

RECEPTION PACKAGES

100 guest minimum required per package

Sandwich Board \$17.95

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

World Fusion \$11.95

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

Chef's Favorites \$10.95

Sweet Potato-Pecan Tartlet, Quinoa-Taco Cup (vegan),
Caramelized Onion, Apple & Brie Canapé,
Asparagus-Smoked Turkey Canapé
(3 total portions)

Street Tacos \$17.95

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

Kabobs \$14.95

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

Greek Breads & Spreads (v) \$9.95

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

Asian Flair \$15.95

Lemon Chicken Tenders, Thai Vegetable Potstickers,
Seared Tuna Canapé, Coconut Shrimp
(3 total portions)

Totchos (gf) \$14.95

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

Slider Bar \$15.95

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

Cast Iron Station \$24.95

Cajun Chicken Skewers with Hollandaise,
Spicy Italian Sausage, Marinara, Grilled Sliced Sirloin Steak,
Petite Hoagies, Vegan Meatballs, Horseradish Sauce
(4.5 total portions)

Mashed Potato Station (gf) \$12.95

Red-Skinned Smashed Potatoes with Toppings:
Crispy Bacon Pieces, Woodland Mushroom Sauce, Cheddar
Cheese, Broccoli Pieces, Sour Cream with Chives, & Sliced
Scallions

Minnesota Made \$15.95

Swedish Beef-Wild Rice Meatballs, Asparagus & Smoked Turkey
Canapé, Petite Beef Corn Dogs, Buffalo Salami Skewer, Walleye
Cakes with Lemon Aioli
(4 total portions)

Gone Vegan (vegan) \$14.95

Pakora with Chutney, Meatball with Marinara,
Mediterranean Antipasto Skewer, Taco-Quinoa Filo Tart,
Cauliflower Cake
(4 total portions)



SMALL PLATES

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

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| 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)..... | \$15.95 |
| Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms | |
| Seared Scallops & Risotto* (gf) | \$9.95 |
| Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish | |
| Asian Pork Belly* | \$7.95 |
| Skewer of Sweet Thai-Jang Pork Belly, Fried Rice | |
| Lobster Roll* | \$8.95 |
| Lobster Salad, Petite Roll, Fennel Slaw | |
| Vegan Bao Bun* | \$8.95 |
| Gochujang-Marinated Chickett, Pickled Vegetables, Bao Bun | |

***Attendant fee may be required: \$125.00 per Attendant (2 Hour Service)**

FROM THE CHEF'S CARVING TABLE

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|---------------------------------------------------------------------------------------------------|--------------------------|
| BLT Table* (minimum 100)..... | \$7.50 per guest |
| Carved Smoked Bacon, Grilled Roma Tomatoes, Fresh Arugula, Garlic Aioli, Baguette, Balsamic Glaze | |
| Porketta Pork Tenderloin* (minimum 50 guest) | \$8.95 per guest |
| Italian-Seasoned Boneless Pork Tenderloin, White BBQ Sauce, Home Baked Rolls | |
| Slow-Roasted Beef Brisket* (minimum 50 guest) | \$11.95 per guest |
| BBQ Sauces, Parkerhouse Rolls | |
| Roast Corned Beef* (minimum 50 guest) | \$12.95 per guest |
| Spicy Brown Mustard & Sauerkraut, Home Baked Rolls | |
| Whole Roasted Turkey* | \$725.00 each |
| 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

100 piece minimum per item

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|--------------------------------------------------------------------------------|---------------|
| 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 (v) | \$4.25 |
| Feta Bruschetta (v) | \$3.50 |
| Fresh Fruit Kabob (v, gf) | \$4.95 |
| Giovanni Skewer, Salami, Pepperoni, Provolone, Stuffed Olive (gf) | \$3.75 |
| Greek Village Skewer, Cucumber, Tomato, Feta, Vinaigrette (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 |
| 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 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 Tartlet (v) | \$4.00 |

COLD HORS D'OEUVRES PLATTERS - Platters serve approximately 50 guests

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|------------------------------------------------------------------------------------------------------------------------|----------------------|
| Gourmet Cheese Platter with Assorted Crackers & Sliced Baguette, Garnished with Fresh Fruit (v, gf) | \$450.00 each |
| Midwest Cheese & Meat Platter with Crackers (gf) | \$425.00 each |
| Traditional Cheese Platter with Crackers, Garnish with Fresh Fruit (v, gf) | \$300.00 each |
| Deli Meats & Cheeses with Petite Rolls & Condiments | \$450.00 each |
| Fresh Vegetable Crudités with Spinach Dip (Hummus or Tzatziki upon request) (v, gf) | \$265.00 each |
| Roasted Vegetable Platter with Red Pepper Hummus (vegan, gf) | \$350.00 each |
| Vegetarian Antipasto Platter , Roasted and Marinated Vegetables, Assorted Olives, Baguette Toast (v, gf) | \$350.00 each |
| Fresh Fruit Display , Seasonal Fruit Variety (vegan, gf) | \$375.00 each |
| Smoked Salmon Side with Capers, Red Onion, Olives, Cream Cheese, Assorted Crackers, Lemon (gf) | \$425.00 side |
| Marinated Antipasto Platter with Italian Meats & Cheeses, Baguette Toast (gf) (approximately 40 servings) | \$375.00 each |

HOT HORS D'OEUVRES

100 piece minimum per item

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|---------------------------------------------------------------------------------------------------------------|---------------|
| Apple Cheddar Croquettes (v) | \$3.50 |
| Bacon Wrapped Scallop (gf) | \$6.00 |
| 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 Skewers (gf) | \$4.95 |
| Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin’ | |
| 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 |
| Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Potato Pepper Olive (v) | |
| Fontina & Pea Risotto Fritters (v) | \$3.50 |
| Gruyere Gratin Bites (v) | \$3.50 |
| Lucy Bites | \$3.50 |
| Meatballs | \$3.75 |
| Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf) | |
| Pakora (vegan, gf) | \$3.50 |
| Parmesan-Artichoke Naan Bite (v) | \$3.50 |
| Pear, Brie & Almond in Filo Cup (v) | \$4.25 |
| Petite Quiche (50 piece minimum per flavor) | \$3.50 |
| Florentine (v), Fontina-Sweet Red Pepper (v) or Lorraine | |
| Pork Potstickers with Peanut Sauce | \$4.00 |
| Quesadilla Wedge | \$4.00 |
| Chicken & Cheese or Veggie & Cheese (v), Sour Cream & Salsa | |
| Scallion Pancake with Avocado Aioli (vegan) | \$3.50 |
| Sesame Chicken with Peanut Sauce | \$3.75 |
| Sliders, 100 piece minimum per flavor | |
| Cheeseburger, Pulled Pork, Veggie Falafel (v), or Buffalo Chicken | |
| Southwest Corn Souffle’ Tartlet (v) | \$3.75 |
| Spanikopi-Tart (v) | \$3.50 |
| Sweet Potato-Pecan Tartlet (v) | \$3.75 |
| Taco-Quinoa Filo Tart (vegan) | \$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 |

BAR SERVICE

A bartender charge of \$175.00 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™

| | Host Bar | Cash Bar |
|------------------------------------------|-----------------|-----------------|
| Call Brand Mixed Drink | \$8.50 | \$9.25 |
| Call Brand Martini/Specialty Cocktail | \$9.50 | \$10.25 |
| Premium Brand Mixed Drink | \$9.50 | \$10.25 |
| Premium Brand Martini/Specialty Cocktail | \$10.50 | \$11.25 |
| Domestic Beer | \$7.25 | \$8.00 |
| Import/Craft Beer | \$8.50 | \$9.25 |
| Mill City Cellars Wine™ | \$8.75 | \$9.50 |
| Non-Alcoholic Beer | \$6.25 | \$7.00 |
| Soda/Water 12oz | \$4.25 | \$4.50 |
| Specialty Drinks | | |
| Energy Drink Cocktails | \$9.50 | \$10.25 |
| Cordials* | \$9.50 | \$10.25 |

*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 \$32.95

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

Carlos Creek™, Petite Ami.....**\$45.95**
Carlos Creek™, SolMANI White**\$47.95**

Red

Carlos Creek™, Marquette..... **\$48.95**
Carlos Creek™, SolMANI Red **\$48.95**

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

Winehaven™, LaCrescent White**\$41.95**

Red

Winehaven™, Marquette **\$41.95**

Wine List

White

Bread & Butter™, Chardonnay, *Napa* **\$37.95**
Murphy Goode™, Chardonnay, *California* **\$39.95**
Rutherford Ranch™, Chardonnay, *Napa* **\$45.95**
La Crema™, Chardonnay, *Sonoma County* **\$49.95**
Joel Gott™, Pinot Gris, *Willamette Valley* **\$44.95**
Luna Nuda™, Pinot Grigio, *Italy* **\$36.95**
Justin™, Sauvignon Blanc, *California*..... **\$42.95**
Dry Creek™, Sauvignon Blanc, *California*..... **\$42.95**

Sparkling

Cristalino™, Brut, *Spain* **\$32.95**
Luna Nuda™, Prosecco, *Italy* **\$39.95**
Scharffenberger™, Brut, *California*..... **\$57.95**

Red

Poppy, Cabernet Sauvignon, *Monterey*.....**\$39.95**
Michael David, Freakshow,**\$42.95**
Cabernet Sauvignon, *Lodi*
Kendall Jackson™**\$44.95**
VR Cabernet Sauvignon, *Sonoma*
Steele™, Cabernet Sauvignon, *Lodi*.....**\$45.95**
Bread & Butter™, Pinot Noir, *Napa***\$37.95**
Van Duzer, Pinot Noir, *Willamette Valley***\$52.95**
J Lohr™, Merlot, *Paso Robles***\$41.95**
Kokomo™, Zinfandel, *Dry Creek***\$49.95**
Daou™, Pessimist, Red Blend, *Lodi***\$45.95**
Contemassi™, Chianti Riserva, *Italy***\$40.95**

Pinks

Chole™, Rose’, *California***\$37.95**
Fleur de Prairie™, Rose’, *France***\$45.95**