



BANQUET MENUS

THE
LOFTON
HOTEL
TAPESTRY COLLECTION
by Hilton™

Welcome to The Lofton Hotel

It all starts with our location—where business and entertainment meet in the heart of downtown Minneapolis, making The Lofton Hotel an unbeatable venue for meetings, group events, and weddings. But that's just the beginning. Inside our hotel, you'll find 15,000 square feet of stylish, modern event space, including a spectacular ballroom that is divisible into four sections. We also have seven additional meeting rooms and 3,500 square feet of pre-function space.

Our experienced Event and Catering Managers can help with everything from entrée suggestions and schedule to event space diagrams. Whether you're planning a board meeting for 15, a corporate retreat for 50, or a product launch for 600, The Lofton Hotel has the perfect space.

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BREAKFAST

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All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 12.025% sales tax and 14.53% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

Some Items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions so we may do our best to accommodate you needs.

BREAKFAST BUFFET

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included. Minimum 25 guests. All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$10 per guest surcharge, plus tax and service charge.

Chef's Breakfast Table

43

Sliced seasonal fruits and berries

Scrambled eggs, fresh herbs, cheddar

Crispy yukon breakfast potatoes

Croissants, Danish pastries, muffins

Fruit preserves, honey, butter

Choice of Two

Country sausage links, Applewood smoked bacon, turkey bacon,
Tasso ham, turkey sausage links

Minneapolis All American

44

Sliced seasonal fruits and berries

Overnight oats

Tomato, arugula, fontina frittata

Smashed potato hash

Thick cut French toast, whipped butter, local pure maple syrup

Assorted bagels, cream cheese

Croissants, Danish pastries, muffins

Fruit preserves, honey, butter

Choice of Two

Country sausage links, Applewood smoked bacon, turkey bacon,
Tasso ham, turkey sausage links

The Lofton Grand Breakfast

53

Sliced seasonal fruits and berries

Yogurt, granola, cereal, dried fruit, nuts

Croissants, Danish pastries, muffins, bagels, assorted breads

Fruit preserves, jams, peanut butter, cream cheese, honey, butter

Scrambled eggs with cheese, herbs

Egg white frittatas with spinach, mushrooms, gruyere cheese

Crispy smashed fingerling potatoes

Choice of Two

Country sausage links, Applewood smoked bacon, turkey bacon,
Tasso ham, turkey sausage links

Choice of One

Buttermilk pancakes, French toast with cinnamon spiced butter,
local pure maple syrup

CONTINENTAL BREAKFAST

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

Classic Continental (V) **32**

Sliced seasonal fruits and berries

Assorted yogurts

Croissants, Danish pastries, muffins

Fruit preserves, honey, butter

Deluxe Continental (V) **36**

Steel cut oatmeal, cinnamon and sugar, assorted dry fruit and nuts

Assorted cold cereals and granola with whole, 2% or skim milk, almond or soy milks

Sliced seasonal fruits and berries

Croissants, Danish pastries, assorted muffins

Fruit preserves, honey, butter

The Lofton Continental Breakfast **38**

Freshly sliced fruit and berries

Assorted yogurts, granola

Croissants, Danish pastries, assorted muffins

Toaster station: Assorted artisan breads, peanut butter, jams, butter

Hard boiled eggs

Assorted cold cereals and granola with whole, 2% or skim milk, almond or soy milk

PLATED BREAKFAST

Fresh orange juice, regular and decaffeinated coffee, assorted hot teas and assorted breakfast pastries served family style are included.

Scramble Platter (GF) **31**

Scrambled eggs, home fried potatoes, bacon, sausage

Eggs Benedict **33**

Poached eggs, English muffin, Tasso ham, hollandaise, hash browns

Vegetarian Frittata (V, GF) **31**

Wilted arugula, pomodoros, wild mushrooms, feta cheese, crispy Yukon potatoes

Biscuits & Gravy **35**

Two fresh biscuits, Tasso ham, red eye gravy, two eggs over medium, crispy breakfast potatoes

Boxed Breakfast **30**

Bottled orange juice

Cracked egg sandwich, English muffin, cheddar cheese, sausage patty

Whole fruit

Granola bars

Yogurt

BREAKFAST ENHANCEMENTS

Additions to any breakfast menu based on the same guarantee as the chosen menu.
Priced per person.

| | |
|---|----|
| Steel Cut Oatmeal (GF, V) | 7 |
| Brown sugar, assorted dry fruits and nuts | |
| Breakfast Meats | 10 |
| Choice of two: Tasso ham, applewood smoked bacon, country sausage links, turkey sausage links, turkey bacon | |
| Smoked Salmon Bagel Minis | 16 |
| Orange, dill whipped cream cheese, minced shallots, crispy capers, grated egg, preserved tomato | |
| Bagel Station (V) | 9 |
| Butter, plain and assorted cream cheese flavors, preserves | |
| Traditional Eggs Benedict | 6 |
| English muffin, Canadian bacon, poached egg, citrus hollandaise | |
| Vegetarian Frittata (GF, V) | 14 |
| Seasonal vegetables, egg whites, cheese | |
| Breakfast Sandwiches | 16 |
| Choice of one: whole eggs or egg whites | |
| Choice of one: croissant, English muffin | |
| Choice of one: bacon, ham, sausage patty, turkey breast, spinach (Vegetarian option) | |
| Choice of one: cheddar, Swiss, provolone, pepper jack cheese | |
| Breakfast Burrito (V) | 16 |
| Egg, pico de gallo, diced avocado, diced peppers, Cotija cheese | |
| Belgian Style Waffles (V) | 16 |
| Powdered sugar, seasonal fruit compote, warm maple syrup | |
| Scrambled Eggs (GF, V) | 8 |
| with cheese \$3 | |

Action Stations

Selection of action station is offered as an enhancement to a continental breakfast or breakfast buffet and are not available as a standalone.

Omelet Station (GF) **24**

Brown whole eggs, egg whites

Peppers, onions, roasted red peppers, mushrooms, tomato, spinach

Tasso ham, bacon, country and chicken sausage, turkey bacon

Cheddar, pepper jack, feta, swiss

Waffle Station (V) **22**

Macerated berries, chocolate chips, bananas, pecans, almonds,
cinnamon and spice butter, local real maple syrup

Self-Serve Stations

Selection of action station is offered as an enhancement to a continental breakfast or breakfast buffet and are not available as a standalone.

Pancake Station (V) **20**

Macerated berries, chocolate chips, bananas, pecans, almonds,
cinnamon and spice butter, local real maple syrup

French Toast Station (V) **20**

Macerated berries, chocolate chips, bananas, pecans, almonds,
cinnamon and spice butter, local real maple syrup

Smoothie Station (GF, V) **16**

Pre-made smoothies:

Green: apple, spinach, kale, blueberry, lemon

Tropical: mango, pineapple, banana

Berry: blueberry, strawberry, blackberry, raspberry

BREAKS

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MORNING MOMENT BREAKS

Breaks are based on 30 minutes of service.

The Mini Continental (GF, V) 21

Individual yogurt parfaits, granola bars
Fruit skewers, sweet vanilla cream dip

BYO Yogurt Parfait (GF, V) 23

Naked all natural Greek yogurts, house made granola,
fresh berries Dried fruit, seeds, coconut flakes, chia seeds

Healthy Choice (GF, V) 22

Assorted smoothie shots, granola bars, whole fruit

The North Loop (GF) 25

Smoked salmon, herb cream cheese

BEVERAGE PACKAGES

Includes freshly brewed regular and decaffeinated coffee, tea service,
soft drinks, and water.

Half Day 25

Full Day 45

AFTERNOON AFFINITY BREAKS

Breaks are based on 30 minutes of service.

Sweet and Savory (V) **21**

Gourmet bakery bars

Popcorn, pretzels, kettle chips

Happy Hour **26**

Fresh baked pretzels, whole grain mustard, beer cheese dip

Minneapolis mix popcorn

Cheese curds

Mini corn dogs

Protein Break (GF) **26**

Assorted jerky and beef sticks

Individual trail mix

Cheese sticks

Chips and Salsa (GF, V) **22**

Tortilla chips, queso blanco, pico de gallo, salsa verde, guacamole

À LA CARTE

Beverages

| | |
|--|----|
| Freshly brewed coffee, decaffeinated coffee, teas (Per gallon) | 99 |
| Nespresso (Per pod) | 6 |
| Fresh orange, grapefruit juice (Per gallon) | 75 |
| Apple, cranberry, tomato juice (Per gallon) | 68 |
| Fresh lemonade, fresh iced tea (Per gallon) | 75 |
| Bottled fruit juice (Per bottle) | 6 |
| Bottled water (Per bottle) | 6 |
| Assorted soft drinks (Per can) | 6 |
| Bottled sparkling, flavored sparkling waters (Per bottle) | 6 |
| Red Bull (Per can) | 7 |
| Vitamin Water (Per bottle) | 8 |
| Naked all natural smoothies (Per bottle) | 10 |

Morning Snacks

| | |
|---|----|
| Assorted Danish pastries, muffins, croissants (Per dozen) (V) | 46 |
| Gluten-free muffins (Per dozen) (GF, V) | 55 |
| Assorted bagels, cream cheese (Per dozen) (V) | 55 |
| Fresh fruit display, yogurt dip (Per person) (GF, V) | 11 |
| Granola bars (Per dozen) (V) | 42 |
| Kashi, Kind bars (Per dozen) (V) | 48 |
| Whole fresh fruit (Each) (GF, V) | 6 |
| Assorted yogurts (Each) (GF, V) | 7 |
| Hard boiled eggs (Each) (GF) | 4 |
| Yogurt parfaits (Each) (GF, V) | 10 |

Afternoon Snacks

| | |
|--|----|
| Assorted house-baked cookies (Per dozen) (V) | 54 |
| Assorted brownies, bars (Per dozen) (V) | 54 |
| Individual trail mix (Per dozen) (GF, V) | 68 |
| Ice cream bars, frozen fruit bars (Per dozen) (GF, V) | 60 |
| Bag potato chips, popcorn, pretzels (Per dozen) (GF, V) | 46 |
| Vegetable crudités, buttermilk ranch dip (Per person) (GF, V) | 8 |
| Deluxe mixed nuts (Per lb.) (GF, V) | 48 |
| Minneapolis mix popcorn, buttered, cheese, caramel (Per lb.) (GF, V) | 48 |
| Hummus, pita, vegetables (Per person) (V) | 10 |

LUNCH

| | |
|--------------|----|
| Lunch Buffet | 15 |
| Plated Lunch | 19 |

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LUNCH BUFFET

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Mediterranean (Monday)

56

Minestrone soup (GF, V)

Greek salad, romaine, red onion, cucumbers, roasted peppers, olives, herb vinaigrette (GF, V)

Tabouli, roasted tomato, onion, parsley (GF, V)

Achiote roasted airline chicken (GF)

Beef kabob, cucumber tzatziki (GF)

Grilled asparagus, lemon aioli (GF, V)

Parmesan risotto (GF, V)

Vanilla cheesecake, fresh berries (V)

South of the Border (Tuesday)

56

Mixed greens, red onion, mango, jicama, avocado lime dressing (GF, V)

Carne asada (GF)

Chicken tinga (GF)

Mexican rice, spicy refried beans (GF, V)

Soft flour tortillas, crunchy corn taco shells (V)

Shredded cheese, shredded lettuce, tomatoes, red onions, jalapeños, salsa verde, pico de gallo, sour cream (GF, V)

Tres leches cake (GF)

Minnesota Local (Wednesday)

64

Chicken wild rice soup

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette (GF, V)

Beer battered walleye, lemon caper aioli

Grilled strip loin (GF)

Crispy masked fingerlings (GF, V)

Wild mushroom ravioli, roasted garlic sauce (V)

Seasonal vegetables (GF, V)

Tuxedo cake (V)

Little Italy (Thursday)

60

Grilled vegetable antipasto (GF, V)

Classic Caesar salad

Penne, Italian sausage, mushrooms, onions, peppers, Parmesan, infused olive oil

Linguini, creamy tomato basil sauce (V)

Grilled chicken Parmesan, basil pesto, marinara, mozzarella

Cheese tortellini, basil alfredo sauce

Garlic breadsticks (V)

Tiramisu (V)

Hot Sandwich Buffet (Friday)

49

Roasted eggplant soup, croutons (V)

Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette (GF, V)

House-made coleslaw (GF, V)

Muffuletta sandwich, shaved beef, giardiniera, provolone cheese

Turkey melt, bacon, cheddar and swiss cheese, arugula, tomato, lemon herb aioli

Grilled vegetable wrap, eggplant, squash, zucchini, onion, tomato, pesto mayo, fontina cheese (V)

House-made potato chips (GF, V)

Flourless chocolate torte (GF, V)

BYOB—Build Your Own Bowl

58

Choice of Two

Basmati rice, brown rice, rice noodles (V)

Choice of Two

Grilled flank steak, roasted chicken, garlic shrimp, seared tofu (GF)

Bowl Sides

Bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce, Mongolia sauce, sweet chili, sambal chili paste, vegetarian broth, fresh Thai basil, cilantro, snap peas (GF, V)

Vegetable Spring Rolls (V)

Chicken Egg Rolls

Fortune cookies

Twin Cities Deli

47

Minnesota garden vegetable soup (GF, V)

Spinach salad, strawberries, red onion, pine nuts, goat cheese, blackberry vinaigrette (GF, V)

Roast beef, cheddar, spinach, Dijon mustard, whole grain bread

Grilled chicken, pesto aioli, roasted tomato, Parmesan, spinach, ciabatta

Grilled asparagus, feta, olives, roasted peppers, spinach, spinach wrap (V)

Assorted kettle chips (GF, V)

Assorted cookies, brownies (V)

Grab and Go Market Lunch

44

Bagged chips, fresh whole fruit, chocolate chip cookie (V)

Sandwiches (Choice of Three)

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche

Pesto chicken, Roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap

Turkey club, bacon, pesto aioli, Swiss, lettuce, tomato, whole grain loaf

Italian salami, ham, provolone, arugula, Dijon mustard aioli, tomato, Italian bread

Roast beef, cheddar, horseradish cream, light rye loaf

Chicken salad, red grapes, walnuts, wheat tortilla wrap

Baby spinach, red onion, roasted zucchini, red pepper humus, spinach wrap (VE)

Grilled asparagus, feta, olives, roasted red pepper, arugula, vegan wrap (V)

All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$10 per guest surcharge, plus tax and service charge.

Build Your Own Buffet Lunch

52

Select five total items in any combination. Menu includes house potato chips, bakery bars and brownies.

Soups

Minestrone (GF, V)
Corn Chowder (V)
Cream of asparagus (V)
Chicken wild rice
Truffle potato leek
Coconut and Kombucha squash bisque (GF, V)
Southwest chicken Baha
Sweet tomato basil (GF, V)
Garden vegetable (GF, VE)

Salad

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons
Mediterranean salad, romaine, red onion, feta, olives, cucumbers, roasted peppers, herb vinaigrette (GF, VE)
Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette (GF, VE)
Roasted beets, spinach, chèvre, toasted pine nuts, orange thyme vinaigrette (GF, V)
Organic field greens, apples, granola, dried fruit seeds, Brie cheese, poppy seed dressing (V)
Strawberries, pickled onions, chèvre, toasted pine nuts, strawberry vinaigrette (GF, V)
Quinoa, avocado, peppers, roasted cauliflower, chopped spinach, sweet potato, lime vinaigrette (GF, VE)
Bowtie pasta, roasted seasonal vegetables, fresh herbs, Italian vinaigrette (V)
Penne pasta, sundried tomato, bacon, goat cheese, basil vinaigrette (V)

Sandwiches

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche
Pesto chicken, roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap
Turkey club, bacon, cheddar, swiss, lettuce, tomato, pesto aioli, whole grain loaf
Italian salami, ham, provolone, spinach, Dijon mustard aioli, tomato, Italian bread
Roast beef, cheddar, horseradish cream, light rye loaf
Chicken salad, red grapes, walnuts, apples, wheat tortilla wrap
Grilled asparagus, feta, olives, roasted red pepper, spinach, spinach wrap (V)
House-made seared yellowfin tuna salad, pickles, dill mayo, cucumber, mixed greens, honey oat bread

GLUTEN FREE BREADS AVAILABLE UPON REQUEST

All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$10 per guest surcharge, plus tax and service charge.

PLATED LUNCH

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included.

Two Course Plated Lunch

Chop Salad 42

Mixed greens, turkey, cheddar, onion, bacon, tomato, balsamic vinaigrette (GF)

Chocolate peanut butter cake (V)

Blackened Steak Salad 46

Iceberg lettuce, Flank steak, tomatoes, red onion, blue cheese, buttermilk ranch (GF)

New York cheesecake, raspberry sauce (V)

Three Course Plated Lunch

Harriet 52

Organic mixed greens, apples, granola, dried fruit, seed, Brie cheese, poppy seed dressing (V)

Herb roasted chicken, lemon risotto, broccolini (GF)

Flourless chocolate torte (V)

Nokomis 56

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette (GF, V)

Pan seared walleye, roasted corn succotash, asparagus

Chocolate lava turtle, caramel, pecans (V)

RECEPTIONS

| | |
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PASSED HORS D'OEUVRES

Priced per piece. 20 piece minimum per selection.

Canape/Tapa

| | |
|--|----|
| Deviled egg, crispy capers (GF) | 7 |
| Mini lobster corn dogs, tarragon aioli | 10 |
| Prosciutto wrapped asparagus, balsamic (GF) | 8 |
| Spiced shrimp, avocado toast | 10 |
| Brie, fig, brown butter tartlet (V) | 7 |
| Beef crostini, horseradish cream | 8 |
| Brie cheese, apple, berry, balsamic tartlet | 7 |
| Ahi tuna ceviche, citrus, tortilla crisp (GF) | 10 |
| Citrus avocado crab salad spoon (GF) | 10 |
| Vegetable spring roll (V) | 7 |
| Mini crab cake | 10 |
| BellaVitano, truffle arancini (GF, V) | 9 |
| Roasted tomato, Parmesan, balsamic, toasted baguette (V) | 7 |

Skewer

| | |
|--|---|
| Bacon lollipop (GF) | 8 |
| Beef satay, Szechwan glaze (GF) | 8 |
| Bourbon BBQ chicken tender, maple glaze | 7 |
| Thai chicken satay, coconut peanut curry sauce | 7 |
| Tomato, mozzarella, pesto, basil, balsamic (GF, V) | 7 |

Flatbread

| | |
|---|---|
| House Italian sausage & mushroom | 7 |
| Margherita pizza (V) | 7 |
| Pepperoni, soppressata, cracked green olive | 8 |

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

Sliders

| | |
|--|---|
| Wild rice slider, cheddar, cranberry aioli (V) | 9 |
| Beef slider, cheddar, lettuce, tomato, ketchup | 9 |
| Fried chicken slider, cheese, pickle, lemon dill aioli | 9 |
| Walleye, lemon aioli, lettuce, tomato | 9 |

RECEPTION DISPLAYS

Priced per person

Bruschetta Bar (V) 16

Tomato, Parmesan, garlic, basil, oil
Olive tapenade, artichoke tapenade
Fresh baguettes, crostini

Midwest Cheese Display (V) 22

Five Midwest cheeses, berries
Sliced baguettes, assorted crackers, flatbread

Hummus Bar (V) 19

Roasted garlic hummus, red pepper hummus
Southwest black bean hummus, seasonal vegetables
Pita breads, baguettes

Antipasto Display (V) 24

Marinated, grilled, chilled eggplant, pickled mushrooms
Zucchini, squash, tri-colored carrots, red onion, olives, artichokes,
domestic and imported cheese, hummus, fresh garlic
Baguettes, grilled breads

Charcuterie Board 29

Local, imported charcuterie
Prosciutto, salami, capicola, speck, mortadella
Olive mélange, pepper slaw, picklings, giardiniera
Grilled baguettes, crackers

Fresh Fruit Display (GF, VE) 18

Pineapple, cantaloupe, honeydew, grapes, seasonal berries,
seasonal fruits

Shrimp Cocktail (Per Piece) (GF) 9

Jumbo shrimp, lemon wedges, Tabasco

Thai Shrimp Cocktail (Per Piece) (GF) 10

Garlic chili shrimp, orange, lemongrass, seaweed salad

Cedar Plank Salmon (GF) 32

Spicy aioli salmon, fried rice, scallions

CARVING STATIONS

Selection of action station is offered as an enhancement to a lunch, dinner, or hors d'oeuvres buffet and are not available as a standalone.

150 attendant fee per station. 90 minute maximum service time. One chef per 100 guests recommended. All carvery items are served with complimentary bread or rolls and Chef's choice condiments. Priced per person.

Fowl and Feather

| | |
|--------------------------------------|-----------|
| Roasted Turkey Breast (GF) | 20 |
| Thyme jus, whole grain mustard aioli | |

Pork

| | |
|--|-----------|
| Tenderloin (GF) | 22 |
| Blackberry maple glaze, orange and bourbon marmalade | |
| Honey Glazed Smoked Ham (GF) | 20 |
| Apple butter | |

Beef

| | |
|--|-----------|
| Tenderloin (GF) | 80 |
| Béarnaise, bordelaise sauce | |
| Add stewed wild mushrooms (GF) | 6 |
| Add caramelized onions (GF, V) | 4 |
| Strip Loin (GF) | 70 |
| Bordelaise, red wine demi-glace | |
| Add stewed wild mushrooms (GF) | 6 |
| Add caramelized onions (GF, V) | 4 |
| Salt Crusted Prime Rib (GF) | 65 |
| Horseradish crema, rosemary demi-glace | |

ACTION STATIONS

Selection of action station is offered as an enhancement to a lunch, dinner, or hors d'oeuvres buffet and are not available as a standalone.

Priced per person. \$150 attendant fee per station. 90 minute maximum service time. One chef per 50 guests recommended. Minimum 25 people.

Pasta Station **30**

Penne, cheese ravioli, cavatappi (V)
Mushrooms, onions, spinach, peppers, tomatoes, asparagus (GF, V)
Pesto, alfredo, marinara, infused olive oil (V)
Marinated roasted chicken (GF)
Shaved Parmesan, feta, chili flakes (GF, V)
Garlic breadsticks (V)

Stir Fry Station **32**

Sesame chicken, teriyaki beef (GF)
Mixed market fresh vegetables (GF, V)
Jasmine rice (GF, V)
Hoisin sauce, soy sauce, sweet chili sauce, chili flakes (GF, V)
Vegetable spring rolls (V)
Fortune cookies (V)

Fajita Station **32**

Carne asada, achiote chicken (GF)
Shredded cheese, jalapeños, peppers, onions, Pico de gallo, guacamole, sour cream (GF, V)
Warm flour tortillas, Spanish rice (V)

BYOB Build Your Own Bowl **34**

Choice of Two
Jasmine rice, brown rice, rice noodles (GF, V)

Choice of Two
Grilled flank steak, roasted chicken, garlic shrimp, seared tofu (GF)

Included Sides
Vegetable broth, bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce, Mongolian sauce, sweet chili, sambal chili paste, fresh Thai basil, cilantro, snow peas (GF, V)
Cream cheese wontons (V)

LATE NIGHT

Priced per person. 90 minute maximum service time.

Slider Station **22**

Beef slider, cheese, mayonnaise, mustard, ketchup, pickles

Walleye slider, lemon caper aioli

Fried chicken slider, pickle, lemon dill aioli

(Two sliders per person)

Chicken Wing Bar **22**

Flavor options: Dry buffalo, teriyaki, Cajun, mango guajillo BBQ

Ranch, blue cheese

(Four pieces per person)

Nacho Bar (GF, V) **16**

Tortilla chips

Carne asada

Salsa, sour cream, jalapeños, shredded lettuce, corn salsa

Queso fresco, chipotle ranch, black bean dip

Late Night Delivery (V) **20**

All flatbreads come with fresh San Marzano tomato sauce and bennet creamery mozzarella

Margherita, fresh basil, buffalo mozzarella

Pepperoni, green olive

Sausage, wild mushroom

GLUTEN FREE CRUST AVAILABLE UPON REQUEST

French Fry Bar (GF, V) **18**

Shoe string fries, sweet potato fries, tater tots

Ketchup, peppercorn aioli, ranch dressing

Cookies and Milk (V) **26**

Assorted warm cookies, brownies, salted caramel brownies,

pretzel brownies, blondies, cold milk

RECEPTION PACKAGES

Priced per person. 90 minutes of service maximum. \$150 chef's fee per station. One chef per 75 guests recommended. Minimum 25 guests.

Lofton Minneapolis Signature Reception **95**

Midwestern Antipasto

Charcuterie, smoked salmon, marinated grilled and chilled vegetables, olives

Hors d'Oeuvres (Choice of Four)

Rosemary chicken, herb buttermilk dressing

Bacon steak, bourbon maple glaze (GF)

Beer battered walleye slider

Tomato caprese skewer (GF, V)

Deviled egg, crispy prosciutto (GF)

Mini lobster rolls

Prosciutto wrapped asparagus, balsamic (GF)

Fig, Brie cheese, brown butter tartlet (V)

Mushroom risotto spoon (GF, V)

Roasted tomato, parmesan, toasted baguette, balsamic (V)

Salad Station

Romaine, mixed greens (GF, V)

Parmesan, feta, blue cheese (GF, V)

Tomatoes, artichokes, avocado, cucumber, red onions (GF, V)

Sunflower seeds, croutons (V)

Caesar, balsamic, ranch dressings

Chef's Carvery Table (Choice of Two)

All served with accompaniments and specialty breads or rolls

Roasted turkey breast (GF)

Beef strip loin, pork tenderloin, baked ham, prime rib (GF)

VEGAN OPTIONS AVAILABLE UPON REQUEST

Brownie Buffet

Assorted brownies and blondies (V)

DINNER

| | |
|---------------|----|
| Dinner Buffet | 28 |
| Plated Dinner | 29 |

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 12.025% sales tax and 14.53% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

Some items may be served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform us of any dietary restrictions so we may do our best to accommodate you needs.

DINNER BUFFET

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan bread and butter are included. Minimum 25 guests. All buffets are served for 1.5 hours. Buffets servicing groups under 25 guests are subject to a \$10 per guest surcharge, plus tax and service charge.

Vermilion

74

Tomato basil soup (GF, V)

Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed vinaigrette (V)

Roasted airline chicken, fresh rosemary, roasted potatoes (GF)

Strip loin of beef, garlic stewed mushrooms (GF)

Wild mushroom ravioli, garlic cream (V)

Mille Lacs

80

Chicken wild rice soup

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette (V)

Seared salmon, broccolini (GF)

Grilled beef tenderloin, fingerling potatoes, caramelized onions (GF)

Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce (GF, V)

Desserts (Choice of Two Per Buffet)

Flourless chocolate torte (V)

Lemon cream cake (V)

Vanilla cheesecake, seasonal berries (V)

Chocolate peanut butter cake (V)

Mixed berries, creme fraiche (V), Sorbet (VE)

PLATED DINNER

Freshly brewed coffee and assorted hot tea and artisan breads are included. Three courses are included in the pricing. Multiple selections will all be charged the highest price item.

Soup or Salad (Choice of One)

Minestrone soup (V)

Chicken wild rice soup (V)

Truffle potato leek soup (V)

Sweet tomato basil soup (GF, V)

Caesar salad: hearts of romaine, Parmesan, Caesar dressing, toasted croutons

Classic salad: mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette (GF, VE)

Farmers salad: mixed greens, tomato, blue cheese crumbles, bacon, egg, radish, blue cheese dressing (GF)

Starch (Choice of One)

White cheddar potato puree (GF, V)

Herb roasted fingerling potatoes (GF, V)

Lemon herb quinoa (GF, V)

Farrow pilaf (GF, V)

Vegetable (Choice of One)

Roasted asparagus (GF, V)

Haricot verts, honey, lemon, garlic (GF, V)

Roasted baby cauliflower, citrus butter (GF, V)

Poached carrots (GF, V)

Entrees (Choice of Three)

| | |
|--|----|
| Seared Salmon (GF) | 64 |
| Israeli couscous, roasted asparagus, heirloom tomato fennel salad | |
| Seared Local Chicken (GF) | 60 |
| Truffle whipped potatoes, roasted forest mushrooms, thyme jus | |
| Grilled Eggplant Parmesan (GF, V) | 54 |
| Eggplant Parmesan, roasted vegetables, smoky tomato sauce | |
| Filet Mignon (GF) | 77 |
| Garlic mashed potatoes, asparagus, red wine demi-glace | |
| Roast Pork Loin (GF) | 64 |
| Honey roasted apples, whipped Yukon potatoes, ginger glaze carrots | |
| Pan Seared Walleye | 60 |
| Roasted corn succotash, asparagus, chardonnay dill sauce | |
| Cast Iron Chicken (GF) | 60 |
| Lemon risotto, broccolini, white wine cream sauce | |
| Stuffed Portobello Mushroom (GF, V) | 54 |
| Spaghetti squash, zucchini, herb salad, roasted tomato sauce | |
| 6oz Beef Tenderloin and Crab Cake | 93 |
| Rosemary fingerlings, asparagus, port demi-glace | |
| 6oz Beef Tenderloin and Lobster (GF) | 98 |
| Herb risotto, asparagus, saffron béarnaise sauce | |
| Dessert (Choice of One) | |
| Flourless chocolate torte (V) | |
| Chocolate lava turtle (V) | |
| Apple tart (V) | |
| Chocolate peanut butter cake (V) | |
| Mixed berries, crème fraiche (V) | |
| Sorbet (GF, VE) | |

BEVERAGES

| | |
|--------------|----|
| Beverages | 32 |
| Bar Packages | 33 |
| Wines | 38 |

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BEVERAGES

Beverages

| | |
|---|----|
| Freshly brewed coffee, decaffeinated coffee, teas (Per gallon) | 99 |
| Nespresso (Per pod) | 6 |
| Orange, grapefruit juice (Per gallon) | 75 |
| Apple, cranberry, tomato juice (Per gallon) | 68 |
| Fresh lemonade, fresh iced tea (Per gallon) | 75 |
| Bottled fruit juice (Per bottle) | 6 |
| Bottled water (Per bottle) | 6 |
| Assorted soft drinks (Per can) | 6 |
| Bottled sparkling, flavored sparkling water (Per bottle) | 6 |
| Red Bull (Per can) | 7 |
| Vitamin Water (Per bottle) | 8 |
| Choice of infused waters: cucumber mint, rosemary watermelon, lavender peach (Per gallon) | 45 |

BAR PACKAGES

Bartenders are required for service of all alcoholic beverages. One bartender per 75 guests.

175 bartender fee per bar for up to 3 hours. 75 per additional hour.

Luxury Collection

| | |
|-----------------------------|-------------------------------|
| Hosted | 18 |
| Cash | 20 |
| Tito's Vodka | Captain Morgan Spiced Rum |
| Buffalo Trace Bourbon | Patron Silver Tequila |
| Crown Royal Whiskey | Courvoisier VS Cognac |
| Johnny Walker Black Scotch | Luxury Collection Wines |
| Tullamore Dew Irish Whiskey | Antica Formula Sweet Vermouth |
| Bombay Sapphire Gin | Antica Formula Dry Vermouth |
| Bacardi 8 Rum | Cordials |

Premium Collection

| | |
|--------------------------|-------------------------------|
| Hosted | 16 |
| Cash | 18 |
| Wheatley Vodka | Captain Morgan Spiced Rum |
| Jim Beam Bourbon | Corazon Blanco Tequila |
| Canadian Club Whiskey | Korbel Brandy |
| Johnny Walker Red Scotch | EOS Estates Wines |
| Jameson Irish Whiskey | Antica Formula Sweet Vermouth |
| Beefeater Gin | Antica Formula Dry Vermouth |
| Bacardi Silver Rum | Cordials |

Deluxe Collection

| | |
|-------------------|--------------------------|
| Hosted | 14 |
| Cash | 16 |
| Concierge Vodka | Concierge Blanco Tequila |
| Concierge Bourbon | Concierge Brandy |
| Concierge Whiskey | EOS Wine Selection |
| Concierge Scotch | Tribuno Sweet Vermouth |
| Concierge Gin | Tribuno Dry Vermouth |
| Concierge Rum | Cordials |

Cordials

| | |
|---------------|----------------------|
| Grand Marnier | Bailey's Irish Cream |
| Kahlua | Disaronno Amaretto |

Non-Alcoholic Beverages

| | |
|------------------------------------|----------|
| Soft Drinks | 5 |
| Still & Sparkling Water | 5 |

Craft Beer

| | |
|----------------------|--------------|
| Hosted | 11 |
| Cash | 12 |
| Surly Furious | Supra Deluxe |
| Modist False Pattern | |

Premium Beer & Seltzer

| | |
|---------------|--------------|
| Hosted | 9 |
| Cash | 10 |
| Stella Artois | Heineken 0.0 |
| Heineken | White Claw |
| Corona Extra | |

Domestic Beer

| | |
|-----------------------|----------------|
| Hosted | 8 |
| Cash | 9 |
| Bud Light | Michelob Ultra |
| Budweiser | Coors Light |
| Michelob Golden Light | |

Luxury Wine Collection

| | | | |
|------------------------------------|------------------|--|-----------|
| Hosted | 20 | | |
| Cash | 22 | | |
| By the Bottle | See Below | | |
| Champagne Fair la Fete, Brut, NV | 75 | Champagne Rosé, Fair la Fete, Brut, NV | 85 |
| Prosecco Benvolio, Brut, NV | 65 | Pinot Gris J. Vineyards, California | 65 |
| Chardonnay Daou, California | 72 | Sauvignon Blanc Cuvaision, California | 65 |
| Pinot Noir Lyric, California | 70 | Merlot Coppola Diamond, California | 68 |
| Blends Pessimist, California | 80 | Cabernet Sauvignon Banshee, California | 75 |
| Malbec Santa Julia, Argentina | 70 | | |

Premium Wine Collection

| | |
|-----------------------------------|--------------------|
| Hosted | 18 |
| Cash | 20 |
| By the Bottle: EOS Estates | 65 |
| Sparkling | Pinot Noir |
| Sauvignon Blanc | Merlot |
| Chardonnay | Cabernet Sauvignon |

Deluxe Wine Collection

| | |
|--|--------------------|
| Hosted | 16 |
| Cash | 18 |
| By the Bottle: Assorted House Wines | 48 |
| Sparkling | Merlot |
| Sauvignon Blanc | Cabernet Sauvignon |
| Chardonnay | |

BAR PACKAGES

Bartenders are required for service of all alcoholic beverages. One bartender per 75 guests.

175 bartender fee per bar for up to 3 hours. 75 per additional hour.

Luxury Bar Collection

Includes Luxury Collection Liquor, Luxury Wine, Beer and Assorted Non-Alcoholic Beverages

- First Hour Per Person | 28
- Each additional Hour Per Person | 18

Premium Bar Collection

Includes Premium Collection Liquor, Premium Wine, Beer and Assorted Non-Alcoholic Beverages

- First Hour Per Person | 25
- Each additional Hour Per Person | 15

Deluxe Bar Collection

Includes Deluxe Collection Liquor, Premium Wine, Beer and Assorted Non-Alcoholic Beverages

- First Hour Per Person | 22
- Each additional Hour Per Person | 16

Deluxe Wine Collection | Premium & Select Beer

First Hour per Person | 26

Each additional Hour per Person | 18

ATTENDED BEVERAGE STATIONS

Add Ons To Any Bar

Bartenders are required for service of all alcoholic beverages.

One bartender per 75 guests.

175 bartender fee per bar for up to 3 hours. 75 per additional hour.

Signature Cocktails

18 Hosted | 20 Cash

Manhattan

Buffalo Trace Bourbon, bitters, noilly prat sweet vermouth, cherry juice, amarena cherry

Jameson Mule

Jameson, ginger beer, garnished with lime

Prosecco

Prosecco, elderflower liqueur, lemon peel

Dark & Stormy

Goslings Black Seal Rum, lime juice, ginger beer, garnished with lime

Raspberry Lemonade

Wheatley, lemonade, raspberry, garnished with lemon, sugar rim

WINES

Priced per bottle.

Champagne & Sparkling

| | |
|--|-----|
| Crémant, Fair la Fete Brut, NV, France | 75 |
| Rosé, Fair la Fete, Brut, NV, France | 85 |
| Prosecco, Benvolio, Brut, NV, Italy | 65 |
| Schramsberg, Brut, Blanc de Blancs, 2018, California | 98 |
| Henriot, Rosé, Brut, NV, France | 165 |
| Veuve Clicquot, Brut, NV, France | 175 |

White

| | |
|--|-----|
| Sauvignon Blanc, Cuvaison, California | 58 |
| Sauvignon Blanc, Whitehaven, New Zealand | 65 |
| Pinot Gris, J. Vineyards, California | 55 |
| Chardonnay, Daou, California | 68 |
| Chardonnay, Chalk Hill, Sonoma County, California | 75 |
| Chardonnay, Bernardus, Monterey County, California | 85 |
| Domaine William Fèvre, Chablis, Burgundy, France | 105 |

Red

| | |
|--|-----|
| Pinot Noir, Lyric, California | 70 |
| Pinot Noir, Belle Glos, Dairyman, California | 85 |
| Merlot, Coppola Diamond, California | 68 |
| Malbec, Anko, Argentina | 68 |
| Cabernet Sauvignon, Banshee, California | 75 |
| Cabernet Sauvignon, Martin Ray, California | 85 |
| Cabernet Sauvignon, Chappellet, Mountain Cuvée, California | 105 |
| Cabernet Sauvignon, Truchard Estate, California | 115 |
| Blends, Pessimist, California | 80 |
| Super Tuscan, Il Fauno, Tuscany, Italy | 120 |

For a more extensive wine list, please refer to the outlet wine menu.

THE
LOFTON
HOTEL

TAPESTRY COLLECTION
by Hilton™

(612) 677-1100

www.TheLoftonHotel.com

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