

SAINT PAUL RIVERCENTRE

Saint Paul RiverCentre, consistently ranked among the Twin Cities' most distinguished convention, meeting and special event venues, is conveniently located in the heart of the arts and entertainment district of downtown Saint Paul near the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center and Xcel Energy Center. Saint Paul RiverCentre provides an unmatched opportunity to combine a convention or trade show with a wide variety of quality entertainment experiences. In addition, this unique venue offers a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions.

A passion for food. An obsession for detail. MHC Culinary Group has developed a specialty for planning and executing premier events. Food is what people remember, and more importantly is a key ingredient in creating wonderful memories. At MHC Culinary Group, we understand the importance of your special event. From consistently fine cuisine to professionally delivered service, MHC Culinary Group's experienced staff will help you design a dining experience that will accentuate your event.

GENERAL INFORMATION & POLICIES

The Space

Designed for flexibility and comfort, the contemporary décor, versatile space and floor to ceiling windows in the lobby and meeting rooms provide ample natural light with beautiful views of the Mississippi River. The etched glass artistry, radiant terrazzo floor and airy, three-story exhibit hall rotunda help create a sense of arrival that is beautiful and welcoming. The cornerstone of Saint Paul RiverCentre is flexibility. The space is abundant yet intimate and offers a unique setting to host conventions, trade shows, meetings and special events. The space is easily configured to accommodate varied sizes of events comfortably, from a meeting for a dozen associates to a gala for thousands. Saint Paul RiverCentre offers more than 100,000 square feet of flexible exhibition space, a 27,000 square-foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet.

Menu Selection

Our menus offer a vast selection of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options or, if you have something specific in mind, your Catering Sales Manager along with our Executive Chef will be happy to tailor a menu to your preferences.

Special Dietary Accommodations

Arrangements can be made with your Catering Sales Manager to accommodate special dietary needs.

Food with a Conscience

Our dedication to doing things right carries through to offering sustainable catering at your event. We can create menus using food that is sourced locally and grown and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Sustainability

With programs designed and implemented to recycle and compost most waste, Saint Paul RiverCentre has been recognized as a regional leader in sustainability. Items recycled on our campus include cardboard, plastic bottles, cans, glass, mixed paper, food waste and much more. To learn more about our efforts and how your event can contribute, contact your Catering Sales Manager or visit our dedicated sustainability site at www.rivercentre.org/sustainability.

Prices

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 22% service charge and applicable sales tax. When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply. We request that the same accompaniments be selected for all entrées.

Confirmation of Event/Deposit

To confirm the event, a non-refundable deposit of 100% of estimated charges is required with the signed catering contract and catering event orders fourteen days prior to your event in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the contract holder will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund will be issued within thirty business days. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten days of being invoiced.

All checks for food and beverage are to be made payable to MHC Culinary Group. MHC Culinary Group accepts Mastercard, Visa, Discover and American Express for up to a maximum of five thousand dollars (\$5,000.00) per event. The above policies may not be modified without the written consent of an Executive Officer of MHC Culinary Group.



YOUR HOSPITALITY PARTNER

GENERAL INFORMATION & POLICIES

Guarantees

So that proper planning and execution of the event may occur, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the catering event orders.

It is necessary that the guaranteed number of guests be confirmed by 10:00 a.m., three business days prior to your event. For example, an event scheduled on a Monday must be confirmed by 10:00 a.m. the preceding Wednesday. MHC Culinary Group will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 3% over the guaranteed attendance to a maximum of thirty. The 3% overage will be a vegetarian selection. When requesting additional seating above and beyond MHC Culinary Group's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided and a fee of \$7.50 will apply for each additional place setting provided.

Special Events

Functions of 2,000 guests or more are considered "special events". These events require customized menus due to the logistical planning involved, as well as additional labor and equipment needed to successfully orchestrate such events. Due to these requirements, special events may be subject to earlier guarantee dates and equipment rental charges. Please contact your Catering Sales Manager for more information.

Catering Event Orders

Please be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date in order to ensure the availability of all items.

Water Service

Your Catering Sales Manager would be pleased to coordinate all water service needs for your speakers, staff and attendees based on the fee schedule outlined in the menu.

Coat Check

MHC Culinary Group is pleased to offer coat check service. One attendant per 100 guests will be provided for a fee of \$35.00 per hour, per attendant. A four hour minimum is required. In addition, a fee of \$1.00 per item checked will apply. The \$1.00 per item checked may be paid in cash by the individual or hosted by the client.

Catering Service

Due to staffing requirements, the following charges and minimums apply to all catering services. Catering services will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$250.00 per three hour period. If sales are not reached, a labor fee of \$160.00 will be applied for each period the minimum is not met.

Bar Service

Due to staffing requirements, the following charges and minimums apply to all bar services. A bartender will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$450.00 per bar, per three hour period. If sales are not reached, a labor fee of \$180.00 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 guests. For host bar service, one bartender will be scheduled for every 75 guests. If requested, additional bartenders can be provided for a fee of \$180.00 per bartender, per three hour period.

Last Call for Alcohol

Bar service will conclude at least fifteen minutes prior to the building vacate time contracted with last call occurring at least thirty minutes prior to the bar closing.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of MHC Culinary Group.

For select events, donated wine and champagne will be permitted provided the following criteria are met:

- Written requests shall be submitted to the Catering Department thirty days prior to the event — stating the event, event date, selection, number of cases and delivery date.
- If approved, a corkage fee of \$20.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises. Corkage fees are subject to the 22% service charge and applicable sales tax.
- All donated product that is unopened must be removed from the property at the conclusion of the event. No opened bottles shall be removed from the property.
- MHC Culinary Group will not be responsible for spoilage, uncorked bottles not consumed, nor any bottles left on premise after the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

MHC Culinary Group reserves the right to refuse service to anyone at any time.



GENERAL INFORMATION & POLICIES

Off Premise Service

A transportation fee and a per person set-up fee will apply to all full service off premise catering events. Food & beverage minimums apply to all off premise catering events based on the type and scope of the event.

Exclusivity

MHC Culinary Group retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre.

Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premise once it has been prepared, served, displayed or held for service.

Liability

MHC Culinary Group does not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues. The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and or beverage nature and are not open to the general public. Waivers must be made by Saint Paul RiverCentre in advance of the show.

Exhibitors may exhibit only merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. All sampling must be approved in advance by Saint Paul RiverCentre.

Exhibitors or show managers are not permitted to bring food, beverage and or alcoholic beverages for use in their hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of MHC Culinary Group.

Any exhibitors giving away and or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not MHC Culinary Group nor the City of Saint Paul.

About MHC Culinary Group

Created by the same team of hospitality professionals at Morrissey Hospitality Companies that developed notable hospitality brands like The Saint Paul Hotel, The St. Paul Grill, Pazzaluna Urban Italian Restaurant and Tria Restaurant, Bar & Event Center; MHC Culinary Group is committed to providing a dining experience that enlivens the senses, anticipates the unexpressed service needs of our guests and accentuates any event regardless of size or location.

We take great pride in providing the same outstanding products and services found at our upscale restaurants here at Saint Paul RiverCentre. See for yourself why so many companies, foundations and associations trust MHC Culinary Group with their important events. More than just a caterer, we are your hospitality partner.

Morrissey Hospitality Companies

345 Saint Peter Street, Ste. 2000, Saint Paul, MN 55102
(651)221-0815 morrisseyhospitality.com

The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102
(651)292-9292 saintpaulhotel.com

Crossing Inn & Suites of Parkers Prairie

211 West Main Street, Parkers Prairie, MN 56361
(218)338-3380 crossingsparkersprairie.com

GrandStay Hotel & Suites of Luverne

908 South Kniss Avenue, Luverne, MN 56156
(507)449-4949 grandstayluverne.com

The St. Paul Grill

350 Market Street, St. Paul, MN 55102
(651)224-7455 stpaulgrill.com

Pazzaluna Urban Italian Restaurant

360 Saint Peter Street, St. Paul, MN 55102
(651)223-7000 pazzaluna.com

Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127
(651)426-9222 triarestaurant.com

Hillcrest Golf Club

2200 East Larpenteur Ave. St. Paul, MN 55109
(651)774-6088 hillcreststpaul.com

Bunker Hills Golf Club

12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763)951-7276 bunkerhillsgolf.com



A LA CARTE

Coffee

Freshly Roasted Coffee or Decaffeinated Coffee	\$ 60.00	gallon
<i>One gallon serves approx. 16 cups, one pot serves approx. 8 cups</i>	\$ 30.00	pot
Flavored Coffee Syrups	\$ 50.00	set up
<i>(hazelnut, caramel, vanilla and sugar free vanilla)</i>		
Specialty Coffee Accompaniments	\$ 100.00	set up
<i>(white and raw sugar cubes, chocolate shavings, fresh whipped cream and mint chocolate stir sticks)</i>		

Hot Beverages

Herbal Tea	\$ 60.00	gallon
<i>One gallon serves approx. 16 cups, one pot serves approx. 8 cups</i>	\$ 30.00	pot
Hot Apple Cider	\$ 60.00	gallon
Hot Chocolate	\$ 60.00	gallon

Cold Beverages

Soft Drinks or Natural Spring Water	\$ 3.75	each
Sparkling Water	\$ 3.75	each
Bottled Fruit Juice	\$ 4.50	each
Chilled Grip and Go Milk	\$ 4.50	each
Fresh Lemonade, Fruit Punch or Freshly Brewed Iced Tea	\$ 52.00	gallon
	\$ 26.00	pitcher
Orange, Apple or Cranberry Juice	\$ 60.00	gallon
	\$ 30.00	pitcher

Hydration Stations

Fresh Ice Water with Sliced Lemons	\$ 32.00	gallon
Fresh Ice Water with Sliced Cucumbers	\$ 32.00	gallon
Fresh Ice Water with Whole Strawberries	\$ 32.00	gallon
Fresh Ice Water with Sliced Oranges, Lemons and Limes	\$ 32.00	gallon

Water Service

Classroom Water Service with Hard Candies	\$ 2.00	each*
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**(Per person, per four hour period)*

Speaker and Head Table Water Service	\$ 20.00	each*
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**(Per location, per session)*

Water Cooler Service (Set up and 5 gallons)	\$ 100.00	each*
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**(Water stations will be provided complimentary outside meeting rooms and in select locations throughout the general concourses with all break services)*

Water Cooler Service Refresh (5 gallons)	\$ 75.00	each
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Breakfast Eggs

Hard-Boiled Eggs	\$ 3.00	each
Deviled Eggs	\$ 3.00	each
Diced Ham and Cheese or Three Cheese Individual Omelets	\$ 6.00	each
Breakfast Sandwiches	\$ 6.00	each

A LA CARTE

Breakfast Pastries

Fruit-Filled Strudel	\$ 42.00	dozen
Danish Pastries	\$ 42.00	dozen
Scones	\$ 45.00	dozen
Homemade Specialty Granola Bars	\$ 45.00	dozen
Raised Donuts	\$ 45.00	dozen
Bagels With cream cheese, garden cream cheese and peanut butter	\$ 45.00	dozen
Bran Muffins	\$ 45.00	dozen
Muffins	\$ 45.00	dozen
Sticky Buns	\$ 48.00	dozen
Filled Croissants	\$ 48.00	dozen

Sweet Treats

Cookies	\$ 42.00	dozen
Vanilla Blondies, Chocolate and Raspberry Brownies	\$ 42.00	dozen
Gourmet Rice Crispy Treats	\$ 42.00	dozen
Chocolate Dipped Cookies	\$ 45.00	dozen
Chocolate Dipped Mini Donuts	\$ 45.00	dozen
Dessert Bars	\$ 48.00	dozen
Savory Mini Cupcakes	\$ 48.00	dozen
Sweet Cupcakes	\$ 48.00	dozen
Chocolate Dipped Strawberries	\$ 48.00	dozen
Fruit Kebabs	\$ 48.00	dozen

Snacks

Whole Fresh Fruit	\$ 2.00	each
Bag of Potato Chips	\$ 2.50	each
Churros	\$ 3.00	each
Full Size Candy Bars	\$ 3.00	each
Freshly Popped Popcorn Individual Cup	\$ 2.00	each
Chicago Mix Popcorn Individual Cup	\$ 3.00	each
Individual Yogurt Parfaits	\$ 6.50	each
Ice Cream Treats	\$ 5.00	each

(Serves 12)

Snack Mix	\$ 45.00	each
Toffee and Yogurt Covered Raisin Nut Mix	\$ 45.00	each
Finger Sandwiches	\$ 45.00	dozen
Five Star Nut Mix	\$ 60.00	each

(Serves 25)

Kettle Chips and Homemade Dips	\$ 100.00	each
Root Vegetable Chips and Dips	\$ 112.50	each
Tortilla Chips and Dips	\$ 112.50	each
Fresh Fruit Platter	\$ 112.50	each
Fresh Crudite Platter	\$ 125.00	each
Meat and Cheese Platter	\$ 125.00	each

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.



BREAKFAST CONTINENTAL

Limited up to 3 hours of service and priced per person.

Early Bird \$14.95

Assorted raised donuts
Assorted Danish pastries
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Iron Range \$14.95

Assorted mini muffins
Assorted mini fruit-filled strudel
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Northwoods \$15.95

Assorted freshly baked scones
Assorted bagels with cream cheese, garden cream cheese and peanut butter
Platters of seasonal fruit
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

Healthy Start \$15.95

Freshly baked bran muffins
Homemade specialty granola bars
Individual yogurt parfaits
Chilled orange, apple and cranberry juices
Freshly roasted coffee, decaffeinated coffee and hot herbal teas

BUILD YOUR OWN CREATIVE CREATIONS

Add an enhancement to your continental breakfast. Continental breakfast enhancements are limited to 90 minutes of service and priced per person.

Yogurt Parfait \$6.95

Low fat vanilla and strawberry yogurts with your choice of ingredients to include: sliced almonds, mini chocolate chips, granola and fresh mixed berries

Oatmeal \$6.95

Homemade oatmeal with your choice of ingredients to include: brown sugar, cinnamon and sugar blend, raisins, dried apples, sliced peaches, sliced strawberries, honey, milk and cream

Scrambled Eggs \$6.95

Scrambled eggs with your choice of ingredients to include: shredded cheddar cheese, diced tomatoes, sliced mushrooms, diced peppers, bacon bits, diced ham, Tabasco sauce, salt and pepper

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MHC *Culinary*
GROUP
MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

A twenty two percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

AFTERNOON BREAK SERVICE

Limited to 30 minutes of service and priced per person.

Chocolate Pick Me Up \$9.95

Chocolate dipped cookies to include:

chocolate chunk in dark chocolate, lemon zest in white chocolate and butterscotch oatmeal in milk chocolate

Rice crispy treats to include: original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with chocolate chunks

Assorted soft drinks and natural spring water

Freshly roasted coffee and decaffeinated coffee

Showtime \$10.95

Individual cups of movie style buttered popcorn

Candy favorites to include: Twix, Skittles, Snickers and Reese's

Assorted soft drinks and natural spring water

Freshly roasted coffee and decaffeinated coffee

Day Break \$10.95

Summerberry, peanut butter and seven layer bars

Assorted individual ice cream treats to include: drumstick, ice cream sandwich, and chocolate dipped ice cream bar

Assorted soft drinks and natural spring water

Freshly roasted coffee and decaffeinated coffee

Cookies, Blondies and Brownies \$10.95

A variety of freshly baked chocolate chunk, English toffee crunch, lemon zest and butterscotch oatmeal cookies

Vanilla blondies, chocolate and raspberry brownies

Assorted soft drinks, natural spring water and ice cold milk

Freshly roasted coffee and decaffeinated coffee

Power Hour \$11.95

Five star nut mix

Fresh crudite platter

Meat and cheese platter

Assorted soft drinks and natural spring water

Freshly roasted coffee and decaffeinated coffee

Minnesota Harvest \$11.95

Warm homemade apple crisp with fresh whipped cream

Butterscotch oatmeal cookies

Assorted soft drinks and natural spring water

Freshly roasted coffee, decaffeinated coffee and hot chocolate

BUILD YOUR OWN CREATIVE CREATIONS

Limited to 30 minutes of service and priced per person.

Cupcakes \$5.95

Vanilla and chocolate cupcakes with white chocolate, raspberry and chocolate mousse and your choice of toppings to include: English toffee crunch, plain mini M&M's, rainbow sprinkles, mixed nut topping, chopped Twix and Snickers bars, gummy bears and Oreo cookie crumbles

Trail Mix \$6.95

Create your own blend of trail mix from a selection of ingredients to include:

cashews, chocolate covered raisins, whole almonds, pretzels, Chex Mix, plain M&M's, dried cranberries and dried banana chips

Soft Pretzels \$7.95

Toasted jumbo pretzels, hand dipped in butter with rock salt served with cheese sauce, yellow and stone ground mustards on heated carving boards

Ice Cream \$8.95

Speckled vanilla ice cream served with your choice of toppings to include:

fresh mixed berries, hot fudge and hot caramel sauces, plain mini M&M's, Oreo cookie crumbles, rainbow sprinkles, mixed nut topping, maraschino cherries and fresh whipped cream served with homemade original and chocolate-dipped waffle bowls

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BREAKFAST PLATED SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel and mini croissants with whipped butter and preserves, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Add fresh fruit cup for \$4.00 per person.

Caramel Apple French Toast \$19.95

Golden egg-battered brioche with cinnamon, sugar, caramelized apples, candied pecans and maple syrup
Served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

Morning Scramble \$20.95

Fluffy scrambled eggs with Wisconsin cheddar cheese, grilled asparagus and seasoned hash browned potatoes
Served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

Classic Egg Bake \$20.95

Eggs baked with sausage and cheddar cheese, grilled asparagus and seasoned hash browned potatoes

Eggs Benedict \$21.95 (Maximum 75 people)

Canadian bacon medallions on toasted English muffins with poached eggs and hollandaise sauce, grilled asparagus and seasoned hash browned potatoes

Smoked Sirloin and Eggs \$21.95

Smoked sirloin with scrambled eggs, smoked gouda and fresh herbs, grilled asparagus and seasoned hash browned potatoes

BREAKFAST BUFFET SELECTIONS

Includes assorted freshly baked mini muffins, fruit-filled strudel and mini croissants with whipped butter and preserves, platters of seasonal fruit, choice of seasoned hash browned potatoes or roasted red potatoes, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Buffets limited to two hours of service. Minimum of 25 guests.

Farmer's Breakfast \$23.95

Scrambled eggs with cream cheese and fresh herbs
Applewood smoked bacon and sausage links

Early Riser \$24.95

Scrambled eggs with cream cheese and fresh herbs
Cream cheese blintzes with strawberry preserves and sour cream
Applewood smoked bacon and sausage links

Great Start \$24.95

Scrambled eggs with cream cheese and fresh herbs
Caramel apple french toast with candied pecans and maple syrup
Applewood smoked bacon and sausage links

Sunrise \$25.95

Sausage and cheddar cheese egg bake
Spinach and goat cheese egg bake

Chef Attended Enhancements

*Chef required - \$120.00 per chef, one chef recommended for every 50 guests.

***Pancake Station** \$6.00 per person

Made to order with choice of ingredients to include:
mini chocolate chips, bacon bits, fresh berries, roasted apples, walnuts, maple syrup and whipped butter

***Belgian Waffle Station** \$6.00 per person

Maple syrup, whipped butter, fresh mixed berries and fresh whipped cream

***Omelet Station** \$7.00 per person

Made to order with choice of ingredients to include:
applewood smoked bacon, sausage, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar and American cheeses

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LUNCHEON SALADS & WRAPS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add one of our great soups or salads to your luncheon for just \$4.00 per person.

Salads

Served with baskets of gourmet rolls with whipped butter.

Garden Vegetable Quinoa \$18.95

Broccoli, cauliflower, cucumber, radish, tomatoes, carrots, peas, red onion and quinoa in lemon dill vinaigrette, served over spring greens with sunflower seeds

Cranberry Chicken \$18.95

Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

Asian Chicken \$18.95

Mixed greens and hearts of romaine with grilled chicken breast, mandarin oranges, cilantro, almonds, scallions, sweet red bell peppers and crispy wontons, served with sesame soy dressing

Chicken Cobb \$19.95

Mixed greens and hearts of romaine, grilled chicken breast, chopped bacon, hard-boiled eggs, tomatoes and blue cheese, served with avocado ranch dressing

Chicken and Roasted Red Beet \$19.95

Spinach with grilled chicken, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

Wraps

Served with Chef's choice of side salad and a fresh kosher pickle.

Southwestern \$18.95

Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce in a jalapeño-cheddar wrap with ranch mayo

Buffalo Chicken \$18.95

Breaded chicken, shredded cheddar, romaine and celery tossed in a blue cheese hot sauce in a sun dried tomato wrap

Grilled Chicken Club \$18.95

Grilled chicken breast, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce and tomatoes in an herb wrap with spicy smoked tomato aioli

Roasted Turkey \$19.95

Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a spinach wrap

Italian \$19.95

Roasted turkey, salami, parmesan, cucumber, tomato and romaine with a creamy Italian vinaigrette in an herb wrap

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LUNCHEON SANDWICHES AND HOT CLASSICS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add one of our great soups or salads to your luncheon for just \$4.00 per person.

Cold Sandwiches

Served with Chef's choice of side salad and a fresh kosher pickle.

Rosemary Chicken Salad \$18.95

Shredded chicken, pecans, dried cranberries, apple, shallots and rosemary with leaf lettuce on a freshly baked croissant

Smoked Pit Ham \$18.95

Smoked pit ham with muenster cheese, candied red onion and leaf lettuce on sauerkraut bread with dijonnaise

Gouda Chicken \$18.95

Grilled chicken breast, smoked gouda, charred red onion and arugula with honey bbq aioli on a kaiser roll

California Turkey \$19.95

Roast turkey, cucumber, avocado, tomatoes, shredded romaine, red onion and garlic mayo on ciabatta hoagie

Chicken Caprese \$19.95

Grilled chicken breast, mozzarella cheese, roma tomatoes and spinach drizzled with balsamic on torta bread with boursin cheese and basil pesto spread

Turkey, Brie and Apple \$19.95

Roasted turkey breast, brie cheese, sliced granny smith apples and spinach on a freshly baked croissant with honey mustard dressing

Hot Classics

Chicken Chimichanga \$20.95

Shredded chicken and cheese filled tortilla, fried and topped with green chili cheese sauce over Spanish rice served with tortilla chips and salsa

Stromboli \$20.95

Pepperoni, sausage, mozzarella and marinara sauce wrapped in pizza dough, served with roasted vegetables

Open Faced Italian Beef Sandwich \$20.95

Shredded beef with peppers, onions and mushrooms with Italian demi-glace over toasted hoagie, served with creamy mashed potatoes

Open Faced Hot Turkey Sandwich \$20.95

Sliced turkey breast on grilled sourdough bread with creamy mashed potatoes, herb stuffing, turkey gravy and cranberry relish

Hot Classics (continued)

Served with fresh bread basket.

Shells and Cheese \$21.95

Chicken and andouille sausage tossed with shells and four cheese sauce

Swedish Meatballs \$21.95

Beef meatballs smothered with savory Swedish sauce served over white rice with vegetable medley

Beef and Broccoli \$21.95

Thinly sliced beef sautéed in garlic and white wine with broccoli in ginger soy sauce over white rice

Tomato Basil Chicken Penne \$21.95

Grilled and sliced chicken breast tossed with penne pasta and garlic cream sauce, topped with tomato, basil and parmesan cheese

Chicken and Dumplings \$22.95

Tender stewed chicken served with dumplings and homestyle chicken gravy with roasted vegetables

Chicken Cutlet \$22.95

Tender chicken breast breaded and fried golden brown with country peppered gravy, creamy mashed potatoes and roasted vegetables

Three Cheese Stuffed Shells \$22.95

Three cheese and Italian herb stuffed shells with rich bolognese sauce

Midwest Meatloaf \$22.95

Meatloaf served with a full flavored mushroom sauce, roasted vegetables and creamy mashed potatoes

Parmesan Chicken \$22.95

Pan seared breaded chicken cutlet topped with fresh mozzarella on Italian marinara sauce served with penne tossed in alfredo sauce and julienne vegetables

Short Rib Stroganoff \$22.95

Braised beef short rib stroganoff served over egg noodles in traditional mushroom and beef demi-glace

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LUNCHEON STARTERS

Soups

Luncheon entrées include your choice of one soup or salad.

Minnesota Chicken Wild Rice
Tomato Basil
Butternut Squash

Salads

Luncheon entrées include your choice of one soup or salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with ranch dressing

Caesar

Romaine wedge, shaved parmesan and croutons, finished with Caesar dressing

Asian

Mixed greens and romaine lettuce with carrots, cucumber, purple cabbage, peanuts and cilantro, served with sesame ginger vinaigrette

Greek

Chopped romaine lettuce, red onion, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

BLT

Spinach topped with bacon, roma tomato, hard-boiled egg and shredded carrot, served with honey mustard dressing

Apple and Dried Cherries

Mixed greens with apples, dried cherries and scallions, finished with apple cider vinaigrette

Watermelon Quinoa

Bibb lettuce, watermelon, cucumber, quinoa and fresh mint, served with raspberry lime vinaigrette

Strawberries and Peaches

Spinach with strawberries, peaches and walnuts, served with strawberry vinaigrette

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic dressing

Signature Soups

Available at an additional cost per person.

Baked Potato Beer Cheese \$3.00
Tenderloin Chili \$4.00
Lobster Bisque \$5.00

Signature Salads

Available at an additional cost per person.

Classic Wedge

Artisan iceberg lettuce wedge, crumbled blue cheese, bacon and tomatoes, served with ranch dressing

Spinach and Poached Pear

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

Caprese

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

The St. Paul Grill Strawberry Spinach

Fresh spinach, sliced strawberries and brie cheese, served with raspberry poppy seed dressing

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MHC Culinary
GROUP
MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

A twenty two percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

LUNCHEON ENTRÉES

Includes baskets of fresh gourmet rolls with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Roasted Skewers

Served with a vegetable skewer

Mango Chicken \$24.95

Chicken skewer with mango orange glaze and autumn rice

Whiskey Glazed Steak \$24.95

Steak skewer with whiskey glaze and creamy mashed potatoes

Blackberry Habañero Chicken \$25.95

Chicken skewer with blackberry habañero sauce and autumn rice

Ginger Soy Steak \$25.95

Steak skewer with ginger soy glaze and autumn rice

Chicken Calistoga \$24.95

Spinach and Swiss cheese stuffed chicken breast with brandy cream sauce

Pineapple Chicken \$24.95

Marinated chicken breast with honey pineapple sauce

Gruyère Chicken \$25.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$25.95

Sautéed chicken breast served with lemon and parsley sauce

Honey Mustard Chicken \$25.95

Slow roasted chicken breast served with honey mustard sauce

Five Spice Chicken \$25.95

Five spice roasted chicken breast with orange blossom honey, orange and lingonberry coulis

Oven Roasted Chicken \$26.95

Slow roasted, skin-on chicken breast marinated in garlic, thyme, bay leaf and lemon, served with jus lie

Caprese Chicken \$26.95

Grilled chicken breast stuffed with fresh mozzarella, tomatoes and basil, topped with lemon basil cream sauce

Sage Rubbed Pork Tenderloin \$26.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

Savory Braised Beef Pot Roast \$26.95

Savory tender beef with celery, onion, carrots and potatoes in a rich burgundy beef sauce

House Smoked Sirloin \$26.95

Hand carved tender smoked sirloin served with our signature bourbon sauce

Tournedo of Beef \$28.95

Tournedo of beef, grilled medium rare with roasted garlic and herb demi-glace

Glazed Salmon \$28.95

Honey and soy marinated salmon, grilled with sweet sesame ginger lime sauce

Burgundy Braised Short Rib \$28.95

Burgundy braised, boneless beef short rib

Tournedo of Beef

Tournedo of beef, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Gruyère Chicken \$30.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$30.95

Sautéed chicken breast served with lemon and parsley sauce

Champagne Chicken \$31.95

Sautéed chicken breast served with champagne cream sauce

Chardonnay Chicken \$31.95

Grilled chicken breast served with chardonnay cream sauce

Chicken Piccata \$31.95

Sautéed chicken breast with lemon butter caper sauce

Grilled Salmon \$31.95

Grilled fillet of salmon with dill beurre blanc

Shrimp Scampi \$32.95

Sautéed with white wine, lemon & garlic butter sauce

Broiled Mahi Mahi \$32.95

Fillet of mahi mahi with citrus parsley sauce

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LUNCHEON DESSERT SELECTIONS

Chocolate Pot du Crème \$5.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Salted Caramel Cheesecake \$5.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorette

Individual Apple Pie \$5.00

Chopped cinnamon and sugared apples topped with flaky homemade pie crust, garnished with white mousse and caramel drizzle

Chocolate Decadence Cake \$6.00

Slow baked flourless chocolate cake topped with white chocolate raspberry mousse, served with raspberry coulis

Grandma's Carrot Cake \$6.00

Layered carrot cake with pecans and pineapple, topped with cream cheese frosting, chopped walnuts and caramel

Neapolitan Martini \$5.00

Dark chocolate pot du crème with strawberry panna cotta, garnished with white chocolate mousse and topped with a fresh strawberry

Grasshopper Martini \$5.00

A parfait of chocolate pot du crème and Crème de Menthe mousse with a chocolate mint swizzle stick

Apple Cranberry Martini \$6.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Salty Caramel Panna Cotta Martini \$6.00

Milk chocolate pot du crème layered with vanilla panna cotta, salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

Key Lime Martini \$6.00

Sugared graham cracker crumbs topped with lime panna cotta, salted vanilla panna cotta, white chocolate mousse and a lime wheel

FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

Cookies \$42.00

12 assorted freshly baked cookies to include: chocolate chunk, English toffee crunch, lemon zest and butterscotch oatmeal sprinkled with M&M's

Rice Crispy Treats \$54.00

12 assorted gourmet rice crispy treats to include: original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks, sprinkled with M&M's

Chocolate Dipped Cookies \$60.00

12 dipped cookies to include: chocolate chunk in dark chocolate, lemon zest in white chocolate and butterscotch oatmeal in milk chocolate garnished with chocolate dipped strawberries and pineapple

Dessert Bars \$60.00

12 assorted dessert bars to include: summerberry, peanut butter and seven layer

Dessert Shooters \$60.00

12 assorted dessert shooters to include: lemon mousse with berries, salty caramel panna cotta and red velvet pot du crème

Mini Tartlets \$75.00

12 assorted tartlets to include: mini lemon tartlet, mini peanut butter tartlet and mini chocolate cream tartlet garnished with chocolate dipped strawberries and pineapple

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LUNCHEON BUFFETS

Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Minimum of 25 guests. Limited to two hours of service. Add one of our great soups to your luncheon buffet selection for just \$4.00 per person.

Downtown Deli \$22.95

Kettle style chips with homemade spinach dip, pasta salad and fresh fruit salad
Platter of pre-made deli sandwiches to include: roasted turkey with Swiss cheese and cranberry mayo, ham with havarti cheese and honey mustard and rosemary chicken salad on herb focaccia
Chef's selection of assorted freshly baked cookies

Wrap It Up \$24.95

Kettle style chips with homemade spinach dip
Pasta salad and fresh fruit salad
Grilled Chicken Club - Grilled chicken breast, applewood smoked bacon, havarti cheese, lettuce and tomatoes in an herb wrap with spicy smoked tomato aioli
Roasted Turkey - Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a spinach wrap
Southwestern - Fire roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and lettuce in a jalapeño-cheddar wrap with ranch mayonnaise
Chef's selection of assorted freshly baked brownies and blondies

The Market Deli \$26.95

Kettle style chips with homemade spinach dip, potato salad and fresh fruit salad
A platter of thinly sliced deli meats to include: roasted turkey, ham and top round of beef served with leaf lettuce, tomatoes, red onions, Wisconsin cheddar, jalapeño-jack and Swiss cheeses and kosher pickles
Mayonnaise and whole grain mustard
Freshly baked rolls and sandwich breads
Chef's selection of assorted dessert bars

Twin Cities BBQ \$28.95

Mini corn bread muffins with whipped honey butter, potato salad, coleslaw, fresh fruit salad, corn on the cob and homestyle baked beans
Rosemary chicken salad, bbq pulled pork and Jack Daniel's pulled sirloin
Mini buns and Chef's selection of assorted pies

Backyard Grill \$30.95

BLT salad, coleslaw, fresh fruit salad
Homestyle baked beans and seasoned wedge fries
Bourbon marinated chicken breast with grilled fresh pineapple slices
Third pound burgers with sautéed mushrooms and onions with leaf lettuce, tomatoes, red onions, Wisconsin cheddar, jalapeño-jack and Swiss cheeses, kosher pickles, mayonnaise, ketchup and whole grain mustard
Freshly baked buns and Chef's selection of assorted dessert bars

Asian \$26.95

Gourmet rolls with whipped butter
Asian salad
Lo mein salad with Napa cabbage, bok choy and shiitake mushrooms with sesame dressing
Poppy seed fruit salad, stir-fry vegetables and jasmine fried rice
Mirin and lemongrass marinated chicken breast with ponzu sauce
Teriyaki marinated strip steak
Fortune cookies

Fiesta \$26.95

Hand-fried tricolor corn tortilla chips with homemade fresh tomato salsa
Garden salad served with ranch dressing
Black bean roasted corn salad, fresh fruit salad, refried beans and Spanish rice
Southwestern chicken and sirloin strips with sautéed onions and peppers
Served with guacamole, sour cream, pico de gallo, shredded cheddar cheese, jalapeños and warm flour tortillas
Cinnamon churros

Italian \$28.95

Parmesan garlic bread and soft bread sticks
Caesar salad
Pasta salad, fresh fruit salad, grilled fresh seasonal vegetables
Fresh julienne pesto chicken breast over linguine with roasted red peppers, mushrooms and tomatoes
Meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses layered in pasta sheets and baked in rich tomato sauce
Vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses layered in pasta sheets baked in alfredo sauce
Individual Tiramisu

Kellogg Boulevard \$30.95

Gourmet rolls with whipped butter
Strawberries and peaches salad
Marinated tomatoes with mozzarella salad and fresh fruit salad
Fresh seasonal vegetables and roasted potatoes
Grilled chicken breast with chardonnay cream sauce
Sliced sirloin topped with our signature bourbon sauce
Chef's selection of assorted desserts

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BOXED MEALS SALADS, WRAPS AND SANDWICHES

All boxed meals include a freshly baked cookie or granola bar, bottled natural spring water, appropriate condiments and serveware. Please limit selections to two offerings plus a vegetarian offering. Add a banana, apple or orange for \$1.00 each.

Salads

Served with grilled focaccia.

Garden Vegetable Quinoa \$18.95

Broccoli, cauliflower, cucumber, radish, tomatoes, carrots, peas, red onion and quinoa in lemon dill vinaigrette, served over spring greens with sunflower seeds

Cranberry Chicken \$18.95

Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

Asian Chicken \$18.95

Mixed greens and hearts of romaine with grilled chicken breast, mandarin oranges, cilantro, almonds, scallions, sweet red bell peppers and crispy wontons, served with sesame soy dressing

Chicken Cobb \$19.95

Mixed greens and hearts of romaine, grilled chicken breast, chopped bacon, hard-boiled eggs, tomatoes and blue cheese, served with avocado ranch dressing

Chicken and Roasted Red Beet \$19.95

Spinach with grilled chicken, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

Wraps

Includes a bag of chips.

Southwestern \$18.95

Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce in a jalapeño-cheddar wrap with ranch mayo

Buffalo Chicken \$18.95

Breaded chicken, shredded cheddar, romaine and celery tossed in a blue cheese hot sauce in a sun dried tomato wrap

Grilled Chicken Club \$18.95

Grilled chicken breast, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce and tomatoes in an herb wrap with spicy smoked tomato aioli

Roasted Turkey \$19.95

Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in a spinach wrap

Italian \$19.95

Roasted turkey, salami, parmesan, cucumbers, tomatoes and romaine with a creamy Italian vinaigrette in an herb wrap

Sandwiches

Includes a bag of chips.

Tuna Salad \$18.95

Shredded tuna, celery, onion and mayonnaise with leaf lettuce on a freshly baked croissant

Rosemary Chicken Salad \$18.95

Shredded chicken, pecans, dried cranberries, apple, shallots and rosemary with leaf lettuce on a freshly baked croissant

Smoked Pit Ham \$18.95

Smoked pit ham with muenster cheese, candied red onion and leaf lettuce on sauerkraut bread with dijonaise

Gouda Chicken \$18.95

Grilled chicken breast, smoked gouda, charred red onion and arugula with honey bbq aioli on a kaiser roll

California Turkey \$19.95

Roast turkey, cucumber, avocado, tomatoes, shredded romaine, red onion and garlic mayo on ciabatta hoagie

Chicken Ranch \$19.95

Ranch seasoned grilled chicken breast topped with thick-sliced applewood smoked bacon, jalapeño-jack cheese, avocado, tomatoes and cucumber on ciabatta hoagie with citrus mayonnaise

Chicken Caprese \$19.95

Grilled chicken breast, mozzarella cheese, roma tomatoes and spinach drizzled with balsamic on torta bread with boursin cheese and basil pesto spread

Turkey, Brie and Apple \$19.95

Roasted turkey breast, brie cheese, sliced granny smith apples and spinach on a freshly baked croissant with honey mustard dressing

Italian Hoagie \$19.95

Prosciutto ham, salami, fresh mozzarella cheese, shredded lettuce and tomatoes on torta bread with boursin cheese and basil pesto spread

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DINNER STARTERS

Soups

Dinner entrées include your choice of one soup or salad.

Minnesota Chicken Wild Rice
Tomato Basil
Butternut Squash

Salads

Dinner entrées include your choice of one soup or salad.

Garden

Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with ranch dressing

Caesar

Romaine wedge, shaved parmesan and croutons finished with Caesar dressing

Asian

Mixed greens and romaine lettuce with carrots, cucumber, purple cabbage, peanuts and cilantro, served with sesame ginger vinaigrette

Greek

Chopped romaine lettuce, red onion, cucumber, roma tomatoes, chickpeas, feta cheese and kalamata olives, served with Greek vinaigrette

BLT

Spinach topped with bacon, roma tomato, hard-boiled egg and shredded carrot, served with honey mustard dressing

Apple and Dried Cherries

Mixed greens with apples, dried cherries and scallions, finished with apple cider vinaigrette

Watermelon Quinoa

Bibb lettuce, watermelon, cucumber, quinoa and fresh mint, served with raspberry lime vinaigrette

Strawberries and Peaches

Spinach with strawberries, peaches and walnuts, served with strawberry vinaigrette

Roasted Beet

Spinach with roasted red beets, goat cheese, quinoa and candied walnuts, finished with tarragon shallot vinaigrette

Grilled Vegetable

Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic dressing

Signature Soups

Available at an additional cost per person.

Baked Potato Beer Cheese \$3.00
Tenderloin Chili \$4.00
Lobster Bisque \$5.00

Signature Salads

Available at an additional cost per person.

Classic Wedge

Artisan iceberg lettuce wedge, crumbled blue cheese, bacon and tomatoes, served with ranch dressing

Spinach and Poached Pear

Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

Caprese

Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

The St. Paul Grill Strawberry Spinach

Fresh spinach, sliced strawberries and brie cheese, served with raspberry poppy seed dressing

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DINNER ENTRÉES

Includes baskets of fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Chicken Calistoga \$28.95

Spinach and Swiss cheese stuffed chicken breast with brandy cream sauce

Pineapple Chicken \$28.95

Marinated chicken breast with honey pineapple sauce

Gruyère Chicken \$29.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$29.95

Sautéed chicken breast served with lemon and parsley sauce

Honey Mustard Chicken \$29.95

Slow roasted chicken breast served with honey mustard sauce

Sage Rubbed Pork Tenderloin \$29.95

Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

Champagne Chicken \$30.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$30.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$30.95

Sautéed chicken breast with lemon butter caper sauce

Chicken Marsala \$30.95

Sautéed chicken breast with a mushroom and marsala wine sauce

Artichoke Crusted Chicken \$31.95

Artichoke crusted chicken with roasted red pepper and garlic cream sauce

Sun Dried Tomato Chicken \$31.95

Sautéed chicken breast topped with pesto and sun dried tomato cream sauce

Savory Braised Beef Pot Roast \$32.95

Savory tender beef with celery, onion, carrots and potatoes in rich burgundy beef sauce

Glazed Salmon \$34.95

Honey and soy marinated salmon grilled with sweet sesame ginger lime sauce

London Broil Bordelaise \$36.95

Marinated strip loin, slow roasted medium rare and hand carved with bordelaise sauce

Horseradish Crusted Salmon \$38.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Burgundy Braised Short Rib \$38.95

Burgundy braised, boneless beef short rib

Herb Crusted Prime Rib \$42.95

12 oz. roasted prime rib of beef served with sage au jus and creamy horseradish sauce

Pan Roasted Walleye \$42.95

Fillet of walleye with lemon beurre blanc

Beef Tenderloin Tournedos \$46.95

Twin 3 oz. center-cut beef tenderloin medallions sautéed and topped with bordelaise sauce

Halibut \$48.95

Pan seared fillet of halibut with lime gastrique

Filet Mignon \$48.95

8 oz. center-cut filet mignon, grilled medium rare with herb butter

Pan Seared Sea Bass \$56.95

Chilean sea bass fillet served with citrus beurre blanc and roasted red and yellow peppers

Bone-in Cowboy Ribeye \$56.95

22 oz. bone-in ribeye, grilled medium rare with herb butter

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MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

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DINNER MIXED GRILL

Includes baskets of fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef's selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Tournedo of Beef or Short Rib

4 oz. tournedo of beef or 4 oz. burgundy braised, boneless short ribs with Chef's selected sauce accompanied by one of the following selections:

Gruyère Chicken \$40.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$40.95

Sautéed chicken breast served with lemon and parsley sauce

Champagne Chicken \$41.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$41.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$41.95

Sautéed chicken breast with lemon butter caper sauce

Broiled Mahi Mahi \$42.95

fillet of mahi mahi with citrus parsley sauce

Glazed Salmon \$42.95

Honey and soy marinated with sweet sesame ginger lime sauce

Horseradish Crusted Salmon \$42.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Jumbo Shrimp \$44.95

Three jumbo shrimp with garlic chive beurre blanc

Maryland Crab Cake \$46.95

Two Maryland crab cakes with smoked tomato aioli

Pan Roasted Walleye \$46.95

Fillet of walleye with lemon beurre blanc

Halibut \$48.95

Pan seared with lime gastrique

Filet Mignon

4 oz. center-cut, grilled medium rare with Chef's selected sauce accompanied by one of the following selections:

Gruyère Chicken \$48.95

Gruyère cheese over seared chicken breast with classic soubise sauce

Lemon Parsley Chicken \$48.95

Sautéed chicken breast served with lemon and parsley sauce

Champagne Chicken \$49.95

Sautéed chicken breast with champagne cream sauce

Chardonnay Chicken \$49.95

Marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes and chardonnay cream sauce

Chicken Piccata \$49.95

Sautéed chicken breast with lemon butter caper sauce

Broiled Mahi Mahi \$50.95

fillet of mahi mahi with citrus parsley sauce

Glazed Salmon \$50.95

Honey and soy marinated with sweet sesame ginger lime sauce

Horseradish Crusted Salmon \$50.95

Horseradish and panko encrusted baked salmon served with citrus gastrique

Jumbo Shrimp \$52.95

Three jumbo shrimp with garlic chive beurre blanc

Maryland Crab Cake \$54.95

Two Maryland crab cakes with smoked tomato aioli

Pan Roasted Walleye \$54.95

Fillet of walleye with lemon beurre blanc

Halibut \$56.95

Pan seared with lime gastrique

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VEGETARIAN ENTRÉES

Price equivalent to the lowest priced regular entrée served.

Eggplant Parmesan

Grilled eggplant layered with a three cheese blend, squash, fresh spinach and marinara

Tofu Scallops

Tofu scallops served with herb risotto and dijon cream sauce topped with fried leeks and summer vegetables

Saffron Balsamic Grilled Vegetables

Marinated and grilled red, yellow and green bell peppers, asparagus, zucchini, yellow squash, red onion, roma tomatoes and portobello mushrooms served on a bed of saffron risotto and drizzled with balsamic syrup

Stuffed Portobello Mushroom

Grilled portobello mushroom stuffed with spinach, tomato, chèvre and panko bread crumbs, drizzled with balsamic syrup served over spelt with red peppers

Portobello Mushroom Stack

Grilled portobello mushroom stacked with fresh spinach, tomato, yellow squash, roasted bell peppers and zucchini, drizzled with white truffle oil, served on a bed of pesto cous cous

Mediterranean Tomato Tart

A delicate puff pastry spread with dijon mustard and topped with feta cheese, roma tomatoes, olive oil and herbs de Provence served with niçoise olive tapenade on a bed of spinach

Vegetarian Wellington

Grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry and baked golden brown with périgourdine sauce and garnished with a sprig of rosemary

Tricolor Tortellini Pomodoro

Cheese-filled pasta with roma tomatoes, spinach, button mushrooms, garlic, fresh basil and extra virgin olive oil topped with asiago cheese

Acorn Squash

Acorn squash stuffed with lentils, almonds, green onions and dried cherries, drizzled with maple cream sauce served on a bed of barley pilaf

Pappardelle Pasta

Pappardelle pasta filled with shiitake mushrooms, red and yellow tomatoes, asparagus and artichokes served with basil pesto grilled eggplant

Sautéed Vegetables with Israeli Cous Cous

Sautéed asparagus, cherry tomatoes, zucchini, basil and mint served in a squash basket on a bed of saffron Israeli cous cous

Stuffed Artichoke Trio

Three stuffed artichokes: spinach and goat cheese, wild mushroom with mozzarella and sun dried tomato with Kalamata olives and pesto served over a bed of white wine, smoked tomato and asparagus relish

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DINNER DESSERT SELECTIONS

Individual Sweet Endings

Crème Brûlée \$6.00

A classic, topped with caramelized sugar, served with fresh whipped cream and fresh berries

Salted Caramel Cheesecake \$6.00

Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorette

Butterscotch Crème Brûlée \$7.00

A twist on the classic, topped with caramelized sugar and sea salt, served with fresh whipped cream and fresh berries

Chocolate Malt Crème Brûlée \$7.00

Malted milk chocolate crème brûlée, topped with white chocolate mousse and malted milk ball pieces

Kentucky Bourbon Pecan Pie \$8.00

Double thick traditional pecan pie drizzled with Kentucky bourbon served with fresh whipped cream and caramel sauce

Red Velvet Cheesecake \$8.00

Rich red chocolate cheesecake with chocolate cookie crust and white chocolate mousse, garnished with a fresh strawberry

Turtle Cheesecake \$9.00

New York style cheesecake drizzled in milk chocolate, caramel sauce and topped with chopped pecans

Ultimate Chocolate Cake \$9.00

Chocolate cake baked with a fudge bottom, layered with light chocolate mousse served with raspberry coulis

Signature Dessert Martinis

Grasshopper \$6.00

A parfait of chocolate pot du crème and Crème de Menthe mousse with a chocolate mint swizzle stick

Chocolate Pot du Crème \$6.00

Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Apple Cranberry \$7.00

Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Salty Caramel Panna Cotta \$7.00

Milk chocolate pot du crème layered with vanilla panna cotta, salty caramel sauce, topped with white chocolate mousse and a chocolate decorette

Key Lime Pie \$7.00

Sugared graham cracker crumbs topped with lime panna cotta, salted vanilla panna cotta, white chocolate mousse and a lime wheel

Tiramisu \$8.00

Layers of dark chocolate pot du crème, espresso chocolate panna cotta and lady finger crumb cake topped with Baileys Irish Cream and espresso mousse, garnished with a fresh berry

Pot du Crème Viola \$8.00

Dark chocolate pot du crème layered with violet panna cotta topped with white chocolate mousse and garnished with a chocolate French macaroon

Passion Fruit Pomegranate \$8.00

Passion fruit panna cotta topped with pomegranate gelée, Midori berry white chocolate mousse and garnished with a lime wheel and a chocolate decorette

Very Berry \$9.00

Strawberries, raspberries and blackberries topped with fresh whipped cream and a chocolate dipped oblaten waffer

Chocolate Torte and Berries \$9.00

Chocolate torte topped with white chocolate mousse and fresh mixed berries, decorated with white and dark chocolate drizzle

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DINNER BUFFETS

Includes a display of fresh gourmet rolls and cracker bread with whipped butter, international and local cheeses served with gourmet crackers and garnished with red and green grapes, garden fresh vegetables served with our homemade spinach dip, Pastry Chef's dessert selection and freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.

Minimum of 25 guests. Limited to two hours of service. *Chef required - \$120.00 per chef, one chef recommended for every 50-75 guests
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for \$2.00 per person.

Saint Paul \$40.95

Garden salad served with ranch dressing
Marinated tomatoes with red onion salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Creamy mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin topped with our signature bourbon sauce

Rice Park \$44.95

Roasted beet salad
Cucumber, tomato and fresh mint salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Au gratin potatoes
Shiitake encrusted chicken breast with mushroom cream sauce
Grilled salmon with bbq kiwi sauce
London broil with roasted shallot port wine sauce

Minnesota Great Lakes \$48.95

BLT salad
Artichoke and mushroom salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Autumn rice blend
Sautéed chicken breast served with lemon and parsley sauce
Pan fried walleye with pecan butter sauce
Sliced New York strip loin with Madeira demi-glace

***American Bistro \$54.95**

St. Paul strawberry salad
Tricolor rotini pasta salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Creamy mashed potatoes
Sautéed chicken breast with champagne cream sauce
Grilled salmon with caramelized citrus sauce
*Prime rib with au jus and horseradish cream sauce

***Premiere \$58.95**

Strawberries and peaches salad
Tomatoes with green peppers and fresh mozzarella salad
Fresh fruit salad
Sautéed fresh seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken breast with chardonnay cream sauce
Fillet of walleye with lemon beurre blanc
*Roast tenderloin of beef with béarnaise sauce

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MHC Culinary
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MORRISSEY HOSPITALITY COMPANIES



YOUR HOSPITALITY PARTNER

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RECEPTION PRESENTATIONS HORS D'OEUVRES

Sold by the each. Minimum order of 12 per selection.

Cold

Spoonfuls and Shots

Thai Peanut Chicken and Asian Salad Spoon	\$ 2.50
Lobster with Sweet Corn Relish and Leek Spoon	\$ 5.00
Chili Lime Shrimp with Gazpacho Shot	\$ 5.00
Curried Scallop with Mango Chutney and Tomato Lime Shot	\$ 6.00

Vegetarian

Italian Lollipops	\$ 2.50
Herb Cream Cheese Stuffed Cherry Tomatoes	\$ 2.50
Tomato Buffalo Mozzarella Bruschetta	\$ 2.50
Blue Cheese Walnut Crostini	\$ 2.50
Mushroom Duxelle Crostini	\$ 2.50
Polenta Cake with Provencal Flavors	\$ 2.50
Belgian Endive with Roquefort Mousse	\$ 2.50
Caprese Salad on a Skewer	\$ 2.50

Meat

Ham and Cream Cheese on Cucumber	\$ 2.50
Asparagus wrapped in Turkey	\$ 2.50
Prosciutto wrapped Melon	\$ 2.50
Peppered Tenderloin on Crostini	\$ 2.50
Mediterranean Skewer	\$ 3.00
Rosemary Prosciutto Pinwheel	\$ 3.00
Asian Beef on Crisp Wonton with Wasabi Aioli	\$ 4.00

Seafood

Smoked Salmon Chive Spread on Pumpnickel	\$ 3.00
Crab Salad on Cucumber Round	\$ 3.00
Grilled Shrimp on Tortillas with Fresh Guacamole	\$ 4.00
Lump Crabmeat Salad Tartlet	\$ 4.00
Salmon Gravlax in Phyllo Cup	\$ 4.00
Jumbo Shrimp with Tangy Cocktail Sauce	\$ 4.00
Ahi Tuna with Plum Sauce on Caspian flatbread	\$ 4.00
Peking Shrimp wrapped in Snow Peas	\$ 4.50
Lobster Salad on Belgian Endive	\$ 4.50
Half Shelled Oysters with Tangy Cocktail Sauce	\$ 5.00
Cracked Snow Crab Claws with Mustard Sauce	\$ 5.00

Hot

Spoonfuls and Shots

Buffalo Chicken and Blue Cheese Spoon	\$ 2.50
Blackened Beef, Boursin Cheese and Caramelized Shallot Spoon	\$ 3.50
Sea Bass Taco Spoon	\$ 5.00
Tomato Thai Basil, Asparagus and Butternut Squash Soup Shot	\$ 2.50
Sesame Chicken Strips with Garlic Ginger Shot	\$ 4.00

Vegetarian

Mushroom Caps Florentine	\$ 2.50
Cream Cheese stuffed Jalapeño Poppers with Popper Jam	\$ 2.50
Vegetable Egg Roll with Sesame Lime Ginger Sauce	\$ 2.50
Vegetable Spring Rolls with Red Chili Sauce	\$ 3.00
Vegetable Falafel with Tzatziki Sauce	\$ 3.00
Asparagus and Asiago Cheese in Phyllo	\$ 4.00
Blue Cheese and Red Wine Marinated Pear in Phyllo	\$ 4.00
Baked Brie and Raspberry in Puff Pastry	\$ 5.00

Meat

Thick-Cut Applewood Smoked Bacon Skewer	\$ 2.50
Jerk Chicken Skewers	\$ 2.50
Jerk Sautéed Chicken with Pineapple Pipette	\$ 2.50
Chicken Pot Stickers with Wasabi Soy Sauce	\$ 2.50
Dijon Chicken Puff Pastry with Wild Mushroom Sauce	\$ 3.00
General Tso Chicken	\$ 3.00
Bacon wrapped Water Chestnuts	\$ 4.00
Bacon wrapped Jalapeño Chicken Skewers	\$ 4.00
Bourbon Beef Skewers	\$ 4.00
Lamb Medallion with Mint Cream Sauce	\$ 4.00
Mini Beef Wellington with Béarnaise Sauce	\$ 5.00

Seafood

Tempura Shrimp Skewer Drizzled with Sweet Chili Sauce	\$ 4.00
Coconut Shrimp with Orange Aioli	\$ 4.00
Crab Rangoon with Red Thai Chili Sauce	\$ 4.00
Mushroom Caps stuffed with Crab	\$ 4.00
Bacon wrapped Scallops	\$ 5.00
Mini Crab Cakes with Smoked Tomato Aioli	\$ 6.00

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COLD RECEPTION PRESENTATION DISPLAYS

Serves approximately 50 people.

Kettle Chips and Homemade Dips \$200

Kettle style chips served with homemade spinach and French onion dips

Root Vegetable Chips and Dips \$225

Taro root, sweet potato and kettle chips

Served with homemade spinach dip and French onion dip

Tortilla Chips and Dips \$225

Hand-fried tricolor tortilla corn chips with fresh, homemade green and red salsas and a nine layer dip of black beans, sour cream, guacamole, shredded cheddar cheese, jalapeños, scallions, black olives, shredded lettuce and tomatoes

Fresh Fruit \$225

Fresh seasonal fruit to include cantaloupe, honeydew, watermelon, pineapple and strawberries

Fresh Crudite and Assorted Cheeses \$250

Assortment of garden fresh vegetables served with homemade spinach dip

International and local cheeses garnished with red and green grapes

Served with assorted gourmet crackers

Meat and Cheese \$250

Sliced pastrami, pepperoni, salami, cheddar and jalapeño-jack cheeses

Served with assorted gourmet crackers

and garnished with assorted pickles and peppers

Grilled Vegetable Display \$250

Grilled asparagus, red onion, mushrooms, zucchini, yellow squash, peppers, artichokes and fresh mozzarella drizzled with balsamic reduction

Served with grilled focaccia

Mediterranean Dips \$275

Roasted red pepper hummus, tabbouleh and babaganoush

with marinated artichokes, green and black olives, pepperoncini and feta

Served with Caspian flatbread, cracker bread and pita chips

Petite Sandwiches \$275

60 assorted petite sandwiches including:

roasted turkey with Swiss cheese and cranberry mayo on croissant,

rosemary chicken salad with leaf lettuce on focaccia,

tomato, cucumber, spinach and boursin cheese on grilled flatbread

Served with assorted pickles and peppers

Pazzaluna Antipasto with Italian Salads \$275

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives

Served with soft bread sticks

Chicken, Tomato and Mozzarella \$275

Sliced grilled chicken breast layered between red and yellow tomatoes and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil pesto

Served with grilled focaccia

Tenderloin and Marinated Grilled Vegetables \$300

Sliced herb crusted beef tenderloin served with creamy horseradish sauce, marinated grilled vegetables and grilled focaccia

Nigiri Sushi and Nori Maki Rolls \$300

Handmade nigiri sushi to include: shrimp, ahi tuna and salmon and

nori maki rolls to include: avocado cucumber, spicy tuna, smoked salmon and cucumber rolls, served with soy sauce, wasabi and pickled ginger

Cheese Board \$300

Premium, domestic and imported cheeses to include:

blue veined, triple cream, aged, soft and hard varieties

Sweet cranberry-orange chutney and candied walnuts

Served with grilled focaccia, cracker bread and assorted crackers

Crostini Station \$350

Spinach artichoke spread, olive tapenade with roasted garlic, tomato basil

relish, truffled mushroom tapenade and sun dried tomato goat cheese crumbles

Served with French bread crostini, pretzel roll crostini and Caspian flatbread

Iced Jumbo Shrimp \$550

Display of 150 peeled and chilled jumbo shrimp

Served with Tabasco sauce, tangy cocktail sauce and lemon wedges

Jumbo Shrimp and Crab Claws \$600

Display of 100 peeled and chilled jumbo shrimp and 50 snow crab claws

Served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce

and lemon wedges

Signature Seafood \$1,100

An elaborate display of fresh cold water lobster tails, king crab legs,

lump crab meat, jumbo shrimp and wok seared Ahi tuna

Served with Tabasco sauce, garlic lemon aioli,

tangy cocktail sauce and lemon wedges

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HOT RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Serves approximately 50 people.

Signature Meatballs \$250

Meatballs with your choice of sauce - sweet and sour sauce, smoky bbq sauce or bourbon sauce

Hot Pizza Dip Trio \$250

Margherita - marinara sauce topped with roma tomatoes, fresh basil and shredded mozzarella cheese, drizzled with olive oil
Spinach Artichoke - alfredo sauce mixed with spinach, artichokes, parmesan and boursin cheeses, topped with shredded mozzarella cheese
Supreme - marinara sauce mixed with Italian sausage, pepperoni, onions, peppers and sliced mushrooms, topped with shredded mozzarella cheese
Served with bread sticks, focaccia, cracker bread and crostini

Flatbreads \$350

Roasted wild mushroom with roasted garlic, caramelized shallots, provolone and boursin cheeses
Buffalo chicken, ranch dressing, boursin cheese and blue cheese crumbles
Prosciutto, arugula, pesto, fresh mozzarella and boursin cheeses

Hot Spinach and Artichoke Gratin Dip \$350

Creamy spinach and artichoke gratin baked golden brown served with focaccia, cracker bread, crostini, carrot sticks, celery and red peppers

Chicken Strips \$350

Chicken strips served with bourbon, blue cheese buffalo and smoked garlic and herb ranch dipping sauces

South of the Border \$475

Nine layer black bean dip served with hand-fried tricolor corn tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos and beef taquitos served with sour cream and green and fresh tomato salsas

Short Rib Sliders \$550

Braised, boneless beef short ribs served on grilled focaccia topped with: smoked gouda, red onion marmalade and balsamic reduction

Deconstructed Ultimate Nachos \$550

Hand-fried tricolor corn tortilla chips, sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper jack black bean dip, lettuce, pico de gallo, guacamole and sour cream

Warm Homemade Dips \$650

Warm homemade crab dip, spinach artichoke dip, and buffalo chicken dip
Served with taro root chips, grilled focaccia and crackerbread

Wisconsin Fondue \$650

An arrangement of dipping items to include: beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, crispy pumpernickel squares and soft pretzel bites served with beer cheese fondue

Ravioli Trio \$650

Braised beef with marsala mushroom sauce and fried shallots,
Chicken Florentine with basil pesto and tomatoes,
Butternut squash with maple cream sauce, sun dried cranberries and walnuts
Served with parmesan garlic bread and soft bread sticks

Elegant Bites \$750

Mini beef Wellingtons with béarnaise sauce
Dijon chicken puff pastries with wild mushroom sauce
Asparagus and asiago cheese in phyllo

The Minnesota State Fair \$750

Freshly popped popcorn,
Seasoned waffle fries with malt vinegar
Toasted soft pretzels, hand dipped in butter with rock salt and served with cheese sauce, yellow and stone ground mustards
Cheese curds and mini corn dogs served with yellow mustard and ketchup
Chicken strips served with honey mustard, buffalo and ranch dipping sauces
Mini chocolate chip cookies served with ice cold milk

Pacific Rim \$900

(served hot)
Beef satay with peanut sauce, vegetable egg rolls and chicken pot stickers
Served with wasabi soy sauce, spicy Chinese mustard and garlic ginger sauce
(served cold)
Peking shrimp wrapped in snow peas, lobster spring rolls with tiger sauce
Nigiri sushi and nori maki rolls with soy sauce, wasabi and pickled ginger
Served with sesame flatbread and fortune cookies

Hot and Cold Seafood Bar \$1,500

(served hot)
Mini crab cakes with smoked tomato aioli and blackened shrimp
(served on ice)
Crab claws and jumbo shrimp served with Tabasco sauce, tangy cocktail sauce and lemon wedges

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended specialty performance stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

*Mash-tini Station \$300

Garlic mashed potatoes with your choice of toppings to include: grilled chicken, blue cheese crumbles, sour cream, cheddar cheese, applewood smoked bacon and scallions

Served in a martini glass *Requires two chefs

*Creamy Shells and Cheese Station \$350

Large pasta shells baked in a creamy four cheese sauce with your choice of toppings to include: lobster, seasoned ground beef, grilled buffalo chicken breast, applewood smoked bacon, broccoli and butter cracker crumbs

Served in a martini glass *Requires two chefs

*Popcorn Chicken Station \$350

Chicken tenderloin bites tossed with your choice of sauces to include: buffalo, teriyaki or honey bbq

Served on a bed of celery blue cheese, Asian slaw or corn and black bean relish and topped with blue cheese, black sesame seeds or diced scallions

*Requires two chefs

*Asian Stir-Fry Station \$350

Fresh Asian vegetables stir-fried to order with tender strips of teriyaki marinated beef and chicken

Served with fried rice and a cream cheese wonton in a Chinese take-out box

*Stromboli Station \$350

Hand rolled pizza dough stuffed with parmesan, asiago and mozzarella cheese brushed and baked with olive oil, Italian herbs and spices

Hand rolled pizza dough stuffed with mozzarella, pepperoni and sausage brushed and baked with olive oil, Italian herbs and spices

Served with slow simmered marinara sauce, parmesan cheese and crushed red pepper

*BBQ Sliders Station \$400

Jack Daniel's pulled sirloin and bbq pulled pork served on mini pretzel rolls with gherkin pickle skewer

*Sliders Station \$450

Beef mini burgers served on mini sesame rolls with your choice of toppings to include: applewood smoked bacon, Wisconsin cheddar and Swiss cheese, roma tomatoes, arugula, blue cheese aioli and our signature steak sauce

*Herb Risotto Station \$450

Risotto sautéed with your choice of toppings to include:

shrimp, grilled chicken breast, asparagus, mushrooms, roasted peppers, chives and shredded parmesan cheese

Served in a martini glass *Requires two chefs

*Pasta Station \$450

Penne pasta tossed in chardonnay cream sauce with marinated grilled chicken breast, prosciutto ham, button mushrooms, artichokes and sun dried tomatoes

Rotini pasta tossed in arrabiata sauce with roasted red peppers, balsamic onions, spinach and Italian sausage

Served with parmesan garlic bread and soft bread sticks

*Nigiri Sushi and Nori Maki Rolls Station \$500

Handmade nigiri sushi to include: shrimp, ahi tuna and salmon

Nori maki rolls to include: smoked salmon, spicy tuna, crab salad with wasabi tobiko, asparagus tempura and avocado cucumber rolls

Served with soy sauce, wasabi and pickled ginger

*Tenderloin Charlies Station \$600

Seared beef tenderloin served on mini potato rolls

with your choice of toppings to include: caramelized onions, sautéed mushrooms, horseradish sauce and béarnaise sauce

*Requires two chefs

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RECEPTION PRESENTATIONS PERFORMANCE STATIONS

*Chef attended stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.

Serves approximately 50 guests.

Bookshelf Displays

*Traditional Salad on the Rocks \$250

Greek Salad - red onions, Kalamata olives, cucumber and crumbled feta cheese
Candied Almond Chicken Salad - wild field greens, dried cherries, goat cheese, candied almonds and grilled chicken tossed in vodka raspberry dressing
Thai Beef Salad - kalbi marinated steak, tomatoes and crispy rice noodles
Served in a high ball glass

*Asian Trio \$350

Peanut fried chicken with crispy rice noodles and stir fry vegetables served over lo mein, tossed in sesame sake dressing
Kalbi marinated grilled beef sirloin with slivered snow peas, red pepper, crispy wontons and white and black sesame seeds drizzled with soy ginger sauce, served with a lime wedge
Peking shrimp with an apple, ginger and garlic shot

*On the Light Side \$350

Cold Cucumber Shooter - polenta, fresh mozzarella and grape tomato skewer
Lemon Poached Baby Artichokes - with horseradish and dill dipping sauce
Tuna Poke - tossed in sesame citrus soy dressing, topped with toasted sesame seeds and served with fresh avocado aioli and crisp wonton chips

*Charcuterie \$400

Local and International Cheese Martini - an assortment of hard and soft cheeses served with assorted crackers
Classic Charcuterie - prosciutto ham, cured salami, smoked capicola, mixed olives and white bean and roasted garlic spread served with torn soft lavash
Smoked Salmon and Crispy Bread - thinly sliced rolled Scottish smoked salmon served over fried raisin pumpernickel with dill boursin cheese spread

*Signature Salad on the Rocks \$400

Brussels Sprouts Caesar - with smoked salmon
Sea Bass on Micro Greens - with roasted corn pico de gallo and serrano aioli
Quinoa Salad - with berries and watermelon blood orange vinaigrette
Served in a high ball glass

*Sea Bass Martini \$600

Chili lime marinated sea bass over roasted sweet corn relish garnished with red onion reduction and serrano aioli
Served in a martini glass

Carvery

*Sugar Glazed Ham \$400

Brown sugar glazed smoked pit ham served with cherry compote, whole grain mustard and potato rolls
(one ham serves approximately 50 guests)

*Roasted Pork Loin \$450

Maple glazed roasted pork loin with apple sage butter, pecan demi-glace and caraway rye rolls
(two pork loins serve approximately 50 guests)

*Roasted Turkey Breast \$450

Ranch seasoned, slow roasted turkey breast served with cranberry relish, orange aioli and sourdough rolls
(two turkey breasts serve approximately 50 guests)

*House Smoked Sirloin \$450

House smoked peppercorn sirloin served with blue cheese aioli, spicy bbq sauce and mini ciabatta rolls
(four sirloins serve approximately 50 guests)

*Herb Crusted Prime Rib \$650

Herb crusted prime rib served with roasted garlic jus lie, horseradish cream sauce and mini brioche rolls
(one half prime rib serves approximately 50 guests)

*Châteaubriand \$750

Châteaubriand served with mixed herb horseradish sauce, béarnaise sauce and mini French baguettes
(four châteaubriands serve approximately 50 guests)

*Sea Bass Tacos \$850

Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli and warm corn tortillas
(ten pounds of sea bass serve approximately 50 guests)

*Top Round of Beef \$850

Top round of beef, rubbed with our own blend of herbs and spices, slow roasted and served with horseradish cream sauce, mayonnaise, whole grain mustard and silver dollar rolls
(one split top round serves approximately 150 guests)

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RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Serves approximately 50 guests.

Freshly Baked Cookies \$250

A combination of freshly baked chocolate chunk, lemon zest, English toffee crunch and butterscotch oatmeal
Sprinkled with M&M's (75 cookies)

Brownie Trio \$250

An assortment of double chocolate, chocolate raspberry with white chocolate and vanilla blondies (75 brownies)

Gourmet Rice Crispy Treats \$275

An assortment of freshly made original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks
Sprinkled with M&M's (75 rice crispy treats)

Chocolate Dipped Cookie Platter \$275

A combination of freshly baked chocolate dipped cookies to include: chocolate chunk in dark chocolate, lemon zest in white chocolate and butterscotch oatmeal in milk chocolate
garnished with chocolate dipped strawberries and pineapple (75 cookies)

Apple Crisp \$275

A sweet, traditional homemade apple crisp
Served warm with speckled vanilla ice cream (2 pans)

Strawberry Rhubarb Crisp \$275

A summer inspired homemade crisp
Served warm with speckled vanilla ice cream (2 pans)

Dessert Bars \$300

A display of summerberry, peanut butter and seven layer bars (75 dessert bars)

Petite Desserts \$300

A display of 75 homemade mini lemon tarts, mini pecan pies, chocolate truffles and chocolate dipped strawberries and pineapple

Chocolate Lovers Display \$400

A display of milk and white chocolate dipped Oreo cookies, graham crackers, jumbo pretzels, nut clusters, fresh strawberries and potato chips sprinkled with M&M's

Dessert Fondue \$450

An arrangement of dipping items to include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices and strawberries
Served with chocolate, caramel and cream cheese fondue and toppings to include: mixed nuts, cinnamon sugar and maraschino cherries

Sophisticated Desserts \$450

A display of rich desserts including chocolate covered fresh strawberries injected with Grand Marnier, individual lava and tiramisu cakes, petit fours and assorted truffles

Sweet Baked Confections \$500

A multi-tier display of ultimate chocolate cake, key lime pie, turtle cheesecake and grandma's carrot cake

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RECEPTION PRESENTATIONS

DESSERT PERFORMANCE STATIONS

*Chef attended stations, \$120.00 per chef, per three hour period. One station recommended for every 50 to 150 guests.
Serves approximately 50 guests.

Bookshelf Displays

*Sweet and Salty Popcorn \$250

75 assorted cups of popcorn to include: chicago mix, bourbon bacon and chocolate drizzled with M&M's

*Sweet Cupcakes \$300

75 assorted cupcakes to include: red velvet with cream cheese frosting, chocolate with chocolate mousse and a fresh strawberry and vanilla with white chocolate mousse and Oreo cookie crumbles

*Savory Mini Cupcakes \$300

75 assorted cupcakes to include: maple with maple white chocolate mousse and chocolate dipped bacon, vanilla with white chocolate mousse and a chocolate dipped potato chip and chocolate with peanut butter white chocolate mousse and a white chocolate dipped pretzel

*Individual Mousse Parfait Cups \$350

75 assorted parfait cups to include: white chocolate mousse layered with Oreo cookie crumbles, dark chocolate mousse layered with brownie crumbles and raspberry mousse layered with fresh berries
Garnished with chocolate curls and served in a low ball glass

*Dessert Shooters \$350

75 assorted shooters to include: lemon mousse with berries, salty caramel panna cotta and red velvet pot du crème

Brûlée

*Crème Brûlée Station \$300

Vanilla and butterscotch crème brûlées topped with a candied sugar crust

*S'more Brûlée Station \$350

Graham cracker crust topped with mocha pot du crème and marshmallows brûléed by the Chef, garnished with a Hershey's chocolate rectangle
Served in a martini glass

Flambé

*Bananas Foster Flambé \$350

Bananas, pecans, brown sugar, whipped butter, rum and crème de banana set aflame and served over speckled vanilla ice cream in a martini glass

*American Apple Pie Flambé \$400

Fuji apples sautéed with apple liqueur, caramel sauce and sweet butter, served over speckled vanilla ice cream and topped with a homemade cinnamon and sugar pie crust crescent in a martini glass

Ice Cream

*Milkshake Malt Station \$300

Vanilla and chocolate malts made to order, topped with whipped cream and served with a red whip straw

*Instant Ice Cream Bar \$400

Begin with your choice of vanilla, chocolate or strawberry cream, add liquid nitrogen for an instant freeze and top off your creation with your choice of toppings to include: fresh mixed berries, caramel and chocolate sauces, Oreo cookie crumbles, English toffee crunch, mixed nut topping and fresh whipped cream
Served with homemade original and chocolate dipped waffle bowls

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BAR MENUS

Additional bar options are available upon request.

Host Bar

Soft Drink / Natural Spring Water	\$ 3.75
Juice	\$ 3.75
Sparkling Water	\$ 4.75
Domestic Beer	\$ 6.75
Premium Beer	\$ 7.75
House Wine	\$ 7.75
Premium Wine	\$ 9.75
Premium Liquor	\$ 8.75
Premium Cocktails	\$ 12.25
Super Premium Liquor	\$ 9.25
Super Premium Cocktails	\$ 13.00
Specialty Liquor	\$ 9.75
Specialty Cocktails	\$ 13.75

All beverages consumed are paid by the host. A bartender will be provided free of charge if consumption is over \$450.00 per bar, per three hour period. If sales do not exceed \$450.00 per bar, per three hour period, a bartender fee of \$180.00 will apply for each minimum that is not met.

Cash Bar

Soft Drink / Natural Spring Water	\$ 4.00
Juice	\$ 4.00
Sparkling Water	\$ 5.00
Domestic Beer	\$ 7.00
Premium Beer	\$ 8.00
House Wine	\$ 8.00
Premium Wine	\$ 10.00
Premium Liquor	\$ 9.00
Premium Cocktails	\$ 12.50
Super Premium Liquor	\$ 9.50
Super Premium Cocktails	\$ 13.25
Specialty Liquor	\$ 10.00
Specialty Cocktails	\$ 14.00

All beverages consumed are paid in cash by the individual. A bartender will be provided free of charge if consumption is over \$450.00 per bar, per three hour period. If sales do not exceed \$450.00 per bar, per three hour period, a bartender fee of \$180.00 will apply for each minimum that is not met.

Bar Per Person

Full Bar	First sixty minutes	\$ 14.00
	Each additional thirty minutes	\$ 7.00
	Each additional fifteen minutes	\$ 3.50

(Based on consecutive hours of service)

A bartender will be provided free of charge for all host bars per person based on a seventy-five person minimum per bar. If there are less than seventy-five people per bar, a bartender fee of \$180.00 will apply for each minimum that is not met.

WINE LIST

Additional wine selections are available upon request.

Chardonnay

Stone Cellars, <i>California</i>	\$ 28.00
Francis Coppola Diamond Collection, <i>California</i>	\$ 36.00
Charles Krug, <i>Napa Valley</i>	\$ 40.00
Silverado, <i>Napa Valley</i>	\$ 46.00
Ferrari Carano, <i>Sonoma</i>	\$ 52.00
Jordan, <i>Napa Valley</i>	\$ 62.00

Other Whites

Beringer White Zinfandel, <i>California</i>	\$ 28.00
Falonari Moscato, <i>Italy</i>	\$ 29.00
Saint M Riesling, <i>Germany</i>	\$ 31.00
Graffigna Pinot Grigio, <i>Argentina</i>	\$ 36.00
Villa Maria Sauvignon Blanc, <i>New Zealand</i>	\$ 42.00

Cabernet Sauvignon

Stone Cellars, <i>California</i>	\$ 28.00
Francis Coppola Diamond Collection, <i>California</i>	\$ 36.00
Broquel, <i>Argentina</i>	\$ 46.00
Charles Krug, <i>Napa Valley</i>	\$ 56.00
Conn Creek, <i>Napa Valley</i>	\$ 57.00
Chateau Ste Michelle Canoe Ridge, <i>Horse Heaven Hills</i>	\$ 75.00
Ferrari Carano, <i>Sonoma</i>	\$ 84.00

Merlot

Stone Cellars, <i>California</i>	\$ 28.00
Francis Coppola Diamond Collection, <i>California</i>	\$ 36.00
Columbia Crest H3, <i>California</i>	\$ 40.00
Charles Krug, <i>Napa Valley</i>	\$ 56.00
Northstar, <i>Columbia Valley</i>	\$ 64.00

Other Reds

Trapiche Oak Cask Malbec, <i>Argentina</i>	\$ 28.00
Jacob's Creek Reserve Shiraz, <i>Australia</i>	\$ 32.00
Oyster Bay Pinot Noir, <i>New Zealand</i>	\$ 35.00
XY Zin Zinfandel, <i>California</i>	\$ 40.00
Ferrari Carano Sienna, <i>Sonoma</i>	\$ 50.00
Erath Pinot Noir, <i>Willamette Valley</i>	\$ 75.00
Robert Sinskey POV, <i>Los Carneros</i>	\$ 85.00

Sparkling Wines and Champagne

Mionetto Prosecco, <i>Italy</i>	\$ 36.00
Mumm Napa Brut, <i>Napa Valley</i>	\$ 55.00

As a regional leader in sustainability, we can serve everything on this page to you in an environmentally-friendly manner.

