

REFRESHMENTS

BREAK SPECIALTIES

Freshly Squeezed Orange Juice	Potato Chips
Freshly Squeezed Orange Juice	Potato Chips (ind. bag)
Assorted Muffins	Tortilla Chips
Assorted Danish	Assorted Dips
Pecan Caramel Rolls	Mixed Nuts
Donuts	Salsa
Bagels & Cream Cheese	Iced Tea
Cold Cereals	Lemonade
Caramelita Bars	Lemonade
Turtle Bars	Milk
Rice Krispie Bars	Assorted Soft Drinks
Peanut Butter Bars	Assorted Bottled Fruit Juices
Granola Bars	Mineral Water
Ice Cream or Frozen Yogurt Bars	Hot Chocolate
Fruit Yogurt	Hot Apple Cider w/Cinnamon Sticks
Chocolate Dipped Strawberries	Coffee, Tea, Decaffeinated Coffee
Assorted Gourmet Petit Fours	Fruit Punch
Fudge Brownies	Sliced Fresh Fruit
Fancy French Pastries	Whole Fruit
Assorted Cookies	Cream Cheese Coffee Cake
Assorted Scones	Caramel Coffee Cake
Biscotti	Apple Coffee Cake
Assorted Popcorn (ind. bag)	Lemon Coffee Cake
Pretzels (ind. bag)	Raspberry Coffee Cake
	Miniature Cheesecakes

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**MINNEAPOLIS
THE MARQUETTE
HOTEL**

*Banquet Menu
2009*

**WINDOWS
on minnesota**

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
Nutri-Grain 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

SMOOTHIE BAR*

Bananas, Strawberries, Pineapple,
Blueberries

Blended to order with
fruit juice and yogurt

**Requires attendant*

POLAR FREEZE

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

HEALTHY CHOICE

Seasonal Fruits and Berries
Assorted Yoplait Yogurts
Assorted Fruit Juices
Coffee, Tea and Decaffeinated
Coffee

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PLATED BREAKFAST SELECTIONS

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

ALL AMERICAN

Fluffy Scrambled Eggs
Your Choice of Virginia Ham,
Applewood Smoked Bacon
or Sausage

TRADITIONAL EGGS BENEDICT

Poached Eggs, Canadian Bacon,
English Muffin and Hollandaise

♥Eggbeaters available upon
request

♥HEART HEALTHY

DENVER SCRAMBLE

Fluffy Scrambled Eggs,
Wisconsin Cheddar Cheese and
Ham,
Onion, Green Pepper

Seasonal Fresh Fruit Plate
To Include
Fruits served with Plain Lowfat
Yogurt, Swiss Muesli

THE MINNEAPPLE

Traditional French Toast or
French Toasted Banana Bread
Maple Butter & Syrup
Your Choice of Applewood
Smoked
Bacon or Sausage

TRADITIONAL QUICHE LORRAINE (Bacon, Cheese & Onion)

Grilled Tomatoes,
Asparagus Garnish

SEASONAL WAFFLES

Belgian Waffles
Fresh Seasonal Berries or
Fruit Compote, Whipped Cream

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BUFFET BREAKFASTS

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

Select One of the Following:

Scrambled Eggs with Chives
Quiche (Lorraine, 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

DELUXE CONTINENTAL

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

THE BAGEL BAR

Assorted Fruit Juices
Fresh Fruit in Season
Assorted Fruit Yogurts
Assorted Toasted Bagels
With Cream Cheese

With Smoked Salmon,
Capers, Boiled Eggs,
Red Onion, Lemon

COFFEE, TEA AND DECAFFEINATED COFFEE INCLUDED

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
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 Tomato Salad

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

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

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 Crème

***Each station requires a Chef in attendance, additional fee will apply.**

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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,
Mixed Field Greens, Sliced Strawberries, Mandarin Orange Segments, Sliced Almonds, Raspberry Vinaigrette

ENTREES

BEEF TERIYAKI

Marinated Beef, Stir Fried Vegetables, Fried Rice

MINNESOTA CHICKEN

Chicken Breast Stuffed with Wild Rice,
Mushroom Sauce

CHICKEN TERIYAKI

Marinated Chicken, Stir Fried 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

GRILLED CHICKEN BREAST

Your Choice of One of the Following:
Dijon, Wild Mushroom, or Tomato-Basil Sauce

BEEF BOUGUIGNON

Red Wine, Bacon, Mushrooms, Onions

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 ENTREES AND DESSERTS

PETITE FILET MIGNON
Sauce Béarnaise

LASAGNA OREGENATO
Spinach, Shallots
Oregano, Tomato, Fine Herbs

BASIL LINGUINI
Artichokes,
Roasted Vegetables, Marinara Sauce

GARDEN FRESH TORTELLINI
Grilled Vegetables,
Lemon Olive Oil

OVEN ROASTED WALLEYE
With Pistachio Crust, Mango-Lime Sauce

GRILLED SALMON FILET
with Lemon Caper Butter
or Tomato Pesto Cream
(Choose one sauce)

***ROSEMARY CHICKEN & FILET
MIGNON***

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

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

***LEMON GRASS SEARED CHICKEN
BREAST***
In Crystallized Ginger & Tangerine Honey Sauce

COQ AU VIN
Red Wine Stewed Chicken with Mushrooms &
Pearl Onions

***ROSEMARY SLOW ROASTED
GARLIC PORK LOIN***
Apple Horseradish Sauce

TOP SIRLOIN STEAK
Wild Mushroom Ragout

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

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people***

DESSERT SELECTIONS

Haagen Dazs Ice Cream
Carrot Cake
Sorbet Sampler
Chocolate Mousse
Rhubarb Custard Tart (Seasonal)

Tuxedo Cheesecake with Raspberry Coulis
Plain Cheesecake with Raspberry Coulis
Chocolate Truffle Torte
Key Lime Pie
Berries with Devonshire Cream
Caramel Apple Tart

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LUNCHEON MENU

ON THE LIGHTER SIDE

CHICKEN CAESAR SALAD

A Traditional Caesar Topped with
Sliced Marinated Grilled Chicken Breast

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

FRESH FRUIT PLATE

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

SALAD NICOISE

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

CHEF'S COBB SALAD

Maytag Bleu Cheese, Prosciutto Ham, Smoked Turkey
Leg, Grape Tomatoes, White Cheddar Cheese,
Scallions, Arugula and Iceberg Lettuce

ORIENTAL CHICKEN SALAD

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

MINNESOTA FAVORITE

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

SALMON TERIYAKI SALAD

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

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

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LUNCHEON BUFFETS

THE DELI TROLLEY

(Minimum of 15 Persons)

Soup du Jour
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

Sliced Deli Cheeses
Mustards, Mayonnaise, Pickles and Relishes
Pita and Assorted Breads
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

AMERICA'S FAVORITE SANDWICH

(Minimum of 15 Persons)

Caesar Salad
Pasta Salad
Sliced Fresh Fruit
Grilled Chicken Breasts and Kaiser Rolls
Steak Fries
Bacon, BBQ Sauce, Lettuce, Tomato, Red Onion
Herb Garlic Mayonnaise
Chef's Dessert Selection
Coffee, Tea and Decaffeinated Coffee

NORTHLAND BUFFET

(Minimum of 20 Persons)

Minnesota Wild Rice Chowder
Cucumber-Tomato Salad
Pasta Salad
Baked Walleye Almondine
Chicken Stuffed with Wild Rice
Mushroom Sauce
Red Roasted Potatoes
Chef's Fresh Market Vegetables
Bakery Fresh Rolls and Butter
Chef's Dessert Selection
Coffee, Tea and Decaffeinated Coffee

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LUNCHEON BUFFETS

(Cont'd)

ITALIAN BUFFET

(Minimum 15 persons)

Romaine Hearts, Garlic Anchovy Dressing,
Marinated Black and Green Olive Salad –
Antipasto Platter
Tortellini and Penne Pastas
Alfredo and Marinara Sauces
Lemon and Garlic Marinated Chicken
Roasted Vegetables
Breadsticks and Garlic Bread
Tiramisu
Coffee, Tea and Decaffeinated Coffee

ORIENTAL BUFFET

(Minimum 15 persons)

Asian Noodle Salad
Oriental Chicken Salad
Vegetable Spring Rolls, Thai Chili 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
Fresh Fruit Platter
Submarine Sandwich with Turkey
Ham, Cervelat Salami, Swiss Cheese, Ripe Tomato
Onion, Lettuce
Potato Chips, Chocolate Chip Cookies
Coffee, Tea and Decaffeinated Coffee

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DINNER APPETIZERS, STARTERS, AND DESSERTS

STARTER COURSES

Minnesota Wild Rice Chowder
Mixed Greens with Strawberries, Mandarin Oranges,
Sliced Almonds, Raspberry Vinaigrette
Petite Caesar Salad
Mixed Field Green Salad, Red Wine Vinaigrette
Fresh Spinach Salad, Mandarin Oranges, Diced Tomatoes, Caramelized Walnuts, Orange-Basil Vinaigrette
(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)
Tuxedo or Plain Cheesecake with Raspberry Coulis
Berries with Devonshire Cream
Chocolate Truffle Torte
Caramel Apple Tart

Upgraded Desserts Available at an additional charge:

Lemon Panna Cotta
Crème Brulee Sampler (maximum 50 people)
Chocolate Savarin with Ice Cream (maximum 150 people)

FLAMBE

Bananas Foster
Cherries Jubilee

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DINNER ENTREES

FILET AND SALMON

Petite Filet Mignon and Grilled Salmon Filet,
Béarnaise sauce

ROAST PRIME RIB OF BEEF, AU JUS

(minimum 15 persons)
Roasted Potatoes

ROSEMARY CHICKEN AND FILET MIGNON

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

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

WINDOWS ON MINNESOTA CHICKEN

Chicken Breast Stuffed with Wild Rice,
Mushroom Sauce

FILET & BABY LOBSTER

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

PORK LOIN

Rosemary and Garlic Infused Pork Loin
Apple Horseradish Sauce

FILET & WALLEYE

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

CHAR GRILLED PORK PORTERHOUSE

Apple Wine Sauce

FILET MIGNON

Traditional Favorite with Béarnaise Sauce

NEW YORK STRIP STEAK

Horseradish Whipped Potato
Wild and Domestic Mushroom Ragout

.DINNER MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT,
FRESH MARKET VEGETABLES, CHOICE OF GARLIC MASHED POTATOES, HERBED POTATO GRATIN,
RED ROASTED POTATOES, POTATO GALETTE OR BASMATI RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE

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DINNER ENTREES (CON'T)

BASIL LINGUINI

Topped with Artichokes
Roasted Vegetables in a Marinara Sauce

CRAB STUFFED WALLEYE

Garlic Chive Butter

GARDEN FRESH TORTELLINI

Fresh Peppers and Onions,
Olive Oil

GRILLED SALMON

With Your Choice of : Lemon Caper Butter,
Tomato-Basil Sauce, or Béarnaise Sauce

PENNE PASTA

Panache of Fresh Seasonal Vegetables
Tossed with Penne Pasta
Garlic Basil Cream Sauce

MINNESOTA WALLEYE PIKE

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

LASAGNA OREGANATO

Spinach, Shallots, Oregano, Tomato, Fine Herbs

ROASTED BREAST OF DUCK

Port Wine and Grape Sauce

PECAN CRUSTED SALMON

Filet of Salmon Encrusted in Crushed Pecans
Citrus Buere Blanc Sauce

DINNER MENU SELECTIONS INCLUDE YOUR CHOICE OF STARTER AND DESSERT,
FRESH MARKET VEGETABLES, CHOICE OF GARLIC MASHED POTATOES, HERBED POTATO GRATIN, RED
ROASTED POTATOES, POTATO GALETTE OR BASMATI RICE, BAKERY FRESH ROLLS
COFFEE, TEA AND DECAFFEINATED COFFEE

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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
Chef's Dessert Selection
Coffee, Tea and Decaffeinated Coffee

DINNER BUFFETS

(Minimum 15 attendees)

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

**Chef Fee Applies

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HOT HORS D'OEUVRES SELECTIONS

Chicken Sates with Spicy Peanut Sauce
Beef Sates with Spicy Peanut Sauce
Petite Spinach Quiche
Spicy Chicken or Vegetarian Spring Rolls with Fruit Chutney
Scallops Wrapped with Bacon
Homemade Mini Buffalo Burgers
Crab Rangoons
Spinach and Feta Cheese Wrapped in Phyllo
Coconut Shrimp with Sweet and Sour Sauce
Sesame Chicken 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: Italian Sausage, Crabmeat ,Herbed Cream Cheese
Asian Shrimp Toast, Sweet and Sour Sauce
Fried Pork Potstickers with Mango Ginger Marmalade
Mini Reuben Sandwich with Thousand Island Dressing
Bacon Wrapped Shrimp on a Skewer
Mini Lamb Chop with Horseradish Apple Sauce
Crab Cakes With Tartar Sauce
Bacon Wrapped Water Chestnuts
Shrimp Mousse & Lemongrass Skewer
Lobster tail Coconut
Andouille Sausage en Croute
Artichoke Heart Beigner
Chicken Dumpling with Peanut Sauce
Beggar's Purse (Chicken Vegetables with Goat Cheese)
Truffle & Orange Scented Risotto Croquettes

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COLD HORS D'OEUVRES SELECTIONS

Duck Confit Terrine with Cornichons

Salmon Terrine, Honey Dill Mustard

Cheese, Olive, Tomato on Brochette

Cherry Tomato Stuffed with Herbed Cream Cheese

Country Pate on Rye Crostini, Grain Mustard Aioli

Smoked Salmon and Cream Cheese in Lefse Crepes

Medallions of Lobster on Crostini

Cucumber, Boursin Cheese and Shrimp Rondeles

Lemon and Garlic Grilled Shrimp, Avocado Dip

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

Chicken & Tomato Tortilla Pinwheel

Brie Cheese and Apple Slice on Brioche

Assorted Mini Deli Sandwiches

Chef's Selection or Vegetarian Sushi Roll, Soy-Ginger Sauce

Smoked Salmon and Dill Cream on Pumpernickel

Black Olive Tapenade on Crostini

Fiscelle with Grilled Chicken, Sweet Onion, Tomato, Basil Aioli

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HORS D'OEUVRES

SPECIALTY ITEMS

Sourdough Bread with Spinach Dip(serves 25)
A Selection of Fresh Garden Vegetables with Dill Dip(serves 50)
Grilled Antipasto Tray with Pesto Dip(serves 50)
Domestic and Imported Cheese served with Assorted Crackers and French Bread(serves 50)
Panache of Seasonal Fresh Fruit and Berries(serves 50)
Sliced Domestic Cheese and Meat Tray with Crackers and French Bread(serves 50)
Smoked Salmon Platter with Mini Bagels, Cream Cheese, Capers, Onions and Lemon(serves 50)
Herb Crusted Baked Brie with Sliced Apple and Focaccia Bread(serves 10)
Whole Cold Poached Salmon with Cucumber Dill Sauce(serves 50)
Chef's Selection of Classic Terrines and Pates, Crostinis (serves 50)
Marinated and Grilled Beef Tenderloin Platter, Served with Sauces and Breads(serves 50)

FROM THE HARBOR

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

Ask about our specialty ice sculptures.

DRY SNACKS

Cocktail Mix
Pretzels
Potato Chips
Assorted Dips
Assorted Nuts
Popcorn

CARVED SELECTIONS*

Carved Selections served with Petite Rolls and Condiments

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

**Carver Fee Will Apply. 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 \$50.00 service fee for groups of less than 20 people*

MINNEAPOLIS
THE MARQUETTE
HOTEL

Banquet Menu
2009

WINDOWS
on minnesota

HORS D'OEUVRES

RECEPTION SPECIALTIES

**These Reception Specialties Require a Chef At An Additional Fee
Minimum of 20 Persons*

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

SEAFOOD EXTRAVAGANZA

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

FAJITA STATION

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

*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 \$50.00 service fee for groups of less than 20 people*

HORS D'OEUVRES

HORS D'OEUVRES PACKAGES

(These packages are based on six pieces per person)

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

International Cheese Display with Assorted Crackers & Breads
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 our Chef.

Mushrooms Stuffed with Cream Cheese;
Brie Cheese & Apple Slice on Brioche; Spicy Chicken Spring Rolls with Sweet & Sour Sauce;
Vegetable Crudite with Dips
Sun-Dried Tomato and Parmesan Cheese in Puff Pastry;

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 at an additional fee.**

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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
Canadian Club Whiskey
Dewars Scotch
Jim Beam Bourbon
Bacardi Rum
Captain Morgan Spiced Rum
E&J Brandy

Examples of Premium Brands include:

Stoli Vodka
Tanqueray 10 Gin
Crown Royal Whiskey
Jonnie Walker Red Scotch
Makers Mark Bourbon
Bacardi Rum
Captain Morgan Spiced Rum
Christian Brothers Brandy

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
Michelob Golden Draft Light

Examples of Imported Beers include:

Heineken
Amstel Light
Summit Extra Pale Ale
Sam Adams

Sodas and Mineral Waters

Bottled Juices

Examples of Cordials includes: 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.

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