara sauce
V

Roasted Beef Sirloin
red wine sauce
GF

Local Walleye
lemon-caper sauce
GF

Applewood Smoked Bacon-Wrapped Pork Loin
GF

Accompaniments (Choose 2)

Sautéed 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 1)

Mini Artisan Tartlets
V

Chocolate Mousse Cake
V

Tres Leches Cake
V

Raspberry Streusel Bars
V

Petite Sweets Display
V





Display / Action Stations

Stations are designed for one hour of continuous service. Add \$6 per person for each additional 30 minutes.
Minimum 25 servings per station. Action Stations require a chef attendant at \$200 per attendant.

Nicollet Avenue Street Tacos (Choose 2)

Beef Barbacoa

queso fresco
fire-roasted salsa
\$24 | GF

Pulled Pork Carnitas

tomatillo salsa
cotija cheese
\$23 | GF

Pollo Asado

cilantro
onions
salsa verde
\$23 | GF

Fish Taco

pico slaw
chipotle sauce
\$23 | GF

Minnesota Pizza Station (Choose 2)

Barbeque Chicken

red onion
cilantro
\$23

Margherita

fresh basil
mozzarella
olive oil
\$23

Meat Lovers

sausage
pepperoni
bacon
\$23

Pesto Chicken

grilled chicken
basil
ricotta
\$23

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Ahi Poke Bowl

seared ahi tuna
sticky rice
edamame
cucumber
sesame
wakame seaweed
wonton crisp
furikake
spicy mayo
\$27

Little Italy

penne with italian sausage bolognese
rotini pasta
roasted garlic alfredo
grilled chicken
cheese tortellini
basil marinara
\$26

Soba or Udon Noodles

bean sprouts
jalapeños
shredded carrots
green onions
napa cabbage
mushrooms
firm tofu
sliced chicken breast
sriracha
sambal chili sauce
ginger-miso broth
\$26

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
\$24

Mac N' Cheese

cavatappi pasta
cheddar cheese sauce
brussels sprouts
bacon ends
roasted tomatoes
pickled jalapeños
chorizo
\$27

Mashed Potato Bar

sour cream
chive
bacon ends
pickled red onion
salted butter
grilled chicken
roasted broccoli tops
\$26





Carving Stations

Serves approximately 25 guests. Carving Stations require a chef attendant at \$200 per attendant.

Prime Rib

horseradish cream
au jus
fresh dinner rolls
\$525

Maple-Honey Mustard Glazed Country Ham

\$450

Brown Sugar and Rosemary Brined Turkey Breast

pan gravy
lingonberry
artisan dinner rolls
\$425

Herb Crusted Whole Beef Tenderloin

red wine demi glace
dinner roll
\$575

Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.

Displays

Displays provide continuous service for 30 minutes unless otherwise indicated.
Add \$6 per person for each additional 30 minutes.

Grilled & Chilled Vegetables

sea salt
aged balsamic
evoo
red pepper hummus
ranch dip

\$19 | GF

Mediterranean

tomato basil garlic bruschetta
roasted garlic hummus
olive tapenade
warm pita chips
garlic crostinis

\$21 | V

Artisanal Cheeses

crackers
lavash
crostinis
local honey
mango chutney
candied nuts

\$22 | V

Antipasto

salami
pepperoni
capicola
pickled vegetables
artisanal olives
grilled and chilled asparagus
whole grain mustard
breadsticks and lavash

\$24

Pub Grub

pulled pork sliders with sriracha ranch slaw
kobe beef sliders with bleu cheese and 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

\$27

Fresh Fruit Display

sliced fresh seasonal fruit with greek yogurt dip

\$19

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Desserts

Minimum 30 servings per station. Attendant available upon request at \$200 per attendant.

Cupcakery

vanilla
chocolate
red velvet
\$22 | V

Churros

coated in cinnamon and sugar
chocolate
caramel
raspberry
\$19 | V

Petite Sweets

macarons
tartlets
choux
fruit tart
\$22 | 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 Canapés

Canapés are priced with a minimum order of 25 pieces per canapé.

\$8 Per Item

Goat Cheese Mousse with Roasted
Beef Carpaccio

Watermelon with Whipped Chevre and Balsamic

Hummus Stuffed Persian Cucumbers

Peppered Beef with Boursin on Crostini

Tomato and Fresh Mozzarella Bruschetta
on Garlic Baguette

Deviled Egg with Applewood Smoked Bacon
and Chive

Bruschetta with Heirloom Tomatoes on
Garlic Baguette

Artichoke Tapenade Garlic Herb Boursin on a
Toast Round

Prosciutto-Wrapped Melon

\$9 Per Item

Smoked Salmon and Dill Crema in Phyllo Cup

Shrimp BLT on Sourdough Crostini

Dungeness Crab Salad in Artichoke Bottom with
Roasted Red Bell Pepper

Smoked Salmon and Fresh Dill on Pumpernickel
Crostini

Poached Shrimp Skewer, Horseradish, and Tomato

Blackened Tuna on Focaccia with Wasabi Crème

Tarragon Lobster Salad on Pumpernickel Baguette

Seared Ahi Tuna with Nori and Wasabi Caviar
on Toast

Antipasto Brochette Mozzarella Cheese with
Marinated Tomato

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Hot Canapés

Canapés are priced with a minimum order of 25 pieces per canapé.

\$9 Per Item

Korean BBQ Chicken Skewers

Mini Beef and Mushroom Duxelles in Puff Pastry

Italian Sausage Stuffed Mushrooms

Vegetable Spring Roll with Soy Ginger
Dipping Sauce

Grilled Chicken Skewer with Sweet Soy and
Sesame Seeds

Smoked Mozzarella Arancini with Roasted
Garlic Aioli

Raspberry and Brie Cheese in Phyllo Purse

Spanakopita

Spinach and Feta Cheese Mushroom Caps

Spinach and 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

Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.



Liquor Bar

Hosted and cash. Priced per drink.

Select Brands

Hosted \$14

Cash \$16

Angostura Bitters

Beefeater Gin

Captain Morgan Original Spiced Rum

Courvoisier/Hennessy VS Cognac

Cruzan Aged Light Rum

Dewar's White Label Scotch

Hiram Walker Triple Sec

Jim Beam White Label Whiskey

Jose Cuervo Tradicional Plata Tequila

Martini & Rossi Extra Dry Vermouth

Martini & Rossi Rosso Vermouth

Smirnoff Red Vodka

Premium Brands

Hosted \$16

Cash \$18

Angostura Bitters

Aperol Aperitivo

Bacardi Superior Rum

Bulleit Rye

Captain Morgan Original Spiced Rum

Courvoisier/Hennessy VS Cognac

Dewar's White Label Scotch

Hiram Walker Triple Sec

Jack Daniel's Whiskey

Maker's Mark Bourbon

Martini & Rossi Extra Dry Vermouth

Martini & Rossi Rosso Vermouth

Patrón Reposado Tequila

Patrón Silver Tequila

Tanqueray Gin

Tito's Handmade Vodka

Super Premium Brands

Hosted \$18

Cash \$20

Angostura Bitters

Aperol Aperitivo

Bacardi Superior Rum

Bombay Sapphire Gin

Captain Morgan Original Spiced Rum

Cointreau

Courvoisier/Hennessy VS Cognac

Crown Royal Whiskey

Don Julio Blanco Tequila

Don Julio Reposado Tequila

Grey Goose Vodka

Hendrick's Gin

High West Double Rye

Hiram Walker Triple Sec

Jack Daniel's Whiskey

Johnnie Walker Black Label Scotch

Kahlúa Coffee Liqueur

Knob Creek Bourbon

Martini & Rossi Extra Dry Vermouth

Martini & Rossi Rosso Vermouth

Myers's Dark Rum

Woodford Reserve Bourbon

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

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Wine & Beer Bar

Hosted and cash. Priced per drink.

House Selection Wine

Hosted \$12

Cash \$14

Campo di Fiori – Pinot Grigio

Fable Roots – Red Blend

Harmony & Soul – Cabernet Sauvignon

Mumm Napa – Sparkling

Quintara – Chardonnay

Specialty Selection Wine

Hosted \$14

Cash \$16

Banshee – Pinot Noir

Chandon Brut – Sparkling

Chateau Ste. Michelle – Cabernet Sauvignon

Decoy – Red Blend

Kim Crawford – Sauvignon Blanc

Wente Vineyards – Chardonnay

Domestic Beer

Hosted \$8

Cash \$9

Bud Light

Coors Light

Michelob Ultra

Miller Lite

Sam Adams Boston Lager

Imported & Craft Beer

Hosted \$9

Cash \$10

Corona Extra

Heineken

Modelo Especial

Samuel Adams Seasonal

Stella Artois

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



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Specialty Bar

Choose one to add to your bar.

Absolut Hawaiian

Hosted \$13 | Cash \$14

Absolut
Blue Curaçao
pineapple juice
sweet and sour with a fresh blackberry

Millionaire's Manhattan

Hosted \$13 | Cash \$14

Maker's Mark
Sweet Vermouth with a cherry

Minneapolis Lemon Drop

Hosted \$13 | Cash \$14

Absolut Citron
Cointreau
fresh lemon juice with a lemon wheel

Mojito Bar

Hosted \$13 | Cash \$14

Bacardi
lime
mint
strawberry or mango

Sweet Apple

Hosted \$13 | Cash \$14

Crown Royal
Apple Pucker
cranberry juice with a fresh apple ring

BYO Bloody Bar

bloody mary mix
BYO garnish skewer
assortment of hot sauces

Priced by spirit:

Smirnoff, Beefeater or Cuervo Tradicional – \$16 per drink
Tito's, Tanqueray or Patron Silver – \$18 per drink
Grey Goose, Bombay or Don Julio Blanco – \$20 per drink

Spritz Bar

\$16 per drink

choice of Aperol Spritz, Elderflower Spritz, Limoncello Spritz,
or Peach Spritz

Martini Bar

served up or on the rocks with a variety of stuffed olives,
pearl onions, and fruit twists
Martini options: Apple, Chocolate, Cosmopolitan, Espresso,
Dirty, Vesper

Priced by spirit:

Smirnoff or Beefeater – \$16 per drink
Tito's or Tanqueray – \$18 per drink
Grey Goose or Hendrick's – \$20 per drink

Mimosa Bar

fresh fruit juices and purees
fresh cut fruit
Wycliff Brut – \$28 per bottle
Mumm Napa – \$60 per bottle

Kegs available by request.

Domestic Kegs: \$450-\$500 | Imported/Craft Kegs: \$550-\$600

Bartender attendant fee is \$200 per bartender and one bartender is required for every 75 guests.
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plus applicable state sales tax. Food and beverage prices subject to change based on market condition.

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Hosted Bar Packages

Choose one to add to your bar.

	First Hour	Second Hour	Third Hour
Select Brands	\$24	\$18	\$16
Premium Brands	\$32	\$22	\$18
Super Premium Brands	\$34	\$26	\$20
Beer & Wine Reception	\$20	\$16	\$12

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

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Wine List

Prices per 750 ml bottle.

Champagne/Sparkling
Silver Gate Sparkling Brut
\$40
Decoy Brut Cuvée
\$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. Prices are subject to 22% taxable service charges plus applicable state sales tax. Food and beverage prices subject to change based on market condition.

Half-Day Executive Meeting Package

\$70 per person

Pricing is per person, unless otherwise noted, and is subject to an applicable service charge (taxable) and an applicable sales tax.

Half-Day Beverage Service (up to 4.5 hours)

freshly brewed Starbucks® coffee, regular and decaf

assortment of hot teas

assortment of sodas, bottled water, and bubbly sparkling water

Breakfast (90-minute service)

chilled orange and apple juice

sliced seasonal fresh fruit and berries

cage-free scrambled eggs

applewood smoked bacon and pork sausage links

country potatoes

fresh baked breakfast breads, muffins, croissants, and danishes with preserves and butter

Mid-Morning Break (30-minute service)

granola bars

whole fresh fruit

remaining pastries from breakfast

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.



All-Day Executive Meeting Package

\$145 per person

Pricing is per person, unless otherwise noted, and is subject to an applicable service charge (taxable) and an applicable sales tax.

All Day Beverage Service (up to 9 hours)

freshly brewed Starbucks® coffee, regular and decaf
assortment of hot teas
assortment of sodas and bottled water, bubbly
sparkling water

Breakfast (90-minute service)

chilled orange and apple juice
sliced seasonal fresh fruit and berries
cage-free scrambled eggs
applewood smoked bacon and pork sausage links
country potatoes
fresh baked breakfast breads, muffins, croissants, and
danishes with preserves and butter

Mid-Morning Break (45-minute service)

granola bars
whole fresh fruit
remaining pastries from breakfast

Lunch (90-minute service)

two-entrée lunch buffet selection with one salad, one
soup, two accompaniments and one dessert

Afternoon Break (45-minute service)

sweet and savory snacks

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