



Hilton

Minneapolis/Bloomington

Thank you for considering the Hilton Minneapolis/ Bloomington Hotel as a site for your upcoming event or meeting. We strive to deliver an exceptional and personalized event experience that is unparalleled within the Twin Cities.

Every effort is made to provide you with the highest quality of food and beverage available. We take great pride in that most of our menu items are homemade in our kitchen.

Our professional service staff is engaged with the finest attention to detail, an eagerness to please and a genuine desire to deliver exceptional service of the highest standards Hilton is renowned for.

*Custom menus available upon request
Prices and menu items are subject to change without prior notice*

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All items are subject to tax and taxable gratuity, prices subject to change without notice

HILTON MINNEAPOLIS / BLOOMINGTON HOTEL
3900 American Boulevard West, Bloomington, MN 55437
Phone 952-893-9500 Fax 952-830-5259



Continental Breakfast

Executive Continental Breakfast

Fresh Fruit Juices
Muffins, Breads, Bagels and Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses, Fruit Preserves
Sliced Fresh Fruit, Whole Fruit
Steel Cut Irish Oatmeal, Raisins, Brown Sugar
Local Organic Hard Boiled Eggs
Starbucks™ Coffee and Herbal Tazo™ Teas
18 per person

American Break Package

Breakfast Service

Fresh Fruit Juices
Muffins, Breads, Bagels and Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses, Fruit Preserves
Fresh Seasonal Fruit Plate
Starbucks™ Coffee and Herbal Tazo™ Teas

Mid-Morning Refresh

Starbucks™ Coffee and Tazo™ Herbal Teas
Soft Drinks and Bottled Waters

Afternoon Service

Freshly Baked Chocolate Dipped Macaroons
Chophouse Crunch
Popcorn, Caramel and Chocolate Puffs, Assorted Nuts

Soft Drinks and Bottled Waters
25 per person



Chef's Specialty Breakfast Buffets

Minimum 15 guests unless stated otherwise, small groups under minimum add \$5.00 per guest
Buffets include fresh orange juice, Starbucks™ coffee and selection of Tazo™ teas

The All American

Fluffy Scrambled Eggs
Crisp Bacon and Sausage Links
Hash Browns
Muffins, Breads, Bagels and Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses
Fruit Preserves
Sliced Fresh Fruit
22 per person

Healthy & Hearty

Denver Scramble
Fresh eggs with onions and peppers
Irish Steel-cut Oatmeal with
Brown Sugar, Raisins, Dried Fruit
Muffins, Breads, Bagels, Doughnuts
Sweet Creamery Butter and Flavored Cream Cheeses
Fruit Preserves
Assorted Flavored Yogurts, cereals, granola
Sliced Fresh Fruit
23 per person

Upper Midwest

(25 person minimum)
Minnesota Strata
*Baked egg with layers of bagel, bacon,
Sausage and Swiss cheese*
Crisp Bacon
Chef's creamy Smoked Cheddar Hash Browns
Irish Steel-cut Oatmeal with Brown Sugar and Raisins
Muffins, Breads, Bagels and Pastries
Sweet Creamery Butter, Flavored Cream Cheeses
Fruit Preserves
Sliced Fresh Fruit
25 per person

The Country

(25 person minimum)
Cinnamon French Toast
Bananas Foster, Toasted Walnuts
Ham and Cheese Scrambled Eggs
Cottage Potatoes
Crisp Bacon & Sausage Links
Muffins, Breads, Bagels and Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses
Fruit Preserves
Fresh Seasonal Whole Fruit
25 per person



Breakfast Enhancements

The following stations are available to enhance your existing breakfast buffet or plated entrée selection:

Omelet Station

Farm Fresh Eggs, Egg substitute and Egg Whites
Cheddar Cheese, Crisp Bacon, Diced Ham, Sausage,
Mushrooms, Tomatoes, Spinach, Bell Pepper, Onion, Salsa and Sour Cream
\$100 Attendant Charge per Station per 1 Hour Service
25 Person Minimum
7 per person

Smoothie Station

Chef's selection of Fresh Fruits and Berries
Juice Blends and Honey Yogurt Smoothies
\$100 Attendant Charge per Station per 1 Hour Service
25 Person Minimum
6 per person

The following are available to enhance your existing breakfast selection or are available on their own:

Ice Brewed Starbucks™ Coffee

Flavored Coffee Syrups: Vanilla, Caramel, Almond, Peppermint and Cinnamon Dolce
Skim, 2% and Whole Milk
4 per person

Specialty Breakfast Sandwiches

Egg & American Cheese Muffin
Canadian bacon, Egg & American Cheese Muffin
Ham, Egg & Swiss Croissant
5 each



Plated Breakfasts

Entrées are accompanied by fresh orange juice, freshly baked muffins, breads, fruit preserves, sweet creamery butter, freshly-brewed Starbucks™ coffee and selection of Tazo™ fine teas

Starters

Individual Fruit Plate

2

Pineapple Boats with Brown Sugar Rum Sauce

2

Bagel and Lox with Cream Cheese, Egg, Red Onion

3

Fruit, Granola and Yogurt Parfait

5

Scrambled Eggs

Crispy Hash Browns

Bacon or Sausage Links

15

Cinnamon French Toast

Bananas Foster and Toasted Walnuts

Maple Syrup

Bacon or Sausage Links

16

Ham & Cheddar Scrambled Eggs

Pepper and Red Onion Cottage Potato

Pepper Bacon or

Grilled Maple Sausage

19

Quiche Florentine

Sausage

Red Potato Lyonnais

(50 Person Maximum)

16

Eggs Benedict

Eggs Benedict

Smoked Cheddar Hash Browns

17

Jalapeno and Steak Potato Hash

Topped with Poached Eggs

Sauce Choron

(50 Person Maximum)

19

ChopHouse Crab Benedict

Served Over Poached Eggs

Dill Hollandaise

Pepper and Red Onion Cottage Potato

(Maximum of 50)

22

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HILTON MINNEAPOLIS / BLOOMINGTON HOTEL

3900 American Boulevard West, Bloomington, MN 55437

Phone 952-893-9500 Fax 952-830-5259



A La Carte Selections

Beverages

Freshly-brewed Starbucks™ Coffee, Decaf, and Tazo™ Tea, Flavored syrups, soy milk and condiments.....	55 gallon
Soft Drinks and Bottled Waters.....	4 each
Chilled Juices.....	44 gallon
Hot Apple Cider.....	36 gallon
Lingonberry Lemonade.....	40 gallon
Lemonade and Iced Tea.....	40 gallon
Bottled Juice.....	4 each
Odwalla Natural Juices.....	6 each
Bottled Mineral Water.....	4 each
Premium Bottled Water.....	5 each
Energy Drinks	6 each
Bottled Tazo™ Teas.....	6 each
Vanilla Bean White OR Dark Hot Chocolate.....	40 gallon

Bakery

Homemade Scones, Muffins, Doughnuts.....	40 dozen
Bagels with Assorted Cream Cheeses.....	40 dozen
Hot Cinnamon & Caramel Rolls.....	40 dozen
Homemade Chocolate dipped Macaroon.....	40 dozen
Freshly Baked Cookies	36 dozen
Chocolate Fudge Brownies	36 dozen
White Chocolate, Dark Chocolate and Hazelnut Truffles	36 dozen

Snacks

Soft Pretzels with Flavored Mustards.....	36 dozen
Potato Chips with French Onion Dip	19 pound
Pretzels or Popcorn.....	19 pound
Tortilla Chips with Salsa, Guacamole, and Pico de Gallo	21 pound
Individual Bags of Potato Chips.....	4 each
Deluxe Mixed Nuts.....	28 pound
Homemade Granola Bars	4 each
Candy Bars	3 each
Assorted Ice Cream Novelties	4 each
Individual Yogurt	3 each
Sliced fresh Seasonal Fruit	5 person
Chophouse Crunch, Popcorn, Caramel and Chocolate Puffs, Nuts.....	20 pound
Trail Mix	24 pound
Olive Lounge Pub Mix	24 pound



Specialty Breaks

AM SELECTIONS

Coffee House Break

Made-to-order lattes and coffee drinks
Beignets, Biscotti
Chocolate covered Coffee Beans
\$7 per person

Parfait & Latte Break

Vanilla Yogurt, Fresh Berries & Granola
Made-to-order Starbucks™ Lattes
\$8 per person

Iced Starbucks™ Coffee Station

Flavored Coffee Syrups: Vanilla, Caramel, Almond,
Peppermint and Cinnamon Dolce
Skim, 2% and Whole Milk
\$4 per person

Healthy Break

Sliced Apples with Yogurt Dip,
Homemade Granola Bars
Trail Mix with Nuts and Dried Fruit
Bottled Skim Milk, Bottled Waters
Starbucks™ Coffee, Herbal Tazo™ Teas
\$11 per person

Smoothie Time

30 Minute Service Time

Whole Fresh Fruit and Fresh Berries
Fresh Juice Blends and Honey Yogurt Smoothies
Homemade Granola Bars
Bottled Waters and Iced Teas
\$12 per person

PM SELECTIONS

Afternoon Tea

Select Tea choices, Starbucks Coffee, Iced Tea
Deluxe Finger Sandwiches:
Curry Chicken, Smoked Salmon on Rye
Tomato & Fresh Mozzarella
Cucumber with Lemon Dill Mayo
\$9 per person

Fiesta Break

Blue Corn Tortilla Chips
House made Pico de gallo, Guacamole
Assorted Quesadillas
Soft Drinks and Bottled Waters
\$9 per person

The Sweet and Savory Tooth

Build your own bag of treats:
Smoked Almonds, Pretzels, Cashews, Gummy Worms
Skittles, M&M's, Reese's Pieces,
Soft Drinks and Bottled Waters
\$12 per person

Market Break

30 Minute Service Time

Seasonal Whole Fresh Fruit, Fresh Vegetable Cruautés,
Artisan Cheese Display, Gourmet Assorted Olives,
Assorted Smoked Meats, Croustade and Crackers
Soft Drinks and Bottled Waters
\$15 per person

Energy Boost

Homemade Granola Bars
Chocolate Espresso Beans
Deluxe Mixed Nuts
Rockstar™ Energy Drinks
\$12 per person



On the Lighter Side: Plated & Served

Select one salad or sandwich for entire group

All sandwiches or salads include choice of house dessert and freshly-brewed Starbucks™ coffee and Iced Tea
(150 person maximum)

Add one of our wonderful homemade soups to complete your meal for \$5.00 per person

Minnesota Chicken Wild Rice Soup
Beef Barley and Wild Mushroom Soup
Minestrone Soup
Butternut Squash Soup

Sandwiches

Twin Cities Wrap Duet

Shaved Turkey, Cheddar Cheese, Lettuce and
Tomato served with Italian Vinaigrette
Roast Beef, Caramelized Onions,
Bleu Cheese, Tomato and Lettuce with a
Tomato Vinaigrette
Both Halves served in an Herb Tortilla
Chef's Deli Salad
20 per person

Buffalo Chicken Wrap

Marinated Spicy Buffalo Chicken Breast with Lettuce,
Tomato and Bleu Cheese
Herb Tortilla and Chef's Deli Salad
20 per person

Bloomington Wrap

Smoked Turkey, Black Forest Ham
Nueske's Bacon with Ranch Dressing
Herb Tortilla and Chef's Deli Salad
20 per person

Muffeleta Sandwich

Salami, Ham, Mortadella, Provolone, Olive Relish,
Pickled Red Onion and Shredded Lettuce
Focaccia, Chef's Deli Salad
20 per person

Salads

Cobb Salad

Grilled Chicken, Lettuce Medley, Avocado, Tomato, Blue Cheese,
Mushrooms, Egg, Bacon, Blue Cheese Dressing
21 per person

Caesar Salad

Hearts of Romaine with Oven-Roasted Tomato, Proscuitto
Cracklings, Shaved Parmesan, Marinated Olives with Crostini and
Sliced Grilled Chicken Breast
20 per person

Asian Chicken Salad

Seared Chicken Breast with Napa Cabbage, Sesame Marinated Noodles,
Water Chestnuts and Fresh Vegetables, Soy-Miso Vinaigrette
20 per person

*Substitute Grilled Shrimp, 5 per person



The Box Lunch

Select up to two options for groups of 15 or less, Select up to three options for groups of 15+
Additional \$5.00 per person charge for more than three choices

Boxed lunches are served with Chef's Choice Whole Fruit, Gourmet Potato Chips and Cookie
Assorted Sodas and Bottled Waters available at 3.00 each

Sandwiches

Black Forest Ham

Swiss, Lettuce and Tomato
Fresh Wheat Kaiser Roll
19 per person

Shaved Smoked Turkey

Cheddar, Lettuce and Tomato
Fresh Wheat Kaiser Roll
19 per person

Roast Beef

Provolone, Lettuce and Tomato
Fresh Wheat Kaiser Roll
19 per person

Turkey on Herb Focaccia

Sprouts, Avocado, Tomato and Chipotle Mayo
22 per person

Grilled Eggplant

Zucchini, Red Onion, Tomato,
Tomato, Almond and Red Pepper Romesco
Whole Wheat Kaiser Roll
22 per person

Wraps

Turkey Wrap

Cheddar, Lettuce and Tomato
Herb Tortilla with Italian Vinaigrette
19 per person

Roast Beef Wrap

Caramelized Onions, Bleu Cheese,
Tomato, Lettuce
Herb Tortilla with Tomato Vinaigrette
19 per person

Vegetarian Wrap

Grilled Vegetables with Roasted Peppers,
Caramelized Onions, Tomato and Lettuce
Herb Tortilla with Hummus
19 per person

Thai Chicken Wrap

Grilled Chicken Breast with Peanut Sauce, Bean
Sprouts, Shredded Cabbage, Basil, Green Onions,
Carrots and Cilantro
Herb Tortilla
22 per person

Buffalo Chicken Wrap

Marinated Spicy Buffalo Chicken Breast
Lettuce, Tomato and Bleu Cheese Crumbles
Herb Tortilla
22 per person

Salads

Chef Salad

Crisp Lettuce, Julienne Turkey and Ham, Swiss and Cheddar, Tomato, Cucumber and Hard-Boiled Egg
Served with Ranch and Italian Dressing
19 per person

Chicken Caesar Salad

Grilled Breast of Chicken served over Crisp Romaine Lettuce, Parmesan and Croutons
Served with Creamy Caesar Dressing
19 per person



Plated Lunch Entrées

Lunch entrées are accompanied by your choice of house salad or soup, dessert, gourmet rolls and creamery butter, Starbucks™ coffee and iced tea

Select one for group

Grilled Eggplant and Portabella Torta

Fresh Mozzarella, Tomato Coulis
20 per person

Vegetable Kabobs

Zucchini, Yellow Squash, Mushrooms, Peppers and
Onions on Saffron Cous-Cous
Harissa Sauce with Caraway seeds & garlic
(Vegan)
20 per person

Butternut Squash Ravioli

Sage Cream Sauce, Spiced Pecans, Fried Sage
22 per person

Spinach Fettuccini

Smoked Chicken Breast and
Tomatoes in a Roasted Red Pepper Cream Sauce
22 per person

Chicken Jus Lie

Herb Grilled Chicken Breast with Jus Lie
Chef Choice Starch and Vegetable
26 per person

Boneless Braised Pork

Chipotle BBQ Sauce
Mashed Sweet Potatoes
Plantain Chips, Corn Relish
26 per person

Shrimp Puttanesca

Sautéed Shrimp with Tomato, Olives, White Wine
Capers, and Garlic
Served over Penne Pasta
28 per person

Grilled Salmon

Lime Scented Jasmine Rice, Thai Curry Sauce and
Steamed Bok Choy
30 per person

8 oz. Sirloin

Grilled to Perfection and Topped with Green
Peppercorn Sauce
Chef Choice Starch and Vegetable
32 per person

“ If two entrees are selected, the higher priced entrée will be charged for both selections. If more than two entrees are selected, there will be an additional \$5 per plate charge.



Plated Lunch Entrées: Starter & Dessert

Choose One Soup or Salad

Fruit, Nut and Cheese Mélange

Fresh Mixed Greens, Seasonal Dried Fruit,
Candied Pecans,
House made Apple Cider Vinaigrette

Classic Caesar

Fresh Romaine Hearts, Parmesan, Grilled Ciabatta
Creamy Caesar Dressing

Spinach Salad

Fresh Spinach, Sliced Strawberries, Walnuts
Balsamic Vinaigrette Dressing

Butternut Squash Soup

Served with Brown Sugar Cream and Toasted
Pumpkin Seeds

Minnesota Wild Rice Soup

Topped with a Cheddar Crisp

Upgrade to Chef's Specialty Soup or Salads

Twin City Salad

Baby Tomato, Clipped Haricot Verts, Olives, Sweet
Pepper and Fingerling Potatoes
Tossed in a Roast Shallot Truffle Vinaigrette
6 per person

New England Clam Chowder

Creamy and delicious
6 per person

Gazpacho

Topped with Spicy Rock Shrimp
4 per person

Wedge Salad

Crisp Iceberg, Bacon, Tomato, and Bleu Cheese
Dressing
4 per person

Choose One Dessert

Lemon Torte
Carrot Cake
Country Pear Tart
Apple Tart

Double Chocolate Mousse Cake Martini
Chocolate Cake
New York Cheesecake with Strawberry Sauce
Turtle Cheesecake

Upgrade to Chef's Specialty Dessert

Add 5 per person

Chocolate Mascarpone Torte
Fresh Lemon Torte
Flourless Chocolate Cake
Tiramisu

Baileys Irish Cream Torte
Coconut Cream Torte
Tropical Cake
Grand Marnier Cassis Chocolate Cake

Assorted Mini Pastries and Desserts

34 per dozen

Mini Assorted Cheesecakes, Chocolate Covered Strawberries, and Mini Lemon Tarts

Dessert Buffet with Entrée Selection

Assorted Cakes, Tarts, Pies, Mousse, and Pastries
9 per person



Lunch Buffets

Buffets are accompanied by Starbucks™ coffee and ice tea
Minimum 25 guests, small groups under 25 add \$5.00 per guest

Bistro Sandwiches and Wraps

Giant Triple Sub
*Ham and Swiss, Turkey and Cheddar,
Roast Beef and Provolone*
Italian Press
*Ham, Salami, Mozzarella and Tomato
On Fresh Ciabatta*
Buffalo Chicken Wrap
Vegetarian Wrap
Mini Chicken Salad Croissants
Assorted Condiments
Pasta Salad
Kettle Chips
Assorted Cookies
29 person

Executive

Minnesota Wild Rice Soup
Mixed Field Greens
With Balsamic and Ranch Dressing
Gourmet Pasta Salad
Tomato, Cucumber and Smoked Mozzarella Salad
with Basil, Balsamic and Olive Oil
Shaved Smoked Turkey Breast, Ham, Roast Beef,
Corned Beef, Pastrami, Salami and Summer Sausage
Sliced Swiss, Cheddar,
Provolone and Pepper Jack Cheeses
Bibb Lettuce, Sliced Red Tomatoes, Onions,
Pepperoncini and Pickle Spears
Freshly-Baked Breads and Condiments
Fresh Cookies & Brownies
27 per person

Picnic

Fresh Watermelon
Creamy Coleslaw
BBQ Pulled Pork & Buns
Hamburgers & Buns
Relish Tray and condiments
Brown Sugar Baked Beans
Seasoned Potato Wedges
Peanut Butter Rice Crispy Bars
30 person

Deluxe Salad Buffet

Mixed Green Salad & Toppings
*Cheddar Cheese, Bleu Cheese Crumbles, Bacon, Sunflower
Seeds, Pepperoncini, Mushrooms, Sprouts, Kalamata
Olives, Tomato and Assorted Dressings*
Tabouli Salad
*Healthy Middle-Eastern Salad with Cracked Bulgur Wheat,
Cucumbers, Tomato, Lemon,
Mint, Olive Oil and Parsley*
Cashew Chicken Salad
With Grapes, Onion and Celery
Fingerling Potato Salad
*With Haricot Verts, Red Peppers, Olives
And Truffle Vinaigrette*
Thai Cabbage Salad with Chili Vinaigrette
Fresh Fruit Display
Chocolate Dipped Macaroons
Served with Rolls and Butter
30 person



Lunch Buffets Continued

Buffets are accompanied by freshly-brewed Starbucks™ coffee and ice tea
Minimum 25 Guests, small groups under minimum add \$5.00 per guest

Midwest Buffet

Crispy Fried Chicken
Molasses Braised Beef Short Ribs with a Honey
Molasses BBQ Sauce
Home-style Mac n Cheese
Skin-On Mashed Potatoes
Braised Sweet Corn Cobettes
Minnesota Wild Rice Soup
B.L.T. Lettuce Salad with Buttermilk Chive Dressing
Corn Bread with Honey Butter
Chef's Selection of Whole Fresh Fruit
Country Apple Crisp
32 per person

Mediterranean Buffet

Chicken Saltimbocca
Sausage and Peppers on Soft Polenta
Seasonal White Fish with Capers,
Olives and Tomatoes
Saffron Couscous with Sautéed Vegetables
Tuscan Bean Soup
Tomato and Fresh Mozzarella
With Basil Pesto Platter
Mediterranean Chop Salad with White Balsamic
Vinaigrette
Pita Bread with Flavored Hummus
Tiramisu
36 per person

Tour of the Orient

Sweet and Sour Pork
Pistachio Seared Salmon with
Szechuan Peppercorn Sauce
Green Beans in Black Bean Sauce
Vegetable Fried Rice
Chinese Chicken Salad
Water chestnuts, Carrots, Peanuts, Sesame Seeds
Soy Miso Vinaigrette
Thai Shrimp Salad
Green Onions, Bean Sprouts, Lime and Chilies
Green Tea Cheesecake
34 per person

Southwestern Buffet

Red Chili and Orange Roast Chicken
Cumin Rubbed Roast Pork Loin
With Apple-Jalapeño Chutney
Summer Squash Stewed with Smoked Tomato
Achiote Rice
Corn and Black Bean Salad with
Roasted Jalapeño-Lime Vinaigrette
Jicama Slaw with Honey-Chipotle Dressings
Tortilla Soup with Jack Cheese
Native American Fry Bread
With Pumpkin Seed Spread
Chocolate Torte with a Chili Chocolate Sauce
34 per person

Fajita

Quesadilla Salad
With Fresh Greens, Corn Relish & Lime Vinaigrette
South of the Border Penne Pasta Salad
With Black Beans, Green Onions, Black Olives, Corn and Red Pepper Mayo
Seasoned Grilled Chicken and Marinated Flank Steak
Grilled Onions and Peppers
Fresh Tortillas
Mexican Casserole
With Ground Beef, Green Onions, Black Beans, Olives, Tomatoes, Cheese and Tortilla Chips
Pico de Gallo, Sour Cream, Guacamole
Cinnamon Churros
35 person



Plated Dinner Entrées

Entrées are accompanied by your choice of house salad or soup, Chef's choice fresh vegetable and starch (unless stated otherwise), dessert, gourmet rolls and creamery butter, Starbucks™ coffee and Tazo™ teas

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|---|--|
| <p>*Grilled Vegetable Kabobs
Saffron Couscous, Harissa Sauce
22 per person</p> | <p>*Grilled Polenta
Roasted Seasonal Vegetables and Tomato Sauce
24 per person</p> |
| <p>Butternut Squash Ravioli
Sage Cream, Fried Sage, Spiced Pecans
24 per person</p> | <p>Herb Grilled Chicken Breast
Jus Lie, Roasted Potato
30 per person</p> |
| <p>Pan Seared Chicken with
Crimini Mushroom Marsala Sauce
Roasted Potato
32 per person</p> | <p>Pork Loin Chop
Braised Red Cabbage, Roasted Baby Red Potatoes,
& Port Cranberry Demi-Glace
33 per person</p> |
| <p>*Pan Seared Walleye
Horseradish Mashed Potatoes,
Lemon Tarragon Sauce,
34 per person</p> | <p>Broiled Twin Cities Cut Sirloin
Mushroom Ragout, Mashed Potatoes
35 per person</p> |
| <p>Whole Grain Mustard and Honey Glazed Salmon
Balsamic Reduction, Wild Rice
35 per person</p> | <p>Spiced Jumbo Shrimp
Smoky Creole Sauce, Lemon Rice
36 per person</p> |
| <p>Seared Halibut (seasonal)
Lobster Cream Sauce,
Saffron Rice
36 per person</p> | <p>New York Strip
Green Beans, Green Peppercorn Sauce,
Truffle Mashed Potatoes
44 per person</p> |
| <p>Braised Boneless Short Rib
Red Wine Pan Sauce, Yukon Gold Mashed Potato,
Seasonal Vegetable
40 per person</p> | <p>Filet of Beef Tenderloin
Pave Potato, Sauce Perigueux
46 per person</p> |
| <p>Lobster Tail
Lobster Risotto, Asparagus
60 per person</p> | |

If two entrées are selected, the higher priced entrée will be charged for both selections.

If more than two entrées are selected, there will be an additional \$5 per plate charge.

Prices and menus are subject to change without prior notice.

**Gluten free.*



Plated Dinner Duet Entrées

Entrées are accompanied by your choice of house salad or soup,
Chef's choice fresh vegetable and starch (unless stated otherwise), dessert, gourmet rolls and creamery butter,
Starbucks™ coffee, Tazo™ teas

Broiled Twin Cities Cut Sirloin & Grilled Herb Chicken

Mushroom Ragout, and Jus Lie
42 per person

Herb Grilled Chicken Breast & Braised Boneless Short Rib

Jus Lie, Red Wine Pan Sauce
43 per person

Filet of Beef Tenderloin & Honey Glazed Salmon

Sauce Perigueux, Whole Grain Mustard
46 per person

New York Strip & Jumbo Shrimp

Green Peppercorn Sauce, Smoky Creole Sauce
49 per person

Braised Boneless Short Rib & Scallops

Red Wine Pan Sauce, Lemon Buerre Blanc
54 per person

*If two entrées are selected, the higher priced entrée will be charged for both selections.
If more than two entrées are selected, there will be an additional \$5 per plate charge.
Prices and menus are subject to change without prior notice.*



Plated Dinner Entrées: Starter & Dessert

Choose One Soup or Salad

Fruit, Nut and Cheese Mélange

Fresh Mixed Greens, Seasonal Dried Fruit,
Spiced Candied Pecans
Chef's Choice of House Made Dressing

Spinach Salad

Fresh Spinach, Sliced Strawberries, Walnuts
Balsamic Vinaigrette Dressing

Classic Caesar

Fresh Romaine Hearts, Parmesan, Grilled Ciabatta
Creamy Caesar Dressing

Butternut Squash Soup

Served with Brown Sugar Cream
Toasted Pumpkin Seeds

Minnesota Wild Rice Soup

Topped with a Cheddar Crisp

Upgrade to Chef's Specialty Soup or Salads

Twin City Salad

Baby Tomato, Clipped Haricot Verts, Olives, Sweet
Pepper and Fingerling Potatoes
Tossed in a Roast Shallot Truffle Vinaigrette
6 per person

New England Clam Chowder

Smooth and Creamy
6 per person

Gazpacho

Spicy Rock Shrimp
4 per person

Wedge Salad

Crisp Iceberg, Bacon, Tomato, Bleu Cheese Dressing
4 per person

Choose One House Made Dessert

Lemon Tart
Carrot Cake
Country Pear Tart
Apple Tart

Double Chocolate Mousse Cake Martini
Chocolate Cake
Turtle Cheesecake
New York Cheesecake with Strawberry Sauce

Upgrade to Chef's Specialty Dessert

Add 5 per person

Chocolate Mascarpone Torte
Fresh Lemon Torte
Flourless Chocolate Cake
Tiramisu

Baileys Irish Cream Torte
Coconut Cream Torte
Grand Marnier Cassis Chocolate Cake

Assorted Mini Pastries and Desserts

34 per dozen

Mini Assorted Cheesecakes, Chocolate Covered Strawberries, and Mini Lemon Tarts

Dessert Buffet with Entrée Selection

Assorted Cakes, Tarts, Pies, Mousse, and Pastries
9 per person



Dinner Buffets

Buffets are accompanied by Starbucks™ coffee and ice tea
Minimum 40 Guests, small groups under minimum add \$5.00 per guest

Tapes

A selection of Spanish appetizers

Olive Display

Shrimp and Chorizo Skewers

Marcona Almonds with Smoked Sea Salt

Patatas Bravas

Fried Potato with Smoked Paprika

Bacalao

Salted Cod Croquettes with Lemon Aioli

Serrano Ham Wrapped Artichokes with Black Olive Aioli

Torta

Spanish Omelet with Potato and Onion

Gazpacho Shooters

Piquillo Peppers Stuffed with Goat Cheese

38 per person

St. Croix

Roast Pork Loin with Port Wine Demi and Apple Compote

Sliced Strip Loin with Bleu Cheese Jus

Pan-Seared Rainbow Trout with Lemon Thyme Butter

Smoked Tomato, Apply and Herb Soup

Spinach, Bacon and Red Onion Salad

Wild Rice Salad

Horseradish Dill Coleslaw

Garlic Mashed Yukon Potatoes

Honey and Dill Roasted Carrots

Biscuits and Honey Butter

Cranberry Apply Crisp with Vanilla Ice Cream

48 per person

Taste of Italy Buffet

Chicken Marsala

Spinach and Ricotta Cannelloni with Marinara Sauce

Cioppino

Seafood Stew with Clams, Mussels, Shrimp

Seasonally Available Fish in a Spicy Tomato Broth

Caponata

Sicilian Eggplant and Pepper Salad

Caprese Salad

Tomato and Fresh Mozzarella with Basil and Balsamic Vinegar

Grilled Artichokes, Zucchini and Squash with Olive Butter

Fresh Baked Rolls with Creamery Butter

Tiramisu, Cannoli

48 per person

Minnesota Buffet

Broiled Walleye on Wild Rice Pilaf

Roast Pork Loin with Lingonberry Glace de Viande

Garlic Studded Beef Tenderloin with Truffle Demiglace

Roasted Root Vegetable

Bacon, Lettuce and Tomato Salad

Port Pear Salad with Walnuts, Amish Gorgonzola

and Apple Cider Vinaigrette

Local Cheese Display with Crostini and Flavored Mustards

Fresh Rolls and Creamery Butter

Cranberry White Chocolate Bread Pudding

Apple Crisp

50 per person



Hors d'oeuvres Buffets

Minimum 40 Guests, small groups under minimum add \$5.00 per guest

\$100 Chef Attendant Charge per 1 ½ hours

Taste of Tuscany

Caprese Skewers

Tomato, Basil &, Fresh Mozzarella

Prosciutto Wrapped Melon

Hot Spinach Artichoke Dip

Served with assorted crackers and assorted flat breads

PASTA STATION

Chef Attendant Required

Radiatore, Peppers, Mushrooms and Zucchini in Genovese Pesto

Fusilli with Shrimp and Scallops in Pancetta

And Basil Alfredo Sauce

Tortellini with Grilled Chicken Breast

Tomato Basil Sauce

Tuxedo Dipped Strawberries

White, Dark and Milk Chocolate

\$25 per person

Add Italian Lemonade \$7 (adult beverage)

Simply Savory

Mini Crab Cakes with Pepper Remoulade

Tomato Bruschetta with Fresh Mozzarella & Basil

Fresh Fruit and Cheese Kabobs

Smoked Salmon Display

With capers, chopped egg, onion and assorted crackers

ROAST SIRLOIN OF BEEF

Carving Station Attendant Required

Served with a jus, horseradish & silver dollar rolls

MASHED POTATO BAR

Chef Attendant Required

Creamy Garlic Whipped Potatoes and

Sweet Potatoes with pecans marshmallows

Shredded Cheddar Cheese and

Grated Parmesan Cheese,

Fresh Cut Chives and Sour Cream

\$35 per person

Drink Your Dessert, Add Black & White Russians for \$7

The Fortune Cookie

Mini Vegetable Egg Rolls

Steamed Pork Shao Mai

Yakitori Chicken Sate with Sweet Thai Chili Sauce

Fresh Fruit & Cheese Kabobs

ASIAN STATION

Chef Attendant Required

Teriyaki Rice Bowl

Seasoned Beef and Chicken, Asian Vegetables

Teriyaki Glaze and Steamed Rice

Asian Chicken Salad

Chinese cabbage, Peanuts, Black Sesame Seeds,

Sweet Soy-Miso Vinaigrette

Lettuce Chicken Wrap

Sautéed Chicken, Green Onion and Water Chestnuts

Sesame Teriyaki Glaze

\$30 per person

Add a Green Tea Martini \$9

Tailgater's Treat

Charbroiled Mini Hamburgers

Served with assorted toppings

Silver Dollar Rolls Sandwiches

Assorted Turkey, Roast Beef, Honey Ham

& Gourmet Cheeses on Fresh Baked Rolls

Buffalo Chicken Wings

Served with Blue Cheese Dressing & Celery

Deep Fried Mozzarella Bites

Fresh Fruit & Cheese Kabobs

Array of Fresh Vegetables and Dip

Array of Chips and Dips

Pita Chips, Blue Corn Tortilla Chips, Kettle Chips

Pico de Gallo, Hummus, French Onion Crème Fraîche

BUILD YOUR OWN SUNDAE BAR

Chef Attendant Required

Ice Cream & Assorted Toppings

\$35 per person

Add a Summit EPA, Porter, IPA, Red Ale, Seasonal \$6



The Carvery

Accompanied with Silver Dollar Rolls
\$100 Attendant Charge per 1 ½ hours

Roasted Breast of Turkey

Cranberry Relish, Herb Mayo
Serves 40 guests
250

Smoked Pit Ham

Assorted Mustards
Serves 50 guests
260

Roasted Pork Loin

Roasted Garlic Aioli, Apple Cranberry Chutney
Serves 30 guests
275

Leg of Lamb

Lingonberry Demi, Mint Sauce
Serves 30 guests
300

Prime Rib

Au Jus, Creamy Horseradish Sauce
Serves 30 guests
350

Roast Strip Loin

Au jus, Creamy Horseradish Sauce
Serves 30 guests
300

Tenderloin of Beef

Gorgonzola Demi, Sauce Béarnaise
Serves 20 guests
375

Sesame Seared Tuna Loin

Wasabi Chantilly, Pickled Ginger
Serves 30 guests
350

Chef's Culinary Favorites

Minimum 50 guests required
\$100 Chef Attendant Charge per 1 ½ hours

Asian Station

Teriyaki Rice Bowl with Seasoned Beef and Chicken
Asian Vegetables with Teriyaki Glaze
Steamed Rice
Asian Chicken Salad
Sautéed Chicken, Chinese Cabbage, Peanuts,
Black Sesame Seeds with Sweet Soy Miso Vinaigrette
Lettuce Chicken Wraps
Sautéed Chicken, Green Onions and
Water Chestnuts with a Sesame Teriyaki Glaze
10 per person

Chocolate Fondue

Served with Fresh and Dried Fruit,
Pound Cake and Pretzels
7 per guest

Pasta Station

Radiatore Pasta, Peppers, Mushrooms
And Zucchini in Genovese Pesto
Fusilli Pasta with Shrimp and Scallops
in a Pancetta and Basil Alfredo Sauce
Tortellini with Grilled Chicken Breast
in a Tomato Basil Sauce
9 per person
Add Wild Mushroom Risotto
2 per guest

Dessert Station

Bananas Foster, Cherries Jubilee,
Peach Melba with Vanilla Ice Cream
10 per guest

Sundae Bar

Ice Cream and Assorted Toppings
8 per guest



Hors d'oeuvres

Priced Per 25 Pieces

Served Hot

Mini Crab Cakes with Pepper Remoulade 75
Spinach and Feta Wrapped In Phyllo 75
Asparagus in Phyllo with Asiago 75
Mini Rueben Sandwich 100
Indonesian Beef Sate 100
Yakitori Chicken Sate with Sweet Thai Chili Sauce 100
Chicken Samosa with Mango Ketchup 100
Steamed Pork Shao Mai 100
Buffalo Chicken Wings, Bleu Cheese dressing 100
Apple BBQ Steak on Bamboo 100
Sweet & Sour Chicken & Pineapple Skewer 100
Crab "Chopsticks" 125
Chipotle BBQ Shrimp Skewers 125
Bacon wrapped Shrimp 125
Mini Beef Wellington 125
Bacon wrapped Scallops 125

Served Cold

Pear and Gorgonzola Canapé 75
Bruschetta with Olive Tapenade 75
Tomato Bruschetta with Fresh Mozzarella & Basil 75
Duck Confit with Lingonberry Relish on Rye Melba 100
Ahi Tuna on cucumber with Wasabi 100
Smoked Salmon on Rye with Dill Vodka Sauce 100
Herbed Goat Cheese & Black Olive Stuffed Profiterole 100
Curry Chicken Croustade, Golden Raisins & Pistachios 100
Lavender Grilled Pork Tenderloin with Cherry Chutney 100
Smoked Shrimp with Spicy Cream Cheese & Cilantro 125
Traditional Shrimp Cocktail 125
Beef Carpaccio with Fried Capers, Parmesan & Lemon Oil 125

Favorites

Appetizer portions

SILVER DOLLAR SANDWICHES

An Assortment of Turkey, Roast Beef, Honey Ham
Gourmet Cheeses on Fresh Baked Rolls
Priced per 25 sandwiches
\$75 order

*Add our Homemade Kettle Chips &
French Onion Dip for \$2.00 person*

FIESTA BAR

Seasoned Beef with all the fixings
Fresh Tortillas, Blue Corn Tortilla chips
\$9 person

SLIDERS

Charbroiled Mini Hamburgers
Served with assorted toppings
Priced per 25 hamburgers
\$100 order

SALTY SNACKS

Freshly Popped Gourmet Popcorn, Pretzels
Homemade Kettle Chips with French Onion Dip
\$5 per person

ITALIAN STATION

Assorted 10' Pizzas, Flatbreads
Cheesy Garlic Bread
\$10 person



Reception Specialties

(Serves 50 guests unless stated otherwise)

Vegetable Crudités

An array of fresh vegetables
with a Basil Pesto Dip and a Chipotle Dip
200

Seasonal Fresh Fruit Display

Served with Yogurt and Raspberry Dipping Sauce
225

Array of Chips and Dips

Pita Chips with Hummus
Blue Corn Tortillas Chips with
Pico de Gallo and Quemada Salsa
Kettle Chips with French Onion Dip
200

Baked Brie en Croute

Served with Honey and Raisin,
Or Lingonberry and Candied Pecans
Sliced Apples and Baguette Crouton
200

Antipasti

Shaved Prosciutto, Hard Salami, Summer Sausage,
Vegetables, Marinated Olives, Smoked Mozzarella,
Balsamic Grilled Vegetables and Parma Reggiano
Crostini and Flavored Mustards
275

Olive Display

Stuffed and Marinated Mixed Olives
250

Domestic and International Cheese Display

Rustic Wedges of Chef's Favorite
Honey Roasted Nut Clusters, House Crostini and
Flavored Mustards
250

Java Break

Flavored Starbucks™ Coffee complimented with Whipping Cream, Flavored Syrups, Chocolate Shavings, Orange Peel,
Cinnamon Sticks, Strawberries and Cream
9 per person

Seafood Bar

Chilled Shrimp Cocktail
Oyster on the Half Shell
Cocktail Crab Claws
Gazpacho Marinated Green Lip Mussels
Salmon Lox
Shrimp and Scallop Ceviche
Appropriate condiments
450

Smoked Salmon Display

House Smoked Salmon
Dill Mustard Sauce and Lemon Aioli
Rye Bread and Crostini
Garnished with Chopped Egg, Capers, Red Onion,
Chopped Olives and Tomato
Feeds 25 people
150

Sushi

Display One

California Rolls and Vegetable Nori Rolls
300

Display Two

California Rolls, Vegetable Nori Rolls and
Spicy Tuna Sushi Maki
700

Display Three

California Rolls, Vegetable Nori Rolls,
Spicy Tuna Sushi Maki and Unagi
1100

Dessert Buffet

Our Pastry Chef's Selection of Assorted Desserts,
Truffles and Pastries
13 per person

Ice Sculptures may be ordered for an additional fee. Please ask your catering manager for details.



Beverage Selections

Call Brands

Svedka Vodka
 Bacardi Rum
 Captain Morgan
 Beefeater Gin
 Sausa Tequila
 Canadian Club
 Jim Beam
 Seagram's 7
 Christian Brothers Brandy
 Dewars White Label

Premium Brands

Absolut Vodka
 Bacardi Rum
 Captain Morgan
 Tanqueray Gin
 Cuervo 1800 Tequila
 Crown Royal
 Johnnie Walker Red
 Makers Mark
 Jack Daniels
 Korbel Brandy

Cordials & Liqueurs

Baileys Irish Cream Kahlua Liqueur Coffee
 Di Sarrono Amaretto Grand Marnier

Wine

House Wine \$29/Bottle
*Chardonnay, Sauvignon Blanc, Pinot Grigio,
 Moscato, Cabernet, Merlot*

House Champagne \$28/Bottle

Estancia \$40/Bottle
*Chardonnay, Riesling, Pinot Grigio,
 Merlot, Zinfandel and Shiraz*

Host Bar or Cash Bar

Priced on Consumption

	Host Bar	Cash Bar
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Cordials & Liqueurs	\$8	\$9
House Wine by the Glass	\$6	\$7
Martini & Specialty	\$9	\$10
Domestic Beer	\$4	\$5
Import & Specialty Beer	\$5	\$6
Soda & Bottled Water	\$4	\$4

Bottled Beer

DOMESTIC
 Miller Lite
 Coors Lite
 Budweiser
 Bud Light
 O'Douls

IMPORT & SPECIALTY

New Castle
 Heineken
 Stella Artois
 Summit Pale Ale
 Summit Seasonal

Keg Beer

Domestic \$350
 Import & Specialty Market Price

Host Bar Packages

Priced per Person for the First Hour

Call Brands Premium Brands
 \$15 \$17

Each Additional Hour
 \$8 \$9

Liquor Liability

In accordance with the Minnesota liquor laws, a guest must be 21 years or older to consume alcoholic beverages.
 The Hilton Minneapolis/Bloomington Hotel reserves the right to refuse service to any guest.



Wine Selections

Chardonnay					
2007	Murphy-Goode	Sonoma	California		29
2006	Landmark "Overlook"	Sonoma	California		60
2008	Cakebread Cellars	Napa	California		82
Riesling					
2008	Starling Castle	Mosel Saar-Ruwer	Germany		32
2005	Josmeyer "Le Dragon"	Alsace	France		68
Sauvignon Blanc					
2008	Murphy-Goode "The Fume"	Alexander Valley	California		28
2007	Sterling	Napa County	California		36
2008	Cloudy Bay	Marlborough	New Zealand		63
Pinot Grigio/Pinot Gris					
2007	King Estate		Oregon		34
2007	Kellerei Kaltern	Alto Adige	Italy		44
2008	Santa Margherita		Italy		50
Other Whites					
NV	Sokol Blosser "Evolution 12"		Oregon		48
2007	Caymus "Conundrum"	Napa	California		56
2006	Pride Mountain, Viognier	Sonoma County	California		90
Pinot Noir					
2007	Pedroncelli	Russian River	California		36
2007	King Estate		Oregon	56	
2007	Saintsbury	Carenros	California		66
2006	Domaine Serene "Evensted Reserve"		Willamette Valley	135	
Merlot					
2007	Red Diamond		Washington		32
2005	Sterling	Napa Valley	California		48
Syrah/Shiraz					
2007	Peter Lehmann	Barossa Valley	Australia		36
2006	Ojai Vineyard	Central Coast	California		62

Vintages and prices subject to change

All above prices are subject to a taxable 22% service charge and 12.15% sales tax.



Wine Selections Continued

Zinfandel

2007	Cline, <i>Ancient Vines</i>	Sonoma	California	38
	Three Valleys	Sonoma	California	52

Cabernet Sauvignon

2007	Alexander Valley Vineyards	Alexander Valley	California	39
2007	Justin	Paso Robles	California	54
2005	Terra Valentine, Spring Mountain	Napa Valley	California	80
2005	Jordan	Alexander Valley	California	110
2007	Caymus	Napa Valley	California	150

Blends/Other Worldly Reds

2005	Mas de Gourgonnier	Les Baux de Provence	France	40
2006	Newton, <i>Claret</i>	Napa Valley	California	45
2008	Dona Paula, <i>Estate Malbec</i>	Mendoza	Argentina	34
2006	Frascole, <i>Chianti</i>	Tuscany	Italy	32

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