



ELLIOT

PARK HOTEL



Catering Menu



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Freshly Brewed Regular, Decaffeinated Coffee & Assorted Specialty Teas • \$90/Gal

San Benedetto® Still & Sparkling Water 330ml • \$5

Assorted Pepsi® Products • \$5

Individual Assorted Vitamin Water® • \$6

Individual Assorted Naked® Juices • \$8

Individual Bottled Juices • \$6

Apple, Cranberry, Orange, Grapefruit

Assorted Bai® Tea • \$7

Peach, Black, Sweet

Individual Red Bull® Energy Drink • \$8

Regular or Sugar-Free

Individual Caribou Coffee® • \$8.50

Vanilla, Black

Freshly Brewed Iced Tea • \$80/GAL

Regular, Sweet, Signature Peach, Passion Fruit

Fresh Squeezed Lemonade • \$80/GAL

Fresh Squeezed Orange Juice • \$80/GAL

Agua Frescas • \$55/GAL

Pina "Pineapple", Horchata "Cinnamon Rice", Jamaica "Hibiscus", Sandia "Watermelon"

Infused Water • \$45/GAL

Strawberry & Basil, English Cucumber & Garden Mint, or Local Citrus

Menu selections subject to applicable state and city taxes and a 25% service charge. Substitutions may incur a per person price increase.

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Breakfast Buffets

*Priced per person with a 20 guest minimum or an additional \$50 small group fee.
All Breakfast Buffets served with a selection of chilled juices.*

Minneapolis Morning • \$28

House Made Pastries and Artisanal
Bread Preserves, Local Honey and
Sweet Butter Fresh Fruit Selection
House Blended Yogurt with Granola

North Country Breakfast • \$32

Organic Scrambled Eggs
Creamy Hash Browns
Local Crispy Bacon
Local Turkey Sausage
Lightly Mixed Greens
Selection of Freshly Baked Breads
with Fruit Compote
Fresh Seasonal Fruit and Berries

Confortante Colazione • \$46

Egg En Croute
Biscuits and Sausage Gravy
Scrambled Eggs
Bacon and Sausage
Grilled Cowboy Flank Steak
Creamy Hash Browns Vegetable
Hash
Oatmeal with Local Apples, Raisins
and Brown Sugar Seasonal Fruit
Selection of Freshly Baked Breads
with Fruit Compote

Nicollet Mall Market • \$46

Domestic and Imported Artisan
Cheeses
Minnesota Board with
Accompaniments
Castelvetrano Olives
French Baguette
SanPellegrino® Sparkling Water
Fresh Grapes

Tuscan Farmer's Breakfast • \$40

Organic Scrambled Eggs
with Fresh Herbs
Veggie Hash
Creamy Hash Browns
Roasted Tomatoes
Local Crispy Bacon and Local Sausage
Ham and Cannellini Stew Selection
of Freshly Baked Breads with Fruit
Compote
Seasonal Cheese Board and Cured
Meats Seasonal Fruit

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Breakfast Action Stations

*Priced per person with a 20 guest minimum or an additional \$50 small group fee.
Chef attendant fee \$100 per station, per hour.*

Omelet Station • \$14

Whole or Egg White Omelet with
Choice of Ingredients: Brussels
Sprouts, Avocado, Tomatoes, Smoked
Trout, Ham, Bacon, Cheddar, Swiss,
Goat Cheese, Spinach, Onions,
Mushrooms, Peppers.

Pancake Station • \$12

Garnishes include: Chocolate Chips,
Apple Butter, Powdered Sugar,
Cinnamon Sugar, Nutella, Fresh
Berries, Chopped Nuts, Whipped
Cream, Chocolate Sauce.

House Blended Yogurt • \$3

Breakfast Table Enhancements

Priced per person with a 20 guest minimum or an additional \$50 small group fee.

Assortment of Organic and Regular
Cereals • \$4

Assorted Local Artisan Pastries • \$4

Chilled Hard Boiled Eggs • \$4

Assorted Bagels • \$5

Creamy Hash Browns • \$5

Steel Cut Oatmeal with Local Apples,
Raisins and Brown Sugar • \$5

House Made Granola with Dried Fruit
& Nuts • \$5

Avocado Toast • \$5

Applewood Smoked Bacon • \$6

Organic Scrambled Farm Eggs with
Herbs • \$6

Yogurt and Granola Parfait • \$6

Sun Ripened Berries • \$7

Freshly Baked Ham and Cheese
Croissant • \$7

Seasonal Sliced Fresh Fruit • \$7

Egg En Croute • \$7

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Lunch Buffets

Priced per person with a 20 guest minimum or an additional \$50 small group fee.

Lincoln Del • \$32

Seasonal Soup
Organic Lettuces
Radish, Charred Carrot, Cucumber 3
Pins Alpine Vinaigrette
Strotzapertti Pasta Salad
Farm Fresh Turkey, Ham and Roast
Beef
Assorted Artisanal Breads
Cheddar, Swiss, Gouda
Lettuce, Tomato, Onion, Mayonnaise,
Stone Ground Honey Mustard
Assorted Cookies

Midwestern Mediterranean • \$38

Farro Ancient Grain Salad with
Seasonal Vegetables
Tuscan Green Bean Salad with Olives,
Romaine, Cannellini Beans, Red
Onion, Vinaigrette
Dill Smoked Trout
Herb Roasted Chicken Breast
Fresh Tomatoes with Olive Oil and
Basil
Roasted Seasonal Vegetables
Macerated Berries with Shortbread
and Thyme

Seasons of Tuscany • \$42

Seasonal Pasta Salad for Summer,
Seasonal Warm Pasta for Winter
Panzanella for Summer, Baby
Spinach w/ Pancetta for Winter
Antipasti Platter
Seasonal Bruschetta
Sicilian Walleye
Garlic Chicken with Artichoke,
Capers, and White Wine Butter
Vine Ripened Tomatoes with Olive
Oil and Basil
Roasted Seasonal Vegetables
Torta Del Nonna

Minne-sohta Picnic • \$49

Nonna's Deviled Eggs
Swedish Meatballs
Mixed Greens Salad
3 Bean Salad
Smoked Trout
Cold Pork Roast Cutlets
Cold Fried Chicken
Picnic Pasta Salad
German-Style Fingerling Potato Salad
Broccoli Salad
Lefse
Seasonal Fruit Crisp
Lemon Bars

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Meeting Breaks

Priced per person with a 15 guest minimum or an additional \$50 small group fee.

Nonna's Secret Treats • \$14

Lemon Bars
Cannolis
Fresh Fruit
Assorted Cookies
Cheesecake Bites

Taste of Tavola • \$18

Artisan Cheeses
Cured Meats
Antipasti accompanied by Crackers
Fresh Artisanal Breads
Fresh and Dried Fruit
Rooftop Honey and House Made Preserves

Minnetonka Meatballs • \$18

Italian Meatballs with Red Sauce
Swedish Meatballs with Grandma Gravy and Lingonberry Jam
Chickpea and Poblano Pepper Meatballs with Kashmiri Curry
Served with Freshly Baked Breads

Body Builder • \$14

Trio of Greek Yogurt
Organic Rooftop Honey
Selection of Fresh Fruit
Selection of House Made Granolas
Preserves, Bee Pollen, Compotes, and Dried Fruits

Enhancements • \$4

Assorted Artisanal Breads and House Baked Italian Pastries

Brain Booster • \$15

Dark Chocolate Bars
Assorted Nuts
Fresh Berries
Energy Bars
Naked© Smoothies

Enhancements • \$3

Avocado on Artisanal Toasted Bread

Break with a Bump • \$16

Pepsi Products and Bottled Water
Mixed Nuts
Pretzels and Chips
Assorted Craft Beers from

Finnegan's Brewery *(Additional bartender fee if minimum not met)*

Enhancements • \$20 per dozen

Trio of Chicken Wings, Pizzettes, or Italian Meatballs

The State Fair • \$18

Bacon-Wrapped Sausage Bites
House Made Chips with Salsa and Guacamole
State Fair Pickles
Pickled Eggs
Confetti Candy Rice Krispy® Treats
Caramel Apples
Served with a Selection of Local Wisco Pop

Enhancements • \$5

Assortment of Finnegan's Beers
(Additional bartender fee if minimum not met)

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Butler Passed Hors D'oeuvres

Priced per person with a 50 guest minimum.

Land

Chicken Liver Mousse Crostini • \$6

Lasagna Cupcakes • \$7

Pizzettes • \$6

Gorgonzola Stuffed Figs Wrapped in Prosciutto • \$6

Lamb Sausage Stuffed Mushroom Caps • \$7

Pork Belly, Chicharron, Chili Glaze • \$8

Chicken Satay • \$7

Sea

Smoked Trout Flatbread with Crème Fraiche, Red Onion, and Dill • \$7

Poached Shrimp drizzled with Rosemary Olive Oil • \$8

Shrimp Skewers • \$7

Garden

Crispy Wild Mushroom Risotto Cakes, Truffle Aioli • \$5

Deviled Eggs • \$4

Caprese Skewer • \$5

Avocado Pasta Nest • \$6

Roasted Veggie Mini Tart • \$6

Fig and Mascarpone Tart drizzled with Local Organic Honey • \$6

Pasta Croquettes • \$5

Tomato Soup Shooter with Mini Bread Stick • \$4

Arancini • \$5

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Dinner Buffets

Served buffet or family style require a 25 guest minimum or small group fee of \$50. Fruits and vegetables based on seasonal availability. All buffets / family style dinners served with fresh baked artisanal breads.

Locavore's Delight • \$62

Radish with Citrus butter and Sea Salt
 Cauliflower Fritters
 Spinach and Bacon Salad
 Beet Salad
 Pan Seared Airline Chicken
 Roasted Lamb or Roasted Pork Loin
 Almond-Crusted Walleye
 Brussels Sprouts
 Bruised Kale
 Au Gratin Potatoes with White Cheddar
 Fruit Crisp

Traditional Tuscan Table • \$67

Traditional Tuscan Table
 Antipasti Platter
 Caesar Salad
 Caprese Salad
 Ribollita Soup
 Spaghetti with Sunday Gravy
 Tortelloni Alfredo
 Vegetables with Olive Oil
 Meatballs
 Grilled Chicken
 Roasted Eggplant
 Artisanal Bread

Convivial Classics • \$68

Mixed Greens Salad
 Caesar Salad
 Seasonal Soup
 Airline Chicken
 Beef Tenderloin
 Shrimp Skewers
 Potato Puree
 Brussels Sprouts
 Chocolate Cake and Cheesecake

The Happy Table • \$66

Soup and Salad (Select Two)

Papa al Pomodoro Soup
 Seasonal Soup
 Caesar Salad
 Mixed Greens Salad

Entrées (Select Two)

Bucatini all'Amatriciana
 Pan Seared Salmon
 Grilled Chicken Breast
 Grilled Beef Tenderloin
 Pork Tenderloin
 Eggplant Parmesan
 Wild Mushroom Risotto

Accompaniments (Select Two)

Brussels Sprouts
 Fingerling Potatoes
 Glazed Carrots
 Green Beans
 Sautéed Mushrooms
 Bruised Tuscan Kale with Preserved Lemon, Aleppo, Olive Oil and Parm

Dessert (Select One)

Torta Del Nonna
 Tiramisu
 Lemon Tart
 Strawberry Rhubarb Tart
 Chocolate Cake

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Plated Dinners

DINNER ^

All plated dinners require a 25 guest minimum or small group fee of \$50. Fruits and vegetables based on seasonal availability; maximum of three selections in each category; served with fresh baked artisanal breads.

Antipasto ~ First Course

Seasonal Soup
Pappa al Pomodoro Soup
Ribollita Soup
Caesar Salad
Mixed Greens Salad
Baby Kale Salad

Secondo ~ Second Course

Herb Roasted Chicken Breast with Roasted Fingerling Potatoes • \$60
Herbed Risotto with Grilled Vegetables and Parmesan • \$62
Short Ribs with Garlic Potato Pave, Cippolini Onions, and Braised Escarole • \$65
Pork Tenderloin with Pancetta, Market Greens, and Roasted Tomatoes • \$65
Oven Roasted Branzini with Cannellini Bean Stew • \$63
Grilled Beef Tenderloin with Potato Puree and Brussels Sprouts • \$65
Pasta Louis Primavera with Seasonal Vegetables • \$50

Dolce ~ Third Course

Tiramisu
Strawberry Rhubarb Tart
Cannoli
Torta del Nonna
Chocolate Cake
Berries and Cream

Tavola Big Night Plated Dinner

Served family style with a 25 guest minimum or small group fee of \$200. Fruits and vegetables based on seasonal availability. Tables pre-set with fresh artisanal bread board, antipasti platters, marinated olives, and homemade giardiniera.

La Zuppa • \$80

Cacciucco (Italian Seafood Stew)

Ensalada • \$80

Salad of Green Beans, Cannellini Beans, Olives, Red Onion, Lemon, Vinaigrette

I Primi • \$80

Trio of Risotto ~

Pesto

Wild Mushroom

Hothouse Tomato

Bomba • \$80

Il Timpano ~

A Heavenly Drum of Pasta Filled with Penne, Egg, Sausages, Prosciutto, Parmesan, Mozzarella and Fontina Baked to Golden Perfection

I Secondi • \$80

Stuffed Tuscan Garlic Chicken served with Roasted Cipolini Onions and Grapes, Brussels Sprouts, Seasonal Roasted Root Vegetables

I Dolci • \$80

Pesche di Prato & Tiramisu

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Reception Displays

Priced per platter and serves approximately 25 guests.

Garden Fresh Vegetables • \$350

Garden Fresh Vegetables served with Hummus and Grilled Pita Bread

Assorted House Made Flat Bread Pizzas • \$350

Choice of Two: Margarita, Vegetable, Meat

Seasonal Oyster Display • \$450

Red Wine Mignonette, Horseradish, Cocktail and Hot Sauces (Chef Attended Station Additional \$100)

Antipasti Platter • \$450

Garden Fresh Vegetables, Olives, Cured Meats Cheeses, Crackers

Charcuterie Board • \$550

With Pickled Vegetables and Mustard

Artisan Cheese and Fruit • \$400

Selection of Three Artisan Cheeses accompanied by Crackers, Fresh Artisanal Breads, Fresh and Dried Fruit, Rooftop Honey, and House made Preserves

Shrimp Cocktail • \$350

Poached Shrimp with Tomato, Lemon and Chili

Dessert Table • \$400

Selection of Seasonal Miniature Desserts and Italian Confections

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Chef Attended Action Stations

All Action Stations require a \$100 per chef per hour fee (one chef per 50 guests).
Serves approximately 25 guests.

Cured Trout • \$325

Served with Red Onion, Capers, Creamed Cheese, and House Made Artisanal Breads

Bruschetta Station • \$325

Vegetarian Option: Baguette or Country Bread with Marinated Tomatoes, Pickled Mushrooms, Artichokes, Herbed Goat Cheese, Arugula Pesto and Mozzarella

Locally Raised Turkey • \$500

Sage Gravy and Cranberry Chutney

Beef Tenderloin • \$625

Salt Roasted Beef Tenderloin with Herbs and Demi-Glace

Prime Rib • \$750

Horseradish and Demi-Glace

Pasta Station (Choice of Two) • \$375

Cinghiale Pappardelle

Wild Boar with Mushroom, Chicory, Oregano, Fennel pollen, Aleppo, Fresh Lemon

Pici Aglione

Garlic, Tomato, Basil, Olive Oil, House Made Meatball

Pasta Primavera

Seasonal Fresh Vegetables and Herbs, Parmesan cheese.

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Reception Beverages

Hosted Bar Package Menu

Selections subject to change. Bartender complimentary based on a beverage minimum of \$1000 per bar. If minimum not met, a \$150 additional fee will apply.

Standard

\$20 per Person per hour for the First 2 Hours,
\$12 per Person each Additional Hour
(Each additional 30 min. \$6)

Liquor: Stolichnaya® Vodka, Bombay® Gin, Jack Daniels®, Jameson®, Johnnie Walker® Red Label Scotch, Bacardi® Rum, 1800® Silver Tequila, E&J® Brandy

Palazzone Vignarco Orvieto White, Moroder Aion Montepulciano, Villa Degli Olmi Prosecco

Beer: Finnegan's® Ales, Miller® Lite, Peroni®

Call Bar Package

\$22 per Person per hour for the First 2 Hours,
\$14 per Person each Additional Hour
(Additional 30 min \$7)

Liquor: Ketel One® Vodka, Tanqueray® 10, Maker's Mark®, Jameson®, Johnny Walker® Black Label Scotch, Glenlivet® 12-year Single Malt, Bacardi® Rum and Captain Morgan®, Don Julio® and Patron® Silver Tequila, Hennessy® VS Cognac

Bruno Verdi Pinot Grigio, Massimo Rivetti Barbera, Villa Degli Olmi Prosecco

Beer: Summit® IPA, Finnegan's® East Town Pilsner, Guinness® Foreign Stout

Premium Bar Package

\$24 per Person per hour for the First 2 Hours,
\$16 per Person each Additional Hour
(Additional 30 min \$8)

Liquor: Belvedere® and Chopin® Vodka, Plymouth® and Hendrick's® Gin

Bulleit® Bourbon and Four Rose's® Single Barrel Jameson® and Red Breast® 12-year Irish Whiskey

Johnny Walker® Black Label Scotch and McCallan® 12-year Single Malt Scotch

Angostura 5-year Rum and Alander® Spiced Rum Milagro® Silver and Reposado® Tequila

Courvoisier® VSOP Cognac and Daron® Fine Calvados

Red Car® Sonoma Coast Chardonnay, Crocet Sancerre, Apolloni Pinot Noir, Oberto Nebbiolo, Corte Aura Franciacorta Brut

Beer: Summit® EPA, Finnegan's® East Town Pilsner, Finnegan's® Dead Poet Irish Stout, Miller® Lite

Menu selections subject to applicable state and city taxes and a 25% service charge. Substitutions may incur a per person price increase.

Reception Beverages

Cash Bar Menu

Selections subject to change; billed on consumption. Bartender complimentary based on a beverage minimum of \$1000 per bar. If minimum not met, a \$150 additional fee will apply.

Standard

- Soft Drink, Water and Juice • \$6
- Bottled Water • \$6
- Sparkling Water • \$7
- House Wine • \$12
- Cocktails • \$11
- Premium Specialty Cocktails • \$12
- Domestic Beer • \$7
- Imported Beer • \$8

Call

- Soft Drink, Water and Juice • \$6
- Bottled Water • \$6
- Sparkling Water • \$7
- House Wine • \$14
- Cocktails • \$12
- Premium Specialty Cocktails • \$14
- Domestic Beer • \$7
- Imported Beer • \$8

Premium

- Soft Drink, Water and Juice • \$6
- Bottled Water • \$6
- Sparkling Water • \$7
- House Wine • \$16
- Cocktails • \$13
- Premium Specialty Cocktails • \$16
- Domestic Beer • \$7
- Imported Beer • \$8

Aperitifs (Upon Request)

- Amaretto Disaronno • \$11
- Bailey's Irish Cream • \$11
- Grand Marnier • \$11
- Kahlua • \$11
- Drambuie • \$11
- Graham's Six Grapes Porto • \$11

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Reception Beverages

Wines by the Bottle

Selections subject to change.

Bubbles

Borgo Maragliano Brut Chardonnay (Italy) • \$38

Ippolito Mabilia Ciro Rosato (Italy) • \$38

Jean Michel Blanc De Meunier (Fr) • \$72

Liebart Regnier Blanc De Blanc (Fr) • \$75

Corte Aura Franciacorta Rose (Italy) • \$60

Le Colture Fagher Valdobiadde Prosecco (Italy) • \$36

White

Ippolito Mare Chiaro (Italy) • \$38

Palazzone Orvieto Classico Vignarco (Italy) • \$35

Michele Alois Falanghina Caulino (Italy) • \$38

Eric Louis Sauvignon Blanc (Fr) • \$38

Cantina Bolzano Pinot Bianco (Italy) • \$38

Brunori Verdicchio La Gemme (Italy) • \$32

Domaine Gueguen Chablis (Fr) • \$53

Clic Pinot Grigio (Italy) • \$35

Red Car Sonoma Coast Chard (California) • \$56

Domaine De La Choupette Puligny Montrachet '15 (Fr) • \$99

Tenuta Castellaro Pomice (Italy) • \$75

Giacamo Vico Arneis (Italy) • \$33

Ca Lojera Lugana (Italy) • \$39

Antonelli Grechetto (Italy) • \$36

Enkidu Alder Springs Chardonnay (California) • \$75

Lucien Crochet Sancerre (Fr) • \$68

Bruno Verdi Oltrepo Pavese Pinot Grigio (Italy) • \$45

Domaine Brisebarre Vouvray (Fr) • \$40

Adelsheim Willamette Valley Chardonnay '16 (Oregon) • \$52

Domaine Alain Voge St Peray (Fr) • \$72

Red

Gracciano Della Seta Vino Nobile De Montepulciano (Italy) • \$49

Massimo Rivetti Barbera D'alba (Italy) • \$46

Apolloni Pinot Noir (Oregon) • \$53

Moroder Aion Rosso Conero Montepulciano (Italy) • \$32

Grati Chianti (Italy) • \$32

Marotti Campi Lacrima (Italy) • \$49

Marion Borgo Marcellise Valpolicella (Italy) • \$46

Vigna Del Lauro Cab Franc (Italy) • \$38

Meschini Malbec Reserva (Argentina) • \$38

Piaggia Pietranera (Italy) • \$54

Fattoria Di Corsignano Chianti Classico (Italy) • \$47

Raptor Ridge Willametter Valley Pinot Noir (Oregon) • \$60

Big Table Farm Pinot (Oregon) • \$85

Chateau Le Puy Duc Des Nauves Bordeaux (Fr) • \$56

Cantina Bolzano Lagrein Perl (Italy) • \$42

Clos De La Brosse St Amour Gamay (Fr) • \$48

Perticaia Montefalco Sagrantino (Italy) • \$66

Francesco Rinaldi Barolo (Italy) • \$110

Oberto, Nebbiolo (Italy) • \$57

Marion Valpolicella Superiore (Italy) • \$75

La Palazetta Brunello Di Montalcino (Italy) • \$80

Paradigm Napa Cabernet (California) • \$190

Keenan Merlot (California) • \$70

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