

MINNEAPOLIS

THE MARQUETTE

— HOTEL —

BANQUET MENU

MINNEAPOLIS
THE MARQUETTE

— HOTEL —

WINDOWS
on minnesota

GENERAL INFORMATION

SEATING:

Banquet seating will be at round tables of ten (10) persons, unless otherwise specified. Special seating diagrams with numbered tables are available upon request.

DECORATIONS:

Arrangements for props and floral centerpieces can be made through the Catering Department or directly through your own florist. All decorations must meet the approval of the Minneapolis Fire Department. No open flame, confetti, or pyrotechnics are allowed. The hotel does not permit the affixing of anything to walls or ceiling without prior approval.

ATTENDANCE GUARANTEE:

In arranging for private functions, the attendance must be definitely specified at least 72 hours in advance. The number will be considered a guarantee, not subject to reduction, and charges will be assessed accordingly. If the Catering Department receives no guarantee, the original number expected will be used as the guaranteed number of attendees. We will set-up and prepare up to 3% above the guaranteed figure – maximum 30 guests. Any meals served above the 3% will be charged at 50% above the established price. For multiple entrée selections, additional charges will apply. The highest rice entrée will be used, a 10-day breakdown of entrees will be required and no overset will be prepared.

FOOD RESTRICTIONS:

The Minneapolis Health Department prohibits the packaging of and /or removal of leftover food from the premises. At the conclusion of the function, such food and beverages become the property of The Marquette Hotel, Minneapolis.

ADDITIONAL CHARGES:

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

For groups of less than twenty (20) persons, a labor fee of \$50.00 will apply.

PAYMENT:

Payment shall be made in advance of the function unless credit has been established with the hotel. In such case, the complete account is due and payable no later than 30 days from the date of the function.

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MUSIC AND ENTERTAINMENT:

The Catering Department will be happy to recommend musicians and entertainers. Pianos are available at a rental fee of \$100.00 plus tuning charges. A 3-month advance notification is required when scheduling entertainment that entails the use of volume enhancing equipment. The Marquette Hotel reserves the right to control volume on all functions.

COAT CHECK:

The Catering Department will arrange for either a host paid coat check at a charge of \$100.00 per attendant for the evening or a coat check on a cash basis.

SPOTLIGHTS:

Spotlights and operators are available. Charges may be obtained from the Catering Department.

AUDIO VISUAL EQUIPMENT:

Audio visual equipment and services are available from our in-house company, AVVR Services. They can be reached through our Catering Department.

BUSINESS CENTER:

For all of your business needs, including copying, faxing, and computer usage, our business center is staffed Monday through Friday from 7:00AM to 4:00PM. After hours, copying and faxing can be done at the hotel's front desk. The business center is available 24-hours to in-house guests via their guestroom key.

LIABILITY:

The Marquette Hotel will not be responsible for any damage or loss of materials, personal belongings, or equipment left in the hotel before, during, or following the event.

SHIPPING AND RECEIVING:

Packages for meetings should be delivered to the hotel no more than two (2) working days prior to the meeting date. The following information should be included:

- Group and Contact Name
- Hold for Arrival Date of Functions
- Hotel Contact's Name
- Number of packages

Pricing, terms and conditions are subject to change without notice.

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REFRESHMENTS

BREAK SPECIALTIES

Orange Juice	each	Potato Chips	bowl
Orange Juice	gallon	Potato Chips (ind. bag)	each
Assorted Muffins	dozen	French Onion Dip	24oz.
Assorted Pastries	dozen	Red Pepper Hummus	24oz.
Breakfast Breads	dozen	Fire Roasted Salsa	24oz.
Pecan Caramel Rolls	dozen	Warm Nacho Cheese	24oz.
Donuts	dozen	Mixed Nuts	24oz.
Bagels & Cream Cheese	dozen	Iced Tea	person
Cold Cereals	each	Lemonade	person
Turtle Bars	dozen	Lemonade	gallon
Rice Krispy Bars	dozen	Milk	person
Peanut Butter Bars	dozen	Assorted Soft Drinks	each
Granola Bars	dozen	Assorted Bottled Fruit Juices	each
Ice Cream or Frozen Yogurt Bars	each	Sparkling / Mineral Water	each
Fruit Yogurt	each	Bottled Water	each
Chocolate Dipped Strawberries	dozen	Hot Chocolate	each
Assorted Gourmet Petit Fours	dozen	Hot Apple Cider w/Cinnamon Sticks	each
Fudge Brownies	dozen	Coffee, Tea, Decaffeinated Coffee	gallon
Fancy French Pastries	dozen	Fruit Punch	gallon
Assorted Cookies	dozen	Sliced Fresh Fruit	person
Assorted Scones	dozen	Whole Fruit	piece
Biscotti	dozen	Cream Cheese Coffee Cake	each
Assorted Popcorn (ind. bag)	each	Caramel Coffee Cake	each
Pretzels (ind. bag)	each	Apple Coffee Cake	each
Tortilla Chips	bowl	Lemon Coffee Cake	each
		Raspberry Coffee Cake	each
		Miniature Cheesecakes	dozen

BREAKFAST PLATED

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

HUEVOS RANCHEROS

Scrambled Eggs, Chorizo, Peppers,
Onions, Soft Tortilla,
Salsa and Pepper Jack Cheese

DENVER SCRAMBLE

Farm Fresh Scrambled Eggs with
Wisconsin Cheddar
Sauté of Peppers, Onions and Ham

BASIL PEACH CREPES

Sautéed Peaches, Fresh Basil, Grand Marnier
and Mascarpone Cheese
Served with Bacon or Sausage

CLASSIC QUICHE LORRAINE

Rich Egg Custard Baked with Bacon,
Gruyere Cheese, Onions and
Finished with Roasted Tomato and Asparagus

ROCK SHRIMP HASH AND EGGS

Shrimp and Bell Pepper Hash, Poached Eggs
with Chive Hollandaise

TRADITIONAL EGGS BENEDICT

Poached Eggs, Canadian Bacon, English Muffins
Topped with a Creamy Hollandaise Sauce

ALL AMERICAN BREAKFAST

Fluffy Scrambled Eggs with your Choice of
Honey Baked Virginia Ham
or Apple Wood Smoked Bacon

HEART HEALTHY BREAKFAST

Seasonal Fresh Fruit Served
with Plain Low fat Yogurt
And Natural Granola

BANANA BREAD FRENCH TOAST

French Toasted Banana Bread with Maple Syrup and Butter with
Your Choice of Apple Wood Bacon or Farmland Sausage Links

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BREAKFAST BUFFET

MARQUETTE BUFFET

Assorted Fruit Juices
Coffee & Hot Tea
Fresh Muffins and Pastries
Butter & Preserves
Seasonal Fruit Display
American Home Fried Potatoes
With Peppers and Onions
Apple Wood Bacon & Sausage
Farm Fresh Scrambled Eggs
With Garden Fresh Herbs
Sizzling Onions and Mushrooms on Griddle

THE GRAND BUFFET

Assorted Fruit Juices
Coffee & Hot Tea
Whole Fruit
Fresh Muffins, Pastries and Coffee Cake
Butter & Preserves
Seasonal Fruit Display
Yogurt Granola Parfait
American Home Fried Potatoes
With Peppers and Onions
Hard Boiled Eggs
Apple Wood Bacon & Sausage
Cinnamon Vanilla French Toast
With Fresh Strawberries
Free Range Scrambled Eggs
With Garden Fresh Herbs
Sizzling Onions and Mushrooms on Griddle

UPTOWN BUFFET

Assorted Fruit Juices
Coffee & Hot Tea
Fresh Muffins and Breakfast Breads
Butter & Preserves
Seasonal Fruit Display
Farmland Bacon Strips
Farm Fresh Scrambled Eggs
With Garden Fresh Herbs

SOUTHERN COMFORT BUFFET

Assorted Fruit Juices
Coffee & Hot Tea
Fresh Muffins, Corn Bread and Banana Bread
Butter & Preserves
Seasonal Fruit Display
Stone Ground Grits or Steel Cut Oatmeal
(Choose One)
Seasonal Fruit Display
Lyonnaise Potatoes
With Caramelized Vidalia Onions
Apple Wood Bacon & Hickory Smoked Ham
Fresh Baked Buttermilk Biscuits
With Sausage Gravy
Farm Fresh Scrambled Eggs
With Garden Fresh Herbs

— BREAKFAST BUFFET CONTINUED —

CONTINENTAL BREAKFAST

Standard Continental

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

Deluxe Continental

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

The Bagel Bar

Assorted Juices and Coffee Sliced Fresh Fruit
Granola, Assorted Fruit Yogurt
Assorted Bagels with Cream Cheese,
Butter and Preserves

Add Smoked Salmon with Capers, Onions,
Hard Boiled Egg and Fresh Lemon

BREAKFAST ENHANCEMENTS

Customize your Buffet

Turkey Sausage Links
Hickory Smoked Ham
Ground Patty Sausage with Sage

Cream Cheese Hash Browns
Traditional Hash Browns
Traditional Corn Beef Hash
Steel Cut Oatmeal with Brown Sugar
and Raisins
Sizzling Onions and Mushrooms
on a Griddle
(Minimum 30 ppl)

Yogurt and Granola

Yogurt Parfait with Berries

Apple, Raspberry or Cream Cheese Coffee Cake
Minted Fruit Martini
(Maximum 110 ppl)

Scottish Smoked Salmon Display
With Capers, Eggs & Onions

Ricotta Cheese Blintzes
With Fresh Fruit Compote

Crepes with Peach Melba Sauce

(See Chef for Current Pricing)

BRUNCH

THE MARQUETTE BRUNCH

(Minimum of 20 People)

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 Salad (Choose One)

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

ENHANCE YOUR BRUNCH

(Choose one of the following stations)

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 Cream

***Each station requires a Chef in attendance, additional charge of \$150 per Chef.**

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BREAKS

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 Juices
Coffee, Tea,
Decaffeinated Coffee

AFTERNOON

Chocolate Chip Cookies,
Popcorn, Brownies, Chips and
Salsa, or Sliced Fresh Fruit
(Select Two of the above)

SPECIALTY BREAKS

NATURALLY HEALTHY

Assorted Yogurt
Granola Parfaits, Trail Mix Shooter
Fiji Bottle Water
Coffee, Tea, Decaffeinated Coffee

ENERGY BREAK

Mango and Strawberry Energy Shot,
Energy Boost Granola and Trail Mix,
Hot Green Tea with Ginseng
Orange Scented Bubble Tea
Red Bull &
Coffee, Decaffeinated Coffee

CANDY LAND BREAK

Assorted Candy Bars
Saltwater Taffy
Cherry Licorice
Jelly Bean Shots
Caramel and Cheese Popcorn

CHOCOLATE CHOCOLATE BREAK

Chocolate Fondue
Assorted Fresh Fruit for Dipping
Chocolate Chip Cookies
Chocolate Covered Pretzels
Dark Chocolate Brownies
Coffee, Tea,
Decaffeinated Coffee

— BREAKS CONTINUED —

COFFEE SHOP BREAK

Assorted Coffee Cakes
Large Emma Krumbee Muffins
Almond Biscotti
Chilled Cappuccino and Iced Coffees
Coffee, Tea, Decaffeinated Coffee
Cinnamon Sticks, Orange Zest,
Sugar in the Raw, Dark Chocolate Chips

MINNESOTA ICE CAP

Self Serve Root Beer Floats
Frozen Assorted Fruit Bars
Häagen-Dazs Ice Cream
Coffee, Tea, Decaffeinated Coffee

FRUIT SMOOTHIE AND
MILK SHAKE BAR

Pick two of the following
Attending Chef Charge \$150.00

Banana and Chocolate Milk Shake
Blueberry and Vanilla Milk Shake
Banana and Strawberry Smoothie
Strawberry, Blueberry, Raspberry Smoothie

Add 100% Whey Protein and Natural Spirulina for a healthy boost.

LUNCHEON BUFFETS

THE SANDWICH SHOP

(Minimum of 15 people)

Soup du Jour
Red Pepper Cavatappi Pasta Salad
Wild Rice Potato Salad
Kettle Chips
Old Fashioned Brined Pickles
Condiments
Stone Ground Mustard and Mayo

Pick two of the following sandwich options

Add additional options for only a
\$1.00 more per person

~

Roast Beef with Caramelized Onions,
Blue Cheese Aioli, Baby Spinach
Aged Sharp Cheddar

~

Roast Turkey with Smoked Gouda, Romaine,
Hothouse Tomatoes
& Lemon Chive Aioli

~

Pit Ham with Stone Ground Cherry Mustard,
Baby Swiss, Dill Pickle
And Boston Bibb lettuce

~

Peppered Pastrami with Gruyere Cheese,
Spring Greens, Roma Tomatoes
And Horseradish Aioli

~

Italian Ham and Salami with Red Onions, Lettuce,
Fresh Oregano and Pressed Provolone Cheese

~

Marinated and Grilled Portobello
with Roasted Red Peppers, Caramelized Onions,
Grilled Asparagus, Lemon Chive Aioli
and Spring Greens

Chef's Assorted Bars and Pies

TUSCANY ITALIAN BUFFET

(Minimum 20 People)

Asiago d'Allevio Caesar Salad with
Marinated Olives and Tomatoes

~

Grilled Antipasto Display with
Grilled Baguettes and Flat Breads

~

Tortellini and Penne Pasta with
Alfredo and Marinara Sauce

~

Lemon and Garlic Marinated Chicken

~

Italian Roasted Vegetables

~

Bread Sticks and Garlic Bread

~

Classic Italian Tiramisu

(Add Homemade Pizza for \$5.00 more per person)

ORIENT EXPRESS

(Minimum 20 People)

Asian Noodle Salad in To Go Boxes

~

Cashew Chicken Salad

~

Vegetable Spring Rolls with Sweet Chili Sauce

~

Chicken Chow Mein with Bok Choy

~

Vegetarian Stir Fry with Lo Mein

~

Egg Fried Rice

~

Fortune Cookies

(Chef's Assorted Desserts)

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~ LUNCH BUFFET CONTINUED ~

10,000 LAKES LUNCH BUFFET

(Minimum of 20 people)

Minnesota Wild Rice Soup

~

Red Pepper Cavetappi Pasta Salad

~

Spring Greens Salad

Cucumber, Tomatoes, Carrots and Croutons

~

Almond Encrusted Northern Walleye

Lemon Butter and Scallions

~

Free Range Turkey with Roasted Apples
and Pan Jus

~

Buttermilk Baby Red Mashed Potatoes

~

Fresh Green Beans with Almonds

~

Apple Pie Martini

~

Chef's Assorted Desserts

THE BALL PARK HOT GRIDDLE BUFFET

(Minimum of 20 people)

Wild Rice Potato Salad

Caesar Salad

Kettle Chips

~

Brown Sugar Baked Beans

~

Beer Bratwurst and Sauerkraut

Sizzling on Griddles

Char-Grilled Hamburgers

Sizzling on Griddles with Caramelized

Onions, Mushrooms

Lettuce, Tomato, Onion Display

Mustard, Mayo, Ketchup

~

Assorted Cookies and Bars

MINNEAPOLIS BOULEVARD LUNCH

BUFFET

(Minimum 25 People)

Corn Chowder with Poblano Peppers

~

Baby Spinach and Daikon Radish Salad
Sliced Almonds, Cucumber and Tomatoes with
Cilantro Vinaigrette

~

Heirloom Tomato Salad

Sun-Ripened Tomatoes with Fresh Mozzarella,
Fresh Basil, Aged Balsamic Reduction

~

Mustard Seed Sockeye Salmon

Served with Scallions and

Mustard Seed Beurre Blanc

~

Napa Valley Chicken

Tender Grilled Chicken with

Sautéed Grapes Topped

with a Riesling Sauce

~

Yukon Gold Fingerling Potatoes

Oven Roasted Baby Potatoes

with Fresh Herbs

~

Seasonal Baby Vegetables

Chef Choice of Fresh Local
and Seasonal Vegetables

~

Tiramisu Martini

~

Chef's Assorted Desserts

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PLATED LUNCH

~ STARTERS ~

~SOUP~

CORN CHOWDER WITH POBLANO PEPPERS

Roasted Fresh Corn with Potatoes and Onions in a Smokey Cream with Roasted Poblano Peppers

SAFFRON AND TOMATO WITH ARTICHOKE

Delicate Saffron Tomato Broth with Artichoke Hearts, Onions and Israeli Couscous

TUSCAN BEAN AND ROASTED VEGETABLE

Three Different Types of Italian Beans Stewed with Roasted Garlic, Tomatoes, Squash, and Onions

MINNESOTA WILD RICE SOUP WITH ALMONDS

A Minnesota Classic Rich and Creamy Soup with Wild Rice, Finished with Toasted Almonds

ROASTED FENNEL AND LOBSTER BISQUE

Classic Lobster Bisque Scented with Pernod and Fennel
Finished with Paprika Oil

~SALADS~

PUERTO RICAN MAMBO SALAD

Baby Spinach Tossed with Plantain Chips, Jicama Root, Red Onions and a Cilantro Vinaigrette

CAPRESE TOMATO SALAD

Sun-Ripened Tomatoes, Fresh Mozzarella, Fresh Basil, Aged Balsamic Reduction Bibb Lettuce with a Buttermilk Dressing

STRAWBERRY & BRIE SALAD

Candied Walnuts, Sliced Strawberries, Sweet Red Onion, Brie Cheese, Baby Spinach Tossed with Red Wine Vinaigrette

ASIAGO D'ALLEVO CAESAR SALAD

Romaine Hearts, Kalamata Olives, Garlic Croutons, Aged Asiago Creamy Caesar Dressing

MARQUETTE FIELD GREENS

English Cucumber, Roma Tomatoes, Carrots, Toasted Soy Nuts, Field Greens and Raspberry Poppy Seed Vinaigrette

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~ ENTREES ~

MEDITERRANEAN CHICKEN

Haricot Vert Beans, Oven Roasted Tomatoes,
Golden Potatoes, Feta Cheese and a
Greek Olive Sauce

WILD MUSHROOM AND
CORNBREAD STUFFED CHICKEN

Red Skin Potato Purée, Seasonal Vegetables,
Sherry Wine Glaze

SMOKED PAPRIKA CHICKEN

English Pea Risotto, Chevre Goat Cheese,
Seasonal Vegetables

GREEN TEA CRANBERRY CHICKEN

Green Tea Marinated Chicken,
Cranberry Orange Glaze, Cinnamon Scented
Basmati Rice
Seasonal Vegetables

PROSCIUTTO DI PARMA CHICKEN
SALTIMBOCCA

Sage Marinated Chicken, Fresh Mozzarella,
Prosciutto di Parma, Orzo Pasta
Seasonal Vegetables

LEMON GRASS CHICKEN BREAST

Seared Chicken, Crystallized Ginger &
Tangerine Honey Glaze
Wasabi Mashed Potatoes,
Seasonal Vegetables

ATLANTIC SALMON FRESCO

Grilled Salmon, Kalamata Olive, Artichokes,
Fresh Tomatoes
Saffron Risotto, Seasonal Vegetables

GRILLED PINEAPPLE SALMON

Fresh Ginger, Pineapple Salsa, Cinnamon
Scented Basmati Rice
Seasonal Vegetables

BAKED LEMON SOLE

Grilled Zucchini, Lemon Risotto,
Seasonal Vegetables

SWEET POTATO WALLEYE

Baked Walleye, Roasted Sweet Potato Hash,
Lemon Vinaigrette
Seasonal Vegetables

ALMOND WALLEYE

Northern Walleye, Toasted Almonds,
Red Bliss Potatoes
Roasted Garlic and Caper Sauce,
Seasonal Vegetables

ATLANTIC BLACK COD

Purple Peruvian Potatoes, Braised Spinach,
Tomato Fennel Jus Lie
Seasonal Vegetables

PLUM JUS SHORT RIBS

Boneless Short Ribs, Creamy Red Bliss Potato,
Vegetable a la Jardinière
And Plum Au Jus

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~ ENTREES CONTINUED ~

TERRACE MAJOR OF BEEF

Port Wine Roasted Garlic Demi,
Roasted Beef Medallions, Red Pepper Risotto
Seasonal Vegetables

6OZ CENTER CUT FILET MIGNON

White Cheddar Duchess Potato,
Crimini Mushroom Sauté,
Thyme Demi Glace, Seasonal Vegetables

10OZ NY STRIP STEAK

Sauté of Mushrooms, Horseradish Mashed Potatoes,
Garlic Demi Glace, Seasonal Vegetables

BAKED ZITI BOLOGNESE

Ziti Pasta, Sun-ripened Tomato Sauce,
Fresh Mozzarella and Herbs
Seasonal Vegetables

ON THE LIGHTER SIDE

SALMON TERIYAKI SALAD

Baked and Chilled Salmon with Teriyaki Glaze
on Field Greens
Served with Grilled Pineapple, Bok Choy,
Sesame Dressing

TANDOORI SHRIMP SALAD

Cucumber, Tomato, Jicama, Baby Spinach,
and Cilantro Vinaigrette

AHI TUNA NICOISE SALAD

French Beans, Boiled Potatoes, Kalamata Olives
Hard Boiled Eggs, Lemon Vinaigrette

PARMESAN REGGIANO CHICKEN SALAD

Crisp Romaine, Shaved Parmesan, Kalamata Olives,
Cherry Tomatoes and Grilled Chicken

TURKEY CROISSANT SANDWICH

Fresh Baked Croissant with Smoked Turkey, Pepper Jack Cheese,
Garlic Aioli, Tomato and Lettuce, Accompanied by Pasta Salad and Fresh Fruit

VEGETARIAN OPTIONS

FRESH FRUIT PLATE

Melon, Pineapple, Strawberries,
Grapes and Seasonal Berries
Served with Low Fat Yogurt

GRILLED TOFU BROCHETTES

Marinated Tofu, Peppers, Onions,
Mushrooms, Zucchini on a
Bamboo Skewer and Grilled Served
with Moroccan Couscous

GRILLED VEGETABLE TIAN

Layers of Tomatoes, Peppers,
Portobello Mushrooms and Asparagus
Baked with Rice and Finished with Roasted
Tomato Puree

MIXED GRILL

Grilled Tofu, Asparagus, Peppers, Onions, and
Zucchini with Smoked Tomato Marinara

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DINNER BUFFETS

MINNEAPOLIS BOULEVARD DINNER BUFFET

(Minimum 25 People)

Corn Chowder with Poblano Peppers

~

Baby Spinach and Daikon Radish Salad
Sliced Almonds, Cucumber and Tomatoes
with Cilantro Vinaigrette

~

Heirloom Tomato Salad
Sun-Ripened Tomatoes with Fresh Mozzarella,
Fresh Basil, Aged Balsamic Reduction

~

Wild Mushroom Beef Tournedos
Grilled Petite Tenderloin of Beef with
Brandy Mushroom Ragout

~

Mustard Seed Sockeye Salmon
Served with Scallions and
Mustard Seed Beurre Blanc

~

Napa Valley Chicken
Tender Grilled Chicken with Sautéed Grapes
Topped with a Riesling Sauce

~

Yukon Gold Fingerling Potatoes
Oven Roasted Baby Potatoes with Fresh Herbs

~

Seasonal Baby Vegetables
Chef choice of fresh local and Seasonal Vegetables

~

Chef's Assorted Miniature Desserts
Mini Crème Brulee, Truffles, Chocolate Dipped
Strawberries, Assorted Petit Fours'

\$

10,000 LAKES DINNER BUFFET (Minimum 20 People)

Minnesota Toasted Wild Rice Soup

~

American Caesar
with Grape Tomato and Kalamata Olives

~

Spring Green Salad
Cucumber, Tomatoes, Carrots and Croutons

~

Garlic Roasted Strip Loin
Horseradish Demi Glace

~

Almond Breaded Northern Walleye
Lemon Butter and Scallions

~

Free Range Turkey
with Roasted Apples and Pan Jus

~

Buttermilk Baby Red Mashed Potatoes

~

Fresh Green Beans with Almonds

~

Apple Pie Martini & Chef's Desserts

SOUTH TOWN BUFFET (Minimum of 15 People)

Shrimp and Sausage Gumbo with Okra

~

Jewel Yam Potato Salad

~

Mardi Gras Toss,
Romaine, Cranberries, Sliced Almond, Bacon, Blue
Cheese Bourbon Honey Vinaigrette

~

BBQ Pulled Pork with Fried Onions on Egg Bun

~

Creole Catfish with Etouffe Sauce

~

Southern Style American Fries

~

Hot Buttered Green beans with Tasso Ham

~

Pecan Pie Martini or Georgia Peach Cobbler

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~ BUFFET CONTINUED ~

TUSCANY ITALIAN BUFFET

(Minimum of 15 People)

Minestrone Soup

~

Asiago d'Allevio Caesar Salad with Marinated Olives and Tomatoes

~

Caprese Tomato Salad with Fresh Mozzarella and Balsamic Reduction

~

Grilled Antipasto Display with Grilled Baguettes and Flat Breads

~

Cheese Tortellini with Fresh Spinach and Lemon, Garlic Cream Sauce

~

Penne Tossed with Spicy Italian Sausage and a Sun-Ripened Tomato Sauce

~

Lemon Rosemary Marinated Chicken with a Caper Piccata Sauce

~

Sicilian Beef with Mediterranean Olives and Fresh Plum Tomatoes

~

Asparagus with Roasted Tomatoes and Romano Cheese

~

Baked Italian Breads

~

Classic Tiramisu and White Chocolate Cannoli

(Make it Special. Add a Custom made Pasta Station)

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PLATED DINNER

STARTERS:

~TAPAS (*APPETIZERS*)~

BUTTERMILK SCALLOPS WITH CANNELLINI BEANS

Buttermilk Marinated Scallops with Braised Cannellini Beans with Crispy Pancetta

BLACK BASS WITH LENTILS

Seared Black Bass with Lentils and Mediterranean Olive Sauce

STRAWBERRY BROCHETTE WITH MINT OIL

Fresh Marinated Strawberries Topped with Gruyere Cheese and Drizzled with Mint Oil on a Toasted Baguette

TANGERINE SHRIMP WITH TRUFFLE RISOTTO

Tangerine Glazed Shrimp with Asiago Cheese Truffle Risotto and Braised Greens

ROASTED PORTOBELLO AND ASPARAGUS STRUDEL

Delicate Pastry Filled with Portobello Mushrooms, Roasted Peppers, Braised Spinach, Boursin Cheese, and Finished with a Smoked Tomato Coulis

SMOKED BEEF WITH PARSNIP PURÉE

Apple Wood Smoked Beef with a Parsnip Purée and Mushroom Ragout Finished with Port Wine Demi Glaze

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~ STARTERS CONTINUED ~

~SOUPS~

CORN CHOWDER WITH
POBLANO PEPPERS

Roasted Fresh Corn with Potatoes and Onions
in a Smokey Cream with
Sweet Roasted Poblano Peppers

SAFFRON AND TOMATO
WITH ARTICHOKE

Delicate Saffron Tomato Broth with
Artichoke Hearts, Onions
and Israeli Couscous

TUSCAN BEAN AND ROASTED VEGETABLE

Three Different Types of Italian Beans
Stewed with Roasted Garlic, Tomatoes,
Squash, and Onions

MINNESOTA WILD RICE SOUP
WITH ALMONDS

A Minnesota Classic Rich and Creamy Soup
with Toasted Wild Rice, Almonds
and Roasted Vegetables

LOBSTER BISQUE EN CROUTE

Classic Lobster Bisque Scented with
Pernod and Fennel and
Finished with Paprika Oil

CORNISH GAME HEN CONSOMMÉ

Delicate Broth with Fresh Herbs
and Homemade Dumplings

~SALADS~

PUERTO RICAN MAMBO SALAD

Baby Spinach Tossed with Plantain Chips,
Jicama Root, Red Onions
and a Cilantro Vinaigrette

RED WINE BOSCH PEAR SALAD

Poached Pears, Gorgonzola Cheese,
Candied Walnuts Pieces,
Shaved Red Onion, Red Oak Greens

CAPRESE TOMATO SALAD

Sun-Ripened Tomatoes, Fresh Mozzarella,
Fresh Basil, Aged Balsamic
Bibb Lettuce with a Buttermilk Dressing

STRAWBERRY & BRIE SALAD

Toasted Almonds, Sliced Strawberries,
Sweet Red Onion, Brie Cheese,
Baby Spinach Tossed with
Red Wine Vinaigrette

ASIAGO D'ALLEVO CAESAR SALAD

Romaine Hearts, Kalamata Olives,
Garlic Crouton, Aged Asiago and
Creamy Caesar Dressing

MARQUETTE FIELD GREEN SALAD

English Cucumber, Roma Tomatoes,
Carrots, Toasted Soy Nuts,
Field Greens and
Raspberry Poppy Seed Vinaigrette

MINNEAPOLIS
THE MARQUETTE

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~ ENTREES ~

MEDITERRANEAN CHICKEN

Haricot Vert Beans, Oven Roasted Tomatoes,
Yukon Gold Potatoes, Feta Cheese
and a Greek Olive Sauce

WILD MUSHROOM AND CORNBREAD
STUFFED CHICKEN

Red Skin Potato Purée, Seasonal Vegetables,
Sherry Wine Glaze

SMOKED PAPRIKA CHICKEN

English Pea Risotto, Chevre Goat Cheese,
Seasonal Vegetables

PROSCIUTTO DI PARMA CHICKEN
SALTIMBOCCA

Sage Marinated Chicken, Fresh Mozzarella,
Prosciutto di Parma, Orzo Pasta
Seasonal Vegetables

LEMON GRASS CHICKEN BREAST

Seared Chicken, Crystallized Ginger & Tangerine
Honey Glaze, Wasabi Mashed Potatoes,
Seasonal Vegetables

ATLANTIC SALMON FRESCO

Grilled Salmon, Kalamata Olive,
Artichokes, Fresh Tomatoes
Saffron Risotto, Seasonal Vegetables

GRILLED PINEAPPLE SALMON

Fresh Ginger, Pineapple Salsa,
Cinnamon Scented Basmati Rice
Seasonal Vegetables

CHAR GRILLED PORK PORTERHOUSE

Red Bliss Potato, Sautéed Apple and Brandy Demi Glaze
Seasonal Vegetables

BAKED LEMON SOLE

Grilled Zucchini, Lemon Risotto,
Seasonal Vegetables

SWEET POTATO WALLEYE

Walleye, Roasted Sweet Potato Hash,
Lemon Vinaigrette
Seasonal Vegetables

ALMOND WALLEYE

Northern Walleye, Toasted Almonds,
Red Bliss Potatoes
Roasted Garlic and Caper Sauce,
Seasonal Vegetables

ATLANTIC BLACK COD

Peruvian Potatoes, Braised Spinach,
Tomato Fennel Jus Lie
Seasonal Vegetables

PLUM JUS SHORT RIBS

Boneless Short Ribs, Creamy Red Bliss Potato,
Vegetable a la Jardinière
And Plum Au Jus

10 OZ NY STEAK

Sauté of Mushrooms,
Horseradish Root Mash Potatoes,
Garlic Demi Glace, Seasonal Vegetables

6OZ CENTER CUT FILET MIGNON

White Cheddar Duchess Potato,
Crimini Mushroom Sauté,
Thyme Demi Glaze,
Seasonal Vegetables

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~ DUET OPTIONS ~

FILET AND ATLANTIC SALMON

4oz Petite Filet of Beef Paired with Salmon Filet Topped with Roasted Pineapple Salsa
Shallot Demi Glace, Roasted Red Bliss Potatoes and
Seasonal Vegetables

FILET AND JUMBO SHRIMP

4oz Petite Filet of Beef paired with Large Shrimp Knot with Lemon Buerre Blanc,
Shallot Demi Glace, Roasted Red Pepper Risotto and
Seasonal Vegetables

CHICKEN AND CANADIAN WALLEYE

Rosemary Chicken Paired with Almond Breaded Walleye, Mushroom Ragout and
Fresh Lemon Risotto with
Seasonal Vegetables

NY STEAK AND SEA SCALLOPS

Grilled NY Steak Paired with Buttermilk Scallops, Garlic Demi Glace,
Horseradish Mashed Potatoes and
Seasonal Vegetables

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RECEPTION SPECIALTY

~ HOT HORS D' OEUVRES SELECTION ~
(Price Per Dozen)

Chicken Satay with Spicy Peanut Sauce

Chili-Lime Salmon Satay

Beef Satay with Hoisin Glaze

Chicken Saltimbocca Bites

Bacon Wrapped Scallops

Portobello and Goat Cheese Tart

Mini Burgers with Caramelized Onions

Shrimp Shu-Mai with Teriyaki Glaze

Chicken Wings (Asian Glaze or Buffalo Style)

Vegetable Shu- Mai with Teriyaki Glaze

Coconut Shrimp with Orange Cream

Vegetarian Spring Rolls with Sweet & Sour

Mini Coconut Lobster Tail with Orange Cream
\$ Market Price

Cashew Chicken Spring Rolls with Plum Sauce

Goat Cheese Sachet

Cheddar Stuffed Pretzel Bites with Con Queso Dip

Mini Beef Wellington

Boneless Lamb Lolly Pop with Moroccan Yogurt

Shrimp-Andouille Sausage Kabob

Maryland Style Crab Cakes with
Sundried Tomato Aioli

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~ COLD HORS D' OEUVRES SELECTION ~
(Price Per Dozen)

Country Patè on Crostini with Garlic Aioli

Peppered Beef Tenderloin Crostini
with Garlic Aioli

Smoked Coho Salmon, Blini Cakes
and Osetra Caviar

Shrimp Cocktail with a Bloody Mary Shooter

Lamb Loin with Blueberry and
White Bean Purée

Ahi Tuna with Flat Bread, Pickled Ginger,
Wasabi Aioli

Cucumber, Boursin Cheese and Shrimp Roundels

Chicken and Tomato Lavosh Pinwheel

Mozzarella, Olive, Tomato Basil Brochette

Spicy Shrimp with Snow Peas and Mango

Lobster BLT with Tomato Aioli

Brie Cheese and Marinated Apple
with Fresh Mint

Roast Turkey with Cranberries and
Wild Rice Galette

Asian Pear, Braised Chicken
on Sour Dough Ficelle

Cherry Tomato Stuffed with
Herb Mascarpone Cheese

Vegetable Crudités Shots
with Buttermilk Dressing

Chefs Fresh Deli Sandwiches

Roast Beef with Caramelized Onions, Aged Sharp Cheddar

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Roast Turkey with Smoked Gouda, Romaine, Tomatoes

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Pit Ham, with Baby Swiss and Dill Pickle

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Peppered Pastrami with Gruyere Cheese, Roma Tomatoes

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Italian Ham and Salami with Red Onions, Provolone Cheese

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Grilled Portobello with Roasted Red Peppers, Caramelized Onions

(Please Limit to Two Choices)

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~ COLD HORS D' OEUVRES SELECTION CONTINUED ~

Chef Sushi Selection

VEGETARIAN ROLL

Cucumber, Avocado, Red Pepper

SPIDER ROLL

Crab, Cucumber, Avocado

SPICY TUNA ROLL

Avocado, Daikon Radish Sprouts
Sriracha Sauce

(Chef requires one week lead time)

~ CHEF ATTENDED ACTION STATIONS ~

Butcher Block

(All Carved Items are Served with Assorted Rolls)

CRANBERRY PORK STEAMSHIP

Bourbon Mustard, Cranberry Sauce
(Serves 50-60)

FREE RANGE TOM TURKEY

Cranberry Sauce, Dijon Mustard, Mayonnaise
(Serves 40)

HONEY BOURBON HAM

Stone Ground Mustard, Mayo
(Serves 40-50)

NORWEGIAN ATLANTIC SALMON

Sweet Chili Glaze, Sriracha Aioli
(Serves 15-20)

GARLIC ROASTED TENDERLOIN

Horseradish Sauce, Mayonnaise, Dijon Mustard
(Serves 20-30)

PEPPERED STRIP LOIN OF BEEF

Horseradish Sauce, Mayonnaise, Dijon Mustard
(Serves 30-40)

NEW ZEALAND LEG OF LAMB

Moroccan Yogurt, Dijon Mustard, Mayo
(Serves 25-40)

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~SPECIALTY CHEF STATIONS ~

ITALIAN RISOTTO MILANESE STATION

English Peas, Roasted Red Pepper,
Prosciutto, Shaved Asiago,
Finished with Truffle Oil and Fresh Lemon
(A Minimum of 20 People)

MASHED POTATO MARTINI STATION

Yukon Gold and Sweet Jewel Yams
tossed with a choice of
Sundried Tomatoes, Bacon, Asparagus Tips,
Sharp Cheddar, and Chives
(A Minimum of 20 People)

SHRIMP AND DIRTY RICE STATION

Andouille Sausage and Tender Shrimp
Sautéed with Southern Style Dirty Rice
Finished with Gumbo File
And Toasted Baguettes

(A Minimum of 20 People)

TORTELLINI PASTA STATION

Fresh Mint, Shiitake Mushrooms, Plum Tomatoes
Shaved Parmesan Reggiano and a Touch of Cream
(A Minimum of 20 People)

CAVATAPPI PASTA STATION

Asparagus, Red Onion, Zucchini,
Shaved Parmesan Reggiano and a Touch of Tomato Purée
(A Minimum of 20 People)

~ HORS D' OEUVRE PACKAGES ~

(Packages are based on 4 pieces per person)

GAME DAY PACKAGE

Chicken Wings (Asian Glaze or Buffalo Style)
Cheddar Stuffed Pretzel Bites with Con Queso Dip
Mini Burgers with Caramelized Onions
Vegetable Crudité Display
Kettle Chips and Onion Dip

THE MARQUETTE PACKAGE

Chicken Satays on Griddle with Caramelized
Onions and Spicy Peanut sauce
Shrimp-Andouille Sausage Kabob
Mini Sandwiches:
Roast Beef with Caramelized Onions,
Aged Sharp Cheddar & Roast Turkey
with Smoked Gouda, Romaine, Tomatoes
Traditional Salsa, Black Bean Salsa and Red Pepper
Hummus Tortilla Chips

NORTHERN ITALIAN PACKAGE

European Cheese Display with
Assorted Crackers & Breads
Spinach Artichoke Dip with Sourdough Bread
Chicken Saltimbocca Bites on Griddle
with Caramelized Onion
Mozzarella, Olive, Tomato Basil Brochette
Tortellini Pasta Station:
Fresh Mint, Shiitake Mushrooms, Plum Tomatoes
Shaved Parmesan Reggiano and a Touch of Cream
(\$150.00 Action Station Fee Applied)

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DESSERT SPECIALTY

~LUNCH & DINNER~

CARROT CAKE

With Crème Anglaise Sauce

SORBET DUO

Lemon and Berry Sorbet

LEMON CHIFFON

Melba and Mango Coulis

PETITE CRÈME BRULÉE DUO

Dark Chocolate and Black Cardamom
(Max 100 people)

NY STYLE CHEESE CAKE

With Strawberry Coulis

DEVONSHIRE AND BERRIES

Assorted Berries with Sweet Devonshire Cream
Finished with a Hint of Orange

TUXEDO MOUSSE CHEESE CAKE

Dark Chocolate and Kiwi Sauces

APPLE OR CHERRY PIE MARTINI

Accompanied by Cinnamon Whipped Cream

CHOCOLATE TRUFFLE TORTE

With Crème Anglaise Sauce

FRENCH VANILLA ICE CREAM

Häagen-Dazs Premium Vanilla Bean Ice Cream

CARMEL APPLE TART

Dark Chocolate and Caramel Sauces

CLASSIC ITALIAN TIRAMISU

Mascarpone Cream, Lady Fingers,
Sweet Marsala Wine
Served with Dark Chocolate Espresso Sauce

Wild Berry Sorbet Martini

Fresh Mint and Marinated Berries

~DESSERT ACTION STATIONS~ (CHEF ATTENDED)

BANANA FOSTER FLAMBÉ

Banana Sautéed with Caramel Sauce and
Flamed with Dark Rum
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

PEACH MELBA FLAMBÉ

Sweet Peaches Sautéed with Orange Carmel Sauce
and Flamed with Grand Marnier
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

CHERRIES JUBILEE FLAMBÉ

Dark Sweet Cherry Sautéed with Orange Carmel Sauce
and Flamed with Brandy
Served with Haagen Dazs
Premium Vanilla Bean Ice Cream

FRENCH VANILLA ICE CREAM STATION

Haagen Dazs Premium Vanilla Bean Ice Cream
with Chocolate Shavings,
Nuts, Hot Fudge and Caramel Sauce,
Whipped Cream and Cherries

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BANQUET WINE LIST

WHITE WINES

Canyon Road, California	Chardonnay
Parducci, Medocino	Chardonnay
A by Acacia, Central Coast	Chardonnay
Sonoma Cutrer, Russian River Ranches, Sonoma	Chardonnay
Louis Jadot, Pouilly Fuisse, Burgundy, France	Chardonnay
Tamas Estates, Arroyo Seco	Pinot Grigio
Santa Margherita, Trentino-Alto Adige, Italy	Pinot Grigio
Fess Parker, Santa Barbara	Riesling
Night Harvest, California	Sauvignon Blanc
Canyon Road, California	Cabernet Sauvignon
Parducci, Mendocino	Cabernet Sauvignon
Mainstreet, Lake & Sonoma Counties	Cabernet Sauvignon
Silver Palm, North Coast	Cabernet Sauvignon
Canyon Road, California	Merlot
Parducci, Mendocino	Merlot
Rutherford Hill, Napa	Merlot
Jargon, California	Pinot Noir
Buena Vista, Carneros	Pinot Noir
Benziger, Sonoma, California	Pinot Noir
Gascon, Malbec, Mendoza, Argentina	Shiraz

SPARKLING WINES AND OTHERS

Beringer, California	White Zinfandel
Freixenet, Spain	Sparkling Wine
Piper Sonoma, Sonoma	Sparkling Wine
Piper Heidsieck, Champagne	Sparkling Wine

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Veuve Clicquot, "Yellow Label"

Champagne

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