

# HOLIDAY PLATED LUNCHESES

\$32

Choose ONE from each category

SALADS

Caesar salad

Field greens with cucumbers and grape tomatoes

Cranberry walnut salad with champagne vinaigrette dressing

ENTREES

Roast turkey with bacon apple chutney

Roast sirloin with Pinot Noir jus and pearl onions

Hunter's chicken with Shiitake mushrooms & tomato red onion deli glaze

Panko herb-crusted Walleye with cranberry pecan butter

VEGETABLE

Green bean almandine

Braised Brussel sprouts

Root vegetable blend

STARCH

Roasted onion mashed potatoes

Twice baked potato Au Gratin

Herbed wild rice

DESSERTS

Chocolate raspberry mousse

Double chocolate torte

Red velvet cake

Rice pudding with Grand Marnier crème anglaise

**The plated option includes warm baguette rolls and butter, choice of one holiday dessert, and a hot or cold beverage.**

## LOOKING FOR A **BUFFET?**

Turn our great plated lunch options into a traditional lunch buffet in 2 easy steps:

**1-** One entrée \$35 per person

Two entrées \$37 per person

Three entrées \$39 per person

**2-** Choose 2 salads, 1 starch, and 1 vegetable from the plated lunch options

Also included:

Warm baguette rolls and butter

Choice of two desserts

Holiday coffee station

# APPETIZER RECEPTION

## **EVERGREEN**

**\$25 per person**

Domestic and imported cheeses with assorted crackers  
Chicken satay with pineapple-chili glaze  
Cream cheese wontons  
Spinach and artichoke dip  
Meatballs with portabella mushroom demi glace

## **BLUE SPRUCE**

**\$30 per person**

Gorgonzola cheese fondue with sliced banquettes  
Sausage stuffed mushrooms  
Hummus, tapenade with pita chips and Ciabatta bread  
Blacken chicken breast in phyllo cup  
Antipasto display

## **INTERACTIVE APPETIZER STATIONS**

35 person minimum

### **WINTER CARVERY—CHEF ATTENDANT \***

(choose 2)

Cider roast turkey with apple bacon chutney  
Maple-mustard glazed pork loin with winter fruit chutney  
Marinated flank steak with shitake– pearl onion ragout  
Assorted rolls and Ciabatta bread

**\$18 per person**

\*Chef Attendant \$100 each

### **PASTA STATION—CHEF ATTENDANT\***

Penne, rotini & farfalle pasta  
Tomatoes & onions  
Marinara, Alfredo & basil pesto sauces  
Red & green peppers  
Broccoli  
Diced chicken  
Shrimp

**\$22 per person**

\*Chef Attendant \$100 each

### **HOLIDAY DESSERT STATION**

A decadent display of cakes, mini desserts and holiday favorites

**\$10 PER PERSON**

# HOLIDAY PLATED DINNERS

**\$38\***

**Choose ONE from each category**

## SALADS

Cranberry walnut salad with champagne vinaigrette dressing  
Spinach salad with dried cranberries, goat cheese, spiced pecans and  
cranberry vinaigrette dressing  
Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette

\* Add butternut squash soup for \$5 per person

## ENTREES

Pan seared chicken breast with asiago prosciutto cream sauce  
Slow roasted pot roast\* in a rich garlic herb broth  
Panko crusted walleye with Buerre blanc  
Portabella mushroom ravioli

## VEGETABLE

\*Baby carrots & potatoes accompany  
pot roast  
Green bean almandine  
Braised Brussel sprouts  
Grilled asparagus

## STARCH

\*Baby carrots & potatoes accompany pot roast  
Cheesy au gratin potatoes  
Roasted onion mashed potatoes  
Herbed wild rice

## DESSERTS

Chocolate raspberry mousse  
Pumpkin cheesecake  
Mint cheesecake  
Double chocolate torte  
Red velvet cake  
Rice pudding with Grand Marnier crème anglaise

**The plated option includes warm baguette rolls and butter, coffee  
and ice tea**

**\*additional entrée selections add \$4.00 per person**

# HOLIDAY INCLUSIVE DINNER

**\$85**

## **All Inclusive Plated Dinner Package**

### **RECEPTION**

One hour host bar

### **Butler passed hors d'oeuvres**

Citrus marinated shrimp skewers  
Steak carpaccio on crostini

### **SALAD**

Strawberry pecan salad with tangerine mustard vinaigrette

### **DINNER - CHOOSE UP TO 2**

#### **New York Strip Steak**

With wild mushroom & onion port sauce  
Au gratin potatoes  
Grilled asparagus

#### **Chicken Wellington**

Au gratin potatoes  
Braised Brussel sprouts

#### **Seared Pepper encrusted Tuna Steak**

Au gratin potatoes  
Root vegetable blend

### **DESSERT**

Mint Cheesecake  
or  
Red velvet cake

**Includes warm baguette rolls and butter, coffee  
and ice tea**

All pricing is per person, unless noted otherwise. Price of **this** dinner is inclusive of 25% taxable service charge and 7.275% state sales tax.

Sheraton Minneapolis West Hotel—2017

# HOLIDAY DINNER BUFFET

Choose **TWO** from **Salad & Entrée** categories, **One** from **Vegetable & Starch** categories & **2** from **Dessert** category

**\$49\***

## SALADS

Cranberry walnut salad with champagne vinaigrette dressing  
Spinach salad with dried cranberries, goat cheese, spiced pecans and cranberry vinaigrette dressing  
Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette  
Marinated vegetable salad

\* Add butternut squash soup for \$5 per person

## ENTREES

Roasted pork tenderloin with lingonberry sauce  
Seared chicken breast with roasted bell pepper sauce  
Herb roasted grilled Mahi Mahi  
Portabella mushroom ravioli

## VEGETABLE

Green bean almandine  
Grilled asparagus  
Braised Brussel sprouts  
Roasted root vegetables

## STARCH

Twice baked potato Au Gratin  
Roast tri-colored fingerling potatoes  
Herbed wild rice  
Roasted onion mashed potatoes

## HOLIDAY DESSERTS

Chocolate raspberry mousse  
Pumpkin cheesecake  
Mint cheesecake  
Double chocolate torte  
Red velvet cake  
Rice pudding with Grand Marnier crème anglaise

## HOLIDAY BEVERAGE STATION

Starbucks coffee, flavored syrups, whipped cream & shaved chocolate

**The dinner buffet includes warm baguette rolls and butter, holiday dessert**

**\*additional entrée selections add \$4.00 per person**

All pricing is per person, unless noted otherwise. Prices are exclusive of 25% taxable service charge and 7.275% state sales tax.  
Sheraton Minneapolis West Hotel—2017