

HOSPITALITY MENU

Xcel Energy Center, 317 on Rice Park Event Center, Saint Paul RiverCentre, and the Legendary Roy Wilkins Auditorium are consistently ranked among the Twin Cities' most distinguished meetings, events and entertainment venues are conveniently located in the heart of the arts and entertainment district of downtown Saint Paul. Located near Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center and the Science Museum of Minnesota, our unique collection of state of the art venues provides an unmatched opportunity to combine a meeting or event with a wide variety of quality entertainment experiences.

Menu Selection

Our Hospitality menu offers a vast selection of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options, or if you have something specific in mind, your catering representative along with our Executive Chef, will be happy to tailor a menu to your preferences.

Due to exclusivity rights, outside food and beverages are not permitted within Xcel Energy Center, 317 on Rice Park Event Center, Saint Paul RiverCentre, or the Legendary Roy Wilkins Auditorium. If you have special dietary restrictions or needs, please do not hesitate to contact your catering representative.

Confirmation of Event / Deposits

A non-refundable deposit of 100% of estimated charges is required with the signed Catering Contract, Event Policy and Catering Event Orders three (3) days prior to confirm the event.

A signed Catering Contract, Event Policy, Catering Event Orders and 100% deposit are required in order for services to occur. To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event.

No final billing will be processed to the credit card on file unless authorized or payment is not received within thirty (30) days of being invoiced. All checks for food and beverage are to be made payable to Wildside Caterers.

The above policies may not be modified without the written consent of an Executive Officer of Wildside Caterers

Prices

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty (60) days.

When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply for each additional entrée selection. We request that the same accompaniments be selected for all entrées.

All menu prices are subject to a 20% service charge and applicable sales tax.

Catering Event Orders

Please be sure that your signed Catering Event Orders are received by the Catering Office fourteen (14) days prior to the event date in order to ensure the availability of all items.

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown and event and facility maintenance. Applicable taxes apply to all facility fees.

Rental Fees and Food & Beverage Minimums

Food and beverage minimums may apply. If so, food and beverage sales must meet or exceed the event space minimum or a rental fee equal to the difference will apply.

Guarantees

So that proper planning and execution of the event may occur, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function.

The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the Catering Event Orders.

It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, three (3) working days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday.

Wildside Caterers will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 3% over the guaranteed attendance to a maximum of thirty (30). The 3% overage will be a vegetarian selection. When requesting additional seating above and beyond Wildside Caterers standard for meal functions, an over set fee of \$2.50 will apply for each additional seat provided and a fee of \$5.00 will apply for each additional place setting provided.



HOSPITALITY MENU

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the client will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund check will be issued within five (5) business days.

Minnesota State Law states: persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Wildside Caterers reserves the right to refuse service to anyone at anytime.

Catering and Bar Service

Due to staffing requirements, the following charges and minimums apply to all catering and bar services.

Catering services will be provided free of labor charges if sales exceed \$250.00 per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

A bartender will be provided free of labor charges if sales exceed \$350.00 per bar, per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

Liability

Wildside Caterers does not assume responsibility for injury to any persons or damage to or loss of any merchandise, equipment or personal belongings.

Health and Insurance Regulations

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

Audio/Visual Service

Wildside Caterers is pleased to offer a selection of in-house state of the art Audio/Visual equipment. Your sales representative would be pleased to coordinate all your AV needs. It is necessary that all AV orders be confirmed by 12:00 noon, three (3) business days prior to your event to ensure availability. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday. Wildside Caterers will not handle, transport, operate, store or be responsible for Audio/Visual equipment not rented through Wildside Caterers.

Special Occasion Packages

If you would like to celebrate a special occasion, let us help you make it unforgettable. We offer decorating packages that include balloon displays, beautiful flower arrangements and special occasion cakes. Please contact our catering office four (4) business days prior to the event and your catering representative will be happy to quote prices and arrange for the decorating package of your choice.

Associated Family of Companies

Morrissey Hospitality Companies

345 Saint Peter Street, Ste. 2000, Saint Paul, MN 55102

Business: (651) 221-0815 morrisseyhospitality.com

Minnesota Sports and Entertainment
317 Washington Street, Saint Paul, MN 55102
Business: (651) 602-6000 wild.com

The Saint Paul Hotel
350 Market Street, Saint Paul, MN 55102
Business: (651) 292-9292 saintpaulhotel.com

The St. Paul Grill
350 Market Street, Saint Paul, MN 55102
Business: (651) 224-7455 stpaulgrill.com

RJ's American Grill
4221 Clearwater Road, St. Cloud, MN 56301
Business: (320) 257-7757 rjsamericangrill.com

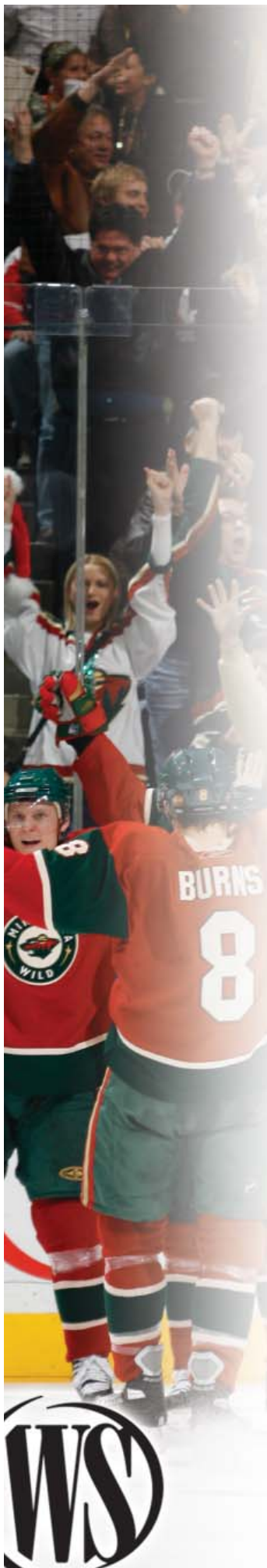
The Hotel Minneapolis
215 Fourth Street South, Minneapolis, MN 55401
Business: (612) 340-2000 thehotelminneapolis.com

restaurant Max
215 Fourth Street South, Minneapolis, MN 55401
Business: (612) 340-0303 therestaurantmax.com

Pazzaluna Urban Italian Restaurant
360 Saint Peter Street, Saint Paul, MN 55102
Business: (651) 223-7000 pazzaluna.com

Tria Restaurant, Bar and Market
5959 Centerville Road, North Oaks, MN 55127
Business: (651) 426-9222 triarestaurant.com





HOSPITALITY MENU

BAR MENUS

ADDITIONAL BAR OPTIONS
ARE AVAILABLE UPON REQUEST

HOST BAR

Soft Drink	\$2.75
Juice	\$2.75
Sparkling Water	\$3.75
Non Alcoholic Beer	\$4.75
Domestic Beer	\$6.50
Premium Beer	\$6.50
House Wine	\$6.75
Premium Wine	\$7.75
Premium Liquor	\$6.75
Premium Cocktails	\$10.25
Super Premium Liquor	\$7.75
Super Premium Cocktails	\$11.75
Speciality Liquor	\$8.75
Speciality Cocktails	\$13.25

All beverages consumed are paid by the host. A bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

CASH BAR

Soft Drink	\$3.00
Juice	\$3.00
Sparkling Water	\$4.00
Non Alcoholic Beer	\$5.00
Domestic Beer	\$6.75
Premium Beer	\$6.75
House Wine	\$7.00
Premium Wine	\$8.00
Premium Liquor	\$7.00
Premium Cocktails	\$10.50
Super Premium Liquor	\$8.00
Super Premium Cocktails	\$12.00
Speciality Liquor	\$9.00
Speciality Cocktails	\$13.50

All beverages consumed are paid in cash by the individual. A bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

HOST BAR PER PERSON

Full Bar First sixty (60) minutes	\$10.00
Each additional thirty (30) minutes	\$5.00
Each additional fifteen (15) minutes	\$2.25

(Based on consecutive hours of service)

A bartender will be provided free of charge for all host bars per person based on a seventy-five (75) person minimum per bar. If there are less than seventy-five (75) people per bar, a bartender fee of \$160.00 will apply for each minimum that is not met.

WINE LIST

ADDITIONAL WINE SELECTIONS
ARE AVAILABLE UPON REQUEST

BIN#	chardonnay	
100	Stone Cellars, California	\$ 25
101	Coppola Diamond, California	\$ 30
102	Estancia, Monterey	\$ 32
103	Matua, Marlborough, NZ	\$ 34
104	Clos Du Bois, North Coast, CA	\$ 36
105	Chateau St. Jean, Sonoma County	\$ 38
106	Kendall Jackson, California	\$ 42
107	Simi Reserve, Russian River	\$ 55
108	Artesa Reserve, Carneros	\$ 57
109	Stags' Leap Winery, Napa Valley	\$ 65
110	Cakebread, Napa Valley	\$ 83

BIN#	other whites	
200	Beringer, White Zinfandel, California	\$ 25
201	Milbrandt Vineyards, Riesling, Washington	\$ 27
202	Coppola Bianco, Pinot Grigio, California	\$ 30
203	Santi, Pinot Grigio, Italy	\$ 34
204	Leth, Gruner Veltliner, Austria	\$ 35
205	Kim Crawford, Sauv Blanc, Marlborough, NZ	\$ 38

BIN#	merlot	
300	Stone Cellars, California	\$ 25
301	Coppola Diamond, California	\$ 30
302	Clos Du Bois, Sonoma County	\$ 38
303	Blackstone, California	\$ 39
304	Kendall Jackson, California	\$ 42
305	Artesa, Napa Valley	\$ 55

BIN#	cabernet sauvignon	
400	Stone Cellars, California	\$ 25
401	Coppola Diamond, California	\$ 30
402	Clos Du Bois, North Coast, CA	\$ 38
403	Beringer Reserve, Knight's Valley	\$ 39
404	Napa Ridge Reserve, Napa Valley	\$ 45
405	Souverain, Sonoma County	\$ 50
406	NXNW, Columbia Valley	\$ 57
407	Steltzner, Stags Leap District	\$ 89
408	Stags' Leap Winery, Napa Valley	\$ 104
409	Caymus, Napa Valley	\$ 148
410	Silver Oak, Napa Valley	\$ 188
411	Quintessa Red Meritage, Rutherford	\$ 240

BIN#	other reds	
500	Black Opal, Shiraz, Australia	\$ 25
501	Ravenswood, Zinfandel, Sonoma County	\$ 26
502	Altos Las Hormigas, Malbec, Mendoza	\$ 28
503	Greg Norman, Pinot Noir, Santa Barbara	\$ 38
504	Layer Cake, Shiraz, South Australia	\$ 41
505	Steltzner Claret, Napa Valley	\$ 42
506	Coppola Diamond, Pinot Noir, California	\$ 47

BIN#	sparkling wines & champagne	
600	Korbel, California	\$ 25
601	Chandon Brut, Napa Valley	\$ 48
602	Dom Perignon, France	\$ 250



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BEVERAGE SELECTIONS

Coffee, Decaffeinated Coffee or Tea	\$36.00	gallon
(1 gallon serves approx. 15 cups, 1 pot approx. 7 cups)	\$18.00	pot
Specialty Coffee Accompaniments.	\$18.00	gallon
(white and raw sugar cubes, chocolate shavings, fresh whipped cream and mint chocolate stir sticks)	\$9.00	pot
Hot Apple Cider	\$35.00	gallon
Hot Chocolate	\$35.00	gallon
Fresh Lemonade	\$32.00	gallon
	\$16.00	pitcher
Fruit Punch	\$32.00	gallon
	\$16.00	pitcher
Fresh Brewed Iced Tea.	\$32.00	gallon
	\$16.00	pitcher
Freshly Squeezed Orange Juice	\$44.00	gallon
	\$22.00	pitcher
Apple or Cranberry Juice	\$40.00	gallon
	\$20.00	pitcher
Champagne Punch.	\$65.00	gallon

(Individual)

Assorted Soft Drinks	\$2.75	each
Natural Spring Water	\$2.75	each
Chilled Grip and Go Milk	\$3.75	each
Bottled Fruit Juice.	\$3.75	each

WATER SERVICE

Classroom Water Service with Jolly Ranchers. . . \$1.00	each*
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* (Per person, per four (4) hour period)

Classroom Water Service with Wildside Mints. . \$1.75	each*
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* (Per person, per four (4) hour period)

BOTTLED BEER AND MALT BEVERAGES

Budweiser (6-Pack)	\$25.50	each
Bud Light (6-Pack)	\$25.50	each
Bud Select (6-Pack)	\$25.50	each
Michelob Golden Draft Light (6-Pack)	\$25.50	each
Coors Light (6-Pack)	\$31.50	each
Labatt Blue (6-Pack)	\$31.50	each
Heineken (6-Pack)	\$31.50	each
Amstel Light (6-Pack)	\$31.50	each
Corona (6-Pack)	\$31.50	each
Summit Pale Ale (6-Pack)	\$31.50	each
Rolling Rock (6-Pack)	\$31.50	each
Leinenkugel's HoneyWeiss (6-Pack)	\$31.50	each
Budweiser American Ale (6-Pack)	\$31.50	each
Bud Light Lime (6-Pack)	\$31.50	each
Landshark Ale (6-Pack)	\$31.50	each
Bacardi Silver Sangria (6-Pack)	\$31.50	each
Bacardi Silver Lemonade (6-Pack)	\$31.50	each

NON-ALCOHOLIC BEER

O'Douls (6-Pack)	\$25.50	each
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SPECIALITY PACKAGED BEER

Budweiser (6-Pack - 16 oz. Aluminum Bottle)	\$40.50	each
Bud Light (6-Pack - 16 oz. Aluminum Bottle)	\$40.50	each
Bud Light Lime (6-Pack - 16 oz. Alum Bottle)	\$40.50	each
Bud Select (6-Pack - 16 oz. Aluminum Bottle)	\$40.50	each

BREAKFAST SANDWICHES

Egg and Cheese on Ciabatta	\$ 4.50	each
Sausage and Cheese on Ciabatta.	\$ 4.75	each
Bacon and Cheese on Ciabatta	\$ 5.00	each
Sausage, Egg and Cheese on Ciabatta	\$ 5.25	each
Bacon, Egg and Cheese on Ciabatta.	\$ 5.50	each

BAKERY AND SWEETS

Assorted Freshly Baked Breakfast Breads.	\$24.00	loaf
Freshly Baked Fruit-Filled Snack Sticks.	\$24.00	dozen
Freshly Baked Cinnamon Rolls	\$27.00	dozen
Assorted Freshly Baked Muffins	\$27.00	dozen
Assorted Freshly Baked Danish Pastries.	\$27.00	dozen
Assorted Raised Donuts	\$30.00	dozen
Assorted Freshly Baked Scones.	\$30.00	dozen
Freshly Baked Pecan Sticky Buns	\$33.00	dozen
Assorted Bagels	\$33.00	dozen

Served with Cream Cheese, Peanut Butter and Preserves

Assorted Freshly Baked Croissants.	\$36.00	dozen
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Served with Butter and Preserves

Assorted Specialty Granola Bars	\$36.00	dozen
Assorted Freshly Baked Cookies	\$27.00	dozen
Assorted Freshly Baked Fudge Brownies.	\$27.00	dozen
Assorted Chocolate Dipped Cookies	\$33.00	dozen
Assorted Dessert Bars	\$36.00	dozen
Assorted Gourmet Rice Crispy Treats	\$39.00	dozen

(Individual)

Assorted Whole Fresh Fruit	\$1.75	each
Assorted Bags of Potato Chips.	\$1.75	each
Assorted Full Size Candy Bars	\$2.00	each
Assorted Individual Low Fat Yogurts.	\$2.75	each
Assorted Individual Cereal with Milk.	\$4.50	each

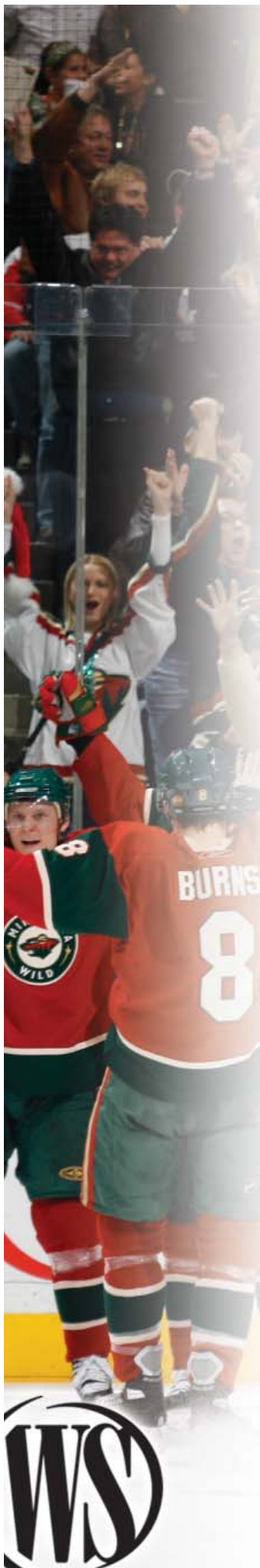
(Serves 10 to 12)

Fresh Popped Popcorn.	\$24.00	each
Trail Mix	\$27.00	each
Salted Peanuts in the Shell	\$27.00	each
Wildside Snack Mix.	\$30.00	each
Yogurt Bar with Granola and Mixed Berries.	\$30.00	each
Whoppers and M&M's.	\$33.00	each
Pretzel Snacker (Garlic and Honey Mustard)	\$33.00	each
Five Star Nut Mix	\$36.00	each
Jumbo Salted Cashews.	\$36.00	each
Cheddar Cheese Popcorn	\$39.00	each
Fresh Popped Popcorn with Peanut M&M's.	\$39.00	each
Toffee Crunch Popcorn	\$42.00	each
Wild Logo Candy Jar	\$45.00	each

(Commemorative Minnesota Wild logo candy jar filled with five star nut mix, jumbo salted cashews or a combination of Whoppers and M&M's)

Wild Logo Popcorn Tin	\$48.00	each
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(Commemorative Minnesota Wild logo popcorn tin filled with freshly popped popcorn topped with peanut M&M's, cheddar cheese and caramel popcorn)



HOSPITALITY MENU

MORNING BREAK SERVICE

Coffee and Cinnamon Rolls \$6.95

Freshly baked cinnamon rolls
freshly brewed coffee, decaffeinated coffee and herbal teas

Iron Range Continental \$8.95

Freshly baked assortment of mini muffins
including mini corn bread muffins with maple butter
whole fresh fruit including apples, oranges, bananas and pears
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Lakes Continental \$9.95

Freshly baked assortment of mini muffins,
mini fruit-filled snack sticks and mini croissants
served with whipped butter and preserves
platters of seasonal fresh fruit
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

Muffins, Scones and Fresh Berries \$10.95

Freshly baked assortment of mini muffins and mini scones
served with individual bowls of fresh sugared
blackberries, raspberries and strawberries
with whipped cream
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Healthy Start Continental \$11.95

Freshly baked glorious morning muffins and
assorted bagels with cream cheese, butter and preserves
platters of seasonal fresh fruit
chilled individual low fat fruit yogurts
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

European Continental \$14.95

A display of sliced pastrami, pepperoni and salami
accompanied by a display of pepper-jack and smoked cheddar
cheeses garnished with red and white grapes
served with mini croissants and baguettes
with butter and preserves
yogurt bar with granola and mixed berries
freshly brewed coffee, decaffeinated coffee and herbal teas

*Morning break services limited to
sixty (60) minutes of service.*

AFTERNOON BREAK SERVICE

Gourmet Soft Pretzel Break \$6.95

A trio of toasted jumbo pretzels hand dipped in butter with:
rock salt, Asiago cheese and a mix of cinnamon and sugar
served with stone ground mustard on a heated carving board
assorted soft drinks, natural spring water

Movie Time Break \$6.95

Movie style buttered popcorn and select full size candy bars
assorted soft drinks and natural spring water

Old Fashioned Cookie Break \$7.95

A variety of freshly baked original chocolate chunk, lemon zest,
white chocolate macadamia nut, butterscotch oatmeal and
English toffee crunch cookies
accompanied by fudge brownies with and without nuts
assorted soft drinks, ice cold 2% milk
freshly brewed coffee and decaffeinated coffee

Dessert Bar Break \$8.95

A selection of summerberry, seven layer,
peanut butter and chocolate marshmallow bars
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

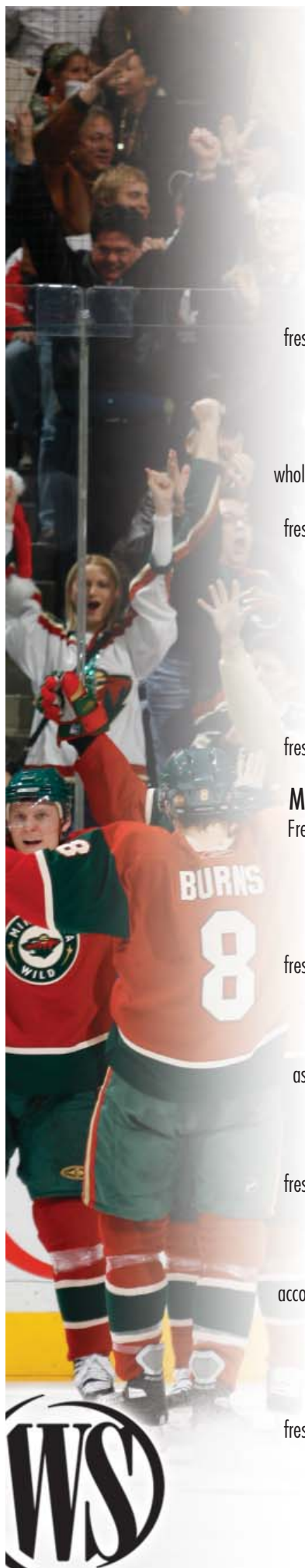
Wildside Break \$9.95

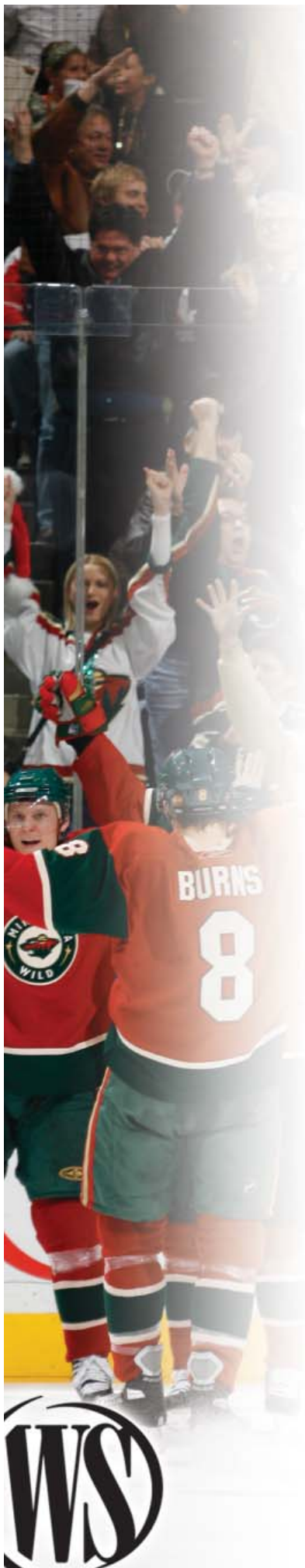
An elaborate selection of freshly baked
chocolate chunk cookies dipped in dark chocolate,
lemon zest cookies and English toffee crunch cookies
dipped in white chocolate, oatmeal butterscotch cookies and
macadamia nut white chocolate chunk cookies dipped in
milk chocolate and gourmet rice crispy treats to include:
original recipe, peanut butter with milk chocolate chunks,
original with M&M's and original half dipped in dark chocolate
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Sweet Cream Social \$10.95

Vanilla ice cream served with seasonal fresh berries,
hot fudge and hot caramel sauces,
freshly baked chocolate chunk cookies
root beer, natural spring water
freshly brewed coffee and decaffeinated coffee

*Afternoon break services limited to
thirty (30) minutes of service.*





HOSPITALITY MENU BREAKFAST SELECTIONS

All breakfasts include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Omelets \$12.95

Your choice of one of the following omelet selections:

Denver
three cheese
mushroom with Swiss cheese
Italian sausage with mozzarella cheese
salsa and cheddar cheese
diced ham and cheddar cheese or
sautéed onions and peppers
with home-fried potatoes, thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

“French” Toast Northwoods Style \$12.95

Thick-sliced cinnamon raisin bread dipped in egg batter, then grilled to a golden brown
served with maple syrup and whipped butter
thick-sliced smoked bacon and sausage patties

Classic American \$13.95

Fluffy scrambled eggs with fresh chives and cheddar cheese,
home-fried potatoes, thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Spinach Mushroom Quiche \$14.95

Baked dish of eggs, spinach, mushrooms and Swiss cheese
thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Eggs Wildside \$15.95

(Maximum 75 people)

Toasted English muffins with a grilled tenderloin medallion
and a grilled chicken medallion
topped with poached eggs and classic béarnaise sauce
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Executive Breakfast \$16.95

Grilled filet mignon and
scrambled eggs with fresh chives
home-fried potatoes
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves



HOSPITALITY MENU

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Breakfast Buffet \$15.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
scrambled eggs with cream cheese and green onions
home-fried potatoes
thick-sliced smoked bacon and sausage patties

Select Breakfast Buffet \$16.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
three cheese omelets and diced ham with cheddar cheese omelets
home-fried potatoes
thick-sliced smoked bacon and sausage patties

Deluxe Breakfast Buffet \$18.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
cream cheese blintzes with strawberry sauce
cinnamon raisin French toast with maple syrup and whipped butter
scrambled eggs with cream cheese and green onions
home-fried potatoes
thick-sliced smoked bacon and ham steaks

Chef Attended Stations Buffet Additions

**Pancake station with whipped butter and maple syrup \$3.00 per guest*

**Thick-sliced cinnamon raisin French toast with whipped butter and maple syrup \$3.50 per guest*

**Omelet station cooked to order \$4.00 per guest*

**Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream \$4.50 per guest*

**Chef required - \$120.00 per chef, one (1) chef recommended for every fifty (50) guests.*

Buffets limited to two (2) hours of service.



HOSPITALITY MENU

BREAKFAST BUFFET SELECTIONS

All breakfast buffets include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

***Champagne Brunch \$29.95**

Assorted freshly baked mini muffins

fruit-filled snack sticks and bagels with cream cheese, whipped butter and strawberry preserves

gourmet rolls, mini croissants and breadsticks with rosemary flavored butter

cream cheese dip display, babaganush and goat cheese confetti with gourmet cracker bread

grilled marinated vegetables, mozzarella cheese, pickles and olives with grilled Caspian bread

international and domestic cheese display with assorted meats and gourmet crackers

vegetable crudité with homemade spinach dip and raspberry encrusted brie

jumbo shrimp with tangy cocktail sauce

smoked salmon with capers, chopped egg, red onions, vine ripened tomatoes and cream cheese

fresh fruit and mixed berries

fresh mixed greens with carrots and radishes

dressings: French / homestyle ranch / bleu cheese / balsamic vinaigrette / 1,000 island / sun-dried tomato bacon French

thick-sliced bacon and link sausage

California style corned beef hash, corn pudding

cheese blintzes with strawberry preserves and sour cream

shredded potatoes with sour cream, parmesan and mozzarella cheese

chicken wild rice soup

scrambled eggs with cream cheese and chives

chicken with mushroom marsala wine sauce

fettuccini carbonara

sautéed garden fresh vegetables

acorn squash and lentil casserole with maple cream sauce

*Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream

*omelet station cooked to order

*prime rib with sage au jus, horseradish sauce, sautéed mushrooms and onions

Chefs selected desserts

Champagne

**Chef required - \$120.00 per chef, a minimum of three (3) chefs required to service the Champagne Brunch.*

The Champagne Brunch has a 100 person minimum

Buffet limited to two (2) hours of service.





HOSPITALITY M E N U

COLD LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your cold luncheon buffet selection for just \$2.95 per person.

All-American Sandwich Platter Buffet \$14.95

Kettle style chips

platter of pre-made sandwiches including:

sliced roast breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes
sliced roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes
and sliced ham with Havarti cheese, leaf lettuce and sliced vine ripened tomatoes
served on freshly baked rolls and sandwich breads with mayonnaise and whole grain mustard
Chef's selection of assorted freshly baked cookies

Deli Buffet \$15.95

Fresh fruit salad, cole slaw and kettle style chips

platter of turkey, ham and salami

served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar,
pepper-jack and Swiss cheeses, fresh kosher pickles, mayonnaise, whole grain mustard
and an assortment of sandwich breads and rolls
Chef's selection of assorted freshly baked cookies

Wrap Buffet \$16.95

Fresh fruit salad, wild rice salad and kettle style chips with homemade spinach dip

trio of wraps including:

grilled chicken, sliced smoked bacon, shredded lettuce, diced vine ripened tomatoes and Havarti cheese with spicy smoked tomato aioli
smoked turkey and asparagus with pepper-jack cheese and shredded lettuce in a sun-dried tomato and herb wrap with ranch dressing
Oriental vegetable salad with Boston lettuce in a curry wrap
Chef's selection of assorted freshly baked cookies

Wildside Italian Hoagie Sandwich Platter Buffet \$17.95

Tri-color rotini pasta salad

Italian meat hoagie with prosciutto ham, salami, mozzarella cheese, shredded lettuce and diced vine ripened tomatoes

Caprese hoagie with fresh mozzarella cheese and Roma tomatoes drizzled with balsamic vinaigrette

Caprese hoagie with grilled breast of chicken, mozzarella cheese and Roma tomatoes drizzled with balsamic vinaigrette

all sandwiches are served on herbed hoagie rolls with Boursin cheese and pesto spread accompanied by a side of gourmet peppers

Chef's selection of assorted freshly baked cookies

Wildside Deli Buffet \$18.95

Fresh fruit salad, potato salad and kettle style chips with French onion dip

platter of roast strip loin, roast breast of turkey, smoked ham and salami

slices of smoked cheddar, pepper-jack and Swiss cheeses,

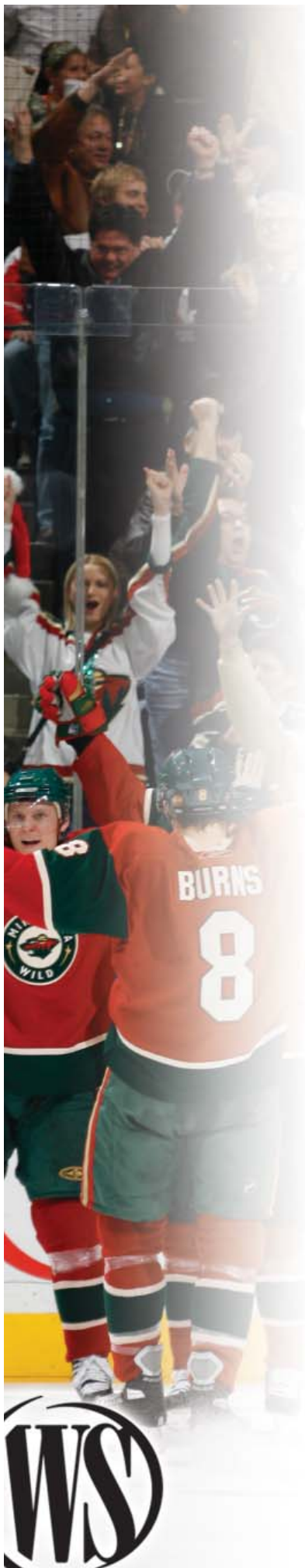
served with mayonnaise, whole grain mustard, leaf lettuce, sliced vine ripened tomatoes,

sliced red onions, fresh kosher pickles

and an assortment of sandwich breads and rolls

Chef's selection of assorted dessert bars





HOSPITALITY MENU

HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

BBQ Buffet \$19.95

Corn bread muffins with maple butter and honey
mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese
served with ranch dressing
cole slaw and fresh fruit salad
corn on the cob
baked beans
bbq breast of chicken
sliced bbq smoked sirloin
Chef's selection of seasonal fresh pies

Hot Sandwich Buffet \$20.95

Potato salad
cole slaw and fresh fruit salad
hand pulled slow roasted pork shoulder mixed with our own rich tomato bbq sauce
smoked marinated sirloin topped with sautéed mushrooms, onions and melted provolone cheese
served with steak sauce and fresh ciabatta buns
Chef's selection of assorted dessert bars

Backyard Sandwich Buffet \$21.95

Hearts of romaine salad with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes
pre-tossed with zesty Parmesan peppercorn dressing
cole slaw and fresh fruit salad
baked beans
wedge fries
bourbon marinated breast of chicken accompanied by grilled fresh pineapple slices
half-pound Kobe burgers with sautéed mushrooms and onions
served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar,
pepper-jack and Swiss cheeses, fresh kosher pickles, mayonnaise, ketchup,
whole grain mustard and freshly baked buns
Chef's selection of assorted dessert bars

Buffets limited to two (2) hours of service.





HOSPITALITY MENU

HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Fiesta Buffet \$21.95

Hand fried tri-color corn tortilla chips with fresh tomato salsa
field greens salad with cheddar cheese, scallions and vine ripened tomatoes, served with ranch dressing
roasted corn salad and fresh fruit salad
refried beans
Spanish rice

Southwestern flavored chicken and sirloin strips with sautéed onions and peppers
accompanied by guacamole, sour cream, pico de gallo, shredded cheddar cheese and warm flour tortillas
cinnamon churros

Kellogg Buffet \$22.95

Homemade Parmesan garlic bread
mesclun greens with walnuts, mandarin oranges and strawberries, served with strawberry vinaigrette
marinated vine ripened tomatoes with fresh mozzarella salad and fresh fruit salad
fresh seasonal vegetable medley
roasted potatoes
sliced sirloin topped with bourbon sauce
farfalle pasta with Chardonnay sauce and grilled breast of chicken
silk cheesecake

Caribbean Buffet \$23.95

Gourmet rolls and cracker bread with butter
grilled vegetable salad with roasted sweet potatoes
jicama cabbage slaw and fresh fruit salad
fresh seasonal vegetable medley
rice and beans
Jamaican jerk breast of chicken
peppered beef tips
Chef's selection of seasonal fresh cakes and pies

Saint Paul Buffet \$23.95

Gourmet rolls and cracker bread with butter
wild field greens with carrot swirls and Roma tomatoes, served with ranch dressing
marinated vine ripened tomatoes with red onion salad and fresh fruit salad
glazed baby carrots
au gratin potatoes
chicken francaise
sliced New York strip loin with maître d'hôtel sauce
Chef's selection of seasonal fresh cakes and pies

Buffets limited to two (2) hours of service.

HOSPITALITY M E N U

HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Italian Buffet \$24.95

Homemade Parmesan garlic bread
Caesar salad pre-tossed in traditional Caesar dressing
tri-color rotini pasta salad and fresh fruit salad
Italian meat bake

vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in pasta sheets baked in an Alfredo sauce
meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce
tiramisu

Oriental Buffet \$25.95

Oriental salad with Daikon radishes, water chestnuts, served with spicy chili vinaigrette
stir fry salad with Nappa cabbage and bok choy
poppy seed fruit salad
stir fry vegetables
pork fried rice
soy sauce and mirin marinated breast of chicken
teriyaki marinated strip steak
fortune cookies

Rice Park Buffet \$26.95

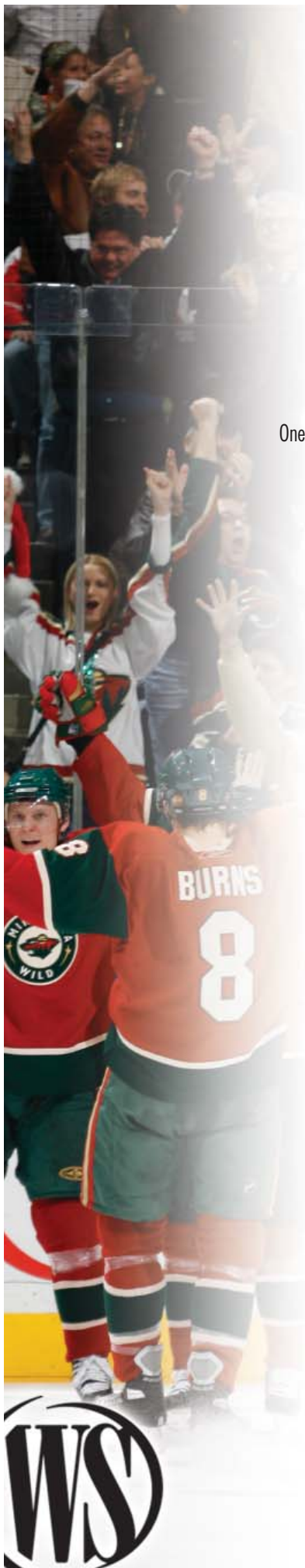
Gourmet rolls and cracker bread with butter
blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges, served with raspberry vinaigrette
cucumber, vine ripened tomatoes with fresh mint salad and fresh fruit salad
mixed vegetables
Minnesota wild rice medley
shiitake crusted breast of chicken with mushroom cream sauce
grilled salmon with bbq kiwi sauce
Chef's selection of seasonal fresh cakes and pies

Wildside Signature Buffet \$32.95

Caspian bread brushed with olive oil and sea salt, served with rosemary butter
mesclun greens with walnuts, mandarin oranges and strawberries, served with strawberry vinaigrette
vine ripened tomatoes with green pepper salad and fresh fruit salad
green beans à la Provençal
garlic mashed potatoes
pork loin with Amaretto Dijon mustard cream sauce
grilled breast of chicken with bay shrimp and artichoke pesto
roasted New York strip loin with green peppercorn and mango chutney sauce
Chef's selection of seasonal fresh cakes and pies

Buffets limited to two (2) hours of service.





HOSPITALITY M E N U

RECEPTION PRESENTATIONS

COLD DISPLAYS

Goat Cheese Confetti with Cracker Bread \$90

A display of goat cheese confetti with diced fruits, drizzled with olive oil, served with cracker bread
(serves approximately 25 guests)

Brie Cheese En Croûte \$90

One wheel of warmed baked Brie en croûte with your choice of maple pecan apricot or raspberry glaze, served with gourmet crackers
(serves approximately 25 guests)

Kettle Chips with Spinach and Onion Dip Display \$150

A display of kettle style chips with our homemade spinach and French onion dips
(serves approximately 50 guests)

Tortilla Chips with Guacamole and Salsa Display \$150

A display of hand fried tri-color tortilla chips with guacamole, homemade green and red fresh tomato salsas
(serves approximately 50 guests)

Nine Layer Dip Display \$175

A triple-tier display of a dip of black beans, sour cream, guacamole, shredded cheddar cheese, sliced jalapeños, scallions, sliced black olives, shredded lettuce and diced vine ripened tomatoes served with hand fried tri-color corn tortilla chips
(serves approximately 50 guests)

Garden Fresh Vegetable Display \$175

A double-tier display of garden fresh vegetables, served with our homemade spinach dip
(serves approximately 50 guests)

Fresh Fruit Display \$200

A double-tier display of watermelon, pineapple, honeydew, cantaloupe, strawberries and kiwi
(serves approximately 50 guests)

International & Domestic Cheese Display \$200

A double-tier display of international and local cheeses garnished with red and white grapes, served with gourmet crackers
(serves approximately 50 guests)

Meat and Cheese Display \$200

A double-tier display of sliced pastrami, pepperoni, salami, cheddar and jalapeño jack cheeses garnished with olives and pickles, served with gourmet crackers
(serves approximately 50 guests)

Fresh Berry Display \$200

A double-tier display of assorted fresh berries, served with brown sugar sour cream dip
(serves approximately 50 guests)

Grilled Marinated Vegetable Display \$225

A double-tier display of grilled marinated mushrooms and seasonal vegetables to include asparagus, roasted peppers, zucchini and yellow squash
(serves approximately 50 guests)

09-10



HOSPITALITY M E N U

RECEPTION PRESENTATIONS

COLD DISPLAYS

Cream Cheese Dip Display \$225

A triple-tier display of cream cheese topped with red jalapeño jelly, hot peach preserves and red bell pepper ancho chili jam served with large thin wheat crackers
(serves approximately 50 guests)

Japanese Cold Combo Display \$225

A double-tier display of handmade lobster spring rolls, calamari salad, Peking shrimp and seaweed salad shrimp, tuna and salmon Nigiri, California, smoked salmon and vegetable Norimake rolls with soy sauce, wasabi and pickled ginger
(serves approximately 50 guests)

Assorted Crostini Display \$225

A double-tier display of bruschetta and crostini topped with goat cheese confetti, olive tapanade and jerk tuna with soy plum sauce
(serves approximately 50 guests)

Mini Croissant Sandwich Display \$225

A mirrored display of 50 assorted mini croissant sandwiches cut in half including: turkey with Swiss cheese, ham with smoked cheddar cheese and smoked salmon with cucumber, served with mayonnaise and whole grain mustard
(serves approximately 50 guests)

Grilled Chicken, Tomato and Mozzarella Salad Display \$250

A mirrored display of sliced grilled breast of chicken layered between red and yellow tomatoes and fresh mozzarella cheese topped with balsamic vinaigrette and fresh basil pesto
(serves approximately 50 guests)

Smoked Salmon Display \$250

A mirrored display of smoked salmon accompanied by capers, chopped eggs, chopped red onions, sliced vine ripened tomatoes and cream cheese served with sliced pumpernickel bread and bagel chips
(serves approximately 50 guests)

Pazzaluna Antipasto Display \$275

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives, served with soft and hard bread sticks
(serves approximately 50 guests)

Iced Jumbo Shrimp Display \$550

A triple-tier display of 150 jumbo shrimp, peeled and chilled served with Tabasco sauce, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Iced Jumbo Shrimp and Crab Claw Display \$625

A triple-tier display of 75 jumbo shrimp, peeled and chilled and 75 snow crab claws served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Wildside's Signature Seafood Display \$1,100

An elaborate mirrored display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna served with garlic lemon aioli, tangy cocktail sauce, Tabasco sauce and lemon wedges
(serves approximately 50 guests)



HOSPITALITY MENU

RECEPTION PRESENTATIONS

COLD HORS D'OEUVRES

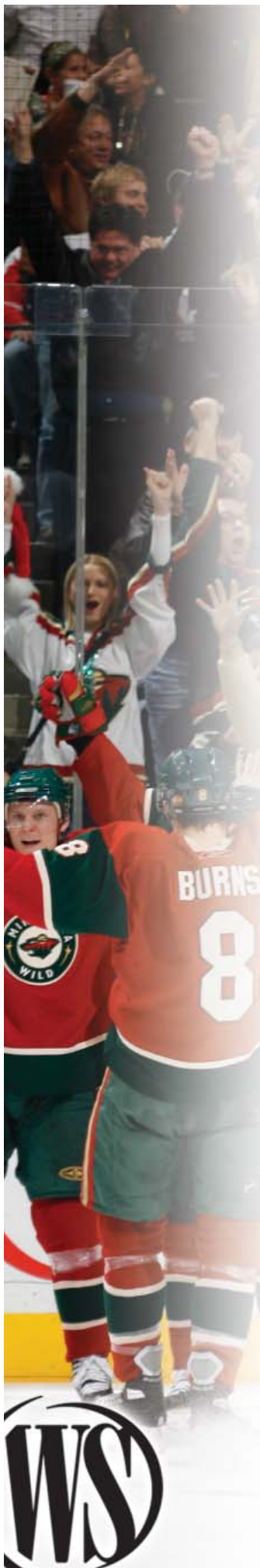
*Minimum order of three (3) dozen per selection.
Priced per dozen.*

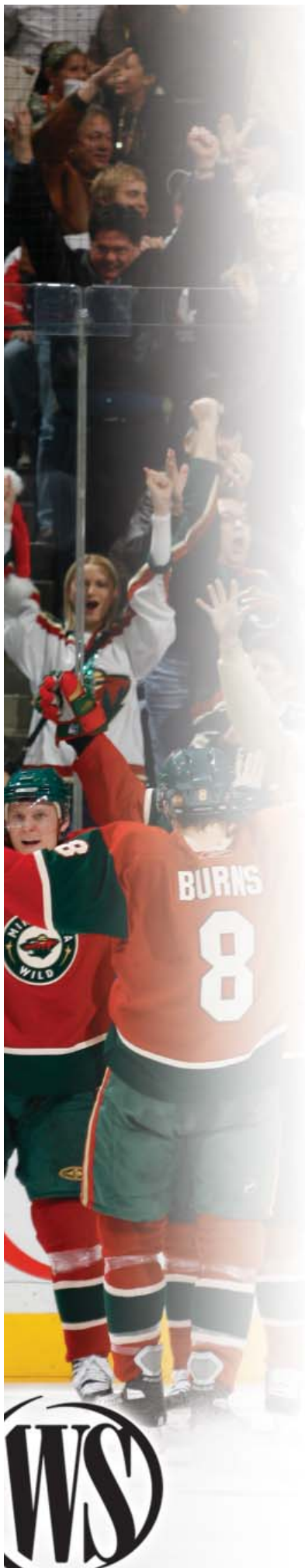
Mini Caesar Salad on Crouton.	\$12 per dozen
Maytag Bleu Cheese with Pesto Fava Beans.	\$12 per dozen on Purple Potato
Belgian Endive with Roquefort Mousse.	\$12 per dozen
Prosciutto and Melon	\$15 per dozen
Ham and Cream Cheese on Cucumber	\$15 per dozen
Jerk Ahi Tuna with Soy Plum Sauce on Crostini	\$15 per dozen
Cherry Tomatoes with Herbed Cream Cheese.	\$18 per dozen
Figs wrapped in Prosciutto	\$18 per dozen
Chicken Negamaki.	\$18 per dozen
Tomato Buffalo Mozzarella Bruschetta	\$21 per dozen
Steak Roulades on Crostini	\$21 per dozen
Smoked Turkey and Asparagus Wraps.	\$21 per dozen
Carpaccio with Capers, Chopped Egg, Olive Oil	\$24 per dozen on Crostini
Peppered Tenderloin on Crostini.	\$24 per dozen
Caprese Salad on a Skewer	\$24 per dozen
Mini Potatoes filled with Caviar.	\$27 per dozen
Stuffed Artichokes with Herbed Cream Cheese.	\$27 per dozen
Oriental Beef on Crisp Wonton with Wasabi Aioli	\$30 per dozen
Grilled Shrimp on Tortillas with Guacamole	\$30 per dozen
Strawberries with Herbed Cream Cheese	\$33 per dozen
Lump Crabmeat Salad with Fresh Dill on Crouton.	\$33 per dozen
Smoked Salmon Chive Spread on Pumpnickel	\$36 per dozen
Half Shelled Oysters with Tangy Cocktail Sauce	\$36 per dozen
Smoked Salmon on Cucumber.	\$39 per dozen
Goat Cheese with Candied Almonds	\$39 per dozen with a Pinot Noir Pipette
Snow Peas stuffed with Crab Salad	\$42 per dozen
Jumbo Shrimp with Tangy Cocktail Sauce.	\$42 per dozen
Lobster Spring Rolls with Tiger Sauce.	\$45 per dozen
Cracked Snow Crab Claws with Mustard Sauce	\$45 per dozen
Oriental Peking Shrimp wrapped in Snow Peas.	\$48 per dozen

HOT HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

Mini Chicken Tacos with Fresh Tomato Salsa.	\$12 per dozen
Water Chestnuts wrapped in Bacon	\$12 per dozen
Cream Cheese stuffed Jalapeño Poppers	\$12 per dozen
Jerk, Sweet & Sour or Bourbon Meatballs	\$15 per dozen
Jerk or Teriyaki Chicken Wings	\$18 per dozen
Chicken Hot Wings with Ranch Dip	\$18 per dozen
Mushroom Caps Florentine	\$21 per dozen
Wonton Shrimp with Popper Jam	\$24 per dozen
Vegetable Spring Rolls with Red Chili Sauce.	\$24 per dozen
Chicken Strips	\$27 per dozen with Honey Mustard, Buffalo and Ranch Dips
Smoked Chicken Quesadillas.	\$27 per dozen with Sour Cream and Fresh Tomato Salsa
Spinach and Feta Spanakopita	\$30 per dozen
Sesame Chicken Strips.	\$30 per dozen with Garlic Ginger Sauce
Bourbon Chicken Skewers	\$33 per dozen
Asparagus and Goat Cheese in Phyllo	\$33 per dozen
Goat Cheese with Sun-dried Tomato Purse	\$33 per dozen
Oysters Rockefeller.	\$36 per dozen
Chicken Satay with Peanut Sauce	\$36 per dozen
Mushroom Caps stuffed with Sausage	\$36 per dozen
Coconut Shrimp with Cajun Marmalade.	\$39 per dozen
Artichokes stuffed with Parmesan and Mozzarella.	\$39 per dozen
Scallops wrapped in Bacon	\$39 per dozen
Coconut Chicken Skewers with Red Chili Sauce	\$42 per dozen
Baked Brie and Raspberry Puff	\$42 per dozen
Peking Duck Roll with Red Chili Sauce	\$45 per dozen
Beef Satay with Whiskey Sauce	\$48 per dozen
Mushroom Caps stuffed with Crab	\$51 per dozen
Mini Beef Wellington with Bernaise Sauce	\$54 per dozen
Baby Lamb Chops	\$57 per dozen
Crab Cakes with Smoked Tomato Aioli	\$60 per dozen





HOSPITALITY MENU

RECEPTION PRESENTATIONS

CARVERY STATIONS

**Chef attended performance stations, \$120.00 per chef, per four (4) hour period.
One (1) chef recommended for every 50 to 150 guests.*

***Roasted Turkey Breast \$225**

Slow roasted breast of turkey
served with mayonnaise, cranberry relish and silver dollar rolls
(four breasts of turkey serve approximately 50 guests)

***Sugar Glazed Ham \$225**

Ham glazed with mustard and brown sugar,
served with mayonnaise, whole grain mustard and silver dollar rolls
(one ham serves approximately 50 guests)

***Roast Pork Loin \$250**

Roast pork loin spiced by hand prior to cooking with our own blend of herb seasonings
served with Amaretto Dijon mustard cream sauce and silver dollar rolls
(two pork loins serve approximately 50 guests)

***Smoked Sirloin \$375**

Slow smoked sirloin
served with mayonnaise, spicy bbq sauce, horseradish and mini ciabatta rolls
(four sirloins serve approximately 50 guests)

***Herb Crusted Prime Rib \$450**

Herb crusted prime rib
served with mayonnaise, horseradish sauce, sage au jus and mini Kaiser rolls
(one prime rib serves approximately 50 guests)

***Châteaubriand \$550**

Châteaubriand roasted to medium rare
served with mayonnaise, horseradish sauce, béarnaise sauce and mini French baguettes
(four châteaubriands serve approximately 50 guests)

***Sea Bass Tacos \$625**

Sea bass fillet marinated in our own Southwestern seasonings
served with warmed corn tortillas, pico de gallo and serrano chili pepper aioli
(ten pounds of sea bass serves approximately 50 guests)

***Steamship Round of Beef \$675**

Steamship round of beef, spiced by hand prior to cooking with our own blend of herb seasonings
served with mayonnaise, whole grain mustard, horseradish sauce and silver dollar rolls
(one steamship round serves approximately 150 guests)



HOSPITALITY M E N U

RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Cookie Platter \$125

A combination of freshly baked original chocolate chunk, white chocolate macadamia nut, lemon zest, butterscotch oatmeal and English toffee crunch cookies sprinkled with white chocolate shavings and M&M's
(75 cookies serve approximately 50 guests)

Gourmet Rice Crispy Platter \$150

An assortment of freshly made original recipe, peanut butter with milk chocolate chunks, original with M&M's and original half dipped in dark chocolate
(50 rice crispy bars serve approximately 50 guests)

Chocolate Dipped Cookie Platter \$150

A combination of freshly baked chocolate chunk cookies dipped in dark chocolate, lemon zest cookies and English toffee crunch cookies dipped in white chocolate, oatmeal butterscotch cookies and macadamia nut white chocolate chunk cookies dipped in milk chocolate, sprinkled with M&M's
(75 cookies serve approximately 50 guests)

Cupcake Display \$175

Freshly baked vanilla and chocolate cupcakes dipped in butter cream, chocolate frosting and strawberry mousse top off with your favorites: English toffee crunch, M&M's, rainbow sprinkles, chopped nuts, Oreo and Twix cookies
(50 cupcakes serve approximately 50 guests)

Assorted Dessert Bar Platter \$200

A mouth watering display of summerberry, seven layer, peanut butter and chocolate marshmallow bars
(60 dessert bars serve approximately 50 guests)

Apple Crisp \$225

A sweet traditional homemade apple crisp served warm with speckled vanilla ice cream
(2 pans serve approximately 50 guests)

Wildside Ice Cream \$225

Our original presentation of speckled vanilla ice cream accompanied by waffle cones with fresh berries, caramel sauce, chocolate fudge, chopped nuts and rainbow sprinkles
(3 gallons of ice cream serves approximately 50 guests)

Cookie Pudding \$250

A rich homemade pudding made with coconut and an assortment of cookies baked in a rich chocolate custard served warm with speckled vanilla ice cream
(2 pans serve approximately 50 guests)

Chocolate Dipped Kabobs \$275

A skewered display of strawberries dipped in dark and white chocolate accompanied by marshmallows dipped in dark chocolate with chopped nuts, rainbow sprinkles, M&M's and white chocolate drizzle
(display serves approximately 50 guests)

Fancy Dessert Display \$300

A sophisticated display of rich desserts including: chocolate covered fresh strawberries injected with Grand Marnier, individual lava and tiramisu cakes, petit fours and assorted truffles
(75 individual desserts serve approximately 50 guests)

Assorted Mini Dessert Display \$325

A display of mini lemon tarts, mini pecan pies, chocolate truffles and mini baklavas
(display serves approximately 50 guests)

Assorted Gourmet Cake Display \$350

A multi-tier cake display of ultimate chocolate, lemon mist, raspberry tango and Grandma's carrot cake
(4 whole cakes serve approximately 50 guests)

Chocolate Fountain Display \$375

Flowing dark chocolate accompanied by your favorite dipping desserts to include: pineapple, strawberries, graham crackers, Oreo cookies, jumbo pretzels, marshmallows, pirouettes, assorted mini chocolate chip cookies and rice crispy treats
(display serves approximately 50 guests)

Wildside's Chocolate Lovers Display \$425

A display of milk and white chocolate dipped Oreo cookies, graham crackers, s'mores, jumbo pretzels, pecan bears, pretzel rods, large fresh strawberries and potato chips all hand dipped and garnished with M&M's
(display serves approximately 50 guests)



HOSPITALITY MENU DINNER BUFFETS

*All dinner buffets include baskets of fresh gourmet rolls and cracker bread with butter.
A double-tier display of international and local cheeses garnished with red and white grapes, served with gourmet crackers
and garden fresh vegetables served with our homemade spinach dip.*

Pastry Chef's dessert selection.

*Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.*

Southern Buffet \$30.95

Blend of mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese, served with ranch dressing
potato salad, sweet and tangy cole slaw
green beans with julienne red and green peppers and walnuts
hush puppies
southern fried boneless breast of chicken
Cajun catfish
beef short ribs with rich spicy bbq sauce

Great Lakes Buffet \$33.95

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes
pre-tossed with zesty Parmesan peppercorn dressing
artichoke and mushroom salad
fresh fruit salad
sautéed garden fresh vegetables, potatoes au gratin
chicken piccata
walleye pike with sage brown butter
sautéed pork medallions with Amaretto Dijon mustard cream sauce

***American Bistro Buffet \$36.95**

Wild field greens with carrot swirls and Roma tomatoes, served with ranch dressing
fresh spinach, sliced strawberries and Brie cheese, served with raspberry poppyseed dressing
fresh fruit salad

sautéed vegetables with herbs and garlic, oven roasted tri-color potatoes with rosemary
grilled breast of chicken with caramelized citrus sauce
grilled mahi-mahi with pineapple salsa

*London broil with roasted shallot port wine sauce

*Chef required - \$120.00 per chef, one (1) chef recommended for every 150 guests.

***The Select Buffet \$42.95**

Romaine lettuce with Parmesan cheese and croutons pre-tossed with Caesar dressing
wild field greens salad with carrot swirls and Roma tomatoes, served with ranch dressing
tomato mozzarella salad with olive oil and balsamic vinegar
fresh seasonal vegetable medley, garlic mashed red skin potatoes
sautéed breast of chicken with fried leeks in sherry sauce

lobster cappelletti with julienne vegetables, Parmesan cheese, olive oil and garlic

*roast Châteaubriand with wild mushroom sauce

*Chef required - \$120.00 per chef, one (1) chef recommended for every 150 guests.

Buffets limited to two (2) hours of service.





HOSPITALITY MENU HEADWATERS

BAR AND RESTAURANT

For that very special occasion look no further. Headwaters Bar and Restaurant, located on the exclusive Club level of the Xcel Energy Center, is the place. The upscale yet casual 220 seat dining environment is created through the open, airy design of the space, as well as through the introduction of performance-cooking components, including a large open working rotisserie displaying various poultry and meats in the roasting process. Due to the popularity of the concept and the limited availability of Headwaters Bar and Restaurant for private functions, Wildside Caterers is pleased to offer the menu below in any of our facilities, year round.

Headwaters Signature Buffet \$45.95

gourmet rolls, mini croissants and breadsticks with rosemary flavored butter
cream cheese dip display, babaganush and goat cheese confetti with gourmet cracker bread
grilled marinated vegetables, mozzarella cheese, pickles and olives with grilled Caspian bread
international and domestic cheese display with assorted meats and gourmet crackers
vegetable crudité with homemade spinach dip and raspberry encrusted brie

jumbo shrimp with tangy cocktail sauce
artichoke and mushroom salad with Italian dressing
fresh fruit and mixed berries

fresh mixed greens salad with carrots and radishes with salad bar toppings to include:
smoked bacon, diced egg, cucumbers, red onion, wild mushroom blend, cottage cheese, pepperocini,
cherry tomatoes, cheddar cheese, sunflower seeds and herbed croutons

dressings: French / homestyle ranch / bleu cheese / balsamic vinaigrette / 1,000 island / sun-dried tomato bacon French

baked shells in creamy cheese sauce
herb and garlic marinated rotisserie chicken
bbq baby back ribs
chicken & wild rice dumplings
potatoes au gratin
horseradish thyme mashed potatoes
chicken wild rice soup
tomato basil soup

*sautéed chicken with wild mushrooms and brandy cream
*pork dijon

*pappardelle with Italian sausage, roasted red pepper and mozzarella cheese

*sautéed garden fresh vegetables

*grilled salmon with dill beurre blanc

acorn squash and lentil casserole with maple cream sauce

*prime rib with horseradish sauce, sage au jus, sautéed mushrooms and onions

*New York cheesecake with mixed berry topping, mixed berry shortcake, New York cheesecake, four layer carrot cake,
seven layer Grand Marnier cake, five high chocolate cake, warm apple crisp, warm cookie pudding,
mixed berry ice cream sundae, chocolate covered strawberry and marshmallow skewers, chocolate ice cream sundae,
vanilla ice cream or any item à la mode

freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water

**Chef required - \$120.00 per chef, five (5) chefs required to service the Headwaters Signature Buffet.*

Headwaters Signature Buffet has a 100 person minimum

Buffet limited to two (2) hours of service.

HOSPITALITY M E N U

WILDSIDE CATERERS BOX MEALS

*All box lunch meals include bottled natural spring water,
appropriate condiments and serviceware.*

SANDWICHES

Turkey Sandwich \$10.95

Thinly sliced roasted breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced whole wheat bread with cranberry mayonnaise served with a bag of potato chips and a cookie

Ham Sandwich \$10.95

Thinly sliced ham with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced Minnesota wild rice bread with honey mustard served with a bag of potato chips and a cookie

Maple BBQ Chicken Sandwich \$10.95

Grilled breast of chicken marinated in maple syrup, topped with sweet caramelized onions on a Minnesota wild rice roll with bbq bleu cheese aioli served with a bag of potato chips and a cookie

Roast Beef Sandwich \$11.95

Thinly shaved roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on thick-sliced rye bread with horseradish mayonnaise served with a bag of potato chips and a cookie

Grilled Chicken Breast Sandwich \$11.95

Grilled breast of chicken topped with roasted red pepper Boursin cheese spread, leaf lettuce and sliced vine ripened tomatoes on a Minnesota wild rice roll served with a bag of potato chips and a cookie

Portobello Mushroom Sandwich \$11.95

Grilled marinated portobello mushroom topped with leaf lettuce and sliced vine ripened tomatoes on an herbed hoagie roll with tapenade mayonnaise served with a bag of potato chips and a cookie

Herbed Focaccia Turkey Sandwich \$12.95

Thinly sliced breast of turkey with Havarti cheese, leaf lettuce and sliced vine ripened tomatoes on herbed focaccia with cranberry mayonnaise served with a bag of potato chips and a cookie

Roast Sirloin and Brie Sandwich \$12.95

Thinly sliced roasted strip loin of beef with Brie cheese, leaf lettuce and sliced vine ripened tomatoes on a Minnesota wild rice roll with garlic mayonnaise served with a bag of potato chips and a cookie

Southern Fried Chicken Sandwich \$12.95

Southern fried breast of chicken topped with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes on a soft Kaiser roll with bbq ranch dressing served with a bag of potato chips and a cookie

Cashew Chicken Salad Sandwich \$13.95

Diced grilled breast of chicken with cashews, chopped celery, red grapes, water chestnuts and sesame mayonnaise on a freshly baked croissant served with a bag of potato chips and a cookie

Wildside Italian Hoagie Sandwich \$13.95

Italian hoagie with Boursin cheese, prosciutto ham, salami and mozzarella cheese topped with a mixture of shredded lettuce, basil, pesto and diced vine ripened tomatoes on an herbed hoagie roll served with a bag of potato chips and a cookie

Beef Tenderloin Sandwich \$15.95

Thinly sliced grilled beef tenderloin with smoked cheddar cheese, shaved red onion, leaf lettuce and sliced vine ripened tomatoes on an herbed hoagie roll with horseradish mayonnaise served with a bag of potato chips and a cookie



HOSPITALITY M E N U

WILDSIDE CATERERS BOX MEALS

*All box lunch meals include bottled natural spring water,
appropriate condiments and serviceware.*

Wraps

Ham and Havarti Wrap \$11.95

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Oriental Vegetable Wrap \$11.95

Oriental vegetable salad and Boston lettuce in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Smoked Turkey Wrap \$12.95

Thinly sliced breast of smoked turkey, asparagus, pepper-jack cheese and shredded lettuce with ranch dressing in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Chicken Caesar Wrap \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Turkey Club Wrap \$14.95

Thinly sliced breast of turkey, applewood smoked bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Grilled Chicken Club Wrap \$16.95

Grilled breast of chicken breast, applewood smoked bacon, shredded lettuce, diced vine ripened tomatoes and Havarti cheese with spicy smoked tomato aioli in an herb wrap served with a sliced red and yellow tomato salad and a cookie

Salads

Antipasto Salad \$12.95

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted red and yellow peppers served with zesty Italian dressing, Parmesan cheese, a soft garlic bread stick and a cookie

Oriental Peanut Fried Chicken Salad \$12.95

A mix of crisp fried noodles, bok choy, Napa cabbage and Asian greens tossed in sesame vinaigrette, topped with a peanut fried breast of chicken served with a fortune cookie

Grilled Chicken Caesar Salad \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing served with a fresh baked roll with butter and a cookie

Sante Fe Chicken Salad \$13.95

Sliced grilled breast of chicken, tri-color peppers and onions mixed with ancho chili dressing on top of fresh field greens and corn tortilla chips served with a corn muffin with butter and a cookie

Greek Chicken Salad \$14.95

Blend of mixed greens and chopped iceberg lettuce topped with sliced grilled breast of chicken, Kalamata olives, feta cheese, diced vine ripened tomatoes, cucumber and red onion served with Greek vinaigrette and a fresh baked roll with butter and a cookie

Grilled California Chicken

Pasta Salad \$14.95

Sliced grilled breast of chicken fanned over tri-color rotini pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens topped with fresh Asiago cheese shards, served with raspberry vinaigrette and a fresh baked roll with butter and a cookie

