

# 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 \$34 per person

Two entrées \$36 per person

Three entrées \$38 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**

Combozola 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

**\$20 per person**

\*Chef Attendant \$100 each

### **HOLIDAY DESSERT STATION**

A decadent display of cakes, mini desserts and holiday favorites

**\$10 PER PERSON**

\* Add a Full Yule Log– \$349

# HOLIDAY PLATED DINNERS

**\$36\***

**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 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 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 24% taxable service charge and 7.275% state sales tax.

Sheraton Minneapolis West Hotel—2016

# HOLIDAY DINNER BUFFET

**\$48\***

**Choose TWO 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  
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

Yule Logs- \$349  
Serves 40-50 people

**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**

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