

# 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 Grand Casino Arena.

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 . . . . .	98	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups . . . . .	49	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 . . . . .	98	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups . . . . .	49	pot
Hot Apple Cider . . . . .	72	gallon
Hot Chocolate . . . . .	72	gallon

## Cold Beverages

Soft Drinks or Dasani Bottled Water . . . . .	5.5	each
Sparkling Water . . . . .	5.5	each
Lemonade, Fruit Punch, or Iced Tea . . . . .	72	gallon
. . . . .	36	pitcher
Orange, Apple, or Cranberry Juice . . . . .	86	gallon
. . . . .	43	pitcher

## Infused Water

Iced Water with Cucumber, Lemon, and Mint . . . . .	46	gallon
Iced Water with Raspberry, Lime, and Basil . . . . .	46	gallon
Iced Water with Watermelon, Blueberry, and Basil . . . . .	46	gallon
Iced Water with Orange, Strawberry, and Mint . . . . .	46	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 .....	51	dozen
Scones .....	51	dozen
Danish Pastries .....	51	dozen
Raised Donuts .....	54	dozen
Bagels .....	54	dozen
Muffins .....	54	dozen
Filled Croissants .....	57	dozen
Udi's Muffins/Bagels - Gluten Free .....	75	dozen

## Sweet Treats

Cookies .....	51	dozen
Gourmet Rice Crispy Treats .....	51	dozen
Brownie Trio .....	54	dozen
Dessert Bars .....	54	dozen
Chocolate Dipped Strawberries .....	57	dozen
Fruit Kebabs .....	57	dozen
Kind Bars - Gluten Free .....	75	dozen
Chocolate Nut Clusters - Vegan/Gluten Free .....	75	dozen
Rule Breaker Brownies - 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 .....	8	each
Overnight Oats - mixed berry, apple .....	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  
Assorted candy bars  
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 & spinach dip  
Meat and cheese display  
Assorted soft drinks, Dasani bottled water  
Regular and decaffeinated coffee 19

## Tailgater

Mini corn dogs, ketchup, yellow mustard  
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 25

## Early Bird

Raised donuts

Mini Danish pastries

Sliced seasonal fruit

Orange, apple, and cranberry juices

Coffee, decaffeinated coffee, and hot herbal teas 25

## 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 27

## 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 29

## 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 Gruyère 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 33

## Early Riser

Scrambled eggs with chives

Waffles, whipped butter, mixed berry compote, maple syrup

Applewood smoked bacon, sausage links 35

## Great Start

Scrambled eggs with chives

Caramel apple French toast, candied pecans, maple syrup

Applewood smoked bacon, sausage links 35

## Sunrise

Scrambled eggs with spinach, tomato, feta

Applewood smoked bacon, turkey sausage

Chef's selected yogurt parfaits 37

## 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, choice cookie or MH specialty granola bar, Dasani bottled water, condiments, serviceware 30

Add banana, apple, or orange 1

Add pasta or potato salad 4

Substitute Rule Breaker Brownie (V/GF) 5

Select up to two meat and one vegetarian offering

## 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 31

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 32

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 32

## Lasagna

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

Chef's selected vegetables 32

## Midwest Meatloaf

Meatloaf, mushroom and caramelized onion demi, mashed potatoes,

Chef's selected vegetables 32

## Chicken Penne

Grilled chicken, penne pasta, grape tomatoes, asparagus,  
mushrooms, roasted garlic cream sauce 32

## Indian Butter Chicken

Sliced chicken, Indian butter sauce, Basmati rice,

Chef's selected vegetables 33

## Mushroom or Beef Stroganoff

Choice of sliced Portobello mushrooms or beef

Egg noodles, mushroom sauce

Chef's selected vegetables 33

## Beef and Broccoli

Thinly sliced beef and broccoli, sweet soy sauce,

Jasmine rice 33

## Coconut Lime Curry Chicken

Sliced chicken, coconut lime curry, Jasmine rice,

stir fried vegetables 33

## Pot Roast

Braised beef pot roast, mashed potatoes, mushroom gravy,

Chef's selected vegetables 33

# 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

### 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

Tomato Basil 1

Fire-Roasted Lentil 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 35

## Lemon Parsley Chicken

Lemon and parsley sauce 35

## Gruyère Chicken

Classic soubise sauce with Gruyère cheese 35

## Mediterranean Chicken

Artichoke hearts, sun-dried tomatoes, feta, white wine cream 36

## Brined Pork Chop

Whole grain mustard demi-glace 36

## Bistro Steak

Roasted garlic herb demi-glace 39

## Grilled Salmon

Apricot-soy glaze 39

## Cracker Crusted Walleye

Lemon beurre blanc 40

## Burgundy Braised Short Rib

Chef's selected sauce 40

## 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 48

### Lemon Parsley Chicken

Lemon and parsley sauce 48

### Gruyère Chicken

Classic soubise sauce with Gruyère cheese 48

### Grilled Salmon

Apricot soy glaze 53

### Cracker Crusted Walleye

Lemon beurre blanc 54



## 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 8

### Flourless Chocolate Torte

Topped with white chocolate mousse, raspberry coulis 8

### Carrot Cake

With walnuts and pineapple, cream cheese frosting, caramel sauce, whipped cream 9

### 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 51

### 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 51

### 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, mixed berry cheesecake, Boston cream pie, German chocolate 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 36

## 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 36

## 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 38

## 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 40

## 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 41  
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 41  
Add Korean BBQ beef 3

## Twin Cities BBQ

Jalapeno cheddar cornbread muffins and 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 dessert shooters 42

## 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 44

## 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 47

# 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

### 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

### Tomato Basil 1

### Fire-Roasted Lentil 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 40

## Chicken Piccata

Lemon butter caper sauce 40

## Champagne Chicken

Champagne cream 42

## Sun Dried Tomato Chicken

Pesto and sun-dried tomato cream 42

## Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 42

## Sage Rubbed Pork Tenderloin

Apple, maple, and pecan demi-glace 42

## Grilled Salmon

Whole grain mustard cream 44

## Braised Pot Roast

Mushroom gravy 46

## Cracker Crusted Walleye

Lemon beurre blanc 50

## Braised Short Rib

Burgundy braised, boneless with Chef's selected sauce 52

## Sea Bass

Chilean, with tequila-lime beurre blanc 65

## Filet Mignon

6 oz. center-cut, grilled medium rare 60

8 oz. center-cut filet mignon grilled medium rare 70

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



# 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 56

### Chicken Piccata

Lemon butter caper sauce 56

### Champagne Chicken

Champagne cream 58

### Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 58

### Jumbo Shrimp

Garlic chive beurre blanc 60

### Grilled Salmon

Whole grain mustard cream 60

### Cracker Crusted Walleye

Lemon beurre blanc 63

### Sea Bass

Chilean, with tequila-lime beurre blanc 68

## 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 66

### Chicken Piccata

Lemon butter caper sauce 66

### Champagne Chicken

Champagne cream 68

### Charred Tomato Tarragon Chicken

Charred tomato tarragon cream 68

### Jumbo Shrimp

Garlic chive beurre blanc 70

### Grilled Salmon

Whole grain mustard cream 70

### Cracker Crusted Walleye

Lemon beurre blanc 73

### Sea Bass

Chilean, with tequila-lime beurre blanc 78



# DINNER DESSERT

## INDIVIDUAL SWEET ENDINGS

### Crème Brûlée

Caramelized sugar and fresh berries 7

### Chocolate Pot de Crème

White chocolate mousse, strawberry 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

### Basque Cheesecake

Vanilla cheesecake, raspberry coulis,  
white chocolate mousse, strawberry 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

### Boston Cream Pie

Nilla wafer crumble, vanilla pudding, chocolate ganache,  
white chocolate curls 7

### Strawberry Shortcake

Deep fried shortcake, lemon sugar, strawberry coulis,  
white chocolate mousse, strawberry 8

### 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,  
blueberries, blackberries, lavender 9

### German Chocolate

Chocolate coconut panna cotta, chocolate cake,  
coconut pecan frosting, strawberry 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 62

## 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 64

## 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 70

## \*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 76

## \*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 82

# 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	7

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
Black Bean Taco Cup	6

Meat

Bacon Wrapped Blue Cheese Date	6
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, cracker bread, 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 500

## 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

## Sushi Rolls

Choice of 3 flavors: California, Philadelphia, Spicy Shrimp, Tuna  
Served with soy sauce, wasabi, and pickled ginger 625

## 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, cracker bread, and crostini 400

## Trio of Hot Dips

Reuben dip, spinach artichoke dip, buffalo chicken dip

Toasted marble rye, grilled focaccia, cracker bread 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, mixed berry

cheesecake, Boston cream pie, German chocolate 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

<b>Tattersall Cocktails</b> .....	17
<i>Manhattan: Rye Whiskey blended with Italiano Liqueur,</i>	
<i>Vermouth, Sherry, and Aromatic Bitters</i>	
<i>Old Fashion: Rye Whiskey blended with Sour Cherry Liqueur,</i>	
<i>Aromatic Bitters, Sugar &amp; Orange</i>	
<i>Cosmo: Tattersall Liqueurs, Citrus Foundations,</i>	
<i>and Cranberry Juice</i>	
<i>Residency: Gin with Lemon, Cherry, Basil, and Ginger Cocktail Mix</i>	
<i>Gold Rush: Rye Whiskey with Wildflower Honey, Lemon, and</i>	
<i>Ginger Syrup</i>	
<b>Tattersall Well Liquor</b> .....	11
<i>Tightline Vodka, Rye Whiskey, Spiced Rum, Gin</i>	
<b>Well Liquor</b> .....	11
<i>Bacardi Rum, Crown Royal Whiskey, Dewars Scotch</i>	
<b>Rocks Pour</b> .....	15.5
<b>Premium Wine</b> .....	13
<i>Sauvignon Blanc, Pinot Noir</i>	
<b>House Wine</b> .....	11
<i>Chardonnay, Cabernet Sauvignon</i>	
<b>Premium Beer</b> .....	9
<i>Summit Pale Ale, Lift Bridge Farm Girl,</i>	
<i>Lift Bridge Seltzer, Loon Juice Hard Cider</i>	
<b>Domestic Beer</b> .....	8
<i>Michelob Golden Light, Grain Belt, O'Doul's</i>	
<b>Tattersall Mocktails</b> .....	9
<i>Residency: Lemon, Cherry, Basil, and Ginger Mixer</i>	
<i>with Soda Water and Cranberry Juice</i>	
<i>Gold Rush: Wildflower Honey, Lemon,</i>	
<i>and Ginger Mixer with Ginger Ale</i>	
<b>Perrier Sparkling Water</b> .....	6
<b>Juice</b> .....	6
<i>Orange, Cranberry, Pineapple, Grapefruit</i>	
<b>Soft Drink / Bottled Water</b> .....	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 two hour period. If sales do not exceed 4,000 per café, per two 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 Windsorce 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](http://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](http://morrisseyhospitality.com)

### Saint Paul RiverCentre

175 West Kellogg Boulevard, St. Paul, MN 55102  
(651) 265-4800 [rivercentre.org](http://rivercentre.org)

### The Saint Paul Hotel

350 Market Street, Saint Paul, MN 55102  
(651) 292-9292 [saintpaulhotel.com](http://saintpaulhotel.com)

### Tattersall Distilling River Falls

1777 Paulsen Rd, River Falls, WI 54022  
(534) 248-8300 [tattersalldistilling.com](http://tattersalldistilling.com)

### Bunker Hills Golf Club & Event Center

12800 Bunker Prairie Road, Coon Rapids, MN 55448  
(763) 951-7276 [bunkerhillsgolf.com](http://bunkerhillsgolf.com)

### Kendall's Tavern & Chophouse

12800 Bunker Prairie Road, Coon Rapids, MN 55448  
(763) 755-1234 [kendallstc.com](http://kendallstc.com)

### The St. Paul Grill

350 Market Street, St. Paul, MN 55102  
(651) 224-7455 [stpaulgrill.com](http://stpaulgrill.com)

### Stockyards Tavern & Chophouse

456 Concord Exchange S. So. St. Paul, MN 55075  
(651) 350-7743 [stockyardstc.com](http://stockyardstc.com)

### Tria Restaurant, Bar & Event Center

5959 Centerville Road, North Oaks, MN 55127  
(651) 426-9222 [triarestaurant.com](http://triarestaurant.com)

### Headwaters Cafe

175 West Kellogg Boulevard, St. Paul, MN 55102  
(651) 726-8402 [rivercentre.org](http://rivercentre.org)