



EMBASSY
SUITES

by HILTON™

Minneapolis Downtown

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No outside food or beverage.
All food and beverage must be supplied by the hotel.

BREAKFAST BUFFETS

BREAKFAST



Breakfast buffets are based on 60 minutes of continuous service.

FRESH START

38

Egg Scramble

Scrambled Eggs, Jimmy Dean Turkey Sausage, Sausage, Roasted Potatoes, Tomatoes, Onions, Peppers

Fresh Baked Muffins and Pastries

Seasonal Fresh Fruit Display

Vanilla Greek Yogurt

Toasted Almonds, Mixed Berries

Steel-Cut Oatmeal

Dried Cranberries, Raisins, Brown Sugar, Milk

Beverages

Coffee, Decaffeinated Coffee, Assorted Tazo Hot Teas

FUEL YOUR DAY

35

Fresh Scrambled Eggs

Cream Cheese

Sides

Hormel Pecanwood Smoked Bacon, Jimmy Dean Pork Sausage, Breakfast Potatoes

Fresh Baked Muffins and Pastries

Seasonal Fresh Fruit Display

Condiments

Ketchup, Salsa, Hot Sauce

Beverages

Coffee, Decaffeinated Coffee, Assorted Tazo Hot Teas

EMBASSY CONTINENTAL

24

Fresh Baked Muffins and Pastries

Seasonal Fresh Fruit Display

Beverages

Coffee, Decaffeinated Coffee, Assorted Tazo Hot Teas

PLYMOUTH CONTINENTAL

26

Fresh Baked Assorted Bagels

Flavored Cream Cheese, Preserves

Fresh Baked Muffins and Pastries

Seasonal Fresh Fruit Display

Beverages

Coffee, Decaffeinated Coffee, Assorted Tazo Hot Teas

BREAKFAST BUFFET ADD-ONS

Hilton Taraza Bold Brewed Coffee

2/person

Juice Carafes

2/person

Orange, Apple, Cranberry

Individual Greek Yogurt, 4 oz

4

Assorted Berries and Fresh Cream

7

Hard Boiled Eggs

4

Salt, Pepper

Cereal

5

Cheerios, Total Raisin Bran, Kashi GoLean, Lucky Charms, Cold Milk

ADDITIONAL BREAKFAST OPTIONS

BREAKFAST



Breakfast buffets are based on 60 minutes of continuous service.

BREAKFAST SANDWICHES

9

English Muffin, Egg, Sausage, Sharp Cheddar

Fresh Croissant, Egg, Hormel Pecanwood
Smoked Bacon, Cheddar

Biscuit, Egg, Canadian Bacon, Swiss Cheese

Burrito, Egg, Pepperjack Cheese, Salsa

BAKERY

Fresh Baked Croissants 40/dozen

Cinnamon Sour Cream Coffee Cake 38/dozen

Cinnamon or Caramel Rolls 40/dozen

Assorted Fresh Baked Muffins 38/dozen

Fresh Danish and Pastries 40/dozen

Buttermilk Scones 38/dozen
Sweet Butter, Preserves

Sliced Breakfast Breads 36/dozen
Sweet Butter

Fresh Baked Bagels 40/dozen
Cream Cheese, Preserves

WHOLE FRUIT

Minnesota Apples 3

Bananas 3

Oranges 3

GRIDDLE

French Toast 5
Butter, Syrup

Waffles 6
Butter, Syrup

Premium Waffles 7
Butter, Syrup, Strawberry Compote, Fresh Whipped Cream

BREAKFAST BUFFET ADD-ONS

Hilton Taraza Bold Brewed Coffee 2/person

Juice Carafes 2/person
Orange, Apple, Cranberry

Individual Greek Yogurt, 4 oz 4

Assorted Berries and Fresh Cream 7

Hard Boiled Eggs 4
Salt, Pepper

Cereal 5
Cheerios, Total Raisin Bran, Kashi GoLean, Lucky Charms,
Cold Milk

TAKE A BREAK

BREAKS



Breaks are based on 30 minutes of continuous service. Please see page 6 for Beverage Add-Ons.

BREAKS

Add Summit Keg Beer Service for \$3/person to your break (based on 30 minutes).

Take Me Out to Target Field! 20

Pigs in a Blanket, Ketchup, Yellow Mustard, Cheddar Cheese, Pretzel Poppers, Salt Roasted Peanuts, Crackerjacks

Cookies and Milk 16

Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar Cookies Individual 2%, Skim and Chocolate Milks

Sweet and Salty 16

Assorted Kettle Potato Chips, Goldfish Pretzel Crackers, Cheese Popcorn, Salted Nut Rolls, Assorted Candy Bars

Hit the Trail – Build Your Own 18

Granola, Toasted Almonds, Candied Walnuts, Banana Chips, Toasted Coconut, Craisins, Raisins, Chocolate Chips

Apple Orchard 18

Red and Green Apple Wedges, Caramel, Hot Fudge and Peanut Butter, Crushed Peanuts, Toffee Brittle Bits, Crushed Oreos, Sprinkles, Chocolate Chips, Sparkling Cider

Pretzels, Pretzels, Pretzels! 20

Soft Pretzel Sticks, Ale Mustard, Warm Cheddar Cheese, Mini Chocolate Covered Pretzels, Mini Yogurt Covered Pretzels, Mini Salted Pretzel Twists

Chips and Dip 18

Tortilla Chips, Potato Chips, Pita Chips, Salsa, Guacamole, Onion Dip, Roasted Red Pepper Hummus

BREAK ADD-ONS

SWEET

Fresh Baked Cookies 38/dozen

Lemon Bars, Gourmet Brownies 40/dozen

Assorted Dessert Bars 40/dozen

Assorted Candy Bars 4/each

Assorted Granola Bars 4/each

Assorted Nutri-Grain Bars 5/each

SAVORY

Sweet Potato Tortilla Chips 3.50/bag

Cheeze-Its 3.50/bag

Assorted Flavored Kettle Chips 3.50/bag

Roasted Mixed Nuts 6/bag

Planters Nut and Chocolate Trail Mix 5/bag

KIND Protein Bars 6/each

Cheese Popcorn 3.50/bag

Goldfish Crackers 3.50/bag

Goldfish Pretzels 3.50/bag

Pretzel Twists 3.50/each

Fresh Vegetable Platter, Dill Dip, Hummus 9/person

Imported and Domestic Cheeses, Crackers, Garnished with Fresh Fruit 10/person

DRINK UP

BEVERAGES

ALL-DAY BEVERAGES

Select three for \$24 per person for an all-day meeting.
Select three for \$16 per person for a half-day meeting.

**Hilton Taraza Bold Coffee, Decaffeinated Coffee,
Assorted Tazo Hot Tea Station**

Assorted Sodas

Coke, Diet Coke, Sprite

Sparkling Water

San Pellegrino 500mL

Still Water (BPA Free)

Fiji

Juices

Minute Maid

Iced Tea

Lemonade

BEVERAGE ITEMS BY CONSUMPTION

**Hilton Taraza Bold Coffee, Decaffeinated Coffee,
Assorted Tazo Hot Tea Station** 77/gallon

Assorted Sodas 4/each

Coke, Diet Coke, Sprite

Sparkling Water 5/each

San Pellegrino 500mL

Still Water (BPA Free) 4/each

Fiji

Juices 5/each

Minute Maid

Iced Tea 50/gallon

Lemonade 50/gallon

ALL-DAY BEVERAGE ADD-ONS BY CONSUMPTION

Kombucha, Assorted Flavors 7/bottle

Simply Orange Juice, Lemonade, Limeade 6

Odwalla Juices, Assorted Flavors 6

Odwalla Protein Drinks (Chocolate, Vanilla) 6

Coconut Water (Cold-Pressed, GF) 6

Vitamin Water, Assorted Flavors 5

Red Bull & Sugar-Free Energy Drink 5

Sparkling Water, Assorted Flavors 5

Additional Canned Sodas (Cherry Coke, Coke Zero) 5

Hot Cocoa or Apple Cider 5

Seasonal Infused Water 22/gallon

BEVERAGE ADD-ONS BY CONSUMPTION

Kombucha, Assorted Flavors 7/bottle

Simply Orange Juice, Lemonade, Limeade 6

Odwalla Juices, Assorted Flavors 6

Odwalla Protein Drinks (Chocolate, Vanilla) 6

Coconut Water (Cold-Pressed, GF) 6

Vitamin Water, Assorted Flavors 5

Red Bull & Sugar-Free Energy Drink 5

Sparkling Water, Assorted Flavors 5

Additional Canned Sodas (Cherry Coke, Coke Zero) 5

Hot Cocoa or Apple Cider 5

Seasonal Infused Water 22/gallon

HOT LUNCH BUFFETS

LUNCH

*Served with Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.
Lunch Buffets are based on 60 minutes of continuous service.*

SOUP, SANDWICH & BAKED POTATO BAR 40

Seasonal Mixed Green Garden Salad
Balsamic & Ranch Dressings

Beef Chili and Cream of Tomato Soup

Three-Cheese Griddled Sandwiches

Baked Potato Bar
Steamed Broccoli, Bacon Bits, Salsa, Sour Cream,
Cheddar Cheese, Butter

Fresh Baked Apple Crisp Bar

THE MIDWEST 42

Iowa Corn Chowder

Farmers Market Salad
Mixed Greens, Carrots, Tomato, Cucumber, Radish,
Green Goddess Dressing

Grilled Chicken Breast, Apple Chicken Demi Sauce

Fried Walleye Fingers, Tartar Sauce, Lemon Wedges

Wild Rice Pilaf, Scallions

Green Beans, Crispy Onions

Cherry and Minne-Apple Pies

ITALIAN 42

Caesar Salad
Parmesan, Garlic Croutons

Chicken Picatta, Fresh Lemon, Capers

Baked Beef Ravioli, Mushroom Bolognese

Tri-Color Tortellini, Tomato Florentine Sauce

Lemon-Garlic Green Beans

Tiramisu, Mascarpone, Dusting of Cocoa

ALL AMERICAN BURGER BAR 42

Iceberg & Romaine Lettuce Salad
Carrots, Tomato, Cucumbers, Ranch & Italian Dressings

Elbow Macaroni Salad
Mustard, Salt, Pepper

All Beef Burgers, Turkey Burgers, Black Bean Burgers

Cheddar, Swiss Cheese

Leaf Lettuce, Tomato, Onion, Pickle Chips

Mustard, Ketchup, Mayonnaise

Baked Beans, House-Made Potato Chips

Cherry Cobbler Bar, Gourmet Brownie

FIESTA 40

Ensalada Fresca
Arugula, Jicama, Oranges, Pepitas, Green Onion,
Blood Orange Vinaigrette

Chipotle Chicken Thighs, Fresh Lime

Beef Enchiladas, Jalapeño Salsa Verde

Spanish Rice, Black Beans, Corn

House-Made Tortilla Chips

Sour Cream, Salsa, Guacamole

Brownies

COLD LUNCH BUFFETS

LUNCH

*Served with Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.
Lunch Buffets are based on 60 minutes of continuous service.*

SANDWICH BUILDER

40

Mixed Green Salad, Garden Vegetables, Balsamic & Ranch Dressings

Creamy Red Potato Salad, Haricot Vert

Assorted Artisan Rolls & Breads

Sliced Smoked Turkey, Black Forest Ham, Roast Beef

Tuna Salad and Egg Salad

Cheddar and Swiss Cheese

Lettuce, Tomato, Onion, Pickle Spears

Mustard, Mayonnaise

House-Made Kettle Chips

Assorted Fresh Baked Dessert Bars

SUPER FOOD POWER BOWLS

42

Power Coleslaw

Kale, Broccoli, Carrot, Kohlrabi, Brussel Sprouts, Red Cabbage, Greek Yogurt Dressing

Roast Turkey

Wild Rice, Dried Apples, Butternut Squash, Walnuts, Apple-Mustard Vinaigrette

Cold Poached Salmon

Quinoa Tabbouleh, Cucumber, Tomato, Mint, Cilantro

Long Life Noodles

Crispy Tofu, Edamame, Carrot, Peanuts
Sesame Vinaigrette

Fresh Fruit, Berries, Toasted Coconut

WRAP SANDWICHES

40

Baby Greens Salad

Carrots, Cucumbers, Tomato, Assorted Dressings

Seasonal Fresh Fruit Salad

House-made Potato Chips

Select three wraps.

Smoked Turkey Club

Turkey, Hormel Bacon, Cheddar Cheese, Lettuce, Tomato, Aioli

Buffalo Chicken

Hot Buffalo Chicken Tenders, Bleu Cheese, Lettuce, Tomato

Italian Beef

Roast Beef, Provolone, Pepperoncini, Red Onion, Lettuce, Tomato, Creamy Italian Vinaigrette

Honey Mustard Ham

Black Forest Ham, Swiss Cheese, Lettuce, Tomato, Honey Mustard

Grilled Vegetable (V)

Grilled Zucchini, Bell Peppers, Arugula, Roasted Red Hummus

Salted Caramel Brownies

SOUP ADD-ON

3/PERSON

Add a soup of your choice to your buffet selection.

PLATED LUNCH

LUNCH

Served with Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.

ENTRÉE SELECTIONS

Select one.

Roasted Chicken Breast Lemon Rosemary Demi Glace	38	Flat Iron Steak Bleu Cheese Butter	42
Grilled Chicken Breast Apricot Soy Glaze	38	Top Sirloin Wild Mushroom Demi Glace	44
Walleye Buttery Bread Crumb Baked with Lemon	40	Beef Short Rib Balsamic Glazed	42
Salmon Tarragon Buerre Blanc	40	Portabella Napoleon (V) Saffron Couscous	35
Pork Tenderloin Hoisin Glazed	38	Tomato Basil Risotto (V) <i>Add Shrimp \$4 per person, Chicken \$3 per person.</i>	35

SOUP OR SALAD

Select one. Soup or Salad add \$3 per person.

Minnesota Wild Rice and Chicken Soup

Cream of Tomato Basil Soup (V)

Sweet Corn Chowder (V)

Chicken Tortilla Soup

Turkey Noodle Soup

Farmers Market Garden Salad

Cucumbers, Tomato, Carrot, Balsamic & Ranch Dressings

Traditional Caesar Salad

Garlic Croutons, Fresh Parmesan

DELUXE SALADS

Add \$4 per person.

Baby Kale Caesar Salad

Shaved Parmesan add \$3 per person.

Baby Kale, Fried Chickpeas

Baby Arugula & Spinach

Blood Orange Vinaigrette add \$3 per person.

Strawberries, Mandarin Orange, Toasted Almonds

Mixed Greens

Cranberry Vinaigrette add \$3 per person.

Craisins, Candied Almonds, Bleu Cheese

STARCHES

Select one.

Vegetable Rice Pilaf

Wild Rice Pilaf

Roasted Red Potatoes

Yukon Potato Purée

Middle Eastern Couscous

Garlic Parsley Gnocchi

VEGETABLES

Select one.

Green Beans

Roasted Asparagus

Thyme Roasted Carrots

Sautéed Summer Vegetables

Roasted Brussels Sprouts

DESSERTS

Select one.

Raspberry Swirl Cheesecake, Seasonal Sauce

Carrot Cake, Walnuts, Pineapple, Cream Cheese Frosting

Red Velvet Bistro Cake, Whipped Cream Cheese Mousse

Chocolate Fudge Cake, Raspberry Coulis

Key Lime Pie, Whipped Chiffon

Fresh Fruit Plate, Fresh Mint

Assorted Fresh Baked Dessert Bars

Assorted Mini Pies

LUNCH MEETINGS

LUNCH



BAGGED LUNCH

30

With Grown Minnesota Apple, Potato Chips, Cookie, Bottled Water.

Ciabatta Sandwiches

Smoked Turkey Club, Bacon, Cheddar Cheese, Lettuce, Tomato, Aioli

Roast Beef, Provolone, Lettuce, Tomato, Horseradish Cream

Black Forest Ham, Swiss, Lettuce, Tomato, Dijonnaise

Ham and Genoa Salami Club, Provolone, Pepperoncini, Lettuce, Tomato, Creamy Italian Vinaigrette

Wrap Sandwiches

Roasted Turkey, Pesto, Boursin, Lettuce, Tomato

Thai Peanut Chicken, Napa Cabbage Slaw, Thai Basil, Rice Stick Noodles

Spicy Buffalo Chicken Tenders, Bleu Cheese, Lettuce, Tomato

Grilled Vegetables, Grilled Zucchini, Bell Peppers, Arugula, Roasted Red Pepper Hummus (V)

BOARDROOM LUNCH

Available for Day of Service Groups under 15 people. Ask your Event Planner for current menu.

BAGGED LUNCH ADD-ONS

Confetti Coleslaw	2/person
Baby Red Potato Salad	2/person
Kettle Chips	2/person
Sun Chips	2/person
Gourmet Brownie	2/person
Fruit Cup	4/person

SALAD LUNCH ENTRÉE

LUNCH



Served with Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.

SALADS

28

Select one. Includes Rolls and Butter. Add Grilled Chicken \$7, Salmon \$9, Shrimp \$9, Top Sirloin \$10, Seared Tuna \$8.

Farmers Market

Chopped Romaine, Spinach, Grape Tomatoes, Cucumbers, Carrot, Roasted Corn, Edamame, Radish, Creamy Tarragon

Greek Salad

Bibb and Arugula, Kalamata Olives, Tomatoes, Red Onion, Feta Cheese, Spicy Oregano Vinaigrette

Midwest Salad

Mixed Greens, Dried Apples, Dried Cranberries, Candied Walnuts, Maytag Bleu Cheese, Apple Cider Vinaigrette

Baby Kale Caesar

Fried Chickpeas, Hard Cooked Egg, Shaved Parmesan, Creamy Garlic Dressing

Nicoise Bibb

Fingerling Potatoes, Grape Tomatoes, Haricot Vert, Hard Boiled Egg, Lemon Basil Vinaigrette

Power Coleslaw

Kale, Broccoli, Carrot, Kohlrabi, Brussel Sprouts, Red Cabbage, Greek Yogurt Dressing

DESSERTS

Select one.

Raspberry Swirl Cheesecake, Seasonal Sauce

Carrot Cake, Walnuts, Pineapple, Cream Cheese Frosting

Red Velvet Bistro Cake, Whipped Cream Cheese Mousse

Chocolate Fudge Cake, Raspberry Coulis

Key Lime Pie, Whipped Chiffon

Fresh Fruit Plate, Fresh Mint

Assorted Fresh Baked Dessert Bars

Assorted Mini Pies

TIME TO MINGLE

RECEPTION EMBELLISHMENTS



HORS D'OEUVRES

Minimum order of 25 pieces per selection. Select 3–5 varieties. The service window for appetizers is 120 minutes. If service is desired for a longer period, hors d'oeuvres should be ordered in multiple time waves.

COLD

Lemon Marinated Tortellini Skewer (V)

4

White Bean, Prosciutto, Cocktail Rye

4

Truffled Mushroom, Fontina, Bruschetta (V)

4

Ceviche in Wonton Cup

5

Mini Crab Rolls, Tarragon Aioli

4

Beef, Cucumber Canape, Tzatziki (GF)

5

Shrimp Cocktail, Horseradish Jam (GF)

6

WARM

Vegetable Spring Rolls, Dipping Sauce (V)

5

Feta, Sun-Dried Tomato Phyllo (V)

5

Spicy Peanut Chicken Satay (GF)

5

Buffalo Chicken Meatballs

5

Ginger Hoisin Beef Satay (GF)

5

Spicy Sausage Stuffed Mushrooms

5

Crab Stuffed Mushrooms

6

Bacon Wrapped Shrimp (GF)

6

CHARCUTERIE & CHEESE

The Cheese Monger

12

Imported & Domestic Cheeses, Fruits, Candied Nuts, Assorted Crackers, Flatbread

The Greens

14

Chopped Cobb Salad Station, Iceberg & Romaine, Bacon, Avocado, Eggs, Bleu Cheese, Tomatoes, Red Onions, choice of Creamy Italian Dressing or Red Wine Vinaigrette

Crudités

10

Farm Fresh Vegetables, Carrots, Celery, Radish, Broccoli, Cauliflower, Bell Peppers, Dill Dip, Roasted Red Pepper Hummus, Spinach Dip

Antipasto

14

Prosciutto, Genoa Salami, Soppressata Salami, Basil Fresh Mozzarella, Smoked Provolone, Greek Olives, Grilled Vegetables, Seeded Flatbread

Smorgasbord

15

Smoked Salmon, Herring, Kielbasa, Pickled Beets, Cornichons, Dill Havarti, Jarlsberg, Whole Grain Mustard, Ryebread Toast

ACTION STATIONS

RECEPTION EMBELLISHMENTS

Action Stations are based on 60 minutes of continuous service.

Pricing is per person, based on 60 minutes of continuous service. Chef attendant fee of \$100 per station per hour.

BEYOND POTATO

Potatoes 14

Select two.

Garlic Red Mashed Potatoes, Truffle Yukon Mashed Potatoes,
Buttermilk Mashed Potatoes, Mashed Sweet Potatoes

Cheese Toppings

Select two.

Bleu Cheese, Shredded Parmesan, Cheddar Cheese,
Shredded Swiss

Assorted Toppings

Chopped Bacon, Fresh Scallions, Sour Cream, Broccoli,
Creamed Corn, Chives, Salsa, Pico de Gallo, Edamame

DELUXE POTATO ADD-ONS

Grilled Chicken, Boneless Chicken Thighs 7

Shrimp, Sautéed 9

Lobster, Poached 10

Beef Chili, Spicy 4

Truffled Mushroom Gravy 3

Cracked Black Pepper and Sage Gravy 3

Shepherd's Pie Gravy 4

Ground Beef, Peas, Carrots

BEYOND PASTA

Penne Pasta and Cheese Tortellini 26

Add Shrimp \$9, Lobster \$10.

Italian Sausage, Roasted Chicken, Peppers, Onion, Garlic,
Alfredo Sauce, Tomato Basil Sauce, Pesto Cream Sauce

Mac & Cheese Bar 24

Add Truffle Mushrooms \$3, Blackened Chicken \$7,
Andouille Sausage \$6, Lobster \$10.

Cavatappi Noodles, Bacon, Broccoli, Tomatoes, Peas,
Parmesan Garlic Cream Sauce, Sharp Cheddar Cheese Sauce

Vietnamese Pho Station 14

Beef Broth, Rice Noodles, Pulled Chicken, Beef Sirloin,
Bean Sprouts, Carrots, Scallions, Cilantro, Thai Basil, Fresh Lime

CARVING STATIONS

Chef carving fee of \$100 per station per hour.

Served with Silver Dollar Rolls.

Roasted Turkey 14

Cranberry Aioli

Maple Crusted Ham 16

Creole Mustard, Rosemary Aioli

Black Angus Strip Loin 20

Horseradish Cream, Tarragon Aioli

Pork Loin 16

Fruit Chutney

BEYOND SWEET

Two dozen minimum order per item.

Mini Cupcakes 36/dozen

Mini Cookies 54/dozen

Brown Butter Rice Krispie Treat 30/dozen

Fresh Fruit Tart 48/dozen

Mini Apple Pie 48/dozen

French Macarons (GF) 36/dozen

Mini Flourless Chocolate Cake (GF) 48/dozen

Tiramisu Shooter 48/dozen

Butterscotch Budino Shooter 48/dozen

Key Lime Shooter 48/dozen



DINNER BUFFET

DINNER

*Includes Assorted Artisanal Rolls, Sweet Butter, Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.
Dinner Buffet based on 2 hours of continuous service.*

ENTRÉE SELECTIONS

Select two. Additional selections available up to three choices add \$6 per person.

Chicken Piccata Lemon Caper Sauce, Parsley	48	Rosemary Pork Loin Apple Demi Glace	48
Roasted Chicken Breast Lemon Rosemary Demi Glace	48	Beef Short Rib Balsamic Glazed	50
Italian Sausage and Meatballs Marinara	48	Margarita Grilled Flank Steak Chimichurri Sauce	50
Cracker Crusted Walleye Tartar Sauce	50	Strip Loin Sautéed Mushrooms, Onions	52
Salmon Saffron Cream Sauce	55	Blonde Putanesca Linguine Tuna, Arugula, Capers	48
Chorizo and Shrimp Paella	50	Porcini Mushroom Pasta Wild Mushroom Crema	48

SOUP OR SALAD

Select one.

Minnesota Wild Rice and Chicken Soup
Cream of Tomato Basil Soup (V)
Sweet Corn Chowder (V)

Garden Salad
Cucumbers, Tomato, Carrot, Balsamic & Ranch Dressings
Traditional Caesar Salad
Garlic Croutons, Fresh Parmesan

STARCHES

Select one.

Vegetable Rice Pilaf
Wild Rice Pilaf
Roasted Red Potatoes
Yukon Potato Puree
Garlic Red Mashed Potatoes
Garlic Parsley Gnocchi
Three Cheese Mac & Cheese
Middle Eastern Couscous

VEGETABLES

Select one.

Roasted Asparagus
Sautéed Summer Vegetable
Thyme Roasted Root Vegetables
Roasted Brussels Sprouts
Fresh Green Beans

DESSERTS

Select one. Includes garnish.

New York Style Cheesecake
Caramel Apple Pie
Carrot Cake
Chocolate Fudge Cake
Tiramisu
Bourbon Pecan Pie
Banana Bread Pudding
Key Lime Pie

PLATED DINNER

DINNER

Includes Assorted Artisanal Rolls, Sweet Butter, Coffee, Decaffeinated Coffee and Assorted Tazo Hot Teas.

ENTRÉE SELECTIONS

Select two. Additional selections available up to three choices. All entrées will be charged at the higher price entrée.

Herb Roasted Chicken Lemon Rosemary Chicken Demi (GF)	46	Petite Filet Wild Mushroom Cognac Cream	58
Chicken Oscar Crab Hollandaise	50	Shortrib and Chicken Duet Rosemary Demi Glace	56
Pork Tenderloin Bacon-Apple Riesling	46	Top Sirloin and Crab Cake Duet Bearnaise	60
Walleye Tarragon Cracker Crusted with Lemon	48	Petite Filet and Shrimp Duet Demi Glace and Garlic Butter	65
Salmon Charmoula Spiced	55	Wild Mushroom and Boursin Strudel Port Wine Sauce	44
Halibut Lemon Saffron Cream	52	Portabello Napoleon Saffron Couscous, Basil Pesto	44
Beef Shortrib Summit Braised	48	Tomato Basil Risotto <i>Add Shrimp \$2 per person, Chicken \$3 per person.</i>	44
New York Strip Peppercorn Demi Glace	55		

SOUP OR SALAD

Select one. Soup or Salad add \$3 per person.

Minnesota Wild Rice and Chicken Soup

Cream of Tomato Basil Soup (V)

Chicken Tortilla Soup

Turkey Noodle Soup

Sweet Corn Chowder (V)

White Chicken Chili

Garden Salad

Cucumbers, Tomato, Carrot, Balsamic & Ranch Dressings

Traditional Caesar Salad

Garlic Croutons, Fresh Parmesan

Baby Arugula & Spinach

Strawberries, Mandarin Orange, Toasted Almonds,
Blood Orange Vinaigrette

Mixed Greens

Craisins, Candied Almonds, Bleu Cheese, Cranberry Vinaigrette

DELUXE SALADS

Add \$4 per person.

Baby Kale Caesar Salad

Baby Kale, Fried Chickpeas

Nicoise Bibb

Tomato, Cucumber, Egg, Bacon, Buttermilk
Bleu Cheese Dressing

DESSERTS

Select one.

Blueberry Cobbler Cheesecake

Turtle Cheesecake

Bourbon Pecan Pie

Caramel Apple Pie

Carrot Cake

Chocolate Fudge Cake

Salted Caramel Vanilla Cake

Flourless Chocolate Torte

FROM THE BAR

SPIRITED SIPS

Bar Minimum of \$500 per bar, less tax and service or a bartender charge of \$150 will apply.

FAVORITE BRANDS BAR

LIQUOR

Host \$7, Cash \$8

Smirnoff Vodka, Beefeater Gin, Bacardi Silver Rum, Sauza Silver Tequila, Windsor Canadian Whisky, Jim Beam Bourbon, Dewars Scotch, E&J Brandy

WINE

Host \$7, Cash \$8

Trinity Oaks Chardonnay (Pinot Grigio), Trinity Oaks Pinot Noir (Cabernet)

DOMESTIC BEER

Select two. Host \$6, Cash \$7

Budweiser, Bud Light, Clausthaler NA, Coors Light, Grainbelt Premium, Miller Lite, Michelob Ultra

PREMIUM BEER

Select three. Host \$7, Cash \$8

Blue Moon, Corona, Heineken, Samuel Adams, Summit, Sapporo

SPECIALITY PREMIUM BEER

Optional. Host \$8, Cash \$9

Bauhaus Sky Five, Bent Paddle Pilsner, Fulton Sweet Child O'Vine, Surly Furious, Surly Hell

PREMIUM BRANDS BAR

LIQUOR

Host \$8, Cash \$9

Tito's Vodka, Bombay Gin, Bacardi Silver Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Jack Daniels Whiskey, Bulleit Bourbon, Johnny Walker Red Scotch, Christian Brothers Brandy

WINE

Host \$8, Cash \$9

Sterling Chardonnay (Pinot Grigio), Sterling Merlot (Cabernet)

DOMESTIC BEER

Select three. Host \$6, Cash \$7

Budweiser, Bud Light, Clausthaler NA, Coors Light, Grainbelt Premium, Miller Lite, Michelob Ultra

PREMIUM BEER

Select three. Host \$7, Cash \$8

Blue Moon, Corona, Heineken, Samuel Adams, Summit, Sapporo

SPECIALITY PREMIUM BEER

Select one. Host \$8, Cash \$9

Bauhaus Sky Five, Bent Paddle Pilsner, Fulton Sweet Child O'Vine, Surly Furious, Surly Hell

DELUXE BRANDS BAR

LIQUOR

Host \$10, Cash \$11

Grey Goose Vodka, Plymouth Gin, 11 Wells Rum, Captain Morgan Spiced Rum, Patron Silver Tequila, Crown Royal Whiskey, Maker's Mark Bourbon, Johnny Walker Black Scotch, Hennessy VS Brandy

WINE

Choose two additional varietals from page 18, priced \$36 or below. Host \$8, Cash \$9

Sterling Chardonnay (Pinot Grigio), Sterling Merlot (Cabernet)

DOMESTIC BEER

Select three. Host \$6, Cash \$7

Budweiser, Bud Light, Clausthaler NA, Coors Light, Grainbelt Premium, Miller Lite, Michelob Ultra

PREMIUM BEER

Select three. Host \$7, Cash \$8

Blue Moon, Corona, Heineken, Samuel Adams, Summit, Sapporo

SPECIALITY PREMIUM BEER

Select two. Host \$8, Cash \$9

Bauhaus Sky Five, Bent Paddle Pilsner, Fulton Sweet Child O'Vine, Surly Furious, Surly Hell

CORDIALS

Host \$12, Cash \$13

Baileys Irish Cream, Di Saronna Amaretto, Grand Marnier, Remy Martin VSOP, Kahlua Coffee Liqueur, Cointreau, Chambord, Hennessy VS

SPARKLING & WINES

SPIRITED SIPS

Priced per bottle.

SPARKLING WINES

La Marca Prosecco Split, Italy	12
Anna Codorniu Sparkling Split, Spain	15
Chandon Brut Split, Napa Valley	18
La Marca Prosecco, Italy	40
JCB #21 Champagne, France	60
Moët & Chandon Champagne, France	82
Dom Perignon, France	225

WHITE WINES

CHARDONNAY

Sterling, California	36
Raymond "R Collection", Napa Valley	40
Freemark Abbey, Napa Valley	64
La Crema Kelli Ann, Russian River	80

PINOT GRIGIO

Sterling, California	36
Three Thieves, Napa Valley	32
Folie à Deux, Sonoma	46

INTERESTING WHITES & ROSÉ

Pacific Rim Riesling, Washington	32
Frenzy Sauvignon Blanc, New Zealand	32
Terra d'Oro Moscato, Amador County	34
Bieler Pere et Fils Rosé, France	36
Galerie Sauvignon Blanc, Napa Valley	70
Cordier Pouilly-Fuisse 2014, France	115
Ladoucette Sancerre, France	120

RED WINES

CABERNET SAUVIGNON

Sterling, California	36
Joel Gott 815, California	48
Rodney Strong Reserve, Alexander Valley	52
Arrowood Sonoma Estates, Sonoma	58
Trinchero Marios Vineyard, Napa Valley	125

MERLOT

Sterling, California	36
Raymond Merlot, Napa Valley	48

PINOT NOIR

Trinity Oaks, California	30
Cloudfall, Monterey	40
Complicated, Sonoma	52
Dumol Estate, Russian River	190

INTERESTING REDS

Doña Paula Malbec, Argentina	40
Silver Palm Zinfandel, Mendocino County	43
Taken Red Blend, Napa Valley	46
Cenyth Bordeaux Blend, Sonoma	58
Bootleg Blend, Napa Valley	80
Justin Isosceles Bordeaux Blend, Paso Robles	200

SHAKEN & STIRRED COCKTAILS

SPIRITED SIPS



Host bar price per person based on 1 hour of service. Additional half-hour \$11 per person, \$6 with purchase as a Host Bar add-on. Additional drink choices over three will require an additional bartender with a fee of \$100.

HAND-CRAFTED COCKTAILS

Additional hand-crafted, themed cocktails available upon request.

The Twins' Golden Glove 14
Bacardi, Cointreau and Lime Juice shaken with ice on the rocks

Minnesota Gin & Tonic 14
Minnesota-made Boreal Gin and Blue Henn Tonic are showcased in this summertime classic

Minnesota Mule 14
Local Prairie Vodka infuses this mule with hometown spirit

Paloma 12
Feel like you are in Cancun while you sip your grapefruit tequila Paloma in Minneapolis

Purple Rain 12
A sparkling raspberry Rosé spritzer in honor of the local musical legend

BRUNCH COCKTAILS

Bloody Mary 7
Smirnoff, Zing Zang, Garnishes

Mimosa 7
Champagne, Orange Juice, Garnish

Build Your Own Bloody Mary & Mimosa Bar 300
Serves approximately 25–30 people.
Champagne, Vodka, Orange Juice, Grapefruit Juice, Strawberries, Orange Slices, Olives, Meat Sticks, Cheese Sticks, Celery, Pickles, Seasonal Garnishes

TO BOOK YOUR SPECIAL EVENT,
PLEASE CONTACT THE DIRECTOR OF CATERING
AT 612 334 0613.



**EMBASSY
SUITES**

by HILTON™

Minneapolis Downtown

12 Sixth Street South Minneapolis Minnesota 55402

TEL 1 612 351 2554 FAX 1 612 351 2556

www.minneapolisdowntown.embassysuitesbyhilton.com

Due to market fluctuations, menu prices cannot be guaranteed before six months prior to your event.
Food is subject to a 24% service charge and 10.775% sales tax. Liquor is subject to a 24% service charge and 13.275% sales tax. A 6% event fee will
be added to combined F&B. All charges and taxes are subject to change. Please note that service charge and event fee are taxable.