

## 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  
\$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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## 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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