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# EVENT MENU

Minneapolis Marriott Northwest



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7025 Northland Drive North, Brooklyn Park, Minnesota, USA

17635368300

[marriott.com/mspnw](https://marriott.com/mspnw)

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# CATERING POLICIES

## Menus

Your Catering or Event Manager will discuss and complete the final details including the menu. Special arrangements may be made for two entrées and the individual price for each entrée will prevail. If three entrées are selected a \$5.00 per guest charge will apply for all entrees. All guests must present an indicator to designate the entree selection.

## Guest Attendance

The final attendance must be received by 12pm 3 to 7 days prior to the commencement of the event (as indicated in the contract). This number will be considered a guarantee and not subject to reduction. If the catering manager is not advised by this time, the expected number of guests will become the final guarantee. In the event the actual guest attendance is above the guarantee an additional charge of \$10.00 per guest will apply.

## Pricing

The hotel will guarantee all food and beverage prices 60 days prior to the event as commodity prices and labor costs to the hotel may change. A taxable administrative charge in effect at the time of the event will be applied to hosted food and beverage. The administrative charge is not a gratuity and is distributed at the discretion of management.

## Event Rooms

Event rooms are assigned based upon the expected attendance. The Hotel will confirm specific event rooms on the event order. If a room set changes on the day of the event and differs from the event order a \$250.00 reset charge will be applied.

## Shipping and Receiving

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

## Vendors

The Catering or Event Manager can provide recommendations on florist, entertainment, and decor companies. Deliveries of specialty items should 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 and bird seed are not permitted and violation will result in a \$250.00 charge. Open flame candles must be contained and no fog/smoke, gas or propane devices are permitted.

### Food and Beverage Minimum

A food and beverage minimum is required for all events, will be outlined on the contract and is subject to sales tax and taxable administrative charge. The actual revenue generated must meet the contracted food and beverage minimum, room rental, audio visual and miscellaneous items (exclusive of tax and administrative charge) or an additional room rental charge will be applied for the difference.

### 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. An offsite audio visual company or vendor must be pre-approved by the Catering or Event Manager and a certificate of liability on file prior to the event.

### Payment Options

Cash, check or credit cards are acceptable forms of payment. All events are to be paid in full 3 to 7 days prior to the start of the event (as outlined in the contract), unless direct billing has been established.

### Beverage Policy

A \$150.00 bartender fee applies for each bar. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30am. The event rooms must be vacated by 1:00am.

### Food and Beverage

Due to licensing restrictions, all food and beverage is required to be provided by the hotel with the exception of wedding cakes provided by a licensed bakery (cake cutting fees will apply). The removal of any food or beverage from the premises is prohibited (excluding wedding cake top).

### Deposits

A deposit schedule will be outlined in the contract. The event will be confirmed upon receipt of the deposit and signed contract.

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# BUFFET BREAKFAST

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Breakfast includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas. Add an Omelet Station as an Enhancement to any Breakfast Buffet for \$15.00 per Guest. A chef attendant fee of \$125.00 per chef will apply.

## Fresh Start

Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruit with Fresh Berries  
Selection of Breakfast Cereals, Skim & Whole Milk  
Assorted Fresh Yogurt  
Hard Boiled Eggs  
Mini Blueberry, Banana Walnut and Chocolate Chip  
Muffins | \$22.00 per Guest

## The Itasca

Freshly Baked Croissants, Scones, Butter, Jam  
Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruits and Berries  
Whole Grain and Gluten Free Cereals with Skim & Whole Milk  
Spinach & Mozzarella Egg Bake  
Ham, Broccoli & Cheddar Egg Bake  
| \$27.00 per Guest

## Boundary Waters

Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruit with Berries  
Selection of Breakfast Cereals, Skim and Whole Milk  
Assorted Fruit Yogurt  
Coffee Cake, Danish, Croissants  
Cheddar Scrambled Eggs  
Bacon and Breakfast Pork Sausage  
Breakfast Potatoes | \$32.00 per Guest

## Traditional Continental

Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruit with Fresh Berries  
Selection of Breakfast Cereals, Skim & Whole Milk  
Granola Yogurt Parfait  
Steel-Cut Oatmeal with Raisins, Cranberries, Brown Sugar and Walnut Toppings  
Danish, Croissants, Muffins, Butter, Jam  
Assorted Bagels, Cream Cheese | \$25.00 per Guest

## Grand Portage

Freshly Baked Croissants, Coffee Cakes, Butter, Jam  
Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruits and Berries  
Biscuit, Sausage Patty, Egg, White Cheddar Cheese  
Croissant, Ham, Egg, Provolone Cheese  
| \$27.00 per Guest

## North Shore

Orange, Apple & Cranberry Juice  
Fresh Seasonal Diced Fruit with Berries  
Individual Breakfast Cereals, Skim and Whole Milk  
Assorted Fruit Yogurt  
Danish, Croissants, Muffins, Butter, Jam  
Steel-Cut Oatmeal with Raisins, Cranberries, Brown Sugar and Walnut Topping  
Cheddar Scrambled Eggs, Onion, Bell Pepper, Mushroom  
Meat Lovers Scrambled Eggs with Cheddar Cheese  
Bacon and Chicken Sausage  
Hash Brown Potatoes | \$36.00 per Guest

All prices are subject to a 24% taxable administrative charge and applicable sales tax. Prices subject to change.





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## PLATED BREAKFAST

One hour of service.

Plated Breakfast includes: Freshly Baked Croissants and Danish, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas.

### All American

Scrambled Egg, Cream Cheese, Chive, Breakfast Potato, Bacon and Sausage Links | \$24.00 per Guest

### Apple Bacon French Toast

Minnesota Maple Syrup, Cream Cheese Frosting, Sausage Links | \$22.00 per Guest

### Walleye Benedict

Canadian Walleye Cake, Poached Egg, Dill Hollandaise, Grilled Asparagus, Potato O'Brien | \$29.00 per Guest

### Quiche Northwest

Tender Crust Egg Custard with Onions, Bacon, Ham, Cheddar Cheese, Mixed Greens, Melon Berry Cup | \$25.00 per Guest

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## MORNING BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.  
A charge of \$75.00 for each additional 30 minutes of service.

### Sunrise Break Package

Croissant, Fruit Danish, Blueberry Muffins  
Individual Fruit Cups with Melons, Berries  
Individual-crafted Greek Yogurt Parfait with  
Seasonal Berries, Granola | \$18.00 per Guest

### Mix It Up Break Package

Candied Pecans, Walnuts, Roast Almonds, Peanuts,  
Dried Cranberries, Golden Raisins, Dried Apricots,  
Yogurt-Covered Raisins, Yogurt-Covered Pretzels,  
M&M's | \$20.00 per Guest

### Savory Break Package

Beef Sticks  
Roasted Almonds  
Kettle Chips with Caramelized Onion Dip  
Trail Mix  
Olive Oil Popcorn | \$19.00 per Guest

### The Natural Break Package

Fresh Vegetable Crudites with Hummus, Ranch Dip  
Almonds & Marinated Olives  
Seedless Grapes & Dried Apricots  
Assorted Yogurt | \$18.00 per Guest

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## AFTERNOON BREAK PACKAGES

A minimum guarantee of 25 guests is required. One hour of service.

A charge of \$75.00 for each additional 30 minutes of service.

### Game Day Break Package

Warm Soft Pretzels, Mustard, Nachos, Jalapeno Cheese Sauce, Cracker Jacks, Lemonade | \$20.00 per Guest

### European Market Break Package

Assorted Olives, Gourmet Cheeses, Smoked Meats, Seasonal Fruits, Baguettes, Crackers, Mustard, Jelly | \$24.00 per Guest

### Chocolate Overload Break Package

Freshly Baked Chocolate Chip Cookies, Double Chocolate Cookies, Chocolate Fudge Brownies, Blondies, Assorted Chocolate Mini Candy Bars, Ice Cold Milk | \$22.00 per Guest

### The Ice Cream Man Break Package

Selection of Ice Cream Novelties, Freshley Brewed Caribou Blend Coffee, Regular and Decaffeinated, Assorted Herbal Teas | \$16.00 per Guest

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# CREATE YOUR OWN BREAK

## Baked Goods

Assorted Bagels, Whipped  
Cream Cheese  
| \$48.00 Dozen

Assorted Croissants  
| \$42.00 Dozen

Cinnamon Rolls  
| \$48.00 Dozen

Danish and Muffins  
| \$44.00 Dozen

Scones  
| \$44.00 Dozen

Assorted Cookies  
| \$36.00 Dozen

Dessert Bars  
| \$42.00 Dozen

Rice Krispy Bars  
| \$40.00 Dozen

Soft Pretzels  
Warm Cheese Sauce, Mustard  
| \$48.00 Dozen

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## Breakfast Sandwiches

### English Muffin

English Muffin, Fried Egg,  
Turkey Sausage, Cheddar  
Cheese | \$7.00 Each

### Croissant

Croissant, Pit Ham, White  
Cheddar Cheese, Fried Egg,  
Bacon-Onion Jam  
| \$8.00 Each

### Whole Wheat Wrap

Whole Wheat Wrap, Egg White  
Scramble, Spinach, Grilled  
Vegetables, Mozzarella  
Cheese  
| \$7.00 Each

### Bagel

Bagel, Fried Egg, Bacon,  
Provolone, Tomato and  
Avocado | \$8.00 Each

## Individually Packaged Items

### Chobani Yogurt

| \$6.00 Each

### Nature Valley Granola Bars

| \$4.00 Each

### Snack Bars

| \$6.00 Each

### Bagged White Cheddar Popcorn

| \$4.00 Each

### Individual Bags of Chips or Pretzels

| \$4.00 Each

### Full-Size Candy Bars

| \$5.00 Each

## Snacks

### Hard Boiled Eggs

| \$36.00 Dozen

### Whole Fruit

| \$4.00 Each

### Chips and Salsa

| \$7.50 per Guest

All prices are subject to a 24% taxable administrative charge and applicable sales tax. Prices subject to change.

Sliced Fruit with Berries  
Platter

Serves 25 | \$125.00 Each

Snack Mix

| \$24.00 Pound

Trail Mix

| \$24.00 Pound

Beef Sticks

\$50.00 Pound

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## A LA CARTE BEVERAGES

### Beverages by the Gallon

#### Caribou Coffee Blend

Regular and Decaffeinated  
| \$68.00 Gallon

#### Upgraded Coffee Station

Flavored Syrups, Whipped  
Cream, Cinnamon Sticks,  
Chocolate Shavings, Seasonal  
Candy Pieces | \$4.00 per  
Guest

#### Cold Brew Coffee

| \$70.00 Gallon

#### Assortment of Teas

| \$68.00 Gallon

#### Brewed Iced Tea

| \$48.00 Gallon

#### Fruit Juice

Orange, Apple or Cranberry  
| \$48.00 Gallon

#### Hot Chocolate

| \$48.00 Gallon

#### Lemonade

| \$48.00 Gallon

#### Fruit Punch

| \$48.00 Gallon

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## Individual Beverages

Assorted Pepsi Soft Drinks  
& Bubly Sparkling Water

| \$4.50 Each

Bottled Water

16.9 oz. | \$4.50 Each

LIFEWTR

| \$6.00 Each

San Pellegrino

500 ml | \$6.00 Each

Starbucks Frappuccino

Caramel and Mocha  
| \$6.00 Each

Bottled Juice

Orange, Apple & Cranberry  
| \$5.00 Each

NAKED Juice

Mighty Mango, Strawberry  
Banana & Green Machine  
| \$6.00 Each

Gatorade

Glacier Cherry, Glacier Freeze,  
& Grape | \$5.00 Each

Red Bull

| \$6.00 Each

## Beverage Packages

All-Day Beverage Package

Caribou Coffee Blend Regular  
and Decaffeinated, Assorted  
Teas, Assorted Pepsi Products  
(Eight Hours of Service)  
| \$30.00 per Guest

Half-Day Beverage  
Package

Caribou Coffee Blend Regular  
and Decaffeinated, Assorted  
Teas, Assorted Pepsi Products  
(Four Hours of Service)  
| \$17.00 per Guest

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# BUFFET LUNCH OF THE DAY

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Lunch of the Day includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea. Select a Designated Buffet for an Alternate Day at \$40.00 per Guest.

## Monday Lunch Buffet - Italian

Classic Caesar Salad, Caesar Dressing  
Hand Tossed Pizza - Tomato and Four Cheese, Pepperoni  
Baked Penne with Meatball, Onion, Peppers, Rustic Marinara Sauce  
Cavatappi Pasta, Roasted Squash, Artichoke, Tomatoes, Basil Cream  
Tiramisu | \$36.00 per Guest

## Tuesday Lunch Buffet - Fiesta

Chopped Romaine, Jicama, Avocado, Onion, Cilantro Lime Vinaigrette  
Chipotle Lime Chicken  
Carne Asada  
Adobo Grilled Vegetables  
Spanish Rice, Cuban Black Beans  
Corn and Flour Tortillas, Guacamole, Salsa, Grated Cheese, Shredded Lettuce, Pico de Gallo, Sour Cream  
Tres Leche Cake | \$36.00 per Guest

## Wednesday Lunch Buffet - From the Grill

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing  
All Natural Beef, Turkey & Veggie Burgers  
Variety of Buns  
Lettuce, Tomato, Caramelized Onions, Sliced Pickles, Guacamole, Bacon Bits, Mayonnaise, Mustard, Spicy Aioli, Ketchup, White Cheddar and Provolone Cheese, Kettle Chips  
Assorted Brownies | \$36.00 per Guest

## Thursday Lunch Buffet - Modern American

Hand Torn Tender Kale, Dried Cranberries, Cherry Tomatoes, Pistachios, Lemon Vinaigrette  
Seared Salmon Filet, Golden Beet Purée  
Marjoram Infused Olive Oil Roasted Chicken, Pan Jus  
Herb Roasted Red Potatoes  
Roasted Seasonal Vegetables  
Cheesecake | \$36.00 per Guest

## Friday Lunch Buffet - Wok N Roll

Vegetarian Egg Rolls, Sweet & Sour Dipping Sauce  
Chicken Teriyaki with Stir Fry Vegetables  
Spicy Ginger Szechuan Beef with Stir Fry Vegetables  
Vegetable Lo Mein  
Egg Fried Rice  
White Chocolate Raspberry Cake, Fortune Cookies  
| \$36.00 per Guest

## Saturday Lunch Buffet - Country Style

Iceberg Lettuce, Bacon, Bleu Cheese, Cherry Tomatoes, Bleu Cheese Dressing  
Beer-Brined BBQ Chicken, Honey Chipotle Glaze  
Carved Brisket, BBQ Sauce  
Baby Red Potato Salad, Stone Ground Mustard Dressing  
Macaroni and Cheese  
Country Rolls  
Strawberry Shortcake | \$36.00 per Guest

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### Sunday Lunch Buffet - Mediterranean

Tender Romaine and Kale Salad, Roasted Tomatoes,  
Garlic Croutons, Shaved Parmesan Cheese, Caesar  
Dressing

Roasted Chicken Caponata, Tomato, Eggplant,  
Onions, Pine Nuts, Honey Balsamic

Shrimp Rigatoni, Spinach, Tomatoes, Roasted Garlic  
Butter Sauce

Warm Quinoa Tabbouleh, Roasted Vegetables

Baklava | 36.00 per Guest

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# BUFFET LUNCH EVERYDAY

A minimum guarantee of 25 guests is required. A buffet charge of \$150.00 is applicable for guarantees less than 25 guests. One hour of service. Buffet Lunch Everyday includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea.

## Market Fresh Buffet

Garden Salad, Market Fresh Vegetables, Ranch Dressing and Balsamic Vinaigrette  
Herb Roasted Red Potatoes  
Mustard Herb Seared Salmon, Shaved Fennel, Pepper Greens, Aged Balsamic  
BBQ Rubbed Chicken Breast, Tropical Fruit Relish  
Grilled Flank Steak, Chimichurri  
Roasted Vegetables  
Dinner Rolls  
White Chocolate Raspberry Cake | \$44.00 per Guest

## Health is Wealth

Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing  
Harvest Salad, Walnuts, Pepitas, Baby Kale, Apple, Cranberries, White Balsamic Vinaigrette Dressing  
Grilled Chicken Breast, Roasted Eye of Round Sliced Beef, Roasted Turkey Breast  
Sliced Bakery Bread and Rolls (Gluten Free Bread Upon Request)  
Sandwich Enhancements, Cheddar, Swiss and Provolone Cheeses, Bibb Lettuce, Tomatoes, Red Onions, Pepperoncini Peppers, Sweet Hot Pickles, Yellow Mustard, Mayonnaise, Creamed Horseradish  
Assorted Cookies and Brownies | \$42.00 per Guest

## Midwest Buffet

Classic Caesar Salad, Caesar Dressing  
Beef Tips with Mushroom Gravy, Caramelized Onions  
Rosemary Chicken with Pan Jus  
Mashed Potatoes  
Seasonal Vegetables  
Assorted Bars  
Dinner Rolls | \$44.00 per Guest

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# DELI LUNCH BUFFET

Select up to three options. An additional charge of \$5.00 per Guest will apply for all entrées in the event more than three options are selected. Buffet Deli Lunch includes: Whole Fresh Fruit, Chef's Daily Salad, Chips, Cookie and Bottled Water. Add \$3.00 per Guest for pre-packaged bag lunch.

## Quinoa & Spinach Salad Bowl

Dried Cranberries and Figs, Pumpkin Seeds, Roasted Winter Squash, Caramelized Onions, White Balsamic Vinaigrette | \$24.00 per Guest

## Vegan Garden Wrap

Mushrooms, Peppers, Asparagus, Onion, Avocado Pesto, Wheat Tortilla | \$24.00 per Guest

## Roasted Turkey Sandwich

Sliced Turkey, Caramelized Onions, Tomato, Cheese, Iceberg Lettuce, Garlic Aioli, Focaccia | \$26.00 per Guest

## Ham Sandwich

Sliced Ham, White Cheddar, Sliced Tomato, Spinach, Pesto Aioli on Ciabatta | \$26.00 per Guest

## Chicken Salad Wrap

Chopped Greens, Parmesan Cheese, Chicken Salad, Herb Wrap | \$26.00 per Guest

## Caesar Salad Bowl

Crisp Romaine, Herbed Croutons, Shaved Romano Parmesan Cheese, Olives, Classic Caesar Dressing, Grilled Chicken Breast | \$26.00 per Guest

## Roast Beef Sandwich

Roast Beef, Red Onion Jam, Arugula, Provolone on Focaccia | \$28.00 per Guest

## Turkey BLT Sandwich

Sliced Turkey, Sharp Cheddar, Smoked Bacon, Lettuce, Tomato, Mustard, Ciabatta Bread | \$26.00 per Guest

## Italian Sandwich

Salami, Prosciutto, Capicola, Arugula, Roasted Red Peppers, Garlic Parmesan Spread, Focaccia | \$28.00 per Guest

## Grilled Chicken Pesto Sandwich

Grilled Chicken Breast, Basil Pesto Aioli, Fresh Ciabatta, Roasted Pepper, Baby Arugula | \$25.00 per Guest

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# PLATED LUNCH

Plated Lunch includes: Rolls and Sweet Cream Butter, Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas, and Iced Tea. All Plated Lunches are based on three-courses. Select a soup or salad, entrée and dessert. If two entrées are selected the individual price will prevail for each entrée. If three entrées are selected a \$5 per person charge will apply for all entrées.

## SOUP OR SALAD

Select one soup or salad.

- Garden Salad with Seasonal Vegetables and Ranch Dressing (GF, VG)
- Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles and Balsamic Dressing (GF, VG)
- Minnesota Chicken Wild Rice Soup

## ENTRÉES

Select one entrée.

### Achiote Seared Chicken

Chipotle Mashed Potatoes, Roasted Squash and Zucchini, Blistered Tomatoes with Citrus Glaze  
| \$34.00 per Guest

### Grilled Salmon Fillet

Couscous, Broccolini, Tomato Provencal Sauce, and Broken Pesto (GF) | \$36.00 per Guest

### Herb Roasted Chicken (GF)

Herb Roasted Chicken with Wild Mushroom Ragout, Sautéed Spinach, Mashed Potatoes, Roasted Carrots | \$34.00 per Guest

### Almond and Herb Crusted Walleye

Grapefruit Lemon Butter, Wild Rice & Heirloom Grain Medley, Roasted Baby Carrots and Green Beans  
| \$36.00 per Guest

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### Braised Short Ribs

Yukon Mash, Roasted Vegetables with Mushroom Jus | \$40.00 per Guest

### Skillet Charred Flank Steak

Roasted Red Potato and Vegetable Hash, Blistered Tomatoes, Red Wine Jus (GF) | \$40.00 per Guest

### Rum Glazed Pork Loin

Pineapple & Citrus Chutney, Grilled Broccolini, Saffron Rice (GF) | \$35.00 per Guest

## VEGETARIAN AND GLUTEN FREE ENTRÉES

### Garden Stack (V)

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto  
| \$30.00 per Guest

### Rice Bowl (V)

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragù, Avocado, Toasted Cashews, Greens  
| \$30.00 per Guest

## DESSERTS

Select one dessert (included with entrée).

- New York Style Cheese Cake, Whipped Cream
- Lemon Bars
- Carrot Cake, Caramel Drizzle
- Flourless Chocolate Torte, Chocolate Sauce (GF)



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## Appetizers

A minimum order of 50 pieces per selection is required. Appetizers may be passed or stationed.

A butler fee \$75.00 per butler, per 30 minutes will be applied.

### Hot Appetizers

#### Chicken Wings (GF)

Dry Rub, Barbeque or Buffalo | \$4.00 Each

#### Risotto Croquettes (V)

Spicy Tomato Remoulade | \$4.00 Each

#### Malaysian Chicken Satay (GF)

Curried Coconut Cream | \$5.00 Each

#### Beef Duxelle Wellington

Horseradish Sour Cream | \$6.00 Each

#### Wild Rice Walleye Cake

Tarragon Remoulade | \$5.00 Each

#### Mini Crab Cake

Pineapple Relish | \$6.00 Each

#### Scandinavian Meatball

Mushroom Gravy | \$5.00 Each

#### Vegetable Spring Roll (V)

Sweet & Sour Sauce | \$5.00 Each

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Crispy Tempura Shrimp

Sambal Sauce | \$6.00 Each

Pork Pot Sticker

Sesame Soy Glaze | \$5.00 Each

Phyllo Spanakopita

Tzatziki Sauce | \$4.00 Each

## Cold Appetizers

Blackened Chicken on Crostini

Chipotle Cream Cheese, Tomato Confit | \$5.00 Each

Caprese Salad Skewer (GF, VG)

| \$4.00 Each

Aged Cheddar & Berry (GF, VG)

| \$5.00 Each

Shrimp Ceviche Shooter (GF)

Jalapeno, Cilantro, Lime | \$6.00 Each

Southwest Beef Tenderloin, Corn Salsa, Crostini

| \$5.00 Each

Watermelon, Goat Cheese Skewer, Balsamic  
Reduction (GF)

| \$5.00 Each

Antipasti Skewer (GF)

Olives, Tomato, Artichokes, Ciliegini

| \$4.00 Each



## DISPLAYS

Each Display Serves 25 Guests

### Fromagerie Display

- Three Kinds of Aged Cheeses
- Candied Mixed Nuts
- Lavender Honey
- Grapes
- Fruit Preserves
- Crackers, Baguettes | 325.00 Each

### Meat and Cheese Board

- Prosciutto, Salami, Spicy Capicola, Summer Sausage
- Assorted Local Cheeses
- Crackers, Baguettes | 350.00 Each

### 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
- Herbed Focaccia, Baguettes, Crackers | \$375.00 Each

### Breads and Spreads

- Roasted Red Pepper Hummus
- Spinach, Artichoke and Bacon Dip
- Roasted Garlic, Feta and Walnut Spread
- Jicama, Carrots, Sugar Snap Peas, Baguettes, Pita Chips | \$300.00 Each

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### Slider Bar Display

Select two items; one piece of each selected item per Guest.

- Angus Beef, Cheddar Cheese, Pickle Chips
- Pulled Pork, Mustard Barbecue Sauce, Homestead Slaw, Pretzel Bun
- Barbecue Chicken, Tomato, Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$325.00 Each

### Pacific Rim Display

One piece of each item per person.

- Steamed Pork Pot Stickers, Sesame Shoyu
- Tempura Shrimp, Sweet Chile Dipping Sauce
- Vegetable Spring Rolls, Citrus Plum Sauce
- Chicken Satay, Thai Peanut Sauce | \$375.00 Each



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# CARVING BOARD STATIONS

A minimum guarantee of 50 guests per Carving Board is required. Chef attended carving boards stations are designed as an enhancement to complement a reception. An attendant fee of \$75 per half-hour, per chef attendant, will be applied to each station. Each carving board station requires a minimum of one chef attendant per 100 guests.

## Prime Rib of Beef Station

Roasted Prime Rib, Red Wine Sauce, Fresh Grated Horseradish Cream, Au Jus, Grain Mustard, Petite Potato Rolls (Serves 25 Guests) | \$425.00 Order

## Smoked Brisket Station

Roasted Brisket, Piloncillo BBQ Sauce, Cornbread, Tarragon Mustard Sauce, Garlic Aioli, Seeded Rolls (Serves 20 Guests) | \$510.00 Order

## Maple Brined Turkey Breast Station

Bourbon Glaze, Petite Yeast Rolls (Serves 25 Guests) | \$350.00 Order

## Whiskey Glazed Ham Station

Whole Grain Mustard, Rolls (Serves 35 Guests) | \$375.00 Order





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## BUFFET DINNERS

A minimum guarantee of 40 guests is required. One and one-half hours of service.

Buffet Dinner includes: Freshly Brewed Caribou Blend Regular and Decaffeinated Coffee, Assorted Herbal Teas. A gluten free dessert is available upon request.

### Latin American Dinner Buffet

Five Layer Dip, Refried Beans, Guacamole, Sour Cream, Pico de Gallo, Cheddar Cheese  
Warm Flour and Corn Tortillas  
Grilled Chicken with Pickled Vegetables  
Pork Carnitas  
Char-Grilled Beef Tips, Tomatillo Salsa  
Fiesta Rice  
Charro Beans  
Tres Leches Cake | \$52.00 per Guest

### Midwest Dinner Buffet

Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles, Balsamic Vinaigrette Dressing  
Almond Crusted Walleye, Anderson Maple Butter Sauce  
Rosemary Grilled Chicken Breast, Natural Jus  
Garlic Rubbed Hanger Steak, Mushroom Red Wine Demi  
Whipped Potatoes  
Brown Butter Roasted Root Vegetables  
Dinner Rolls  
Harvest Carrot Cake | \$54.00

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### Barbeque Dinner Buffet

Romaine and Arugula, Cherry Tomatoes,  
Caramelized Onions, Bacon, Bleu Cheese Dressing  
Pecan Smoked Brisket, BBQ Sauce  
Mesquite Grilled Chicken  
Green Chile Macaroni and Cheese  
Corn Bread, Honey  
Baked Potato Bar with Butter, Bacon, Shredded  
Cheese, Green Onions, Sour Cream  
Banana Cream Pie | \$60.00 per Guest

Add Baby Back Ribs, Spicy BBQ Sauce | \$5.00 per  
Guest

### Taste of Italy Buffet

Classic Caesar Salad, Caesar Dressing  
Penne with Bolognese Meat Sauce  
Shrimp Scampi Fettuccini, Garlic Butter Sauce  
Chicken Marsala, Savory Mushroom and Marsala  
Wine Sauce  
Broccolini with Lemon and Red Chili  
Garlic Bread  
Tiramisu | \$62.00 per Guest



## 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. All Plated Dinners are based on three-courses. Select a salad, entrée and dessert.

If two entrées are selected the individual price will prevail for each entrée.  
If three entrées are selected a \$5 per person charge will apply for all entrées.

### Salads

Select one salad. Add one item at the appetizer menu price as a starter.

- Tender Kale Caesar Salad, Parmesan Cheese, Roasted Tomatoes, Creamy Caesar Dressing
- Mixed Greens, Seasonal Vegetables with Ranch Dressing
- Harvest Salad, Walnuts, Baby Kale, Cranberries, Bleu Cheese Crumbles and Balsamic Dressing (GF, VG)
- Chopped Salad, Tomato, Celery, Avocado, Red Onion, Egg, Bleu Cheese Dressing

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## Entrées

Select one entrée. Add Grilled Jumbo Shrimp Skewer to any entrée for \$12.00 per Guest or Add Petite Lobster Tail to any entrée for \$20.00 per Guest.

### POULTRY ENTRÉES

#### Herb Roasted Chicken (GF)

Herb Roasted Chicken with Wild Mushroom Ragout, Sautéed Spinach, Mashed Potatoes, Roasted Carrots | \$42.00 per Guest

#### Peri-Peri Chicken with Lemon Chicken Jus (GF)

Red Roasted Potatoes and Steamed Green Beans | \$42.00 per Guest

#### Whiskey Brined Chicken (GF)

Roasted Potato, Mushroom Kale Hash, Charred Onions, Maple Jus | \$42.00 per Guest

#### Stuffed Chicken Breast

Baked Chicken Breast Stuffed with Cornbread, Fried Brussel Sprouts, Cranberries, Pecan with Lemon-Thyme Velouté Sauce | \$42.00 per Guest

### FISH ENTRÉES

#### Herb Crusted Walleye

Herb Crusted Walleye, Heritage Grain and Wild Rice Pilaf, Rainbow Carrots, Baby French Green Beans & Lemon Dill Emulsion | \$44.00 per Guest

#### Baked Cod

Wild Rice Blend, Asparagus, Lemon Butter Sauce, Olive Tapenade | \$42.00 per Guest

#### Maple Walnut Glazed Grilled Salmon Filet (GF)

Maple Walnut Glazed Grilled Salmon Filet, Roasted Broccolini, Parsnip Shallot Purée and Honey Tarragon Beurre Blanc | \$44.00 per Guest



## MEAT ENTRÉES

### Roasted Pork Loin (GF)

Roasted Pork Loin, Chevre Cheese and Fig Compote, Grilled Broccoli, Chive, Kale Mashed Potatoes | \$42.00 per Guest

### Chateau Top Sirloin (GF)

Grilled Top Sirloin, Garlic Mashed Potatoes, Haricot Vert & Dried Tomatoes, Red Wine Demi Glace | \$46.00 per Guest

### Cabernet Braised Short Ribs

Cabernet Braised Short Ribs, Garlic Mashed Potatoes, Haricot Vert & Dried Tomatoes | \$46.00 per Guest

### Grilled Fillet of Beef (GF)

Grilled Fillet, Mushroom Reduction, Cheese Potato Gratin, Broccoli and Carrots | \$50.00 per Guest

## HEALTHY CHOICE ENTRÉES - VEGETARIAN & GLUTEN FREE

### Garden Stack (V)

Grilled Squash and Eggplants, Charred Tomatoes, Roasted Pepper, Baby Arugula, Cilantro Pesto | \$30.00 per Guest

### Rice Bowl (V)

Steamed Brown Rice, Braised Chickpeas & Bell Pepper Ragù, Avocado, Toasted Cashews, Greens | \$30.00 per Guest

## CHILDREN'S MEALS (Ages 12 and Under)

### Chicken Tenders

Tator Tots, Fruit Cup | \$18.00 per Guest

### Children's Burger

Tator Tots, Fruit Cup | \$18.00 per Guest

### Ham and Cheese Melt

Tator Tots, Fruit Cup | \$18.00 per Guest

### Macaroni & Cheese

Fruit Cup | \$18.00 per Guest

### Kids Salad

Fruit Cup | \$14.00 per Guest



## Dessert

Select one dessert (included with entrée)

- Key Lime Pie, Whipped Cream
- White Chocolate Raspberry Cake, Berries
- Strawberry Shortcake, Chantilly Cream (GF)
- Triple Chocolate Layer Cake, Chocolate Sauce
- Lemon Raspberry Cheesecake with Berries



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## LATE NIGHT SNACKS

A minimum guarantee of 25 guests is required.

### Pizzeria

Hand Tossed Pizzas (Based on 3 pieces per guest.)

- Italian Sausage, Mushroom, Rustic Marinara
- Pepperoni & Provolone, Red Sauce
- Basil, Tomatoes & Mozzarella | \$14.00 Guest

### Slider Bar

Select 2 items. One piece of each selected item per guest.

- Angus Beef, Cheddar Cheese, Pickle Chips, Mustard Aioli
- Pulled Pork, Mustard BBQ Sauce, Homestead Slaw
- Chicken, Tomato & Chipotle Mayonnaise
- French Fries, Ketchup
- Kettle Chips, Buttermilk-Chive Dip | \$ 18.00 per Guest

### All American

Based on 1 piece of each item per guest.

- Pretzel Bites, Beer Cheese Fondue
- Mini Corn Dogs
- Macaroni Bites
- Brownies, Cookies | \$15.00 per Guest



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## SPIRITS, WINE & BEER

Host bar pricing is subject to tax and administrative charge.  
Cash bar pricing is inclusive of tax and administrative charge.

### ESSENTIAL BRANDS - TIER 1

#### Signature Cocktails

Vodka - New Amsterdam  
Gin - Beefeater London Dry  
Rum - Cruzan  
Bourbon - Jim Bean  
Whiskey - Windsor  
Scotch - Grant's  
Tequila - Jose Cuervo  
Brandy - E&J

#### Wine

Two Vines Chardonnay  
Canyon Road Pinot Grigio  
Two Vines Cabernet Sauvignon  
Two Vines Merlot

## EXCEPTIONAL BRANDS - TIER 2

### Specialty Cocktails

Vodka - ABSOLUT  
Gin - Tanqueray  
Rum - Bacardi Superior  
Spiced Rum - Captain Morgan  
Bourbon - Bulleit  
Whiskey - Jack Daniels  
Scotch - Dewar's White Label  
Tequila - Sauza Hornitos Reposada  
Brandy - Korbel

### Wine

Canvas by Michael Mondavi

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Nior

## EXTRAORDINARY BAR - TIER 3

### Signature Cocktails

Vodka - Ketel One  
Gin - Bombay Sapphire  
Rum - Havana Club  
Aged Rum - Mount Gay Eclipse  
Bourbon - Maker's Mark  
Whiskey - Crown Royal  
Scotch - Johnnie Walker Black Label  
Tequila - Patron Silver  
Cognac - Hennessy VS

### Wine

Kendall Jackson, Vintner's Reserve

- Chardonnay
- Pinot Grigio
- Cabernet Sauvignon
- Pinot Noir

## BEER OPTIONS

You may select five beers for your bar. If a selection is not made, the following beer will be offered: Budweiser, Coors Light, Fulton Lonely Blonde, Corona, Summit Saga IPA.

### Domestic Beer

Budweiser, Michelob Ultra, Miller Lite, Coors Lite

### Craft Beer (Tier 2 and Tier 3 Only)

Fulton Lonely Blonde Ale, Fulton IPA, Lagunitas IPA, Fat Tire Amber Ale, Summit Sága IPA, Angry Orchard Cider, White Claw Black Cherry, White Claw Mango

### Import Beer (Tier 2 and Tier 3 Only)

Corona Extra, Heineken

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# ESSENTIAL BAR - TIER 1

## HOST BAR

Host bar pricing is subject to tax and administrative charge.

Signature Cocktail

| \$6.00 Each

Wine by the Glass

| \$6.00 Each

Domestic Beer

| \$6.00 Each

## CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

Signature Cocktail

| \$7.00 Each

Wine by the Glass

| \$7.00 Each

Domestic Beer

| \$7.00 Each

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# EXCEPTIONAL BAR - TIER 2

## HOST BAR

Host bar pricing is subject to tax and administrative charge.

### Signature Cocktail

| \$7.00 Each

### Wine by the Glass

| \$7.00 Each

### Domestic Beer

| \$6.00 Each

### Craft Beer

| \$7.00 Each

### Import Beer

| \$7.00 Each

## CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

### Signature Cocktail

| \$8.00 Each

### Wine by the Glass

| \$8.00 Each

### Domestic Beer

| \$7.00 Each

### Craft Beer

| \$8.00 Each

### Import Beer

| \$8.00 Each

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# EXTRAORDINARY BAR - TIER 3

## HOST BAR

Host bar pricing is subject to tax and administrative charge.

### Specialty Cocktails

| \$9.00 Each

### Wine by the Glass

| \$9.00 Each

### Domestic Beer

| \$6.00 Each

### Craft Beer

| \$7.00 Each

### Import Beer

| \$7.00 Each

## CASH BAR

Cash bar pricing is inclusive of tax and administrative charge.

### Signature Cocktail

| \$10.00 Each

### Wine by the Glass

| \$10.00 Each

### Domestic Beer

| \$7.00 Each

### Craft Beer

| \$8.00 Each

### Import Beer

| \$8.00 Each

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# BEVERAGE ENHANCEMENTS

## WINE

### Seasonal Sangria

White or Red Sangria Infused with Seasonal Fruits  
and Rum or Brandy | \$125.00 Gallon

## SIGNATURE COCKTAILS

### French 75

Gin, Lemon Juice & Prosecco | \$12.00 Each

### Northshore Smash

Bourbon, Blackberries, Basil Syrup, Soda  
| \$10.00 Each

### Moscow Mule

Vodka, Lime, Ginger Beer | \$10.00 Each

### Paloma

Blanco Tequila, Grapefruit Juice, Lime Juice, Agave  
Nectar & Soda | \$10.00 Each

### Hemingway Daiquiri

Rum, Maraschino Liqueur, Grapefruit Juice, Lime  
Juice | \$12.00 Each

### Manhattan

Rye Whiskey, Sweet Vermouth, Bitters | \$12.00 Each

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# WINE LIST

## WHITE WINE

### Chardonnay

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Josh Cellars, California | \$35.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Rodney Strong, Chalk Hill, California | \$47.00 Bottle
- La Crema, California | \$54.00 Bottle
- Sonoma Cutrer, California | \$56.00 Bottle

### Sauvignon Blanc

- Canyon Road, California | \$28.00 Bottle
- Brancott, New Zealand | \$32.00 Bottle
- Esk Valley, New Zealand | \$50.00 Bottle

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## Pinot Grigio/Gris

- Canyon Road, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Maso Canali, Italy | \$40.00 Bottle

## Worldly Whites

- Riesling, Two Vines, California | \$ 28.00 Bottle
- Riesling, Chateau St. Michelle, Washington | \$28.00 Bottle
- Moscato, Canyon Road, California | \$28.00 Bottle

## Rosé

- Canyon Road, White Zinfandel, California | \$28.00 Bottle
- Noble Vines, "515," California | \$46.00 Bottle
- Fleur de Mer, France | \$48.00 Bottle

## RED WINE

### Cabernet

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Canvas, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, Cabernet Sauvignon | \$46.00 Bottle
- Louis Martini, California | \$48.00 Bottle
- Rodney Strong, Sonoma County, California | \$60.00 Bottle
- Beringer, Knight's Valley, California | \$64.00 Bottle

### Pinot Noir

- Canyon Road, California | \$28.00 Bottle
- Canvas, California | \$28.00 Bottle
- "A" by Acacia, California | \$32.00 Bottle
- Kendall Jackson, Vintner's Reserve, California | \$40.00 Bottle
- Meiomi, California | \$48.00 Bottle
- La Crema, California | \$60.00 Bottle

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## Merlot

- Canyon Road, California | \$28.00 Bottle
- Two Vines, California | \$28.00 Bottle
- Sycamore Lane, California | \$32.00 Bottle
- Rutherford Hill, California | \$56.00 Bottle

## Worldly Reds

- Red Blend, 19 Crimes, Australia | \$30.00 Bottle
- Malbec, Gascon, Argentina | \$32.00 Bottle
- Red Blend, Rodney Strong, Upshot, California  
| \$48.00 Bottle
- Zinfandel, Ravenswood, California | \$40.00  
Bottle
- Syrah, Duxoup, California | \$52.00 Bottle

## Sparkling Wine

- J Roget, California | \$28.00 Bottle
- Domaine St. Michelle Brut, Washington | \$40.00  
Bottle
- Prosecco, La Marca, Italy | \$32.00 Bottle
- Champagne, Roederer Estate, France | \$68.00  
Bottle

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