

REFRESHMENTS

COFFEE BREAK SPECIALTIES

Freshly Squeezed Orange Juice
Freshly Squeezed Orange Juice
Assorted Muffins
Assorted Danish
Caramel Rolls
Donuts
Bagels and Cream Cheese
Cold Cereals
Caramelita Bars
Turtle Bars
Rice Krispie Bars
Peanut Butter Bars
Granola Bars
Ice Cream or Frozen Yogurt Bars
Fruit Yogurt
Miniature Cheesecakes
Chocolate Dipped Strawberries
Assorted Gourmet Petit Fours
Fudge Brownies
Fancy French Pastries
Assorted Cookies
Assorted Scones
Popcorn
Pretzels

Potato Chips
Tortilla Chips
Assorted Dips
Mixed Nuts
Salsa
Iced Tea
Lemonade
Lemonade
Milk
Assorted Soft Drinks
Assorted Bottled Fruit Juices
Mineral Water
Hot Chocolate
Hot Apple Cider w/Cinnamon Sticks
Coffee, Tea and Decaffeinated Coffee
Coffee, Tea and Decaffeinated Coffee
Fruit Punch
Whole or Sliced Fresh Fruit
Cream Cheese Coffee Cake
Caramel Coffee Cake
Apple Coffee Cake
Lemon Coffee Cake
Raspberry Coffee Cake

*Please submit your attendance guarantee seventy-two hours in advance.
All price quotes are subject to a service charge, local and state taxes.
There is a service fee for groups of less than 20 people.*

10/04

MINNEAPOLIS
THE MARQUETTE
----- HOTEL -----

SPECIALTY BREAKS

THE PERFECT AGENDA

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

MID-MORNING
Granola Bars or
Snackwell Fruit Bars
Assorted Soft Drinks
Coffee, Tea,
Decaffeinated Coffee

AFTERNOON
Chocolate Chip Cookies,
Popcorn, Brownies, Chips and Salsa,
or Sliced Fresh Fruit
(Select one of the above)
Assorted Soft Drinks

CRAVING CHOCOLATE?

Assorted Mini Candy Bars
Fudge Brownies
Assorted Cookies, Hot Chocolate
Assorted Soft Drinks
Coffee, Tea, Decaffeinated Coffee

MATINEE BREAK-AWAY

Caramel Corn
Assorted Mini Candy Bars
Licorice Ropes
Popcorn
Assorted Soft Drinks
Coffee Tea and Decaffeinated Coffee

AFTERNOON TEA

Assorted Scones, Whipped Cream
Butter & Preserves
Petit Fours, Assorted Hot Teas
Accompanied by Lemon & Honey

HEALTHY CHOICE

Sliced Fresh Fruit, Whole Strawberries
Assorted Yoplait Yogurts
Assorted Fruit Juices
Coffee, Tea and Decaffeinated Coffee

POLAR FREEZE

Haagen Dazs Ice Cream Bars
Frozen Yogurt Bars
Chocolate Ice Cubes
Coffee, Tea and Decaffeinated Coffee
Assorted Soft Drinks

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MINNEAPOLIS
THE MARQUETTE
-----HOTEL-----

PLATED BREAKFASTS

THE ALL AMERICAN

Chilled Orange or Grapefruit Juice
Scrambled Eggs
Your choice of Ham, Bacon or
Sausage
American Home Fried Potatoes
Coffee, Tea, and Decaffeinated
Coffee

DENVER SCRAMBLE

Chilled Orange or Grapefruit Juice
Scrambled Eggs with Diced Onion,
Green Pepper and Ham
American Home Fried Potatoes
Coffee, Tea, and Decaffeinated
Coffee

PECAN ENCRUSTED FRENCH TOAST

Pecan Encrusted French Toast
Warm Maple Syrup
Applewood Smoked
Bacon or Sausage
Coffee, Tea and Decaffeinated
Coffee

NORTHERN WOODS

Warm Smoked Rainbow Trout
Poached Eggs
Tomato Mushroom Hash
Dilled Hollandaise
Coffee, Tea, and Decaffeinated
Coffee

TRADITIONAL EGGS BENEDICT

Chilled Orange or Grapefruit Juice
Traditional Eggs Benedict
American Home Fried Potatoes
Coffee, Tea, and Decaffeinated
Coffee

STEAK AND EGGS

Chilled Orange or Grapefruit Juice
Scrambled Eggs
Sirloin Steak
American Home Fried Potatoes
Coffee, Tea, and Decaffeinated
Coffee

SEASONAL WAFFLES

Belgian Waffles
Fresh Seasonal Berries or
Fruit Compote, Whipped Cream
Applewood Smoked Bacon
Coffee, Tea, and Decaffeinated
Coffee

♥HEART HEALTHY

Chilled Orange or
Grapefruit Juice
Fresh Fruit Plate to include
Melon, Pineapple, Kiwi,
Strawberries, Grapes,
or Seasonal Fruits
Served with Plain Lowfat Yogurt,
Coffee, Tea, and
Decaffeinated Coffee

THE MINNEAPPLE

Chilled Orange or Grapefruit Juice
Traditional French Toast or
French Toasted Banana Bread
Maple Butter & Syrup
Your choice of Bacon or Sausage
Coffee, Tea, and Decaffeinated
Coffee

QUICHE

Chilled Orange or Grapefruit Juice
Your Choice of Lorraine or
Florentine Quiche
American Home Fried Potatoes
Coffee, Tea, and Decaffeinated
Coffee

♥ *A number of the above egg dishes available with Eggbeaters*

ALL PLATED BREAKFASTS SERVED WITH ASSORTED BREAKFAST BAKERIES, BUTTER AND PRESERVES.
FRESH SEASONAL FRUIT IS ALSO AVAILABLE.

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BUFFET BREAKFASTS

THE ALL AMERICAN BUFFET

(Minimum of 20 Persons)

Assorted Fruit Juices
Breakfast Bakeries
Butter and Preserves
Sliced Fresh Fruit

French Toast with Cinnamon, Butter and Maple Syrup
American Home Fried Potatoes
Coffee, Tea and Decaffeinated Coffee

Select One of the Following:

Scrambled Eggs with Chives
Quiche (Lorraine or Florentine)
Denver Scramble

Select Two of the Following:

Applewood Smoked Bacon
Virginia Ham
Sausage

THE CONTINENTAL

Assorted Fruit Juices
Sliced Fresh Fruit
Freshly Baked Muffins, Danish and
Croissants
Butter and Preserves
Coffee, Tea and
Decaffeinated Coffee

DELUXE CONTINENTAL

Assorted Fruit Juices
Sliced Fresh Fruit
Assorted Dry Cereals and Granola
Skim Milk
Assorted Fruit Yogurts
Freshly Baked Muffins, Danish and
Croissants
Butter and Preserves
Bagels and Cream Cheese
Coffee, Tea and
Decaffeinated Coffee

THE BAGEL BAR

Assorted Fruit Juices
Fresh Fruit in Season
Assorted Fruit Yogurts
Assorted Toasted Bagels
With Cream Cheese
Coffee, Tea and
Decaffeinated Coffee
Smoked Salmon

ADDITIONAL BREAKFAST BUFFETS OR BRUNCHES CAN BE SPECIALLY
DESIGNED BY OUR CATERING STAFF TO SUIT YOUR TASTES.

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BRUNCH

THE MARQUETTE BUFFET ***(minimum of 20 persons)***

Assorted Fruit Juices
Sliced Fresh Fruit
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 Tomato Salad

SELECT YOUR ENTRÉE

Oven Roasted Walleye
With Pistachio Crust, Mango Lime Sauce

Roast Chicken Breast, Chef's Sauce

Baked Ham

Roasted Tom Turkey

Rolls and Butter
Chef's Choice of Vegetable
Potato du Jour
Coffee, Tea and Decaffeinated Coffee

The Brunch you choose may be enhanced with the following stations*: The station pricing below is available only when purchased in conjunction with a brunch option.

OMELETTE STATION

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

BELGIAN WAFFLE STATION

Blueberries, Strawberries, Bananas, Whipped Cream,
Maple Butter and Syrup

PASTA STATION

Stuffed Tortellini and Penne Pasta
With Marinara and Alfredo Sauces

***Each station requires a Chef in attendance,
at an additional charge per Chef.**

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LUNCHEON STARTERS AND ENTREES

STARTER COURSES

Soup of the Day
Minnesota Wild Rice Chowder
Petite Caesar Salad
Mixed Field Green Salad, Red Wine Vinaigrette
Fresh Spinach Salad, Mandarin Oranges, Diced Tomatoes, Caramelized Walnuts, Orange-Basil Vinaigrette
Greek Salad with Tomato, Olives, Cucumber, Feta Cheese, Bibb Lettuce, Oil and Lemon Dressing

ENTREES

CHICKEN TERIYAKI, FRIED RICE

Marinated Chicken
Grilled Vegetables, Fried Rice

COUNTRY MEATLOAF

With Homemade Garlic Mashed Potatoes
and Pan Gravy

ROASTED TURKEY (Minimum of 20 persons)

Sliced Breast of Rosemary Roasted Turkey

BEEF TERIYAKI

Marinated Beef, Grilled Vegetables
Fried Rice

PASTA PANACHE

Garlic Basil Cream Sauce

LEMON GRASS SEARED CHICKEN BREAST

In Crystallized Ginger & Tangerine Honey Sauce

MINNESOTA CHICKEN

Chicken Breast Stuffed with Wild Rice,
Wild Mushroom Sauce

GRILLED CHICKEN BREAST

Your choice of one of the following:
Dijon, Wild Mushroom, or Tomato-Basil Sauce

LUNCHEON MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT
FRESH MARKET VEGETABLES, POTATOES OR RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE

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All Split Entrée Menus will be charged at the price of the higher menu item.

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LUNCHEON ENTREES AND DESSERTS

MINNEAPOLIS
THE MARQUETTE
----- HOTEL -----

ENTREES (continued)

PETITE FILET MIGNON

Sauce Béarnaise

OVEN ROASTED WALLEYE

With Pistachio Crust, Mango-Lime Sauce

LASAGNA OREGENATO

Vegetarian Favorite with Spinach, Shallots
Oregano, Tomato, Fine Herbs

GRILLED SALMON FILET

with Lemon Caper Butter
or Tomato Pesto Cream
(Choose One Sauce)

BASIL LINGUINI

Topped with Artichokes and
Roasted Vegetables in a Marinara Sauce

ROSEMARY CHICKEN & FILET MIGNON

Rosemary Chicken, Sun-Dried Tomato Sauce
and Petite Filet of Beef, Green Peppercorn Sauce,
Roasted Potatoes

TOP SIRLOIN STEAK

Wild Mushroom Ragout

COQ AU VIN

Red Wine Stewed Chicken
with Mushrooms & Pearl Onions

GARDEN FRESH TORTELLINI

Fresh Peppers and Onions,
Olive Oil and Fresh Herbs

PENNE PASTA

Tossed with Peppers, Fennel, Pesto
& Tuscan Sausage (Grilled Chicken Available)

ROSEMARY SLOW ROASTED PORK LOIN

Apple Horseradish Sauce

DESSERT SELECTIONS

Carrot Cake, Sorbet Sampler
Chocolate Truffle Torte
Haagen Dazs Ice Cream
Tiramisu on Mocha Cream Sauce
Chocolate Fudge Cake
Crème De Menthe Cake

Chocolate Mousse Cups ,Key Lime Pie
Berries with Devonshire Cream
Rhubarb Custard Tart (Seasonal)
Chocolate Cappuccino Layer Cake
Tuxedo or Plain Cheesecake with Raspberry Coulis
Apple Cranberry Tart with Vanilla Sauce

All Split Entree Menus will be charged at the price of the higher menu item.

LUNCHEON MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT
FRESH MARKET VEGETABLES, POTATOES OR RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE

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LUNCHEON MENU

ON THE LIGHTER SIDE

CHICKEN CAESAR SALAD

A Traditional Caesar Topped with
Sliced Grilled Marinated Chicken Breast

♥ *ORIENTAL CHICKEN SALAD*

Soy Marinated Chicken Breast, Chinese Cabbage,
Water Chestnuts, Bamboo Shoots, Peppers,
Sesame Oil Dressing

TURKEY CROISSANT SANDWICH

Fresh Bakery Croissant with
Sliced Smoked Turkey, Monterey Jack Cheese and
Basil Garlic Mayonnaise with Sliced Tomato and
Lettuce, Pasta Salad, Fresh Fruit Garnish

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast with Herb Mayonnaise,
Lettuce and Tomato on a Kaiser Roll
Served with Seasoned Steak Fries

♥ *SALAD NICOISE*

Grilled Tuna, Hericot Vert, Boiled Potatoes,
Olives, Lemon Vinaigrette

♥ *SALMON TERIYAKI SALAD*

Chilled Salmon Teriyaki on Mixed Field Greens,
Served with Grilled Pineapple and
Teriyaki Dressing

♥ *FRESH FRUIT PLATE*

Melon, Pineapple, Strawberries,
Grapes, Other Seasonal Fruits
Served with Plain Lowfat Yogurt

LIGHTER SIDE MENU SELECTION INCLUDES YOUR CHOICE OF DESSERT AND COFFEE, TEA,
DECAFFEINATED COFFEE.

♥ *These items designated "heart healthy", light or low in calories.*

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LUNCHEON BUFFETS

THE DELI TROLLEY

(Minimum of 15 Persons)

Soup of the Day
Potato Salad, Mixed Greens, and Sliced Fresh Fruit

Select Four of the Following:

Turkey, Pastrami, Ham, Roast Beef, Salami,
Chicken Salad, Tuna Salad, or Seafood Salad

Assorted American Cheeses

Appropriate Condiments, Pickles and Relishes

Pita and Assorted Breads

Chef's Dessert Selection

Coffee, Tea and Decaffeinated Coffee

GRILLED CHICKEN BREAST SANDWICH

(Minimum of 15 Persons)

Caesar Salad

Pasta Salad

Sliced Fresh Fruit

Grilled Chicken Breasts and Large Sandwich Rolls

Steak Fries

Assorted Condiments to include:

Bacon, BBQ Sauce, Lettuce, Tomato, Red Onion,

Herb Garlic Mayonnaise

Chef's Dessert Selection

Coffee, Tea and Decaffeinated Coffee

MEXICAN BUFFET

(Minimum of 15 Persons)

Three Bean Salad

Corn-Mango Salsa Salad

Mini Burritos

Quesadillas

Hard & Soft Shell Tacos

Spicy Ground Beef

Shredded Cheese,

Lettuce, Onions,

Olives, Guacamole, Sour Cream

Chef's Dessert Selection Including

Tres Leche Cake

Coffee, Tea and Decaffeinated Coffee

NORTHLAND BUFFET

(Minimum of 20 Persons)

Minnesota Wild Rice Chowder

Cucumber-Tomato Salad

Pasta Salad

Baked Walleye Almondine

Chicken Breast Stuffed with Wild Rice

Red Roasted Potatoes

Chef's Fresh Market Vegetable

Bakery Fresh Rolls and Butter

Apple Cranberry Tart

Coffee, Tea and Decaffeinated Coffee

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MINNEAPOLIS

THE MARQUETTE

-----HOTEL-----

LUNCHEON BUFFETS
(cont'd)

ITALIAN BUFFET

(Minimum 15 persons)

Caesar Salad
Tortellini and Penne Pastas
Alfredo and Marinara Sauces
Grilled Chicken
Roasted Vegetables
Breadsticks and Garlic Bread
Tiramisu
Coffee, Tea and Decaffeinated Coffee
*Add Pizza, additional charge per person

ORIENTAL BUFFET

(Minimum 15 persons)

Asian Noodle Salad
Oriental Chicken Salad
Chicken Spring Rolls, Sweet and Sour Sauce
Chicken or Beef Chow Mein (Choose One)
Vegetarian Stir Fry
Fried Rice
Fortune Cookies
Chef's Dessert Choice
Coffee, Tea and Decaffeinated Coffee

HOAGIE HEAVEN

(Minimum 15 persons)

Mixed Field Greens with Red Wine Chervil Vinaigrette
Submarine Sandwich with Turkey,
Ham, Cervelat Salami, Swiss Cheese, Ripe Tomato,
Onion, Lettuce Served with Potato Chips, Pickles and
Chocolate Chip Cookies
Coffee, Tea and Decaffeinated Coffee

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MINNEAPOLIS
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DINNER APPETIZERS, STARTERS, AND DESSERTS

APPETIZERS

Gulf Shrimp Cocktail

Smoked Scallop Ensemble

Roasted Quail with Apricot and Sour Cherry Compote

Tortellini with Prosciutto, Gorgonzola, Olive Oil and Garlic

Wild Mushroom Pate with Raspberry Balsamic Coulis

STARTER COURSES

Minnesota Wild Rice Chowder

Petite Caesar Salad

Mixed Field Green Salad, Red Wine Vinaigrette

Fresh Spinach Salad, Mandarin Oranges, Diced Tomatoes, Caramelized Walnuts, Orange-Basil Vinaigrette

Greek Salad with Tomato, Olives, Cucumber, Feta Cheese, Bibb Lettuce, Oil and Lemon Dressing

(Gulf Shrimp may be added to any salad)

DESSERT SELECTIONS

Carrot Cake, Key Lime Pie, Sorbet Sampler

Haagen Dazs Ice Cream,

Rhubarb Custard Tart (Seasonal)

Berries with Devonshire cream

Tiramisu on Mocha Cream Sauce

Chocolate Cappuccino Layer Cake

Apple Cranberry Tart with Vanilla Sauce

Tuxedo or Plain Cheesecake with Raspberry Coulis

Chocolate Truffle Torte, Chocolate Fudge Cake

Crème De Menthe Cake, Chocolate Mousse Cups

Chocolate Savarin with Ice Cream

Crème Brulee Sampler (maximum: 50 people)

FLAMBE

Cherries Jubilee or Bananas Foster

International Flaming Coffee Station

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DINNER ENTREES

ENTREES

ROSEMARY CHICKEN & FILET MIGNON

Rosemary Chicken, Sun-Dried Tomato Sauce
and Petite Filet of Beef, Green Peppercorn Sauce
Roasted Potatoes

FILET MIGNON

Traditional Favorite with Béarnaise Sauce

GARDEN FRESH TORTELLINI

Fresh Peppers and Onions, Olive Oil and Fresh Herbs

ROAST BREAST OF CHICKEN

Tomato-Basil, Dijon or Mushroom Sauce
(choose one sauce)

FILET & SHRIMP

Petite Filet Mignon and Butterflied Jumbo
Shrimp with Béarnaise Sauce

ROAST PRIME RIB OF BEEF, AU JUS

(minimum 15 persons)

Roasted Potatoes

FILET & SALMON

Petite Filet Mignon and Grilled Salmon Filet,
Béarnaise sauce

SMOKED BUFFALO TENDERLOIN

Pinot Noir Deau Glaze

MINNESOTA CHICKEN

Chicken Breast Stuffed with Wild Rice,
Wild Mushroom Sauce

PORK LOIN

Rosemary and Garlic Infused Pork Loin
Apple Horseradish Sauce

BASIL LINGUINI

Topped with Artichokes and
Roasted Vegetables in a Marinara Sauce

LEMON GRASS SEARED CHICKEN BREAST

In Crystallized Ginger & Tangerine Honey Sauce

All Split Entrée Menus Will Be Charged At The Price of the Higher Menu Item.

DINNER MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT,
FRESH MARKET VEGETABLES, POTATO OR RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE

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DINNER ENTREES

ENTREES (cont'd)

OVEN ROASTED SALMON

With your choice of: Lemon Caper Butter,
Tomato-basil Sauce, or Béarnaise Sauce

LASAGNA OREGANATO

Traditional Vegetarian Favorite with Spinach,
Shallots, Oregano, Tomato, Fine Herbs

FILET & BABY LOBSTER

Petite Filet Mignon and Steamed Baby Lobster
Tail Served with Béarnaise Sauce and Drawn Butter

MINNESOTA WALLEYED PIKE

Oven-Roasted with Pistachio or Almond
Crust, Mango Lime Sauce

MUSHROOM CRUSTED LAMB LOIN

Truffled Gold Potato Puree, "Deep" Merlot Sauce

PECAN CRUSTED SALMON

Filet of Salmon Encrusted in Pecans,
Citrus Buere Blanc

FILET & WALLEYE

Petite Filet Mignon, Béarnaise Sauce &
Almond Crusted Walleye, Mango Lime Sauce

PAN ROASTED SEA BASS

Golden Brown Filet of Sea Bass,
Orange Fennel Sauce

NEW YORK STRIP STEAK

Horseradish Potato Puree, Mushroom Ragout

♥CHEF'S STEAMED VEGETABLE PLATTER

Cauliflower, Broccoli, Carrots, Peapods,
Other Seasonal Vegetables (Asparagus,
Squash, Zucchini, Artichoke, Salsify), Rice

ROASTED DUCK BREAST

Congal Peppercorne Sauce, Wild Rice Cakes with
Lingonberries, Dried Fruit Compote

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**DINNER MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT,
FRESH MARKET VEGETABLES, POTATO OR RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE**

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DINNER BUFFETS

(Dinner Buffets require a 20 person minimum)

MELTING POT

Wild Rice Chowder
Asian Noodle Salad or
Mexican Bean Salad
Sliced Fresh Fruit Display
Mixed Field Greens, Assorted Dressings or
Caesar Salad

Choose Two Entrees

Oven Roasted Tom Turkey
Rosemary Slow Roasted Garlic Pork Loin
Baked Walleye with Pistachio Crust,
Mango Lime Sauce,
Grilled Chicken Breast with
Thai Coconut Curry Sauce

Red Roasted Potatoes
Seasonal Market Vegetables

Chef's Dessert Selection
Coffee, Tea and Decaffeinated Coffee

MINNESOTA BUFFET

Minnesota Wild Rice Chowder
Sliced Fresh Fruit

Mixed Field Green Salad, Red Wine Vinaigrette
or Caesar Salad

Chicken Stuffed with Wild Rice, Mushroom Sauce
Baked Walleye Almondine

Red Roasted Potatoes
Chef's Fresh Market Vegetables

Rolls and Butter

Tuxedo Cheesecake, Raspberry Coulis
Apple Cranberry Tart

Coffee, Tea and Decaffeinated Coffee

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DINNER BUFFETS

(Dinner Buffets require a 20 person minimum)

AROUND THE WORLD

Gazpacho or Soup of the Day,
Tomato and Mozzarella Salad
Mixed Field Greens, Assorted Dressings or
Caesar Salad

Coq Au Vin
Grilled Atlantic Salmon
Tropical Fruit Salsa
Red Roasted Potatoes
Fresh Market Vegetables
Rolls & Butter

Dessert Station
Mini Pastries, Tartlettes,
Mini Cheesecakes, Petit Fours and
Chocolate Dipped Strawberries
International Coffee Display

L' ITALIANO

Minestrone Soup
Antipasto Platter with Pesto Dip
Fresh Sliced Fruit Display
Tomato and Mozzarella Salad or
Seafood Pasta Salad
Mixed Field Greens with
Assorted Dressings

Choose One Entree
Grilled Salmon Medallions with
Citrus Caper Butter Sauce
Oven Roasted Chicken Breast
Tomato Basil Sauce

Pasta Station
Penne and Tortellini,
Assorted Vegetables and Italian Sausage,
Alfredo and Marinara Sauces,
Tossed by Our Chef in the Room

Garlic Bread and Salty Breadsticks

Tiramisu
Chef's Dessert Selection
Coffee, Tea and Decaffeinated Coffee

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HORS D'OEUVRES

HOT SELECTIONS

Chicken Sates with Spicy Peanut Sauce
Beef Sates with Spicy Peanut Sauce
Petite Spinach Quiche
Chicken or Vegetarian Spring Rolls with Sweet and Sour Sauce
Scallops Wrapped with Bacon
Meatballs with Homemade Barbecue Sauce
Artichoke and Béchamel Bruschetta
Crab Rangoons
Sun-dried Tomato and Parmesan Cheese in Puff Pastry
Spinach and Feta Cheese in Phyllo Dough
Coconut Shrimp with Sweet and Sour Sauce
Sesame Chicken Strips with Mustard Dill Mayonnaise
Chicken Drumettes with Choice of Barbecue Sauce or Bleu Cheese Dressing
Baked Mushroom Tart
Italian Sausage en Croute
Mushrooms stuffed with your Choice of the Following:
 Italian Sausage, Crabmeat, or Herbed Cream Cheese
Asian Shrimp Toast, Sweet and Sour Sauce
Pork Potsticker, Mango Ginger Marmalade
Peking Duck Springroll
Bacon Wrapped Waterchestnuts
Mini Pepperoni Calzones
Mini Deep Dish Pizzas
Chicken Curry in Phyllo Dough
Crabcakes
Vegetable Potstickers

CARVED SELECTIONS

Honey Bourbon Baked Ham (serves 50)
Herb Roasted Tenderloin of Beef with
Horseradish and Bernaise Sauce (serves 30)
Steamship Round of Beef, Creamy Horseradish Sauce(serves 125)
Whole Tom Turkey, Dijon Mustard & Herbed Mayonnaise (serves 40)
Rosemary Garlic Pressed Roast Pork Loin,
Whole Grain Mustards (serves 30)

Above Carved Selections served with Petite Rolls and Condiments, Carver Fee additional

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HORS D'OEUVRES
COLD SELECTIONS

Cherry Tomato Stuffed with Herbed Cream Cheese
Wild Mushroom Pate with Raspberry Balsamic Coulis
Smoked Salmon and Cream Cheese in Lefse Crepes
Medallions of Lobster on Croutons
Cucumber, Boursin Cheese and Shrimp Rondeles
Lemon and Garlic Grilled Shrimp, Avocado Dip
Hearts of Palm Wrapped in Ham
Peppered Beef Tenderloin, Bibb Lettuce, Horseradish Mayonnaise on Crostini
Black Caviar on a Potato Slice with Horseradish Sour Cream
Roasted Roma Tomato, Goat Cheese and Pesto on Crostini
Prosciutto with Melon
Roasted Roma Tomato Stuffed with Asian Style Crabmeat Salad
Brie Cheese and Apple Slice on Brioche
Assorted Deli Sandwiches
Chef's Selection or Vegetarian Sushi Roll, Soy-Ginger Sauce
Salmon and Dill Cream on Pumpernickel
Spinach Wrap with Turkey, Tomato & Herbed Cream Cheese
Garlic Pepper Chevre Boat with Prosciutto Wrapped Asparagus
Fresh Mozzarella, Tomato, Basil, Roasted Garlic Bouche
Shrimp Provencal in a Pastry Boat, Garlic & Anchovy
Fiscelle with Grilled Chicken, Sweet Onion, Tomato, Basil Aioli
Chicken & Bleu Cheese Mousse Tartlet

SPECIALTY ITEMS

Sourdough Bread with Spinach Dip
A Selection of Fresh Garden Vegetables with Dill Dip
Grilled Antipasto Tray with Pesto Dip
Domestic and Imported Cheese served with Assorted Crackers and French Bread
Panache of Seasonal Fruit & Berries
Sliced Domestic Cheese and Meat Tray with Crackers and French Bread
Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers, Onions and Lemon
Herb Crusted Baked Brie with Sliced Apple and Focaccia Bread
Whole Cold Poached Salmon with Cucumber Dill Sauce
Chef's Selection of Classic Terrines & Pates, Crostinis
Marinated & Grilled Beef Tenderloin Platter, Served with Breads & Sauces

FROM THE HARBOR

Oysters on the Half Shell
Jumbo Gulf Shrimp
Crab Claws
Gulf Shrimp

Ask about our specialty ice sculptures.

Popcorn
Cajun Cocktail Mix
Pretzels
Potato Chips
Assorted Dips
Assorted Nuts

10/04

MINNEAPOLIS
THE MARQUETTE
----- HOTEL -----

HORS D'OEUVRES

RECEPTION SPECIALTIES

ITALIAN PASTA STATION

Tortellini and Penne with Marinara and Alfredo Sauces, Assorted Vegetables and Spicy Italian Sausage
Tossed by one of Our Chefs in the room.

STIR FRY STATION

Assorted Fresh Vegetables, Shrimp and Chicken with Fried Rice,
Chinese Egg Noodles & Wontons
Prepared by one of our Chefs in the room.

GOURMET PIZZAS

Assorted Herb Crust Pizzas to include:
Garden Vegetable
Fresh Spinach, Artichoke, Roma Tomatoes, and Feta Cheese
Spicy Italian Sausage, Peppers, Onion and Fennel
Classic Pepperoni and Sausage

BAKED POTATO BAR

Guacamole, Cheddar Cheese, Chili con Carne,
Bacon Bits, Broccoli Florets, Black Olives,
Sour Cream with Chives, Butter

FAJITA STATION

Grilled Chicken, Marinated Beef Strips, Sauteed Peppers & Onions, Guacamole, Sour Cream,
Shredded Cheese & Lettuce, Tomatoes, Flour Tortilla Shells, Pico de Gallo

****These Reception Specialties Require an Additional Chef Fee
Minimum of 20 Persons for above items***

SEAFOOD EXTRAVAGANZA

(Based on 5 pieces per person)
Jumbo Shrimp, Crab Claws and Oysters Presented
On Shaved Ice, Lemon Garnish and Cocktail Sauce

*Please submit your attendance guarantee seventy-two hours in advance.
All price quotes are subject to a service charge, local and state taxes.
There is a service fee for groups of less than 20 people.*

10/04

MINNEAPOLIS
THE MARQUETTE
----- HOTEL -----

HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

(These packages are based on six pieces per person)

Vegetarian Spring Rolls with Fruit Chutney; Sesame Chicken Strips; Crab Rangoons;
Peppered Beef Tenderloin, Bibb Lettuce, Horseradish Mayonnaise on Crostini;
Roasted Roma Tomato, Goat Cheese and Pesto on Crostini
Vegetable Crudite with Dip

Int'l Cheese and Cracker Tray; Sourdough Bread with Spinach Dip;
Artichoke and Béchamel Bruschetta;
Italian Pasta Station with Tortellini and Penne, Alfredo and Marinara Sauces,
Spicy Italian Sausage tossed by one of our Chefs.

Mushrooms Stuffed with Cream Cheese;
Brie Cheese & Apple Slice on Brioche; Chicken Spring Rolls with Fruit Chutney;
Sun-Dried Tomato and Parmesan Cheese in Puff Pastry;
Meatballs with Homemade Barbecue Sauce
Vegetable Crudite with Dip

Medallions of Lobster On Crouton; Smoked Salmon and Cream Cheese in Lefse Crepes;
Prosciutto with Melon; Beef Sates with Spicy Peanut Sauce;
Sesame Chicken Strips with Mustard-Dill Mayonnaise;
Artichoke & Béchamel Brushetta; Cajun Party Snack Mix; Assorted Mixed Nuts

DESSERT BUFFET

(Based on four pieces per person)

Miniature Cheesecakes, Chocolate Dipped Strawberries, Mini French Pastries;
Assorted Petit Fours; Fresh Fruit Tartlettes;
International Coffee Display to include Coffee, Tea, Decaffeinated Coffee, Shaved Chocolate,
Orange Peel, Lemon Zest, Cinnamon, Whipped Cream, Sugar and Cream

***Requires Chef Fee**

Please submit your attendance guarantee seventy-two hours in advance.

All price quotes are subject to a service charge, local and state taxes.

There is a service fee for groups of less than 20 people.

10/04

MINNEAPOLIS
THE MARQUETTE
----- HOTEL -----

COCKTAILS, WINE, AND 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**.

Examples of House Brands include:

Smirnoff Vodka
Tanqueray Gin
Windsor Canadian
Dewars Scotch
Jim Beam Bourbon
Bacardi Rum

Examples of Premium Brands include:

Absolut Vodka
Bombay Gin or Bombay Sapphire
Canadian Club or V.O.
Chivas Regal Scotch
Jack Daniels Bourbon
Malibu or Meyer's Rum

All Beers are priced according to the classification of "**Domestic**" or "**Imported**". A variety of both Domestic and Imported Beers are stocked on all bars unless otherwise requested.

Examples of Domestic Beers include:

Budweiser
Miller Lite
Miller Genuine Draft
Michelob

Examples of Imported Beers include:

Heineken
Amstel Light
Becks
Molson
Sam Adams

Sodas and Mineral Waters
Bottled Juices

Cordials, sherry, and specialty ports may be added to any bar.

Examples of Cordials include:

Bailey's Irish Cream, Campari,
Benedictine, Tia Maria, Courvosier VS,
Sambuca, Cointreau, Amaretto,
Drambuie, B&B

FOR **CASH BARS**, PRICES ON ALL BEVERAGES ARE INCREASED TO INCLUDE LOCAL AND STATE TAXES

ALL PRICE QUOTES ARE SUBJECT TO A GRATUITY CHARGE, LOCAL AND STATE TAXES.
A \$100.00 BARTENDER FEE PER BAR WILL APPLY UNLESS \$500.00 IS OBTAINED IN BAR REVENUE.

10/04

BANQUET WINE LIST

WHITE WINES

Redwood Creek, California	Chardonnay
Raymond “Amberhill”, California	Chardonnay
Robert Mondavi “Coastal” California	Chardonnay
Frei Brothers, Russian River, Sonoma	Chardonnay
Kendall-Jackson “Vintner’s Reserve”, California	Chardonnay
Sonoma Cutrer Russian River, Sonoma	Chardonnay
Markham, Napa	Sauvignon Blanc
Hogue, Columbia Valley	Johannisberg Riesling
Mezzacorona, Italy	Pinot Grigio
Santa Margherita, Italy	Pinot Grigio
Ariel Non-Alcoholic, California	Chardonnay

RED WINES

Redwood Creek, California	Cabernet Sauvignon
Raymond “Amberhill”, California	Cabernet Sauvignon
Chateau Souverain, Sonoma	Cabernet Sauvignon
Ariel Non-Alcoholic, California	Cabernet Sauvignon
Beaucanon Merlot	Merlot
Redwood Creek, California	Merlot
Raymond “Amberhill”, California	Merlot
Robert Mondavi, Napa	Pinot Noir
Rancho Zabaco “Dancing Bull”, California	Zinfandel
Rosemount Estate	Shiraz

SPARKLING WINES AND OTHERS

Beringer, California	White Zinfandel
Tott’s, California	Sparkling Wine
Cook’s Asti Spumante	Sparkling Wine
Domaine Chandon, California	Sparkling Wine
Moet & Chandon N.V., Epernay, France	Champagne
Ariel Non-Alcoholic, California	Sparkling Wine

BOLD TYPE DENOTES HOUSE WINES

(FOR A MORE EXTENSIVE WINE LIST, PLEASE ASK YOUR CATERING MANAGER)

10/04