



2026 EVENT MENU

Minneapolis Marriott Northwest Hotel and Conference Center



Minneapolis Marriott Northwest Hotel and Conference Center

7025 Northland Drive North, Brooklyn Park, Minnesota, USA

Main Line: 763.536.8300

<https://www.Marriott.com/MSPNW>

GENERAL POLICIES

Food and Beverage Minimum

A food and beverage minimum is required for all events, as outlined by your agreement and is subject to sales tax and taxable administrative charge. This is considered a minimum spend requirement and billing will be based on final menu choices and guest count.

Actual food and beverage revenue generated must meet or exceed the agreed food and beverage minimum (exclusive of tax and administrative charge) or a room rental charge will be applied for the difference.

Beverage Policy

Due to Licensing Requirements, outside beverages are not permitted. Guests consuming outside beverages may be subject to removal from the premises.

A \$150.00 bartender fee applies for each bar, based on one bar for every 100 guests. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license.

Unless otherwise prearranged with your Catering or Sales Manager, bar service concludes at 12:30am and the event rooms must be vacated by 1:00am

Food Policy

All food and non-alcoholic beverage is required to be provided by the hotel unless otherwise approved by the Hotel in writing no less than 60 days out from your event date. Outside catering vendors must be licensed and insured to operate in the state of Minnesota and must agree to Hotel terms and Conditions.

The removal of any food or beverage from the premises is prohibited (excluding wedding cake top).

Outside Vendor policy

Arrival of outside vendors or deliveries of specialty items must be scheduled in advance with your Event or Sales Manager and removed at the conclusion of the event as the hotel is not responsible for lost items.

Confetti, glitter, rice, petals, bird seed and other similar items are not permitted, and any violation will result in a minimum cleaning charge of \$250.

Open flame candles must be contained and approved by the Hotel.

No fog/smoke, gas or propane devices are permitted. Any such items will be removed.

Liability

The Hotel reserves the right to inspect and control all events held on the premises. The Hotel does not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during or following an event. All outside vendors (including but not limited to AV providers, security, entertainment, florist etc must be licensed and insured and pre-approved by the Catering or Event Manager and a certificate of liability on file prior to the event. Armed security is not permitted to be on property at any time without preapproval of the Hotel and a signed waiver.

Shipping and Receiving

Material shipped to the Hotel may not arrive more than two days prior to the function and may not remain longer than two days after function. All packages shipped to and/or received by the Hotel are subject to additional fees. Contact your Catering or Event Manager for pricing. Shipments must be addressed to the Hotel and include the Catering or Event Manager's name, organization name and date of event.

Guest Attendance

The final attendance must be received by 11am CST 3 to 7 days prior to the commencement of the event (as indicated in the contract). This number will be considered a final guarantee, and reductions will not be permitted. Extended deadlines may be established for custom order items. If no final guarantee is provided the expected number of guests will become the final guarantee. In the event the guest count increases after the final guarantee is provided or the actual guest attendance is above the final guarantee, a charge of \$20.00 per additional guest will apply.

Pricing

The hotel will guarantee all food and beverage prices up to 60 days prior to the event as commodity prices and labor costs to the hotel may change at any time.

A taxable administrative charge in effect at the time of the event will be applied to all food, beverage, room rental and miscellaneous charges.

The administrative charge is not gratuity and is distributed at the discretion of management as outlined in your agreement.

Deposit and Payment

In the case that deposits are due at the time of the agreement, the deposit schedule will be outlined in the agreement. The event will be considered confirmed upon receipt of both the deposit and signed agreement. Cash, check or credit cards are acceptable forms of payment. All credit card charges will be subject to a processing fee as outlined in your agreement.

Unless direct billing has been established, all events are to be paid in full or preauthorized to the Credit Card on file 3 to 7 days prior to the start of the event as outlined in the agreement. The Hotel reserves the right to deny entry if payment has not been received.

Assigned Function Space

Function space is assigned based upon the expected attendance. The Hotel will confirm specific event rooms and room sets on the event order. If a room set changes on the day of the event and differs from the event order and/or floorplan a \$250.00 reset charge will be applied.

Damage to Function Space

Group agrees to pay for any damage to the function space that occurs while Group is using it. Group will not be responsible, however, for ordinary wear and tear or for damage that it can show was caused by persons other than Group and its attendees.

BREAKFAST BUFFET

Breakfast Buffets have one hour of service time and include Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, Orange, Apple and Cranberry Juice.

Fresh Start

Fresh Seasonal Fruit and Berries (GF/DF)
Breakfast Cereals, Skim & Whole Milk
Assorted Yogurt (GF)
Hard Boiled Eggs (GF/DF)
Assorted Muffins
Assorted Pastries

\$24.00 per Guest

The Itasca

Fresh Seasonal Fruits and Berries (GF/DF)
Danish, Croissants, Muffins, Butter, Jam
Whole Grain and Gluten Free Cereals with Skim & Whole Milk
Spinach & Mozzarella Egg Bake (GF/VG)
Ham & Cheddar Egg Bake (GF)

\$29.00 per Guest

Boundary Waters

Fresh Seasonal Fruit and Berries (GF/DF)
Breakfast Cereals, Skim & Whole Milk
Assorted Yogurt (GF)
Danish, Croissants, Muffins, Butter, Jam
Cheddar Scrambled Eggs (GF/VG)
Bacon and Breakfast Pork Sausage (GF/DF)
Breakfast Potatoes

\$34.00 per Guest

Traditional Continental

Fresh Seasonal Fruit and Berries (GF/DF)
Breakfast Cereals, Skim & Whole Milk
Build Your Own Granola Yogurt Parfait
Steel-Cut Oatmeal Raisins, Cranberries, Brown Sugar, Walnuts (GF/VG)
Danish, Croissants, Muffins, Butter, Jam
Assorted Bagels, Cream Cheese

\$27.00 per Guest

Grand Portage

Fresh Seasonal Fruits and Berries (GF/DF)
Danish, Croissants, Muffins, Butter, Jam
Biscuit, Sausage Patty, Egg, Cheddar Cheese
Croissant, Ham, Egg, Provolone Cheese

\$29.00 per Guest

North Shore

Fresh Seasonal Fruit and Berries (GF/DF)
Breakfast Cereals, Skim & Whole Milk
Assorted Yogurt (GF)
Danish, Croissants, Muffins, Butter, Jam
Steel-Cut Oatmeal Raisins, Cranberries, Brown Sugar, Walnuts (GF/VG)
Cheddar Scrambled Eggs, Onion, Bell Pepper (GF/VG)
Meat Lovers Scrambled Eggs, Bacon, Turkey Sausage, Cheddar Cheese (GF)
Breakfast Potatoes

\$38.00 per Guest

Omelet Station | \$15.00 per Guest

Add an Omelet Station to any of the above Breakfast Buffets

Select up to 6 toppings for your guests to choose from

Ham, Bacon, Turkey Sausage, Onions, Mushrooms, Spinach, Bell Peppers, Jalapenos, Cheddar Cheese

A Chef Attendant Fee of \$125.00 per Chef will apply.

One Chef required per 25 Guests

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While we do offer Gluten and Dairy Free options please be aware that they may contain trace elements of Gluten/Dairy.



BREAKFAST SANDWICHES

English Muffin

*Turkey Sausage, Fried Egg, Cheddar Cheese

\$10.00 Each

*substitute pork sausage with advance notice

Croissant

Pit Ham, White Cheddar Cheese, Fried Egg

\$10.00 Each

Whole Wheat Wrap (VG)

Grilled Vegetables, Spinach, Scrambled Eggs, Mozzarella Cheese

\$10.00 Each

PLATED BREAKFAST

All Plated Breakfasts have 1 hour of Service and include:

Freshly Baked Croissants and Danish, Butter, Jam, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

All American (GF)

Scrambled Eggs with Cream Cheese, Chive
Breakfast Potatoes, Bacon and Sausage Links

\$28.00 per Guest

French Toast

Cinnamon Cream Cheese Frosting
Sausage Links, Maple Syrup

\$25.00 per Guest

Walleye Hash Brown Benedict (GF)

Canadian Walleye Cake, Poached Egg
Cajun Hollandaise, Hashbrowns

\$32.00 per Guest

Quiche Northwest

Tender Crust, Egg Custard with Onions,
Bacon, Ham, Cheddar Cheese
Mixed Greens, Fresh Fruit Cup

\$28.00 per Guest

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MORNING BREAK PACKAGES

Break packages include one hour of service. A charge of \$75.00 for each additional 30 minutes of service.

Sunrise**

Croissant, Fruit Danish, Assorted Muffins
Seasonal Fruit with Melons, Berries
Build Your Own Yogurt Parfait with
Seasonal Berries and Granola
\$19.00 per Guest

Mix It Up**

Candied Pecans, Walnuts,
Roast Almonds, Peanuts,
Dried Cranberries and Apricots,
Yogurt-Covered Raisins and Pretzels,
M&M's
\$21.00 per Guest

Savory**

Beef Sticks
Smokehouse Almonds
Kettle Chips with Caramelized Onion Dip
Trail Mix, White Cheddar Popcorn
\$21.00 per Guest

Natural**

Fresh Vegetable Crudites
Hummus & Ranch Dip
Almonds & Marinated Olives
Seedless Grapes & Dried Apricots
Assorted Yogurt
\$20.00 per Guest

**Marked AM Break Packages include some items that are (GF/DF) please see your Conference Services Manager or Catering Managers for further details.

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AFTERNOON BREAK PACKAGES

Break packages include one hour of service. A charge of \$75.00 for each additional 30 minutes of service.

Game Day**

Warm Soft Pretzels, Mustard
Tortilla Chips
Jalapeno Cheese Sauce
Cracker Jacks
Lemonade

\$21.00 per Guest

European Market**

Assorted Olives, Gourmet Cheeses
Smoked Meats, Seasonal Fruits,
Baguettes, Crackers,
Mustard, Jelly

\$25.00 per Guest

Chocolate Overload

Freshly Baked Chocolate Chip Cookies
Double Chocolate Cookies,
Fudge Brownies
Assorted Chocolate Mini Candy Bars
Ice Cold Milk

\$24.00 per Guest

Ice Cream Man

Selection of Ice Cream Novelties
Regular and Decaffeinated Caribou Blend Coffee
Assorted Herbal Teas

\$17.00 per Guest

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CREATE YOUR OWN BREAK

Customize your break options with a selections of the below items

BY THE DOZEN!

**Assorted Bagels
Whipped Cream Cheese**
\$48.00 per Dozen

Assorted Croissants
\$48.00 per Dozen

Danish and Muffins
\$48.00 per Dozen

Scones
\$48.00 per Dozen

Brownies
\$38.00 per dozen

Cinnamon Rolls
\$52.00 per Dozen

Dessert Bars
\$48.00 per Dozen

Rice Crispy Bars (GF)
\$48.00 per Dozen

Assorted Cookies
\$36.00 per Dozen

**Soft Pretzels
Mustard,
Cheese Sauce**
\$48.00 per Dozen

Hard Boiled Eggs (GF/DF)
\$36.00 per Dozen

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CREATE YOUR OWN BREAK

BY THE PIECE

**Bagged Chips, Pretzels or
Cheddar Popcorn**
\$4.00 Each

Nature Valley Granola Bars
\$4.00 Each

Chobani Yogurts (GF)
\$6.00 Each

Whole Fruit (GF/DF)
\$4.00 Each

String Cheese
\$4.00 Each

BY THE POUND

Snack Mix
\$24.00 per Pound

Trail Mix (GF)
\$24.00 per Pound

Beef Sticks (GF/DF)
\$50.00 per Pound

Deluxe Mixed Nuts (GF)
\$30.00 per pound

Salted Pretzels
\$20.00 per pound

Tortilla Chips and Salsa
\$7.50 per Guest

Chips and French Onion Dip
\$7.50 per Guest

Sliced Fruit and Berry Platter
\$140 per Platter (Serves 25 Guests)

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BY THE GALLON

Caribou Coffee Blend - Regular or Decaffeinated

Assortment of Teas

\$68.00 per Gallon

Cold Brew Coffee

\$70.00 per Gallon

Hot Chocolate

Brewed Iced Tea

Lemonade

Cranberry, Apple or Orange Juice

Fruit Punch

\$48.00 per Gallon

BY THE PIECE

Red Bull

San Pellegrino

Starbucks Frappuccino Mocha or Caramel

Gatorade Glacier Cherry, Glacier Freeze, Grape

\$7.00 each

Bottled Apple, Orange or Cranberry Juice

LIFEWTR

\$6.00 Each

Assorted Pepsi Products

Assorted Bubly Water

Bottled Water

\$4.50 each

BEVERAGE PACKAGES

Caribou Coffee Blend Regular and Decaffeinated,

Assorted Teas, Assorted Pepsi Products,

Iced Water Station

Four Hours of Service \$18.00 per Guest

Eight Hours of Service \$30.00 per Guest

**Upgrade your Coffee Service | \$4.00 per Person
Flavored Syrups, Whipped Cream, Plant Based Milks**

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BUFFET LUNCH OF THE DAY

Buffet Lunch of the Day includes: One hour of service, Iced Water and Iced Tea Service.
A buffet charge of \$150.00 is applicable for guarantees less than 25 guests.

\$40.00 per Guest when served on the designated day
Alternatively select a day of your choice for \$45.00 per Guest

Monday - The Italian

Classic Caesar Salad, Caesar Dressing
Garlic Breadsticks (VG)
Chicken Caprese, Heirloom Tomato, Fresh Mozzarella,
Pesto Jus (GF)
Broccoli With Lemon, Garlic, Chili Flake (GF/DF/VG)
Cavatappi Pasta, Roasted Squash, Artichoke,
Tomatoes, Basil Cream (VG)
Tiramisu

Wednesday - From the Grill

Chopped Salad, Tomato, Celery, Red
Onion, Egg, Ranch Dressing (GF/VG)
All-Natural Beef, Turkey & Veggie Burgers (DF)
Variety of Buns (GF buns on request)
Lettuce, Tomato, Red Onions, Sliced Pickles,
Mayonnaise, Mustard, Spicy Aioli, Ketchup, Cheddar
and Provolone Cheese, Kettle Chips
Brownies
Add Bacon for \$1.00 person

Friday - The Wok 'N' Roll

Sesame Crunch Salad, Cabbage, Lettuce, Carrot,
Cucumber, Mandarin Oranges, Wonton Strips With Citrus
Vinaigrette (DF/VG)
Vegetarian Egg Rolls, Sweet & Sour Sauce (DF/VG)
Chicken Teriyaki with Stir Fry Vegetables (DF)
Spicy Ginger Szechuan Beef with Stir Fry Vegetables (DF)
Vegetable Lo Mein (DF)
Egg Fried Rice (DF)
Lemon Cream Cake
Fortune Cookies

Tuesday - The Fiesta

Romaine, Pico, Cheddar, Lime Vinaigrette (GF/VG)
Chipotle Lime Chicken (GF/DF)
Carne Asada (GF/DF)
Adobo Grilled Vegetables (GF/DF/VG)
Spanish Rice, Cuban Black Beans (GF/DF/VG)
Corn and Flour Tortillas, Guacamole, Salsa, Grated
Cheese, Lettuce, Pico de Gallo, Sour Cream
Tres Leches Cake

Thursday - Modern American

Sunflower Crunch Salad, Cabbage, Baby Kale, Dried
Cranberry, Sunflower Seeds, Cucumber, Diced Tomato,
Lemon Vinaigrette (GF/DF/VG)
Seared Salmon Filet, Lemon Butter Sauce (GF)
Roast Chicken Thigh, Garlic Jus, Hot Honey (GF/DF)
Herb Roasted Red Potatoes
Roasted Seasonal Vegetables
Cheesecake

The Weekend - Country Style

Iceberg Lettuce, Bacon, Bleu Cheese, Cherry
Tomatoes, Ranch Dressing (GF/VG)
Beer-Brined BBQ Chicken, Honey Chipotle Glaze (DF)
Carved Brisket, BBQ Sauce (GF/DF)
Baby Red Potato Salad, Stone Ground Mustard
Dressing (GF/DF/VG)
Macaroni and Cheese (VG)
Cornbread with Honey Butter
Strawberry Shortcake (GF)

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BUFFET LUNCH EVERYDAY

Buffet Lunch Everyday includes: One hour of service, Iced Water and Iced Tea Service.
A buffet charge of \$150.00 is applicable for guarantees less than 25 guests.

Health is Wealth

Greek Pasta Salad, Cavatappi Pasta, Garbanzo Beans, Cucumber, Tomato, Kalamata Olive, Feta Cheese,
Banana Peppers, Red Wine Vinaigrette (VG)
Harvest Salad, Walnuts, Pepitas, Baby Kale, Cranberries, White Balsamic Vinaigrette (GF/VG)
Grilled Chicken Breast (GF/DF)
Roasted Eye of Round Sliced Beef (GF/DF)
Roasted Turkey Breast (GF/DF)
Cheddar and Provolone Cheeses
Lettuce, Tomatoes, Red Onions, Pickles
Yellow Mustard, Mayonnaise, Creamed Horseradish
Sliced Bakery Bread and Rolls (Gluten-Free Bread Upon Request)
Assorted Cookies and Brownies
\$44.00 per Guest

Market Fresh Buffet

Garden Salad, Market Fresh Vegetables, Ranch (GF) and Balsamic Dressings (DF/VG)
Miso Glazed Salmon, Pickled Vegetables (DF)
Cacio Pepe Roast Chicken, Parmesan, Cracked Pepper Cream Sauce
Grilled Flank Steak, Chimichurri (GF/DF)
Herb Roasted Red Potatoes
Roasted Vegetables
Dinner Rolls
Lemon Cream Cake
\$46.00 per Guest

Midwest

Classic Caesar Salad, Caesar Dressing (VG)
Beef Tips with Mushroom Gravy, Caramelized Onions (DF)
Rosemary Chicken with Pan Jus (GF/DF)
Mashed Potatoes (GF)
Seasonal Vegetables
Dinner Rolls
Assorted Bars
\$45.00 per Guest

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BUILD YOUR OWN DELI LUNCH BUFFET

Build Your Own Deli Lunch Buffet Includes: One Hour of Service and Assorted Fresh Fruit, Chef's Select Daily Salad, Kettle Chips and Assorted Cookies
Iced Water and Iced Tea Service is also included.

Select Two Proteins \$36.00 per Guest | Select Three Proteins \$41.00 per Guest

Proteins

Sliced Deli Ham, Sliced Roast Turkey, Sliced Roast Beef, Grilled Chicken, Tuna Salad,
Chicken Salad, Grilled Vegetables

Accoutrement

Cheddar And Provolone Cheeses, Lettuce, Tomato, Red Onion, Pickles, Banana Peppers,
Mayonnaise, Mustard,
Ciabatta Bread And Brioche Buns (Gluten Free Bread Available Upon Request)

Upgrade your Deli Lunch

Add Chefs Soup of the Day
\$4.00 per person

GRAB 'N' GO BAGGED LUNCH

Includes: Whole Fresh Fruit, Chef's Select Daily Salad, Kettle Chips, Cookie and Bottled Water

Select up to 3 options

If more than 3 options are selected there will an additional charge of \$5.00 per person.

Caesar Salad Bowl

Crisp Romaine, Grilled Chicken Breast, Croutons,
Shaved Romano Parmesan Cheese,
Classic Caesar Dressing,
\$27.00 per Guest

Quinoa and Spinach Salad Bowl (DF/GF/VG)

Dried Cranberries, Pumpkin Seeds,
Roasted Winter Squash, Caramelized Onions,
Balsamic Vinaigrette
\$26.00 per Guest

Vegan Garden Wrap (DF/VG)

Grilled Vegetables, Avocado Pesto,
Wheat Tortilla
\$25.00 per Guest

Chicken Salad Wrap (DF)

Chicken Salad, Chopped Greens,
Herb Wrap
\$27.00 per Guest

Roast Beef Sandwich

Roast Beef, Horseradish Aioli, Arugula,
Provolone, Ciabatta Bread
\$29.00 per Guest

Roast Turkey Sandwich

Sliced Turkey, Tomato, Cheese, Iceberg Lettuce,
Garlic Aioli, Ciabatta Bread
\$27.00 per Guest

Ham and Cheddar Sandwich

Sliced Ham, Cheddar, Tomato, Spinach,
Pesto Aioli, Ciabatta Bread
\$27.00 per Guest

Tuna Salad Sandwich (DF)

Tuna Salad, Sliced Roma Tomatoes,
Arugula, Wheat Bread
\$28.00 per Guest

Italian Sandwich (DF)

Salami, Prosciutto, Capicola, Arugula, Roasted
Peppers and Garlic Aioli, Ciabatta Bread
\$29.00 per Guest

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PLATED LUNCH

Plated Lunches consist of 3 courses and include Rolls and Sweet Cream Butter, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea.

Select one salad, up to two entrees and one dessert.

Entrees selected will be based on individual price as listed.

To select three entrees an additional \$5.00 charge will apply to each listed entree pricing.

SALAD CHOICES

Garden Salad

Mixed Greens, Seasonal Vegetables and Ranch Dressing (GF, VG)

Harvest Salad

Baby Kale, Walnuts, Cranberries, Bleu Cheese Crumbles and Balsamic Dressing (GF, VG)

Caesar Salad

Crisp Romaine, Herbed Croutons, Shaved Romano Parmesan Cheese, Classic Caesar Dressing (VG)

CHICKEN AND FISH ENTRÉE CHOICES

Upgrade to an 8oz portion size \$4.00 per person
(Applicable to entrees that are marked 6oz)

Achiote Seared Chicken

Chipotle Mashed Potatoes, Roasted Squash and Zucchini, Blistered Tomatoes with Citrus Glaze (GF)

\$36.00 per Guest

Herb Roasted Chicken

Herb Roasted Chicken with Wild Mushroom Ragout, Mashed Potatoes, Roasted Carrots (GF)

\$36.00 per Guest

Grilled Salmon Fillet (6oz)

Rice Pilaf, Green Beans, Tomato Provencal Sauce (GF/DF)

\$38.00 per Guest

Almond and Herb Crusted Walleye

Grapefruit Lemon Butter, Wild Rice & Heirloom Grain Medley, Roasted Baby Carrots and Green Beans

\$38.00 per Guest

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BEEF AND PORK ENTRÉE CHOICES

Braised Short Ribs

Garlic Mashed Potatoes, Roasted Vegetables with
Red Wine Jus (GF)
\$42.00 per Guest

Grilled Sirloin (6oz)

Roasted Red Potato and Vegetable Hash, Blistered
Tomatoes, Red Wine Jus (GF)
\$42.00 per Guest

Rum Glazed Pork Loin

Pineapple & Citrus Chutney, Grilled Broccolini,
Rice Pilaf (GF/DF)
\$37.00 per Guest

VEGETARIAN ENTRÉE CHOICES

Garden Stack

Grilled Squash and Eggplant,
Charred Tomatoes, Roasted Pepper,
Baby Arugula, Cilantro Pesto (GF/VG)
\$33.00 per Guest

Mediterranean Bowl

Rice Pilaf, Grape Tomatoes, Kalamata Olives,
Feta, Pickled Red Onions, Tzatziki,
Cucumber, Arugula (GF/VG)
\$33.00 per Guest

DESSERT CHOICES

New York Style Cheesecake, Raspberry Coulis

Lemon Bars

Carrot Cake, Caramel Drizzle

Flourless Chocolate Torte, Chocolate Sauce (GF)

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HOT AND COLD APPETIZERS

A minimum order of 50 pieces per selection is required. Appetizers may be passed or stationed.
When passed, a butler fee \$75.00 per butler, per 30 minutes will be applied.

Chicken Wings

Dry Rub, Barbeque
or Buffalo (GF/DF)
\$4.00 per piece

Southwest Tenderloin Crostini

Corn Salsa (DF)
\$6.00 per piece

Vegetable Spring Roll

Sweet and Sour Sauce
(DF/VG)
\$5.00 per piece

Risotto Croquettes

Spicy Tomato Remoulade (VG)
\$4.00 per piece

Shrimp Ceviche Shooter

Jalapeno, Cilantro, Lime (GF/DF)
\$6.00 per piece

Beef Duxelle Wellington

Horseradish Sour Cream
\$6.00 per piece

Malaysian Chicken Satay

Curried Coconut Cream (GF/DF)
\$5.00 per piece

Antipasto Skewer

Olives, Tomato, Artichokes,
Ciliegini (GF/VG)
\$5.00 per piece

Crispy Shrimp Tempura

Thai Sweet Chili (DF)
\$6.00 per piece

Scandinavian Meatball

Mushroom Gravy
\$5.00 per piece

Caprese Salad Skewer

(GF/VG)
\$5.00 per piece

Wild Rice Walleye Cake

Tarragon Remoulade (DF)
\$6.00 per piece

Pork Potsticker

Sesame Soy Glaze (DF)
\$5.00 per piece

Aged Cheddar and

Berry Skewer
(GF/VG)

\$5.00 per piece

Mini Crab Cake

Caper Aioli (DF)
\$6.00 per piece

Phyllo Spanakopita

Tzatziki Sauce (VG)
\$5.00 per piece

Blackened Chicken Crostini

Chipotle Cream, Pico
\$6.00 per piece

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COLD DISPLAYS

Each Display Serves 25 Guests

Vegetable Crudité

A selection of fresh vegetables served with Ranch Dipping Sauce (GF/VG)

\$200.00 per display

Fresh Fruit Platter

Sliced Fruit and berries served with a yogurt dipping sauce (GF/VG)

\$200.00 per display

Breads and Spreads

Roasted Red Pepper Hummus (GF/DF/VG)

Spinach, Artichoke and Bacon Dip

Roasted Garlic, Feta and Walnut Spread (GF/VG)

Jicama, Carrots, Sugar Snap Peas

Baguettes, Pita Chips

\$350.00 per display

Fromagerie Display

Trio of Aged Cheeses (GF/VG)

Candied Mixed Nuts, Grapes

Crackers, Baguettes

\$350.00 per display

Meat and Cheese Board

Prosciutto, Salami, Spicy Capicola, Summer Sausage (GF/DF)

Assorted Cheeses (GF)

Crackers, Baguettes

\$375.00 per display

Antipasto Display

Prosciutto, Salami, Spicy Capicola, Summer Sausage,

Mixed Olives, Artichoke Hearts, Peppadew Peppers, Grilled Mushrooms, Asparagus,

Zucchini, Roasted Tomatoes, Extra Virgin Olive Oil, Balsamic Vinaigrette (GF/DF)

Baguettes, Crackers

\$400.00 per display

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HOT DISPLAYS

Each Display Serves 25 Guests

Slider Bar Display | Select two items; 50 pieces total

Angus Beef, Cheddar Cheese, Pickle Chips
Pulled Pork, Mustard Barbecue Sauce, Homestead Slaw, Pretzel Bun (DF)
Barbecue Chicken, Tomato, Chipotle Mayonnaise (DF)
Served with French Fries, Ketchup Kettle Chips, Buttermilk-Chive Dip
\$350.00 per display

Brochettes Display | One piece of each item per person

Cajun Beef Tips with Horseradish Cream (GF)
Yakitori Chicken with Pineapple Crema
Red Wine Roasted Mushrooms with Broken Herb Pesto (GF/DF/VG)
Miso Soy Shrimp with Thai Sweet Chili Sauce(DF)
\$375.00 per display

Pacific Rim Display | One piece of each item per person

Steamed Pork Pot Stickers, Sesame Shoyu (DF)
Tempura Shrimp, Sweet Chile Dipping Sauce (DF)
Vegetable Spring Rolls, Citrus Plum Sauce (DF/VG)
Chicken Satay, Thai Peanut Sauce (GF/DF)
\$425.00 per display

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CARVING BOARD STATIONS

A minimum guarantee of 50 guests per Carving Board is required. Chef attended carving board stations are designed as an enhancement to complement a reception.

Each carving board station requires a minimum of one chef attendant per 100 guests with an attendant fee of \$75 per half hour each.



Prime Rib of Beef

Roasted Prime Rib, Red Wine Sauce, Fresh
Grated Horseradish Cream, Au Jus, Grain Mustard (GF)
Petite Potato Rolls

Serves 25 Guests | \$475.00 Order

Smoked Brisket

Roasted Brisket, BBQ Sauce (GF/DF)
Cornbread

Serves 20 Guests | \$450.00 Order

Maple Brined Turkey Breast

Roasted Turkey Breast Bourbon Glaze (GF/DF)
Petite Yeast Rolls

Serves 25 Guests | \$300.00 Order

Whisky Glazed Ham

Whole Grain Mustard (GF/DF)
Rolls

Serves 35 Guests | \$375.00 Order

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BUFFET DINNERS

One and one-half hours of service.

A buffet charge of \$150.00 is applicable for guarantees less than 40 guests.

Buffet Dinner includes:

Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

Latin America Dinner Buffet

Mexican Street Corn Salad, Romaine Lettuce, Charred Corn, Peppers, Onions, Tomatoes,
Cilantro, Cotija Cheese, Chili Lime Dressing (GF/VG)
Grilled Chicken with Pickled Vegetables (GF/DF)
Braised Pork Carnitas (GF/DF)
Char-Grilled Beef Tips, Tomatillo Salsa (GF/DF)
Fiesta Rice, Cuban Black Beans (GF/DF/VG)
Shredded Lettuce, Pico de Gallo, Shredded Cheese, Sour Cream, Salsa
Warm Flour and Corn Tortillas (GF)
Tres Leches Cake
\$55.00 per Guest

Midwest Dinner Buffet

Harvest Salad, Walnuts, Mixed Greens, Cranberries, Bleu Cheese Crumbles,
Balsamic Vinaigrette Dressing (GF/VG)
Almond Crusted Walleye with Maple Butter Sauce
Rosemary Grilled Chicken Breast with Natural Jus (GF/DF)
Garlic Rubbed Flank Steak, Mushroom Red Wine Demi (GF/DF)
Whipped Potatoes
Seasonal Roasted Vegetables
Dinner Rolls
Harvest Carrot Cake
\$57.00 per Guest

Barbeque Dinner Buffet

Romaine, Cherry Tomatoes, Red Onions, Bacon, Ranch Dressing (GF/VG)
Pecan Smoked Brisket with BBQ Sauce (GF/DF)
Mesquite Grilled Chicken Thigh, Hot Honey (GF/DF)
Green Chile Macaroni and Cheese
Baked Potato Bar, Butter, Bacon, Shredded Cheese, Green Onions, Sour Cream
Corn Bread, Honey
Banana Cream Pie
\$64.00 per Guest

Taste of Italy Buffet

Classic Caesar Salad, Caesar Dressing (VG)
Penne with Bolognese Meat Sauce (DF)
Shrimp Scampi Fettuccini with Garlic Butter Sauce
Chicken Marsala, Savory Mushroom and Marsala Wine Sauce
Broccoli with Lemon and Red Chili (GF/DF)
Garlic Bread
Tiramisu
\$64.00 per Guest

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PLATED DINNERS

Plated Dinner includes Artisan Bread, Sweet Cream Butter, Salad, Dessert, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas or Iced Tea.

Please select one salad, one entrée and one desert.

If two entrees are selected the individual price listed will apply.

To select three entrees an additional \$5.00 charge will apply to each listed entree pricing.

Add Grilled Jumbo Shrimp Skewer to any entree for \$12.00 per Guest

Add Petite Lobster Tail to any entrée for \$20.00 per Guest

Custom Surf 'N' Turf menus available upon request

SALAD CHOICES

Caesar Salad

Parmesan Cheese, Creamy Caesar Dressing (VG)

Mixed Green Salad

Seasonal Vegetables with Ranch Dressing (GF/VG)

Harvest Salad

Seasonal Greens, Cranberries, Bleu Cheese Crumbles, Walnuts and Balsamic Dressing (GF, VG)

CHICKEN ENTRÉE CHOICES

Stuffed Chicken Breast

Baked Chicken Breast Stuffed with Cornbread, Fried Brussel Sprouts, Cranberries,
Lemon-Thyme Velouté Sauce

\$52.00 per Guest

Herb Roasted Chicken

Herb Roasted Chicken with Wild Mushroom Ragout, Green Beans,
Mashed Potatoes, Roasted Carrots (GF)

\$46.00 per Guest

Peri-Peri Chicken

Chicken Breast, Red Roasted Potatoes and Steamed Green Beans, Lemon Chicken Jus (GF/DF)

\$46.00 per Guest

Whisky Brined Chicken

Chicken Breast, Roasted Potato, Mushroom Hash, Charred Onions, Maple Jus (DF)

\$46.00 per Guest

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FISH AND SEAFOOD ENTRÉE CHOICES

Herb Crusted Walleye

Herb Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots,
Baby French Green Beans & Lemon Dill Emulsion
\$48.00 per Guest

Maple Walnut Glazed Grilled Salmon (6oz)

Maple Walnut Crusted Grilled Salmon Filet, Roasted Broccolini,
Potato Purée and Honey Tarragon Beurre Blanc (GF)
\$48.00 per Guest

Baked Cod

Baked Cod, Wild Rice Blend, Asparagus, Tapenade Butter Sauce (GF)
\$48.00 per Guest

Herb Roasted Tiger Shrimp

Marinated Roasted Shrimp, Roasted Tomato Confit (GF)
\$48.00 per Guest

BEEF AND PORK ENTRÉE CHOICES

Grilled Filet of Beef (6oz)

Grilled Filet, Mushroom Reduction, Cheese Potato Gratin, Broccoli and Carrots
Market Price

Cabernet Braised Short Rib

Cabernet Braised Short Ribs, Garlic Mashed Potatoes, Haricot Vert (GF)
\$50.00 per Guest

Top Sirloin (6oz)

Grilled Top Sirloin, Garlic Mashed Potatoes, Haricot Vert & Red Wine Demi Glace
\$48.00 per Guest

Roasted Pork Loin

Roasted Pork Loin, Apple Compote, Roasted Broccoli, Mashed Potatoes
\$44.00 per Guest

VEGETARIAN ENTRÉE CHOICES

Garden Stack

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto (GF/DF VG)
\$33.00 per Guest

Mediterranean Bowl

Rice Pilaf, Grape Tomatoes, Kalamata Olives, Feta, Pickled Red Onions, Tzatziki, Cucumber, Arugula (GF/DF/VG)
\$33.00 per Guest

Upgrade to an 8oz portion size \$4.00 per person
(Applicable to entrees that are marked 6oz)

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DESSERT CHOICES

Lemon Cream Cake

Strawberry Shortcake, Chantilly Cream (GF)

Triple Chocolate Layer Cake, Chocolate Sauce

Lemon Raspberry Cheesecake with Berries



CHILDREN'S MEALS

For our Guests aged 12 and under

Children's meals include one entrée item selected from the below and
Tater Tots, Fruit Cup and Cookie

Chicken Tenders

Cheeseburger

Ham and Cheese Melt

Macaroni and Cheese

\$20.00 per Guest

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LATE NIGHT SNACKS

Available until 9.30pm

***Limited to one hour of service**

Deluxe Mixed Nuts

(GF/DF)

\$30.00 per pound

Trail Mix

(GF)

\$24.00 per pound

Salted Pretzels

(DF)

\$20.00 per pound

Snack Mix

\$24.00 per Pound

Assorted Cookies

\$36.00 per dozen

Brownies

\$38.00 per dozen

Silver Dollar Sandwiches*

Assorted Ham, Turkey, and Roast Beef

Potato Chips (DF)

\$48.00 per dozen

Pan Pizza*

Sausage, Pepperoni or Vegetable

\$30 (16 Slices)

Chicken Wings*

Dry Rub, Barbeque or Buffalo (GF/DF)

\$4.00 per piece

Minimum order of 50 pieces

Chips and Salsa*

(GF/DF/VG)

\$7.50 per Guest

Kettle Chips and Onion Dip*

(GF/VG)

\$7.50 per Guest

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