



# EVENTS MENU

*meetings imagined*  
PEOPLE INSPIRED. MARRIOTT DELIVERED.



**MINNEAPOLIS AIRPORT MARRIOTT**  
2020 American Blvd. East, Bloomington, MN, 55425  
952.854.7441

# BREAKFAST

## CONTINENTAL BREAKFASTS

### **THE EARLY RISER**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice  
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Chocolate Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE AMERICAN CONTINENTAL**

Selection of Orange Juice, Grapefruit Juice, Apple Juice and Tomato Juice  
Market Style Seasonal Fruit and Berries (GF)  
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Raisin Bran Muffins  
Served with Butter, Preserves and Cream Cheese  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten Free Muffins and Bagels available upon request**

## PLATED BREAKFASTS

### **INDIVIDUALLY CRAFTED PLATED BREAKFAST**

Orange Juice  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **FIRST COURSE**

*(Select One)*  
Mixed Berry Granola Parfait  
Overnight Oats: Oats, Almond Milk, Fresh berries  
Seasonal Melon Display (GF)

### **SECOND COURSE**

*(Select One)*  
Cage-Free Eggs, Crispy Bacon, Skillet Roasted Potatoes (GF option available)  
Brioche French Toast; Vanilla Infused French Toast, Pork Sausage Links, Maple Syrup  
Egg White Frittata; Spinach, Roasted Tomato, Avocado, Turkey Sausage, Skillet Roasted Potatoes (GF option available)

## BREAKFAST BUFFETS \*

*(Minimum of 20 People)*

### **THE AMERICAN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Market Style Seasonal Fruit and Berries (GF)  
Cold Cereals Served with 2% and Skim Milk  
Cage Free Scrambled Eggs (GF)  
Breakfast Sausage Links, Applewood Bacon and Breakfast Potatoes (GF option available)  
Freshly Baked Danish, Breakfast Muffins and Croissants  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **SOUTHWESTERN BUFFET**

Orange, Grapefruit, Tomato, & Apple Juice  
Market Style Seasonal Fruit and Berries (GF)  
Cage Free Scrambled Eggs with Chorizo Sausage, Pico De Gallo, Cheddar Cheese, Guacamole, Frijoles and Warm Flour Tortillas  
Corned Beef Hash with Onions & Cilantro  
Breakfast Potatoes (GF option available)  
Texas Style Biscuits with Sausage Gravy  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE FRESH START**

Orange, Grapefruit, Tomato, & Apple Juice  
Energy Juice: Cucumber, Spinach, Ginger, Fuji Apple and Cilantro  
Market Style Seasonal Fruit and Berries (GF)  
Freshly Baked Danish, Croissants, Bagels, Blueberry, Banana Nut and Chocolate Muffins  
Served with Butter, Preserves and Cream Cheese  
Yoplait Fruit Yogurt, Greek Yogurt  
Breakfast Quinoa, Dried Cranberry, House made Granola  
Cage Free Egg White Frittata Popovers; Spinach, Roasted Tomato, Caramelized Onion (GF)  
Turkey Sausage, Skillet Roasted Potatoes (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

**Gluten Free Muffins and Bagels available upon request**

*\* Menus Based on a Minimum Number of Guests, Additional Charges Per Person Will Apply*

# COFFEE BREAKS

## **BREAKFAST STATIONS**

### **OMELETTE STATION\* \*\***

Cage Free Eggs, Egg Beaters, Egg Whites,  
Smoked Applewood Bacon, Diced Ham, Sausage,  
Grilled Chicken, Mushrooms, Peppers, Tomatoes,  
Scallions, Onions, Cheddar Cheese, Monterey Jack  
Cheese and Bleu Cheese  
Guacamole and Salsa

### **BELGIAN WAFFLE STATION\* \*\***

Seasonal Fresh Berries, Pecans, Macadamia Nuts,  
Whipped Cream, Chocolate Chips, Served with Pure  
Maple Syrup and Strawberry Compote

*\* One Chef Attendant Required per 75 Guests, Attendant  
Fee \$75.00++ Per Chef Applies*

*\*\*Breakfast Stations can only be purchased as an upgrade  
to a buffet*

## **ENHANCEMENTS**

**(On Consumption per item or by dozen)**

Plated Sliced Fruit (GF)  
Cup of Mixed Berries (GF)  
Whole Fruit (GF)  
Granola Bars  
Protein and Energy Bars  
Cold Cereal, Milk, Skim and 2%  
Yoplait Fruit Yogurt, Greek Yogurt  
Assorted Fruit Smoothies  
Mini Yogurt Parfaits  
Hard Boiled Eggs (GF)  
Alaskan Smoked Salmon (GF)  
Egg and Cheese Croissants  
Sausage Breakfast Burrito  
Turkey Sausage (GF)  
Chicken Apple Sausage (GF)  
Applewood Smoked Bacon (GF)  
Bagels, Cream Cheese  
Fruit Filled Danish  
Freshly Baked Muffins  
Assorted Scones

Steel-Cut Oatmeal, Raisins, Brown Sugar, Walnuts

Breakfast Quinoa, Dried Cranberry,  
House made Granola

Protein Box- Almond butter, Fuji Apple section,  
Quartered Hard cooked Egg, Grapes (GF)

## **MID MORNING BREAKS \***

### **THE NATURAL**

Fruit and Yogurt Granola Parfait to Include  
Strawberries, Blueberries and Raspberries,  
Miniature Tropical Fruit Plates (GF)  
Protein Box- Almond butter, Fuji Apple section,  
Quartered Hard cooked Egg, Grapes (GF)  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE SMOOTHIE**

3 Types of Smoothies Blended with Yogurt Fresh for  
you: Blueberry / Raspberry Smoothie  
Orange/Strawberry/Banana Smoothie  
Kale/Kiwi Smoothie  
Market Style Seasonal Fruits (GF)  
Kind Bars, Larabars and Clif Bars  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE ENERGIZER**

Build Your Own Trail Mix with Nuts, Raisins, Coconut  
Shavings, Chocolate Chips, Dried Fruit, House Made  
Granola, Pretzels  
Protein Box- Almond butter, Fuji Apple section,  
Quartered Hard cooked Egg, Grapes (GF)  
Bottled Spring Water, Gatorade, Regular and Sugar  
Free Red Bull  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **MID-MORNING COFFEE KLATCH**

Variety of Seasonal Coffee Cakes and Croissants  
Buttermilk Breakfast Tarts filled with Blueberry and  
Granola and Banana and Walnuts  
Apple, Oranges, Seasonal Whole Fruits. Macerated  
Berries and Fresh Bananas  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE DONUT SHOP**

Glazed, Chocolate Iced, Jelly, Chocolate Crème Filled  
Donut Holes with Chocolate and Caramel Dipping  
Sauces Strawberries and Cream  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

*\* All package breaks are 45 maximum service time*

## **AFTERNOON BREAKS \***

### **LOW-CARB**

Individual Vegetable Crudit  Shooters, Chipotle Ranch and Hummus  
House made Giardiniera, Gourmet Olives (GF)  
House Kettle Chips  
Build-Your-Own Trail Mix with Nuts, Raisins, Coconut Shavings, Chocolate Chips, Dried Fruit, House made Granola, Pretzels  
Infused Water Station

### **SEATTLE COFFEE HOUSE**

Frappuccino and Double Shots  
Bottled Cold Brew Coffee  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas  
Hazelnut, Caramel, Vanilla Flavored Syrups  
Blueberry, Cinnamon, Cranberry Orange Scones and Almond Biscotti

### **ICE CREAM BREAK**

Assorted Ice Cream and Frozen Fruit Novelties  
House Baked Cookies  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE COUNTY FAIR**

Spicy Beef Brisket Sliders  
Bavarian Pretzel Sticks, Beer Cheese Sauce, Spicy Mustard  
House made Kettle Chips, Freshly Popped Popcorn, and Cinnamon Sugar Churros  
Simply Lemonade  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **THE COOKIE MONSTER**

Gourmet Cookies to Include:  
White Chocolate Macadamia Nut, M&M's  
Chocolate Chip, Peanut Butter and Oatmeal Raisin  
Chocolate Fudge Brownies  
*Gluten Free Cookies & Brownies Available Upon Request*  
Served with Chilled Regular and Chocolate Milk  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **ALL DAY BEVERAGE BREAK**

Assorted Regular and Diet Sodas (Pepsi Products),  
Assorted Bubly Waters, Bottle Water,  
Assorted Bottled Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Teas

### **ENHANCEMENTS**

#### **(On Consumption)**

Coffee, Decaffeinated Coffee  
Iced Tea, Lemonade, Fruit Punch  
Herbal Teas  
Bottled Water  
Assorted Regular and Diet Sodas (Pepsi Products)  
Bubly Flavored Sparkling Water  
Icelandic Sparkling Water  
Icelandic Still Water Assorted Bottled Juices  
Assorted Rockstar Energy Drinks  
Red Bull & Sugar Free Red Bull Energy Drinks  
Assorted Gatorade  
Starbucks Cold Brew-Black  
Starbucks Frappuccino  
Starbucks Double Shot  
Muscle Milk Protein Shakes

Individual Smoothies  
Whole Fruit  
Kind Bars, Larabars and Clif Bars  
Individual Bags of Chips, Pretzels, Popcorn  
Granola Bars  
Candy Bars  
Fresh Baked Cookies  
Fudge Brownies  
Gluten Free Muffins (GF)  
Soft Pretzels, Spicy Mustard and Beer Cheese  
Chocolate Dipped Strawberries (GF)  
Vegetable Crudit  Shooters (GF)  
Shrimp Shooters (GF)  
Hummus and Naan Shooters  
Shrimp Ceviche (GF)  
Tortilla Chips and Guacamole

*\* All package breaks are 45 maximum service time*

# LUNCH

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## **BOXED SANDWICH LUNCHES**

*Choice of Three Selections (Composed Salad and Dessert) for your Experience*

*All Boxed Lunches also include an Apple, an Individual Bag of Miss Vicki's Potato Chips and a Bottle of Water*

### **ENTRÉE SANDWICHES**

*(Select one)*

#### **Turkey BLT Sandwich**

House Roasted Turkey Breast, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Swiss cheese on a Multi Grain Roll

#### **The Beefeater Sandwich**

Shaved Deli Roasted Beef on a French Baguette, Cheddar Cheese, Horseradish Mayonnaise

#### **Balsamic Roasted Portobello Sandwich**

Mozzarella, Spring Mix, Caramelized Onion, Red Pepper Aioli on Rustic Whole Grain Breads

***Gluten Free Rolls available upon request***

### **COMPOSED SALADS**

*(Select one)*

Southern Potato Salad

Orzo Greek Salad

Red Quinoa, Spinach, Roasted Vegetables with White Balsamic Vinaigrette

### **DESSERTS**

*(Select one)*

Chocolate Chip Cookie

Chocolate Fudge Brownie

Oatmeal Raisin Cookie

***Gluten Free Cookies available upon request***

### **ENHANCEMENTS**

*(Priced on Consumption)*

Assorted Regular and Diet Sodas (Pepsi Products)

Icelandic Spring Water

## **BOXED SALAD LUNCHES**

*Choice of Dessert for your Experience*

*All Boxed Lunches also include an Apple, an Individual Bag of Miss Vicki's Potato Chips and a Bottle of Water*

### **ENTRÉE SALAD**

#### **Grilled Chicken Caesar Salad**

Herb Marinated Chicken Breast, Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese, Roll and Butter with Choice of Dessert

***Gluten Free Rolls available upon request***

# LUNCH

## **LIGHTER SIDE PLATED SALADS**

*All Salad Entrées are Served with Warm Rolls and Butter Coffee, Decaffeinated Coffee, Hot and Iced Tea*

### **Caesar Salad**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Parmesan Cheese

### **Greek Salad**

Romaine Lettuce, Kalamata Olives, Sliced Red Onion, Pepperoncini, Feta Cheese, Red Wine Vinaigrette (GF)

### **Strawberry Fields Salad**

Chilled Spring Mix with Candied Pecans, Crumbled Maytag Bleu Cheese, Sliced Strawberries & Mandarin Oranges Served with Homemade Strawberry Vinaigrette Dressing (GF)

### **Quinoa Salad**

Arcadian Mixed Greens, English Cucumber, Julienne Red Peppers, Baby Heirloom Tomato, Feta Cheese, Served with Citrus Dressing (GF)

## **PROTEIN ENHANCEMENTS**

### **Grilled Chicken**

### **Grilled Shrimp**

### **Fillet of Salmon**

## **DESSERT**

Table Centerpiece of Miniature French Pastries

## **INDIVIDUALLY CRAFTED PLATED LUNCH**

*Three Courses: Choice of Salad and Entrée with Dessert Coffee, Decaffeinated Coffee, Hot and Iced Tea*

## **GREENS**

*(Select one)*

### **Baby Field Greens Salad**

Arcadian Mixed Greens, English Cucumber, Baby Heirloom Tomato, Watermelon Radish, Served with White Balsamic Vinaigrette (GF)

### **Caesar Salad**

Romaine Lettuce, Parmesan Garlic Croutons, Caesar Dressing, Shaved Parmesan Cheese

### **Baby Arugula Salad**

Arugula, Frisee, Goat cheese, Granny Smith Apple, Caramelized Pecans, Cherry Tomato, Served with White Balsamic Vinaigrette (GF)

### **Red Quinoa Bowl**

Avocado, Spinach, Roasted Corn, Red Onion, Cherry Tomato, Honey Balsamic Vinaigrette (GF)

## **ENTREES**

*(Select one)*

### **Roasted Frenched Chicken Breast**

Peppered Lentils, Capers, Chardonnay Jus (GF)

### **Pan Seared Snapper**

Red Quinoa, Caramelized Squash (GF)

### **Petite Filet Mignon**

Roasted Root Vegetables, Fingerling Potato Hash, Green Peppercorn Pan Sauce (GF)

### **Caprese Seared Frenched Chicken**

Pesto marinated, fresh mozzarella, roasted cauliflower, heirloom tomato relish (GF)

### **Seared Salmon**

Stir Fried Snow Peas, Leeks, Mushrooms

### **Regional Seafood Selection**

Lake Superior Whitefish, Served with the freshest local ingredients

### **Walleye**

Butter, Lemon – Baked, Served with the freshest local ingredients

## **DESSERT**

Table Centerpiece of Miniature French Pastries

## **LUNCH BUFFETS**

### **HOT LUNCHEON BUFFET \***

*(Minimum 50 People)*

**TWO ENTRÉE  
THREE ENTRÉE**

### **SOUP**

*(Select One)*

Pasta e Fagioli  
Seafood Corn Chowder  
Fire Roasted Tomato Soup  
Chicken and Kale Soup

### **SALAD**

*(Select Two)*

#### **Caesar Salad**

**Fresh Field Green Salad** with Assorted Dressings(GF)

**Quinoa Salad** with Roasted Vegetables and Spinach (GF)

**Roasted Beet Salad** with Chevre Cheese and White Balsamic Vinaigrette (GF)

**Ancient Grains Salad** with Feta Cheese, Chickpeas, English Cucumber, Sherry Vinaigrette

**Arugula Salad** with Goat cheese, Granny Smith Apple, Caramelized Pecans, Cherry Tomato, Served with White Balsamic Vinaigrette (GF)

### **ENTREES**

*(Select Two or Three)*

#### **Sam Adams Steak Tips**

**Sliced Petite Tender Steak Chimichurri**

**Savory Roasted Chicken; Natural Sage Jus**

**Mediterranean Shrimp and Arugula Pasta;** fire roasted tomato, spinach, Olive Oil, crumbled feta

**Sesame Garlic Cobia;** pickled cucumber salad

**San Marzano Chicken;** Grilled breast, san Marzano tomato, chiffonade basil, spiced tomato broth

**Chicken Scallopini Francaise**

**Salmon with Saffron Honey Blossom**

**Regional Seafood Selections;** Lake Superior

Whitefish, Served with the freshest local ingredients

All Entrees served with Herbed Farro Pilaf topped with Grilled Vegetables

### **DESSERT**

Table Centerpiece of Petite Fours and Miniature Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas

## **LUNCH BUFFETS (Continued)**

### **LITTLE ITALY \***

*(Minimum of 25 People)*

Pasta e Fagioli Soup

Caesar Salad, Caprese Salad, Balsamic Grilled Vegetables, Red Quinoa Salad

Rigatoni a la Vodka with Mushrooms  
Chicken Milanese with Arugula and Tomato Concasse  
Roasted Vegetable Flatbread

Table Centerpiece of Miniature Cheese Cakes, Cream Puffs, Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

### **SOUTH OF THE BORDER \***

*(Minimum of 25 People)*

Chicken Tortilla Soup

Street Tacos– Salmon, Chicken Machaca, Shredded Monterey and Cheddar Cheeses, Guacamole, Sour Cream, Onions, Jalapeno Peppers, House made Pico de Gallo, Shredded Lettuce

Three Cheese Quesadilla

Beef Barbacoa Taquitos- White Cheddar and Cotija Cheese, Corn Tortilla

Mexican Rice with Peas and Corn  
Pinto Beans with Cilantro and Cumin

Arroz con leche (Mexican Rice Pudding) & Cinnamon and Brown Sugar Churros

Freshly Brewed Coffee, Decaffeinated Coffee and Teas, Iced Tea

## **LUNCH BUFFETS (Continued)**

### **THE ROCKEFELLER \***

*(Minimum 50 People)*

#### **SOUP**

*(Select One)*

Pasta e Fagioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

#### **SALADS**

*(Select Three)*

Red Quinoa Salad, Caesar Salad  
Mixed Field Green Salad with Assorted Dressings  
Cole Slaw, Spicy Potato Salad, Tuna Salad, White Meat Chicken Salad, Egg Salad

#### **HAND CARVED SANDWICHES**

**Served on Tapas Plates on Miniature Artisan Rolls**

*(Select Four)*

Chilled Shaved Beef Brisket with Horseradish Aioli  
Cuban Sandwich- Roast Pork, Cured Ham, Swiss, Pickle Chips, Spicy Mustard  
Pesto Chicken Sandwich-Fresh Mozzarella, Roma Tomato, Ciabatta  
Pulled Pork with Carolina BBQ Sauce  
Miniature Reuben-Shaved Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing  
Grilled Vegetable and Quinoa Wrap

House made Kettle Chips and Sweet Potato Chips

Accompaniments to Include: Gourmet Olives, Pepperoncini, House Made Pickles, Giardiniera

Table Centerpiece of Miniature French Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

*\* Menus Based on a Minimum Number of Guests, Additional Charges Per Person Will Apply*

## **LUNCH BUFFETS (Continued)**

### **DELI EXPRESS \***

*(10 - 25 People)*

#### **SOUP**

*(Select One)*

Pasta e Fagioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

Fresh Fruit Salad, Spicy Potato Salad, Cole Slaw

Roasted Turkey, Sliced Roast Beef, Shaved Ham Sharp Cheddar, Big Eye Swiss and American Cheeses

Wheat, Sourdough, Multi Grain Petite Rolls, Tomatoes and Pickles, Mayonnaise, Specialty Mustards: Horseradish and Peppercorn

House made Kettle Chips and Sweet Potato Chips

Table Centerpiece of Petite Fours & Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas Iced Tea

#### **IN-AND-OUT SALAD BAR**

#### **SOUP**

*(Select One)*

Pasta e Fagioli, Seafood Corn Chowder, Fire Roasted Tomato Soup, Chicken and Kale Soup

#### **CREATE-YOUR-OWN SALAD**

**Greens** Arcadian Spring Greens, Spinach, Romaine  
**Toppings** Cherry Tomatoes, English Cucumber, Red Onion, Bell Peppers, Carrots, Pickled Vegetables, Chickpeas, Broccoli Florets, Fire Roasted Artichokes, Sun Dried Tomatoes, Hard Cooked Eggs, Dried Cranberries, Sunflower Seeds, Olive Medley, Feta Cheese, Goat Cheese, Bleu Cheese, Sharp Cheddar, Shaved Parmesan, Croutons

**Dressings** Balsamic Vinaigrette (GF), Ranch (GF), Bleu Cheese (GF), Cilantro Lime Vinaigrette, Italian (LF/GF), White Balsamic Vinaigrette (GF)

**Protein** Sliced Skirt Steak, Herbed Grilled Chicken Breast, Seared Salmon, Tuna Salad, Chicken Salad, Egg Salad (GF)

Table Centerpiece of Petite Fours & Cheesecake Pops

Freshly Brewed Coffee, Decaffeinated Coffee and Teas



## **RECEPTION PACKAGES**

*(Packages Priced Per Person for One Hour)*

### **THE HAPPY HOUR**

Domestic and Imported Cheeses, Garnished with Fresh Fruit, House Made Giardiniera, Gourmet Olives  
Potato Chips with Sweet Onion Dip, Tortilla Chips with Salsa

### **THE MEDITERRANEAN**

Grilled Vegetable Platter: Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Squash, Roasted Marinated Peppers and Sweet Onion, Drizzled Balsamic Vinaigrette Dressing (GF)

Italian Hard and Soft Bread Display Garlic Infused Olive Oil Caprese Salad Skewers, Spanakopita, Parmesan Artichoke Hearts

### **VALENCIA PAELLA STATION**

Classic presentation of Seafood and Chicken tossed with Saffron Rice, Tomato, Pepper, Onions and Peas

### **FRESH MARKET SEAFOOD DISPLAY**

*(Minimum 50 people, priced per person)*

Jumbo Shrimp (3 per person)

Fresh Oysters (2 per person)

Alaskan King Crab Leg (1 per person)

Served over a Bed on Ice

Cocktail Sauce, Mignonette Sauce

### **ENHANCEMENTS**

*(additional cost, per dozen)*

Enhance your Raw Bar with a Customized Ice Carving with Company Logo or Decorative Display / Custom Pricing

Shrimp Cocktail Shooters (GF)

Pickled Vegetable Shooters (GF)

Grass Fed Burger Sliders

Slow Roasted BBQ Beef Sliders

Assortment of Miniature Desserts

Assorted Mousse Shooters

## **DISPLAYS & PLATTERS**

*(Serves 50 People)*

### **ITALIAN ANTIPASTA**

Prosciutto, Soppressata, Genoa Salami, Capicola, Gourmet Olives, Fire Roasted Artichoke Hearts, Pepperoncini, House made Giardiniera, Fresh Mozzarella, Provolone  
Crusty Italian Bread & Flavored Italian Oils

### **FRESH VEGETABLES**

Green Asparagus, Baby Carrots, English Cucumbers, Baby Zucchini, Baby Sweet Peppers, Baby Yellow Squash, Cherry Tomatoes, Broccolini, Purple-Yellow-Green Cauliflower Florets with Chef's Selection of Dips (GF)

### **DOMESTIC & INTERNATIONAL CHEESES /**

Maytag Bleu, Gorgonzola, Sharp Cheddar, Smoked Gouda, Boursin, Brie, Camembert, Pepper Jack, Havarti, Manchego and Fontina Cheeses, Garnished with Fruits and Berries, Crostini and French Baguettes

### **FRESH CUT & WHOLE FRUIT**

Mango, Papaya, Dates, Cantaloupe, Red and Black Grapes, Kiwi, Cantaloupe, Seedless Watermelon, Strawberries, Pineapple, Honeydew Melon, Seasonal Berries and Honey Yogurt Sauce

### **GRILLED BALSAMIC VEGETABLES**

Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

### **PICKLED VEGETABLES**

House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower and Baby Carrots (GF)

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## **THE CARVERY \***

### **ROASTED Prime Rib**

*(Serves 30 People)*

Hand-rubbed Garlic and Herbs, Garlic Cream  
Horseradish, Au Jus, Artisan Silver Dollar Rolls

### **ROSEMARY ROASTED AUSTRALIAN LAMB RACK**

*(Serves 8 People)*

Mint Au Jus, Artisan Silver Dollar Rolls

### **ROASTED BEEF TENDERLOIN**

*(Serves 30 People)*

Rolled in Black Peppercorns and Roasted, Garlic Cream  
Horseradish, Artisan Silver Dollar Rolls

### **GLAZED SMOKED SPIRAL CARVING HAM**

*(Serves 30 People)*

Maple Citrus Glaze, Vidalia Onion Relish,  
Dijon Mayonnaise, Artisan Silver Dollar Rolls

### **ROAST BREAST TURKEY**

*(Serves 30 People)*

Honey Mustard, Cranberry Relish, Artisan Silver Dollar  
Rolls

### **BOURBON CITRUS PORK BELLY**

*(Serves 30 People)*

“Luger” Sauce, Artisan Silver Dollar Rolls

*\* One Chef Attendant Required per 50 Guests, Attendant  
Fee \$75.00++ Per Chef Applies*

*\*\*Action Stations cannot be purchased as a standalone  
dinner entrée.*

## **ACTION STATIONS \*\* \*\*\***

*Have one of our talented chefs prepare your personal  
creations!*

### **PASTA STATION**

*(Select Three Pastas and Three Sauces)*

Rigatoni, Tortellini, Penne, Farfalle  
Carbonara, Puttanesca, Bolognese, Basil Pesto Cream

### **EL PEDRAGAL TACO STATION**

**PROTEINS** *(Select One)* Pork Carnitas, El Burro Pinto  
Beans, Mahi Mahi, Chicken Machaca

**TOPPINGS** Flour and Corn Tortillas, Cabbage Slaw,  
Monterey Jack & Cheddar Cheeses, House made Pico  
De Gallo, Guacamole, Sour Cream

### **KOREAN BBQ**

**PROTEINS** *(Select One)* Grilled Petite Tender Steak,  
Grilled Chicken

**SAUCES** Gochujang Sauce, Korean BBQ Sauce,  
Sesame Garlic Ginger Sauce

**TOPPINGS** Bok Choy, Napa Cabbage, Julienne  
Peppers and Onions, Spinach, Zucchini, Eggplant,  
Steamed Jasmine Rice

### **CAESAR SALAD STATION**

Grilled Chicken, Grilled Salmon, Hearts of Romaine,  
Parmesan Cheese, White Anchovies, Roasted Garlic  
Croutons Tossed with Caesar Dressing

### **SWEET ENDINGS**

*(No Attendant Required)*

Petite Fours, Chocolate Strawberries, French Macarons,  
Cheesecake Lollypops

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea,  
Whipped Cream, Raw Sugar and Sugar Sticks,  
Cinnamon Sticks, Orange and Lemon Zest and  
Chocolate Shavings

*\*\*\* One Chef Attendant Required per 50 Guests, Attendant  
Fee \$75.00++ Per Chef Applies*

# RECEPTION

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## COLD HORS D'OEUVRES

*(Priced Per 50 Pieces)*

Caprese Salad Skewers  
Tuna Poke in Bamboo Cup  
Jumbo Shrimp Cocktail Shooters (GF)  
Vegetable Crudit  Shooters (GF)  
Ahi Tuna with Wakame, Wasabi Aioli  
Smoked Salmon Crostini  
Charcuterie Bites-Cured Meat, Sliced cheese on  
Crostini  
Beef Tataki on Brioche Crostini  
Bruschetta Pomodoro  
Chilled Sweet and Spicy Pork Belly  
Smoked Salmon with Spicy Oriental Sauce,  
Pickled Cucumber Ribbons and Daikon  
Shrimp Ceviche Shooters (GF)  
Assorted Sushi Rolls

## DRY SNACKS

*(Priced per Pound)*

House made Potato Chips and French Onion Dip  
Tortilla Chips and House made Salsa  
House made Kettle Chips and Bleu Cheese Dip  
Pita Chips and Hummus Dipping Sauce  
Taro Chips and Yogurt Dip  
Mixed Nuts In Bamboo Cups  
Cashews In Bamboo Cups  
House made Trail Mix in Bamboo Cups  
Guacamole with Tortilla Chips

## HOT HORS D'OEUVRES

*(Priced Per 50 Pieces)*

Spanakopita  
Parmesan Artichoke Heart with Boursin cheese  
Thai Peanut Chicken Sate  
Lamb Gyro on Miniature Pita  
Thai Chicken and Lemongrass Spring Roll  
Beef Bourguignon Bites  
Quinoa and Zucchini Fritter  
Chicken Yakitori  
Assorted Empanadas  
Scallops Wrapped in Applewood Smoked Bacon, Cajun  
Aioli  
Maui Shrimp Spring Roll  
Wild Mushroom and Artisan Cheese Tart  
Asian Garlic Chicken Wings  
Goat Cheese Stuffed Dates Wrapped in Bacon

## CRAFT-YOUR-OWN HORS D'OEUVRES RECEPTION

*(All Items Served by White Gloved Butlers)*

*Choose the Following:*

Three Hot or Cold Hors D'oeuvres  
Four Hot or Cold Hors D'oeuvres  
Five Hot or Cold Hors D'oeuvres

## **INDIVIDUALLY CRAFTED PLATED DINNER**

*Three Courses: Choice of Salad, Entrée and Dessert Crafted for your Event*

### **GREENS**

*(Select one)*

**Strawberry Field Salad (GF)**

**Classic Caesar Salad**

**Mixed Baby Field Green Salad (GF)**

**Baby Wedge Salad (GF)**

**Greek Salad (GF)**

**Arugula Salad (GF)**

### **ENTREES**

*(Select one)*

**Balsamic Glazed Frenched Chicken Breast**

Swiss Chard, Seasonal Squash, Red Quinoa, Carrot Puree, Chicken Jus (GF)

**Herb Frenched Chicken Breast**

Sweet Potato Mashed, Broccolini, Lemon Broth (GF)

**Rack of Lamb**

Grilled Double Lamb Chops, Mint Pesto, Lamb Au Jus, Rosti Potatoes and Fresh Asparagus

**Filet Mignon**

Center Cut Filet Mignon, Bordelaise Sauce, Yukon Gold Mashed Potatoes and Seasonal Vegetable Medley (GF)

**Braised Short Ribs**

Slow Cooked Short Ribs, Cabernet Demi-Glace, Yukon Gold Mashed Potatoes, Roasted Brussels Sprouts (GF)

**Grilled Petite Tender Steak Chimichurri**

Sliced Grilled Sirloin, Traditional Parsley, Vinegar, Oil, Fresh Asparagus and Yukon Gold Mashed Potatoes

**Fillet of Salmon**

Tamarind Glazed Seared Fillet of Salmon, Bulgur Wheat, Haricot Vert, Apricot Honey Blossom (GF)

**Regional Seafood Selections**

Lake Superior Whitefish, Served with the freshest local ingredients

**Filet and Lobster**

Petite Mignon and Butter Poached Lobster Tail, Parmesan Mashed Potato, Roasted Brussels Sprouts, Pinot Noir Demi-Glace (GF)

**Roasted Chicken Breast and Blue Crab Cake**

Frenched Chicken breast, Marsala Infused Chicken Jus, Jumbo lump crab cake, Corn salad, Ancient Grains Pilaf, Grilled Asparagus

### **ENTREES (Continued)**

**Braised Short Rib and Jumbo Shrimp**

Cabernet Demi-Glace, Light Tarragon Cream, Yukon Gold Mashed Potato, Roasted Brussels Sprouts (GF)

**New York Strip and Regional Fish**

Grilled Strip and Chef's Selection of the Freshest Local Seafood, Merlot Demi-Glace, Lemon Beurre Blanc, Broccolini, Roasted Fingerling Potatoes (GF)

### **DESSERT**

**Miniature Dessert Sampler**

*(Choose Three)*

Strawberry Shortcake Trifle

Vanilla Bean Cheesecake

White Chocolate Brulee Cheesecake with Raspberry

Flourless Chocolate Torte (GF)

Freshly Brewed Coffee, Decaffeinated Coffee, Hot or Iced Tea

### **ENHANCEMENTS | APPETIZERS**

*(Priced Per Person)*

Lobster Bisque

Seafood Chowder

Tortellini Carbonara

Lump Crab Cocktail

Penne Bolognese

Cajun Sea Scallops over Nueske Bacon (GF)

Seared Ahi Tuna

Crab Cakes

Chilled Jumbo Shrimp (GF)

Burrata Caprese Salad, Beefsteak Tomatoes (GF)

### **ENHANCEMENTS | DESSERT**

*(Priced Per Person)*

Key Lime Mousse with Graham Cracker Streusel

Cookies & Cream – Vanilla Mousse with Oreo Crumble

Chocolate Peanut Butter with Reese's Cup

Strawberry Shortcake – Vanilla Mousse, Pound Cake and Macerated Strawberries

Cannoli Cream Mousse with Chocolate Chips and Sliced Almonds

# DINNER

## **INDIVIDUALLY CRAFTED BUFFET DINNER \***

*(Minimum 50 People)*

### **SALAD PLATTERS**

*(select three)*

#### **Tuscan Kale/Romaine Caesar Salad**

**“Freddy” Salad-** Romaine, Diced Tomato, Bacon, Ranch Dressing

**Mixed Baby Field Green Salad** with Assorted Dressings (GF)

**Caprese Salad-** fresh mozzarella, beefsteak tomatoes, Arugula, Balsamic Glaze (GF)

**Pickled Vegetable Platter** House Garlic Herb Pickled Baby Sweet Peppers, Jumbo Asparagus, English Cucumbers, Japanese Eggplant, Artichoke Hearts, Rainbow Cauliflower, Baby Carrots (GF)

**Grilled Balsamic Vegetables-** Jumbo Asparagus, Eggplant, Zucchini, Portobello Mushrooms, Fire Roasted Artichoke Hearts, Roasted Marinated Peppers, Squash and Sweet Onion, Drizzled with Aged Balsamic Vinaigrette Glaze (GF)

### **ENTREES**

*(Select three)*

#### **Sliced “Luger” Steak**

Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

#### **Sliced Roast New York Strip**

Roasted Cipollini Onions, Wild Mushroom Ragout, Cabernet Demi-Glace (GF)

#### **Braised Beef Short Ribs**

Gremolata, Port Wine Reduction

#### **Brown Sugar/Mustard Glazed Pork Belly**

Pear Demi-Glace (GF)

#### **Chicken Napoli**

Breaded Breast of Chicken, Fire Roasted Tomato, Roasted Garlic, Grilled Artichokes, White Wine Sauce

#### **Seared Lemon Pepper Chicken**

Tomato Fennel Relish, Balsamic Glaze

#### **Miso Glazed Seared Salmon**

Sugar Snap Peas, Roasted Pepper Coulis

#### **Regional Seafood Selections**

Lake Superior Whitefish, Served with the freshest local ingredients

### **SIDES**

Chef's Selection of Seasonal Vegetables (GF)

Quinoa and Rice Pilaf (GF)

Olive Oil and Herb Roasted Fingerling Potatoes (GF)

Bread Service upon request

### **DESSERT**

Individual Mini Desserts:

Mini Cheesecakes

Mini Pastries

Mini Crème Puffs

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

*\* Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people*

## **TASTE OF AMERICA DINNER BUFFET \***

(Minimum 50 People)

### **SALAD PLATTERS**

(select three)

**Tuscan Kale/Romaine Caesar Salad**

**Mixed Baby Field Green Salad** with Assorted Dressings (GF)

**Texas Kohlrabi Slaw** with Kale, Shaved Brussels Sprouts, Cabbage, Broccoli, Sweet Slaw Dressing

**Apple Cider Potato Salad** with Gherkins, Red Onions and Hard-Boiled Egg

**“Freddy” Salad:** Romaine, Diced Tomato, Bacon, Ranch Dressing

### **ENTREES**

(select three)

**Slow Roasted Prime Rib Au Jus \*\***

Horseradish Cream, (Chef Attendant Required)

**Braised Short Rib**

Gremolata, merlot demiglace

**Savory Pan Seared Snapper**

Lemon Dill Essence

**Herb Roasted Chicken**

Caramelized Onions, Wild Mushrooms, Light Marsala Pan Gravy

**Hand Carved Turkey Breast**

Apricot Coulis

**Grilled Free-Range Chicken**

Garlic Tomato Broth (GF)

**Sliced “Luger” Steak**

Hand Carved Striploin, natural jus, tomato, onion and House made Steak Sauce

Wild Rice and Quinoa with Dried Cranberries

Tri color Baby Potatoes with Caramelized Shallots

Roasted Seasonal Root Vegetables

Bread Service upon request

### **DESSERT**

Dessert Bars

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

\* Menus based on a minimum number of guests, additional per person charge will be applied to the menu price if less than 50 people

\*\*One Chef Attendant Required per 50 Guests, Attendant Fee \$75.00++ Per Chef Applies

## **THE FRENCH QUARTER DINNER BUFFET \***

(Minimum 50 People)

### **SOUP**

Chicken and Andouille Gumbo

### **SALAD PLATTERS**

**Mixed Baby Field Green Salad** with Assorted Dressings (GF)

**Muffaletta Pasta Salad** with New Orleans Olive Giardiniera, Salami, Ham and Provolone

**Chopped Salad** with Tomato, Cucumber, Goat Cheese, Chopped Egg, Bacon, White Balsamic

Vinaigrette (GF)

### **ENTREES**

(select three)

**Seafood Jambalaya**

Crawfish and Local Seafood, Peppers, Celery, Onion, Tomato, Creole Broth

**Grilled Smoked Sausage and Cajun Andouille Sausage**

Over Cajun Collard Greens

**Bourbon Street “Grillades” of Beef**

Medallions of Sirloin, Peppers, Onions, Celery, Red Wine Demi-Glace

**Rosemary and Thyme Roasted Chicken Breast**

Natural Jus, Tri Color Pepper Ragout (GF)

**Coconut Cajun Pork Loin**

Mushroom Demiglace infused with Coconut Milk

**Red Beans and Rice**

**Brabant Potatoes,** Roasted Potatoes Tossed in Savory Garlic Butter (GF)

**Southern Style Haricot Vert,** Caramelized Onion, Rendered Bacon(GF)

**Sweet Potato Gratin** (GF)

Bread Service upon request

### **DESSERT**

Bread Pudding; Vanilla Bean Bourbon Sauce

Pecan Chocolate Squares

Freshly Brewed Coffee, Decaffeinated Coffee, Hot tea and Iced Tea

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## INDIVIDUALLY CRAFTED PLATED LUNCH/DINNERS

*Three Courses: Choice of Salad, Entrée and Dessert Served with Warm Rolls and Butter, Crafted for your Event*

### GREENS

*(Select one)*

**Strawberry Field Salad (GF)**

**Classic Caesar Salad, Gluten Free Croutons (GF)**

**Mixed Baby Field Green Salad (GF)**

**Baby Wedge Salad (GF)**

**Arugula Salad (GF)**

### ENTREES

*(Select one)*

**Mushroom Risotto**

Shiitake, Crimini, Trumpet Mushroom, Arborio Rice, Miso-Mustard-Cashew Cream (GF/V)

**Penne Pasta**

Leeks, Broccolini, Caramelized Onion, Mushroom-Cashew Cream (GF/V)

**Gnocchi**

Sundried Tomato, Spinach, Snow Peas, Crispy Leeks, Lemon Truffle Cashew Cream (V/DF)

**Seitan Scallopini**

Rice Flour Dredged Seitan (Wheat Gluten), White Wine, Lemon Caper Sauce with Tomato Concasse and Fire Roasted Artichokes, Corn and White Rice Spaghetti (V)

**Quinoa Tacos**

Southwestern Seasoned Crisped Quinoa, Mexican Brown Rice (GF/V)

**Ssamjang Glazed Tofu**

Edamame Puree, Miso Aioli, Jasmine Rice, Broccolini (V)

GF – Gluten Free

V – Vegan

DF – Dairy Free

# BAR OPTIONS

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## **PREMIUM BRANDS \* \*\***

New Amsterdam, Beefeater, Cruzan Aged Light, Jim Beam, J&B, Sauza Signature Blue Silver 100% Agave, E&J, Seagram's 7, Hiram Walker Peach Schnapps

## **SUPER PREMIUM BRANDS \* \*\***

Tito's, Ketel One, Deep Eddy Ruby Red Grapefruit, Deep Eddy Lemon, Tanqueray, Cruzan Aged Light, Captain Morgan Original Spiced, Maker's Mark, Johnnie Walker Red Label, Camarena Silver, E&J Gallo, Jack Daniel's Old No. 7, Crown Royal, Bailey's Irish Cream, Hiram Walker Peach Schnapps, Disaronno

## **IMPORTED/CRAFT BEER \* \*\***

Corona Extra, Stella Artois, Blue Moon Belgian White, Samuel Adams New England IPA, Samuel Adams Seasonal, Summit Extra Pale Ale, Angry Orchard Hard Cider

## **DOMESTIC BEER \* \*\***

Bud Light, Miller Lite, Michelob Ultra, Budweiser, O'Doul's

## **CATERING WINES \* \*\***

Proverb Chardonnay  
Proverb Sauvignon Blanc  
Proverb Pinot Grigio  
Proverb Cabernet Sauvignon  
Proverb Merlot  
Sutter Home White Zinfandel  
Wycliff Champagne

## **DELUXE CATERING WINES AVAILABLE**

Upon Request

*\*Host, Cash or Open Bar Options Available*

*\*\* One Bartender Required per 100 Guests, Attendant Fee \$75.00++ Per Bartender Applies*

# TERMS

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All food and host beverages are subject to a 12% taxable service charge and 12% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests. The service charge will be distributed as a gratuity for those who provide service to the guests.

All audio-visuials, room rental/set-up and meeting room internet fees are subject to a 24% taxable administrative fee. The administrative fee is for administration of the banquet, special event or package deal. The administrative fee is not purported to be a gratuity and will not be distributed as gratuities to the employees who provide service to the guests.

All food, beverage, and audio-visuials are subject to applicable sales tax 7.525%

Administrative fees, Service Fees and taxes are subject to change without notice.