



DOUBLETREE

by Hilton™

ROSEVILLE MINNEAPOLIS

2540 North Cleveland Avenue, Roseville, MN 55113
651-636-4567 | www.rosevilleminneapolis.doubletreebyhilton.com

MEETING PACKAGES

Simplify your meeting with a time saving package! Includes screen with set up & sound mixer, podium with microphone, paper & pens. Water and Starbucks coffee service available all day. Packages require a 20 person minimum.

½ Day Morning Meeting Package—\$24 /person

- Continental Breakfast—pastries, bagels with cream cheese, fresh fruit, and orange juice.
- Mid-Morning Snack—granola bars and Greek yogurt.

Full Day Meeting Package—\$56 /person

- Continental Breakfast—pastries, bagels with cream cheese, fresh fruit, and orange juice.
- Mid-Morning Snack—granola bars and Greek yogurt.
- Lunch Buffet—includes assorted sodas.
- Afternoon Break—assorted cookies, trail mix, and sodas

½ Day Afternoon Meeting Package—\$32 /person

- Lunch Buffet—includes assorted sodas.
 - Afternoon Break—assorted cookies, trail mix, and sodas
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Breakfast Buffet Options—Upgrade for \$4 /person

American Buffet—Scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit display, and assorted pastries

Country Buffet—French toast, Denver style scrambled eggs, bacon, sausage, breakfast potatoes, fresh fruit display, and assorted pastries

Lunch Buffet Options

New York Deli—Soup du jour, mixed greens & Mediterranean pasta salad, sliced roast beef, turkey, ham, Swiss & Pepper Jack cheese assorted breads

Taste of Italy—Caesar & caprese salads, roasted vegetable rigatoni alfredo, meat lasagna, Italian vegetable medley, garlic breadsticks

Mediterranean—Couscous salad, hummus & pita tray, vegetable orzo pasta, artichoke chicken, parmesan breaded cod

Mexican Fiesta—beef & chicken fajitas, Spanish rice, black beans, roasted corn salad, salsa, guacamole, cheese, sour cream, & tortilla chips

BREAKFAST ITEMS

Breakfast Plated

All Plated Breakfasts include Freshly Brewed Starbucks Coffees, an Assortment of Tazo Teas and Assorted Fruit Juices

All American – GF

Fluffy Scrambled Eggs and Breakfast Potatoes

Served with Bacon

\$13 per person

French Toast

Thick Cut Cinnamon Bread with Maple Syrup. Served with Sausage

\$12 per person

Eggs Florentine

Scrambled Eggs, Spinach and Mushroom Sauce on an English Muffin.

Served with Breakfast Potatoes

\$14 per person

Eggs Neapolitan

Scrambled Eggs, Fresh Mozzarella and Pesto Cream Sauce on an English Muffin. Served with Breakfast Potatoes

\$14 per person

Steak & Eggs – GF

Grilled 8oz. Angus Sirloin and Scrambled Eggs. Topped with Mornay Sauce. Served with Breakfast Potatoes

\$20 per person

Breakfast Buffets

All Buffets come with Freshly Brewed Starbucks Coffees, an Assortment of Tazo Teas and Assorted Fruit Juices

Continental Break

Assorted Danishes, Muffins, Bagels with Cream Cheese and Seasonal Fresh Fruit

\$12 per person

Citrus Morning

Bagels with Cream Cheese, Granola Bars, Fresh Fruit Display and House Made Fruit Smoothies

\$12 per person

*American Buffet

Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Fresh Fruit Display and Assorted Pastries

\$15 per person

*Farmer's Breakfast

Scrambled Eggs with Cheddar Cheese, Smoked Ham, Creamy Hash Browns and Bacon Cheddar Biscuits

\$17 per person

*Country Buffet

French Toast, Denver Style Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes. Fresh Fruit Display and Assorted Pastries

\$16 per person

*Buffet requires a 20 person minimum.

Prices do not include sales tax or a 20% service charge
GF = Gluten Free

SPECIALTY BREAKS

All Breaks include Soft Drinks and Sparkling Mineral Water

Cookie Break

Assorted Homemade Cookies and Freshly Brewed Starbucks Coffee and Milk
\$10 per person

Health Nut – GF

Fresh Fruit Kabobs, Vegetable Display with Ranch Dip and Mixed Nuts
\$10 per person

Chips and Dips

Tortilla Chips, Potato Chips and Pita Wedges with French Onion Dip, Roasted Garlic Hummus and Salsa
\$9 per person

Sweet & Salty

Fresh Homemade Popcorn, Pretzels, and Gourmet Brownies
\$10 per person

Mediterranean Break

Hummus, Olive Tapenade, Fresh Mozzarella, Cucumbers, Carrots, and Naan Bread
\$11 per person

Breaks are replenished for 30 minutes and removed after one hour service.

BREAK MENU

A LA CARTE ITEMS

Beverages

Starbucks Coffee	\$34/gallon
Starbucks Decaf Coffee	\$34/gallon
Assorted Soft Drinks	\$3 each
Sparkling Mineral Water	\$3 each
Asst. Flavored Teas	\$2 each
Hot Chocolate	\$2 each
Iced Tea	\$23/gallon

Lemonade	\$23/gallon
Milk	\$12/Carafe
Bottled Water	\$3 each
Carafes of Juice	\$16/Carafe
Energy Drinks	\$4 each

Breakfast Additions

Assorted Danish	\$26/dozen
Assorted Donuts	\$26/dozen
Popovers	\$26/dozen
Croissants	\$26/dozen
Assorted Muffins	\$26/dozen

Bagels with Cream Cheese	\$26/dozen
Breakfast Breads	\$16 loaf
Caramel Rolls	\$26/dozen
Greek Yogurt	\$4 each
Assorted Yogurts	\$3 each

Additional

Hard Boiled Eggs	\$26/dozen
Granola Bars	\$17/dozen
Whole Fresh Fruit	\$20/dozen
Fresh Fruit Sliced	\$4/person
Assorted Cookies	\$27/dozen
Assorted Gourmet Bars	\$27/dozen
Brownies	\$7/dozen

Mixed Nuts	\$30/pound
Tortilla Chips & Salsa	\$18/pound
Popcorn	\$18/pound
Chips with French Onion Dip	\$18/pound
Pretzels	\$18/pound
Gardetto's Snack Mix	\$18/pound

LUNCH SALADS & SANDWICHES

All Lunch Salads include Specialty Rolls and Butter and Starbucks Coffees.

Chicken Caesar Salad

Grilled Chicken on a Bed of Romaine with Caesar Dressing, Croutons and Parmesan Cheese

\$16 per person

Greek Salad – GF

Grilled Chicken on a Bed of Romaine and Iceberg Lettuce, Red Onions, Kalamata Olives, Cucumbers, Tomatoes and Feta Cheese. Served with Greek Dressing

\$17 per person

AXELS Bull Bite Salad

Mixed Greens, Topped with Blackened Tenderloin Tips and French-Fried Onions. Served with Tarragon Vinaigrette

\$18 per person

Mediterranean Antipasto Salad

Spring Mix, Italian Sausage, Grape Tomatoes, Fresh Mozzarella, Hummus, Pepperoncini, Olives. Served with Crostini

\$17 per person

Teriyaki Salmon Salad

Teriyaki Glazed Salmon with Spring Mix, Shredded Cabbage, Fresh Pineapple and Sesame Dressing

\$17 per person

Turkey Sandwich

Sliced Smoked Turkey Topped with Swiss Cheese, Whole Grain Aioli, on Focaccia Bread

\$16 per person

Chicken Salad Sandwich

Chicken Salad With Lettuce, Tomato and Onion. Served on a Flaky Croissant

\$16 per person

Chickpea & Avocado Wrap

Mashed Chickpea, Avocado, Lime, and Roasted Tomato

\$15 per person

Box Lunch

Turkey, Ham, Roast Beef or Vegetarian, Served on a Croissant
Includes Apple, Chips, Cookie, and Bottled Water or Soda

\$18 per person

*no choice of side selection

Sandwich Side Selections

Soup Du Jour
Chicken Dumpling Soup
Fresh Fruit
Cole Slaw
Kettle Chips

Split Entrée events will be charged \$1.00 additional per split. Limit of 3 please.

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LUNCH ENTRÉES

All entrées served with a Garden Salad and Specialty Rolls, Chef's Choice of Dessert and Starbucks Coffees

AXELS Spicy Chicken Penne

Blackened Chicken, Sun-Dried Tomatoes and Roasted Red Peppers Served over Penne Pasta in Basil Pesto Cream Sauce
\$19 per person

Chicken Provencal – GF

Pan Seared Chicken Breast with Fresh Mozzarella, Tomato and Basil Served with Spinach Risotto and Broccoli
\$18 per person

Southwest Pork Loin

Ancho Seasoned Pork Loin. Served over Smoked Cheddar Mashed Potatoes with Sweet Corn and Jalapeño Sauce
\$19 per person

Grilled Atlantic Salmon – GF

Char-Grilled Salmon Filet with Pickle Pepper Relish. Served with Cauliflower Gratin and Brown Rice
\$20 per person

MN Walleye Almondine – GF

Broiled in White Wine and Butter with Toasted Almonds. Served with Wild Rice and Fresh Vegetables
\$22 per person

Grilled 6oz Sirloin – GF

Caramelized Onion Jus. Served with Garlic Mashed Potatoes and Fresh Vegetables
\$22 per person

Teriyaki Tofu

Grilled Tofu Served with Teriyaki Sauce, Green Beans and Wild Rice
\$18 per person

Roasted Vegetable Wellington

Flaky Crust wrapped around Roasted Vegetables with a Lemon Basil Glaze Served with Quinoa
\$18 per person

Split Entrée events will be charged \$1 additional per split. Limit of 3 please.

LUNCH BUFFETS

All Lunch Buffets are served with Starbucks Coffees

New York Deli

Soup Du Jour
Fresh Mixed Greens Salad
Mediterranean Pasta Salad
Sliced Roast Beef
Smoked Turkey and Smoked Ham
Cheddar, Swiss & Pepper Jack Cheese
Assorted Artisan Breads
Assorted Cookies and Brownies
\$20 per person

***Taste of Italy**

Caesar Salad
Caprese Salad
Roasted Vegetable Rigatoni Alfredo
Meat Lasagna
Italian Vegetable Medley
Garlic Bread Sticks
Chef's Dessert Station
\$20 per person

***Mediterranean Buffet**

Couscous Salad
Hummus and Pita Tray
Vegetable Orzo
Artichoke Chicken
Parmesan Breaded Cod
Chef's Dessert Station
\$20 per person

***Mexican Fiesta**

Beef Fajitas
Chicken Fajitas
Spanish Rice
Black Beans
Roasted Corn Salad
Salsa, Guacamole, Cheese, Sour Cream
Tortilla Chips
Chef's Dessert Station
\$21 per person

***The Picnic**

Cole Slaw
Garden Salad
Grilled Hamburgers
Brats in Sauerkraut
Corn on the Cob and Potato Chips
Chef's Dessert Station
\$21 per person

***Straight from Minnesota**

Fresh Mixed Greens with Asst. Dressings
Walleye Almondine
Wild Rice Stuffed Chicken
Mashed Potatoes
Fresh Vegetables
Specialty Rolls and Butter
Chef's Dessert Station
\$22 per person

Accompany Your Buffet

Chicken Dumpling Soup
Soup of the Day
\$3 per person

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DINNER ENTRÉES

Dinner Entrées are Served with Garden Salad, Specialty Rolls and Butter, Fresh Vegetables, Choice of Starch, Chef's Choice of Dessert and Starbucks Coffees, Tea and Milk.

Duets

Hickory Char-Grilled 6 oz Sirloin

Paired with Choice of One of the Following

MN Walleye Almondine – GF

Served with Rice
\$36 per person

Herb Crusted Chicken

\$36 per person

Broiled Jumbo Shrimp – GF

In Garlic Butter
\$36 per person

Beef

Hickory Char-Grilled 6 oz Sirloin – GF

With Caramelized Onion jus. Served with Garlic Mashed Potatoes and Fresh Vegetables
\$30 per person

Prime Rib – GF

Slow Roasted Herbed Prime Rib with au jus. Served with Horseradish Mashed Potatoes and Fresh Vegetables
\$38 per person

6 oz Petite Filet – GF

With Demi Glace. Served with Roasted Garlic Mashed Potatoes and Fresh Vegetables
\$39 per person

Poultry

Herb Crusted Chicken

Roulade of Chicken Breast Filled with Herbs, Crusted and Pan Seared with Champagne Cream Sauce. Served with Garlic Mashed Potatoes and Fresh Vegetables
\$25 per person

Athenian Chicken

Panko Breaded and Topped with Artichoke and Spinach. Served with Bacon Brown Rice and Fresh Vegetables
\$26 per person

MN Stuffed Chicken

Wild Rice and Sausage Stuffing Finished with a Wild Mushroom Cream Sauce. Served with Gratin Potatoes and Fresh Vegetables
\$27 per person

Pork

Pork Parma Marsala – GF

Braised Pork Loin with Marsala Wine Sauce. Served with Parmesan Risotto and Fresh Vegetables
\$25 per person

Mojave Pork – GF

Ancho Seasoned Pork with Mango Cucumber Salsa. Served with Cilantro Lime Rice and Fresh Vegetables
\$26 per person

Split Entrée events will be charged \$1 additional per split. Limit of 3 please.

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DINNER ENTRÉES

CONTINUED

Fish

MN Walleye Almondine – GF

Broiled in White Wine and Butter with Toasted Almonds. Served with Fresh Vegetables and Wild Rice

\$34 per person

Parmesan Halibut

Breaded and Topped with Arugula Pesto. Served with Vegetable Orzo

\$38 per person

Seared Salmon Filet – GF

Orange Miso Sauce. Served with Jasmine Rice and Edamame

\$26 per person

Seared Red Snapper – GF

Sun Dried Tomato Pesto, Greek Dressed Roasted Brussels and Potato Medley

\$30 per person

Dessert

Red Velvet Cake

With Cream Cheese Frosting

\$5 per person

Bailey's Cake

Devil's Food Cake Layered with Bailey's White Chocolate Mousse

\$5 per person

Vegetarian

Vegetable Wellington

Vegetable Stuffed Puff Pastry on a Bed of Quinoa with a

Sundried Tomato Glace

\$22 per person

Bruschetta Penne Pasta

Broccoli, Tomatoes, Red Onion and Basil

\$22 per person

Coconut Curry Tofu

Jasmine Rice, Broccoli and Pineapple

\$22 per person

Teriyaki Tofu

Green Beans and Wild Rice Quinoa Blend

\$22 per person

Children's Meal

Chicken Tenders

Served with Tater Tots & Fruit

\$12 per person

New York Style Cheesecake

With Strawberry Sauce

\$5 per person

Key Lime Pie

With Graham Cracker Crust

\$5 per person

Split Entrée events will be charged \$1 additional per split. Limit of 3 please.

DINNER BUFFETS

Minimum of 25 Guests

All Dinner Buffets are Served with Specialty Rolls and Butter, Chef's Choice of Dessert and Starbucks Coffees

Salad Selection

Choose two of the following:

Garden Salad
Caesar Salad
Spinach Salad
Chickpea and Couscous
Pasta Salad
Hummus Tray
Fruit Display
Vegetable Display
Asparagus Tray

Vegetable Selection

Choose one of the following:

California Blend
Broccoli
Honey Glazed Carrots
Roasted Vegetable Medley
Green Beans Almandine
Cauliflower Gratin
Italian Vegetable Medley
Vegetable Orzo

Potato and Rice Selection

Choose one of the following:

Wild Rice
Cilantro Lime Rice
Jasmine Rice
Roasted Sweet Potato Medley
Au Gratin Potato
Gratin Potatoes
Herb Roasted Potatoes
Garlic Mashed Potatoes

Entrée Choices

Choose two or three of the following:

Sliced Sirloin
Mojave Pork
Pork Parma Marsala
Minnesota Stuffed Chicken
Athenian Chicken
Chicken Parmesan
Seared Salmon Filet
Minnesota Walleye Almondine
Seared Red Snapper
Spicy Chicken Penne Pasta
Bruschetta Penne Pasta
Roasted Vegetable Rigatoni
Lasagna
Coconut Curry Tofu

Choice of two entrées \$29 per person
Choice of three entrées \$32 per person
Kids two entrées \$16 per person
Kids three entrées \$19 per person

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HORS D'OEUVRES

Hot Hors d'Oeuvres

BBQ Meatballs
\$105

AXELS Bull Bites
Served with Horseradish
\$135

Chicken Wings
Buffalo, BBQ, or Teriyaki
\$115

AXELS Walleye Fingers
Served with Lemon and
Tarter Sauce
\$165

AXELS Crab Cakes
Served with Lemon Dill
Aioli
\$175

Bacon Wrapped Scallops
Served with Lemon Aioli
\$175

AXELS Coconut Shrimp
Served with Sweet
Mustard Marmalade
\$195

Loaded Potato Bites
\$105

Crostini

Tomato Bruschetta
\$105

Crab & Cream Cheese
\$140

Apple & Brie Bites
\$115

Hummus & Olive
On a Toasted Baguette
\$105

Canape

Tomato Basil Pinwheels
\$105

Spinach & Feta Pinwheels
\$105

**Cucumber & Smoked
Salmon**
With Cream Cheese
\$130

Skewers

Caprese – GF
Fresh Basil, Grape Tomato
and Mozzarella with
Balsamic Reduction
\$105

Coconut Chicken
Chicken Tenderloin with a
crispy Coconut Breathing
served with Sweet
Mustard Marmalade
\$155

HORS D'OEUVRES DISPLAYS

Fresh Fruit Display – GF

Serves 50 Guests

\$150

Cheese & Cracker Display

Serves 50 Guests

\$175

Fresh Vegetable Display – GF

Serves 50 Guests

Served with Ranch Dip

\$130

Jumbo Shrimp Cocktail – GF

Serves 50 Guests

Served with Cocktail Sauce and Lemon

\$205

Brie En Croute

Serves 25 Guests

Baked in Puff Pastry. Garnished with Orange Marmalade and Toasted Almonds. Served with Sliced French Bread

\$70

Antipasto Tray – GF

Serves 50 Guests

An Assortment of Italian Meats and Cheeses, Black Olives, Green Olives and Pepperoncini

\$200

Bruschetta Bowl

Serves 25 Guests

Garden Plum Tomatoes Mixed with Fresh Basil. Served with Sliced French Baguette

\$60

Hummus Olive Tray

Serves 25 Guests

Served with Pita and Baguette

\$60

Sushi Tray – GF

Serves 50 Guests

Served with Wasabi, Pickled Ginger and Soy Sauce

\$200

SPECIALTY AND ATTENDED CARVING STATIONS

Served with Specialty Bread

***Slow Roasted Prime Rib – GF**

Serves 50 Guests
Served with Horseradish Sauce
\$325

***Glazed Ham – GF**

Serves 50 Guests
Served with Honey Dijon
\$250

***Whole Roasted Turkey Breast**

Serves 50 Guests
Served with Turkey Gravy
\$275

***Roasted Beef Tenderloin – GF**

Serves 25 Guests
Served with Horseradish Sauce and
Béarnaise Sauce
\$400

Seafood Buffet – GF

Serves 50 Guests
Jumbo Shrimp Cocktail
Snow Crab Claws
Steamed Mussels
Steamed Clams
Oysters on the Half Shell
Optional Ice Sculpture for Display
(Additional Cost)
Served with Cocktail Sauce, Lemon
Wedges,
and Hot Sauces
\$595

Dessert Buffet

Serves 50 Guests
Mini Desserts
Mousse Cups
Chocolate Dipped Strawberries
Dessert Shooters
Tarts
\$450

*Attended Stations Include a Uniformed Chef for One Hour

BEVERAGES

	Cash Bar	Host Bar
House Brands	\$5.50	\$5
Call Brands	\$6	\$5.50
Premium Brands	\$6.50	\$6
Wine	\$6	\$5.50
Cordials/Specials	\$6 - \$7.50	\$5.50 - \$7
Domestic Beer	\$4.50	\$4
Imported Beer	\$5.50	\$5
Soft Drinks	\$2.50	\$2.50
Unlimited Soda	\$200	

Captain's Wine & Beer Host Bar

Ideal for small dinners or receptions. A bartender is not required, but guests must be 21 years of age.

Keg Beer

Domestic Keg \$325

Coors Light
Miller Light
Bud Light
Michelob Golden Light
Budweiser

Premium Keg \$375

Sam Adams
Summit Pale Ale
Killians
New Castle
Grain Belt Nordeast
Heineken
Stella Artois
Harp Lager

Local/Craft Keg \$550

Brau Brothers MooJoos
Finnegan's Amber or Blonde Ale
Indeed Day Tripper
Surly Cynic or Surly Furious
Magic Hat #9
Bent Paddle Coffee Press

Banquet Wine

La Terre White Zinfandel	\$23	Sutter Home Moscato	\$23
La Terre Chardonnay	\$23	Wycliff Brut Champagne, California.....	\$23
La Terre Merlot	\$23	Gionelli Asti Spumante Champagne, Italy.....	\$25
La Terre Cabernet Sauvignon	\$23	Sparkling Catawba Juice (Non Alcoholic)	\$17
La Terre Pinot Grigio	\$23		

Please inquire for other wine options.

Bar Minimums

A bartender is required for all cash and host bars.

The bar requires a net bar revenue of \$350 per bar. The difference becomes a bartender charge.