



airport
 CONFERENCE CENTER
 AT MSP

CATERING MENU

We are renowned for our use of fresh, high-quality ingredients, our attention to dietary needs, and our made-from-scratch recipes. As the saying goes, “there’s no such thing as a free lunch,” but ours are surprisingly affordable at less than \$20 per plate.

Breakfast Buffets

Continental

Muffin, bagel, or pastry and select fresh fruit served with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate.

\$10.95

California Breakfast

Fresh pineapple slices and seasonal berries. Mini bagel selection with accompaniments, a selection of fine cheeses with French bread and hard-boiled eggs. Paired with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate.

\$16.95

American Breakfast *(Minimum order of 5.)*

Fluffy scrambled eggs served with sausage and thick-cut bacon, roasted potatoes, assorted petite pastries, and fresh fruit assortment. Paired with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate.

\$18.95



Roasted Vegetable and Goat Cheese Quiche

(Maximum order of 30.)

Individual ramekins filled with a savory roasted vegetable and goat cheese quiche served with Canadian bacon and fresh fruit. Paired with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate.

\$18.95

Smoked Salmon Brunch Taco Bar

Smoked salmon accompanied with mini flour tortillas, mini bagels, hard-boiled eggs, pepper jack cheese spread, pickled radish, capers, sesame seeds, and furikake. Fresh-cut fruit on the side. Paired with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate.

\$18.95



Sausage and Tomato Baked Eggs

Layers of Italian sausage, baby spinach, and roma tomatoes, topped with an egg mixture and coconut milk, and served with mini pastries, fresh-cut fruit, and roasted potatoes. Paired with freshly brewed coffee (*regular and decaf*), assorted juices, hot tea, and hot chocolate. Dairy and gluten free.

\$18.95

Breakfast Ala Carte

Whole Grain Breakfast Porridge

(Minimum order of 6.)

Made with whole grains and dried fruit, served with chopped nuts and maple syrup

\$5.95 per person

House-Made Maple Cherry Granola with Yogurt

\$4.95

Assorted Muffins, Bagels, or Pastries

\$24.00 per dozen

Seasonal Fresh Fruit Tray (Serves 8)

\$35.00

Whole Fruit, Granola Bars, Breakfast Bars, Fruit Cup, or Yogurt

\$2.00 per piece

Scrambled Eggs

\$4.00 per person

Thick-cut Bacon, Canadian Bacon, or Sausage

\$4.00 per person

Lunch Menu Buffets

Build-Your-Own Sandwich with Salad *(Soup option available.)* Assorted gourmet deli meats of roast beef, Black Forest ham, and roasted turkey breast. Accompanied with select cheese slices, sliced breads, lettuce, tomatoes, and gourmet condiments. Sweets assortment included.

Please choose two salads from the list below.
\$17.95

Salad Selections:

- Roasted Potato Salad
- Parmesan Pasta Salad
- Fresh Fruit Salad
- Mixed Greens Salad

Optional Soup Selections *(add \$2 per person):*

- Shrimp and Corn
- Chicken Poblano Soup
- Hearty Vegetable Chicken and Dumpling
- Creamy Tomato Basil Bisque
- Seasonal Offering

Italian Delight

Pick one of the following:

Parmesan linguini with garlic, served with your choice of chicken or shrimp

Meat lasagna

Spinach manicotti served with vegetable marinara sauce

Baked mostaccoli layered with Italian sausage and marinara sauce

Each option is served with Caesar salad and garlic toast. Sweets assortment included.

\$17.95

Baked Chicken, Three Ways:

1. A marinated chicken breast atop a bed of rice pilaf served with roasted vegetables and a mixed green salad. Sweets assortment included.

\$17.95 OR

2. A skinless, boneless chicken breast topped with an artichoke tomato au gratin served with roasted potatoes and a mixed green salad. Sweets assortment included.

\$18.95 OR

3. A skinless, boneless chicken breast topped with spinach and mozzarella cheese served with a wild rice blend, mixed green salad. Sweets assortment included.

\$17.95

Taco Bar

Traditional seasoned steak and chicken accompanied with soft-shell tortillas, shredded cheddar cheese, shredded lettuce, fresh-diced tomatoes, black olives, sour cream, guacamole, cilantro rice, and black beans. Served with tortilla chips and salsa. Sweets assortment included.

\$18.95

Prosciutto-wrapped Chicken with Fig Glaze

Chicken breast stuffed with herbed goat cheese and figs, wrapped in prosciutto and topped with a fig glaze. Served with a field greens salad, seasonal vegetables, wild rice blend, artisan bread and a signature sweet.

\$19.95

Chicken and Savory Firm Polenta

Served with hearty vegetable white bean ragout. Mixed greens salad and dessert served on the side.

\$18.95

Quinoa Salad-Mediterranean Style

Red and white quinoa, served Mediterranean style with chicken breast, red onion, green bell pepper, Kalamata olives, crumbled feta, parsley, and chives. Artisan bread and a signature sweets on the side.

\$16.95

Quinoa Salad-Mexican Flair *(not spicy)*

Red and white quinoa, chicken breast, and Mexican flavors including red onion, fresh lime, black beans, corn, tomatoes, queso fresco, jalapeno, and cilantro. Artisan bread, and a signature sweet on the side.

\$16.95

South Western Quinoa Stuffed Pepper

Red and white Quinoa, chicken, black beans, corn, tomatoes, pepper jack, sausage, jalapeno, green onion, cilantro, spices, and a hint of lime. Tortilla chips, salsa, garden salad, and dessert served on the side. *(Variations can be made for dietary restrictions.)*

\$18.95

Mediterranean Style Quinoa Stuffed Pepper

Red and white quinoa, Italian sausage, green bell pepper, red onion, roasted garlic, Kalamata olives, crumbled feta, parsley, mint, chives, and spices. Pita wedges, hummus, garden salad, and dessert served on the side. *(Variations can be made for dietary restrictions.)*

\$18.95

On The Lighter Side

Choose two soups and two salads from the list at left, served with breadsticks. Sweets assortment included.

\$15.95



Individual Salads

Grilled Chicken Caesar Salad

A mix of crisp romaine lettuce and field greens topped with grilled chicken breast and parmesan cheese. Creamy Caesar dressing on the side, served with artisan bread. Includes a signature sweet for dessert.

\$13.95



Parisian Salad

Sliced apples, candied walnuts, dried cranberries, red onion, and crumbled gorgonzola over crisp, chopped romaine and field greens. Served with raspberry vinaigrette* on the side and artisan bread. Includes a signature sweet for dessert.

\$14.95

Add chicken for an additional **\$2.00**

Grilled Steak with Field Greens

Seasoned grilled steak served over a bed of field greens with crumbled gorgonzola cheese, red onion, and Roma tomato. Served with balsamic vinaigrette* on the side and artisan bread. Includes a signature sweet for dessert.

\$15.95

Cobb Salad

Seasoned grilled chicken, avocado, blue cheese crumbles, tomato, bacon, and an egg served over a bed of chopped romaine and field greens. Served with blue cheese dressing on the side and artisan bread. Includes a signature sweet for dessert.

\$15.95

*Other salad dressings available upon request.

Classic Boxed Lunches

(No order minimum.)

\$12.95 per box

Choose one sandwich, one bread, and one side.

Sandwich Options

Roasted Vegetable

Portabella mushrooms, red onion, tomatoes, carrots, zucchini, and yellow squash roasted together in a tomato base. Topped with gorgonzola cheese and rolled in a wrap.

Black Forest Ham

Sliced ham stacked with Swiss cheese, lettuce, and tomatoes.

Roast Beef Sandwich

Hearty roast beef topped with swiss or cheddar cheese, lettuce, and tomatoes.

Roasted Turkey Club

Roasted turkey, thick-cut bacon, and cheddar cheese served with lettuce and tomatoes.

Tuna Waldorf

Albacore tuna in a walnut-cream base with celery and onion. Topped with lettuce, swiss cheese, and apple slices.

Curried Chicken Salad

Pulled chicken, bamboo shoots, and golden raisins in a creamy curry sauce. Topped with alfalfa sprouts and cucumber slices.

Fall Turkey

Roasted turkey served with a cranberry chutney and cheddar cheese.

Bread Options:

Whole wheat, white, multigrain, ciabatta roll, or wrap.

Salad Options:

Parmesan pasta salad, roasted potato salad, or whole fruit (*apple, orange, or banana*).

OR

Opt for a mixed green salad with balsamic vinaigrette or fresh-cut fruit for \$1.00 more per person.

Served with chips and a fresh-baked cookie.
Mayonnaise and mustard on the side.



Snacks

Assorted Snack Basket

Contains prepackaged items of chips, pretzels, cookies, granola bars, and candy.

\$3.00 per person

Veggie Tray with dip (Serves 12)

\$35.00

Soft Pretzels with Flavored Mustards

\$1.50 each

Tray of Assorted Cookies

\$15.00 per dozen



Tray of Brownies

\$20.00 per dozen

Whole Fruit, Popcorn, Pretzels, Peanuts, Rice Crispy Bars, and Iced Tea

\$8.00 per person

Assorted Cheeses, Crackers, Sliced Fruit, Chocolate-Chip Cookies, and Lemonade

\$8.00 per person

Fresh Fruit, Vegetables with dip, Assorted Cheeses and Crackers and, Iced Tea

\$8.00 per person

Beverages Services

Coffee (Regular and decaffeinated.)

Carafe (serves 4) **\$6.00**

Airpot (serves 13) **\$18.00**

Small urn (serves 35) **\$30.00**

Large urn (serves 55) **\$45.00**

Assorted sodas and bottled water

Priced per consumption..... **\$1.75** each

Bottled fruit juices

Orange juice, apple juice, cranberry juice,

V8 juice, and pineapple juice..... **\$2.00** each

Other specialty beverages available upon request.

Specialty beverages will be charged based on number ordered.

Policies

The Airport Conference Center at MSP does not allow outside food. (Mandatory \$250 cleanup fee applies if violated).

So that we may best serve you, please communicate all food and beverage needs to our staff 48 hours prior to the event.

All consumption of food and beverage must be on site.

Removal of food or beverage from the facility is not allowed.

Food and beverage prices are guaranteed for 90 days prior to meeting date.

Please provide final number of attendees and/or any changes to our staff no later than 24-hours prior to start of event.

Full catering charges will apply for no-shows and reservations cancelled with less than 48-hours notice.

Changes to your menu items must be made at least 48 hours prior to the start of the meeting.

Performance of this catering menu is contingent upon the ability of management to complete the agreement and is subject to labor troubles, disputes, or strikes; accidents; food, beverage, or other supplies; Acts of God, and other causes beyond management's control.

Nut allergy warning: Please note that any food item we prepare may contain nuts or trace amounts of nuts. Please ask if you have questions.

