



Catering Menu

2020

All Day Beverage

Freshly Brewed Coffee and Assorted Tea Service

Assorted Pepsi Products, Bottled Water (Still and Sparkling)

Accompaniments: Milk, Half and Half, Sugar, Lemon, Honey

\$22 per Person for Half Day up to 5 Hours | \$29 per Person for Full Day up to 10 Hours

Add \$3 per Person for Spyhouse Coffee

(Refresh Ends 1 Hour before Conclusion for Half Day and 2 Hours before Conclusion for Full Day)

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

House Made Pastries and Artisanal Bread

Preserves, Local Honey and Sweet Butter

Fresh Fruit Selection

House Blended Yogurts with Granola

\$28

North Country Breakfast

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

\$32

Confortante Colazione

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

\$46

Nicollet Mall Market

Organic Scrambled Eggs Whites
with Fresh Herbs

Smoked Trout with Red Onion, Capers,
and Cream Cheese

Lightly Mixed Greens

Selection of Freshly Baked Breads
with Fruit Compote

Vine Ripened Tomatoes

with Basil and Vinaigrette

House Blended Low Fat Yogurts with Granola

Seasonal Sliced Fresh Fruit

\$36

Tuscan Farmer's Breakfast

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

\$40

Menu selections subject to applicable state and city taxes and a 24% service charge.

Substitutions may incur a per person price increase.

*Consuming raw or under cooked meat or egg may increase your risk of food borne illness

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

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.

\$14

Pancake Station

Garnishes include: chocolate chips, apple butter, powdered sugar, cinnamon sugar, Nutella, fresh berries, chopped nuts, whipped cream, chocolate sauce.

\$12

Breakfast Table Enhancements

Priced per Person with a 20 Guest Minimum or an Additional \$50 Small Group Fee

House Blended Organic Yogurt

\$3

Assortment of Organic and Regular Cereals

Assorted Local Artisan Pastries

Chilled Hard Boiled Eggs

\$4

Assorted Bagels

Creamy Hash Browns

Steel Cut Oatmeal with Local Apples, Raisins and Brown Sugar

House Made Granola with Dried Fruit & Nuts

Avocado Toast

\$5

Applewood Smoked Bacon

Organic Scrambled Farm Eggs with Herbs

Yogurt and Granola Parfait

\$6

Sun Ripened Organic Berries

Freshly Baked Ham and Cheese Croissant

Seasonal Sliced Fresh Fruit

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

Seasonal Soup
Organic Lettuces
Radish, Charred Carrot, Cucumber 3 Pins
Alpine Vinaigrette
Strotzaperti 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
\$26

Midwestern Mediterranean

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
\$34

Seasons of Tuscany

Seasonal Pasta Salad for Summer, Seasonal
Warm Pasta for Winter
Panzanella for Summer, Baby Spinach w/
Pancetta for Winter
Antipasti Platter
Seasonal Brushcetta
Tuscan Gilled Whole Branzino Fish
Garlic Chicken with Artichoke, Capers, and
White Wine Butter
Vine Ripened Tomatoes with Olive Oil and
Basil
Roasted Seasonal Vegetables
Torta Del Nonna
\$38

Minne-sohta Picnic

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
\$44

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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

Lemon Bars
Cannolis
Fresh Fruit
Assorted Cookies
Cheesecake Bites

\$14

Taste of Tavola

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

\$18

Minnetonka Meatballs

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.

\$18

Body Builder

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

\$14

Enhancements:

*Assorted Artisanal Breads
and House Baked Italian Pastries*

\$4

Brain Booster

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

\$15

Enhancements:

Avocado on Artisanal Toasted Bread

\$3

Break with a Bump

Pepsi Products and Bottled Water
Mixed Nuts
Pretzels and Chips
Assorted Craft Beers from
Finnegan's Brewery

(Additional Bartender Fee if Minimum not Met)

\$16

Enhancements:

*Trio of Chicken Wings, Pizzettes, or Italian
Meatballs*

\$20 per Dozen

The State Fair

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 Joia Sodas.

\$18

Enhancements:

Assortment of Finnegan's Beers
(Additional Bartender Fee if Minimum not Met)

\$5

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Wedding Receptions and Corporate Galas

Priced per Person with a 100 Guest Minimum

Cold-Passed Hors D'oeuvres

Priced per Piece

Crispy Wild Mushroom Risotto Cakes, Black Truffle Aioli	\$5
Chicken Liver Mouse served on Crostini	\$6
Deviled Eggs	\$4
Caprese Skewer	\$5
Avocado Pasta Nest	\$6
Smoked Trout Flatbread with Crème Fraiche, Red Onion and Dill	\$7
Roasted Veggie Mini Tart	\$6
Fig and Mascarpone Tart drizzled with Local Organic Honey	\$6
Bresaola Bags Stuffed with Rocket, Parmesan and Balsamic Vinaigrette	\$8
Poached Shrimp drizzled with Rosemary Olive Oil	\$8

Warm-Passed Hors D'oeuvres

Priced per Piece

Lasagna Cupcakes	\$7
Italian Meatballs	\$6
Pizzettes	\$6
Gorgonzola stuffed Figs and Wrapped in Prosciutto	\$6
Lamb Sausage stuffed Mushroom Caps	\$7
Pork Belly, Chicharron, Chili Glaze	\$8
Pasta Croquettes	\$5
Shrimp Skewers	\$7
Tomato Soup Shooter with Mini Bread Stick	\$4
Chicken Satay	\$7
Pasta and Cheese Croquettes	\$5

Menu selections subject to applicable state and city taxes and a 24% service charge.
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Reception Displays

Priced per Platter and Serves Approximately 25 Guests

Garden Fresh Vegetables

Garden Fresh Vegetables served with Hummus and Grilled Pita Bread

\$350

Assorted House Made Flat Bread Pizzas

Choice of Two: Margarita, Vegetable, Meat

\$350

Seasonal Oyster Display

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

\$450

Antipasti Platter

*Assorted Pickled Vegetables, Olives, Cured Meats
Cheeses, Crackers*

\$450

Charcuterie Board

with Pickled Vegetables and Mustard

\$450

Artisan Cheese and Fruit

Selection of Three Artisan Cheeses accompanied by crackers, fresh artisanal breads, fresh and dried fruit, rooftop honey, and house made preserves

\$400

Shrimp Cocktail

Poached Shrimp with Tomato, Lemon and Chili

\$350

Dessert Table

Selection of Seasonal Miniature Desserts and Italian Confections

\$400

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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*

Prime Rib

Horseradish and Demi-Glace

\$550

Locally Raised Turkey

Sage Gravy and Cranberry Chutney

\$375

Beef Tenderloin

Salt Roasted Beef Tenderloin with Herbs and Demi-Glace

\$475

Cured Trout

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

\$225

Bruschetta Station

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

\$325

Pasta Station

(Choice of Two)

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

\$375

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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*

Convivial Classics

Mixed Greens Salad
Caesar Salad
Seasonal Soup
Airline Chicken
Beef Tenderloin
Shrimp Skewers
Potato Puree
Brussel's Sprouts
Chocolate Cake and Cheesecake
\$58

Locavore's Delight

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
Brussel's Sprouts
Bruised Kale
Au Gratin Potatoes with White Cheddar
Fruit Crisp
\$62

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
Torta Del Nonna and Tiramisu
\$67

The Happy Table

Soup and Salad (Select Two)
Papa al Pomodoro soup
Seasonal soup
Caesar Salad
Mixed Greens Salad

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Entrees (Select Three)
Bucatini all'Amatriciana
Pan Seared Salmon
Grilled Chicken Breast
Grilled Beef Tenderloin
Pork Tenderloin
Eggplant Parmesan
Wild Mushroom Risotto

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Accompaniments (Select Two)

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

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Dessert (Select Two)

Torta Del Nonna
Tiramisu
Lemon Tart
Strawberry Rhubarb Tart
Chocolate Cake

\$64

Menu selections subject to applicable state and city taxes and a 24% service charge.
Substitutions may incur a per person price increase.

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Plated Dinners

*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, Cipolini 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 Brussel's 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

Cacciucco (Italian Seafood Stew)

Ensalada

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

I Primi

Trio of Risotto ~
Pesto
Wild Mushroom
Hothouse Tomato

Bomba

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

I Secondi

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

I Dolci

Pesche di Prato & Tiramisu

\$80

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)

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, Ville 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)

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)

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

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

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

Wines by the Bottle

Selections Subject to Change

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 Riserva (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

All Day Beverage

Freshly Brewed Coffee and Assorted Tea Service
Assorted Pepsi Products, Bottled Water (Still and Sparkling)
Accompaniments: Milk, Half and Half, Sugar, Lemon, Honey

\$22 per Person for Half Day up to 5 Hours

\$29 per Person for Full Day up to 10 Hours

Additional \$3 per Person for Spyhouse Coffee

(Refresh Ends 1 Hour before Conclusion for Half Day and 2 Hours before Conclusion for Full Day)

Beverage Selection

Medium Roast Coffee Regular & Decaf

One Gallon serves Approximately 16 Cups

\$65

Spyhouse ® Coffee : Regular & Decaf

One Gallon serves Approximately 16 Cups

\$75

Rishi Hot Tea

One Gallon serves Approximately 16 Cups

\$65

Iced Tea

One pitcher serves Approximately 12 Glasses

\$36

Pitchers of Juice

One pitcher serves Approximately 12 Glasses

\$60

Assorted Sodas (Pepsi Products)

\$6

Bottled Water (330 mL)

\$6

Sparkling Water (330 mL)

\$7

Assorted Bottled Juices

\$6

Coffee Service Tableside

~ Available for Plated Dinner Service Only ~

\$4