

**Crowne Plaza AiRE -MSP Airport| Mall of America
Catering Menus 2016**



CORPORATE MEETING PACKAGES

“STAND-BY”

Arrival Breakfast

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

Break

Refresh Coffee, Sodas and Bottled Water

Departure Break

Fresh Baked Soft Cookies
Freshly Brewed Coffee, Decaf, and Hot tea
Sodas and Bottled Water

30

“COACH”

Arrival Breakfast

Assorted Juices, Freshly Brewed Coffee, Decaf, Hot 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

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

Departure Break

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

55

“FIRST CLASS”

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

Arrival Breakfast

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

Break

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

First Class Lunch

Minnesota Wild Rice Soup, Soda Crackers
Pippins Salad
House Salad, Mixed Greens, Toasted Walnuts, Balsamic
Vinaigrette
Bakery Fresh Rolls, Butter

Walleye Cakes, Remoulade Sauce
Herb Roasted Boneless Breast of Chicken

Home Grown Seasonal Vegetable Medley
Warm Lentil Salad with Apples & Bacon
Roasted Baby Red Potatoes

Desserts

Mixed Berry Cobbler, Crème Anglaise,
Mini Whoopie Pies
Sodas and Bottled Water

Departure Break

Pita Chips with Hummus, Raw Vegetable Crudite
and Carrot Sticks
Mint Cookie & Cream Cheese Sandwich
Freshly Brewed Coffee, Decaf, and Hot tea
Sodas and Bottled Water

70

REFRESHMENTS

BEVERAGES

Freshly Brewed Regular and 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: Orange, Apple, Cranberry, Grapefruit, and Tomato	18	carafe
Bottled Juices	5	each
Odwalla® Juices: Superfood, Blueberry B, Mango Tango	6	each
Assorted Sodas & Iced Tea	4	each
Bottled Water	4	each
Milk, Skim/Chocolate	4	each
Red Bull®	5	each

SNACKS

Kettle Corn or Buttered Popcorn	4	per person
Potato Chips with French Onion Dip	4	per person
Tortilla Chips and Salsa	4	per person
Dry Roasted Peanuts	6	per person
Mixed Nuts	7	per person
Trail Mix	5	per person
Snack Pretzels	4	per person
Wasabi Peas	5	per person
Pita Chips with Hummus	5	per person
Warm Cheese Filled Pretzel Bites	4	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
Odwalla® Energy Bars	4	each
Assorted Cereal Cups with Milk	4	each
Assorted Fresh Baked Cookies	35	dozen
Old Fashion Brownies	35	dozen
Assorted Dessert Bars	35	dozen
Individual Rice Krispie® Bars	32	dozen
Assorted Candy Bars	26	dozen
Assorted Novelty Ice Cream Bars	5	each
Dark Chocolate Dipped Strawberries	42	dozen
Hard Boiled Eggs	25	dozen

FRUIT / VEGETABLES / DAIRY

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

BREAKFAST PLATED

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

CONTINENTAL PLATE

15

Sliced Fresh Fruit
Muffin, Mini Bagel
Preserves, Butter, Cream Cheese

ALL-AMERICAN

17

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

HEALTHY

17

Scrambled Egg Beaters®
Turkey Bacon
Yogurt Parfait with Berries & Granola
Bran Muffin
Butter and Preserves

BRIOCHE FRENCH TOAST

16

Brioche Bread French Toast,
Served with Warm Maple Syrup
Country Sausage, Fruit Garnish



BREAKFAST BUFFET

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, 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 19

Breakfast Egg Puffs with Potato and Diced Ham
Vanilla Yogurt, Berries & Granola
Multi-grain Whole Loaf Bread on Bread Board,
Butter, and Preserves

THE ORCHARD BREAKFAST 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

**A \$100 buffet charge is applicable for guarantees less than 20

DENVER OMELETTE BUFFET 24

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

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CHEF STATIONS

*Chef Attendant required at \$75 for 1 hour

Chef Prepared Omelets – Made to Order 8

Selections Include: Shredded Cheddar Cheese, Bacon, Sausage, Peppers, Onions, Tomatoes, Mushrooms, and Spinach

Chef Prepared Waffle Station 7

Fresh Strawberries, Fresh Blueberries
Fresh Raspberries, Whipped Cream
Cinnamon-sugar, Butter, Warm Syrup

BUFFET ADD-ONS

Scrambled Eggs with Mushrooms, Onions, and Peppers	3
Cinnamon French Toast with Warm Maple Syrup	4
Ham, Egg, and Cheese Croissant Sandwich	5
Sausage, Egg, and Cheese Croissant Sandwich	5
Steel Cut Oatmeal, Brown Sugar and Golden Raisins	3
Individual Flavored Yogurts	3
Assorted Cereal cup with Skim Milk	3
Specialty Brew -Caribou Coffee	2
Hot Breakfast Burrito with Scrambled Eggs, Onions, Peppers, Tomatoes, Chorizo, Shredded Cheese Wrapped in a Flour Tortilla	5
Yogurt, Berry, & Granola Parfaits	4

PLATED ENTRÉE SALADS

Includes a Bakery Fresh Rolls and Butter, Iced Tea, Cookies & Dessert Bars

GRILLED CHICKEN CAESAR SALAD 22

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

BLACK & BLEU SALAD 24

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

FUJI APPLE CHICKEN SALAD 24

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

MEDITERRANEAN SALAD 20

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

SANDWICH PLATES 22

Served with Wild Rice Soup Shooter, Parmesan Kettle Chips, Iced Tea, Cookies & Brownies

ROAST TURKEY

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

ROAST BEEF

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

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

THE VEGGIE WRAP

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

CHICKEN CAESAR WRAP

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

TUNA SALAD

Albacore Tuna, Water Chestnuts, Celery, Red Onion, and Citrus Mayonnaise served on White Bread

ITALIAN SUB

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

BOX LUNCHES "TO GO" Your Choice of Sandwich

Packaged "To Go" with Condiments, Utensils, Seasonal Fresh Fruit, Cole slaw, Bag of Chips and Cookie, Bottled Water

PLATED LUNCH ENTREES

Served with Soup or Salad, Bakery Fresh Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee

STARTERS

House Salad

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

Soup of the Day

Chef's Daily Creation

Minnesota Wild Rice Soup

Classic Caesar Salad

Pippins Salad (house specialty)

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

ENTRÉES

SAUTEED CHICKEN BREAST 25

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

STUFFED CHICKEN BREAST 26

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

BUTTERNUT SQUASH RAVIOLI 21

Tossed in a Parmesan Olive Oil Sauce, Sautéed Green Beans

PAN-SEARED ATLANTIC SALMON 25

Fresh Mango Salsa, Quinoa Couscous Timbale, Seasonal Vegetable

BURGUNDY BEEF TIPS 27

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

WALLEYE CAKES 26

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

CHICKEN CAPRESE 25

Sautéed Chicken Breast, Garlic, Mozzarella Cheese, Tomato, Basil, Balsamic Vinegar Reduction, Couscous Blend, Seasonal Vegetable

CHICKEN STIR-FRY BOWL 25

Sautéed Chicken Breast, Bok Choy, Red Pepper, Napa Cabbage, Broccoli, Carrots, and Soy Sauce Sweet Ginger Sauce on top of White Rice

LONDON BROIL 27

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

DESSERTS

Key Lime Pie

Rustic Apple Pie, Caramel Sauce

Flourless Chocolate Torte, Whipped Cream

House-made Bread Pudding, Brandy Crème Anglaise

White Chocolate Raspberry Torte

Fresh Berry Zabaglione

LUNCH BUFFETS

Served with Freshly Brewed Coffee, Decaf, and Hot Tea

*A \$100 buffet charge for guarantees less than 20

SICILIAN 31

Classic Caesar Salad
Grilled Chicken Breast, Sun-Dried, Tomato Sauce
Pasta e Olio, Garlic, Olive Oil, Parmesan Cheese
Eggplant Parmigiana
Balsamic Grilled Vegetables
Garlic Bread Sticks
Cannoli Chips, Ricotta Dip

ASIAN CUISINE 29

Thai Peanut Noodle Salad
Bib Lettuce Wraps
Fresh Fruit Display
Mongolian Beef, Soy-Ginger Chicken
Sesame Pork Stir-Fry
Vegetarian Stir-Fried Rice, White Rice
Oriental Almond Cookies, Fortune Cookies

SLIDER BUFFET

2 options 29 3 options 31

Berry Bliss Spinach Salad
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

THIN CRUST PIZZA 25

Margherita, Sausage, Pepperoni
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

MINNESOTA BUFFET 31

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

CINCO de MAYO 30

Roasted Corn and Black Bean Salad
Choose 2: Shredded Chicken, Braised Beef, or Pulled Pork
Mexican Beans and Rice
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

MAKE YOUR OWN SANDWICH 27

Soup of the Day
BowTie Confetti Pasta Salad
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

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
Albacore Tuna, Water Chestnuts, Celery, Red Onion, Citrus Mayo on Multi-grain Bread

Shredded Vegetable Slaw
Parmesan Kettle Chips, Pickles

Brownie Bites & Mini Cookies

BACKYARD BARBECUE 31

Creamy Cole Slaw
Dill Baby Red Potato Salad
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

“IN-FLIGHT BREAKS”

ARRIVAL 13

Brownies, Dessert Bars, Freshly Baked Cookies,
Fruit Kabobs,
Vitamin Water –Assorted Flavors

FLIGHT ATTENDANT 12

Hot or Cold Apple Cider, Apple Chips, Peanuts & Trail Mix,
Apple Bars, Sliced Apples with Caramel Dipping Sauce

BOARDING PASS 12

Strawberry & Vanilla Yogurt, Fresh Berries & Granola
Yogurt Covered Raisins, Power Bars
Odwalla Juices & Sparkling Water

FOOD COURT 14

Candy Bars, Warm Jumbo Pretzels/Honey Mustard,
Buttered Popcorn, Dry Roasted Peanuts,
Assorted Sodas and Bottled Water

DEPARTURE 13

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

BEACHSIDE 13

Strawberries with Crème Fraiche,
Red Watermelon Skewers, Lemon and Raspberry Bars,
Lemonade, Iced Tea,

INTERNATIONAL 14

Pita Chips with Hummus, Dried Fruit/Nut Mix,
Vegetable Crudit  with Ranch Dip,
Bottled Water –Sparkling, Flavored, Still

DOMESTIC 13

Brownie Bites, Mini Baked Cookies,
Snack Pretzels,
Homemade Kettle Chips with French Onion Dip,
Assorted Sodas and Bottled Water

PLATED DINNER ENTREES

Served with Soup or Salad (**choose 1**), Bakery Fresh Rolls and Butter, Choice of Dessert, Freshly Brewed Coffee,

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

Soup of the Day Chef's Daily Creation

Minnesota Wild Rice Soup

Classic Caesar Salad

Pippins Salad (house specialty)
Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

ATLANTIC SALMON 36

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

WALLEYE PIKE 32

Walleye Fillet Broiled in Butter, Grilled Lemon Wedge, Couscous Blend, Seasonal Vegetable

PORTOBELLO WELLINGTON 28

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

FILET MIGNON 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 48

Tenderloin with Pan Pacific Tiger Shrimp, Garlic Butter Sauce, Fingerling Potatoes, Sauteed Greens

GRILLED NEW YORK STRIP 35

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

PARMESAN & HERB CRUSTED PORK TENDERLOIN 30

Sliced Pork Tenderloin with Pan Sauce, Butternut Squash Ravioli, Sauteed Green Beans

STUFFED CHICKEN 31

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

STUFFED RAVIOLI 28

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

HERB ROASTED CHICKEN 30

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

BRAISED BONELESS SHORT RIBS 33

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

DESSERT

Southern Pecan Pie

Flourless Chocolate Torte, Whipped Cream

House-made Bread Pudding, Brandy Crème Anglaise

New York Style Cheesecake, Raspberry Coulie

Minted Fruit, Grand Marnier & Honey

DINNER BUFFET

Includes Seasonal Vegetables, Chef's Dessert Table, Bakery Fresh Rolls & Butter, Fresh Brewed coffee, Decaf, Hot Tea

*A \$100 buffet charge for guarantees less than 20

SOUP & SALADS (select 3)

Anti Pasti Salad marinated artichoke hearts, black and green olives, shallots, tuscan capers, chopped peppercini drizzled with a balsamic vinaigrette

Classic Caesar Salad House-Made Croutons, Shaved Parmesan

Tomato Caprese Salad sliced tomatoes, fresh mozzarella, and shaved onion garnished with basil sprigs drizzled with a pesto vinaigrette

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

Minnesota Wild Rice Soup

Beef Barley Carrots, Green Beans, Onions

ENTREES

2 Entrees **43**

3 Entrees **45**

Wild Rice Stuffed Chicken, Pancetta Cream Sauce

Broiled Walleye

Roast Sirloin, Mushroom Demi-Glace

Broiled Atlantic Salmon, Citrus Buerre Blanc

Roast Pork Loin, Pan Sauce

Sautéed Chicken Breast, Marsala Wine Sauce

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

Vegetarian Wild Mushroom Stroganoff, Buttered Egg Noodles

House-Made Shepherd's Pie

Braised Boneless Short Ribs, Red Wine Pan Sauce

ADD CHEF CARVER:

Prime Rib of Beef with Chef Carving Station
\$4 per person

***A chef attendant is required at \$75 (1hour service)**

SIDE OPTIONS (select 2)

Wild Rice Blend

Yukon Gold Mashed Potatoes

Mashed Baby Reds with Roasted Garlic

Couscous and Quinoa Blend with Seasonal Vegetables

Au Gratin Potatoes

Baked Potato Bar with Toppings (\$1 per person additional)

Fettuccine Tossed with Olive Oil & Garlic

House-Made Macaroni and Cheese

Herb Roasted Baby Red Potatoes

Twice Baked Potatoes

RECEPTION TABLES

(served for 1 hour)

GUADALARA 20

Mexican Cheese Dip, Homemade Tortilla Chips,
Chicken Wings -Traditional Buffalo, Texas Barbeque, Ranch Crusted
Jumbo Beer Battered Onion Rings
Potato Skins, Bacon and Green Onions, Cheddar Cheese
Garden Vegetables Crudite House-made Ranch Dip

GLOBETROTTER 22

Fresh Vegetable Crudite, with Hummus and Ranch Dips
Imported & Domestic Cheese Display, French Bread Crostini, Crackers, Lavash
Thai Chicken Satay, Peanut Sauce
Spring Rolls, Sweet-n-Sour Sauce
Steak & Cilantro Empanadas

BARN STORMER 23

Beef & Chicken Brochettes,
Mini Fresh Fruit Kabobs
Shrimp Cocktail Shooters, Wasabi Cocktail Sauce
Walleye Cakes, Cajun Aoli
Baked Brie

TAILWIND 26

Grilled Vegetable Display, Roasted Red Pepper Dip
Gourmet Soft & Sliced Cheeses, Salamis, Fresh Fruit Garnish
French Bread Crostini, Crackers, Lavash
Bacon-wrapped Sea Scallops
Baked Brie
Farmers Market Display of Grilled & Raw Vegetables

RECEPTION DISPLAYS (priced per person)

Domestic & Artisan Cheeses

Assorted Cheeses, Crackers, Crostini and Fruit Garnish

6

Fresh Fruit & Berries

Fresh Assortment of Sliced Seasonal Fruits & Berries

5

Antipasto Display

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

7

Baked Brie

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

4

Grilled Vegetable Plate

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

4

Smoked & Cured Fish Plate

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

6

Garden Fresh Vegetable Display

House-Made Ranch Dip

5

Mexican Cheese Dip

Homemade Tortilla Chips

4

Warm Spinach & Artichoke Dip

Toasted Pita Chips

4

Jumbo Loaded Tater Tot Bar

Ketchup, cheese sauce, Barbeque sauce, Salsa, Bacon Bits, Sour Cream

8

HOT HORS D'OEUVRES

Prices are per piece unless specified

Petite Chicken Satay Glazed Sweet Pepper Relish	4	Bacon Wrapped Scallops	4
Meatballs Swedish, Italian, or Barbecue	3	Bacon Wrapped Water Chestnuts	3
Carribbean Shrimp Skewers Mango Sauce on a Sugar Cane Skewer	4	Mini Crab or Walleye Cakes Remoulade Sauce	4
Vegetarian Spring Rolls Thai Sweet and Sour Sauce	3	Steak & Cilantro Empanadas	4
Crab Stuffed Mushrooms	3	Petite Beef Brochettes Ginger Marinade	4
Mini Reuben Sandwiches	3	Blackened Mini Bleu Burger Roasted Tomato Aioli	5
Chicken Wings Traditional Buffalo, Barbecue, or Ranch	4	Pulled Pork Slider Garlic Creole Aioli	4
Three Cheese Mac & Cheese Cups	3	Chicken Breast Sliders Herbed Mayo	4
		Grilled Lamb Lollipops Garlic, Rosemary, Mint	5
		Mini Cheese Quesadilla Sour Cream & Salsa	4

COLD HORS D'OEUVRES

Prices are per piece unless specified

Deviled Eggs Classic or Caesar	36 dozen	Panko-Crusted Asparagus Spear	4
Beef Canape Sliced Tenderloin of Beef on a Toasted Crostini with a Horseradish Cream Spread	4	Cherry Caprese Skewer Toasted Crostini, Tomato, Basil and Garlic	3
Fresh Fruit Skewers	3	Chicken & Green Apple Summer Roll	4
Iced Jumbo Shrimp Wasabi Cocktail Sauce	5	Watermelon Feta Bite Mint & Balsamic	3
Vegetable Spring Rolls Peanut Dipping Sauce	4	Veggie Crudite Shooter Ranch Dip	3
Asian Chicken Wraps Seasoned Beef, Soy & Hoisin Sauces, Garlic, Ginger, Green Onions	4	Antipasto Skewers	4
Tomato Bruschetta	3	Salami Cornets Herbed Cream Cheese	3
Prosciutto-Wrapped Fennel	3	Seared Ahi Tuna Tartar Cucumber-Avacado Siriacha Aioli, Crispy Wonton	6
Shrimp Gazpacho Shooters	5		

BAR SELECTIONS

	Cash Bar	Host Bar
Call Brand Liquor	7	6
Premium Brand Liquor	8	7
Super Premium Liquor	10	9
Cordials-Baileys, Kahlua, Amaretto	9	8
Domestic Bottled Beer	6	5
Premium Bottled Beer	7	6
House Wine by the Glass	7	6
Sodas & Bottled Water	4	4

HOUSE WINE

99 VINES

25 bottle

Chardonnay, Pinot Grigio, White Zinfandel,
Cabernet Sauvignon, Merlot, Pinot Noir

BAR PACKAGES

Bottled Beer, Liquor, House Wine, Sodas & Bottled Water

STAND-BY

12/guest first hour

Additional Hours \$7/guest

Call Brand Liquor: Smirnoff, Jim Beam, Beefeater, Bacardi,
Captain Morgan, Dewars, Windsor, E&J

COACH

14/guest first hour

Additional Hours \$8/guest

Premium Brand Liquor: Absolut, Jack Daniels, Bombay
Sapphire, Bacardi, Captain Morgan, Chivas Regal, Christian
Brothers

FIRST CLASS

16/guest first hour

Additional Hours \$9/guest

Super-Premium Brand Liquor: Kettle One, Bulleit,
Hendricks, Bacardi, Captain Morgan, Johnny Walker Black,
Makers Mark, Courvosier., Patron

BAR POLICIES

A \$75.00 bartender charge will be waived once
revenues exceed \$500 per bar. Host bar prices are
subject to state and local tax of 12.775% or 23%
taxable service charge. Cash bar prices include state
and local taxes.

SPECIALTY BARS

Pricing for specialty bars is per drink. \$100 setup fee and bartender required.

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 Bellini's and Mimosas with a variety of juices
and fresh berries to mix and match

Martini Bar

10

Traditional Vodka & Gin, up or on-the-rocks, dirty, caramel
apple, cosmopolitans. Garnishes of stuffed olives, fresh fruit, &
Chef inspired accompaniments.

Minnesota Craft Beer Bar

8

Expanded selection of local/craft beers including favorites from
Summit, Schell, Surly, Grain belt, and more

POLICIES

Food and Beverages

Food and beverage may not 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 \$75 per bartender will be implemented until a revenue of \$500 per bar is reached, at which point the \$75 charge is absorbed by the Hotel. The same charges shall apply to all cashiers for cash bars.

Menu Selection

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.

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 23% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. 7.275% (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 large shipping quantities.

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 cannot 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.