



# DoubleTree by Hilton Minneapolis North

WEDDING MENU 2014

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The Opulence Package has been designed to cover everything. You and your guests will feel the full indulgence of our hospitality at every step from start to finish.

**Available for receptions with a minimum of 150 guests**

## COCKTAIL HOUR

### One Hour Host Bar

House Brand Liquors, Domestic Beer, House Wines and Assorted Soft Drinks

### Brisk Flavored Waters

Assorted display of fruit infused water

### Displayed Appetizers

Assorted Meat and Cheese Platter

Hand Carved Crudites of Fresh Vegetables served with Creamy Dill Dip

### Butler Passed Hors D'Oeuvres

#### Select three of the following

Mini Spinach Quiche Lorraine

Mediterranean Spanakopita

Raspberry Brie Phyllo Roll

Strawberry & Brie Kabobs

Grilled Shrimp Skewers

Pot Stickers

Scallops Wrapped in Bacon

Roast Beef Crostini

Caesar Salad Crostini

Mini Fruit Kabobs

Chilled Soup Sips

## DINNER SERVICE

Dinner entrees are served with chef's choice seasonal vegetables, your choice of wild rice medley, saffron rice, garlic mashed potatoes, herb roasted potatoes or blissed red potatoes, specialty rolls and butter, freshly brewed regular and decaffeinated coffee, herbal teas

### Champagne Toast

#### Your choice of one of the following starters

##### Classic Mixed Field Greens

##### Spinach Walnut Salad

##### Cranberry Almond Salad

#### Your choice of one of the following entrees

##### Rooftop Tortellini

rainbow tortellini with sundried tomatoes, black olives tossed in garlic cream sauce finished with parmesan cheese and green onions

##### Chicken of the Skyy

grilled breast of chicken topped with a rich creamy vodka sauce with roasted garlic and sun-dried tomatoes

##### Boursin Stuffed Chicken

chicken breast stuffed with herb infused boursin and spinach served with a basil pesto drizzle

##### Southwest Stuffed Pork Chop

center-cut braised pork chop stuffed with a sweet corn bread and andouille sausage stuffing topped with southwest sauce

##### Orange Honey Tilapia

oven broiled tilapia topped with an orange honey butter, covered in toasted almonds and garnished with a lime and orange wedge

##### Braised Beef Short Rib

flanken style beef short rib slow cooked and braised in a red wine and mirepoix broth

##### Grilled Sirloin

center-cut sirloin topped with caramelized onions and fresh sautéed mushrooms

# ELEGANCE

40

The Elegance Package is perfect in its simplicity leaving the extravagance aside and giving you a bit more flexibility.

## COCKTAIL HOUR

### One Hour Host Bar

House Brand Liquors, Domestic Beer, House Wines and Assorted Soft Drinks

### Brisk Flavored Waters

Assorted display of fruit infused water

### Displayed Appetizers

Assorted Meat and Cheese Platter

Crudité's of Fresh Vegetables served with Creamy Dill Dip

## DINNER SERVICE

Dinner entrees are served with chef's choice seasonal vegetables, your choice of wild rice medley, garlic mashed potatoes, herb roasted potatoes or baby red potatoes, specialty rolls and butter, freshly brewed regular and decaffeinated coffee, herbal teas

### Champagne Toast

### Your choice of the following starters

#### Classic Mixed Field Greens

#### Cranberry Almond Salad

### Your choice of the following entrées

#### Lasagna Vegetable

sheets of pasta layered with herbed ricotta and vegetables topped with melted mozzarella and garlic cream sauce

#### Wild Rice Stuffed Chicken

breast of chicken stuffed with wild rice, cheddar cheese, onion, spinach and topped with sherry cream sauce

#### Parmesan Chicken

baked breast of chicken with seasoned bread crumbs topped with sliced prosciutto ham, pomodoro mix, marinara sauce and melted provolone cheese

#### Dijon Chicken

sautéed breast of chicken topped with a dijon cream sauce and sprinkled with seasoned bread crumbs

#### London Broil

grilled and sliced flank steak topped with rich burgundy demi-glaze and fresh sautéed mushrooms

#### Grilled Top Sirloin

center-cut sirloin topped with caramelized onions and fresh sautéed mushrooms with demi glaze

### DoubleTree by Hilton Minneapolis North

2200 Freeway Blvd | Minneapolis, MN 55430  
763-489-2569 | [patty.burniece@hilton.com](mailto:patty.burniece@hilton.com)

All prices are subject to a 20% service charge and applicable sales tax. Menu prices are subject to change up to 60 days prior to your event.

The Boutique Package throws tradition out the window with a more cosmopolitan approach to your evening. These selections have been designed around a specific theme keeping the food palatably cohesive.

## COCKTAIL HOUR

### One Hour Host Bar

House Brand Liquors, Domestic Beer, House Wines and Assorted Soft Drinks

### Brisk Flavored Waters

Assorted display of fruit infused water

### Champagne Toast

## CHOOSE ONE OF OUR UNIQUE ACTION THEMED EVENINGS

### THE TUSCAN ROAD

#### Hors D'Oeuvres

a selection of mini pizzas cut into a two bite slice

#### Station 1

chef built antipasti platter

tossed caesar salad

parmesan breadsticks

#### Station 2

asparagus garnished with fresh diced bruschetta

chicken parmigiana

#### Chef Tossed Pasta Station

assorted pastas and sauces tossed in front of your guests by one of our culinary team

### THE ROAD BACK HOME

#### Hors D'oeuvres

italian and swedish meatballs,

buffalo and barbecue wings

vegetable platter with ranch and blue cheese dipping sauces

#### Double Sided Buffet

mixed green salad with rolls and butter

mashed potato bar with assorted fixin's

green bean casserole

rotisserie chicken

#### Chef's Table

chef carved turkey or ham

### THE SILK ROAD

#### Hors D'Oeuvres

potstickers and egg rolls with sweet and sour dipping sauce

#### Station 1

build your own asian salad

#### Station 2

chicken satay skewers with a thai peanut dipping sauce

low mein noodles

#### Chef Attended Asian Station

fried and steamed rice

mongolian beef with broccoli

crunchy sichuan chicken

### EL CAMINO DEL SUR

#### Hors D'Oeuvres

nacho bar with jalapeno peppers, guacamole, salsa, sour cream and shredded cheddar cheese

#### Station 1

taco salad

refried beans and spanish rice

#### Station 2

peppered sweet corn

chili lime chicken

mini vegetarian or chicken quesadillas

#### Action Station

chef attended soft taco and fajita station

# CLASSIC

# 40

The Classic Buffet Package is for the traditional type. We pay homage to the vintage weddings with a bountiful variety of food for everyone.

## COCKTAIL HOUR

### One Hour Host Bar

House Brand Liquors, Domestic Beer, House Wines and Assorted Soft Drinks

### Brisk Flavored Waters

Assorted display of fruit infused water

### Displayed Appetizers

Assorted Meat and Cheese Platter

Crudites of Fresh Vegetables served with Creamy Dill Dip

## DINNER SERVICE

Dinner buffets are served with chef's choice seasonal vegetables, your choice of wild rice medley, garlic mashed potatoes, herb roasted potatoes or baby red potatoes, specialty rolls and butter, freshly brewed regular and decaffeinated coffee, herbal teas

### Champagne Toast

### Starters (Choose two)

#### Classic Mixed Field Greens

crisp mixed garden greens with tomato, onion, croutons and select dressings

#### Traditional Caesar Salad

fresh romaine tossed with creamy caesar dressing, croutons and shredded parmesan

#### Spinach Walnut

baby spinach, dried cranberries, walnuts, goat cheese and raspberry vinaigrette

#### Cranberry Almond

crisp romaine and iceberg lettuce, dried cranberries, toasted almonds and a raspberry vinaigrette dressing

### Chicken Caribe

chili lime seasoned breast of chicken topped with a boatman's black bean salsa

### Wild Rice Stuffed Chicken

breast of chicken, wild rice stuffing with cheddar, onion and spinach topped with a sherry cream sauce

### Chicken of the Sky

grilled breast of chicken topped with a rich creamy vodka sauce with roasted garlic and sun-dried tomatoes

### Dijon Chicken

sautéed breast of chicken topped with a dijon cream sauce and sprinkled with seasoned bread crumbs

### London Broil

grilled and sliced thin, topped with rich merlot hunter sauce and fresh sautéed mushrooms

### Grilled Top Sirloin

center-cut sirloin topped with caramelized onions and fresh sautéed mushrooms with demi glaze

### Country Style Pork Ribs

country style pork ribs slowly cooked in our house barbecue sauce

### Orange Honey Tilapia

oven broiled tilapia topped with an orange honey butter, covered in toasted almonds and garnished with lime and orange wedges

### Chicken Garlic Penne

penne pasta tossed with grilled chicken, garlic, tomato, portabella mushrooms, onions and a garlic cream sauce

### Rooftop Tortelloni

rainbow tortelloni with sundried tomatoes, black olives tossed in garlic cream sauce finished with parmesan cheese and green onions

### Entrees (Choose two)

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# DINNER ENTREES

Entrées are served with a fresh garden salad, chef's choice seasonal vegetables, your choice of wild rice medley, garlic mashed potatoes, herb roasted potatoes or baby red potatoes, specialty rolls and butter, freshly brewed regular and decaffeinated coffee and herbal teas

## FISH

### Broiled Walleye Parmesan 28

broiled walleye pike fillet topped with a lemon dill sauce

### Orange Honey Tilapia 23

oven broiled tilapia topped with an orange honey butter, covered in toasted almonds and garnished with a lime and orange wedge

### Bourbon Glazed Salmon 27

sautéed atlantic salmon fillet glazed with bourbon and teriyaki sauce

## CHICKEN

### Chicken of the Sky 23

grilled breast of chicken topped with a rich creamy vodka sauce with roasted garlic and sun-dried tomatoes

### Chicken La Paz 22

grilled breast of chicken basted with our sweet and spicy bbq sauce

### Chicken Caribe 24

chili lime seasoned breast of chicken topped with boatman's black bean salsa

### Boursin Stuffed Chicken 25

chicken breast stuffed with herb infused boursin and spinach served with a basil pesto drizzle

### Wild Rice Stuffed Chicken 26

breast of chicken stuffed with wild rice, cheddar cheese, onion, spinach and topped with sherry cream sauce

### Dijon Chicken 25

sautéed breast of chicken topped with a dijon cream sauce and sprinkled with seasoned bread crumbs

### Parmesan Chicken 27

baked breast of chicken with seasoned bread crumbs topped with sliced prosciutto ham, pomodoro mix, marinara sauce and melted provolone cheese

## PORK

### Southwest Stuffed Pork Chop 26

center-cut braised pork chop stuffed with a sweet corn bread and andouille sausage stuffing topped with southwest sauce

### Honeycrisp Pork Loin 24

roasted pork loin with caramelized apples and red wine sauce

### Herb Roasted Pork Loin 25

pork loin marinated in fresh garlic and rosemary topped with mushroom-bacon forestaire sauce

## BEEF

### Home-Style Meatloaf 22

freshly baked meatloaf topped with mushroom and onion gravy

### London Broil 25

grilled and sliced flank steak topped with rich burgundy demi-glaze and fresh sautéed mushrooms

### Braised Beef Short Rib 29

flanken style beef short rib slow cooked and braised in a red wine and mirepoix broth

### Grilled Top Sirloin 28

center-cut sirloin topped with caramelized onions and fresh sautéed mushrooms with demi glaze

### New York Strip Portabella 34

new york strip topped with sautéed portabella mushrooms and merlot demi-glaze

## DINNER ENTREES *CONTINUED*

Entrées are served with a fresh garden salad, chef's choice seasonal vegetables, your choice of wild rice medley, garlic mashed potatoes, herb roasted potatoes or baby red potatoes, specialty rolls and butter, freshly brewed regular and decaffeinated coffee and herbal teas

### VEGETARIAN

**Rooftop Tortellini** 24

rainbow tortellini with sundried tomatoes, black olives tossed in garlic cream sauce finished with parmesan cheese and green onions

**Manicotti Marinara** 23

manicotti stuffed with seasoned ricotta cheese, topped with marinara and parmesan

**Lasagna Vegetable** 22

sheets of pasta layered with herbed ricotta and vegetables topped with melted mozzarella and garlic cream sauce

### DUETS

**East Coast Surf and Turf** 45

new york strip portabella with two skewers of marinated grilled gulf shrimp

**Midwest Surf and Turf** 39

wild rice stuffed chicken and broiled walleye parmesan

# DINNER BUFFETS AND PACKAGES

Buffets include freshly brewed regular and decaffeinated coffee and herbal teas. Buffets are based on a maximum of two hours of service. Prices are per person. (Minimum 50 guests, action stations are subject to a \$100 chef charge)

## THE TUSCAN ROAD 38

### Hors D'Oeuvres

a selection of mini flatbread pizzas cut into a two bite slice

### Station 1

chef built antipasti platter

tossed caesar salad

parmesan breadsticks

### Station 2

asparagus garnished with fresh diced bruschetta

chicken parmigiana

### Chef Tossed Pasta Station

assorted pastas and sauces tossed in front of your guests by one of our culinary team

## THE ROAD BACK HOME 37

### Hors D'oeuvres

italian and swedish meatballs,

buffalo and barbecue wings

vegetable platter with ranch and blue cheese dipping sauces

### Double Sided Buffet

mixed green salad with rolls and butter

mashed potato bar with assorted fixin's

green bean casserole

rotisserie chicken

### Chef's Table

chef carved turkey or ham

## THE SILK ROAD 41

### Hors D'Oeuvres

potstickers and egg rolls with sweet and sour dipping sauce

### Station 1

build your own asian salad

### Station 2

chicken satay skewers with a thai peanut dipping sauce

low mein noodles

### Chef Attended Asian Station

fried and steamed rice

mongolian beef with broccoli

crunchy sichuan chicken

## EL CAMINO DEL SUR 39

### Hors D'Oeuvres

nacho bar with jalapeno peppers, guacamole, salsa, sour cream and shredded cheddar cheese

### Station 1

taco salad

refried beans and spanish rice

### Station 2

peppered sweet corn

chili lime chicken

mini quesadillas

### Action Station

chef attended soft taco and fajita station

# DINNER BUFFETS AND PACKAGES

Buffets include freshly brewed regular and decaffeinated coffee and herbal teas. Buffets are based on a maximum of two hours of service. Prices are per person. (Minimum 50 guests, action stations are subject to a \$100 chef charge)

## BUILD YOUR OWN BUFFET 39

### Minimum of 50 Guests

dinner buffet includes choice of 2 starters and choice of 3 entrees

choice of wild rice medley, garlic mashed potatoes, herb roasted potato wedges or baby red potatoes

chef's choice seasonal grilled or steamed vegetables, specialty rolls and butter

freshly brewed coffee and hot tea

### Starters (Choose two)

#### Classic Mixed Field Greens

crisp mixed garden greens with tomato, onion, croutons and select dressings

#### Traditional Caesar Salad

fresh romaine tossed with creamy caesar dressing, croutons and shredded parmesan

#### Spinach Walnut

baby spinach, dried cranberries, walnuts, goat cheese and raspberry vinaigrette

#### Cranberry Almond

crisp romaine and iceberg lettuce, dried cranberries, toasted almonds and a raspberry vinaigrette dressing

#### Wild Rice Soup

our famous house made wild rice soup... you betcha

minnesota long grain wild rice simmered with diced celery, carrots, onion seasoning and cream

#### Chicken Noodle Soup

a classic comfort soup made in house with fresh garden vegetables and hearty cuts of chicken

### Entrees (Choose three)

#### Chicken Caribe

chili lime seasoned breast of chicken topped with a boatman's black bean salsa

#### Wild Rice Stuffed Chicken

breast of chicken, wild rice stuffing with cheddar, onion and spinach topped with a sherry cream sauce

#### Chicken of the Sky

grilled breast of chicken topped with a rich creamy vodka sauce with roasted garlic and sun-dried tomatoes

#### Dijon Chicken

sautéed breast of chicken topped with a dijon cream sauce and sprinkled with seasoned bread crumbs

#### London Broil

grilled and sliced thin, topped with rich merlot hunter sauce and fresh sautéed mushrooms

#### Swiss Steak Jardinière

cubed beef cutlet seared and smothered with diced carrots, celery and garlic and covered with a burgundy brown sauce

#### Country Style Pork Ribs

country style pork ribs slowly cooked in our house barbecue sauce

#### Orange Honey Tilapia

oven broiled tilapia topped with an orange honey butter, covered in toasted almonds and garnished with lime and orange wedges

#### Garlic Chicken Penne

penne pasta tossed with grilled chicken, garlic, tomato, portabella mushrooms, onions and a garlic cream sauce

#### Rooftop Tortellini

rainbow tortellini with sundried tomatoes, black olives tossed in garlic cream sauce finished with parmesan cheese and green onions

# RECEPTION EMBELLISHMENTS

Priced per fifty pieces

## HORS D'OEUVRES

<b>Mini Spinach Quiche Lorraine</b>	<b>120</b>	<b>Cheyenne Tenderloin Tips</b>	<b>160</b>
mini quiche with spinach and monterey cheese		sautéed tenderloin tips of beef served with a delicate béarnaise sauce as well as a creamy horseradish sauce	
<b>Mediterranean Spanakopita</b>	<b>150</b>	<b>Blistered Shrimp</b>	<b>180</b>
baked triangles of flaky phyllo dough filled with spinach, onion, garlic and feta cheese		sautéed barbecue shrimp served with warm slices of pita bread	
<b>Asian Egg Rolls</b>	<b>120</b>	<b>Turkey or Roast Beef Asparagus Roulades</b>	<b>140</b>
your choice of chicken, pork or vegetable served with sweet and sour sauce		steamed asparagus wrapped with oven-roasted turkey or thinly sliced roast beef with herbed cream cheese spread	
<b>Raspberry Brie Phyllo Roll</b>	<b>160</b>	<b>Mini Fruit Kabobs</b>	<b>120</b>
raspberry and brie wrapped in phyllo pastry		speared fruit displayed in a shot glass with a dollop of yogurt	
<b>Strawberry &amp; Brie Kabobs</b>	<b>100</b>	<b>Chilled Soup Sips</b>	<b>140</b>
fresh strawberries and brie		an assortment of chilled soups served in a shot glass	
<b>Grilled Shrimp Skewers</b>	<b>190</b>	<b>Flatbread Mini Pizzas</b>	<b>160</b>
garnished with lemon wedges and served with cocktail sauce		A selection of flatbread pizzas cut into bite size slices	
<b>Meatballs</b>	<b>90</b>	<b>Roast Beef Crostini</b>	<b>140</b>
your choice of italian, swedish, barbecue or sweet & sour		crostinis topped with herbed cream cheese, shaved roast beef, horseradish sauce and chives	
<b>Pork Pot Stickers</b>	<b>120</b>	<b>Caesar Salad Crostini</b>	<b>120</b>
chinese dumplings filled with a blend of savory pork and vegetables served with teriyaki sauce		shredded romaine, fresh parmesan and caesar dressing piled onto a crostini	
<b>Chicken Satay</b>	<b>180</b>	<b>Better With Bacon</b>	<b>140</b>
marinated tender chicken skewers served with teriyaki or thai peanut sauce		bacon wrapped meatballs brushed with a sweet and tangy beer-b-cue glaze	
<b>Mini Chicken Quesadillas</b>	<b>140</b>		
marinated breast of chicken, bell peppers, shredded jack cheese in a grilled tortilla			
<b>Four Star Chicken Wings</b>	<b>120</b>		
your choice of buffalo, barbecue, teriyaki, cajun or garlic tarragon			
<b>Scallops Wrapped in Bacon</b>	<b>160</b>		
sea scallops wrapped in bacon and served with sweet & sour sauce			
<b>Parmesan Chicken Skewers</b>	<b>140</b>		
italian seasoned breaded chicken served with warm marinara dipping sauce			

# RECEPTION EMBELLISHMENTS

Priced per fifty pieces

## DISPLAYS

### Mexican 7-Layer Dip 150

refried beans layered with sour cream, salsa, cheddar cheese, jalapeños, black olives, and shredded iceberg lettuce served with tortilla chips

### Bruschetta Pomodoro 160

roma tomatoes, basil, garlic, and red onions, served with parmesan garlic crostinis

### Fresh Fruit Platter 160

assorted seasonal fresh fruit display, served with a creamy yogurt dip

### Artichoke and Crab Dip 180

fresh artichoke and crab blended with a rich creamy sauce and baked until golden served with assorted crackers

### Brie en Croûte 170

brie baked in a flaky puff pastry garnished with fresh fruit served with crackers and sliced french bread

### Victory Garden Vegetable Tray 150

an array of fresh and grilled vegetables accompanied with your choice of ranch, roasted red pepper or creamy dill dip

### Premium Artisan Cheese and Meat Platter 250

selections of imported and domestic cheeses and specialty meats served with garnishes, crostinis and assorted crackers

### Mediterranean Platter 160

garlic and roasted red pepper hummus, black olive tapenade and baba dhanoui. served with drilled pita bread

### Ceviche De Camaron 160

champagne glass filled with marinated shrimp, vegetables and lime juice

## SWEETER SIDE

### Dessert Shooters 140

miniature versions of classic mousse flavors including; chocolate, vanilla bean, lemon, raspberry and orange dream

### Mini Tartlets 120

two-bite tartlets are filled with seasonal fresh fruits.

### Raspberry Mascarpone Cups 120

an edible chocolate cup is filled with mascarpone cream and garnished with fresh raspberries and chocolate drizzle.

### Mini Cream Puffs 130

pot a choux pastry filled with your choice of creamy fillings: vanilla bean or white chocolate chambord

### Deconstructed Strawberry Shortcake 150

sliced and sugared strawberries topped with chantilly cream, fresh mint and a lady finger

# BEVERAGE SERVICE

## BAR SERVICE

Well Brands	4.50
Call Brands	5.50
Premium / Cordials	6.50+
Domestic Beer	4.25
Imported / Specialty Beer	5.50
Wine	5.25
Can Soda / Juice	2.50
Bottled Water	2.50

## CASH BAR PRICING

Well Brands	5.00
Call Brands	6.00
Premium / Cordials	7.00+
Domestic Beer	4.50
Imported / Specialty Beer	6.00
Wine	6.00
Can Soda / Juice	2.50
Bottled Water	2.50

## BAR PACKAGES

### First Hour

Well Brands	12 per person
Call Brands	14 per person
Premium Brands	16 per person

### Each Additional Hour

Well Brands	6 per person
Call Brands	8 per person
Premium Brands	10 per person

### NA Packages

Soda Station	150 for the night
Flavored Water	90 for the night

## KEG BEER

Domestic	350
Import / Micro	450+

If a minimum consumption of \$500 per bar is not met, a fee of \$100 per bartender will apply

### MINNEAPOLIS BOULEVARD HOTEL

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# GREEN ENGAGE

## OUR SUSTAINABILITY INITIATIVES

We are excited to be entering the green arena, and we are dedicated to transparent business practices. We believe in the importance of informing our customers about all of the great sustainable services we have to offer and the methods behind them. Through our green initiatives and education programs, we hope to reduce our impact on the environment and share our knowledge with the community.

At The Minneapolis Boulevard Hotel, we are dedicated to improving environmentally friendly initiatives. Recently, we have increased our efforts and shifted our vision to provide more eco-friendly services. We are proud to be offering green services for all catered events, focused on reducing the carbon footprint of each meeting or event.

At The Minneapolis Boulevard Hotel, we strive to achieve sustainability through:

- Implementing “Green Engage” a sustainability program co-designed with LEED designed to reduce the hotel’s overall carbon footprint
- Waste reduction with our hotel-wide recycling program
- Staff training on our environmental program and empowering them to work towards a healthier and more sustainable lifestyle, in and out of the office
- Partnering with local, sustainable farms to bring our customers fresh, healthy foods
- Offering seasonal farm-to-table menus and event options with organic, locally grown food
- Improving our practices by measuring our environmental impacts and by setting strict annual goals to become more sustainable

# SUSTAIN

What makes it to our tables from the farms here in Minnesota is often dependant on the one thing most people can agree there is no way to predict: the weather. With that sentiment in mind, we offer a small sample of the many farm to table entrees we have crafted over time. Our sustainable menu is ever changing, and we work directly with clients to assure a delectable eating experience. Once a decision to go green with your event is made, we are committed to offering a truly unique offering with your guests' taste buds at the front of our mind.

## LIGHTER FARE

### **Cranberry Apple Salad with Grilled Chicken** 23

Fresh bibb lettuce tossed in a house made cider vinaigrette dressing, topped with grilled chicken, dried cranberries, toasted almonds and sliced apples

### **Blackberry and Bacon Spinach Salad** 24

Locally grown mixed greens and spinach drizzled with a tangy blackberry vinaigrette and topped with fresh blackberries, crumbled bacon and gorgonzola cheese, red and green onions and cashews

## FOWL

### **Grilled Honey Ginger Chicken** 33

Callister Farms boneless chicken breast served with a honey-ginger glaze, quinoa salad and Costa Farm carrots

### **Free Range Roasted Rotisserie Chicken** 31

Free range roasted rotisserie style bone in chicken with herb roasted potatoes and Axdahl Farms green beans

## PORK

### **Herbed Heritage Pork Loin** 32

Fischer Farms pork loin marinated in fresh garlic and rosemary topped with mushroom-bacon forestaire sauce, whipped potatoes and a seasonal medley of locally grown vegetables

### **Jacked Apple Pork Chop** 34

Fischer Farms pork chop topped with a Pepin Heights apple chutney and served with fingerling potatoes and a seasonal medley of locally grown vegetables

## BEEF

### **Grass-Fed Slow Roasted Beef** 34

Slow-cooked recipe from Thousand Hills Cattle Company whipped potatoes and a seasonal medley of grilled vegetables

### **Grass-Fed Grilled Sirloin** 38

Grass-fed sirloin topped with a bordelaise sauce with fingerling potatoes and a Pahl Farms vegetable succotash

## VEGETARIAN

### **Enchiladas Vegetales** 29

Catallia flour tortillas stuffed with locally grown vegetables and topped with our house made enchilada sauce

# RESOURCE

## PRODUCE

### **Axdahl Farms - Stillwater, MN**

green beans, corn, pumpkins, hard squash, tomatoes and seasonal decorative items

### **Bushel Boy - Owatonna, MN**

tomatoes

### **Catallia Mexican Foods - Eagan, MN**

flour tortillas, corn tortillas, pre-cut tortilla chips

### **Caves of Faribault - Faribault, MN**

amablu blue cheese and gorgonzola, fini sharp cheddar

### **Costa Farms - White Bear Lake, MN**

carrots, hard squash, radishes, parsnips

### **Ed Fields & Sons - Anoka, MN**

carrots, hard squash, radishes, parsnips

### **Forest Mushrooms - St. Joseph, MN**

mushrooms

### **Joe Zyweic Farms - Cottage Grove, MN**

corn, eggplant, hard squash, yellow squash, zucchini

### **Pahl Farms - Apple Valley, MN**

cucumbers, green/red cabbage, corn, hard squash, peppers, pumpkins, yellow squash

### **Pepin Heights - Lake City, MN**

apples

### **Primera Foods - Altura, MN**

liquid eggs & hard boiled eggs

### **Riverside Farms - Elk River MN**

cucumbers, green/red cabbage, corn, hard squash, peppers, pumpkins, yellow squash

### **River Valley Sprouts - Houston, MN**

alfalfa sprouts, bean sprouts

### **Robs Gourmet Greens - Hollandale, MN**

hydro bibb lettuce

### **Sparboe - Litchfield, MN**

shell eggs medium to super jumbo sizes as well as cage free

### **Svihel Vegetable Farms - Foley, MN**

corn, cucumbers, green cabbage, hard squash, peppers, pumpkins, gourds

### **Swany White Flour Mill - Freeport, MN**

unbleached white flour, rye, whole wheat, buckwheat & organic flour

### **Vine Valley Farms - Stewart, MN**

cucumbers, green cabbage, hard squash, pumpkins, yellow squash, zucchini

## PROTEIN

### **Callister Farms - West Concord, MN**

### **Dutch Mill Farm - Gaylord, MN**

### **Earth Be Glad Farms - Lewiston, MN**

### **Fischer Farm - Waseca, MN**

### **Grass Run Farm - Dorchester, IA**

### **Hay Creek Stock Farm - Sebeka, MN**

### **Hilltop Pastures Family Farm - Fountain, MN**

### **Januschka Family Farm - Little Falls, MN**

### **McCann's True Cost Farm - Montrose, MN**

### **Pork & Plants Heritage Farm - Altura, MN**

### **StoneBridge Beef - Long Prairie, MN**

### **Thousand Hills Cattle Company - Cannon Falls, MN**

### **Together Farms - Mondovi, WI**

### **Wacholz Farm - Hayward, MN**

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