MINNEAPOLIS

THE MARQUETTE

HOTEL

Banquet Menu

MINNEAPOLIS

THE MARQUETTE

HOTEL

WINDOWS on minnesota

General Information

SEATING:

Banquet seating will be at round tables of ten (10) persons, unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

DECORATIONS:

Arrangements for props and floral centerpieces can be made through the Catering Department or directly through your own florist. All decorations must meet the approval of the Minneapolis Fire Department. No open flame, confetti, or pyrotechnics are allowed. The hotel does not permit the affixing of anything to walls or ceiling without prior approval.

ATTENDANCE GUARANTEE:

In arranging for private functions, the attendance must be definitely specified at least 72 hours in advance. The number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If the Catering Department receives no guarantee, the original number expected will be used as the guaranteed number of attendees. We will set-up and prepare up to 3% above the guaranteed figure – maximum 30 guests. Any meals served above the 3% will be charged at 50% above the established price. For multiple entrée selections, additional charges will apply. For multiple entrée selection, the highest price entrée will be charged for all, a 10-day breakdown of entrees will be required and no overset will be prepared.

FOOD RESTRICTIONS:

The Minneapolis Health Department prohibits the packaging of and /or removal of leftover food from the premises. At the conclusion of the function, such food and beverages become the property of The Marquette Hotel, Minneapolis.

ADDITIONAL CHARGES:

All price quotes are subject to applicable gratuity or service charge, local and state taxes.
For groups of less than twenty (20) persons, a labor fee of $50.00 will apply.

MENU PRICING:

Menu pricing is guaranteed 60 days prior to event.

PAYMENT:

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

MUSIC AND ENTERTAINMENT:

The Catering Department will be happy to recommend musicians and entertainers. Pianos are available at a rental fee of $100.00 plus tuning charges. A 3-month advance notification is required when scheduling entertainment that entails the use of volume enhancing equipment. The Marquette Hotel reserves the right to control volume on all functions.

COAT CHECK:

The Catering Department will arrange for a host paid coat check at $30.00 per hour (3 hour minimum). Billing will be done on one-hour increments. No half-hour or quarter of an hour billing.

SPOTLIGHTS:

Spotlights and operators are available. Charges may be obtained form the Catering Department.

AUDIO VISUAL EQUIPMENT:

Audio visual equipment and services are available from our in-house company, AVVR Services. They can be reached through our Catering Department.

BUSINESS CENTER:

For all of your business needs, including copying, faxing, and computer usage, our business center is staffed Monday through Friday from 7:00AM to 4:00PM. After hours, copying and faxing can be done at the hotel's front desk. The business center is available 24-hours to in-house guests via their guestroom key.

LIABILITY:

The Marquette Hotel will not be responsible for any damage or loss of materials, personal belongings, or equipment left in the hotel before, during, or following the event.

SHIPPING AND RECEIVING:

Packages for meetings should be delivered to the hotel no more than two (2) working days prior to the meeting date. The following information should be included:

- Group and Contact Name
- Hold for Arrival Date of Functions
- Hotel Contact's Name
- Number of packages

REFRESHMENTS

BREAK SPECIALTIES

Orange Juice
Assorted Muffins
Assorted Pastries
Breakfast Breads
Pecan Caramel Rolls
Donuts
Bagels & Cream Cheese
Cold Cereals
Turtle Bars
Rice Krispy Bars
Peanut Butter Bars
Granola Bars
Ice Cream or Frozen Yogurt Bars
Fruit Yogurt
Chocolate Dipped Strawberries
Assorted Gourmet Petit Fours
Fudge Brownies
Fancy French Pastries
Mini Crème Brulee
Cake Shooters
Cake Pops
Mini Whoopie Pies
Assorted Cookies
Assorted Scones
Biscotti
Assorted Popcorn (ind. bag)
Pretzels (ind. bag)
Trail Mix Shooters

Potato Chips (ind. bag)
French Onion Dip
Red Pepper Hummus
Fire Roasted Salsa
Warm Nacho Cheese
Mixed Nuts
Iced Tea
Lemonade
Lemonade
Milk
Assorted Soft Drinks
Assorted Bottled Fruit Juices
Sparkling / Mineral Water
Bottled Water
Vitamin Water
Powerade
Organic Tea (Bottled)
Hot Chocolate
Hot Apple Cider w/Cinnamon Sticks
Coffee, Tea, Decaffeinated Coffee
Fruit Punch
Sliced Fresh Fruit
Whole Fruit
Cream Cheese Coffee Cake
Caramel Coffee Cake
Apple Coffee Cake
Lemon Coffee Cake
Raspberry Coffee Cake
Miniature Cheesecakes

Breakfast Plated

Breakfast Selections include Breakfast Potatoes, Assorted Pastries and Muffins, Butter, Preserves, Fresh Orange Juice, Coffee, Decaffeinated Coffee and Tea Selection

Huevos Rancheros

Scrambled Eggs, Chorizo, Peppers,
Onions, Soft Tortilla,
Salsa and Pepper Jack Cheese

Denver Scramble

Farm Fresh Scrambled Eggs with
Wisconsin Cheddar
Sauté of Peppers, Onions and Ham

Basil Peach Crepes

Sautéed Peaches, Fresh Basil, Grand Marnier
and Mascarpone Cheese
Served with Bacon or Sausage

Classic Quiche Lorraine

Rich Egg Custard Baked with Bacon,
Gruyere Cheese, Onions and
Finished with Roasted Tomato and Asparagus

Rock Shrimp Hash and Eggs

Shrimp and Bell Pepper Hash, Poached Eggs
with Chive Hollandaise

Traditional Eggs Benedict

Poached Eggs, Canadian Bacon, English Muffins
Topped with a Creamy Hollandaise Sauce

All American Breakfast

Fluffy Scrambled Eggs with your Choice of
Honey Baked Virginia Ham
or Apple Wood Smoked Bacon

Heart Healthy Breakfast

Seasonal Fresh Fruit Served
with Plain Low fat Yogurt
And Natural Granola

Banana Bread French Toast

French Toasted Banana Bread with Maple Syrup and Butter with
Your Choice of Apple Wood Bacon or Farmland Sausage Links

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Breakfast Buffet

Marquette Buffet

Assorted Fruit Juices
Coffee & Hot Tea

Fresh Muffins and Pastries
Butter & Preserves

Seasonal Fruit Display

American Home Fried Potatoes
With Peppers and Onions

Apple Wood Bacon & Sausage

Farm Fresh Scrambled Eggs
With Garden Fresh Herbs

Sizzling Onions and Mushrooms on Griddle

Uptown Buffet

Assorted Fruit Juices
Coffee & Hot Tea

Fresh Muffins and Breakfast Breads
Butter & Preserves

Seasonal Fruit Display

Farmland Bacon Strips

Farm Fresh Scrambled Eggs
With Garden Fresh Herbs

The Grand Buffet

Assorted Fruit Juices
Coffee & Hot Tea

Whole Fruit

Fresh Muffins, Pastries and Coffee Cake
Butter & Preserves

Seasonal Fruit Display

Yogurt Granola Parfait

American Home Fried Potatoes
With Peppers and Onions

Hard Boiled Eggs

Apple Wood Bacon & Sausage

Cinnamon Vanilla French Toast
With Fresh Strawberries

Free Range Scrambled Eggs
With Garden Fresh Herbs

Sizzling Onions and Mushrooms on Griddle

Southern Comfort Buffet

Assorted Fruit Juices
Coffee & Hot Tea

Fresh Muffins, Corn Bread and Banana Bread
Butter & Preserves

Seasonal Fruit Display

Stone Ground Grits or Steel Cut Oatmeal
(Choose One)

Lyonnaise Potatoes
With Caramelized Vidalia Onions

Apple Wood Bacon & Hickory Smoked Ham

Fresh Baked Buttermilk Biscuits
With Sausage Gravy

Farm Fresh Scrambled Eggs
With Garden Fresh Herbs

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— Breakfast Buffet Continued —

Continental Breakfast

Standard Continental
Assorted Juices and Coffee, Sliced Fresh Fruit
Freshly Baked Muffins, Danish and Croissants
Butter and Preserves

Deluxe Continental
Assorted Juices and Coffee, Sliced Fresh Fruit
Assorted Dry Cereals and Granola
Skim Milk, Assorted Fruit Yogurt
Freshly Baked Muffins, Danish, Croissants
Assorted Bagels with Cream Cheese,
Butter and Preserves

The Bagel Bar
Assorted Juices and Coffee, Sliced Fresh Fruit
Granola, Assorted Fruit Yogurt
Assorted Bagels with Cream Cheese,
Butter and Preserves

Add Smoked Salmon with Capers, Onions,
Hard Boiled Egg and Fresh Lemon

Breakfast Enhancements

Customize your Buffet

Turkey Sausage Links

Hickory Smoked Ham

Ground Patty Sausage with Sage

Cream Cheese Hash Browns

Traditional Hash Browns

Traditional Corn Beef Hash

Hot Egg & Cheese Croissant Sandwich

Steel Cut Oatmeal with Brown Sugar
and Raisins

Sizzling Onions and Mushrooms
on a Griddle

(Minimum 30 ppl)

Yogurt and Granola

Yogurt Parfait with Berries

Scottish Smoked Salmon Display
With Capers, Eggs & Onions

(Approximately 45 People)

Ricotta Cheese Blintzes
With Fresh Fruit Compote

Crepes with Peach Melba Sauce

(See Chef for Current Pricing)

Brunch

THE MARQUETTE BRUNCH
(Minimum of 20 People)

Assorted Fruit Juices
Panache of Seasonal Fruits and Berries
Assorted Breakfast Breads, Muffins, & Danish
Quiche Lorraine or Scrambled Eggs (Choose One)
Bacon, Sausage, or Ham (Choose One)
Mixed Field Greens, Assorted Dressings
Pasta Salad or Cucumber Salad (Choose One)

SELECT YOUR ENTREE

Roast Chicken Breast with Natural Juices

Baked Ham

Roasted Tom Turkey

Cod with Lemon Butter

Chef's Choice of Vegetable

Potato du Jour

Coffee, Tea, and Decaffeinated Coffee

ENHANCE YOUR BRUNCH
(Choose one of the following stations)

OMELETTE STATION

Ham, Sausage, Cheese, Bay Shrimp, Onions, Peppers,
Tomatoes, Mushrooms

BELGIAN WAFFLE STATION

Seasonal Berries, Bananas, Whipped Cream,
Maple Butter, and Syrup

PASTA STATION

Stuffed Tortellini and Penne Pasta
With Marinara and Alfredo Sauces

CREPE STATION

Suzette, Strawberry,
Caramelized Banana,
Nuts, Whipped Cream

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Breaks

PERFECT AGENDA

EARLY MORNING

Chilled Fruit Juices
Freshly Baked Breakfast Pastries
Butter and Preserves
Coffee, Tea,
Decaffeinated Coffee

MID MORNING

Granola Bars or
Nutri-Grain Fruit Bars
Assorted Juices
Coffee, Tea,
Decaffeinated Coffee

AFTERNOON

Chocolate Chip Cookies,
Popcorn, Brownies, Chips and
Salsa, or Trail Mix
(Select Two of the above)

Specialty Breaks

NATURALLY HEALTHY

Assorted Yogurt
Granola Parfaits, Trail Mix Shooter
Fiji Bottle Water
Coffee, Tea, Decaffeinated Coffee

ENERGY BREAK

Mango and Strawberry Energy Shot,
Energy Boost Granola and Trail Mix,
Hot Green Tea with Ginseng
Orange Scented Bubble Tea
Red Bull &
Coffee, Decaffeinated Coffee

CANDY LAND BREAK

Assorted Candy Bars
Saltwater Taffy
Cherry Licorice
Jelly Bean Shots
Caramel and Cheese Popcorn

CHOCOLATE CHOCOLATE BREAK

Chocolate Fondue
Assorted Fresh Fruit for Dipping
Chocolate Chip Cookies
Chocolate Covered Pretzels
Dark Chocolate Brownies
Coffee, Tea,
Decaffeinated Coffee

– Breaks Continued –

Coffee Shop Break

Assorted Coffee Cakes
Assorted Fresh Muffins
Almond Biscotti
Chilled Cappuccino and Iced Coffees
Coffee, Tea, Decaffeinated Coffee
Cinnamon Sticks, Orange Zest,
Sugar in the Raw, Dark Chocolate Chips

Minnesota Ice Cap

Self Serve Root Beer Floats
Frozen Assorted Fruit Bars
Häagen-Dazs Ice Cream
Coffee, Tea, Decaffeinated Coffee

Fruit Smoothie and Milk shake Bar

Pick two of the following
Attending Chef Charge $150.00

Banana and Chocolate Milk Shake
Blueberry and Vanilla Milk Shake
Banana and Strawberry Smoothie
Strawberry, Blueberry, Raspberry Smoothie

Add 100% Whey Protein and Natural Spirulina for a healthy boost.

Luncheon Buffets

The Sandwich Shop
(Minimum of 15 people)

Soup du Jour
Red Pepper Cavatappi Pasta Salad
Wild Rice Potato Salad
Kettle Chips
Old Fashioned Brined Pickles
Condiments
Stone Ground Mustard and Mayo

Pick two of the following sandwich options
Add additional options for only a

~
Roast Beef with Caramelized Onions,
Bleu Cheese Aioli, Baby Spinach
Aged Sharp Cheddar
~
Roast Turkey with Smoked Gouda, Romaine,
Hothouse Tomatoes
& Lemon Chive Aioli
~
Pit Ham with Stone Ground Cherry Mustard,
Baby Swiss, Dill Pickle
And Boston Bibb Lettuce
~
Peppered Pastrami with Gruyere Cheese,
Spring Greens, Roma Tomatoes
And Horseradish Aioli
~
Italian Ham and Salami with Red Onions, Lettuce,
Fresh Oregano and Pressed Provolone Cheese
~
Marinated and Grilled Portobello
with Roasted Red Peppers, Caramelized Onions,
Grilled Asparagus, Lemon Chive Aioli
and Spring Greens

Chef's Assorted Bars and Pies

Tuscany Italian Buffet
(Minimum 20 People)

Asiago d'Allevo Caesar Salad with
Marinated Olives and Tomatoes
~
Grilled Antipasto Display with
Grilled Baguettes and Flat Breads
~
Tortellini and Penne Pasta with
Alfredo and Marinara Sauce
~
Lemon and Garlic Marinated Chicken
~
Italian Roasted Vegetables
~
Bread Sticks and Garlic Bread
~
Classic Italian Tiramisu

(Option to add Homemade Pizza)

Orient Express
(Minimum 20 People)

Asian Noodle Salad in To Go Boxes
~
Cashew Chicken Salad
~
Vegetable Spring Rolls with Sweet Chili Sauce
~
Chicken Chow Mein with Bok Choy
~
Vegetarian Stir Fry with Lo Mein
~
Egg Fried Rice
~
Fortune Cookies
Chef's Assorted Desserts

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~ Lunch Buffet Continued ~

10,000 Lakes Lunch Buffet
(Minimum of 20 people)

Minnesota Wild Rice Soup
~
Red Pepper Cavatappi Pasta Salad
~
Spring Greens Salad
Cucumber, Tomatoes, Carrots and Croutons
~
Almond Encrusted Northern Walleye
Lemon Butter and Scallions
~
Free Range Turkey with Roasted Apples
and Pan Jus
~
Buttermilk Baby Red Mashed Potatoes
~
Fresh Green Beans with Almonds
~
Apple Pie Martini
~
Chef's Assorted Desserts

The Ball Park Hot Griddle Buffet
(Minimum of 20 people)

Wild Rice Potato Salad
Caesar Salad
Kettle Chips
~
Brown Sugar Baked Beans
~
Beer Bratwurst and Sauerkraut
Sizzling on Griddles
Char-Grilled Hamburgers
Sizzling on Griddles with Caramelized
Onions, Mushrooms
Lettuce, Tomato, Onion Display
Mustard, Mayo, Ketchup
~
Assorted Cookies and Bars

Minneapolis Boulevard Lunch Buffet
(Minimum 25 People)

Corn Chowder with Poblano Peppers
~
Baby Spinach and Daikon Radish Salad
Sliced Almonds, Cucumber and Tomatoes with
Cilantro Vinaigrette
~
Heirloom Tomato Salad
Sun-Ripened Tomatoes with Fresh Mozzarella,
Fresh Basil, Aged Balsamic Reduction
~
Mustard Seed Sockeye Salmon
Served with Scallions and
Mustard Seed Beurre Blanc
~
Napa Valley Chicken
Tender Grilled Chicken with
Sautéed Grapes Topped
with a Riesling Sauce
~
Yukon Gold Fingerling Potatoes
Oven Roasted Baby Potatoes
with Fresh Herbs
~
Seasonal Baby Vegetables
Chef's Choice of Fresh Local
and Seasonal Vegetables
~
Tiramisu Martini
~
Chef's Assorted Desserts

(Coffee, Tea, Decaffeinated Coffee included with Buffets)

Plated Lunch

~ Starters ~

Select One Starter for All Guests

~Soup~

Corn Chowder with Poblano Peppers

Roasted Fresh Corn with Potatoes and Onions in a
Smokey Cream with Roasted Poblano Peppers

Saffron and Tomato with Artichoke

Delicate Saffron Tomato Broth with
Artichoke Hearts, Onions and Israeli Couscous

Tuscan Bean and Roasted Vegetable

Three Different Types of Italian Beans Stewed
with Roasted Garlic, Tomatoes, Squash, and Onions

Minnesota Wild Rice Soup with Almonds

A Minnesota Classic Rich and Creamy Soup with
Wild Rice, Finished with Toasted Almonds

Roasted Fennel and Lobster Bisque

Classic Lobster Bisque Scented with
Pernod and Fennel
Finished with Paprika Oil

~Salads~

Puerto Rican Mambo Salad

Baby Spinach Tossed with Plantain Chips,
Jicama Root, Red Onions, Mango
and a Cilantro Vinaigrette

Caprese Tomato Salad

Sun-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil, Aged Balsamic Reduction
Bibb Lettuce with a Buttermilk Dressing

Strawberry & Feta Salad

Candied Walnuts, Strawberries,
Red Onion, Feta Cheese, Baby Spinach
Tossed with Raspberry Poppy Seed Vinaigrette

Asiago d'Allevo Caesar Salad

Romaine Hearts, Kalamata Olives,
Garlic Croutons,
Aged Asiago, Creamy Caesar Dressing

Marquette Field Greens

English Cucumber, Roma Tomatoes, Carrots,
Toasted Soy Nuts, Field Greens and
Red Wine Vinaigrette

Other Dressing Choices

Italian Ranch French Balsamic Vinaigrette

Grape Vinaigrette Toasted Cumin Bleu Cheese Red Wine Vinaigrette

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~ Entrees ~

Mediterranean Chicken

Haricot Vert Beans, Oven Roasted Tomatoes,
Golden Potatoes, Feta Cheese and a
Greek Olive Sauce

Wild Mushroom and Cornbread Stuffed Chicken

Red Skin Potato Purée, Seasonal Vegetables,
Sherry Wine Glaze

Smoked Paprika Chicken

English Pea Risotto, Chevre Goat Cheese,
Seasonal Vegetables,
Smoked Tomato

Green Tea Cranberry Chicken

Green Tea Marinated Chicken,
Cranberry Orange Glaze, Cinnamon Scented
Basmati Rice
Seasonal Vegetables

Prosciutto di Parma Chicken Saltimbocca

Sage Marinated Chicken, Fresh Mozzarella,
Prosciutto di Parma, Orzo Pasta
Seasonal Vegetables

Lemon Grass Chicken Breast

Seared Chicken, Crystallized Ginger &
Tangerine Honey Glaze
Wasabi Mashed Potatoes,
Seasonal Vegetables

Atlantic Salmon Fresco

Grilled Salmon, Kalamata Olive, Artichokes,
Fresh Tomatoes
Saffron Risotto, Seasonal Vegetables

Grilled Pineapple Salmon

Fresh Ginger, Pineapple Salsa, Cinnamon
Scented Basmati Rice
Seasonal Vegetables

Baked Lemon Sole

Grilled Zucchini, Lemon Risotto,
Seasonal Vegetables

Sweet Potato Walleye

Baked Walleye, Roasted Sweet Potato Hash,
Lemon Vinaigrette
Seasonal Vegetables

Almond Walleye

Northern Walleye, Toasted Almonds,
Red Bliss Potatoes
Roasted Garlic and Caper Sauce,
Seasonal Vegetables

Atlantic Black Cod

Purple Peruvian Potatoes, Braised Spinach,
Tomato Fennel Jus Lie
Seasonal Vegetables

Plum Jus Beef Short Ribs

Boneless Short Ribs, Creamy Red Bliss Potato,
Vegetable a la Jardinière
And Plum Au Jus

For multiple entrée selection, the highest price entrée will be charged for all

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~ Entrees Continued ~

Terrace Major of Beef

Port Wine Roasted Garlic Demi,
Roasted Beef Medallions, Red Pepper Risotto
Seasonal Vegetables

6oz Center Cut Filet Mignon

White Cheddar Duchess Potato,
Crimini Mushroom Sauté,
Thyme Demi Glace, Seasonal Vegetables

10oz NY Strip Steak

Sauté of Mushrooms, Horseradish Mashed Potatoes,
Garlic Demi Glace, Seasonal Vegetables

Baked Ziti Bolognese

Ziti Pasta, Sun-ripened Tomato Sauce,
Fresh Mozzarella and Herbs
Seasonal Vegetables

ON THE LIGHTER SIDE

Salmon Teriyaki Salad

Baked and Chilled Salmon with Teriyaki Glaze
on Field Greens
Served with Grilled Pineapple, Bok Choy,
Sesame Dressing

Tandoori Shrimp Salad

Cucumber, Tomato, Jicama, Baby Spinach,
and Cilantro Vinaigrette

Ahi Tuna Nicoise Salad

French Beans, Boiled Potatoes, Kalamata Olives
Hard Boiled Eggs, Lemon Vinaigrette

Parmesan Reggiano Chicken Salad

Crisp Romaine, Shaved Parmesan, Kalamata Olives,
Cherry Tomatoes and Grilled Chicken

Turkey Bacon Croissant

Fresh Baked Croissant with Smoked Turkey,
Applewood Bacon.Pepper Jack Cheese,
Garlic Aioli, Tomato and Lettuce,
Accompanied with Kettle Chips and Pasta Salad

Smoked Turkey Wrap

Spinach Lavosh, Smoked Turkey, Gouda Cheese
Garlic Aioli, Tomato and Lettuce,
Accompanied with Kettle Chips and Pasta Salad

Cashew Chicken Wrap

Red Pepper Lavosh, Classic Chicken Salad with Salted Cashews and Cranberries
Accompanied with Kettle Chips and Pasta Salad

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~ Entrees Continued ~

VEGETARIAN OPTIONS

Grilled Vegetable Wrap

Spinach Lavosh, with Fire Roasted Vegetables, with Sundried Tomato Aioli

Grilled Vegetable Tian

Layers of Tomatoes, Peppers,
Portobello Mushrooms and Asparagus
Baked with Rice and Finished with Roasted
Tomato Puree

Grilled Tofu Brochettes

Marinated Tofu, Peppers, Onions,
Mushrooms, Zucchini on a
Bamboo Skewer and Grilled Served
with Moroccan Couscous

Mixed Grill

Grilled Tofu, Asparagus, Peppers, Onions, and
Zucchini with Smoked Tomato Marinara

For multiple entrée selection, the highest price entrée will be charged for all

Dessert Specialty

~Lunch & Dinner~

Carrot Cake
With Crème Anglaise Sauce

Lemon Chiffon
Melba and Mango Coulis

NY Style Cheese Cake
With Strawberry Coulis

Tuxedo Mousse Cheese Cake
Dark Chocolate and Kiwi Sauces

Chocolate Truffle Torte
With Crème Anglaise Sauce

Carmel Apple Tart
Dark Chocolate and Caramel Sauces

Wild Berry Sorbet Martini
Fresh Mint and Marinated Berries

Sorbet Duo
Lemon and Berry Sorbet

Petite Crème Brulee Duo
Dark Chocolate and Black Cardamom

(Max 100 people)

Devonshire and Berries
Assorted Berries with Sweet Devonshire Cream
Finished with a Hint of Orange

Apple or Cherry Pie Martini
Accompanied by Cinnamon Whipped Cream

French Vanilla Ice Cream
Häagen-Dazs Premium Vanilla Bean Ice Cream

Classic Italian Tiramisu
Mascarpone Cream, Lady Fingers,
Sweet Marsala Wine
Served with Dark Chocolate Espresso Sauce

~Dessert Action Stations~
(Chef Attended)

Banana Foster Flambé

Banana Sautéed with Caramel Sauce and
Flamed with Dark Rum
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

Cherries Jubilee Flambé

Dark Sweet Cherry Sautéed with Orange Caramel Sauce
and Flamed with Brandy
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

Peach Melba Flambé

Sweet Peaches Sautéed with Orange Caramel Sauce
and Flamed with Grand Marnier
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

French Vanilla Ice Cream Station

Haagen Dazs Premium Vanilla Bean Ice Cream
with Chocolate Shavings,
Nuts, Hot Fudge and Caramel Sauce,
Whipped Cream and Cherries

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Dinner Buffets

Minneapolis Boulevard Dinner Buffet
(Minimum 25 People)

Corn Chowder with Poblano Peppers
~
Baby Spinach and Daikon Radish Salad
Sliced Almonds, Cucumber and Tomatoes
with Cilantro Vinaigrette
~
Heirloom Tomato Salad
Sun-Ripened Tomatoes with Fresh Mozzarella,
Fresh Basil, Aged Balsamic Reduction
~
Wild Mushroom Beef Tournedos
Grilled Petite Tenderloin of Beef with
Brandy Mushroom Ragout
~
Mustard Seed Sockeye Salmon
Served with Scallions and
Mustard Seed Beurre Blanc
~
Napa Valley Chicken
Tender Grilled Chicken with Sautéed Grapes
Topped with a Riesling Sauce
~
Yukon Gold Fingerling Potatoes
Oven Roasted Baby Potatoes with Fresh Herbs
~
Seasonal Baby Vegetables
Chef's Choice of Fresh Local and Seasonal Vegetables
~
Chef's Assorted Miniature Desserts
Mini Crème Brulee, Truffles, Chocolate Dipped
Strawberries, Assorted Petit Fours

10,000 Lakes Dinner Buffet
(Minimum 20 People)

Minnesota Toasted Wild Rice Soup
~
American Caesar
with Grape Tomatoes and Kalamata Olives
~
Spring Green Salad
Cucumber, Tomatoes, Carrots and Croutons
~
Garlic Roasted Strip Loin
Horseradish Demi Glace
~
Almond Breaded Northern Walleye
Lemon Butter and Scallions
~
Free Range Turkey
with Roasted Apples and Pan Jus
~
Buttermilk Baby Red Mashed Potatoes
~
Fresh Green Beans with Almonds
~
Apple Pie Martini & Chef's Desserts

Louisiana Cajun Buffet
(Minimum of 15 People)

Shrimp and Sausage Gumbo with Okra
~
Jewel Yam Potato Salad
~
Mardi Gras Toss,
Romaine, Cranberries, Sliced Almond, Bacon, Bleu
Cheese Bourbon Honey Vinaigrette
~
BBQ Pulled Pork with Fried Onions on Egg Bun
~
Creole Catfish with Etouffe Sauce
~
Southern Style American Fries
~
Hot Buttered Green beans with Tasso Ham
~
Pecan Pie Martini or Georgia Peach Cobbler

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Tuscany Italian Buffet

(Minimum of 15 People)

Minestrone Soup

~

Asiago d'Allevo Caesar Salad with Marinated Olives and Tomatoes

~

Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction

~

Grilled Antipasto Display with Grilled Baguettes and Flat Breads

~

Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce

~

Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce

~

Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce

~

Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes

~

Asparagus with Roasted Tomatoes and Romano Cheese

~

Baked Italian Breads

~

Classic Tiramisu and White Chocolate Cannoli

(Make it Special. Add a Custom made Pasta Station)

(Coffee, Tea, Decaffeinated Coffee included with Buffets)

Plated dinner

Starters:

~Tapas (*Appetizers*) ~

Select One Tapas Starter for All Guests

Buttermilk Scallops with Cannellini Beans

Buttermilk Marinated Scallops with Braised Cannellini Beans with Crispy Pancetta

Black Bass with Lentils

Seared Black Bass with Lentils and Mediterranean Olive Sauce

Strawberry Brochette with Mint Oil

Fresh Marinated Strawberries Topped with Gruyere Cheese and
Drizzled with Mint Oil on a Toasted Baguette

Tangerine Shrimp with Truffle Risotto

Tangerine Glazed Shrimp with Asiago Cheese Truffle Risotto and
Braised Greens

Roasted Portobello and Asparagus Strudel

Delicate Pastry Filled with Portobello Mushrooms, Roasted Peppers, Braised Spinach,
Boursin Cheese, and Finished with a Smoked Tomato Coulis

Smoked Beef with Parsnip Purée

Apple Wood Smoked Beef with a Parsnip Purée
and Mushroom Ragout Finished with Port Wine Demi Glaze

~ Soups & Salads ~

Select One Soup or Salad for All Guests

~Soups~

Corn Chowder with Poblano Peppers

Roasted Fresh Corn with Potatoes and Onions
in a Smokey Cream with
Sweet Roasted Poblano Peppers

Saffron and Tomato with Artichoke

Delicate Saffron Tomato Broth with
Artichoke Hearts, Onions
and Israeli Couscous

Tuscan Bean and Roasted Vegetable

Three Different Types of Italian Beans
Stewed with Roasted Garlic, Tomatoes,
Squash, and Onions

Minnesota Wild Rice Soup with Almonds

A Minnesota Classic Rich and Creamy Soup
with Toasted Wild Rice, Almonds
and Roasted Vegetables

Lobster Bisque En Croute

Classic Lobster Bisque Scented with
Pernod and Fennel and
Finished with Paprika Oil

Cornish Game Hen Consommé

Delicate Broth with Fresh Herbs
and Homemade Dumplings

~Salads~

Puerto Rican Mambo Salad

Baby Spinach Tossed with Plantain Chips,
Jicama Root, Red Onions
and a Cilantro Vinaigrette

Red Wine Bosc Pear Salad

Poached Pears, Gorgonzola Cheese,
Candied Walnuts Pieces,
Shaved Red Onion, Red Oak Greens

Caprese Tomato Salad

Sun-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil, Aged Balsamic
Bibb Lettuce with a Buttermilk Dressing

Strawberry & Brie Salad

Toasted Almonds, Sliced Strawberries,
Sweet Red Onion, Brie Cheese,
Baby Spinach Tossed with
Raspberry Poppy Seed Vinaigrette

Asiago d'Allevo Caesar Salad

Romaine Hearts, Kalamata Olives,
Garlic Crouton, Aged Asiago and
Creamy Caesar Dressing

Marquette Field Green Salad

English Cucumber, Roma Tomatoes,
Carrots, Toasted Soy Nuts,
Field Greens and
Red Wine Vinaigrette

~ Entrees ~

Mediterranean Chicken

Haricot Vert Beans, Oven Roasted Tomatoes,
Yukon Gold Potatoes, Feta Cheese
and a Greek Olive Sauce

Wild Mushroom and Cornbread Stuffed Chicken

Red Skin Potato Purée, Seasonal Vegetables,
Sherry Wine Glaze

Smoked Paprika Chicken

English Pea Risotto, Chevre Goat Cheese,
Seasonal Vegetables

Prosciutto di Parma Chicken Saltimbocca

Sage Marinated Chicken, Fresh Mozzarella,
Prosciutto di Parma, Orzo Pasta
Seasonal Vegetables

Lemon Grass Chicken Breast

Seared Chicken, Crystallized Ginger & Tangerine
Honey Glaze, Wasabi Mashed Potatoes,
Seasonal Vegetables

Atlantic Salmon Fresco

Grilled Salmon, Kalamata Olive, Artichokes,
Fresh Tomatoes, Saffron Risotto, Seasonal Vegetables

Grilled Pineapple Salmon

Fresh Ginger, Pineapple Salsa,
Cinnamon Scented Basmati Rice
Seasonal Vegetables

Baked Lemon Sole

Grilled Zucchini, Lemon Risotto,
Seasonal Vegetables

Sweet Potato Walleye

Walleye, Roasted Sweet Potato Hash,
Lemon Vinaigrette
Seasonal Vegetables

Almond Walleye

Northern Walleye, Toasted Almonds,
Red Bliss Potatoes
Roasted Garlic and Caper Sauce,
Seasonal Vegetables

Atlantic Black Cod

Peruvian Potatoes, Braised Spinach,
Tomato Fennel Jus Lie
Seasonal Vegetables

Plum Jus Beef Short Ribs

Boneless Short Ribs, Creamy Red Bliss Potato,
Vegetable a la Jardinière
And Plum Au Jus

10 oz NY Steak

Sauté of Mushrooms,
Horseradish Root Mash Potatoes,
Garlic Demi Glace, Seasonal Vegetables

6 oz Center Cut Filet Mignon

White Cheddar Duchess Potato,
Crimini Mushroom Sauté,
Thyme Demi Glace, Seasonal Vegetables

10-oz. Char Grilled Pork Porterhouse

Red Bliss Potato, Sautéed Apple and Brandy Demi Glace
Seasonal Vegetables

For multiple entrée selection, the highest price entrée will be charged for all

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~ Duet Options ~

Filet and Atlantic Salmon

4oz Petite Filet of Beef Paired with Salmon Filet Topped with Roasted Pineapple Salsa
Shallot Demi Glace, Roasted Red Bliss Potatoes and
Seasonal Vegetables

Filet and Jumbo Shrimp

4oz Petite Filet of Beef paired with Large Shrimp Knot with Lemon Beurre Blanc,
Shallot Demi Glace, Roasted Red Pepper Risotto and
Seasonal Vegetables

Chicken and Canadian Walleye

Rosemary Chicken Paired with Almond Breaded Walleye, Mushroom Ragout and
Fresh Lemon Risotto with
Seasonal Vegetables

NY Steak and Sea Scallops

Grilled NY Steak Paired with Buttermilk Scallops, Garlic Demi Glace,
Horseradish Mashed Potatoes and
Seasonal Vegetables

For multiple entrée selection, the highest price entrée will be charged for all

Reception Specialty

~ Hot Hors D' Oeuvres Selection ~
(Price Per Dozen)

Chicken Satay with Spicy Peanut Sauce

Beef Satay with Hoisin Glaze

Bacon Wrapped Scallops

Mini Burgers with Caramelized Onions

Chicken Wings (Asian Glaze or Buffalo Style)

Coconut Shrimp with Orange Cream

Mini Coconut Lobster Tail with Orange Cream
Market Price

Goat Cheese Sachet

Mini Beef Wellington

Shrimp-Andouille Sausage Kabob

Shrimp-Tempura with Chili Sauce

Chili-Lime Salmon Satay

Chicken Saltimbocca Bites

Portobello and Goat Cheese Tart

Shrimp Shu-Mai with Teriyaki Glaze

Vegetable Shu-Mai with Teriyaki Glaze

Vegetarian Spring Rolls with Sweet & Sour

Cashew Chicken Spring Rolls with Plum Sauce

Cheddar Stuffed Pretzel Bites with Con Queso Dip

Boneless Lamb Lolly Pop with Moroccan Yogurt

Maryland Style Crab Cakes with
Sundried Tomato Aioli

~ Cold Hors D' Oeuvres Selection ~
(Price Per Dozen)

Country Patè on Crostini with Garlic Aioli

Peppered Beef Tenderloin Crostini with Garlic Aioli

Smoked Coho Salmon, Blini Cakes and Osetra Caviar

Shrimp Cocktail with a Bloody Mary Shooter

Lamb Loin with Blueberry and White Bean Purée

Ahi Tuna with Flat Bread, Pickled Ginger, Wasabi Aioli

Cucumber, Boursin Cheese and Shrimp Roundelles

Chicken and Tomato Lavosh Pinwheel

Mozzarella, Olive, Tomato Basil Brochette

Spicy Shrimp with Snow Peas and Mango

Lobster BLT with Tomato Aioli

Brie Cheese and Marinated Apple with Fresh Mint

Roast Turkey with Cranberries and Wild Rice Galette

Asian Pear, Braised Chicken on Sour Dough Ficelle

Cherry Tomato Stuffed with Herb Mascarpone Cheese

Vegetable Crudités Shots with Buttermilk Dressing

Chef's Chilled Platters

European Cheese Platter

Domestic Cheese Platter

Vegetable Platter

Grilled Antipasto Platter

(Platters Serve 50)

Chef's Fresh Deli Sandwiches

Roast Beef with Caramelized Onions, Aged Sharp Cheddar

~

Roast Turkey with Smoked Gouda, Romaine, Tomatoes

~

Pit Ham with Baby Swiss and Dill Pickle

~

Peppered Pastrami with Gruyere Cheese, Roma Tomatoes

~

Italian Ham and Salami with Red Onions, Provolone Cheese

~

Grilled Portobello with Roasted Red Peppers, Caramelized Onions

(Please Limit to Two Choices)

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~ Cold Hors D' Oeuvres Selection Continued ~

Chef's Sushi Selection

Vegetarian Roll

Cucumber, Avocado, Red Pepper

Spider Crab Roll

Crab, Cucumber, Avocado

Spicy Tuna Roll

Avocado, Daikon Radish Sprouts
Sriracha Sauce

(Chef requires one week lead time)

~ Chef Attended Action Stations ~

Butcher Block
(All Carved Items are Served with Assorted Rolls)

Cranberry Pork Steamship

Bourbon Mustard, Cranberry Sauce
(Serves 50-60)

Free Range Tom Turkey

Cranberry Sauce, Dijon Mustard, Mayonnaise
(Serves 40)

Honey Bourbon Ham

Stone Ground Mustard, Mayo
(Serves 40-50)

Norwegian Atlantic Salmon

Sweet Chili Glaze, Sriracha Aioli
(Serves 15-20)

Garlic Roasted Tenderloin

Horseradish Sauce, Mayonnaise, Dijon Mustard
(Serves 20-30)

Peppered Strip Loin of Beef

Horseradish Sauce, Mayonnaise, Dijon Mustard
(Serves 30-40)

New Zealand Leg of Lamb

Moroccan Yogurt, Dijon Mustard, Mayo
(Serves 25-40)

~Specialty Chef Stations~

Italian Risotto Milanese Station

English Peas, Roasted Red Pepper,
Prosciutto, Shaved Asiago,
Finished with Truffle Oil and Fresh Lemon

(A Minimum of 20 People)

Mashed Potato Martini Station

Yukon Gold and Sweet Jewel Yams
tossed with a choice of
Sundried Tomatoes, Bacon, Asparagus Tips,
Sharp Cheddar, and Chives

(A Minimum of 20 People)

Shrimp Jambalaya Station

Andouille Sausage and Tender Shrimp
Sautéed with Southern Style Dirty Rice
Finished with Gumbo File
And Toasted Baguettes

(A Minimum of 20 People)

Tortellini Pasta Station

Fresh Mint, Shiitake Mushrooms, Plum Tomatoes
Shaved Parmesan Reggiano and a Touch of Cream

(A Minimum of 20 People)

Cavatappi Pasta Station

Asparagus, Red Onion, Zucchini,
Shaved Parmesan Reggiano and a Touch of Tomato Purée

(A Minimum of 20 People)

~ Hors D' Oeuvre Packages ~

(Packages are based on 8 pieces per person)

Game Day Package

Chicken Wings (Asian Glaze or Buffalo Style)

Cheddar Stuffed Pretzel Bites with Con Queso Dip

Mini Burgers with Caramelized Onions

Vegetable Crudité Display

Kettle Chips and Onion Dip

The Marquette Package

Chicken Satays on Griddle with Caramelized
Onions and Spicy Peanut Sauce

Shrimp-Andouille Sausage Kabob

Mini Sandwiches:
Roast Beef with Caramelized Onions,
Aged Sharp Cheddar & Roast Turkey
with Smoked Gouda, Romaine, Tomatoes

Traditional Salsa, Black Bean Salsa and Red Pepper
Hummus, Tortilla Chips

Northern Italian Package

European Cheese Display with
Assorted Crackers & Breads

Spinach Artichoke Dip with Sourdough Bread

Chicken Saltimbocca Bites on Griddle
with Caramelized Onion

Mozzarella, Olive, Tomato Basil Brochette

Tortellini Pasta Station:
Fresh Mint, Shiitake Mushrooms, Plum Tomatoes
Shaved Parmesan Reggiano and a Touch of Cream

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Cocktails, Wine, & Beer

Our bars are fully stocked with mixers, soft drinks, beer, wine, and liquor. Simply decide whether the bars will be Hosted or Cash, and which type of brands you wish to serve your guests - House or Premium.

House Brands Include:

Smirnoff Vodka
Tanqueray Gin
Windsor Canadian
J & B Scotch
Jim Beam Bourbon
Bacardi Rum
Captain Morgan
E & J Brandy

Premium Brands Include:

SKYY Vodka
Tanqueray 10 Gin
Crown Royal
Johnny Walker Red
Maker's Mark Bourbon
Bacardi Rum
Captain Morgan & Bacardi Rum
Christian Brothers Brandy

All Beers are Priced According to the Classification of "Domestic" or "Specialty."
A Variety of Both Domestic and Imported Beers are Stocked on all Bars Unless Otherwise Requested.

Domestic Beers Include:

Budweiser
Miller Light
Michelob Golden Draft Light

Specialty Beers Include:

Heineken
Fat Tire
Summit Extra Pale Ale
Brau Brothers Old 56

Sodas & Mineral Waters

Bottled Juices

Cordials, Sherry, and Specialty Ports May be Added to any Bar:

Bailey's Irish Cream
Campari
Benedictine
Sambuca
Cointreau
Amaretto
Drambuie
Grand Marnier
Kahlua

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BANQUETS & CATERING WINE SELECTIONS

Wines by the Bottle

SPARKLING
PROSECCO, **Gionelli,** Italy
PROSECCO, **La Marca,** Italy
PROSECCO, **Mionetto, "Presto," D.O.C. Brut,** Italy
SPARKLING, **Chandon Brut,** Napa
SPARKLING, **étiole Rosé,** Napa
CHAMPAGNE, **Veuve Clicquot Yellow Label,** Epernay, France
CHAMPAGNE, **Moët Impérial Brut,** Epernay, France

WHITE WINES
CHARDONNAY, **Canyon Road,** California
CHARDONNAY, **Greystone,** California
CHARDONNAY, **A by Acacia,** California
CHARDONNAY, **Votre Santé,** California
CHARDONAAY, **Hess Collection,** Monterey, California
SAUVIGNON BLANC, **Girard,** Napa, California
SAUVIGNON BLANC, **Sterling Vintner's Collection,** California
SAUVIGNON BLANC, **Oyster Bay,** New Zealand
PINOT GRIGIO, **Esperto by Livio Felluga,** Italy
PINOT GRIGIO, **Alta Luna,** Veneto, Italy
MOSCATO, **Bella Sera,** Italy
RIESLING, **Pacific Rim,** Washington

RED WINES
CABERNET SAUVIGNON, **Canyon Road,** California
CABERNET SAUVIGNON, **Greystone,** California
CABERNET SAUVIGNON, **14 Hands,** Washington
CABERNET SAUVIGNON, **Jade Mountain,** Napa, California
CABERNET SAUVIGNON, **BR Cohn, "Silver Label,"** North Coast, California
MERLOT, **Red Diamond,** Washington
MERLOT, **Wente Sandstone,** Livermore, California
MERLOT, **Seven Falls,** Wahluke Slope, Washington
PINOT NOIR, **Lost Angel,** California
PINOT NOIR, **Parker Station by Fess Parker,** Central Coast, California
PINOT NOIR, **Tangley Oaks,** Sonoma Coast, California
MALBEC, **Bodega Norton Reserve,** Mendoza, Argentina
RED BLEND, **H3 "Les Chevaux,"** Horse Heaven Hills, Washington