

Crowne Plaza AiRE MSP Airport | Mall of America

Catering Menu



CORPORATE MEETING PACKAGES

STAND-BY

30

Arrival Breakfast

Orange Juice, Freshly Brewed Coffee, Decaf, and Hot Tea
Assorted Breakfast Pastries and Muffins ~v
Sodas and Bottled Water

Break

Refresh Coffee, Sodas and Bottled Water

Departure Break

Fresh Baked Soft Cookies ~v
Freshly Brewed Coffee, Decaf, and Hot tea
Sodas and Bottled Water

COACH

55

Arrival Breakfast ~v

Assorted Juices, Freshly Brewed Coffee, Decaf, Hot Tea
Sliced Fresh Fruit and Berries
Steel Cut Oatmeal, Brown Sugar, Golden Raisins, Milk
Bagel & Toast Bar (with toaster): English Muffins, Breads,
and Bagels
Cream Cheese, Peanut Butter, Preserves, Butter
Sodas and Bottled Water

Break

Refresh Coffee, Sodas and Bottled Water

Business Class Lunch ~df

3-Bean Chili
Crackers, Cheese, Onions
Make-Your-Own Deli Sandwich
Deli Meats and Sliced Cheeses, Assorted Breads & Rolls
Mayo, Mustard, Lettuce, Tomato, Onion,
Sprouts, Pickles
Root Vegetable Slaw, Parmesan Kettle Chips
Assorted Dessert Shooters
Sodas and Bottled Water

Departure Break

Medley of Popcorn (plain & cheese) and Snack Mix
Freshly Brewed Coffee, Decaf, and Hot tea
Sodas and Bottled Water

FIRST CLASS

70

Arrival Breakfast

Assorted Juices, Freshly Brewed Coffee, Decaf, and Hot
Tea
Citrus & Berry Medley of Grapefruits, Oranges, Kiwi,
Seasonal Berries
Steel Cut Oatmeal, Brown Sugar, Dried Cranberries
& Nuts, Milk
Mini Ham & Cheddar Egg Puffs
Caramel Pecan Rolls, Scones, Mini Bagels
Cream Cheese, Preserves, Butter
Sodas and Bottled Water

Break

Yogurt, Granola, Berry Parfait Shooters
Refresh Coffee, Sodas and Bottled Water

First Class Lunch

Minnesota Wild Rice Soup, Soda Crackers
Pippins Salad ~gf
House Salad, Mixed Greens, Toasted Walnuts, Balsamic
Vinaigrette ~v
Bakery Fresh Rolls, Butter
Walleye Cakes, Remoulade Sauce
Herb Roasted Boneless Breast of Chicken ~df
Home Grown Seasonal Vegetable Medley ~v
Roasted Baby Red Potatoes ~v/gf
Mixed Berry Cobbler, Crème Anglaise ~v
Sodas and Bottled Water

Departure Break

Pita Chips with Hummus, Raw Vegetable Crudité
and Carrot Sticks
Seasonal Dessert Bars
Freshly Brewed Coffee, Decaf, and Hot tea

ALL DAY BEVERAGE PACKAGE

16

Freshly Brewed Coffee, Decaf, and Hot Tea
Assorted Chilled Sodas and Bottled Water
*Applies for 8 Hour Meeting

~v Vegetarian ~gf Gluten Free ~df Dairy Free

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 23% service charge and is subject to change. Buffet charge of \$100 for guarantees less than 20.

REFRESHMENTS

BEVERAGES

Freshly Brewed Regular/Decaf Coffee	55/gallon
Specialty Brew - Caribou Coffee®	65/gallon
Assorted Hot Herbal Teas	55/gallon
Hot Apple Cider	49/gallon
Iced Tea	40/gallon
Lemonade	40/gallon
Fruit Punch	40/gallon
Infused Water Station:	10/gallon
Cucumber-Mint, Lemon-Lime, Watermelon or Pineapple	
Chilled Juices:	18/carafe
Orange, Apple, Cranberry, Grapefruit and Tomato	
Bottled Juices	5 each
Simply Juices:	
Orange, Cranberry & Lemonade	6 each
Assorted Sodas & Iced Tea	4 each
Bottled Water	4 each
Milk, Skim/Chocolate	4 each
Red Bull®	5 each

SNACKS

Kettle Corn or Buttered Popcorn	5 per person
Potato Chips with French Onion Dip	5 per person
Tortilla Chips and Salsa	5 per person
Dry Roasted Peanuts	6 per person
Mixed Nuts	7 per person
Trail Mix	5 per person
Snack Pretzels	4 per person
Pita Chips with Fresh Sprouted Hummus	5 per person
Warm Cheese Filled Pretzel Bites	5 per person

BREADS, PASTRIES, BARS & SWEETS

Assorted Muffins with Butter	39/dozen
Assorted Danish and Pastries	39/dozen
Assorted Scones	39/dozen
Assorted Breakfast Breads	37/dozen
Croissants with Butter and Preserves	39/dozen
Bagels with Flavored Cream Cheeses	45/dozen
Caramel Rolls or Cinnamon Rolls	35/dozen
Granola and Cereal Bars	4 each
Assorted Cereal Cups with Milk	4 each
Assorted Fresh Baked Cookies	35/dozen
Old Fashion Brownies	35/dozen
Assorted Dessert Bars	35/dozen
Individual Rice Krispy Bars <i>~gf</i>	32/dozen
Assorted Candy Bars	26/dozen
Assorted Novelty Ice Cream Bars	5 each
Dark Chocolate Dipped Strawberries <i>~gf</i>	42/dozen
Hard Boiled Eggs <i>~gf</i>	25/dozen

FRUIT / VEGETABLES / DAIRY

Sliced Seasonal Fresh Fruit	5 per person
Mixed Whole Fresh Fruit	3 per piece
Assorted Flavored Yogurt Cup <i>~gf</i>	4 each
Garden Vegetables and Ranch Dip <i>~gf</i>	5 per person
Assorted Sliced Cheeses and Crackers	5 per person
Yogurt, Berry, Granola Parfait	5 each

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BREAKFAST PLATED

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, and Specialty Teas

ALL-AMERICAN 17

Fluffy Scrambled Eggs
Country Style Breakfast Potatoes
Hardwood Smoked Bacon
Freshly Baked Muffin
Butter and Preserves

HEALTHY 17

Scrambled Egg Beaters®
Turkey Sausage
Yogurt Parfait with Berries & Granola
Morning Glory Muffin
Butter and Preserves

BRIOCHE FRENCH TOAST 16

Brioche Bread French Toast
Served with Warm Maple Syrup
Country Sausage
Fruit Garnish



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BREAKFAST BUFFET

Includes Assorted Breakfast Juices, Freshly Brewed Coffee, and Specialty Teas

CONTINENTAL BREAKFAST 18

Sliced Fresh Fruit
Pastries and Muffins, Freshly Baked Scones
Butter and Preserves

HEALTHY START CONTINENTAL 19

Sliced Fresh Fruit
Assorted Flavored Yogurts
Toast Station: White, Whole Wheat, Bagels
Butter, Preserves and Peanut Butter
Steel Cut Oatmeal with Brown Sugar and Golden Raisins

HOT CONTINENTAL 20

Breakfast Egg Puffs with Potato and Diced Ham *~gf*
Vanilla Yogurt, Berries & Granola
Multi-grain Whole Loaf Bread on Bread Board
Butter and Preserves

THE AIRE BREAKFAST *~gf* 22

Sliced Fruit and Berries
Fluffy Scrambled Eggs
Hardwood Smoked Bacon, Sausage Links
Country Style Breakfast Potatoes
Muffins, Danish, Bagels
Butter and Preserves, Cream Cheese

BREAKFAST RECEPTION 22

Potato Pancakes
French Toast Sticks
Egg Puffs
Mini Muffins
Stuffed Pancakes
Fresh Fruit Display

DENVER OMELETTE BUFFET *~gf* 24

Sliced Fruit and Berries
Steel Cut Oatmeal, Brown Sugar and Golden Raisins
Denver Omelets, Ham, Peppers, Onions, Cheddar Cheese
Hardwood Smoked Bacon
Potato Pancakes, Sour Cream & Chives
Muffins, Danish, Scones with Butter and Preserves

CHEF STATION

Chef Prepared Omelets – Made to Order *~gf* 8

Selections Include: Shredded Cheddar Cheese, Bacon, Sausage, Peppers, Onions, Tomatoes, Mushrooms, and Spinach

BUFFET ADD-ONS

Scrambled Eggs with Mushrooms, Onions, and Peppers *~v* 4
Cinnamon or Brioche French Toast with Warm Maple Syrup *~v* 4
Ham, Egg, and Cheese Croissant Sandwich 5
Sausage, Egg and Cheese Croissant Sandwich 5
Steel Cut Oatmeal, Brown Sugar, Golden Raisins *~gf* 4
Individual Flavored Yogurts *~v* 3
Assorted Cereal cup with Skim Milk 3
Specialty Brew- Caribou Coffee 3
Hot Breakfast Burrito with Scrambled Eggs, Onions, Peppers, Tomatoes, Chorizo, Shredded Cheese Wrapped in a Flour Tortilla 5
Yogurt, Berry, & Granola Parfaits *~v* 4
Belgium Waffle, Whipped Cream, Fresh Berries 5

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PLATED ENTRÉE SALADS

Includes Bakery Fresh Rolls and Butter, Freshly Brewed Coffee, Cookies & Dessert Bars

GRILLED CHICKEN CAESAR SALAD 23

Grilled Chicken Breast, Fresh Romaine Lettuce, House-Made Croutons tossed in Traditional Caesar Dressing

BLACK & BLEU SALAD ~gf 25

Grilled Sirloin Steak, Tomatoes, Fingerling Potatoes, Bleu Cheese Crumbles, Crispy Fried Onions on a bed of Mixed Greens, lightly dressed with Balsamic Vinaigrette Dressing

FUJI APPLE CHICKEN SALAD ~gf 24

Marinated & Grilled Chicken Breast, Mixed Greens, Diced Fuji Apples, Candied Walnuts, Red Grapes, and dressed with Avocado Buttermilk Dressing

GRILLED CHICKEN MEDITERRANEAN SALAD 24

Mixed Greens, Couscous and Quinoa Blend, Zucchini, Yellow Squash, Kalamata Olives, Feta Cheese all tossed with Balsamic Vinaigrette

SANDWICH PLATES 22

Served with Wild Rice Soup Shooter, Parmesan Kettle Chips, Iced Tea, Cookies & Brownies

ROAST TURKEY

Oven Roasted Turkey, Tomato, Sprouts, Swiss Cheese, Cranberry Mayonnaise, served on a Ciabatta Roll

ITALIAN SUB

Genoa Salami, Spicy Pepperoni, Black Forest Ham, Provolone Cheese, Zesty Italian Dressing served on a Fresh Hoagie Bun

ROAST BEEF

Roast Beef, Swiss and Provolone Cheese, Horseradish Spread served on a Honey Wheat Roll

AVOCADO VEGGIE WRAP ~v

Avocado, Cream Cheese, Sprouts, Red Onion, Tomato, Mushrooms, Sweet Bell Pepper, and Cucumbers wrapped in a Spinach Tortilla

HAM & AGED SWISS

Duroc Ham, Swiss Cheese, Coarse Ground Mustard Spread served on Rye Bread

TURKEY BLT

Turkey Breast, Bacon, Lettuce, Tomato, Provolone and Cheddar Cheese, and Garlic Mayonnaise served on Multigrain Bread

CHICKEN CAESAR WRAP

Diced Chicken Breast, Romaine Lettuce, Parmesan Cheese, Caesar Dressing, all wrapped in a Spinach Tortilla

TUNA SALAD ~df

Albacore Tuna, Water Chestnuts, Celery, Red Onion, and Citrus Mayonnaise served on White Bread

BAGGED LUNCHES “TO GO”

Your Choice of Sandwich

Packaged “To Go” with Condiments, Utensils, Whole Fresh Fruit, Cole Slaw, Bag of Chips, Cookie & Bottled Water

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PLATED LUNCH ENTREES

Served with Soup or Salad, Bakery Fresh Rolls & Butter, Choice of Dessert, Freshly Brewed Coffee

STARTERS

House Salad ~v/df

Mixed Greens, Sliced Cucumbers, Julienne Carrots, Tomatoes, Shaved Red Onion, House-made Ranch Dressing

Pippins Salad (house specialty)

Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

Classic Caesar Salad

Minnesota Chicken Wild Rice Soup

Soup of the Day

Chef's Daily Creation

ENTRÉES

SAUTEED CHICKEN BREAST 25

Boneless Breast of Chicken, Dijon Cream Sauce, Rice Blend, Seasonal Vegetable

BUTTERNUT SQUASH 22

RAVIOLI ~v

Tossed in a Parmesan Olive Oil Sauce, Sautéed Green Beans

BURGUNDY BEEF TIPS ~gf 27

Tender Beef, Burgundy Wine Sauce, Mashed Baby Reds with Roasted Garlic, Seasonal Vegetable

CHICKEN CAPRESE 25

Sautéed Chicken Breast, Garlic, Mozzarella Cheese, Tomato, Basil, Balsamic Vinegar Reduction, Confetti Rice, Seasonal Vegetable

CHICKEN PICATTA 26

Sautéed Chicken Breast over Linguine Pasta, Tossed in a White Wine Lemon Caper Sauce, Steamed Broccoli

STUFFED CHICKEN BREAST 26

Chicken Breast stuffed with a Wild Rice Stuffing, Pancetta Cream Sauce, Seasonal Vegetable

PAN-SEARED ATLANTIC 27

SALMON ~gf/df

Fresh Mango Salsa, Confetti Rice, Seasonal Vegetable

WALLEYE CAKES 26

Two Walleye Cakes, Lemon Dill Sauce, Wild Rice Blend, Seasonal Vegetable

LONDON BROIL ~gf/df 28

Marinated Flank Steak, Mushroom Demi-Glace Herb Roasted Baby Red Potatoes, Seasonal Vegetable

DESSERTS

Key Lime Pie

Rustic Apple Pie, Caramel Sauce

Flourless Chocolate Torte, Whipped Cream

House-made Bread Pudding, Brandy Crème Anglaise

White Chocolate Raspberry Torte

Fresh Berry Zabaglione

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LUNCH BUFFETS

Served with Freshly Brewed Coffee, Decaf and Hot Tea

LITTLE ITALY 31

Classic Caesar Salad
Grilled Chicken Breast, Sun-Dried Tomato Sauce
Pasta e Olio, Garlic, Olive Oil, Parmesan Cheese
Eggplant Parmigiana
Balsamic Grilled Vegetables *~v/gf/df*
Garlic Breadsticks
Cannoli's

ASIAN CUISINE 2 options 31

Thai Peanut Noodle Salad *~gf/df* 3 options 33
Bib Lettuce Wraps *~gf/df*
Fresh Fruit Display
Mongolian Beef, Soy-Ginger Chicken,
Sesame Pork Stir-Fry *~gf/df*
Vegetarian Stir-Fried Rice, White Rice *~gf/df*
Oriental Almond Cookies, Fortune Cookies

SLIDER BUFFET 2 options 29

Berry Bliss Spinach Salad *~v/gf/df* 3 options 31
Watermelon
Blackened Bleu Burger, Roasted Tomato Aioli
Chicken Breast Sliders, Herbed Mayo
Pulled Pork Sliders Garlic Creole Aioli
Tater Tot Bar - ketchup, cheese sauce, barbeque sauce
honey mustard
Dessert Shooters

PIZZERIA 25

Thin Crust Margherita, Sausage & Pepperoni Pizza
Condiments: Tabasco Sauce, Parmesan Cheese,
and Crushed Red Pepper Flakes
Caesar Salad, Lightly Dressed
Fruit Kabobs
Bread Sticks (Cheesy and Plain), served with
Marinara Sauce
Dessert Bars

Pre-Made SANDWICH BUFFET 29

Soup of the Day
Pippins Salad
Grilled Portabella & Sweet Pepper Wrap
Roast Turkey & Aged Swiss, Cranberry Mayonnaise on
Croissant
Roast Beef, Provolone & Swiss Cheeses, Horseradish
Mustard on Honey Wheat Roll
Albacore Tuna, Water Chestnuts, Celery, Red Onion,
Citrus Mayo on Multi-grain Bread
Shredded Vegetable Slaw *~v/gf/df*
Parmesan Kettle Chips, Pickles
Brownie Bites & Mini Cookies

MINNESOTA BUFFET 31

Minnesota Wild Rice Soup
Pippins Salad
Old Fashioned Pot Roast with Gravy
Herb Roasted Chicken *~gf*
Herb Roasted Baby Red Potatoes *~v/gf*
Green Beans Almandine *~v/gf*
Bakery Fresh Rolls and Butter
Apple Crisp *~v*

BACKYARD BARBECUE 31

Creamy Cole Slaw *~v/df*
Dill Baby Red Potato Salad *~v/gf*
Grilled Barbecue Chicken
CharBroiled Hamburgers
Sliced Cheddar and Swiss Cheese
Assorted Artisan Buns and Rolls
Condiments, Lettuce, Tomato, Pickles
Wedge-Cut Steak Fries
Corn O'Brien
Watermelon

CINCO de MAYO 30

Roasted Corn and Black Bean Salad *~v/gf/df*
Choose 2: Shredded Chicken, Braised Beef,
Pulled Pork *~gf/df*
Mexican Beans and Rice *~v/gf/df*
Shredded Lettuce, Diced Tomatoes, Diced Onions,
Sliced Jalapenos, Sour Cream, Guacamole,
and Shredded Cheddar Cheese
House-Made Tortilla Chips and Salsa
Traditional Taco Shells and Flour Tortillas
Cinnamon Churros *~v/df*

CRAFT YOUR OWN SANDWICH 27

Soup of the Day
Bowtie Confetti Pasta Salad *~v/df*
Thin Sliced Pit Ham, Smoked Premium Turkey Breast,
Roast Beef and Salami
Extra Sharp Aged Cheddar Cheese, Aged Swiss
Tomatoes, Lettuce, Onions, Pickles
Assortment of Fresh Breads
Sandwich Spreads –mayo, mustard, soft butter
Parmesan Kettle Chips
Assorted Bars and Cookies

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SEASONAL BUFFETS

Served with Bakery Fresh Rolls & Butter, Freshly Brewed Coffee, Decaf and Hot Tea

SUMMER LUNCH BUFFET

STATE FAIR 31

Corn on the Cob *~v/gf*
Waldorf Salad *~v/gf*
Corn Dogs
Pork on a Stick *~gf/df*
Fresh Cut French Fries
Mini Chocolate Chip Cookies

WINTER DINNER BUFFET

WINTER BLISS 52

Cranberry, Orange Salad with Citrus Vinaigrette
Beef and Barley Soup
Chef Carved Prime Rib
Seafood Newburg, Shrimp, Scallops and Salmon Haddock in a Sherry Spiked Cream Sauce
Roasted Carrots and Brussel Sprouts
Sour Cream and Chive Roasted Baby Baked Potatoes
Triple Chocolate Cake

FALL LUNCH BUFFETS

FALL HARVEST 31

Waldorf Salad *~v/gf*
Arcadian Salad with Walnuts, Grape Tomatoes, Balsamic Dressing *~v/gf/df*
Butternut Squash Soup *~v/gf*
Carved Pork Loin with a Sage Garlic Honey Sauce *~gf*
Cider Braised Chicken with Apples *~gf*
Rosemary Mashed Yukon Gold Potatoes *~v/gf*
Sautéed Root Vegetables *~v/gf*
Pumpkin Bars

SPRING LUNCH BUFFET

SPRING ROAST 32

Minted Spring Pea Soup
Roast Beet Salad with Baby Arugula
Spring Garden Salad
Herb Roasted Cornish Game Hen
Pasta Primavera with Baked Salmon
Roasted Potato and Asparagus Medley
Rhubarb Meringue Bar

OKTOBERFEST 31

German Red Cabbage Salad *~v/gf/df*
German Potato Salad *~v/gf*
Beer Braised Bratwurst with Sauerkraut *~gf/df*
Chicken Schnitzel
Potato Pancakes *~v/gf/df*
Roasted Sweet Potato Slices *~v/gf/df*
Apple Strudel

WINTER LUNCH BUFFET

COZY CABIN 34

Roasted Root Vegetable Salad, with Sherry Vinaigrette
Cream of Mushroom Soup
Meatloaf, Stuffed with Prosciutto, Provolone Cheese, Spinach and Carrots, Beef Gravy
Roast Turkey Breast with Gravy
Roasted Acorn Squash with Zesty Brown Sugar Glaze
Mashed Yukon Gold Potatoes
Bread Pudding with Crème Anglaise

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IN- FLIGHT BREAKS

ARRIVAL 14

Brownies, Dessert Bars & Freshly Baked Cookies
Fruit Kabobs *~v/gf/df*
Vitamin Water –Assorted Flavors

BOARDING PASS 12

Strawberry & Vanilla Yogurt, Berries & Granola *~v/gf*
Yogurt Covered Raisins, Granola Bars
Simply Juices and Sparkling Water

DOMESTIC 13

Brownie Bites & Mini Baked Cookies
Homemade Kettle Chips with French Onion Dip *~gf*
Snack Pretzels *~v*
Assorted Sodas & Bottled Water

INTERNATIONAL 14

Pita Chips with Hummus *~v/gf*
Dried Fruit/Nut Mix *~v/gf/df*
Vegetable Crudit  with Ranch Dip *~v/gf*
Bottled Water –Sparkling, Flavored, Still

LAYOVER 14

Warm Jumbo Pretzels with Honey Mustard *~v/df*
Candy Bars, Buttered Popcorn, Dry Roasted Peanuts,
Assorted Sodas and Bottled Water

DEPARTURE 13

Domestic & Artisan Cheese & Meat Display,
Warm Artichoke & Spinach Dip with French Bread
and Crackers
Assorted Sodas and Bottled Water

SEASONAL BREAKS

COASTAL FALL 12

Apple Chips, Peanuts, Trail Mix & Apple Bars *~v/gf/df*
Sliced Apples with Caramel Dipping Sauce *~v/gf*
Hot or Cold Apple Cider

OCEANFRONT 13

Strawberries with Cr me Fraiche *~v/gf*
Red Watermelon Skewers *~v/gf/df*
Lemon & Raspberry Bars *~v/gf/df*
Lemonade and Iced Tea *~v/gf/df*

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PLATED DINNER ENTREES

Includes Seasonal Vegetables, Bakery Fresh Rolls & Butter, Freshly Brewed Coffee, Decaf & Hot Tea

STARTERS

House Salad ~v/gf/df

Mixed Greens, Sliced Cucumbers, Julienne Carrots, Tomatoes, & Shaved Red Onion
House-made Ranch Dressing

Pippins Salad House Specialty

Romaine and Iceberg Lettuce, Bacon, Parmesan Cheese, Red Onions tossed in our House-Made Pippins Dressing

Classic Caesar Salad

Minnesota Chicken Wild Rice Soup

Soup of the Day Chef's Daily Creation

ENTREES

ATLANTIC SALMON ~gf 36

Grilled Fillet finished in a Citrus Butter Sauce and served with a Wild Rice Blend, Seasonal Vegetable

WALLEYE PIKE ~gf 33

Walleye Fillet Broiled in Butter, Grilled Lemon Wedge, Baby Baked Potatoes, Seasonal Vegetable

PORTOBELLO WELLINGTON ~v 28

Grilled Portobello Mushroom and Vegetables wrapped in a Puff Pastry, Vegetarian Truffle Sauce
Seasonal Vegetable

FILET MIGNON ~gf 43

Bacon Wrapped Filet, Garlic-Herbed Butter, Herb Rosemary Red Potatoes, Seasonal Vegetable

CHICKEN CAPRESE 31

Sautéed Chicken Breast topped with Mozzarella Cheese, Tomato and Basil, Balsamic Vinegar Reduction, Lemon Herb Orzo, Seasonal Vegetable

FILET & PRAWNS DUET ~gf 48

Tenderloin with Prawns, Garlic Butter Sauce, Fingerling Potatoes, Sautéed Greens

GRILLED NEW YORK STRIP gf 35

New York Steak, Caramelized Onions, Twice Baked Potato, Seasonal Vegetable

PARMESAN & HERB CRUSTED PORK TENDERLOIN 31

Sliced Pork Tenderloin with Pan Sauce, Butternut Squash Ravioli, Sautéed Green Beans

STUFFED CHICKEN 31

Chicken Breast stuffed with Wild Rice and Cheese Blend Stuffing, Pancetta Cream Sauce
Seasonal Vegetable Medley

BUTTERNUT SQUASH RAVIOLI ~v 28

Butternut Squash Ravioli with Brown Butter Sage Sauce, Fresh Shaved Parmesan, Parsley

HERB ROASTED CHICKEN ~gf 30

Rosemary-Garlic Marinated Breast of Chicken
Roasted Yukon Gold Potatoes, Seasonal Vegetable

BRAISED BONELESS SHORT RIBS ~gf 33

Boneless Short Rib Red Wine Pan Sauce
Garlic Mashed Potatoes, Seasonal Vegetable

DESSERTS

Southern Pecan Pie

Flourless Chocolate Torte, Whipped Cream

House-made Bread Pudding, Brandy Crème Anglaise

New York Style Cheesecake, Raspberry Coulie

Angel Food Cake with Fresh Berries

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DINNER BUFFET

Includes Seasonal Vegetables, Bakery Fresh Rolls & Butter, **Chef's Dessert Table**, Freshly Brewed Coffee, Decaf & Hot Tea

SOUP & SALADS

Select 2, Add 3rd Option for \$2

Anti-Pasta Salad ~gf Marinated Artichoke Hearts, Black and Green Olives, Shallots, Tuscan Capers, Chopped Peppercini Drizzled with a Balsamic Vinaigrette

Classic Caesar Salad House-Made Croutons, Shaved Parmesan

Mixed Greens Salad ~v/gf Sliced Roma Tomatoes and Cucumbers, Onions, House-made Croutons, Peppercorn Ranch Dressing

Tomato Caprese Salad ~v/gf Sliced Tomatoes, Fresh Mozzarella, & Shaved Onion Garnished with Basil Sprigs Drizzled with Pesto Vinaigrette

Minnesota Chicken Wild Rice Soup

Beef Barley Carrots, Green Beans, Onions

ENTREES

2 Entrees **43**

3 Entrees **45**

Wild Rice Stuffed Chicken Pancetta Cream Sauce

Broiled Walleye Brown Butter Caper & Lemon Sauce

Roast Sirloin Mushroom Demi-Glace

Broiled Atlantic Salmon Citrus Buerre Blanc

Roast Pork Loin Pan Sauce

Butternut Squash Ravioli Brown Butter Sage Sauce, Fresh Shaved Parmesan

Sautéed Chicken Breast Marsala Wine Sauce

Wild Mushroom Stroganoff ~v/df

Braised Boneless Short Ribs Red Wine Pan Sauce

House-Made Shepherd's Pie

ADD CHEF CARVER:

Prime Rib of Beef 7 per person
Horseradish & Au Jus

Roast Turkey Gravy 6 per person
Cranberry Sauce

Ham Sweet Mustard 6 per person

SIDE OPTIONS Select 2

Wild Rice Blend ~v

Yukon Gold Mashed Potatoes ~v/gf

House- Made Macaroni and Cheese ~v

Mashed Baby Reds with Roasted Garlic ~v/gf

Au Gratin Potatoes ~v/gf

Baked Potato Bar with Toppings ~v/gf *Add \$1/Person

Fettuccine Tossed with Olive Oil & Garlic ~v

Herb Roasted Baby Red Potatoes ~v/gf/df

Couscous & Quinoa Blend with Seasonal Vegetables

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RECEPTION DISPLAYS

Priced Per Person

Domestic & Artisan Cheeses ~v	6	Smoked & Cured Fish Plate ~df	8
Assorted Cheeses, Crackers, Crostini, Fruit Garnish		Smoked Salmon, Trout and White Fish Served with Cream Cheese, Capers, Chopped Egg, Onions, Lemon and Rye Squares	
Fresh Fruit & Berries ~v/gf/df	6	Warm Spinach & Artichoke Dip ~v	5
Fresh Assortment of Sliced Seasonal Fruits and Berries		Served with Toasted Pita Chips	
Antipasto Display	7	Loaded Potato Croquette Bar ~gf	8
Sliced Italian Meats and Cheeses, Grilled Vegetables, Mediterranean Olives, Breadsticks, Crackers and Lavash		Cheese Sauce, Sour Cream, Salsa, Bacon Bits Barbeque Sauce, Ketchup and Scallions	
Baked Brie ~v	5	Garden Fresh Vegetable Display ~v/gf	5
Brie Wrapped in Puff Pastry with Fresh Herbs, Fresh Berry Puree and French Bread Crostini		Served with House-made Ranch Dip	
Grilled Crudit� Plate ~v/gf/df	5	Mexican Cheese Dip ~v/gf	4
Balsamic Marinated Mushrooms, Red Onions, Red Peppers, Zucchini, Eggplant, Asparagus, served with Roasted Red Pepper Dip		Homemade Tortilla Chips	

RECEPTION TABLES

Served for 1 Hour

MSP	20	LAX ~v/df	23
Mexican Cheese Dip, Homemade Tortilla Chips ~v/gf		Grilled Vegetable Display, Roasted Red Pepper Dip	
Chicken Wings- Traditional Buffalo, Texas Barbeque and Ranch Crusted ~gf/df		Gourmet Soft & Sliced Cheeses, Salamis, Fresh Fruit Garnish, French Bread	
Jumbo Beer Battered Onion Rings ~v/df			
Potato Skins, Bacon, Green Onions, Cheddar Cheese ~gf		ORD	26
Vegetable Crudit� with House-made Ranch Dip ~v/gf		Chicken Potstickers ~df	
		Mini Fresh Fruit Kabobs ~v/gf/df	
JFK	22	Shrimp Cocktail Shooters, Wasabi Cocktail Sauce ~gf	
Vegetable Crudit� with Hummus and Ranch Dip ~gf		Walleye Cakes, Cajun Aioli	
Imported & Domestic Cheese Display, French Bread Crostini, Crackers and Lavash		Baked Brie	
Thai Chicken Satay, Peanut Sauce ~gf/df			
Spring Rolls, Sweet and Sour Sauce ~v/gf/df			
Steak and Cilantro Empanadas			

~v Vegetarian ~gf Gluten Free ~df Dairy Free

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change. Reception Tables require a Buffet charge of \$100 for guarantees less than 20 and are priced per person for 1 hour total.

HOT HORS D'OEUVRES

Prices are Per Piece

Petite Chicken Satay ~gf/df Glazed Sweet Pepper Relish	4	Bacon Wrapped Scallops ~gf	5
Meatballs ~df Swedish, Italian or Barbecue	3	Bacon Wrapped Water Chestnuts ~gf	3
Coconut Shrimp Skewers ~df Coconut Shavings, Mango Barbeque Sauce	4	Walleye Cakes Remoulade Sauce	4
Vegetable Spring Rolls ~v/gf/df Thai Sweet and Sour Sauce	3	Blackened Mini Bleu Burger ~df Roasted Tomato Aioli	5
Crab Stuffed Mushrooms	3	Pulled Pork Slider ~df Garlic Creole Aioli	4
Mini Reuben Sandwiches	3	Beef Wellington	4
Chicken Wings ~gf Traditional Buffalo, Barbecue or Ranch	4	Chicken Breast Sliders	4
Vegetable Potstickers ~v/df	4	Mini Cheese Quesadilla Sour Cream, Guacamole and Salsa	4

COLD HORS D'OEUVRES

Prices are Per Piece Unless Specified

Deviled Eggs Classic or Bacon Bleu Cheese	18 pieces for 36	Phyllo Wrapped Asparagus	4
Beef Canape Sliced Tenderloin of Beef on a Toasted Crostini with a Horseradish Cream Spread	4	Cherry Caprese Skewer Toasted Crostini, Tomato, Basil and Garlic	3
Fresh Fruit Skewers	3	Vegetable Crudit� Shooter House-made Ranch Dip	3
Iced Jumbo Shrimp Wasabi Cocktail Sauce	5	Antipasto Skewers	4
Asian Chicken Wraps Seasoned Beef, Soy and Hoisin Sauces, Garlic, Ginger and Green Onions	4	Salami Cornets Herbed Cream Cheese	3
Tomato Basil Bruschetta	3	Seared Ahi Tuna Wonton Cucumber Avocado Siracha Aioli	6
		Shrimp Gazpacho Shooters	5

~v Vegetarian ~gf Gluten Free ~df Dairy Free

All prices are per person plus 7.525% food tax, 12.775% liquor tax, and 24% service charge and is subject to change.

BAR SELECTIONS

CASH & HOST BAR

	CASH BAR	HOST BAR
Call Brand Liquor	7	6
Premium Brand Liquor	8	7
Super Premium Liquor	10	9
Cordials	9	8
Domestic Bottled Beer	6	5
Premium Bottled Beer	7	6
House Wine by the Glass	7	6
Sodas & Bottled Water	4	4

BAR PACKAGES

Bottled Beer, Liquor, House Wine, Sodas & Bottled Water

Stand- By Per Guest First Hour **12**
Per Guest Additional Hours **7**

Call Brand Liquor

Dewar's, Windsor, Smirnoff, Jim Beam, Beefeater, Bacardi, E & J, Cuervo Gold

Coach Per Guest First Hour **14**
Per Guest Additional Hours **8**

Premium Brand Liquor

Chivas Regal, Canadian Club, Absolut, Jack Daniels, Tanqueray, Myers Dark Rum, Christian Brothers, Cuervo 1800

First Class Per Guest First Hour **16**
Per Guest Additional Hours **9**

Super- Premium Brand Liquor

Macallan Scotch, Crown Royal, Makers Mark, Kettle One, Hendricks Gin, Captain Morgan, Courvoisier, Patron

HOUSE WINE

Forest Glen Per Bottle **25**
Chardonnay, Pinot Grigio, White Zinfandel, Cabernet Sauvignon, Merlot and Pinot Noir

KEG BEER

Domestic Keg Per Keg **350**

Craft Beer Keg Per Keg **425**

SPECIALTY BARS

Pricing is Per Drink. Requires \$100 set up fee & bartender.

Bloody Mary Bar **9**
Smirnoff Vodka, Spicy Mary Mix with Full Garnish Bar Including Peppers, Celery, Lime, Cheeses, Olives and Pearl Onions

Mimosa & Bellini Bar **8**
Made to Order Bellinis and Mimosas with a variety of Juices and Fresh Berries to Mix and Match

Martini Bar **10**
Traditional Vodka and Gin Martinis, Up or On the Rocks, Dirty, Caramel Apple, Cosmopolitan
Garnishes of Stuffed Olives, Fresh Fruit and Chef Inspired Accompaniments

Minnesota Craft Beer Bar **8**
Expanded Selection of Local/Craft Beers Including Favorites from Summit, Lift Bridge, Surly, Goose Island, Angry Orchard Cider and More

A \$100 bartender charge will be waived once revenues exceed \$750 per bar. Host bar prices are subject to state and local tax of 12.775% or 24% taxable service charge. Cash bar prices include state and local taxes.

EVENT TECHNOLOGY

Projection Screens & Drapery

Standard Support Package: Projection Screen, AV Table, Cord Taping, Power Strip & Extension Cord	100.00
7.5' x 10' Projection Screen with Full Draping AV Table	150.00
Projection Screen with Partial Draping AV Table	75.00
Pipe & Drape – Black	120.00 / 10 ft. panel

Microphones & Sound Systems

Table Top Podium	Complimentary
Floor Standing Podium	Complimentary
Wired Table Top Microphone	45.00
Executive Podium with Microphone	45.00
Handheld Wired Microphone	45.00
Handheld Wireless Microphone	125.00
Wireless Lavalier Microphone	125.00
Microphone Stands (Tabletop or Floor)	10.00
4 Channel Mixer & Direct Box (To Play Sound from Laptop or Device)	135.00
Mixer	45.00
Direct Box (For Sound from Computer Only)	75.00
Patch to House Sound	75.00

Projectors & Laptops

LCD Projector	250.00
LCD Projector Package: LCD Projector, Projection Screen, AV Cart, Power Strip and Extension Cord	350.00
37" Flat Panel TV & Cart	150.00
Laptop Computer	175.00
VGA Cord	20.00
VGA Splitter for Dual Screen Projection	75.00
HDMI Splitter for Dual Screen Projection	75.00
DVD Player	45.00
Power Point Wireless Advancer	45.00

Humphrey Room A/V Package

3 LED Monitors with HDMI connection	500.00
House Sound to Include Direct Box, Mixer & 1 Wired Microphone	

Miscellaneous Equipment

Polycom Speaker Phone with Phone Line Activation	175.00
Polycom with Additional Microphones with Phone Line Activation	205.00
Phone Line Activation	80.00
Tripod Easel	15.00
3M Post- It Flipchart with Markers	60.00
Wireless or Wired Internet	150.00
Dedicated Bandwidth	
See Hotel Representative for Pricing	
Dry Erase Whiteboard with Markers	45.00
Flipchart Stand	15.00
Extension Cord	5.00
Power Strip	10.00
Multi- Color Uplights	30.00
Tripod Easel	15.00
Tripod Table Skirting	15.00

AV Technician (4 hour minimum, per day)

Monday – Friday	60.00 / hour
Saturday & Sunday	100.00 / hour

For additional audio visual equipment, please contact your Hotel Representative.

Additional fees may apply for extensive audio- visual setup & teardown.

A rush delivery charge of 60.00 may apply for same-day emergency orders.

POLICIES

Food and Beverages

Food and beverage may not be brought into the Hotel's public area or function space by patrons or guests attending functions. In addition, due to license restrictions and the City of Bloomington's Health Regulations on buffets, no food or beverage may be taken off the Hotel premises under any circumstances. If the scheduled time of your requested food and beverage service is delayed by more than 60 minutes past the agreed upon time that is stated and approved within the Banquet Event Orders, the hotel reserves the right to apply additional fees as they see appropriate.

On all functions where a bartender is requested, a charge of \$100 per bartender will be implemented until a revenue of \$750 per bar is reached, at which point the \$100 charge is absorbed by the Hotel. The same charges shall apply to all cashiers for cash bars.

Menu Selection

Menu selection must be chosen two weeks prior to function. Menu options are subject to change; however, menu selection and pricing is guaranteed up to 60 days prior to your event/program. In the event of an increase in commodity prices or any special labor cost to the Hotel, the quoted prices are subject to change.

Multiple entrée selections will be charged at the highest priced entrée. We require that the client provides seating cards, place cards or name badges for each guest indicating their entrée choices.

Guarantee

The guarantee number must be communicated by the Customer to the Hotel Catering Department 12:00 noon, three business days prior to the function. If a guarantee is not received by the Catering Department, the Hotel will use the original expected number as the guarantee, and the Customer will be charged accordingly. Once numbers are guaranteed they cannot be lowered. Increases in meal guarantees within 24 business hours will result in a 20% per person menu price increase.

The Hotel will be responsible for serving no more than 3% over the number of the guarantee. Should the minimum number of guests not be met with the guarantee indicated on Buffet Menus, a Service Charge of \$100.00 will be implemented.

Pricing

All menu prices are subject to change. Due to fluctuation in the markets, prices will be guaranteed 30 days prior to your event.

Taxes and Service Charges

All federal, state, and local taxes are in addition to the charges set forth in this menu and all written arrangements. A service charge of 24% (subject to change) shall be added for all food, beverage, room rental charges, and audio-visual. 7.525% (subject to change) is taxed on service charge, food, and audio visual. Alcoholic beverages are taxed at 12.775% based on city laws.

Package Receiving

The Hotel will receive packages no earlier than two business days prior to the function. Packages must be marked with the ONSITE contact name, name of group and the date of the meeting. All remaining materials and packages must be shipped out or removed from the Hotel upon conclusion of the function. Large shipments will require other storage arrangements. Large deliveries require a lift gate and Hotel does not provide assistance for unloading.

Any storage, receiving of packages and pallets, and assistance shipping packages and pallets, may be subject to additional charges.

Ask your Catering Representative for details on charges for large shipping quantities.

Room Assignments/Change of Set-Up

Function room assignments are based on the original number of people anticipated, as listed on your contract. The Hotel reserves the right to make changes in meeting or banquet facilities based on optimum traffic flow, logistics, etc. There will be a \$75.00 setup charge for any onsite, day-of changes to a contracted room set-up.

Payment and Billing

A credit card is required for method of payment.

All charges are to be paid in full 3 business days prior to the function, unless billing arrangements have been made through the Hotel Credit Manager.

A direct bill application must be received by the Hotel with the signed contract prior to the function date. Incomplete applications cannot be processed and will be returned. The Hotel terms are 30 days net for direct billed functions. A non-refundable deposit may be required in order to hold space for your function. The Hotel will not accept a direct bill for social functions. Social functions must be pre-paid in full a minimum of 10 days in advance. If less than one week prior we require use of a credit card, or cashier's check as method of payment.

Security/Damages

The customer will agree to be responsible for their guest(s) and for any damages done to the premises during the period of time they are under your control or any independent contractor hired by the client. A party policy may be required for some social functions. Additional security for social events may also be required and will be billed to the client.

The HOTEL shall not assume responsibility for the damage or loss of any merchandise or articles left in the hotel prior to, during, or following the scheduled function. Damage, loss or theft is the sole responsibility of the Patron and its guests.