



DOUBLETREE

by Hilton™

ROSEVILLE MINNEAPOLIS

CATERING MENU

## MEETING PACKAGES

Simplify your meeting with a time saving package  
Includes screen package, sound mixer & podium with wireless microphone

Meeting packages require 15 or more attendees

### Morning Meeting Package | 33 per person

**CONTINENTAL BREAKFAST** (upgrade to a hot breakfast buffet for \$6 per person)  
Assorted Breakfast Pastries, Sliced Fresh Fruit & Orange Juice

**MORNING REFRESH**  
Granola Bars & Assorted Yogurts

**BEVERAGE SERVICE**  
Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

### Afternoon Meeting Package | 41 per person

**LUNCH BUFFET**  
(see menu on page 2)

**AFTERNOON REFRESH**  
Whole Fresh Fruit & DoubleTree Cookies

**BEVERAGE SERVICE**  
Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

### Full Day Meeting Package | 63 per person

**CONTINENTAL BREAKFAST** (upgrade to a hot breakfast buffet for \$6 per person)  
Assorted Breakfast Pastries, Sliced Fresh Fruit & Orange Juice

**MORNING REFRESH**  
Granola Bars & Assorted Yogurt

**LUNCH BUFFET**  
(see menu on page 2)

**AFTERNOON REFRESH**  
Whole Fresh Fruit & DoubleTree Cookies

**BEVERAGE SERVICE**  
Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## MEETING PACKAGE - DAILY LUNCH BUFFETS

Includes freshly brewed iced tea

A 100 charge will be applied to change the assigned lunch

### MONDAY | STRAIGHT FROM MINNESOTA

House Salad with Pomegranate Vinaigrette Dressing  
Minnesota Walleye Almandine  
Garlic & Herb Chicken  
Garlic Mashed Potatoes  
Fresh Vegetables  
Specialty Rolls

### TUESDAY | SOUTH OF THE BORDER

Tortilla Chips with Guacamole & Salsa  
Spanish Rice  
Refried Beans  
Grilled Beef & Chicken Fajitas  
Flour & Corn Tortillas  
Lettuce, Cheddar Cheese & Sour Cream

### WEDNESDAY | THE SALAD BAR

Tomato Basil Soup  
Crisp Romaine & Mixed Greens  
Diced Chicken & AXELS Bull Bites  
Onions, Tomatoes, Cucumbers, Carrots, Eggs, Bacon Bits, Chickpeas, Shredded Cheese & Seasoned Croutons  
French, Ranch & House Pomegranate Vinaigrette Dressings  
Specialty Rolls

### THURSDAY | TASTE OF ITALY

Classic Caesar Salad  
Italian Vegetable Medley  
Roasted Vegetable Penne Alfredo  
Meat Lasagna  
Specialty Rolls

### FRIDAY | NEW YORK DELI

Tomato Basil Soup  
Pasta Salad  
House-Made Kettle Chips  
Roast Beef & Cheddar on Focaccia, Ham & Swiss on Ciabatta & Turkey & American on a Croissant

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## A LA CARTE ENHANCEMENTS

### BEVERAGES

Freshly Brewed Starbucks Regular or Decaf Coffee	40 /Gallon
Assorted Tazo Hot Tea	23 /Gallon
Freshly Brewed Iced Tea	23 /Gallon
Lemonade	23 /Gallon
Bottled Juice	4 /Each
Energy Drinks	5 /Each
Powerade	4 /Each
Bottled Milk	4 /Each
Assorted Soft Drinks	4 /Each
Bottled Water	3 /Each
Sparkling Water	4 /Each

### MORNING SNACKS

Assorted Danish	32 /Dozen
Assorted Donuts	32 /Dozen
Assorted Muffins	32 /Dozen
Croissants	32 /Dozen
AXELS Popovers with Cinnamon Butter	36 /Dozen
Hard Boiled Eggs	24 /Dozen
Whole Fresh Fruit	24 /Dozen
Protein Bars	4 /Each
Granola Bars	2 /Each
Greek Yogurt	4 /Each
Assorted Yogurts	3 /Each
String Cheese	2 /Each

### AFTERNOON SNACKS

Tortilla Chips & Salsa	26 /Pound
Chips with French Onion Dip	26 /Pound
Snack Mix	26 /Pound
Assorted Bags of Chips	4 /Each
Assorted Candy Bars	3 /Each
Assorted Bags of Nuts	5 /Each
Assorted Cookies	29 /Dozen
Assorted Bars	29 /Dozen
DoubleTree Cookies	38 /Dozen

## AFTERNOON BREAKS

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

### **SWEET BREAK | 10**

DoubleTree Cookies  
Assorted Bars  
Starbucks Coffee & Bottles of Milk

### **AT THE MOVIES | 12**

Popcorn  
Assorted Candy Bars  
Assorted Bags of Chips  
Assorted Soda & Bottled Water

### **HEALTH NUT | 16**

Seasonal Fruit Display  
Vegetable Display with Ranch Dip  
Individual Mixed Nuts  
Bottled Water & Sparkling Mineral Water

### **ENERGY BOOST | 15**

Assorted Yogurts  
Seasonal Fruit Display  
Assorted Protein Bars  
Bottled Water & Energy Drinks

### **TARGET FIELD | 17**

Popcorn  
Soft Pretzels with Cheese  
Individual Bags of Peanuts  
Assorted Candy Bars  
Assorted Soda & Bottled Water

### **STATE FAIR | 18**

Mini Corndogs  
Cheese Curds  
Chocolate Chip Cookies  
Lemonade & Bottles of Milk

## BREAKFAST MENU

Includes freshly brewed Starbucks coffee & orange juice

**\*\*Buffets require 15 or more attendees**

### **CONTINENTAL BUFFET | 15 pp**

Assorted Pastries  
Seasonal Fresh Fruit

### **HEALTHY START | 18 pp**

Oatmeal – Brown Sugar & Raisins  
Scrambled Eggs  
Seasonal Fresh Fruit

### **\*\*AMERICAN BUFFET | 19 pp**

Scrambled Eggs  
Bacon  
Breakfast Potatoes  
Seasonal Fresh Fruit

### **\*\*COUNTRY BUFFET | 22 pp**

Thick-Cut French Toast & Maple Syrup  
Sausage  
Breakfast Potatoes  
Seasonal Fresh Fruit

### **\*\*ROSEVILLE BRUNCH BUFFET | 28 pp**

Scrambled Eggs  
Thick-Cut French Toast & Maple Syrup  
Bacon & Sausage  
Breakfast Potatoes  
House Salad with Pomegranate Vinaigrette Dressing  
Garlic & Herb Chicken  
Grilled Atlantic Salmon  
Fresh Vegetables  
Seasonal Fresh Fruit  
Assorted Pastries

## BREAKFAST ACCOMPANIMENTS

Scrambled Eggs	4 /Each
Bacon	5 /Each
Sausage	5 /Each
Assorted Yogurts	3 /Each
Assorted Pastries	32 /Dozen
Hard Boiled Eggs	2 /Each
Chef Attended Omelet Station	8 /Person

A Chef Fee of \$75 Per Hour, Per Chef will be Applied

## SMALL MEETING BREAKFAST

Includes freshly brewed Starbucks coffee & orange juice

**Designed for meetings of less than 15 attendees, orders placed together upon arrival | 16**

### **ALL AMERICAN**

Scrambled Eggs, Bacon, Hash Browns & Seasonal Fresh Fruit

### **BUTTERMILK PANCAKES**

Three Pancakes, Maple Syrup & Bacon

### **YOGURT PARFAIT & FRUIT PLATE**

Vanilla Yogurt with Granola & Seasonal Fresh Fruit

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## PLATED LUNCH MENU

Includes freshly brewed iced tea, water, house salad & specialty rolls, and choice of starch & vegetable

**Please add \$2 per person for multiple selections (limit of 3)**

### **GARLIC & HERB CHICKEN | 20**

Herb-Roasted Chicken Breast Topped with a Creamy Garlic Sauce

### **PORK MARSALA | 20**

Pork Loin, Slow-Roasted in Marsala Mushroom Sauce

### **GRILLED 6 OZ SIRLOIN | 25**

Char-Grilled Choice Hereford with Composition Butter

### **SEARED ATLANTIC SALMON | 23**

Salmon Filet in an Orange Miso Sauce

### **MINNESOTA WALLEYE ALMONDINE | 26**

Broiled in White Wine & Butter with Toasted Almonds

### **ROASTED VEGETABLE PENNE ALFREDO | 18**

Roasted Onions, Peppers, Asparagus, Alfredo Sauce & Parmesan Cheese

### **VEGAN MARSALA | 18**

Roasted Onions, Peppers, Asparagus, Mushroom Marsala Sauce & Jasmine Rice

## SMALL MEETING LUNCH

Includes freshly brewed iced tea & water

**Designed for meetings of less than 15 attendees, orders placed together by 10am the day of | 18 pp**

### **AXELS BULL BITE SALAD**

Blackened Tenderloin Tips, Mixed Greens, Amablu Cheese, Tomatoes, Fried Onions & Tarragon Vinaigrette

### **CLASSIC CAESAR SALAD**

Grilled Chicken, Crispy Romaine, Seasoned Croutons, Parmesan Cheese & Caesar Dressing

### **CHICKEN SANDWICH**

Char-Grilled Chicken, Applewood Bacon, Cheddar Cheese, Served with House-Made Kettle Chips

### **CHAR-GRILLED BURGER**

Half-Pound Fresh Hereford Beef Burger Char-Grilled to Medium Well, Applewood Bacon, Brie & Caramelized Onions, Served with House-Made Kettle Chips

## LUNCH TO-GO

### **BOX LUNCH | 23 pp**

Turkey, Ham & Roast Beef Sandwiches

Chips, Cookie & Bottled Water

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## LUNCH BUFFETS

Includes freshly brewed iced tea & water  
**\*\*Buffets require 15 or more attendees**

### **BUFFET OF THE DAY**

Choose the Buffet of the Day and get complimentary assorted cookies or bars  
 (see menu on page 2)

### **NEW YORK DELI | 23 pp**

Tomato Basil Soup  
 Pasta Salad  
 House-Made Kettle Chips  
 Roast Beef, Turkey & Ham  
 Cheddar, Swiss & Pepper Jack Cheese  
 Assorted Breads

### **SALAD BAR | 24 pp**

Tomato Basil Soup  
 Crisp Romaine & Mixed Greens  
 Diced Chicken & Axels Bull Bites  
 Onions, Tomatoes, Cucumbers, Carrots, Eggs, Bacon Bits, Chickpeas, Shredded Cheese & Seasoned Croutons  
 French, Ranch & House Pomegranate Vinaigrette Dressings  
 Specialty Rolls

### **\*\*TASTE OF ITALY | 24 pp**

Classic Caesar Salad  
 Italian Vegetable Medley  
 Chicken Penne Alfredo  
 Lasagna  
 Specialty Rolls

### **\*\*SOUTH OF THE BORDER | 24 pp**

Corn Tortilla Chips with Guacamole & Salsa  
 Spanish Rice  
 Black Beans  
 Grilled Beef & Chicken Fajitas & Tacos

### **\*\*CENTRAL PARK | 24 pp**

Home-Style Potato Salad  
 Grilled Hamburgers & Brats  
 Baked Beans  
 House-Made Kettle Chips  
 Seasonal Fresh Fruit

### **\*\*STRAIGHT FROM MINNESOTA | 26 pp**

House Salad with Pomegranate Vinaigrette  
 Minnesota Walleye Almandine  
 Garlic & Herb Chicken  
 Garlic Mashed Potatoes  
 Fresh Vegetables  
 Specialty Rolls

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX



## PLATED DINNER MENU

Includes freshly brewed Starbucks coffee & water, served with house salad & specialty rolls,  
and choice of starch and vegetable

Please add \$2 per person for multiple selections (limit of 3)

### BEEF

#### GRILLED 10 OZ SIRLOIN | 35

10oz Char-Grilled Choice Hereford & Composition Butter

#### BEEF SHORT RIBS | 38

5 Hour Braised in Red Wine

#### PRIME RIB | 48

10oz Slow Roasted, Horseradish & Au Jus

### POULTRY

#### GARLIC & HERB CHICKEN | 27

Herb-Roasted Chicken Breast in a Creamy Garlic Sauce

#### GREEK CHICKEN | 28

Chicken Breast in an Artichoke & Spinach Cream Sauce

#### MINNESOTA CHICKEN | 29

Roasted Chicken Breast Filled with Wild Rice & Sausage Stuffing in a Wild Mushroom Cream Sauce

#### AXELS SPICY CHICKEN PENNE | 25

Blackened Chicken, Roasted Red Peppers & Sundried Tomatoes in a Basil Pesto Cream Sauce

### FISH

#### MINNESOTA WALLEYE ALMONDINE | 36

Broiled in White Wine & Butter and Topped with Toasted Almonds

#### SEARED ATLANTIC SALMON | 32

Salmon Filet in an Orange Miso Sauce

### PORK

#### PORK MARSALA | 27

Slow Roasted Pork Loin in a Marsala Mushroom Sauce

### VEGAN/VEGETARIAN

#### ROASTED VEGETABLE PENNE ALFREDO | 22

Roasted Onions, Peppers & Asparagus in Alfredo Sauce & Parmesan Cheese

#### VEGAN MARSALA | 22

Roasted Onions, Peppers & Asparagus in a Mushroom Marsala Sauce & Jasmine Rice

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## BUILD YOUR OWN DINNER BUFFET

Includes freshly brewed Starbucks coffee & water, specialty rolls and butter

Buffets require 15 or more attendees

### SALAD SELECTION – CHOOSE 2 OF THE FOLLOWING

House Salad with Pomegranate Vinaigrette Dressing  
Caesar Salad  
Spinach Salad  
Pasta Salad  
Seasonal Fruit Display

### VEGETABLE SELECTION – CHOOSE 1 OF THE FOLLOWING

Green Bean Almandine  
Broccoli  
Honey Glazed Carrots  
California Blend  
Roasted Vegetable Medley

### STARCH SELECTION – CHOOSE 1 OF THE FOLLOWING

Wild Rice  
Jasmine Rice  
Au Gratin Potatoes  
Herb Roasted Potatoes  
Garlic Mashed Potatoes

### ENTREE SELECTION – CHOOSE 2 OR 3 OF THE FOLLOWING

Roasted Vegetable Penne Alfredo  
AXELS Spicy Chicken Penne  
Pork Marsala  
Garlic & Herb Chicken  
Greek Chicken  
Sliced Sirloin  
Seared Atlantic Salmon  
Minnesota Walleye Almandine + 3  
Beef Short Ribs + 5  
Prime Rib + 10

\*add chef attended carving station for 75 per hour, per chef

**TWO ENTRÉE BUFFET | 31 pp**  
**THREE ENTRÉE BUFFET | 34 pp**  
**CHILDREN'S BUFFET (12 & UNDER) | 18 pp**

## HORS D'OEUVRES

50 pieces per order

### HOT HORS D'OEUVRES

<b>BBQ MEATBALLS</b>	150
<b>AXELS BULL BITES</b> Blackened Tenderloin Tips Served with Béarnaise & Horseradish	250
<b>CHICKEN WINGS</b> Buffalo, BBQ or Teriyaki Served with Bleu Cheese	165
<b>PORK POT STICKERS</b> Served with Soy Sauce	135
<b>AXELS CRAB CAKES</b> Served with Lemon Dill Aioli	215
<b>SAUSAGE STUFFED MUSHROOMS</b>	150
<b>AXELS COCONUT SHRIMP</b> Served with Orange Horseradish Sauce	250
<b>LOADED POTATO BITES</b> With Scallions, Bacon & Cheese	150
<b>JUMBO SHRIMP COCKTAIL</b> Served with Cocktail Sauce & Lemon Wedges	250

### CROSTINI

<b>CRAB &amp; CREAM CHEESE</b>	140
<b>APPLE &amp; BRIE</b>	115
<b>BEEF &amp; BOURSIN</b>	130
<b>BACON, LETTUCE &amp; TOMATO</b>	130
<b>AVOCADO &amp; PROSCIUTTO</b>	130

### SKEWERS

<b>CAPRESE</b> Tomato & Mozzarella with Balsamic Glaze	120
<b>CHICKEN SATAY</b> With Teriyaki Glaze, Crushed Peanuts & Green Onions	155
<b>GRILLED SHRIMP</b> Served with Thai Sauce	185

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## HORS D'OEUVRES DISPLAYS

Serves 50 attendees

<b>SEASONAL FRESH FRUIT</b>	<b>190</b>
<b>CHEESE &amp; CRACKER</b> Domestic Cheeses & Assorted Crackers	<b>200</b>
<b>ARTISAN CHEESE &amp; CRACKER</b> Domestic & Imported Cheeses, House-Made Spreads & Assorted Crackers	<b>250</b>
<b>CHARCUTERIE</b> Cured Meats, Domestic & Imported Cheeses, House-Made Spreads, Seasonal Fresh Fruit, Assorted Crackers & Crostini	<b>300</b>
<b>FRESH VEGETABLE</b> Served with Ranch Dipping Sauce	<b>175</b>
<b>HUMMUS PLATTER</b> Served with House-Made Hummus, Olives & Pita Chips	<b>250</b>
<b>TOMATO BRUSCHETTA</b> Served with Crostini	<b>120</b>
<b>AXELS ARTICHOKE DIP</b> Served with Crostini	<b>175</b>

## SPECIALTY & ATTENDED CARVING STATIONS

Serves 50 attendees

<b>SLOW ROASTED PRIME RIB</b> Served with Horseradish Sauce	<b>475 /Each</b>
<b>GLAZED HAM</b> Served with Honey Dijon	<b>275 /Each</b>
<b>WHOLE ROASTED TURKEY BREAST</b> Served with Turkey Gravy	<b>275 /Each</b>

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## DESSERTS

<b>CHEF'S CHOICE DESSERT</b>	3 /Each
Chocolate Cake, Carrot Cake, Red Velvet Cake	
<b>ASSORTED COOKIES</b>	29 /Dozen
<b>DOUBLETREE COOKIES</b>	38 /Dozen
<b>ASSORTED BARS</b>	29 /Dozen

## BEVERAGES

Bar service requires a 350 bar minimum. If minimum is not met, the difference will be charged as a bartender fee

### HOSTED BAR ON CONSUMPTION

House Cocktail	6
Call Cocktail	7
Premium Cocktail	8
Cordials	9
Domestic Beer	5
Premium Beer	6
House Wine	7
Call Wine	8
Premium Wine	13
Soda & Juice	3

### CAPTAIN'S BAR

Bottled Beer, Wine & Soda – self serve  
hosted on consumption for events of  
25 or less. All attendees must be 21.

### WINE

Canyon Road	32 /Bottle
William Wycliff	32 /Bottle

### KEG BEER

Domestic Keg – 375	Premium Keg – 450	Local/Craft Keg – Ask for Pricing
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## AUDIO/VISUAL EQUIPMENT

### PRESENTATION EQUIPMENT

42" Monitor	75
60" Monitor	150
LCD Projector - 4000 Lumens	250
Meeting Owl Pro	200

### SOUND SYSTEM & ACCESSORIES

Microphones	
• Wireless Lavalier	95
• Wireless Handheld	75
Mixers/Amplifiers	
• 4 Channel Mixer	30
• 8 Channel Mixer	50
• Sound Patch	75
• Portable Sound System	75

### PROJECTION SCREEN

Screen Package	50
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### MISCELLANEOUS EQUIPMENT

Flipchart w/ Paper & Markers	40
Flipchart w/ 3M Post It Paper & Markers	55
Flipchart Easel	15
Tripod Easel	15
Whiteboard & Markers	30
HDMI Splitter	25
HDMI Cord	10
Charging Station	10
Power Station	10
Extension Cord	10
Polycom Speaker Phone	80
Floor Podium	35

### ZOOM MEETINGS

AV For You: 952-500-6417  
 Contact – Josh Reitan  
 Let them know you are with the DoubleTree in Roseville