



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



# BREAKFAST COLLECTION

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

## 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.

<b>Energy</b>	16	<b>Cookies and Milk</b>	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	
<b>P B &amp; J</b>	12	<b>Farmers Market</b>	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	
<b>Market Place</b>	13	<b>Minnesota State Fair</b>	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	
<b>Candy Land</b>	17	<b>Happy Hour</b>	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	
<b>Chocolate Break</b>	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

<b>All Day Coffee Service</b> Up to 8 Hours	13
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<b>Half Day Coffee Service</b> Up to 4 Hours	9
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### 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	145
Fresh Sliced Fruits with Yogurt Dip	
Vegetable Crudité	145
Raw Vegetables with Ranch Dressing	
Grilled Vegetable Display	140
Grilled Vegetables with Creamy Balsamic Dressing	
Brie en Croute	150
With a Cherry Compote, Assorted Crackers and Baguette	
International Cheese	170
Assortment of International Cheeses, Crackers and Breads	
Seafood Display	500
Shrimp, Crab Claws, Chef's Selection of Oysters, Assorted Dipping Sauces	
Hummus	145
Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus, Olives, Grilled Flatbread and Pita Chips	
Charcuterie Board	180
Variety of Locally Sourced Meats, Assorted Breads, House Pickles	
Asian Noodles	150
Spicy Dan Dan Noodles served Take-Out Style	
Everything Salmon Display	500
Smoked Salmon, Poached Salmon, Salmon Cream Cheese Pinwheels, Lemon, Capers, Red Onions, Garlic Aioli, Herbed Cream Cheese Lavosh	

## Chef's Sushi Selection

(Minimum order time of one week required)

Vegetarian Roll	4
Cucumber, Avocado, Red Pepper	
Spider Crab Roll	5
Crab, Cucumber, Avocado	
Spicy Tuna Roll	5
Avocado, Daikon Radish Sprouts, Sriracha Sauce	

## 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)	350
Bourbon Mustard, Cranberry Sauce	
Honey Roasted Ham (Serves 20-30)	350
Red Chili Pepper Aioli	
Garlic Roasted Tenderloin (Serves 20-30)	500
Horseradish Sauce, Mayonnaise, Dijon Mustard	
Free Range Turkey Breast (Serves 25)	300
Locally Raised Ferndale Turkey, Cranberry Sauce, Dijon Mustard, Mayonnaise	
Vegan Carved "Beef" (Serves 30-40)	450
Horseradish Sauce, Dijon Mustard	

## Performance Stations

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

Italian Risotto Station	8
Butternut Squash, Asparagus, Mushroom, Parmesan	
Mashed Potato Station	7
Sundried Tomato, Bacon, Asparagus, Sharp Cheddar, Chives	
Pasta Station	8
Marinara, Pesto, Alfredo Sauce	
Mac and Cheese	10
Chicken, Crispy Bacon	



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

## Dinner 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.  
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 Minestrone Soup Caesar Salad with Marinated Olives and Tomatoes Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction Grilled Antipasto Display with Grilled Baguettes and Flat Breads Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes Asparagus with Roasted Tomatoes and Romano Cheese Baked Italian Breads	48	Farmers Market Soup of the Day Baby Spinach Salad, Strawberries, Feta, Pecan, Champagne Vinaigrette Heirloom Tomato Salad, Fresh Basil, Mozzarella, Balsamic Vinaigrette Tournedos of Beef with a Brandy Mushroom Ragout Pan-Seared Salmon with Scallions and Mustard Seed Beurre Blanc Napa Valley Grilled Chicken with Sautéed Grapes with a Riesling Sauce Oven Roasted Yukon Gold Fingerling Potatoes with Fresh Herbs Chef's Fresh Local and Seasonal Vegetables	60
10,000 Lakes Dinner 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	55		

# 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 | 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

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## 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

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## 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.

