



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.

SMALL PLATES

100 guest minimum required per selection.
 Consult with Sales Manager on small plates availability for Events over 500 guests

Shrimp & Grits (GF)	\$9.95
Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish	
Cuban Chicken & Rice (GF)	\$8.95
Citrus & Garlic Chicken Breast on Island Rice, Grilled Vegetables	
Cauliflower Croquette (V)	\$8.95
Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini	
Seared Lamb Chop	\$15.50
Minted Yogurt, Mushroom Sauté, Creamy Polenta	
Beef Tips & Yukon-Cauliflower Smash (GF)	\$14.50
Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms	
Reuben Fritters	\$7.95
Crispy Reuben Fritters (2), Broccoli Slaw, Tomato Remoulade	
Mixed Berry Blintz (V)	\$6.95
Creamy Ricotta-Filled Crepe, Mixed Berry Compote, Whipped Cream, French Macaron	
Seared Scallop & Risotto (GF)	\$9.95
Pan-Seared Scallop (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish	
Fusion Bao Bun	\$7.95
Chicken Carnitas, Asian Slaw, Gochujang Mayo, Fried Rice	
Swedish Wild Rice Meatballs & Mashed Potatoes (GF)	\$8.95
Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish	
Grilled Caprese Plate (V, GF)	\$8.25
Grilled Halloumi, Sliced Petite Heirloom Tomatoes, Balsamic Glaze, Micro Basil	
Italian Grinder	\$7.95
Spicy Italian Sausage, Mozzarella, Petite Hoagie, Marinara Sauce, Parmesan Garlic Kettle Chips	

RECEPTION PACKAGES

100 guest minimum required per package

World Fusion\$10.95

Grilled Turkish Meatball Skewer, Petite Falafel with Tzatziki, Vegan Pakora, Mesir Wat & Injera Bread, Vegetarian Muffuletta Profiterole (4 total portions)

Chef's Favorites\$9.95

Parmesan-Artichoke Naan Bite, Spinach & Feta Tartlet, Asparagus & Smoked Turkey Canapé, Cauliflower Croquette (3 total portions)

Greek Breads & Spreads (V)\$8.95

Warm Artichoke Dip, Hummus, Red Pepper Hummus, Spicy Feta Dip, Garlic Pita Chips, Naan Dippers

Totchos (GF)\$12.95

Crispy Tater Tots, Tri-Color Tortilla Chips, Smoked Bacon Pieces, Taco Ground Beef, Beef Poutine Gravy, Crumbled Cheese Curds, Sour Cream, Nacho Cheese Sauce, Diced Jalapenos, Salsa, Ketchup, Sriracha Sauce

Street Tacos (GF)\$15.95

Chicken Carnitas, Baja Shrimp, Black Beans with Corn, Daikon Slaw, Shredded Lettuce, Avocado Crema, Queso Fresco, Pico de Gallo, Mesa Tortillas (2 total portions)

Sticks\$15.25

Hawaiian Chicken Meatball, Greek Village Skewer, Giovanni Skewer, Tandoori Beef, Sweet Kickin' Chicken (4 total portions)

Mashed Potato Station (GF)\$9.95

Red-skinned Smashed Potatoes with Toppings: Crispy Bacon Pieces, Cheddar Cheese, Sour Cream with Chives, & Sliced Scallions

Dim Sum \$15.95

Bacon-Wrapped Ginger Scallops, Lemon Chicken Tenders, Thai Veggie Potstickers, Cream Cheese Wontons, Thai Pork Meatball (4 total portions)

Slider Bar \$13.95

Pulled Pork Slider with BBQ Sauce, Petite Buffalo Chicken Sandwich, Cheddar Cheeseburger Slider, JoJo Potatoes, Caribbean Dip (3 total portions)

Cast Iron Station \$20.95

Cajun Chicken Skewers with Hollandaise, Cilantro-Lime Shrimp, Welsh Veggie Fritters, Grilled Sliced Sirloin Steak, Petite Hoagies, Horseradish Sauce (5.5 total portions)

Gone Veggie (V) \$13.25

Petite Veggie Muffuletta Profiterole, Fontina-Pea Risotto Bite, Caramelized Onion-Apple & Brie Canapé, Falafel with Tzatziki, Tomato & Olive-Artichoke Bruschetta Platter, Baguette Toasts (4 total portions)

Sandwich Board \$16.25

Warm Petite Sandwich Buns: Cheesy Ham, Buffalo Chicken, Turkey-Pesto Provolone, Bistro Potato Chips, Baby Dill Pickles (2.5 petite sandwiches)

Minnesota Made \$14.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey Canapé, Midwest Meats & Cheese Display, Walleye Cakes, Lemon Aioli, Northeast Beer Cheese Shooter (4 total portions)

FROM THE CHEF'S CARVING TABLE

BLT Table * (min 100)	\$6.50 per guest
Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze	
Baron of Beef *	\$650.00
Horseradish, Grey Poupon, Egg & Multigrain Rolls (approximately 90-100 petite roll servings)	
Whole Roasted Turkey*	\$595.00
Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)	
Smoked Whole Boneless Ham*	\$450.00
Grey Poupon, Mayonnaise, Egg & Multigrain Rolls (approximately 80-90 petite roll servings)	
*Carver required: \$125.00 per Carver (2 Hour Service)	

COLD HORS D'OEUVRES PLATTERS

Platters serve approximately 100 guests

Gourmet Cheese Platter (V, GF)	\$695.00
with Assorted Crackers & Sliced Baguette, Garnished with Fresh Fruit	
Midwest Cheese & Meat Platter (GF)	\$650.00
with Crackers	
Traditional Cheese Platter (V, GF)	\$550.00
with Crackers, Garnish with Fresh Fruit	
Pita Chips & Hummus Platter (V).....	\$425.00
Traditional and Roasted Red Pepper Hummus	
Bruschetta Platter (V)	\$475.00
Tomato Bruschetta & Olive-Artichoke Bruschetta, Baguette Toasts	
Deli Meats & Cheeses	\$675.00
with Petite Rolls & Condiments	
Fresh Vegetable Crudités (V, GF)	\$450.00
with Spinach Dip (Hummus or Tzatziki upon request)	
Roasted Vegetable Platter (Vegan, GF)	\$550.00
with Red Pepper Hummus	
Roasted & Fresh Vegetable Platter (V, GF)	\$550.00
with Caribbean Dip	
Smoked Salmon Side (GF).....	\$375.00
with Capers, Red Onion, Olives, Cream Cheese, Assorted Crackers, Lemon (serves approximately 40 guests)	
Marinated Antipasto Platter (GF)	\$575.00
with Italian Meats & Cheeses, Baguette Toast	
Vegetarian Antipasto Platter (V, GF)	\$550.00
Southwest Bruschetta Table (V, GF)	\$825.00
Guacamole, Black Bean-Edamame Salsa, Pico de Gallo, Baguette Toasts, Tortilla Chips	
Fresh Fruit Display (V, GF)	\$575.00

COLD HORS D'OEUVRES

100 piece minimum per item – not all items are available for butler passing

Antipasto Skewer (V, GF)	\$3.75
Asparagus & Smoked Turkey Canapé (GF)	\$3.75
Bacon & Tomato Jam Crostini	\$4.00
Basil Chicken Salad Profiterole	\$4.00
Beef & Feisty Feta Canapé	\$4.00
Brie & Marcona Almond Canapé (V)	\$4.50
Cajun Shrimp Corn Salsa Cup	\$3.75
Caramelized Onion, Apple & Brie Canapé (V)	\$3.75
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (V)	\$3.75
Cranberry & Smoked Turkey Crostini	\$3.75
Duck Confit with Mango Pico	\$5.25
Feta Bruschetta (V).....	\$3.50
Fresh Fruit Kabob (V, GF)	\$4.75
Giovanni Skewer (GF).....	\$3.75
Greek Village Skewer (V, GF).....	\$3.75
Guac-amame Tartlet (V).....	\$3.75
Herbed Cream Cheese-Olive-Salami Skewer (GF)	\$3.50
Italian Beef & Roasted Red Pepper Crostini	\$4.00
Lobster Roll with Fennel Slaw	\$5.25
Pancetta-Chevre & Fig Naan Bite	\$4.25
Prosciutto, Mozzarella & Melon Brochette (GF)	\$4.50
Roasted Crimini & Cauliflower Crostini (V)	\$4.50
Seared Tuna Canapé	\$4.50
Shiitake-Eggplant Naan Bite (V)	\$3.50
Shrimp Cocktail (GF).....	\$5.25
Smoked Turkey Kale Pesto Canapé	\$4.00
Smoked Salmon Mousse Crostini.....	\$4.75
Smoked Salmon Naan Bite	\$4.50
Spinach & Feta Tartlet (V)	\$3.50
Sriracha Shrimp Canapé	\$4.00
Sweet Potato & Chevre Crostini with Praline Bacon	\$5.25
Thai Peanut Celery Boat (V, GF)	\$3.50
Tomato & Green Pea-Pesto Crostini (V).....	\$3.50
Tuna Tataki	\$6.25
Turkey, Fig & Chevre Finger Sandwich	\$4.25
Vegetable Muffaletta Profiterole (V)	\$4.00

Sweet Bites

Chocolate Dipped Strawberries (V, GF).....	\$4.00
Chocolate Dipped Pineapple (V, GF)	\$4.00
Homemade Petite Dessert Assortment (V).....	\$4.25

HOT HORS D'OEUVRES

100 piece minimum per item

Apple Cheddar Croquettes (V)	\$3.50
Bacon Wrapped Almond & Date (GF)	\$4.00
Bacon Wrapped Ginger-Scallop (GF)	\$6.00
Basil-Corn Fritter (V, GF)	\$3.75
Beef Corn Dog, Petite style with Stout Honey Mustard	\$3.75
Beef Philly Wonton	\$4.00
Beef Tandoori Skewer (GF)	\$4.75
Beef Tenderloin Bites with Horseradish (GF) (1 oz portion)	\$4.75
Black Bean Tartlet (V)	\$3.75
Broccoli, Bacon & Gouda Bites	\$3.50
Broccoli-Quinoa Chickpea Cake (Vegan)	\$3.75
Buffalo Chicken Wonton	\$3.50
Butternut Squash Ravioli with Sweet Thai Cream Sauce (V)	\$3.75
Cauliflower Croquette (V)	\$4.25
Chicken Bites Breaded, Buffalo Style with Bleu Cheese Dip	\$3.75
Chicken Skewers (GF)	\$4.50
<i>Cajun & Hollandaise, Tandoori & Raita, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin'</i>	
Chicken Spring Rolls with Sweet & Sour Sauce	\$4.25
Cilantro-Lime Shrimp Skewer (GF)	\$4.50
Coconut Shrimp with Pineapple Salsa (GF)	\$5.00
Chicken-Cordon Bleu Bites	\$4.00
Cream Cheese Wonton (V)	\$3.50
Filo Tartlets (50 piece minimum per flavor)	\$3.75
<i>Cherry & Brie (V), Sundried Tomato-Chicken, Caramelized Onion (V), Four Cheese (V) or Potato Pepper Olive (V)</i>	
Fontina & Pea Risotto Fritters (V)	\$3.50
Fried Spinach & Cheese Tortelloni with Marinara (V)	\$3.75
Gruyere Gratin Bites (V)	\$3.50
Lucy Bites	\$3.50
Meatballs, <i>Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (GF)</i>	\$3.75
Pakora (Vegan, GF)	\$3.25
Parmesan-Artichoke Naan Bite (V)	\$3.50
Pear & Brie with Almond in Filo Cup (V)	\$4.25
Petite Quiche (50 piece minimum per flavor) <i>Florentine (V), Fontina-Sweet Red Pepper (V) or Lorraine</i>	\$3.50
Pork Potstickers with Peanut Sauce	\$4.00
Quesadilla Wedge, <i>Chicken & Cheese or Veggie & Cheese (V), Sour Cream & Salsa</i>	\$4.00
Scallion Pancake with Avocado Aioli (Vegan)	\$3.25
Sesame Chicken with Peanut Sauce	\$3.75
Soup Shooter	\$3.95
<i>Butternut Squash, Meatball Pho, Nordeast Beer Cheese, Bacon-Potato-Corn Chowder (100 minimum per each)</i>	
Shrimp-Andouille Jambalaya Shooter	\$5.75
Sliders, <i>Cheeseburger, Pulled Pork, Veggie Falafel (V), Memphis Chicken or Buffalo Chicken (100 piece minimum per flavor)</i>	\$5.00
Southwest Corn Souffle' Tartlet (V)	\$3.75
Spanikopi-Tart (V)	\$3.50
Sweet Potato-Pecan Tartlet (V)	\$3.75
Thai Pork Meatball (GF)	\$3.75
Thai Veggie Potstickers (V)	\$4.25
Vegetable Egg Rolls with Sweet & Sour Sauce (V)	\$4.25
Walleye Cake with Lemon Aioli	\$3.75
Welsh Veggie Fritter (V)	\$4.50
Wild Rice-Mushroom Tartlet (V)	\$3.75
Wisconsin Wonton Served with Marinara (V)	\$3.75
Zucchini Stuffed Mushrooms (V)	\$3.75

All prices subject to a 22% service charge and applicable taxes.