



DOUBLETREE

by Hilton™

ROSEVILLE MINNEAPOLIS

CATERING MENU

## MEETING PACKAGES

Simplify your meeting with a time saving package  
Includes screen package, LCD projector, sound mixer & podium with wireless microphone

Meeting packages require 15 or more attendees

### Morning Meeting Package | 34 per person

**CONTINENTAL BREAKFAST (upgrade to an American buffet for \$8 per person)**

Assorted Breakfast Pastries & Muffins, Sliced Fresh Fruit & Orange Juice

**MORNING REFRESH**

Granola Bars & Assorted Yogurts

**ALL DAY BEVERAGE SERVICE**

Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

### Afternoon Meeting Package | 47 per person

**LUNCH BUFFET**

(see page 6)

**AFTERNOON REFRESH**

Whole Fresh Fruit & DoubleTree Cookies

**ALL DAY BEVERAGE SERVICE**

Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

### Full Day Meeting Package | 70 per person

**CONTINENTAL BREAKFAST (upgrade to an American buffet for \$8 per person)**

Assorted Breakfast Pastries & Muffins, Sliced Fresh Fruit & Orange Juice

**MORNING REFRESH**

Granola Bars & Assorted Yogurt

**LUNCH BUFFET**

(see page 6)

**AFTERNOON REFRESH**

Whole Fresh Fruit & DoubleTree Cookies

**ALL DAY BEVERAGE SERVICE**

Freshly Brewed Starbucks Coffees, Assorted Tazo Tea & Water Station

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## A LA CARTE ENHANCEMENTS

### BEVERAGES

Freshly Brewed Starbucks Regular or Decaf Coffee	60 /Gallon
Assorted Tazo Hot Tea	60 /Gallon
Freshly Brewed Iced Tea	27 /Gallon
Lemonade	27 /Gallon
Bottled Juice	4 /Each
Energy Drinks	5 /Each
Powerade	4 /Each
Bottled Milk	4 /Each
Assorted Soft Drinks	4 /Each
Bottled Water	3 /Each
Sparkling Water	4 /Each

### MORNING SNACKS

Assorted Danish	42 /Dozen
Assorted Muffins	42 /Dozen
Croissants	42 /Dozen
Hard Boiled Eggs	24 /Dozen
Whole Fresh Fruit	24 /Dozen
Protein Bars	4 /Each
Granola Bars	3 /Each
Greek Yogurt	4 /Each
Assorted Yogurts	3 /Each

### AFTERNOON SNACKS

Tortilla Chips & Salsa	26 /Pound
Chips with French Onion Dip	26 /Pound
Snack Mix	26 /Pound
Assorted Bags of Chips	4 /Each
Assorted Candy Bars	4 /Each
Assorted Bags of Nuts	5 /Each
Assorted Cookies	29 /Dozen
Assorted Bars	34 /Dozen
DoubleTree Cookies	38 /Dozen

## AFTERNOON BREAKS

Breaks are replenished for 30 minutes and removed after one hour of service

### **SWEET BREAK | 10**

DoubleTree Cookies  
Assorted Bars  
Starbucks Coffee

### **AT THE MOVIES | 12**

Popcorn  
Assorted Candy Bars  
Assorted Bags of Chips  
Assorted Soda & Bottled Water

### **HEALTH NUT | 16**

Seasonal Fruit Display  
Vegetable Display with Ranch Dip  
Individual Mixed Nuts  
Bottled Water & Sparkling Mineral Water

### **ENERGY BOOST | 15**

Assorted Yogurts  
Seasonal Fruit Display  
Assorted Protein Bars  
Bottled Water

### **TARGET FIELD | 17**

Popcorn  
Soft Pretzels with Cheese  
Individual Bags of Peanuts  
Assorted Candy Bars  
Assorted Soda & Bottled Water

### **STATE FAIR | 18**

Mini Corndogs  
Cheese Curds  
Chocolate Chip Cookies  
Lemonade

## BREAKFAST MENU

Includes freshly brewed Starbucks coffee & orange juice

**\*\*Buffets require 15 or more attendees**

**CONTINENTAL BUFFET | 15 pp**

Assorted Pastries & Muffins  
Seasonal Fresh Fruit

**HEALTHY START | 18 pp**

Oatmeal – Brown Sugar & Raisins  
Scrambled Eggs  
Seasonal Fresh Fruit

**\*\*AMERICAN BUFFET | 21 pp**

Scrambled Eggs  
Bacon & Sausage  
Breakfast Potatoes  
Seasonal Fresh Fruit

**\*\*COUNTRY BUFFET | 26 pp**

Scrambled Eggs  
Biscuits & Gravy  
Bacon & Sausage  
Breakfast Potatoes  
Seasonal Fresh Fruit

**\*\*ROSEVILLE BRUNCH BUFFET | 34 pp**

Scrambled Eggs  
Biscuits & Gravy  
Bacon & Sausage  
Breakfast Potatoes  
House Salad with Pomegranate Vinaigrette Dressing  
Garlic & Herb Chicken  
Grilled Atlantic Salmon  
Fresh Vegetables  
Seasonal Fresh Fruit  
Assorted Pastries

### BREAKFAST ACCOMPANIMENTS

Scrambled Eggs	3 /Each
Bacon or Sausage	5 /Each
Assorted Yogurts	3 /Each
Assorted Pastries	32 /Dozen
Chef Attended Omelet Station	8 /Person

A Chef Fee of \$75 Per Hour, Per Chef will be Applied

## SMALL MEETING BREAKFAST

Includes freshly brewed Starbucks coffee & orange juice

**Designed for meetings of less than 15 attendees, orders placed together upon arrival | 18**

**ALL AMERICAN**

Scrambled Eggs, Bacon, Hash Browns & Seasonal Fresh Fruit

**BUTTERMILK PANCAKES**

Three Pancakes, Maple Syrup & Bacon

**YOGURT PARFAIT & FRUIT PLATE**

Vanilla Yogurt with Granola & Seasonal Fresh Fruit

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## PLATED LUNCH MENU

Includes freshly brewed iced tea, water, house salad & specialty rolls, and choice of starch & vegetable

**Please add \$2 per person for multiple selections (limit of 3)**

### **GARLIC & HERB CHICKEN | 22**

Herb-Roasted Chicken Breast Topped with a Creamy Garlic Sauce

### **PORK MARSALA | 22**

Pork Loin, Slow-Roasted in Marsala Mushroom Sauce

### **GRILLED 6 OZ SIRLOIN | 26**

Char-Grilled Choice Hereford with Demi Glaze

### **SEARED ATLANTIC SALMON | 26**

Salmon Filet in an Orange Miso Sauce

### **MINNESOTA WALLEYE | 28**

Broiled & Topped with Tomato Leek Salad

### **ROASTED VEGETABLE PENNE ALFREDO | 20**

Roasted Onions, Peppers, Asparagus, Alfredo Sauce & Parmesan Cheese

### **VEGAN MARSALA | 20**

Roasted Onions, Peppers, Asparagus, Mushroom Marsala Sauce & Wild Rice Blend

## SMALL MEETING LUNCH

Includes freshly brewed iced tea & water

**Designed for meetings of less than 15 attendees, orders placed together by 10am the day of | 19 pp**

### **AXELS BULL BITE SALAD**

Blackened Tenderloin Tips, Mixed Greens, Amablu Cheese, Tomatoes, Fried Onions & Tarragon Vinaigrette

### **CLASSIC CAESAR SALAD**

Grilled Chicken, Crispy Romaine, Seasoned Croutons, Parmesan Cheese & Caesar Dressing

### **CHICKEN SANDWICH**

Char-Grilled Chicken, Applewood Bacon, Cheddar Cheese, Served with French Fries

### **CHAR-GRILLED BURGER**

Half-Pound Fresh Hereford Beef Burger Char-Grilled to Medium Well, Cheddar & Bacon, Served with French Fries

## LUNCH TO-GO

### **BOX LUNCH | 25 pp**

Turkey, Ham & Roast Beef Sandwiches

Chips, Cookie & Bottled Water

**PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX**

## LUNCH BUFFETS

Includes freshly brewed iced tea & water & assorted cookies

Buffets require 15 or more attendees

### **NEW YORK DELI | 29 pp**

Tomato Basil Soup  
Pasta Salad  
Kettle Chips  
Roast Beef, Turkey & Ham  
Cheddar, Swiss & Pepper Jack Cheese  
Assorted Breads

### **SOUTH OF THE BORDER | 29 pp**

Corn Tortilla Chips with Guacamole & Salsa  
Spanish Rice  
Refried Beans  
Grilled Beef & Chicken Fajitas  
Flour Tortillas

### **SALAD BAR | 28 pp**

Tomato Basil Soup  
Crisp Romaine & Mixed Greens  
Diced Chicken & Axels Bull Bites  
Onions, Tomatoes, Cucumbers, Carrots, Eggs, Bacon Bits, Shredded Cheese & Seasoned Croutons  
French, Ranch & House Pomegranate Vinaigrette Dressings  
Specialty Rolls

### **TASTE OF ITALY | 29 pp**

Classic Caesar Salad  
Italian Vegetable Medley  
Roasted Vegetable Penne Alfredo  
Italian Pasta Bake  
Specialty Rolls

### **STRAIGHT FROM MINNESOTA | 32 pp**

House Salad with Pomegranate Vinaigrette  
Minnesota Walleye  
Tater Tot Hot Dish  
Garlic Mashed Potatoes  
Oven Roasted Root Vegetables  
Specialty Rolls

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## PLATED DINNER MENU

Includes freshly brewed Starbucks coffee & water, served with house salad & specialty rolls,  
and choice of starch and vegetable

Please add \$2 per person for multiple selections (limit of 3)

### BEEF

**GRILLED 8 OZ SIRLOIN | 35**

10oz Char-Grilled Choice Hereford & Demi Glaze

**BEEF SHORT RIBS | 38**

Slow Roasted in Tomato Gravy

**PRIME RIB | 48**

10oz Slow Roasted, Horseradish & Au Jus

### POULTRY

**GARLIC & HERB CHICKEN | 28**

Herb-Roasted Chicken Breast in a Creamy Garlic Sauce

**MUSHROOM CHICKEN | 28**

Chicken Breast with Mushroom Ragu

**AXELS SPICY CHICKEN PENNE | 28**

Blackened Chicken, Roasted Red Peppers & Sundried Tomatoes in a Basil Pesto Cream Sauce

### FISH

**MINNESOTA WALLEYE | 38**

Broiled & topped with Tomato Leek Salad

**SEARED ATLANTIC SALMON | 34**

Salmon Filet in an Orange Miso Sauce

### PORK

**PORK MARSALA | 28**

Slow Roasted Pork Loin in a Marsala Mushroom Sauce

**½ RACK OF RIBS | 30**

### VEGAN/VEGETARIAN

**ROASTED VEGETABLE PENNE ALFREDO | 24**

Roasted Onions, Peppers & Asparagus in Alfredo Sauce & Parmesan Cheese

**VEGAN MARSALA | 24**

Roasted Onions, Peppers & Asparagus in a Mushroom Marsala Sauce & Wild Rice Blend

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX



## **BUILD YOUR OWN DINNER BUFFET**

Includes freshly brewed Starbucks coffee & water, specialty rolls and butter

**Buffets require 15 or more attendees**

### **SALAD SELECTION – CHOOSE 2 OF THE FOLLOWING**

House Salad with Pomegranate Vinaigrette Dressing  
Caesar Salad  
Spinach Salad  
Pasta Salad  
Seasonal Fruit Display

### **VEGETABLE SELECTION – CHOOSE 1 OF THE FOLLOWING**

AXELS Signature Green Beans  
Broccoli  
Roasted Vegetables  
California Medley  
Roasted Asparagus

### **STARCH SELECTION – CHOOSE 1 OF THE FOLLOWING**

Wild Rice Blend  
Au Gratin Potatoes  
Herb Roasted Potatoes  
Garlic Mashed Potatoes

### **ENTREE SELECTION – CHOOSE 2 OR 3 OF THE FOLLOWING**

Roasted Vegetable Penne Alfredo  
AXELS Spicy Chicken Penne  
Pork Marsala  
Garlic & Herb Chicken  
Mushroom Chicken  
Sliced Sirloin  
Seared Atlantic Salmon  
Minnesota Walleye + 5  
Beef Short Ribs + 5  
Prime Rib + 10

\*add chef attended carving station for 75 per hour, per chef

**TWO ENTRÉE BUFFET | 33 pp**  
**THREE ENTRÉE BUFFET | 37 pp**  
**CHILDREN'S BUFFET (12 & UNDER) | 18 pp**

**PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX**

## HORS D'OEUVRES

50 pieces per order

### HOT HORS D'OEUVRES

<b>BBQ MEATBALLS</b>	175
<b>AXELS BULL BITES</b> Blackened Tenderloin Tips Served with Béarnaise & Horseradish	250
<b>CHICKEN WINGS</b> Buffalo, BBQ or Teriyaki Served with Bleu Cheese	185
<b>PORK POT STICKERS</b> Served with Soy Sauce	150
<b>AXELS CRAB CAKES</b> Served with Lemon Dill Aioli	250
<b>SAUSAGE STUFFED MUSHROOMS</b>	175
<b>AXELS COCONUT SHRIMP</b> Served with Orange Horseradish Sauce	250
<b>LOADED POTATO BITES</b> With Scallions, Bacon & Cheese	175
<b>JUMBO SHRIMP COCKTAIL</b> Served with Cocktail Sauce & Lemon Wedges	250

### CROSTINI

<b>CRAB &amp; CREAM CHEESE</b>	150
<b>WALDORF</b>	130
<b>BEEF &amp; BOURSIN</b>	150
<b>TOMATO with BACON JAM</b>	130
<b>SHRIMP</b>	150

### SKEWERS

<b>CAPRESE</b>	160
<b>CHICKEN SATAY</b>	155
<b>CLUBHOUSE</b>	175
<b>JERK CHICKEN</b>	175

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## HORS D'OEUVRES DISPLAYS

Serves 50 attendees

<b>FRESH FRUIT</b>	<b>190</b>
<b>CHEESE &amp; CRACKERS</b>	<b>200</b>
<b>CHARCUTERIE</b> Cured Meats, Domestic & Imported Cheeses, House-Made Spreads, Seasonal Fresh Fruit, Assorted Crackers & Crostini	<b>300</b>
<b>ROOT VEGETABLES</b>	<b>175</b>
<b>TOMATO BRUSCHETTA</b> Served with Crostini	<b>120</b>
<b>AXELS ARTICHOKE DIP</b> Served with Crostini	<b>175</b>

## SPECIALTY & ATTENDED CARVING STATIONS

Serves 50 attendees

<b>SLOW ROASTED PRIME RIB</b> Served with Horseradish Sauce	<b>475 /Each</b>
<b>GLAZED HAM</b> Served with Honey Dijon	<b>325 /Each</b>
<b>WHOLE ROASTED TURKEY BREAST</b> Served with Turkey Gravy	<b>275/Each</b>

PRICES DO NOT INCLUDE A TAXABLE SERVICE FEE AND APPLICABLE TAX

## DESSERTS

<b>CHEF'S CHOICE DESSERT</b>	4 /Each
Chocolate Cake, Carrot Cake, Red Velvet Cake	
<b>ASSORTED COOKIES</b>	29 /Dozen
<b>DOUBLETREE COOKIES</b>	38 /Dozen
<b>ASSORTED BARS</b>	34 /Dozen

## BEVERAGES

Bar service requires a \$350 bar minimum. If minimum is not met, the difference will be charged as a bartender fee

### HOSTED BAR ON CONSUMPTION

House Cocktail	7
Call Cocktail	8
Premium Cocktail	9
Cordials	10
Domestic Beer	6
Premium Beer	8
House Wine	8
Call Wine	10
Premium Wine	12
Soda & Juice	3

### CAPTAIN'S BAR

Bottled Beer, Wine & Soda – self serve, hosted on consumption. Events of 25 or less. All attendees must be 21.

### WINE & CHAMPAGNE

House Wine	32 /Bottle
House Champagne	32 /Bottle

### KEG BEER

Domestic Keg – 395	Premium Keg – 450	Local/Craft Keg – Ask for Pricing
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## AUDIO/VISUAL EQUIPMENT

### PRESENTATION EQUIPMENT

42" Monitor	100
60" Monitor	150
LCD Projector - 4000 Lumens	250
Meeting Owl Pro	250

### SOUND SYSTEM & ACCESSORIES

Microphones	
• Wireless Lavalier	95
• Wireless Handheld	75
Mixers/Amplifiers	
• 4 Channel Mixer	30
• 8 Channel Mixer	50
• Sound Patch	75
• Portable Sound System	75

### PROJECTION SCREEN

Screen Package	50
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### MISCELLANEOUS EQUIPMENT

Flipchart w/ Paper & Markers	40
Flipchart w/ 3M Post It Paper & Markers	55
Flipchart Easel	15
Tripod Easel	15
Whiteboard & Markers	30
HDMI Splitter	25
HDMI Cord	10
Charging Station	10
Power Station	10
Extension Cord	10
Polycom Speaker Phone	80
Floor Podium	35