



INTERCONTINENTAL®

SAINT PAUL RIVERFRONT

Banquet and Catering Menu

BREAKFAST COLLECTION

Fresh Orange and Grapefruit Juices, Regular and Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas.
All pricing is per person.

Continental Breakfast

Rice Park 19

Fresh Baked Muffins, Danish and Miniature Croissants
Sweet Cream Butter, Jams and Jellies
Fresh Cut Fruits and Berries

Mears Park 21

Freshly Baked Muffins, Danish, Miniature Croissants
Sweet Cream Butter, Jams and Jellies
Assorted Dry Cereals and Granola, Skim Milk
Fruit Yogurts
Bagels with Plain, Chive, Honey and Red Bell Pepper Cream Cheeses

Donut Delight 20

Assorted of Locally Baked Gourmet Donuts
Fresh Cut Fruit and Berries

Breakfast Stations

An enhancement to existing buffets

Require (1) uniformed chef stations per 50 people.
\$150 Per chef for 1 hour

See our "Platter Displays and Chef Stations Page" for a variety of carver selections

Omelette Station 13

Choice of: Ham, Sausage, Cheddar Cheese, Bay Shrimp, Onions, Peppers, Tomatoes, Mushrooms

Waffle Station 12

Fresh Berries, Caramelized Bananas, Nuts, Chocolate Chips, Warm Maple Syrup and Whipped Cream

Pancake Bar 12

Fresh Berries, Caramelized Bananas, Nuts, Chocolate Chips, Warm Maple Syrup and Whipped Cream

A la Carte Breakfast Enhancements

Fruit, Cereals & Yogurt

Whole Fresh Fruit	3
Fresh Sliced Fruit	3.5
Fruit Smoothies	3.5
Individual Cereals with Milk	4
Assorted Kind® Bars	5
House-made Raw Bars	5
Individual Yogurt Parfaits with Granola	4.5
Steel Cut Oatmeal, Brown Sugar, Pecans, Raisins	6
Individual Overnight Oats	6

Griddle

Challah French Toast	7
Buttermilk Pancakes	6
Belgian Waffles	6

Eggs

Fluffy Scrambled Eggs	5
Ham & Swiss or Spinach & Fontina Quiche	6

Potatoes

Rosemary Shallot Home Fries	3
Hash Browns	3

Meats

Applewood Smoked Bacon	4
Sausage Links	4
Country Ham	4
Turkey Sausage Patties	5
Vegan Sausage Links	5

Breakfast Sandwiches

Ham, Egg and Cheese on Choice of Croissant, Flaky Biscuit or English Muffin	7
Burrito with Cheddar Cheese, Egg, Black Bean Salsa, Pico de Gallo and Sour Cream	9

Breakfast Breads *per Dozen*

Miniature Croissants, Muffins and Danish	36
Bagels with Cream Cheese, Butter, Jelly & Jams	48
Assorted Gourmet Donuts	48
Cinnamon Rolls and Caramel Rolls	48



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Breakfast Buffet

Minimum of 25 people for buffet menus.
A \$5.00 Per Person fee will be added to the buffet price for less than 25 people

Wabasha 30

Oatmeal, Condiments
Fresh Baked Muffins, Banana Bread
Seasonal Fruit Display
Yogurt Granola Parfait
Applewood Smoked Bacon & Sausage
Challah French Toast, Seasonal Berries
Scrambled Eggs

Kellogg 29

Fresh Baked Muffins, Banana Bread
Seasonal Fruit Display
Applewood Smoked Bacon Strips
Spinach and Fontina Quiche
Rosemary Shallot Breakfast Potatoes

Peak Performance Buffet 32

House-made Raw Bars
Seasonal Fruit Display
Turkey Sausage Patties
Scrambled Egg Whites
Kale and Red Pepper Potato Saute

Plated Breakfast

American Breakfast 20

Scrambled Eggs
Applewood Smoked Bacon or Sausage Links
Rosemary Shallot Breakfast Potatoes

Belgian Waffle 19

Traditional Style Belgian Waffle with Cinnamon
Walnut Butter, Whipped Cream and Fresh Berries
Maple Syrup
Applewood Smoked Bacon

Tofu Scramble 19

Scrambled Tofu
Asparagus, Mushroom and Goat Cheese
Rosemary Shallot Breakfast Potatoes

Eggs Benedict 24

Poached Eggs
Country Ham
Toasted English Muffin
Traditional Hollandaise
Hash Browns

Steak & Eggs 32

Poached Eggs
6 oz. Grilled Beef Sirloin Steak
Mushroom Potato Gratin

Breakfast Sandwich 23

Ham, Egg and Cheese on a Flaky Croissant,
Rosemary Shallot Breakfast Potatoes

Quiche 22

Ham & Swiss or Spinach & Fontina Quiche
Rosemary Shallot Breakfast Potatoes



BREAKS COLLECTION

All pricing is per person. Intended for 30-45 minutes of continuous service.

Energy	16	Cookies and Milk	12
An Assortment of Powerade® and Redbull® Drinks House-made Granola Bars and Vegan Energy Bites, Clif and Kind bars		Our Chef's Variety of Cookies Milk Selections to Include Skim, Chocolate, Soy and Almond	
P B & J	12	Farmers Market	12
White and Wheat Breads, English Muffins and GF Breads with a Toaster Assorted Jams, Nut Butters and Nutella®		Seasonal Vegetables served with Green Goddess Dip, Roasted Garlic Hummus and Pita Chips	
Market Place	13	Minnesota State Fair	13
An Assortment of Bottled Fruit Juices House-made Granola Parfait Seasonal Fruit Smoothies		Corn Dog Nuggets, Cheese Curds with Ketchup and Spicy Sauce, Minnesota "Sushi" Pickle Wraps	
Candy Land	17	Happy Hour	14
Our Favorite Selection of Gourmet Candies from Saint Paul's Own Candyland Store		Tortilla Chips with Salsa, Guacamole and Bean Dip House-made Potato Chips with French Onion Dip Spicy Pub Mix	
Chocolate Break	16		
House-made Truffles, Brownies and Artisan Chocolates to Include Dark, Milk and White Chocolate			

A la Carte Break Enhancements

Snacks

Fresh Cut Fruit and Berries	7
Whole Fresh Fruit	4
Mixed Nuts	8
Candyland Chicago Mix Popcorn	4
Individual Bags of Potato Chips	4
Pita Chips with Red Pepper Hummus	6
Tortilla Chips with Fire Roasted Salsa	5
Tortilla Chips with Warm Queso Dip	9
Izzy's Ice Cream Cups	6
Assorted Brownies and Dessert Bars	36 Per Dozen
Low Fat and Greek Yogurts	32 Per Dozen
Clif® Bars	40 Per Dozen
Kind® Bars	40 Per Dozen
Miniature Croissants, Muffins and Danish	48 Per Dozen
Bagels with Cream Cheese, Butter, Jelly & Jams	36 Per Dozen
Warm Pretzels and Mustard	37 Per Dozen
Freshly Baked Cookies	36 Per Dozen
Candy Bars	36 Per Dozen
House-Made Macarons	36 Per Dozen
Gourmet Cupcakes	60 Per Dozen

All Day Coffee Service

Up to 8 Hours 13

Half Day Coffee Service

Up to 4 Hours 9

Beverages

Regular and Decaffeinated Lavazza®	
Coffee, Selection of Rishi® Teas	70 Per Gallon
Lemonade	48 Per Gallon
Iced Tea	48 Per Gallon
Fruit Punch	48 Per Gallon
Hot Apple Cider	48 Per Gallon
Regular and Diet Soft Drinks	4
LaCroix Sparkling Flavored Water	4
Bottled Water	4
VOSS® Mineral Water	8
Bottled Fruit Juices	4
Powerade®	5
Red Bull® and Red Bull Sugar Free®	7
Iced Coffee Drinks and Cold Press Coffees	8
Vitamin Water	5
Gourmet Soft Drinks	7
Lake State Kombucha	8



LUNCH COLLECTION

Boxed Lunch

All Boxed Lunches include One Side, Whole Fresh Fruit, Cookie, Soft Drinks or Bottled Water.

\$26 Per Person

Choice of Three Sandwiches

Roast Beef with Caramelized Onion, Provolone
Ham and Cheddar with Apple Mustard, Arugula
Chicken and Dried Cranberry Salad on Croissant
Curry Chicken with Cashew, Apricot
Grilled Vegetable Wrap with Zucchini, Squash, Peppers,
Chermoula Aioli
Roast Beef with Havarti, Watercress, Horseradish
Porchetta Arugula, Pickled Red Onion, Fennel Aioli
Caprese with Basil, Tomato and Fresh Mozzarella
Ginger Cilantro Chicken Wrap with Napa Cabbage, Peppers,
Honey Soy Dressing
Grilled Chicken Caesar Wrap
Roast Turkey Wrap with Apple and Chive Relish, Arugula
Turkey and Swiss with Tomato, Lettuce, Whole Grain Mustard

Choice of One Side

Pasta Salad
Potato Salad
Kettle Chips
Quinoa Salad



Working Lunch

All Working Lunches include Rolls, Sweet Cream Butter and Regular or Decaffeinated Lavazza® Coffee,
Selection of Rishi® Hot Teas and Iced Tea.

All pricing is per person.

Entree Salad	20	Asian Chicken Salad	20
Choice of Spinach, Romaine or Field Greens Blend Cucumber, Spring Onion, Grape Tomato White Balsamic Vinaigrette Your choice of Grilled Salmon or Grilled Chicken		Chopped Romaine, Teriyaki Chicken Breast Tomato, Cilantro, Pepper, Onion, Beans Sprout, Sesame Dressing	
Half & Half	20	Cobb Salad	20
One Half Turkey Club Sandwich, Applewood Smoked Bacon, Bushel Boy Tomato, Creamy Havarti, Tilamook Smoked Cheddar, Boston Bibb Lettuce on Whole Wheat Bread Choice of Tomato Soup, Chips or House Salad		Chopped Romaine, Chicken, Tomato, Bleu Cheese, Avocado, Cucumber, Hard-Boiled Egg, Ranch Dressing	

LUNCH COLLECTION

All Plated Lunches include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef's Seasonal Vegetable,
Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea.
All pricing is per person.

Salad

Strawberry & Feta Salad

Baby Spinach, Candied Walnuts, Strawberries, Red Onion,
Feta Cheese, Champagne Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan,
Creamy Caesar Dressing

Wedge Salad

Tomato, Onion, Poached Egg,
Buttermilk Chive and Dill Tarragon Dressing

InterContinental Greens

Maple Leaf, Blue Cheese, Candied Spiced Pecans, Apple,
Maple Syrup Vinaigrette

Field Greens with Cranberries

Spiced Pecans, Blue Cheese, Cabernet Vinaigrette

Baby Beet Salad with Salted Pistachio

Pistachio Crusted Goat Cheese, Pumpkin Seeds, Cabernet Vinaigrette

Soup

Tomato Basil

Minnesota Wild Rice

Butternut Squash

Cream of Mushroom

Minestrone

Entrées

Sea

Atlantic Cod 28
Cracker Crusted on Minnesota Succotash

Grilled Salmon 28
Dill, Creamy Red Potato

Marcona Almond Crusted Walleye 29
Lemon, Capers, Flat Leaf Parsley, Minnesota Wild Rice Pilaf

Vegetarian

Grilled Vegetable Tian 23
Baked Layers of Marinated Tomatoes, Peppers, Portobello
Mushrooms and Rice, Roasted Tomato Puree

Wild Mushroom Risotto 26
Dry Sherry, Roasted Asparagus, Shaved Parmesan

Mixed Grill 25
Grilled Tofu, Asparagus, Peppers, Onions, and
Zucchini with Smoked Tomato Marinara

Butternut Squash Ravioli 23
Marscapone Sage Cream Sauce, Sautéed Spinach,
Balsamic Reduction

Ancient Grains Medley 23
Quinoa, Farro and Lentils with Crimini
Mushrooms in a Dry White Wine Sauce

Bird

Pan Seared Breast of Chicken 26
Bell Pepper, Corn Maque Choux, Polenta

Grilled Paillard of Chicken 27
Oregano Double Cream, Sticky Orzo,
Sweet Pea, Grape Tomato

Roasted Breast of Chicken 25
Russet Plank, Pan Jus

Dijon Chicken 26
Whole Grain Mustard Sauce, Potato Gratin

Slow Roasted Turkey Breast 26
Pan Gravy, Whipped Russet Potato, Candied Yam,
Orange Cranberries

Beef and Pork

Merlot Braised Beef Short Ribs 28
Fingerling Potatoes, Slow Roasted Root Vegetables

Seared Center Cut Top Sirloin 31
Swiss Hashed Potato, Sticky Vidalia Onion

Pork Cutlets 28
Roasted Fuji Apple Glaze, Fondant Potato

Chuck Roast of Beef 30
Horseradish Mashed Potatoes, Rainbow Carrots

LUNCH COLLECTION

Minimum of 25 people for buffet menus. A \$5.00 Per Person fee will be added to the buffet price for less than 25 people.
Includes Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea, Chef's Assortment of Desserts.
All pricing is per person.

Lunch Buffet

Sandwich Shop

32

Soup du Jour
Penne Pasta Salad with Feta, Tomato, Red Onions, Fresh Herbs
Field Greens with Cucumbers, Tomato and Carrots and a
Vinaigrette
Kettle Chips, Pickle Spears

Choice of Two:

Roast Beef

Roast Turkey

Ham

Peppered Pastrami

Italian Ham and Salami

Vegetarian

Stone Ground Mustard and Mayo

(Add additional options for \$2.00 more per person)

Italian

38

Caesar Salad, Marinated Olives and Tomatoes
Grilled Antipasto Display, Grilled Baguettes and Flat Breads
Tortellini and Penne Pastas, Alfredo and Marinara Sauce
Italian Sausage and Peppers
Lemon and Garlic Marinated Chicken
Italian Roasted Vegetables
Bread Sticks and Garlic Bread

The Ball Park Hot Griddle

34

Potato Salad
Kettle Potato Chips
Brown Sugar Baked Beans
Beer Bratwurst and Sauerkraut
Char-Grilled Hamburgers
Sizzling Caramelized Onions, Mushrooms
Lettuce, Tomato, Onion, Mustard, Mayonnaise, Ketchup, Buns

The Minnesota

40

Chicken Wild Rice Soup
B.L.T. Salad: Bushel Boy Tomato, Applewood Smoked Bacon,
Tarragon, Focaccia Bread
Minnesota Waldorf Salad: Honey Crisp Apple, Celery, Almond
Fried Northern Walleye, Cranberry Tartar Sauce
Surly Beer-Braised Roast Beef
Au Gratin Potato with Cheddar and Cream
Green Beans: Cream of Mushroom, Fried Onion

Food Truck

40

Mini Burger
Mini Hot Dogs
Walleye Street Tacos with Red Cabbage Slaw
Asian Noodles
Tots and Dipping Sauces
Cubano Sandwich: Ham, Braised Pork, Pickle, Mustard
Philly Cheesesteak: Short Rib, Cheese Wiz, Peppers
Mac and Cheese

South of the Border

32

Red Pozole
Black Bean and Corn Salad with Tomatillo
Caesar Salad, Garlic Poblano Dressing
Mixed Greens, Jicama, Pear and Cilantro Dressing
Cheese Enchiladas, Sauce Rojo
Chicken Tinga, Chipotle, Crema
Carne Asada, Grilled Seasoned Flank Steak
Spanish Rice
Refried Beans
Corn and Flour Tortillas
Chips, Pico de Gallo, Sour Cream and Guacamole

HORS D'OEUVRES COLLECTION

All pricing is per piece. Minimum order of 25 pieces per selection.

* Best for Butler-Passing

Cold

Tomato Bruschetta, Shaved Asiago Cheese *	4
Curried Deviled Eggs *	4
Lobster Rilette on Brioche	8
Vegetable Crudités Shooters with Buttermilk Ranch*	5
Mozzarella, Olive, Tomato Basil Brochette *	5
Sunburst Tomato Stuffed with Herbed Boursin*	4
Brie Cheese with Poached Bosc Pear on Crostini *	5
Fresh Spring Rolls *	5
Cheddar Gougere filled with Tillamook Smoked Cheddar *	5
Gazpacho Shooter *	5
Watermelon, Feta, Kalamata Olive Skewer *	5
Minnesota "Sushi" Pickle Wraps *	4
Ahi Tuna Poke, Crisp Wonton, Pickled Ginger, Wasabi Aioli *	7
Bloody Mary Shrimp Shooters	7
Cucumber, Boursin Cheese and Shrimp Rondelles *	7
Smoked Salmon on Rye with a Caraway Cream Cheese *	7

Hot

Tomato Soup Shooter with a Grilled Cheese Wedge	6
Spinach and Feta Spanakopita *	5
Mini Quiche *	4
Mushroom Arancini *	4
Portobello and Goat Cheese Tart *	5
Chili-Lime Salmon on a Wonton Crisp *	7
Tempura Shrimp with Chili Sauce	8
Coconut Shrimp with Orange Marmelade Dipping Sauce	8
Shrimp Shu-Mai with Teriyaki Glaze	8
Bacon Wrapped Scallops *	9
Maryland Style Crab Cakes, Creole Mustard Sauce	6
Mini Burgers with Caramelized Onions	6
Pot Stickers (Chicken)	7
Chicken Bites (Gochujang, East African Berbere Dry Rub or Buffalo Style)	4
Mini Beef Wellington	7
Pulled Pork Mini Slider	4
Cashew Chicken Spring Rolls with Plum Sauce	6
Swedish Meatballs	4
Chicken Satay with a Teriyaki Glaze and a Spicy Peanut Dipping Sauce *	5
Beef Satay with a Pineapple Teriyaki Glaze *	6
Reuben Roll Bites	5
Walleye Street Tacos with Red Cabbage Slaw	5

Reception Packages

Butler-Passed Trio Package

20

Based on 3 pieces per person

Intended for 45-60 minutes of continuous service.

Pick 3 * Items from the Cold and Hot Hors d'Oeuvres Collection.

Game Day Package

35

Based on 8 pieces per person

Intended for 60-90 minutes of continuous service.

International Cheese Display with Assorted Crackers and Baguette

Vegetable Crudité Display with Creamy Balsamic Dressing

House-made Potato Chips with French Onion Dip

Pick 5 Items from the Hot Hors d'Oeuvres Collection

(Add additional time for \$15.00 more per person per hour)



PLATTER DISPLAYS AND CHEF STATIONS

Chef's Platters

All pricing is per 25 guests

Fruit Display

Fresh Sliced Fruits with Yogurt Dip

145

Vegetable Crudité

Raw Vegetables with Ranch Dressing

145

Grilled Vegetable Display

Grilled Vegetables with Creamy Balsamic Dressing

140

Brie en Croute

With a Cherry Compote, Assorted Crackers and Baguette

150

International Cheese

Assortment of International Cheeses, Crackers and Breads

170

Seafood Display

Shrimp, Crab Claws, Chef's Selection of Oysters,
Assorted Dipping Sauces

500

Hummus

Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus,
Olives, Grilled Flatbread and Pita Chips

145

Charcuterie Board

Variety of Locally Sourced Meats, Assorted Breads, House Pickles

180

Asian Noodles

Spicy Dan Dan Noodles served Take-Out Style

150

Everything Salmon Display

Smoked Salmon, Poached Salmon, Salmon Cream Cheese Pinwheels,
Lemon, Capers, Red Onions, Garlic Aioli, Herbed Cream Cheese
Lavosh

500

Chef's Sushi Selection

(Minimum order time of one week required)

Vegetarian Roll

Cucumber, Avocado, Red Pepper

4

Spider Crab Roll

Crab, Cucumber, Avocado

5

Spicy Tuna Roll

Avocado, Daikon Radish Sprouts, Sriracha Sauce

5

Chef's Carving Stations

Each station requires a Chef attendant at \$150 per Chef per station.
Served with Assorted Bakery Rolls.

Porchetta (Serves 20-30)

Bourbon Mustard, Cranberry Sauce

350

Honey Roasted Ham (Serves 20-30)

Red Chili Pepper Aioli

350

Garlic Roasted Tenderloin (Serves 20-30)

Horseradish Sauce, Mayonnaise, Dijon Mustard

500

Free Range Turkey Breast (Serves 25)

Locally Raised Ferndale Turkey, Cranberry Sauce,
Dijon Mustard, Mayonnaise

300

Vegan Carved "Beef" (Serves 30-40)

Horseradish Sauce, Dijon Mustard

450

Performance Stations

Each station requires a Chef attendant at \$150 per Chef per station.

Italian Risotto Station

Butternut Squash, Asparagus, Mushroom, Parmesan

8

Mashed Potato Station

Sundried Tomato, Bacon, Asparagus, Sharp Cheddar, Chives

7

Pasta Station

Marinara, Pesto, Alfredo Sauce

8

Mac and Cheese

Chicken, Crispy Bacon

10



DINNER COLLECTION



Salad

Strawberry & Feta Salad

Baby Spinach, Candied Walnuts, Strawberries, Red Onion, Feta Cheese, Champagne Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, Shaved Parmesan, Creamy Caesar Dressing

Wedge Salad

Tomato, Cucumber, Ranch Dressing

InterContinental Greens

Maple Leaf, Blue Cheese, Candied Spiced Pecans, Apple, Maple Syrup Vinaigrette

Field Greens with Cranberries

Spiced Pecans, Blue Cheese, Cabernet Vinaigrette

Baby Beet Salad with Salted Pistachio

Pistachio Crusted Goat Cheese, Pumpkin Seeds, Cabernet Vinaigrette

Soup

Tomato Basil

Minnesota Wild Rice

Butternut Squash

Cream of Mushroom

Minestrone

DINNER COLLECTION

All Plated Dinners include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef's Seasonal Vegetable, Dessert, Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea.

All pricing is per person.

Entrées

Beef and Pork

6 oz. Seared Beef Tenderloin 58
Cognac Sauce, Mushrooms, Chive Potato Cake

10 oz. Grilled Ribeye Steak 58
Chimichurri, Roasted Garlic Mashed Yukon Gold Potato

8 oz. Grilled Sirloin Steak 43
Mission Fig Demi-Glace, Roasted Fingerling Asparagus Salad

Beef Short Rib 44
Mashed Potatoes, Roasted Seasonal Vegetables

Pork Tenderloin 42
Cane Syrup and Winter Fruit, Parsnip and Potato Smash

Herb Crusted Pork Loin 36
Bosc Pears, Five Cheese Layered Potatoes

6oz. Bacon Wrapped Filet 62
Applewood Smoked Bacon,
Bordelaise Sauce, Potato, Wild Mushrooms

10 oz. New York Strip Steak 55
Pinot Noir Gastrique, Wild Mushroom and Barley Ragout

6 oz. Grilled Beef Tenderloin Filet 58
Black Truffle Glace, Dark Roasted Fingerling Potatoes,
Thin French Green Beans

Vegetarian

Seared Tofu 33
Sweet Chili Sauce, Broccolini

Mushroom Farro Risotto 33
Cremini Mushrooms, Garlic White Wine Sauce

Butternut Squash Ravioli 33
Marscapone Sage Cream Sauce, Sautéed Spinach,
Balsamic Reduction

Sea

Seared Salmon 45
Whole Grain Mustard Sauce, Leek, Boiled Potato,
Pencil Tip Asparagus

Seared Halibut 60
Farro Risotto, Vine Ripe Tomato, Caper, Olive

Sautéed Salmon 42
Paella Rice, Meyer Lemon Sabayon

Hatchi Miso Marinated Seabass 51
Red Rice, Wilted Spinach

Almond Walleye 47
Northern Walleye, Toasted Almond Rice,
Roasted Garlic and Caper Sauce

Atlantic Cod 59
Red Pepper Coulis, Yellow Rice

Bird

Chicken Tapenade 38
Prosciutto, Tomato, Olives, Capers, Dried Apricot, Couscous

Sautéed Chicken 36
Natural Pan Sauce, Smoked Gouda Mashed Potato

Chicken Breast 36
Bell Pepper, Corn Macho Sauce, Polenta

Roast Chicken Breast 35
Pan Gravy, Buttermilk Mashed Potato

Paprika Smoked Chicken 36
Garlic and Herbs Roasted Red Potato

DINNER COLLECTION

All Duet Dinners include Choice of One Salad or Soup, Rolls, Sweet Cream Butter, Chef's Seasonal Vegetable, Dessert,
Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea
All pricing is per person.

Duet Selection

Filet and Chicken Breast	59	Chicken and Short Rib	45
Bordelaise Sauce, Roasted Lemon Chicken, Mashed Potato		Garlic Whipped Potatoes, Port Wine Reduction	
Filet and Salmon	68	Salmon and Short Rib	47
Brandy Sauce, Lime Sauce, Polenta		Layered Roasted Red Potatoes, Port Wine Reduction	
Filet and Shrimp	73	Chicken and Shrimp	55
Piperade, Peppercorn Sauce, Risotto		Red and Green Bell Pepper Sauce, Lemon Beurre Blanc, Jasmine Rice	
Filet and Lobster	85		
Truffle Sauce, Lobster Stew, Roasted Yukon Gold Potato			

Dinner Buffet

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Includes Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea, Chef's Assortment of Desserts.
All pricing is per person.

Tuscany Italian	48	Farmers Market	60
Minestrone Soup		Soup of the Day	
Caesar Salad with Marinated Olives and Tomatoes		Baby Spinach Salad, Strawberries, Feta, Pecan, Champagne Vinaigrette	
Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction		Heirloom Tomato Salad, Fresh Basil, Mozzarella, Balsamic Vinaigrette	
Grilled Antipasto Display with Grilled Baguettes and Flat Breads		Tournedos of Beef with a Brandy Mushroom Ragout	
Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce		Pan-Seared Salmon with Scallions and Mustard Seed Beurre Blanc	
Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce		Napa Valley Grilled Chicken with Sautéed Grapes with a Riesling Sauce	
Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce		Oven Roasted Yukon Gold Fingerling Potatoes with Fresh Herbs	
Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes		Chef's Fresh Local and Seasonal Vegetables	
Asparagus with Roasted Tomatoes and Romano Cheese			
Baked Italian Breads			
10,000 Lakes Dinner	55		
Minnesota Wild Rice Soup			
Caesar Salad with Marinated Olives and Tomatoes			
Spring Green Salad, Cucumber, Tomatoes, Carrots and Croutons			
Garlic Roasted Strip Loin, Horseradish Demi-Glace			
Almond Breaded Northern Walleye Lemon Butter and Scallions			
Locally Raised Ferndale Turkey with Roasted Apples and Pan Jus			
Buttermilk Mashed Baby Red Potatoes			
Fresh Green Beans with Almonds			

DESSERT COLLECTION



Dessert Options

All pricing is per person

Coconut Panna Cotta with Passionfruit	6	Chai Tea Crème Brulee	6
Lemon Tart	6	Almond Financier Cake with Brandied Cherries	6
White Chocolate Pumpkin Cheesecake	6	Salted Caramel Pot de Crème	6
Flourless Chocolate Torte	6	Chef's Trio of Miniatures	9

LATE NIGHT PLATTER COLLECTION

Self Service Stations. All Pricing is per person



Warm Soft Pretzels

Surly Furious Beer Cheese Sauce, Hot German Mustard

5

Mini Sliders

Choice of:

Hamburger, Cheese Burger, Pulled Pork or Pot Roast

8

Empanadas

Beef or Chicken Empanadas, Salsa, Sour Cream

7

Quesadillas

Chicken and Vegetable Quesadillas, Pico de Gallo, Salsa Verde, Guacamole, Sour Cream

9

Pizza

Choice of 12 inch varieties:

Pepperoni, Sausage, Cheese or Roasted Vegetable

14 per pizza

Tots and Dipping Sauces

Chipotle Ranch, Alabama White Barbecue, Ketchup

6

BEVERAGE COLLECTION



Wine by the Bottle

Red

La Crema, Sonoma Coast, California Pinot Noir	52
Elsa Bianchi, Mendoza, Argentina Cabernet Sauvignon	45
Joel Gott 815, California Cabernet Sauvignon	69
Luiano Chianti, Classico Riserva, Tuscany, Italy Sangiovese	70
Toad Hollow, Russian River Merlot	41
Cloudfall, Monterey, California Pinot Noir	55
Pascual Toso, Maipu, Mendoza, Argentina Malbec	51

White

Cloudfall, Monterey, California Sauvignon Blanc	55
SeaGlass, Monterey County, California Riesling	39
Montevina, California White Zinfandel	32
Echo Bay, Marlborough, New Zealand Sauvignon Blanc	39
Castello Banfi San Angelo, Tuscany, Italy Pinot Grigio	37
SeaGlass, Monterey County, California Riesling	42
Sainte Michelle Estate, Columbia Valley, Washington Chardonnay	53
Ardèche, Louis Latour, France Chardonnay	47
Charles & Charles, Columbia Valley, Rosé	28

House Wine Selections

Sycamore Lane, California Chardonnay Cabernet Sauvignon Merlot Pinot Noir	30
Trinity Oak, California Chardonnay Pinot Grigio Cabernet Sauvignon Merlot Pinot Noir	34

Sparkling

Wycliff, California Sparkling	28
La Marca, Prosecco, Italy Sparkling	48
Cava, Segura Viuda Reserve, Spain Sparkling	34
Chandon Brut, Napa, California Sparkling	85
Chandon Brut Rosé, Napa, California Sparkling	89

BEVERAGE COLLECTION



Premium Selection

Host 8 | Cash 9

Absolut Vodka
Bacardi
Beefeater Gin
Jose Cuervo
Captain Morgan
Knob Creek
Two Gingers
Crown Royal
Johnny Walker Red
Glenlivet

Luxury Selection

Host 9 | Cash 10

Tito's
Cruzan Rum
Bombay Sapphire
Patron Silver
Captain Morgan
Maker's Mark
Jameson
Seagram 7
Chivas Regal
Glenfiddich

Domestic Beers

Host 6 | Cash 7

Budweiser
Bud Light
Coors Light
Michelob Golden Light

Imported Beers

Host 7 | Cash 8

Stella Artois
Corona Extra
Heineken

Local Beers

Host 7 | Cash 8

Summit
Grain Belt
Tin Whiskers
Surly

Local Liquor

Host 9 | Cash 10

Prairie Organic Spirits
Tattersall
I I Wells
Norsemen

Beer, Wine and Soda Package

Package includes Domestic, Imported and Local Craft Beers, House Wines and Soft Drinks

Tier I Wine Package

First Hour \$11, additional hours \$5 per person

Tier II Wine Package

First Hour \$13, additional hours \$6 per person

Host Bar Package

Package includes Domestic, Imported and Local Craft Beers, House Wines, Soft Drinks and your choice of Liquor Package

Premium Package

First Hour \$16, additional hours \$8 per person

Luxury Package

First Hour \$18, additional hours \$9 per person

Soda Bar Package

\$5

GENERAL INFORMATION/TERMS & CONDITIONS

Menu Selection

Menu selection is required THREE WEEKS prior to the event date. All events that are booked less than THREE WEEKS before the event date will require menu selections and set-up arrangements at the time of booking. For groups with less than 100 guests that request split entrée menus there will be a \$2.00 per person entrée fee added to the published menu price per person.

Menu Prices

Menu prices are guaranteed sixty (60) days prior to the event date. The menu prices herein are subject to a proportionate increase to meet increased cost of food, beverages and other increases in present commodity prices, labor costs, taxes, etc.

Guarantees

It is imperative that the catering office be notified of the exact number of guests attending no later than 10:00 A.M. THREE BUSINESS DAYS prior to the event date. The guaranteed amount will be charged, even if fewer guests are served. The hotel will prepare a 3% overset above the guaranteed amount. Increased counts after the guaranteed number is received may result in menu substitutions. If the catering office receives no guarantee, the original expected attendance figure given to the hotel when booking the event will be the guarantee. Same day meal guarantee increases will be subject to a 20% menu price increase as contracted menu items may not be available for additional guests added.

Labor Charges

For meal functions with less than 25 guests, a labor charge of \$5.00 per person fee will be added to the menu price.

All prices quoted are based on normal service time. If your function is scheduled to begin at a particular time and is delayed, the hotel reserves the right to add on appropriate charges to cover extra expenses.

The hotel reserves the right to charge an additional fee of \$250.00 (on the event date) for changing the room set-up after the room has been prepared per specifications on the BEO.

Labor Charges of \$100 will be applied for any butler-style services.

Service Charges and Sales Taxes

All menu prices, room rental and audio-visual charges are subject to applicable Minnesota State Tax, (current rate on food is 7.875% and beverage is 10.375%) and taxable 22% service charge. Tax is subject to change.

Food and Beverage

We do not allow any outside food or beverage items to be brought onto our property for consumption in any public meeting space.

On all functions where a bartender is requested, a charge of \$150.00 per bartender will be implemented until revenues of \$500.00 per bartender have been reached.

Consumption of alcoholic beverages is restricted to persons of legal age as determined by the State of Minnesota. The hotel reserves the right to verify the age and/or the identification of any individual.

The hotel reserves the right to refuse service of alcoholic beverages at the discretion of the hotel staff.

Client must agree to conduct the function in an orderly manner and to comply with applicable laws, regulations and hotel rules. Client assumes all responsibility for the conduct of all persons in attendance, as well as any damages to hotel property.

Function Rooms

The hotel reserves the right to substitute an alternative function room should the projected attendance fall below original estimate.

The hotel requests notification ninety (90) days prior to your event if the following will be used: DJ's, bands, singing, cheering, etc. The hotel reserves the right to control volume on all such functions.

GENERAL INFORMATION/TERMS & CONDITIONS

Audio Visual

Audio/Visual equipment is available through our in house provider PSAV Audio Visual. A power charge will be assessed based on the needs of DJ's, Bands, Singing, Cheering etc. A PSAV representative will quote prices and make arrangements.

Coat Check

The sales and catering department can arrange for a host paid coat check at a charge of \$200.00 per attendant. The hotel recommends one (1) attendant per 200 guests.

Payment

The estimated outstanding balance is due and payable five (5) days in advance of the event by approved cashier's check, certified check, credit card, pending bank's authorization or cash. A completed and approved credit card authorization form is required to guarantee payment of any remaining balance post event.

Security

Security may be required for your event. The hotel will arrange for security and bill security charges to the group. Prevailing rates will apply.

Packages

Any materials shipped to the hotel may not arrive earlier than two (2) days prior to your event, and must be removed from the hotel premises within two (2) days after your event. All materials must bear the name of the group, and be addressed to the "ON SITE GROUP CONTACT NAME" with date of event. Shipping charges must be pre-arranged and paid for by the company. The hotel does not accept packages on a "COD" basis. The hotel does not bill shipping charges to the master account. A receiving fee of \$5.00 per box and/or \$60.00 per pallet will be assessed.

Liability

The hotel will not be responsible for any materials or equipment left in the hotel before, during or following the event.

Guest Check / Banquet Event Orders

By signing the Banquet Event Orders and Guest Checks for food, beverage, rental or services rendered, you are acknowledging that the BEO becomes an addendum to the catering contract and is binding on both parties.

Cancellation Clause

The Group agrees that should they cancel this commitment, the actual damages would be difficult to determine. The cancellation schedule in your Booking Contract Agreement would prevail. The hotel agrees that after receipt of such amounts it will not seek additional damages.

