CATERING MENU



Morrissey HOSPITALITY
@SAINT PAUL RIVERCENTRE

SAINT PAUL
RIVERCENTRE™



Saint Paul RiverCentre sits in the vibrant heart of downtown Saint Paul's entertainment district. As one of the Twin Cities' most distinguished venues, it is constantly evolving to offer a distinctive setting for corporate meetings and events, memorable celebrations, conventions and trade shows, extravagant galas, and important community events - showcasing a cultural fabric of the city. Saint Paul RiverCentre is within walking distance of premier attractions including Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, and Grand Casino Arena.

The RiverCentre and Morrissey Hospitality teams work together to make each event seamless for our partners, and a memorable experience for you and your guests. We take pride in planning and executing premier events. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion, but detail is our obsession. See for yourself why so many trust Morrissey Hospitality with their important events and return year after year.



Break Service Beverage

Coffee

Regular or Decaffeinated Coffee	104	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	52	pot
Flavored Coffee Syrups hazelnut, caramel, vanilla, sugar-free vanilla	75	set up
Specialty Coffee Accompaniments vanilla sugar, white and dark chocolate shavings, whipped cream, chocolate stir sticks	150	set up

Hot Beverages

Herbal Tea	104	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	52	pot
Hot Apple Cider	96	gallon
Hot Chocolate	96	gallon

Cold Beverages

Soft Drinks or Dasani Bottled Water	6	each
Sparkling Water	6	each
Lemonade, Fruit Punch, or Iced Tea	80	gallon
	40	pitcher
Orange, Apple, or Cranberry Juice	96	gallon
	48	pitcher
Energy Drinks	8	each

Infused Water

Iced Water with Cucumber, Lemon, and Mint	52	gallon
Iced Water with Raspberry, Lime, and Basil	52	gallon
Iced Water with Watermelon, Blueberry, and Basil	52	gallon
Iced Water with Orange, Strawberry, and Mint	52	gallon

Water Service

Classroom Water Service with Hard Candies per seat, per four-hour period	2	each
Speaker and Head Table Water Service per location, per session	20	each
Water Cooler Service (Setup and 5 gallons)	125	each
Water Cooler Service Refresh (5 gallons)	75	each



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Break Service a la carte

Breakfast Eggs

Hard-Boiled Eggs	42	dozen
Three Cheese Omelet	8	each
Diced Ham and Cheese Omelet	8	each
Breakfast Sandwiches	8	each

Breakfast Pastries

MH Specialty Granola Bars	54	dozen
Scones	54	dozen
Danish Pastries	54	dozen
Donuts	57	dozen
Bagels	57	dozen
Muffins	57	dozen
Filled Mini Croissants	60	dozen
Udi's Muffins/Bagels - Gluten Free	78	dozen

Sweet Treats

Cookies	54	dozen
Gourmet Rice Crispy Treats	54	dozen
Brownie Trio	57	dozen
Dessert Bars	57	dozen
Fruit Kebabs	57	dozen
Chocolate Dipped Strawberries	72	dozen
Kind Bars - Gluten Free	78	dozen
Chocolate Nut Clusters - Vegan/Gluten Free	78	dozen
Rule Breaker Chocolate Chip Cookies - Vegan/Gluten Free	78	dozen
Rule Breaker Brownies - Vegan/Gluten Free	78	dozen

Snacks

Individually Portioned

Whole Fruit	4	each
Freshly Popped Popcorn	5	each
Bags of Potato Chips	5	each
Full Size Candy Bars	6	each
Popcorn Mix	7	each
Ice Cream Treats	7	each
Snack Mix	7	each
Yogurt Parfaits - mixed berry, mango	8	each
Overnight Oats - mixed berry, apple	8	each
Soft Salted Pretzel Bites	8	each
Five Star Nut Mix	9	each

Serves 25

Potato Chip Trio	150	each
Kettle Chips and Dips	150	each
Root Vegetable Chips and Dips	175	each
Tortilla Chips and Dips	175	each
Fruit Platter	175	each
Crudités Platter	175	each
Meat and Cheese Platter	187.5	each
Petite Sandwiches	200	each





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Break Service PACKAGE

Limited to 60 minutes of service, priced per person

BYO Trail Mix

Pretzels, dried cranberries, plain M &M's, roasted peanuts,
yogurt covered raisins, Chex Mix
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 17

Showtime

Freshly popped popcorn
Assorted candy bars
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 17

Cookies and Brownies

Sea salt chocolate chip, double chocolate, peanut butter crunch,
and sea salt caramel cookies
Peanut butter chocolate, raspberry swirl, and triple chocolate
chunk brownies
Assorted soft drinks, Dasani bottled water, milk
Regular and decaffeinated coffee 18



Day Break

Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars
Drumstick vanilla cones, ice cream sandwiches,
chocolate-dipped ice-cream bars, dairy-free popsicles
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 18

Crudités

Carrots, red peppers, celery sticks, radishes, cauliflower,
snow peas, and broccoli
Roasted red pepper hummus, spinach dip, ranch dressing
Assorted soft drinks, Dasani bottled water, lemonade, iced tea 19
**Minimum order of 50 required*

Power Hour

Five Star nut mix
Crudités & spinach dip
Meat and cheese display
Assorted soft drinks, Dasani bottled water
Regular and decaffeinated coffee 21

Tailgater

Mini corn dogs, ketchup, yellow mustard
Cheese curds with ranch dressing
Soft salted pretzel bites, jalapeño cheese sauce, whole grain mustard
Assorted soft drinks, Dasani bottled water 23

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Breakfast Continental

Limited to 3 hours of service, priced per person

Iron Range

Mini muffins
Granola bites
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 27

Early Bird

Raised donuts
Mini Danish pastries
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 27

Northwoods

Assorted mini scones
Assorted bagels, cream cheese, honey walnut cream cheese
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 29

Healthy Start

BYO oatmeal or vanilla yogurt parfait
Toppings include: sliced almonds, mixed berries, granola, dried cranberries, maple syrup, cinnamon-sugar, cream, almond milk
Sliced seasonal fruit
Orange, apple, and cranberry juices
Coffee, decaffeinated coffee, and hot herbal teas 31

Continental Enhancements

Limited to 90 minutes of service, priced per person

BYO Yogurt Parfait

Greek vanilla yogurt, granola, toasted almonds and coconut, dried cranberries, fresh mixed berries, diced mangoes 10

BYO Oatmeal

Steel cut oatmeal, brown sugar, cinnamon, raisins, dried cranberries, fresh mixed berries, milk, cream 10

Scrambled Eggs

Choice of:
Scrambled eggs with spinach, tomatoes, and feta 10
Scrambled eggs with breakfast sausage, sauteed onions, and cheddar 10
Scrambled eggs with turkey sausage, green onions, and smoked Gouda 10



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BREAKFAST PLATED

Includes mini muffins, regular and decaffeinated coffee, hot herbal teas, ice water, orange juice
Add fresh fruit cup 4 each

Caramel Apple French Toast

Golden egg-battered brioche with cinnamon sugar,
caramelized apples, candied pecans, and maple syrup
Served with choice of thick-sliced applewood smoked bacon,
sausage links, or ham steak 30

Morning Scramble

Fluffy scrambled eggs with Wisconsin cheddar cheese
Served with hash brown potatoes and choice of
thick-sliced applewood smoked bacon, sausage links,
or ham steak 30

Classic Egg Bake

Eggs baked with breakfast sausage crumbles and cheddar cheese
Served with hash brown potatoes 31

Smoked Sirloin and Eggs

Smoked sirloin with scrambled eggs, smoked Gouda, and fresh herbs
Served with hash brown potatoes 36

Breakfast Quiche

Filled with boursin and Gruyére cheeses, spinach, shallots,
and red peppers
Served with grilled asparagus 36



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BREAKFAST BUFFET

Includes mini muffins, sliced seasonal fruit, hash brown potatoes or o'brien potatoes, regular and decaffeinated coffee, hot herbal teas, ice water, orange juice

Limited to two hours of service, 25 guest minimum

Day Breaker

Scrambled eggs with chives
Applewood smoked bacon, sausage links 35

Early Riser

Scrambled eggs with chives
Waffles, whipped butter, mixed berry compote, maple syrup
Applewood smoked bacon, sausage links 37

Great Start

Scrambled eggs with chives
Caramel apple French toast, candied pecans, maple syrup
Applewood smoked bacon, sausage links 37

Sunrise

Scrambled eggs with spinach, tomato, feta
Applewood smoked bacon, turkey sausage
Chef's selected yogurt parfaits 39

BUFFET ENHANCEMENTS

*Chef required - 180 per chef, one chef recommended per 50 guests

Vegan "Egg" Scramble

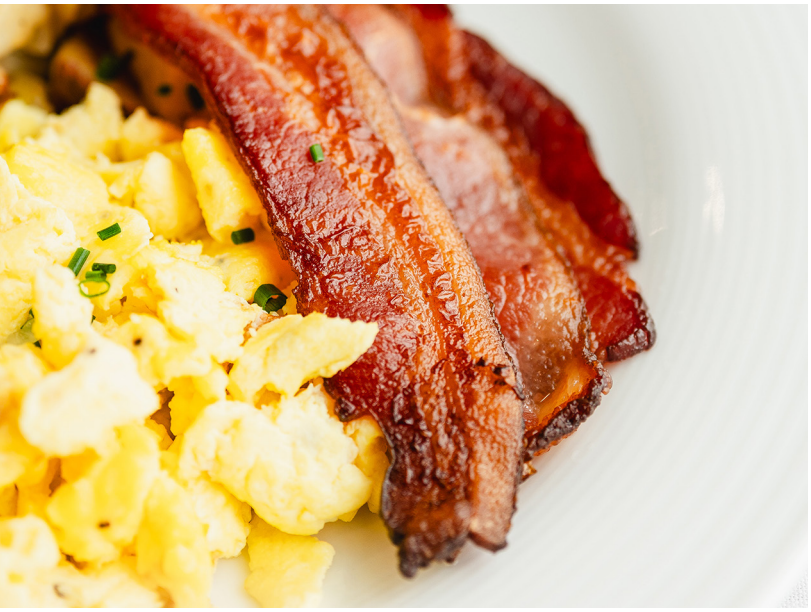
Chef's selected vegetables 10

*Omelet Station

Made to order with applewood smoked bacon, breakfast sausage, red and green peppers, mushrooms, roma tomatoes, red onion, smoked cheddar cheese, American cheese 10

Smoked Salmon

Norwegian cold-smoked salmon, sliced cucumbers, chopped hard-boiled eggs, red onions, capers, tomatoes, dill cream cheese, mini bagels 12





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LUNCH COLD

BOXED

Salads include grilled focaccia, wraps & sandwiches include chips, choice cookie or MH specialty granola bar, Dasani bottled water, condiments, serviceware 32

Add banana, apple, or orange 1

Add pasta or potato salad 4

Substitute Rule Breaker Brownie (V/GF) 5

Select up to two meat and one vegetarian offering

PLATED

Salads include gourmet rolls with whipped butter, wraps & sandwiches include Chef's choice side salad and kosher pickle

Includes regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water 34

Add starter salad 4

SALADS

Chicken or Garbanzo Chop
Mixed greens, romaine, diced tomatoes, red onions, Amablu cheese, avocado ranch dressing
Choice of chicken and bacon or roasted garbanzo beans

Mediterranean Quinoa
Mixed greens, tomatoes, peppers, kalamata olives, feta, quinoa, Greek vinaigrette

Cranberry Chicken
Mixed greens, spinach, chicken, strawberries, Amablu cheese, dried cranberries, walnuts, balsamic vinaigrette

Harvest
Spinach, romaine, couscous, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Cucumber Avocado
Spinach, mixed greens, avocado, garbanzo beans, cucumber, tomato, red onion, queso fresco, cilantro, oregano-lime viniagrette

WRAPS & SANDWICHES

Italian Chop Wrap
Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, romaine, white balsamic dressing, herb wrap

Buffalo Chicken Wrap
Breaded chicken, cheddar cheese, romaine, celery, blue cheese dressing, hot sauce, sun-dried tomato wrap

Southwestern Chicken Wrap
Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, lettuce, BBQ ranch mayo, jalapeño-cheddar wrap

Turkey Club Wrap
Smoked turkey, applewood smoked bacon, havarti cheese, lettuce, tomatoes, spicy smoked-tomato aïoli, herb wrap

Rosemary Chicken Salad Sandwich
Shredded chicken, pecans, dried cranberries, apples, shallots, rosemary, mayonnaise, leaf lettuce, croissant

Black Forest Ham Sandwich
Black forest ham, Swiss cheese, leaf lettuce, pickle planks, dijonnaise, marble rye bread

Chicken Caprese Sandwich
Grilled chicken, mozzarella, roma tomatoes, spinach, Boursin, basil pesto, balsamic drizzle, herb ciabatta

Turkey, Brie, and Apple Sandwich
Roasted turkey, brie, sliced granny smith apples, spinach, honey mustard dressing, croissant

Roast Beef and Blue Cheese Sandwich
Roast beef, Amablu cheese, caramelized onions, romaine, garlic mayo, balsamic drizzle, herb ciabatta

California Turkey Sandwich
Smoked turkey, avocado relish, leaf lettuce, garlic mayo, brioche

LUNCH ONE-COURSE

Includes bread basket, regular and decaffeinated coffee, hot herbal teas, iced tea, and ice water
Add a salad 4

Panini
Choice of one, served with seasoned JoJo potatoes 34
- Spinach and artichoke, mozzarella
- Reuben with Swiss, 1000 island dressing
- Turkey and applewood smoked bacon, cheddar, chipotle aïoli
- Black forest ham, Swiss, honey mustard

**Does not include bread basket*

Hot Turkey
Sliced turkey, mashed potatoes, turkey gravy, cranberry relish,
Chef's selected vegetables 34

Lasagna
Italian sausage, ground beef, ricotta and mozzarella,
layered in pasta sheets, baked in a rich tomato sauce,
Chef's selected vegetables 34

Midwest Meatloaf
Meatloaf, mushroom and caramelized onion demi, mashed potatoes,
Chef's selected vegetables 34

Chicken Penne
Grilled chicken, penne pasta, grape tomatoes, asparagus,
mushrooms, roasted garlic cream sauce 34

Indian Butter Chicken
Sliced chicken, Indian butter sauce, Basmati rice,
Chef's selected vegetables 35

Mushroom or Beef Stroganoff
Choice of sliced Portobello mushrooms or beef
Egg noodles, mushroom sauce
Chef's selected vegetables 35

Beef and Broccoli
Thinly sliced beef and broccoli, sweet soy sauce,
Jasmine rice 35

Coconut Lime Curry Chicken
Sliced chicken, coconut lime curry, Jasmine rice,
stir fried vegetables 35

Pot Roast
Braised beef pot roast, mashed potatoes, mushroom gravy,
Chef's selected vegetables 35

Lunch Starter

Salads

Included with two-course lunch on p.12

Garden
Mixed greens, roma tomatoes, cucumbers, radishes, carrots, balsamic vinaigrette

Caesar
Romaine, parmesan, croutons, Caesar dressing

Italian Chop
Romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mango Kiwi Salad
Spinach, kiwi, mango, candied almonds, feta, mango vinaigrette

Harvest
Spinach, romaine, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Spinach and Strawberry
Spinach, strawberries, red onions, feta, candied walnuts, yogurt poppyseed dressing

Apple and Dried Cherries
Mixed greens, apples, dried cherries, scallions, apple cider vinaigrette

Fresh Corn and Tomato
Mixed greens, fresh corn, grape tomatoes, Monterey Jack cheese, herb buttermilk dressing

Roasted Beet
Spinach, roasted red beets, goat cheese, quinoa, candied walnuts, tarragon shallot vinaigrette



Signature Soups

Available at an additional cost per person

Roasted Red Pepper & Tomato 1

Fire-Roasted Lentil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup 1

New England Clam Chowder 2

Lobster Bisque 4

Signature Salads

Available at an additional cost per person

Tomato Burrata
Heirloom tomatoes, burrata, micro basil, lemon oil, balsamic glaze 2

Grilled Vegetable
Mixed greens, summer squash, asparagus, bell peppers, roma tomatoes, mozzarella pearls, balsamic vinaigrette 2

Spinach and Poached Pear
Baby spinach, poached pear, Amablu cheese, candied pecans, hazelnut vinaigrette 2

Grilled Peach
Spinach, goat cheese, candied walnuts, grilled peach, spicy peach vinaigrette 2

LUNCH TWO-COURSE

Includes a starter, gourmet rolls, whipped butter, Chef's selected accompaniments, regular and decaffeinated coffee, hot herbal teas, iced tea, ice water

Add Caspian flatbread brushed with olive oil and sea salt, served with rosemary whipped butter 2

Chicken Tagine
Moroccan-spiced chicken, mango and apple chutney 37

Lemon Parsley Chicken
Lemon and parsley sauce 37

Gruyére Chicken
Classic soubise sauce with Gruyére cheese 37

Mediterranean Chicken
Artichoke hearts, sun-dried tomatoes, feta, white wine cream 38

Brined Pork Chop
Whole grain mustard demi-glace 38

Bistro Steak
Roasted garlic herb demi-glace 41

Grilled Salmon
Apricot-soy glaze 41

Cracker Crusted Walleye
Lemon beurre blanc 42

Burgundy Braised Short Rib
Chef's selected sauce 42

BISTRO STEAK COMBINATIONS

4 ounce bistro steak, grilled medium rare with Chef's selected sauce, accompanied by one of the following:

Chicken Tagine
Moroccan-spiced chicken, mango and apple chutney 50

Lemon Parsley Chicken
Lemon and parsley sauce 50

Gruyére Chicken
Classic soubise sauce with Gruyére cheese 50

Grilled Salmon
Apricot soy glaze 55

Cracker Crusted Walleye
Lemon beurre blanc 56



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LUNCH DESSERT

Chocolate Pot de Crème
Chocolate custard, whipped cream, strawberry 7

Salted Caramel Cheesecake
Vanilla cheesecake, roasted nut crust, caramel, white chocolate mousse, candied walnuts 8

Flourless Chocolate Torte
Topped with white chocolate mousse, raspberry coulis 8

Carrot Cake
With walnuts and pineapple, cream cheese frosting, caramel sauce, whipped cream 9

Apple Cranberry Martini
Spiced apple cranberry panna cotta, streusel topping, white chocolate mousse, sugared cranberry 7

Salty Caramel Panna Cotta Martini
Milk chocolate pot de crème, vanilla panna cotta, salty caramel, white chocolate mousse 7

Mixed Berry Cheesecake Martini
Strawberries, blueberries, raspberries, cheesecake filling, white chocolate mousse, graham cracker crumble, white chocolate shavings 8

Chocolate Lavender Martini
Chocolate cake, lavender blueberry cream, topped with blueberries, blackberries, lavender 9

Blueberry Lemon Martini
Lemon curd, fresh blueberry pound cake, white chocolate mousse, lemon zest, fresh blueberry 9

FAMILY STYLE DESSERT PLATTERS
(Family Style Dessert Platters serve 8-10)

Cookies
Sea salt chocolate chip, double chocolate, peanut butter crunch, and sea salt caramel cookies, sprinkled with M&M's 54

Rice Crispy Treats
Original recipe treats, original recipe treats half-dipped in dark chocolate with white chocolate drizzle, peanut butter treats with milk chocolate chunks, sprinkled with M&M's 54

Dessert Bars
Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars 54

Mini Tartlets
Lemon meringue, chocolate hazelnut, pecan, salted caramel chocolate tartlets 65

Dessert Shooters
Choice of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, mixed berry cheesecake, Boston cream pie, German chocolate 65

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LUNCH BUFFET

Limited to two hours of service - 25 guest minimum - includes regular and decaffeinated coffee, hot herbal teas, iced tea, ice water
Add a salad starting at 4 or soup starting at 5 - see options on p. 11

Downtown Deli

Kettle chips, spinach dip, potato salad, fruit salad
Smoked turkey, havarti, cranberry lemon aïoli on herb ciabatta
Black forest ham, Swiss, rosemary aïoli on marble rye
Italian vegetables, roasted red pepper hummus on whole wheat
Assorted cookies 38

Wrap It Up

Kettle chips, spinach dip, California pasta salad, fruit salad
Smoked turkey club in an herb wrap
Southwestern chicken in a jalapeño-cheddar wrap
Mediterranean quinoa in a spinach wrap
Assorted brownies 38

Panini

Caprese salad, Caesar salad, fruit salad
Spinach and artichoke with mozzarella
Reuben with Swiss and thousand island dressing
Turkey and applewood smoked bacon with cheddar and chipotle aïoli
Assorted dessert bars 40

Fiesta

Garden salad, black bean roasted-corn salad, fruit salad
Tri-color corn tortilla chips, salsa, black beans, Spanish rice
Southwestern chicken and sirloin, sautéed onions & peppers
Guacamole, sour cream, pico de gallo, cheddar, jalapeños
Flour tortillas
Cinnamon sugar cookies 42

Mediterranean BYO Green & Grain

Pita chips, mixed greens, spinach, tri-color couscous
Cucumber, shredded carrots, red onion, olive tapenade, feta
Sliced lemon oregano chicken, lemon oregano shrimp,
roasted garbanzo beans
Lemon herb vinaigrette, roasted red pepper hummus
Lemon cupcakes 44

Asian

Garden salad, Asian slaw with edamame and sesame vinaigrette,
fruit salad
Jasmine fried rice, stir fried vegetables
Mandarin orange chicken, beef and broccoli,
sweet chili Beyond steak tips
Coconut almond cupcake 44

Twin Cities BBQ

Jalapeno cheddar cornbread muffins and honey butter,
Brussels sprout and kale coleslaw,
Spinach and strawberry salad, watermelon
Mac & cheese, chipotle-roasted potatoes
BBQ pulled chicken, Mojo pulled pork, Beyond BBQ steak tips
Mini buns
Assorted dessert shooters 44

Backyard Grill

Fresh corn and tomato salad, honey mustard pasta salad, fruit salad,
Baked beans, seasoned wedge fries
Grilled chicken, beef burgers, Impossible burgers, sautéed
mushrooms & onions
Lettuce, tomatoes, red onions, cheddar & Swiss, kosher pickles
Mayonnaise, ketchup, yellow mustard, smoky BBQ sauce
Freshly baked buns
Assorted dessert bars 46

Kellogg Boulevard

Gourmet rolls, whipped butter, garden salad,
cucumber avocado salad, fruit salad
Seasonal vegetables, roasted potatoes
Grilled chicken with mushroom & herb jus lie
Sliced sirloin with shallot port wine demi
Acorn squash casserole (vegan)
Chef's selection of desserts 49



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Reception hors d'oeuvre

COLD

Sold by the piece. Minimum order of 12 per selection.

Spoons

Thai Peanut Chicken and Asian Salad Spoon 5.5
Lobster with Sweet Corn Relish and Leek Spoon 7

Vegetarian

Herb Cream Cheese Stuffed Cherry Tomatoes 5
Pear, Blue Cheese, and Lingonberry Crostini. 5
Goat Cheese and Chipotle Raspberry Jam Crostini. 5
Feta Bruschetta 5
Caprese Skewer 5
Strawberry Basil Bruschetta 5

Meat

Salami, Pepper Jack, and Cornichon Skewer 5
Mediterranean Skewer 5
Asian Beef on Crisp Wonton with Wasabi Crème Fraîche 7
Beef Tenderloin on Crostini with Horseradish Cream 8

Seafood

Classic Shrimp Cocktail Shooter 7
Smoked Salmon on Cucumber Round with Dill Crème Fraîche 7
Ahi Tuna on Plantain Crisp with Micro Greens and Wasabi Crème .. 7
Grilled Shrimp on Tortillas with Fresh Guacamole. 7



HOT

Sold by the piece. Minimum order of 12 per selection.

Spoons

Buffalo Chicken and Blue Cheese Spoon 5.5
Blackened Beef, Boursin Cheese, and Caramelized Shallot Spoon ... 7
Sea Bass Taco Spoon 7

Vegetarian

Vegetable Spring Rolls with Red Chili Sauce 5
Cream Cheese Stuffed Jalapeño Poppers with Popper Jam. 5
Mushroom Caps Florentine 6
Arancini - Fontina or Portobello with Garlic Cream Sauce 6
Vegetarian Potsticker with Hoisin Plum Sauce 6
Black Bean Taco Cup 6

Meat

Bacon Wrapped Blue Cheese Date 6
Chicken Potsticker with Wasabi Soy Sauce 6
Pork Potsticker with Hoisin Plum Sauce. 6
Beef Empanada with Chimichurri Sauce 6
Chicken Satay with Thai Curry Sauce 7
Chicken Samosa 7
Bourbon or Chimichurri Beef Skewers 8
Mini Beef Wellington with Béarnaise Sauce 8

Seafood

Coconut Shrimp with Orange Marmalade 7
Bacon Wrapped Scallops 7
Walleye Cake with Dill Mustard Rémoulade 7
Mini Crab Cakes with Smoked Tomato Aïoli. 8

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RECEPTION COLD DISPLAY

Serves approximately 50

Potato Chip Trio
Truffle, BBQ, chipotle 300

Kettle Chips and Dips
Spinach dip, onion dip 300

Root Vegetable Chips and Dips
Potato, taro root, and sweet potato chips, spinach dip, onion dip 350

Tortilla Chips and Dips
Tri-color tortilla chips, nine-layer dip, green salsa, red salsa 350

Fresh Crudités
Spinach dip 350

Premium, Domestic, & Imported Cheese
Dried fruits, nuts, crackers 375

Meat and Cheese
Sliced pastrami, pepperoni, salami, smoked turkey,
cheddar, Swiss, crackers, pickles, peppers 375

Grilled Vegetable Display
Marinated artichokes & mushrooms, grilled asparagus, red onion,
zucchini, yellow squash, red, yellow & green peppers, mozzarella,
balsamic reduction, grilled focaccia 375

Mediterranean Dips
Roasted red pepper hummus, Mediterranean seven-layer dip,
marinated artichokes, Greek olives, pepperoncini, feta
Caspian flatbread, cracker bread, pita chips 375

Petite Sandwiches
Smoked turkey, havarti, cranberry lemon aïoli
Pastrami, Swiss, pickle planks, dijonnaise
Roasted vegetables, roasted red pepper hummus
Assorted pickles and peppers 400

Pazzaluna Antipasto
Smoked salmon, salami, capicola, prosciutto,
red & yellow tomatoes, mozzarella, assorted olives
Italian dressing, balsamic glaze, soft bread sticks 400

Chicken, Tomato, and Mozzarella
Grilled chicken, red & yellow tomatoes, mozzarella,
balsamic glaze drizzle, basil pesto, grilled focaccia 400

Spanish Tapas Station
Gazpacho shooters, shrimp & chorizo skewers,
roasted cauliflower, Brussels sprouts, romesco sauce,
grilled foccacia 500

Gourmet Meat and Cheese
Soppressata, prosciutto, mortadella, Tuscan salami,
manchego, honey clover goat cheese, Humboldt Fog cheese,
Amablu, crostini 550

Tenderloin and Marinated Grilled Vegetables
Herb-crusted beef tenderloin, marinated grilled vegetables,
horseradish sauce, grilled focaccia 550

Sushi Rolls
Choice of 3 flavors: California, Philadelphia, Spicy Shrimp, Tuna
Served with soy sauce, wasabi, and pickled ginger 625

Iced Jumbo Shrimp
Jumbo shrimp, Tabasco, tangy cocktail sauce,
lemon wedges 625

Jumbo Shrimp and Crab Claws
Jumbo shrimp, snow crab claws, Tabasco, garlic lemon aïoli,
tangy cocktail sauce, lemon wedges 675

Signature Seafood
Cold water lobster tails, king crab legs, lump crab meat,
jumbo shrimp, wok-seared ahi tuna, Tabasco,
garlic lemon aïoli, tangy cocktail sauce, lemon wedges 1,300

RECEPTION HOT DISPLAY

Serves approximately 50 people.

Signature Meatball Trio
Sweet and sour, smoky BBQ, bourbon 350

Hot Pizza Dips
Margherita - Roma tomatoes, basil, mozzarella, olive oil
Spinach Artichoke - Alfredo, spinach, artichokes, parmesan, Boursin
Supreme - Italian sausage, pepperoni, onions, peppers, mushrooms
Bread sticks, grilled focaccia, cracker bread, crostini 350

Flatbreads
Choice of 3 flavors: 400
Roasted grape, goat cheese, red wine gastrique
Buffalo chicken, Boursin, blue cheese, celery, ranch dressing
Applewood smoked bacon, blue cheese, caramelized onion jam, red wine gastrique
Butternut squash, goat cheese, fresh thyme, maple drizzle
BBQ beef short rib, Monterey Jack, red onion, cilantro, BBQ drizzle

Chicken Strips
Buffalo blue cheese sauce, smoked garlic herb ranch 400

Hot Spinach and Artichoke Gratin Dip
Creamy spinach and artichoke gratin, served with carrot sticks, celery, red peppers, grilled focaccia, cracker bread, and crostini 400

Trio of Hot Dips
Reuben dip, spinach artichoke dip, buffalo chicken dip
Toasted marble rye, grilled focaccia, cracker bread 500

Tater Tot Bar
Golden fried tater tots, jalapeño cheese sauce, sour cream, chives, bacon, blue cheese, diced tomatoes, smoked garlic herb ranch 500

South of the Border
Nine-layer dip, tri-color tortilla chips, cream cheese stuffed jalapeño poppers with popper jam, mini chicken tacos, beef empanadas
Sour cream, green salsa, red salsa 600

Deconstructed Ultimate Nachos
Tri-color tortilla chips, sautéed peppers and onions, seasoned grilled chicken and beef, chorizo queso dip, pepper-jack black bean dip, pico de gallo, guacamole, sour cream 700

Short Rib Sliders
Braised, boneless beef short ribs, Monterey Jack, red onion marmalade, balsamic reduction, brioche 700

Wisconsin Fondue
Beer cheese fondue, beer brats, chicken apple sausage, Brussels sprouts, quartered red potatoes, sliced green apples, crispy pumpernickel squares, soft pretzel bites 750

Minnesota State Fair
Mini corn dogs, yellow mustard, ketchup
Chicken strips, buffalo, ranch
Fried pickle bites, cheese curds
Mini donuts, caramel sauce
Mini chocolate chip cookies, ice cold milk 800

Pacific Rim
(served hot)
Fried vegetable spring rolls, beef satay, pork potstickers, sweet chili sauce, Thai peanut sauce, hoisin sauce
(served cold)
Ahi tuna on plantain crisp with micro greens and wasabi crème
Salmon and edamame poke bowls
Sesame flatbread, fortune cookies 1,100

Hot and Cold Seafood Bar
(served hot)
Mini crab cakes, smoked tomato aïoli, blackened shrimp
(served on ice)
Crab claws, jumbo shrimp, Tabasco, tangy cocktail sauce, lemon wedges 1,600



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

RECEPTION PERFORMANCE

*Chef-attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.

*Risotto

Herb risotto sautéed with choice of shrimp, grilled chicken, asparagus, mushrooms, roasted red peppers, chives, parmesan 450
Requires two chefs

*Mashed Potato

Garlic mashed potatoes with choice of grilled chicken, blue cheese, sour cream, cheddar, applewood smoked bacon, scallions 450
Requires two chefs

*Creamy Shells and Cheese

Large pasta shells baked in a creamy four cheese sauce with choice of lobster, seasoned ground beef, grilled buffalo chicken, applewood smoked bacon, broccoli, butter cracker crumbs 475
Requires two chefs

*Popcorn Chicken

Buffalo popcorn chicken, celery blue cheese slaw, blue cheese
Teriyaki popcorn chicken, Asian slaw, black sesame seeds
Honey BBQ popcorn chicken, corn & black bean relish, scallions 525
Requires two chefs

*Asian Stir-Fry

Marinated beef and chicken, stir-fry vegetables, lo mein noodles
Pork pot stickers, sweet chili sauce, fortune cookies 575

*Sliders

Mini beef and turkey burgers with choice of applewood smoked bacon, cheddar, Swiss, caramelized onions, pickle planks, smoky BBQ sauce, cranberry lemon aïoli 575

*Pasta

Cavatappi pasta with choice of marinara, Alfredo, grilled chicken, Italian sausage, shrimp, spinach, tomatoes, mushrooms, balsamic onions, roasted red peppers, parmesan cheese
Parmesan garlic bread, soft bread sticks 625

*Tenderloin Charlies

Seared beef tenderloin on mini potato rolls with choice of caramelized onions, sautéed mushrooms, horseradish cream, Béarnaise sauce 900
Requires two chefs

*Sea Bass Tacos

Southwestern marinated sea bass, pico de gallo, serrano-lime aïoli, warm corn tortillas 900



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Reception Performance

*Chef-attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.

Bookshelf Displays

*Salad on the Rocks

Choice of 3 flavors: 375
Southwestern: romaine, black bean & roasted corn, queso fresco, corn tortilla chip
Candied Almond Chicken: mixed greens, dried cherries, goat cheese, candied almonds, grilled chicken, raspberry vinaigrette
Thai Beef: kalbi marinated steak, tomatoes, crispy rice noodles
Italian Chop: romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette
Mediterranean Quinoa: mixed greens, tomatoes, peppers, kalamata olives, feta, quinoa, Greek vinaigrette

*Sea Bass Martini

Chili lime marinated sea bass, roasted sweet corn relish, red onion reduction, serrano aïoli 725

*Poke Bowls

Tuna, salmon, and edamame poke bowls, jasmine rice, shredded carrots, cucumber, scallions, toasted sesame seeds, orange hoisin sauce, pickled ginger, served in a rocks glass 725

Carvery

*Roasted Turkey Breast

Slow roasted turkey breast, cranberry lemon aïoli, herb aïoli, mini brioche rolls 600

*Roasted Pork Loin

Maple glazed roasted pork loin, apple sage butter pecan demi-glace, mini potato rolls 600

*Roasted Sirloin

Peppercorn and herb crusted sirloin, blue cheese aïoli, spicy BBQ sauce, mini brioche rolls 600

*New York Strip

Herb crusted New York strip, green peppercorn demi glace, roasted garlic aioli, mini potato rolls 850

*Herb Crusted Prime Rib

Herb crusted prime rib, roasted garlic jus lie, horseradish cream, mini brioche rolls 900

*Châteaubriand

Herb horseradish sauce, Béarnaise, mini French baguettes 900



RECEPTION DESSERT

Serves approximately 50 guests.

Cookies
Sea salt chocolate chip, double chocolate, peanut butter crunch, and sea salt caramel cookies, sprinkled with M&M's 325

Gourmet Rice Crispy Treats
Original recipe treats, original recipe treats half-dipped in dark chocolate with white chocolate drizzle, peanut butter treats with milk chocolate chunks, sprinkled with M&M's 325

Brownie Trio
Peanut butter chocolate, raspberry swirl, and triple chocolate chunk brownies 350

Dessert Bars
Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars 350

Strawberry Rhubarb Crisp
Strawberry rhubarb crisp, vanilla ice cream 375

Apple Crisp
Apple crisp, vanilla ice cream 375

Chocolate Chip Cookie Pudding
Cookie pudding, vanilla ice cream, caramel sauce 375

Petite Desserts
Lemon meringue, chocolate hazelnut, pecan, salted caramel chocolate tartlets 375

Chocolate Lovers Display
Milk and white chocolate dipped Oreo cookies, dried apricots, pretzels, peanuts, strawberries, potato chips, sprinkled with M&M's 375

Sophisticated Desserts
Chocolate dipped strawberries, chocolate orange tartlets, assorted truffles 475

Dessert Fondue
Chocolate, caramel, and cream cheese fondue
Brownie bites, mini donuts, apple slices, strawberries, chopped nuts, cinnamon sugar, maraschino cherries 525

Sweet Baked Confections
Ultimate chocolate cake, key lime pie, turtle cheesecake, chocolate mousse cake 575



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Reception Dessert Performance

*Chef-attended specialty performance stations, 180 per chef, per three hour period. One station recommended for every 50 to 150 guests. Serves approximately 50 guests.

Bookshelf Displays

*Sweet and Salty Popcorn
Caramel and cheese popcorn mix
Buttered popcorn with toffee, bacon, and white chocolate drizzle
Buttered popcorn with chocolate drizzle and M&M's 375

*Sweet Cupcakes
Choice of 3 flavors:
Red velvet cupcake, cream cheese frosting
Chocolate cupcake, chocolate mousse, strawberry garnish
Vanilla cupcake, white chocolate mousse, Oreo cookie crumbles
Brown-butter cupcake, dulce de leche frosting, croquants
Chocolate cupcake, Baileys Irish Cream frosting 375

*Savory Mini Cupcakes
Maple cupcake, maple white chocolate mousse, chocolate-dipped bacon
Vanilla cupcake, white chocolate mousse, chocolate-dipped potato chip
Chocolate cupcake, peanut butter white chocolate mousse, white chocolate-dipped pretzel 375

*Dessert Shooters
Choice of 3 flavors: salty caramel panna cotta, lemon meringue, chocolate lavender, mixed berry cheesecake, Boston cream pie, German chocolate 375



Brûlée

*Crème Brûlée
Vanilla, chocolate, and butterscotch crème brûlées 325

*S'more Brûlée
Graham cracker crust, mocha pot de crème, brûléed marshmallows, Hershey's chocolate 375

Flambé
Served in a dessert bowl

*Bananas Foster Flambé
Bananas, pecans, brown sugar, whipped butter, flambéed rum, vanilla ice cream 375

*American Apple Pie Flambé
Fuji apples, flambéed brandy, caramel sauce, sweet butter, vanilla ice cream, cinnamon sugar pie crust crescent 475

*Bread Pudding Flambé
Chocolate chunk bread pudding, flambéed whiskey caramel sauce, white chocolate curls, dark chocolate shavings, candied pecans, whipped cream 475

*Cherries Jubilee Flambé
Vanilla ice cream, brandy flambéed tart cherries, orange zest 575

A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Dinner starter

Salads

Included with dinner entrée & duet entrée - p.23-24

Garden
Mixed greens, roma tomatoes, cucumbers, radishes, carrots, balsamic vinaigrette

Caesar
Romaine, parmesan, croutons, Caesar dressing

Italian Chop
Romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mango Kiwi Salad
Spinach, kiwi, mango, candied almonds, feta, mango vinaigrette

Harvest
Spinach, romaine, butternut squash, yellow onion, red pepper, goat cheese, dried cranberries, maple vinaigrette

Spinach and Strawberry
Spinach, strawberries, red onions, feta, candied walnuts, yogurt poppyseed dressing

Apple and Dried Cherries
Mixed greens, apples, dried cherries, scallions, apple cider vinaigrette

Fresh Corn and Tomato
Mixed greens, fresh corn, grape tomatoes, Monterey Jack cheese, herb buttermilk dressing

Roasted Beet
Spinach, roasted red beets, goat cheese, quinoa, candied walnuts, tarragon shallot vinaigrette

Signature Soups

Available at an additional cost per person

Roasted Red Pepper & Tomato 1

Fire-Roasted Lentil 1

Minnesota Chicken Wild Rice 1

Loaded Potato Soup 1

New England Clam Chowder 2

Lobster Bisque 4

Signature Salads

Available at an additional cost per person

Tomato Burrata
Heirloom tomatoes, burrata, micro basil, lemon oil, balsamic glaze 2

Grilled Vegetable
Mixed greens, summer squash, asparagus, bell peppers, roma tomatoes, mozzarella pearls, balsamic vinaigrette 2

Spinach and Poached Pear
Baby spinach, poached pear, Amablu cheese, candied pecans, hazelnut vinaigrette 2

Grilled Peach
Spinach, goat cheese, candied walnuts, grilled peach, spicy peach vinaigrette 2



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

DINNER ENTRÉE

Includes a starter, gourmet rolls, cracker bread, whipped butter, Chef's selected accompaniments, regular & decaffeinated coffee, hot herbal teas, ice water

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2

Chicken Marsala
Mushroom and marsala wine sauce 42

Chicken Piccata
Lemon butter caper sauce 42

Champagne Chicken
Champagne cream 44

Sun Dried Tomato Chicken
Pesto and sun-dried tomato cream 44

Charred Tomato Tarragon Chicken
Charred tomato tarragon cream 44

Sage Rubbed Pork Tenderloin
Apple, maple, and pecan demi-glace 44

Grilled Salmon
Whole grain mustard cream 46

Braised Pot Roast
Mushroom gravy 48

Cracker Crusted Walleye
Lemon beurre blanc 52

Braised Short Rib
Burgundy braised, boneless with Chef's selected sauce 54

Filet Mignon
6 oz. grilled medium rare 72
8 oz. grilled medium rare 82
with maitre d'hotel butter, bordelaise, or bearnaise sauce



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Dinner Duet Entrée

Includes a starter, gourmet rolls, cracker bread, whipped butter, Chef's selected accompaniments, regular & decaffeinated coffee, hot herbal teas, ice water

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2

Short Rib

4 oz. burgundy braised, boneless, Chef-selected sauce
Accompanied by one of the following selections:

Chicken Marsala
Mushroom and marsala wine sauce 58

Chicken Piccata
Lemon butter caper sauce 58

Champagne Chicken
Champagne cream 60

Charred Tomato Tarragon Chicken
Charred tomato tarragon cream 60

Jumbo Shrimp
Garlic chive beurre blanc 62

Grilled Salmon
Whole grain mustard cream 62

Cracker Crusted Walleye
Lemon beurre blanc 65

Filet Mignon

4 oz. grilled medium rare, Chef's selected sauce
Accompanied by one of the following selections:

Chicken Marsala
Mushroom and marsala wine sauce 68

Chicken Piccata
Lemon butter caper sauce 68

Champagne Chicken
Champagne cream 70

Charred Tomato Tarragon Chicken
Charred tomato tarragon cream 70

Jumbo Shrimp
Garlic chive beurre blanc 72

Grilled Salmon
Whole grain mustard cream 72

Cracker Crusted Walleye
Lemon beurre blanc 75



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Dinner Dessert

Individual Sweet Endings

Crème Brûlée
Caramelized sugar and fresh berries 7

Chocolate Pot de Crème
White chocolate mousse, strawberry 7

Ultimate Chocolate Cake
Fudge bottom, light chocolate mousse,
raspberry coulis 8

Fruit Tart
Lemon custard, seasonal fruit , apricot glaze,
white chocolate mousse, raspberry coulis 9

Basque Cheesecake
Vanilla cheesecake, raspberry coulis,
white chocolate mousse, strawberry 9

Chocolate Cake
Chocolate cake, non-dairy whipped cream, fresh berries
- Vegan/Gluten Free/Nut Free 9



Signature Dessert Martinis

Salty Caramel Panna Cotta
Milk chocolate pot de crème, vanilla panna cotta,
salty caramel, white chocolate mousse 7

Boston Cream Pie
Nilla wafer crumble, vanilla pudding, chocolate ganache,
white chocolate curls 7

Strawberry Shortcake
Deep fried shortcake, lemon sugar, strawberry coulis,
white chocolate mousse, strawberry 8

Mixed Berry Cheesecake
Strawberries, blueberries, raspberries, cheesecake filling,
white chocolate mousse, graham cracker crumble,
white chocolate shavings 8

Chocolate Lavender
Chocolate cake, lavender blueberry cream,
blueberries, blackberries, lavender 9

German Chocolate
Chocolate coconut panna cotta, chocolate cake,
coconut pecan frosting, strawberry 9

Champagne Panna Cotta
Champagne panna cotta, straberry gelee, non-dairy whipped cream,
apricot glazed strawberry, dried raspberry - Vegan/Gluten Free 9

A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

DINNER BUFFET

Limited to two hours of service - Minimum of 25 guests.

Includes gourmet rolls, cracker bread, whipped butter, premium domestic & imported cheeses, crackers, red & green grapes, fresh vegetables, spinach dip, Chef's selected desserts, regular & decaffeinated coffee, hot herbal teas, ice water

*Chef required - 180 per chef, one chef recommended for every 50-75 guests.

Add Caspian flatbread brushed with olive oil and sea salt, rosemary whipped butter 2 per person

Saint Paul

Garden salad, ranch dressing, balsamic vinaigrette
Cucumber & tomato salad
Fruit salad
Seasonal vegetables
Mashed potatoes
Chicken piccata with lemon caper sauce
Sliced sirloin with bourbon sauce 64

Rice Park

Roasted beet salad
Caprese salad
Fruit salad
Seasonal vegetables
Herb roasted fingerling potatoes
Herb marinated chicken with mushroom jus lie
Grilled salmon with apricot mustard glaze
London Broil with roasted shallot port wine sauce 66

Minnesota Great Lakes

Harvest salad
Artichoke and mushroom salad
Fruit salad
Seasonal vegetables
Wild and brown rice pilaf
Sautéed chicken served with lemon and parsley sauce
Herb cracker-crusted walleye with lemon beurre blanc
Sliced New York strip loin with mushroom Madeira demi-glace 72

*Bistro

Italian chop salad
Cavatappi pasta salad
Fruit salad
Seasonal vegetables
Mashed potatoes
Sautéed chicken with champagne cream sauce
Grilled salmon with lemon tarragon cream sauce
*Prime rib with au jus and horseradish cream sauce 78

*Premiere

Spinach & strawberry salad
Grape tomato, roasted yellow pepper, & fresh mozzarella salad
Fruit salad
Seasonal vegetables
Parmesan leek potatoes
Marinated grilled chicken with chardonnay cream sauce
Herb cracker-crusted walleye with lemon beurre blanc
*Roast tenderloin of beef with Béarnaise sauce 84



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

VEGETARIAN ENTRÉE

Price equivalent to the lowest priced regular entrée served.
* Indicates Vegan Selection

Eggplant Parmesan
Grilled eggplant layered with a three cheese blend, squash, fresh spinach, marinara

Indian "Butter" Tofu*
Tofu, coconut cream and non-dairy "butter" sauce, Basmati Rice, Chef's selected vegetables

Saffron Balsamic Grilled Vegetables*
Bell peppers, asparagus, zucchini, yellow squash, yellow onion, roma tomatoes, portobello mushrooms, saffron risotto, balsamic syrup drizzle

Stuffed Portobello Mushroom
Goat cheese stuffed portobello mushroom, seasonal vegetables, brown rice pilaf

Stuffed Pepper*
Roasted bell pepper, lentils, sun-dried tomatoes, spinach, saffron risotto, sun-dried tomato coulis

Acorn Squash*
Acorn squash, lentils, almonds, scallions, dried cherries, brown rice pilaf, non-dairy maple cream drizzle

Butternut Squash Ravioli
Butternut squash ravioli, roasted garlic sage cream, dried cranberries, scallions, toasted pepitas

Mushroom Tart
Wild mushroom & goat cheese tart, red wine gastrique, mixed greens, lemon oil

Southwest Hot Dish*
Brown rice, black beans, corn, tomatoes, cilantro, chili vinaigrette, corn tortilla strips

Butternut Squash Sorghum Risotto*
Butternut squash, arborio rice, roasted sorghum, non-dairy cream, baby kale, roasted red peppers, lemon oil



Bar

Additional bar options are available upon request.

Host and Cash Bar

Tattersall Cocktails 17
Manhattan: Rye Whiskey blended with Italiano Liqueur, Vermouth, Sherry, and Aromatic Bitters
Old Fashion: Rye Whiskey blended with Sour Cherry Liqueur, Aromatic Bitters, Sugar & Orange
Cosmo: Tattersall Liqueurs, Citrus Foundations, and Cranberry Juice
Residency: Gin with Lemon, Cherry, Basil, and Ginger Cocktail Mix
Gold Rush: Rye Whiskey with Wildflower Honey, Lemon, and Ginger Syrup

Tattersall Well Liquor 11
Tightline Vodka, Rye Whiskey, Spiced Rum, Gin

Well Liquor 11
Bacardi Rum, Crown Royal Whiskey, Dewars Scotch

Rocks Pour 15.5

Premium Wine 13
Sauvignon Blanc, Pinot Noir

House Wine 11
Chardonnay, Cabernet Sauvignon, White Zinfandel

Premium Beer 9
Summit Pale Ale, Lift Bridge Farm Day, Lift Bridge Seltzer, Loon Juice Hard Cider

Domestic Beer 8
Michelob Golden Light, Grain Belt, Heineken NA

Tattersall Mocktails 9
Residency: Lemon, Cherry, Basil, and Ginger Mixer with Soda Water and Cranberry Juice
Gold Rush: Wildflower Honey, Lemon, and Ginger Mixer with Ginger Ale

San Pellegrino Sparkling Water 6

Juice 6
Orange, Cranberry, Pineapple, Grapefruit

Soft Drink / Bottled Water 5
Coke, Diet Coke, Sprite, Dasani

Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open. Menu items subject to change due to market availability.

Per Person Bar

Full Bar

First sixty minutes 16
Each additional thirty minutes 8
Each additional fifteen minutes 4

Pricing based on consecutive hours of service. Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open.

Bottled Wine List

House Wine

Canyon Road Chardonnay, Cabernet Sauvignon 42

Premium Wine

Murphy-Goode Sauvignon Blanc, Pinot Noir 52



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Show Floor cart

A cart will be provided free of charge if sales exceed 2,000 per cart per, four hour period. If sales do not exceed 2,000 per cart, per four hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

Deli Cart

Bakery

Donut 4
Bagel with Cream Cheese 5
Jumbo Muffin 6

Snacks

Whole Fruit 3
Deli Chips 3
Candy Bar 3
Homemade Granola Bar 4
Cookie 4
Gourmet Rice Crispy Treat 4
Yogurt Parfait with Granola 6
Crudite and Hummus 6
Protein Box 12

Soup and Salads

Chicken Wild Rice Soup Cup 7
Italian Chop Salad 11
Caesar Salad 11
Caesar Salad with Grilled Chicken 13

Sandwiches and Wraps

Rosemary Chicken Salad on Croissant 13

Turkey Club Wrap 14
Applewood smoked bacon, havarti, lettuce, tomatoes, spicy smoked tomato aïoli, herb wrap

Southwestern Chicken Wrap 14
BBQ seasoned grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, lettuce, smoky BBQ ranch mayo, jalapeño-cheddar wrap

Italian Chop Wrap 11
Garbanzo beans, provolone cheese, grape tomatoes,fresh basil, romaine,white balsamic dressing, herb wrap

Beverages

Coffee, Decaffeinated Coffee, or Hot Tea 4
Bottled Juice 10 oz. 6
Bottled Water 12 oz. 5
Canned Soda 5



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Show Floor BUFFET

A café will be provided free of charge if sales exceed 4,000 per café, per two hour period. If sales do not exceed 4,000 per café, per two hour period, a fee will apply for each minimum that is not met. The fee will represent the difference between the revenue generated and the F&B minimum.

Café Lunch Buffet

The Café Lunch Buffet includes your selected stations.
Price is per person for one plate and one pass through the buffet.

LUNCH BUFFET	lunch only	lunch with beverage OR dessert	lunch with beverage AND dessert
Two Stations	20	23	26
Two Stations and Soup	21	24	27
Three Stations	24	27	30
Three Stations and Soup	25	28	31

Soup Station

Chicken wild rice soup, Roasted red pepper & tomato soup,
Fire-roasted lentil soup

Salad Station

Chicken Caesar, Asian chicken, Mediterranean quinoa

Wrap Station

Mediterranean quinoa wrap, Turkey club wrap,
Southwestern chicken wrap

Cold Sandwich Station

Rosemary chicken salad on herb focaccia, California turkey with avocado relish and garlic mayonnaise on torta bread, Black Forest Ham with Swiss, lettuce, and pickle planks with dijonnaise on marble rye

Hot Sandwich Station

BBQ pulled pork, BBQ pulled chicken, Beyond BBQ steak tips,
Kaiser rolls

Stir-Fry Station

Lo mein noodles, fried rice, stir-fried vegetables, teriyaki beef, sweet red chili chicken

Pasta Station

Ziti, marinara, spicy Italian sausage, bell peppers
Cavatappi, grilled chicken, mushrooms, tomatoes, pesto cream
Macaroni and cheese

Entrée Station

Chef's selected chicken entrée
Chef's selected vegetarian entrée
Chef's selected hot signature starch
Chef's selected vegetable de jour

A La Carte Pastry and Dessert

Candy Bar 3
Cookie 4
Gourmet Rice Crispy Treat 4
Pastry Chef's Assorted Dessert 6

A La Carte Beverages

Bottled Juice 10 oz. 6
Bottled Water 12 oz. 5
Canned Soda 5

A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

Information & Policies

The Space

The cornerstone of Saint Paul RiverCentre is flexibility. Offering more than 100,000 square feet of flexible exhibition space, a 27,000 square foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet, spaces can be easily configured to accommodate varied sizes of events from a meeting for a dozen associates to a gala for thousands. Picturesque views of the Mississippi River, contemporary décor, and an amazing, three-story exhibit hall rotunda helps to create a welcoming and beautiful landscape perfect for any size event.

Sustainability

Saint Paul RiverCentre has been recognized as a national leader in sustainability and is one of the only venues in the world to possess three specific sustainability certifications: LEED Gold, Green Globes, and EIC Gold. Focusing on six main topics: waste, energy, water, environmental procurement, air quality, and staff & community engagement, Saint Paul RiverCentre continually looks for ways to reduce the environmental impact of their operations. As a part of our commitment to sustainability, all events are 100% powered by Windsource renewable electricity. To learn more about our efforts and how your event can contribute, contact your Catering Sales Manager or visit our dedicated sustainability site at www.rivercentre.org/sustainability.

Food with a Conscience

Our dedication to doing things right carries through to offering sustainable catering at your event. We can create menus using food that is sourced locally and grown or raised naturally without antibiotics or hormones. Our Culinary Team will utilize these fresh and delicious ingredients to create farm-to-table offerings. Sustainable menus and pricing are based upon seasonal market conditions and the availability of products.

Menu Selection

Our menus offer a vast selection of food and beverage options at a wide range of price points. You can select your favorite menu from the varied options or, if you have something specific in mind, your Catering Sales Manager along with our Executive Chef will be happy to tailor a menu to your preferences.

Special Dietary Accommodations

Morrissey Hospitality is committed to helping clients meet their dietary needs. We are able to accommodate a variety of special dietary requests, including vegan, vegetarian, gluten free, dairy free and nut and/or peanut free. Halal and Kosher meal options can also be arranged. Please notify your Catering Sales Manager no later than two weeks in advance of your event for Halal or Kosher meal options and pricing. All other special dietary requests may be provided with the final guarantees.

Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 25% service charge and applicable sales tax. When requesting a multiple-entrée selection, a multiple-entrée fee of $2.50 per person will apply. We request that the same accompaniments be selected for all entrées. Requests made after the guarantees have been finalized, including increases in guest counts, menu additions, or other last-minute changes, may be subject to additional fees.

Confirmation of Event/Deposit

To confirm the event, a non-refundable deposit of 100% of estimated charges is required with the signed catering contract and catering event orders twenty-one days prior to your event in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the contract holder will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund will be issued within thirty business days. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten days of being invoiced.

All checks for food and beverage are to be made payable to MHC Culinary Group, LLC. Morrissey Hospitality accepts Mastercard, Visa, Discover and American Express for up to a maximum of five thousand dollars ($5,000.00) per event. The above policies may not be modified without the written consent of an Executive Officer of Morrissey Hospitality.

Off Premise Service

A transportation fee and a per person set-up fee will apply to all full service off premise catering events. Food & beverage minimums apply to all off-premise catering events based on the type and scope of the event.

Information & Policies

Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premise once it has been prepared, served, displayed, or held for service.

Exclusivity

Morrissey Hospitality retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre.

Liability

Morrissey Hospitality does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether prior to, during, or following the event.

Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control, and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues. The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and or beverage nature and are not open to the general public. Waivers must be made by Saint Paul RiverCentre in advance of the show.

Exhibitors may only exhibit merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. All sampling must be approved in advance by Morrissey Hospitality.

Exhibitors and show managers are not permitted to bring food, beverage and or alcoholic beverages for use in their hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of Morrissey Hospitality.

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the Minnesota Department of Health. Exhibitors will also be fully responsible for any and all liabilities that may result from the consumption of their products and not Morrissey Hospitality, the Saint Paul RiverCentre nor the City of Saint Paul.

About Morrissey Hospitality

Morrissey Hospitality is committed to providing restaurant quality dining experiences that enliven the senses, anticipate the unexpressed service needs of our guests, and accentuate any event regardless of size or location. Discover why Morrissey Hospitality is looked to by some of the most notable organizations in the Twin Cities.

Morrissey Hospitality
6 West 5th Street, Suite 400, Saint Paul, MN 55102
(651) 221-0815 morrisseyhospitality.com

Saint Paul RiverCentre
175 West Kellogg Boulevard, St. Paul, MN 55102
(651) 265-4800 rivercentre.org

The Saint Paul Hotel
350 Market Street, Saint Paul, MN 55102
(651) 292-9292 saintpaulhotel.com

Tattersall Distilling River Falls
1777 Paulsen Rd, River Falls, WI 54022
(534) 248-8300 tattersalldistilling.com

Bunker Hills Golf Club & Event Center
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 951-7276 bunkerhillsgolf.com

Kendall's Tavern & Chophouse
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 755-1234 kendallstc.com

The St. Paul Grill
350 Market Street, St. Paul, MN 55102
(651) 224-7455 stpaulgrill.com

Stockyards Tavern & Chophouse
456 Concord Exchange S. So. St. Paul, MN 55075
(651) 350-7743 stockyardstc.com

Tria Restaurant, Bar & Event Center
5959 Centerville Road, North Oaks, MN 55127
(651) 426-9222 triarestaurant.com

Headwaters Cafe
175 West Kellogg Boulevard, St. Paul, MN 55102
(651)726-8402 rivercentre.org