

CATERING MENU



SAINT PAUL RIVERCENTRE™



Saint Paul RiverCentre sits in the vibrant heart of downtown Saint Paul's entertainment district. As one of the Twin Cities' most distinguished venues, it is constantly evolving to offer a distinctive setting for corporate meetings and events, memorable celebrations, conventions and trade shows, extravagant galas, and important community events - showcasing a cultural fabric of the city. Saint Paul RiverCentre is within walking distance of premier attractions including Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, and Xcel Energy Center.

The RiverCentre and Morrissey Hospitality teams work together to make each event seamless for our partners, and a memorable experience for you and your guests. We take pride in planning and executing premier events. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion, but detail is our obsession. See for yourself why so many trust Morrissey Hospitality with their important events and return year after year.



BREAK SERVICE BEVERAGE

Coffee

Regular or Decaffeinated Coffee	96	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	48	pot
Flavored Coffee Syrups	50	set up
hazelnut, caramel, vanilla, sugar-free vanilla		
Specialty Coffee Accompaniments	125	set up
vanilla sugar, white and dark chocolate shavings, whipped cream, chocolate stir sticks		

Hot Beverages

Herbal Tea	96	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	48	pot
Hot Apple Cider	68	gallon
Hot Chocolate	68	gallon

Cold Beverages

Soft Drinks or Dasani Bottled Water	5	each
Sparkling Water	5	each
Lemonade, Fruit Punch, or Iced Tea	68	gallon
.	34	pitcher
Orange, Apple, or Cranberry Juice	84	gallon
.	42	pitcher

Infused Water

Iced Water with Cucumber, Lemon, and Mint	42	gallon
Iced Water with Raspberry, Lime, and Basil	42	gallon
Iced Water with Watermelon, Blueberry, and Basil	42	gallon
Iced Water with Orange, Strawberry, and Mint	42	gallon

Water Service

Classroom Water Service with Hard Candies	2	each
per seat, per four-hour period		
Speaker and Head Table Water Service	20	each
per location, per session		
Water Cooler Service (Setup and 5 gallons)	125	each
Water Cooler Service Refresh (5 gallons)	75	each



BREAK SERVICE A LA CARTE

Breakfast Eggs

Hard-Boiled Eggs	3.5	each
Three Cheese Omelet	8	each
Diced Ham and Cheese Omelet	8	each
Breakfast Sandwiches	8	each

Breakfast Pastries

MH Specialty Granola Bars	48	dozen
Scones	48	dozen
Danish Pastries	48	dozen
Raised Donuts	51	dozen
Bagels	51	dozen
Muffins	51	dozen
Filled Croissants	54	dozen
Udi's Muffins - Gluten Free	75	dozen

Sweet Treats

Cookies	48	dozen
Gourmet Rice Crispy Treats	48	dozen
Brownie Trio	51	dozen
Dessert Bars	51	dozen
Savory Mini Cupcakes	54	dozen
Sweet Cupcakes	54	dozen
Chocolate Dipped Strawberries	54	dozen
Fruit Kebabs	54	dozen
Kind Bars - Gluten Free	75	dozen
Chocolate Nut Clusters - Vegan/Gluten Free	75	dozen

Snacks

Individually Portioned

Whole Fruit	4	each
Freshly Popped Popcorn	5	each
Bags of Potato Chips	5	each
Full Size Candy Bars	5	each
Popcorn Mix	6	each
Ice Cream Treats	6	each
Snack Mix	7	each
Yogurt Parfaits - mixed berry, mango, or white peach	8	each
Overnight Oats - mixed berry, apple, or white peach	8	each
Soft Salted Pretzels	8	each
Five Star Nut Mix	9	each

Serves 25

Potato Chip Trio	137.5	each
Kettle Chips and Dips	137.5	each
Root Vegetable Chips and Dips	162.5	each
Tortilla Chips and Dips	162.5	each
Fruit Platter	162.5	each
Crudités Platter	162.5	each
Meat and Cheese Platter	175	each
Petite Sandwiches	200	each



BREAK SERVICE PACKAGE

Limited to 60 minutes of service, priced per person

BYO Trail Mix

Pretzels, dried cranberries, plain M &M's, roasted peanuts,
yogurt covered raisins, Chex Mix
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 15

Showtime

Freshly popped popcorn
Twix, Skittles, Snickers, Reese's Peanut Butter Cups
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 15

Cookies and Brownies

Chocolate chip, salted caramel white chocolate,
lemon blueberry, and oatmeal cranberry cookies
Raspberry swirl, peanut butter chocolate,
and pecan white chocolate chunk brownies
Assorted soft drinks, Dasani bottled water, milk
Regular and decaffeinated coffee 16



Day Break

Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars
Drumstick vanilla cones, ice cream sandwiches,
chocolate-dipped ice-cream bars, dairy-free popsicles
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 16

Crudités

Carrots, red peppers, celery sticks, radishes, cauliflower, jicama,
snow peas, and broccoli
Roasted red pepper hummus, spinach dip, ranch dressing
Assorted soft drinks, Dasani bottled water, lemonade, iced tea 17
**Minimum order of 50 required*

Power Hour

Five Star nut mix
Crudités platter
Meat and cheese platter
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 19

Tailgater

Mini corn dogs, ketchup, yellow mustard, relish, chopped onions
Cheese curds with ranch dressing
Soft salted pretzels, jalapeño cheese sauce, whole grain mustard
Assorted soft drinks, Dasani bottled water 21

BREAKFAST CONTINENTAL

Limited to 3 hours of service, priced per person

Iron Range

Mini muffins
Granola bites
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 23

Early Bird

Raised donuts
Mini Danish pastries
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 23

Northwoods

Assorted mini scones
Assorted bagels, cream cheese, honey walnut cream cheese, peanut butter
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 25

Healthy Start

BYO oatmeal or yogurt parfait
Toppings include: sliced almonds, mixed berries, granola, dried cranberries, maple syrup, cinnamon-sugar, cream, almond milk
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 27

CONTINENTAL ENHANCEMENTS

Limited to 90 minutes of service, priced per person

BYO Yogurt Parfait

Greek vanilla yogurt, granola, toasted almonds and coconut, dried cranberries, fresh mixed berries, diced mangoes 8

BYO Oatmeal

Steel cut oatmeal, brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries, milk, cream 8

Scrambled Eggs

Choice of:

Scrambled eggs with spinach, tomatoes, and feta 8

Scrambled eggs with breakfast sausage, sauteed onions, and cheddar 8

Scrambled eggs with turkey sausage, green onions, and smoked Gouda 8



BREAKFAST PLATED

Includes mini muffins, regular and decaffeinated coffee, hot herbal teas, ice water, orange juice

Add fresh fruit cup 4 each

Caramel Apple French Toast

Golden egg-battered brioche with cinnamon sugar, caramelized apples, candied pecans, and maple syrup
Served with choice of thick-sliced applewood smoked bacon, sausage links, or ham steak 28

Morning Scramble

Fluffy scrambled eggs with Wisconsin cheddar cheese
Served with hash brown potatoes and choice of thick-sliced applewood smoked bacon, sausage links, or ham steak 28

Classic Egg Bake

Eggs baked with breakfast sausage crumbles and cheddar cheese
Served with hash brown potatoes 29

Smoked Sirloin and Eggs

Smoked sirloin with scrambled eggs, smoked Gouda, and fresh herbs
Served with hash brown potatoes 34

Breakfast Quiche

Filled with boursin and gruyere cheeses, spinach, shallots, and red peppers
Served with grilled asparagus 34



BREAKFAST BUFFET

Includes mini muffins, sliced seasonal fruit, hash brown potatoes or o'brien potatoes, regular and decaffeinated coffee, hot herbal teas, ice water, orange juice

Limited to two hours of service, 25 guest minimum

Day Breaker

Scrambled eggs with chives

Applewood smoked bacon, sausage links 32

Early Riser

Scrambled eggs with chives

Waffles, whipped butter, mixed berry compote, maple syrup

Applewood smoked bacon, sausage links 34

Great Start

Scrambled eggs with chives

Caramel apple french toast, candied pecans, maple syrup

Applewood smoked bacon, sausage links 34

Sunrise

Scrambled eggs with spinach, tomato, feta

Applewood smoked bacon, turkey sausage

Chef's selected yogurt parfaits 36

BUFFET ENHANCEMENTS

*Chef required - 180 per chef, one chef recommended per 50 guests

Vegan "Egg" Scramble

Chef's selected vegetables 10

Smoked Salmon

Norwegian cold-smoked salmon, sliced cucumbers, chopped hard-boiled eggs, red onions, capers, tomatoes, dill cream cheese, mini bagels 12

*Omelet Station

Made to order with applewood smoked bacon, breakfast sausage, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar cheese, American cheese 10



LUNCH COLD

BOXED

Salads include grilled focaccia, wraps & sandwiches include chips, Dasani bottled water, condiments, serveware 28

Add banana, apple, or orange 1

Select up to two meat and one vegetarian offering

Choice of cookie or MH specialty granola bar

PLATED

Salads include gourmet rolls with whipped butter, wraps & sandwiches include Chef's choice side salad and kosher pickle

Includes regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water 29

Add starter salad 4

SALADS

Chicken or Garbanzo Chop

Mixed greens, romaine, diced tomatoes, red onions, Amablu cheese, avocado ranch dressing
Choice of chicken and bacon or roasted garbanzo beans

Mediterranean Quinoa

Mixed greens, tomatoes, peppers, kalamata olives, feta, quinoa, Greek vinaigrette

Cranberry Chicken

Mixed greens, spinach, chicken, strawberries, Amablu cheese, dried cranberries, walnuts, balsamic vinaigrette

Harvest

Spinach, romaine, couscous, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Cucumber Avocado

Spinach, mixed greens, avocado, garbanzo beans, cucumber, tomato, red onion, queso fresco, cilantro, oregano-lime vinaigrette

WRAPS & SANDWICHES

Italian Chop Wrap

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, romaine, white balsamic dressing, herb wrap

Buffalo Chicken Wrap

Breaded chicken, cheddar cheese, romaine, celery, blue cheese dressing, hot sauce, sun-dried tomato wrap

Southwestern Chicken Wrap

Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, lettuce, BBQ ranch mayo, jalapeño-cheddar wrap

Turkey Club Wrap

Smoked turkey, applewood smoked bacon, havarti cheese, lettuce, tomatoes, spicy smoked-tomato aioli, herb wrap

Rosemary Chicken Salad Sandwich

Shredded chicken, pecans, dried cranberries, apples, shallots, rosemary, mayonnaise, leaf lettuce, croissant

Black Forest Ham Sandwich

Black forest ham, Swiss cheese, leaf lettuce, pickle planks, dijonaise, marble rye bread

Chicken Caprese Sandwich

Grilled chicken, mozzarella, roma tomatoes, spinach, Boursin, basil pesto, balsamic drizzle, ciabatta roll

Turkey, Brie, and Apple Sandwich

Roasted turkey, brie, sliced granny smith apples, spinach, honey mustard dressing, croissant

Roast Beef and Blue Cheese Sandwich

Roast beef, Amablu cheese, caramelized onions, romaine, garlic mayo, balsamic drizzle, herb focaccia

California Turkey Sandwich

Smoked turkey, avocado relish, leaf lettuce, garlic mayo, ciabatta roll

LUNCH ONE-COURSE

Includes bread basket, regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water

Add a salad 4

Panini

Choice of one, served with seasoned JoJo potatoes 31

Spinach and artichoke, mozzarella

Reuben with Swiss, 1000 island dressing

Turkey and applewood smoked bacon, cheddar,
chipotle aioli

Black forest ham, Swiss, honey mustard

**Does not include bread basket*

Hot Turkey

Sliced turkey, mashed potatoes, turkey gravy, cranberry relish,

Chef's selected vegetables 31

Lasagna

Italian sausage, ground beef, ricotta and mozzarella,
layered in pasta sheets, baked in a rich tomato sauce,

Chef's selected vegetables 31

Midwest Meatloaf

Meatloaf, mushroom and caramelized onion demi, mashed potatoes,

Chef's selected vegetables 31

Chicken Penne

Grilled chicken, penne pasta, grape tomatoes, asparagus,
mushrooms, roasted garlic cream sauce 31

Indian Butter Chicken

Sliced chicken, Indian butter sauce, Basmati rice,

Chef's selected vegetables 32

Mushroom or Beef Stroganoff

Choice of sliced Portobello mushrooms or beef

Egg noodles, mushroom sauce

Chef's selected vegetables 32

Beef and Broccoli

Thinly sliced beef and broccoli, sweet soy sauce,

Jasmine rice 32

Pot Roast

Braised beef pot roast, mashed potatoes, mushroom gravy,

Chef's selected vegetables 32

Coconut Lime Curry Chicken

Sliced chicken, coconut lime curry, Jasmine rice,

stir fried vegetables 32

LUNCH STARTER

SALADS

Included with two-course lunch on p.12

Garden

Mixed greens, roma tomatoes, cucumbers, radishes, carrots, balsamic vinaigrette

Caesar

Romaine, parmesan, croutons, Caesar dressing

Greek

Romaine, red pepper, cucumber, roma tomatoes, garbanzo beans, feta, kalamata olives, Greek vinaigrette

Italian Chop

Romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mango Kiwi Salad

Spinach, kiwi, mango, candied almonds, feta, mango vinaigrette

Harvest

Spinach, romaine, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Spinach and Strawberry

Spinach, strawberries, red onions, feta, candied walnuts, yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens, apples, dried cherries, scallions, apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens, fresh corn, grape tomatoes, Monterey Jack cheese, herb buttermilk dressing

Roasted Beet

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



SIGNATURE SOUPS

Available at an additional cost per person

Sweet Potato and Kale 1

Tomato Basil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup 1

New England Clam Chowder 2

Lobster Bisque 4

SIGNATURE SALADS

Available at an additional cost per person

Tomato Burrata

Heirloom tomatoes, burrata, micro basil, lemon oil, balsamic glaze 2

Grilled Vegetable

Mixed greens, summer squash, asparagus, bell peppers, roma tomatoes, mozzarella pearls, balsamic vinaigrette 2

Spinach and Poached Pear

Baby spinach, poached pear, Amablu cheese, candied pecans, hazelnut vinaigrette 2

LUNCH TWO-COURSE

Includes a starter, gourmet rolls, whipped butter, Chef's selected accompaniments, regular and decaffeinated coffee, hot herbal teas, iced tea, ice water
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter 2

Chicken Tagine

Moroccan-spiced chicken, mango and apple chutney 33

Lemon Parsley Chicken

Lemon and parsley sauce 33

Gruyère Chicken

Classic soubise sauce with Gruyère cheese 33

Mediterranean Chicken

Artichoke hearts, sun-dried tomatoes, feta, white wine cream 35

Brined Pork Chop

Whole grain mustard demi-glace 35

Bistro Steak

Roasted garlic herb demi-glace 38

Grilled Salmon

Apricot-soy glaze 38

Cracker Crusted Walleye

Lemon beurre blanc 39

Burgundy Braised Short Rib

Chef's selected sauce 39

BISTRO STEAK COMBINATIONS

4 ounce bistro steak, grilled medium rare with Chef's selected sauce, accompanied by one of the following:

Chicken Tagine

Moroccan-spiced chicken, mango and apple chutney 44

Lemon Parsley Chicken

Lemon and parsley sauce 44

Gruyère Chicken

Classic soubise sauce with Gruyère cheese 44

Grilled Salmon

Apricot soy glaze 49

Cracker Crusted Walleye

Lemon beurre blanc 50



LUNCH DESSERT

Chocolate Pot de Crème

Chocolate custard, whipped cream, strawberry 7

Salted Caramel Cheesecake

Vanilla cheesecake, roasted nut crust, caramel, white chocolate mousse, candied walnuts 7

Individual Apple Pie

Topped with flaky homemade pie crust, white chocolate mousse, caramel drizzle 7

Flourless Chocolate Torte

Topped with white chocolate mousse, raspberry coulis 7

Carrot Cake

With walnuts and pineapple, cream cheese frosting, caramel sauce, whipped cream 7

Apple Cranberry Martini

Spiced apple cranberry panna cotta, streusel topping, white chocolate mousse, sugared cranberry 7

Salty Caramel Panna Cotta Martini

Milk chocolate pot de crème, vanilla panna cotta, salty caramel, white chocolate mousse 7

Mixed Berry Cheesecake Martini

Strawberries, blueberries, raspberries, cheesecake filling, white chocolate mousse, graham cracker crumble, white chocolate shavings 8

Chocolate Lavender Martini

Chocolate cake, lavender blueberry cream, topped with blueberries, blackberries, lavender 9

Blueberry Lemon Martini

Lemon curd, fresh blueberry pound cake, white chocolate mousse, lemon zest, fresh blueberry 9

FAMILY STYLE DESSERT PLATTERS

(Family Style Dessert Platters serve 8-10)

Cookies

Chocolate chip, lemon blueberry, salted caramel pretzel, and English toffee crunch cookies, sprinkled with M&M's 50

Rice Crispy Treats

Original recipe treats, original recipe treats half-dipped in dark chocolate with white chocolate drizzle, peanut butter treats with milk chocolate chunks, sprinkled with M&M's 50

Dessert Bars

Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars 55

Mini Tartlets

Lemon meringue, chocolate hazelnut, pecan, salted caramel chocolate tartlets 65

Dessert Shooters

Choice of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s'mores, mixed berry cheesecake 65

LUNCH BUFFET

Limited to two hours of service - 25 guest minimum - includes regular and decaffeinated coffee, hot herbal teas, iced tea, ice water

Add a salad starting at 4 or soup starting at 5 - see options on p. 11

Downtown Deli

Kettle chips, spinach dip, potato salad, fruit salad
Smoked turkey, havarti, cranberry lemon aioli on torta bread
Black forest ham, Swiss, rosemary aioli on marble rye
Italian vegetables, roasted red pepper hummus on whole wheat
Assorted cookies 35

Wrap It Up

Kettle chips, spinach dip, California pasta salad, fruit salad
Smoked turkey club in an herb wrap
Southwestern chicken in a jalapeño-cheddar wrap
Mediterranean quinoa in a spinach wrap
Assorted brownies 35

Panini

Caprese salad, Caesar salad, fruit salad
Spinach and artichoke with mozzarella
Reuben with Swiss and thousand island dressing
Turkey and applewood smoked bacon with cheddar and chipotle aioli
Assorted dessert bars 37

Fiesta

Garden salad, black bean roasted-corn salad, fruit salad
Tri-color corn tortilla chips, salsa, black beans, Spanish rice
Southwestern chicken and sirloin, sautéed onions & peppers
Guacamole, sour cream, pico de gallo, cheddar, jalapeños
Flour tortillas
Cinnamon sugar cookies 39

Mediterranean BYO Green & Grain

Pita chips, mixed greens, spinach, tri-color couscous
Cucumber, shredded carrots, red onion, olive tapenade, feta
Sliced lemon oregano chicken, roasted garbanzo beans
Lemon herb vinaigrette, roasted red pepper hummus
Lemon cupcakes 40
Add grilled lemon oregano shrimp 3

Asian BYO Green & Grain

Wonton chips, mixed greens, Napa cabbage, brown rice
Grilled bok choy, grilled mushrooms, caramelized onions, corn
Teriyaki chicken, fried sweet chili tofu
Yum Yum sauce, smoked tomato aioli, chili lime vinaigrette
Coconut almond cupcakes 40
Add Korean BBQ beef 3

Twin Cities BBQ

Cornbread muffins, honey butter, Brussels sprout and kale coleslaw,
Spinach and strawberry salad, watermelon
Mac & cheese, chipotle-roasted potatoes
Rosemary chicken salad, BBQ pulled pork, vegan sloppy joe
Mini buns
Assorted pies 41

Backyard Grill

Fresh corn and tomato salad, honey mustard pasta salad, fruit salad,
Baked beans, seasoned wedge fries
Grilled chicken, beef burgers, Impossible burgers, sautéed
mushrooms & onions
Lettuce, tomatoes, red onions, cheddar & Swiss, kosher pickles
Mayonnaise, ketchup, yellow mustard, smoky BBQ sauce
Freshly baked buns
Assorted dessert bars 43

Kellogg Boulevard

Gourmet rolls, whipped butter, garden salad,
cucumber avocado salad, fruit salad
Seasonal vegetables, roasted potatoes
Grilled chicken with mushroom & herb jus lie
Sliced sirloin with shallot port wine demi
Acorn squash casserole (vegan)
Chef's selection of desserts 46

DINNER STARTER

SALADS

Included with dinner entrée & duet entrée - p.16-17

Garden

Mixed greens, roma tomatoes, cucumbers, radishes, carrots, balsamic vinaigrette

Caesar

Romaine, parmesan, croutons, Caesar dressing

Greek

Romaine, red pepper, cucumber, roma tomatoes, garbanzo beans, feta, kalamata olives, Greek vinaigrette

Italian Chop

Romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mango Kiwi Salad

Spinach, kiwi, mango, candied almonds, feta, mango vinaigrette

Harvest

Spinach, romaine, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Spinach and Strawberry

Spinach, strawberries, red onions, feta, candied walnuts, yogurt poppyseed dressing

Apple and Dried Cherries

Mixed greens, apples, dried cherries, scallions, apple cider vinaigrette

Fresh Corn and Tomato

Mixed greens, fresh corn, grape tomatoes, Monterey Jack cheese, herb buttermilk dressing

Roasted Beet

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

SIGNATURE SOUPS

Available at an additional cost per person

Sweet Potato and Kale 1

Tomato Basil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup 1

New England Clam Chowder 2

Lobster Bisque 4

SIGNATURE SALADS

Available at an additional cost per person

Tomato Burrata

Heirloom tomatoes, burrata, micro basil, lemon oil, balsamic glaze 2

Grilled Vegetable

Mixed greens, summer squash, asparagus, bell peppers, roma tomatoes, mozzarella pearls, balsamic vinaigrette 2

Spinach and Poached Pear

Baby spinach, poached pear, Amablu cheese, candied pecans, hazelnut vinaigrette 2



DINNER ENTRÉE

Includes a starter, gourmet rolls, cracker bread, whipped butter, Chef's selected accompaniments, regular & decaffeinated coffee, hot herbal teas, ice water

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2

Chicken Marsala

Mushroom and marsala wine sauce 39

Chicken Piccata

Lemon butter caper sauce 39

Champagne Chicken

Champagne cream 41

Sun Dried Tomato Chicken

Pesto and sun-dried tomato cream 41

Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 41

Sage Rubbed Pork Tenderloin

Apple, maple, and pecan demi-glace 41

Grilled Salmon

Whole grain mustard cream 43

Savory Braised Beef Pot Roast

Mushroom gravy 44

Cracker Crusted Walleye

Lemon beurre blanc 49

Braised Short Rib

Burgundy braised, boneless with Chef's selected sauce 51

Halibut

Citrus cream 55

Filet Mignon

6 oz. center-cut, grilled medium rare

with maitre d'hotel butter, bordelaise, or bearnaise sauce 57

Filet Mignon

8 oz. center-cut filet mignon grilled medium rare

with maitre d'hotel butter, bordelaise, or bearnaise sauce 67

Sea Bass

Chilean, with tequilla-lime beurre blanc 67



DINNER DUET ENTRÉE

Includes a starter, gourmet rolls, cracker bread, whipped butter, Chef's selected accompaniments, regular & decaffeinated coffee, hot herbal teas, ice water

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2

SHORT RIB

4 oz. burgundy braised, boneless, Chef-selected sauce

Accompanied by one of the following selections:

Chicken Marsala

Mushroom and marsala wine sauce 55

Chicken Piccata

Lemon butter caper sauce 55

Champagne Chicken

Champagne cream 57

Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 57

Jumbo Shrimp

Garlic chive beurre blanc 59

Grilled Salmon

Whole grain mustard cream 59

Cracker Crusted Walleye

Lemon beurre blanc 61

Halibut

Citrus cream 65

FILET MIGNON

4 oz. center-cut, grilled medium rare, Chef's selected sauce

Accompanied by one of the following selections:

Chicken Marsala

Mushroom and marsala wine sauce 65

Chicken Piccata

Lemon butter caper sauce 65

Champagne Chicken

Champagne cream 67

Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 67

Jumbo Shrimp

Garlic chive beurre blanc 69

Grilled Salmon

Whole grain mustard cream 69

Cracker Crusted Walleye

Lemon beurre blanc 71

Halibut

Citrus cream 75



DINNER DESSERT

INDIVIDUAL SWEET ENDINGS

Crème Brûlée

Caramelized sugar and fresh berries 7

Chocolate Pot de Crème

Whipped cream, strawberry 7

Salted Caramel Cheesecake

Vanilla cheesecake, roasted nut crust, caramel, white chocolate mousse, candied walnuts 7

Ultimate Chocolate Cake

Fudge bottom, light chocolate mousse, raspberry coulis 8

Fruit Tart

Lemon custard, seasonal fruit, apricot glaze, white chocolate mousse, raspberry coulis 9

Mango or Raspberry Bombe

Mango or raspberry mousse, seasonal fruit, white chocolate mousse, white chocolate shavings 9

Vegan/GF Chocolate Cake

Chocolate cake, non-dairy whipped cream, fresh berries 9

SIGNATURE DESSERT MARTINIS

Salty Caramel Panna Cotta

Milk chocolate pot de crème, vanilla panna cotta, salty caramel, white chocolate mousse 7

Chocolate Orange

Chocolate pot de crème, orange panna cotta, fresh whipped cream, candied pistachios, candied orange peel 7

Apple Cranberry

Spiced apple cranberry panna cotta, streusel topping, white chocolate mousse, sugared cranberry 7

Mixed Berry Cheesecake

Strawberries, blueberries, raspberries, cheesecake filling, white chocolate mousse, graham cracker crumble, white chocolate shavings 8

Chocolate Lavender

Chocolate cake, lavender blueberry cream, topped with blueberries, blackberries, lavender 9

Blueberry Lemon

Lemon curd, fresh blueberry pound cake, white chocolate mousse, lemon zest, fresh blueberry 9



DINNER BUFFET

Limited to two hours of service - Minimum of 25 guests.

Includes gourmet rolls, cracker bread, whipped butter, premium domestic & imported cheeses, crackers, red & green grapes, fresh vegetables, spinach dip, Chef's selected desserts, regular & decaffeinated coffee, hot herbal teas, ice water

*Chef required - 180 per chef, one chef recommended for every 50-75 guests.

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2 per person

Saint Paul

Garden salad, ranch dressing, balsamic vinaigrette

Cucumber & tomato salad

Fruit salad

Seasonal vegetables

Mashed potatoes

Chicken piccata with lemon caper sauce

Sliced sirloin with bourbon sauce 60

Rice Park

Roasted beet salad

Asian noodle salad

Fruit salad

Seasonal vegetables

Herb roasted fingerling potatoes

Herb marinated chicken with mushroom jus lie

Grilled salmon with apricot mustard glaze

London Broil with roasted shallot port wine sauce 62

Minnesota Great Lakes

Harvest salad

Artichoke and mushroom salad

Fruit salad

Seasonal vegetables

Wild and brown rice pilaf

Sautéed chicken served with lemon and parsley sauce

Herb cracker-crust walleye with lemon beurre blanc

Sliced New York strip loin with mushroom Madeira demi-glace 68

*Bistro

Italian chop salad

Cavatappi pasta salad

Fruit salad

Seasonal vegetables

Mashed potatoes

Sautéed chicken with champagne cream sauce

Grilled salmon with lemon tarragon cream sauce

*Prime rib with au jus and horseradish cream sauce 74

*Premiere

Spinach & strawberry salad

Grape tomato, roasted yellow pepper, & fresh mozzarella salad

Fruit salad

Seasonal vegetables

Parmesan leek potatoes

Marinated grilled chicken with chardonnay cream sauce

Herb cracker-crust walleye with lemon beurre blanc

*Roast tenderloin of beef with Béarnaise sauce 80

VEGETARIAN ENTRÉE

Price equivalent to the lowest priced regular entrée served.

* Indicates Vegan Selection

Eggplant Parmesan

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

Indian "Butter" Tofu*

Tofu, coconut cream and non-dairy "butter" sauce, Basmati Rice, Chef's selected vegetables

Saffron Balsamic Grilled Vegetables*

Bell peppers, asparagus, zucchini, yellow squash, yellow onion, roma tomatoes, portobello mushrooms, saffron risotto, balsamic syrup drizzle

Stuffed Portobello Mushroom

Goat cheese stuffed portobello mushroom, seasonal vegetables, brown rice pilaf

Stuffed Pepper*

Roasted bell pepper, lentils, sun-dried tomatoes, spinach, saffron risotto, sun-dried tomato coulis

Acorn Squash*

Acorn squash, lentils, almonds, scallions, dried cherries, brown rice pilaf, non-dairy maple cream drizzle

Butternut Squash Ravioli

Butternut squash ravioli, roasted garlic sage cream, dried cranberries, scallions, toasted pepitas

Mushroom Tart

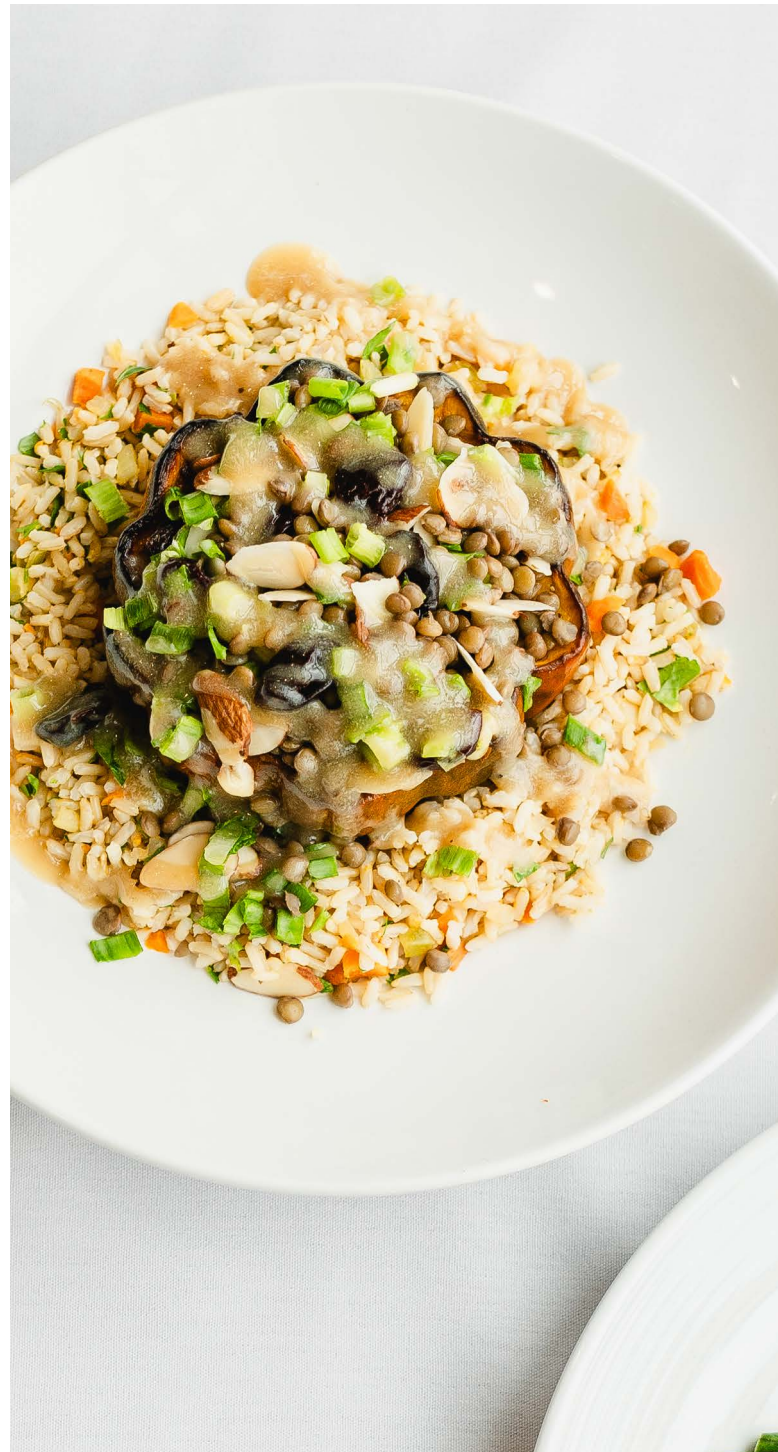
Wild mushroom & goat cheese tart, red wine gastrique, mixed greens, lemon oil

Southwest Hot Dish*

Brown rice, black beans, corn, tomatoes, cilantro, chili vinaigrette, corn tortilla strips

Butternut Squash Sorghum Risotto*

Butternut squash, arborio rice, roasted sorghum, non-dairy cream, baby kale, roasted red peppers, lemon oil



RECEPTION HORS D'OEUVRE

COLD

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

Spoons and Shooters

Thai Peanut Chicken and Asian Salad Spoon	5.5
Lobster with Sweet Corn Relish and Leek Spoon	7
Classic Shrimp Cocktail Shooter	7

Vegetarian

Herb Cream Cheese Stuffed Cherry Tomatoes	5
Pear, Blue Cheese, and Lingonberry Crostini.	5
Goat Cheese and Chipotle Raspberry Jam Crostini.	5
Feta Bruschetta	5
Caprese Skewer	5
Strawberry Basil Bruschetta	5

Meat

Salami, Pepper Jack, and Cornichon Skewer	5
Mediterranean Skewer	5
Asian Beef on Crisp Wonton with Wasabi Crème Fraîche.	6
Beef Tenderloin on Crostini with Horseradish Cream	6

Seafood

Smoked Salmon on Cucumber Round with Dill Crème Fraîche	7
Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème	7
Grilled Shrimp on Tortillas with Fresh Guacamole.	7

HOT

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

Spoons and Shooters

Tomato Basil Soup Shooter.	5.5
Loaded Potato Soup Shooter	5.5
Buffalo Chicken and Blue Cheese Spoon	5.5
Blackened Beef, Boursin Cheese, and Caramelized Shallot Spoon	7
Sea Bass Taco Spoon	7

Vegetarian

Vegetable Spring Rolls with Red Chili Sauce	5
Cream Cheese Stuffed Jalapeño Poppers with Popper Jam.	5
Mushroom Caps Florentine.	6
Arancini - Fontina or Portobello with Garlic Cream Sauce	6
Edamame Potsticker with Hoisin Plum Sauce	6
Asparagus and Asiago Cheese in Phyllo	6

Meat

Bacon Wrapped Blue Cheese Date	5
Chicken Potsticker with Wasabi Soy Sauce	6
Chicken Satay with Thai Curry Sauce	6
Pork Potsticker with Hoisin Plum Sauce.	6
Beef Empanada with Chimichurri Sauce	6
Chicken Samosa	7
Bourbon or Chimichurri Beef Skewers	7
Mini Beef Wellington with Béarnaise Sauce	7

Seafood

Coconut Shrimp with Orange Marmalade	7
Bacon Wrapped Scallops	7
Mini Crab Cakes with Smoked Tomato Aioli.	7
Walleye Cake with Creole Mustard Rémoûlade.	7



RECEPTION COLD DISPLAY

Serves approximately 50

Potato Chip Trio

Truffle, BBQ, chipotle 275

Kettle Chips and Dips

Spinach dip, onion dip 275

Root Vegetable Chips and Dips

Potato, taro root, and sweet potato chips, spinach dip, onion dip 325

Tortilla Chips and Dips

Tri-color tortilla chips, nine-layer dip, green salsa, red salsa 325

Fresh Crudités

Spinach dip 325

Premium, Domestic, & Imported Cheese

Dried fruits, nuts, crackers 350

Meat and Cheese

Sliced pastrami, pepperoni, salami, smoked turkey, cheddar, Swiss, crackers, pickles, peppers 350

Grilled Vegetable Display

Marinated artichokes & mushrooms, grilled asparagus, red onion, zucchini, yellow squash, red, yellow & green peppers, mozzarella, balsamic reduction, grilled focaccia 350

Mediterranean Dips

Roasted red pepper hummus, Mediterranean seven-layer dip, marinated artichokes, Greek olives, pepperoncini, feta Caspian flatbread, crackerbread, pita chips 350

Petite Sandwiches

Smoked turkey, havarti, cranberry lemon aioli
Pastrami, Swiss, pickle planks, dijonaise
Roasted vegetables, roasted red pepper hummus
Assorted pickles and peppers 400

Pazzaluna Antipasto

Smoked salmon, salami, capicola, prosciutto, red & yellow tomatoes, mozzarella, assorted olives
Italian dressing, balsamic glaze, soft bread sticks 400

Chicken, Tomato, and Mozzarella

Grilled chicken, red & yellow tomatoes, mozzarella, balsamic glaze drizzle, basil pesto, grilled focaccia 400

Gourmet Meat and Cheese

Soppressata, prosciutto, mortadella, Tuscan salami, manchego, honey clover goat cheese, Humboldt Fog cheese, Amablu, crostini 475

Tenderloin and Marinated Grilled Vegetables

Herb-crusted beef tenderloin, marinated grilled vegetables, horseradish sauce, grilled focaccia 500

Spanish Tapas Station

Gazpacho shooters, shrimp & chorizo skewers, roasted cauliflower, Brussels sprouts, romesco sauce, grilled focaccia 500

Iced Jumbo Shrimp

Jumbo shrimp, Tabasco, tangy cocktail sauce, lemon wedges 625

Jumbo Shrimp and Crab Claws

Jumbo shrimp, snow crab claws, Tabasco, garlic lemon aioli, tangy cocktail sauce, lemon wedges 675

Signature Seafood

Cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp, wok-seared ahi tuna, Tabasco, garlic lemon aioli, tangy cocktail sauce, lemon wedges 1,300

RECEPTION HOT DISPLAY

Serves approximately 50 people.

Signature Meatball Trio

Sweet and sour, smoky BBQ, bourbon 325

Hot Pizza Dips

Margherita - Roma tomatoes, basil, mozzarella, olive oil
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan, Boursin
Supreme - Italian sausage, pepperoni, onions, peppers, mushrooms
Bread sticks, grilled focaccia, cracker bread, crostini 325

Flatbreads

Choice of 3 flavors: 400
Roasted grape, goat cheese, red wine gastrique
Buffalo chicken, Boursin, blue cheese, celery, ranch dressing
Applewood smoked bacon, blue cheese, caramelized onion jam, red wine gastrique
Butternut squash, goat cheese, fresh thyme, maple drizzle
BBQ beef short rib, Monterey Jack, red onion, cilantro, BBQ drizzle

Chicken Strips

Buffalo blue cheese sauce, smoked garlic herb ranch 400

Hot Spinach and Artichoke Gratin Dip

Creamy spinach and artichoke gratin, served with carrot sticks, celery, red peppers, grilled focaccia, crackerbread, and crostini 400

Trio of Hot Dips

Reuben dip, spinach artichoke dip, buffalo chicken dip
Toasted marble rye, grilled focaccia, crackerbread 500

Tater Tot Bar

Golden fried tater tots, jalapeño cheese sauce, sour cream, chives, bacon, blue cheese, diced tomatoes, smoked garlic herb ranch 500

South of the Border

Nine-layer dip, tri-color tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos, beef empanadas
Sour cream, green salsa, red salsa 600

Wisconsin Fondue

Beer cheese fondue, beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, sliced green apples, crispy pumpernickel squares, soft pretzel bites 700

Short Rib Sliders

Braised, boneless beef short ribs, Monterey Jack, red onion marmalade, balsamic reduction, brioche 700

Deconstructed Ultimate Nachos

Tri-color tortilla chips, sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper-jack black bean dip, pico de gallo, guacamole, sour cream 700

Minnesota State Fair

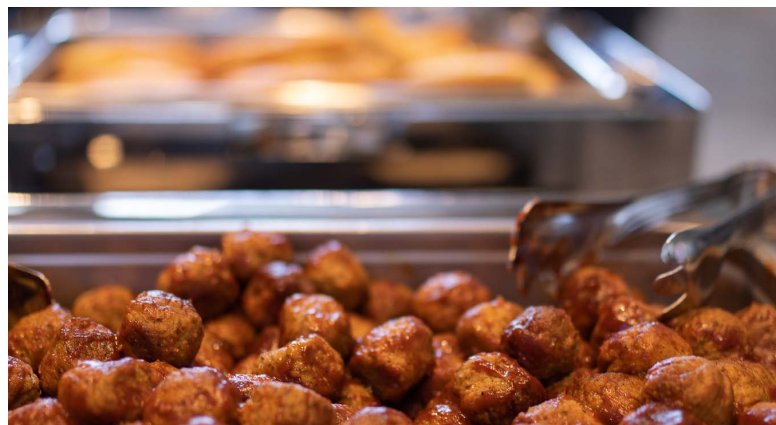
Mini corn dogs, yellow mustard, ketchup
Chicken strips, honey mustard, buffalo, ranch
Fried pickles, cheese curds
Mini donuts, caramel sauce
Mini chocolate chip cookies, ice cold milk 800

Pacific Rim

(served hot)
Fried vegetable spring rolls, beef satay, pork potstickers, sweet chili sauce, Thai peanut sauce, hoisin sauce
(served cold)
Ahi tuna on plantain crisp with micro greens and wasabi crème
Salmon and edamame poke bowls
Sesame flatbread, fortune cookies 1,100

Hot and Cold Seafood Bar

(served hot)
Mini crab cakes, smoked tomato aioli, blackened shrimp
(served on ice)
Crab claws, jumbo shrimp, Tabasco, tangy cocktail sauce, lemon wedges 1,600



RECEPTION PERFORMANCE

*Chef-attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests.
Serves approximately 50 guests.

*Risotto

Herb risotto sautéed with choice of shrimp, grilled chicken, asparagus, mushrooms, roasted red peppers, chives, parmesan 425

**Requires two chefs*

*Mashed Potato

Garlic mashed potatoes with choice of grilled chicken, blue cheese, sour cream, cheddar, applewood smoked bacon, scallions 425

**Requires two chefs*

*Creamy Shells and Cheese

Large pasta shells baked in a creamy four cheese sauce with choice of lobster, seasoned ground beef, grilled buffalo chicken, applewood smoked bacon, broccoli, butter cracker crumbs 425

**Requires two chefs*

*Popcorn Chicken

Buffalo popcorn chicken, celery blue cheese slaw, blue cheese Teriyaki popcorn chicken, Asian slaw, black sesame seeds Honey BBQ popcorn chicken, corn & black bean relish, scallions 525

**Requires two chefs*

*Asian Stir-Fry

Marinated beef and chicken, stir-fry vegetables, lo mein noodles Pork pot stickers, sweet chili sauce, fortune cookies 575

*Sliders

Mini beef and turkey burgers with choice of applewood smoked bacon, cheddar, Swiss, caramelized onions, pickle planks, smoky BBQ sauce, cranberry lemon aioli 575

*Pasta

Cavatappi pasta with choice of marinara, Alfredo, grilled chicken, Italian sausage, shrimp, spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers, parmesan cheese
Parmesan garlic bread, soft bread sticks 625

*Tenderloin Charlies

Seared beef tenderloin on mini potato rolls with choice of caramelized onions, sautéed mushrooms, horseradish cream, Béarnaise sauce 775

**Requires two chefs*

*Sea Bass Tacos

Southwestern marinated sea bass, pico de gallo, serrano-lime aioli, warm corn tortillas 775



RECEPTION PERFORMANCE

*Chef-attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.

BOOKSHELF DISPLAYS

*Salad on the Rocks

Choice of 3 flavors: 375

Southwestern: romaine, black bean & roasted corn, queso fresco, corn tortilla chip

Candied Almond Chicken: mixed greens, dried cherries, goat cheese, candied almonds, grilled chicken, raspberry vinaigrette

Thai Beef: kalbi marinated steak, tomatoes, crispy rice noodles

Italian Chop: romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mediterranean Quinoa: mixed greens, tomatoes, peppers, kalamata olives, feta, quinoa, Greek vinaigrette

*Sea Bass Martini

Chili lime marinated sea bass, roasted sweet corn relish, red onion reduction, serrano aioli 725

*Poke Bowls

Tuna, salmon, and edamame poke bowls, jasmine rice, shredded carrots, cucumber, scallions, toasted sesame seeds, orange hoisin sauce, pickled ginger, served in a rocks glass 725

CARVERY

*Roasted Turkey Breast

Slow roasted turkey breast, cranberry lemon aioli, herb aioli, mini sourdough rolls 575

*Roasted Pork Loin

Maple glazed roasted pork loin, apple sage butter, pecan demi-glace, mini potato rolls 575

*Roasted Sirloin

Peppercorn and herb crusted sirloin, blue cheese aioli, spicy BBQ sauce, mini brioche rolls 575

*New York Strip

Herb crusted New York strip, green peppercorn demi glace, roasted garlic aioli, mini potato rolls 775

*Herb Crusted Prime Rib

Herb crusted prime rib, roasted garlic jus lie, horseradish cream, mini brioche rolls 875

*Châteaubriand

Herb horseradish sauce, Béarnaise, mini French baguettes 875



RECEPTION DESSERT

Serves approximately 50 guests.

Cookies

Chocolate chip, lemon blueberry, salted caramel pretzel, English toffee crunch cookies, sprinkled with M&M's 300

Gourmet Rice Crispy Treats

Original recipe treats, original recipe treats half-dipped in dark chocolate with white chocolate drizzle, peanut butter treats with milk chocolate chunks, sprinkled with M&M's 300

Brownie Trio

Raspberry swirl, peanut butter chocolate, pecan white chocolate chunk brownies 325

Dessert Bars

Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars 325

Strawberry Rhubarb Crisp

Strawberry rhubarb crisp, vanilla ice cream 375

Apple Crisp

Apple crisp, vanilla ice cream 375

Chocolate Chip Cookie Pudding

Cookie pudding, vanilla ice cream, caramel sauce 375

Petite Desserts

Lemon meringue, chocolate hazelnut, pecan, salted caramel chocolate tartlets 375

Chocolate Lovers Display

Milk and white chocolate dipped Oreo cookies, dried apricots, pretzels, peanuts, strawberries, potato chips, sprinkled with M&M's 375

Sophisticated Desserts

Chocolate dipped strawberries, chocolate orange tart, dulce de leche cake, assorted truffles 475

Dessert Fondue

Chocolate, caramel, and cream cheese fondue
Brownie bites, mini donuts, deep fried pound cake bites, apple slices, strawberries, chopped nuts, cinnamon sugar, maraschino cherries 525

Sweet Baked Confections

Ultimate chocolate cake, key lime pie, turtle cheesecake, chocolate mousse cake 575



RECEPTION DESSERT PERFORMANCE

*Chef-attended specialty performance stations, 180 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

Caramel and cheese popcorn mix

Buttered popcorn with toffee, bacon, and white chocolate drizzle

Buttered popcorn with chocolate drizzle and M&M's 375

*Sweet Cupcakes

Choice of 3 flavors:

Red velvet cupcake, cream cheese frosting

Chocolate cupcake, chocolate mousse, strawberry garnish

Vanilla cupcake, white chocolate mousse, Oreo cookie crumbles

Brown-butter cupcake, dulce de leche frosting, croquants

Chocolate cupcake, Baileys Irish Cream frosting 375

*Savory Mini Cupcakes

Maple cupcake, maple white chocolate mousse, chocolate-dipped bacon

Vanilla cupcake, white chocolate mousse, chocolate-dipped potato chip

Chocolate cupcake, peanut butter white chocolate mousse, white chocolate-dipped pretzel 375

*Dessert Shooters

Choice of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s'mores, mixed berry cheesecake 375

*Individual Mousse Parfait Cups

White chocolate mousse, Oreo cookie crumbles, chocolate curls

Dark chocolate mousse, brownie crumbles, chocolate curls

Raspberry mousse, fresh berries, chocolate curls 375

BRÛLÉE

*Crème Brûlée

Vanilla, chocolate, and butterscotch crème brûlées 325

*S'more Brûlée

Graham cracker crust, mocha pot de crème, brûléed marshmallows, Hershey's chocolate 375

FLAMBÉ

Served in a dessert bowl

*Bananas Foster Flambé

Bananas, pecans, brown sugar, whipped butter, flambéed rum and crème de banana, vanilla ice cream 375

*American Apple Pie Flambé

Fuji apples, flambéed apple liqueur, caramel sauce, sweet butter, vanilla ice cream, cinnamon sugar pie crust crescent 475

*Bread Pudding Flambé

Chocolate chunk bread pudding, flambéed whiskey caramel sauce, white chocolate curls, dark chocolate shavings, candied pecans, whipped cream 475

*Cherries Jubilee Flambé

Vanilla ice cream, cherry brandy flambéed tart cherries, orange zest 575

BAR

Additional bar options are available upon request.

HOST AND CASH BAR

Tattersall Cocktails	17
<i>Manhattan: Rye Whiskey blended with Italiano Liqueur,</i>	
Vermouth, Sherry, and Aromatic Bitters	
<i>Old Fashion: Rye Whiskey blended with Sour Cherry Liqueur,</i>	
Aromatic Bitters, Sugar & Orange	
<i>Cosmo: Tattersall Liqueurs, Citrus Foundations,</i>	
and Cranberry Juice	
<i>Residency: Gin with Lemon, Cherry, Basil, and Ginger Cocktail Mix</i>	
<i>Gold Rush: Rye Whiskey with Wildflower Honey, Lemon, and</i>	
Ginger Syrup	
Tattersall Well Liquor	11
<i>Tightline Vodka, Rye Whiskey, Spiced Rum, Gin</i>	
Well Liquor	11
<i>Bacardi Rum, Crown Royal Whiskey, Dewars Scotch</i>	
Rocks Pour	15.5
Premium Wine	13
<i>Sauvignon Blanc, Pinot Noir</i>	
House Wine	11
<i>Chardonnay, Cabernet Sauvignon</i>	
Premium Beer	9
<i>Summit Pale Ale, Lift Bridge Farm Girl,</i>	
<i>Lift Bridge Seltzer, Loon Juice Hard Cider</i>	
Domestic Beer	8
<i>Michelob Golden Light, Grain Belt, O'Doul's</i>	
Tattersall Mocktails	9
<i>Residency: Lemon, Cherry, Basil, and Ginger Mixer</i>	
with Soda Water and Cranberry Juice	
<i>Gold Rush: Wildflower Honey, Lemon,</i>	
and Ginger Mixer with Ginger Ale	
Perrier Sparkling Water	6
Juice	6
<i>Orange, Cranberry, Pineapple, Grapefruit</i>	
Soft Drink / Bottled Water	5
<i>Coke, Diet Coke, Sprite, Dasani</i>	

Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open. Menu items subject to change due to market availability.

PER PERSON BAR

Full Bar

First sixty minutes	16
Each additional thirty minutes	8
Each additional fifteen minutes	4

Pricing based on consecutive hours of service. Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open.



SHOW FLOOR CART

A cart will be provided free of charge if sales exceed 2,000 per cart per, four hour period. If sales do not exceed 2,000 per cart, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

SNACK CART

Bakery

Bagel with Cream Cheese	4.5
Croissant	4.5
Jumbo Muffin	5.5

Snacks

Whole Fruit	2.5
Deli Chips	2.5
Candy Bar	2.5
Homemade Granola Bar	3.5
Cookie	3.5
Gourmet Rice Crispy Treat	3.5
Yogurt Parfait with Granola	5.5
Crudite and Hummus	5.5
Protein Box	11

Beverages

Coffee, Decaffeinated Coffee, or Hot Tea	3.5
Bottled Juice 10 oz.	5.5
Bottled Water 12 oz.	3.5
Canned Soda	3.5

DELI CART

Bakery

Bagel with Cream Cheese	4.5
Croissant	4.5
Jumbo Muffin	5.5

Snacks

Whole Fruit	2.5
Deli Chips	2.5
Candy Bar	2.5
Homemade Granola Bar	3.5
Cookie	3.5
Gourmet Rice Crispy Treat	3.5
Yogurt Parfait with Granola	5.5
Crudite and Hummus	5.5
Protein Box	11

Soup and Salads

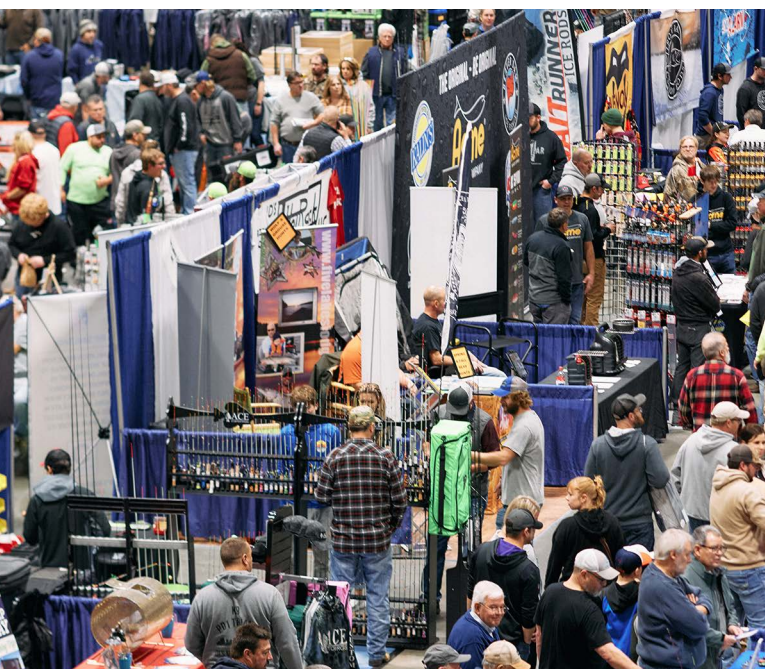
Chicken Wild Rice Soup Cup	6.5
Italian Chop Salad	10
Caesar Salad	10
Caesar Salad with Grilled Chicken	12

Sandwiches and Wraps

Rosemary Chicken Salad on Croissant	12
Turkey Club Wrap	13
<i>applewood smoked bacon, havarti, lettuce, tomatoes,</i>	
<i>spicy smoked tomato aioli, herb wrap</i>	
Southwestern Chicken Wrap	13
<i>BBQ seasoned grilled chicken, roasted corn, black beans,</i>	
<i>peppers, onions, queso fresco, pico de gallo, lettuce,</i>	
<i>smoky BBQ ranch mayo, jalapeño-cheddar wrap</i>	
Italian Chop Wrap	10
<i>Garbanzo beans, provolone cheese, grape tomatoes, fresh basil,</i>	
<i>romaine, white balsamic dressing, herb wrap</i>	

Beverages

Coffee, Decaffeinated Coffee, or Hot Tea	3.5
Bottled Juice 10 oz.	5.5
Bottled Water 12 oz.	3.5
Canned Soda	3.5



SHOW FLOOR BUFFET

A café will be provided free of charge if sales exceed 4,000 per café, per four hour period. If sales do not exceed 4,000 per café, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

CAFÉ BREAKFAST BUFFET

The Café Breakfast Buffet includes selections noted below.
Price is per person for one plate and one pass through the buffet.

BREAKFAST	breakfast only	breakfast with beverage
Continental Breakfast	11	14
Full Breakfast	15	18

Continental Breakfast

Fruit cup, choice of one pastry
Choice of coffee, hot tea, juice, soda, or water

Full Breakfast

Eggs, bacon, sausage, hash browns
Choice of fruit cup or one pastry
Choice of coffee, hot tea, juice, soda, or water

CAFÉ LUNCH BUFFET

The Café Lunch Buffet includes your selected stations.
Price is per person for one plate and one pass through the buffet.

LUNCH BUFFET	lunch only	lunch with beverage OR dessert	lunch with beverage AND dessert
Two Stations	16	19	22
Two Stations and Soup	17	20	23
Three Stations	18	21	24
Three Stations and Soup	19	22	25

Soup Station

Chicken wild rice soup, Roasted red pepper & tomato soup,
Sweet potato & kale soup

Salad Station

Chicken Caesar, Asian chicken, Mediterranean quinoa

Wrap Station

Mediterranean quinoa wrap, Turkey club wrap,
Southwestern chicken wrap

Cold Sandwich Station

Rosemary chicken salad on herb focaccia, California turkey with
avocado relish and garlic mayonnaise on torta bread, Black Forest
Ham with Swiss, lettuce, and pickle planks with dijonnaise on
marble rye

Hot Sandwich Station

BBQ pulled pork, BBQ pulled chicken, vegan sloppy joes, Kaiser rolls

Stir-Fry Station

Lo mein noodles, fried rice, stir-fried vegetables, teriyaki beef, sweet
red chili chicken

Pasta Station

Ziti, marinara, spicy Italian sausage, bell peppers
Cavatappi, grilled chicken, mushrooms, tomatoes, pesto cream
Macaroni and cheese

Entrée Station

Chef's selected chicken entrée
Chef's selected vegetarian entrée
Chef's selected hot signature starch
Chef's selected vegetable de jour

A La Carte Pastry and Dessert

Candy Bar	2.5
Cookie	3.5
Gourmet Rice Crispy Treat	3.5
Pastry Chef's Assorted Dessert	6

A La Carte Beverages

Bottled Juice 10 oz.	5.5
Bottled Water 12 oz.	3.5
Canned Soda	3.5

INFORMATION & POLICIES

The Space

The cornerstone of Saint Paul RiverCentre is flexibility. Offering 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, spaces can be easily configured to accommodate varied sizes of events from a meeting for a dozen associates to a gala for thousands. Picturesque views of the Mississippi River, contemporary décor, and an amazing, three-story exhibit hall rotunda helps to create a welcoming and beautiful landscape perfect for any size event.

Sustainability

Saint Paul RiverCentre has been recognized as a national leader in sustainability and is one of the only venues in the world to possess three specific sustainability certifications: LEED Gold, Green Globes, and EIC Gold. Focusing on six main topics: waste, energy, water, environmental procurement, air quality, and staff & community engagement, Saint Paul RiverCentre continually looks for ways to reduce the environmental impact of their operations. As a part of our commitment to sustainability, all events are 100% powered by Windsource renewable electricity. 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.

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 or 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.

Menu Selection

Our menus offer a vast selection of food and beverage options at a wide range of price points. You can 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

Morrissey Hospitality is committed to helping clients meet their dietary needs. We are able to accommodate a variety of special dietary requests, including vegan, vegetarian, gluten free, dairy free and nut and/or peanut free. Halal and Kosher meal options

can also be arranged. Please notify your Catering Sales Manager no later than two weeks in advance of your event for Halal or Kosher meal options and pricing. All other special dietary requests may be provided with the final guarantees.

Pricing

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 25% 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 twenty-one 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, LLC. Morrissey Hospitality 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 Morrissey Hospitality.

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

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

INFORMATION & POLICIES

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

Morrissey Hospitality does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether 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 only exhibit 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 Morrissey Hospitality.

Exhibitors and 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 Morrissey Hospitality.

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 Morrissey Hospitality, the Saint Paul RiverCentre nor the City of Saint Paul.

About Morrissey Hospitality

Morrissey Hospitality is committed to providing restaurant quality dining experiences that enliven the senses, anticipate the unexpressed service needs of our guests, and accentuate any event regardless of size or location. Discover why Morrissey Hospitality is looked to by some of the most notable organizations in the Twin Cities.

Morrissey Hospitality

6 West 5th Street, Suite 400, Saint Paul, MN 55102
(651) 221-0815 morrisseyhospitality.com

Saint Paul RiverCentre

175 West Kellogg Boulevard, St. Paul, MN 55102
(651) 265-4800 rivercentre.org

The Saint Paul Hotel

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

Tattersall Distilling River Falls

1777 Paulsen Rd, River Falls, WI 54022
(534) 248-8300 tattersalldistilling.com

Bunker Hills Golf Club & Event Center

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

Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 755-1234 kendallstc.com

The St. Paul Grill

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

Stockyards Tavern & Chophouse

456 Concord Exchange S. So. St. Paul, MN 55075
(651) 350-7743 stockyardstc.com

Tria Restaurant, Bar & Event Center

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

Dawn Manor

413 South Burritt Avenue, Lake Delton, WI 53940
(608) 678-5550 dawnmanor.com

Headwaters Cafe

175 West Kellogg Boulevard, St. Paul, MN 55102
(651) 726-8402 rivercentre.org