

Sheraton Minneapolis West Hotel
12201 Ridgedale Drive . Minnetonka . Minnesota 55305 . . Phone: (952) 593-0000





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## **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 quests

#### **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

\*Culinary Attendant fee of \$125 per station

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

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







## 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

increase your risk of foodborne illnesses

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

Yoplait® fruit yogurts - regular, low-fat, Greek ~per item 4

^Consuming raw or undercooked eggs, meat, or seafood may





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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

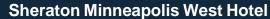
Pepsi®, Diet Pepsi®, Mist Twist® Diet Mist Twist® Mt Dew®

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, craisins, almonds & cashews Crudites with dip Bread & crackers **20** 

#### **Mid-Morning**

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

Freshly brewed Starbucks® regular and decaffeinated coffee

~per doz 34

Asssorted 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® lce 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

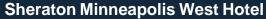
Lemon Raspberry Torte
Light sponge torte with Lemon Raspberry filling 3

Turtle Cheesecake Caramel and chocolate drizzled over vanilla cheesecake then topped with pecans  ${\bf 3}$ 

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** 







## Wrappers

Butternut squash soup.

Romaine & field greens, toasted almonds, craisins & 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  $\,$ 



## 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 craisins 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

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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

^Consuming raw or under cooked meat or eggs may increase your risk of food-borne illness







## 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

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

### **Chicken Berry Salad**

Seared 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

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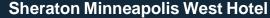
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~Pepsi®, Diet Pepsi®, Mist Twist®, Diet Mist Twist®, Mt Dew®, DietMt Dew® and bottled water ~per item  $4.00\,$ 

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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

#### **Chicken Caesar Salad**

Broiled, julienne chicken breast with crisp romaine lettuce, creamy Caesar dressing garnished with croutons, Greek olives and Parmesan cheese 20

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







## **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 buttter 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
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Caramel Apple Granny Pie
Just like Grandma used to make 3





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

#### Minnesota Comfort ^

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 walleve - hand breaded walleve filet with dried

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







#### 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

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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

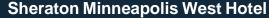
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Carmel and chocolate drizzled over vanilla cheesecake then
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## Reception Table

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

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

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

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



## Cold Canapés

Minimum order 25 pieces

#### Antipasti Skewer

Tri-color Tortellini, marinated roasted tomato, Kalamata olive & prosciutto ham each  ${\bf 4}$ 

#### 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  ${\bf 4}$ 

#### Brushcetta

Roma tomato, basil, garlic, fresh mozzarella on crostini each  $\, {f 4} \,$ 

## Melon & Proscuitto

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  ${\bf 4}$ 

### Salmon Gravlax Canape

St James Salmon, herbed cream cheese, salmon roe each  ${\bf 6}$ 

#### **Provence Canape**

Roma tomato, goat cheese & fig jam on bread shard each  ${\bf 6}$ 

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

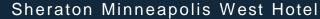
Traditional and contemporary martinis to include Cosmopolitan,

Green Apple and Pomegranate ~per drink 12

Hola Sangria

White peach or blood orange sangria ~per gal 60







## **Blackened Chicken Breast**

Pepperjack cheese, to mato brunoise & roasted garlic aioli in phyllo cup each  $\bf 4$ 

#### Salami Cornucopia

Genoa salami, cream cheese, green olive each  ${\bf 4}$ 

## **Chevre Red Onion Tartlet**

Goat cheese & caramelized red onions in a pastry shell each  $\,\mathbf{4}\,$ 

#### **Blackened Salmon**

St James Salmonwith apple celery compote on flatbread each  $\,\mathbf{4}\,$ 

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





## Hot Canapés

Minimum Order 25 pieces

#### Mini Crab Cakes with Tartar Sauce

Lightly breaded & seasoned tender crab cakes each  ${\bf 5}$ 

#### Shrimp Wrap with Thai Chili Glaze

Spring-roll wrapped shrimp with Asian ingredients

## **Coconut Shrimp with Thai Peanut Sauce**

Coconut-crusted shrimp with spicy sauce each  ${\bf 5}$ 

#### 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  ${\bf 3}$ 

## 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  ${\bf 3}$ 

### Szechuan Beef Satay with Ginger Soy Sauce

Marinated tender beef strips on skewers each  ${\bf 6}$ 

## Sesame Chicken Strips with Teriyaki Sauce

Sesame crusted chicken each 3

#### Mini Brie & Raspberry en Croute

Brie with raspberry preserves in phyllo each  $\, \mathbf{6} \,$ 

May 2021



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  ${\bf 3}$ 

## **Bacon wrapped Waterchestnuts**

with Applewood smoked bacon each  ${\bf 3}$ 

## 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  $\, \mathbf{3} \,$ 

#### Vegetable Potstickers with Teriyaki Sauce

Asian vegetables in wonton purses each  ${\bf 3}$ 

## Vegetable Spring Roll with Thai Peanut Sauce

Asian vegetables & noodles in rice paper wrappers each  $\ensuremath{\mathbf{3}}$ 

#### Kalamata & Artichoke Tartlet

Sundried tomato & herb shell with goat cheese each  ${\bf 5}$ 

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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
GarlicBread sticks

per person 18

add protein 2 per person - Chicken or fish

#### Potato Bar

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

#### **AntiPasti Station**

Clasic 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

May 2021



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

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

#### 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

### Martinis

Gin or Vodka 14

May 2021



.... 24





## Imported Bottled Beer

Heineken Heineken Light Corona Corona Light St Pauli Non Alcohol

## **Domestic Bottled Beer**

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

## Micro Brews

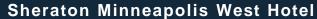
Samuel Adams Blue Moon Summit Pale Ale 7

## 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







### Host

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

#### **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:Hennessey VSOP Whiskey: Crown Royal Gin: Bombay

Rum: Bacardi Silver Scotch: Johnnie Walker Black

Tequila: Cuevro Silver Cordials: Bailey's and Kahula

Cuevro 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

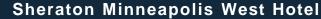
Gin or Vodka 12

May 2021



Domestic Keg 325 Imported Keg 390 Fruit Punch - Gallon 30

..... 26





## **Domestic Bottled Beer**

Bud Light Budweiser O'Doul's Non-Alcohol

## 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

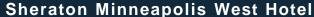
Traditional and contemporary martinis to include Cosmopolitan, Green Apple and Pomegranate ~12 per drink

## 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

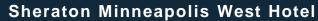
Choose any buffet for groups of 25 or more Choose any plated lunch for groups of 25 or less

Successfu 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







## 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

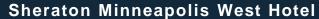
Herbed seared Mahi Mahi with lemon, ginger butter and lavender, grilled summer vegetables, herb roasted tri-color fingerling potatoes

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







## 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

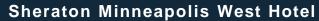
Pork chop di Parma: frenched rib chop with proscuitto, roasted leek, creme friache and parmesan demi glaze, butter braised shallot whipped potatoes, asparagus tips with fresh peppers

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







## 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

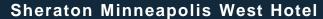
Warm chocolate spring rolls with raspberry coulis and fresh vanilla bean ice cream

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







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

Pork chop di Parma:frenched rib chop with proscuitto, 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 arugala 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



## 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  $\sim$ per sculpture 200

