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# Event Menu

Minneapolis Marriott West



**Minneapolis Marriott West**

9960 Wayzata Boulevard, Minneapolis, Minnesota, USA

952-544-4400

[marriott.com/msp](https://marriott.com/msp)



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## Breakfast

Priced per person

One hour of service, minimum 25 people

A \$150 fee will be applied for groups under 25 people when selecting a buffet

### Continental Breakfast

#### Traditional Continental

Bagels with cream cheese, assorted muffins, whole fresh fruit, fruit juices, freshly brewed Starbucks coffee and assorted herbal teas

\$23.00

#### Deluxe Continental

Fresh fruit garnished with fresh berries, assortment of freshly baked muffins, croissants, and danish with whipped butter and preserves. Assorted Greek yogurts, apple, orange, and cranberry juice, freshly brewed Starbucks coffee and assorted herbal teas

\$27.00

### Breakfast Buffet

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Huron

- Fresh bakery basket, assorted fresh pastries, muffins and petite croissants, whipped butter, house made preserves, local honey
- Fresh fruit display with fresh berries
- Scrambled eggs, aged cheddar
- Crisp bacon
- Potatoes O'Brien
- Orange, apple, and cranberry juice
- Freshly brewed Starbucks coffee and assorted herbal teas

\$30.00

## Michigan

- Fresh bakery basket, assorted muffins, scones, petite croissants, mini Danish, whipped butter, house made preserves, local honey
- Display of fresh fruit garnished with fresh berries
- Assorted Greek yogurts, house made granola
- Steel-cut oats, dried fruit, cane sugar
- Scrambled eggs, ham, peppers, onions, cheese
- Pecan wood smoked bacon
- Smoke house sausage
- Skillet fried potatoes, caramelized onion, steak rub
- Amaretto French toast
- Warm maple syrup
- Orange juice, apple juice, cranberry juice, Chef's selection of freshly squeezed juice blend
- Freshly brewed Starbucks coffee and assorted herbal teas

\$37.00

## Erie

- Fresh bakery basket, assorted muffins and petite croissants, whipped butter, house made preserves, local honey
- Fresh fruit display with fresh berries
- Assorted Greek yogurts, house made granola
- Scrambled eggs, cream cheese, fresh chives
- Bacon and sausage links
- Creamy potato casserole
- Pancakes
- Warm maple syrup
- Orange juice, apple juice, cranberry juice, Chef's selection of freshly squeezed juice blend
- Freshly brewed Starbucks coffee and assorted herbal teas

\$34.00

## Superior

- Fresh bakery basket, assorted muffins, scones, petite croissants, mini-Danish, whipped butter, house made preserves, local honey
- Display of fresh fruit garnished with fresh berries
- Steel-cut oatmeal, dried fruit, cane sugar
- Assorted Greek yogurts house made granola
- Vegetarian egg strata
- Maple peppered bacon
- Chicken and apple sausage
- French toast bake, whipped cream, berry compote
- Warm maple syrup
- Honey yogurt smoothie shots
- Orange juice, apple juice, cranberry juice, Chef's selection of freshly squeezed juice blend
- Freshly brewed Starbucks coffee and assorted herbal teas

\$40.00

All per person buffet charges based on 1 hour duration. \$8 per person will be applied for each additional half hour. Breakfast buffets include freshly brewed regular and decaffeinated Starbucks coffee and assorted herbal teas.

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Action Stations

Additional \$175 per chef attendant, per 100 people, per 1.5 hours of service

### Apricot Glazed Ham Action Station

Chef carved, trio of mustards, fried apple fritters  
\$15.00

### Omelette Action Station

Cage free eggs, egg whites, Wisconsin cheeses, tomato, mushroom, baby spinach, peppers, onion, jalapeno, smoked ham, bacon, sausage, salsa, assorted hot sauces \$14.00

## Enhancements

- Southern style biscuits and gravy \$5.00 per person
- House brined corned beef hash \$6.00 per person
- Nova lox and bagel display \$350.00
- Steel cut oatmeal with raisins, brown sugar, local honey, banana \$7.00 per person
- Breakfast burrito: sausage or vegetarian, salsa, sour cream \$7.00 each
- Breakfast sandwich with ham, egg, and cheese on a croissant \$7.00 each
- Breakfast sandwich with sausage, egg, and cheese on an english muffin \$7.00 each
- Breakfast sandwich with bacon, egg, and cheese on a bagel \$7.00 each
- Assorted donuts \$40.00 per dozen
- Assorted bagels with cream cheese \$40.00 per dozen
- Mammoth muffins \$40.00 per dozen
- Avocado toast display with herb goat cheese, and lemon pressed olive oil \$7.00 each
- Sliced fruit display, (honeydew, cantaloupe, pineapple, fresh berries) \$8.00 per person
- Assortment of whole fresh fruit, seasonal apples, bananas, oranges \$4.00 each
- Strawberries and pineapple spears, fruit dip \$10.00 per person
- Assorted individual Greek yogurts \$6.00 each
- Hard boiled eggs \$3.00 each
- Individual yogurt parfaits \$7.00 each
- Large hazelnut croissants \$40.00 per dozen
- Breakfast breads: Banana nut, pumpkin spice, or cinnamon apple, 8 slices \$18.00
- Assortment of breakfast bars \$37.00 per dozen

All plated breakfasts are served with a bakery basket of fresh muffins, Danish, and croissant with whipped butter, regular and decaffeinated Starbucks coffee.

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## Beverages

- Individual fruit smoothies, energy & focus or immune support \$7.00 each
- Individual bottled juices (orange, apple, cranberry) \$6.00 each
- Assorted soda, Pepsi products \$5.00 each
- Bottled water \$5.00 each
- Freshly brewed Starbucks regular and decaffeinated coffee and assorted herbal teas \$75.00
- Lemonade, Fruit Punch, Hot Chocolate, or Hot Apple Cider \$45.00

## Plated Breakfast

Served with fresh bakery basket of assorted muffins, scones, petite croissants, mini danish, housemade preserves, local honey, and whipped butter. Freshly brewed Starbucks coffee, assorted herbal teas and fruit juice.

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- All American: scrambled egg, cream cheese, chive, breakfast potato, bacon and sausage \$25.00
- Chicken and Waffles: buttermilk waffle, crispy fried boneless chicken, peppered country gravy, local honey, whipped butter \$29.00
- Walleye Benedict: Canadian walleye cake, poached egg, dill hollandaise, grilled asparagus, fingerling potato, \$31.00
- Crepes Mornay: ham, eggs, and Swiss cheese, sauce mornay, skillet browned potatoes, roasted tomato \$28.00
- Amaretto French Toast: whipped butter, apple crumble, pure maple syrup bacon and sausage \$21.00
- Steak and Eggs: six ounce sirloin, cremini mushroom ragout, laced with Bearnaise, two scrambled eggs, parmesan potato soufflé \$28.00

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## Coffee Break

One hour of service  
Priced per person



## All-Day Break Packages

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## Early Riser

### Continental Breakfast

- Sliced fresh fruit display and fresh whole fruit
- Create your own yogurt parfait, house made granola, dried fruits, and fresh berries
- Assorted muffins and breakfast pastries

### AM Break

- Klement's individual beef sticks
- String cheese

### PM Break

- Freshly baked cookies
- Vegetable crudité display
- Warm soft pretzel poppers

### All Day

- Freshly brewed Starbucks coffee and herbal teas, Pepsi products and bottled water

\$45.00

## Healthy Choice Continental

### Continental Breakfast

- Sliced fresh fruit display
- Assorted Greek yogurts
- Protein bars, breakfast bars
- Oatmeal with brown sugar and dried fruit
- Hard boiled eggs.

### AM Break

- Create your own trail mix, dried fruits, yogurt covered pretzels and raisins, pumpkin seeds, walnuts, almonds, M&Ms, banana chips,
- Fresh whole fruit

### PM Break

- Vegetable crudité with roasted garlic hummus, grilled pita, and Tzatziki dip
- Pretzels with Nutella dip
- Strawberries and pineapple spears

### All Day

- Freshly brewed Starbucks coffee and herbal teas, fruit juices, Pepsi products and bottled water

\$47.00

## Beverage Options

- All Day Beverages \$30.00 per person
- Half Day Beverages \$17.00 per person

## Themed Breaks

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### Forever Young

Celery sticks with peanut butter and baby carrots with ranch dip, rice crispy bars, fruit roll ups, puppy chow, assorted cookies, low fat milk \$16.00

### Chocolate Meltdown

Freshly baked chocolate chip cookies, double chocolate cookies, chocolate fudge brownies, blondies, ice cold regular and chocolate milk \$18.00

### Dipping Donuts

Warm cinnamon sugar mini donuts, chocolate, strawberry, and caramel dipping sauces, freshly brewed Starbucks coffee \$16.00

### European Market

Fresh garden vegetables, gourmet assorted olives, smoked meats, international cheese selection, seasonal fruits, grapes and berries, crusty baguettes, gourmet cracker breads \$18.00

### Mediterranean

Fresh Hummus with Pita chips, Grilled Vegetable Display, gourmet cheese & imported olive display, and caprese flatbreads (a minimum guarantee of 25 people is required) \$20.00

### Chocolate Fondue Station

Warm callebaut chocolate with assorted dipping items: strawberries, marshmallows, pound cake, crunchy pretzel sticks, oreo cookies, rice crispy bars, and hostess twinkies (a minimum guarantee of 25 people is required) \$17.00

### Ball Park

Warm soft pretzel bites, nacho chips, warm nacho cheese, deli mustard, pickled jalapenos, salted nut rolls, cracker jacks, freshly popped buttered popcorn, lemonade, ice tea \$16.00

### Fiesta

Tortilla chips, Doritos, seven layer dip, guacamole, pico de gallo, salsa, beef taco meat, chili con queso, assorted toppings that include: shredded cheddar-jack and queso fresco cheeses, sour cream, chipotle cream, onions, tomato, black olives, jalapenos, scallions, cilantro limes, lemonade, iced tea \$20.00

### Snack Attack

Individual bags of potato chips, pretzels, tortilla chips and salsa, roasted peanuts, gourmet beef sticks, lemonade, iced tea \$20.00

### At the Movies

Assorted candy bars, selection of three specialty candies, M&M's, Reece's Pieces, and gummy treats, freshly popped popcorn, with assorted popcorn seasonings and mini pretzels, lemonade and iced tea \$20.00

### Soda Fountain

Vanilla and chocolate ice cream, chocolate and strawberry sauce, assorted toppings to include candies, nuts, fruits, cookie pieces, whipped cream, and root beer \$16.00

### Here's To Your Health

Assortment of whole fresh fruit, granola bars, create your own trail mix to include: dry roasted nuts, walnuts, m&ms, pumpkin seeds, yogurt covered pretzels, dried fruit, banana chips, lemonade & iced tea \$17.00

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## Cheese Fondue Station

Smoked gouda & cheddar cheese sauces, soft pretzel breadsticks, garlic bread sticks, broccoli & cauliflower florets, rustic french bread, pepperoni & summer sausage, and gourmet crackers (a minimum guarantee of 25 people is required) \$17.00

## Snack Displays

### Priced Per Unit

- Assorted Freshly Baked Cookies \$40.00 per dozen
- Assorted Bars and Brownies \$40.00 per dozen
- Petite Desserts: cannoli, petite fours, chocolate dipped strawberries, cheesecake, fruit tarts \$60.00 per dozen
- Deluxe Mixed Nuts \$30.00 per pound
- Trail Mix \$20.00 per pound
- Omega 3 Trail Mix \$22.00 per pound
- Lounge Mix \$26.00 per pound

## Individual Snacks

### Priced Each

- Assorted Candy Bars \$5.00 each
- Pretzel Twist \$3.00 per person
- Hot Buttered Popcorn \$3.00 per person
- Dry Roasted Peanuts \$3.00 per person
- Ice Cream Sundae \$7.00 per person
- Ice Cream Novelties \$5.00 each
- Granola Bars \$6.00 each
- Kind Bars \$6.00 each
- Power Bars \$6.00 each
- Haagen-Dazs Ice Cream Bars \$8.00 each
- Soft Pretzels, cheese sauce \$5.00 each
- String Cheese \$2.00 each
- Tortilla Chips & Salsa \$4.00 per person
- Tortilla Chips & Salsa & Guacamole \$6.00 per person
- Potato Chips + Onion Dip \$4.00 per person
- Individual Bags of Assorted Chips \$6.00 per person
- Trail Mix Package \$5.00 each

## Beverages

### Per gallon unless otherwise noted

- Individual fruit smoothies, energy & focus or immune support \$7.00 each
- Individual bottled juices (orange, apple, cranberry) \$6.00 each
- Assorted soda, Pepsi products \$5.00 each
- Bottled water \$5.00 each
- Freshly brewed Starbucks regular and decaffeinated coffee and assorted herbal teas \$75.00
- Lemonade, Fruit Punch, Hot Chocolate, or Hot Apple Cider \$45.00

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## Lunch

Priced per person

Boxed Lunch

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## Boxed Lunch

Served with whole fruit, cookie, and Chef's fresh daily deli salad paired with soda or bottle of water.

Choose up to three options:

*Additional \$4 per person if more than three options are chosen.*

- Chicken Caesar Salad: garlic croutons, grilled chicken \$28.00
- Tinnakilly Chopped Salad: chicken, bacon, tomato, hard-cooked egg, bleu cheese dressing \$28.00
- Roasted Turkey Breast Sandwich: fresh croissant, cranberry mayonnaise \$28.00
- Tavern Ham Sandwich: honey mustard, sliced Swiss, bakery roll \$28.00
- Caprese Wrap: heirloom tomato, fresh mozzarella, basil mayo \$28.00
- Grilled Chicken Wrap: smoked bacon, cheddar, ranch \$28.00
- Harvest Vegetable Sandwich: char grilled zucchini, mushrooms, balsamic asparagus on ciabatta \$28.00
- Roast Beef Sandwich: horseradish cream, baby arugula, gouda on ciabatta \$28.00
- Buffalo Chicken Wrap: crispy buffalo chicken, buffalo ranch, lettuce, tomato, pepper jack \$28.00

## Lunch Buffet

Priced per person

90 minutes of service

Served with freshly brewed Starbucks coffee

\$150 fee will be applied for groups under 25 people

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### Create Your Own Chicken Sandwich

- Chopped romaine salad, garlic croutons, shaved parmesan cheese, raspberry balsamic and Caesar dressing
- Fresh fruit salad garnished with fresh berries
- Char-grilled garlic and lemon marinated chicken breast
- Honey oat bakery roll, Swiss, pepper jack, and cheddar cheese
- Crisp lettuce, tomato, and onion
- Seasoned waffle fries
- Seasoned sour cream, Tabasco, ketchup, mayonnaise, barbecue, honey mustard, red pepper aioli
- Freshly baked cookies brownies and bars

\$32.00

### Backyard Barbeque

- Summer salad, tossed greens, Bushel Boy tomato vinaigrette
- Local apple and cabbage slaw
- Wisconsin beer bratwurst, sauerkraut
- Bakery fresh buns, yellow & whole-grain mustard
- Char-grilled beef burgers, brioche buns
- Cheddar, swiss, pepper jack, lettuce, tomato, onion
- Firehouse baked beans
- Local gourmet kettle chips, onion dip
- Build your own shortcake, with strawberries and sweet whipped cream

\$38.00

### Eat Clean

- Berry balsamic salad, mesclun greens, spicy arugula, goat cheese
- Grilled garden salad, asparagus spears, zucchini, sweet cipollini onion, baby Portobellos, roasted sweet potatoes, berry balsamic dressing
- Chopped salad, romaine, egg, avocado, cucumber, bleu cheese, shallot vinaigrette
- Sautéed chicken, sundried tomato, lemon, and olive relish
- Char-grilled hanging tender steaks, chimichurri
- Olive oil roasted cauliflower
- Black beans with brown rice
- Bakery fresh rolls and sweet cream butter
- Dark Chocolate cherry torte, fresh fruit tarts

\$42.00

### Minnesota

- Cream of chicken wild rice soup, dinner rolls with whipped butter
- Seasonal tossed salad, seasonal greens, tomato, cucumber, ranch dressing, French dressing
- Broccoli bacon salad, sharp cheddar, sunflower seed
- Baby red potato salad, mustard, hardboiled egg, cornichon
- Pork roast, sage pan sauce
- Grilled chicken breast, wild rice mushroom cream
- Broiled walleye, lemon, shrimp sauté
- Cheddar au gratin potato
- Mashed potato
- Roasted Brussel sprouts, crispy peppered bacon
- Warm berry crisp, sweet whipped cream

\$42.00

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### Sonoran

- Poblano corn chowder, corn tortillas
- Tossed salad, crisp greens, jimaca, black olives, grape tomato, tortilla strips, pepper jack cheese, roasted poblano ranch dressing
- 3-bean roasted pepper salad, black eyed peas, pintos, black bean, roasted pepper
- Fresh Mahi, ancho cream sauce
- Red chili braised short ribs
- Achiote marinated chicken
- Fideo
- Calabacitas
- Tres leches cake, caramel churros,

\$42.00

### Pizzeria

- Mixed green salad, balsamic & ranch dressings
- Tomato cucumber salad
- Pepperoni and Italian sausage pizza
- Cheese pizza
- Pesto cavatappi alfredo, tomato, basil, mushroom
- Baked penne marinara
- Freshly baked cookies

\$37.00

### Bistro

- Tossed green salad with ranch and balsamic dressing
- Coleslaw, fresh fruit salad
- Shaved turkey, ham, and roast beef
- Lettuce, tomato, red onion and pickle spears
- Mayonnaise, mustard, and horseradish aioli
- Kettle chips with onion dip
- Sourdough, honey wheat, and marble rye breads
- Freshly baked cookies

\$32.00

### Mediterranean

- Romaine salad, red onion, tomato, crisp cucumber, Italian vinaigrette
- Garlic breadsticks, creamery butter
- Marinated artichoke salad, capers, ciliegine
- Chicken parmesan
- Grilled salmon, lemon caper butter
- Ricotta ravioli, tomato cream sauce
- Marinated roasted vegetables
- Tiramisu and pignolis

\$42.00

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### South of the Border

- Taco salad, seasoned ground beef, cheddar cheese, tomato, olives, tortilla chips, cumin ranch dressing
- Southwestern pasta salad
- Create your own beef and chicken fajitas
- Salsa, sour cream, jalapeno peppers, guacamole, corn & flour tortillas
- Spanish rice
- Borracho beans
- Corn muffins, honey butter
- Freshly baked cookies, brownies
- **Add shrimp fajitas**, 3 per person

\$40.00

### Wrap

- Minnesota Chicken Wild Rice soup or Soup du Jour
- Fresh fruit salad
- Apple, kale, and spinach salad, cider vinaigrette
- Roasted vegetable salad on pearl cous cous
- Pick up to three:
- Buffalo chicken wrap: crispy buffalo chicken, buffalo ranch, lettuce, tomato, pepper jack
- Turkey club: clean label turkey, pecan wood smoked bacon, lettuce, tomato, Swiss cheese
- BBQ roast beef: Rare roasted inside round, crunchy onion, lettuce, tomato, BBQ Bleu cheese
- Pastrami wrap: beef pastrami, arugula, horseradish cream, sweet onion
- Grilled chicken breast: crisp tortilla, fresh pico de gallo, chipotle ranch, shredded lettuce
- Marinated vegetable: grilled Portobello, carrot, onion, balsamic summer squash, fresh hummus
- Assorted cookies, brownies, dessert bars

\$36.00

### Plated Lunch

### Little Italy

- Garlic breadsticks, creamery butter
- Hearts of romaine salad and baby greens, parmesan, prosciutto, country olive, creamy Caesar & Italian vinaigrette
- Display of Italian cured meats and fresh cheese
- Rotini pasta salad, pepperoni, feta, country olives
- Garlic grilled chicken breast, balsamic glaze
- Baked rigatoni, fresh mozzarella
- Jumbo meatballs, marinara
- Red pepper shrimp with vermicelli
- Cannolis, tiramisu

\$44.00

### Market Deli

- Minnesota Chicken Wild Rice soup or Soup du Jour
- Cobb Salad, field greens, tomatoes, cucumbers, chopped hard boiled eggs with buttermilk ranch dressing and balsamic vinaigrette on the side
- Charred tomato pasta salad, rotini, fresh basil, rustic olives
- Fresh fruit salad
- Roasted Potato Salad, crispy julienne onions, Dijon vinaigrette
- Cashew chicken salad, petite croissant
- Shaved turkey, ham, roast beef, and pastrami
- Bakery fresh rolls, breads and gluten free buns
- Lettuce, tomato, onion, pickle spears, mayo
- mustard, horseradish sauce
- Freshly baked cookies, brownies, dessert bars

\$40.00

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## Light Lunch

Light lunches include your choice of assorted cookies and bars, freshly brewed Starbucks regular and decaffeinated coffee, and assorted herbal or iced teas.

Choose up to three options.

- Nicoise Salad: baby green beans, hardboiled egg, heirloom tomato, onion, caper, olives, local potato, rare seared yellow fin tuna \$32.00
- Classic Cobb Salad: local greens, bacon, egg, cave aged bleu cheese, tomato, crouton, grilled chicken breast \$27.00
- Roasted Apple and Walnut Salad: mixed green, baby kale, roasted apple, candied walnut, crumbled bleu cheese, cider vinaigrette, grilled chicken breast \$27.00
- Bistro Burger: 8oz ground chuck and short rib patty, smoked bacon, cheddar cheese, bakery bun, deli pickle, steak fries \$28.00
- Club House Wrap: smoked turkey, nitrate free ham, bacon, sharp cheddar, herb tortilla, deli pickle spear, house kettle chips \$26.00
- Steak Sandwich: Grilled sirloin, sautéed onion, roasted tomato, chimichurri aioli on toasted ciabatta with steak fries \$30.00
- Turkey BLT Sandwich: smoked turkey breast, bacon, fresh croissant, garlic aioli, deli pickle, house kettle chips \$26.00
- Add Chicken Wild Rice Soup or Minestrone \$4.00

## Three Course Lunch

Choose one starter/salad and one dessert, entrees are accompanied by seasonal vegetable and rice, potato, or pasta.

Served with bakery fresh rolls, sweet cream butter, freshly brewed Starbucks coffee, assorted herbal and iced teas.

If two entrees are selected the higher priced entrée will prevail. For three entrees, the higher price will prevail and an additional \$10 per person charge will apply for all.

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## Starters and Salads

Choose one

- Baby Spinach Salad, strawberries, goat cheese, red onion, walnut, strawberry vinaigrette
- Local Green Salad, cherry tomato, julienne carrot, cucumber, ranch dressing and balsamic dressing
- Romaine Salad, shaved parmesan, peppadew peppers, olives, creamy Caesar dressing
- Chopped Iceberg Salad, cherry tomato, crispy pork belly, hardboiled egg, barbecue bleu cheese dressing
- Minnesota Chicken Wild Rice Soup
- Midwestern Red Bean Chili, cheddar crackers
- Smoked Corn Chowder

## Entree

- Bourbon Brined Airline Chicken Breast, barbecue demi-glace, smoked gouda mashed potatoes, roasted root vegetables \$37.00
- Panko Crusted Chicken, amaretto dijon cream, rosemary roasted potato, asparagus and red pepper \$38.00
- Margherita Chicken, fresh basil, sliced mozzarella, roasted tomato, parmesan orzo, garlic green beans \$38.00
- Mojo Marinated Pork Tenderloin, duroc pork, grilled pineapple salsa, creamy polenta, fried plantains \$36.00
- Herb Roasted Pork Loin, apple brandy demi-glace, mashed potatoes, sautéed vegetable medley \$35.00
- Seasonal Vegetable Risotto, ask your catering manager for current offerings \$33.00
- Citrus Seared Salmon, blood orange, grand marnier beurre blanc, cauliflower risotto, butternut squash \$38.00
- Seared Walleye, Lemon chive beurre blanc, lemon scented wild rice pilaf, sautéed asparagus \$40.00
- Honey Dijon Chicken with Minnesota Walleye Cake, red wine balsamic reduction & remoulade, garlic red skin mashed potatoes, broccolini \$45.00
- Fire Grilled Sirloin & Shrimp, garlic cream, parmesan potato soufflé, grilled asparagus \$50.00

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## Dessert

Choose one

- Red Velvet Cream Cake
- New York Style Cheesecake, berry compote, whipped cream
- Ultimate Indulgence Chocolate Cake
- Lemon Cream Cake
- Raspberry White Chocolate Mousse, fresh berries
- Kahlua Chocolate Mousse
- Black Cherry Chocolate Torte
- Flourless Chocolate Cake

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## Reception



## Hors D'oeuvres

Priced per 25 Pieces

Butler fee \$25 per butler per hour

### Beef & Pork

- Meatballs, Swedish, Italian, or Barbecue \$125.00
- Tater Tot Hot Dish Tartelette \$100.00
- Miniature Beef Wellington \$125.00
- Andouille Sausage and Pineapple Skewer, whiskey glaze \$125.00
- Asian Barbeque Steak Skewers, korean barbeque sauce \$150.00
- Rare Beef Tenderloin Crostini \$125.00
- Sausage Stuffed Mushrooms \$125.00

### Chicken

- Chicken Empanadas, tomatillo salsa \$125.00
- Mini Chicken Quesadilla \$100.00
- Buffalo Chicken Spring Roll, bleu cheese dressing \$125.00
- Chicken Pot Sticker, sweet chili sauce \$100.00
- Chicken Wings, sweet and spicy buffalo sauce, bleu cheese dip \$150.00
- Chicken Satay, sweet chili glaze and peanut sauce \$125.00
- Blackened Chicken Crostini \$125.00
- Chicken Salad Tartlet \$100.00
- Classic Deviled Eggs \$100.00

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## Seafood

- Sesame Crusted Tuna, wasabi aioli, asian slaw \$150.00
- Mini Crab Cake, red pepper aioli \$150.00
- Shrimp Cocktail, lemons, cocktail sauce \$150.00
- Blackened Shrimp Canape \$150.00
- Smoked Salmon Crostini, herbed cream cheese \$150.00
- Crab Stuffed Mushrooms \$100.00
- Coconut Shrimp tiger sauce \$125.00

## Vegetarian

- Spanakopita \$100.00
- Asparagus in Phyllo \$100.00
- Vegetable Spring Rolls, teriyaki sauce \$100.00
- Strawberry Bruschetta, balsamic glaze \$125.00
- Roasted Wild Mushroom and Truffle Canape, fresh thyme cream cheese \$125.00
- Pear and Brie Crostini \$125.00
- Caramelized Onion and Goat Cheese Phyllo Cup \$100.00
- Caprese Skewers, fresh mozzarella, basil pesto, balsamic reduction \$100.00
- Tomato Bruschetta, balsamic glaze \$75.00

## Reception Stations

Priced per person, a minimum guarantee of 50 people per action station is required, 90 minutes of service.

Action stations are designed as an enhancement to complement a reception. Stations may be served with or without a Chef attendant. Add \$200 per Chef attendant per 100 people.

### Paella Party

Saffron rice with mussels, chorizo, and chicken peppers, onions, roasted garlic, tomato in a saffron tomato sauce  
\$20.00

### Just Wing It

Boneless and classic chicken wings tossed to order in your choice of: Honey Barbecue, Spicy Buffalo, Teriyaki, Or Sweet Chili Sauce  
Served with celery, bleu cheese and ranch dressing  
\$26.00

Action stations are designed as an enhancement to complement a reception. Stations may be served with or without a chef attendant. Add 150 per chef attendant, per 100 people.

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### Tater Tot

Seasoned Tater tots finished with an array of toppings to include Beef Chili, Smoked Gouda Cheese Sauce, Beef Gravy, Pearl Mozzarella, Sliced Green onion, Chopped Bacon, Sour Cream, Ketchup  
\$16.00

### Shrimp and Grits

Creamy cheddar grits, Sautéed Shrimp, andouille sausage, cajun cream sauce sautéed to order  
\$24.00

### Let's Give Them Something to Taco-Bout

Carne asada, pollo asado, pork carnitas, chopped onion, cilantro, green onions, lime wedges, radishes, jalapenos, queso fresco, roasted tomato salsa, pico de gallo, salsa verde, chipotle sour cream, guacamole, corn and flour tortillas  
\$28.00

### Spätzle & Gravy

Sage spätzle, braised pork shoulder, slow roasted beef, tossed in your choice of Beef gravy, pork gravy add mushrooms, sweet and sour cabbage, or sauerkraut  
\$19.00

### Mac and Cheese

Cavatappi pasta in homemade cheese sauce, tossed with your choice of: sausage, bacon, beef, scallions, lobster, chives, finished cracker topping  
\$26.00

### Sliders

- **Beef Tenderloin**, cheddar fondue, arugula
- **Burger**, peanut butter, jalapeno, bacon, smoked gouda
- **Natural Pulled Pork Barbecue**, tobacco onions, house made pickles
- **Reuben**, swiss-cheese, sauerkraut, 1000 dressing
- **Seared Salmon**, fennel slaw, confit lemon aioli
- **Seared Crab Cake**, old bay remoulade, napa cabbage slaw

**served with lettuce, tomatoes, pickle, horseradish, bbq sauce, mustard and mayonnaise**

*choice of two, 26 per person*

*choice of three, 30 per person*

## Carving Stations

90 minutes of service

Carving stations are designed as an enhancement to complement a reception.

Stations may be served with or without a chef attendant, add \$150 per chef attendant, per 100 people

Carving stations are designed as an enhancement to complement a reception.

**All prices are subject to a 25% taxable service charge and 8.525% sales tax**

### Prime Rib of Beef

Rosemary and sea salt crusted, dinner rolls, horseradish cream and au jus, *serves 40*

\$675.00

### Roasted Beef Tenderloin

Bakery fresh rolls, black garlic butter, rosemary bordelaise, horseradish sauce *serves 25*

\$525.00

### Apricot Glazed Ham

trio of mustards, hawaiian sweet rolls, *serves 50*

\$300.00

### New York Strip Loin

Rustic slider bun, onion strings, steak sauce, gorgonzola demi-glace, *serves 40*

\$475.00

### Roasted Turkey Breast

Cranberry Aioli, lingonberry demi-glace, potato dinner rolls, *serves 35*

\$250.00

## Displays

Displays are priced per 50 people

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Hot

Per 50 people

- Warm Trio of Cheeses, olive topped port salute, brie and raspberry en croute, and parmesan artichoke dip, sliced baguette, cracker breads \$375.00

## Cold

Per 50 people

- Rare Beef Striploin Carpaccio, grilled flat breads, roasted garlic aioli \$375.00
- Antipasto Display, assortment of Italian cured meats, sausages, cheese, olive, and artichoke \$375.00
- Fresh Fruit Display, local honey yogurt dip \$300.00
- Grilled and Chilled Vegetable Display, red pepper horseradish dip \$350.00
- Meat and Cheese Board, locally sourced gourmet meats, Wisconsin cheese, gourmet cracker assortment \$350.00
- Vegetable Crudit  Display, fresh vegetables, roasted red pepper dip \$250.00
- Smoked Salmon, miniature bagels, cream cheese, red onion, capers, lemon \$350.00

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## Dinner

90 minutes of service

Priced per person

A \$150 fee will be applied for groups under 25 people

Served with freshly brewed Starbucks coffee and assorted herbal teas

## Dinner Buffets

All prices are subject to a 25% taxable service charge and 8.525% sales tax



## Autumn

- Harvest Salad, walnut, baby kale, roasted apple, spinach, cranberries, white balsamic
- Sweet Potato Salad, cider vinaigrette
- Farro & Tomato Salad, roasted beets, white balsamic vinaigrette
- Pistachio Crusted Salmon, dijon, honey
- Grilled Chicken, cognac barbecue sauce
- Garlic-Rubbed Ribeye, pepper shitake bordelaise
- Smoked Gouda Whipped Potatoes
- Brown Butter Roasted Root Vegetables
- Dinner Rolls, sweet whipped butter
- Dutch Apple Pie
- Warm Brownie Bake, vanilla bean ice cream, whipped cream
- \$65.00

## Heartland

- Cream of Chicken Wild Rice Soup
- Green Salad, baby kale, romaine, carrot, buttermilk ranch, balsamic
- Broccoli Bacon Salad, sunflower seeds, cheddar cheese
- Pork Roast with Pan Gravy
- House-Brined Corned Beef Brisket, braised cabbage
- Local Walleye, cabbage slaw, shrimp butter sauce
- Sour Cream Mashed Potato
- Buttered Sweet Corn
- Bakery Fresh Rolls, sweet whipped butter
- Turtle Cheesecake
- German Chocolate Cake
- Fruits of the Forest Pie
- \$54.00

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Clean Living

- All-greens Salad, bell pepper, cucumber, asparagus
- Roasted Cauliflower Tabouli Style Salad
- Spinach Apple & Kale Salad, dried cranberries, roasted walnuts, shallot vinaigrette
- Red Pepper Hummus, roasted garlic hummus, grilled naan, vegetable crudite
- Locally Sourced Free-range Chicken, simply roasted, lemon, thyme
- Grass-fed Herford Beef Tenderloin, roasted, sliced, black garlic butter
- Seasonal Vegetarian Risotto
- Rosemary Roasted Fingerling Potato
- Sesame Roasted Vegetable Blend
- Cheat Day Creme Brulee Cheesecake
- Fresh Strawberries and Pineapple Spears, vanilla fruit dip
- \$56.00

## Southern Hospitality

- Baby Kale Salad, mixed greens, sweet corn
- Red-skinned Mustard Potato Salad
- House-brined Fried Chicken, waffles, local honey, hot sauce
- Smoked Pork Shoulder and Sliced Beef Brisket, assorted house-made barbecue sauces, bakery fresh slider buns, creamy slaw
- Macaroni and Cheese
- Collard Greens
- Cornbread
- Warm Banana Bread Pudding
- Peach Cobbler, sweet whipped cream
- \$55.00

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Steakhouse

- Creamy Yukon Potato Salad, scallion, cheddar
- Wedge Salad, bacon, tomato, bleu cheese
- Peppered Berry & Goat Cheese Salad, blackberry puree
- Chilled Shrimp Cocktail, lemon, horseradish salsa
- Citrus-grilled Swordfish, lemon tarragon butter
- Roasted Chicken Breast, mushroom marsala
- Beef Tenderloin Medallions, burgundy bordelaise
- Roasted Asparagus, oven dried tomato
- Wisconsin Scalloped Potatoes
- Dinner Rolls & Popovers, sweet whipped butter
- Vanilla Bean Crème Brulee
- Fresh Fruit Trifles
- Flourless Chocolate Cake
- \$75.00

## Entrees

### Priced per person

## Plated Dinners

Choose one Starter/Salad and one Dessert

If two entrees are selected the higher price will prevail, for three entrees the higher price will prevail and an additional \$10 per person charge will apply for all.

Served with bakery fresh rolls and sweet cream butter, regular and decaffeinated Starbucks coffee, and assorted herbal hot teas.

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Salads and Starters

- Baby Spinach Salad, crisp romaine, strawberries, mandarin oranges, goat cheese, walnut, raspberry vinaigrette
- Local Green Salad, grape tomato, julienne carrot, cucumber, ranch dressing and balsamic dressing
- Romaine Lettuce Salad, shaved parmesan, olives, garlic crouton, creamy Caesar dressing
- Chopped Iceberg Salad cherry tomato, crispy pork belly, hardboiled egg, barbecue bleu cheese dressing
- Minnesota Chicken Wild Rice Soup
- Smoked Corn Chowder
- Tomato Bisque

## Entrees

Priced per person

- Herb Seared Chicken, roasted tomato, rosemary chasseur, au gratin potatoes, green beans and roasted carrot \$46.00
- Herb Crusted Chicken, fresh thyme breading, port wine reduction, whipped yukon potato, seared broccolini \$48.00
- Roasted Chicken, airline breast with boursin cheese, baby spinach, madeira butter sauce, garlic mashed potato, roasted root vegetable \$48.00
- Char-Grilled Mustard Chicken, dijon, honey, fresh herb marinade, fingerling potatoes, sauteed green beans \$50.00
- Chicken and Shrimp, fresh garlic seared chicken breast, jumbo shrimp skewer, lemon caper sauce, smoked gouda, mashed potato, black garlic asparagus \$60.00
- Pan-Seared Walleye, locally sourced walleye seared with fresh chive, dill cream, wild rice pilaf, broccolini and carrot \$50.00
- Citrus Seared Salmon, lemon beurre blanc, parmesan risotto and broccolini \$50.00
- Beef Short Rib, red wine reduction, red skin mashed potato, caramelized brussel sprouts and mushroom, MARKET PRICE
- Grilled New York Strip Steak, 10-ounce beef striploin, rosemary butter, charred tomato, MARKET PRICE, add marinated shrimp skewer \$8.00
- Filet Mignon, 6-ounce beef tenderloin, cognac butter, MARKET PRICE
- Mushroom Risotto \$40.00

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Dessert

- Red Velvet Cream Cake
  - New York Style Cheesecake, with berry compote and whipped cream
  - Ultimate Indulgence Chocolate Cake
  - Lemon Cream Cake
  - Caramel Cheesecake
  - Turtle Cheesecake
  - White Chocolate Mousse with fresh berries
  - Chocolate Mousse
  - Key Lime Pie
  - Southern Pecan Pie
  - Lemon Crunch Pie
  - Black Forest Cake
  - Upgrade to Chef's Choice of Petite Trio
- Desserts \$4.00

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## Beverages

Hosted and Cash Bar Priced on Consumption

### Cocktails

#### Cash Bar

- Top Shelf Bar 12
- Premium Bar 10
- Cordials 10
- Imported Beer 8
- Domestic Beer 7
- House Wine 10
- Premium Wine 11
- Mocktails 8
- Carbliss 9
- Pepsi Soft Drinks 5
- Bottled Water 5

#### Hosted Bar

- Top Shelf Bar 11
- Premium Bar 9
- Cordials 9
- Imported Beer 7
- Domestic Beer 6
- House Wine 9
- Premium Wine 10
- Mocktails 9
- Carbliss 10
- Pepsi Soft Drinks 5
- Bottled Water 5

Bartender Fee \$200 per Bar

All prices are subject to a 25% taxable service charge and 8.525% sales tax

## Package Bar

### Priced per Person

- Top Shelf, First Hour \$24.00
- Each Additional Hour \$18.00
- Premium, First Hour \$20.00
- Each Additional Hour \$15.00

## Top Shelf Bar

Ketel One Vodka  
Bombay Sapphire Gin  
Captain Morgan Spiced Rum  
Crown Royal Canadian Whisky  
Jack Daniel's Whiskey  
Maker's Mark Bourbon Whisky  
Jameson Irish Whiskey  
Don Julio Tequila  
Johnnie Walker Red Label Scotch Whisky  
Hennessy Cognac  
Disaronno Amaretto  
Canyon Road Cabernet  
Canyon Road Pinot Noir  
Canyon Road Chardonnay

## Premium Bar

Tito's Vodka  
Tanqueray Gin  
Bacardi Rum  
Jim Beam Bourbon Whiskey  
Dewar's White Label Scotch Whisky  
Jose Cuervo Tequila  
Windsor Canadian Whiskey  
Christian Brothers Brandy  
Canyon Road Cabernet  
Canyon Road Merlot  
Canyon Road Chardonnay  
Canyon Road Pinot Grigio

## Beer

### **Hotel's choice of two Domestic and two Imported**

#### **DOMESTIC**

Coors Light | Miller Lite | Michelob Golden Light |  
Budweiser

#### **IMPORTS**

Heineken | Corona | Blue Moon | Stella Artois | Sierra  
Nevada | White Claw | Heineken 0.0 (NA)

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## Technology Menu

### Audio

- 4-Channel Mixer | \$45.00
- 6-Channel Mixer | \$75.00
- 14-Channel Mixer | \$150.00
- Wireless Handheld Microphone | \$125.00
- Wireless Lavalier Microphone | \$125.00
- Wireless Ear-Worn E-6 Microphone | \$150.00
- Telos Audio Conference Interface | \$275.00
- Polycom Speaker Phone | \$100.00
- Digital Polycom | \$100.00
- Audio Interface | \$50.00
- DA Box (Audio Cable) | \$50.00
- Portable Speakers with Stand | \$200.00

### Extras

- Power | \$15.00
- Power Strip & Extension Cord | \$30.00
- Extension Cord | \$15.00
- 220-Volt Outlet (Power Box) | \$125.00
- Easel | \$10.00
- DSA Line | \$175.00
- Pipe & Drape | per 10 ft \$100.00
- HDMI Cord | \$35.00
- VGA Adapter | \$25.00
- Apple Adapter | \$45.00
- Up-lighting | per light \$35.00

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## Presentation

- 3600-Lumen LCD Projector | \$450.00
- 5000-Lumen LCD Projector (4:3) | \$550.00
- 5000-Lumen LCD Projector (16:9) | \$600.00
- 46" Confidence Monitor | \$300.00
- 46" Flat Screen TV Stand | \$300.00
- Sonic DVD Player | \$75.00
- Draper 8'x8' Screen | \$100.00
- Fast-Fold 7.5'x10' with dress kit | \$150.00
- Fast-Fold 5.75'x110' with dress kit | \$200.00
- Fast-Fold 10.5'x14' with dress kit | \$250.00
- AV Table | \$50.00
- Podium | \$35.00
- Data Switcher | \$250.00
- HDMI over SDI Extender | \$150.00
- HDMI Splitter | \$200.00
- VGA Splitter | \$150.00
- Flipchart with Markers | \$60.00
- Extra Flipchart Pad | \$20.00
- White Board with Markers | \$75.00
- Wireless Remote (Laser Pointer) | \$50.00
- Laptop | \$200.00

## Technician Fees (per hour)

Five-hour minimum applies to all technician fees

- Monday-Friday 7:30am-5:00pm | \$90.00
- Monday-Friday 5:00pm-12:00am | \$100.00
- Saturday-Sunday 7:30am-5:00pm | \$125.00
- Saturday-Sunday 5:00pm-12:00am | \$150.00

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## General Information

### Menus

**Your Event Manager will discuss and complete the final details including the menu. We recommend that only one entree be selected for your Group. Special arrangements may be made for two or three entrees. All guests must present an indicator to designate the entree selection.**

### Guest Attendance

**The final attendance must be received by 12pm three business days prior to the commencement of the event (as indicated in the contract). This number will be considered a guarantee and not subject to reduction. If the catering manager is not advised by this time, the expected number of guests will become the final guarantee.**

### Pricing

**The Hotel will guarantee all food and beverage prices 60 days prior to the event as commodity prices and labor costs to the Hotel may change. A taxable service charge in effect at the time of the event will be applied to hosted food and beverage. The service charge is not a gratuity and is distributed at the discretion of the management.**

### Event Rooms

**Event rooms are assigned based upon the expected attendance. The Hotel will confirm specific event rooms on the event order. If a room set changes on the day of the event and differs from the event order a \$250 reset charge will be applied.**

### Shipping and Receiving

**Material shipped to the Hotel may not arrive more than two days prior to the Group function and may not remain longer than two days after Group function. All packages shipped to and/or received by the Hotel are subject to additional fees. Shipments must be addressed to the Hotel and include the Event Manager's name, organization name, and date of event. Contact your Event Manager for pricing.**

### Vendors

The Event Manager can provide recommendations on florist, entertainment, and decor companies. Deliveries of specialty items should be scheduled in advance with your Event Manager and removed at the conclusion of the event as the hotel is not responsible for lost items. Confetti, glitter, rice, and bird seed are not permitted and violation will result in a \$250 charge. Open flame candles must be contained and no fog/smoke, gas, or propane devices are permitted.

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#### Food and Beverage Minimum

**A food and beverage minimum will be outlined in the contract and is subject to sales tax and taxable service charge. The actual revenue generated must meet the contracted food and beverage minimum and room rental requirements or an additional room rental charge will be applied for the difference.**

#### Beverage Policy

**A \$200 bartender fee applies for each bar. The Hotel staff may request proper identification for beverage service to satisfy the Hotel's liquor license. Bar service concludes at 12:30am. The banquet space must be vacated by 1am.**

#### Food and Beverage

**Due to licensing restrictions, all food and beverage is required to be provided by the hotel with the exception of wedding cakes provided by a licensed bakery (cake cutting fees will apply). The removal of any food or beverage from the premises is prohibited (excluding wedding cake top).**

#### Deposits

**A deposit schedule will be outlined in the contract. The event will be confirmed upon receipt of the deposit and signed contract.**

#### Liability

The Hotel reserves the right to inspect and control all events held on the premises. The Hotel does not assume or accept any responsibility for damage to or loss of any merchandise or articles left prior to, during, or following an event. An offsite audio visual company or vendor must be pre-approved by the Event Manager and a certificate of liability on file prior to the event.

#### Payment Options

**Cash, check, or credit cards are acceptable forms of payment. All events are to be paid in full one week prior to the start of the event (as outlined in the contract) unless direct billing has been established.**

**All prices are subject to a 25% taxable service charge and 8.525% sales tax**

MINNEAPOLIS MARRIOTT WEST

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