



2019

CATERING

CORPORATE MEETING PACKAGES

STAND-BY | 30

Arrival Breakfast

Orange Juice, Freshly Brewed Coffee, Decaf, and Tea
Assorted Breakfast Pastries and Muffins ~v
Sodas and Bottled Water

Break

Refresh Coffee, Sodas and Bottled Water

Departure Break

Freshly Baked Soft Cookies ~v
Freshly Brewed Coffee, Decaf, and Tea
Sodas and Bottled Water

COACH | 55

Arrival Breakfast ~v

Assorted Juices, Freshly Brewed Coffee, Decaf, Tea
Sliced Fresh Fruit and Berries
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Milk
Bagel & Toast Bar (with toaster): English Muffins,
Breads, and Bagels
Cream Cheese, Peanut Butter, Preserves, Butter
Sodas and Bottled Water

Break

Refresh Coffee, Sodas and Bottled Water

Business Class Lunch ~df

3-Bean Chili
Crackers, Cheese, Onions
Make-Your-Own Deli Sandwich
Deli Meats and Sliced Cheeses, Assorted Breads & Rolls
Mayo, Mustard, Lettuce, Tomato, Onion, Sprouts, Pickles
Root Vegetable Slaw, Parmesan Kettle Chips
Assorted Dessert Shooters
Sodas and Bottled Water
OR
Thin Crust Margherita, Sausage & Pepperoni Pizza
Condiments: Tabasco Sauce, Parmesan Cheese,
and Crushed Red Pepper Flakes
Caesar Salad, Lightly Dressed
Fruit Kabobs
Bread Sticks (Cheesy and Plain), served with Marinara Sauce
Dessert Bars

Departure Break

Medley of Popcorn (plain & cheese) and Snack Mix
Freshly Brewed Coffee, Decaf, and Tea
Sodas and Bottled Water

FIRST CLASS | 70

Arrival Breakfast

Assorted Juices, Freshly Brewed Coffee, Decaf, and Tea
Citrus & Berry Medley of Grapefruits,
Oranges, Kiwi, Seasonal Berries
Steel Cut Oatmeal, Brown Sugar, Milk,
Dried Cranberries & Nuts
Mini Ham & Cheddar Egg Puffs
Caramel Pecan Rolls, Scones,
assorted Danish, Preserves, Butter
Sodas and Bottled Water

Break

Yogurt, Granola, Berry Parfait Shooters
Refresh Coffee, Sodas and Bottled Water

First Class Lunch

Minnesota Wild Rice Soup, Soda Crackers
Pippins Salad ~gf
House Salad, Mixed Greens, Toasted Walnuts,
Balsamic Vinaigrette ~v
Bakery Fresh Rolls, Butter
Walleye Cakes, Rémoulade Sauce
Herb Roasted Boneless Breast of Chicken ~df
Home Grown Seasonal Vegetable Medley ~v
Roasted Baby Red Potatoes ~v/gf
Apple Cobbler ~v
Sodas and Bottled Water
OR
any of the lunch buffets from the lunch buffet page

Departure Break

Pita Chips with Hummus, Raw Vegetable Crudité
and Carrot Sticks
Seasonal Dessert Bars
Freshly Brewed Coffee, Decaf, and Tea

ALL DAY BEVERAGE PACKAGE | 16

Freshly Brewed Coffee, Decaf, and Tea
Assorted Chilled Sodas and Bottled Water
*Not Included in Lunch Service
*Applies for 8 Hour Meeting

REFRESHMENTS

BEVERAGES

Freshly Brewed Regular/Decaf Coffee	55 gallon
Specialty Brew - Caribou Coffee®	65 gallon
Assorted Hot Herbal Teas	55 gallon
Hot Apple Cider	49 gallon
Iced Tea	40 gallon
Lemonade	40 gallon
Fruit Punch	40 gallon
Infused Water Station: Cucumber-Mint, Lemon-Lime, Watermelon or Pineapple	10 gallon
Chilled Juices:	18 carafe
Orange, Apple, Cranberry, Grapefruit and Tomato	
Bottled Juices	5 each
Simply Juices®	
Orange, Cranberry & Lemonade	6 each
Assorted Sodas & Iced Tea	4 each
Bottled Water	4 each
Milk, Skim/Chocolate	4 each
Red Bull®	5 each

FRUIT / VEGETABLES / DAIRY

Sliced Seasonal Fresh Fruit	5 per person
Mixed Whole Fresh Fruit	3 per piece
Assorted Flavored Yogurt Cup -gf	4 each
Garden Vegetables and Ranch Dip -gf	5 per person
Assorted Sliced Cheeses and Crackers	5 per person
Yogurt, Berry, Granola Parfait	5 each

SNACKS

Kettle Corn or Buttered Popcorn	5 per person
Potato Chips with French Onion Dip	5 per person
Tortilla Chips and Salsa	5 per person
Dry Roasted Peanuts	6 per person
Mixed Nuts	7 per person
Trail Mix	5 per person
Snack Pretzels	4 per person
Pita Chips with Fresh Hummus	5 per person
Warm Cheese Filled Pretzel Bites	5 per person

BREADS / PASTRIES / BARS / SWEETS

Assorted Muffins with Butter	39 dozen
Assorted Danish and Pastries	39 dozen
Assorted Scones	39 dozen
Assorted Breakfast Breads	37 dozen
Croissants with Butter and Preserves	39 dozen
Bagels with Flavored Cream Cheeses	45 dozen
Caramel Rolls or Cinnamon Rolls	35 dozen
Granola and Cereal Bars	4 each
Assorted Cereal Cups with Milk	4 each
Assorted Freshly Baked Cookies	35 dozen
Old Fashioned Brownies	35 dozen
Assorted Dessert Bars	35 dozen
Individual Rice Krispy Bars -gf	32 dozen
Assorted Candy Bars	26 dozen
Assorted Novelty Ice Cream Bars	5 each
Dark Chocolate Dipped Strawberries -gf	42 dozen
Hard Boiled Eggs -gf	25 dozen





BREAKFAST

PLATED BREAKFAST

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, Decaf, and Specialty Teas

ALL-AMERICAN | 17

Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
Hardwood Smoked Bacon
Freshly Baked Muffin
Butter and Preserves

HEALTHY | 17

Scrambled Egg Beaters®
Chicken Sausage
Yogurt Parfait with Berries & Granola
Morning Glory Muffin
Butter and Preserves

CINNAMON SWIRL FRENCH TOAST | 17

Cinnamon Swirl French Toast
Served with Warm Local Maple Syrup
Country Sausage
Fruit Garnish

QUICHE | 17

Ham & Cheese OR Vegetarian Quiche
Roasted Breakfast Red Potatoes
Fresh Sliced Fruit



BREAKFAST BUFFET

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, Decaf, and Specialty Teas

CONTINENTAL BREAKFAST | 18

Sliced Fresh Fruit
Pastries and Muffins, Freshly Baked Scones
Butter and Preserves

HEALTHY START CONTINENTAL | 19

Sliced Fresh Fruit
Assorted Flavored Yogurts
Toast Station: White, Whole Wheat, Bagels
Butter, Preserves and Peanut Butter
Steel Cut Oatmeal with Brown Sugar and Golden Raisins

HOT CONTINENTAL | 20

Breakfast Egg Puffs with Potato and Diced Ham **-gf**
OR Breakfast Burrito with Sausage, cheese, onions & peppers
OR English Sausage Cheese Muffin Sandwich
OR Croissant Bacon Cheese Sandwich
Vanilla Yogurt, Berries & Granola
Fresh Breads and Bagels
Butter and Preserves

THE AIRE BREAKFAST **-gf** | 22

Sliced Fruit and Berries
Fluffy Scrambled Eggs
Hardwood Smoked Bacon, Sausage Links
Country Style Breakfast Potatoes
Muffins, Danish, Bagels
Butter and Preserves, Cream Cheese

DENVER OMELETTE BUFFET **-gf** | 23

Sliced Fruit and Berries
Steel Cut Oatmeal, Brown Sugar and Golden Raisins
Denver Omelets, Ham, Peppers, Onions, Cheddar Cheese
Hardwood Smoked Bacon
Potato Pancakes, Sour Cream & Chives
Muffins, Danish, Scones with Butter and Preserves

BUFFET ADD-ONS

Cinnamon or Brioche French Toast | 4
Ham, Egg, and Cheese Croissant Sandwich | 5
Sausage, Egg and Cheese Croissant Sandwich | 5
Individual Flavored Yogurts **-v** | 3
Steel Cut Oatmeal **-gf** | 4
Brown Sugar and Golden Raisins
Assorted Cereal cup | 3
with Skim Milk
Parfaits **-v** | 4
Yogurt, Berry, & Granola
Belgium Waffle | 5
Whipped Cream and Fresh Berries
Scrambled Eggs **-v** | 4
with Mushrooms, Onions, and Peppers
Hot Breakfast Burrito | 5
*with Scrambled Eggs, Onions, Peppers, Tomatoes,
Chorizo, Shredded Cheese Wrapped in a Flour Tortilla*

CHEF STATION | price \$6 with 25 person minimum

Chef Prepared Omelets –Made to Order **-gf**
Selections Include: Shredded Cheddar Cheese,
Bacon, Sausage, Peppers, Onions, Tomatoes,
Mushrooms, and Spinach



LUNCH

PLATED ENTRÉE SALADS

Served with Freshly Brewed Coffee, Decaf, Specialty Tea, Bakery Fresh Rolls, and Butter. Includes Cookies or Dessert Bars.

GRILLED CHICKEN CAESAR SALAD | 23

Grilled Chicken Breast, Fresh Romaine Lettuce, House-Made Croutons tossed in Traditional Caesar Dressing

BLACK & BLEU SALAD ~gf | 25

Grilled Sirloin Steak, Tomatoes, Fingerling Potatoes, Bleu Cheese Crumbles, Crispy Fried Onions on a bed of Mixed Greens, lightly dressed with Balsamic Vinaigrette Dressing

PIPPINS SALAD | 22

Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

FUJI APPLE CHICKEN SALAD ~gf | 24

Marinated & Grilled Chicken Breast, Mixed Greens, Diced Fuji Apples, Candied Walnuts, Red Grapes, and dressed with Avocado Buttermilk Dressing

GRILLED CHICKEN MEDITERRANEAN SALAD | 24

Mixed Greens, Couscous and Quinoa Blend, Zucchini, Yellow Squash, Kalamata Olives, Feta Cheese all tossed with Balsamic Vinaigrette

SANDWICH PLATES | 22

Served with Freshly Brewed Coffee, Decaf, Specialty Tea, Bakery Fresh Rolls, and Butter. Includes Cookies or Dessert Bars.

ROAST TURKEY

Oven Roasted Turkey, Tomato, Sprouts, Swiss Cheese, Cranberry Mayonnaise, served on a Ciabatta Roll

ITALIAN SUB

Genoa Salami, Spicy Pepperoni, Black Forest Ham, Provolone Cheese, Zesty Italian Dressing served on a Fresh Hoagie Bun

ROAST BEEF

Roast Beef, Swiss and Provolone Cheese, Horseradish Spread served on a Honey Wheat Roll

CHICKEN CAESAR WRAP

Diced Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, all wrapped in a Spinach Tortilla

HAM & AGED SWISS

Duroc Ham, Swiss Cheese, Coarse Ground Mustard Spread served on Rye Bread

TURKEY BLT

Turkey Breast, Bacon, Lettuce, Tomato, Provolone and Cheddar Cheese, and Garlic Mayonnaise served on Multigrain Bread

AVOCADO VEGGIE WRAP ~v

Avocado, Cream Cheese, Sprouts, Red Onion, Tomato, Mushrooms, Sweet Bell Pepper, and Cucumbers wrapped in a Spinach Tortilla

VEGETARIAN SANDWICH

Grilled ratatouille on ciabatta sandwich with aioli

BAGGED LUNCHES “TO GO”

Your Choice of Sandwich

Packaged “To Go” with Condiments, Utensils, Whole Fresh Fruit, Cole Slaw, Bag of Chips, Cookie & Bottled Water

PLATED LUNCH ENTRÉES

Served with Freshly Brewed Coffee, Decaf, Specialty Tea, Bakery Fresh Rolls & Butter. Your Choice of Soup or Salad and Dessert.

STARTERS

HOUSE SALAD ~v/gf/df

Mixed Greens, Sliced Cucumbers, Julienne Carrots, Tomatoes, & Shaved Red Onion House-made Ranch Dressing

CAESAR SALAD

Fresh Romaine Lettuce, House-Made Croutons tossed in Traditional Caesar Dressing

PIPPINS SALAD HOUSE SPECIALTY

Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

MINNESOTA CHICKEN WILD RICE SOUP

SOUP OF THE DAY Chef's Daily Creation

ENTRÉES

Served with a Starter Salad.

SAUTÉED CHICKEN BREAST | 25

Boneless Breast of Chicken, Dijon Cream Sauce, Rice Blend, Seasonal Vegetable

BURGUNDY BEEF TIPS ~gf | 27

Tender Beef, Burgundy Wine Sauce, Mashed Baby Reds with Roasted Garlic, Seasonal Vegetable

PAN-SEARED ATLANTIC SALMON ~gf/df | 27

Fresh Mango Salsa, Confetti Rice, Seasonal Vegetable

LONDON BROIL ~gf | 28

Marinated Flank Steak, Mushroom Demi-Glace Herb Roasted Baby Red Potatoes, Seasonal Vegetable

CHICKEN CAPRESE | 25

Sautéed Chicken Breast, Garlic, Mozzarella Cheese, Confetti Rice, Seasonal Vegetable

STUFFED CHICKEN BREAST | 26

Chicken Breast stuffed with a Wild Rice Stuffing, Pancetta Cream Sauce, Seasonal Vegetable

WALLEYE CAKES ~gf | 26

Two Walleye Cakes, Lemon Dill Sauce, Wild Rice Blend, Seasonal Vegetable

BUTTERNUT SQUASH RAVIOLI ~v | 22

Tossed in a Parmesan Olive Oil Sauce, Sautéed Green Beans

CHICKEN PICATTA | 26

Sautéed Chicken Breast over Linguine Pasta, Tossed in a White Wine Lemon Caper Sauce, Steamed Broccoli

STUFFED ROASTED EGGPLANT | 22

Stuffed roasted eggplant with confetti rice and roasted cauliflower

DESSERTS

Key Lime Pie

Rustic Apple Pie with Caramel Sauce

White Chocolate Raspberry Torte

Flourless Chocolate Torte, Whipped Cream

Chocolate Mousse (made with raw egg) ~df

Black Forest Cake

LUNCH BUFFETS

Served with Freshly Brewed Coffee, Decaf, and Specialty Tea.

LITTLE ITALY | 31

Classic Caesar Salad
Grilled Chicken Breast, Sun-Dried Tomato Sauce
Pasta e Olio, Garlic, Olive Oil, Parmesan Cheese
Eggplant Parmigiana
Balsamic Grilled Vegetables ~v/gf/df
Garlic Breadsticks
Cannoli

ASIAN CUISINE | 2 options 31 | 3 options 33

Thai Peanut Noodle Salad ~gf/df
Fresh Fruit Display
Mongolian Beef, Soy-Ginger Chicken,
Sesame Pork Stir-Fry ~gf/df
Vegetarian Stir-Fried Rice, White Rice ~gf/df
Oriental Almond Cookies, Fortune Cookies

SLIDER BUFFET | 2 options 29 | 3 options 31

Berry Bliss Spinach Salad ~v/gf/df
Watermelon
Blackened Bleu Burger, Roasted Tomato Aioli
Chicken Breast Sliders, Herbed Mayo
Pulled Pork Sliders Garlic Creole Aioli
Tater Tot Bar - ketchup, cheese sauce, barbeque sauce
honey mustard
Dessert Shooters

PIZZERIA | 25

Thin Crust Margherita, Sausage & Pepperoni Pizza
Condiments: Tabasco Sauce, Parmesan Cheese,
and Crushed Red Pepper Flakes
Caesar Salad, Lightly Dressed
Fruit Kabobs
Bread Sticks (Cheesy and Plain), served with
Marinara Sauce
Dessert Bars

PRE-MADE SANDWICH BUFFET | 29

Soup of the Day
Pippins Salad
Grilled Portabella & Sweet Pepper Wrap
Roast Turkey & Aged Swiss,
Cranberry Mayonnaise on Croissant
Roast Beef, Provolone & Swiss Cheeses,
Horseradish Mustard on Honey Wheat Roll
Italian Sandwich
Shredded Vegetable Slaw ~v/gf/df
Parmesan Kettle Chips, Pickles
Brownie Bites & Mini Cookies

MINNESOTA BUFFET | 31

Minnesota Wild Rice Soup
Pippins Salad
Old Fashioned Pot Roast with Gravy
Herb Roasted Chicken ~gf
Herb Roasted Baby Red Potatoes ~v/gf
Green Beans Almandine ~v/gf
Bakery Fresh Rolls and Butter
Apple Crisp ~v

BACKYARD BARBECUE | 31

Creamy Cole Slaw ~v/df
Dill Baby Red Potato Salad ~v/gf
Grilled Barbecue Chicken
Charbroiled Hamburgers
Sliced Cheddar and Swiss Cheese
Assorted Artisan Buns and Rolls
Condiments, Lettuce, Tomato, Pickles
Wedge-Cut Steak Fries
Corn O'Brien
Watermelon

CINCO DE MAYO | 30

Roasted Corn and Black Bean Salad ~v/gf/df
Choose 2: Shredded Chicken, Braised Beef, Taco Meat
Pulled Pork ~gf/df
Mexican Beans and Rice ~v/gf/df
Shredded Lettuce, Diced Tomatoes, Diced Onions,
Sliced Jalapenos, Sour Cream, Guacamole,
and Shredded Cheddar Cheese
House-Made Tortilla Chips and Salsa
Traditional Taco Shells and Flour Tortillas
Cinnamon Churros ~v/df

CRAFT YOUR OWN SANDWICH | 27

Soup of the Day
Bowtie Confetti Pasta Salad ~v/df
Thin Sliced Pit Ham, Smoked Premium Turkey Breast,
Roast Beef and Salami
Extra Sharp Aged Cheddar Cheese, Aged Swiss
Tomatoes, Lettuce, Onions, Pickles
Assortment of Fresh Breads
Sandwich Spreads –mayo, mustard, soft butter
Parmesan Kettle Chips
Assorted Bars and Cookies

SEASONAL BUFFETS

Served with Freshly Brewed Coffee, Decaf, and Specialty Tea.

SUMMER LUNCH BUFFET

STATE FAIR | 31

Corn on the Cob ~v/gf
Waldorf Salad ~v/gf
Corn Dogs
Pork on a Stick ~gf/df
Fresh Cut French Fries
Mini Chocolate Chip Cookies

FALL LUNCH BUFFETS

FALL HARVEST | 31

Waldorf Salad ~v/gf
Arcadian Salad with Walnuts, Grape Tomatoes,
Balsamic Dressing ~v/gf/df
Butternut Squash Soup ~v/gf
Carved Pork Loin with a Sage Garlic Honey Sauce ~gf
Cider Braised Chicken with Apples ~gf
Rosemary Mashed Yukon Gold Potatoes ~v/gf
Sautéed Root Vegetables ~v/gf
Pumpkin Bars

OKTOBERFEST | 31

German Red Cabbage Salad ~v/gf/df
German Potato Salad ~v/gf
Beer Braised Bratwurst with Sauerkraut ~gf/df
Chicken Schnitzel
Potato Pancakes ~v/gf/df
Roasted Carrots ~v/gf/df
Apple Strudel

WINTER LUNCH BUFFET

COZY CABIN | 34

Roasted Root Vegetable Salad, with Sherry Vinaigrette
Cream of Mushroom Soup
Meatloaf, Stuffed with Prosciutto, Provolone Cheese,
Spinach and Carrots, Beef Gravy
Roast Turkey Breast with Gravy
Roasted Acorn Squash with Zesty Brown Sugar Glaze
Mashed Yukon Gold Potatoes
Bread Pudding with Crème Anglaise

WINTER DINNER BUFFET

WINTER BLISS | 52

Cranberry, Orange Salad with Citrus Vinaigrette
Beef and Barley Soup
Chef Carved Prime Rib
Seafood Newburg, Shrimp, Scallops and
Salmon Haddock in a Sherry Spiked Cream Sauce
Roasted Carrots and Brussels Sprouts
Sour Cream and Chive Roasted Baby Baked Potatoes
Triple Chocolate Cake

SPRING LUNCH BUFFET

SPRING ROAST | 32

Minted Spring Pea Soup
Roast Beet Salad with Baby Arugula
Spring Garden Salad
Herb Roasted Cornish Game Hen
Pasta Primavera with Baked Salmon
Roasted Potato and Asparagus Medley
Rhubarb Meringue Bar

IN-FLIGHT BREAKS

ARRIVAL | 14

Brownies, Dessert Bars & Freshly Baked Cookies
Fruit Kabobs ~**v/gf/df**
Vitamin Water –Assorted Flavors

BOARDING PASS | 12

Strawberry & Vanilla Yogurt, Berries & Granola ~**v/gf**
Yogurt Covered Raisins, Granola Bars
Simply Juices and Sparkling Water

DOMESTIC | 13

Brownie Bites & Mini Baked Cookies
Homemade Kettle Chips with French Onion Dip ~**gf**
Snack Pretzels ~**v**
Assorted Sodas & Bottled Water

LAYOVER | 14

Warm Jumbo Pretzels with Honey Mustard ~**v/df**
Candy Bars, Buttered Popcorn, Dry Roasted Peanuts,
Assorted Sodas and Bottled Water

DEPARTURE | 13

Domestic & Artisan Cheese & Meat Display,
Warm Artichoke & Spinach Dip with French Bread and Crackers
Assorted Sodas and Bottled Water

INTERNATIONAL | 14

Pita Chips with Hummus ~**v/gf**
Dried Fruit/Nut Mix ~**v/gf/df**
Vegetable Crudité with Ranch Dip ~**v/gf**
Bottled Water –Sparkling, Flavored, Still

SEASONAL BREAKS

COASTAL FALL | 12

Dried Fruits, Peanuts, Trail Mix & Apple Bars ~**v/gf/df**
Sliced Apples with Caramel Dipping Sauce ~**v/gf**
Hot or Cold Apple Cider

OCEANFRONT | 13

Strawberries with Crème Fraîche ~**v/gf**
Red Watermelon Skewers ~**v/gf/df**
Lemon & Raspberry Bars ~**v/gf/df**
Lemonade and Iced Tea ~**v/gf/df**

A chef in a white uniform and hat is cooking in a kitchen. The chef is holding a wooden handle and a metal spoon, stirring a large flame in a pan. The background is blurred, showing another chef in a black uniform and hat. The word "DINNER" is overlaid in white text on a dark rectangular background.

DINNER

PLATED DINNER ENTRÉE

Served with Freshly Brewed Coffee, Decaf, Specialty Tea, Bakery Fresh Rolls, and Butter. Your Choice of Soup or Salad and Dessert.

STARTERS

HOUSE SALAD ~v/gf/df

Mixed Greens, Sliced Cucumbers, Julienne Carrots, Tomatoes, & Shaved Red Onion House-made Ranch Dressing

CAESAR SALAD

Fresh Romaine Lettuce, House-Made Croutons tossed in Traditional Caesar Dressing

PIPPINS SALAD HOUSE SPECIALTY

Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

MINNESOTA CHICKEN WILD RICE SOUP

SOUP OF THE DAY Chef's Daily Creation

ENTRÉES

ATLANTIC SALMON ~gf | 36

Grilled Fillet finished in a Citrus Butter Sauce and served with a Wild Rice Blend, Seasonal Vegetable

WALLEYE PIKE ~gf | 33

Walleye Fillet Broiled in Butter, Grilled Lemon Wedge, Baby Baked Potatoes, Seasonal Vegetable

PORTOBELLO WELLINGTON ~v | 28

Grilled Portobello Mushroom and Vegetables wrapped in a Puff Pastry, Vegetarian Truffle Sauce Seasonal Vegetable

FILET MIGNON ~gf | 43

Bacon Wrapped Filet, Garlic-Herbed Butter, Herb Rosemary Red Potatoes, Seasonal Vegetable

CHICKEN CAPRESE | 31

Sautéed Chicken Breast topped with Mozzarella Cheese, Tomato and Basil, Balsamic Vinegar Reduction, Lemon Herb Orzo, Seasonal Vegetable

FILET & PRAWNS DUET ~gf | 48

Tenderloin with Prawns, Garlic Butter Sauce, Fingerling Potatoes, Sautéed Greens

GRILLED NEW YORK STRIP ~gf | 35

New York Steak, Caramelized Onions, Twice Baked Potato, Seasonal Vegetable

HERB ROASTED PORK TENDERLOIN | 31

Sliced Pork Tenderloin with Pan Sauce, Roasted Red Potatoes, Sautéed Green Beans

STUFFED CHICKEN | 31

Chicken Breast stuffed with Wild Rice and Cheese Blend Stuffing, Pancetta Cream Sauce Seasonal Vegetable Medley

BUTTERNUT SQUASH RAVIOLI ~v | 28

Butternut Squash Ravioli with Brown Butter Sage Sauce, Fresh Shaved Parmesan, Parsley

HERB ROASTED CHICKEN ~gf | 30

Rosemary-Garlic Marinated Breast of Chicken Roasted Yukon Gold Potatoes, Seasonal Vegetable

BRAISED BONELESS SHORT RIBS ~gf | 33

Boneless Short Rib Red Wine Pan Sauce Garlic Mashed Potatoes, Seasonal Vegetable

DESSERTS

Flourless Chocolate Torte with Whipped Cream
New York Style Cheesecake with Raspberry Coulis
Chocolate Mousse Napoleon (made with raw egg) ~df
Angel Food Cake With Fresh Berries
Carrot Cake



v vegetarian gf gluten free df dairy free

All prices are per person plus 7.525% food tax, and 24% service charge and is subject to change.

Buffet charge of \$100 for guarantees less than 20.

DINNER BUFFET

Comes with Freshly Brewed Coffee, Decaf, and Specialty Tea. Served with Seasonal Vegetables, Bakery Fresh Rolls, and Butter.
Includes Chef's Dessert Table.

SOUPS & SALAD

Choose Two

CLASSIC CAESAR SALAD

Shaved Parmesan and House-Made Croutons

MIXED GREENS SALAD ~v/gf

Sliced Roma Tomatoes, Cucumbers, Onions,
House-made Croutons, and Peppercorn Ranch Dressing

TOMATO CAPRESE SALAD ~v/gf

Sliced Tomatoes, Fresh Mozzarella, & Shaved Onion
Garnished with Basil Sprigs Drizzled with Pesto Vinaigrette

ANTI-PASTA SALAD ~gf

Marinated Artichoke Hearts, Black and Green Olives,
Shallots, Tuscan Capers, Chopped Peperoncini Drizzled
with a Balsamic Vinaigrette

MINNESOTA CHICKEN WILD RICE SOUP

BEEF BARLEY

Carrots, Green Beans, Onions

ENTRÉES

Choose Two for \$38 or Choose Three for \$44

WILD RICE STUFFED CHICKEN Pancetta Cream Sauce

BRAISED BONELESS SHORT RIBS Red Wine Pan Sauce

BROILED WALLEYE Brown Butter Capers & Lemon Sauce

SAUTÉED CHICKEN BREAST Marsala Wine Sauce

BROILED ATLANTIC SALMON Citrus Buerre Blanc

WILD MUSHROOM STROGANOFF ~v/df

BUTTERNUT SQUASH RAVIOLI ~v

Brown Butter Sage Sauce, Fresh Shaved Parmesan, Parsley

HOUSE-MADE SHEPHERD'S PIE

ROAST PORK LOIN Pan Sauce

ROAST SIRLOIN MUSHROOM Demi-Glace

ADD ON CHEF CARVER

Prime Rib of Beef Horseradish & Au Jus | 7 per person

Roast Turkey Gravy Cranberry Sauce | 6 per person

Ham Sweet Mustard | 6 per person

SIDE OPTIONS

Choose Two

Wild Rice Blend ~v

Au Gratin Potatoes ~v/gf

Yukon Gold Mashed Potatoes ~v/gf

House-Made Macaroni and Cheese ~v

Mashed Baby Reds with Roasted Garlic ~v/gf

Baked Potato Bar with Toppings ~v/gf *Add \$1/Person

Fettuccine Tossed with Olive Oil & Garlic ~v

Herb Roasted Baby Red Potatoes ~v/gf/df

Couscous & Quinoa Blend with

Seasonal Vegetables

RECEPTION DISPLAYS

Priced Per Person

DOMESTIC & ARTISAN CHEESES ~v | 6

Assorted Cheeses, Crackers, Crostini, Fruit Garnish

FRESH FRUIT & BERRIES ~v/gf/df | 6

Fresh Assortment of Sliced Seasonal Fruits and Berries

ANTIPASTO DISPLAY | 7

Sliced Italian Meats and Cheeses, Grilled Vegetables, Mediterranean Olives, Crackers and Lavash

BAKED BRIE ~v | 5

Brie Wrapped in Puff Pastry with Fresh Herbs, Fresh Berry Puree and French Bread Crostini

Grilled Crudité Plate ~v/gf/df | 5

Balsamic Marinated Mushrooms, Red Onions, Red Peppers, Zucchini, Eggplant, Asparagus, with Roasted Red Pepper Dip

SMOKED & CURED FISH PLATE ~df | 8

Smoked Salmon, Trout and White Fish Served with Cream Cheese, Capers, Chopped Egg, Onions, Lemon and Rye Squares

WARM SPINACH & ARTICHOKE DIP ~v | 5

Served with Toasted Pita Chips

LOADED MASHED POTATO BAR ~gf | 8

Cheese Sauce, Sour Cream, Salsa, Bacon Bits Barbeque Sauce, Ketchup and Scallions

GARDEN FRESH VEGETABLE DISPLAY ~v/gf | 5

Served with House-made Ranch Dip

MEXICAN CHEESE DIP ~v/gf | 4

Homemade Tortilla Chips

RECEPTION TABLES

Served for 1 Hour

MSP | 22

Mexican Cheese Dip, Homemade Tortilla Chips ~v/gf
Chicken Wings- Traditional Buffalo, Texas Barbeque
OR Ranch Crusted ~gf/df
Jumbo Beer Battered Onion Rings ~v/df
Potato Skins, Bacon, Green Onions, Cheddar Cheese ~gf
Vegetable Crudité with House-made Ranch Dip ~v/gf

LAX ~v/df | 19

Grilled Vegetable Display, Roasted Red Pepper Dip
Gourmet Soft & Sliced Cheeses, Salamis,
Fresh Fruit Garnish, French Bread

ORD | 26

Chicken Potstickers ~df
Mini Fresh Fruit Kabobs ~v/gf/df
Shrimp Cocktail Shooters, Wasabi Cocktail Sauce ~gf
Walleye Cakes, Cajun Aioli
Baked Brie

JFK | 22

Vegetable Crudité with Hummus and Ranch Dip ~gf
Imported & Domestic Cheese Display, French Bread Crostini,
Crackers and Lavash Thai Chicken Satay, Peanut Sauce ~gf/df
Spring Rolls, Sweet and Sour Sauce ~v/gf/df
Steak and Cilantro Empanadas



COLD HORS D'ŒUVRES

Prices are Per Piece Unless Specified

DEVILED EGGS | 2 per half
Classic or Bacon Bleu Cheese

BEEF CANAPE | 4
Sliced Tenderloin of Beef on a Toasted Crostini
with a Horseradish Cream Spread

ASIAN CHICKEN WRAPS | 4
Seasoned Chicken, Soy and Hoisin Sauces, Garlic,
Ginger and Green Onions

CHERRY TOMATO CAPRESE SKEWER | 3
Toasted Crostini, Tomato, Basil and Garlic

VEGETABLE CRUDITÉ SHOOTER | 3
House-made Ranch Dip

SHRIMP GAZPACHO SHOOTERS | 5

FRESH FRUIT SKEWERS | 3

ANTIPASTO SKEWERS | 4

ICED JUMBO SHRIMP | 5
Cocktail Sauce

PARMESAN BRUSCHETTA | 3
With Tomato & Basil

SALAMI CORNETS | 3
Herbed Cream Cheese

SEARED AHI TUNA WONTON | 6
Cucumber Avocado Siracha Aioli

LOX & CUCUMBER CANAPE | 4
Cream Cheese and Tomato

HOT HORS D'ŒUVRES

Prices are Per Piece

PETITE CHICKEN SATAY ~gf/df | 4
Glazed Sweet Pepper Relish

SUPER MELTY BEEF SLIDER ~df | 5
Sautéed Onions and Cheese

COCONUT SHRIMP SKEWERS ~df | 4
Coconut Shavings, Mango Barbeque Sauce

VEGETABLE SPRING ROLLS ~v/gf/df | 3
Thai Sweet and Sour Sauce

CRAB STUFFED MUSHROOMS | 3

MINI REUBEN SANDWICHES | 3

CHICKEN WINGS ~gf | 4
Traditional Buffalo, Barbecue or Ranch

CHICKEN POTSTICKERS ~v/df | 4

BACON WRAPPED SCALLOPS ~gf | 5

PHYLLO WRAPPED ASPARAGUS | 4

MEATBALLS ~df | 3
Swedish, Italian or Barbecue

WALLEYE CAKES | 4
Remoulade Sauce

PULLED PORK SLIDER ~df | 4
Garlic Creole Aioli

BEEF WELLINGTON | 4

CHICKEN BREAST SLIDERS | 4

MINI CHICKEN QUESADILLA | 4
Cheese, Sour Cream, Guacamole and Salsa



BAR

BAR SELECTIONS

BAR PACKAGES

Bottled Beer, Liquor, Wine, Sodas & Bottled Water

STAND-BY

\$12 | guest first hour -Additional Hours \$8 | guest
Call Brand Liquor: Dewar's, Windsor, Smirnoff,
Jim Beam, Beefeater, Bacardi, E & J, Cuervo Gold

COACH

\$14 | guest first hour -Additional Hours \$9 | guest
Premium Brand Liquor: Chivas Regal, Canadian Club,
Absolut, Jack Daniels, Tanqueray, Myers Dark Rum,
Christian Brothers, Cuervo 1800

FIRST CLASS

\$16 | guest first hour -Additional Hours \$10 | guest
Super Premium Brands: Kettle One, Crown Royal,
Makers Mark, Macallan Scotch, Hendricks Gin,
Captain Morgan, Courvoisier, Patron

SPECIALTY BARS

Pricing Is Per Drink. Requires \$100 Set Up Fee & Bartender

BLOODY MARY BAR | 9

Smirnoff Vodka, Spicy Mary Mix with Full Garnish Bar Including
Peppers, Celery, Lime, Cheeses, Olives, and Pearl Onions

MIMOSA & BELLINI BAR | 8

Made to Order Bellinis and Mimosas with a variety
of Juices and Fresh Berries to Mix and Match

MARTINI BAR | 10

Traditional Vodka and Gin Martinis, Up or On the Rocks,
Dirty, Caramel Apple, Cosmopolitan Garnishes of Stuffed Olives,
Fresh Fruit, and Chef Inspired Accompaniments

MINNESOTA CRAFT BEER BAR | 8

Expanded Selection of Local/Craft Beers Including Favorites
from Summit, Lift Bridge, Surly, Goose Island, Angry Orchard
Cider, and More

CASH & HOST BAR	CASH	HOST
Call Brand Liquor	7	6
Premium Brand Liquor	8	7
Super Premium	10	9
Cordials	9	8
Domestic Bottled Beer	6	5
Premium Bottled Beer	7	6
House Wine by the Glass	7	6
Sodas & Bottled Water	4	3

HOUSE WINE

CANYON ROAD | 25 per bottle

Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon,
Merlot, and Pinot Noir 25 per bottle

KEG BEER

DOMESTIC KEG Per Keg 350
CRAFT BEER KEG Per Keg 425

EVENT TECHNOLOGY

PROJECTION SCREENS & DRAPERY

Standard Support Package \$100.00
 Projection Screen, AV Table, Cord Taping,
 Power Strip & Extension Cord

7.5' x 10' Projection Screen with Full Draping AV Table	150.00
Projection Screen with Partial Draping AV Table	75.00
Pipe & Drape (black)	120.00/10 ft. panel

MICROPHONES & SOUND SYSTEMS

Table Top Podium	Complimentary
Floor Standing Podium	Complimentary
Wired Table Top Microphone	45.00
Executive Podium with Microphone	45.00
Handheld Wired Microphone	45.00
Handheld Wireless Microphone	125.00
Wireless Lavalier Microphone	125.00
Microphone Stands (Tabletop or Floor)	10.00
4 Channel Mixer & Direct Box (To Play Sound from Laptop or Device)	135.00
Mixer	45.00
Direct Box (For Sound from Computer Only)	75.00
Patch to House Sound	75.00

PROJECTORS & LAPTOPS

LCD Projector	250.00
LCD Projector Package: LCD Projector, Projection Screen, AV Cart, Power Strip and Extension Cord	350.00
37" Flat Panel TV & Cart	150.00
Laptop Computer	175.00
VGA Cord	20.00
VGA Splitter for Dual Screen Projection	75.00
HDMI Splitter for Dual Screen Projection	75.00
DVD Player	45.00
Power Point Wireless Advancer	45.00

HUMPHREY ROOM A/V PACKAGE

3 LED Monitors with HDMI connection 500.00
 House Sound to Include Direct Box, Mixer & 1 Wired Microphone

MISCELLANEOUS EQUIPMENT

Polycom Speaker Phone w/Phone Line Activation	175.00
Polycom with Additional Microphones w/ Phone Line Activation	205.00
Phone Line Activation	80.00
Tripod Easel	15.00
3M Post- It Flipchart with Markers	60.00
Wireless or Wired Internet	150.00
Dedicated Bandwidth	
See Hotel Representative for Pricing	
Dry Erase Whiteboard with Markers	45.00
Flipchart Stand	15.00
Extension Cord	5.00
Power Strip	10.00
Multi- Color Uplights	30.00
Tripod Easel	15.00
Tripod Table Skirting	15.00

AV TECHNICIAN (4 HOUR MINIMUM, PER DAY)

Monday–Friday	60.00/hour
Saturday & Sunday	100.00/hour

For additional audio visual equipment,
 please contact your Hotel Representative.

Additional fees may apply for extensive
 audio-visual setup & teardown.

A rush delivery charge of 60.00 may apply
 for same-day emergency orders.

POLICIES

FOOD AND BEVERAGES

Food and beverage cannot be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions and the City of Bloomington's Health Regulations on buffets, no food or beverage may be taken off the Hotel premises under any circumstances. If the scheduled time of your requested food and beverage service is delayed by more than 60 minutes past the agreed upon time that is stated and approved within the Banquet Event Orders, the hotel reserves the right to apply additional fees as they see appropriate. On all functions where a bartender is requested, a charge of \$100 per bartender will be implemented until a revenue of \$750 per bar is reached, at which point the \$100 charge is absorbed by the Hotel. The same charges shall apply to all cashiers for cash bars.

MENU SELECTION

The menu selection must be chosen two weeks prior to function. Menu options are subject to change; however, menu selection and pricing is guaranteed up to 60 days prior to your event/program. In the event of an increase in commodity prices or any special labor cost to the Hotel, the quoted prices are subject to change. Multiple entrée selections will be charged at the highest priced entrée. We require that the client provides seating cards, place cards or name badges for each guest indicating their entrée choices.

GUARANTEE

The guarantee number must be communicated by the Customer to the Hotel Catering Department 12:00 noon, three business days prior to the function. If a guarantee is not received by the Catering Department, the Hotel will use the original expected number as the guarantee, and the Customer will be charged accordingly. Once numbers are guaranteed they cannot be lowered. Increases in meal guarantees within 24 business hours will result in a 20% per person menu price increase. The Hotel will be responsible for serving no more than 3% over the number of the guarantee. Should the minimum number of guests not be met with the guarantee indicated on Buffet Menus, a Service Charge of \$100.00 will be implemented.

PRICING

All menu prices are subject to change. Due to fluctuation in the markets, prices will be guaranteed 30 days prior to your event.

TAXES AND SERVICE CHARGES

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. A service charge of 24% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. 7.525% (subject to change) is taxed on service charge, food, and audio visual. Alcoholic beverages are taxed at 12.775% based on city laws.

PACKAGE RECEIVING

The Hotel will receive packages no earlier than two business days prior to the function. Packages must be marked with the ONSITE contact name, name of group and the date of the meeting. All remaining materials and packages must be shipped out or removed from the Hotel upon conclusion of the function. Large shipments will require other storage arrangements. Large deliveries require a lift gate and Hotel does not provide assistance for unloading. Any storage, receiving of packages and pallets, and assistance shipping packages and pallets, may be subject to additional charges. Ask your Catering Representative for details on charges for shipping.

ROOM ASSIGNMENTS/CHANGE OF SET-UP

Function room assignments are based on the original number of people anticipated, as listed on your contract. The Hotel reserves the right to make changes in meeting or banquet facilities based on optimum traffic flow, logistics, etc. There will be a \$75.00 setup charge for any onsite, day-of changes to a contracted room set-up.

PAYMENT AND BILLING

A credit card is required for method of payment. All charges are to be paid in full 3 business days prior to the function, unless billing arrangements have been made through the Hotel Credit Manager. A direct bill application must be received by the Hotel with the signed contract prior to the function date. Incomplete applications can't be processed and will be returned. The Hotel terms are 30 days net for direct billed functions. A non-refundable deposit may be required in order to hold space for your function. The Hotel will not accept a direct bill for social functions. Social functions must be pre-paid in full a minimum of 10 days in advance. If less than one week prior we require use of a credit card, or cashier's check as method of payment.

SECURITY/DAMAGES

The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client. A party policy may be required for some social functions. Additional security for social events may also be required and will be billed to the client. The HOTEL shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled function. Damage, loss or theft is the sole responsibility of the Patron and its guests.