



# EVENTS AT EMBASSY SUITES

## BY HILTON MINNEAPOLIS AIRPORT

Customized Catering Services  
for Events Large & Small



EMBASSY  
SUITES  
by HILTON

Minneapolis - Airport

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# GENERAL INFORMATION

*All food and beverage is managed by Tri City Catering for the Embassy Suites by Hilton Minneapolis Airport.*

## Pricing

All menu prices are subject to change; however, prices are guaranteed 30 days in advance of your function. Pricing on audio visual and room rental fees are for an eight hour period. *All charges are subject to a 23% service charge and applicable taxes.* Service charge is not a gratuity - see definition in your sales agreement.

## Shipping

Clients are responsible for shipping arrangements and all related expenses of shipping material, merchandise, exhibits or any other items to and from the hotel. Embassy Suites Hotel must be notified in advance of shipping arrangements to ensure proper acceptance of items upon arrival at the hotel. *The property does not have a loading dock or equipment to unload large deliveries. The hotel cannot guarantee acceptance of materials more than 48 hours prior to the event date and cannot hold materials any longer than 2 days following. If packages arrive more than 48 hours prior to your event, a \$30 storage fee per day will be applied to your final bill. If more than 2 boxes are delivered, there will be a \$5 fee per box.*

## Security and Liability

The hotel does not assume responsibility for items left unattended in the hotel public areas or meeting rooms. Please notify your Catering Manager in advance if your function may require hired security. Clients are responsible and shall reimburse the hotel for any damages, loss or liability incurred to the hotel by any of the function's guests or any persons or organizations contracted by the customer to provide any goods or services before, during or after the function. The hotel reserves the right to administer security for your event. A \$150 hourly fee will be charged for these events.

## Music and Entertainment

All arrangements, name of group and sound levels must be approved in advance by the Catering Department. Entertainment may not be scheduled in any ballroom past 12:00 midnight. Live bands are not permitted.



# INCLUSIVE MEETING PACKAGES

## BACK TO THE BASICS

### Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, whole fruit, mini muffins

### Attendees on Own for Lunch

### Afternoon Break

Canned sodas, fruit infused water, assorted homemade cookies and bars

### Audio Visual

AV table, display screen, power strip, extension cord

### \$40 per person

Price includes service charge and tax.

## SEMINAR

### Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, whole fruit, assorted pastries

### Boxed Lunch

Roast beef, ham, turkey, vegetarian

### Afternoon Break

Caribou coffee, canned sodas, fruit infused water, pretzels and popcorn

### Audio Visual

AV table, display screen, power strip, extension cord

### \$50 per person

Price includes service charge and tax.

## TRAINING

### Morning Break

Caribou coffee, fresh juice carafes, fruit infused water, sliced fruit, assorted pastries

### Plated Lunch Choice Of 1:

Grilled vegetable wellington

Rosemary garlic chicken

Lemon thyme chicken

Champagne chicken

Bone-in pork chop

-see details on page 13

### Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, mini candy bars, popcorn

### Audio Visual

AV table, display screen, power strip, extension cord

### \$55 per person

Price includes service charge and tax.

*\*Available for groups over 15 people*

# INCLUSIVE MEETING PACKAGES



## CONFERENCE

### Morning Break

Caribou coffee, herbal tea, fresh juice carafes, bottled water, sliced fruit, assorted pastries

### Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see details on page 15

### Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, homemade cookies and bars

### Audio Visual

AV table, display screen, power strip, extension cord, wireless microphone OR LCD Projector

### \$65 per person

Price includes service charge and tax.

*\*Available for groups over 15 people  
\$50 small group buffet fee will be applied to groups smaller than 25 attendees*

## EXECUTIVE

### Morning Break

Caribou coffee, herbal tea, bottled juice, bottled water, sliced fruit, assorted pastries

### Mid Morning Beverage Refresh

### Buffet Lunch

Choice of: Little Italy, Far East, Wrap, Slider, Street Taco, New York Deli - see details on page 15

### Afternoon Break

Caribou coffee, herbal tea, canned sodas, bottled water, homemade cookies and bars

### Audio Visual

AV table, display screen, power strip, extension cord, wireless microphone, LCD projector, polycom and phone line (long distance charges apply)

### \$75 per person

Price includes service charge and tax.

# INCLUSIVE SOCIAL EVENT PACKAGES

## **SOCIALITE**

Black, white or ivory linens  
 Mirror tiles and votives  
 Dance floor  
 Private bartender  
 Two complimentary drink tickets per guest  
 House salad  
 Plated dinner choice of 1:  
*Grilled vegetable wellington*  
*Chicken saltimbocca*  
*Champagne chicken*  
*Bone-in pork chop*  
*Rosemary garlic chicken*  
 - see details on page 14 & 19  
 Chocolate mousse dessert

**\$50 per person**

*Price includes service charge and tax.  
 25 person minimum guarantee.*

## **VIP**

Ceiling draping  
 Custom color up lighting  
 Black, white or ivory linens  
 Mirror tiles and votives  
 Dance floor  
 Private bartender  
 One hour hosted bar  
 Hors d' Oeuvres  
 Domestic and imported cheese display, fresh vegetables and dip,  
 seasonal fruit tray  
 Dinner includes Caesar, mixed greens or tossed salad  
 Plated dinner choice of 1:  
*Champagne chicken*  
*Grilled salmon*  
*Top sirloin*  
*Bone-in pork chop*  
 -see details on page 19  
 Chef's dessert selection

**\$70 per person**

*Price includes service charge and tax. 25 person minimum guarantee.*

# BREAKFAST

Start your meeting off right with a freshly prepared breakfast made just for your group.





# BREAKFAST SELECTIONS

## **BUFFET BREAKFASTS**

### **Standard Continental Breakfast**

Breakfast pastries, bagels with cream cheese, preserves and butter, seasonal whole fruit, carafes of orange and apple juice, regular and decaf coffee

**\$17 per person**

### **All American Breakfast**

Fresh sliced fruit, assorted breakfast pastries, country style potatoes with peppers and onions, smoked bacon and sausage, egg bake with spinach, mushrooms, onions, Swiss cheese, French toast, carafes of orange and apple juice, regular and decaf coffee

**\$21 per person**

### **Embassy Breakfast**

Tickets to hotel breakfast including: fruit juices, regular and decaffeinated coffee, herbal tea, fresh fruit, yogurt, assorted pastries, cold cereal, oatmeal, scrambled eggs, sausage links, bacon, French toast, pancakes, potatoes, cooked to order eggs or omelets

**\$18 per person**

## **PLATED BREAKFAST SELECTIONS**

### **Classic [GF]**

Scrambled eggs with cheddar cheese, chives, American fries and bacon

**\$18 per person**

### **Quiche**

Ham, spinach, mushrooms, Swiss cheese, American fries, sausage links

**\$20 per person**

## **ADD ON BREAKFAST ITEMS**

### **Oatmeal [GF]**

Brown sugar, butter, dried fruits

**\$5 per person**

### **Assorted Cold Cereal**

Skim and 2% milk

**\$5 per person**

### **Breakfast Sandwich**

English muffin topped with sausage, scrambled egg and American cheese

**\$6 per person**

### **Individual Flavored Yogurt [GF]**

**\$5 each**

### **Scrambled Egg Bar [GF]**

Scrambled eggs with sour cream, pico de gallo, salsa, shredded cheddar cheese and jalapenos

**\$6 per person**

### **Hard boiled eggs [GF]**

**\$12 per dozen**

### **Bottled Juice**

Apple, orange, grape, grapefruit

**\$5 each**

### **Coffee**

Caribou regular or decaffeinated

**\$60 per gallon**

## BREAKS

Keep the energy level up with a creative break. Choose from a variety of themed mid-morning and afternoon breaks.

## SPECIALTY BREAK SELECTIONS

**In Between Break** Caribou coffee, herbal tea, assorted sodas, bottled water, fresh baked cookies and bars **\$13 per person**

**Sweet and Salty** Assorted mini candy bars, homemade cookies, mixed nuts, trail mix, pretzels, popcorn, lemonade and iced tea **\$14 per person**

**Charged Up** Red Bull, Starbucks double shots, Power Bars, granola bars, whole fruit **\$16 per person**

**Protein Break** Smoked almonds, toasted walnuts, salted cashews, Hummus dip with carrots, celery, pita chips, Jack's Links jerky, Assorted Greek yogurts, fruit infused water **\$16 per person**

**MN Break** Chex mix, Boom Chicka Pop, Pearson's Nut Rolls, MN craft sodas, Caribou Coffee, herbal tea, bottled water **\$14 per person**

**Chocolate Fix** Strawberries with chocolate dipping sauce, fudge brownies, chocolate chip cookies, mini candy bars, assorted sodas, bottled water, Caribou coffee **\$15 per person**

### Healthy Break

Yogurt parfaits, 100 calorie snack packs, sliced seasonal fruit, Nature Valley granola bars, cucumber and lemon water, herbal tea, bottled water and sparkling water **\$14 per person**

# A LA CARTE ITEMS

## Beverages by the Gallon

- Caribou regular coffee \$60
- Caribou decaffeinated coffee \$60
- Iced tea \$55
- Hot chocolate \$40
- Hot apple cider \$40
- Fruit punch \$40
- Lemonade \$40

\*\*one gallon serves approximately 20 cups\*\*

## Beverages on Consumption

- Soft drinks—Pepsi products \$4
- Bottled water \$4
- Mineral and spring water \$5
- Bottled juice \$5
- Energy drinks \$6
- 2%, skim or chocolate milk \$4

## Beverages by the Pot

- Caribou regular coffee \$30
- Caribou decaffeinated coffee \$30
- Iced tea \$30
- Hot tea \$30

\*\*one pot serves approximately 10 cups\*\*

## Items Charged by the Dozen

- Quarter pound fresh baked cookies \$40
- Bagels with cream cheese \$38
- Assorted danish and pastries \$40
- Hard boiled eggs \$12 [GF]
- Fudge brownies \$38
- Assorted bars \$38
- Assorted nut breads \$28

## Items charged by the pound

- Popcorn \$22 [GF]
- Pretzels \$22
- Tortilla chips with nacho cheese and salsa \$22 [GF]
- Tortilla chips with guacamole \$26 [GF]
- Potato chips and onion dip \$22 [GF]
- Dry roasted peanuts \$26 [GF]
- Deluxe mixed nuts \$28 [GF]
- Wasabi peas \$29 [GF]
- Chex mix \$24
- Trail mix \$24
- Boom Chicka Pop \$24

## Items Charged on Consumption

- Whole fresh fruit \$3 [GF]
- Granola bars \$4
- Energy bars \$4
- Individual flavored yogurts \$4 [GF]
- Assorted Greek yogurt \$5
- Individual cold cereal \$5
- Ice cream bars \$4

## Items Charged Per Person

- Fresh sliced fruit tray \$5 [GF]
- Veggies and dip \$5 [GF]
- Mini candy bars \$3 [GF]
- 100 calorie snack packs \$3
- Jumbo hot pretzel \$5  
*with cheese sauce and hot mustard*

# LUNCH

Highlight your meeting with a lunch tailored for your guests. Choose from hot or cold, buffet or plated and a medley of themed options.



## PLATED LUNCH SELECTIONS

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Please choose one from each category. Entrée and desert selections on following page.

### **SALAD**

Garden salad

*Tomato, cucumber, onion, carrot, croutons*

Spinach and berry salad [GF]

*Strawberry, raspberry, blueberry, toasted almonds, balsamic vinaigrette*

Caesar salad

*Romaine, parmesan, caesar dressing, homemade croutons*

Frisee salad +\$3 [GF]

*Mandarin oranges, red onion, blackberries, walnuts, raspberry vinaigrette*

Greek salad +\$3 [GF]

*Hearts of Romaine, Kalamata olives, red onion, tomato, feta cheese, banana peppers, herb vinaigrette*

Chef seasonal salad + \$3

*see catering manger for details*

### **STARCH** [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Scalloped potatoes

Mushroom risotto

Roasted fingerling potatoes

### **VEGETABLES** [GF]

Zucchini, squash and bell pepper medley

Roasted carrots

Broccolini

Asparagus

Brussel sprouts

Broccoli, cauliflower and carrot medley

*All plated lunches include regular and decaffeinated coffee, hot and iced tea, and freshly baked bread and butter.  
Multiple entrée fee: \$2.50 per person. Maximum of 3 entrees per group.*

## PLATED LUNCH SELECTIONS



### ENTREE CHOICES

Grilled vegetable wellington  
*With angel hair pasta, marinara, parmesan cheese and pesto. Does not qualify for side options.*  
\$22 per person

Chicken tortellini  
*Cheese tortellini, sun dried tomato, spinach, wild mushrooms, pesto cream sauce. Does not qualify for side options*  
\$24 per person

Rosemary garlic chicken [GF]  
*Cherry tomato, relish*  
\$26 per person

Lemon thyme chicken [GF]  
*Pan seared with grilled lemon and lemon sauce*  
\$26 per person

Bruschetta chicken [GF]  
*Grilled chicken topped with marinated tomatoes, fresh mozzarella and drizzled with a balsamic glaze*  
\$26 per person

Champagne chicken  
*Pan seared with roasted grapes and leeks in a light cream sauce*  
\$26 per person

Bone-in pork chop [GF]  
*Maple bacon glazed*  
\$28 per person

Seared beef medallions [GF]  
*Roasted shallot demi*  
\$32 per person

### DESSERT

Chocolate mousse [GF]  
*with strawberries*

Strawberry shortcake  
*Pound cake with macerated strawberries and whipped cream*

Chocolate cake  
*With fresh berries and whipped cream*

Triple chocolate mousse cake +\$3  
*Raspberry sauce and whipped cream*

Crème brulee +\$3 [GF]

Key lime pie +\$3

New York cheesecake +\$3

Chef seasonal dessert + \$3  
*see catering manager for details*

# BUFFET LUNCH SELECTIONS

All buffet lunches include regular and decaffeinated coffee, hot and iced tea.

## MANHATTAN HOT DELI BUFFET

Beef minestrone soup  
Baby red potato salad  
Caesar salad  
Greek salad  
Chef carved  
*Turkey breast*  
*Corned beef*  
*Roasted pitt ham*  
Croissants, baguettes and  
multigrain bread  
Lettuce, tomatoes and  
pickles  
Assorted gourmet cheeses  
Gourmet kettle chips  
New York style cheesecake  
**\$40 per person**

## SLIDER BUFFET

Tossed garden salad  
Creamy macaroni pasta salad  
Bacon cheeseburger sliders  
Memphis pork sliders  
*with BBQ sauce and coleslaw*  
Chicken teriyaki sliders  
*with grilled pineapple*  
Lettuce, tomato, pickle,  
onions, banana peppers  
Assorted condiments  
*mayo, mustard, ketchup*  
Mini desserts  
*Crème brulee, fruit tarts,*  
*chocolate mousse cups,*  
*cheesecake shooters*  
**\$35 per person**

## FAR EAST BUFFET

Napa cabbage salad  
*mandarin oranges, scallions,*  
*red pepper, carrot straws,*  
*wonton crisps, sesame*  
*vinaigrette*  
Orange chicken, *tempura*  
*fried chicken in a zesty*  
*orange sauce*  
Mongolian beef stir fry,  
*Cantonese noodles*  
Vegetable fried rice  
Cream cheese wontons and  
pork egg rolls *sweet chili*  
*sauce*  
Banana cake *whipped cream*  
*and berries*  
**\$35 per person**

## WELLNESS BUFFET

Arugula salad,  
*fresh blueberries,*  
*strawberries, raspberries,*  
*sliced almonds, balsamic*  
*vinaigrette*  
Quinoa and brown rice *sauté*  
*spinach and golden raisins*  
Steamed asparagus *lemon*  
*and olive oil*  
Grilled sides of salmon  
*kale pesto, tomato relish*  
Roasted chicken breast  
*dried cranberries and apples*  
Minted fruit salad *with MN*  
*honey*  
**\$40 per person**

\*\$50 small group buffet fee will be applied to groups smaller than 25 attendees. \*Available for groups over 15 people.

## BUFFET LUNCH SELECTIONS

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### LITTLE ITALY BUFFET

Caesar salad cups  
Antipasto platter  
*Italian meats, cheese, grilled vegetables, olives*  
Cheese tortellini  
*Pesto cream sauce, roasted wild mushrooms,*  
Chicken pomodoro  
*Fire roasted tomato, artichoke hearts, parmesan cheese*  
Breadsticks  
Tiramisu  
**\$35 per person**

### STREET TACO

Chicken tortilla soup  
*tortilla strips*  
Flour and corn tortillas,  
tortilla chips  
Diced tomato, pico,  
guacamole, sour cream,  
queso fresco, shredded  
lettuce, limes, cilantro, salsa,  
cheddar cheese  
Pork carnitas verde  
Chicken tinga  
*cilantro and lime*  
Spanish rice  
*roasted corn and peas*  
Tres leche cake  
*maceraed berries and whipped cream*  
**\$35 per person**

### NEW YORK DELI BUFFET

Soup of the day  
Tossed garden salad  
Creamy pasta salad  
Baby red potato salad  
Gourmet chips  
Sliced turkey, ham, roast  
beef, hard salami, pastrami,  
cheddar, Swiss, pepper jack  
cheeses  
Assortment of breads and  
rolls  
Cookies and bars  
**\$30 per person**

### WRAP BUFFET

Soup of the day  
Creamy pasta salad  
Red potato salad  
Tossed garden salad  
Grilled chicken Caesar wrap:  
*Romaine, parmesan, Caesar dressing*  
Spicy Italian wrap:  
*Ham, salami, pepperoni, mozzarella cheese, lettuce, tomato, red onion, Italian vinaigrette*  
Grilled vegetable wrap:  
*Red pepper, zucchini, yellow squash, red onion, spinach, hummus*  
Kettle chips  
Cheesecake shooters  
Chocolate mousse shooters  
**\$30 per person**

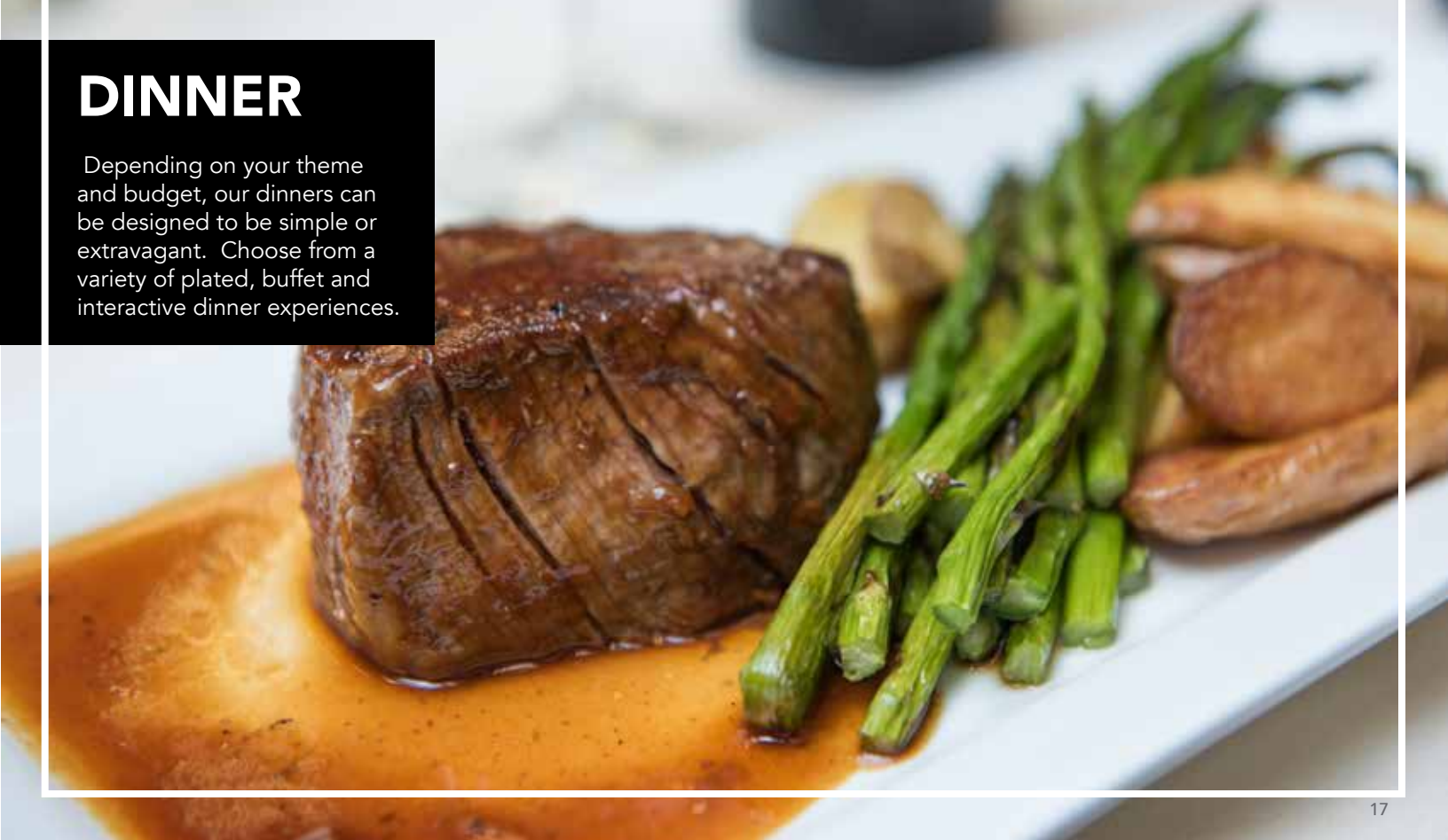
\*\$50 small group buffet fee will be applied to groups smaller than 25 attendees.

\*Available for groups over 15 people.



# DINNER

Depending on your theme and budget, our dinners can be designed to be simple or extravagant. Choose from a variety of plated, buffet and interactive dinner experiences.



## PLATED DINNER SELECTIONS



Please choose one from each category. Entree and dessert selections on following page.

### **SALAD**

Garden salad

*Tomato, cucumber, onion, carrot, croutons*

Spinach and berry salad [GF]

*Strawberry, raspberry, blueberry, toasted almonds, balsamic vinaigrette.*

Caesar salad

*Romaine, parmesan, caesar dressing, homemade croutons*

Frisee salad +\$3 [GF]

*Mandarin oranges, red onion, blackberries, walnuts, raspberry vinaigrette.*

Greek salad +\$3 [GF]

*Hearts of Romaine, Kalamata olives, red onion, tomato, feta cheese, banana peppers, herb vinaigrette*

Chef seasonal salad + \$3

*See Catering Manager for details*

### **STARCH** [GF]

Garlic mashed potato

Herb roasted Yukon gold potatoes

Wild rice pilaf

Au gratin potatoes

Scalloped potatoes

Mushroom risotto

Roasted fingerling potatoes

### **VEGETABLES** [GF]

Zucchini, squash and bell pepper medley

Roasted carrots

Broccolini

Asparagus

Brussel sprouts

Broccoli, cauliflower and carrot medley

*\*All plated dinners include regular and decaffeinated coffee, hot and iced tea, and freshly baked bread and butter.  
Multiple entree fee \$2.50 per person. Maximum of 3 entrees per group.*

# PLATED DINNER SELECTIONS

## ENTREE CHOICES

Grilled vegetable wellington  
*With angel hair pasta, marinara,  
parmesan pesto oil. Does not qualify for  
additional sides*  
\$26 per person

Chicken saltimbocca [GF]  
*Stuffed with prosciutto and mozzarella  
cheese, roasted red pepper glaze*  
\$34 per person

Champagne chicken  
*Pan seared chicken breast with roasted  
grapes and leeks in a light cream sauce*  
\$32 per person

Lemon thyme chicken [GF]  
*Pan seared with grilled lemon and  
lemon sauce*  
\$32 per person

Bone-in pork chop [GF]  
*Maple glaze*  
\$32 per person

Grilled salmon [GF]  
*Mango pineapple salsa*  
\$38 per person

Black and bleu top sirloin  
*Blackened and seared top sirloin with  
bleu cheese and bacon crust and  
rosemary demi.*  
\$42 per person

Beef tenderloin [GF]  
*Roasted shallot demi, wild mushroom  
ragout*  
\$48 per person

## PLATED DUETS

Chicken and Salmon  
*Wild mushroom chicken and pan seared  
salmon with tomato relish*  
\$48 per person

Filet and Shrimp [GF]  
*Petite filet and shrimp skewer with  
roasted shallot demi and lemon butter*  
\$56 per person

## DESSERT

Chocolate mousse [GF]  
*with strawberries*  
Strawberry shortcake  
*Pound cake with macerated  
strawberries and whipped cream*  
Chocolate cake  
*With fresh berries and whipped cream*  
Triple chocolate mousse cake +\$3  
*Raspberry sauce and whipped cream*  
Crème brulee +\$3 [GF]  
Key lime pie +\$3  
New York cheesecake +\$3  
Chef seasonal dessert + \$3  
*see catering manager for details*

## BUFFET DINNER SELECTIONS

*All buffet dinners include regular and decaffeinated coffee, hot and iced tea.*

### **EXECUTIVE DINNER BUFFET**

Caesar salad cups  
*Individual grilled vegetable  
crudites with hummus*  
Shrimp cocktail shooter  
Grilled New York strip  
*With Amublú crust, demi glace,*  
Roasted fingerlings  
Grilled Atlantic salmon  
*Lemon dill sauce, fried capers*  
Chicken tortellini  
*Sundried tomato, spinach,  
wild mushrooms, pesto cream*  
Gourmet coffee and  
hot chocolate bar  
Mini desserts  
*Crème brulee, fruit tartlets,  
chocolate mousse cups,  
cheesecake shooters*

**\$65 per person**

### **DOWNTOWNER**

Tossed garden salad  
Roasted pear & walnut salad  
*Dried cranberry, red onion,  
spinach, green goddess dressing*  
Seafood linguini  
*Shrimp, scallops, mussels,  
marinara, parmesan cheese*  
Grilled chicken  
*Lemon and herb marinated  
with lemon cream sauce and  
asparagus*  
Soy ginger pork loin  
*Soy ginger sauce, Asian  
vegetable stir fry*  
Garlic mashed potatoes  
New York cheesecake with  
assorted toppings  
*Whipped cream, strawberry  
sauce, caramel, chocolate  
sauce*

**\$55 per person**

### **ITALIAN DINNER BUFFET**

Caesar salad cups  
Antipasto tray  
*Italian meats, cheeses, grilled  
vegetables, olives*  
Grilled Vegetable Alfredo  
*cream sauce, parmesan  
cheese*  
Sausage and pepper pasta  
*With marinara sauce*  
Chicken marsala  
*Pan seared chicken with  
mushroom marsala cream  
sauce*  
Breadsticks  
Tiramisu and cannoli  
**\$45 per person**

### **MINNESOTAN BUFFET**

Chicken wild rice soup  
Tossed garden salad  
Strawberry Jello parfait  
Fried chicken  
Meatloaf with gravy and fried  
onions  
Roasted pork loin *apple  
chutney*  
Garlic mashed potatoes  
Buttered corn *parsley*  
Chocolate cake  
**\$40 per person**

*\*\$50 small group buffet fee will be applied to groups smaller than 25 attendees. \*Available for groups over 15 people.*

## DINNER/RECEPTION ADD ONS

### THE CARVERY

Carver fee: \$75 per hour, two hour minimum.  
All carved items include fresh baked silver dollar rolls. Minimum 20 people

Baron of beef  
*Horseradish sauce*  
\$11 per person

Herb roasted prime rib  
*Au jus, horseradish sauce*  
\$16 per person

Turkey breast  
*Cranberry chutney*  
\$11 per person

Pitt ham  
*Whole grain dijon mustard*  
\$10 per person

Roasted pork loin  
*Apricot stuffed*  
\$9 per person

### INTERACTIVE STATIONS

Create interactive stations for your attendees to enjoy ideas include:

Martini mashed potato bar  
Dinner-tini station  
Create your own pasta bar  
Stir fry station  
Lettuce wrap station  
Hot dog cart  
Fajita bar  
Nacho bar  
Cotton candy station  
Hot chocolate station  
Favorite cookie/candy bar  
Chocolate fountain station  
Smores station  
Sushi

# RECEPTIONS

Unwind after a long meeting or rev up for a long night with a private reception.



# HOT HORS D' OEUVRES

## Beef brochette [GF]

Korean BBQ sauce \$160

## Teriyaki chicken satay [GF]

Pineapple salsa \$150

## Spanikopita

Spinach and feta puffs \$150

## Coconut shrimp

Crispy jumbo shrimp with a coconut breading \$160

## Pork and vegetable egg rolls

Fried and served with plum sauce \$130

## Meatballs

Choose from barbeque, Swedish or sweet-n-sour \$130

## Crab cakes

With lemon aioli \$160

## Cream cheese wontons

With plum sauce and sweet chili sauce \$100

## Traditional wings

Bone-in, barbeque, buffalo, diablo, teriyaki \$130

## Bacon wrapped chestnuts [GF]

Water chestnuts wrapped in bacon \$130

## Mushroom caps

Stuffed with crab and cheese \$130

## Bacon wrapped scallops [GF]

With lime and cilantro \$200

## Walleye fingers

With dill remoulade \$150

## Mini reubens and rachel's

Cocktail rye with thousand island dressing, sauerkraut, turkey or corned beef and Swiss cheese \$130

Each order = 50 pieces

## COLD HORS D' OEUVRES



### Jumbo shrimp cocktail [GF]

Served with a cilantro cocktail sauce \$225

### Chicken salad [GF]

Served on Belgium endive with red grape halves and cashews \$120

### Deviled eggs [GF]

Traditional style \$100

### Beef canapé

Tenderloin served on sliced baguette with horseradish cream \$160

### Fresh fruit skewers [GF]

Seasonal fruit on skewers with grand marnier dip \$150

### Shrimp shooters [GF]

Served in a shot glass with cilantro cocktail sauce \$250

### Bruschetta

Garlic toasted crustini with tomato, basil and feta \$100

### Smoked salmon canapé

On toast points, with dill cream cheese \$180

### Assorted canapes

Assorted ham, shrimp, smoked salmon and salami cornets \$120

### Cucumber shrimp [GF]

Served with dill cream cheese \$150

### Mediterranean crostini

Toasted pita topped with green olive tapenade, Roma tomatoes, kalamata olives, artichoke hearts, red onion and feta cheese \$150

Each order = 50 pieces



## PLATTER SPECIALTIES



### Farmers market display [GF]

Combination of grilled and raw vegetables, served with chipotle ranch and dill dip \$200

### Fresh seasonal fruit tray [GF]

With honey yogurt dip \$200

### Raw vegetable platter [GF]

With dill dip \$150

### International cheese board

With fresh grapes, strawberries and crackers \$225

### Deli meat and cheese platter

With petite rolls \$250

### Grilled antipasto tray

Italian meats and cheeses, assorted grilled vegetables, artichokes, olives and Italian breads \$250

### Warm crab and artichoke dip

With crustini and pita bread \$130

### Seven layer dip [GF]

Cream cheese, salsa, lettuce, tomato, cheddar cheese, black olives and jalapenos with tortilla chips \$130

### Spinach dip

With French bread and pita triangles \$100

### Sliced tenderloin of beef

With roasted peppers, wild mushrooms, horseradish sauce and petite rolls \$295

### Baked brie

Infused with raspberry puree and sliced almonds, served with crackers and sliced baguettes \$125

### Smoked salmon platter

Smoked salmon served with a dill cream cheese, lemons, capers, tomato, black olives, eggs, red onion and marble rye bread \$250

### Chef's dessert platter

Assorted cheesecakes, tortes, cakes and pies \$7 per person

### Mini desserts

Mini desserts including fruit tartlets, crème brulee, mousse and cheesecake \$9 per person

Each order = 50 pieces



# BARS



## HOSTED BARS

Host of the event purchases all beverages for entire group. Prices do not include service charge or state sales and liquor tax. Hosted bar, kegs and drink tickets are subject to a liquor tax. \$75 bartender fee applies to all private bars. 4 hour minimum.

### Call brands

Cocktails \$6.5

Domestic beer \$5

Imported beer \$6

Craft beer \$6.5

Non-alcoholic beer \$5

Vintage wine by the glass \$6.5

Soft drinks \$3

Bottled water \$3

Premium brands

Cocktails \$8

Cordials \$8

Premium wine \$8.5

Drink tickets \$6.5

*One drink per ticket*

## CASH BARS

All guests purchase their own beverages at the time of the event. Prices include service charge and state sales and liquor tax. There will be a \$75 bartender fee applied to all private bars. 4 hour minimum.

### Call brands

Cocktails \$7

Domestic beer \$5.5

Imported beer \$6.5

Craft beer \$7

Non-alcoholic beer \$5.5

Vintage wine by the glass \$7

Soft drinks \$4

Bottled water \$4

### Premium brands

Cocktails \$8.5

Cordials \$8.5

Wine \$9

### Keg beer

Domestic \$395

Imported \$475

Craft \$525

## WINE LIST

### Champagne and Sparkling

- Maschio Prosecco (Italy) 35
- Domaine Carneros Rose (Carneros) 100
- Taittinger Brut 'La Française' (Reims, FR) 105

### White Wine List

- House White Wine 24
- Kendall-Jackson Chardonnay (California) 42
- Cakebread Cellars Chardonnay (Napa) 95
- Sonoma-Cutrer Chardonnay (Russian River) 47
- Rodney Strong 'Charlotte's Home' Sauvignon Blanc (Sonoma) 36
- Chimney Creek (Marlborough, NZ) 40
- Benvolio Pinot Grigio (Friuli, Italy) 34
- King Estate Pinot Gris (Willamette Valley) 44
- Kendall-Jackson Riesling (California) 35
- Leonard Kreuzsch Riesling (Mosel, Germany) 37
- Caposaldo Moscato (Italy) 38

### Red Wine List

- House Red Wine 24
- Baron de Ley Tempranillo (Rioja, SP) 45
- Yangarra Shiraz (Barossa, AU) 55
- Trivento Malbec (Mendoza, AR) 44
- Nozzole Chianti Classico Riserva (Tuscany) 55
- Nardi Brunello de Montalcino (Italy) 150
- Kendall-Jackson Cabernet (California) 44
- J. Lohr 'Seven Oaks' Cabernet (Paso Robles) 42
- Rodney Strong Cabernet (Alexander Valley) 60
- Freemark Abbey Cabernet (Napa) 80
- Dry Creek Cabernet (Dry Creek Valley) 49
- Stonestreet Estate Cabernet (Alexander Valley) 95
- Gravel Bar Red Blend (Columbia Valley) 45
- Kendall-Jackson 'Summation' (California) 45
- St. Supéry 'Élu' (Napa) 115
- Murphy-Goode 'All In' Red Blend (Alexander Valley) 59
- Stag's Leap Merlot (Napa) 115
- Mantanzas Creek Merlot (Bennett Valley) 48
- Byron Pinot Noir (Santa Barbara) 43
- Rodney Strong Pinot Noir (Russian River Valley) 48
- Domaine Carneros Pinot Noir (Carneros) 71
- Edmeades Zinfandel (Mendocino) 45

*If you have a preference for a wine not on this list please speak to your catering manager and if you would like suggestions, our Sommelier is available upon request. Wines listed on this page are subject to a liquor tax.*

# AUDIO VISUAL

Enjoy the convenience of arriving to your meeting room and having it set with all your audio visual needs.

Experienced technicians will prepare your room complete with our state-of-the-art audio visual equipment, and are available throughout the day for any audio visual related assistance you may need.



### Projectors

2500 ANSI lumens LCD projector \$250  
3300 ANSI lumens LCD projector \$450  
5000 ANSI lumens LCD projector \$650  
10000 ANSI lumens LCD projector \$1550  
VGA & HDMI compatible  
Apple connection \$25

### Screens

Theatre screen with drape \$175  
(Av cart, power)  
Pipe and drape \$12 per foot  
Audio visual support package \$95  
(Tripod screen, av cart, power)

### Computers and computer accessories

Laptop computer with Microsoft Office  
\$250  
Confidence monitor \$150  
Wireless mouse \$45  
Computer speakers \$25

### Video equipment

Camcorder with tripod \$150  
Document camera \$150  
Dual projection splitter \$25

### Television equipment

36" TV on cart \$195  
50" Plasma HD TV \$250  
Blu Ray DVD player \$50

### Display equipment

Display easel \$25  
Whiteboard and markers \$40  
Flipchart stand (paper not included) \$25  
Standard flipchart and markers \$50  
3M Post-It flipchart and markers \$60  
Skirted vendor table with power \$35  
Staging \$50/per section  
Powerstrips/Extension cord \$7 each

### Microphones

Handheld wired \$75  
Handheld wireless \$150  
Lapel wireless \$150  
Table top podium with handheld wired  
\$75

### Microphone accessories

Microphone/tabletop stand \$20  
Patch cord \$25  
Powered speaker with stand \$65  
2 Speaker system with 8 channel mixer \$225

Digital audio recorder \$200

4 Channel mixer \$60

8 Channel mixer \$100

*\*Multiple microphones require a mixer\**

*\*All sound units hooked into hotel's*

*House sound requires a mixer\**

### Phone systems

Phone line \$75 - 1st day

Phone line \$50 - each additional day

Polycom (speaker phone) \$175

*\*Long distance calls are charged*

*Separately based on usage\**

### Internet

DSL first line \$150 per day

DSL each additional line \$25 each per  
day

Wireless hub complimentary

*\*Wireless hub not available in  
Boardrooms\**

### Exclusive technical assistance

2 Hour minimum

Mon-Fri: 7am-5pm \$80 per hour

Mon-Fri: 5pm-7am \$100 per hour

Sat and Sun: 7am-5pm \$90 per hour

# LOCAL VENDORS



Tri City prides itself in using small local businesses in our area in an effort to serve the freshest ingredients.

## WW Johnson Meat Company - Minneapolis, MN

Since 1946, WW Johnson Meat Company has been trusted to produce premium quality ground beef products that are found at your favorite local restaurants.

## The Dough Shop - Burnsville, MN

Pizza and flatbread dough made daily using only the finest quality ingredients.

## Ellsworth Cooperative Creamery - Ellsworth, WI

The best cheese curds around.

## Gentleman Forager - Minneapolis, MN

Products of the woods and waters.

## Norseman Distillery - Minneapolis, MN

Small batch craft distillery.

## Denny's 5th Avenue Bakery - Minneapolis, MN

A family-owned specialty bakery committed to serving the Twin Cities with the freshest and finest baked goods since 1969.

## Caves of Faribault - Faribault, MN

The only U.S. cheesemaker still curing and aging bleu cheese exclusively in caves.

## Smith Farms - Brooklyn Park, MN

A family operation providing superb quality locally-grown fruits and vegetables.

## Bushel Boy - Owatonna, MN

Amazing local tomatoes.

## Strauss Free Range, Grass Fed Beef - Bloomington, MN

All Strauss meats are the result of our commitment to the welfare of the animals we raise, the sustainability of our planet, and the health of our families. The key to accomplishing this is compassion and a respect for nature's way.

## Blue Sun Soda Shop - Spring Lake Park, MN

The Blue Sun Soda and Sweets Shop is Minnesota's first and only gourmet soda shop and candy destination.

# **EVENTS AT EMBASSY SUITES BY HILTON MINNEAPOLIS AIRPORT**

**Food and beverage is managed by Tri City  
Catering for the Embassy Suites by Hilton  
Minneapolis Airport  
7901 34th Avenue South  
Bloomington, Minnesota 55425  
952-960-5125  
[www.embassysmpairport.com](http://www.embassysmpairport.com)**



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Minneapolis - Airport