



MILLENNIUM

MINNEAPOLIS

Catering and Event Menu





CONTINENTAL BREAKFAST

Millennium Continental

- Chilled Orange, Apple and Cranberry Juices
- Sliced Seasonal Fruits and Berries
- Breakfast Pastries
- Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$21 per person

Deluxe Continental

- Chilled Orange, Apple and Cranberry Juices
- Sliced Seasonal Fruits and Berries
- Breakfast Pastries
- Bagels and Cream Cheese
- Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$23 per person

Executive Continental

- Chilled Orange, Apple and Cranberry Juices
- Sliced Seasonal Fruits and Berries
- Breakfast Pastries
- Bagels and Cream Cheese
- Individual Greek Flavored Yogurts
- Cold Cereal: Raisin Bran, Special K, Corn Flakes, Honey Nut Cheerios
- With Skim, 2% and Almond Milk
- Regular and Decaffeinated Coffee, Herbal and Black Teas

\$25 per person



BREAKFAST BUFFETS



Breakfast Buffets includes Butter and Preserves, Freshly Brewed Illy Cafe Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas
Minimum 25 Guests, If Less than 25 Guests, \$150 Fee Will Apply

Minnehaha

- Chilled Orange, Apple and Cranberry Juices
- Sliced Seasonal Fruits and Berries
- Breakfast Pastries and Breads
- Cold Cereal: Raisin Bran, Special K, Corn Flakes, Honey Nut Cheerios
- Skim, 2% and Almond Milk
- Scrambled Eggs with Cheddar Cheese and Chives
- Bacon, Pork Sausage, Herb Roasted Yukon Gold Potatoes

\$32 per person

Hiawatha

- Chilled Orange, Apple and Cranberry Juices
- Sliced Seasonal Fruits and Berries
- Breakfast Pastries and Breads
- Scrambled Eggs with Diced Onion, Pepper, Cheddar Cheese and Chives
- Breakfast Potato Hash
- Bacon, Pork Sausage, Buttermilk Biscuits and Gravy

\$34 per person

Nokomis

- Chilled Orange, Apple and Cranberry Juices
- Steel Cut Oatmeal with Roasted Almonds, Dried Fruits, Brown Sugar and Milk
- Yogurt and Berry Granola Parfait
- Breakfast Pastries and Breads
- Eggs Benedict
- Scrambled Eggs with Cheddar Cheese and Chives
- Herb Roasted Yukon Gold Potatoes

\$37 per person



PLATED BREAKFAST



Served with Chilled Juice, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

American

Scrambled Eggs with Cheddar Cheese and Chives
Bacon and Pork Sausage
Herb Roasted Yukon Gold Potatoes
Baked Biscuits with Preserves and Butter

\$25 per person

Caramelized Cinnamon Apple French Toast

Warm Local Maple Syrup
Hickory Cured Ham Steak
Fresh Fruit Cup with Berries

\$26 per person

Quiche Lorraine

Tender Crust Egg Custard with Onions, Bacon, Ham, Gruyere Cheese
Mixed Greens
Fresh Fruit Cup with Berries

\$26 per person

Corned Beef Hash

Poached Eggs, Herb Roasted Yukon Gold Potatoes,
Peppers, Hollandaise Sauce

\$28 per person

Roasted Strip Loin Benedict

Strip Loin of Beef, Herb Roasted Yukon Gold Potatoes,
Sauce Béarnaise, Poached Eggs, Grilled Jumbo Asparagus

\$32 per person



CHEF ATTENDANT STATIONS



\$150 fee per attendant per hour; one attendant per 25 guests.

Omelet Station **GF**

Custom Made to Order Omelets with Choice of Ingredients:
Bacon, Pork Sausage, Ham, Onions, Bell Pepper, Tomatoes, Mushrooms, Cheddar Cheese, Asparagus, Spinach

\$12 per person

Belgian Waffle Station

Made to Order Waffles Served with:
Whipped Cream, Pecans, Nutella, Fresh Strawberries, Sliced Bananas, Powdered Sugar, Warm Local Maple Syrup

\$10 per person

Pancake Station

Made to Order Pancakes Served with:
Strawberries, Bananas, Blueberries, Cinnamon Roasted Apples, Chocolate Chips, Whipped Cream, Warm Local Maple Syrup

\$10 per person

Additional Items

Smoked Salmon
Served with Capers, Onions, Asparagus, Tomatoes, Chopped Eggs, Pumpnickel Toast (3 oz. per person)

\$12 per person

Southwestern Breakfast Burritos

Sundried Tomato Wrap, Scrambled Eggs, Avocado, Cilantro, Chorizo, Black Beans, Roasted Corn, Spinach, Monterey Jack Cheese with Sour Cream, Salsa

\$12 per person
Substitute Egg Whites: \$1.50 per person

Breakfast Croissant Sandwich

Scrambled Eggs, Cheddar Cheese, Hickory Cured Ham, Chives

\$6 per person
Substitute Egg Whites: \$1.50 per person

Bagel Breakfast Sandwich

Egg, Cheddar Cheese, Bacon, Tomatoes

\$6 per person
Substitute Egg Whites: \$1.50 per person

Aidelle Chicken Sausage, Sausage Links, Bacon

\$6 per person



MORNING A LA CARTE TREATS | DRINKS

Bagels with Cream Cheese, Honey and Preserves
\$38 per dozen

English Muffins, Butter and Fruit Preserves
\$36 per dozen

Cinnamon Rolls
\$38 per dozen

Assortment of Breakfast Pastries
\$38 per dozen

Assorted Croissants
\$38 per dozen

Assorted Coffee Cakes
\$38 per dozen

Assorted Muffins
\$38 per dozen

Flavored Greek Yogurts
\$5 each

Cereal with Skim, 2%, Almond and Soy Milk
\$5 each

Hard Boiled Eggs with Sea Salt and Cracked Pepper **GF**
\$28 per dozen

Assorted Gluten Free Morning Bakeries **GF**
\$48 per dozen

Chilled Bottled Fruit Juices
\$5.50 each

Assorted Sodas
\$5.50 each

Bottled Sparkling or Still Waters
\$5.50 each

illy Illy Café Regular or Decaffeinated Coffee
\$82 per gallon

Hot Black and Herbal Teas with Lemon and Honey
\$75 per gallon

Iced Tea with Lemon and Sugar Sticks
\$75 per gallon

Red Bull Energy Drink
\$6 each

Naked Juices (16 oz.)
\$7 each

Sparkling Probiotic Drink
\$7 each

Hot Chocolate with Vanilla Bean Whipped Cream
\$68 per gallon

Hot Apple Cider Scented with Cinnamon Sticks Cloves and Orange Peel
\$56 per gallon

2%, Skim or Almond Milk
\$18 per carafe

Lemonade with Lemon Wedges
\$56 per gallon

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian **V** Vegan **V**



BREAK PACKAGES

All Day Beverage Package

Requires a minimum of 25 guests. Package must remain in the same location all day and will be available for no more than 8 consecutive hours.

Not applicable during meals i.e. Lunch and Dinner

Soft Drinks, Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$16 per person

Executive Package

Meeting Opener: Assorted Breakfast Pastries, Chilled Fruit Juices, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Mid-Morning

Soft Drinks and Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Afternoon

Home Baked Cookies, Chocolate Nut Brownies, Soft Drinks, Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$39 per person

Business Package

Meeting Opener: Assorted Breakfast Pastries, Fresh Fruit Display, Chilled Fruit Juices, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Mid-Morning

Fruit and Trail Mix, Assorted Energy Bars, Soft Drinks and Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Afternoon

Home Baked Cookies, Dessert Bars, Soft Drinks, Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$46 per person

Enhanced Business Package

Meeting Opener Assorted Breakfast Pastries, Bagels with Cream Cheese, Fresh Seasonal Fruit, Chilled Fruit Juices, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Mid-Morning

Assorted Energy and Protein Bars, Flavored Greek Yogurt, Soft Drinks, Bottled Water, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Afternoon

Home Baked Cookies, Dessert Bars, Smart Popcorn, Soft Drinks, Bottled Water, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$48 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free Vegetarian Vegan



MILLENNIUM MINNEAPOLIS DAY MEETING

PACKAGE A

\$75 per person

Millennium Continental

Chilled Orange, Apple and Cranberry Juices, Sliced Seasonal Fruits and Berries, Breakfast Pastries, Illy Café Regular and Decaffeinated Coffee, Herbal and Black Teas

Mid-Morning

Assorted Energy Bars, Soft Drinks and Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Plated Lunch

Salad (select one)

Baby Arugula and Baby Kale with Apples, Dried Cherries, Parmesan and Lemon Vinaigrette

Crisp Romaine Hearts, Tossed with Shaved Parmigiano-Reggiano, Home Made Herb Croutons, Caesar Dressing

Entrées (select one)

Honey Lemon Chicken: Herb Fingerling Potatoes, Seasonal Vegetables, Natural Jus **GF**

Pan Seared Chicken: Creamed Leeks, Yukon Gold Mashed Potatoes, Seasonal Vegetable **GF**

6 oz. Grilled Flat Iron Steak: Fingerling Potatoes, Seasonal Vegetables, Chimichurri Sauce **GF**

Pan Seared Walleye: Pecan Crusted, Wild Rice Pilaf, Sweet Corn Cream Sauce

Grilled Loch Duart Salmon: Herb Roasted Fingerling Potatoes, Seasonal Vegetables, Tarragon White Wine **GF**

Dessert (select one)

New York Style Cheesecake

Gluten Free Chocolate Truffle Torte **GF**

Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Afternoon Break

Dessert Bars, Soft Drinks, Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian Vegan



MILLENNIUM MINNEAPOLIS DAY MEETING

PACKAGE B

\$80 per person

Millennium Continental

Chilled Orange, Apple and Cranberry Juices, Sliced Seasonal Fruits and Berries, Breakfast Pastries, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Mid-Morning

Assorted Energy Bars, Soft Drinks and Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Buffet (select one)

Italian

White Bean, Kale and Chicken Soup | Traditional Cesar Salad
Tricolor Pasta with Roasted Peppers, Arugula, Basil Pesto and Parmesan
Cavatappi Pasta with Shrimp, Roasted Tomato, Eggplant, Arugula, Pine Nuts, Garlic, Onion, Herbs, Extra Virgin Olive Oil
Roasted Chicken with Garlic Lemon and Oregano Cream Sauce,
Fresh Italian Parsley | Artisan Bread Rolls
Grilled Asparagus, Artichokes and Carrots
Tiramisu Cake

Fajita Junction

Mixed Field Greens Salad, Smoked Chipotle Buttermilk Dressing
Black Beans with Corn Salad
Chili-Lime Chicken Fajitas, Ancho Rubbed Skirt Steak Fajitas
Taco Shells and Tortilla
Spanish Fiesta Rice, Borracho Beans
Tortilla Chips and Home Made Salsa, Sour Cream,
Avocado Salad, Shredded Lettuce, Queso Fresco
Pumpkin Empanadas with Caramel Sauce, Seasonal Berries, Whipped Cream

Deli Buffet

Chicken Noodle Soup
Mixed Greens, Carrot, Beet, Fennel, Balsamic and Ranch Dressing
Pasta Salad, Summer Squash, Broccoli, Red Pepper, Carrots, Lemon Vinaigrette
Sliced Smoked Turkey Breast, Roast Beef and Pit Ham
Sliced Cheeses, Artisan Breads and Wraps, Miss Vickie's Chips
Sandwich Garnish to include- Lettuce Leaves, Sliced Tomato, Cucumber, Mayonnaise, Duets of Mustard, Pickles
Chocolate Chip Cookies

Afternoon Break

Dessert Bars, Soft Drinks, Bottled Waters, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free Vegetarian Vegan



SWEETS | SNACKS | SAVORY CHOICE

Whole Seasonal Fruit

\$38 per dozen

Sliced Seasonal Fruit and Berries

\$7 per person

Fruit and Yogurt Parfait

\$6 per person

Rice Krispy Bars

\$38 per dozen

Home Baked Cookies

\$38 per dozen

Assortment of Dessert Bars

\$40 per dozen

Chocolate Nut Brownies

\$40 per dozen

Assorted Candy Bars

\$5 each

Ice Cream Bars

\$7 per person

Chocolate Dipped Strawberries

\$48 per dozen

Cheese Cake Lollipops

\$50 per dozen

Crudité Display with Goddess Dip  

\$7 per person

Smart Food Popcorn

\$4 per bag

Assorted Energy Bars

\$5 each

Nature Valley Granola Bars

\$5 each

Miss Vickie's Potato Chips

\$4 per bag

Mini Pretzels

\$4 per bag

Potato Chips with Two Dips

\$6 per person

Trail Mix Energy Boost

\$6 per person

Mixed Nuts

\$8 per bag

Snack Mix Trail

\$18 per lb.

Cashews

\$8 per bag

Pistachios

\$9 per bag

Soft Pretzels with Mustard and Cheese Sauce

\$8 each

Tortilla Chips with Salsa

\$6 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free  Vegetarian  Vegan 



HOT LUNCHEON PLATED ENTRÉES

All Plated Lunch Entrées Include Artisan Rolls, Butter, Choice of House Salad and Dessert. Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea

Poultry

Honey Lemon Chicken Breast **GF**
Herb Fingerling Potatoes, Seasonal Vegetables,
Natural Jus

\$40 per person

Pan Seared Chicken Breast **GF**
Creamed Leeks, Yukon Gold Mashed Potatoes,
Seasonal Vegetable

\$40 per person

Herb Roasted Chicken Breast **GF**
Sautéed Chicken, Warm Grilled Vegetables, Lemon
Herb Butter, Pecorino Cheese

\$40 per person

Spiced Moroccan Chicken Breast **GF**
Wild Mushroom and Green Peas, Champagne Sauce,
Seasonal Vegetables

\$40 per person

Grilled Turkey Scaloppini **GF**
Yukon Gold Mashed Potatoes, Grilled Broccolini
and Carrots, Sage Pan Jus

\$40 per person

Meat and Fish

6 oz. Grilled Flat Iron Steak **GF**
Herb Fingerling Potatoes, Seasonal Vegetables,
Chimichurri Sauce

\$42 per person

6 oz. New York Steak **GF**
Braised Greens, Yukon Gold Mashed Potatoes,
Red Wine Reduction

\$42 per person

Roasted Pork Loin **GF**
Honey and Herb Crust, Fingerling Potatoes,
Roasted Apple Jus

\$42 per person

Pan Seared Walleye **GF**
Pecan Crusted, Wild Rice Pilaf, Sweet Corn Cream
Sauce

\$42 per person

Grilled Loch Duart Salmon **GF**
Herb Roasted Fingerling Potatoes, Seasonal
Vegetables, Tarragon White Wine Cream Sauce

\$42 per person

Vegetarian

Butternut Squash Ravioli **V**
Sage Brown Butter, Braised Baby Kale,
Toasted Walnuts

\$32 per person

Cavatappi Pasta **V**
Roasted Tomato, Garlic, Asparagus, Chili Flakes,
White Wine, Extra Virgin Olive Oil, Arugula, Parmesan
(Available Vegan without Cheese)

\$32 per person

Grain Bowl
Tri-Color Quinoa Salad **GF V**
Roasted Seasonal Squash, Dried Cherries, Baby Kale,
Carrot, Wilted Spinach, Walnuts, Lemon Vinaigrette,
Italian Parsley, Local Goat Cheese

\$32 per person

Grain Bowl
Brown Rice **GF V V**
Vegetable Fried Rice, Soy and Sriracha Sauce, Cilantro,
Green Onion, Toasted Sesame Seeds

\$32 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian **V** Vegan **V**



PLATED LUNCHEON STARTERS | DESSERTS

House Salad Choices

Baby Arugula and Baby Kale with Apples, Dried Cherries, Parmesan and Lemon Vinaigrette **GF**

Mixed Green Salad, Farm Vegetables, Balsamic Dressing **GF**

Caesar Salad, Romaine, Shaved Parmesan, Herb Croutons, Caesar Dressing **V**

Salad Upgrade

\$5 each

Fresh Mozzarella, Tomatoes, Extra Virgin Olive Oil, Sea Salt, Cracked Pepper **GF**

Roasted Beets, Feta Cheese, Berries, Ames Farm Honey, Coriander, Aged Balsamic **GF**

Soup Choices

\$5 each

Minnesota Chicken Wild Rice

Tomato Basil **GF** **V** **V**

Butternut Squash Bisque **GF** **V**

Chicken Noodle, Chives

Desserts

New York Style Cheesecake, Strawberries

Gluten Free Chocolate Truffle Torte, Raspberries, Vanilla Bean Whipped Cream **GF**

Dessert Upgrade

\$6 each

Bourbon Pecan Pie, Vanilla Bean Whipped Cream

German Chocolate Cake

Milk Chocolate Chunk Cheesecake

Seasonal Fruit and Berries with Vanilla Bean Whipped Cream **GF** **V**

Petite Desserts

\$58 per dozen

Petit Fours, Tartlets, Truffles, Bars, Chocolate Dipped Strawberries



LUNCHEON ENTREE PLATED SALADS



Plated Salads include Artisan Bread, Butter, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea, and Assorted Cookies Arranged on the Table

Southwestern Salad

Iceberg Wedge, Herb Garlic Grilled Chicken, Cherry Tomato, Roasted Corn, Avocado, Black Beans, Cilantro, Fried Onions, Chipotle Dressing

\$27 per person

Chicken Caesar Salad

Crisp Romaine, Grilled Chicken, Olives, Cherry Tomatoes, Parmesan Cheese, Herb Garlic Croutons, Caesar Dressing

\$27 per person

Chopped Salad

Kale, Spinach, Iceberg Salad, Squash, Apple, Dried Cherries, Bacon, Aged Cheddar, Pumpkin Seed, Lemon and Extra Virgin Olive Oil Vinaigrette

\$27 per person

Steak Black & Blue

Spiced Charred Steak, AmaBlu Cheese, Confit Tomato, Peppery Greens, Fingerling Potatoes, Crispy Onion, Balsamic Herb Vinaigrette

\$29 per person



LUNCHEON ENTREE PLATED SANDWICHES



Sandwiches include choice of Mixed Green Salad or Potato Chips, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea, and Dessert Bars Arranged on the Table

Roasted Vegetable Sandwich

Roasted Vegetables, Sundried Tomato Hummus, Arugula, Ciabatta  

\$27 per person

Steak Sandwich

6 oz. Grilled New York Steak, Roasted Tomato, Sea Salt, Mixed Greens, Grated Horseradish Mayonnaise on Ciabatta

\$32 per person

Mediterranean Chicken Sandwich

Herb Garlic Grilled Chicken Breast, Roasted Red Peppers, Tomato, Arugula Pesto, Mozzarella Cheese on Ciabatta

\$27 per person

Grab and Go Boxed Lunch

Choice of the Above Sandwiches and Salads with Whole Seasonal Fruit, Pasta Salad, Chocolate Chip Cookie, Condiments and Bottled Water

Add Soda for \$3 Each

Club Sandwich

Smoked Turkey, Applewood Smoked Bacon, Cheddar Cheese, Mixed Greens, Tomato, Herb Mayonnaise on Multi Grain Bread

\$27 per person

Salmon Wrap

Roasted Salmon Wrapped in Spinach Flour Tortilla Wrap, Baby Kale, Spinach, Celery, Walnuts, Avocado, Cherry Tomato, Caper Remoulade, Lemon

\$29 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free  Vegetarian  Vegan 



WORKING LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea
Minimum 25 guests, If Less than 25 Guests, \$150 Fee will apply

Italian

- White Bean, Kale and Chicken Soup
- Traditional Caesar Salad
- Caprese Salad with Arugula, Fresh Mozzarella, Basil, Aged Balsamic
- Cavatappi Pasta with Shrimp, Roasted Tomato, Eggplant, Arugula, Pine Nuts, Garlic, Onion, Herbs, Extra Virgin Olive Oil
- Roasted Chicken with Garlic Lemon and Oregano Cream Sauce, Fresh Italian Parsley, Herb Gnocchi
- Grilled Asparagus, Artichokes and Carrots
- Artisan Rolls
- Tiramisu Cake

\$45 per person

North 45

- Iceberg Lettuce Wedge with Amablu, Cucumber, Cherry Tomatoes, Avocado,
- Hard Boiled Eggs, Bacon, Lemon Peppercorn Dressing
- Mixed Field Greens, Julienne Vegetables, Pumpkin Seeds, Creamy Lemon Vinaigrette
- Grilled Salmon with Garlic Braised Spinach, Roasted Tomato, Tarragon Cream
- Grilled Chicken Breast with Lemon Oregano, Roasted Peppers, Squash
- Herb Roasted Fingerling Potatoes, Seasonal Vegetables
- Artisan Rolls
- Seasonal Fruit Tart with Whipped Cream

\$45 per person

Comforts of Home

- Chicken Noodle Soup
- Mixed Greens, Tomato, Cucumber, Carrot, Ranch Dressing
- Wild Rice Salad, Craisins, Asparagus, Apple Cider Vinaigrette
- Traditional Pot Roast, Pan Gravy, Carrots, Celery
- Roasted Turkey Breast, Sage Pan Jus
- Yukon Gold Mashed Potatoes
- Green Beans, Mushroom, Herbs
- Artisan Rolls
- Carrot Cake with Cream Cheese Frosting
- Chocolate Chip Cookies

\$45 per person

Fajita Junction

- Mixed Field Greens Salad, Smoked Chipotle Buttermilk Dressing
- Black Beans with Corn Salad
- Chili-Lime Chicken Fajitas
- Ancho Rubbed Skirt Steak Fajitas
- Taco Shells and Tortillas
- Spanish Fiesta Rice, Borracho Beans
- Tortilla Chips and Home Made Salsa, Sour Cream, Avocado Salad, Shredded Lettuce, Queso Fresco
- Pumpkin Empanadas with Sea Salt Caramel Sauce
- Seasonal Berries, Whipped Cream

\$45 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free Vegetarian Vegan



WORKING LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea
Minimum 25 guests, If Less than 25 Guests, \$150 Fee will apply

Burger Bar

Chopped Salad, Tomato, Celery, Avocado, Onions, Egg, Bleu Cheese, Ranch Dressing
Traditional Cole Slaw
Watermelon Slices (in season)
Homemade Potato Chips
Grilled Angus, Chicken and Vegetable Burgers
Variety of Buns and Condiments
Assorted Brownies

\$42 per person

Soup and Salad

Chicken Bean Soup and Tomato Soup
Quinoa, Dried Cranberries, Walnuts, Roasted Mushrooms, Celery, Lemon Vinaigrette **GF** 
Mixed Greens, Carrot, Beet, Fennel, Balsamic and Ranch Dressing **GF** 
Roasted Vegetable Pasta Salad
Grilled Salmon with Sea Salt **GF**
Grilled Herb Chicken Breast **GF**
Artisan Rolls
Assorted Dessert Bars

\$42 per person

Deli Buffet

Chicken Noodle Soup
Mixed Greens, Carrot, Beet, Fennel, Balsamic and Ranch Dressing
Pasta Salad, Summer Squash, Broccolini, Red Pepper, Carrots, Creamy Lemon Vinaigrette
Roasted Root Vegetable, Fresh Herbs, Tossed in Aged Balsamic and Extra Virgin Olive Oil
Sliced Smoked Turkey Breast | Roast Beef and Pit Ham
Sliced Cheeses | Sliced Assorted Breads
Miss Vickie's Chips
Sandwich Garnish to include- Lettuce Leaves, Sliced Tomato, Cucumber, Mayonnaise, Duets of Mustard, Pickles
Chocolate Chip Cookies

\$43 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian  Vegan 



WORKING LUNCH BUFFETS

All Lunch Buffets include Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea
Minimum 25 guests, If Less than 25 Guests, \$150 Fee will apply

Make Your Own Grain Bowl Bar

Grains

Tri-color Quinoa **GF**

Brown Rice **GF**

Buckwheat **GF**

Toppings

Leafy Greens

Baby Kale, Spinach, Arugula, Romaine, Fresh Aromatic Herb Leaves

Vegetables

Mushroom, Carrots, Roasted Seasonal Squash, Roasted Root Vegetables
Corn, Radish, Cucumber, Cherry Tomatoes, Edamame, Olives, Broccolini

Nuts, Seeds and Dried Fruits

Walnuts, Pumpkin Seeds, Sunflower Seeds, Craisins, Whole Apricot, Dried Cherries

Cheese

Local Goat Cheese, Shredded Cheddar Cheese, Brie Cheese

Protein

Grilled Chicken, Roasted Salmon, Grilled Sirloin, Pancetta, Grilled Extra Firm Tofu

Dressing

Creamy Lemon Vinaigrette, Balsamic Vinaigrette, Ranch, Blue Cheese, Extra Virgin Olive Oil, Fresh Lemon

Artisan Rolls, Sea Salt Butter

\$43 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian Vegan



THEMED BREAKS

Sweet and Salty

Chocolate Nut Brownies
Chocolate Chip Cookies
Caramel Corn, Yogurt Covered Pretzels
Soft Drinks, Sparkling and Still Bottled Waters

\$17 per person

Cookie Jar

Assorted Baked Cookies and Dessert Bars
Ice Cold Milk, Chocolate Milk, Sparkling and Still Bottled Waters

\$16 per person

Power Break

Delightful Variety of Assorted Classic Candy Bars
Nature Bars, Trail Mix
Whole Apples, Bananas and Oranges
Sparkling Probiotic Drinks

\$17 per person

Mix It Up

Honey Roasted Almonds, Cashews, Peanuts,
Cranberries, Apricots, Green and Red Grapes,
Fresh Blueberries,
Dried Dates, Caramel Corn, M&M's and
Jelly Belly Jelly Beans

\$18 per person

State Fair

Mini Corn Dogs with Condiments
Warm Pretzels, Cheese Sauce
Assorted Donuts
Chocolate Chip Cookies
Local Candy Bars, Nut Goodie, Salted Nut Roll
Root Beer Floats
Soft Drinks, Sparkling and Still Bottled Waters

\$24 per person

English Tea Time

Scones, Dessert Bars, Lemon Curd, Strawberries
Petit Fours, Tartlets
Cucumber and Radish Sandwiches | Egg Sandwiches
Smoked Salmon Crostini | Open Face Shrimp
Sandwiches
Assorted Hot Teas
Iced Tea
Sea Salt Butter, Preserves
Lemon Wedges, Honey, Milk, Cream

\$24 per person

After Hours

Tortilla Chips, Salsa and Guacamole
Potato Chips, Southwest Sour Cream Dip
Spicy Pub Mix
Refried Bean Dip

\$16 per person

Add Local and Craft Beer Station - \$7.50 per beer

Gluten Free Break 
Whole Seasonal Fruits
Mixed Nuts
Rice Krispie Bars
Assorted Energy Bars
Terra Chips
Soft Drinks, Sparkling and Still Bottled Waters

\$20 per person

Zen Zest of Life

Vegetable Crudit , Corn Chips
Hummus and Goddess Dips
Roasted Marcona Almonds, Walnuts
Green and Red Grapes, Whole Dried Apricots
Fruit Smoothies
Still Water & Sparkling Bottled Waters

\$22 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free  Vegetarian  Vegan 



RECEPTION

Hot Hors d'oeuvres

Priced per 50 Piece, 50 Piece Minimum per selection

Chicken Sate with Thai Coconut Peanut Sauce **GF**

\$235

Cashew Chicken Spring Rolls with Sweet Chili Sauce

\$235

Vegetable Empanada with Chipotle Aioli

\$195

Pork Pot Stickers with Ponzu Dipping Sauce

\$245

Chicken Quesadillas with Ancho Chile Sour Cream

\$235

Miniature Beef Wellington, Mushroom Duxelle in Puffed Pastry, Red Wine Reduction

\$275

Steak Sate with Chimichurri **GF**

\$275

Miniature Grilled Cheese Sandwiches with Tomato Basil, Soup Shooters **V**

\$195

Fig and Goat Cheese Tart **V**

\$195

Miniature Vegetarian Egg Rolls with Thai Chili Sauce **V**

\$195

Lump Crab Cakes with Mustard Capers Aioli

\$295

Bacon Wrapped Scallops **GF**

\$285

Sausage Stuffed Mushrooms

\$240

Baked Brie, Almonds and Apricot Phyllo

\$195

Buffalo Chicken & Blue Cheese with Maple Chili Sauce **GF**

\$235

Mini Bacon Beef Sliders with Pickles, Cheese and Tomatoes

\$250

Barbecue Pulled Pork Sliders with Pickled Cabbage and Queso

\$240

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian **V** Vegan **V**



RECEPTION

Cold Hors d'oeuvres

Priced per 50 Piece, 50 Piece Minimum per selection

Fresh Mozzarella, Tomato and Basil Brochettes  

\$180

Smoked Salmon, Crème Fraiche, Rye and Dill

\$285

Beef Tenderloin Crostini, Caramelized Onion, Horseradish Crème Fraiche

\$280

Chilled Jumbo Shrimp with Cocktail Sauce and Fresh Lemon 

\$295

Spicy Garlic Shrimp, Ginger, Chili Flakes, Cilantro, Fresh Lime 

\$295

Grilled Asparagus wrapped in Prosciutto with Balsamic Drizzle 

\$275

Mini Crudité Shooters with Goddess Dressing  

\$180



RECEPTION DISPLAYS



Each Serves 25 People

Cold Smoked Salmon with Condiments

\$225

Baked Brie En Crouete Served with Sliced Baguette Lingonberry Jam 

\$150

Crudité Display with Lemon Peppercorn and Herb Cream  

\$175

Imported and Domestic Cheese Display Served with Crackers, Flatbread Crostini, and Grissini Sticks,

\$330

Antipasti Display with Molinari Salami, Prosciutto, Cheese, Olives, Roasted Vegetables

Served with Rustic Bread and Flatbread Crostini

\$380

Sliced Seasonal Fruit and Berries with Honey Yogurt Dip  

\$200

Warm Spinach and Artichoke Dip with Parmigiano-Reggiano Served with Sliced Baguettes

\$185

Potato Chips with Homemade Dips

\$100

Chef's Choice Dessert Table

Assortment of Mini Desserts: Cakes, Chocolate Dipped Strawberries, Petit Fours, Tarts

\$17 per person

Add: Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea

\$6 per person



RECEPTION STATION



Attendant required, \$150 for 2 hours, \$50 for each additional hours.
We recommend one chef attendant per 50 guests. If Less Than 25 Guests, \$150 Fee will apply.

Whipped Potato

(Chef Attendant not required)

Display of Yukon Gold, Red Potato with Choice of Toppings: Caramelized Onion, Bacon Bits, Sautéed Mushroom, Chive Sour Cream, Amablu Cheese

\$14 per person

Make Your Pasta

(Chef Attendant is required)

Choice of Bucatini, Penne, Cavatappi
Marinara, Alfredo and Pesto with Parmesan, Crushed Red Pepper, Pulled Chicken, Sausage, Mushrooms, Squash, Olives, Capers

\$18 per person

Choice of Gluten Pasta available at \$3 extra per person

Taco Truck

(Chef Attendant not required)

Roasted Pork and Beef with Soft Tortilla, Pico de Gallo, Shredded cheese, Sour Cream, Salsa, Guacamole, Tortilla Chips and Spicy Queso

\$18 per person

Drive-Thru

(Chef Attendant not required)

Choice of Beef and Pork Sliders, Mini Hot Dogs, Fries, Jalapenos Bites, Ketchup, Mustard and Relish

\$18 per person

Build Your Own Chopped Salad Station

Chopped Romaine, Roasted Salmon, Grilled Chicken, Herb Croutons, Feta Cheese, Blue Cheese, Edamame, Cherry Tomato, Cucumber, Avocado, Bacon, Chopped Egg, Walnuts, Ranch and Creamy Lemon Vinaigrette Dressings

\$18 per person



PIZZA



Our 16" signature pizza, cut in squares

Margherita

Tomato Sauce, Mozzarella Cheese, Basil, Roasted Roma Tomato

Garlic and Sausage Pizza

Tomato Sauce, Mozzarella Cheese, Sausage, Roasted Garlic, Caramelized Onions, Herbs

Pepperoni Pizza

Tomato Sauce, Mozzarella Cheese, Pepperoni

Roasted Vegetable Pizza

Tomato Sauce, Roasted Peppers and Eggplant, Olives, Herbs, Caramelized Onions, Goat Cheese, Arugula Pesto

Chipotle BBQ Chicken

BBQ Chipotle Chicken, Mozzarella Cheese, Caramelized Onions, Black Beans, Mushroom, Charred Corn, Cilantro

The Classic

Italian Sausage, Pepperoni, Mushrooms, Peppers, Onions, Olives, Mozzarella Cheese

Mushroom and Arugula

Tomato Sauce, Roasted Mushrooms, Goat Cheese, Fresh Arugula

Greek

Tomato Sauce, Kalamata Olive, Pepperoncini, Grilled Chicken, Feta, Oregano

\$25 per pizza

10" Gluten free crust available on request - \$18 per pizza



LATE NIGHT CRAVINGS



Minimum 25 guests

Taco Bar

Chili Lime Chicken Fajitas and Taco Beef with Soft Tortilla, Pico De Gallo, Shredded Cheese, Sour Cream, Salsa, Guacamole, Tortilla Chips, and Spicy Queso

\$16 per person

Drive-Thru

Cheese Burger Sliders, Pickles, Ketchup and Mustard
Hot Dogs, Chili Sauce, Green Onions, Sour Cream and Avocado, Cilantro
Soft Pretzels, Cheese Dip

\$16 per person

Dip It Up

Warm Spinach and Artichoke Dip with Parmigiano-Reggiano
Served with Sliced Baguettes
Buffalo Chicken Dip, Leeks, Fresh Herbs, Bacon
Served with Corn Chips
Potato Chips with Hummus and Goddess Dips

\$16 per person

Cookie Jar

Assorted Baked Cookies and Dessert Bars, Ice Cold Milk

\$9 per person

Chocolate Nut Brownies and Chocolate Dipped Strawberries

Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas

\$12 per person

Ice Cream Novelty

Dove Bars
Nutty Sundae Cone
Taco Vanilla and Klondike
Ice Cream Bars, Strawberry Shortcake
Ice Cream Sandwich

\$9 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free Vegetarian Vegan



CARVING STATION

Attendant required \$150 for 2 hours, \$50 for each additional hour.
Minimum 25 guests - We recommend one chef attendant per 50 guests.

Beef Tenderloin (Serves 30)

Caesar Salad, Au Jus, Horseradish Cream, Mustards and Rolls

\$675

Salmon in Puff Pastry (Serves 30)

Mixed Greens with Shaved Root Vegetable, Pumpkin Seeds
Tarragon Mustard Cream and Citrus Mayo and Rolls

\$360

Beef Steamship (Serves 100-125)

Herbed Mayonnaise, Rustic Rolls, Herbed Baby Potatoes,
Steamed Beans and Carrots

\$975

Bourbon Maple Glazed Pork Loin (Serves 30)

Honey Dijon, Braised Kale, Orange Sauce and Rolls

\$350

Hard Cider Glazed Turkey Breast (Serves 30)

Cranberry Citrus Compote, Sage and Thyme Mayonnaise,
Wild Rice Pilaf

\$300

Porcini Crusted Striploin (Serves 30)

Mashed Potatoes, Rustic Rolls, Fig Demi

\$550



PLATED DINNER ENTRÉES

Plated Dinners include Artisan Rolls, Butter and Choice of House Salad, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea, Milk

Poultry

Pan Seared French Cut Chicken Breast **GF**
Yukon Gold Mashed Potatoes, Jumbo Asparagus,
Carrots, Creamed Leeks White Wine Sauce

\$42 per person

Roasted Lemon Thyme Chicken Breast **GF**

Swiss Chard, Cipollini Onion, Roasted Tomato,
Herb Fingerling Potatoes, Lemon Thyme Chicken
Demi Glace

\$42 per person

Chicken Saltimbocca **GF**

Prosciutto, Sage, Fresh Mozzarella, Yukon Gold
Mashed Potatoes, Seasonal Vegetables,
Marsala Demi Glace

\$42 per person

Herb Roasted Chicken Breast

Roasted Provencal Vegetables, Tri-Color Herb
Roasted Baby Potatoes, Lemon Chicken Natural Jus

\$42 per person

Seafood

Grilled Jumbo Shrimp **GF**

Champagne Sauce, Fresh Chives
Wild Mushroom Ravioli, Broccolini,
Preserved Cherry Tomato

\$46 per person

Pan Seared Sea Scallops **GF**

English Pea Puree, Herb Fingerling Potatoes,
Braised Pork Belly

\$50 per person

Pan Seared Walleye **GF**

Wild Rice Pilaf, Seasonal Vegetables,
Fresh Herbs, Lemon White Wine Sauce

\$43 per person

Grilled Loch Duart Salmon **GF**

Garlic Spinach, Herb Fingerling Potatoes,
Jumbo Asparagus, Carrots, Grain Mustard
Beurre Blanc

\$45 per person

Meat

6 oz. Pan Seared Beef Tenderloin **GF**

Braised Greens, Yukon Mashed Potatoes,
Red Wine Reduction

\$52 per person

8 oz. Grilled New York Strip Steak **GF**

Herb Fingerling Potatoes, Seasonal Vegetables,
Red Wine Reduction with Wild Mushrooms

\$48 per person

6 oz. Grilled Sirloin Steak

Root Vegetables and Fingerling Potatoes, Béarnaise and
Pepper Corn Red Wine Reduction

\$45 per person

Braised Boneless Beef Short Ribs **GF**

Yukon Gold Mashed Potatoes, Seasonal Vegetables,
Herb Demi Glass

\$46 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian Vegan



PLATED DINNER ENTRÉES

Plated Dinners include Artisan Rolls, Butter and Choice of House Salad, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea, Milk

Vegetarian

Butternut Squash Ravioli

Sage Brown Butter, Braised Baby Kale, Toasted Walnuts

\$32 per person

Cavatappi Pasta

Roasted Tomato, Garlic, Asparagus, Chili Flake, White Wine, Extra Virgin Olive Oil, Arugula, Parmesan Cheese (Available Vegan without Cheese)

\$32 per person

Grain Bowl

Tri-Color Quinoa Salad

Roasted Seasonal Squash, Dried Cherries, Baby Kale, Carrot Wilted Spinach, Walnuts, Lemon Vinaigrette, Italian Parsley, Local Goat Cheese

\$32 per person

Grain Bowl

Brown Rice

Vegetable Fried Rice, Soy and Sriracha Sauce, Cilantro, Green Onion, Toasted Sesame Seeds

\$32 per person

Children's Meals (AGES 3-12)

\$17

Mini Pizza, Mini Side Salad, and Fruit cup

Gluten Free Chicken Tenders, Chips and Fruit Cup

Grilled Cheese Burger, Chips and Fruit Cup

Grilled Chicken Sandwich, Chips and Fruit Cup

Macaroni and Cheese, Fruit Cup



DINNER COMBINATION PLATES



Dinners include Artisan Rolls, Sea Salt Butter and Choice of House Salad, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea, Milk

Pan Seared Beef Tenderloin and Jumbo Shrimp **GF**

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Béarnaise and Red Wine Reduction

\$68 per person

Herb Roasted Chicken and Pan Seared Walleye **GF**

Wild Rice Pilaf, Citrus Butter Sauce with Chives, Seasonal Vegetables

\$60 per person

Grilled New York Steak and Sea Scallops **GF**

Herb Fingerling Potatoes, Seasonal Vegetables, Cipollini Onions, English Pea Puree, Roasted Wild Mushroom Red Wine Reduction

\$68 per person



PLATED DINNER STARTERS | DESSERTS

House Salad Choices

Baby Arugula and Baby Kale with Apples, Dried Cherries, Parmesan Cheese and Lemon Vinaigrette **GF**

Mixed Green Salad with Farm Vegetables, Balsamic Dressing **GF** **V**

Salad Upgrade

\$5 Each

Fresh Mozzarella, Tomatoes, Extra Virgin Olive Oil, Sea Salt, Cracked Pepper **GF**

Roasted Beets, Feta Cheese, Berries, Ames Farm Honey, Coriander, Aged Balsamic **GF**

Soup Choices

\$5 Each

Minnesota Chicken Wild Rice

Tomato Basil **GF** **V** **V**

Butternut Squash Bisque **GF** **V**

Chicken Noodle, Chives

Desserts

\$6 Each

New York Style Cheesecake, Strawberries

Gluten Free Chocolate Truffle Torte, Raspberries, Vanilla Bean Whipped Cream **GF**

Bourbon Pecan Pie, Vanilla Bean Whipped Cream

German Chocolate Cake

Milk Chocolate Chunk Cheesecake

Seasonal Fruit and Berries with Vanilla Bean Whipped Cream **GF** **V**

Petite Desserts

\$58 per dozen

Petit Fours, Tartlets, Truffles, Bars, Chocolate Dipped Strawberries



DINNER BUFFETS

All buffet dinners include Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea or Milk
Minimum 25 guests, If Less than 25 Guests, \$150 Fee will apply

Mediterranean

Clear Broth Minestrone, White Beans, Baby Kale, Parmesan Cheese
Greek Salad, Cherry Tomato, Kalamata Olives, Red Onions, Oregano, Cucumber
Fresh Peppers, Feta Cheese, Creamy Lemon Vinaigrette
Antipasto: Dry Aged Molinari Salami, Prosciutto, Rosemary Ham, Grain Mustard,
Olives, Cornichon, Fresh Roasted Red and Yellow Peppers, Grilled Asparagus
Grilled Swordfish with Garlic, Oregano, Tomato and Caper Ragout,
Extra Virgin Olive Oil
Braised Beef Short Ribs in Sangiovese Wine, Cipollini Onions,
Herbed Israeli Couscous
Haricots Verts with Garlic, Zucchini, Piquito Pepper, Italian Parsley
Ciabatta Bread, Extra Virgin Olive Oil, Sea Salt Butter
Tiramisu, Fresh Berries

\$68 per person

Fiesta

Chicken Tortilla Soup
Tortilla Chips, Fresh Salsa with Jalapeno and Cilantro, Sour Cream,
Guacamole
Mixed Greens with Roma Tomatoes, Cucumber, Roasted Corn,
Peppers and Chipotle Ranch
Jicama Salad, Orange Segments, Avocado, Cilantro, Lime Vinaigrette
Barramundi Seabass, Roasted Tomatoes, Oregano, Capers, Golden Raisins
Ancho Rubbed Skirt Steak, Roasted Tomatillo and Chili Salsa
Fiesta Rice, Refried Beans, Queso Fresco
Flourless Chocolate Cake, Mango and Lime Puree, Vanilla Whipped Cream

\$58 per person

The Ranch

White Bean Soup, Arugula Pesto
Baby Wedge Salad with Chopped Bacon, Blue Cheese, Avocado, Cherry Tomato,
Cucumber, Blue Cheese and Thousand Island Dressings
Tri-Color Fingerling Potato Salad, Cherry Tomato, Celery, Sunflower Seeds,
Fresh Herbs, Creamy Lemon Vinaigrette
Roasted Strip Loin, with Sherry Steak Sauce, Roasted Mushroom
Bone-in Herb Roasted Breast of Chicken with Herb Au Jus
Yukon Gold Mashed Potatoes
Roasted Asparagus and Carrots
Artisan Dinner Rolls with Sea Salt Butter
New York Cheese Cake, Amarena Cherries, Pistachio and Whipped Cream

\$65 per person

The Heartland

Chicken, Wild Rice, Leek and Mushroom Soup
Tri-Color Quinoa Salad, Fresh Herbs, Celery, Apples, Cherries and
Roasted Pumpkin Seeds, Apple Cider Vinaigrette
Baby Kale and Arugula Salad, Crispy Bacon, Walnuts, Roasted Beets,
Goat Cheese, Rye Crumble, Creamy Lemon Vinaigrette
Pan Seared Walleye with Citrus Herb Lemon Butter Sauce, Sliced Almonds
Pot Roast with Thyme and Pan Gravy
Roasted New Potatoes, Green Beans and Carrots
Artisan Dinner Rolls with Sea Salt Butter
Apple Crisp, Bourbon and Vanilla Bean Whipped Cream

\$60 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free Vegetarian Vegan



NICOLLET DINNER BUFFET

Buffet include Seasonal Vegetables, Artisan Rolls and Sea Salt Butter, Freshly Brewed Illy Café Regular and Decaffeinated Coffee, Assorted Herbal and Black Teas, Iced Tea or Milk
Minimum 25 guests, If Less than 25 Guests, \$150 Fee will apply

Salads - Select Two

Heirloom Tomato

Heirloom Tomatoes, Shallots, Capers, Fresh Mozzarella, Herbs

Caesar

Romaine Hearts, Tossed with Shaved Parmigiano-Reggiano, Herb Garlic Croutons, Caesar Dressing

Baby Bibb **GF**

Bibb Lettuce, Candied Pecans, Bleu Cheese, Crispy Shallots, Tomato-Bacon Vinaigrette

Arugula **GF**

Baby Arugula, Roasted Apples, Dried Cherries, Feta Cheese, Walnuts

Beet

Roasted Beets, Feta Cheese, Berries, Ames Farm Honey, Coriander, Aged Balsamic

Starch - Select One

Potato Gratin

Yukon Gold Mashed Potatoes

Herb Fingerling Potatoes

Wild Mushroom and Herb Farro Risotto

Wild Rice Pilaf

Entrées

Lemon Roasted Chicken Breast
Garlic Spinach, Lemon Thyme Glaze **GF**

Roasted Chicken Fricassee
Pearl Onions, Stewed Mushrooms,
White Wine Cream **GF**

Chicken Chasseur
Mushrooms, Tomato, Shallots **GF**

Seared Chicken
Wild Mushroom Ragout **GF**

Roast Turkey Breast
Pan Gravy

Pan Seared Salmon
Swiss Chard, Beurre Blanc **GF**

Pan Seared Barramundi Sea Bass
Artichoke, Peas, Beurre Fondue **GF**

Roasted New York Strip
Garlic Braised Kale, Red Wine Reduction **GF**

Slow Roasted Pork Loin
Fried Plantains, Mojo Glaze **GF**

Cajun Beef Tenderloin Tips
Cherry Tomato, Crispy Fried Onions,
Béarnaise Sauce **GF**

Cavatappi Pasta

Jumbo Shrimp, Roasted Tomato, Garlic, Arugula, Olives, Pine Nuts, Extra Virgin Olive Oil

Roasted Butternut Squash Ravioli
Brown Butter, Pine Nuts, Sage

Bucatini Pasta

Roasted Tomato, Garlic, Arugula, Olives, Pine Nuts, Extra Virgin Olive Oil

Chef's Choice Dessert

Two Entrées \$55 per person

Three Entrées \$62 per person

Four Entrées \$68 per person

Millennium Minneapolis | 1313 Nicollet Mall, Minneapolis, MN 55403 | +1 612.332.6000

Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%, tax rate on liquor is 13.525%, taxable service charge is 22%.

Gluten Free **GF** Vegetarian Vegan



BAR MENU

\$150 bartender fee per bar will be charged. This fee is waived if bar exceeds \$550 in beverage sales. We recommend one bartender per 100 guests.

Call Brands

Vodka	Smirnoff
Bourbon	Jim Beam
Whiskey	Windsor
Scotch	Dewar's
Irish	Jameson
Gin	Beefeater
Rum	Traders Vick's
Spiced Rum	Captain Morgan
Tequila	Sauza Silver
Brandy	Christian Brothers
Wine	Coastal Vines
Vermouth	Noilly Prat Sweet
Vermouth	Noilly Prat Dry

\$8.00 Hosted \$9.00 Cash

Premium Brands

Vodka	Stolichnaya
Bourbon	Jack Daniels
Whiskey	Canadian Club
Scotch	Johnny Walker Red
Irish	Jameson
Gin	Bombay
Rum	Bacardi Silver
Tequila	Cuervo Gold
Brandy	Korbel
Wine	Albertoni
Vermouth	Noilly Prat Sweet
Vermouth	Noilly Prat Dry

\$9.00 Hosted \$10.00 Cash

Super Premium Brands

Vodka	Ketel One, Grey Goose
Bourbon	Makers Mark, Buffalo Trace
Whiskey	Crown Royal
Scotch	Johnny Walker Black, Glenlivet 12 years
Irish	Tullamore Dew
Gin	Bombay Sapphire, Hendricks
Rum	Bacardi 8 Rum
Spiced Rum	Captain Morgan
Tequila	Patron Silver
Cognac	Courvoisier VSOP, Hennessy VSOP
Wines	Select First Tier off Restaurant Wine List
Vermouth	Noilly Prat Sweet
Vermouth	Noilly Prat Dry

\$12.00 Hosted \$13.50 Cash



BAR MENU

\$150 bartender fee per bar will be charged. This fee is waived if bar exceeds \$550 in beverage sales. We recommend one bartender per 100 guests.

Premier Beer

- Samuel Adams Boston Lager
 - Amstel Light
 - Heineken
 - Summit Extra Pale Ale
- \$7.50 Hosted | \$8.50 Cash**

Domestic Beer

- Bud Light
 - Budweiser
 - Michelob Golden Light
 - O'Doul's
- \$6.50 Hosted | \$7.25 Cash**

Premium Keg Beer (15.5 gallons)

- Stella Artois
 - Sam Adams Lager
 - Blue Moon
 - Summit Extra Pale Ale, Summit Seasonal
 - Fulton Sweet Child of Vine, Fulton Lonely Blonde, Surly Furious
- (Additional Craft and Specialty Beers Available on Request)
- \$695 Hosted**

Domestic Keg Beer (15.5 gallons)

- Michelob Golden Light
 - Miller Lite
 - Budweiser
 - Bud Light
- \$585 Hosted**

House Wine

\$8.00 Hosted | \$9.00 Cash

Cordials

- Grand Marnier | Kahlua | Bailey's Irish Cream
 - Disaronno Amaretto
- \$10.00 Hosted | \$11.25 Cash**

Non-Alcoholic Beverages

- Mineral Waters Soft Drinks
- \$5.50 Hosted | \$6.00 Cash**

Martinelli's Sparkling Cider

\$24



BAR MENU

White Wines

Coastal Vines Chardonnay

\$34

Albertoni Chardonnay

\$36

Coastal Vines Pinot Grigio

\$34

Albertoni Pinot Grigio

\$36

Coastal Vines White Zinfandel

\$34

Red Wines

Pinot Noir, Firesteed, Willamette Valley, Oregon

\$45

Coastal Vines Merlot

\$34

Albertoni Merlot

\$36

Coastal Vines Cabernet Sauvignon

\$34

Albertoni Cabernet Sauvignon

\$36

Champagne /Sparkling

Arte Latino, Jaume Serra, Brut, Cava, Spain

\$34

Larger Wine Selection Available Upon Request



ATTENDED BEVERAGE STATIONS



ADD ON TO ANY BAR

\$150 bartender fee per bar will be charged. This fee is waived if the bar exceeds \$550 in beverage sales. We recommend one bartender per 100 guests.

Build Your Own

Bloody Mary Bar – Minimum \$300

Premium Brands

Absolut, Stolichnaya, Tito’s

\$10 per drink

Accompaniments:

Sriracha, Tabasco, Worcestershire, Bacon on stick, Salami on Stick, Cheddar Cheese, Cucumber Sticks, Celery Sticks, Pickles, Assorted Pitted Olives, Pepperoncini, Lemon, Limes, Celery Salt, Pepper, Sea Salt

Champagne Bar - Minimum \$300

Cava

Prosecco

Moscato

\$40 per bottle

Roederer Estate, Anderson Valley

\$70 per bottle

Veuve Clicquot

\$140 per bottle

Moët and Chandon, Imperial

\$140 per bottle

Accompaniments:

White Peach Puree, Blood Orange Puree, Pomegranate Juice, Raspberries, Blueberries, Peach Slices (in season), Pineapple, Assorted Bitters, Rose Water

Mojito Bar – Minimum \$300

Bacardi, Cachaça, Mint, Mango, Raspberry, Strawberry, Blueberry, Club Soda, Sugar

\$10 per drink

Whiskey Bar – Minimum \$300

Glenfiddich 12, Laphroaig 10, Knob Creek, Buffalo Trace, Tullamore Dew, Crowne Royal Reserve, Specialty Ice

\$15 per drink



ATTENDED BEVERAGE STATIONS

\$150 bartender fee per bar will be charged. This fee is waived if the bar exceeds \$550 in beverage sales. We recommend one bartender per 100 guests.

Martinis

\$12 Hosted \$13.50 Cash

Cosmopolitan

Stoli Vodka, Triple Sec, Cranberry Juice, Lime Juice, Garnished with Lime

Pomegranate

Stoli Vodka, POM, Lemon Juice, Simple Syrup, Garnished, with Lemon

Lemon Drop

Absolut Vodka, Limoncello, Simple Syrup, Lemon Peel

Dirty Flirtini

Stoli Vodka, Olive Juice, Santa Barbara Olives

Speciality Drinks

\$12 Hosted \$13.50 Cash

Minne-Hattan

Makers Mark Bourbon, Local Bitters, Noilly Prat Sweet Vermouth, Cherry Juice, Amarena Cherry

Jameson Mule

Jameson, Barrits Ginger Beer, Garnished with Lime

St. Germaine

Mionetto Prosecco, Elderflower Liqueur, Lemon Peel

Dark & Stormy

Goslings Black Seal Rum, Lime Juice, Ginger Beer, Garnished with Lime

Raspberry Lemonade

Stoli, Lemonade, Raspberry, Garnished with Lemon, Sugar Rim



POLICIES

Attendance Guarantee Policy

Final guaranteed counts are due by 12 noon, three business days prior to the event. If the guarantee is not received at this time, the hotel reserves the right to charge for the contracted estimated numbers. The Hotel will set and prepare for 4% over this number. This is also the maximum number of attendees that is allowed in the function room during the event. The final guaranteed number can be increased up to 4% but must be done by 12 noon the day prior to the event. Additions after this time are subject to additional fees and not guaranteed the same menu product.

Meal Selections/Menu Prices

You can select up to (2) separate menu selections, plus a vegetarian option and a meal for children. If you choose multiple selections you must be able to provide a final guarantee for each selection to the catering department (3) business days prior. In addition, the evening of the function you must have a way to identify the meal selection to the wait staff (i.e. color ticket). Food and beverage prices along with applicable tax and service charge are subject to change. Current tax rate on food is 11.025%; alcoholic beverages are 13.525%; taxable service charge is 22%. We do not allow outside food or beverages into the function rooms. Due to Minneapolis Department of Health regulations, we do not allow you to take any leftover food or beverages after the event concludes.

Music and Entertainment

Millennium Minneapolis reserves the right to control the volume on all functions. A three-month advance notification is required when scheduling entertainment that entails the use of volume enhancing equipment. A certificate of insurance is required from any outside companies bringing equipment into the hotel. Certificate of Insurance must be renewed annually for continued service at Millennium Minneapolis. Millennium Minneapolis prohibits the use of any type of fog machines or confetti in any of the meeting rooms.

Special Items/Decorations

Any special items that are to be placed onto banquet tables or placed into a function room should be delivered to the catering office no later than 1 day prior to the event. Please make sure that these items are clearly labeled with your event name along with instructions as to the placement of these items. No open flame candles are allowed in the function rooms. We do not allow any items to be taped or hung on the walls in the function rooms. Items such as banners or signs need to be free standing. Additional charges are applicable if damages are done.

Function Rooms

There will be a minimum labor charge of \$150.00 for changing room set up on the day of the function once the room has been set according to the signed banquet event order.

Coat Check

The catering department will arrange for either a host paid coat check at \$150.00 per attendant per four hours, or on a cash basis at \$3.00 per coat. (One attendant for 150 guests or less required.)

Audio Visual

All audio visual equipment needs are handled through our in house AV Company. A complete listing of equipment is available at your request.

Liability

The hotel is not responsible for any items or equipment that is left in the meeting rooms, during or following the event.