

Reception Displays

Maine Seafood

Displayed on Ice with Horseradish Cocktail Sauce, Lemon, Mignonette Sauce
Minimum 50 Pieces

Jumbo Shrimp
\$4.50 per piece

Oysters on the Half Shell
\$4 per piece

Littleneck Clams or Cherrystone Clams on the Half Shell
\$3 per piece

Smoked Fish

Smoked Salmon, Trout, Mackerel with Lemon and Horseradish
\$10 per person

Selection of Import and Domestic Cheeses
Displayed with Grapes, Seasonal Berries, Sliced Baguette

Small Serves 20-25 people
\$200

Medium Serves 40-45 people
\$300

Large Serves 70-75 people
\$400

Fresh Seasonal Fruits and Berries

Seasonal Fresh Fruit and Berries with Honey Crème Fraîche
\$7 per person

Chocolate Dipped Strawberries \$3.50 each

Vegetable Crudités

Roasted Red Pepper and Herb Dip
\$6 per person

Brie en Croute serves 25 people

Warm Brie with Anise Honey, Mustard and Sliced Baguette
\$195

Banquet Events are subject to 20% Service Charge, 10.775% Sales Tax on Food and 13.275% Sales Tax on Liquor

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Caviar

Corn and Buckwheat Blinis with Red Onion, Capers, Chopped Egg, Parsley
Market Price

Roasted Quail

Breast of Quail with Huckleberry Sauce
\$12 per person

Cured Salmon

Minimum 50 People
Choice of Two

Basil Cured Salmon
Ginger Cilantro Cured Salmon
Soy Brown Sugar Cured Salmon
Fennel Vodka Cured Salmon
\$12 per person

Sushi and Sashimi

Served with Wasabi, Pickled Ginger, Daikon Radish Sprouts,
Soy Sauce, Scallion and Ginger Dipping Sauces

Sushi

Tuna Rolls	\$55 per dozen
Salmon Rolls	\$40 per dozen
Soft Shell Crab Rolls	\$40 per dozen
Vegetarian California Rolls	\$36 per dozen
Avocado Rolls	\$40 per dozen
Cucumber Daikon Roll	\$36 per dozen

Sashimi

Smoked Sea Scallops with Honey Pickled Ginger	\$4 per piece
Pickled Salmon Belly	\$5 per piece
Ahi Tuna	\$8 per piece
Hamachi	\$8 per piece
Squid	\$5 per piece
Octopus	\$5 per piece
Sea Bass	\$6 per piece
Shrimp	\$6 per piece

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Pasta

Minimum 25 People

Tortellini, Ravioli and Fusilli

Marinara, Mascarpone Primavera and Pesto Sauces

Asparagus, Tomato, Mushrooms, Spinach

Parmesan Cheese, Garlic Bread

\$15 per person

Seared Seafood

Minimum 25 People

Shrimp Sautéed with Garlic, Basil, Pepper and Tomato

Sea Scallops Sautéed with Fresh Oranges and Vanilla Emulsion

\$25 per person

Hudson Valley Foie Gras

Minimum 25 People

Seared Foie Gras, Brioche, Fig Puree, Caramelized Shallots, Poached Fruit

Fig Molasses and Balsamic Vinegar

\$30 per person

\$50 Per Hour Fee for each Chef Attended Station

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Crêpes

Minimum 25 People

Crêpe Suzette

Banana with Orange Juice and Rum, Strawberry and Black Pepper,
Kiwi with Passion fruit and Pineapple, Huckleberry

\$19 per person

Fondue

Minimum 25 People

Dark Chocolate and Chartreuse

White Chocolate and Tangerine

Mascarpone and Vin Sante

Served with Fresh Fruits and Pound Cake

\$15 per person

Decadent Chocolate

Minimum 50 People

Milk Chocolate Orange Crunch Cake, Flourless Chocolate Cake,
Dark Chocolate Mascarpone Tart, Chocolate Peanut Decadence, Chocolate Currant
Financier, White Chocolate Cherry Slice

illy Coffee, Hazelnut Mint Coffee, Whipped Cream, Chocolate Stick, Brown sugar,
Orange and Lemon Rind, Candied Ginger, Tea Selection

\$25 per person

Grand Table

Minimum 50 People

Seasonal Fruit Inspired

Lemon Meringue Tartlet, Fruit Crèmeux, Strawberry Tartlet,
Forest Berry-White Chocolate Gâteaux

Decadent Chocolate

Milk Chocolate Orange Crunch Cake, Flourless Chocolate Cake,
Chocolate Peanut Decadence, White Chocolate Cherry Slice

illy Coffee, Hazelnut Mint Coffee, Whipped Cream, Chocolate Stick, Brown sugar,
Orange and Lemon Rind, Candied Ginger, Tea Selection

\$30 per person

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Carving Stations

Served with appropriate Condiments and Breads

Roasted Prime Rib of Beef \$350

Horseradish Sauce
Serves 25 people

Roasted Beef Tenderloin \$350

Grain Mustard, Horseradish Sauce
Serves 25 people

Roasted Salmon \$300

Soy Marinated Roasted Salmon
Stir Fry Vegetables
Serves 25 people

Roasted Leg of Lamb \$360

Natural Jus
Serves 25 people

Baked Ham \$250

Glazed with Anise Honey Dijon Mustard
Serves 50 people

Roasted Turkey Breast \$250

Cranberry Sauce and Whole Grain Mustard
Serves 30 people

Rack of Lamb \$375

Mint Béarnaise and Natural Jus
Serves 25 people

Spiced Rubbed Pork Loin \$300

Mustard Calvados Glaze
Serves 25 people

Veal Steamship \$800

Roasted Chestnut Sauce
Serves 75 people

Herb Rubbed Pork Steamship \$300

Roasted Apple Fennel Puree
Serves 50 people

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