



INTERCONTINENTAL®
SAINT PAUL RIVERFRONT

Banquet and Catering Menu



11 East Kellogg Boulevard St. Paul, MN 55101 | T: 651-292-1900

intercontinentalstp.com

BREAKFAST COLLECTION

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

Continental Breakfast

Rice Park 24

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

Mears Park 26

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

Donut Delight 26

Assorted of Locally Baked Gourmet Donuts
Fresh Cut Fruit and Berries

Breakfast Stations

An enhancement to existing buffets

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

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

Omelette Station 17

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

Waffle Station 14

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

Pancake Bar 14

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

A la Carte Breakfast Enhancements

Fruit, Cereals & Yogurt

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

Griddle

Challah French Toast	7
Buttermilk Pancakes	6
Belgian Waffles	6

Eggs

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

Potatoes

Rosemary Shallot Home Fries	3
Hash Browns	3

Meats

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

Breakfast Sandwiches

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

Breakfast Breads *per Dozen*

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



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Breakfast Buffet

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

Wabasha 35

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

Kellogg 34

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

Peak Performance Buffet 36

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

Plated Breakfast

American Breakfast 26

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

Belgian Waffle 24

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

Tofu Scramble 23

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

Eggs Benedict 29

Poached Eggs
Country Ham
Toasted English Muffin
Traditional Hollandaise
Hash Browns

Steak & Eggs 35

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

Breakfast Sandwich 26

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

Quiche 26

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



BREAKS COLLECTION

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

Energy	18	Cookies and Milk	16
An Assortment of Powerade® and Redbull® Drinks House-made Granola Bars and Vegan Energy Bites, Clif and Kind bars		Our Chef's Variety of Cookies Milk Selections to Include Skim, Chocolate, Oat and Almond	
P B & J	15	Farmers Market	16
White and Wheat Breads, English Muffins and GF Breads with a Toaster Assorted Jams, Nut Butters and Nutella®		Seasonal Vegetables served with Green Goddess Dip, Roasted Garlic Hummus and Pita Chips	
Market Place	16	Minnesota State Fair	17
An Assortment of Bottled Fruit Juices House-made Granola Parfait Seasonal Fruit Smoothies		Corn Dog Nuggets, Cheese Curds with Ketchup and Spicy Sauce, Minnesota "Sushi" Pickle Wraps	
Candy Land	18	Happy Hour	17
Our Favorite Selection of Gourmet Candies from Saint Paul's Own Candyland Store		Tortilla Chips with Salsa, Guacamole and Bean Dip House-made Potato Chips with French Onion Dip Spicy Pub Mix	
Chocolate Break	18		
House-made Truffles, Brownies and Artisan Chocolates to Include Dark, Milk and White Chocolate			

A la Carte Break Enhancements

Snacks

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

All Day Coffee Service	17
Up to 8 Hours	

Half Day Coffee Service	11
Up to 4 Hours	

Beverages

Regular and Decaffeinated Lavazza® Coffee, Selection of Rishi® Teas	83 Per Gallon
Lemonade	55 Per Gallon
Iced Tea	55 Per Gallon
Fruit Punch	55 Per Gallon
Hot Apple Cider	55 Per Gallon
Regular and Diet Soft Drinks	5
LaCroix Sparkling Flavored Water	5
Bottled Water	5
VOSS® Mineral Water	8
Bottled Fruit Juices	5
Powerade®	5
Red Bull® and Red Bull Sugar Free®	7
Iced Coffee Drinks and Cold Press Coffees	8
Vitamin Water	5
Gourmet Soft Drinks	7
Lake State Kombucha	8



LUNCH COLLECTION

Boxed Lunch

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

\$32 Per Person

Choice of Three Sandwiches

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

Choice of One Side

- Pasta Salad
- Potato Salad
- Kettle Chips
- Quinoa Salad



Working Lunch

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

All pricing is per person.

Entree Salad	24	Asian Chicken Salad	24
Choice of Spinach, Romaine or Field Greens Blend Cucumber, Spring Onion, Grape Tomato White Balsamic Vinaigrette Your choice of Grilled Salmon or Grilled Chicken		Chopped Romaine, Teriyaki Chicken Breast Tomato, Cilantro, Pepper, Onion, Beans Sprout, Sesame Dressing	
Half & Half	24	Cobb Salad	24
One Half Turkey Club Sandwich, Applewood Smoked Bacon, Bushel Boy Tomato, Creamy Havarti, Tilamook Smoked Cheddar, Boston Bibb Lettuce on Whole Wheat Bread Choice of Tomato Soup, Chips or House Salad		Chopped Romaine, Chicken, Tomato, Bleu Cheese, Avocado, Cucumber, Hard-Boiled Egg, Ranch Dressing	

LUNCH COLLECTION

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

Salad

Strawberry & Feta Salad

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

Caesar Salad

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

Wedge Salad

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

InterContinental Greens

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

Field Greens with Cranberries

Spiced Pecans, Blue Cheese, Cabernet Vinaigrette

Baby Beet and Arugula Salad with Candied Walnuts

Creamy Goat Cheese, Citrus, Orange-Vanilla Vinaigrette

Soup

Tomato Basil

Minnesota Wild Rice

Butternut Squash

Cream of Mushroom

Minestrone

Entrées

Sea

Atlantic Cod 32
Cracker Crusted on Minnesota Succotash

Grilled Salmon 36
Dill, Creamy Red Potato

Marcona Almond Crusted Walleye 34
Lemon, Capers, Flat Leaf Parsley, Minnesota Wild Rice Pilaf

Vegetarian

Grilled Vegetable Tian 28
Baked Layers of Marinated Tomatoes, Peppers, Portobello Mushrooms and Rice, Roasted Tomato Puree

Wild Mushroom Risotto 28
Dry Sherry, Roasted Asparagus, Shaved Parmesan

Mixed Grill 28
Grilled Tofu, Asparagus, Peppers, Onions, and Zucchini with Smoked Tomato Marinara

Butternut Squash Ravioli 28
Mascarpone Sage Cream Sauce, Sautéed Spinach, Balsamic Reduction

Ancient Grains Medley 28
Quinoa, Farro and Lentils with Crimini Mushrooms in a Dry White Wine Sauce

Bird

Pan Seared Breast of Chicken 30
Bell Pepper, Corn Maque Choux, Polenta

Grilled Paillard of Chicken 30
Oregano Double Cream, Sticky Orzo, Sweet Pea, Grape Tomato

Roasted Breast of Chicken 30
Russet Plank, Pan Jus

Dijon Chicken 30
Whole Grain Mustard Sauce, Potato Gratin

Slow Roasted Turkey Breast 29
Pan Gravy, Whipped Russet Potato, Candied Yam, Orange Cranberries

Beef and Pork

Merlot Braised Beef Short Ribs 37
Fingerling Potatoes, Slow Roasted Root Vegetables

Seared Center Cut Top Sirloin 38
Swiss Hashed Potato, Sticky Vidalia Onion

Pork Cutlets 33
Roasted Fuji Apple Glaze, Fondant Potato

Chuck Roast of Beef 36
Horseradish Mashed Potatoes, Rainbow Carrots

LUNCH COLLECTION

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

Lunch Buffet

Sandwich Shop

38

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

Choice of Two:

Roast Beef
Roast Turkey
Ham
Peppered Pastrami
Italian Ham and Salami
Vegetarian
Stone Ground Mustard and Mayo

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

Italian

44

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

The Ball Park Hot Griddle

42

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

The Minnesota

46

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

Food Truck

46

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

South of the Border

42

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

HORS D'OEUVRES COLLECTION

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

* Best for Butler-Passing

Cold

Tomato Bruschetta, Shaved Asiago Cheese *	4
Curried Deviled Eggs *	4
Lobster Rilette on Brioche	8
Vegetable Crudités Shooters with Buttermilk Ranch*	6
Mozzarella, Olive, Tomato Basil Brochette *	5
Sunburst Tomato Stuffed with Herbed Boursin*	4
Brie Cheese with Poached Bosc Pear on Crostini *	5
Fresh Spring Rolls *	5
Cheddar Gougere filled with Tillamook Smoked Cheddar *	5
Gazpacho Shooter *	5
Watermelon, Feta, Kalamata Olive Skewer *	5
Minnesota "Sushi" Pickle Wraps *	4
Ahi Tuna Poke, Crisp Wonton, Pickled Ginger, Wasabi Aioli *	7
Bloody Mary Shrimp Shooters	7
Cucumber, Boursin Cheese and Shrimp Rondelles *	7
Smoked Salmon on Rye with a Caraway Cream Cheese *	7

Hot

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

Reception Packages

Butler-Passed Trio Package 20

Based on 3 pieces per person

Intended for 45-60 minutes of continuous service.

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

Game Day Package 35

Based on 8 pieces per person

Intended for 60-90 minutes of continuous service.

International Cheese Display with Assorted Crackers and Baguette

Vegetable Crudité Display with Creamy Balsamic Dressing

House-made Potato Chips with French Onion Dip

Pick 5 Items from the Hot Hors d'Oeuvres Collection

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



PLATTER DISPLAYS AND CHEF STATIONS

Chef's Platters

All pricing is per 25 guests

Fruit Display Fresh Sliced Fruits with Yogurt Dip	145
Vegetable Crudité Raw Vegetables with Ranch Dressing	145
Grilled Vegetable Display Grilled Vegetables with Creamy Balsamic Dressing	140
Brie en Croute With a Cherry Compote, Assorted Crackers and Baguette	150
International Cheese Assortment of International Cheeses, Crackers and Breads	170
Seafood Display Shrimp, Crab Claws, Chef's Selection of Oysters, Assorted Dipping Sauces	500
Hummus Preserved Lemon Hummus, Garlic Hummus, Red Pepper Hummus, Olives, Grilled Flatbread and Pita Chips	145
Charcuterie Board Variety of Locally Sourced Meats, Assorted Breads, House Pickles	190
Asian Noodles Spicy Dan Dan Noodles served Take-Out Style	150
Everything Salmon Display Smoked Salmon, Poached Salmon, Salmon Cream Cheese Pinwheels, Lemon, Capers, Red Onions, Garlic Aioli, Herbed Cream Cheese Lavosh	500

Chef's Sushi Selection

(Minimum order time of one week required)

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

Chef's Carving Stations

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

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

Performance Stations

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

Italian Risotto Station Butternut Squash, Asparagus, Mushroom, Parmesan	9
Mashed Potato Station Sundried Tomato, Bacon, Asparagus, Sharp Cheddar, Chives	8
Pasta Station Marinara, Pesto, Alfredo Sauce	9
Mac and Cheese Chicken, Crispy Bacon	10



DINNER COLLECTION



Salad

Strawberry & Feta Salad

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

Caesar Salad

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

Wedge Salad

Tomato, Cucumber, Ranch Dressing

InterContinental Greens

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

Field Greens with Cranberries

Spiced Pecans, Blue Cheese, Cabernet Vinaigrette

Baby Beet and Arugula Salad with Candied Walnuts

Creamy Goat Cheese, Citrus, Orange-Vanilla Vinaigrette

Soup

Tomato Basil

Minnesota Wild Rice

Butternut Squash

Cream of Mushroom

Minestrone

DINNER COLLECTION

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

All pricing is per person.

Entrées

Beef and Pork

6 oz. Seared Beef Tenderloin 68
Cognac Sauce, Mushrooms, Chive Potato Cake

10 oz. Grilled Ribeye Steak 68
Chimichurri, Roasted Garlic Mashed Yukon Gold Potato

8 oz. Grilled Sirloin Steak 50
Mission Fig Demi-Glace, Roasted Fingerling Asparagus Salad

Beef Short Rib 50
Mashed Potatoes, Roasted Seasonal Vegetables

Pork Tenderloin 47
Cane Syrup and Winter Fruit, Parsnip and Potato Smash

Herb Crusted Pork Loin 44
Bosc Pears, Five Cheese Layered Potatoes

6oz. Bacon Wrapped Filet 71
Applewood Smoked Bacon,
Bordelaise Sauce, Potato, Wild Mushrooms

10 oz. New York Strip Steak 68
Pinot Noir Gastrique, Wild Mushroom and Barley Ragout

6 oz. Grilled Beef Tenderloin Filet 68
Black Truffle Glace, Dark Roasted Fingerling Potatoes,
French Green Beans

Vegetarian

Seared Tofu 38
Sweet Chili Sauce, Broccolini

Mushroom Farro Risotto 38
Cremini Mushrooms, Garlic White Wine Sauce

Butternut Squash Ravioli 38
Mascarpone Sage Cream Sauce, Sautéed Spinach,
Balsamic Reduction

Sea

Seared Salmon 50
Whole Grain Mustard Sauce, Leek, Boiled Potato,
Pencil Tip Asparagus

Seared Halibut 68
Farro Risotto, Vine Ripe Tomato, Caper, Olive

Sautéed Salmon 50
Paella Rice, Meyer Lemon Sabayon

Hatchi Miso Marinated Seabass 61
Red Rice, Wilted Spinach

Almond Walleye 57
Northern Walleye, Toasted Almond Rice,
Roasted Garlic and Caper Sauce

Atlantic Cod 68
Red Pepper Coulis, Yellow Rice

Bird

Chicken Tapenade 44
Prosciutto, Tomato, Olives, Capers, Dried Apricot, Couscous

Seared Chicken 44
Natural Pan Sauce, Smoked Gouda Mashed Potato

Chicken Breast 44
Bell Pepper, Corn Macho Sauce, Polenta

Roast Chicken Breast 44
Pan Gravy, Buttermilk Mashed Potato

Paprika Smoked Chicken 44
Garlic and Herbs Roasted Red Potato

DINNER COLLECTION

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

Duet Selection

Filet and Chicken Breast Bordelaise Sauce, Roasted Lemon Chicken, Mashed Potato	71	Chicken and Short Rib Garlic Whipped Potatoes, Port Wine Reduction	53
Filet and Salmon Brandy Sauce, Lime Sauce, Polenta	77	Salmon and Short Rib Layered Roasted Red Potatoes, Port Wine Reduction	56
Filet and Shrimp Piperade, Peppercorn Sauce, Risotto	80	Chicken and Shrimp Red and Green Bell Pepper Sauce, Lemon Beurre Blanc, Jasmine Rice	62
Filet and Lobster Truffle Sauce, Lobster Stew, Roasted Yukon Gold Potato	98		

Dinner Buffet

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

Tuscany Italian Minestrone Soup Caesar Salad with Marinated Olives and Tomatoes Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction Grilled Antipasto Display with Grilled Baguettes and Flat Breads Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes Asparagus with Roasted Tomatoes and Romano Cheese Baked Italian Breads	60	Farmers Market Soup of the Day Baby Spinach Salad, Strawberries, Feta, Pecan, Champagne Vinaigrette Heirloom Tomato Salad, Fresh Basil, Mozzarella, Balsamic Vinaigrette Tournedos of Beef with a Brandy Mushroom Ragout Pan-Seared Salmon with Scallions and Mustard Seed Beurre Blanc Napa Valley Grilled Chicken with Sautéed Grapes with a Riesling Sauce Oven Roasted Yukon Gold Fingerling Potatoes with Fresh Herbs Chef's Fresh Local and Seasonal Vegetables	71
10,000 Lakes Dinner Minnesota Wild Rice Soup Caesar Salad with Marinated Olives and Tomatoes Spring Green Salad, Cucumber, Tomatoes, Carrots and Croutons Garlic Roasted Strip Loin, Horseradish Demi-Glace Almond Breaded Northern Walleye Lemon Butter and Scallions Locally Raised Cannon Falls Ferndale Turkey with Roasted Apples, Pan Jus Buttermilk Mashed Baby Red Potatoes Fresh Green Beans with Almonds	68		

DESSERT COLLECTION



Dessert Options

All pricing is per person.

\$6.00 Dessert Selection is included with Plated Dinner

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

LATE NIGHT PLATTER COLLECTION

Self Service Stations. All Pricing is per person



Warm Soft Pretzels
Surly Furious Beer Cheese Sauce, Hot German Mustard

5

Mini Sliders
Choice of:
Hamburger, Cheeseburger, Pulled Pork or Pot Roast

8

Empanadas
Beef or Chicken Empanadas, Salsa, Sour Cream

7

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

9

Pizza
Choice of 12 inch varieties:
Pepperoni, Sausage, Cheese or Roasted Vegetable

14 per pizza

Tots and Dipping Sauces
Chipotle Ranch, Alabama White Barbecue, Ketchup

6

BEVERAGE COLLECTION



Wine by the Bottle

Red

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

White

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

House Wine Selections

TIER I - The Seeker 34

Chardonnay, California
Sauvignon Blanc, New Zealand
Pinot Grigio, Italy
Riesling, Germany
Rose, France
Pinot Noir, France
Cabernet Sauvignon, Argentina
Red Blend, Argentina
Malbec, Argentina

TIER II - La Crema, California 52

Chardonnay
Pinot Gris
Rose
Pinot Noir

Sparkling

Accademia Prosecco, Italy Sparkling	58
La Marca, Prosecco, Italy Sparkling	48
Chandon Brut, Napa, California Sparkling	85
Chandon Brut Rosé, Napa, California Sparkling	89

BEVERAGE COLLECTION



Premium Selection

Host 9 | Cash 11
New Amsterdam
Vodka Cruzan Aged
Light Rum Bombay
Original Gin Corazon
Tequila Blanco Four
Roses Bourbon
Bushmills Whiskey
The Famous Grouse
Scotch

Luxury Selection

Host 11 | Cash 12
Absolut Vodka
Captain Morgan
Rum Hendricks
Gin Patron B/A/R
Maker's Mark
Bourbon Crown
Royal Whiskey
Dewar's Scotch
Seedlip Non-
Alcoholic Spirits

Domestic Beers

Host 7 | Cash 8
Budweiser
Bud Light
Coors Light
Michelob Golden Light

Imported Beers

Host 8 | Cash 9
Stella Artois
Corona Extra
Heineken

Local Beers

Host 8 | Cash 9
Summit
Grain Belt
Surly

Local Liquor

Host 10 | Cash 11
Prairie Organic Spirits
Tattersall
Norsemen

Beer, Wine and Soda Package

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

Tier I Wine Package

First Hour \$14, additional hours \$5 per person

Tier II Wine Package

First Hour \$16, additional hours \$7 per person

Host Bar Package

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

Premium Package

First Hour \$18, additional hours \$8 per person

Luxury Package

First Hour \$20, additional hours \$10 per person

Soda Bar Package

\$5 per person per hour

GENERAL INFORMATION/TERMS & CONDITIONS

Menu Selection

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

Menu Prices

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

Guarantees

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

Labor Charges

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

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

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

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

Service Charges and Sales Taxes

All menu prices, room rental and audio-visual charges are subject to applicable Minnesota State Tax, (current rate on food is 7.875% and beverage is 10.375%) and taxable 24% service charge. Tax is subject to change.

Food and Beverage

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

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

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

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

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

Function Rooms

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

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

GENERAL INFORMATION/TERMS & CONDITIONS

Audio Visual

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

Coat Check

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

Payment

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

Security

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

Packages

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

Liability

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

Guest Check / Banquet Event Orders

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

Cancellation Clause

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

