



2021 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.

CONTINENTAL BREAKFAST (Select Boxed or Unboxed)

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum unless specified – please see a la carte menu for additional offerings*

Boxed Basic Continental (V).....\$19.50
Apple Fritter, Ripe Banana, 4oz. Yogurt Cup

Boxed Southwestern Continental\$23.95
Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Cinnamon Twists, Cantaloupe, Grapes & Strawberry Cup

Boxed Americana Continental\$23.95
Sausage & Egg Breakfast Sandwich, Vegetarian Breakfast Sandwich, Blueberry Muffin, Cantaloupe & Strawberry Cup

Boxed Heartland Continental (V, GF)\$19.95
Chilled Hard Boiled Eggs, Greek Yogurt Cup, Granola Bar, Grapes & Strawberry Cup

BREAKFAST IS SERVED (Pick up Your Plate Service)

Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea

Cheesy Egg Soufflé\$23.50
Baked Cheese & Egg Soufflé, Sausage Links, Pan-Fried Red Skin Potatoes, Breakfast Bread Fresh Fruit Garnish

Smoked Pork Belly Benedict\$26.50
Scrambled Eggs, Smoked Pork Belly & Hollandaise atop a split English Muffin, Roasted Potatoes O'Brien, Fresh Fruit Kabob

Bayou Breakfast\$26.95
Scrambled Eggs on a Potato Medley & Chicken Sausage Hash, Creole Country Gravy, Scone, Grapes & Strawberry Garnish

Country Breakfast.....\$22.50
Scrambled Eggs, Pan-Fried Red Skin Potatoes, Bacon, Cinnamon Twist, Fresh Fruit Garnish

Benedict Soufflé\$25.95
Baked Egg Custard with Ham, English Muffin Pieces, Cheddar & Swiss Cheeses, Caramelized Onion Hollandaise, Roasted Asparagus, Roasted Sweet Potatoes, Fresh Melon Skewer

Raspberry-Nutella French Toast Bake\$24.50
French Bread Blended with Egg Custard, Nutella and Raspberry Sauce, Warm Syrup, Scrambled Eggs, Sliced Kielbasa, Fresh Fruit Garnish

Western Egg Soufflé.....\$24.95
Pepper Jack Egg Soufflé with our Cilantro Lime Hollandaise, Chorizo Patties, Potatoes O'Brien, Blueberry Muffin, Fresh Melon Skewer

Downtowner\$25.95
Scrambled Eggs with Cheese & Chives, Chicken Apple Sausage, Pan-Fried Red Skin Potatoes, Scone, Fresh Fruit Compote

BREAKFAST BUFFET - Service Attendant(s) Required*

*Includes Orange Juice, Freshly Roasted Dunn Brothers Coffee & Hot Tea
50 guest minimum required*

Classic\$27.95
Scrambled Eggs, Country Sausage Links, Bacon, Hash Brown Bake, Assorted Pastries, Cantaloupe & Strawberry Cup

Southern\$27.95
Scrambled Eggs, Baked Cheesy Grits, Sliced Kielbasa, Petite Biscuits with Chicken Sausage Gravy, Peach Muffin, Cantaloupe, Pineapple & Watermelon Cup

Egg Soufflé\$27.95
Baked Egg & Cheese Soufflé, Baked Egg White, Spinach & Mushroom Soufflé, Chicken Sausage Links, Pan-Fried Red Skin Potatoes, Cinnamon Twist & Croissants, Grape Cup, Banana

Southwest Breakfast Burrito.....\$27.95
Breakfast Burrito, Vegetarian Breakfast Burrito, Salsa, Potato Triangles, Individual Yogurts, Cinnamon Twist, Grapes & Strawberry Cup

***Service attendant(s) required. Inquire with your catering sales manager for any additional cost.**

\$50.00 Delivery Fee for orders under \$125.00 will apply

BEVERAGES

Freshly Roasted Dunn Brothers Coffee	
Disposable Cups	\$65.00 gallon
Hot Tea (minimum 10)	\$3.95 each
Regular and Herbal Assortment	
Hot Chocolate or Hot Apple Cider	
Disposable Cups	\$65.00 gallon
Hot Chocolate Packets (minimum 10).....	\$3.95 each
Iced Coffee (minimum 5 gallons)	\$95.00 gallon
(72 hour guarantee required)	

Soft Drinks, Pepsi Products	\$ 3.95 each
Aquafina Bottled Water	\$ 3.95 each
Tropicana Juice (10 oz bottle)	\$ 4.95 each
100% Orange Juice	\$55.00 gallon
Lemonade	\$55.00 gallon
Fruit Punch (100% Juice)	\$55.00 gallon
Iced Tea	\$55.00 gallon
Infused Water (minimum 3 gallons)	\$29.00 gallon
(Lemon-Mint, Citrus, Cucumber-Mint, & Strawberry Basil)	
Milk (2% or Skim)	\$35.00 gallon
Soy Milk	\$15.00 quart
Almond Milk	\$17.00 quart

***additional \$7.00 for china/glassware service**

FROM OUR BAKERY

Pastries (V)	\$48.00 dozen
Petite Pastries (V)	\$40.00 dozen
Muffins (V).....	\$45.00 dozen
Breakfast Bread Slices (V).....	\$34.00 dozen

Scones (V)	\$45.00 dozen
Bagels with Cream Cheese (V).....	\$50.00 dozen
Petite Croissants (V)	\$49.00 dozen
Donuts (V)	\$36.00 dozen

BREAKFAST ENHANCEMENTS

Breakfast Burrito (Scrambled Eggs, Chorizo Sausage, Cheese in a Tortilla, served with Salsa).....	\$6.95 each
Egg, Sausage, Cheese English Muffin Sandwich	\$6.95 each
Egg, Sausage, Cheese Biscuit Sandwich.....	\$6.95 each
Egg, Chicken Sausage, Cheese Brioche Sandwich.....	\$6.95 each
Open-Faced Ham, Egg, Cheese Melt	\$5.95 each
Open-Faced Vegetarian Egg, Cheese Melt (V)	\$5.95 each
Brown Sugar Oatmeal Porridge (minimum 30 guests) (V)	\$4.50 each
Old Fashioned Oats simmered with Cinnamon, Brown Sugar, Cream	
Petite Egg Soufflés (minimum 100 per flavor).....	\$3.95 each
Cheese & Chive, Ham & Cheese, or Spinach-Mushroom & Egg White (V)	
Petite Quiche, Lorraine or Fontina-Red Pepper (V) (minimum 50 per flavor).....	\$3.50 each
Petite Raspberry French Toast Soufflé (V)	\$3.50 each
Smoked Salmon Naan Bites.....	\$4.95 each
Fresh Cut Fruit Compote (Vegan, GF).....	\$7.50 each
Fresh Fruit Kabob (Vegan, GF).....	\$4.95 each
Strawberry Banana Petite Smoothie (minimum of 50)	\$4.75 each
Granola Berry Yogurt Sundae (V, GF)	\$4.95 each
Granola Berry Greek Yogurt Sundae (V, GF).....	\$6.25 each
Fruit Yogurt (6 oz, individual) (V, GF)	\$4.50 each
Greek Yogurt (3.5 – 4 oz, individual) (V, GF).....	\$4.50 each
Whole Banana/ Seasonal Apple (Vegan, GF).....	\$2.95 each

PACKAGED, PLATES, GRAB AND GO SNACKS

\$50.00 Delivery Fee for orders under \$100.00 will apply

FROM OUR BAKERY

Items are prepackaged

Brownies & Bars (V)	\$42.00 per dozen
Cookies (V)	\$39.00 per dozen
Cupcakes (V).....	\$4.75 each
Petite Bundt Cakes.....	\$4.25 each
Granola Bars (GF, Vegan)	\$42.00 per dozen
Rice Crispy Bars (GF)	\$42.00 per dozen
Brownies (GF).....	\$48.00 per dozen
Chocolate Dipped Strawberry (V, GF)	\$4.00 each
Chocolate Dipped Pineapple Wedge (V, GF)	\$4.00 each

FROM THE PANTRY – 25 each minimum unless noted otherwise

Items are packaged in lidded sustainable containers with skewer or bamboo fork, ready for grab & go

Grapes & Strawberry Cup	\$4.25 each
Cantaloupe, Grapes & Strawberry Cup	\$6.25 each
Fresh Fruit Compote	\$7.50 each
Fruit & Cheese Snack.....	\$6.50 each
Beef Bites & Cheese Snack.....	\$6.50 each
Salami & Cheese ‘Nosh	\$8.25 each
Fresh Vegetables & Hummus.....	\$6.50 each
Fresh Vegetables and Spinach Dip	\$6.50 each
Apple Wedges with Caramel Dip.....	\$5.25 each
Apple Wedges with Peanut Butter.....	\$6.50 each
Antipasto Plate: Salami, Prosciutto, Antipasto Salad & Baguette Crostini.....	\$8.95 each
Cold Appetizer Trio: Asparagus Turkey Canape, Basil Chicken Profiterole, Salami & Olive Skewer	\$9.95 each
Vegetarian Trio: Spinach-Feta Tartlet, Chevre-Sweet Onion Jam Crostini & Deviled Egg.....	\$8.95 each
Shrimp Cocktail (3).....	\$6.95 each

FROM THE OVEN- Service Attendant(s) Required*

Pretzel Bites with Beer Cheese Dip	\$8.95 each
Artichoke Dip with Toasted Naan Dippers	\$6.50 each
Chorizo Queso with Tortilla Chips	\$8.95 each
Mixed Berry Blintz with Fresh Whipped Cream	\$4.95 each

***Service attendant(s) required. Inquire with your catering sales manager for any additional cost.**

TRAIL MIX – ON THE GO

Items are prepackaged

Traditional: M & M’s, Salted Roasted Peanuts, Raisins, Almonds.....	\$3.95 each
Sweet & Salty: M & M’s, Reese’s Pieces, Almonds, Peanuts, Pretzels	\$3.95 each
Dark Chocolate Fruit & Nut: Dark Chocolate Drops, Craisins, Banana Chips, Almonds, Peanuts	\$3.95 each
Plain Jane: Peanut, M & M’s	\$3.95 each

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..... \$24.50

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

Chicken Pot Pie..... \$22.50

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

Beef Wellington..... \$26.50

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

Florentine Chicken Wellington..... \$22.50

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

Grilled Chicken & Butternut Squash Risotto ... \$22.50

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

Braised Beef Ravioli..... \$27.50

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

Southwest Beef Pot Pie..... \$25.50

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

LUNCH ENTREES

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

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 Chicken \$26.95

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

Black Garlic Chicken \$24.95

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

Cilantro Lime Chicken..... \$26.95

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

Italian Meatballs..... \$26.50

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

Buttermilk Chicken \$24.95

Buttermilk Sautéed Chicken Breast with Country Gravy, Housemade Three Cheese Mac, Fresh Vegetable Medley

Herb Marinated Pork Chop \$27.95

Grilled Pork Chop with a Bourbon-Peach Chutney, Parsley Buttered New Potatoes, Petite Green Beans

Sweet Thai Chicken (GF)..... \$24.50

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

Classic Meatloaf (GF) \$24.50

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

Grilled Sirloin Steak (GF) \$34.95

Grilled Sirloin Steak with Milanese Sauce, Roasted Potato Medley, Petite Green Beans with Carrots

Southwest Stuffed Chicken..... \$26.50

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

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 \$28.50

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

Jamaican Chicken \$26.95

Jerk Seasoned Chicken Breast with BBQ Sauce, Sautéed Kale & Quinoa, Petite Green Beans with Red Peppers

Chicken Makhani \$29.95

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)

SALAD ENTREES

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

Greek Salad

Hearts of Romaine & Iceberg Lettuce, Petite Tomatoes, Cucumbers, Onion, Feta Crumbles, Kalamata Olives, Pepperoncini, Greek Oregano Vinaigrette, Pita Chips with Hummus (no bread basket)

Grilled Chicken Breast	\$23.95
Seared Fresh Salmon	\$32.95
Roasted Chickpeas (V)	\$20.95

KCI 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	\$30.95
Herb Encrusted Fresh Salmon	\$33.95
Herb Encrusted Grilled Chicken Breast	\$25.95
Herb Encrusted Grilled Portabella (V)	\$24.95

Apple Walnut Salad (GF)

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

Grilled Chicken Breast	\$23.95
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	\$26.95
Grilled Chicken Breast	\$22.95
Grilled Portabella (V)	\$22.95

LUNCH BUFFET - Service Attendant(s) Required*

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

Indoor Grill..... \$28.95

Creamy Cole Slaw, Fresh Sliced Watermelon Cup, Baked Beans, Hamburgers, Grilled Chicken Breasts, Vegan Beyond Burgers, Sliced Cheddar Cheese, Tomatoes, Onion, Lettuce, Hamburger Buns, Potato Chips with Onion Dip, BBQ Sauce and Condiments

Italian..... \$31.95

Caesar Pomodoro Salad, Penne Pasta, Italian Sausage, Beef Meatballs, Eggplant Parmesan, Marinara & Alfredo Sauces, Petite Green Beans with Red Peppers, Parmesan Cheese, Assorted Breadsticks

Southern..... \$32.95

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

***Service attendant(s) required. Inquire with your catering sales manager for any additional cost.**

LUNCH DELI BUFFET

Craft Your Own – All Prepackaged

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

\$26.95 PER GUEST (100 guest minimum required)

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: Select 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: Select One

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

ALA CARTE ADDITIONS

Fresh Fruit Compote \$7.50 each
Grapes & Strawberry..... \$4.25 each
Fresh Vegetables and Spinach Dip \$6.50 each

Homemade Soups* \$4.95 per guest

Wild Rice (V)	Chicken Noodle
Tomato-Basil (V)	Vegetable Beef
Minestrone (V)	Ham & Cheddar
Beer Cheese (V)	Curry Chicken Vegetable
Corn Chowder (V)	

***Service attendant(s) required.**

Inquire with your catering sales manager for any additional cost.

HOT LUNCH BUFFET

Craft Your Own – Service Attendant(s) Required*

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea

TWO ENTRÉE \$32.95 PER GUEST (50 guest minimum)

THREE ENTRÉE \$34.95 PER GUEST (100 guest minimum)

SALAD: Select 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)

ENTREE:

Chicken Mornay
Chicken Paprikash with Egg Noodles
Chicken Dijon
Chicken Pot Pie (buffet size)
Swedish Beef-Wild Rice Meatballs
Meatloaf with Tomato Glaze (GF)
Vegan Meatloaf (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)

VEGETABLES: Select 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: Select One

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)
Cilantro Herb Wild Rice (V)

BREAD BASKET: Select One

Parkerhouse Rolls, Breadsticks, or Rustic Breads

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

Roasted Chicken Caesar Wedge

Romaine, Caesar Cream Cheese, Asiago Focaccia

Triple Turkey Wedge

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

Smoked Turkey-Honey Dijon Wedge

Honey-Dijon Cream Cheese, Lettuce, Marble Pumpernickel Focaccia

Turkey-Provolone Wedge

Pesto, Lettuce, Whole Grain Focaccia

Natural Ham & Swiss Wedge

Mustard Aioli, Lettuce, Egg Focaccia

Roasted Veggies Wedge (Vegan)

Hummus, Lettuce, Rosemary Red Pepper Focaccia

***Petite Side Salad** *Select one per event:* Apple Cranberry Slaw (V,GF), Basil Penne Pasta (V), or Butternut Quinoa Salad (V)

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 Wedge)
- Roast Beef & Provolone (Caramelized Onion Focaccia Wedge)
- Bourbon Mustard & Ham (Pumpernickel Bun)
- Southwest Chicken (Pepper Jack Bun)
- Smoked Turkey Kale Pesto (Wheat Bun)
- Duo Turkey Wrap
- Tuscany Vegan 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: (Select one)

- 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: (Select 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	

BAR SERVICE

A bartender charge of \$150.00 per 3-hour shift, per bartender will be waived if sales per bartender are \$500.00 or greater.

CALL BRANDS

Tito's Vodka
 Beefeater Gin
 Bacardi Silver Rum
 Captain Morgan Spiced Rum
 Korbel Brandy
 Dewar's White Label Scotch
 Jim Beam White Bourbon

PREMIUM BRANDS

Ketel One Vodka
 Bombay Sapphire Gin
 Blue Chair White Rum
 Kracken Black Spiced
 Korbel VSOP Brandy
 Dewar's 12 Yr Special Reserve Scotch
 Jack Daniels Whiskey
 Jameson Irish Whiskey
 Maker's Mark Bourbon

CATERED BEERS

Domestic:

Michelob Golden Light
 Grain Belt Premium

Import & Craft:

Stella Artois
 Summit EPA
 Goose Island IPA
 White Claw
 Stella Cidre

Call Brand Mixed Drink
 Call Brand Martini/Specialty Cocktail
 Premium Brand Mixed Drink
 Premium Brand Martini/Specialty Cocktail
 Domestic Beer
 Import/Craft Beer
 Mill City Cellars Wine
 Non-Alcoholic Beer
 Soda/Water 12oz

Host Bar

\$8.25
 \$9.25
 \$9.25
 \$10.25
 \$7.00
 \$8.00
 \$8.75
 \$6.00
 \$3.95

Cash Bar

\$9.00
 \$10.00
 \$10.00
 \$11.00
 \$7.75
 \$8.75
 \$9.50
 \$6.75
 \$4.25

Specialty Drinks

Energy Drink Cocktails \$9.25 \$10.00
 Cordials* \$9.25 \$10.00

*Bailey's Irish Cream, Amaretto di Saronno, Grand Marnier, Kahlua, & Frangelico

Top Shelf Brands available on request, please inquire with your Catering Sales Manager.
 Cash bar prices are inclusive of tax.

Wine Service

Our Signature Mill City Cellars

By Rutherford Ranch Winery, Napa Valley, Certified California Sustainable Winery.
Our private label wine available exclusively at Minneapolis Convention Center.

Chardonnay, Pinot Grigio, & Cabernet Sauvignon\$ 29.95

Minnesota Grown Wines

Carlos Creek Winery is a family owned and operated Minnesota winery located in the heart of Alexandria Lake Country, perfect for growing Cold Climate Grapes

White		Red	
Carlos Creek, Petite Ami	\$ 43.95	Carlos Creek, Marquette	\$ 46.95
Carlos Creek, SolMANI White	\$ 45.95	Carlos Creek, SolMANI Red	\$ 46.95

The Winehaven Estate is situated between three lakes. The lakes, combined with the area's southerly-sloping hillsides, provide natural protection for the delicate grapevine varieties

White	Red		
Winehaven, LaCrescent White	\$ 39.95	Winehaven, Marquette	\$ 39.95

Wine List

White	Red		
Bread & Butter, Chardonnay, <i>Napa</i>	\$ 35.95	Poppy, Cabernet Sauvignon, <i>Monterey</i>	\$ 37.95
Murphy Goode, Chardonnay, <i>California</i>	\$ 36.95	Federalist, Cabernet Sauvignon, <i>Lodi</i>	\$ 40.95
Rutherford Ranch, Chardonnay, <i>Napa</i>	\$ 39.95	Sean Minor, Cabernet Sauvignon, <i>North Coast</i>	\$ 45.95
La Crema, Chardonnay, <i>Sonoma County</i>	\$ 44.95	Michael David, Freakshow, Cabernet Sauvignon, <i>Lodi</i>	\$ 39.95
Luna Nuda, Pinot Grigio, <i>Italy</i>	\$ 34.95	Quilt, Cabernet Sauvignon, <i>Napa</i>	\$ 58.95
King Estate, Pinot Gris, <i>Willamette</i>	\$ 44.95	Bread & Butter, Pinot Noir, <i>Napa</i>	\$ 35.95
Justin, Sauvignon Blanc, <i>California</i>	\$ 38.95	King Estate, Pinot Noir, <i>Willamette</i>	\$ 51.95
St. Supéry, Sauvignon Blanc, <i>California</i>	\$ 39.95	J Lohr, Merlot, <i>Paso Robles</i>	\$ 38.95
Sparkling		Boneshaker, Zinfandel, <i>California</i>	\$ 43.95
Cristalino, Brut, <i>Spain</i>	\$ 30.95	Federalist, Red Blend, <i>Lodi</i>	\$ 40.95
Luna Nuda, Prosecco, <i>Italy</i>	\$ 37.95	Contemassi, Chianti Riserva, <i>Italy</i>	\$ 38.95
Scharffenberger, Brut, <i>California</i>	\$ 54.95	Pinks	
		Chole, Rose', <i>California</i>	\$ 35.95
		Fleur de Prairie, Rose', <i>France</i>	\$ 42.95

SMALL PLATES

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

Swedish Wild Rice Meatballs & Mashed Potatoes (GF)	\$8.95
Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish	
Shrimps & Grits (GF)	\$9.95
Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish	
Cuban Chicken & Rice (GF)	\$9.95
Citrus & Garlic Chicken Breast on Island Rice, Grilled Vegetables	
Cauliflower Croquette (V)	\$8.95
Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini	
Beef Tips & Yukon-Cauliflower Smash (GF)	\$14.50
Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms	
Seared Scallops & Risotto	\$9.95
Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish	

COLD HORS D'OEUVRES

100 piece minimum per item

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)	\$4.25
Chevre & Sweet Onion Jam Crostini with Fresh Thyme (V)	\$3.75
Cranberry & Smoked Turkey Crostini	\$3.75
Dessert Assortment, Petite Homemade	\$4.25
Feta Bruschetta (V)	\$3.50
Fresh Fruit Kabob (V, GF)	\$4.95
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	\$4.50
Prosciutto, Mozzarella & Melon Brochette (GF)	\$4.50
Roasted Crimini & Cauliflower Crostini (V)	\$4.50
Seared Tuna Canapé	\$4.75
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	\$4.95
Spinach & Feta Tartlet (V)	\$3.50
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
Turkey, Fig & Chevre Finger Sandwich	\$4.50
Vegetable Muffaletta Profiterole (V)	\$4.00

HOT HORS D'OEUVRES

100 piece minimum per item

Apple Cheddar Croquettes (V)	\$3.50
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
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
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).....	\$3.50
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 Aoili (Vegan).....	\$3.50
Sesame Chicken with Peanut Sauce.....	\$3.75
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
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 Mushroom (V)	\$3.75

DINNER BEGINNINGS

Choose one to accompany a Dinner Entrée Selection

Fresh Fennel & Orange Salad (Vegan, GF)

Mixed Greens, Shaved Fennel, Orange Slices, Maple Glazed Walnuts, Raspberry Vinaigrette

Strawberry Gouda Salad (V, GF)

Mixed Greens, Fresh Strawberry, Toasted Almonds, Faribault Gouda, Cranberry-Orange Vinaigrette

Roasted Beet & Radish Salad (V, GF)

Crisp Mixed Greens, Roasted Golden Beets, Shaved Watermelon Radish, Vanilla-Candied Almonds, Amablu Cheese, Raspberry-Tarragon Vinaigrette

Caesar Pomodoro Salad

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

House Salad (V)

Romaine, Baby Lettuces, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Caramelized Pear Salad (V, GF)

Romaine, Baby Spinach, Marcona Almonds, Caramelized Pear, Gorgonzola Crumbles, Roasted Shallot Dressing

Northern Harvest Salad (V, GF)

Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienned Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

Mediterranean Salad (V, GF)

Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Feta Cheese, Lemon-Garlic Vinaigrette

DUET DINNER ENTRÉES

Please choose a Dinner Beginning to accompany your Entrée

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

Chicken Bella & Char Crust Sirloin (GF)* \$40.95

Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Roasted Potato Medley, Fresh Vegetable Blend

Northwoods Walleye & Sirloin* \$51.95

Crispy Breaded Walleye Filet, Grilled Petite Chateau Sirloin with Woodland Mushroom Sauce, Roasted Potato Medley, Seasonal Fresh Vegetable Blend, Tartar Sauce

Parmesan Chicken & Garlic Sirloin* \$41.95

Parmesan Breaded Chicken Breast with Basil-Kale Pesto Sauce, Herb Encrusted Petite Chateau Sirloin, Mascarpone Mashed Potatoes, Petite Green Beans with Red Peppers

Black Garlic Chicken & Sirloin (GF)* \$44.95

Sautéed Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, & Peapods

Citrus Shrimp & Sirloin (GF)* \$44.95

Two Jumbo Sautéed Citrus Shrimp, Grilled Petite Chateau Sirloin with a Red Wine Sauce, Woodland Mushroom Risotto, Roasted Rustic Vegetables

Buttermilk Chicken & Sirloin* \$41.95

Buttermilk Marinated Southern Fried Chicken Breast, Memphis-Rubbed Petite Chateau Sirloin with Chile Corn Sauce, White Cheddar Grits, Petite Green Beans with Carrots

*If Filet Mignon is preferred to Sirloin please inquire with your Sales Manager for market price.

MILL CITY STEAKHOUSE

Please choose a Dinner Beginning, Sauce, Vegetable & Starch
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

STEAK OPTIONS

- Sautéed Tenderloin Tips **\$42.95**
- Herb Encrusted Chateau Sirloin (8 oz) **\$45.95**
- Grilled & Sliced Flank Steak (8 oz) **\$41.95**
- Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) **Market Price***

**Pricing guaranteed 90 days prior to event date*

SAUCE OPTIONS: Choose One

- Herb Butter (GF)
- Drunken Mushrooms (GF)
- Béarnaise Sauce
- Chile Corn Salsa (GF)
- Dijon-Brandy Sauce (GF)
- Black Garlic Sauce (GF)
- Portabella Balsamic Reduction (GF)
- Red Wine & Shallot-Tarragon Reduction (GF)
- Woodland Mushroom Sauce (GF)
- Pending Sauce Selection, Steak Seasoning May Vary***

STARCH OPTIONS: Choose One

- Fontina & Pea Risotto (V, GF)
- Bourbon-Sweet Potato Mash (V, GF)
- Roasted Cauliflower & Yukon Mash (V, GF)
- Cheesy Hash Brown Bake
- Gruyere Potato Gratin
- White Cheddar Grits (V, GF)
- Mascarpone Mashed Potatoes (V, GF)
- Sour Cream & Green Onion Mashed Potatoes (V, GF)
- Oven Roasted Potato Medley (V, GF)
- Woodland Mushroom Risotto (GF)
- Wild Rice Pilaf (V)

VEGETABLE OPTIONS: Choose One

- Grilled Asparagus (in season) (GF)
- Seasonal Vegetable Blend (GF)
- Broccoli, Cauliflower with Julienned Carrots (GF)
- Petite Green Beans with Carrots (GF)
- Julienned Vegetable Trio with Petite Green Beans (GF)
- Rustic Roasted Vegetables (GF)

BREAD BASKET OPTIONS:

- Dinner Rolls
- Breadsticks
- Rustic Breads

POULTRY & SEAFOOD DINNER ENTRÉES

Please choose a Dinner Beginning to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Pollo de Cerveza \$29.95

Grilled Cerveza & Herb Marinated Chicken Breast,
White Bean & Squash Ragout, Steamed Rice,
Taro Chips

Sweet Thai Chicken (GF) \$32.95

Sautéed Chicken Breast, Sweet Thai Cream Sauce,
Butternut Squash Risotto,
Julienned Garden Vegetables

Chicken Wellington \$33.95

Stuffed Chicken Breast with Mushroom Duxelle
baked in Delicate Pastry, Four-Cheese Risotto,
Broccoli, Peapods, Red Peppers, Carrots

Chicken Margherita Roulade \$34.95

Chicken Breast stuffed with Fresh Mozzarella,
Spinach, Sundried Tomatoes
with a Light Basil Wine Tomato Sauce,
Pasta Timbale, Roasted Rustic Vegetables

Katsu-BBQ Pork Tenderloin..... \$37.95

Baked Pork Tenderloin with a Hawaiian Style
BBQ Sauce, Grilled Fresh Pineapple,
Pickled Vegetables, Island Pilaf

Pan-Seared Roughy (GF)..... \$40.95

Breaded & Pan-Seared Orange Roughy,
Fresh Tartar Sauce, Roasted Potato Medley,
Zucchini, Carrots, Red Peppers, Peapods

Grilled Fresh Salmon \$43.95

Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard,
Zucchini Cakes, Chives and Caperberries

Cherry-Balsamic Duck (GF) \$49.95

Grilled Duck Breast with a Cherry-Balsamic Glaze,
Wild Rice Risotto, Roasted Caulilini

Artichoke-Parmesan \$34.95

Chicken Roulade

Italian Herbs, Artichokes & Parmesan baked
inside a Panko Breaded Chicken Breast,
Angel Hair Pasta Timbale on Tomato Concasse,
Chef's Vegetable Blend

Red Pepper & \$34.95

Mascarpone Chicken

Breast of Chicken stuffed with
Roasted Red Peppers & Mascarpone
on Mascarpone Béchamel Sauce,
Roasted Potato Medley, Sliced & Julienned Vegetables

Carolina Grilled Chicken (GF) \$33.95

Chicken Breast with a Tangy BBQ Glaze,
Bourbon Sweet Potato Mash, Roasted Rustic Vegetables

Grilled Mushroom..... \$34.95

Chicken Roulade

Chicken Breast stuffed with
Grilled Shiitakes with Roasted Red Peppers, Herbs,
Boursin Sauce, Basil Butter Orzo Pilaf,
Sautéed Fresh Spinach

Northwoods Walleye \$46.95

Crispy Breaded Walleye Fillet,
Fresh Tartar Sauce, Roasted Potato Medley,
Petite Green Beans

Southwestern \$34.95

Stuffed Chicken

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

Citrus Shrimp (GF) \$43.95

Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto,
Sautéed Swiss Chard

CRAFT YOUR OWN BUFFET

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required

ENTRÉE

- | | |
|--|--|
| Black Garlic Chicken Breast (GF) | Sautéed Orange Roughy |
| Chicken Bella – Lemon Cream Sauce (GF) | Crispy Breaded Walleye |
| Herbed Chicken with Bourbon-Peach Chutney (GF) | Citrus Garlic Shrimp (GF) |
| Chicken & Spinach Wellington | Sautéed Beef Tenderloin Tips (GF) |
| Wild Mushroom Chicken (GF) | Memphis Flank Steak with Chile Corn Salsa (GF) |
| Chicken Parmesan | Paella Valenciana (Vegan, GF) |
| Vegetable Wellington (V) | Cauliflower Cake (V) |

Two Entrées **\$45.95**
Three Entrées **\$49.95**

SALAD: Choose One

Sun-Flower Salad

Baby Lettuce Greens & Romaine, Chopped Cauliflower, Sliced Roma Tomatoes, Carrot Shreds, Sunflower Seeds, Agave Balsamic Vinaigrette (Vegan, GF)

Fennel & Orange Salad

Crisp Mixed Greens, Thinly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts, Raspberry Vinaigrette (V, GF)

Beet & Radish Salad

Crisp Mixed Greens, Thinly Sliced Golden Beets & Watermelon Radish, Crumbled Amablú Cheese, Candied Vanilla Almonds, Raspberry-Tarragon Vinaigrette (V, GF)

VEGETABLES: Choose Two

- | | |
|--|--|
| Roasted Rustic Vegetable Blend (Vegan, GF) | Julienne Trio with Petite Green Beans (V,GF) |
| Grilled Asparagus (V, GF) | Fresh Seasonal Blend (V, GF) |
| Roasted Brussel Sprout Medley (Vegan, GF) | |

STARCH: Choose Two

- | | |
|---|---|
| Mashed Yukon Potato & Cauliflower (V, GF) | Wild Rice Pilaf (V, GF) |
| Sour Cream-Green Onion Mashed (V, GF) | Butternut Squash Risotto (V, GF) |
| Gruyere Gratin | Jasmine Garden Rice Pilaf (V, GF) |
| Roasted Potato Medley (V, GF) | Three Cheese Mac (V) |
| Mashed Potatoes with Pan Gravy (GF) | Fontina & Pea Risotto (V, GF) |
| Bourbon-Sweet Potato Mash (V, GF) | Sour Cream-Chive Stuffed Potato (V, GF) |

BREAD BASKET: Choose One

- | | | |
|-------------------|-------------|---------------|
| Parkerhouse Rolls | Breadsticks | Rustic Breads |
|-------------------|-------------|---------------|



KELBER CATERING FOOD AND BEVERAGE CONTRACT

The following information outlines terms pertaining to food and beverage services in the Minneapolis Convention Center. This contract represents an agreement between Kelber Catering Inc. and its client, and is subject to the following conditions:

1. **Permittee to perform a review and signature of the following contract and returned within thirty (30) business days prior to first food and beverage function.**
2. **Client specifications submitted no fewer than 21 days prior to first event date, to ensure staff & product availability.**

DEPOSIT AND PAYMENT

3. Kelber Catering Inc., hereafter KCI, is a separate entity from the Minneapolis Convention Center.
4. Deposits and payment for food services are also separate and in addition to any deposits or payments made to the Minneapolis Convention Center. For any function that falls into the categories of: Religious, Social, Political, Subgroups, New Show/Event or Exhibitor Booth Service, signed function contract(s), and one hundred percent (100%) advance payment is required at least thirty (30) days prior to the first (1st) day of service. Personal checks are not accepted.
5. For corporate events, with approved credit, signed function contract(s), and a minimum of seventy five percent (75%) deposit in advance on the estimated total at least thirty (30) days prior to the first (1st) day of service is required. If this payment time is missed, KCI will require full payment no later than twenty-one (21) days prior to the first event order.
6. Any amounts paid on estimated charges in excess of the actual final billing will be refunded promptly.
7. All billings are due and payable upon receipt. Any charges not paid within thirty (30) days of billing date will be subject to late payment charges of one and a half percent (1.5%) per month, beginning after thirty (30) days.
8. KCI accepts MasterCard, Visa, Discover and American Express for up to a maximum of ten thousand dollars (\$10,000.00), per event. Credit Card required for all events for consumption charges or outstanding balances. Payment not received within 30 days of billing date will incur an additional three percent (3%) processing fee. Outstanding billing and additional processing fee will be charged to the on file credit card.
9. Kelber accepts Electronic Fund Transfer (EFT) and Automated Clearing House (ACH) deposits.
10. Meeting Planner Use: When a third party planning service is being utilized, the client utilizing such planning service will be considered the ultimate responsible party for full payment. All food and beverage contracts will be written under same company and client name as the Minneapolis Convention Center contract.

GUARANTEES

11. Custom menus may require earlier guarantees set forth in the custom proposal document. A firm guarantee for meals (including multiple entrée menu breakdowns) is required no later than five (5) business days, excluding weekends & holidays, prior to the event date. **Groups of one thousand (1000) guests or more will require final guarantees ten (10) business days, excluding weekends & holidays, prior to event date.**
***Final Guarantees not received by twelve o'clock (12:00) Noon on scheduled due date will default to the preliminary guarantee as final guarantee.**
12. KCI policy is to prepare an overage of five percent (5%) up to a maximum of thirty (30) entree meals and their appropriate accompaniments (a la carte items NOT included). These are considered "extra meals". KCI reserves the right to prepare vegetarian or near-comparable food substitutions within this overage (KCI's standard is half of the overage in vegetarian meals and the other half in near-comparable food substitutions). The client will not be charged for the extra meals unless they are served to attendees.



13. Physician directed special meal lists must be submitted one (1) day, by twelve o'clock (12) noon, prior to guarantee due date. Physician directed special meal request(s) not received within the timeline for guarantees will be considered additional meals above the final guarantee. These special meal requests will incur an additional two dollar and fifty cent (\$2.50) fee plus tax and service charge above the per person menu price. Special meal requests onsite will be charged an additional four dollar (\$4.00) fee plus tax and service charge above the per person menu price.
14. Work orders, assigning of personnel, and ordering of food provisions will not be arranged until an authorized signed contract and sufficient payment/credit agreements have been finalized. Failure to adhere to the guarantee timeline may impact event staffing and food products.
15. Pre-set food and beverage items above final guarantee (not including overage) will be charged at a la carte pricing.
16. Kosher, Organic and certain Physician Directed Meals will be charged at a minimum of fifty-five dollars (\$55.00) each plus tax and service charge, or more, depending upon request.

CANCELLATIONS

17. **Five (5) to ten (10) days prior to event:** Cancellation Fee is 50% of the estimated food and beverage total per preliminary guarantees.
18. **After Twelve (12) Noon on the Guarantee Due Date:** Cancellation Fee is 100% of the estimated food and beverage total per final guarantee.
19. **Twenty-one (21) days prior to event for Custom/Special Orders:** Cancellation Fee is 100% of the quoted price based on preliminary guarantees.

SERVICE CHARGES AND APPLICABLE TAXES

20. A service charge of twenty-two percent (22%) is applied to all food and beverage orders. This charge is not the property of any one (1) employee and is dispersed in accordance with our Union Collective Bargaining Agreement. The resulting total is also subject to eleven point zero two five percent (11.025%) sales tax.
21. Alcoholic Beverage purchases are subject to thirteen point five two five percent (13.525%) sales tax.
22. Tax exemption: It is the responsibility of the client to complete a Certificate of Exemption Form and submit to KCI. Completion of this form does not signify KCI accepts exemption. For questions concerning exemption please visit:
https://www.revenue.state.mn.us/site-search?site_search_text=tax+exempt+non+profit

MENU PRICING

23. All menu pricing will be guaranteed by the first (1st) of December for the following calendar year, except for market priced items and custom created menus. KCI reserves the right to designate "Market Price Item" to any item that may be subject to unforeseen substantial increases of fifteen percent (15%) or more to the cost of an ingredient.

EVENTS OVER 1000 GUESTS ARE CONSIDERED SPECIAL EVENTS

24. Functions of one thousand (1000) guests or more are considered "special events". These events may require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events.

PANTRY AREAS FOR FOOD FUNCTIONS

25. Client is responsible to provide adequate service pantry spaces (pipe & draped enclosures with baffles for service entry and exits) within all Exhibit Halls.

CONDITIONS SUBJECT TO ADDITIONAL CHARGES

26. Any of the following circumstances may result in additional charges. Please contact your Catering Sales Manager for specific pricing.
 - a. Program exceeding ninety (90) minutes.
 - b. Fewer than two (2) hours allowed for food and beverage set-up (room set-up by Convention Center must be complete).
 - c. A room set that requires the room to be set more than thirty (30) minutes prior to start of an event.
 - d. Pre-setting of additional place settings (hardware only) requested above the overage set will incur a seven dollar and fifty cent (\$7.50) additional charge per setting.
 - e. Multiple entrée selections: two (2) entrée selections incur a two dollar (\$2.00) additional charge per guest and three (3) entrée selections incur a three dollar and fifty cent (\$3.50) additional charge per guest.
 - f. Special orders such as flowers, centerpieces, ice carvings, etc.
 - g. Bar Minimums: A bartender charge of one hundred and fifty dollars (\$150.00) per three (3) hour shift, per bartender will be waived if sales per bartender are five hundred dollars (\$500.00) or greater per three (3) hour shift.
 - h. Damage or loss of equipment attributed to a member/attendee of the function.
 - i. Requested china service within lobby and exhibit hall spaces.
 - j. Changes made to Banquet Event Orders within ten (10) business days of first event date.



CONDITIONS SUBJECT TO ADDITIONAL CHARGES CONTINUED

k. Buffet Minimums:

Hot Buffet: Fifty (50) person minimum

Buffet service twenty-five to forty-nine (25-49) guests will incur an additional one hundred dollar (\$100.00) set up fee.

Buffet service under twenty-five (25) guests will be held to a twenty-five (25) person guarantee with one hundred dollar (\$100.00) set up fee.

Cold Buffet: Twenty-Five (25) person minimum

Buffet service fifteen to twenty-four (15-24) guests will incur an additional fifty dollar (\$50.00) set up fee.

Buffet service under fifteen (15) guests will be held to a twenty-five (25) person guarantee with a fifty dollar (\$50.00) set up fee.

- l. Functions fewer than twenty-five (25) guests which require wait staff (not including the five percent (5%) overage) will incur an additional seventy-five dollars (\$75.00) fee.
- m. Other special requests or room changeovers not previously agreed upon and stated on Function Contract.
- n. A minimum catering order of one hundred twenty-five dollars (\$125.00) is required on each Function Contract or a fifty dollar (\$50.00) delivery charge will apply.
- o. Distribution of materials: KCI will place up to two (2) items at no charge at each setting as supplied by client. A fifty cent (\$0.50) fee will be charged per additional item. Any items left after room set is completed will be returned to client prior to the start of the event. Client is responsible for all items including pre-set items on guest tables upon completion of room set. Upon request, KCI will make a reasonable attempt to collect any pre-set items after event and return to client. KCI will not accept responsibility for items stored after event. Client must remove materials upon departure.

TICKETING

27. If the client intends to issue meal tickets and does not intend to supply personnel to collect tickets, KCI will attempt to collect tickets on behalf of the client as meals are served. However, KCI must charge for the number of meals actually served, or the guarantee, whichever is greater, even if the tickets collected do not equal the number served.

FOOD RESTRICTIONS

- 28. The Minneapolis Convention Center Management does not permit outside food or beverages onto the premises. All food and beverages served or consumed on the premises must be purchased, served and prepared by KCI.
- 29. The Minneapolis Health Department prohibits the packaging and/or removal of leftover foods from the premises. At the conclusion of the function such food and beverage become the property of KCI. All non-consumed food is donated to local food shelves, and all other usable food waste is collected and donated to a local hog farm.

DISCLAIMERS

- 30. KCI cannot be held responsible for any food or beverage related injuries or illness resulting from food or beverages not prepared by KCI.
- 31. KCI cannot be held responsible for any damage or loss of any merchandise or personal belongings placed or left in food function areas.
- 32. "Act of God": KCI shall not be liable for non-performance of this contract when such non-performance is attributable to labor disputes, accidents, government (Federal, State or Municipal) regulations, restrictions upon travel or transportation, non-availability of food, beverage, or supplies (including unforeseen product cost increase and/or unforeseen shortages/recalls), riots, national emergencies, acts of God, and other causes whether enumerated herein or not, which are beyond the reasonable control of KCI, through preventing or interfering with the catering company's performance. In such event, KCI shall not be liable to the customer for any damages, either actual or consequential, which may result from such non-performance.
- 33. Every effort is made to honor physician directed dietary needs, however; all food is prepared in a commercial kitchen that handles peanuts, tree nuts, fish, shellfish, eggs, dairy, soy and wheat, and non-exposure to these potential allergens cannot be guaranteed.
- 34. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness and will only be permitted upon the request of the consumer.

By signing below, the client acknowledges receipt of the "Kelber Catering Food Service Policies" and agrees to all conditions. Changes to Function Contracts are subject to additional charges. **Signed KCI Contract must be returned no later than thirty (30) business days prior to first event date.**

Client Signature: _____ **Date:** _____

