

## 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

<b>Swedish Wild Rice Meatballs &amp; Mashed Potatoes*</b> (gf) .....	<b>\$8.95</b>
Swedish Beef & Wild Rice Meatballs (2) atop Sour Cream & Green Onion Mashed Potatoes, Parsley Garnish	
<b>Shrimps &amp; Grits*</b> (gf) .....	<b>\$9.95</b>
Sautéed Bayou Shrimp (2) on White Cheddar Grits, Chive Garnish	
<b>Cuban Chicken &amp; Rice*</b> (gf) .....	<b>\$9.95</b>
Citrus & Garlic Chicken Breast on Island Rice, Grilled Vegetables	
<b>Cauliflower Croquette*</b> (v) .....	<b>\$8.95</b>
Cauliflower Cake, Roasted Cauliflower Puree, Roasted Crimini Mushroom Crostini	
<b>Beef Tips &amp; Yukon-Cauliflower Smash*</b> (gf) .....	<b>\$15.95</b>
Sautéed Tenderloin Tips on Parmesan Mashed Yukon-Cauliflower, Béarnaise Sauce, Drunken Mushrooms	
<b>Seared Scallops &amp; Risotto*</b> (gf).....	<b>\$9.95</b>
Pan-Seared Scallops (2) with Asparagus Tips on Four Cheese Risotto, Confetti Pepper Garnish	
<b>Asian Pork Belly*</b> .....	<b>\$7.95</b>
Skewer of Sweet Thai-Jang Pork Belly, Fried Rice	
<b>Lobster Roll*</b> .....	<b>\$8.95</b>
Lobster Salad, Petite Roll, Fennel Slaw	
<b>Vegan Bao Bun*</b> .....	<b>\$8.95</b>
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

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

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

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

<b>Apple Cheddar Croquettes (v)</b> .....	<b>\$3.50</b>
<b>Bacon Wrapped Scallop (gf)</b> .....	<b>\$6.00</b>
<b>Beef Corn Dog, Petite style with Stout Honey Mustard</b> .....	<b>\$3.75</b>
<b>Beef Philly Wonton</b> .....	<b>\$4.00</b>
<b>Beef Tandoori Skewer (gf)</b> .....	<b>\$4.75</b>
<b>Beef Tenderloin Bites with Horseradish (gf) (1 oz portion)</b> .....	<b>\$4.75</b>
<b>Black Bean Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Broccoli, Bacon &amp; Gouda Bites</b> .....	<b>\$3.50</b>
<b>Broccoli-Quinoa Chickpea Cake (vegan)</b> .....	<b>\$3.75</b>
<b>Buffalo Chicken Wonton</b> .....	<b>\$3.50</b>
<b>Cauliflower Croquette (v)</b> .....	<b>\$4.25</b>
<b>Chicken Skewers (gf)</b> .....	<b>\$4.95</b>
Cajun & Hollandaise, Jerk & Jamaican BBQ, Greek & Tzatziki, Buffalo, or Sweet Kickin'	
<b>Chicken Spring Rolls with Sweet &amp; Sour Sauce</b> .....	<b>\$4.25</b>
<b>Cilantro-Lime Shrimp Skewer (gf)</b> .....	<b>\$4.50</b>
<b>Coconut Shrimp with Pineapple Salsa (gf)</b> .....	<b>\$5.00</b>
<b>Cream Cheese Wonton (v)</b> .....	<b>\$3.50</b>
<b>Filo Tartlets (50 piece minimum per flavor)</b> .....	<b>\$3.75</b>
Cherry & Brie (v), Sundried Tomato-Chicken, Caramelized Onion (v), Four Cheese (v) or Potato Pepper Olive (v)	
<b>Fontina &amp; Pea Risotto Fritters (v)</b> .....	<b>\$3.50</b>
<b>Gruyere Gratin Bites (v)</b> .....	<b>\$3.50</b>
<b>Lucy Bites</b> .....	<b>\$3.50</b>
<b>Meatballs</b> .....	<b>\$3.75</b>
Italian Chicken in Marinara, Hawaiian Chicken, Beef Swedish, Beef BBQ, or Wild Rice Beef (gf)	
<b>Pakora (vegan, gf)</b> .....	<b>\$3.50</b>
<b>Parmesan-Artichoke Naan Bite (v)</b> .....	<b>\$3.50</b>
<b>Pear, Brie &amp; Almond in Filo Cup (v)</b> .....	<b>\$4.25</b>
<b>Petite Quiche (50 piece minimum per flavor)</b> .....	<b>\$3.50</b>
Florentine (v), Fontina-Sweet Red Pepper (v) or Lorraine	
<b>Pork Potstickers with Peanut Sauce</b> .....	<b>\$4.00</b>
<b>Quesadilla Wedge</b> .....	<b>\$4.00</b>
Chicken & Cheese or Veggie & Cheese (v), Sour Cream & Salsa	
<b>Scallion Pancake with Avocado Aioli (vegan)</b> .....	<b>\$3.50</b>
<b>Sesame Chicken with Peanut Sauce</b> .....	<b>\$3.75</b>
<b>Sliders, 100 piece minimum per flavor</b>	
Cheeseburger, Pulled Pork, Veggie Falafel (v), or Buffalo Chicken.....	
<b>Southwest Corn Souffle' Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Spanikopi-Tart (v)</b> .....	<b>\$3.50</b>
<b>Sweet Potato-Pecan Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Taco-Quinoa Filo Tart (vegan)</b> .....	<b>\$3.75</b>
<b>Vegetable Egg Rolls with Sweet &amp; Sour Sauce (v)</b> .....	<b>\$4.25</b>
<b>Walleye Cake with Lemon Aioli</b> .....	<b>\$3.75</b>
<b>Welsh Veggie Fritter (v)</b> .....	<b>\$4.50</b>
<b>Wild Rice-Mushroom Tartlet (v)</b> .....	<b>\$3.75</b>
<b>Wisconsin Wonton Served with Marinara (v)</b> .....	<b>\$3.75</b>
<b>Zucchini Stuffed Mushroom (v)</b> .....	<b>\$3.75</b>

**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. For Cash bars an internet drop fee per cash bar of \$75.00 plus tax in order to operate cash register system.

**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™

	<b>Host Bar</b>	<b>Cash Bar</b>
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
<b>Specialty Drinks</b>		
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**