SAINT PAUL RIVERCENTRE

The Saint Paul RiverCentre is consistently ranked among the Twin Cities’ most distinguished and unique venues to offer a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions. Conveniently located in the heart of the arts and entertainment district of downtown Saint Paul, Saint Paul RiverCentre is within walking distance to such premier and historic destinations such as the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center and Xcel Energy Center. All of this and more makes the Saint Paul RiverCentre an unmatched opportunity to combine a convention or trade show with a wide variety of quality entertainment experiences.

At MH Culinary Group, we are more than just a caterer, we are your hospitality partner. Having developed a specialty for planning and executing premier events, we understand the importance of providing an amazing experience for you and your guests. 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 companies, foundations and associations trust MH Culinary Group with their important events.

GENERAL 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 as one of the only venues in the world to possess three specific sustainability certifications: LEED Platinum, 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. 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 and raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm to table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Menu Selection
Our menus offer a vast selection of food and beverage options in 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
MH Culinary Group 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 24% service charge and applicable sales tax. When requesting a multiple entrée selection, a multiple entrée fee of $2.50 per person will apply. We request that the same accompaniments be selected for all entrées.

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

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

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

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

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

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

Catering Event Orders
In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date.

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

Coat Check
MH Culinary Group offers coat check services. One attendant per 100 guests will be provided for a fee of $40.00 per hour, per attendant. A four hour minimum is required. In addition, a fee of $2.00 per item checked will apply. This $2.00 fee may be paid in cash by the attendee or hosted by the client.

Catering Service
Due to staffing requirements, the following charges and minimums apply to all catering services. Catering services will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed $480.00 per three hour period. If sales are not reached, a labor fee of $240.00 will be applied for each period the minimum is not met.

Bar Service
Due to staffing requirements, the following charges and minimums apply to all bar services. A bartender will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed $480.00 per bar, per three hour period. If sales are not reached, a labor fee of $240.00 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 guests. For host bar service, one bartender will be scheduled for every 75 guests. If requested, additional bartenders can be provided for a fee of $240.00 per bartender, per three hour period.

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

Alcoholic Beverages
No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of MH Culinary Group. For select events, donated wine and champagne will be permitted provided the following criteria are met:

- Written requests shall be submitted to the Catering Department thirty days prior to the event stating the selection, quantity and delivery date.
- If approved, a corkage fee of $25.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises. Corkage fees are subject to the 24% service charge and applicable sales tax.
- All donated product that will be served at the event must be invoiced by the donating vendor to MH Culinary Group. The invoice must come with a $0.00 balance due to MH Culinary Group.
- No donated product will be accepted without a proper invoice.
- No product will be returned or removed from the premises at the conclusion of the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages. MH Culinary Group reserves the right to refuse service to anyone at any time.
GENERAL INFORMATION & POLICIES

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

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

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

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

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

Exhibitors may 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 MH Culinary Group.

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

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

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not MH Culinary Group, the Saint Paul RiverCentre or the City of Saint Paul.

About MH Culinary Group
MH Culinary Group was created by the same team of professionals at Morrissey Hospitality, who also developed notable brands such as The Saint Paul Hotel, The St. Paul Grill, Stockyards Tavern & Chophouse, Tria Restaurant, Bar & Event Center and Kendall’s Tavern & Chophouse.

MH Culinary Group is committed to providing restaurant quality dining experiences that enliven the senses, anticipates the unexpressed service needs of our guests and accentuates any event regardless of size or location. Discover why MH Culinary Group 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)224-7455 rivercentre.org

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

LaQuinta Inn & Suites by Wyndham
700 Bielenberg Dr. Woodbury, MN 55125 (855) 680-3239 wyndhamhotels.com

Tattersall Distilling River Falls
1777 Paulsen Rd, River Falls, WI 54022 (855) 680-3239 wyndhamhotels.com

Bunker Hills Golf Club & Event Center
12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763)951-7276 bunkerhillsgolf.com

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

Tria Restaurant, Bar & Event Center
5959 Centerville Road, North Oaks, MN 55127 (651)426-9222 triarestaurant.com

Kendall’s Tavern & Chophouse
12800 Bunker Prairie Road, Coon Rapids, MN 55448 (763)755-1234 kendallstc.com

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

Brookside Bar & Grill
140 Judd Street, Marine on Saint Croix, MN 55047 (651) 433-1112 brooksidebarandgrill.com

Central N.E.
700 Central Ave NE, Minneapolis, MN 55414 (651) 354 - 7947 central-ne.com

Bad Waitress
2 E 26th St, Minneapolis, MN 55404 (612) 872 - 7575 thebadwaitress.com

Headwaters Cafe
175 West Kellogg Boulevard, St. Paul, MN 55102 (651)726-8402 rivercentre.org
### A LA CARTE

#### Coffee
- Freshly Roasted Coffee or Decaffeinated Coffee: $76.00 gallon
- One gallon serves approx. 16 cups, one pot serves approx. 8 cups: $38.00 pot
- Flavored Coffee Syrups: $50.00 set up
  (hazelnut, caramel, vanilla and sugar free vanilla)
- Specialty Coffee Accompaniments: $125.00 set up
  (vanilla sugar, white and dark chocolate shavings, fresh whipped cream and mint chocolate stir sticks)

#### Hot Beverages
- Herbal Tea: $76.00 gallon
- One gallon serves approx. 16 cups, one pot serves approx. 8 cups: $38.00 pot
- Hot Apple Cider: $64.00 gallon
- Hot Chocolate: $64.00 gallon

#### Cold Beverages
- Soft Drinks or Dasani Bottled Water: $4.00 each
- Sparkling Water: $4.00 each
- Bottled Fruit Juice: $5.00 each
- Chilled Bottled Milk: $5.00 each
- Lemonade, Fruit Punch or Iced Tea: $64.00 gallon
- Orange, Apple or Cranberry Juice: $76.00 gallon
- $32.00 pitcher

#### Infused Water
- Fresh Ice Water with cucumber, lemon and mint: $34.00 gallon
- Fresh Ice Water with raspberry, lime and basil: $34.00 gallon
- Fresh Ice Water with watermelon and basil: $34.00 gallon
- Fresh Ice Water with orange, strawberry and mint: $34.00 gallon

#### Water Service
- Classroom Water Service with Hard Candies: $2.00 each*
  * (Per seat, per four hour period)
- Speaker and Head Table Water Service: $20.00 each*
  * (Per location, per session)
- Water Cooler Service (Set up and 5 gallons): $125.00 each*
- Water Cooler Service Refresh (5 gallons): $75.00 each

#### Breakfast Eggs
- Hard-Boiled Eggs: $3.50 each
- Three Cheese Omelet: $8.00 each
- Diced Ham and Cheese Omelet: $8.00 each
- Breakfast Sandwiches: $8.00 each

### A LA CARTE

#### Breakfast Pastries
- MH Specialty Granola Bars: $42.00 dozen
- Fruit-Filled Strudel: $42.00 dozen
- Scones: $42.00 dozen
- Danish Pastries: $42.00 dozen
- Raised Donuts: $45.00 dozen
- Bagels with cream cheese, honey walnut cream cheese and peanut butter: $45.00 dozen
- Muffins: $45.00 dozen
- Filled Croissants: $48.00 dozen
- Maple Bacon Donuts: $48.00 dozen
- Udi’s Individually Wrapped Muffin - Gluten Free: $72.00 dozen

#### Sweet Treats
- Cookies: $42.00 dozen
- Chocolate Dipped Cookies: $45.00 dozen
- Brownie Trio: $45.00 dozen
- Gourmet Rice Crispy Treats: $45.00 dozen
- Dessert Bars: $48.00 dozen
- Savory Mini Cupcakes: $48.00 dozen
- Sweet Cupcakes: $48.00 dozen
- Chocolate Dipped Strawberries: $48.00 dozen
- Fruit Kebabs: $48.00 dozen
- Kind Bars - Gluten Free: $72.00 dozen

#### Snacks
- Whole Fresh Fruit: $3.00 each
- Freshly Popped Popcorn (Individual Cup): $3.00 each
- Bags of Potato Chips: $3.00 each
- Full Size Candy Bars: $4.00 each
- Popcorn Mix (Individual Cup): $4.00 each
- Ice Cream Treats: $5.00 each
- Individual Yogurt Parfaits mixed berry or mango: $7.00 each
- Soft Salted Pretzels with yellow and whole grain mustards: $7.00 each
- Snack Mix: $7.00 each
- Toffee and Yogurt Covered Raisin Nut Mix: $7.00 each
- Five Star Nut Mix: $8.00 each
- (Serves 25)
- Potato Chip Trio: $112.50 each
- Kettle Chips and Dips: $112.50 each
- Root Chips and Dips: $137.50 each
- Tortilla Chips and Dips: $137.50 each
- Fresh Fruit Platter: $137.50 each
- Fresh Crudite Platter: $137.50 each
- Meat and Cheese Platter: $150.00 each
- Petite Sandwiches: $175.00 each

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

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MORRISSEY HOSPITALITY

EXCEPTIONAL EVERY TIME

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

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

**Iron Range** $19.95
- Assorted mini muffins
- Assorted mini fruit-filled strudel
- Platters of seasonal fruit
- Chilled orange, apple and cranberry juices
- Freshly roasted coffee, decaffeinated coffee and hot herbal teas

**Early Bird** $19.95
- Assorted raised donuts
- Assorted mini Danish pastries
- Platters of seasonal fruit
- Chilled orange, apple and cranberry juices
- Freshly roasted coffee, decaffeinated coffee and hot herbal teas

**Northwoods** $21.95
- Assorted freshly baked mini scones
- Assorted bagels with cream cheese, honey walnut cream cheese and peanut butter
- Platters of seasonal fruit
- Chilled orange, apple and cranberry juices
- Freshly roasted coffee, decaffeinated coffee and hot herbal teas

**Healthy Start** $23.95
- Build your own oatmeal or yogurt parfait
- Toppings include sliced almonds, mixed berries, granola, dried cranberries, maple syrup, cinnamon-sugar, cream and almond milk
- Platters of seasonal fruit
- Chilled orange, apple and cranberry juices
- Freshly roasted coffee, decaffeinated coffee and hot herbal teas

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

**Yogurt Parfait** $8.00
- Low fat vanilla and plain yogurts with your choice of ingredients to include: granola, toasted almonds and coconut, dried cranberries, fresh mixed berries and diced mangoes

**Oatmeal** $8.00
- Steel cut oatmeal with your choice of ingredients to include: brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries, milk and cream

**Scrambled Eggs** $8.00
- Choice of:
  - Scrambled eggs with spinach, tomatoes and feta cheese
  - Scrambled eggs with breakfast sausage, sauteed onions and cheddar cheese
  - Scrambled eggs with turkey sausage, green onions and smoked gouda

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**AFTERNOON PACKAGE**

**BREAK SERVICE**
Limited up to 60 minutes of service and priced per person.

**Trail Mix** $11.95
Create your own blend of trail mix from a selection of ingredients to include: pretzel sticks, dried cranberries, plain M &M’s, roasted peanuts, yogurt covered raisins and Chex Mix
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Showtime** $11.95
Individual cups of movie style buttered popcorn
Candy favorites to include: Twix, Skittles, Snickers and Reese’s Pieces
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Ice Cream Sundae** $11.95
Vanilla bean and chocolate ice cream with your choice of toppings to include: warm chocolate and caramel sauces, rainbow sprinkles, Oreo cookie crumbles, waffle cone pieces, crushed peanuts, maraschino cherries and fresh whipped cream
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Cookies and Brownies** $13.95
A variety of freshly baked 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 and ice cold milk
Freshly roasted coffee and decaffeinated coffee

**Crudite** $13.95
Create your own cup of crudite, start with your choice of dip to include: roasted red pepper hummus, spinach dip or ranch dressing then top with assorted vegetables to include: carrots, red peppers, celery sticks, radishes, cauliflower, jicama, snow peas and broccoli
Assorted soft drinks, Dasani bottled water, lemonade and iced tea
(Minimum order of 50 required)

**Chocolate Pick Me Up** $13.95
Chocolate chip cookies
Chocolate hazelnut mouse cups
Rice crispy treats half dipped in dark chocolate with white chocolate drizzle
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Day Break** $13.95
Meltaway, chocolate raspberry, lemon and pecan chocolate chunk bars
Assorted individual ice cream treats to include: drumsticks, ice cream sandwiches and chocolate dipped ice cream bars
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Power Hour** $15.95
Five star nut mix
Fresh crudite platter
Meat and cheese platter
Assorted soft drinks and Dasani bottled water
Freshly roasted coffee and decaffeinated coffee

**Walking Taco** $15.95
Individual bags of nacho cheese flavored tortilla chips, served with toppings to include: taco seasoned ground beef, jalapeño cheese sauce, shredded lettuce, pico de gallo, sour cream, guacamole and salsa
Assorted soft drinks, Dasani bottled water, lemonade and iced tea

**Tailgater** $17.95
Mini hot dogs with ketchup, yellow mustard, relish and chopped onions
Cheese curds with ranch dressing
Soft salted pretzels with jalapeño cheese sauce and whole grain mustard
Assorted soft drinks and Dasani bottled water

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MORRISSEY HOSPITALITY

EXCEPTIONAL EVERY TIME
### BREAKFAST PLATED SELECTIONS
Includes assorted freshly baked mini muffins, fruit-filled strudel, freshly roasted coffee and decaffeinated coffee, hot herbal teas, ice water and orange juice. Add fresh fruit cup for $4.00 per person.

- **Caramel Apple French Toast** $24.95
  Golden egg-battered brioche with cinnamon, sugar, caramelized apples, candied pecans and maple syrup served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak

- **Morning Scramble** $24.95
  Fluffy scrambled eggs with Wisconsin cheddar cheese served with your choice of thick-sliced applewood smoked bacon, sausage links or ham steak and seasoned hash browned potatoes

- **Classic Egg Bake** $25.95
  Eggs baked with breakfast sausage crumbles and cheddar cheese, served with seasoned hash browned potatoes

- **Breakfast Stromboli** $25.95
  Stromboli filled with scrambled eggs, breakfast sausage crumbles and cheddar cheese, served with seasoned hash browned potatoes

- **Smoked Sirloin and Eggs** $26.95
  Smoked sirloin with scrambled eggs, smoked gouda, and fresh herbs, served with seasoned hash browned potatoes

- **Eggs Benedict** $26.95 (Maximum 75 people)
  Poached eggs, Canadian bacon medallions and hollandaise sauce on toasted English muffins, served with seasoned hash browned potatoes

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

- **Farmer’s Breakfast** $27.95
  Scrambled eggs and fresh chives
  Thick-sliced applewood smoked bacon and sausage links

- **Early Riser** $28.95
  Scrambled eggs and fresh chives
  Waffles with mixed berry compote and maple syrup
  Thick-sliced applewood smoked bacon and sausage links

- **Great Start** $29.95
  Scrambled eggs and fresh chives
  Caramel apple french toast with candied pecans and maple syrup
  Thick-sliced applewood smoked bacon and sausage links

- **Sunrise** $29.95
  Two freshly made egg bakes to include:
  Breakfast sausage crumbles with cheddar cheese
  Spinach and tomato with goat cheese

### Chef Attended Enhancements
*Chef required - $180.00 per chef, one chef recommended for every 50 guests.

- **Pancake Station** $6.00 per person
  Made to order with choice of ingredients to include:
  mini chocolate chips, bacon bits, fresh berries, roasted apples, walnuts, maple syrup and whipped butter

- **Omelet Station** $8.00 per person
  Made to order with choice of ingredients to include:
  applewood smoked bacon, breakfast sausage crumbles, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar and American cheeses
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**Salads**
Served with grilled focaccia.

**Mediterranean Quinoa** $23.95
Fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa tossed in Greek vinaigrette

**Asian Chicken** $23.95
Mixed greens with marinated grilled chicken breast, Asian vegetables and vermicelli noodles, served with sesame soy vinaigrette

**Cranberry Chicken** $23.95
Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

**Chicken Cobb** $23.95
Mixed greens and hearts of romaine with grilled chicken breast, bacon, hard-boiled eggs, tomatoes and blue cheese, served with avocado ranch dressing

**Chicken and Roasted Red Beet** $23.95
Spinach with grilled chicken breast, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

**Wheat Berry** $23.95
Mixed greens tossed with wheat berries, roasted butternut squash, red peppers, red onions and goat cheese, served with maple vinaigrette

**Green Goddess Market** $23.95
Iceberg and romaine with roma tomatoes, hard-boiled eggs, roasted golden beets, charred red onions, diced cucumbers and sharp cheddar cheese, served with green goddess dressing

**Wraps and Sandwiches**
Includes a bag of chips.

**Italian Chop Wrap** $23.95
Garbanzo beans, provolone cheese, grape tomatoes, fresh basil and shredded romaine lettuce with white balsamic dressing in an herb wrap

**Buffalo Chicken Wrap** $23.95
Breaded chicken, cheddar, romaine and celery tossed in blue cheese hot sauce in a sun-dried tomato wrap

**Southwestern Chicken Wrap** $23.95
BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce with BBQ ranch mayo in a jalapeño-cheddar wrap

**Black Forest Ham and Swiss Wrap** $23.95
Black forest ham, Swiss cheese, tomatoes and romaine with rosemary aioli in a spinach wrap

**Turkey Club Wrap** $23.95
Smoked turkey, applewood smoked bacon, havarti cheese, lettuce and tomatoes with spicy smoked tomato aioli in an herb wrap

**Rosemary Chicken Salad Sandwich** $23.95
Shredded chicken, pecans, dried cranberries, apples, shallots and rosemary with leaf lettuce on a freshly baked croissant

**Tuna Salad Sandwich** $23.95
Shredded tuna, celery, onions and mayonnaise with leaf lettuce on a freshly baked croissant

**Roasted Turkey, Havarti and Green Apple Wrap** $23.95
Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry mayo in an herb wrap

**Gouda Chicken Sandwich** $23.95
Grilled chicken breast, smoked gouda, charred red onion and arugula with honey BBQ aioli on a kaiser roll

**Black Forest Ham Sandwich** $23.95
Black forest ham, Swiss cheese, leaf lettuce and pickle planks with dijonaise on marble rye

**Chicken Caprese Sandwich** $23.95
Grilled chicken breast, mozzarella cheese, roma tomatoes, spinach, Boursin cheese and basil pesto spread drizzled with balsamic on torta bread

**Turkey, Brie and Apple Sandwich** $23.95
Roasted turkey breast, brie cheese, sliced granny smith apples and spinach with honey mustard dressing on a freshly baked croissant

**Roast Beef and Blue Cheese Sandwich** $23.95
Roast beef, blue cheese, caramelized onions and romaine with garlic mayo and balsamic drizzle on herb foccacia

**California Turkey Sandwich** $23.95
Smoked turkey and leaf lettuce with an avocado relish and garlic mayo on torta bread

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LUNCHEON  SALADS & WRAPS
Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great salads to your luncheon for just $4.00 per person.

Salads
Served with baskets of gourmet rolls with whipped butter.

Mediterranean Quinoa  $24.95
Fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa tossed with Greek vinaigrette

Asian Chicken  $24.95
Mixed greens, marinated grilled chicken, Asian vegetables and vermicelli noodles, served with sesame soy vinaigrette

Cranberry Chicken  $24.95
Mixed greens and spinach with grilled chicken breast, strawberries, blue cheese crumbles, dried cranberries and walnuts, served with balsamic vinaigrette

Chicken Cobb  $24.95
Mixed greens and hearts of romaine, grilled chicken breast, chopped bacon, hard-boiled eggs, diced tomatoes and blue cheese, served with avocado ranch dressing

Chicken and Roasted Red Beet  $24.95
Spinach with grilled chicken, roasted red beets, goat cheese and candied almonds, served with tarragon shallot vinaigrette

Wheat Berry  $24.95
Mixed greens tossed with wheat berries, roasted butternut squash, red bell peppers, red onions and goat cheese, served with maple vinaigrette

Green Goddess Market  $24.95
A blend of iceberg and romaine lettuce, roma tomatoes, hardboiled eggs, roasted golden beets, charred red onions, sliced cucumbers and sharp cheddar cheese, served with green goddess dressing

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

Mediterranean Quinoa  $24.95
Fresh greens, tomatoes, peppers, olives, feta cheese and quinoa with Greek vinaigrette in a spinach wrap

Italian Chop  $24.95
Garbanzo beans, provolone cheese, grape tomatoes, fresh basil and shredded romaine lettuce with a white balsamic dressing in an herb wrap

Buffalo Chicken  $24.95
Breaded chicken, shredded cheddar, romaine and celery tossed in a blue cheese hot sauce in a sun-dried tomato wrap

Roasted Turkey and Salami  $24.95
Roasted turkey, salami, parmesan cheese, cucumber, tomatoes and romaine with creamy Italian vinaigrette in an herb wrap

Roasted Turkey, Havarti and Green Apple  $24.95
Roasted turkey, havarti cheese, dried cranberries, green apple and spinach with cranberry-lemon aioli in an herb wrap

Southwestern Chicken  $24.95
BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo and shredded lettuce with smoky BBQ ranch mayo in a jalapeno-cheddar wrap

Roast Beef and Blue Cheese  $24.95
Roast beef, blue cheese, caramelized onions, romaine with garlic mayo and balsamic glaze in a sun-dried tomato wrap

Black Forest Ham and Swiss  $24.95
Black forest ham, Swiss cheese, tomatoes and romaine with rosemary aioli in a spinach wrap

Turkey Club  $24.95
Smoked turkey, thick-sliced applewood smoked bacon, havarti cheese, shredded lettuce and tomatoes with spicy smoked tomato aioli in an herb wrap

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MORRISSEY  HOSPITALITY

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<table>
<thead>
<tr>
<th>Cold Sandwiches</th>
<th>Hot Classics</th>
</tr>
</thead>
<tbody>
<tr>
<td>Served with Chef’s choice of side salad and a fresh kosher pickle.</td>
<td>Served with fresh bread basket.</td>
</tr>
<tr>
<td><strong>Rosemary Chicken Salad</strong> $24.95</td>
<td><strong>Hot Turkey</strong> $26.95</td>
</tr>
<tr>
<td>Shredded chicken, pecans, dried cranberries, apples, shallots and rosemary with leaf lettuce on a freshly baked croissant</td>
<td>Sliced turkey breast with creamy mashed potatoes, herb stuffing, turkey gravy and cranberry relish</td>
</tr>
<tr>
<td><strong>Tuna Salad</strong> $24.95</td>
<td><strong>Crispy Buttermilk Chicken</strong> $26.95</td>
</tr>
<tr>
<td>Shredded tuna, celery, onion and mayonnaise with leaf lettuce on a freshly baked croissant</td>
<td>Chicken breast breaded and fried golden brown with country peppered gravy, creamy mashed potatoes and Chef’s selected vegetables</td>
</tr>
<tr>
<td><strong>Black Forest Ham</strong> $24.95</td>
<td><strong>Swedish Meatballs</strong> $26.95</td>
</tr>
<tr>
<td>Black forest ham, Swiss cheese, leaf lettuce and pickle planks with dijonnaise on marble rye</td>
<td>Beef meatballs smothered with savory Swedish sauce served over white rice with Chef’s selected vegetables</td>
</tr>
<tr>
<td><strong>Gouda Chicken</strong> $24.95</td>
<td><strong>Lasagna</strong> $26.95</td>
</tr>
<tr>
<td>Grilled chicken breast, smoked gouda, charred red onion and arugula with honey BBQ aioli on a kaiser roll</td>
<td>Italian sausage, ground beef, ricotta and mozzarella cheeses layered in pasta sheets and baked in rich tomato sauce</td>
</tr>
<tr>
<td><strong>Chicken Caprese</strong> $24.95</td>
<td><strong>Midwest Meatloaf</strong> $26.95</td>
</tr>
<tr>
<td>Grilled chicken breast, mozzarella cheese, roma tomatoes, spinach with Boursin cheese and basil pesto spread drizzled with balsamic on torta bread</td>
<td>Meatloaf served with a rich mushroom cream sauce, creamy mashed potatoes and Chef’s selected vegetables</td>
</tr>
<tr>
<td><strong>California Turkey</strong> $24.95</td>
<td><strong>Chicken Penne</strong> $26.95</td>
</tr>
<tr>
<td>Smoked turkey and leaf lettuce with an avocado relish and garlic mayo on torta bread</td>
<td>Marinated grilled chicken breast served over penne pasta with grape tomatoes, asparagus, mushrooms and roasted garlic cream sauce</td>
</tr>
</tbody>
</table>

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<tr>
<th>Hot Classics</th>
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<tbody>
<tr>
<td>Choice of one and served with seasoned JoJo potatoes:</td>
</tr>
<tr>
<td>- Creamy spinach and artichoke with mozzarella cheese</td>
</tr>
<tr>
<td>- Reuben with Swiss cheese and 1000 island dressing</td>
</tr>
<tr>
<td>- Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli</td>
</tr>
<tr>
<td>- Black forest ham and Swiss cheese with honey mustard</td>
</tr>
</tbody>
</table>

| Panini $26.95 | **Chicken or Beef Stroganoff** $27.95 |
| Choice of one and served with seasoned JoJo potatoes: | Your choice of chicken or beef served over egg noodles in a rich and creamy mushroom sauce, served with Chef’s selected vegetables |
| - Creamy spinach and artichoke with mozzarella cheese |
| - Reuben with Swiss cheese and 1000 island dressing |
| - Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli |
| - Black forest ham and Swiss cheese with honey mustard |

| Stromboli $26.95 | **Chicken Parmesan** $27.95 |
| Choice of one and served with roasted vegetables: | Breaded chicken breast topped with marinara sauce and an Italian cheese blend, served with penne alfredo and Chef’s selected vegetables |
| - Mozzarella, Swiss and parmesan cheeses with marinara |
| - Pepperoni, sausage, mozzarella cheese with marinara |
| - Turkey, mozzarella and Swiss cheeses with roasted garlic cream |
| - Ham, mozzarella and Swiss cheeses with honey mustard | **Beef and Broccoli** $27.95 |

| Crispy Buttermilk Chicken $26.95 | **Pot Roast** $27.95 |
| Chicken breast breaded and fried golden brown with country peppered gravy, creamy mashed potatoes and Chef’s selected vegetables | Braised beef pot roast with rich mushroom gravy served with creamy mashed potatoes and Chef’s selected vegetables |

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**LUNCH STARTERS**

**Salads**
Luncheon entrées include your choice of one salad.

**Garden**
Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with balsamic vinaigrette

**Caesar**
Romaine lettuce, shaved parmesan and croutons, finished with Caesar dressing

**BLT**
Romaine lettuce, applewood smoked bacon, grape tomatoes and cheddar cheese, served with smoked tomato buttermilk dressing

**Classic Wedge**
Artisan iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon and tomatoes, served with ranch dressing

**Asian**
Mixed greens and romaine lettuce with carrots, purple cabbage and scallions, served with sesame ginger vinaigrette

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

**Italian Chop**
Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

**Harvest Chop**
Chopped spinach and romaine lettuce, roasted butternut squash, yellow onion, red pepper, goat cheese and dried cranberries, finished with maple vinaigrette

**Spinach and Strawberry**
Spinach with strawberries, shaved red onions, feta cheese and candied walnuts, served with yogurt poppyseed dressing

**Apple and Dried Cherries**
Mixed greens with apple, dried cherries and scallions, finished with apple cider vinaigrette

**Fresh Corn and Tomato**
Mixed greens topped with fresh corn, grape tomatoes, Monterey jack cheese, served with herb buttermilk dressing

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

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**Signature Soups**
Available at an additional cost per person.

- **White Bean and Kale** $1.00
- **Tomato Basil** $1.00
- **Minnesota Chicken Wild Rice** $1.00
- **New England Clam Chowder** $2.00
- **Butternut Squash** $2.00
- **Lobster Bisque** $4.00

**Signature Salads**
Available at an additional cost per person.

- **Watermelon Feta** $1.00
  Romaine lettuce, watermelon, kalamata olives and feta cheese, served with oregano vinaigrette

- **Caprese** $2.00
  Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun dried tomato pesto

- **Grilled Vegetable** $2.00
  Mixed greens topped with grilled summer squash, asparagus, bell peppers and roma tomatoes with mozzarella pearls, finished with balsamic vinaigrette

- **Spinach and Poached Pear** $2.00
  Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

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**LUNCH**

**ENTRÉES**

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

**Ginger Chicken** $28.95  
Seared chicken breast with an Asian ginger sauce

**Mango BBQ Chicken** $28.95  
Grilled chicken breast with homemade mango BBQ sauce

**Lemon Parsley Chicken** $28.95  
Sautéed chicken breast with lemon and parsley sauce

**Chicken Piccata** $29.95  
Sautéed chicken breast with lemon butter caper sauce

**Gruyère Chicken** $29.95  
Gruyère cheese over seared chicken breast with classic soubise sauce

**Mediterranean Chicken** $30.95  
Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream

**Artichoke Crusted Chicken** $30.95  
Artichoke crusted chicken breast with roasted red pepper and garlic cream

**Chicken Saltimbocca** $30.95  
Seared chicken breast with sage and prosciutto with roasted garlic cream

**Moroccan Chicken** $30.95  
Moroccan-spiced, seared bone-in chicken breast with mango and apple chutney

**Caprese Chicken** $30.95  
Grilled chicken breast topped with fresh mozzarella, tomatoes and basil, with lemon-basil cream

**Oven Roasted Chicken** $30.95  
Herb seared, roasted bone-in chicken breast served with jus lie

**Sage Rubbed Pork Tenderloin** $30.95  
Grilled, sage rubbed pork tenderloin with apple, maple and pecan demi-glace

**House Smoked Sirloin** $31.95  
Hand carved tender smoked sirloin with our signature bourbon sauce

**Asian BBQ Steak** $31.95  
Tender sirloin with house-made Asian BBQ sauce

**Bistro Steak** $33.95  
6 ounce bistro steak, grilled medium rare with roasted garlic herb demi-glace

**Grilled Salmon** $33.95  
Grilled salmon fillet with choice of sauce: apricot-soy glaze, grain mustard cream or lemon beurre blanc

**Salmon Provençal** $34.95  
Grilled salmon fillet topped with fresh tomato relish

**Walleye** $34.95  
Cracker-crusted walleye fillet with lemon beurre blanc

**Burgundy Braised Short Rib** $34.95  
Burgundy braised, boneless beef short rib

**Bistro Steak Combinations**

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

- **Lemon Parsley Chicken** $36.95  
  Sautéed chicken breast served with lemon-parsley sauce

- **Gruyère Chicken** $36.95  
  Gruyère cheese over seared chicken breast with classic soubise sauce

- **Chicken Piccata** $36.95  
  Sautéed chicken breast with lemon butter caper sauce

- **Oven Roasted Chicken** $36.95  
  Herb seared, roasted chicken breast served with jus lie

- **Moroccan Chicken** $38.95  
  Moroccan-spiced, seared chicken breast with mango and apple chutney

- **Grilled Salmon** $38.95  
  Grilled fillet of salmon with dill beurre blanc

- **Walleye** $40.95  
  Cracker-crusted walleye fillet with lemon beurre blanc

- **Maryland Crab Cake** $40.95  
  One Maryland crab cake with bernaise sauce

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**LUNCHEON DESSERT SELECTIONS**

**Chocolate Pot de Crème** $6.00  
Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

**Salted Caramel Cheesecake** $6.00  
Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate décorrette

**Individual Apple Pie** $6.00  
Chopped cinnamon and sugared apples topped with flaky homemade pie crust, garnished with white mousse and caramel drizzle

**Flourless Chocolate Torte** $7.00  
Flourless chocolate torte topped with white chocolate mousse and garnished with a fresh raspberry and raspberry coulis

**Carrot Cake** $7.00  
A rich carrot cake with walnuts, pineapple and cream cheese frosting, garnished with caramel sauce and whipped cream

**Apple Cranberry Martini** $6.00  
Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

**Salty Caramel Panna Cotta Martini** $6.00  
Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate décorrette

**Whiskey Budino Martini** $7.00  
Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust and chocolate croquettes

**Chocolate Lavender Martini** $8.00  
Chocolate cake with lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender

**Blueberry Lemon Martini** $8.00  
Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, lemon zest, fresh blueberry and a white chocolate décorrette

**FAMILY STYLE DESSERT PLATTERS**

(Family Style Dessert Platters serve 8-10)

**Cookies** $45.00  
Assorted freshly baked cookies to include: chocolate chip, salted caramel white chocolate, lemon blueberry and oatmeal cranberry, sprinkled with plain M&M’s

**Chocolate Dipped Cookies** $50.00  
Dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate and salted caramel in milk chocolate, sprinkled with plain M&M’s

**Rice Crispy Treats** $50.00  
Assorted gourmet rice crispy treats to include: original recipe, original recipe half dipped in dark chocolate with white chocolate drizzle and peanut butter with milk chocolate chunks, sprinkled with plain M&M’s

**Mini Tartlets** $50.00  
Assorted tartlets to include: lemon meringue, chocolate hazelnut, pecan and salted caramel chocolate

**Dessert Shooters** $60.00  
Assorted dessert shooters to include your selection of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, s’mores, pumpkin spice cheesecake, or créme brûlée

**Dessert Bars** $60.00  
Assorted dessert bars to include: meltaway, chocolate raspberry, lemon and pecan chocolate chunk

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**Downtown Deli** $28.95
Kettle style chips with spinach dip, potato salad and fresh fruit salad, Smoked turkey with havarti cheese and cranberry lemon aioli on torta bread, Black forest ham with Swiss cheese and rosemary aioli on marble rye, Italian vegetable sandwich with roasted red pepper spread, Chef’s selection of assorted freshly baked cookies

**Wrap It Up** $28.95
Kettle style chips with spinach dip, California pasta salad and fresh fruit salad, Assorted wraps to include: smoked turkey club, Southwestern, Mediterranean quinoa and Chef’s selection of assorted freshly baked brownies

**Stromboli** $28.95
Caesar salad, antipasti salad and fresh fruit salad, Pepperoni, sausage and mozzarella stromboli with marinara, Turkey, mozzarella and Swiss cheese stromboli with roasted garlic cream, Mozzarella, Swiss and parmesan cheese stromboli with marinara, Chef’s selection of assorted freshly baked cookies

**The Market Deli** $30.95
Kettle style chips with onion dip, Asian noodle salad and fresh fruit salad, Platter to include: roasted turkey, black forest ham and pastrami, served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, dijon mustard, freshly baked rolls and sandwich breads and Chef’s selection of assorted dessert bars

**Panini** $30.95
Caprese salad, Caesar salad and fresh fruit salad, Creamy spinach and artichoke with mozzarella cheese, Reuben with Swiss cheese and 1000 island dressing, Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli, Black forest ham and Swiss cheese with honey mustard, Chef’s selection of assorted dessert bars

**Fiesta** $32.95
Tri-color corn tortilla chips with tomato salsa, garden salad with ranch dressing, black bean roasted corn salad, fresh fruit salad, refried beans and Spanish rice, Southwestern chicken and sirloin strips with sautéed onions and peppers, served with guacamole, sour cream, pico de gallo, cheddar cheese, jalapeños and flour tortillas and cinnamon sugar cookies

**Italian** $32.95
Parmesan garlic bread and soft bread sticks, Caesar salad, Mediterranean quinoa salad, fresh fruit salad, grilled fresh seasonal vegetables, Chicken linquine with pesto cream sauce, classic lasagna, vegetable lasagna, Individual tiramisu

**Twin Cities BBQ** $34.95
Potato salad, coleslaw, fresh fruit salad, cheddar polenta, homestyle baked beans, Rosemary chicken salad, BBQ pulled pork, Jack Daniel’s pulled sirloin served with mini buns, Chef’s selection of assorted pies

**Asian** $34.95
Asian salad, vermicelli salad, poppy seed fruit salad, stir-fry vegetables and fried rice, Vegetable spring rolls with sweet chili sauce, Chicken with ginger sauce, Beef and broccoli with sweet soy sauce, Coconut almond cupcakes

**Backyard Grill** $36.95
BLT salad, honey mustard pasta salad, fresh fruit salad, homestyle baked beans and seasoned wedge fries, Grilled chicken, Burgers with sautéed mushrooms and onions, Impossible burgers, served with lettuce, tomatoes, red onions, Wisconsin cheddar and Swiss cheeses, kosher pickles, mayonnaise, ketchup and yellow mustard, smoky BBQ sauce, and freshly baked buns, Chef’s selection of assorted dessert bars

**Kellogg Boulevard** $38.95
Gourmet rolls with whipped butter, spinach and strawberry salad, Cucumber and tomato salad and fresh fruit salad, Fresh seasonal vegetables and roasted potatoes, Grilled chicken breast with mushroom and herb jus lie, Sliced sirloin with our signature bourbon sauce, Chef’s selection of assorted desserts

**LUNCHEON BUFFETS**
Includes freshly roasted coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water. Minimum of 25 guests. Limited to two hours of service. Add one of our great soups to your luncheon buffet selection for an additional charge.

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DINNER STARTERS

Salads
Dinner entrées include your choice of one salad.

Garden
Mixed greens with roma tomatoes, sliced cucumbers, radishes, shredded carrots and croutons, served with balsamic vinaigrette

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

BLT
Romaine lettuce, applewood smoked bacon, grape tomatoes and cheddar cheese, served with smoked tomato buttermilk dressing

Classic Wedge
Artisan iceberg lettuce wedge, crumbled blue cheese, applewood smoked bacon and tomatoes, served with ranch dressing

Asian
Mixed greens and romaine lettuce with carrots, purple cabbage and scallions, served with sesame ginger vinaigrette

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

Italian Chop
Romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

Harvest Chop
Chopped spinach and romaine lettuce, roasted butternut squash, red onion, red pepper, goat cheese and dried cranberries, finished with maple vinaigrette

Spinach and Strawberry
Spinach with strawberries, shaved red onions, feta cheese and candied walnuts, served with yogurt poppyseed dressing

Apple and Dried Cherries
Mixed greens with apple, dried cherries and scallions, finished with apple cider vinaigrette

Fresh Corn and Tomato
Mixed greens topped with fresh corn, grape tomatoes, Monterey Jack cheese, served with herb buttermilk dressing

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

Signature Soups
Available at an additional cost per person.

White Bean and Kale $1.00
Tomato Basil $1.00
Minnesota Chicken Wild Rice $1.00
New England Clam Chowder $2.00
Butternut Squash $2.00
Lobster Bisque $4.00

Signature Salads
Available at an additional cost per person.

Watermelon Feta $1.00
Romaine lettuce, watermelon, kalamata olives and feta cheese, served with oregano vinaigrette

Caprese $2.00
Fresh mozzarella layered between red and yellow tomatoes topped with balsamic onion vinaigrette and parmesan cheese, served on a bed of mixed greens with basil pesto and sun-dried tomato pesto

Grilled Vegetable $2.00
Mixed greens topped with grilled summer squash, asparagus, peppers and roma tomatoes with mozzarella pearls, finished with balsamic vinaigrette

Spinach and Poached Pear $2.00
Baby spinach, poached pear, crumbled blue cheese and candied pecans, served with hazelnut vinaigrette

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

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
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<td>London Broil Bordelaise</td>
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<td>Burgundy Braised Short Rib</td>
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<td>Herb Crusted Prime Rib</td>
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<td>Halibut</td>
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<tr>
<td>Filet Mignon</td>
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<tr>
<td>Sugar Seared Sea Bass</td>
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<tr>
<td>Bone-in Cowboy Ribeye</td>
<td>$78.95</td>
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**DINNER MIXED GRILL**
Includes fresh gourmet rolls and cracker bread with whipped butter, your choice of one starter, Chef’s selected accompaniments, freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for $2.00 per person.

**Short Rib**
4 ounce burgundy braised, boneless short ribs with Chef’s selected sauce accompanied by one of the following selections:

- **Lemon Parsley Chicken** $45.95
  Sautéed chicken breast served with lemon and parsley sauce
- **Gruyère Chicken** $45.95
  Gruyère cheese over seared chicken breast with classic soubise sauce
- **Chicken Piccata** $45.95
  Sautéed chicken breast with lemon butter caper sauce
- **Chicken Marsala** $45.95
  Herb seared chicken breast with a mushroom and marsala wine sauce
- **Champagne Chicken** $47.95
  Marinated grilled chicken breast with champagne cream
- **Chicken Saltimbocca** $47.95
  Seared chicken breast with sage and prosciutto with roasted garlic cream
- **Mediterranean Chicken** $47.95
  Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream
- **Jumbo Shrimp** $49.95
  Three jumbo shrimp with garlic chive beurre blanc
- **Broiled Mahi Mahi** $49.95
  Fillet of mahi mahi with citrus parsley sauce
- **Grilled Salmon** $49.95
  Grilled salmon fillet with whole grain mustard cream
- **Salmon Provençal** $50.95
  Grilled salmon fillet topped with fresh tomato relish
- **Horseradish Crusted Salmon** $51.95
  Horseradish and panko encrusted baked salmon served with citrus gastrique
- **Maryland Crab Cake** $51.95
  Two Maryland crab cakes with smoked tomato aioli
- **Walleye** $51.95
  Cracker-crusted walleye fillet with lemon beurre blanc

**Filet Mignon**
4 ounce center-cut, grilled medium rare with Chef’s selected sauce accompanied by one of the following selections:

- **Lemon Parsley Chicken** $57.95
  Sautéed chicken breast served with lemon and parsley sauce
- **Gruyère Chicken** $57.95
  Gruyère cheese over seared chicken breast with classic soubise sauce
- **Chicken Piccata** $57.95
  Sautéed chicken breast with lemon butter caper sauce
- **Chicken Marsala** $57.95
  Herb seared chicken breast with a mushroom and marsala wine sauce
- **Champagne Chicken** $57.95
  Marinated grilled chicken breast with champagne cream
- **Chicken Saltimbocca** $59.95
  Seared chicken breast with sage and prosciutto with roasted garlic cream
- **Mediterranean Chicken** $59.95
  Seared chicken breast with artichoke hearts, sun-dried tomatoes, feta cheese and spinach with lemon-parsley cream
- **Jumbo Shrimp** $61.95
  Three jumbo shrimp with garlic chive beurre blanc
- **Broiled Mahi Mahi** $61.95
  Fillet of mahi mahi with citrus parsley sauce
- **Grilled Salmon** $61.95
  Grilled salmon fillet with lemon beurre blanc
- **Salmon Provençal** $62.95
  Grilled salmon fillet topped with fresh tomato relish
- **Horseradish Crusted Salmon** $63.95
  Horseradish and panko encrusted baked salmon served with citrus gastrique
- **Maryland Crab Cake** $63.95
  Two Maryland crab cakes with smoked tomato aioli
- **Walleye** $63.95
  Cracker-crusted walleye fillet with lemon beurre blanc

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VEGETARIAN ENTRÉES
Price equivalent to the lowest priced regular entrée served.
* Indicates Vegan Entrée Selection

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

**Thai Curry Tofu**
Thai curry tofu and vegetables served on a bed of jasmine rice

**Cheese Stromboli**
Four cheeses and herbs wrapped in pizza dough, served with marinara sauce

**Saffron Balsamic Grilled Vegetables**
Marinated and grilled bell peppers, asparagus, zucchini, yellow squash, yellow onion, roma tomatoes and portobello mushrooms served on a bed of saffron risotto and drizzled with balsamic syrup

**Stuffed Portobello Mushroom**
Goat cheese stuffed portobello mushroom with seasonal vegetables served over brown rice pilaf

**Stuffed Pepper**
Roasted bell pepper filled with lentils, artichoke hearts and spinach served over saffron risotto and finished with sun-dried tomato coulis

**Acorn Squash**
Acorn squash stuffed with lentils, almonds, scallions and dried cherries, drizzled with maple cream, served on a bed of brown rice pilaf

**Butternut Squash Ravioli**
Butternut squash ravioli with roasted garlic sage cream, dried cranberries, scallions and toasted pepitas

**Orecchiette**
Orecchiette pasta with roma tomatoes, fresh basil and mozzarella in a light garlic cream

**Mushroom Tart**
Wild mushroom and goat cheese tart finished with red wine gastrique and topped with mixed greens tossed in lemon oil

**Vegetarian Wellington**
Grilled portobello mushroom stuffed with vegetable duxelle, wrapped in a puff pastry and baked golden brown, served over roasted garlic cream sauce and garnished with blistered tomatoes

**Southwest Hot Dish**
Brown rice and black beans tossed with roasted corn, tomatoes and cilantro, drizzled with chili vinaigrette and topped with crunchy corn tortilla strips

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MORRISSEY HOSPITALITY

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DINNER DESSERT SELECTIONS

Individual Sweet Endings

Crème Brûlée $6.00
A classic, topped with caramelized sugar and fresh berries

Chocolate Pot de Crème $7.00
Creamy chocolate custard topped with fresh whipped cream and a fresh strawberry

Butterscotch Crème Brûlée $7.00
A twist on the classic, topped with caramelized sugar, sea salt and fresh berries

Salted Caramel Cheesecake $7.00
Vanilla cheesecake with a roasted and salted nut crust, topped with caramel, white chocolate mousse, candied walnuts and a chocolate decorrette

Ultimate Chocolate Cake $8.00
Chocolate cake baked with a fudge bottom, layered with light chocolate mousse served with raspberry coulis

Mini Gallette $9.00
Choice of apple or mixed berry gallette garnished with white chocolate mousse and fresh berries

Red Velvet Cheesecake $9.00
Rich red chocolate cheesecake with chocolate cookie crust, chocolate fudge and white chocolate mousse, garnished with a fresh strawberry

Berry Tiramisu $9.00
Raspberries and blueberries with creamy mascarpone mousse layered with genoise cake soaked in Moscato

Bourbon Pecan Pie $9.00
Double thick traditional pecan pie drizzled with bourbon glaze served with fresh whipped cream and caramel sauce

Signature Dessert Martinis

Salty Caramel Panna Cotta $7.00
Milk chocolate pot de crème with vanilla panna cotta and salty caramel sauce, topped with white chocolate mousse and a chocolate decorrette

Pumpkin Spice Cheesecake $7.00
Pumpkin spice cheesecake with cinnamon mousse, garnished with dark chocolate shavings

Chocolate Orange $7.00
Chocolate pot de crème and orange panna cotta, garnished with fresh whipped cream, candied pistachios, and a candied orange peel

Apple Cranberry $7.00
Spiced apple cranberry panna cotta with streusel topping and white chocolate mousse, garnished with a sugared cranberry

Tiramisu $8.00
Layers of espresso and Kahlua soaked ladyfingers with creamy vanilla mascarpone, dusted with cocoa and garnished with ladyfingers

Whiskey Budino $8.00
Chocolate pot de crème, vanilla panna cotta, and whiskey budino, garnished with white chocolate mousse, pie crust and chocolate croquettes

Chocolate Lavender $9.00
Chocolate cake layered with a lavender blueberry cream, garnished with blueberries, blackberries and fresh lavender

Blueberry Lemon $9.00
Lemon curd and fresh blueberry pound cake topped with white chocolate mousse, fresh blueberry and a white chocolate decorrette
**DINNER BUFFETS**
Includes fresh gourmet rolls and cracker bread with whipped butter, premium domestic and imported cheeses served with crackers and garnished with red and green grapes, garden fresh vegetables served with spinach dip, Chef’s selected desserts and freshly roasted coffee and decaffeinated coffee, hot herbal teas and ice water.
Minimum of 25 guests. Limited to two hours of service. *Chef required - $180.00 per chef, one chef recommended for every 50-75 guests
Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter for $2.00 per person.

**Saint Paul** $49.95
Garden salad served with ranch dressing and balsamic vinaigrette
Cucumber and tomato salad
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin with our signature bourbon sauce

**Rice Park** $51.95
Roasted beet salad
Asian noodle salad
Fresh fruit salad
Fresh seasonal vegetables
Herb roasted fingerling potatoes
Herb marinated chicken with mushroom au jus lie
Grilled salmon with apricot mustard glaze
London Broil with roasted shallot port wine sauce

**Minnesota Great Lakes** $57.95
BLT salad
Artichoke and mushroom salad
Fresh fruit salad
Fresh seasonal vegetables
Wild and brown rice pilaf
Sautéed chicken served with lemon and parsley sauce
Cracker-crusted valleyle with lemon caper rémoulade
Sliced New York strip loin with mushroom Madeira demi-glace

**Bistro** $61.95
Italian chop salad
Cavatappi pasta salad
Fresh fruit salad
Fresh seasonal vegetables
Creamy mashed potatoes
Sautéed chicken with champagne cream sauce
Grilled salmon with lemon tarragon cream sauce
*Prime rib with au jus and horseradish cream sauce

**Premiere** $67.95
Spinach and strawberries salad
Grape tomatoes with roasted yellow peppers and fresh mozzarella salad
Fresh fruit salad
Fresh seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken with chardonnay cream sauce
Herb cracker-crusted valleyle with lemon beurre blanc
*Roast tenderloin of beef with béarnaise sauce

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**RECEPTION PRESENTATIONS**

**HORS D’OEUVRES**

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

### Cold

**Spoons and Shooters**
- Thai Peanut Chicken and Asian Salad Spoon ........................................... $ 4.00
- Lobster with Sweet Corn Relish and Leek Spoon ......................................... $ 6.00
- Classic Shrimp Cocktail Shooter .................................................................... $ 6.00
- Chili Lime Shrimp with Gazpacho Shooter .................................................. $ 6.00
- Seared Bay Scallop on Smoked Corn Purée Spoon ....................................... $ 6.00

**Vegetarian**
- Herb Cheese Stuffed Cherry Tomatoes ............................................................... $ 4.00
- Pear, Blue Cheese and Lingonberry Crostini .................................................. $ 4.00
- Goat Cheese and Hot Pepper Jam Crostini .................................................... $ 4.00
- Feta Brochetta .................................................................................................. $ 4.00
- Caprese Salad on a Skewer .............................................................................. $ 4.00
- Mushroom Duxelle Crostini ............................................................................ $ 4.00

**Meat**
- Prosciutto wrapped Melon ................................................................................ $ 4.00
- Chicken Salad Profiterole .............................................................................. $ 4.00
- Salami, Pepper Jack Cheese and Cornichon Skewer ....................................... $ 4.00
- Mediterranean Skewer .................................................................................. $ 4.00
- Asian Beef on Crisp Wonton with Wasabi Crème Fraiche ............................. $ 4.00
- Beef Tenderloin on Foccacia with Horseradish Cream .................................... $ 4.00

**Seafood**
- Crab Salad on Belgian Endive ......................................................................... $ 4.00
- Smoked Salmon on Cucumber Round with Dill Crème Fraîche .................... $ 4.00
- Smoked Salmon on Rye Toast with Herbed Cream Cheese and Chives ...... $ 4.00
- Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème .......... $ 5.00
- Grilled Shrimp on Tortillas with Fresh Guacamole ....................................... $ 5.00
- Oyster in the Half Shell with Mignonette ...................................................... $ 6.00

### Hot

**Spoons and Shooters**
- Buffalo Chicken and Blue Cheese Spoon ....................................................... $ 4.00
- Tomato Basil Soup Shooter ........................................................................... $ 4.00
- Butternut Squash Soup Shooter .................................................................... $ 4.00
- Blackened Beef, Boursin Cheese and Caramelized Shallot Spoon .............. $ 6.00
- Sea Bass Taco Spoon .................................................................................... $ 6.00

**Vegetarian**
- Vegetable Spring Rolls with Red Chili Sauce ................................................. $ 4.00
- Cream Cheese stuffed Jalapeño Poppers with Popper Jam .......................... $ 4.00
- Mushroom Caps Florentine ........................................................................... $ 5.00
- Arancini - Fontina or Portobello with Garlic Cream Sauce ......................... $ 5.00
- Edamame Potsticker with Hoisin Plum Sauce .............................................. $ 5.00
- Asparagus and Asago Cheese in Phyllo ....................................................... $ 5.00
- Brie, Pear and Almond Phyllo Purse ............................................................ $ 5.00
- Baked Brie and Raspberry in Puff Pastry ..................................................... $ 5.00

**Meat**
- Bacon wrapped Blue Cheese Date ................................................................. $ 4.00
- Chicken Pot Stickers with Wasabi Soy Sauce ................................................. $ 5.00
- Dijon Chicken Puff Pastry with Wild Mushroom Sauce ............................... $ 5.00
- Chicken Satay with Thai Curry Sauce .......................................................... $ 5.00
- Pork Potsticker with Hoisin Plum Sauce ...................................................... $ 5.00
- Korean BBQ Meatball .................................................................................. $ 5.00
- Chicken and Hatch Pepper Flautas ................................................................ $ 5.00
- Beef Empanada with Chimichurri Sauce ..................................................... $ 5.00
- Chicken Samosa ............................................................................................ $ 6.00
- Bourbon Beef Skewers .................................................................................. $ 6.00
- Lamb Medallion with Mint Cream Sauce ...................................................... $ 6.00
- Mini Beef Wellington with Béarnaise Sauce ................................................ $ 6.00

**Seafood**
- Coconut Shrimp with Horseradish Marmalade ............................................. $ 6.00
- Crab Rangoon with Sweet Chili Sauce .......................................................... $ 6.00
- Mushroom Caps stuffed with Crab ............................................................... $ 6.00
- Bacon wrapped Scallops ............................................................................... $ 6.00
- Mini Crab Cakes with Smoked Tomato Aioli ................................................ $ 6.00
- Walleye Cake with Creole Mustard Rémoulade ............................................ $ 6.00

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**MORRISSEY HOSPITALITY**

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**COLD RECEPTION PRESENTATION**

**DISPLAYS**

Serves approximately 50 people.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Potato Chip Trio</strong></td>
<td>$250</td>
<td>House made trio of truffle, BBQ and buffalo seasoned potato chips</td>
</tr>
<tr>
<td><strong>Kettle Chips and Dips</strong></td>
<td>$250</td>
<td>Kettle style chips served with spinach dip and onion dip</td>
</tr>
<tr>
<td><strong>Root Vegetable Chips and Dips</strong></td>
<td>$300</td>
<td>House made potato, taro root and sweet potato chips Served with spinach dip and onion dip</td>
</tr>
<tr>
<td><strong>Tortilla Chips and Dips</strong></td>
<td>$300</td>
<td>Tri-color tortilla chips served with a nine layer dip, green salsa and red salsa</td>
</tr>
<tr>
<td><strong>Fresh Crudité</strong></td>
<td>$300</td>
<td>Assortment of garden fresh vegetables, served with spinach dip</td>
</tr>
<tr>
<td><strong>Premium, Domestic and Imported Cheese</strong></td>
<td>$325</td>
<td>Served with dried fruits, nuts and crackers</td>
</tr>
<tr>
<td><strong>Meat and Cheese</strong></td>
<td>$325</td>
<td>Sliced pastrami, pepperoni, salami, smoked turkey, cheddar and Swiss cheeses, served with crackers and garnished with pickles and peppers</td>
</tr>
<tr>
<td><strong>Grilled Vegetable Display</strong></td>
<td>$325</td>
<td>Marinated artichokes &amp; mushrooms, grilled asparagus, red onion, zucchini, yellow squash, red, yellow &amp; green peppers, and fresh mozzarella drizzled with balsamic reduction, served with grilled focaccia</td>
</tr>
<tr>
<td><strong>Mediterranean Dips</strong></td>
<td>$325</td>
<td>Roasted red pepper hummus and Mediterranean seven layer dip with marinated artichokes, Greek olives, pepperoncini and feta, served with Caspian flatbread, crackerbread and pita chips</td>
</tr>
<tr>
<td><strong>Petite Sandwiches</strong></td>
<td>$375</td>
<td>Smoked turkey with havarti cheese and cranberry lemon aioli Pastrami with Swiss cheese, pickle planks and dijonaise Roasted vegetables with herbed cheese spread Served with assorted pickles and peppers</td>
</tr>
<tr>
<td><strong>Pazzaluna Antipasto</strong></td>
<td>$375</td>
<td>Smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives, drizzled with Italian dressing, served with soft bread sticks</td>
</tr>
<tr>
<td><strong>Chicken, Tomato and Mozzarella</strong></td>
<td>$375</td>
<td>Grilled chicken layered between red and yellow tomatoes and fresh mozzarella cheese drizzled with balsamic glaze and fresh basil pesto, served with grilled focaccia</td>
</tr>
<tr>
<td><strong>Olive Bar</strong></td>
<td>$425</td>
<td>Olives, imported cheeses, giardiniera, salami, pickled mushrooms, olive tapenade, roasted red pepper hummus and goat cheese mélange, served with pita chips and grilled focaccia</td>
</tr>
<tr>
<td><strong>Tenderloin and Marinated Grilled Vegetables</strong></td>
<td>$475</td>
<td>Herb crusted beef tenderloin and marinated grilled vegetables served with creamy horseradish sauce and grilled focaccia</td>
</tr>
<tr>
<td><strong>Spanish Tapas Station</strong></td>
<td>$475</td>
<td>Gazpacho shooters, shrimp and chorizo skewers, roasted cauliflower and smoked Brussels sprouts, served with romesco sauce and grilled focaccia</td>
</tr>
<tr>
<td><strong>Nigiri Sushi and Nori Maki Rolls</strong></td>
<td>$550</td>
<td>Shrimp and tuna nigiri with assorted sushi rolls to include California, spicy tuna, and salmon, served with soy sauce, wasabi and pickled ginger</td>
</tr>
<tr>
<td><strong>Iced Jumbo Shrimp</strong></td>
<td>$600</td>
<td>Peeled and chilled jumbo shrimp, served with Tabasco sauce, tangy cocktail sauce and lemon wedges</td>
</tr>
<tr>
<td><strong>Jumbo Shrimp and Crab Claws</strong></td>
<td>$650</td>
<td>Peeled and chilled jumbo shrimp and snow crab claws, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges</td>
</tr>
<tr>
<td><strong>Signature Seafood</strong></td>
<td>$1,200</td>
<td>Fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok seared ahi tuna, served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges</td>
</tr>
</tbody>
</table>
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**Signature Meatballs** $300
Choice of sweet and sour sauce, smoky BBQ sauce or bourbon sauce

**Hot Pizza Dips** $300
Margherita - Roma tomatoes, basil and mozzarella, drizzled with olive oil
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan and boursin
Supreme - Italian sausage, pepperoni, onions, peppers and mushrooms, served with bread sticks, grilled focaccia, cracker bread and crostini

**Flatbreads** $375
Select three of the following options:
- Roasted grape and goat cheese
- Buffalo chicken, Boursin cheese, blue cheese and ranch dressing
- Applewood smoked bacon, blue cheese, caramelized onion jam and red wine gastrique
- Butternut squash, goat cheese, fresh thyme and maple drizzle
- BBQ beef short rib, smoked gouda, red onion and fresh cilantro

**Chicken Strips** $375
Served with bourbon, buffalo blue cheese, and smoked garlic herb ranch sauces

**Hot Spinach and Artichoke Gratin Dip** $375
Creamy spinach and artichoke gratin, served with carrot sticks, celery, red peppers, grilled focaccia, crackerbread and crostini

**Trio of Hot Dips** $475
House made reuben dip, spinach artichoke dip and buffalo chicken dip, served with toasted marble rye, grilled focaccia and crackerbread

**Tater Tot Bar** $475
Golden fried tater tots served with jalapeño cheese sauce, sour cream, chives, bacon, blue cheese crumbles, diced tomatoes and smoked garlic herb ranch sauce

**South of the Border** $575
Nine layer dip served with tri-color tortilla chips, cream cheese stuffed jalapeño poppers with pepper jam, mini chicken tacos and beef taquitos, served with sour cream, green salsa and red salsas

**Pasta Bar** $675
Ziti - spicy Italian sausage, red and green peppers, and marinara sauce
Cavatappi - grilled chicken, mushrooms and tomatoes in pesto cream sauce
Cheese filled manicotti - marinara and Alfredo sauces with parmesan cheese, served with parmesan garlic bread and soft bread sticks

**Wisconsin Fondue** $675
Dipping items to include: beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, sliced green apples, crispy pumpernickel squares and soft pretzel bites, served with beer cheese fondue

**Short Rib Sliders** $675
Braised, boneless short ribs topped with smoked gouda, red onion marmalade and balsamic reduction, served on grilled focaccia

**Deconstructed Ultimate Nachos** $675
Tri-color tortilla chips served with sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper-jack black bean dip, pico de gallo, guacamole and sour cream

**Minnesota State Fair** $775
French fries, fried pickles and cheese curds
Mini corn dogs served with yellow mustard and ketchup
Chicken strips served with honey mustard, buffalo and ranch dipping sauces
Mini chocolate chip cookies served with ice cold milk

**Pacific Rim** $1,000
(served hot)
Fried vegetable spring rolls, beef satay, and steamed pork bao buns, served with sweet chili sauce, Thai peanut sauce, and hoisin sauce

(served cold)
Ahi tuna with micro greens and wasabi crème
Shrimp nigiri with assorted sushi rolls to include California, spicy tuna, and salmon, served with soy sauce, wasabi and pickled ginger served with sesame flatbread and fortune cookies

**Hot and Cold Seafood Bar** $1,600
(served hot)
Mini crab cakes with smoked tomato aioli and blackened shrimp
(served on ice)
Crab claws and jumbo shrimp served with Tabasco sauce, tangy cocktail sauce and lemon wedges

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RECEPTION PRESENTATIONS

*Chef attended specialty performance stations, $180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.

**Risotto Station** $400
Herb risotto sautéed with your choice of toppings to include: shrimp, grilled chicken, asparagus, mushrooms, roasted red peppers, chives and shredded parmesan cheese
Served in a martini glass  *Requires two chefs

**Mash-tini Station** $400
Garlic mashed potatoes with your choice of toppings to include: grilled chicken, blue cheese crumbles, sour cream, shredded cheddar cheese, applewood smoked bacon and scallions
Served in a martini glass  *Requires two chefs

**Creamy Shells and Cheese Station** $400
Large pasta shells baked in a creamy four cheese sauce with your choice of toppings to include: lobster, seasoned ground beef, grilled buffalo chicken, applewood smoked bacon, broccoli and butter cracker crumbs
Served in a martini glass  *Requires two chefs

**Stromboli Station** $500
Cheese stromboli with parmesan, asiago and mozzarella
Meat stromboli with mozzarella, pepperoni and sausage
Served with slow simmered marinara sauce, parmesan cheese and crushed red pepper

**Popcorn Chicken Station** $500
Your choice of chicken tenderloin bites to include: Buffalo popcorn chicken, served on a bed of celery blue cheese slaw topped with blue cheese crumbles
Teriyaki popcorn chicken, served on a bed of Asian slow topped with black sesame seeds
Honey BBQ popcorn chicken, served on a bed of corn & black bean relish topped with diced scallions  *Requires two chefs

**Asian Stir-Fry Station** $550
Marinated beef and chicken stir-fried with vegetables and lo mein noodles
Served with pork pot stickers with sweet chili sauce and fortune cookie

**Sliders Station** $550
Mini beef and turkey burgers served on mini sesame rolls with your choice of toppings to include: applewood smoked bacon, cheddar and Swiss cheese, caramelized onions, pickle planks, smoky BBQ sauce, and cranberry lemon aioli

**Panini Station** $550
Reuben panini with Swiss cheese and 1000 island dressing, turkey and applewood smoked bacon and cheddar cheese with chipotle aioli and black forest ham and Swiss cheese with honey mustard

**BBQ Sliders Station** $550
Jack Daniel’s pulled sirloin and Carolina style pulled pork
Served on mini sesame rolls with coleslaw and topped with a gherkin pickle skewer

**Pasta Station** $600
Cavatappi pasta tossed with your choice of: marinara, Alfredo, grilled chicken, Italian sausage, shrimp, spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers and parmesan cheese
Served with parmesan garlic bread and soft bread sticks

**Tenderloin Charlies Station** $750
Seared beef tenderloin served on mini potato rolls with your choice of toppings to include: caramelized onions, sautéed mushrooms, horseradish cream and béarnaise sauces  *Requires two chefs

**Sea Bass Tacos** $750
Southwestern marinated sea bass served with pico de gallo, serrano-lime aioli and warm corn tortillas
(serves approximately 50 guests)

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**RECEPTION PRESENTATIONS**  **PERFORMANCE STATIONS**

*Chef attended stations, $180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.*

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**Bookshelf Displays**

*Salad on the Rocks*  $300

Select three of the following options:

- **Southwestern -** romaine lettuce, black bean and roasted corn salad, queso fresco topped with a crispy corn tortilla chip
- **Candied Almond Chicken -** wild field greens, dried cherries, goat cheese, candied almonds and grilled chicken tossed in vodka raspberry dressing
- **Thai Beef -** kalbi marinated steak, tomatoes and crispy rice noodles
- **Greek Feta Pasta -** pasta shells tossed with kalamata olives and fresh tomatoes in creamy feta-oregano dressing
- **Italian Chop -** romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette
- **Mediterranean Quinoa -** fresh greens, tomatoes, peppers, kalamata olives, feta cheese and quinoa in Greek vinaigrette

*Hand-Rolled Sushi and Nigiri*  $550

Shrimp and tuna nigiri with assorted sushi rolls to include California, spicy tuna and salmon, served with soy sauce, wasabi and pickled ginger

*Sea Bass Martini*  $650

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

**Carvery**

*Roasted Turkey Breast*  $550

Slow roasted turkey breast served with cranberry lemon aioli, herb aioli and mini sourdough rolls (serves approximately 50 guests)

*Sugar Glazed Ham*  $550

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

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*Roasted Pork Loin*  $550

Maple glazed roasted pork loin with apple sage butter, pecan demi-glace and mini potato rolls (serves approximately 50 guests)

*Smoked Sirloin*  $550

House-smoked peppercorn sirloin served with blue cheese aioli, spicy BBQ sauce and mini brioche rolls (serves approximately 50 guests)

*Smoked Rack of Pork Ribs*  $650

Bourbon glazed smoked pork ribs served with mini potato rolls and rosemary whipped butter (serves approximately 50 guests)

*Rack of Lamb*  $650

Herb seared rack of lamb served with pistachio gremolata (serves approximately 50 guests)

*Smoked Pastrami*  $750

House smoked, spice-crusted New York strip loin pastrami served with dijon and whole grain mustards, horseradish cream sauce and mini artisan rolls (serves approximately 50 guests)

*Herb Crusted Prime Rib*  $850

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

*Châteaubriand*  $850

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

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**Morrissey Hospitality**

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

**DESSERT DISPLAYS**

Serves approximately 50 guests.

**Freshly Baked Cookies** $300
Chocolate chip, lemon blueberry, salted caramel white chocolate, and oatmeal cranberry cookies, sprinkled with plain M&M’s

**Brownie Trio** $300
Raspberry swirl, peanut butter chocolate, and pecan white chocolate chunk brownies

**Gourmet Rice Crispy Treats** $350
Original rice crispy treats, original treats half dipped in dark chocolate with white chocolate drizzle, and peanut butter treats with milk chocolate chunks, sprinkled with plain M&M’s

**Chocolate Dipped Cookie Platter** $350
Chocolate dipped cookies to include: chocolate chip in dark chocolate, cranberry oatmeal in white chocolate, and salted caramel in milk chocolate garnished with chocolate dipped strawberries and pineapple

**Strawberry Rhubarb Crisp** $350
House made strawberry rhubarb crisp, served warm with vanilla ice cream

**Apple Crisp** $350
House made apple crisp, served warm with vanilla ice cream

**Petite Desserts** $350
House made mini lemon meringue, pecan tartlets, chocolate truffles and chocolate hazelnut mousse cups

**Chocolate Lovers Display** $350
Oreo cookies, dried apricots, jumbo pretzels, peanuts, fresh strawberries and potato chips dipped in milk and white chocolate, sprinkled with plain M&M’s

**Dessert Bars** $350
Meltaway, chocolate raspberry, lemon and pecan chocolate chunk

**Sophisticated Desserts** $450
Chocolate covered fresh strawberries, individual lava cakes, tiramisu cakes and assorted truffles

**Dessert Fondue** $500
Chocolate, caramel, and cream cheese fondue
Dipping items include: brownie bites, mini donuts, deep fried carrot cake bites, apple slices and strawberries
Toppings include: chopped nuts, cinnamon sugar, and maraschino cherries

**Sweet Baked Confections** $550
Ultimate chocolate cake, key lime pie, turtle cheesecake, and grandma’s carrot cake

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**RECEPTION PRESENTATIONS**

**DESSERT PERFORMANCE STATIONS**

*Chef attended stations, $180.00 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.*

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**Bookshelf Displays**

**Sweet and Salty Popcorn** $300
Caramel and cheese popcorn mix, buttered popcorn with caramel bourbon bacon, and buttered popcorn with chocolate drizzle and plain M&M’s

**Sweet Cupcakes** $350
Select three of the following flavors:
- Red velvet with cream cheese frosting
- Chocolate with chocolate mousse and a fresh strawberry
- Vanilla with white chocolate mousse and Oreo cookie crumbs
- Brown-butter with dulce de leche frosting and croquants
- Chocolate with Baileys Irish Cream frosting

**Savory Mini Cupcakes** $350
Assorted mini cupcakes to include:
- Maple with maple white chocolate mousse and chocolate dipped bacon
- Vanilla with white chocolate mousse and chocolate dipped potato chip
- Chocolate with peanut butter white chocolate mousse and white chocolate dipped pretzel

**Dessert Shooters** $350
Select three of the following flavors:
- Salty caramel panna cotta, lemon meringue, pumpkin spice cheesecake
- Chocolate lavender, s’mores, crème brûlée

**Individual Mousse Parfait Cups** $350
White chocolate mousse layered with Oreo cookie crumbles,
dark chocolate mousse layered with brownie crumbles,
raspberry mousse layered with fresh berries,
garnished with chocolate curls

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**Brûlée**

*Crème Brûlée* $300
Vanilla, chocolate and butterscotch crème brûlées with candied sugar crusts

*S’more Brûlée* $350
Graham cracker crust, mocha pot de crème and brûléd marshmallows
- Garnished with Hershey’s chocolate
- Served in a martini glass

**Flambé**

*Banananas Foster Flambé* $350
Bananas, pecans, brown sugar, whipped butter, rum and crème de banana set aflame and served over vanilla ice cream
- Served in a martini glass

*American Apple Pie Flambé* $450
Fuji apples sautéed with apple liqueur, caramel sauce and sweet butter,
served over vanilla ice cream and topped with a cinnamon and sugar pie crust crescent in a martini glass

*Bread Pudding Flambé* $450
Chocolate chunk bread pudding topped with flambéd whiskey caramel sauce,
white chocolate curls, dark chocolate shavings, candied pecans and whipped cream,
served in a martini glass

*Cherries Jubilee Flambé* $550
Vanilla ice cream topped with cherry brandy flambéd tart cherries and orange zest, served in a martini glass

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**BAR MENUS**

Additional bar options are available upon request.

**Host Bar**

- Soft Drink / Natural Spring Water: $4.50
- Juice: $5.00
- Sparkling Water: $5.00
- Domestic Beer: $7.00
- Premium Beer: $8.00
- House Wine: $10.00
- Premium Wine: $12.00
- Premium Liquor: $10.00
- Premium Cocktails: $14.00
- Specialty Liquor: $11.00
- Specialty Cocktails: $15.50

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

**Cash Bar**

- Soft Drink / Natural Spring Water: $5.00
- Juice: $5.50
- Sparkling Water: $5.50
- Domestic Beer: $8.00
- Premium Beer: $9.00
- House Wine: $11.00
- Premium Wine: $13.00
- Premium Liquor: $11.00
- Premium Cocktails: $15.50
- Specialty Liquor: $12.00
- Specialty Cocktails: $17.00

All beverages consumed are paid by the host. A bartender will be provided free of charge if consumption is over $480.00 per bar, per three hour period. If sales do not exceed $480.00 per bar, per three hour period, a bartender fee of $240.00 will apply for each minimum that is not met.

**Bar Per Person**

- Full Bar, First sixty minutes: $16.00
- Each additional thirty minutes: $8.00
- Each additional fifteen minutes: $4.00

A bartender will be provided free of charge for all host bars per person based on a seventy-five person minimum per bar. If there are less than seventy-five people per bar, a bartender fee of $240.00 will apply for each minimum that is not met.

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**WINE LIST**

Additional wine selections are available upon request.

- Chardonnay, Stone Cellars, California: $30.00
- Pinot Grigio, 14 Hands, Washington: $40.00
- Cabernet Sauvignon, Stone Cellars, California: $30.00
- Merlot, 14 Hands, Washington: $40.00
## SHOW FLOOR CAFÉS

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

<table>
<thead>
<tr>
<th>Bakery</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bagel</td>
<td>$3.50</td>
</tr>
<tr>
<td>Cream Cheese</td>
<td>$1.00</td>
</tr>
<tr>
<td>Raised Donut</td>
<td>$3.50</td>
</tr>
<tr>
<td>Freshly Baked Jumbo Muffin</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Snacks</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whole Fresh Fruit</td>
<td>$2.50</td>
</tr>
<tr>
<td>Deli Chips</td>
<td>$2.50</td>
</tr>
<tr>
<td>Candy Bar</td>
<td>$2.50</td>
</tr>
<tr>
<td>Homemade Granola Bar</td>
<td>$2.50</td>
</tr>
<tr>
<td>Freshly Baked Cookie</td>
<td>$3.00</td>
</tr>
<tr>
<td>Gourmet Rice Crispy Treat</td>
<td>$3.50</td>
</tr>
<tr>
<td>Individual Yogurt Parfait with Granola</td>
<td>$5.50</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Beverages</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee or Hot Tea</td>
<td>$3.50</td>
</tr>
<tr>
<td>Bottled Juice 10 oz.</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bottled Water 12 oz.</td>
<td>$3.50</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$3.50</td>
</tr>
<tr>
<td>Powerade Sports Drink</td>
<td>$4.50</td>
</tr>
</tbody>
</table>

### Deli Cart

<table>
<thead>
<tr>
<th>Bakery</th>
<th>Price</th>
</tr>
</thead>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Soup and Salad</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Wild Rice Soup Cup</td>
<td>$5.50</td>
</tr>
<tr>
<td>Chicken Wild Rice Soup in a Bread Boule</td>
<td>$8.50</td>
</tr>
<tr>
<td>Mediterranean Quinoa Salad</td>
<td>$9.00</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$9.00</td>
</tr>
<tr>
<td>Caesar Salad with Grilled Chicken</td>
<td>$11.00</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sandwiches and Wraps</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rosemary Chicken Salad on Croissant</td>
<td>$10.00</td>
</tr>
<tr>
<td>Black Forest Ham and Swiss on Marble Rye</td>
<td>$8.00</td>
</tr>
<tr>
<td>leaf lettuce, dijonaise and pickle planks</td>
<td></td>
</tr>
<tr>
<td>Turkey Club Wrap</td>
<td>$11.00</td>
</tr>
<tr>
<td>applewood smoked bacon, havarti cheese, shredded lettuce, tomatoes, spicy smoked tomato aioli in an herb wrap</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Wrap</td>
<td>$11.00</td>
</tr>
<tr>
<td>breaded chicken, shredded cheddar, romaine and celery with blue cheese hot sauce in a sun-dried tomato wrap i</td>
<td></td>
</tr>
<tr>
<td>Mediterranean Quinoa Wrap</td>
<td>$9.00</td>
</tr>
<tr>
<td>tomatoes, peppers, olives, feta cheese, Greek vinaigrette in a spinach wrap</td>
<td></td>
</tr>
</tbody>
</table>

<table>
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</tr>
<tr>
<td>Bottled Juice</td>
<td>$4.50</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$3.50</td>
</tr>
<tr>
<td>Canned Soda</td>
<td>$3.50</td>
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<tr>
<td>Powerade Sports Drink</td>
<td>$4.50</td>
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</tbody>
</table>

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**SHOW FLOOR CAFÉS**
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.

<table>
<thead>
<tr>
<th></th>
<th>breakfast only</th>
<th>breakfast with beverage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Continental Breakfast</td>
<td>10.00</td>
<td>13.00</td>
</tr>
<tr>
<td>Full Breakfast</td>
<td>14.00</td>
<td>17.00</td>
</tr>
</tbody>
</table>

**Continental Breakfast**
Fresh Fruit Cup, Choice of One Pastry
Choice of Coffee, Hot Tea, Juice, Soda or Water

**Full Breakfast**
Eggs, Bacon, Sausage and Hash Browns
Choice of Fresh 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.

<table>
<thead>
<tr>
<th>LUNCH BUFFET</th>
<th>lunch only</th>
<th>lunch with beverage OR dessert</th>
<th>lunch with beverage AND dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td>Two Stations</td>
<td>14.00</td>
<td>17.00</td>
<td>20.00</td>
</tr>
<tr>
<td>Two Stations and Soup</td>
<td>15.00</td>
<td>18.00</td>
<td>21.00</td>
</tr>
<tr>
<td>Three Stations</td>
<td>16.00</td>
<td>19.00</td>
<td>22.00</td>
</tr>
<tr>
<td>Three Stations and Soup</td>
<td>17.00</td>
<td>20.00</td>
<td>23.00</td>
</tr>
</tbody>
</table>

**Soup Station**
Chicken Wild Rice Soup, Tomato Basil Soup, White Bean and 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 cheese, lettuce and pickle planks with dijonaise on marble rye

**Hot Sandwich Station**
BBQ Pulled Pork, Jack Daniel’s Pulled Beef, BBQ Pulled Chicken, Kaiser Rolls

**Stir-Fry Station**
Lo Mein Noodles, Fried Rice with Stir-Fried Vegetables, Teriyaki Beef,
Sweet Red Chili Chicken

**Pasta Station**
Ziti - marinara sauce, spicy Italian sausage and bell peppers
Cavatappi - grilled chicken, mushrooms and tomatoes in a pesto cream sauce
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 .................................................. $ 2.50
Breakfast Pastry ........................................... $ 4.00
Freshly Baked Cookie ..................................... $ 3.00
Gourmet Rice Crispy Treat ............................... $ 3.50
Pastry Chef’s Assorted Dessert ......................... $ 5.00

**A La Carte Beverages**
Coffee, Decaffeinated Coffee or Hot Tea .................. $ 3.50
Bottled Juice .............................................. $ 4.50
Bottled Water ............................................. $ 3.50
Canned Soda ............................................... $ 3.50
Powerade Sports Drink .................................... $ 4.50

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