



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, Sweet Cream Butter, Jams and Jellies included with all breakfast options. All Pricing is per person.

Continental Breakfast

Rice Park17

Fresh Baked Muffins, Danish and Croissants
Fresh Cut Fruits and Berries

Mears Park20

Fresh Baked Muffins, Danish and Croissants
Bagels with Regular, Honey and Chive Cream Cheese
Fresh Cut Fruits and Berries
Low-Fat and Greek Yogurt

River Park24

Freshly Baked Muffins, Danish and Croissants
Bagels with Regular, Honey and Chive Cream Cheese
Fresh Cut Fruits and Berries
Low-Fat and Greek Yogurt
Selection of Cold Cereals with 2%, Skim and Soy Milk
Steel Cut Oatmeal with Brown Sugar, Toasted Almonds
and Craisins

A la Carte Breakfast Enhancements

Fruit, Cereals & Yogurt

Whole Fresh Fruit3
Fruit Cups3,5
Individual Cereals and
Granola with Milk4
Assorted Kind® Bars5
Granola and Yogurt
Individual Yogurt Parfaits4,5
Steel Cut Oatmeal, Brown Sugar,
Pecans, Raisins6

Potatoes

Rosemary Shallot Home Fries3
Hash Browns3

Pancakes

Challah French Toast7
Buttermilk Pancakes6
Belgian Waffles6

Eggs

Fluffy Scrambled Eggs5
Ham and Swiss or
Roasted Tomato Quiche6
Eggs Benedict, Country Ham,
Hollandaise8
Eggs Florentine, Spinach,
Dijon Sauce8

Breakfast Breads

Miniature Croissants,
Muffins and Danish36 Per Dozen
Bagels with Cream Cheese,
Butter, Jelly & Jams48 Per Dozen

Breakfast Stations

Require (1) uniformed chef stations per 50 people.
150 Per chef for 1 Hour

Omelette Station10

Choice of: Bacon, Sausage, Ham, Onion, Peppers,
Tomato, Asparagus, Mushrooms, Spinach, Cheddar,
Swiss, Goat Cheese

Crepe Station11

Sweet and Savory Crepe Choices:
Strawberries, Bananas, Nutella, Whipped
Cream, Ham, Swiss, Asparagus and Tomato

Belgian Waffle Station11

Topping Choices:
Vanilla Whipped Cream, Macerated
Strawberries and Blueberries, Toasted
Almonds, Chocolate Chips and Bananas

Breakfast Sandwiches

Croissant, Biscuit or English Muffin
Ham, Egg, Cheese7
Burrito, with Cheddar Cheese, Egg
Black Bean Salsa, Pico de Gallo,
Sour Cream9

Meats

Applewood Smoked Bacon4
Sausage Links4
Country Ham4
Turkey Bacon4

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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. 28

Chive Scrambled Eggs
Rosemary Shallot Breakfast Potatoes
Applewood Smoked Bacon and Sausage Links
Fresh Tropical Fruit Display
Freshly Baked Muffins, Danish and Croissants
Bagels with Regular, Honey and Chive Cream Cheese

Kellogg. 34

Spinach and Fontina Quiche, Lyonnaise Potatoes
Applewood Smoked Bacon, Country Ham and Sausage Links
Steel Cut Oatmeal with Brown Sugar, Toasted Almonds and Craisins
Granola with Yogurt and Berries
Fresh Cut Fruits and Berries
Freshly Baked Muffins, Danish and Croissants
Bagels with Regular Honey and Chive Cream Cheese

District Del Sol. 27

Red Pepper and Onion Scrambled Eggs
Chipotle and Monterey Jack Roasted New Potatoes
Sweet Corn and Black Bean Salsa
Fresh Pico de Gallo, Sour Cream and Cheddar Cheese
Warm Flour Tortillas
Fresh Fruit with Lime and Mint
Freshly Baked Muffins, Danish and Croissants

Southern Table. 32

Fluffy Scrambled Eggs
Brown Sugar and Bacon Waffles
Country Ham, Applewood Smoked Bacon and Pulled Pork
Sweet Potato Hash
Cheesy Corn Grits
Fresh Watermelon and Cantaloupe
Coffee Cake, Banana Bread and Corn Bread

Plated Breakfast

American Breakfast. 20

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

French Toast. 19

Thick Sliced Challah
Cinnamon Walnut Butter
Local Maple Syrup
Applewood Smoked Bacon

Vegetarian Scramble. 19

Scrambled Eggs
Asparagus, Mushroom and Goat Cheese
Roasted Red Bliss Potatoes, Peppers and Chives

Benedict. 24

Poached Eggs
Shaved Country Ham
Toasted English Muffin
Traditional Hollandaise
Hash Browns

Eggs Florentine. 23

Poached Eggs
Melted Spinach
Yukon Gold Potato and Artichoke Hash
Asparagus and Béarnaise

Walleye Cake Benedict. 26

Poached Eggs
Walleye Cakes
Fresh Tomato
Lemon Dill Hollandaise
Herbed Breakfast Potatoes

Steak & Eggs. 29

Poached Eggs
4 oz. Beef Tenderloin
Mushroom Potato Bake

Breakfast Burrito. 23

Scrambled Eggs and Chorizo
Black Beans
Monterey Jack Cheese
Pico de Gallo
Avocado
Sour Cream

Frittata. 22

Pancetta
Parmesan
Black Pepper
Spinach and Potato Sauté

BREAKS COLLECTION

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

Energy.....14

Still and Sparkling Bottled Water
Red Bull®, Red Bull Sugar Free®
Crackers and Apples with Almond and Pistachio Butters
Clif® and Kind® Bars
Salami and Cheese Platter

Healthy..... 13

Vegetable Crudité
Strawberry Banana Smoothies
Whole Fresh Fruit
Berry and Yogurt Parfaits
Nuts and Seeds Trail Mix

Drink U.13

Regular and Decaffeinated Lavazza® Coffee
Selection of Rishi® Teas
Iced Coffee and Iced Tea
Cocoa and Horchata Flavored Syrups
Sweet Breads
Biscotti and Amaretti Cookies

Happy Hour..... 14

Tortilla Chips
Bean Dip
Guacamole and Salsa
House Made Potato Chips and Seasoned Sour Cream
Spicy Pub Mix
Deviled Eggs

Farmer's Market..... 15

Vegetable Crudité with Peppercorn Ranch
Hummus and Pita Chips
Hard Cooked Local Eggs
Summer Sausage
Minnesota Cheese Tray
Selection of Whole Fresh Fruit

Brain Food..... 16

Selection of Rishi® Teas
Tropical Fruit Trail Mix
Mini Smoked Salmon Bagels
Selection of Low-Fat and Greek Yogurts
Mixed Nuts
Dark Chocolate Covered Fruits

Distraction..... 13

Cookie Bar
Choice of Toppings to Include:
Frosting Toasted Coconut,
Mini Chocolate Chips and Sprinkles
Sugar Cereals to Include:
Frosted Mini Wheats, Apple Jacks, Corn Pops,
Froot Loops, Frosted Flakes,
Raisin Bran and Cocoa Krispies
Whole, Skim and Soy Milks
Iced Coffee with Flavored Syrups

Boundary Waters.....11

Build-Your-Own Trail Mix:
Raisins and Dried Cranberries
Dried Apricot
Assorted Nuts and Smoked Almonds
Pretzels
Cheerios
Chocolate Drops

MN State Fair.....12

Hot Buttered Popcorn
Caramel Corn
Mini Corn Dogs
Warm Pretzels and Mustard
Selection of Candies to Include:
M&M's, Snickers, Raisinets,
Pearson's Salted Nut Rolls and Nut Goodies

A la Carte Break Enhancements

Snacks

Fresh Cut Fruit and Berries	7 Per Person
Whole Fresh Fruit	30 Per Dozen
Low Fat and Greek Yogurts	36 Per Dozen
Kind® Bars	48 Per Dozen
Clif® Bars	48 Per Dozen
Miniature Croissants, Muffins and Danish	32 Per Dozen
Bagels with Cream Cheese, Butter, Jelly & Jams	40 Per Dozen
Warm Pretzels and Mustard	48 Per Dozen
Freshly Baked Cookies	36 Per Dozen
Candy Bars	37 Per Dozen
Mixed Nuts	35 Per Pound
Candyland Chicago Mix Popcorn	40 Per Pound

Beverages

Regular and Decaffeinated Lavazza®	
Coffee, Selection of Rishi® Teas	70 Per Gallon
Lemonade or Iced Tea	48 Per Gallon
Assorted Regular and Diet Soft Drinks	4 Each
Bottled Spring Water	4 Each
Voss® Mineral Water	6 Each
Chilled Bottled Fruit Juices	4 Each
Powerade®	5 Each
Red Bull® and Red Bull Sugar Free®	7 Each
Iced Coffee Drinks	6 Each

LUNCH COLLECTION

All Plated Lunches Include Choice of Salad, Rolls, Sweet Cream Butter and Regular or Decaffeinated Lavazza® Coffee,
Selection of Rishi® Hot Teas and Iced Tea
All pricing is per person.

Plated Lunch

Choice of One Salad:

Roasted Beet Salad

Arugula, Roasted Beets, Citrus Vinaigrette, Walnut, Blue Cheese

Vegetarian Wedge Salad

Tomato, Olive, Cucumber, Green Goddess Dressing

Simple Mixed Greens

Cabernet Vinaigrette, Soft Herbs

Classic Caesar Salad

Romaine, Crouton, Garlic Dressing, Parmesan

Quinoa Salad

Roasted Root Vegetables, Cranberry Vinaigrette

Panzanella Bread Salad

Heirloom Tomato, Cucumber, Arugula, Ricotta Salata

Vegetarian

Roasted Mushroom Carbonara. 25

Garganelli Pasta, Fresh Peas and
Parmesan Cheese

Vegan Braised Portabello. 24

Napa Cabbage, Carrot, Sprouts,
Cilantro and Green Curry Broth

Roasted Vegetable Strudel. 24

Acorn Squash Cream, Wild Rice Pilaf

Grilled Vegetable Napoleon. 23

White Bean and Herb Puree, Basil Pesto

Soft Polenta. 23

Peperonata, Wild Mushroom,
Soft Egg, Shaved Pecorino Cheese

Sweet Potato Ravioli. 22

Sage and Truffle Cream, Sautéed Spinach,
Balsamic Reduction.

Mushroom Lasagna. 26

Four Cheeses, Marinara Sauce

Bird

Pan Seared Breast of Natural Chicken. 26

Grilled Vegetables, Basil Parmesan Butter,
Aged Asiago

Grilled Chicken. 25

Spinach Cream Sauce, Roasted Tomato,
Yukon Gold and Chive Potato Cake

Roasted Chicken Breast. 24

Creamed Leeks, Dill, Dijon and
Fingerling Potato

Sautéed Chicken. 25

Mushroom Risotto, Roasted Chicken Jus

Add Soup

Add \$5 per person

Turkey Wild Rice

Tuscan Tomato Bread Soup with Garlic and Basil

Vegetable Minestrone with Basil Pesto

Chicken Chipotle Tortilla

Chicken with Bamboo, Lemongrass and Ginger

Butternut Squash Bisque, Pumpkin Seed Oil and Huckleberries

See dessert page to add plated dessert
for an additional \$6 per person

Entrées

Beef and Pork

Grilled Sirloin. 30

Garlic Sautéed Kale, Smashed
Fingerlings, Truffle Demi-Glace

Grilled Petite Tenderloin. 36

Porcini Crust, Wild Mushrooms,
Gnocchi, Aged Balsamic Vinegar

Braised Beef Brisket. 27

Tomato and Fennel Jam,
Buttermilk Potato Puree

Roast Pork Loin. 25

Walnut and Sage Pesto Cream Sauce,
Spaghetti Squash

Grilled Flank Steak. 28

Golden Barbecue Sauce,
Apple Fennel Slaw

Sea

Miso Glazed Atlantic Salmon. 25

Mushroom Dashi, Snap Peas,
Radish, Shiitake Mushroom

Pan Roasted Sea Scallops. 28

Charred Peppers, Fennel and
Citrus Salad, Chorizo Vinaigrette

Grilled Salmon. 24

Skordilia Potato, Sautéed Spinach and
Lemon Confit, Yogurt Cucumbers

Rare Seared Ahi Tuna. 29

Garlic Chili Noodles, Bok Choy

Sautéed Loch Duart Salmon. 27

Meyer Lemon Cream Sauce, Fennel and
White Bean Ragout

Sautéed Salmon. 28

Harissa Pepper Sauce, Lemon Couscous

LUNCH COLLECTION

Boxed Lunch

All box lunches include one side, whole fresh fruit, cookie and bottled water. All pricing is per person.

Choice of Three Sandwiches or Wraps with one side. 24 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, Pepper, Chermoula Aioli
- Roast Beef with Havarti, Watercress, Horseradish
- Porchetta Arugula, Pickled Red Onion, Fennel Aioli
- Caprese with Slow Roasted 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

Choice of One Side

- Green Salad
- Penne Pasta Salad
Charred Tomato Vinaigrette, Olives and Feta
- Red Bliss Potato Salad
Pickle and Dill
- Roasted Fingerling Potato Salad
Whole Grain Mustard, Faribault Blue Cheese
- Farro Salad
Buttermilk Dressing, Shaved Fennel, Radish, Zucchini
- Wild Rice Salad
Grilled Asparagus, Dried Cherry
- Macaroni Salad
Celery, Sweet Onion, Chive Mayonnaise
- Chickpea, Tomato, Cucumber and Quinoa Salad

Build Your Own Buffet

Choice of Five Soup, Salad or Sandwich Combinations

Included in all buffets: Regular or Decaffeinated Lavazza® Coffee, Selection of Rishi® Hot Teas and Iced Tea. All pricing is 32 per person

Soups

- Carrot Ginger Cilantro
- Chicken Soup, Vegetables and Wild Rice
- Tomato Basil
- Smoked Whitefish Chowder, Sweet Corn and Potato
- Chicken Chipotle Tortilla
- Chicken, Bamboo, Lemongrass and Ginger
- Butternut Squash Bisque, Pumpkin Seed Oil and Huckleberries
- Curried Lentil Spinach, Labne and Mint

Sandwiches

- Smoked Turkey and Wisconsin Cheddar
- Roast Beef, Swiss, Deli-Style Cole Slaw
- Genoa Salami, Spicy Capicola, Arugula
- Albacore Tuna, Olive Oil, Lemon and Fennel
- Grilled Chicken, Tomato, Avocado, Chipotle Aioli
- Chorizo Picante, Manchego Cheese, Quince Paste
- Grilled Asparagus, Zucchini, Roasted Tomato and Goat Cheese
- Curried Chicken Salad, Walnuts and Grapes
- Turkey, Caramelized Onion, Fresh Goat Cheese and Dates

Salads

- Hearts of Romaine, Grape Tomatoes, Garlic Parmesan Dressing and Focaccia Croutons
- Mixed Greens, Shaved Manchego Cheese, Toasted Almonds and Sherry-Roast Shallot Vinaigrette
- Bibb Lettuce, Carrot, Cucumber, Radish and Lime Cilantro Vinaigrette
- Arugula, Fennel, Red Onion, Olive, Parmesan and Orange Vinaigrette
- Greek Salad, Romaine, Red Onion, Feta, Olive, Cucumber and Basil Vinaigrette
- Soba Noodle Salad, Crisp Vegetables, Scallions and Soy Peanut Dressing
- Tuscan Bread Salad, Orange Segments, Red Onion, Almond, Tomato and Citrus Vinaigrette

LUNCH COLLECTION

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Lunch Buffet

Southern Barbeque. 36

Three Bean Chili-Cheddar, Sour Cream, Diced Onion, Jalapeno
Creamy Coleslaw
Sweet Corn and Red Pepper Succotash
Mixed Greens, Tomato, Cucumber, Red Onion, Buttermilk Ranch
Beef Brisket, Summit Pale Ale Barbecue Sauce
Fried Catfish Filet, Remoulade
Smokey Pulled Pork, Buns
Classic Macaroni and Cheese
Green Beans, Garlic, Lemon
Rolls, Sweet Cream Butter
Apple Cobbler
Strawberry Shortcake

Twin Cities. 34

Minestrone Soup with Pesto and Parmesan
Simple Mixed Greens, Cabernet Vinaigrette and Soft Herbs
Roasted Beets, Arugula, Goat Cheese and Lemon Vinaigrette
Traditional Pot Roast, Vegetables and Pan Jus
Grilled Salmon, Lemon Buerre Blanc
Roasted Bone-In Chicken Thigh, Fresh Herbs, Mustard
Wild Rice Pilaf
Green Beans and Mushroom Sauté
Rolls, Sweet Cream Butter
Seasonal Tarte
Chocolate Espresso Pot de Crème

Picnic. 28

Roasted Tomato Bisque
Mixed Greens with Garden Vegetables
Traditional Macaroni Salad
Classic Potato Salad
Grilled Hamburgers and Chicken Breasts
Beer Braised Bratwurst
Buns, Lettuce, Tomato, Red Onion, Mustard, Mayonnaise,
Oil and Vinegar, Dill Pickle Spears
Cheddar, Swiss, and Provolone
JoJo Fried Potato Wedges
Grilled Summer Vegetables
Cookies and Bars

Little Italy. 28

Vegetable Minestrone, Ditalini Pasta, Basil Pesto
Tuscan Tomato and Bread Soup with Garlic and Basil
Romaine, Salami, Provolone, Tomato, Onion and Parmesan
Spinach, Gorgonzola and Roasted Tomatoes
Genoa Salami, Ham, Provolone, Roasted Peppers, Lettuce, Tomato,
Onion, Oil and Vinegar
Tuna, Caper, Artichoke, Red Onion, Tomato Salad
Porchetta, Pickled Onion, Fennel Aioli
Zucchini Parmigiano, Red Sauce, Mozzarella
Assorted Bakery Sandwich Breads and Rolls
Rosemary Roasted Potatoes

South of the Border. 32

Pozole
Black Bean and Corn Salad with Tomatillo
Caesar Salad, Garlic and 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
Mexican Wedding Cookies
Tres Leches Cake

Great Lakes. 33

Chicken Noodle Soup
Baby Lettuce, Shaved Red Onion, Cherry Tomato, Cucumber,
Balsamic Vinaigrette
Macaroni Salad, Celery, Sweet Onion, Chive Mayonnaise
Roasted Turkey with Pan Gravy
Minnesota Wild Rice Meatloaf with Honey and Tomato
Panko Breaded Walleye Strips with Citrus Tartar Sauce
Mashed Yukon Gold Potatoes
Peas and Carrots
Rolls, Sweet Cream Butter
Seasonal Fruit Strudel
Carrot Cake with Cream Cheese Frosting

Shore Lunch. 35

Cream of Broccoli Soup
Chopped Vegetable Salad, Romaine, Red Wine Vinaigrette
Apple and Celery Salad, Toasted Walnut, Tomato, Herb and Goat Cheese
Sautéed Walleye, Almond Flour, Lemon
Roast Pork Loin, Herb and Honey Crust with a
Pepin Heights Cider Reduction
Warm Potato Salad, Blue Cheese Fonduto
Grilled Corn on the Cob, Herb and Parmesan
Rolls, Sweet Cream Butter
Cinnamon Apple and Pear Strudel
Door County Cherry Croustade

The Delicatessen. 30

Chicken Soup, Egg Noodles and Vegetables
Green Salad, Cucumber, Tomato, Red Wine Vinaigrette
Red Bliss Potato Salad, Dill, Cornichon
Classic Cole Slaw, Cabbage, Red Onion, Caraway
Pastrami Sandwich on Rye
Smoked Turkey, Lettuce, Tomato, Onion Roll and Russian Dressing
Fontina and Caramelized Onion Blintzes
Smoked Salmon, New York Style Bagels, Cream Cheese
Potato Pancakes, Sour Cream, Applesauce

HORS D'OEUVRES COLLECTION

Cold

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

Hot

Garden

Tomato Bruschetta, Shaved Asiago Cheese.	2.75
Vegetable Spring Roll Bites with a Peanut Vinaigrette.	2.75
Curried Deviled Eggs.	2.75
Fried Pita Chip, Red Pepper Hummus, Eggplant Caponata, Fried Basil.	3
Smoked Tomato Brioche Tartlet with Aged Cheddar.	3
English Pea Panna Cotta with Micro Green Salad.	3
Cheddar Gougeres.	3
Arugula Pesto Crostini with Pistachio Dusted Goat Cheese	3
Goat Cheese and Fresh Herbs.	3
Wild Mushroom Hazelnut Paté on Focaccia Croutons.	3
Caprese Skewers with Cherry Tomato, Mozzarella, Fresh Basil, Olive Oil.	3

Sea

Fried Green Tomato, Carolina Crab Salad, Pimento Aioli.	3.75
Scallop and Shrimp Ceviche with Serrano, Lime and Cilantro.	3.75
Smoked Salmon Crepe, Tarragon Cream, Fennel and Capers.	3.75
Olive Oil Cured Tuna, Red Onion, Roasted Tomato Salad.	3.75
Shrimp and Chili Salad with Honey and Mirin in a Wonton Cup.	3.75
Citrus and Ginger Marinated Seabass with Coconut Milk.	3.75
Tuna Tartare Marinated in Sake and Soy Topped with Yuzu Seaweed Salad.	3.75
Albacore Tuna Tartare in Cucumber Cups with Pickled Apricot and Mustard Aioli.	3.75

Land

Chicken Caesar Salad on Parmesan Crostini.	4.5
Steak Tartare and Pickled Red Onion on Sweet Potato Chip.	4.5
Smoked Duck and Marinated Peppers with Pepper Oil on Grilled Flatbread.	4.5
Shaved New York Strip with Mushroom Confit and Aged Balsamic Vinegar.	4.5
Antipasto Skewer with Genoa Salami, Provolone Cheese, Ham and Cherry Pepper.	4.5
Crispy Chicken and Mango Lettuce Wraps.	4.5
Bacon, Arugula, Tomato and Tarragon Aioli on Pumpernickel	4.5

Garden

Wild Mushroom and Smoked Mozzarella Arancini.	3
Mushroom Strudel.	3
Camembert Cheese and Cranberry Tartlet with Port Wine Reduction.	3
Traditional Spinach and Feta Spanakopita.	3
Roasted Baby Vegetables with Tarragon Aioli.	3
Grilled Corn Pancakes with Smoked Paprika and Spicy Tomato Relish.	3
Queso Fresco and Mango Quesadilla with Cilantro and Chili.	3
Wild Mushroom and Sweet Corn Turnovers with Tomatillo Salsa.	3
Morel Mushroom Ragu on Wild Rice Cake.	3
Curried Apple and Parsnip Shooter with Naan Crisp.	3

Sea

Crab Cake and Old Bay Aioli on Seeded Profiterole.	4
Grilled Cheese of Lobster, Havarti, Cheddar and Lemon Tarragon Butter.	4
Sugarcane Shrimp Skewers	4
Chili Garlic Shrimp on Plantain Cakes.	4
Grilled Herb Crusted Shrimp with Black Truffle Aioli.	4
Mini Salmon Sliders with Pepper Slaw	4
Blackened Lobster Bisque Shooter with Grilled Corn Relish.	4
Tempura Shrimp and Sweet Fennel Glaze.	4
Mini Lobster Roll with Herb and Lemon Aioli.	4

Land

Classic Cheeseburger Mini Slider.	5
Cumin and Garlic Roasted Flank Steak Skewer with Curdito Salsa.	5
Korean Beef Lettuce Wrap, Vegetable Slaw, Cilantro Lime Mayo.	5
Prosciutto Wrapped Shrimp with Sweet Fennel Glaze.	5
Bacon Blue Cheese Figs with Aged Balsamic Vinegar.	5
Pulled Pork Mini Slider.	5
St. Louis Style Sweet and Spicy Baby Back Ribs.	5
Mini Twice Baked Potato with Bacon, Cheddar, Sour Cream	5

PLATTER DISPLAY COLLECTION

All pricing is per 25 people.

Cold Platters

Fruit	145
Fresh Sliced Fruits with Yogurt Sauce	
Vegetable Crudité	130
Fresh Vegetables with Creamy Balsamic Dressing	
Grilled Vegetable	140
Fresh Vegetables with Creamy Balsamic Dressing	
Spring Roll	180
Vegetarian Spring Rolls with Wasabi, Spicy Soy Dipping Sauce and Carrot Slaw	
Caprese	145
Tomatoes, Mozzarella Cheese, Fresh Basil, Extra Virgin Olive Oil	
Smoked Salmon	325
Traditional Whole Poached Salmon with Onion, Capers, Tomato, Dill Crème Fraiche and Lemon	
Beef Tenderloin	450
Roasted Beef Tenderloin, Grilled Mushrooms, Stone Ground Mustard, Horseradish Cream and Herb Aioli, Artisan Rolls	
Pesto Trio	150
Roasted Beef Tenderloin, Grilled Mushrooms, Stone Ground Mustard, Horseradish Cream and Herb Aioli, Artisan Rolls	
International Cheese	150
Assortment of International Cheese, Mostarda, Roasted Marcona Almonds and Crusty Baguettes	
Midwestern	180
Minnesota Summer Sausage, Minnesota Cheese Curds, Deviled Eggs, Pickled Vegetables and Crackers	
Hummus	145
Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus, Olives, Grilled Flatbread and Pita Chips	
Tunisian Chicken	250
Harissa Rubbed Chicken with Roasted Vegetables and Preserved Lemon Couscous	

Hot Platters

Baked Brie en Croute	145
Roasted Garlic Cremini Mushrooms, Walnut Butter and Crostini	
Spanakopita Display	145
Spinach and Feta Phyllo Pie with Calabrian Pepper Jam and Cucumber Yogurt	
Thai Chicken Satay	200
Fresh Snap Peas with Mint and Sweet Chili Sauce	
Roasted Mushroom Dip	145
Roasted Portobello Mushroom and Caramelized Onion Gratin with Parmesan Persillade	
Artichoke Dip	150
Artichoke, Roasted Tomato, Boursin Gratin and Crostini	
Spicy Crab Dip	250
Southwest Spiced Crab Gratin, Wilted Spinach and Gouda with Crostini	
Near East	250
Lamb and Spinach Meatballs with Mint and Lemon Couscous, Zaatar Spiced Aioli	
Avenue of the Saints	270
St. Louis Style Short Ribs with Orange, Roasted Peanut and Apricot Chili Sauce, Griddled Corn Cakes	
Mac & Cheese	185
Elbow Pasta in Triple Cheese Sauce, Bacon, Grilled Chicken, Chili Seasoned Ground Beef	
Bo Ssam	195
Slow Roasted Sweet Garlic Pork Shoulder or Chicken, Bibb Lettuce, Jasmine Rice, Korean BBQ	



DINNER COLLECTION

Minimum of 25 people for buffet menus. A \$5.00 per person fee added to buffet price for less than 25 people. All Dinner Buffets Include Lavazza® Regular and Decaf Coffee, Selection of Rishi® Teas. All pricing is per person.

Dinner Buffet

F. Scott Fitzgerald Lived Here. 44

Chicken and Dumpling Soup
Wild Rice Salad, Cranberry, Walnut, Roasted Pear Vinaigrette
Salad of Butter Lettuce, Apples, Celery, Almond, Cider Vinaigrette
Roulade of Minnesota Walleye in Herb Butter
Swedish Meatballs
Dijon Crusted Pork Loin with Caramelized Apples
Buttermilk Mashed Potatoes
Parsley Buttered Noodles
Broccoli & Cauliflower Medley
Apple Strudel
S'more Cheesecake

Indian 52

Tamater Shorba, Spiced Tomato Soup
Cucumber Amchur Salad, Sour Mango
Vegetable Pakora, Assorted Fried Vegetables
Chaat, Chickpeas, Mint, Yogurt
Rogan Josh, Lamb
Murgh Shahi Korma, Chicken, Cashews, Saffron Cream
Machilli Molly, Coconut Fish Curry
Basmati Rice
Gobi Aloo, Spiced Cauliflower, Potato
Naan and Paratha
Tamarind Chutney, Mint-Cilantro Chutney, Mango Chutney, Yogurt
Galub Jamun, Fried Doughnuts, Rosewater Syrup
Kheer, Rice Pudding, Nuts, Raisins
Sandesh, Cottage Cheese, Cardamom, Saffron

Di Napoli. 46

Antipasti Salad, Leaf Lettuce, Tomato, Roasted Peppers, Provolone, Olives, Cucumber, Red Wine Vinaigrette
Caesar Salad, Romaine, Parmesan, Caesar Dressing, Croutons
Shrimp Scampi, Sauteed Shrimp, Garlic Herb Butter Sauce
Flank Steak "Tagliata", Grilled Thinly Sliced Steak with Oregano Marinade
Chicken Marsala, Mushrooms and Onions
Rigatoni "Aglio e Olio", Olive Oil, Garlic and Herbs
Roasted Yukon Gold Potatoes
Cauliflower with Anchovy Breadcrumbs
Sautéed Kale with Garlic
Tiramisu
Sicilian Cassata, Sponge Cake filled with Sweetened Ricotta, Orange, Pistachio and Chocolate

Mediterranean. 48

Green Lentil and Spinach Soup
Mixed Green Salad, Goat Cheese, Cabernet Vinaigrette and Soft Herbs
Antipasti Chop Salad with Romaine, Provolone, Tomato, Cherry Peppers, Olives, and Olive Oil Croutons
Grilled Hanger Steak with Eggplant and Tomato Relish
Harissa Rubbed Chicken
Fusilli Pasta with Shrimp, Heirloom Cherry Tomatoes, Scampi Butter and Breadcrumbs
Roasted Potatoes with Smoked Paprika and Garlic
Couscous with Roasted Vegetables and Chermoula
Smothered Spinach, Sultanas and Shallot
Apple Tart
Lemon Curd Tart

The Citizen. 47

Butter Lettuce, Hearts of Palm, Singapore Sling Vinaigrette, Macadamia Nut
Vegetarian Chop Salad, Romaine, Tomato, Cucumber, Olive with Blue Cheese, Red Wine and Oregano Vinaigrette
Tomato Bisque
Chicken and Dumplings, Roasted Chicken with Ricotta Dumplings, Peas and Carrots
Pot Roast, Red Wine Braised Brisket, Root Vegetable Gravy
Salmon with Salsa Verde, Fregola Sarda, Olives, Pimentos
Mashed Potatoes
Green Beans with Potato, Tomato and Feta
Ricotta Cheesecake, Orange Hazelnut, Chocolate
Chocolate Layer Cake with Malted Whipped Cream

Chinese 46

Hot and Sour Mushroom Soup, Bamboo
Dan-Dan Noodle, Peanut, Rice Wine, Chili
Cucumber Salad, Ginger, Sesame
Green Bean Salad, Fermented Cabbage, Pepper
Szechuan Chicken, Onion, Pepper, Szechuan Peppercorn Sauce
Moo Shu Pork, Crepes, Hoisin, Scallions
Glazed Shrimp, Spicy Black Bean Sauce
Vegetable Fried Rice
Gai Lin, Oyster Sauce, Fried Onion
Honeydew Sago
Green Tea Almond Cookies

DINNER COLLECTION

All Plated Dinners Include Salad, Dinner Rolls, Sweet Cream Butter, Dessert, Regular and Decaffeinated Lavazza® Coffee and Selection of Rishi® Teas. All pricing is per person.



Plated Dinner

Choice of One Salad

Traditional Caesar, Romaine, Parmesan, Crouton

Arugula, Poached Pears, Local Blue Cheese, Toasted Walnut, Sweet Onion Vinaigrette

Mixed Greens, Grapefruit Supreme, Spiced Pecans, Champagne Vinaigrette

Lolla Rosa Lettuce, Pistachio Crusted Goat Cheese, Roasted Grapes, Banyuls Vinaigrette

Baby Lettuce, Shaved Red Onion, Cherry Tomato, Cucumber, Balsamic Vinaigrette

Arugula, Roasted Beets, Stickney Hills Goat Cheese, Meyer Lemon Vinaigrette

Mache, Watermelon, Feta, Local Tomato, White Balsamic Vinaigrette

Arugula Salad, Almond, Celery, Passion Fruit Vinaigrette

Baby Iceberg, Bacon, Blue Cheese, Tomato, Green Goddess Dressing

Baby Lettuce, Shaved Apple, Marcona Almonds, Aged Manchego Cheese, Sherry Vinaigrette

Baby Lettuce, Ricotta Salata, Focaccia Croutons, Charred Tomato Vinaigrette

Red Romaine, Shaved Fennel, Roasted Peppers, Oregano and Feta Dressing

Add Soup

Add \$5 per person

Turkey Wild Rice

Tuscan Tomato Bread Soup with Garlic and Basil

Vegetable Minestrone with Basil Pesto

Chicken Chipotle Tortilla

Chicken with Bamboo, Lemongrass and Ginger

Butternut Squash Bisque, Pumpkin Seed Oil and Huckleberries

DINNER COLLECTION

All Plated Dinners Include Salad, Dinner Rolls, Sweet Cream Butter, Dessert, Regular and Decaffeinated Lavazza® Coffee and Selection of Rishi® Teas. All pricing is per person.

Entrées

Beef, Lamb and Pork

6 oz. Seared Beef Tenderloin. 58

Dried Cherry and Port Reduction, Celery Root and Goat Cheese Gratin

10 oz. Grilled Ribeye Steak. 58

Chimichurri, Roasted Garlic Mashed Yukon Gold Potato

8 oz. Grilled Sirloin Steak 43

Black Mission Fig Demi-Glace, Roasted Fingerling and Asparagus Salad

Balsamic Braised Short Rib 42

Yukon Gold Smashed Potato

Grilled Pork Chop. 38

Black Plum Butter, Herb Roasted Yukon Gold Potato

Roasted Pork Loin. 36

Green Peppercorn Demi-Glace, Herbed Risotto

Roast Pork Loin. 36

Tarragon Oil, Wild Mushroom Risotto

Porcini Dusted Lamb Loin 65

Cognac and Shallot Demi-Glace, Cauliflower Puree, Asparagus

Domestic Lamb Chops. 70

Mint and Sherry Reduction, Charred Vidalia Onion Risotto

10 oz. New York Strip Steak. 55

Pinot Noir Gastrique, Wild Mushroom and Barley Ragout

6 oz. Beef Filet. 58

Bacon and Blue Cheese Butter, Fingerling Potato, Stone Ground Mustard, Spinach Puree

6 oz. Wild Boar Tenderloin. 58

Chocolate Chili Demi-Glace, Sweet Potato Puree

Vegetarian

Spinach Tagliatelle Pasta 32

Roasted Tomato Cream, Braised Chard, Fennel

Roasted Vegetable Strudel. 32

Acorn Squash Cream, Wild Rice Pilaf

Sweet Potato Ravioli. 33

Sage and Truffle Cream, Sautéed Spinach, Balsamic Reduction.

Roasted Vegetable Terrine. 32

Peperonata, Wild Mushroom, Soft Egg, Shaved Pecorino Cheese

Roasted Vegetable and Portobello Timbale. . . . 33

Arugula Pesto, Fresh Mozzarella, Basil Oil

Sea

Olive Oil Poached Seabass. 51

Melted Leeks, Tomato Confit, Sea Salt Roasted Fingerling Potatoes

Sautéed Black Cod 58

Olive Confit, Fried Garlic, Herbed Farro Pilaf

Seared Halibut. 52

White Bean Ragout, Sorrel Puree, Herb Oil

Sautéed Salmon. 40

Cracked Green Olive, Preserved Lemon, Tomato Oil, Israeli Couscous

Hatchi Miso Marinated Seabass. 51

Red Rice, Wilted Spinach

Pecan Crusted Walleye. 45

Sweet Corn Cream, Wild Rice Pilaf

Grilled Salmon. 40

Currant and Cipollini Onion Marmalade, Port Wine Reduction

Bird

Roasted Chicken Breast. 36

Shallot and Currant Compote, Sea Salt Roasted Fingerling Potatoes

Sautéed Chicken 34

Natural Pan Sauce, Smoked Gouda Mashed Potato

Sautéed Chicken Breast. 36

Molasses Pan Jus, Scalloped Potato, Greens

Roast Chicken Breast. 34

Pan Gravy, Buttermilk Mashed Potato

Roast Chicken 34

Sherry and Mushroom Cream Sauce, Roasted Red Potato

DESSERT COLLECTION



Dessert Options

Dessert included with Plated Dinner

Strawberry Shortcake Trifle

Rich Butter Cake, Macerated Strawberries, Chantilly Crème

Chocolate Espresso Pot de Crème

Dark Chocolate Ganache, Whipped Cream

New York Cheesecake

Macerated Strawberries

Vanilla Bean Crème Brulee

Fresh Berries

La Bête Noire

Flourless Chocolate Torte

Raspberry Sauce, Fresh Raspberries

Seasonal Fruit Cobbler

Cinnamon Oat Streusel

Chocolate Layer Cake

Ganache Icing, Whipped Crème Fraiche

Greek Yogurt Panna Cotta

Fresh Berries, Lime Syrup

LATE NIGHT PLATTER COLLECTION

One Order Serves 25 People – Self Serve Stations.



Mini Pancakes. 100
Fresh Strawberries, Maple Syrup, Whipped Cream

Warm Soft Pretzels 100
Surlly Bender Beer Cheese Sauce
and Hot German Mustard

Satay & Skewers 125
Skewers of Beef, Chicken and Pork with Ginger Chili,
Peanut and Mango Barbecue Sauces

Warm Mini Donuts. 75
Mini Donuts, Cinnamon Sugar, Chocolate Sauce

Empanadas. 125
Beef or Chicken Empanadas, Salsa, Sour Cream

Salsa Bar 100
Salsa Bar, Pico de Gallo, Guacamole, Tomatillo,
Chipotle, Sour Cream, Fresh Tortilla Chips

Chips & Dips 75
Potato Chips, Pita Chips, Spinach Dip,
Caramelized Pear and Brie Gratin,
French Onion Dip, Southwest Spiced Sour Cream Dip

Pizza. 26 per pizza
Pepperoni, Sausage, Cheese and Roasted Vegetable Pizzas

Quesadillas 125
Chicken and Vegetable Quesadillas, Pico de Gallo, Salsa Verde,
Guacamole, Sour Cream

French Fries 150
Seasoned Curly, Sweet Potato and Shoestring Fries,
Chipotle Ranch, Alabama White Barbecue, Ketchup

Ribs, Wings & Fingers. 175
St. Louis Style Pork Ribs, Chicken Wings,
Chicken Fingers, Honey Mustard, Carolina Barbecue,
Smokey Sweet Onion Barbecue Sauce

Mini Sliders. 175
(Choice of One Slider per Display)
Black Bean with Pineapple Slaw, Burger with House made Chili
Ketchup, Grilled Chicken with Citrus Crema, Pulled Pork with
Creamy Coleslaw, Roasted Turkey with Honey Aioli

BEVERAGE COLLECTION

Wine

STANDARD SELECTION

	Host	Cash	Bottle
Wycliff, California Sparkling	6	7	28
Sycamore Lane, California Chardonnay	6	7	28
Cloudfall, Monterey, California Sauvignon Blanc	11	12	55
Trinity Oak, California Pinot Grigio	7	8	28
SeaGlass, Monterey County, California Riesling	9	10	39
Montevina, California White Zinfandel	6	7	32
Sycamore Lane, California Cabernet Sauvignon	6	7	29
Sycamore Lane, California Merlot	6	7	29
Sycamore Lane, California Pinot Noir	6	7	29

AL LA CARTE

	Host	Cash	Bottle
La Marca, Prosecco, Italy Sparkling	11	12	48
Chandon Brut, Napa, California Sparkling	-	-	85
Etoile Rosé, Napa, California Sparkling	-	-	89
Sainte Michelle Estate, Columbia Valley, Washington Chardonnay	12	13	53
Ardèche, Louis Latour, France Chardonnay	10	11	47
SeaGlass, Monterey County, California Riesling	9	10	39
14 Hands, Ste. Michelle Wine Estates, Washington Cabernet Sauvignon	13	14	51
Kaiken, Argentina Cabernet Sauvignon	12	13	47
Red Diamond, Ste. Michelle Wine Estates, Washington Pinot Noir	11	12	48
Toad Hollow, Russian River Merlot	10	11	41

PREMIUM SELECTION

Cava, Segura Viuda Reserve, Spain Sparkling	7	8	34
Trinity Oak, California Chardonnay	7	8	32
Domaine de Gournier, Costières de Nîmes, France Sauvignon Blanc	10	11	39
Esperto by Livio Felluga, Italy Pinot Grigio	10	11	39
SeaGlass, Monterey County, California Riesling	9	10	39
Trinity Oak, California Cabernet Sauvignon	7	8	33
Trinity Oak, California Merlot	7	8	33
Trinity Oak, California Pinot Noir	7	8	33
Chapoutier Belleruche, Côtes du Rhône, France Grenache	11	12	32

Cloudfall, Monterey, California Merlot	11	12	55
Piatteli, Premium Reserve, Mendoza Malbec	12	13	52

BEVERAGE COLLECTION



InterContinental Selection

Host 6.25 | Cash 7

Sobieski Vodka
Gordon's Gin
Cruzan Rum
Sauza Gold
Jim Beam
Windsor
Grant's Scotch Whiskey
Christian Brothers Brandy

Premium Selection

Host 7.25 | Cash 8

Absolut Vodka
Beefeater Gin
Captain Morgan
Bacardi
Jose Cuervo
Jack Daniels
Crown Royal
Red Label
Hennessy

Specialty Selection

Host 9.25 | Cash 10

Patron Silver
Makers Mark
Crown Royal
Chivas Regal
Hennessy Privilege
Grey Goose
Hendricks
Captain Morgan Spiced Gold
Bacardi 8 Anos

Domestic Beers

Host 5 | Cash 6

Budweiser
Bud Light
Coors Light
Michelob Golden Light

Imported Beers

Host 6 | Cash 7

Stella Artois
Corona Extra
Heineken

Local Beers

Host 6 | Cash 7

Summit
Grain Belt
Indeed
Surly

Local Liquor

Host 8.25 | Cash 10

Prairie Organic Spirits
Two Gingers

Beer, Wine and Soda Package

Tier I Wine Package

First Hour \$11, Second Hour \$8 any additional hours, up to three (3) hours, \$5 per person

Tier II Wine Package

First Hour \$13, Second Hour \$10 any additional hours, up to three (3) hours, \$6 per person

Host Bar Package

Each Package includes Domestic Beer, Imported Craft Beer and House Wines, Soda and your choice of Liquor Package

InterContinental Brand

First Hour \$15, Second Hour \$12 any additional hours, up to three (3) hours, \$6 per person

Premium Brands

First Hour \$17, Second Hour \$14 any additional hours, up to three (3) hours, \$7 per person

Specialty Brands

First Hour \$20, Second Hour \$18, any additional hours, up to three (3) hours \$9 per person

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 menus with split entrée there will be a \$2.00 per person entrée fee.

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.

Labor Charges

1. For meal functions with less than 25 guests, a labor charge of \$5.00 per person fee will be added to the menu price.
2. 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.
3. The hotel reserves the right to charge an additional fee of \$150.00 (on the event date) for changing the room set-up after the room has been prepared per specifications on the BEO.
4. 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

1. We do not allow any food or beverage items to be brought on our property for consumption in any public meeting space.
2. 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 are reached.
3. 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.
4. The hotel reserves the right to refuse service of alcoholic beverages at the discretion of the hotel staff.
5. 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

1. The hotel reserves the right to substitute an alternative function room should the projected attendance falls below original estimate.
2. 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 will be required for all social functions. 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.