



# Banquet and Catering Menu



INTERCONTINENTAL®

MINNEAPOLIS – ST. PAUL AIRPORT

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[www.intercontinentalmsp.com](http://www.intercontinentalmsp.com)



A close-up photograph of a yellow ceramic plate with a brown, textured rim. The plate is filled with numerous fresh blueberries. The berries are a deep blue color with a slight white bloom on their surface. The word "Breakfast" is written in a white, sans-serif font across the middle of the plate.

Breakfast

# Plated Breakfast Select One

*All Plated Breakfasts are Served with Fresh Orange Juice, Lavazza Regular and Decaf Coffee, and Assorted Herbal Rishi Teas*

**French Three-Fold Omelet** | 26 Per Person  
Gruyère Cheese, Caramelized Shallots, Wild Mushroom Blend, and Chives  
Served with a Griddled Breakfast Potato Hash (v)

**Classic American** | 27 Per Person  
Scrambled Eggs, Local Applewood Smoked Bacon, and Crispy Hashbrowns  
Served with a Buttermilk Biscuit, Butter, and Fruit Preserves

**House Roasted Corn Beef Hash** | 27 Per Person  
Farm Fresh Scrambled Eggs, Diced Baby Red Potatoes, Bell Peppers, Onions, Tabasco  
Hollandaise Drizzle, and Scallion Garnish

**Whole Wheat Blueberry Pancakes** | 27 Per Person  
Fresh Blueberries, Blackberry Preserves and Local Pure Maple Syrup  
Served with Chicken Sausage Links

**Vegan Chorizo and Sweet Potato Scramble** | 26 Per Person  
Roasted Piquillo Peppers and Tomatillo Salsa (vegan)

**Add a Starter:**  
Sliced Fresh Seasonal Fruit and Berry Cup | 9 Each

Steel Cut Oats with Brown Sugar, Dried Fruit, and Granola | 7 Per Person

Yogurt Parfait with Fresh Berries and Granola | 8 Each

Local Fresh Baked Croissants | 42 Per Dozen

Assorted Muffins | 42 Per Dozen

Peppered Buttermilk Biscuits, Whipped Honey Butter | 42 Per Dozen

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All guarantees and dietary restrictions due by 10AM three business days prior to first event.



# Continental Breakfast

Minimum of 10 Guests

———— All Buffets are Offered for 90 Minutes of Service

## American | 32 Per Person

Local Fresh Baked Croissants  
Lemon Blueberry Scones  
Whipped Butter, Ames Honey, Fruit Preserves  
Cinnamon Rolls with Cream Cheese Frosting  
InterContinental Smoothies to Include:  
Lean Green with Banana, Mango, Kale, Almond Milk  
Bramble with Blackberry, Pineapple, Greek Yogurt, Lemon, Honey  
Seasonal Mixed Fruit and Berry Bowls  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## Parisian | 33 Per Person

Almond Croustade Pastry Baked with Blackberries  
Local Fresh Baked Chocolate Croissants  
Toasted Soft Baguette and Creamy Brie  
Whipped Butter, Ames Honey, Fruit Preserves  
Yogurt Parfait with Berries and Almond Granola  
Assortment of Whole Grain Cereals  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas



### Warm Enhancements:

- Croissant, Local Applewood Smoked Bacon, Fried Egg, and Smoked Cheddar Cheese Breakfast Sandwich | 11 Each
- English Muffin, Turkey Sausage Patty, Egg Whites, Spinach, and Preserved Tomato Breakfast Sandwich | 9 Each
- Egg and Avocado Breakfast Wrap, Vegetarian Chorizo, Charred Onion, Black Beans, Cantina Salsa, Queso (v) | 10 Each

## Twin Cities Continental | 31 Per Person

Local Fresh Baked Croissants  
Assorted Muffins  
Whipped Butter, Ames Honey, Fruit Preserves  
Almond Milk Overnight Oats, Chia Seeds, Dried Fruit, Toasted Almonds,  
Local Pure Maple Syrup  
Yogurt Parfait with Apple and Granola  
Sliced Fresh Fruit and Berry Platter  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## Savory Beginnings | 35 Per Person

Selection of Bagels and Flavored Cream Cheeses  
Dill Cured Gravlox, Red Onion, Capers, Tomato and Hard Boiled Egg  
Local Fresh Baked Croissants, Ham and Cheese Croissants  
Whipped Butter, Fruit Preserves, Raw Honey  
Avocado Toast Station, to Include a Variety of Toasting Breads And a Variety of Toppings to Include: Tomato, Radish, Boiled Egg, Cilantro, Red Onion and Crispy Chopped Bacon  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

**Re-Plating Fee:** Pastries Retained From Breakfast May Be Served During AM Coffee Break | 5 Per Person

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# Breakfast Buffets

Minimum of 15 Guests

— All Buffets are Offered for 90 Minutes of Service

## Breakfast Table | 36 Per Person

Scrambled Eggs, Smoked Cheddar Cheese  
All-Natural Pork Sausage Links  
Local Applewood Smoked Bacon  
Crispy Breakfast Potatoes, Caramelized Onion  
Variety of Sweet and Savory Danish  
Sliced Seasonal Fresh Fruit, Melon, Mixed Berries  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## Fresh Start | 37 Per Person

Scrambled Cage Free Eggs, Farm Fresh Herbs  
Local Applewood Smoked Bacon  
Four Pepper Chicken Sausage Links  
Whole Wheat Blueberry Pancakes  
Anderson Farms Pure Maple Syrup  
Açaí Berry Smoothie, Strawberries, Bananas, Vanilla Yogurt  
Bran Muffins, Cranberry Walnut Muffins  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## Boundary Waters | 38 Per Person

Shallot and Leek Quiche, Chives  
Local Applewood Smoked Bacon  
Turkey Sausage Links  
Crispy Hashbrowns  
Breakfast Bread Pudding  
Anderson Farms Pure Maple Syrup, Whipped Butter  
Fresh Sliced Seasonal Fruit, Melon and Berries  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## Build Your Own Breakfast Bowl | 38 Per Person

Choice of Scrambled or Fried Egg  
Protein: Chicken Sausage, Turkey Sausage  
Base: Farro, Brown Rice, Quinoa, Spinach  
Toppings to Include: Edamame, Avocado, Bean Sprouts, Onion,  
Scallion, Roasted Mushroom, Pickled Onion, Chickpeas,  
Tomatoes, Herb Lemon Oil and Vinaigrette  
Sliced Seasonal Fruit Platter, Melon and Berries  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas

## South of the Border | 36 Per Person

Scrambled Eggs  
Warm Corn and Flour Tortillas  
Southwestern Potato Hash  
Mexican Chorizo  
Green Chili Chicken  
Cumin Spiced Black Beans  
Served with Avocado, Minced Red Onion,  
Diced Tomato, Limes, Queso Fresco, Cilantro,  
Mango, Pineapple, Tajin Honey Dressing  
Fresh Orange and Cranberry Juice  
Regular and Decaf Lavazza Coffee  
Assorted Herbal Rishi Teas



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# Breakfast Enhancements and Stations

## COLD

- Individual Greek Yogurts – Assorted Flavors | 5 Each
- Yogurt Parfaits with Fresh Berries and Granola | 8 Each
- Sliced Seasonal Fruit, Melon and Berries | 9 Per Person
- Variety of Cold Cereals with Milk | 7 Each
- Display of House Gravlox, Local Bagels, Cream Cheese, Minced Onion, Tomato, Hard Boiled Eggs, Capers, Parsley | 14 Per Person

## HOT

- Steel Cut Oats with Brown Sugar, Dried Fruit, and Granola | 7 Per Person
- Scrambled Cage Free Eggs, Farm Fresh Herbs | 7 Per Person
- Scrambled Egg Whites | 7 Per Person
- Local Applewood Smoked Bacon | 7 Per Person
- Pork, Turkey, or Chicken Sausage Links | 7 Per Person
- Griddled Red Potatoes | 4 Per Person
- Crispy Hashbrowns | 4 Per Person
- Corned Beef Hash | 12 Per Person

## BAKERY

- Local Fresh Baked Croissants, Whipped Butter, and Fruit Preserves | 42 Per Dozen
- Assorted Muffins | 42 Per Dozen
- Assorted Donuts | 42 Dozen
- Assorted Bagels with Cream Cheese | 42 Per Dozen
- Apple, Raspberry, and Cheese Danish | 42 Per Dozen
- House-Made Drop Biscuits, Whipped Honey Butter | 42 Per Dozen
- Cinnamon Rolls with Cream Cheese Frosting | 42 Per Dozen
- Toasting Breads: Wheat, Sourdough, and Rye with Butter, Fruit Preserves and Peanut Butter | 3 Per Person
- Sliced Breakfast Breads with Whipped Butter: Buttermilk Banana or Pumpkin Chocolate Chip | 60 Per Dozen
- Gluten Free Muffins or Gluten Free Bagels with Cream Cheese | 6 Each

## CHEF STATIONS

*(Minimum of 20 Guests)*

\$150 Per Chef/Per Hour - 1 Chef Per 50 Guests

### Eggs and Omelets Made to Order | 16 Per Person

Cage Free Eggs, Egg Whites, Bacon, Sausage, Ham, Chicken, Tomatoes, Peppers, Spinach, Mushrooms, Onions, Avocado, Cheddar Cheese, Mozzarella Cheese, and Pepper Jack Cheese

### Buttermilk Waffles | 17 Per Person

Local Pure Maple Syrup, Sugar-Free Maple Syrup, Local Honey, Whipped Butter, Blueberries, Strawberries, Raspberries, Blackberries, Chocolate Chips, Peanut Butter Chips, and Chopped Pecans

## MORNING CREATIONS (No Chef Required; Add to Existing Buffet)

### The Lox and Bagel Stand | 18 Per Person

Build the Best Bagel Sandwich from the Following:

Dill Cured Salmon Gravlox, Assorted Bagels, Bagel Crisps, Variety of Flavored Cream Cheeses, Minced Onion, Tomato, Boiled Eggs, Capers, Parsley

### At the Coffee Shop | 6 Per Person

Vanilla, Caramel, and Hazelnut Syrups, Chocolate Drizzle, Whipped Cream, Mini Marshmallows, Pirouette Cookies

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# Breaks & Beverages



# Breaks

Minimum of 10 Guests

*All Breaks are 30 Minutes of Service*

## Healthy Break | 17 Per Person

Dried Fruit and Almond Milk Muesli

Açaí Berry Yogurt Parfait, Coconut, Almond Granola,  
Banana, Blueberry

Whole Grain Avocado Toast, Radish, Tomato, and Cilantro

Warm Buttermilk Banana Bread

## Energy Boost | 16 Per Person

Vanilla, Blueberry, Lemon Smoothie

Chocolate, Dried Fruit, and Assorted Nut Trail Mix

Apples, Bananas, and Oranges

Carrot, Celery, Cauliflower, Broccoli

Hummus, Ranch-Greek Yogurt Dip

## Build Your Own Executive Trail Mix | 19 Per Person

Pistachios, Almonds, Cashews, Peanuts, Sunflower Seeds,

Pumpkin Seeds, Wasabi Peas, Dried Cherries, Cranberries,

Apricots, Pineapple, Blueberries, Bananas, Dark Chocolate

Chips, Peanut Butter Chips, White Chocolate Chips, Granola,

M&M's, Toffee

## Tea Time, Any Time | 17 Per Person

Lemon Blueberry Scones

Fig Jam, Lemon Curd

Macarons, Mini Eclairs

Assorted Finger Sandwiches

Earl Grey Rishi Hot Tea

## Chocolate Lovers | 15 Per Person

Flourless Chocolate Cake Bites, Raspberry Jam

House-Made Hot Chocolate, Mini Marshmallows,

Chocolate Shavings

Chocolate Dipped Strawberries

Chocolate Covered Almonds

Freshly Baked Chocolate Chip Cookies

Chocolate Pirouette Cookies



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# Breaks Minimum of 10 Guests

*All Breaks are 30 Minutes of Service*

## **A Toast | 17 Per Person**

Grilled Sourdough, Grilled Flatbread with Spreads to Include:  
Avocado with Lemon and Herbs  
White Bean Hummus  
Preserved Tomato, Cilantro, Alfalfa Sprouts, Crispy Chickpeas, Chopped Boiled Egg, Crispy Chopped Bacon, Minced Red Onion, Piquillo Peppers and Greek Olives

## **Salmon and Bagel Chips | 15 Per Person**

Smoked Salmon Dip  
Grilled Scallion Cream Cheese, Classic Cream Cheese, Red Onion, Everything Seasoning, Capers  
Bagel Chips, House Lemon Potato Chips, Vegetable Crudite

## **Home Grown I | 18 Per Person**

Honey Crisp Apple Cinnamon Muffins  
Rhubarb Spice Bread  
Marieke Wisconsin Gouda,  
Local Honey and Fresh Berries, Flatbread Crackers  
Strawberry Rhubarb Lemonade

## **Grilled and Chilled | 20 Per Person**

Classic Shrimp Cocktail  
Grilled Beef Carpaccio Crostini  
Ricotta and Grilled Artichoke Crostini  
Deviled Eggs, Pickled Mustard, Chives  
Grilled Peach and Honey Mascarpone Mini Tart

## **State (of a) Fairs | 16 Per Person**

Mini Corndog Skewers  
Fried Cheese Curds  
Warm Soft Pretzels with Beer Cheese Sauce  
Ketchup and Mustard  
Caramel Apple Wedges  
Warm Chocolate Chip Cookies and Cold Milk



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# Breaks & Beverages

## A La Carte Break Items

### START THE DAY RIGHT

- Sliced Seasonal Fruit, Melon and Berry Platter | 9 Per Person
- Whole Fresh Fruit to Include Bananas, Apples, and Oranges | 48 Per Dozen
- Individual Greek Yogurts – Assorted Flavors | 5 Each
- Yogurt Parfaits with Fresh Berries and Granola | 8 Per Person
- Sliced Breakfast Breads with Whipped Butter: Buttermilk Banana or Pumpkin Chocolate Chip | 60 Per Dozen
- Assorted Bagels with Cream Cheese | 42 Per Dozen
- Local Fresh Baked Croissants, Whipped Butter and Fruit Preserves | 42 Per Dozen
- Assorted Muffins | 42 Per Dozen
- Assorted Donuts | 42 Dozen

### SNACKS AND TREATS FOR THE AFTERNOON

- Fresh Oven Baked Cookies | 48 Per Dozen
- Variety of House-Made Dessert Bars | 6 Each
- Assorted Candy Bars (Charge on Consumption) | 5 Each
- Gourmet Mixed Nuts | 6 Per Person
- Chocolate, Dried Fruit, and Assorted Nut Trail Mix | 7 Per Person
- Individual Bags of Pretzels, Popcorn, or Kettle Chips (Charge on Consumption) | 5 Each
- Hand-Cut Corn Tortilla Chips, Cantina Style Salsa, and Guacamole | 7 Per Person
- Hummus, Pita, Celery, Carrots, and Cauliflower | 8 Per Person
- Individual Vegetable Crudit  with Ranch Dip | 6 Each
- Artisan Cheese, Flatbread Crackers, Pate de Fruit | 10 Per Person

## ANYTIME’S A GOOD TIME

Assorted KIND Bars (Charge on Consumption) | 6 Each

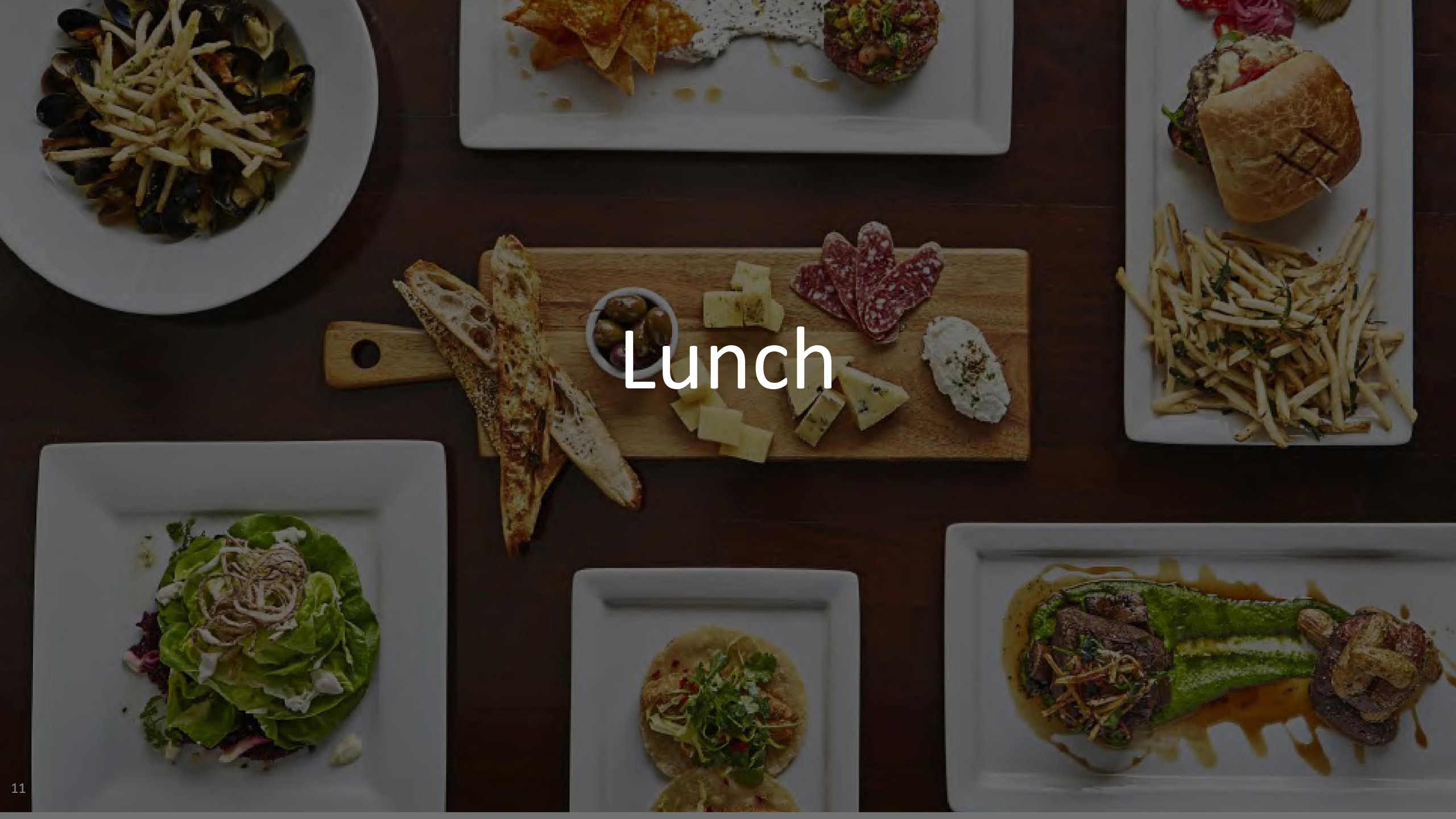
Granola Bars (Charge on Consumption) | 5 Each

## BEVERAGES

- Regular and Decaffeinated Lavazza Coffee | 90 Per Gallon
- At the Coffee Shop Enhancement: Vanilla, Caramel, and Hazelnut Syrups, Chocolate Drizzle, Whipped Cream, Mini Marshmallows, Pirouette Cookies | 6 Per Person
- Hot Chocolate | 90 Per Gallon
- Assorted Herbal Rishi Teas | 90 Per Gallon
- Rishi Black Iced Tea | 90 Per Gallon
- Assorted Regular and Diet Soft Drinks | 5 Each
- Red Bull and Sugar-Free Bull | 7 Each
- Celsius Energy Drinks (Assorted Flavors) | 7 Each
- Bottled Water | 5 Each
- La Croix Sparkling Water (Assorted Flavors) | 6 Each
- Perrier Mineral Water | 6 Each
- Bottled Chilled Fruit Juices | 6 Each
- Assorted Naked Juice Smoothies | 8 Each
- Old Fashioned Lemonade | 70 Per Gallon
- Raspberry Lime Lemonade or Lavender Lemonade | 74 Per Gallon
- Infused Water (Cucumber Mint, Strawberry Orange, or Ginger Citrus) | 52 Per Gallon
- Bottled Iced Coffee Drinks | 6 Each

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A collage of various lunch dishes. In the top left is a round white plate with mussels and fries. To its right is a rectangular white plate with a dish featuring tortilla chips, a white sauce, and a small round patty. In the top right is a rectangular white plate with a burger on a bun and a side of fries. In the center is a wooden charcuterie board with bread, olives, cheese, salami, and a small round patty. In the bottom left is a rectangular white plate with a green salad. In the bottom center is a rectangular white plate with two tacos. In the bottom right is a rectangular white plate with a large green vegetable, meat, and a side of fries.

# Lunch

# Plated Lunch

*All Plated Lunches Include Choice of One Soup or Salad, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter  
Lavazza Regular and Decaf Coffee, Assorted Herbal Rishi Teas and Rishi Black Iced Tea*

## STARTERS (Select One)

### Soups

- Minestrone, White Beans, Winter Greens, Parmesan (v)
- Stewed Tomato Soup, Basil, Focaccia Croutons (v)
- Miso Chicken Soup, Ginger, Bok Choi
- Smoked Ham and Lentil Soup

### Salads

- Arugula Beet Salad, Crumbled Bleu Cheese, Toasted Pumpkin Seeds, Lemon Herb Dressing (v)
- House Caesar, Focaccia Croutons, Shaved Parmigiano Reggiano
- Arcadian Mixed Greens, Amablu Cheese, Tart Apples, Dried Cherries, Honey-Balsamic Dressing (v)
- Shaved Brussels Sprouts Salad, Dates, Smoked Bacon, Sweet Onion Vinaigrette

## DESSERT (Select One)

- Vanilla Bean Panna Cotta, White Chocolate Mousseline, Blueberry, Lemon Zest
- Flourless Chocolate Cake, Tropical Coulis, Whipped Cream
- Fruit Tart, Pastry Cream, Apricot Glaze
- Chocolate Pot De Crème, Drunken Cherries, Citrus Whipped Cream

## ENTREES (Over Three Selections Will Incur a Multiple Entrée Fee of 5 per Person)

### Vegetarian

- **Charred Cauliflower Fleurettes** - Marinated White Beans, Kale, Brussels Sprouts, Chickpeas, Lemon Oil, Shaved Parmesan Cheese | 37 Per Person
- **Potato Gnocchi** - Eggplant Caponata, Roasted Piquillo Peppers, Basil, Parmesan | 37 Per Person

### Bird

- **Cardamon Slow Roasted All-Natural Chicken** - Chive Whipped Potatoes, Asparagus, Herb Chicken Jus | 45 Per Person
- **Grilled Chicken Grain Bowl** - Herbed Natural Chicken, Wild Rice, Chickpeas, Roasted Acorn Squash, Kale, Maple Mustard Vinaigrette | 45 Per Person
- **Pesto Chicken** - Natural Chicken Breast, Sun-Dried Tomato Orzo, Artichoke, Shaved Brussels Sprouts | 45 Per Person
- **Parmesan Crusted Chicken Picatta** - Sauté of Artichokes and French Green Beans, Lemon Confit, Baby Red Potatoes | 45 Per Person

### Sea

- **Pan Roasted Salmon Filet** - Citrus-Herb Couscous, Honey Glazed Baby Carrot | 45 Per Person
- **Grilled Shrimp Bowl** - Ancho Rubbed Grilled Shrimp, Roasted Sweet Corn, Fresh Pico de Gallo, Quinoa, Lime Crème | 45 Per Person

### Meat

- **Grass-Fed Steak Salad** - Arcadian Mixed Greens, Pickled Shallots, Toasted Almonds, Dried Cherries, Smoked Cheddar, Champagne Vinaigrette | 48 Per Person
- **Grilled Flat Iron Steak** - Root Vegetable Pave, Roasted Brussels Sprouts, Roquefort Cream Sauce | 50 Per Person

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# To-Go Box Lunches

40 Per Person

Includes Choice of Three (total) Sandwiches or Entree Salad Choices  
Boxed Lunch Includes Two Sides, and One Dessert  
*Side and Dessert Choices Must be Consistent with All Lunches*

## SANDWICHES (Gluten Free Bread Available Upon Request)

- **Albacore Tuna** - Herbed Mayo, Minced Onion, Gem Lettuce
- **Grilled Chicken Salad Croissant** - Swiss Cheese, Dried Cherries
- **Roast Beef and Smoked Cheddar** - Arugula, Red Onion, Tomato, Sliced Sourdough, Garlic Aioli
- **Turkey, Bacon, and Swiss** - Tomato, Romaine, Sliced Whole Wheat, Dijonnaise
- **Chipotle Chicken Wrap** - Pico de Gallo, Spinach, Queso Fresco, Spicy Ranch
- **Caprese Sandwich** - Fresh Mozzarella, Tomato, Basil Pesto, Ciabatta (v)
- **Hummus and Feta Wrap** - Fresh Bell Peppers, Carrot, Cucumber, Tzatziki (v)

## ENTRÉE SALADS

- **House Chicken Caesar Salad** – Romaine, Sliced Grilled Chicken Breast, Croutons, Shaved Parmesan, House Caesar Dressing
- **Antipasti Salad** – Gem Lettuce, Fresh Mozzarella, Heirloom Cherry Tomato, Genoa Salami, Red Onion, Marinated Olives, Italian Herbs and Garlic Vinaigrette
- **Smoked Salmon Cobb** – Romaine, Grilled Sweet Corn, Heirloom Tomatoes, Cilantro, Pickled Shallot, Queso Fresco, Spicy Ranch
- **Spinach and Blackberry Salad** – Toasted Walnuts, Crumbled Feta, Shallot, Citrus Supremes, Balsamic Vinaigrette (v)

## SIDES (Select Two)

- Individual Bags of Kettle Chips
- Whole Grown Minnesota Apple
- Mixed Greens Side Salad, Balsamic Dressing
- Chocolate, Fruit, and Nut Trail Mix

## DESSERT (Select One)

- Chocolate Chip Cookie
- Brownie
- Dessert Bar
- KIND Bar

## Beverage Additions

Assorted Regular and Diet Soft Drinks | 5 Each  
Bottled Water | 5 Each

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# Design Your Own Deli Buffet

Minimum of 10 Guests

Choose Any (5) Items  
to Create Your Buffet

44 Per Person  
All Buffets are 90 Minutes of Service

**Soups**

- Chicken Wild Rice
- Spice Carrot and Lentil, Yogurt, Curry (v)
- Tuscan Vegetable and Farro (v)
- Stewed Tomato Basil, Focaccia Croutons (v)

**Salads**

- Italian Chopped  
Romaine, Pepperoncini, Garbanzo Beans, Fresh Mozzarella Cheese, House-Made Italian Dressing (v)
- House Caesar  
Romaine, Focaccia Croutons, Shaved Parmigiano Reggiano, Bradstreet Caesar Dressing
- Sesame Ginger  
Napa Cabbage, Shredded Carrot, Red Onion, Mint, Chopped Cashews, Sesame Vinaigrette (v)
- Kale and Radicchio  
Citrus Supremes, Red Onion, Amablu Cheese Candied Pistachio, Orange Vinaigrette (v)
- Baby Red Potato  
Celery, Red Onion, Hard Boiled Egg, Dill Yogurt (v)
- Gemelli Pasta  
Preserved Tomato, Sliced Basil, Shaved Parmesan, Lemon Oil and Garlic (v)

**Pre-Made Sandwiches**

- Smoked Turkey and Boursin Cheese, Arugula, Tomato, Champagne Vinaigrette on Baguette
- InterContinental Club, Pit Ham, Smoked Turkey, Bacon, Lettuce, Tomato, Gruyère, Dijonnaise, Whole Wheat
- Roast Beef and Smoked Cheddar, Arugula, Red Onion, Tomato, Sliced Sourdough, Garlic Aioli
- Tuscan Chicken Sandwich, Fresh Mozzarella, Spinach, Sundried Tomatoes, Parmesan Aioli
- Harissa Chicken Tabouleh Wrap, Lemon Herb Vinaigrette, Whole Wheat Tortilla
- Egg Salad Sandwich, Dill Mayo, Whole Grain Mustard, Bibb Lettuce, White Bread (v)
- Cauliflower Shawarma Pita Wrap, Tomato, Red Onion, Cucumber, Tahini Garlic Sauce (v)
- Veggie and Piquillo Pepper Hummus on Ciabatta, Cucumbers, Pickled Onion, Feta, Arugula (v)

**All Buffets Served With:**

- Fresh Artisan Rolls and Butter
- House Made Potato Chips
- Freshly Baked Selection of Brownies and Cookies

Lavazza Regular and Decaffeinated Coffee  
Assorted Herbal Rishi Teas and Rishi Black Iced Tea

**Re-Plating Fee:**

Desserts Retained From Lunch May Be Served  
During PM Coffee Break | 5 Per Person



**Beverage Additions Available, Please Ask to Add to Your Lunch**  
Assorted Regular and Diet Soft Drinks | 5 Each  
Bottled Water | 5 Each  
Fruit and Herb Infused Water | 52 Gallon

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# Build Your Own InterContinental Delicatessen Lunch Buffet

Minimum of 20 Guests

52 Per Person  
All Buffets are 90 Minutes of Service

**Soups (Select 1)**

- Bison Chili
- Lobster Bisque, Marinated Shrimp
- Parsnip Puree (v)
- Root Vegetable (v)

**Salads (Select 2)**

- Italian Chopped  
Romaine, Pepperoncini, Garbanzo Beans, Fresh Mozzarella Cheese, Italian Dressing (v)
- Greek Vegetable  
Mesclun Greens, Olives, Hard Boiled Eggs, Marinated Tomatoes, Feta Cheese, Red Wine Vinaigrette (v)
- House Caesar  
Romaine, Focaccia Croutons, Shaved Parmigiano Reggiano, Bradstreet Caesar Dressing
- Chilled German Potato  
Baby Gold Potatoes, Caraway Seed, Applewood Bacon, Cider Vinaigrette
- Gemelli Pasta  
Preserved Tomatoes, Sliced Basil, Shaved Parmesan Cheese, Lemon Oil and Garlic (v)

**Breads:** Multigrain, Ciabatta, Spinach Wraps, Focaccia, Brioche Buns, French Bread

**Protein (Select 3)**

- House Roasted Sirloin of Beef
- Carved Maple Smoked Turkey Breast
- Cut off the Bone Ham
- Prosciutto
- Herb Chicken Salad
- Classic Tuna Salad
- Capicola

**Cheese (Select 3)**

- Cheddar
- Gruyère
- Smoked Gouda
- Provolone
- Pepper Jack
- Havarti
- Smoked Cheddar
- American

**Accompaniments:** Green Leaf Lettuce, Tomato, Onion, Pickles, Arugula, Spinach, Grilled Vegetable Platter, Pepperoncini, Mayonnaise, Dijon Mustard, Horseradish Sauce, Tomato Tapenade

**Desserts (Select 2)**

Fresh Oven Baked Cookies  
Brownies and Blondies  
Macaroons  
Caramel Apple Streusel  
Variety of House-Made Dessert Bars

**Beverages**

Lavazza Regular and Decaf Coffee  
Assorted Herbal Rishi Teas and Rishi Black Iced Tea

**Re-Plating Fee:** Desserts Retained From Lunch May Be Served During PM Coffee Break | 5 Per Person

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# Classic Lunch Buffets

Minimum of 20 Guests

*All Buffets Offered with Lavazza Regular and Decaf Coffee  
Assorted Herbal Rishi Teas and Rishi Black Iced Tea*

*All Buffets are 90 Minutes of Service*

**The All American** | 53 Per Person

White Chicken Chili  
Jalapeno Cornbread with Warm Honey Butter  
Creamy Cole Slaw  
Green Bean Salad, Heirloom Tomatoes, Crispy Onions, Grain Mustard  
Smoked Chicken Thighs, BBQ Pulled Pork, Grilled Flank Steak  
Dry Rubbed Cauliflower Steaks  
Sliced Hawaiian Rolls  
Smoked Cheddar Mac and Cheese  
Sweet and Hot Baked Beans  
Banana Cream Pie, Bourbon Caramel

**Athena** | 59 Per Person

Lemony White Bean Soup  
Tabouleh Salad, Lemon, Quinoa, Heirloom Tomato, Lemon and Olive Oil Vinaigrette  
Greek Salad, Crisp Romaine, Feta, Olives, Banana Peppers,  
Heirloom Tomatoes, Cucumber, Red Wine Vinaigrette  
Schwarma Chicken  
Sliced Gyro Spiced Beef  
Falafel  
Lemon Steamed Rice  
Pita Bread, Hummus, Tzatziki, Sliced Tomato, Red Onion, Romaine, Pickles, Dolmas  
Baklava

**North Shore** | 59 Per Person

Squash and Honeycrisp Apple Soup  
Arugula Beet Salad, Crumbled Bleu Cheese, Toasted Pumpkin Seeds, Lemon Herb Dressing  
Roasted Broccoli Salad, Almonds, Raisins, Romesco  
Braised Beef Pot Roast  
Parmesan Crusted Walleye, Lemon Caper Aioli  
Butternut Squash Ravioli, Brown Butter, Pine Nuts, Sage  
Mashed Yukon Gold Potatoes, Chives  
Honey Glazed Root Vegetables  
Caramelized Brussels Sprouts  
Apple Cranberry Cobbler, Salted Caramel Sauce

**Re-Plating Fee:** Desserts Retained From Lunch May Be  
Served During PM Coffee Break | 5 Per Person

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# Classic Lunch Buffets

Minimum of 20 Guests

All Buffets are 90 Minutes of Service

## Amalfi Coast | 57 Per Person

- Vegetable Ribollita Soup
- Herbed Focaccia with Olive Oil
- Antipasto Platter, Artichoke, Olive, Marinated Mozzarella, Red Onion, Grilled Asparagus
- Panzanella Salad, Focaccia Croutons, Dried Tomato, Cucumber, Fennel, Preserved Tomato Vinaigrette
- Grilled Chicken Picatta
- Grilled Salmon, Salsa Verde
- Cheese Tortellini, Fresh Tomato Sugo
- Roasted Fingerling Potatoes
- Balsamic Brussels Sprouts
- Almond Cake, Honey, Spiced Apples

**Re-Plating Fee:** Desserts Retained From Lunch May Be Served During PM Coffee Break | 5 Per Person

*All Buffets Offered with Lavazza Regular and Decaf Coffee  
Assorted Herbal Rishi Teas and Rishi Black Iced Tea*

## Grande Prairie | 57 Per Person

- Creamy Wild Rice Soup
- Artisan Rolls and Butter
- Apple, Celery and Quinoa Salad, Arugula, Apple Vinaigrette
- Classic Caesar Salad, Romaine, Croutons, Garlic Dressing, Parmesan
- Char Grilled Atlantic Salmon, Dill Cream Sauce
- Meatloaf and Mushroom Gravy
- Crispy Oven Baked Chicken
- Parsley Buttered Potatoes
- Honey Glazed Carrots
- Baked Green Beans, Crispy Onions
- Assorted Brownies and Dessert Bars

## La Cantina | 53 Per Person

- Chicken Tortilla Soup
- Quinoa Salad, Black Beans, Corn, Jicama, Peppers, Scallions, Avocado Dressing
- Flour Tortillas, Burrito Bowl, or Romaine Lettuce
- Carne Asada, Chipotle Grilled Chicken Thigh, Pork Carnitas
- Cilantro Lime Rice, Cauliflower Rice, Cumin Black Beans, Mixed Peppers and Onions, Roasted Corn, Cheddar-Jack Cheese, Minced Onion, Cilantro Leaves, Lime Wedges, Pico de Gallo, Chimichurri, Avocado-Lime Puree, Sour Cream, Spicy Tomatillo
- Churros, Warm Chocolate Sauce, Honey

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The background of the slide features several chocolate cones, possibly chocolate-covered strawberries or similar treats, arranged on a dark, textured surface. The cones are dark brown and have a glossy finish. Some have small white flowers or decorations on top. The text "Reception & Dinner" is overlaid in the center in a white, sans-serif font.

# Reception & Dinner



# Hors D'oeuvres

Minimum Order of 20 Pieces Per Item

## COLD

- Boursin Toasts, Marinated Heirloom Tomatoes, Basil (v) | 7 Each
- Tortellini Caprese Pick, Cheese Tortellini, Cherry Tomato, Basil, Pesto (v) | 7 Each
- Antipasto Pick, Slow Cured Salami, Marieke Gouda, Marinated Olive, Pickled Pepper | 8 Each
- Beef Carpaccio Crostini, Black Garlic Aioli, Pickled Shallot | 8 Each
- Pimento Cheese Deviled Eggs (v) | 7 Each
- Horseradish Beet Deviled Eggs (v) | 7 Each
- Prosciutto Wrapped Burrata Cup, Marinated Melon, Balsamic, Sorrel | 7 Each
- Coconut Shrimp Ceviche, Mango, Red Chili, Lime | 8 Each
- Soy and Cilantro Chicken Salad, Endive Leaf, Crushed Cashew | 7 Each
- Tuna Tartare Wonton, Shallot, Ginger, Sesame, Fresno | 8 Each
- Shrimp and Shaved Napa Cabbage Summer Roll, Shredded Carrots, Rice Noodles, Hoisin Sauce | 9 Each
- Beet Hummus Mini Bowl, Pita Chip, Cucumber, Aleppo Pepper (v) | 7 Each
- Sweet Corn Gazpacho Shooter, Cilantro, Heirloom Tomato, Lime Popcorn (v) | 7 Each

## HOT

- Impossible Meatball Skewer, Bourbon BBQ Glaze (v) | 7 Each
- Vegetable Spring Roll Bites, Sweet Chili Dipping Sauce (v) | 7 Each
- Mini Mushroom Melt, Wild Mushrooms, Raclette, Gruyère (v) | 7 Each
- Buffalo Chicken Satay, Baked Amablu, Ranch Drizzle, Micro Celery | 7 Each
- Polenta Cake Bite, Pesto Chicken, Sundried Tomato Tapenade | 7 Each
- Grilled Prime Steak Skewer, Chimichurri | 8 Each
- Mini Crab Cake, Citrus Aioli, Tajin | 9 Each
- Honey Ham and Smoked Gouda Sliders | 7 Each
- Smoked Thai BBQ Pork Rib, Crushed Peanuts, Cilantro | 7 Each
- Beef Barbacoa Quesadilla, Lime Crema, Cilantro | 8 Each
- Grilled Lamb Chop “Lollipops”, Berbere Spice, Mint | 9 Each
- Grilled Shrimp Skewer, Herbed Garlic and Lemon Butter | 9 Each

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# Cold Reception Stations

Each Display Serves 25 People

*Stations are 90 Minutes of Service  
Each Station Must Be Ordered For Full Guest Count*

**Charcuterie and Cheese Display | 700 Per Display**

House-Smoked Salmon, Prosciutto di Parma, Dried Chorizo,  
Chef’s Handmade Kielbasa  
Faribault Amablu, Stickney Hill Goat, Wisconsin Smoked Cheddar  
Cheese, Ellsworth Fresh Cheese Curds  
Lavosh, Flat Bread Crisps, Gluten-Free Crackers, Smoked Almonds, Raw  
Honey, Fig Preserve, Grapes, Cornichons

**Artisan Cheese Display | 450 Per Display**

Local and Imported Cheese Selection: Faribault Amablu, Stickney Hill  
Goat, Wisconsin Smoked Cheddar, Spanish Manchego, French Raclette  
Display Accompaniments Include Lavosh, Flat Bread Crisps, Gluten Free  
Crackers, Smoked Almonds, Ames Farm Honey, Fig Preserve, Grapes and  
Cornichons

**Fresh Fruit, Berries and Melon Display| 350 Per Display**

An In-Season Selection of Fruits, Berries and Melons:  
Mango, Papaya, Citrus, Blackberries, Blueberries, Strawberries,  
Red and Green Grapes, Cherries, Plums, Canary Melons  
Served with Vanilla Yogurt, Whipped Cream and Chocolate Sauce

**Hearty Vegetable Display | 300 Per Display**

Grilled Asparagus, Long Stem Artichokes  
Pickled Red and Yellow Beets, Mixed Olives, Preserved Tomatoes  
Roasted Acorn Squash Dip, Creamy Spinach Dip  
Flat Bread Crackers, Crusty French Bread, Lavosh

**House-Made Chips and Dips | 450 Per Display**

Kettle Chips, Tortilla Chips, Pita Chips  
Classic French Onion Dip, Roasted Garlic Hummus,  
Cilantro-Lime Guacamole, Buffalo Chicken Dip,  
Spinach-Artichoke Dip, Smoked Gouda Fondue

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# Cold Reception Stations

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*Stations are 90 Minutes of Service*

*Each Station Must Be Ordered For Full Guest Count*

## **Build Your Own Salad | 450 Per Display**

Greens: Romaine, Mesclun Mix, Spinach, Arugula

Vegetables: Heirloom Tomatoes, Cucumbers, Onions, Artichokes, Olives,

Roasted Peppers, Broccoli, Carrots, Roasted Mushrooms, Beets,

Eggplant, Radish, Red Potatoes, Marinated Chickpeas, Hard Boiled Eggs

Toppings: Almonds, Pumpkin Seeds, Dried Fruit, Amablu Cheese,

Parmesan Cheese, Croutons

Dressings: Balsamic, Ranch, Lemon Herb, House Italian, Caesar

## **OPTIONAL ADDITIONS:**

- Herb Grilled Chicken | 150 Per Display
- Smoked Salmon | 200 Per Display
- Charbroiled Steak | 250 Per Display
- Garlic Shrimp | 300 Per Display

## **Shrimp Cocktail and Stone Crab | 750 Per Display**

Old Bay Poached Shrimp, Classic Cocktail Sauce

Cracked Jonah Crab Claws, Louie Sauce, Lemon, Lime

## **Ultimate Raw Bar | 2500 Per Display *(Includes Ice Sculpture)***

The Freshest Selection of Seafood, Flown Into Minnesota From Around The World **(Attendant Required, 1 Per 50 Guests @ \$150 Per Attendant)**

Seasonal Oyster Selection Served On The Half Shell

Cocktail, Mignonette, Horseradish, Lemon

Yellowfin Tuna Tartare, Fresno Kewpie, Ginger, Sesame, Scallion

Classic Shrimp Cocktail, Lemon, Lime

Stone Crab Claws, Louie Sauce

Tuna and Salmon Sashimi, Wasabi, Pickled Ginger, Soy Sauce

Mahi-Mahi Ceviche, Lime Juice, Jalapeno, Avocado, Pickled Onion, Cilantro

Caviar Display, Toast Rounds, Garnish Tray

Customized Ice Display ***(See Your Event Manager For Customization Options)***

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# Hot Reception Stations

Each Display Serves 25 People

*Stations are 90 Minutes of Service*

*Each Station Must Be Ordered For Full Guest Count*

## **Classic Barbeque** | 725 Per Display

Baby Back Ribs, Smoked Chicken Drumsticks and Wings,  
Dry Rubbed Brisket  
Sweet Rolls, Dill and Spicy Pickles, Giardiniera, Pickled Onions  
Backyard Coleslaw, Baked Beans  
Sweet KC, Spicy Texas, and Tangy Memphis BBQ Sauces

## **Build Your Ultimate Mac and Cheese** | 625 Per Display

Elbow Noodles, Shell Noodles  
Classic Cheddar Sauce, White Cheddar Jalapeno Sauce  
Chicken, Bacon, Scallions, Tomatoes, Roasted Mushrooms, Peas,  
Toasted Breadcrumbs, Parmesan Cheese, Cheddar-Jack Cheese,  
Truffle Oil

## **Street Tacos and More** | 625 Per Display

An Amazing Spread of Flavorful Ingredients to Make Your Own  
Nachos or Street Tacos  
Freshly Fried Corn Tortilla Chips  
Handheld Flour or Corn Tortilla Shells  
Spicy Adobo Chicken, Sliced Carne Asada, Griddled Chorizo  
Nacho Cheese Sauce, Salsa, Pico De Gallo, Spicy Salsa Verde,  
Guacamole, Sour Cream, Diced Tomatoes, Pickled Red Onions,  
Fajita Peppers, Minced Jalapeno, Cumin Black Beans, Limes,  
Cilantro, Black Olives, Minced White Onion, Pickled Fresno Chilis

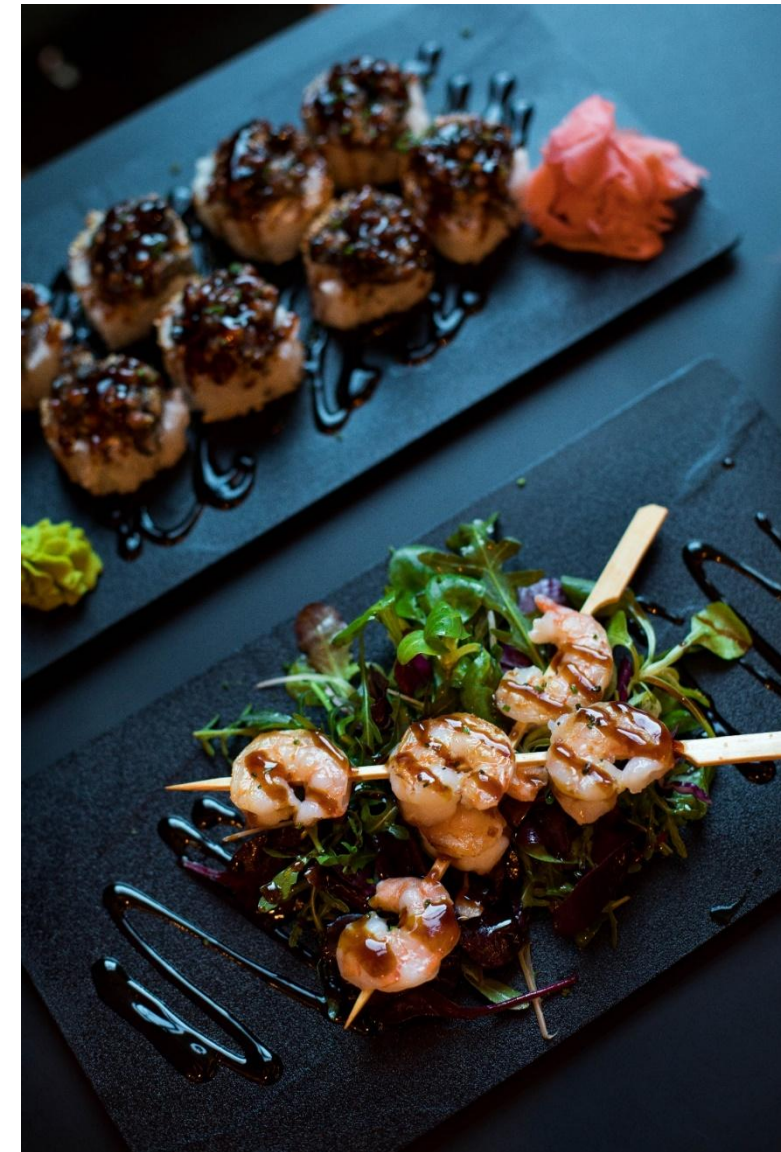
## **Asian Take Out** | 825 Per Display

Steamed Jasmine Rice, Vegetable Fried Rice,  
Udon Noodles  
General Tso's Chicken, Beef and Broccoli, Shrimp Stir Fry  
Mixed Vegetables, Edamame, Bean Sprouts  
Vegetable Pot Stickers, Fortune Cookies  
Soy Sauce, Sweet Chili Sauce, and Sriracha

## **Artisan Flatbreads** | 550 Per Display

Wood Fired Crust, Rustic Tomato Sauce, Garlic-Oregano  
Butter

- Italian Pepperoni and Four Cheese
- Sweet and Spicy Sausage, Pepperoncini
- Roasted Mushroom and Onion
- Four Cheese and Rustic Tomato, Parmesan Cheese, Crushed Red Pepper Flakes, Italian Herbs



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# Hot Reception Stations

*Stations are 90 Minutes of Service  
Each Station Must Be Ordered For Full Guest Count*

**Pasta Station | 28 Per Person**

Farfalle, Rainbow Tortellini, Gluten-Free Penne  
Rustic Tomato Sauce, Alfredo, Pesto, Roasted Garlic Oil  
Preserved Tomatoes, Roasted Red Peppers, Caramelized Onions, Spinach, Olives,  
Broccoli  
Italian Sausage, Grilled Chicken, Shrimp  
Parmesan Cheese, Crushed Red Pepper, Garlic Breadsticks

**Chicken Wing Bar | 20 Per Person**

Classic Bone-In Wings and Handcrafted Chicken Strips  
Tossed in Variety of Sauces:  
Classic Buffalo, Honey BBQ and Sweet Thai Chili  
Celery, Carrots, Ranch, Bleu Cheese Dressing, Wet Naps

**Vietnamese Pho Station | 19 Per Person**

Marinated Beef, Poached Chicken  
Bean Sprouts, Thai Basil, Cilantro, Thai Chili, Ginger, Bell Pepper,  
Lime Wedges, Beef Broth, Vegetable Broth, Hoisin Sauce, Sriracha

**Carving Stations**

*Chef Attendant Required, \$150 Per Chef Per Hour*

- **Whole Grilled Side of Salmon** (serves 20) | 550 Each  
Cucumber-Tomato Salad, Boiled Herb Potatoes, Grilled Lemons  
Lemon Caper Aioli, Pita Crisps
- **Sugar Maple Smoked Turkey Breast** (Serves 20) | 250 Each  
Apple-Orange-Cranberry Chutney, Arugula and Shaved Fennel Salad  
Whole Wheat Silver Dollar Rolls, Maple Butter
- **Slow Roasted Pork Shoulder** (Serves 25) | 340 Each  
Pickled Onions and Jalapenos, Oaxaca Cheese, Cilantro, Chimichurri Sauce  
Chipotle Adobo Puree, Soft Flour and White Corn Tortillas
- **Smoked Beef Brisket** (serves 25) | 575 Each  
Sweet BBQ, Vinegar BBQ, Spicy BBQ, Spicy Mustard  
Pickles, Grilled Onions, Charred Jalapenos, Giardiniera  
Texas Toast, Hawaiian Rolls
- **Whole Top Sirloin of Beef** (serves 25) | 450 Each  
Garlic Rosemary Marinade, Grilled Asparagus and Artichoke Salad  
Silver Dollar Buns, Caramelized Onions, Horseradish Crème Fraiche
- **Whole Beef Tenderloin** (serves 25) | 750 Each  
Roasted Wild Mushrooms and Pearl Onions, Bearnaise Sauce  
French Petit Pan Rolls, Whipped Butter, Burgundy Au Jus

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# Dessert Stations

Each Display Serves 25 People

*Stations are 90 Minutes of Service*

*Each Station Must Be Ordered For Full Guest Count*

## Miniature Sweets Display | 550 Display

Assorted Petit Fours and Macaroons  
Chocolate Pot de Crème, Vanilla Crème Brulée  
Mixed Berries, Grapes, Strawberries, Lemon Vanilla Yogurt Dip  
Fresh Oven Baked Cookies

## Decadent Sweets Display | 675 Display

Cheesecake Lollipops  
Assorted Chocolate Truffles  
Chocolate, Caramel, and Fruit Verrines  
Preserved Figs, Grapes, Chocolate Dipped Strawberries  
Salted Caramel Crème Brulée , Flourless Chocolate Cake

## Build Your Own S'mores Display | 450 Display

Lightly Torched Marshmallows  
Whole and Crumbled Graham Crackers, Chocolate Chip Cookies, Hot Chocolate Sauce,  
Salted Caramel Sauce, Candied Bacon, Roasted Berries, Toasted Coconut, Pretzel Pieces,  
Andie's Mint Pieces, Sliced Bananas, Peanut Butter Chips

## Belgian Waffle Action Station | 13 Per Person\*

Sweet Waffles Grilled to Order  
Whipped Cream, Chocolate Sauce, Honey Syrup, Whipped Butter, Maple Syrup, Roasted  
Strawberries, Preserved Blueberries, Chocolate Chips, Candied Bacon, Powdered Sugar

***\*Chef Attendant Required, \$150 Per Chef/Per Hour - 1 Chef Per 50 Guests Per Station***



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# Plated Dinner

All Plated Dinners Include One Soup or Salad Selection, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter, Lavazza Regular and Decaf Coffee, and Herbal Rishi Teas.

## STARTER (Select One)

### Soups

- Lobster Bisque, Marinated Shrimp, Chive Oil
- Wild Mushroom and Truffle Cream Soup, Crispy Shallots (v)
- Potato Chowder, Leeks, Prosciutto Bits

### Salads

- Frisée, Arugula, Chevre Crostini, Bacon Lardons, Pickled Onions, Champagne Dressing
- Arcadian Mixed Greens, Amablu Cheese, Tart Apples, Dried Cherries, Honey-Balsamic Dressing (v)
- House Caesar, Focaccia Croutons, Shaved Parmigiano Reggiano
- Spinach and Mint, Feta Cheese, Strawberry, Shaved Red Onion, Red Wine Vinaigrette (v)

## DESSERT (Select One)

- Banana Mocha Tart, Torched Meringue, Chocolate Espresso Beans
- Dried Apricot Donut Bread Pudding, Caramel Cream, Candied Hazelnuts
- Blood Orange Panna Cotta, Dried Orange Chip
- Chocolate Tres Leches Cake, Whipped Cream, Baileys

## ENTREES (Over Three Selections Will Incur a Multiple Entrée Fee of 5 per Person)

### Vegetarian

- **Orecchiette** - Pesto Cream, Broccolini, Oyster Mushrooms, Dried Tomato, Parmesan, Garlic Pangrattato | 48 per person
- **Parmesan Polenta** - Roasted Vegetable Ragu, Parmesan, Basil | 48 Per Person

### Bird

- **Bell and Evans Chicken Breast Roulade** - Black Garlic and Chive Stuffed Breast, French Lentils, Asparagus, Chicken Jus | 58 Per Person
- **Grilled Half Poussin Chicken** - Fingerling Potatoes, Romesco, Chive and Buttermilk Vinaigrette | 58 Per Person
- **Rosemary Braised Chicken** - Natural Leg and Thigh Confit, Squash and White Bean Ragu, Salsa Verde | 58 Per Person
- **Pan Seared Duck Breast** - Wild Rice, Roasted Squash, Creamed Spinach, Pomegranate | 68 Per Person

### Sea

- **Pan Seared Salmon** - Polenta, Mushroom Conserva, Savoy Cabbage | 59 Per Person
- **Sea Bass** - Carrot and Ginger Puree, Braised Escarole | 69 Per Person

### Meat

- **Bordeaux Braised Short Rib** - Horseradish and Chive Whipped Potatoes, Caramelized Brussels Sprouts, Roasted Baby Carrot, Beef Jus | 74 Per Person
- **Manhattan Cut Steak Au Poivre** - Celery Root Puree, Leeks, Truffle and Chive Pommes Pailles, Sauce au Poivre | 74 Per Person

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# Plated Duet Dinner

*All Plated Dinners Include One Soup or Salad Selection, One Dessert, Fresh Artisan Rolls with Sweet Cream Butter, Lavazza Regular and Decaf Coffee, and Herbal Rishi Teas.*

## STARTER (Select One)

### Soups

- Lobster Bisque, Marinated Shrimp, Chive Oil
- Wild Mushroom and Truffle Cream Soup, Crispy Shallots (v)
- Potato Chowder, Leeks, Prosciutto Bits

### Salads

- Frisée, Arugula, Chevre Crostini, Bacon Lardons, Pickled Onions, Champagne Dressing
- Arcadian Mixed Greens, Amablu Cheese, Tart Apples, Dried Cherries, Honey-Balsamic Dressing
- House Caesar, Focaccia Croutons, Shaved Parmigiano Reggiano
- Spinach and Mint, Feta Cheese, Strawberry, Shaved Red Onion, Red Wine Vinaigrette (v)

## DESSERT (Select One)

- Banana Mocha Tart, Torched Meringue, Chocolate Espresso Beans
- Dried Apricot Donut Bread Pudding, Caramel Cream, Candied Hazelnuts
- Blood Orange Panna Cotta, Dried Orange Chip
- Chocolate Tres Leches Cake, Whipped Cream, Baileys

## ENTREE (Select One)

- **Braised Beef Short Rib and Chicken Roulade** - Black Garlic and Chive Stuffed Chicken Breast, Red Wine Reduction Sauce, Roasted Garlic Mashed Potatoes, Broccolini | 57 Per Person
- **Lemon Fennel Salmon and Roasted Chicken** - Roasted Garlic Fingerlings, Romesco, Chive and Buttermilk Vinaigrette | 52 Per Person
- **Petite Tenderloin of Beef and Atlantic Salmon** - Whipped Parsnip Potatoes, Charred Broccolini, Pearl Onions, Traditional Demi Glace | 70 Per Person
- **Manhattan Steak au Poivre and Lobster Tail** - Aligot Mashed Potatoes, Grilled Asparagus | 89 Per Person

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## Dinner Buffets Minimum of 25 People

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■ All Buffets are 90 Minutes of Service

*All Buffets Offered with Lavazza Regular and Decaf Coffee, Assorted Herbal Rishi Teas*

## French Brasserie | 74 Per Person

## Demi Baguette Rolls, Whipped Butter

Frisée and Arugula Salad, Roasted Walnuts, Amablú Cheese, Dried Cherries,

## Honey-Dijon Vinaigrette

## Baby Green Beans and Potatoes, Olives, Preserved Tomatoes, White Wine Dressing

## Char-Grilled Sirloin Steaks, Mushroom Red Wine Demi Glace

## Coq au Vin, Pearl Onions

## Shallot and Gruyère Quiche, Chives

## Braised Escarole with Smoked Bacon

## Roasted Garlic Celery Root Puree

## Provençal Vegetable Gratin

## Vanilla Bean Crème Profiterole, Assorted Macarons

## The Heartland | 74 Per Person

## White and Wheat Dinner Rolls, Whipped Butter

Chopped Salad, Romaine, Feta, Tomato, Asparagus, Cucumber, Lemon Vinaigrette

Honeycrisp Apple and Walnut Salad, Celery, Fennel, Bib Lettuce, Herbed Buttermilk Dressing

## Seared Lake Trout, Roasted Turnip, Preserved Lemon

## Cider Brined Smoked Turkey Breast, Mashed Sweet Potato, Mushroom and Sage Gravy

Grilled Manhattan Steak, House Steak Sauce, Horseradish Whipped Potato

Roasted Vegetable Lasagna, Peppers, Sweet Onion, Mushroom, Basil Cream Sauce, Fontina

## Apple Streusel Cheesecake



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# Dinner Buffets

Minimum of 25 People

*All Buffets are 90 Minutes of Service*

*All Buffets Offered with Lavazza Regular and Decaf Coffee, Assorted Herbal Rishi Teas*

## **Southern Barbeque** | 69 Per Person

Skillet Corn Bread, Whipped Honey Butter

Cilantro Tabasco Coleslaw

Garden Salad, Gem Lettuce, Shaved Carrot, Tomato, Cucumber, Radish, Red Onion, Buttermilk Ranch

Dry Rubbed Smoked Beef Brisket

Honey Barbeque Glazed Chicken

St. Louis Style Pork Ribs

Brown Sugar Baked Beans

Creamed Sweet Corn

Bacon and Onion Braised Green Beans

Blackberry Cobbler, Buttermilk Ice Cream

## **Tuscan Table** | 69 Per Person

Garlic Butter Breadsticks

Bradstreet Caesar Salad, Croutons, Shaved Parmesan, House Dressing

Mediterranean Mixed Greens, Pepperoncini, Olives, Tomatoes, Artichoke, Red Wine Vinaigrette

Carved Porchetta, Rosemary, Onions, Fennel

Old Country Meatballs, Tomato Gravy

Smoked Gouda Agnolotti, Pesto, Pine Nuts

Orecchiette, Kale, Tomatoes, Pecorino

Roasted Brussels Sprouts, Garlic, and Onion

Broccolini and Heirloom Tomatoes

Lemon Shortcake, Chocolate Espresso Dipped Biscotti



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# Bar & Wine

# Bar & Wine

## Host Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 5  
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water
- Domestic Beer | 8  
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 10  
Stella Artois, Modelo Especial, Fulton, Surly, Angry Orchard Hard Cider, White Claw
- Signature Mocktails | 10  
Chili Margarita, Ume Spritz, Mandora Negroni, Cherry Old Fashioned
- Deluxe Brand Wine | 13  
Sean Minor Chardonnay and Cabernet Sauvignon  
Other Options: Sean Minor Sauvignon Blanc Sauvignon, Pinot Noir, Merlot  
Sparkling- Francois Montand Brut
- Deluxe Brand Liquors | 13  
Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Jose Cuervo Gold Tequila
- InterContinental Brand Wines | 18  
The Vice Pickleball Chardonnay, The Vice Cabernet Sauvignon  
Other Options: The Vice Sauvignon Blanc, Pinot Noir
- InterContinental Brand Liquors | 20  
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey

## A La Carte Additions: Available with InterContinental Tier Bar

- Classic Cocktails: Boulevardier, Old Fashioned, Negroni, Manhattan, Cosmopolitan, White Russian, Margarita, Champagne Cocktail, Daquiri, Americano | 20
- Apertif/Digestif | 17

## Cash Bar Offerings | Price Per Drink

- Assorted Soft Drinks | 6  
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water
- Domestic Beer | 9  
Coors Light, Budweiser, Heineken 0.0
- Import & Craft Beer & Hard Seltzer | 11  
Stella Artois, Modelo Especial, Fulton, Surly, Angry Orchard Hard Cider, White Claw
- Signature Mocktails | 11  
Chili Margarita, Ume Spritz, Mandora Negroni, Cherry Old Fashioned
- Deluxe Brand Wine | 15  
Sean Minor Chardonnay and Cabernet Sauvignon  
Other Options: Sean Minor Sauvignon Blanc Sauvignon, Pinot Noir, Merlot  
Sparkling- Francois Montand Brut
- Deluxe Brand Liquors | 15  
Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Jose Cuervo Gold Tequila
- InterContinental Brand Wines | 20  
The Vice Pickleball Chardonnay, The Vice Cabernet Sauvignon  
Other Options: The Vice Sauvignon Blanc, Pinot Noir
- InterContinental Brand Liquors | 22  
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey

A Bartender Fee of \$150 per Bartender will Apply per 75 Guests; Fee is Waived When Spend Exceeds \$500 Per Bar

A 24% taxable service charge and 8.525% food tax and 11.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change.  
All guarantees and dietary restrictions due by 10AM three business days prior to first event.

# Package Bar Offerings

## Beer and Wine Package (Price Per Hour)

First Hour 20 Per Guest, Each Additional Hour 10 Per Guest

- Domestic, Import and Craft Beer Selections  
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Surly
- Hard Cider and Seltzer  
Angry Orchard Hard Cider, White Claw
- Signature Mocktails  
Chili Margarita, Ume Spritz, Mandora Negroni, Cherry Old Fashioned
- Wines  
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot  
Sparkling- Francois Montand Brut, France
- Assorted Soft Drinks  
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water

## Deluxe Bar (Price Per Hour)

First Hour 25 Per Guest, Each Additional Hour 13 Per Guest

- Deluxe Brand Liquor  
Tito's Vodka, Johnnie Walker Red Label Scotch Whiskey, Beefeater Gin, Canadian Club Whisky, Bushmills Irish Whiskey, Captain Morgan Rum, Jim Beam Bourbon, Bacardi Silver Rum, Jose Cuervo Gold Tequila
- Domestic, Import and Craft Beer Selections  
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Surly
- Hard Cider and Seltzer  
Angry Orchard Hard Cider, White Claw
- Signature Mocktails  
Chili Margarita, Ume Spritz, Mandora Negroni, Cherry Old Fashioned
- Deluxe Brand Wines  
Sean Minor Chardonnay, Sauvignon Blanc and Cabernet Sauvignon, Pinot Noir, Merlot  
Sparkling- Francois Montand Brut, France
- Assorted Soft Drinks  
Coke, Diet Coke, Sprite, Barqs Root Beer, Still and Sparkling Water



## InterContinental Bar (Price Per Hour)

First Hour 30 Per Guest, Each Additional Hour 16 Per Guest

- InterContinental Brand Liquor  
Grey Goose Vodka, Ketel One Citroen, Chivas Royal Scotch, Bombay Sapphire Gin, Crown Royal Whisky, Woodford Reserve Bourbon, Knob Creek Rye Bourbon, Bacardi Silver Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Jameson Irish Whiskey, Johnnie Walker Black Label Scotch Whiskey
- Classic Cocktails: Boulevardier, Old Fashioned, Negroni, Manhattan, Cosmopolitan, White Russian, Margarita, Champagne Cocktail, Daiquiri, Americano
- Domestic, Import and Craft Beer Selections  
Coors Light, Budweiser, Heineken 0.0, Stella Artois, Modelo Especial, Fulton, Surly
- Hard Cider and Seltzer  
Angry Orchard Hard Cider, White Claw
- Signature Mocktails  
Chili Margarita, Ume Spritz, Mandora Negroni, Cherry Old Fashioned
- InterContinental Brand Wines  
The Vice Pickleball Chardonnay, The Vice Cabernet Sauvignon
- Assorted Soft Drinks  
Coke, Diet Coke, Sprite, Barq's Root Beer, Still and Sparkling Water



# Wine List

## SPARKLING & ROSÉ

Francois Montand Brut, France | 60

J Cuvee Brut, Sonoma CA | 75

Lafage Rosé, Oregon | 65

## WHITE

Lapostolle Grand Selection Sauvignon Blanc, Chile | 62

Alois Lageder Terra Alpina Pinot Grigio, Italy | 68

Crossbarn Chardonnay, Russian River CA | 74

Trefethen Chardonnay, Napa CA | 90

## RED

Failla Pinot Noir, Sonoma Coast, CA | 74

Saintsbury Pinot Noir, Napa CA | 94

Domaine du Peyrie Cahors Malbec, France | 72

St. Cosme Côte Du Rhône, France | 68

D.V. Catena Tinto Historico Red Blend, Argentina | 70

Ridge Three Valleys Zinfandel, Sonoma, CA | 82

Chateau Trebiac Graves, Bordeaux, France | 68

Chateau Buena Vista Cabernet Sauvignon, Napa, CA | 92

## DELUXE AND INTERCONTINENTAL BRAND WINES

Sean Minor – Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon | 55

The Vice – Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon | 85

A 24% taxable service charge and 8.525% food tax and 11.025% liquor tax will be applied to the quoted charges. Menu prices, service charge and taxes subject to change. All guarantees and dietary restrictions due by 10AM three business days prior to first event.





# Private Selection Wine List

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## SPARKLING & ROSÉ

Francois Montand Brut, France | 60

J Cuvee Brut, Sonoma CA | 75

Lafage Rosé, Oregon | 65

## WHITE

Lapostolle Grand Selection Sauvignon Blanc, Chile | 62

Alois Lageder Terra Alpina Pinot Grigio, Italy | 68

Crossbarn Chardonnay, Russian River CA | 74

Trefethen Chardonnay, Napa CA | 90

## RED

Failla Pinot Noir, Sonoma Coast, CA | 74

Saintsbury Pinot Noir, Napa CA | 94

Domaine du Peyrie Cahors Malbec, France | 72

St. Cosme Côte Du Rhône, France | 68

D.V. Catena Tinto Historico Red Blend, Argentina | 70

Ridge Three Valleys Zinfandel, Sonoma, CA | 82

Chateau Trebiac Graves, Bordeaux, France | 68

Chateau Buena Vista Cabernet Sauvignon, Napa, CA | 92

## DELUXE AND INTERCONTINENTAL BRAND WINES

Sean Minor – Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet Sauvignon | 55

The Vice – Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet Sauvignon | 85

A 24% taxable service charge and 8.525% food tax and 11.025% liquor tax will be applied to the quoted charges.  
Menu prices, service charge and taxes subject to change. All guarantees and dietary restrictions due by 10AM three business days prior to first event..





A top-down view of a rustic wooden table. In the center-left is a light blue plate filled with roasted almonds, some of which are garnished with small green herbs. To the right of the plate is a clear glass bowl containing a mix of dark purple and light-colored olives, also garnished with green herbs. The background shows the texture of the wooden table and parts of other dishes, including a dark bowl in the bottom right and a yellow bowl in the top left.

# Additional Information



# Additional Information

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## MENU SELECTIONS

Menu selections are due 21 days prior to the first day of your scheduled events. Our culinary team would be happy to propose customized menus to meet your specific needs. Prices and availability are subject to change. Event Orders will confirm all final arrangements and prices.

## GUARANTEES

A final guarantee of the number of guests anticipated will be required no later than 10:00AM CST, three business days prior to your first event. This number will be your guarantee and is not subject to reduction. You will be charged for your final guarantee or the actual number in attendance, whichever is greater. The hotel will allow for numbers greater than the guarantee by preparing meals for 3% over the guaranteed attendance to a maximum of thirty (30).

## TAX AND SERVICE CHARGE

All food and beverage is subject to prevailing service charge and tax. Currently, set at 24% taxable service charge and 8.525% Minnesota and Hennepin County meal tax. Liquor is subject to a 11.025% tax. Menu Prices, Service Charge and Taxes Subject to Change.

## FOOD AND BEVERAGE MINIMUMS

Food and beverage minimum does not include room service, restaurant and bar usage, meeting room rental, taxes, gratuities, labor charges, audio visual, parking or any other miscellaneous charges incurred. Failure to meet minimum will result in payment of the difference between the actual food and beverage revenue and the minimum listed in your contract.

## OUTSIDE FOOD AND BEVERAGE POLICY

All food and beverage served at functions associated with the event must be provided, prepared and served by hotel banquet kitchen and consumed on the premise. Any leftover banquet food or beverage may not be removed from the facility.

## MEETING SPACE

The hotel reserves the right to change room locations specified in your contract should your attendance change or as deemed necessary by the hotel. All meeting rooms are set up in accordance with the approved banquet orders. Changes to set up within 24 hours will result in at least \$500 change set up fee.

## MEAL AND BAR SERVICE

Due to health regulations and quality standards, food will not be served beyond a 90-minute period. Bar service will conclude at least fifteen minutes prior to contracted end time with last call occurring thirty minutes prior to bar closing. Persons under the age of 21 are not permitted to purchase or consume alcoholic beverages.

## COAT CHECK

The hotel will either arrange for a host paid coat check at a charge of \$150 per attendant or a coat check on a cash basis. One coat check attendant per 100 guests is required. Minimum will apply for cash coat check.

# Additional Information

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## AUDIO VISUAL

A complete line of audio/visual equipment will be available through our current in-house partner; AVEX. Should you choose to utilize alternative audio-visual services, you will be assigned an on-property audio visual liaison to assist with services such as load in/out at an additional cost. For the safety of our guests, AVEX has exclusivity when hanging items from the ceiling or rigging points.

Complimentary basic wireless internet is provided in all rooms. Please see your service manager for password or if you would like information about dedicated bandwidth.

Contact Information:  
Matt Bohrnstedt  
(612) 540-6320  
[matt.bohrnstedt@goavex.com](mailto:matt.bohrnstedt@goavex.com)

## USE OF OUTSIDE VENDORS

If a group wishes to hire outside vendors to provide goods or services, a certificate of insurance, naming the hotel as additionally insured, is required prior to working on premise. Proper advance notification is required when scheduling entertainment and the use of volume enhancing equipment. The hotel reserves the right to control the volume on all functions.

## SECURITY

The hotel cannot assume liability or responsibility for damage or loss of personal property or equipment left in any function room. Should you require additional security, your service manager can assist with these arrangements.

## DECOR AND SIGNAGE

All decorations or displays brought into the hotel must be approved in advance. In order to prevent damage, items may not be attached to any wall, floor, window or ceiling with nails, staples, tape or other substances. Event signage is not permitted within the 1st floor lobby. Glitter, confetti and balloons are not allowed. All contracted vendors and affiliated parties are responsible for returning event space to its original condition.

## SHIPPING

Please address your items in the following manner:

InterContinental MSP Airport Hotel  
Group Name/Guest Name  
Attention to: (Hotel Conference Service Manager)  
5005 Glumack Dr.  
Saint Paul, MN 55111