



2020 MENU

Exclusively at
the Minneapolis
Convention
Center

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness and will only be served upon consumer's request.

LUNCH BEGINNINGS

Choose One to accompany Lunch Entrée Selection

Citrus & Spiced Pecan Salad (V, GF)

Mixed Greens, Orange Slices, Craisins, Spiced Pecans, Citrus Vinaigrette

Caesar Pomodoro Salad

Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

Midwest Salad (V)

Lettuce Blend, Baby Greens & Kale, Roasted Tomato Wedges, Cheese Curds, Seasoned Croutons, Italian Dressing

Roasted Vegetable Salad (V, GF)

Roasted Cauliflower, Carrots, & Purple Onions, Lettuce Blend, Lemon Tahini Dressing

Heirloom Caprese Salad (V)

Mixed Greens, Carrot Shreds, Heirloom Tomatoes, Perlini Mozzarella, Seasoned Croutons, Italian Vinaigrette

Sun-Flower Salad (Vegan, GF)

Romaine & Baby Lettuce Greens, Carrot Shreds, Cauliflower, Roma Tomatoes, Sunflower Seeds, Agave-Balsamic Vinaigrette

Uptown Salad (V, GF)

Mixed Romaine, Spinach & Iceberg, Diced Cucumbers & Tomatoes, White Cheddar, Spiced Walnuts, Honey-Sesame Vinaigrette

House Salad (V)

Romaine & Baby Lettuce Greens, Grape Tomatoes, Cucumbers, Shaved Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Asian Salad (V)

Romaine, Carrot, Purple Cabbage, Napa Shreds, Red Peppers, Mandarin Oranges, Crispy Wontons, Sesame-Ginger Miso Dressing

LUNCH MEDLEYS

Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea

Chicken Bella & Spinach Tortelloni\$23.95

Grilled Chicken Breast on Spinach & Roasted Garlic Tortelloni with Lemon White Cheddar Cream Sauce, Assorted Breadsticks

Chicken Pot Pie\$21.95

Housemade Stew of Sautéed Chicken & Vegetables finished with a Flaky Pastry Crust, Assorted Breadsticks

Southwest Beef Pot Pie.....\$24.95

Housemade Stew of Southwest Sautéed Beef Tips with Peppers, Onions, Corn & Black Beans finished with our Flaky Crust, Corn Muffins

Beef Wellington\$25.95

Petite Sirloin, Crimini Mushroom-Garlic Sauce baked in a Flaky Puff Pastry, Parkerhouse Rolls

Grilled Chicken & Butternut Squash Risotto... \$21.95

Arborio Rice simmered with Butternut Squash, Sage, & Parmesan Cheese, with Grilled Chicken Breast, Assorted Rolls

Florentine Chicken Wellington\$21.95

Flaky Puff Pastry filled with a Chicken Breast, Spinach, Apples and Cheddar Cheese, Assorted Rolls

Braised Beef Ravioli.....\$25.95

Tender Steak Braised in Red Wine blended with Asiago & Parmesan cheese wrapped in Egg Pasta, served with our Niçoise Wine Sauce, Assorted Rolls

LUNCH ENTREES

Includes a Lunch Beginning, our Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Breadbasket

Basil-Thai Chicken \$23.95

Chicken Breast seared with Fresh Basil, Thai Chilies in a fragrant Oyster Sauce, Jasmine Rice, Stir-Fry Fresh Vegetables

Katsu Panko Chicken \$26.50

Panko-Breaded Chicken Breast baked and topped with an Asian Katsu Sauce, Spinach & Sundried Tomato Quinoa, Housemade Pickles

Italian Meatballs \$25.95

Italian Beef Meatballs served with Three Cheese Ravioli, Marinara Sauce, Grated Parmesan Cheese, Petite Green Beans

Buttermilk Chicken \$24.95

Buttermilk Sautéed Chicken Breast topped with Country Gravy, House made White Cheddar Mac & Cheese, Fresh Vegetable Medley

Chicken Makhani \$28.95

Chicken Breast marinated in Seasoned Yogurt, Lemon, Shallots & Ginger finished with Butter and Cream, served over Turmeric Rice with Roasted Vegetables and Grilled Naan *No Bread Basket*

Black Garlic Chicken (GF) \$24.95

Balsamic Maple Marinated Boneless Chicken Breast with Black Garlic Cream Sauce, Roasted Red Skin Potatoes, Julienne Vegetable Trio with Petite Green Beans

Southwest Cornbread Stuffed Chicken \$26.50

Chicken Breast with a Cornbread Stuffing topped with Shishito Salsa Verde and Cotija Cheese, Black Bean Cake

Classic Meatloaf (GF) \$23.50

Individual Housemade Meatloaf with Tomato Glaze, Mascarpone Mashed Potatoes, Buttered Corn

Grilled Sirloin Steak (GF) \$33.95

Grilled Sirloin Steak with Milanese Sauce, Mashed Potatoes, Petite Green Beans with Carrots

Sweet Thai Chicken (GF) \$24.50

Sautéed Chicken Breast with Sweet Thai Cream Sauce, Jasmine Rice Pilaf, Seasonal Vegetable Blend

Herb Marinated Pork Chop \$27.95

Grilled Pork Chop with a Bourbon-Peach Chutney, Sautéed Kale-Quinoa, Fresh Petite Green Beans

Southwestern Flank Steak (GF) \$33.50

Thinly Sliced Memphis Rubbed Flank Steak with Chile Corn Salsa, Sour Cream & Green Onion Mashed Potatoes, Green Beans with Julienned Carrots

Chicken Parmigiana \$27.50

Italian Herb & Panko-Breaded Chicken Breast with Provolone Cheese served atop Marinara Sauce, Spinach-Roasted Garlic Tortelloni, Chef's Vegetable Blend

Jamaican Chicken (GF) \$25.95

Jerk Seasoned Chicken Breast with Jamaican BBQ Sauce, Roasted Medley Potatoes, Petite Green Beans with Red Pepper

Cilantro Lime Chicken \$25.95

Sautéed Chicken Breast topped with Cilantro-Lime Cream Sauce, Herbed Wild Rice, Fresh Broccoli, Cauliflower & Carrots

SALAD ENTREES

Includes our Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Greek Salad

Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Peppercornini, Greek Oregano Vinaigrette, Pita Chips with Hummus (Family Style)

Grilled Chicken Breast	\$23.95
Roasted Chickpeas (V)	\$20.95

Signature Salad (GF)

Baby Lettuce Greens & Hearts of Romaine, Roasted Potatoes, Petite Green Beans, Amablu Cheese and Fresh Chives, Molasses Balsamic Vinaigrette

Herb Encrusted Sliced Sirloin	\$29.95
Herb Encrusted Grilled Chicken Breast	\$25.50
Herb Encrusted Grilled Portabella (V)	\$24.50

Apple Walnut Salad (GF)

Mixed Greens, Seasonal Apple Matchsticks, Toasted Walnuts, Craisins, Crumbled Stilton Cheese, Apple Cider Vinaigrette

Grilled Chicken Breast	\$23.50
Fresh Edamame (V)	\$21.95

Southwest Salad (GF)

Romaine & Iceberg Lettuces, Black Bean Pico, Shredded Cheddar Cheese, Ripe Olives, Seasoned Crispy Tortilla Strips, Chipotle Salsa Ranch Dressing

Sliced Memphis Sirloin	\$25.95
Grilled Chicken Breast	\$22.95
Grilled Portabella (V)	\$22.95

Asian Noodle Salad (GF) (maximum 500)

Napa & Romaine, Julienne Carrot, Rice Vermicelli -Nu'oc Cham Sauce, Pickled Onions, Watermelon Radish, Sunomono Salad

Tahini Chicken	\$ 22.95
Smoked Tofu (Vegan)	\$ 20.95

LUNCH DELI BUFFET

Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

\$25.95 PER GUEST (100 guest minimum required)

CHOOSE SANDWICH STYLE:

DELI PLATTER:

Deli Sliced Minnesota Roast Turkey & Applewood Ham, Natural Roast Beef, Vegan Chickpea Salad, Lettuce, Tomatoes, Cheddar & Provolone Cheeses, Petite Rolls & Condiments

OR

WEDGE & WRAP: Select Three Sandwiches

Focaccia Wedges: Roast Chicken Caesar, Ham & Swiss, Turkey-Pesto Provolone or Roasted Veggie

Wraps: Chicken Bacon Ranch, Duo Turkey-Honey Dijon, or Tuscany Vegan

SALAD: Choose Two

- Sun-Flower Salad Platter (V, GF)
- Craisin Rice Trio Salad (Vegan, GF)
- Tri Color Power Slaw (Vegan, GF)
- Fresh Garden Pasta Salad (Vegan)
- Butternut Squash Quinoa (Vegan)

CHIPS & DIPS: Choose One

- Ripple Potato Chips & Charred Onion Dip (V, GF)
- Grilled Naan Dippers with Red Pepper Hummus (Vegan)
- Pita Wedges with Hummus (Vegan)
- Tortilla Chips with Elote Dip (V)
- Tortilla Chips with Salsa (V)

ALA CARTE ADDITIONS

- Seasonal Fresh Cut Fruit Display (Vegan, GF). \$575.00 per display
- Roasted Vegetable Platter (V, GF)..... \$550.00 per display
- Homemade Soups \$4.95 per guest

HOT LUNCH BUFFET

Craft Your Own

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

Two Entrée \$31.95 PER GUEST (50 guest minimum)

Three Entrée \$33.95 PER GUEST (100 guest minimum)

ENTRÉES:

- Chicken Mornay
- Chicken Paprikash with Egg Noodles
- Chicken Dijon
- Chicken Pot Pie (buffet size)
- Swedish Beef-Wild Rice Meatballs
- Meatloaf with Tomato Glaze (GF)
- Portabella Paprikash with Egg Noodles (V)
- Cilantro Lime Chicken (GF)
- Sweet Thai Chicken (GF)
- Oven Baked Chicken (GF)
- Citrus Glazed Chicken (GF)
- Buttermilk Fried Chicken with Country Gravy
- Eggplant Parmesan (V)
- Vegan Meatloaf (Vegan, GF)

SALAD: Choose Two

- Caesar Pomodoro
- Apple Cranberry Cole Slaw (Vegan, GF)
- Fresh Garden Pasta Salad (Vegan)
- House Salad with Champagne Vinaigrette (V)
- Citrus, Romaine & Spiced Pecan (V, GF)
- Country Potato Salad (V, GF)

VEGETABLES: Choose One

- Broccoli, Cauliflower & Carrots (V, GF)
- Petite Green Beans (V, GF)
- Sliced Carrots (V, GF)
- Buttered Corn (V, GF)
- Green Bean Casserole (V)
- Broccoli Florets (V, GF)

STARCH: Choose Two

- Oven Roasted New Potatoes (V, GF)
- White Cheddar Au Gratin (V, GF)
- Parmesan Orzo (V)
- Jasmine Garden Pilaf (V, GF)
- Mashed Potato with Gravy (V, GF)
- Old Fashioned Mac & Cheese (V)
- Parsley Buttered Spaetzle (V)
- Cilantro Herb Wild Rice (V)

BREAD BASKET: Choose One

- Parkerhouse Rolls, Breadsticks, or Rustic Breads

LUNCH BUFFETS

*Includes our Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required*

Ramen Noodle Bar	\$30.95
Asian Chopped Salad, Honey Dijon & Sesame Ginger Dressings, Ramen Noodle Bar: Ginger & Garlic Vegetable Broth with Steamed Ramen, Selection of Carrots, Scallions, Bean Sprouts, Sautéed Shiitakes, Spinach, Fresh Edamame, Grilled Chicken Breast Pieces, Soy Sauce & Sriracha, Deli Turkey Banh-Mi Sandwich with Carrot Slaw, Cucumbers, Sriracha Aioli on Ciabatta, Watermelon, Pineapple & Cantaloupe	
The Loring Soup & Salad Bar	\$32.50
Tomato Basil Soup, Oyster Crackers, Mixed Greens, Warm Hickory-Molasses Seasoned Chicken Breast, Grilled Portabella, Heirloom Tomatoes, Roasted Toppings: Asparagus, Potato Medley, Red Peppers, Chickpeas, Crumbled Amablu Cheese, Shredded Parmesan, Sunflower Seeds, Seasoned Croutons, Molasses-Balsamic Vinaigrette and Buttermilk Ranch Dressing, Assorted Breadsticks	
Indoor Grill	\$27.50
Creamy Cole Slaw, Fresh Watermelon, Cantaloupe & Pineapple Display, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar & Swiss Cheeses, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Onion Dip, BBQ Sauce and Condiments	
Olympus	\$30.95
Levantine Salad with Greek Vinaigrette, Pita Chips with Traditional & Roasted Red Pepper Hummus, Chicken Shawarma, Lamb & Beef Gyro Meat, Falafel, Braised Red Cabbage, Pickled Onions, Cucumbers, Tzatziki Sauce, Tomatoes, Crisp Lettuce, Naan Bread	
Italian	\$29.95
Top-Your-Caesar Salad, Penne Pasta, Italian Sausage, Chicken Meatballs, Eggplant Parmesan, Marinara Sauce, Alfredo Sauce, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks	
Street Tacos	\$30.95
Shredded Chicken Carnitas, Barbacoa Beef, Black Beans, Cilantro Rice, Taqueria Slaw, Pico de Gallo, Tomato Salsa, Sour Crema, Guacamole, Cotija & Cheddar Cheeses, Jalapeños, Flour Tortillas, Crisp Corn Shells, Tri-Color Tortilla Chips with Nacho Cheese Sauce	
Southern	\$30.95
Salsa Ranch Salad, Chipotle Ranch Dressing, BBQ Beef, Buttermilk Fried Chicken Breast, Petite Black Bean Pot Pie, Mac and Cheese, Corn Succotash, Sliced Dinner Rolls, Corn Muffins	
Brunch Bowl	\$30.95
Seasonal Fresh Fruit Display, Sun-Flower Salad, Ranch & Agave Balsamic Vinaigrette, Scrambled Eggs, Spinach & Brown Rice, Black Beans, Chicken Carnitas, Sliced Kielbasa, Cheddar & Pepper Jack Cheeses, Pico de Gallo, Tomato Salsa, Sour Crema, Flour Tortillas, Roasted New Potatoes, Petite Cinnamon Twists, Assorted Breadsticks, Corn Muffins	
Power Bowl Buffet	\$26.95
Garden Vegetable Soup, Oyster Crackers, Power Salad Bar: Torn Romaine, Baby Spinach, Shredded Kale, Baby Greens, Grilled Chicken Breast, Roasted Garbanzo Beans, Quinoa, Matchstick Carrots & Red Peppers, Heirloom Tomatoes, Sliced Olives, Cucumbers, Roasted Potato Medley, Cheddar, Parmesan, Sunflower Seeds, Croutons, Ranch, Honey French, Molasses Balsamic, & Caesar Dressing, Fresh Strawberry, Pineapple & Grapes Platter, Assorted Breadsticks	



BOXED LUNCHES

Minimum order Ten per Variety, Four Variety Limit.

All-In-Ones..... \$20.95

Wedge Sandwiches with Variety of Petite Accompaniments:

1oz Bag Potato Chips, Petite Side Salad (Choice), Grape Cup, Petite Cookie & Beverage*

Roasted Chicken Caesar

Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey

Deli Roasted, Smoked, & Honey-Pepper Turkey, Lettuce, Italian Aioli, Caramelized Onion Egg Focaccia

Smoked Turkey-Honey Dijon

Honey-Dijon Cream Cheese, Lettuce, Marble Pumpnickel Focaccia

Turkey-Provolone

Pesto, Lettuce, Whole Grain Focaccia

Natural Ham & Swiss

Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies (Vegan)

Hummus, Lettuce, Rosemary Red Pepper Focaccia

Choose 1 Petite Salad per event: Apple Cranberry Slaw (V,GF), Basil Penne Pasta (V), or Butternut Quinoa Salad (V)

*Canned Soda or Bottled Water (12 oz) 1 per person (50% of each unless otherwise indicated)

Build-A-Bag Lunch..... \$22.95

Choice of Sandwich or Petite Entrée Salad, Side, Dessert & Beverage (12oz Soda or Water)

Sandwiches/ Entrée Salad:

- Chicken Apple Waldorf (Whole Wheat Focaccia)
- Roast Beef & Provolone (Caramelized Onion Focaccia)
- Bourbon Mustard & Ham (Pumpnickel Bun)
- Southwest Chicken (Pepper Jack Bun)
- Smoked Turkey Kale Pesto (Wheat Bun)
- Duo Turkey Wrap
- Tuscany Veggie Wrap (V)
- Basil Chicken Salad Croissant
- Chickpea Salad Croissant (V)
- Petite Turkey Chef Salad (GF)
- Petite Chicken Caesar Salad
- Petite Veggie Chef Salad (V, GF)
- Vegan Chickpea Salad Lettuce Wrap (Vegan, GF)

Sides:

- Corn & Edamame Salad (V, GF)
- Classic Potato Salad (V, GF)
- Red Skin Potato Salad (V, GF)
- Craisin Rice Trio Salad (Vegan, GF)
- Fresh Garden Pasta Salad (Vegan)
- Market Pasta Salad (V)
- Mixed Grapes (Vegan, GF)
- Tri-Color Power Slaw (Vegan, GF)
- Food Should Taste Good Chips (V, GF)
- Assorted Old Dutch Chips 1.5oz (V, GF)

Dessert (Choose One):

- Crispy Rice Bar (GF)
- Fudgy Brownie (V)
- Cookie (V)
- Granola Bar (GF, Vegan)
- Mixed Grapes (GF, Vegan)

SWEET ENDINGS

Chocolate Mousse Torte	\$6.25
Devil's Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream	
Blueberry Lemon Bavarian Cheesecake	\$7.95
Lemon-Blueberry Cake layered with Blueberry Curd and Lemon Cheesecake Mousse, Toasted Vanilla Meringue & Blueberry Sauce	
Mocha Chai Cake	\$5.95
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache	
Chocolate Blackout Cake (Vegan)	\$5.95
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries	
Chocolate Brownie Cheesecake	\$5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce	
S'mores Entremet	\$7.25
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel	
Key Lime Napoleon	\$7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
Mississippi Mud Cake	\$6.25
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream	
Peanut Butter & Strawberry Entremet	\$6.25
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce	
Tiramisu	\$7.95
An Italian Classic made with layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce	
Lemon Rosemary Entremet	\$8.50
A Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, finished with Buttery Streusel, Candied Pine Nuts & Blackberry Sauce	
Chocolate-Raspberry Flourless Cake (GF)	\$8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis	
Raspberry Swirl Cheesecake	\$7.95
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream	
German Chocolate Entremet	\$7.95
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce	
Petite Dessert Bar	\$10.95
Pastry Chef's Selection of Petite Cakes, Tarts, and Cheesecakes garnished with Dipped Fruit	
Petite Dessert Assortment Pre-Set (tables of 10)	\$59.50
Pastry Chef's Selection of Assorted Mini Tarts, Cakes & Cheesecakes (platters of 15 per table)	