



JW MARRIOTT

MINNEAPOLIS MALL OF AMERICA

2023 Event Menus



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WELCOME

At the JW Marriott Minneapolis Mall of America, we create elegantly curated experiences, stripping away the unnecessary to reveal the exceptional. One of the best hotels near Mall of America, our design and atmosphere is a treat for the senses for both business and leisure travelers alike. With one of the largest event spaces in the Twin Cities, our hotel is the ideal location for weddings, corporate gatherings or social events. Come experience the Midwest's luxury destination at the JW Marriott Minneapolis Mall of America.

JW Marriott Minneapolis Mall of America:

2141 Lindau Lane
Minneapolis, Minnesota 55425
612-615-0100

At A Glance

- Our Minneapolis event space features a refined Event Lounge and elegant ballrooms
- JW Marriott Minneapolis offers 12 breakout rooms perfect for interviews and small meetings
- Discover a variety of Minneapolis event settings ideal for high-level meetings and elegant banquets
- Utilize over 19,000 sq. ft. of Mall of America meeting space for your next corporate function

BREAKFAST

CONTINENTAL BREAKFAST | PRICE PER GUEST

GOOD START | 35

FRESHLY BAKED PASTRIES

BREAKFAST MUFFINS

SLICED SEASONAL FRUIT AND FRESH BERRIES

SEASONAL WHOLE FRUIT

HOUSE-MADE VEGAN GRANOLA

INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURT

ENHANCEMENTS | PRICE PER GUEST

FARM FRESH SCRAMBLED EGGS OR EGG WHITES | 7 (TWO EGGS PER PERSON)

ORGANIC EGG WHITE FRITTATA WITH SPINACH AND MUSHROOMS | 8

LOCAL PORK SAUSAGE | 7

MAPLE PEPPER BACON | 7

CHICKEN APPLE SAUSAGE | 7

(SAUSAGE AND BACON SERVING BASED ON TWO PIECES PER PERSON)

-
- CONTINENTAL BREAKFAST WILL INCLUDE FRESH CHILLED JUICES, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS
 - THE CONTINENTAL BREAKFAST MENU IS FOR A MINIMUM OF 10 GUESTS
 - BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
 - RE-PLATING FEE
PASTRIES RETAINED FROM BREAKFAST MAY BE SERVED DURING AM COFFEE BREAK | 6 PER GUEST

All prices are subject to a 24% taxable service charge* and applicable sales tax. 100% of the service charge for meeting rooms, 9% of the service charge for food and beverage, and 100% of the service charge for audio visual is not provided to staff. If a contract is for meeting rooms only (meaning that the contract does not include food and beverage or other services), 100% of the service charge for the meeting rooms is not provided to staff.

BREAKFAST

BREAKFAST BUFFET | PRICE PER GUEST

ALL AMERICAN | 42

SEASONAL SLICED FRUITS AND FRESH BERRIES
FRESHLY BAKED PASTRIES AND MUFFINS
INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS
HOUSE-MADE VEGAN GRANOLA
FARM FRESH SCRAMBLED EGGS
WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO
APPLEWOOD SMOKED BACON
DAILY SELECTION OF BREAKFAST POTATOES

JW MINNESOTA BREAKFAST | 52

SEASONAL SLICED FRUITS AND FRESH BERRIES
SELECTION OF COLD CEREALS
FRESHLY BAKED PASTRIES AND MUFFINS
INDIVIDUAL PLAIN AND FRUIT FLAVORED YOGURTS
HOUSE-MADE VEGAN GRANOLA
STEEL CUT OATMEAL | BROWN SUGAR, DRIED CRANBERRIES, TOASTED ALMONDS
FARM FRESH SCRAMBLED EGGS
WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO
APPLEWOOD SMOKED BACON
LOCAL SMOKEHOUSE SAUSAGE
DAILY SELECTION OF BREAKFAST POTATOES
BOURBON FRENCH TOAST | ANDERSON FARMS MAPLE SYRUP

-
- ALL BREAKFAST BUFFETS WILL INCLUDE FRESH CHILLED JUICES, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS
 - BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
 - ALL BREAKFAST BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
 - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS
 - **RE-PLATING FEE**
PASTRIES RETAINED FROM BREAKFAST MAY BE SERVED DURING AM COFFEE BREAK | 6 PER GUEST

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BREAKFAST

BUFFET ENHANCEMENTS | PRICE PER GUEST

OMELET STATION | 19

HAM, BACON, RED ONIONS, TOMATOES, GREEN BELL PEPPERS, LOCAL MUSHROOMS, SPINACH, JALAPEÑO PEPPERS, WISCONSIN CHEDDAR, ROASTED TOMATO SALSA, KETCHUP, TABASCO

WAFFLE STATION | 13

WHIPPED CREAM, FRESH BERRIES, WARM FRUIT COMPOTE, ANDERSON FARMS MAPLE SYRUP

PANCAKE STATION | 13

FRESH BERRIES, HOUSE-MADE GRANOLA, CHOCOLATE CHIPS, PECANS, WHIPPED CREAM, ANDERSON FARMS MAPLE SYRUP

BRAISED BEEF SHORT RIB AND HASH STATION | 15

POTATOES, WISCONSIN CHEDDAR, BELL PEPPERS, RED ONIONS, SOFT-POACHED FARM FRESH EGGS, SCALLIONS, ROASTED TOMATOES

DISPLAY | PRICE PER GUEST

SMOKED SALMON DISPLAY | 18

MINI BAGELS, ASSORTED BREADS, CREAM CHEESE, AND ACCOMPANIMENTS

BREAKFAST CHARCUTERIE | 18

SMOKEHOUSE MEATS | PROSCIUTTO, COUNTRY HAM, SOPPRESSATA
LOCAL WISCONSIN AND MINNESOTA CHEESES | AMABLU,
CARR VALLEY AGED CHEDDAR, STICKNEY HILL CREAMERY GOAT CHEESE
RUSTIC BREAD

- ATTENDANT FEE OF \$150 PER STATION, PER ATTENDANT
- STATIONS MUST BE PAIRED WITH A BUFFET OPTION
- ALL ENHANCEMENTS ARE FOR A MINIMUM OF 15 GUESTS
- BREAKFAST SERVICE IS AVAILABLE FOR UP TO 90 MINUTES

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BREAKFAST

A LA CARTE BREAKFAST ENHANCEMENTS

COLD ITEMS | PRICE PER GUEST

- INDIVIDUAL FRUIT FLAVORED YOGURTS | 5
- BERRY YOGURT PARFAITS | 6
- SEASONAL SLICED FRUITS AND FRESH BERRIES | 8
- GREEN SMOOTHIE WITH CHIA, SPINACH, PINEAPPLE | 6
- CHIA COCONUT PUDDING, MANGO COMPOTE | 7

HOT ITEMS | PRICE PER GUEST

- STEEL CUT OATS | BROWN SUGAR, DRIED CRANBERRIES, TOASTED ALMONDS | 6
- FARM FRESH SCRAMBLED EGGS OR EGG WHITES | 7
- LOCAL PORK SAUSAGE | 7
- MAPLE PEPPER BACON | 7
- CHICKEN APPLE SAUSAGE | 7
- ORGANIC EGG WHITE FRITTATA, SPINACH, MUSHROOMS | 8
- EGGS BENEDICT, CANADIAN BACON, CHIVE HOLLANDAISE | 10

PASTRIES | PRICE BY THE DOZEN

- CINNAMON SWIRL QUICK BREAD | 42
- ASSORTED DONUTS | 42
- ASSORTED MUFFINS | 42
- ASSORTED BREAKFAST PASTRIES | 42
- ASSORTED SCONES | 42
- ASSORTED BAGELS WITH ACCOMPANIMENTS | 42
- GLUTEN FREE MUFFINS | 48
- GLUTEN FREE BAGELS | 48

BREAKFAST SANDWICHES | 11 PER SANDWICH

PLEASE SELECT UP TO 2 SANDWICHES
SANDWICHES MUST BE GUARANTEED FOR THE FULL GUEST COUNT

FARM FRESH EGG CROISSANT

- APPLEWOOD SMOKED BACON
- WISCONSIN CHEDDAR
- HOUSE-BAKED CROISSANT

BREAKFAST BURRITO

- SEASONED POTATOES
- WISCONSIN CHEDDAR CHEESE
- FARM FRESH SCRAMBLED EGGS

SPICY BREAKFAST BURRITO

- SPICY CHORIZO
- FARM FRESH SCRAMBLED EGGS
- PEPPER JACK CHEESE

ENGLISH MUFFIN SANDWICH

- LOCAL SAUSAGE
- FARM FRESH EGGS
- PEPPER JACK CHEESE

CIABATTA CLUB

- HEAD TURKEY BREAST
- EMMENTAL CHEESE
- ROASTED TOMATOES
- FARM FRESH EGGS

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BREAKFAST

PLATED BREAKFAST | PRICE PER GUEST

FARM FRESH SCRAMBLED EGGS | 38

OVEN-ROASTED TOMATOES

APPLEWOOD SMOKED BACON

ROASTED FINGERLING POTATO HASH

WHOLE WHEAT TEXAS STYLE FRENCH TOAST | 38

WARM APPLE BOURBON COMPOTE

ANDERSON FARMS MAPLE SYRUP

LOCAL PORK SAUSAGE LINKS

VEGETABLE EGG WHITE FRITTATA | 36

FARM FRESH EGG WHITES

GRILLED RED ONIONS, MUSHROOMS, SPINACH, BELL PEPPERS

RED BLISS POTATOES

CROQUE MONSIEUR | 40

HONEY-BAKED HAM AND GRUYÈRE CHEESE

HASH BROWNS

TENDER GREENS

CRISPY CHICKEN AND EGGS | 40

SWEET POTATO HASH

FARM FRESH POACHED EGGS

CHIPOTLE HOLLANDAISE AND CRISPY SHALLOTS

TWIN CITIES EGGS BENEDICT | 52

SEARED PETITE FILET

FARM FRESH POACHED EGGS

HABANERO HOLLANDAISE, ROASTED TOMATOES

POTATO HASH

ADD A STARTER | PRICE PER GUEST

BERRY YOGURT PARFAIT | 6

SEASONAL FRUIT CUPS | 5

- PLEASE SELECT ONE ENTRÉE THAT WILL BE SERVED TO ALL GUESTS.
- ALL PLATED BREAKFAST OPTIONS ARE FOR A MINIMUM OF 10 GUESTS
- ALL PLATED BREAKFASTS ARE SERVED WITH FRESH CHILLED JUICES, REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS, AND A PASTRY BASKET

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COFFEE BREAKS

MORNING BREAKS | PRICE PER GUEST

SWEET & SAVORY | 19

CINNAMON SWIRL QUICK BREAD

FRESHLY MADE CARROT GINGER ORANGE JUICE

SMOKED SALMON MINI BAGEL | SHAVED RED ONION, WHIPPED CREAM CHEESE, CAPERS

HEALTHY LIFESTYLE | 19

BERRY YOGURT PARFAIT

SEASONAL WHOLE FRUIT

FLAXSEED BRAN MUFFINS

GREEN ENERGY SMOOTHIE

MINNESOTA MORNINGS | 24

SLICED ORANGE BUNDT CAKE | LEMON GLAZE

BANANA BREAD | NUTELLA GLAZE

ARTISAN SUMMER SAUSAGE BATONS

SEASONAL WHOLE FRUIT

-
- ALL MORNING BREAKS INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS
 - ALL BREAKS ARE FOR A MINIMUM OF 10 GUESTS
 - BREAK SERVICE IS AVAILABLE FOR 30 MINUTES

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COFFEE BREAKS

AFTERNOON BREAKS | PRICE PER GUEST

THEATRE DISTRICT | 22

BOOMCHICKAPOP SEA SALT POPCORN BAGS
SMARTFOOD WHITE CHEDDAR POPCORN BAGS
BALLPARK PRETZEL | WARM IPA CHEESE SAUCE
ASSORTED CANDIES | GUMMY BEARS,
CANDY COATED CHOCOLATE BITES, STRAWBERRY TWISTS

HEALTHY TREAT | 21

INDIVIDUAL BAGS OF PRETZEL CRISPS
WHOLE FRUIT
DRIED APRICOTS AND APPLES
ROSEMARY ROASTED MIXED NUTS

APPLECIOUS | 25

MINNESOTA APPLES
APPLE STREUSEL TARTS
APPLE CRUMB CAKE
SPARKLING CIDER AND APPLE JUICE

MEDITERRANEAN MEZZE | 25

HUMMUS
BABA GHANOUSH
ZA'ATAR GREEK YOGURT
GRILLED PITA BREAD
MARINATED OLIVES
VEGETABLE CRUDITES

-
- ALL AFTERNOON BREAKS INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF HOT MIGHTY LEAF TEAS
 - ALL BREAKS ARE FOR A MINIMUM OF 10 GUESTS
 - BREAK SERVICE IS AVAILABLE FOR 30 MINUTES

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COFFEE BREAKS

A LA CARTE COFFEE BREAK ITEMS

PRICE PER GUEST

SEASONAL FRUIT SMOOTHIE SHOOTERS | 6
BALLPARK PRETZELS | WARM IPA CHEESE SAUCE | 6
TORTILLA CHIPS AND ROASTED TOMATO SALSA | 6
TOASTED PITA CHIPS AND HUMMUS | 7
SEASONAL VEGETABLES AND HUMMUS | 9

PRICE PER ITEM

ARTISANAL CHOCOLATE BARS | 6
INDIVIDUAL FRUIT FLAVORED YOGURTS | 5
INDIVIDUAL BAG OF POPCORN OR CHIPS | 5
ASSORTED GRANOLA AND ENERGY BARS | 6
SEASONAL FRESH WHOLE FRUIT | 4
INDIVIDUALLY PACKAGED TRAIL MIX | 5
INDIVIDUALLY PACKAGED MIXED NUTS | 5
JACK LINK'S BEEF JERKY | 7

PRICE PER DOZEN

ASSORTED FRESHLY BAKED COOKIES | 57
CHOCOLATE DIPPED STRAWBERRIES | 48
HOUSE-MADE VEGAN GRANOLA BARS | 48
HOUSE-MADE RICE KRISPIE TREATS | 48
CHOCOLATE BROWNIES AND BLONDIES | 57
CHOCOLATE OR VANILLA CUPCAKES | 57

BEVERAGES | CHARGED ON CONSUMPTION

ILLY REGULAR COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEA | 98 PER GALLON
ILLY REGULAR COFFEE AND DECAFFEINATED COFFEE, MIGHTY LEAF TEA | 49 PER HALF GALLON
HOT APPLE CIDER OR HOT CHOCOLATE | 85 PER GALLON
FRUIT INFUSED WATER | 35 PER GALLON
PEPSI PRODUCTS | 5 EACH
BOTTLED FRUIT JUICES | 6 EACH
BOTTLED ICED TEAS | 6 EACH
BOTTLED WATER | 7 EACH
RED BULL | 6 EACH
FLAVORED SPARKLING WATERS | 5 EACH
ORGANIC KOMBUCHA | 8 EACH

***IF YOU DON'T SEE AN ITEM LISTED HERE THAT YOU WOULD LIKE TO SERVE, PLEASE
INQUIRE WITH YOUR EVENT MANAGER***

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LUNCH

The lunches on this page can be served on any day of the week

LUNCH BUFFET | PRICE PER GUEST

HEALTHY GARDEN BUFFET | 49

CHEF'S DAILY SOUP

WHOLE WHEAT PITA BREAD | HUMMUS

ORGANIC REVOL GREENS SALAD | CUCUMBERS, CHERRY TOMATOES,

RADISH, BALSAMIC VINAIGRETTE, RANCH DRESSING

CHICKPEA SALAD | RAISIN, KALE, ARUGULA, PUMPKIN SEEDS,

MISO TAHINI VINAIGRETTE

SWEET POTATO SALAD | GARLIC ROASTED GREEN BEANS,

BUTTERNUT SQUASH, GOAT CHEESE

CHILLED GRILLED BEEF STRIPLOIN, ROSEMARY OIL

CHILLED HERB MARINATED CHICKEN

CAPPUCCINO MOUSSE, WHIPPED CREAM

SEASONAL FRUIT SALAD, FRESH MINT

CHEF CRAFTED SANDWICH BUFFET | 48

CHEF'S DAILY SOUP

ORGANIC GREENS, CHERRY TOMATOES, OLIVES, CUCUMBER, RED ONIONS | CITRUS VINAIGRETTE

ORZO PASTA SALAD | CRANBERRIES, TOASTED ALMONDS, PARSLEY, CELERY

CHOOSE UP TO THREE SANDWICHES:

- GRILLED CHICKEN | ROASTED GARLIC AIOLI, ARUGULA, ROASTED TOMATOES, RUSTIC ROLL
- ITALIAN DELI | SALAMI, HAM, PROVOLONE, PESTO MAYONNAISE, LETTUCE, TOMATO, RED ONION, BAGUETTE
- ROAST TURKEY | BRIE CHEESE, MANGO CHUTNEY, ORGANIC GREENS, BAGUETTE
- ROAST BEEF | BLUE CHEESE, CARAMELIZED ONION AIOLI, BABY SPINACH, RUSTIC ROLL
- CAPRESE | TOMATOES, FRESH MOZZARELLA, BASIL PESTO AIOLI, ROASTED PEPPERS, ARUGULA, SOURDOUGH
- GRILLED VEGETABLE WRAP | SUNDRIED TOMATO GOAT CHEESE, ARUGULA

POTATO CHIPS

WHOLE FRUIT

HOUSE-MADE COOKIES

BROWNIES AND BLONDIES

-
- ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS
 - SODAS ARE CHARGED UPON CONSUMPTION
 - DESSERT ITEMS RETAINED FROM LUNCH MAY BE SERVED DURING PM COFFEE BREAK | 6 PER GUEST
 - LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
 - MINIMUM OF 10 GUESTS

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LUNCH

LUNCH BUFFET | PRICE PER GUEST

MONDAY | 54

CHEF'S DAILY SOUP

HERB FOCACCIA BREAD | SOFT ROLLS | WHIPPED BUTTER

ORGANIC GREENS SALAD | LOCAL GOAT CHEESE, ROASTED HONEYCRISP APPLES,

RADISH, BALSAMIC VINAIGRETTE, RANCH DRESSING

ORZO PASTA SALAD | SUNDRIED TOMATOES, KALAMATA OLIVES, FETA CHEESE

ROSEMARY BRINED CHICKEN BREAST | BALSAMIC MUSHROOM SHALLOT JUS

PARMESAN CRUSTED WALLEYE | TOMATO & WHITE BEAN RAGU, PANCETTA

WHIPPED POTATOES

GREEN BEANS | CARAMELIZED ONIONS, ROASTED TOMATOES

BANANA CARAMEL TART

VANILLA POTS DE CRÈME | WHIPPED CREAM

TUESDAY | 54

CHEF'S DAILY SOUP

ROMAINE LETTUCE | CHERRY TOMATOES, RED ONION, CUCUMBER, CREAMY

CAESAR DRESSING, SHAVED PARMESAN CHEESE

BLACK BEAN SALAD | JICAMA AND ROASTED CORN

ROASTED CAULIFLOWER | GRILLED PORTOBELLO MUSHROOMS,

PUMPKIN SEED MOLE

CHICKEN TACOS | CHILE & LIME MARINATED CHICKEN

MARINATED STEAK "TORO" AL PASTOR, CILANTRO, LIME

WARM FLOUR TORTILLAS AND CORN CHIPS

CILANTRO RICE

BLACK BEANS

GUACAMOLE | PEPPERJACK CHEESE | ROASTED TOMATO SALSA | SOUR CREAM

ARROZ CON LECHE | CINNAMON-SCENTED SWEET RICE AND GOLDEN RAISINS

WARM CHURROS | CHOCOLATE DIPPING SAUCE

-
- ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS
 - SODAS ARE CHARGED UPON CONSUMPTION
 - DESSERT ITEMS RETAINED FROM LUNCH MAY BE SERVED DURING PM COFFEE BREAK | 6 PER GUEST
 - LUNCH SERVICE IS AVAILABLE FOR UP TO 90 MINUTES
 - MINIMUM OF 15 GUESTS
 - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10-14 GUESTS

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LUNCH

LUNCH BUFFET | PRICE PER GUEST

WEDNESDAY | 54

CHEF'S DAILY SOUP

HERB FOCACCIA BREAD | SOFT ROLLS | WHIPPED BUTTER

ANTIPASTO SALAD | ORGANIC GREENS, ROASTED PEPPERS,
KALAMATA OLIVES, MARINATED ARTICHOKE, BALSAMIC VINAIGRETTE

BOCCONCINI MOZZARELLA CAPRESE SALAD | BASIL & ARUGULA PESTO,
AGED BALSAMIC

CHICKEN MARSALA | PAN-SEARED CHICKEN BREASTS, FOREST FARMS

MUSHROOMS, MARSALA WINE SAUCE

BISTECCA NEW YORK STRIP LOIN | ROSEMARY, ROASTED GARLIC

MUSHROOM RAVIOLI | SLOW-ROASTED TOMATO ALFREDO, CHERRY TOMATOES

GRILLED BROCCOLINI | OLIVES, ROASTED EGGPLANT

CLASSIC TIRAMISU

PISTACHIO DARK CHOCOLATE CANNOLI

THURSDAY | 54

CHEF'S DAILY SOUP

JALAPEÑOS CORN MUFFINS & COUNTRY BISCUITS | HONEY BUTTER

SEASONAL TOSSED SALAD | MIXED GREENS, CARROTS, CUCUMBER, TOMATO,
BALSAMIC DRESSING

ROASTED POTATO AND BACON SALAD | BELL PEPPER, PARSLEY,
WHOLE GRAIN MUSTARD AIOLI

PICKLES, MUSTARD, BBQ SAUCE

LEMON ROSEMARY SMOKED CHICKEN

HOUSE SMOKED PORK RIBS | WATERMELON BBQ SAUCE, POBLANO CHILES

SMOKED GOUDA MAC + CHEESE | TOASTED BREADCRUMBS

BRUSSELS SPROUTS | PARMESAN, LEMON

CHOCOLATE CHERRY MOUSSE

PECAN TARTLET

-
- ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS
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LUNCH

LUNCH BUFFET | PRICE PER GUEST

FRIDAY | 54

CHEF'S DAILY SOUP

TABBOULEH SALAD | BULGUR WHEAT, MINT, PARSLEY, TOMATO

LEBANESE CHICKPEA SALAD | CHERRY TOMATOES, CUCUMBER, FETA CHEESE, LEMON

HUMMUS, CRISPY PITA, TZATZIKI

PLANCHA SEARED CHICKEN | EGGPLANT CAPONATA

MOROCCAN LAMB STEW | RAS EL HANOUT, POTATOES

SAFFRON RICE PILAF WITH RAISINS

MEDITERRANEAN RATATOUILLE

BAKLAVA

BAKED YOGHURT | POMEGRANATE MOLASSES, TOASTED ALMONDS

IF YOUR EVEVNT TAKES PLACE ON SATURDAY OR SUNDAY PLEASE SELECT ANY LUNCH BUFFET MENU

-
- ALL LUNCH BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS
 - SODAS ARE CHARGED UPON CONSUMPTION
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LUNCH

PLATED LUNCH (PART 1)

MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE A FIRST COURSE | SOUP OR SALAD

SOUP

MINNESOTA WILD RICE AND CHICKEN SOUP | HERB SALAD

ROASTED TOMATO BASIL SOUP | ASIAGO CHEESE CROUTONS

FOREST FARMS MUSHROOM SOUP | CAMEMBERT CHEESE, CHIVES

ROASTED SEASONAL SQUASH SOUP | SPICED PUMPKIN SEEDS

SALAD

ORGANIC GREENS | SUNDRIED CRANBERRIES, PECANS, CARAMELIZED ONIONS, ORANGE VINAIGRETTE

CLASSIC CAESAR SALAD | FOCACCIA GARLIC CROUTONS, SHAVED PARMESAN

ROMAINE SALAD | TEAR DROP TOMATO, FETA CHEESE, KALAMATA OLIVES, LEMON OREGANO VINAIGRETTE

ENHANCED OPTIONS | ADD AN ADDITIONAL \$4 PER PERSON

MAINE LOBSTER BISQUE | BRIOCHE, TARRAGON OIL

FRESH MOZZARELLA CHEESE | CHERRY TOMATOES, ORGANIC ARUGULA, MARINATED OLIVES, AGED BALSAMIC

WEDGE BABY GEM | PICKLED RED ONIONS, MARINATED TOMATO, CRISPY MAPLE PEPPER BACON, CRUMBLER AMABLU CHEESE, BLUE CHEESE BUTTERMILK DRESSING

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LUNCH

PLATED LUNCH (PART 2)

MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE AN ENTRÉE | PRICE PER GUEST

VEGETARIAN

SEASONAL SQUASH RISOTTO | WALNUT ARUGULA PESTO | 46

FRESH RICOTTA GNOCCHI | BRAISED LEEKS, FARIBAULT BLUE CHEESE SAUCE | 46

POULTRY

BRINED AMISH CHICKEN BREAST | NATURAL CHICKEN JUS | 53

WHOLE GRAIN MUSTARD CRUSTED CHICKEN | LOCAL HONEY CHCKEN JUS | 53

PAN-ROASTED LEMON CHICKEN | WHITE WINE, LEMON CAPER BUTTER SAUCE | 55

TRUFFLE CHICKEN | TRUFFLE HERB REDUCTION | 55

FISH

POTATO CRUSTED MINNESOTA WALLEYE | DIJON MUSTARD BEURRE BLANC | 55

SEARED ATLANTIC SALMON | PRESERVED LEMON SAUCE | 57

BEEF

BRAISED BEEF SHORT RIB | VEAL THYME SAUCE | 56

GRILLED CENTERCUT NEW YORK STEAK | BRANDY MUSHROOM SAUCE | 59

PETITE FILET MIGNON | ROASTED SHALLOT AND PORT WINE SAUCE | 63

-
- SELECT ONE ENTRÉE; IF TWO ENTRÉES ARE SELECTED THE HIGHER PRICED ENTRÉE WILL PREVAIL
 - ALL PLATED LUNCHES ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS

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LUNCH

PLATED LUNCH (PART 3)

MENUS ARE DESIGNED FOR A THREE COURSE LUNCH. PLEASE SELECT A STARTER, ENTREE AND DESSERT

STARCH OPTIONS | SELECT ONE

CRÈME FRAÎCHE WHIPPED POTATOES
HERB ROASTED FINGERLING POTATOES
TRUFFLE WHIPPED POTATO
CELERY ROOT PURÉE
WILD RICE PILAF
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA
FONDANT POTATO

VEGETABLE OPTIONS | SELECT ONE

CHARRED BRUSSELS SPROUTS
ROASTED YOUNG CARROTS
SAUTÉED SPINACH AND CARAMELIZED ONION
BRAISED SWISS CHARD
BRAISED HONEYCRISP APPLE AND KALE
EDAMAME SUCCOTASH
ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES
GRILLED ASPARAGUS

DESSERT OPTIONS | SELECT ONE

HONEY CRISP APPLE TART | SALTED CARAMEL SAUCE
MILK CHOCOLATE DOME | RASPBERRY GELÉE | CROQUANTINE CRUNCH
NEW YORK CHEESECAKE | STRAWBERRY CITRUS COMPOTE
LEMON TART | TOASTED MERINGUE | RASPBERRY COULIS
OPERA CAKE | VANILLA ANGLAISE | COCOA NIB
FLOURLESS CHOCOLATE CAKE | CHOCOLATE CRUNCH QUENELLE | BERRY COMPOTE

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DINNER

DINNER BUFFET | PRICE PER GUEST

JW AMERICAN | 77

ASSORTED BREADS AND ROLLS, WHIPPED BUTTER
CHEF CRAFTED SEASONAL SOUP
PANZANELLA SALAD | TOASTED CIABATTA BREAD, HEIRLOOM TOMATOES,
AND RED WINE VINAIGRETTE
BABY SPINACH | MIXED GREENS, HEIRLOOM TOMATOES,
AND RASPBERRY VINAIGRETTE

PRESERVED LEMON ROASTED CHICKEN
GRILLED FLAT IRON STEAK | CIPOLLINI ONIONS, AGED BALSAMIC
RIGATONI PASTA | OVEN ROASTED TOMATOES, ARUGULA, SHAVED PARMESAN
PAN ROASTED BABY CARROTS | LOCAL HONEY AND DILL
HORSERADISH WHIPPED POTATOES

CHOCOLATE DECADENCE TARTLETS
WHITE CHOCOLATE STRAWBERRY VERRINE
VANILLA ESSENCE CHEESECAKE

MINNEAPOLIS FARM INSPIRED | 85

ASSORTED BREADS AND ROLLS, WHIPPED BUTTER
CHEF CRAFTED SEASONAL SOUP
STRAWBERRY SALAD | BASIL, FETA CHEESE, AGED BALSAMIC
ROMAINE LETTUCE | GRILLED CHICKEN, CHARRED SWEET CORN, ROASTED ONION
VINAIGRETTE

ROASTED AMISH CHICKEN | NATURAL JUS
PAN SEARED MINNESOTA WALLEYE | PANCETTA, SWEET CORN,
CHERRY TOMATO RAGU
GRILLED REVIER BEEF FILET | SHALLOT AND CABERNET BUTTER
SPINACH RICOTTA RAVIOLI | OVEN ROASTED TOMATOES, ARUGULA, SHAVED PARMESAN
ROASTED CARROTS | FRENCH BEANS
WHIPPED POTATOES

STRAWBERRY RHUBARB VERRINE
LOCAL APPLE CARAMEL TARTS
VANILLA BEAN MASCARPONE CARROT CAKE

-
- ALL DINNER BUFFETS WILL INCLUDE REGULAR AND DECAF ILLY COFFEE, AND SELECTION OF HOT MIGHTY LEAF TEAS
 - ALL BUFFETS ARE FOR A MINIMUM OF 15 GUESTS
 - DINNER SERVICE IS AVAILABLE FOR 90 MINUTES
 - A \$150 SURCHARGE WILL APPLY FOR GROUPS BETWEEN 10 - 14 GUESTS

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DINNER

PLATED DINNER (PART 1)

MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE A FIRST COURSE | SOUP OR SALAD

SOUPS

FOREST FARMS MUSHROOM | BRANDY CRÈME FRAÎCHE

PURÉE OF GREEN LENTILS | CRISPY PITA, LEMON HERB DUST

CHARRED HEIRLOOM TOMATO | CAMEMBERT BRIOCHE CROSTINI

LOBSTER BISQUE | COGNAC, SHRIMP HERB SALAD

SALADS

LOCAL GOLDEN BEETS | MARINATED STRAWBERRIES, ARUGULA, FETA CHEESE, AGED BALSAMIC

CAESAR | BABY ROMAINE, SHAVED PARMESAN, HERB FOCACCIA CROUTONS, PORT CAESAR DRESSING

AMABLU FARMS BLUE CHEESE AND PEAR | FRISÉE, CANDIED HAZELNUTS, FRANGELICO VINAIGRETTE

ENHANCED OPTIONS

PAN SEARED SCALLOPS | ENGLISH PEA PURÉE, CRISPY POTATO CAKE, SLOW BRAISED PORK BELLY | ADD AN ADDITIONAL \$10 PER PERSON

LUMP CRAB CAKE | SWEET CORN, ASPARAGUS, RED PEPPER RAGU, BLACK PEPPER REMOULADE | ADD AN ADDITIONAL \$10 PER PERSON

GRILLED TIGER PRAWNS | SHAVED CARROT, DAIKON, CUCUMBER, HONEY GINGER VINAIGRETTE | ADD AN ADDITIONAL \$14 PER PERSON

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DINNER

PLATED DINNER (PART 2)

MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

CHOOSE AN ENTRÉE | PRICE PER GUEST

POULTRY

DIJON AND HERB CRUSTED ORGANIC CHICKEN | ACACIA HONEY CHICKEN JUS | 66
PAN-ROASTED LEMON CHICKEN | WHITE WINE, LEMON CAPER BUTTER SAUCE | 68
TRUFFLE CHICKEN | ROASTED MUSHROOM RAGU, HERB TRUFFLE REDUCTION | 68
FOREST FARMS MUSHROOM AND SPINACH STUFFED ROASTED CHICKEN |
SWEET CORN CREAM | 70

BEEF

GRILLED FLAT IRON STEAK | ROASTED SHALLOT AND MUSHROOM COMPOTE | 76
BRAISED BONELESS BEEF SHORT RIB | NATURAL VEAL REDUCTION, CITRUS
GREMOLATA | 78
GRILLED BEEF FILET | ROASTED SHALLOTS, BURGUNDY REDUCTION | 82

PORK AND LAMB

GRILLED DUROC PORK CHOP | MUSTARD VINAIGRETTE | 70
BRAISED LAMB SHANK | ROSEMARY JUS | 72

FISH

SEA BASS | TOMATO AND FENNEL BROTH, SAFFRON ROUILLE | 95
POTATO CRUSTED MINNESOTA WALLEYE | DIJON MUSTARD BUERRE BLANC | 70
OVEN ROASTED SALMON | PRESERVED LEMON SAUCE | 70

VEGETARIAN

SEASONAL SQUASH RISOTTO | WALNUT ARUGULA PESTO | 62
WILD MUSHROOM RAVIOLI | BRAISED LEEKS AND TOMATO FONDUE, FARIBAULT BLUE CHEESE
SAUCE | 62
POLENTA AND CORN CAKE | STEWED TOMATO, SAUTÉED ARUGULA, CRISPY EGGPLANT | 63

DUETS

GRILLED PETITE FILET MIGNON AND WILD MUSHROOM STUFFED CHICKEN | NATURAL VEAL
REDUCTION | 95
SEARED PETITE FILET MIGNON AND CHERMOULA CRUSTED SALMON | RED WINE REDUCTION | 97
CRACKED PEPPER CRUSTED BEEF FILET AND GARLIC MARINATED SHRIMP | ANCHO CHILE VEAL
REDUCTION | 99
CENTER CUT FILET MIGNON AND BUTTER POACHED LOBSTER TAIL | AGED SHERRY JUS | 103

-
- SELECT ONE ENTRÉE; IF MORE THAN ONE ENTRÉE IS SELECTED THE HIGHEST PRICED ENTRÉE WILL PREVAIL.
 - EVENTS MAY CHOOSE UP TO THREE ENTREES (INCLUDING VEGETARIAN)
 - ALL PLATED DINNERS ARE SERVED WITH ARTISAN ROLLS AND WHIPPED BUTTER, REGULAR AND DECAF ILLY COFFEE, SELECTION OF ICED AND HOT MIGHTY LEAF TEAS

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DINNER

PLATED DINNER (PART 3)

MENUS ARE DESIGNED FOR A THREE COURSE DINNER. PLEASE SELECT A STARTER, ENTRÉE AND DESSERT

STARCH OPTIONS | SELECT ONE

CRÈME FRAÎCHE WHIPPED POTATOES
HERB ROASTED FINGERLING POTATOES
TRUFFLE WHIPPED POTATO
CELERY ROOT PURÉE
WILD RICE PILAF
CREAMY WISCONSIN CHEDDAR CHEESE POLENTA
FONDANT POTATO

VEGETABLE OPTIONS | SELECT ONE

CHARRED BRUSSELS SPROUTS
ROASTED YOUNG CARROTS
SAUTÉED SPINACH AND CARAMELIZED ONION
BRAISED SWISS CHARD
BRAISED HONEYCRISP APPLE AND KALE
EDAMAME SUCCOTASH
ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES
GRILLED ASPARAGUS

DESSERT OPTIONS | SELECT ONE

HONEYCRISP APPLE TART | SALTED CARAMEL SAUCE
LEMON TART | MASCARPONE MOUSSE TOWER | RASPBERRY COULIS
DECONSTRUCTED MILK CHOCOLATE NAPOLEON | CARAMELIZED RASPBERRY | COCOA NIB CRUNCH
WHITE CHOCOLATE ESPRESSO LAYERED SPONGE CAKE
CHOCOLATE MOUSSE 65% | CARAMELITO MOUSSE
BUTTERNUT SQUASH CHEESECAKE | HONEY WALNUTS

ENHANCED OPTIONS

CHEF TRIO OF PETITE DESSERTS | ADD AN ADDITIONAL \$10 PER PERSON

ADD AN INTERMEZZO SORBET | PRICE PER GUEST

LOCALLY MADE SEBASTIAN JOE'S SORBET

LEMON | MINT GARNISH | 7

RASPBERRY | POMEGRANATE GARNISH | 7

STRAWBERRY | BASIL GARNISH | 7

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RECEPTION

HOT CANAPÉS

VEGETARIAN | 5 EACH

VEGETABLE SAMOSA | TAMARIND YOGURT

VEGETABLE SPRING ROLL | CORIANDER SWEET CHILI SAUCE

WILD MUSHROOM PHYLLO BEGGARS PURSE

WILD MUSHROOM ARANCINI | TRUFFLE AIOLI

SMOKED GOUDA MACARONI ARANCINI | TOMATO JAM

POULTRY | 6 EACH

BUFFALO CHICKEN SLIDER | JALAPENO COLESLAW, PEPPERJACK CHEESE, GUAJILLO AIOLI

CHICKEN EMPANADA | SOUR CREAM

CHICKEN SALTIMBOCCA BITES

CHICKEN SATAY | COCONUT PEANUT SAUCE

CRISPY CHICKEN WONTON | SWEET CHILI SAUCE

BEEF | 7 EACH

BRAISED BEEF OXTAIL QUESADILLA | JACK CHEESE, SOUR CREAM

JAMAICAN BEEF PATTY | MANGO DIPPING SAUCE

MINI BEEF SLIDER | AGED CHEDDAR CHEESE, DILL PICKLE RELISH, CARAMELIZED ONION

SEAFOOD: | 7 EACH

CITRUS CILANTRO BACON WRAPPED SCALLOP

MARYLAND STYLE LUMP CRAB CAKES | SWEET PEPPER CAPER REMOULADE

PANANG SHRIMP | SWEET CHILI SAUCE

PRAWN TEMPURA | WASABI DYNAMITE SAUCE

COLD CANAPÉS

VEGETARIAN | 5 EACH

ARTICHOKE AND OLIVE BRUSCHETTA

CAPRESE SKEWERS

BRIE CHEESE | PEACH SALSA, GRILLED CROSTINI

TRUFFLE DEVILED EGGS

POULTRY | 6 EACH

MINI ASIAN CHICKEN SALAD PO BOY

BEEF | 7 EACH

ROAST BEEF | HORSERADISH CREAM, TENDER CRESS

THAI BEEF SALAD | CRUNCHY VEGETABLES, SPICY DRESSING, SESAME CRACKERS

PORK | 6 EACH

PROSCIUTTO, MOZZARELLA, FIG

SEAFOOD | 7 EACH

AHI TUNA POKE | CRISPY WONTON, TOASTED PINE NUTS, GINGER STRAW

LEMONGRASS POACHED PRAWN LOLLIPOP | SWEET CHILI AIOLI

SCOTTISH SMOKED SALMON | SOUR CREAM AND CAVIAR, SOURDOUGH CROSTINI

SALMON AND CUCUMBER PINWHEEL

-
- **CANAPÉS MUST BE ORDERED IN QUANTITIES OF 50**
 - PLEASE ASK YOUR EVENT MANAGER FOR SMALL GROUP OPTIONS

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RECEPTION

DISPLAY STATIONS | PRICE PER GUEST

ARTISAN CHEESE AND BREAD DISPLAY | 21

STICKNEY FARM GOAT CHEESE, BRIE CHEESE, AGED WHITE CHEDDAR, AMABLU BLUE CHEESE, GRAPES, TOASTED ALMONDS, DATES, DRIED CRANBERRIES
ASSORTED ARTISAN BREAD

FARMHOUSE ANTIPASTI | 24

PROSCIUTTO, SOPPRESETTA, AMABLU, CARR VALLEY AGED CHEDDAR, MARINATED OLIVES, GRAIN MUSTARD, SEASONAL PICKLES, DATES, PRESERVES, ASSORTED ARTISAN BREAD

JW GARDEN VEGETABLES | 12

CRISP CARROT, CELERY, SWEET PEPPERS, CHERRY TOMATOES, CUCUMBER, RADISH
PEPPERCORN RANCH DIP, GARLIC HUMMUS DIP

BRUSCHETTA | 22

MARINATED CHERRY TOMATO, BASIL OLIVE OIL MARINATED FRESH MOZZARELLA, BALSAMIC ROASTED MUSHROOMS, ROASTED GARLIC HUMMUS, CITRUS CHILI MARINATED OLIVES, ARTICHOKE GOAT CHEESE PURÉE, GRILLED SOURDOUGH BREAD, CROSTINI

SUSHI DISPLAY | 28 (4 PIECES PER PERSON)

NIGIRI | FRESH FISH, STICKY RICE, SOY SAUCE, WASABI

SAKE, SALMON

UNAGI, BBQ EEL

MAGURO, TUNA

EBI, SHRIMP

MAKI | HAND CRAFTED SUSHI ROLLS

CRAB AND AVOCADO

SIRACHA SPICY TUNA

SHRIMP TEMPURA

CHILLED SEAFOOD DISPLAY | 50

SHRIMP COCKTAIL, CRAB LEGS, RAW OYSTERS, NEW ZEALAND MUSSELS
COCKTAIL SAUCE, LEMON, TABASCO, SWEET CHILI SAUCE, WASABI

-
- ALL RECEPTION DISPLAYS ARE FOR A MINIMUM OF 15 GUESTS
 - STATIONS MUST BE GUARANTEED FOR THE FULL GUEST COUNT
 - DISPLAY STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
 - SUSHI & CHILLED SEAFOOD STATIONS ARE AVAILABLE FOR UP TO 60 MINUTES

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RECEPTION

CHEF CRAFTED ACTION STATIONS (PART 1) | PRICE PER GUEST

SALAD STATION | 18

CUT ROMAINE, BABY SPINACH, MIXED GREENS, RED OAK, FRISÉE, LOLA ROSA
OLIVES, TOMATOES, CROUTONS, PUMPKIN SEEDS, CARROTS, ARTICHOKE, PECANS,
BACON, MARINATED CUCUMBER
SHAVED PARMESAN, FETA, CRUMBLER BLUE CHEESE
DRESSINGS | BALSAMIC VINAIGRETTE, BUTTERMILK RANCH, CAESAR, OIL AND VINEGAR

ADD PROTEIN

GRILLED CHICKEN BREAST | 6
SHRIMP | 9 (3 PIECES PER GUEST)
GRILLED PETITE FILET | 8

HAND CRAFTED PASTA STATION | 24

TORTELLINI | ARTICHOKE, SPINACH, RED PEPPER, BASIL PESTO
PENNE PASTA | SHRIMP, BLUE CHEESE, FOREST FARMS MUSHROOMS,
RED ONION, GARLIC, OLIVE OIL
BOW TIE PASTA | LOCAL SAUSAGE, SPICY PEPPERS, ROASTED TOMATO SAUCE

QUESADILLA STATION | 22

MARINATED SKIRT STEAK
SPICY PULLED CHICKEN
MONTEREY JACK CHEESE
FLOUR TORTILLAS, CRISPY TORTILLA CHIPS
BLACK BEAN CORN SALSA, ROASTED TOMATO SALSA
CHIPOTLE CREMA, GUACAMOLE

RISOTTO STATION | 24

SAUTÉED SHRIMP, FINE HERBS, PARMESAN CHEESE
FOREST FARMS MUSHROOM, BRAISED BEEF SHORT RIB, SHAVED PECORINO
ROASTED VEGETABLES, CARROT PURÉE

ASIAN WOK STATION | 28

BEEF BROCCOLI, HON SHIMEJI MUSHROOMS, FRIED RICE
CHICKEN TEMPURA, ORANGE SESAME CHILI GLAZE, BABY BOK CHOY, GREEN ONION
SAUTÉED SHRIMP, WATERCRESS, UDON NOODLES, LEMONGRASS ORANGE SAUCE
VEGETABLE SPRING ROLLS | SWEET AND SOUR SAUCE

-
- ATTENDANT FEE OF \$150 PER STATION PER 100 GUESTS
 - STATIONS MUST BE GUARANTEED FOR THE FULL GUEST COUNT
 - STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
 - ALL ACTION STATIONS ARE FOR A MINIMUM OF 25 GUESTS

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RECEPTION

CHEF CRAFTED ACTION STATIONS (PART 2) | PRICE PER GUEST

MAC 'N' CHEESE BAR | 24

TRADITIONAL AGED CHEDDAR

BRAISED BEEF SHORT RIB AND SMOKED GOUDA

MAPLE PEPPER BACON AND SMOKED PROVOLONE

STREET TACO STATION | 26

BLACKENED MINNESOTA WALLEYE | FIRE ROASTED TOMATO SALSA

TEQUILA LIME MARINATED CHICKEN | RED CABBAGE SLAW

CHIPOTLE RUBBED SKIRT STEAK | AVOCADO AND RED ONION SALSA

WARM FLOUR TORTILLAS, CORN TORTILLAS CHIPS

SHREDDED JACK CHEESE, JALAPEÑO PEPPERS, PICO DE GALLO, GUACAMOLE

-
- ATTENDANT FEE OF \$150 PER STATION
 - STATIONS MUST BE GUARANTEED FOR THE FULL GUEST COUNT
 - STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
 - ALL ACTION STATIONS ARE FOR A MINIMUM OF 25 GUESTS

A SWEET TREAT | PASSED OR DISPLAY

CHERRY CLAFOUTIS TARTLET

MINI RASPBERRY LEMON TART

SALTED WHITE CHOCOLATE CARAMEL CAKE

TRIPLE CHOCOLATE DECADENCE

CHOCOLATE TRUFFLES

BLACKBERRY WHITE CHOCOLATE MOUSSE VERRINE

RASPBERRY MOUSSELINE VERRINE

-
- **MINI DESSERTS MUST BE ORDERED IN QUANTITIES OF 50 PER SELECTION**
 - MINI DESSERTS | 5 EACH
 - PLEASE ASK YOUR EVENT MANAGER FOR SMALL GROUP OPTIONS

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RECEPTION

CARVING STATIONS

ANGUS BEEF STRIPLOIN | 560 (SERVES 30)
LYONNAISE POTATOES, PORT WINE REDUCTION

JW BEEF PRIME RIB | 600 (SERVES 35)
HORSERADISH WHIPPED POTATOES, NATURAL JUS

ROAST BEEF TENDERLOIN | 575 (SERVES 25)
ROSEMARY MARBLE POTATOES, FOREST FARMS MUSHROOMS, RED WINE JUS

CITRUS MARINATED PORK LOIN | 420 (SERVES 30)
WISCONSIN CHEDDAR GRITS, APPLE CIDER JUS

WHOLE ROASTED TURKEY | 400 (SERVES 25)
CRÈME FRAÎCHE WHIPPED POTATOES, SAGE GRAVY

HERB CRUSTED LAMB RACK | 32 PER PERSON
BRAISED CANNELLINI BEANS, ROASTED CHERRY TOMATOES, ROSEMARY

MUSALLAM ROASTED CAULIFLOWER | 12 PER PERSON
CARDAMOM AND CHILI SPICED, YELLOW BASMATI RICE, RAITA, PICKLED ONIONS

-
- ALL CARVING STATIONS ARE SERVED WITH ARTISAN ROLLS, LOCAL MUSTARDS
 - CARVER FEES OF \$150 PER CARVER PER STATION (1 STATION REQUIRED PER 100 GUESTS)
 - ALL CARVING STATIONS ARE AVAILABLE FOR UP TO 90 MINUTES
 - ALL CARVING STATIONS ARE FOR A MINIMUM OF 25 GUESTS

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LATE NIGHT MENU

DISPLAY STATIONS | PRICE PER GUEST

SLIDER BAR | 20 (BASED ON 1 OF EACH PER PERSON)

GRILLED BEEF SLIDER, PEPPERJACK, BURGER RELISH

DUROC PORK BELLY, PICKLED CUCUMBERS, SRIRACHA AIOLI

FRIED CAULIFLOWER, PICKLED FRESNO PEPPERS, GARLIC AIOLI

POTATO CHIPS, CARAMELIZED ONION DIP

TATER TOT NACHO BAR | 16

ACHIOTE CHICKEN, TOMATOES, GREEN ONIONS, PEPPERJACK CHEESE SAUCE,

GUACAMOLE, PICKLED ONIONS, ROASTED TOMATO SALSA

A LA CARTE ITEMS

SPICED CHICKEN WINGS | BLUE CHEESE YOGURT SAUCE, RANCH DRESSING | 36 PER DOZEN

ASSORTED 16" PIZZAS | 25 EACH

BALLPARK PRETZELS | WARM IPA CHEESE SAUCE | 6 PER GUEST

TORTILLA CHIPS AND SALSA | 6 PER GUEST

- ADD GUACAMOLE | 3 PER GUEST

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HOSTED BAR

JW PREMIUM LIQUOR - \$13 per glass

- VODKA - ABSOLUT
- RUM - LIGHT - BACARDI SUPERIOR
- RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED
- GIN - TANQUERAY
- TEQUILA – PATRON SILVER
- SCOTCH - DEWARS WHITE LABEL
- BOURBON WHISKEY - MAKER'S MARK
- TENNESSEE WHISKEY - JACK DANIEL'S
- WHISKEY – CANADIAN CLUB

JW PREMIUM WINE - \$11 per glass

- LINE 39 ROSÉ
- CAMPO DI FIORI PINOT GRIGIO
- QUINTARA CHARDONNAY
- LINE 39 PINOT NOIR
- HARMONY AND SOUL CABERNET SAUVIGNON

CORDIALS - \$16 per glass

- CORDIAL – FRANGELICO, KAHLUA, HENNESSY VS, COURVOISIER VS, COINTREAU

NON-ALCOHOLIC BEVERAGES

- PEPSI PRODUCTS | 5 EACH
- STILL & SPARKLING BOTTLED WATER | 7 EACH
- NON-ALCOHOLIC BEER | HEINEKEN 0.0 | 7 EACH

JW LUXURY LIQUOR - \$16 per glass

- VODKA – GREY GOOSE
- RUM - LIGHT - BACARDI SUPERIOR
- RUM -SPICED - CAPTAIN MORGAN ORIGINAL SPICED
- GIN - BOMBAY SAPPHIRE
- TEQUILA – CASAMIGOS SILVER
- SCOTCH – JOHNNIE WALKER BLACK LABEL
- BOURBON WHISKEY – KNOB CREEK
- TENNESSEE WHISKEY - JACK DANIEL'S
- CANADIAN – CROWN ROYAL

JW LUXURY WINE- \$15 per glass

- FERNANDO PIGHIN PINOT GRIGIO
- COLUMBIA CREST CHARDONNAY
- ERATH PINOT NOIR
- COLUMBIA CREST CABERNET SAUVIGNON

BEER SELECTIONS

- \$7 – **DOMESTIC**: BUDWEISER | MILLER LITE | SAMUEL ADAMS BOSTON LAGER
- \$8 – **IMPORTED**: HEINEKEN | CORONA EXTRA
- \$9 – **CRAFT** : SUMMIT EPA | FULTON LONELY BLONDE | SURLY FURIOUS | BLUE MOON
- \$7 – **HARD SELTZER**: TRULY HARD SELTZER
- \$7 – **NON-ALCOHOLIC**: HEINEKEN 0.0

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CASH BAR

JW PREMIUM LIQUOR - \$14 per glass

- VODKA - ABSOLUT
- RUM - LIGHT - BACARDI SUPERIOR
- RUM - SPICED - CAPTAIN MORGAN ORIGINAL SPICED
- GIN - TANQUERAY
- TEQUILA – PATRON SILVER
- SCOTCH - DEWARS WHITE LABEL
- BOURBON WHISKEY - MAKER'S MARK
- TENNESSEE WHISKEY - JACK DANIEL'S
- WHISKEY – CANADIAN CLUB

JW PREMIUM WINE - \$12 per glass

- LINE 39 ROSÉ
- CAMPO DI FIORI PINOT GRIGIO
- QUINTARA CHARDONNAY
- LINE 39 PINOT NOIR
- HARMONY AND SOUL CABERNET SAUVIGNON

CORDIALS - \$17 per glass

- CORDIAL – FRANGELICO, KAHLUA, HENNESSY VS, COURVOISIER VS, COINTREAU

NON-ALCOHOLIC BEVERAGES

- PEPSI PRODUCTS | 6 EACH
- STILL & SPARKLING BOTTLED WATER | 8 EACH
- NON-ALCOHOLIC BEER | HEINEKEN 0.0 | 8 EACH

JW LUXURY LIQUOR - \$17 per glass

- VODKA – GREY GOOSE
- RUM - LIGHT - BACARDI SUPERIOR
- RUM - SPICED - CAPTAIN MORGAN ORIGINAL SPICED
- GIN - BOMBAY SAPPHIRE
- TEQUILA – CASAMIGOS SILVER
- SCOTCH – JOHNNIE WALKER BLACK LABEL
- BOURBON WHISKEY – KNOB CREEK
- TENNESSEE WHISKEY - JACK DANIEL'S
- CANADIAN – CROWN ROYAL

JW LUXURY WINE - \$16 per glass

- FERNANDO PIGHIN PINOT GRIGIO
- COLUMBIA CREST CHARDONNAY
- ERATH PINOT NOIR
- COLUMBIA CREST CABERNET SAUVIGNON

BEER SELECTIONS

- \$8 – **DOMESTIC**: BUDWEISER | MILLER LITE | SAMUEL ADAMS BOSTON LAGER
- \$9 – **IMPORTED**: HEINEKEN | CORONA EXTRA
- \$10 – **CRAFT** : SUMMIT EPA | FULTON LONELY BLONDE | SURLY FURIOUS | BLUE MOON
- \$8 – **HARD SELTZER**: TRULY HARD SELTZER
- \$8 – **NON-ALCOHOLIC**: HEINEKEN 0.0



PACKAGE BAR

OPEN BAR PACKAGES

SILVER PACKAGE BAR

SILVER PACKAGE INCLUDES PREMIUM WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR | 20

EACH ADDITIONAL HOUR | 10

GOLD PACKAGE BAR

GOLD PACKAGE INCLUDES PREMIUM LIQUOR, PREMIUM WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR | 28

EACH ADDITIONAL HOUR | 14

PLATINUM PACKAGE BAR

PLATINUM PACKAGE INCLUDES LUXURY LIQUOR, LUXURY WINE, BEER & ASSORTED PEPSI PRODUCTS

FIRST HOUR | 33

EACH ADDITIONAL HOUR | 16

BARTENDER FEE

BARTENDERS ARE REQUIRED FOR SERVICE OF ALL ALCOHOLIC BEVERAGES

- \$150 FOR 3 HOURS PER BAR
- FOR EACH ADDITIONAL HOUR : \$75 PER BARTENDER PER HOUR
- ONE BARTENDER PER 100 GUESTS

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WINE LIST

SPARKLING & CHAMPAGNES

- BRUT SPARKLING, DOMAINE STE. MICHELLE COLUMBIA VALLEY, WA | 50
- MUMM BRUT SPARKLING, NAPA VALLEY, CA | 65
- BRUT ROSÉ, SCHRAMSBERG MIRABELLE NORTH COAST, CA | 86
- BRUT CHAMPAGNE, TAITTINGER BRUT LA FRANÇAISE, CHAMPAGNE, FRANCE | 100

SWEET WHITE

- RIESLING, DR. LOOSEN DR. L., MOSEL, GERMANY | 46
- CA'BIANCA MOSCATO D'ASTI, PIEDMONT, ITALY | 52

LIGHT & CRISP WHITE

- PINOT GRIS, A TO Z WINEWORKS, OR | 48
- PINOT GRIGIO, FERNANDO PIGHIN FRIULI, ITALY | 64

MEDIUM-BODIED WHITE

- SAUVIGNON BLANC, DASHWOOD MARLBOROUGH, NEW ZEALAND | 48
- SAUVIGNON BLANC, DECOY BY DUCKHORN SONOMA COUNTY, CA | 70

FULL-BODIED WHITE

- CHARDONNAY, RODNEY STRONG SONOMA COUNTY, CA | 50
- CHARDONNAY, COLUMBIA CREST GRAND ESTATES, COLUMBIA VALLEY, WA | 70
- CHARDONNAY, AU BON CLIMAT SANTA BARBARA, CA | 76

DRY ROSÉ

- SIRENA DEL MARE, RUBICONE, EMILIA-ROMAGNA, ITALY | 50
- ROSÉ OF PINOT NOIR, VILLA WOLF PFALZ, GERMANY | 52
- ROSÉ OF GRENACHE, CHATEAU GASSIER PROVENCE, FRANCE | 70

LIGHT-BODIED SILKY RED

- PINOT NOIR, LINE 39, CA | 45
- PINOT NOIR, MEIOMI, CA | 60
- PINOT NOIR, ERATH, OR | 70

MEDIUM-BODIED ELEGANT RED

- MALBEC, BODEGA CATENA ZAPATA MENDOZA, ARGENTINA | 60
- ZINFANDEL, RIDGE VINEYARDS THREE VALLEYS, SONOMA COUNTY, CA | 80
- MERLOT, DECOY BY DUCKHORN SONOMA COUNTY, CA | 86

FULL-BODIED INTENSE RED

- CABERNET SAUVIGNON, COLUMBIA CREST GRAND ESTATES, COLUMBIA VALLEY, WA | 70
- CABERNET SAUVIGNON, JUSTIN PASO ROBLES, CA | 80
- CABERNET SAUVIGNON BLEND, STAG'S LEAP WINE CELLARS HANDS OF TIME, NAPA VALLEY, CA | 100

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TECHNOLOGY

ENCORE EVENT TECHNOLOGIES

JW MARRIOTT MINNEAPOLIS MALL OF AMERICA IS PLEASED TO PROVIDE IN-HOUSE AUDIO VISUAL SERVICES THROUGH ENCORE EVENT TECHNOLOGIES. ALTHOUGH OUTSIDE VENDORS ARE ALLOWED, WE ASK THAT YOU GIVE ENCORE EVENT TECHNOLOGIES THE OPPORTUNITY TO PLACE A COMPETITIVE BID FOR ALL OF YOUR AUDIO VISUAL NEEDS.

SHOULD YOU CHOOSE TO UTILIZE ALTERNATIVE AUDIO VISUAL SERVICES, YOU WILL BE REQUIRED TO PURCHASE A SCREEN PACKAGE FROM ENCORE. YOU WILL ALSO BE ASSIGNED AN ON-PROPERTY AUDIO VISUAL LIAISON TO ASSIST WITH SERVICES SUCH AS LOAD IN/OUT. PLEASE NOTE THAT FOR THE SAFETY AND SECURITY OF OUR GUESTS, AS WELL AS THE INTEGRITY OF OUR HOTEL'S INFRASTRUCTURE, ALL RIGGING WORK, ELECTRICAL HOOK-UPS AND HOUSE SOUND SYSTEMS ARE EXCLUSIVE TO THE HOTEL. PROOF OF INSURANCE AND A WAIVER OF HOTEL LIABILITY FOR OUTSIDE SERVICES WILL BE REQUIRED.

IN-HOUSE AUDIO VISUAL EQUIPMENT IS SUBJECT TO APPLICABLE TAXES AND CURRENT SERVICE CHARGE OF 24%.

MEETING RESOURCES

MEETING SERVICES APP

WITH MARRIOTT'S MEETING SERVICES APP, YOU CAN MANAGE YOUR EVENT WITHOUT EVER LEAVING YOUR SEAT. IT HANDLES THE DETAILS SO THAT YOU CAN GET BACK TO WHAT MATTERS MOST: THE PEOPLE.

OUR APP RELIEVES THE STRESS OF TIME, SPACE, AND LANGUAGE BARRIERS BY CONNECTING PLANNERS AND HOTEL TEAMS ON ANY WEB-ENABLED DEVICE IN REAL TIME, 24/7. AND IT CREATES MORE TIME TO EMPOWER, SHOWCASE AND PERSONALIZE EVERY EVENT FROM PLANNING THROUGH BILLING.

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OTHER

SHIPPING AND RECEIVING

PLEASE ADDRESS YOUR ITEMS IN THE FOLLOWING MANNER:

JW MARRIOTT MINNEAPOLIS MALL OF AMERICA
ATTENTION: EVENT MANAGER / NAME OF THE GROUP
2141 LINDAU LANE
MINNEAPOLIS, MN 55425

PLEASE PROVIDE THE FOLLOWING INFORMATION TO YOUR EVENT MANAGER

- NUMBER OF BOXES SENT
- DELIVERY METHOD AND TRACKING NUMBER(S), IF APPLICABLE
- ANTICIPATED DELIVERY DATE TO HOTEL
- FUNCTION ROOM, REQUESTED DELIVERY TIME AND DATE (IF AVAILABLE)

SHIPPING PACKAGES OUTBOUND

- PREPAY AND PRINT A LABEL FROM DESIRED COURIER
- FEDEX PICKS UP AROUND 4:30 PM DAILY | FEDEX 1-800-463-3339 | MONDAY - FRIDAY
- UPS PICK UP MUST BE SCHEDULED

PRICING

THE FIRST 10 PACKAGES ARE COMPLIMENTARY
PACKAGE | 5
PALLET | 50

DUE TO LIMITED STORAGE, THE HOTEL DOES NOT ACCEPT PACKAGES PRIOR TO 3
BUSINESS DAYS PRIOR TO THE EVENT DATE. IF MATERIALS ARE SHIPPED MORE THAN 3
DAYS IN ADVANCE, THERE WILL BE A \$10 CHARGE PER PARCEL PER DAY

PRINTING OPTIONS

THE HOTEL HAS A STANDARD DESKTOP PRINTER ON THE SECOND FLOOR WHICH IS SUITABLE FOR SMALL PRINTING NEEDS. FOR LARGER PRINTING NEEDS, WE RECOMMEND USING FEDEX OFFICE PRINT & SHIP CENTERS IN ADVANCE OF THE EVENT. THE LOCATIONS NEAREST THE HOTEL ARE LISTED BELOW:

[704 W 66TH ST, RICHFIELD, MN 55423](#)

[9707 LYNDAL AVE S, BLOOMINGTON, MN 55420](#)

FOR ANY ON-SITE PRINTING NEEDS, OUR TEAM IS ABLE TO ASSIST: THE FIRST 20 PAGES PRINTED ARE COMPLIMENTARY AND ANY ADDITIONAL PAGES ARE \$0.15 EACH (\$0.35 PER PAGE FOR COLOR PRINTING).

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OTHER

MISCELLANEOUS

GUARANTEES

A FINAL GUARANTEE OF ATTENDANCE WILL BE REQUIRED 3 BUSINESS DAYS IN ADVANCE OF ALL MEAL FUNCTIONS OR THE EXPECTED NUMBER WILL BE USED AS GUARANTEE. THIS NUMBER WILL BE YOUR GUARANTEE AND IS NOT SUBJECT TO REDUCTION.

TAX AND SERVICE CHARGE

ALL MEETING ROOM RENTAL, FOOD AND BEVERAGE, AUDIO VISUAL, AND RELATED SERVICES ARE SUBJECT TO APPLICABLE TAXES (CURRENTLY 7.525%) AND SERVICE CHARGE (CURRENTLY 24.00%) IN EFFECT ON THE DATE OF THE EVENT.

CUSTOMIZED MENUS

OUR PRINTED MENUS ARE FOR YOUR INSPIRATION AND GENERAL REFERENCE. OUR EVENTS STAFF WILL BE HAPPY TO PROPOSE CUSTOMIZED MENUS TO MEET YOUR SPECIFIC NEEDS. ALL PRICES ARE SUBJECT TO CHANGE. MENU PRICES WILL BE CONFIRMED BY YOUR EVENT MANAGER.

OUTSIDE FOOD & BEVERAGE POLICY

ALL FOOD AND BEVERAGES SERVED AT FUNCTIONS ASSOCIATED WITH THE EVENT MUST BE PROVIDED, PREPARED, AND SERVED BY THE HOTEL'S BANQUET KITCHEN, AND MUST BE CONSUMED ON HOTEL PREMISES. ALL RESTAURANT & IN ROOM DINING ITEMS MUST BE CONSUMED IN THE RESTAURANT OR PERSONAL SLEEPING ROOM, NOT IN BANQUET FUNCTION SPACE.

LEFTOVER BANQUET FOOD & BEVERAGE

ANY NON-CONSUMED FOOD & BEVERAGE ITEMS MAY NOT BE REMOVED FROM THE FACILITY.

RENTALS & SERVICES

- BAR STOOLS | 20 PER STOOL
- PODIUM | 50 EACH
- GLASS CHARGERS | 5 EACH PER FUNCTION
- EASELS | 10 EACH
- ROOM DELIVERIES TO GUEST ROOMS* | 5 PER GIFT BAG

*GIFT BAGS AND WELCOME LETTERS MAY NOT BE DISTRIBUTED AT THE RECEPTION DESK

HOTEL PARKING

- VALET OVERNIGHT | 27
- VALET DAY PARKING | 13
- SELF-PARKING 6+ HOURS | 18
- SELF-PARKING – 2-6 HOURS | 11
- SELF-PARKING – 0-2 HOURS | COMPLIMENTARY

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OTHER

MISCELLANEOUS (CONTINUED)

USE OF OUTSIDE VENDORS

IF A GROUP WISHES TO HIRE OUTSIDE VENDORS TO PROVIDE ANY GOODS OR SERVICES AT THE HOTEL DURING THE EVENT, AN INDEMNIFICATION AND PROOF OF ADEQUATE INSURANCE IS REQUIRED.

CLEANING FEES

CLEANING FEES WILL BE ASSESSED SHOULD FLOOR, WALL OR CEILING MARKS REQUIRE MORE THAN STANDARD CLEANING. THIS INCLUDES USE OF CONFETTI AND GLITTER.

SIGNAGE

ALL SIGNAGE PLACED IN THE HOTEL MUST BE PROFESSIONALLY PRINTED AND APPROVED IN ADVANCE THROUGH YOUR EVENT MANAGER. EVENT SIGNAGE IS NOT PERMITTED WITHIN THE FIRST FLOOR LOBBY. USE OF PUSH PINS, TACKS, NAILS, PUTTY, DUCT TAPE, AND OTHER ADHESIVES ARE STRICTLY PROHIBITED UNLESS APPROVED BY YOUR EVENT MANAGER.

MEETING SPACE

THE HOTEL RESERVES THE RIGHT TO CHANGE ROOM LOCATIONS SPECIFIED IN YOUR CONTRACT SHOULD YOUR ATTENDANCE CHANGE OR AS DEEMED NECESSARY BY THE HOTEL. ALL MEETING ROOMS ARE SET UP IN ACCORDANCE TO THE APPROVED BANQUET EVENT ORDERS. CHANGES ON THE SET UP WILL RESULT IN AT LEAST \$150 CHANGE SET UP FEE.

ADDITIONAL SECURITY

THE HOTEL CANNOT ASSUME LIABILITY OR RESPONSIBILITY FOR DAMAGE OR LOSS OF PERSONAL PROPERTY OR EQUIPMENT LEFT IN ANY FUNCTION ROOM. SHOULD YOU REQUIRE ADDITIONAL SECURITY, YOUR EVENT MANAGER CAN ASSIST WITH THESE ARRANGEMENTS. THESE MAY BE MADE WITH A COST OF \$150 PER HOUR WITH A MINIMUM OF 5 HOURS.

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