



## Sheraton Minneapolis West Hotel

12201 Ridgedale Drive . Minnetonka . Minnesota 55305 . . Phone: (952) 593-0000



MARRIOTT  
BONVOY™

## Breakfast Table

Breakfast tables include orange juice, pastries, assorted fruit preserves, honey and sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments.

Based on 60 minutes of continuous service

\$100 fee for buffets with less than 25 guests

### Traditional Comfort

Scrambled eggs  
Hashbrowns  
Crisp bacon and sausage links  
Sliced seasonal fresh fruit  
Fresh baked breakfast pastries **26**

### European Continental

Fresh-cut seasonal fruits and berries  
Fresh baked Breakfast pastries  
Selection of yogurts **20**

### Rush Hour

Breakfast muffin sandwiches or ham & cheddar croissants  
Cinnamon vanilla yogurt  
Fruit Skewers  
Hobo Fingerling potatoes  
Nature Valley Granola bars **25**

### Southwestern

Sliced fresh fruit & berries  
Scrambled eggs with bell peppers & cheese  
Applewood smoked bacon  
Thick sliced Ham  
Home potatoes  
Flour tortillas  
Sliced Jalapenos  
Salsa & sour cream **30**

### Smoothie Bar

Choice of three fruits: Banana, strawberry/mango, pineapple, blueberry with fruit juice & vanilla yogurt

~ per person **10**

Chef Prepared Omelets Made to Order\*^

Farm fresh eggs

Ham, cheese, fine herbs, peppers, mushrooms, tomatoes & onions

Egg white omelets available upon request

~per person **10**

Chef Prepared Waffle Bar\*

Crispy Belgian waffles with warm Minnesota maple syrup, creamy butter, seasonal berries, maple bananas & whipped cream

~per person **10**

Scrambled farm fresh eggs **4**

Applewood smoked bacon ~per person **4**

Fresh bagels with cream cheese ~per Dozen **36**

Cinnamon glazed French toast with warm Minnesota

maple syrup ~per person **5**

Flaky croissant sandwich with ham, egg and cheese

~each **6**

Steel cut oatmeal with brown sugar

and dried fruits ~per person **4**

Individual serving cereals with ice cold milk ~per item **4**

Yoplait® fruit yogurts ~per item **4**

Yoplait® yogurt and granola parfait ~per item **6**

Pepsi®, Diet Pepsi®, Mist Twst® Diet Mist Twst® Mt Dew® Diet

Mt Dew® and bottled water

~per item **4**

Red Bull® ~per item **5**

Virgin Bloody Mary with heart of celery ~per drink **5**

Mimosa with freshly squeezed orange juice and sparkling

champagne ~per drink **8**

\*Culinary Attendant fee of \$125 per station

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

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## Plated Breakfast

Plated breakfasts include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, orange juice and condiments

### Traditional American

Scrambled eggs,  
Chive potato hash  
Applewood bacon  
Fresh baked breakfast pastries  
Fruit garnish **19**

### French Toast

Texas style French toast with maple syrup  
Scrambled eggs  
Applewood bacon  
Fruit garnish **19**

### Poached Egg Sliders

Shaved ham  
Cheddar cheese  
Toasted whole grain English muffin  
Fresh fruit garnish **19**

### Fresh Fruit Plate

Seasonal Fresh fruit & berries  
Vanilla Yogurt dressing  
Fresh baked breakfast pastries **22**

### Ham & Egg Croissant

Scrambled eggs  
Black Forest Ham  
Cheddar cheese  
Crispy Hash browns **19**

Yoplait® fruit yogurts - regular, low-fat, Greek ~per item **4**  
Fresh bagels with cream cheese ~per doz **34**  
Cinnamon rolls and caramel ~per doz **34**  
Muffins, croissant and pastries ~per doz **34**  
Strudels and turnovers ~per doz **36**  
Freshly baked fruit and nut breads ~per loaf **32**  
Fresh fruit and berry kabob ~each **4**  
Seasons best ripe whole fruit ~per item **3**  
Pepsi®, Diet Pepsi®, Mist Twist® Diet Mist Twist® Mt Dew® Diet Mt Dew® and bottled water  
~per item **4**  
Red Bull® ~per item **5**  
Virgin Bloody Mary with heart of celery ~per drink **5**  
Mimosa with freshly squeezed orange juice and sparkling champagne ~per drink **8**

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## Brunch

Brunch includes freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments, squeezed orange juice, grapefruit and cranberry juice

\$100 fee for buffet with less than 25 guests

Based on 60 minutes of continuous service

### The "Not Only for Sunday" Brunch ^

Waldorf Salad

Asian Stirfry salad

Fresh garden salad with champagne vinaigrette

Farm fresh scrambled eggs

Applewood smoked bacon, maple sausage links and glazed ham

Crispy hashbrowns with bell peppers, onions & cheddar cheese

Wild rice pilaf

Hunter's chicken

Grilled Salmon with dill cream sauce

Seasonal fresh vegetable

Served with bakery basket of fresh pastries, muffins and sweet creamery butter

Chef's bread pudding with Chantilly Creme

~per person **40**

\*Culinary Attendant fee of **\$125** per station

^Consuming raw or under cooked meat or eggs may increase your risk of foodborne illness

Chef Prepared Omelets Made to Order\*^

Farm fresh eggs

Ham, cheese, fine herbs, peppers, mushrooms, tomatoes & onions

Egg white omelets available upon request **10**

Chef Prepared Waffle Bar\*

Crispy Belgian waffles with warm Minnesota maple syrup, creamy butter, seasonal berries, maple bananas & whipped cream **10**

Fresh bagels with cream cheese ~per doz **36**

Yoplait® fruit yogurts ~ per item **4**

Steel cut oatmeal with brown sugar, cinnamon and dried fruits ~ per person **4**

Red Bull® ~per item **5**

Pepsi®, Diet Pepsi®, Mist Twist® Diet Mist Twist® Mt Dew®

DietMt Dew® and bottled water

~per item **4**

Virgin Bloody Mary with heart of celery ~per drink **5**

Mimosa with freshly squeezed orange juice and sparkling champagne ~per drink **8**

## Morning Break

Includes Starbucks regular & decaffeinated coffee and Tazo tea

Based on 30 minutes of continuous service

### Regional Cheese

Selection of cheeses  
Dried apricots, raisins, almonds & cashews  
Crudites with dip  
Bread & crackers **20**

### Mid-Morning

Sliced seasonal fresh fruits & berries  
Fresh baked fruit breads  
Individual flavored yogurts **17**

Freshly brewed Starbucks® regular and decaffeinated coffee  
~per gal **60**

Assorted Tazo® tea bags ~per item **3**

Fresh brewed iced tea ~per gal **34**

Pepsi®, Diet Pepsi®, Mist Twist® Diet Mist Twist® Mt Dew® Diet  
Mt Dew® and bottled water ~per item **4**

Red Bull® ~per item **5**

Assorted bagels with butter, cream cheese and preserves  
~per doz **34**

Assorted freshly baked muffins and fruit pastries  
~per doz **34**

Caramel and cinnamon rolls ~per doz **34**

Assorted buttery croissants and filled  
croissants ~per doz **36**

### Season's Harvest Whole Fruit Selection

Fresh fruit and berry kabobs ~each **4**

Yoplait® fruit yogurts ~per item **4**

Yoplait® yogurt & granola parfaits ~per item **6**

Steel cut oatmeal with brown sugar  
and dried fruits ~per person **4**

Flaky croissants with ham, egg and cheese ~each **6**

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## Afternoon Break

Includes Starbucks regular & decaffeinated coffee and Tazo teas

Based on 30 minutes of continuous service

### Southwestern Break

Warm tri-colored tortilla chips with salsa  
Spiced cheddar cheese sauce  
Guacamole & sour cream **17**

### Apple a Day

Whole fresh apple display  
Dried apple rings  
Apple-almond pastry bites  
Apple crisp with whipping cream **17**

### Energizer

All Natural Granola-berry parfait with Mint crema  
Assorted cupcakes  
Fruit & vegetable shots **17**

### Cookies

Chocolate Chip  
Sugar  
Oatmeal Raisin  
White chocolate macadamia **14**

### Chocolate Delight

Chocolate truffles  
Chocolate cupcakes  
Fudge brownies **17**

Starbucks® regular and decaffeinated coffee ~per gal **60**  
Assorted Tazo® tea bags ~per item **3**  
Brewed iced tea and squeezed lemonade ~per gal **34**  
Freshly popped popcorn ~per lb **20**  
Louisiana snack mix ~per lb **25**  
Nuts and Pretzels  
Assorted salty nuts and bar snacks ~per lb **25**  
Kettle chips & French onion dip ~per lb **20**  
Haagen Dazs® Ice cream novelties ~ each **5**  
Chocolate dipped strawberries ~each **3.50**

### Season's Harvest Whole Fruit Selection

Fresh baked cookies or brownies  
Chocolate chip, oatmeal raisin, sugar, white chocolate  
macadamia, Chocolate brownies ~per doz **34**  
Assorted mini desserts ~per doz **40**  
Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®,  
DietMt Dew® and bottled water ~per item **4**  
Red Bull® ~per item **5**

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## All Day Break

Based on 30 minutes of continuous service

### All Day Energy

Early Morning

Assortment of fresh bakery goods

Fresh sliced fruit and berries display

Chilled orange juice

Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

Mid-morning

Fruit breads with sweet creamy butter & preserves

Starbucks® regular and decaffeinated coffee

Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, Diet Mt Dew®

Mid-Afternoon

Louisiana snack mix

Assortment of freshly baked cookies

Chocolate chip, oatmeal raisin and white chocolate macadamia

Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, Diet Mt Dew® **40**

### Fruit and Vegetable Shots

Orange-mango, assorted berries, pomegranate, tomato **8**

### Build Our Own Warm Nuts & Dried Fruit Track

Almonds, pecan, walnuts, peanuts, pumpkin seeds, apricots apples, prunes, pears, cranberries ~per person **10**

Yoplait® yogurt & granola parfaits ~per item **6**

Flaky croissants with ham, egg and cheese ~each **6**

## Chilled Lunch Table

Lunch tables include Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, iced tea & lemonade

Based on 60 minutes of continuous service

\$100 fee for buffets with less than 25 guests

### Deli Table

Roasted tomato and basil soup

Garden green salad with French & Bleu cheese dressings

Old fashioned potato salad

Penne pasta salad

Selection of fresh sliced meats:

Smoked turkey breast, Black Forest ham, peppered roast beef & Genoa salami

Assorted cheeses to include:

Sliced cheddar, Swiss, pepper jack & American

Deli pickles, lettuce, sliced onion, tomatoes and condiments

Assorted artisan breads and deli rolls

Kettle Chips

Chef's choice dessert **30**

### Soup, Salad and Potato Bar

Pot roast stew

Artisan greens with red onion, carrot, tomato & champagne vinaigrette

Jalapeno to link potato salad

Buttermilk biscuits

Baked Idaho potatoes with butter, honey, chives, sour cream, bacon bits, shiitake mushrooms, broccoli florets, grilled red onions, sun-dried tomatoes, sliced jalapenos, cheddar cheese sauce, bleu cheese, grated parmesan, shredded cheddar jack,, southwestern black bean & corn salsa, tomato salsa & crushed red pepper

Buttermilk biscuits

Chef's choice dessert **32**

Tomato Basil Bisque

Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup

Warm, creamy soup. A Minnesota Tradition **3**

Baked Potato Chowder

Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup

A soup that will add a little spice to any meal **3**

Wedge Caesar Salad

Crisp romaine lettuce with Chef's creamy Caesar dressing **2**

Summer Berry Salad

Mixed greens with fresh berries, toasted pine nuts and cranberry poppy-seed vinaigrette **2**

Caprese Salad

Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte

A chocolate lover's delight **3**

Lemon Raspberry Torte

Light sponge torte with Lemon Raspberry filling **3**

Turtle Cheesecake

Caramel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie

Just like Grandma used to make **3**

Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, Diet Mt Dew® and bottled water

~per item **4.00**

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**Wrappers**

Butternut squash soup.

Romaine & field greens, toasted almonds, raisins & shredded carrot with avocado ranch dressing

Potato salad

Tortilla Sandwiches:

Applewood smoked bacon, field greens, tomato, avocado & BBQ Bleu cheese dressing

Slow roasted beef with horseradish cheddar, romaine, shaved red onion & sriracha mayo

Smoked turkey breast, Swiss cheese, baby greens, roasted red pepper-pepperoncini relish

Kettle potato chips

Kosher dills & gherkins

Chef's choice dessert **32**

25 person minimum for lunch tables Additional fee for guarantees less than 25 ~per person 4.50

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## Hot Lunch Table

Lunch tables are served Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and Chef's choice dessert

\$100 fee for buffets with less than 25 guests

Based on 60 minutes of continuous service

### Good Afternoon Minnetonka ^

Fresh field greens with tomato, English cucumber with French & ranch dressings

Minnesota wild rice salad with mushrooms, water chestnuts and raisins in a raspberry vinaigrette dressing

Grilled marinated Flank steak with wild mushroom demi glace  
Pan seared chicken breast with Parmesan cream sauce

Roasted rosemary red potatoes

Chef's choice of fresh vegetables  
Baguette rolls & butter

Chef's choice dessert **32**

### Picnic Grill ^

Tossed greens with avocado ranch dressing

Old fashioned potato salad

Creamy Cole slaw

Creamy cole slaw

Smoked baked beans

Grilled Vidalia onion burgers  
Grilled BBQ chicken breasts  
Beer brats with grilled onions and mushrooms

Sliced cheeses  
American, Swiss and cheddar

Assorted buns

Lettuce, tomato, onions, pickles and assorted condiments

Chef's choice dessert **32**

Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota tradition **3**

Baked Potato Chowder  
Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup  
A soup that will add a little spice to any meal **3**

Caesar Salad  
Crisp romaine lettuce tossed with Chef's creamy Caesar dressing **2**

Summer Berry Salad  
Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Capresse Salad  
Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte  
A chocolate lover's delight **3**

Lemon Raspberry Torte  
Light sponge torte with lemon raspberry filling **3**

Turtle Cheesecake  
Caramel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie  
Just like Grandma used to make **3**  
Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, DietMt Dew® and bottled water  
~per item **4.00**

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**Latin Flair**

Roasted chicken tortilla soup with cotija cheese  
Mango-jicama salad with spring greens, red peppers & melon  
yogurt mint dressing

Guacamole & tri-colored tortilla chips

Spanish-style rice with diced pepper s & lives

Skillet chicken with roasted corn & black bean salsa and queso  
fresco

Spiced marinated flank steak fajitas with flour & corn tortillas

Pico de gallo, salsa & sour cream

Chef's choice dessert **32**

**Friendly Italian**

Tomato Basil Bisque

Caesar salad with parmesan crostini

Caprese salad with olives & peppers

Penne pasta tossed in Alfredo sauce with pancetta & julienned  
chicken

Garlic bread sticks

Selection of pizza slices: pepperoni, Italian sausage & Margarita-  
fresh basil and tomato

Chef's choice dessert **32**

**French Quarter**

Cream of Creole tomato bisque  
Baby greens, artichoke hearts, cherry peppers, genoa salami with  
feta vinaigrette  
Roasted fingerling potato salad

Blackened salmon with Cajun red pepper cream sauce

Sauteed chicken breast with Andouille sausage pan gravy

Jambalaya rice  
Baguette rolls & butter

Chef's choice dessert **36**

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food-borne illness

May 2021

## Chilled Plated Lunch

Luncheon salads served with warm baguette rolls and creamy butter

Sandwiches served with kettle chips and deli salad

Served with Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, and Chef's choice light dessert

### Chicken Caesar Salad

Searched chicken breast fanned on crisp romaine lettuce tossed in creamy Caesar dressing. Garnished with crostini & parmesan cheese **20**

### Chicken Berry Salad

Searched chicken breast on a bed of artisan greens, fresh strawberries, spiced pecans, crumbled bleu cheese and glazed with strawberry poppy seed dressing **20**

### Cobb Salad

Mixed greens, avocado, tomato, bleu cheese, Applewood smoked bacon, black olives, hard cooked eggs, smoked turkey breast French & bleu cheese dressings **20**

### Steak Salad

Grilled flank steak on a bed of artisan greens, roasted red peppers, red onions, roasted corn, tomato & tortilla strips. With avocado ranch dressing **21**

### Bistro Club

Toasted multi-grain bread with smoked turkey, bacon, lettuce, tomato, Swiss cheese, avocado and cranberry mayonnaise **18**

### Sheraton Deli Plate

Smoked turkey breast, Black Forest ham, and Italian roast beef Swiss, pepper jack and cheddar cheeses  
Lettuce, tomato, and sliced onion  
Served with a basket of deli rolls & breads **20**

### Grilled Portabella Mushroom Wrap

Romaine lettuce, Boursin cheese, grilled portabella mushroom, roasted red peppers and onion on a multigrain bun **20**

Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota Tradition **3**

Baked Potato Chowder  
Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup  
A soup that will add a little spice to any meal **3**

Caesar Salad  
Crisp romaine lettuce tossed with Chef's creamy Caesar dressing **2**

Summer Berry Salad  
Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Caprese Salad  
Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte  
A chocolate lover's delight **3**

Lemon Raspberry Torte  
Light sponge torte with lemon raspberry filling **3**

Turtle Cheesecake  
Caramel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie  
Just like Grandma used to make **3**  
Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, DietMt Dew® and bottled water  
~per item **4.00**

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## Hot Plated Lunch

Luncheon entrees are served with a garden salad, warm baguette rolls with creamy butter, fresh vegetable, Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and Chef's choice light dessert

### Atrium Burger ^

Char-grilled hamburger on a bakery bun with smoked bacon, cheddar cheese, lettuce, tomato, grilled onions and served with kettle chips **22**

### Panko Herb-Crusted Walleye

A generous portion of hand breaded cracker crumbed walleye served with dried cranberry pecan butter, tartar sauce and a wild rice blend **29**

### Hunter's Chicken

Seared bone-in chicken breast with roasted red potatoes, shiitake mushrooms & a tomato-red onion demi glace **29**

### Skillet Chicken

Pan seared chicken breast, roasted corn salsa, tomatillo sauce, oven-fired red peppers & onions on saffron rice **29**

### Blackened Atlantic Salmon

Lightly blackened salmon filet topped with roasted red pepper cream sauce & served with saffron rice **34**

Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota Tradition **3**

Baked Potato Chowder  
Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup  
A soup that adds a little spice to any meal **3**

Wedge Caesar Salad  
Crisp romaine lettuce tossed with Chef's creamy Caesar dressing **2**

Summer Berry Salad  
Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Caprese Salad  
Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte  
A chocolate lover's delight **3**

Lemon Raspberry Torte  
Light sponge torte with lemon raspberry filling **3**

Turtle Cheesecake  
Caramel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie  
Just like Grandma used to make **3**  
Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

~Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, DietMt Dew® and bottled water  
~per item **4.00**

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## Grab And Go

All Grab and Go sandwiches include bag of chips, whole fresh apple, soft drink or bottled water.

Salad includes beverage, dinner roll and butter.

### Grab & Go Sandwiches

Salad - Choose One

Creamy coleslaw

Old-fashioned potato salad

Carrot snack pack with ranch dipping sauce

Sandwich - Choose one

Portobello mushroom Tortilla Wrap

Mushrooms, roasted red pepper, lettuce, tomato, grilled zucchini, avocado mayonnaise

Smoked Turkey on Wheat

Turkey, Swiss cheese, lettuce & tomato

Roast Beef on Marble Rye

Roast beef, provolone, lettuce & tomato

Black Forest Ham on Wheat

Ham, cheddar lettuce & tomato

Tuna or Chicken salad on croissant

With lettuce & tomato

Muffuletta on Ciabatta

pepperoni, salami, ham, provolone muffuletta mix lettuce & tomato

Dessert - Choose one cookie type

Chocolate chunk

White chocolate macadamia

Oatmeal

raisin

Sugar

Peanut butter **25**

Assorted candy bars ~each **3**

Nature Valley® granola bar ~each **3**

Double chocolate brownie ~each **3**

Red Bull® ~per item **5**

Ice cold 2% or skim milk ~per item **3**

### Chicken Caesar Salad

Broiled, julienne chicken breast with crisp romaine lettuce, creamy

Caesar dressing garnished with croutons, Greek olives and

Parmesan cheese **20**

## Dinner Table

Each dinner table include crusty baked baguette rolls, sweet butter, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, choice of one dessert from the Enhancement list.

\$100 fee for buffets with less than 25 guests

\*Culinary Attendant fee of \$125 per station

Based on 90 minutes of continuous service

### International ^

Salad bar:

Mixed greens, cucumber, grape tomatoes, onions, bell pepper, bacon bits, flax seeds with French & ranch dressings

Entree choices:

Hunters' Chicken: bone-in chicken breast with shiitake mushrooms, roma tomatoes & roasted red onion sauce

Skillet Chicken: Boneless chicken breast with black bean roasted corn salsa & tomatillo sauce

Cajun seasoned roast pork: Pork loin with Andouille pan gravy  
Blackened Salmon: lightly blackened salmon filet with roasted red pepper cream sauce

Panko herb-crusted walleye: hand-breaded walleye filet, dried cranberry pecan butter with tartar sauce

Mediterranean seafood penne pasta: Penne tossed with variety of seafood in a saffron tomato broth

Breaded Cheese ravioli: Tossed with Marinara sauce

Grilled seasonal vegetables: Variety of vegetables grilled & served with a balsamic glaze

Warm baguette rolls and butter

Chef's choice garden fresh vegetable

Roasted red potatoes or wild rice blend

2 entrees **45**

3 entrees **55**

Tomato Basil Bisque

Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup

Warm, creamy soup. A Minnesota tradition **3**

Baked Potato Chowder

Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup

A soup that adds a little spice to any meal **3**

Caesar Salad

Crisp romaine lettuce tossed with Chef's creamy Caesar dressing **2**

Summer Berry Salad

Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Capresse Salad

Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte

A chocolate lover's delight **3**

Lemon Raspberry Torte

Light sponge torte with lemon raspberry filling **3**

Turtle Cheesecake

Carmel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie

Just like Grandma used to make **3**

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**Minnesota Comfort ^**

Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

Heartland salad bar to include: mixed greens, romaine lettuce, cucumber slices, grape tomatoes, onions, bacon bits, sunflower seeds, croutons and bell peppers with assorted dressings  
Wild rice salad  
Waldorf Salad

Entree choices:

Beef pot roast with potatoes, vegetables and gravy  
Pork chops and apple sauce  
Chicken Pot Pie  
Assorted German sausages with braised cabbage  
Cracker crumbed walleye with lemon and tartar  
Fettuccine Alfredo

Sage stuffing  
Warm baguette rolls and butter  
Chefs choice garden fresh vegetable

2 entrees **45**

3 entrees **55**

**Tailgater ^**

Hearty beef chili with toppers  
Grilled vegetable pasta salad  
Mixed greens garden salad

Entrees:

BBQ pork ribs  
BBQ chicken  
Smoked beef brisket

Roasted shallot mashed Yukon potatoes  
Fresh corn on the cob  
Chipotle cornbread muffins **45**

**Northwoods**

Minnesota Wild Rice Soup  
Smoked salmon & Lake Trout display  
Mixed greens with cucumber, red onion & tomato served with ranch & French dressing

Beef Pot Roast with potatoes, vegetables & pan juice  
Chicken forestiere- sauteed chicken breast with mixed mushroom cream sauce  
Panko herb-crusted walleye - hand breaded walleye filet with dried cranberry pecan butter, lemon & tartar sauce

Warm baguette rolls and butter  
Chef's choice sautéed fresh vegetable  
Wild rice blend **50**

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## Plated Dinner

Dinner entrees are served with garden salad and choice of dressing, crusty baked baguette rolls and creamy butter, Chef's choice of potato, rice or pasta, fresh seasonal vegetables, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and one dessert from the Enhancement list

### Filet Mignon

Char-grilled choice tenderloin steak with red onion marmalade & cognac sauce  
~Market Price

### New York Strip Steak ^

Salt & Pepper crusted New York strip steak with twice baked potato & steak butter  
~Market Price

### Flat Iron Steak

Parsley, garlic & rosemary marinated grilled flat iron steak with red flannel hash & served with bordelaise sauce **43**

### Bistro Steak

Seared burgundy marinated chuck tenderloin with bleu cheese butter & forest mushroom demi glace **43**

### Hunter's Chicken

Seared bone-in chicken breast with roasted potatoes, shiitake mushrooms & tomato-red onion demi glace **40**

### Asiago Chicken

Chicken breast stuffed with asiago, ricotta cheese and capicola ham finished with sauce supreme **40**

### Chicken Marsala

Sautéed chicken breast with Marsala wine sauce **40**

### Panko Herb Crusted Walleye

Hand-breaded walleye filet, dried cranberry pecan butter & tartar sauce served with wild rice pilaf **47**

### Blackened Atlantic Salmon

Lightly blackened salmon filet with roasted red pepper cream sauce and saffron rice **47**

### Jumbo shrimp cocktail

Served with lemon and cocktail sauce **12**  
Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota Tradition **3**

Baked Potato Chowder  
Hearty and satisfying comfort food **3**

Chicken Queso Tortilla Soup  
A Soup that adds a little spice to a meal **3**

Jumbo Shrimp Cocktail  
Served with lemon & cocktail sauce **8**

Wedge Caesar Salad  
Crisp romaine lettuce tossed with Chef's creamy Caesar dressing **2**

Summer Berry Salad  
Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Capresse Salad  
Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **4**

Chocolate Truffle Torte  
A chocolate lover's delight **3**

Lemon Raspberry Torte  
Light sponge torte with lemon raspberry filling **3**

Turtle Cheesecake  
Carmel and chocolate drizzled over vanilla cheesecake then topped with pecans **3**

Caramel Apple Granny Pie  
Just like Grandma used to make **3**  
Serve warm with Bryer's® vanilla bean ice cream ~ **1.50**

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## Reception Table

Based on 60 minutes of continuous service

### Selection of Imported & Domestic Cheese Board

Displayed with grapes, seasonal berries & cracker medley  
~serves approximately 50 **325**

### Fresh Seasonal Fruits & Berries

Seasonal fresh fruit & berries with honey creme  
per person **7**

### Maine Seafood

Displayed on ice with horseradish cocktail sauce & lemon  
~approximately 50 pieces

Jumbo Shrimp and Oysters on the half shell  
**250**

### Vegetable Crudities

Fresh bite size vegetables served with light ranch dip  
~Serves approximately 50 **275**

Chocolate Dipped Strawberries  
each **3.50**

Freshly popped popcorn ~per lb **20**

Tortilla Chips and Dips

Crisp corn tortilla chips with salsa fresca and guacamole **7**

Chef's spicy trail mix ~per lb **20**

Nuts and Pretzels

Assorted salty nuts and bar snacks ~per lb **20**

Kettle potato chips & French onion dip ~per lb **20**

Sliders^

Flame grilled beef, caramelized onions, cheddar bacon and  
chipotle ketchup **7**

Large housemade pizza with assorted toppings

Serves 6-8 ~per pizza **16**

Martini Bar

Traditional and contemporary martinis to include Cosmopolitan,  
Green Apple and Pomegranate ~per drink **12**

Hola Sangria

White peach or blood orange sangria ~per gal **60**

^Consuming raw or under cooked meat or eggs may increase your  
risk of foodborne illness

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## Cold Canapés

Minimum order 25 pieces

### Antipasti Skewer

Tri-color Tortellini, marinated roasted tomato, Kalamata olive & prosciutto ham  
each 4

### Sliced Beef Tenderloin

Slow-roasted choice tenderloin with horseradish cream cheese on thin-sliced baguette  
each 7

### Chicken Salad in Phyllo Cup

Lemon-poached chicken & California grapes in a crispy phyllo dish  
each 4

### Brushcetta

Roma tomato, basil, garlic, fresh mozzarella on crostini  
each 4

### Melon & Prosciutto

Marinated cantaloupe wrapped in shaved prosciutto  
each 4

### Five-Spice Tuna Wonton

Spiced tuna seared medium rare, hoisin Asian slaw, creamy wasabi sauce  
each 6

### Olive Tapenade Crostini

Select olives, capers, garlic & fine herbs on crostini  
each 4

### Salmon Gravlax Canape

St James Salmon, herbed cream cheese, salmon roe  
each 6

### Provence Canape

Roma tomato, goat cheese & fig jam on bread shard  
each 6

### International and Domestic Cheese Board

An array of domestic and imported cheeses displayed and served with an assortment of crackers  
~serves approximately 50 **350**

### Sliced Fresh Seasonal Fruit Display

Cubed seasonal fruits and berries

~Serves approximately 50 **350**

### Chilled Roast Sterling Silver® Tenderloin ^

Thinly sliced with crusty French bread, wild mushroom, horseradish and stone ground mustard

~Serves approximately 50 **350**

### Sliders ^

Flame grilled beef, caramelized onions, cheddar bacon and chipotle ketchup

~ per person **7**

### Martini Bar

Traditional and contemporary martinis to include Cosmopolitan, Green Apple and Pomegranate ~per drink **12**

### Hola Sangria

White peach or blood orange sangria ~per gal **60**

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**Blackened Chicken Breast**

Pepperjack cheese, tomato brunoise & roasted garlic aioli in phyllo  
cup  
each 4

**Salami Cornucopia**

Genoa salami, cream cheese, green olive  
each 4

**Chevre Red Onion Tartlet**

Goat cheese & caramelized red onions in a pastry shell  
each 4

**Blackened Salmon**

St James Salmon with apple celery compote on flatbread  
each 4

^Consuming raw or undercooked eggs, meat, or seafood may  
increase your risk of foodborne illnesses

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## Hot Canapés

Minimum Order 25 pieces

### Mini Crab Cakes with Tartar Sauce

Lightly breaded & seasoned tender crab cakes  
each 5

### Shrimp Wrap with Thai Chili Glaze

Spring-roll wrapped shrimp with Asian ingredients  
each 5

### Coconut Shrimp with Thai Peanut Sauce

Coconut-crusted shrimp with spicy sauce  
each 5

### Pork Egg Rolls

Pork with Asian vegetables in wonton wrappers served with hot  
wasabi dipping sauce  
each 3.50

### Pork Potstickers with Teriyaki Sauce

Pork with Asian vegetable in Wonton purses  
each 3

### Walleye Fingers with Tartar Sauce & Lemon

Hand-breaded mini walleye filets  
each 5

### Chorizo Empanada with Tomato Salsa

Stuffed with spicy sausage, jalapenos & cheese  
each 3

### Szechuan Beef Satay with Ginger Soy Sauce

Marinated tender beef strips on skewers  
each 6

### Sesame Chicken Strips with Teriyaki Sauce

Sesame crusted chicken  
each 3

### Mini Brie & Raspberry en Croute

Brie with raspberry preserves in phyllo  
each 6

### International and Domestic Cheese Board

An array of domestic and imported cheeses displayed and  
served with an assortment of crackers  
~serves approximately 50 350

### Sliced Fresh Seasonal Fruit Display

An assortment of fresh fruits and berries  
~serves approximately 50 350

### Chilled Roast Sterling Silver® Tenderloin ^

Thinly sliced with crusty French bread, wild mushroom,  
horseradish and stone ground mustard  
~serves approximately 50 475

### Sliders^

Flame grilled beef, caramelized onions, cheddar bacon and  
chipotle ketchup 7

### Martini Bar

Traditional and contemporary martinis to include Cosmopolitan,  
Green Apple and Pomegranate ~per drink 12

### Hola Sangria

White peach or blood orange sangria ~per gal 60

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**Mushroom Cap Florentine**

Mushrooms stuffed with spinach & cheese  
each 3

**Bacon wrapped Waterchestnuts**

with Applewood smoked bacon  
each 3

**Cream Cheese Wonton with Thai Chili Sauce**

Crispy wontons filled with cream cheese  
each 3.50

**Vegetable Quesadilla with Picante Sauce**

Monterey Jack & peppers in tortillas  
each 3

**Vegetable Potstickers with Teriyaki Sauce**

Asian vegetables in wonton purses  
each 3

**Vegetable Spring Roll with Thai Peanut Sauce**

Asian vegetables & noodles in rice paper wrappers  
each 3

**Kalamata & Artichoke Tartlet**

Sundried tomato & herb shell with goat cheese  
each 5

^Consuming raw or undercooked eggs, meat, or seafood may  
increase your risk of foodborne illnesses

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## Action Stations

### ALL STATIONS PRICED PER PERSON

#### Pasta Station

Penne, rotini & gnocchi with sun-dried tomatoes, roasted peppers, onions, mushrooms & pear tomatoes  
 Alfredo, Marinara & pesto sauces  
 Parmesan cheese  
 Garlic Bread sticks

per person **18**

add protein **2** per person - Chicken or fish

#### Potato Bar

Shoestring potatoes, waffle fries, tater tots  
 Chipotle ketchup, cheddar cheese sauce, honey Dijon mustard  
 per person **15**

#### AntiPasta Station

Classic Italian display of marinated vegetables, international olives, smoked meats & cheeses

Small (serves 20-25) **175**

Medium (serves 45-50) **275**

Large (serves 70-75) **375**

### THE CARVING BOARD\* ^

Served with silver dollar buns and condiments

Glazed baked ham with honey Dijon mustard  
 (serves 50) **275**

Flank steak with sweet chili sauce  
 (serves 25) **350**

Cajun spiced pork loin with mango BBQ sauce  
 (serves 25) **325**

Roast turkey breast with cranberry mayonnaise & whole grain mustard  
 (serves 30) **275**

#### Dessert Station

A delectable selection of assorted mini pastries, tarts and cakes **12**

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

\*Culinary Attendant fee of \$125 per station

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## Cash

\$400 Bar minimum per bar or \$150 Bartender fee per bartender

### Familiar Brands

Bourbon: Jim Beam White Label  
Scotch: Johnnie Walker Red Label  
Vodka: Smirnoff  
Gin: Beefeater  
Whiskey: Seagrams  
Tequila: Souza Silver  
8

### Martinis - Familiar Brands

Gin or Vodka  
11

### Appreciated Brands

Whiskey: Crowne Royal  
Brandy: Hennessy VSOP  
Bourbon: Jack Daniels  
Scotch: Johnnie Walker Black Label  
Vodka: Absolut  
Gin: Bombay Sapphire  
Whiskey: Crown Royal  
Tequila: Jose Cuervo Silver  
Rum: Bacardi Silver  
9

### Martinis - Appreciated Brands

Gin or Vodka  
12

### Premium Brands

Vodka: Grey Goose or Ketel One  
Gin: Tanqueray  
Scotch: Chivas Regal  
Whiskey: Maker's Mark  
Rum: Myer's Dark  
Tequila: Cuervo 1800  
11

### Martinis

Gin or Vodka  
14

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**Imported Bottled Beer**

Heineken  
Heineken Light  
Corona  
Corona Light  
St Pauli Non Alcohol  
7

**Domestic Bottled Beer**

Bud Light  
Miller Lite  
O'Doul's Non Alcohol  
6

**Micro Brews**

Samuel Adams  
Blue Moon  
Summit Pale Ale  
7

**Other Beverages**

Redwood Creek Wine ~per glass **8**  
Pepsi ® soft drinks ~each **3**  
Tropicana® fruit juice ~each **3**

All pricing is per drink, unless noted otherwise and inclusive of 10.025%  
state liquor tax

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## Host

\$400 Bar minimum per bar or \$150 Bartender fee per bartender

Domestic Keg 325  
Imported Keg 390  
Fruit Punch - Gallon 30

### Familiar Brands

Whiskey: Seagrams Seven  
Rum: Cruzan  
Bourbon: Jim Beam White Label  
Scotch: Johnnie Walker Red  
Vodka: Smirnoff  
Tequila Souza Silver  
Gin: Beefeater  
7

### Martinis

Gin or Vodka  
10

### Appreciated Brands

Vodka: Absolut  
Brandy: Hennessy VSOP  
Whiskey: Crown Royal  
Gin: Bombay  
Rum: Bacardi Silver  
Scotch: Johnnie Walker Black  
Tequila: Cuevo Silver  
Cordials: Bailey's and Kahula  
Cuevo Gold  
8

### Martinis

Gin or Vodka  
11

### Premium Brands

Vodka: Grey Goose or Ketel One  
Gin: Tanqueray  
Scotch: Chivas Regal  
Whiskey: Maker's Mark  
Rum: Myer's Dark  
Tequila: Cuervo 1800  
Brandy: Courvoisier VS  
10

### Martinis

Gin or Vodka  
12

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**Domestic Bottled Beer**

Bud Light  
Budweiser  
O'Doul's Non-Alcohol  
**6**

**Imported Bottled Beer**

Heineken  
Heineken Light  
Corona  
Corona Light  
St Pauli Girl - Non Alcoholic  
**6.50**

**Micro Brews**

Samuel Adams  
Summit Pale Ale  
Blue Moon  
**6.50**

**Other Beverages**

Redwood Creek Wines ~per glass **7.50**  
Pepsi ® soft drinks ~each **3**  
Tropicana® fruit juice ~each **3**

## Specialty Bar

\$400 Bar minimum per bar or \$150 Bartender fee per bartender

### California Wine Bar

Taste from smooth floral to crispy white riesling, sauvignon blanc, pinot gris and chardonnay  
Sip on the reds from a lighter note to more robust pinot noir, merlot, shiraz and cabernet sauvignon  
~25

### Martini Bar

Traditional and contemporary martinis to include Cosmopolitan, Green Apple and Pomegranate  
~12 per drink

### Hola Sangria

White peach or blood orange sangria ~per gal

^Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

## Wine - White

The wines on this Progressive Wine List are grouped in Flavor Categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.

House Wine by the glass, CK Mondavi **8**  
or per bottle, see below

### Dry Sparkling Wines

Michelle by Domaine Ste. Michelle, **Brut**, Columbia Valley, Washington, NV **34**  
Chandon, **Brut**, "Classic", California, NV **75**  
Mumm Napa, **Brut**, "Prestige", Napa Valley, California, NV **45**

### Sweet White/Blush Wines

CK Mondavi Vineyards, **White Zinfandel**, California, 2011 **30**

### Light Intensity White Wines

CK Mondavi Vineyards, **Pinot Grigio**, "Willow Springs", California, 2009 **30**

### Medium Intensity White Wines

Seven Falls, **Chardonnay**, Wahluke Slope, Washington, 2012 **48**  
CK Mondavi Vineyards, **Chardonnay**, "Willow Springs", California, 2012 **30**  
Beaulieu Vineyard, **Chardonnay**, Napa Valley Carneros, California, 2010 **38**

## Wine - Red

### Light Intensity Red Wines

CK Mondavi Vineyards, **Merlot**, "Wildcreek Canyon", California, 2012 **30**

### Medium Intensity Red Wines

CK Mondavi Vineyards, **Cabernet Sauvignon**, "Wildcreek Canyon", California, 2012 **30**  
Seven Falls, **Merlot**, Wahluke Slope, Washington, 2010 **48**  
Beaulieu Vineyard, **Merlot**, Napa Valley, California, 2012 **38**  
Seven Falls, **Cabernet Sauvignon**, Wahluke Slope, Washington, 2012 **48**  
Beaulieu Vineyard, **Cabernet Sauvignon**, Napa Valley, California, 2012 **38**

## Packages

Package includes Starbucks® regular and decaffeinated coffee and assorted Tazo® teas  
Orange, grapefruit, cranberry and tomato juice  
Pepsi® soft drinks  
Jams, fruit preserves and creamy butter

Each meal period is based on 30 minutes of continuous service

### Day Meeting Package (Example)

Successful Day -Early Morning  
Breakfast breads and bagels with cream cheese  
Yoplait® fruit yogurts with granola  
Cubed fruit & grapes  
Fresh scrambled eggs and crisp bacon

Successful Day - Mid Morning  
Whole fresh fruit - apples, oranges and bananas  
Nature's Valley granola bars & Kashi Trail Mix bars  
Coca Cola products & Naked Juices

Lunch  
Choose any buffet for groups of 25 or more  
Choose any plated lunch for groups of 25 or less

Successful Day - Mid Afternoon  
Whole fresh fruit  
Freshly popped popcorn  
Cookies and bars  
Coca Cola & Naked Juices  
Iced tea and Lemonade

Audio Visual included in package  
8x8 screen  
1 Podium  
1 flipchart with markers and tape  
Wireless Internet connection  
~per person **85**

Fresh Bagels and lox with cream cheese ~per person **6**  
Yoplait® fruit yogurts ~per item **2**  
Yoplait® yogurt smoothies ~per item **5**  
Flaky croissants with ham, egg and cheese ~each **4**  
Flaky warm biscuits with country sausage, egg and Wisconsin cheddar cheese ~each **4**

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## Spring/Summer

Each dinner includes oven baked bagutte rolls and creamy butter,  
Starbucks® regular and decaffeinated coffee and assorted Tazo®  
teas

### First Day of Spring

Fresh field greens with tomato, English cucumber and raspberry  
vinaigrette dressing

Pan seared herbed chicken breast with asiago proscuitto cream  
sauce, Parmesan roasted new potatoes, fresh white and green  
asparagus

Melons and berries with balsamic and mascarpone **40**

### Sweet Summer Nights

Summer Berry Salad  
Mixed greens with fresh berries, toasted  
pine nuts and cranberry poppyseed Vinaigrette

Herbed seared Mahi Mahi with lemon, ginger butter and lavender,  
grilled summer vegetables, herb roasted tri-color fingerling  
potatoes

Field fresh strawberry shortcake with creme fraiche **45**

Lychee Coconut sorbet with fresh mango, passion fruit  
and lime **7**

Raspberry mousse and devil's food cake covered in chocolate  
ganache then garnished with  
fresh raspberries **9**

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## Fall/Winter

Each dinner includes oven artisan rolls and creamy butter,  
Starbucks® regular and decaffeinated coffee and assorted Tazo®  
teas

### Fall Colors

Creamy pumpkin apple soup

Pan seared bone-in tenderloin with molasses, roasted onion and  
bacon demi, crispy sweet potato hash, miniature green beans

Warm apple pecan tart with vanilla bean gelato **45**

### Winter Warm Up

Mixed green salad with candied pecans, fresh berries, chevre  
crouton and pink poppyseed dressing

Pork chop di Parma: frenched rib chop with prosciutto, roasted  
leek, creme friache and parmesan demi glaze, butter braised  
shallot whipped potatoes, asparagus tips with fresh peppers

Creme de Menthe cheesecake **45**

Warm chocolate spring rolls with raspberry coulis and fresh  
vanilla bean ice cream **10**

Pumpkin tartlets with spiced pecan **7**

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## Above And Beyond

Served with Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

### Memorable Selections

Citrus and fennel salad  
Field greens, fresh orange and grapefruit  
with Ama Bleu cheese crumbles, toasted pine nuts and mango vinaigrette

Savory walleye and wild rice cakes with chipotle aioli

Pan Seared Quail with kumquat pear chutney paired  
with roasted grass fed veal loin in a Minnesota morrel mushroom  
sauce, grilled baby vegetables and balsamic butter

Freshly baked artisan rolls and sweet butter

Warm chocolate spring rolls with raspberry coulis and fresh vanilla  
bean ice cream **115**

Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota tradition **3**

Summer Berry Salad  
Mixed greens with fresh berries, toasted  
pine nuts and cranberry poppyseed vinaigrette **2**  
Cedar Grove Dante Cheese with dates and Spanish Oloroso  
sherry **16**  
White Chocolate Cheesecake  
Vanilla cheesecake topped with a layer of  
white chocolate **7**

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## Holiday

Holiday plated dinners are served with two varieties of holiday tortes divided equally and Starbucks® regular and decaffeinated coffee and assorted Tazo® teas

### Seasons Greetings Dinner

Romaine salad with garden vegetables and choice of dressing

Herb roasted turkey breast

Or

Pineapple glazed ham

Mashed potatoes and gravy, pecan apple stuffing, fresh cranberry and orange relish, orange glazed baby carrots  
Warm dinner rolls and creamy butter **30**

### Holiday Classic Dinner

Lump crab gazpacho shutter with chipotle aioli  
Mixed green salad with candied pecans, fresh berries, chevre crouton and pink poppyseed dressing

Pork chop di Parma: frenched rib chop with prosciutto, roasted leek, creme friache and parmesan demi glaze

Or

Herb roasted chicken breast with pesto cream sauce

Sage garlic mashed potatoes, green beans and baby carrots  
Warm baguette rolls and popovers with creamy butter **35**

### Family Tradition Dinner

Wild rice walleye cake with arugula and chipotle aioli  
Mixed green salad with candied pecans, fresh berries, chevre crouton and pink poppy seed dressing

Sea salt roasted prime rib with horseradish shallot demi glaze  
Or

Herbed seared Mahi Mahi with lemon/ginger butter and lavender

Brown butter green beans with bacon and onion, butter braised shallot whipped potatoes  
Warm baguette rolls and popovers with creamy butter **40**

Tomato Basil Bisque  
Roasted tomato and fresh basil **3**

Minnesota Wild Rice and Chicken Soup  
Warm, creamy soup. A Minnesota tradition **3**

Summer Berry Salad  
Mixed greens with fresh berries, toasted pine nuts and cranberry poppyseed vinaigrette **2**

Capresse Salad  
Fresh mozzarella, basil and tomatoes with olive oil and balsamic vinegar **2**  
Holiday dessert station  
Assorted mini holiday desserts, tarts and cakes **4**  
Holiday Beverage Station  
Starbucks® regular and decaffeinated coffee, flavorings, whipped cream, chocolate shavings, cinnamon, hot mulled cider and egg nog **6**

**Yuletide Dinner**

Creamy pumpkin apple soup

Holiday green salad with passion fruit ginger vinaigrette

Bacon seared tenderloin with caramelized onion demi glaze

Or

Skewered pesto shrimp with balsamic drizzle

Roasted garlic mashed potatoes, asparagus tips and fresh  
peppers

Rustic breads and rolls with creamy butter **45**

\*Culinary Attendant fee of 100 per station

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## Extraordinary Events - Decor

### **Chocolate Fountain**

3 tier flowing chocolate fountain  
With attendant ~per fountain **475**

### **Ceiling Draping**

Transform your event with stunning draping of tulle and lights -  
Starting at **400**

### **Chair Covers with Colored Sash**

Adds sophistication to any event ~per chair **4.50**

### **Table Centerpieces**

Adorn tables with inspired centerpieces  
Starting at ~per table **50**

### **Personalized Ice Sculpture**

Customized sculptures by local artist  
Starting at ~per sculpture **150**

### **Martini Luge**

Captivate your guests with a unique martini ice luge - excludes  
alcohol - Starting at ~per sculpture **200**