

Sheraton Bloomington Hotel 5601 West 78th Street . Minneapolis . Minnesota 55439 . USA . Phone: (952) 835-1900



starwood

Hotels and
Resorts



FOUR X POINTS

(S) Sheraton















Breakfast Table

Breakfast Tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, condiments, milk and assorted juices.

Based on 60 minutes of continuous service 1 1/2 hour maximum serving time for all breakfast tables

10,000 Lakes Breakfast

Assorted breakfast breads, bagels, breakfast pastries
Cream cheese, butter, jams and preserves
Fresh sliced fruit and berries
Scrambled eggs
Hash browns
Applewood smoked bacon
Locally-sourced pork sausage
per person 29

Traditional

Assorted bagels with cream cheese Scrambled eggs Applewood smoked bacon Hash browns Fresh sliced fruit and berries Kashi® cereals per person 26

V Morning Riser

Fresh sliced fruit and berries
Assorted individual low-fat Greek yogurts
Buttermilk pancakes
Apple compote
Assorted granola bars
Spinach, tomato and green onion quiche
per person 24

Enhancements

gf

*Omelet station

fresh eggs and egg whites tomatoes, onions, peppers, mushrooms, spinach, cheddar and Swiss cheeses ham, bacon sausage per person 10

Build-Your-Own Waffle station 100% maple syrup, confectioner's sugar, whipped cream, apple compote, walnuts, chocolate chips per person 6

Cold cereal with milk 4

Pre-made omelets served with cheddar cheese and salsa 7

Assorted mini breakfast pastries per dozen 36

Smoked salmon with accoutrements to include capers, sliced red onion, chopped egg, plain bagels, plain cream cheese per person 17

Breakfast Sandwiches (choose up to two):
Egg white, turkey sausage & cheese biscuit
Bacon, egg and cheddar English muffin
Sausage, egg and cheese biscuit
Ham, egg and cheddar croissant
per item as menu enhancement 10
per item ala carte 12

French toast with butter and maple syrup





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^{**}Minimum of 20 guests



V Healthy Start

Breakfast breads with sweet butter and preserves
Fresh sliced fruit and berries
Assorted individual low fat Greek yogurt
House-made granola
Dried fruit
per person 23

V The Continental

Coffee cake and croissants with sweet butter and preserves Kashi® cereals Fresh sliced fruit and berries per person 20

*Chef attendant fee of 100 dollars per Chef

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

If pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a glutenfree diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions

per person 9

Bacon or sausage per person 6



gf Individual Greek yogurt parfaits with berries and granola per item 6

Assorted granola and breakfast bars per item 4



Assortment of Naked Juice Shooters

Vitamin Water® per item 5

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4











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Plated Breakfast

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Based on 60 minutes of continuous service **Minimum of 10 guests

gf Steak and Eggs

Scrambled farm eggs, 4 oz hanger steak, smashed fingerling potatoes, wheat toast per person 32

French Toast

Berry compote, Applewood smoked bacon per person 24

Southwest Breakfast

Scrambled eggs, Black bean and corn salsa, chorizo, corn tortilla, wheat toast per person 24

gf American Breakfast

Scrambled eggs, smoked sausage or bacon, crispy hash browns, wheat toast per person 22

Vegetable Quiche

Seasonal vegetables and goat cheese Served with berries and locally-sourced pork sausage, wheat toast per person 20

Enhancements

Assorted mini breakfast pastries per dozen 36

gf Assorted individual Greek yogurts 5

gf Individual Greek yogurt parfaits per item 6

Fresh seasonal fruit plate per person 5

Assorted bottled juices per item 6

Vitamin Water® per item 5

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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Brunch

Breakfast Tables include freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, milk, assorted juices, and condiments.

Based on 60 minutes of continuous service 1 1/2 hour maximum serving time for brunch table

Brunch Table requires a minimum of 30 guests

Luxury Brunch

Sliced fresh fruit and berries
Assorted breakfast pastries
Baby spinach with mandarin oranges, strawberries, red grapes, candied walnuts and citrus vinaigrette
Pan seared salmon served with a saffron sauce
Chicken saltimbocca
Grilled vegetables
Lyonnaise potatoes
Selection of pastries and mini desserts
per person 40

*Chef attendant fee of 100 dollars

Enhancements

Breakfast Sandwiches (choose up to two):
Egg white, turkey sausage & cheese biscuit
Bacon, egg and cheddar English muffin
Sausage, egg and cheese biscuit
Ham, egg and cheddar croissant
per item, as menu enhancement 10
per item ala carte 12

Omelet station*
fresh eggs and egg whites
tomatoes, onions, peppers, mushrooms, spinach
cheddar and Swiss cheeses
ham, bacon sausage
per person 10

Build-Your-Own Waffle station 100% maple syrup, confectioner's sugar, whipped cream, apple compote, walnuts, chocolate chips per person 6





^{**}Small group fee of 100 dollars will apply for less than 30 people Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of foodborne illness. The taxes in Bloomington for food, non-alcoholic beverages, services and audio visual is 7.275% and alcohol is 12.775%. The house administrative fee is 22% and is taxable.







Morning Breaks

All breaks are limited to 30 minutes service time.

Ciderhouse

Warm apple turnover bites Caramel apple shooters Toasted Gruyere, golden onion and green apple Panini bites Warm apple cider per person 19



🕍 Cheese, Please

Local and international cheeses Honey, chutney, dried fruit, nuts Sliced baguette per person 18

Fuel Up

House-made granola, yogurt, berries Kashi® bars Dried fruit Banana nut bread Fresh whole fruit Deviled eggs per person 15

Adventure Trail

Mixed nuts and M&M's®, Dried fruits, mini pretzels Oatmeal raisin cookies per person 13

gf Dr. Feel Good...

Individual vegetable crudites with ranch Assorted fruit smoothies Vegetable juice per person 12





Fresh house-made donuts

Enhancements

Chocolate glaze, vanilla glaze and cinnamon sugar per dozen 26

Freshly popped buttered popcorn per pound 30

Assorted cookies and bars per dozen 40

Mixed nuts per pound 40

Trail Mix per pound 30

Assorted granola bars per item 4

Assorted whole fruit per item 4

Assortment of Naked Juice® shooters per item 4

Freshly brewed Starbucks® coffee with condiments per gallon 60

Tazo® Hot Teas with condiments per gallon 60

Vitamin Water® per item 5

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Assorted bottled juices per item 4

LUXURY TRIBUTE DESIGN ∠ MERIDIEN **a**loft

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Resolutions

Carrot juice
Individual vegetable crudité with Great Northern bean dip
Avocado toast bites
Hard-boiled egg
Raw almonds
per person 17

Assorted soft drinks and bottled water per item 4

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Afternoon Breaks

All breaks are limited to 30 minutes service time.

The Big Game

Tortilla chips and queso

Warm popcorn with chipotle salt, smoked salt, bacon powder and white cheddar powder

Soft pretzels served warm with yellow mustard and cheese sauce per person 22

Minnesota Afternoon

Assortment of local cheeses and charcuterie Old Dutch potato chips (individual bags) Pearsons candy bars State Fair sugared mini donuts per person 26

The Greenway

Dried fruits
House-made granola
Mixed nuts
Seasoned pepitas, M&M's
Mini pretzels
Truffle popcorn
per person 17

Chips and Dips

Tortilla chips, potato chips Fresh salsa Guacamole French onion dip per person 12

Sugar Rush

per person 14

Homestyle oatmeal cookies, chunky peanut butter cookies, chocolate chip cookies, double chocolate mint cookies Brownies
White and soy milk











Enhancements

Fresh house-made donuts Chocolate, vanilla glazes and cinnamon sugar per dozen 24

Ice Cream Bars per item 5

House-made potato chips and French onion dip serves 25 people 50

Garden Crudites

Assorted crisp market vegetables, low fat ranch yogurt , hummus, sun dried tomato dip, Chipotle Sour Cream per person 10

Assorted granola bars per item 4

4

Assortment of Naked Juice Shooters per item 4

Freshly brewed Starbucks® coffee with condiments per gallon 60

Tazo® Hot Teas with condiments per gallon 60

Vitamin Water® per item 5

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4

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s gf Healthy Afternooner

Fresh mixed berries Ants on a log Individual vegetable crudites with ranch Smoked almonds per person 16

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All Day Breaks

All Day Beverage Break is based on continuous service for 8 hours

Half Day Beverage Break is based on continuous service for 4 hours

All Day Beverage Break

Quench your thirst with beverage service of: Assorted soft drinks, bottled waters, freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments per person 25

Half Day Beverage Break

Quench your thirst with beverage service of:
Assorted soft drinks, bottled waters, freshly brewed Starbucks® regular and decaffeinated coffee and assorted Tazo® teas and condiments
per person 13

Enhancements

Red Bull® Energy Drink per item 5

Vitamin Water® per item 5

Assorted flavored sparkling water per item 5

Assorted bottled juices per item 4

















Lunch Table

Lunch Tables include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on 60 minutes of continuous service

Minimum of 20 guests; 100 dollar small group fee will apply for groups of under 20

Crafted Sandwich Table

Salads

Fingerling potato salad Tomato, cucumber, mozzarella salad Pasta salad with arugula

Crafted Sandwiches

select up to three

Grilled vegetable on ciabatta with olive herb chevre spread Smoked turkey, spinach wrap, Swiss cheese, cranberry mustard

Honey cured ham, multi-grain roll, smoked pepper aioli

Peppered medium-rare beef, baguette, horseradish cream, pickled red onion

Served With

House potato chips Fresh sliced fruit and berries

Desserts

Assorted cookies Chocolate caramel pecan brownies per person 36

Enhancements

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Vitamin Water® per item 5

Assorted soft drinks and bottled water per item 4



Assortment of Naked Juice Shooters each 4





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M Chilled Garden Table

Seasonal Soup

Local seasonal greens, romaine lettuce hearts, iceberg wedges Assorted breads with sweet cream butter

Grilled Salmon

Lemon basil marinated grilled chicken breast

Pesto marinated grilled vegetable drizzle with olive oil

Bacon

Broccoli

Mushrooms

Sunflower seeds

Croutons

English cucumber

Young tomato

Seasonal cheese

Dressings

Select two

White balsamic-herb vinaigrette

Buttermilk ranch

Blue cheese

Herbed lemon vinaigrette

Desserts

Lemon berry bars Double chocolate cookies per person 35





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Cured and Smoked Butcher Table

Salads

Baby greens, petit tomato, cucumber, blue cheese, croutons; served with two dressings Penne pasta, peas, ham and Italian vinaigrette Southern potato salad with bacon

Butcher Items

Sliced smoked turkey breast, honey roasted ham, roast beef, pesto marinated grilled vegetables Sliced aged cheddar, provolone cheese, Swiss cheese

Accompaniments

Butter lettuce, tomato, sliced onion, dill pickles, mayonnaise, mustard, horseradish cream Saint Agnes bakery assortment sandwich breads and rolls

Desserts

Assorted mini desserts and bars per person 36

Family Comfort

Soup and Salads

Seasonal Soup

Fingerling potato salad

Baby iceberg wedge, red onions, boiled eggs, buttermilk dressing Assorted rolls with sweet cream butter

Entrees

Select two:

Battered whitefish, house tartar sauce, lemon wedges Oven roasted chicken Grandma's Meatloaf

Sides

Macaroni and cheese

Green bean casserole with house mushroom gravy, crispy onions

Desserts

Assorted cookies and bars Mini red velvet cake per person 36





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Salads

Baby greens, petit tomato, cucumber, blue cheese, croutons; served with two dressings

Beets, goat cheese, arugula greens, sliced red onions, olive oil and vinegar

Freshly baked breads and rolls with sweet cream butter

Entrees

Select two:

Organic chicken breast, rosemary cream sauce Pork tenderloin with mostarda Sustainable roasted salmon, horseradish cream

Sides

Asparagus and onions Roasted vegetables, balsamic glaze Roasted Red Bliss potatoes

Desserts

Chocolate caramel pecan brownies Mini key lime pies with graham cracker crust per person 38

Corso Italian Festa

Soup and Salads

Tomato basil bisque

Sliced tomato and artichoke, marinated whole milk mozzarella Spinach and arugula salad, grilled onions, shaved Parmesan cheese, basil vinaigrette

Freshly baked breads and rolls with sweet cream butter

Entrees

Select two

Lemon marinated chicken breast with oregano cream sauce Meatballs in tomato sauce $\,$

Baked cavatappi with mozzarella, grilled portabella in a cheese cream sauce

Shrimp scampi with tri-color farfalle

Sides

Sauteed seasonal garlic greens Garlic mashed potato

Desserts

Mini red velvet cake Mini lemon mousse sponge cake per person 37





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Plated Lunch

Plated Lunches include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, condiments and assorted rolls with sweet cream butter.

Based on 60 minutes of continuous service. Minimum of 10 guests

**Denotes lunch entrée with no starch or vegetable option

Starter (select one):

Classic Caesar, romaine hearts, croutons, Parmesan Field greens, goat cheese, strawberries, walnuts, honey balsamic vinaigrette Seasonal soup

gf Sea Bass

Miso marinated per person 33

gf Seared Tuna

Pistachio pesto per person 32

gf Herb Roasted Chilled Chicken Salad with Cashews**

served on Romaine and mixed greens with lemon vinaigrette per person 29

gf Braised Beef Short-Rib

Juniper demi-glaze per person 30

V gf Wild Mushroom Risotto

Grilled mushrooms per person 26

Enhancements

Corn chowder 6

Butternut squash soup 5

Romaine chop salad with bacon, boiled egg, radish, croutons, Parmesan, herbed buttermilk dressing 7

Baby iceberg wedge salad with bacon, cherry tomato, cucumber, blue cheese dressing 6

Jumbo lump crab cake lemon butter sauce, parsley, capers per item 15

Smoked trout salad green bean, frisee, tomato, lemon vinaigrette, pickled red onion per item 12

Lobster bisque sherry, lobster knuckles per item 12

Wild mushroom bisque goat cheese cream, herbs per item 8

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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Lemon butter per person 28

gf Herb Roasted Chicken Breast

Thyme cream sauce per person 26

gf Blackened Red Snapper

Nduja butter sauce per person 26

gf Grilled Pork Tenderloin

Maple sage glaze per person 25

gf Starch (select one):

Wild mushroom risotto Roasted Yukon potatoes Mashed red skin potatoes Rice pilaf Parmesan polenta

gf Vegetable (select one):

Grilled asparagus
Tri-color carrots with honey
Roasted seasonal ratatouille
Green beans

Dessert (select one):

Turtle cheesecake Gluten-free chocolate torte Key Lime Islander Lemon Italian Cream

**Notes entrée not served with a starch or vegetable. An additional \$2 per guest will be applied if two entrees are chosen. An additional \$3 per guest will be applied if three entrees are chosen. There is no additional charge to offer a vegetarian option. Vegetarian entrée is not served with





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Assortment of Naked Juice Shooters each 4





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Grab And Go

Grab and Go options are for off property consumption only. *Indicates vegetarian

GO GO Boxed Lunch

Choose up to three:
Turkey and Swiss on sourdough
Black forest ham and white cheddar on rye
Roast beef and provolone on baguette
Tuna salad on whole wheat
*Grilled portabella, mozzarella and tomato, spinach wrap

*Grilled portabella, mozzarella and tomato, spinach wrap

*Gluten free bread available upon request

Individual bags of potato chips Seasonal whole fruit Chef's choice cookie Bottled water per person 26



Grilled chicken wrap with goat cheese, baby spinach, shaved onion

SunChips Seasonal whole fruit Chef's choice cookie Bottled water per person 26

Chicken Caesar Salad

Romaine lettuce, spiced croutons, grilled chicken breast, shaved parmesan cheese and caesar dressing

Individual bags of potato chips Seasonal whole fruit Chef's choice cookie Bottled water





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Enhancements

Assorted brownies and bars per dozen 40

Assorted bottled juices per item 6

Vitamin Water ® per item 5

Red Bull® Energy Drink per item 5

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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Dinner Table

Dinner Tables include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, condiments, and assorted rolls with sweet cream butter

Based on 60 minutes of continuous service

Minimum of 20 guests; 100 dollar small group fee will apply for groups of under 20

Enhancements

🖁 Minnesota Feast

Soup and Salads

Wild rice soup

Baby iceberg wedge, red onions, boiled eggs, bacon, cherry tomato, red onion, and buttermilk dressing Broccoli salad, golden raisins, sweet dressing, sunflower seeds gf

Entrees

Select two

Battered whitefish, house tartar sauce, lemon wedges, herbs Sliced ham with maple glaze, served with pineapple Braised short rib with tomato demi glaze

Sides

Red skin crushed potatoes Baked macaroni and cheese Green Bean Casserole, house mushroom gravy, crispy onions

Desserts

Assorted mini desserts and pastries House-made donuts per person 65

Vegetable Crudités

Farm to table vegetable crudités served with buttermilk dip and red pepper & olive dip per display (serves 25) 140

Charcuterie Display

Assorted charcuterie served with sliced baguette and accompaniments per display (serves 25) 295

Cheese Display

Premium selection of international and local cheeses accompanied by honey, mango chutney and crackers per display (serves 25) 275

Warm Brie Display

Warm brie cheese with roasted almonds and caramelized apples wrapped in puff pastry, served with crackers per display (serves 25) 100

Dessert and Pastry Display

Assorted miniature desserts and pastries (two per person) per display 225

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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Soup and Salads

White bean chili

Beets, blue cheese, sliced red onion, olive oil

Mixed baby lettuces, cucumbers, cherry tomatoes, fennel, toasted sunflower seeds and white balsamic vinaigrette



Entrees

Select two

Chicken breast, antibiotic-free, with thyme chicken demi glaze

Brisket with roasted tomato sauce

Sustainable roasted salmon, horseradish cream

Roasted seasonal vegetables on cheddar polenta

Sides

Rosemary roasted fingerling potato

Roasted carrots

Desserts

Carrot cake

Assorted mini desserts and pastries

per person 59

Country Revival

Soup and Salad

Corn chowder

Deviled potato salad, hard boiled eggs, celery, yellow mustard dressing, paprika

Pole bean salad, kidney beans, sweet pickled onions, light apple cider vinaigrette

Entrees

Select two

Buttermilk fried chicken, herbs, lemon, hot sauce

Blackened red snapper, with red beans and rice

Georgia style chopped pork, tangy low country BBQ, with braised greens

Sides

Cheddar grits

Roasted carrots with honey and cumin Jalapeno corn bread with honey butter

Desserts

Bread pudding with warm caramel sauce Mini key lime pies with graham cracker crust per person 58





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gf Twin Cities Steakhouse

Soup and Salad

Tomato basil bisque Classic wedge salad, blue cheese, bacon, boiled egg, pickled red onion, blue cheese dressing Spinach and arugula salad, grilled onions, shaved Parmesan cheese, basil vinaigrette

Entrees

Select two

Roasted, sliced strip loin with black pepper cognac sauce Grilled pork chops with sautéed apple slices Baked salmon with lemon and dill butter sauce Grilled and baked Portobello mushroom with tomato sauce, mozzarella

Sides

Seasonal sautéed garlic greens Loaded baked potato gratin with local cheddar, bacon and scallion sour cream

Desserts

Bread pudding with warm caramel sauce Assorted mini desserts and pastries per person 65

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Plated Dinner

Plated Dinners include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on 60 minutes of continuous service

Plated Dinner includes assorted rolls with sweet cream butter, choice of starter, entrée, two sides and dessert

*Indicates meal does not receive starch and vegetable

gf Starter

Baby iceberg wedge salad with cherry tomato, cucumber, blue cheese dressing

Baby arugula, romaine hearts, crouton, Parmesan, Caesar dressing

Romaine chop salad with bacon, boiled egg, radish, croutons, Parmesan, herbed buttermilk dressing

Salad greens with cherry tomato, cucumber, herb vinaigrette and lemon vinaigrette

Herb Roasted Chicken Breast

Thyme cream sauce per person 39

Roasted Salmon

Rock shrimp and lemon cream sauce per person 54

Grilled Pork Tenderloin

Maple sage glaze per person 44

Braised Boneless Beef Short-Rib

Juniper demi glaze



TRIBUTE DESIGN FOUR X **a**loft

Consuming raw or undercooked meat, fish, shellfish, poultry or eggs may increase your risk of foodborne illness. The taxes in Bloomington for food, non-alcoholic beverages, services and audio visual is 7.275% and alcohol is 12.775%. The house administrative fee is 22% and is taxable.

Enhancements

Blue Crab Cake Garlic aioli, parsley per item 23

Lobster Bisque Sherry, lobster knuckles, leeks per item 12

Wild Mushroom Bisque Goat cheese cream, herbs per item 8

Seasonal Sorbet per person 8

Starbucks® Regular Coffee with condiments Per gallon 60

Starbucks® Decaffeinated Coffee with condiments Per gallon 60

Tazo® Hot Tea with condiments Per gallon 60

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4



Tenderloin of Beef

Rosemary demi-glaze per person 62

${oldsymbol{\mathcal{V}}}$ *Mushroom risotto

crispy shallots per person 36

Beef Tenderloin and Sea Bass

Tenderloin in roasted tomato demi glaze, miso marinated sea bass per person 69

Herb Chicken and Blue Crab Cake

Whole grain creamy mustard sauce per person 46

Beef Tenderloin and Herb Chicken Breast

Smoked tomato sauce per person 49

Vegetables

Grilled asparagus Tri-color carrots with honey Green Beans Roasted seasonal ratatouille

Starches

Parmesan polenta Roasted Yukon potatoes Mashed red skin potatoes Rice pilaf

Desserts

Select one
Turtle cheesecake
Four-layer chocolate midnight cake
Lemon Italian cream cake
Tres Leches cake
Key lime islander
Gluten-free chocolate torte





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An additional \$2 per guest will be applied if two entrees are chosen. An additional \$3 per guest will be applied if three entrees are chosen. There is no additional charge to offer a vegetarian option. Vegetarian entrée is not served with accompaniments.

We are committed to preparing our menus with the focus on environmental and socially-responsible grown products. To maintain this focus please note that some products on our sustainable menu offerings may change on short notice based on seasonal and regional availability. To stay true to our collaborative efforts to be environmentally sustainable, we will substitute appropriate alternatives as necessary

The pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a glutenfree diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions





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Reception Table

Each display serves 25 guests

Based on 60 minutes of service

Charcuterie Display

Assorted charcuterie served with baguette and accompaniments per display 295

Dessert and Pastry Display

Assorted miniature desserts and pastries (two per person) per display 225

Fresh Fruit Display

Fresh sliced fruit and berries per display 165

Cheese Display

Premium selection of international and local cheeses accompanied by honey, mango chutney and crackers per display 220

Vegetable Crudités

Farm to table vegetable crudites served with buttermilk dip, red pepper & olive dip per display 140

Warm Brie Display

Warm brie cheese with roasted almonds and caramelized apples wrapped in puff pastry, served with crackers per display 100

Mediterranean Mezze Table

White hummus, roasted red pepper dip, grilled pesto vegetables, mixed olives, pita chips and bread per display 155





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Enhancements

Tortilla chips display
Fresh made corn tortilla chips with homemade guacamole, salsa
and pico de gallo
per display 60

Assorted bars and cookies per dozen 40







Action Stations

Based on 60 minutes of continuous service, and based upon availability.

Action and specialty stations may not be ordered as stand alone selections

gf Herb Roasted Beef Tenderloin

Horseradish cream, Bernaise, assorted fresh baked dinner rolls (serves 15) per display 375

gf Roasted Prime Rib

Horseradish cream, sweet garlic jus, assorted fresh baked dinner rolls

(serves 30) per display 400

★ gf Sage Scented Turkey Breast

Cranberry compote, sage gravy, assorted fresh baked dinner rolls (serves 25) per display 275

Gnocchi Bar

Mushrooms
Tomato
Leeks
Italian sausage
Shrimp
Herbs tomato sauce
Parmesan cream
(minimum 20 people)
per person 18

Enhancements

*Interactive Mixology Station
Minimum of 25 guests
Onsite Mixologists will prepare a customized cocktail for your
event
per item 13

*Minnesota Craft
Minimum of 25 guests
Get a taste of our homegrown spirits and explore the evolving
world of Minnesota beverages
Local Craft Gin + Tonic
Local Spirit Craft Cocktail
Rotating selection of two Craft Beers

Saint Croix Vineyards Raspberry Infusion per item 13

*The Five Boroughs
Minimum of 25 guests
Featuring remembered and forgotten cocktails of the PreProhibition era. Featuring
Manhattan Cocktail
Bronx Cocktail
Brooklyn Cocktail
Queens Cocktail
Staten Island Ferry
per item 15

Culinary professional required at all action stations; *Chef attendant fee of 100 dollars per Chef; One Chef per 50 guests





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Chilled Canapés

Minimum order of one dozen per item Items may be butler-passed or displayed

Based on 60 minutes of service, additional service time may be contracted

gf Shrimp on a stick
 cold poached large shrimp served with cocktail sauce
 per item 6

Ratatouille, served on a spoon per item 4

Beef carpaccio Seared, chilled and thinly sliced pepper-crusted beef served with Dijon aioli per item 5

Asparagus wrapped in prosciutto per item 5

 $m{gf}$ Tomato and mozzarella skewer with basil dressing per item 4

Classic French salmon salad served on a crostini per item 5

gf Deviled eggs, crispy bacon, chives per item 5

White bean bruschetta with rosemary per item 5





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Enhancements

Freshly brewed Starbucks® coffee with condiments per gallon 60

Tazo® Hot Tea with condiments Per gallon 60

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





Ceviche spoons per item 7

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Warm Canapés

Minimum order of one dozen per item Items may be butler-passed or displayed

Based on 60 minutes of service, additional service time may be contracted

gf Grilled shrimp on a stick peanut sauce per item 8

Mini crab cake served with red goddess per item 8

Scallop 'n' Bacon tossed in jerk sauce per item 5

Teriyaki glazed beef satay Served on a stick per item 4

Mushroom wild rice tartlet per item 7

Mini meatballs served in Lela tomato sauce per item 4

Pork pot sticker Steamed with ponzu sauce per item 4

Coconut shrimp Served with Sambal aioli sauce per item 6

Mini beef wellington per item 5

Enhancements

Freshly brewed Starbucks® coffee with condiments per gallon 60





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Chicken satay served with peanut Sambal sauce per item 4

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Late Night

Enhancements

Sweet, Sweet Love

Chocolate glazed donuts Vanilla glazed donuts Cinnamon & sugar donuts per dozen 26

The Wingman

Buffalo, BBQ or Teriyaki wings Served with ranch, blue cheese, carrot and celery sticks per dozen 29

Stadium Snacks

Warm popcorn with chipotle salt, smoked salt, bacon powder and white cheddar powder
Soft pretzels served warm with yellow mustard and cheese sauce per person 18

Chinese Takeout

Rice noodle station with stir fry vegetables served in to-go containers
Vegetarian spring rolls
Steamed pork dumplings
per person 22

La Taqueria

Seasoned ground beef and shredded pork
Lettuce, tomato, shredded cheese, onion, guacamole, limes, pico
de gallo
Hard and soft shells
per person 27











Host

Cordials and Liquers

Kahlua, Chambord, Bailey's, Southern Comfort, Cointreau, Amaretto di Saronno, Drambuie, Grand Marnier per item 11

Appreciated Spirits

Vodka: Tito's, Grey Goose, Ketel One Gin: Bombay Sapphire, Hendrick's Rum: Bacardi Superiore, Myer's Dark Rum

Tequila: Patron Silver Scotch: Macallan 12 Year

Whisky/ey: Crown Royal, Jameson

Bourbon: Knob Creek Cognac: Courvoisier VSOP

per item 10

Favorite Spirits

Vodka: Absolut, Tito's Gin: Beefeater, Tanqueray Rum: Bacardi Superiore Tequila: Cuervo Gold Scotch: Johnnie Walker Black Whisky/ey: Jack Daniel's, Jameson

Bourbon: Maker's Mark Cognac: Hennessey VS

per item 8

Enhancements

*The Five Boroughs
Minimum of 25 guests
Featuring remembered and forgotten cocktails of the PreProhibition era. Featuring
Manhattan Cocktail
Bronx Cocktail
Brooklyn Cocktail
Queens Cocktail
Staten Island Ferry
per item 15

*Minnesota Craft Minimum of 25 guests

Get a taste of our homegrown spirits and explore the evolving

world of Minnesota beverages Local Craft Gin + Tonic Local Spirit Craft Cocktail

Rotating selection of two Craft Beers Saint Croix Vineyards Raspberry Infusion

per item 13

*Interactive Mixology Station Minimum of 25 guests

Onsite Mixoligists will prepare a customized cocktail for your event

per item 13

Hosted Appreciated Martinis

per item 13

Hosted Favorite Martinis







Familiar Spirits

Vodka: Smirnoff Gin: Bombay Dry Gin Rum: Bacardi Superiore Tequila: Sauza Blanco Scotch: Johnnie Walker Red Whisky/ey: Seagram's 7 Bourbon: Jim Beam

Favorite Wine

per item 7

Pinot Grigio: Santa di Terossa Sauvignon Blanc: Fernlands

Chardonnay: Tortoise Creek Chardonnay

Riesling: Noble House

Cabernet Sauvignon: Margarett's Vineyard

Malbec: Elsa Biachi Pinot Noir: Pedroncelli

per item 9

Familiar Wine

Pinot Grigio: La Fiera Sauvignon Blanc: Oxford Landing Chardonnay: La Playa Riesling: Von Schleinitz HD

Cabernet Sauvignon: Dante Reserve

Malbec: Elsa Bianchi Pinot Noir: Alfredo Roca

per item 7

House Sparkling

per bottle 35

Import and Craft Beer

per bottle 7

Domestic Beer

per bottle 6

*Bartender fee of 100 per bartender

*One bartender is required per 75 guests In accordance with the liquor

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per item 12

Hosted Familiar Martinis per item 11

Assorted flavored sparkling waters

per item 5

Assorted soft drinks and bottled water

per item 4

Bottle Favorite Wine 40

Bottle Familiar Wine 35





older to consume alcoholic beverages; the Sheraton Bloomington Hotel reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest Drink tickets may be purchased in advance - tickets are non-refundable











Specialty Bar

Specialty bar prices are per drink and are served with appropriate garnish $% \left(1\right) =\left(1\right) \left(1\right) +\left(1\right) \left(1\right) \left(1\right) +\left(1\right) \left(1$

*The Five Boroughs

Featuring remembered and forgotten cocktails of the Pre-Prohibition era.

Manhattan Cocktail
Bronx Cocktail
Brooklyn Cocktail
Queens Cocktail
Staten Island Ferry
per item 15

Proper Wine Bar

A blend of wine choices from around the world
L'Ecole Chenin Blanc
Nora Albarino
Steinfeld Gruner Veltliner
Yamhill Valley Vineyards Pinot Noir
Duxoup Syrah
Vinchio-Vaglio, I Tre Vescovi, Barbera d'Asti Superiore
per item 14

*Minnesota Craft

Get a taste of our homegrown spirits and explore the evolving world of Minnesota beverages Minimum of 25 guests
Vikre Spruce Gin + Tonic
Du Nord Spirit Craft Cocktail
Rotating selection of two Craft Beers
Saint Croix Vineyards Raspberry Infusion
per item 13

Nightcap

Featuring after dinner drinks from around Europe that are classically known for soothing the stomach after a meal Offering of Amaros, Digestifs, Port Ex: Chartreuse, Fernet Branca, Sambuca, Scotch, Cognac per item 13





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Enhancements

Customized Ice Luge to present your specialty drink to your guests

~Pricing starting at 250









^{*}Bartender fee of 100 per bartender

^{*}One bartender is required per 75 guests In accordance with the liquor laws governing the state of Minnesota, a guest must be 21 years or older to consume alcoholic beverages; the Sheraton Bloomington Hotel reserves the right to exercise our legal responsibility and social obligation in refusing service to any guest Drink tickets may be purchased in advance - tickets are non-refundable







Wine - White

Champagne & Sparkling

Anderson Valley Roderer Brut, California per bottle 56

Schramsberg Vineyards Brut Rose, California per bottle 69

Veuve Cliquot Brut, France per bottle 99

Krug Grand Cuvee, France per bottle 280

White Wines

Brancott

Sauvignon Blanc, New Zealand per bottle 49

Momo

Sauvignon Blanc, New Zealand per bottle 42

Chalk Hill

Sauvignon Blanc, California per bottle 58

Reverdy

Sancerre, France per bottle 68

Cloudy Bay

Sauvignon Blanc, New Zealand per bottle 85



WESTIN FOUR X

Wine - Red **Red Wines**

Benton Lane Pinot Noir, Oregon per bottle 52

Brassfield Pinot Noir, California per bottle 52

Calista "The Coast Range" Pinot Noir, Santa Lucia per bottle 56

Etude

Pinot Noir, California per bottle 97

Patz and Hall Pinot Noir, California per bottle 111

Tortoise Creek Merlot, California per bottle 40

Hahn Estate Merlot, California per bottle 44

Annabella Merlot, California per bottle 64

Duckhorn Merlot, California per bottle 98

Frei Brothers Zinfandel, California

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A to Z Pinot Gris, Oregon per bottle 45

Cantina Terlano Pinot Grigio, Italy per bottle 65

Tortoise Creek Chardonnay, California per bottle 40

Raeburn Chardonnay, California per bottle 51

Sonoma Cutrer Chardonnay, California per bottle 48

J. Moreau + Fils Chablis, France per bottle 67

Cakebread Chardonnay, California per bottle 89

A to Z Riesling, Oregon per bottle 44

Trimbach Riesling, France per bottle 46

Nora Albariño, Spain per bottle 47

Conundrum White Blend, California per bottle 52

Naiades Verdejo, Spain per bottle 65

Domaine Le Pive Rosé of Cinsault/Grenache, France per bottle 43

Cakebread Cellars Zinfandel, California per bottle 79

Qupé Syrah, California per bottle 59

Stags' Leap Winery Petite Sirah, California per bottle 84

Chateau Mont Redon Chateauneuf-du-Pape, France per bottle 102

Casa Lapostolle Grand Selection Cabernet Sauvignon, Chile per bottle 40

Bishops Peak Cabernet Sauvignon, California per bottle 57

Buehler Cabernet Sauvignon, California per bottle 68

Justin Cabernet Sauvignon, California per bottle 76

Newton Unfiltered Cabernet Sauvignon, California per bottle 119

Zuccardi Serie A Malbec, Argentina per bottle 48

Matchbook Tempranillo, California per bottle 52

Cune Rioja Reserve, Spain per bottle 69

Sherry & Port









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FOUR X





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Valdespino Fino Inocente Fino Sherry, Spain 375 ML per bottle 32

La Guita Manzanilla Sherry, Spain 375 ML per bottle 28

Burmester Ruby Port, Portugal 750 ML per bottle 48

Burmester Vintage Port, Portugal 750 ML per bottle 118

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FOURX POINTS BOFT CHEMENT







Cash

Cash bar prices are per drink and are served with appropriate garnish

Appreciated Spirits

Vodka: Tito's, Grey Goose, Ketel One Gin: Bombay Sapphire, Hendrick's Rum: Bacardi Superiore, Myer's Dark Rum

Tequila: Patron Silver Scotch: Macallan 12 Year

Whisky/ey: Crown Royal, Jameson

Bourbon: Knob Creek Cognac: Courvoisier VSOP

per item 11

Favorite Spirits

Vodka: Absolut, Tito's Gin: Beefeater, Tanqueray Rum: Bacardi Superiore Tequila: Cuervo Gold Scotch: Johnnie Walker Black Whisky/ey: Jack Daniel's, Jameson

Bourbon: Maker's Mark Cognac: Hennessey VS

per item 9

Familiar Spirits

Vodka: Smirnoff Gin: Bombay Dry Gin Rum: Bacardi Superiore Tequila: Sauza Blanco Scotch: Johnnie Walker Red Whisky/ey: Seagram's 7

Per cocktail 8

Cordials and Liquers

Khalua, Chambord, Bailey's, Southern Comfort, Cointreau, Amaretto di Saronno, Drambuie, Grand Marnier per item 12





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Enhancements

Assorted flavored sparkling waters per item 6

Assorted soft drinks and bottled water per item 5



Favorite Wines

Pinot Grigio: Santa di Terossa Sauvignon Blanc: Fernlands

Chardonnay: Tortoise Creek Chardonnay

Riesling: Noble House

Cabernet Sauvignon: Margarett's Vineyard

Malbec: Elsa Bianchi Pinot Noir: Pedroncelli

per item 10

Familiar Wines

Pinot Grigio: La Fiera

Sauvignon Blanc: Oxford Landing

Chardonnay: La Playa Riesling: Von Schleinitz HD

Cabernet Sauvignon: Dante Reserve

Malbec: Elsa Bianchi Pinot Noir: Alfredo Roca

per item 8

Import and Craft Beer

8

Domestic Beer

7

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Bar Packages

Favorite Hosted Bar

Vodka: Absolut, Tito's Gin: Beefeater, Tanqueray Rum: Bacardi Superiore Tequila: Cuervo Gold Scotch: Johnnie Walker Black Whisky/ey: Jack Daniel's, Jameson

Bourbon: Maker's Mark Cognac: Hennessey VS

Appreciated Brand Red and White wines Import and domestic beer options

First Hour 17 Second Hour 13

Familiar Hosted Bar

Vodka: Smirnoff Gin: Bombay Dry Gin Rum: Bacardi Superiore Tequila: Sauza Blanco Scotch: Johnnie Walker Red Whisky/ey: Seagram's 7 Bourbon: Jim Beam

Familiar Brand Red and White wines Import and domestic beer options

First Hour 14 Second Hour 10

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Enhancements

*Interactive mixology station Minimum of 25 guests onsite mixoligists will prepare a customized cocktail for your event per person 12

Enhancements







Packages

This delicious all day package gives your guests continuous, unlimited beverage service from 7AM to 4PM

All Day Package

Start your day with our classic continental breakfast

Select one of our hot or cold lunch tables

Select one of our afternoon breaks:

Sweet and Salty

Freshly popped popcorn with salted truffle butter, mini pretzels, vanilla madeleines, assorted macaroons and sea salt chocolate and caramel truffles

gf V Healthy Afternooner

Fresh berries
Ants on a log
Quinoa avocado bites
Raw vegetables and seasonal hummus
Smoked almonds

Donuts!

Fresh house-made donuts in a variety of chocolate, vanilla glazes and cinnamon sugar, playfully displayed on our custom Donut Wall

Bonne Sante

Homemade granola bars, seasonal fruit kebobs, trail mix, whole fruit, mixed nuts and fruit smoothie shooters

Enjoy all day beverages to feature, freshly brewed regular and decaffeinated Starbucks® coffee, Tazo® teas, bottled water and assorted soft drinks

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Seasonal

Based on 60 minutes of continuous service

Minimum of 20 guests

Spring/Summer Dinner Table

Corn chowder with bacon
Baby arugula salad with goat cheese and lemon
Fingerling potato salad with bacon and caramelized red onion
Chilled farro salad with seasonal squashes and fresh herbs
Grilled strip loin with fruit chutney
Berry cobbler
per person 49

Fall/Winter Dinner Table

Root vegetable minestrone
Baby kale salad with dried cranberries and toasted walnut
vinaigrette
Roasted acorn squash with feta and pumpkin seed vinaigrette
Braised short ribs
Pan roasted salmon
Whipped sweet potatoes with bourbon and brown sugar
Roasted broccoli and garlic, chilis
Apple cobbler with vanilla ice cream
Sweet potato pie
per person 49

Enhancements

Tazo® Hot Teas with condiments per gallon 60

Freshly brewed Starbucks® coffee with condiments per gallon 60

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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On Site Specialty Events - Specialty Events

Take advantage of our expertise to bring your event to life. We offer a great selection of on-site entertainment that will give attendees a memorable event, while meeting your entertainment budget.

Movie Night

A classic movie of your choice is displayed on the big screen, or you may choose multiple movies set in different rooms with classic movie props. Guests will enjoy hot buttered popcorn, warm pretzels and candy bars

Building For a Cause

Your group will assemble bicycles to be donated after completion. Make it personal by arranging for the children to receive the bikes during your event. Attendees will be touched by the children's genuine surprise when they find out the bikes are for them to keep. Then everyone joins in for a sumptuous dinner with comfort and kid friendly menus

Bordeaux Blending

Who will be the next Robert Mondavi?

For the Wine Enthusiast! Guests learn the nuances of the five Bordeaux varietals. Then it gets creative as participants taste a Bordeaux blended wine and get the opportunity to create their own blend. Let the judging begin!











Holiday

Holiday Dinner Table include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, condiments, and assorted rolls with sweet cream butter

Based on 60 minutes of continuous service

Minimum of 20 guests; 50 small group fee will apply for groups of under 20

Holiday Dinner Table

Soup and Salads

Butternut squash bisque with crème fraiche Frisee, pepper cress, endive, poached pear, pumpkin bread croutons, Cabrales cheese with ice wine vinaigrette Roasted red and golden beets, Seville oranges, goat cheese, and arugula tossed with citrus vinaigrette

Entrees

Fire grilled filet mignon with truffle demi glace and frizzled onions Cranberry and cornbread stuffed breast of chicken with Sconset

Grilled Atlantic salmon with artichokes, cured tomatoes, Picholine olives with Pommerey mustard sauce

Sides

Turnips, parsnips, and carrots tossed with baby cauliflower Baby bliss and herb mashed potatoes

Desserts

Warm bread pudding with butterscotch bananas Cinnamon pot d'crème Mini turtle tartlets Pecan and chocolate tartlet Pear and almond torte with pistachio cream per person 95

Enhancements

Assorted flavored sparkling water per item 5

Assorted soft drinks and bottled water per item 4





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Package 1

Plated Dinners include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Based on 60 minutes of continuous service

Wedding package 1

First Course (select one):

Wild baby arugula with fresh croutons and shaved Parmesan, Caesar dressing

Salad greens with cherry tomatoes and cucumbers, herb dressing

Served with freshly baked bread and creamery butter

Dinner Entrees (select one):

Herb roasted breast of chicken enhanced with a mushroom cream sauce

Beef short ribs braised and served in a red wine sauce

Mushroom risotto with crispy shallots

Accompaniments (select two): Mashed red bliss potatoes Roasted fingerling potatoes Brussels sprouts Tri-color carrots with honey Green beans with garlic

per person 38

*An additional \$2 per guest will be applied if more than one entrée choice is selected. There is no additional charge to offer a vegetarian option.

Vegetarian entrée is not served with accompaniments.

Enhancements

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Package 2

Plated Dinners include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Includes two hors d'oeuvres per person Three course meal with starter, entrée and dessert

Wedding Package 2

Hors d'oeuvres (select two):
Deviled eggs
Caprese skewer
Grilled asparagus wrapped in prosciutto
Mini beef wellington
Coconut shrimp
Chicken empanada

First Course (select one):

Chicken wild rice soup

Forest greens with cherry tomatoes and hydro cucumbers,

tomato-ginger dressing

Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, citrus vinaigrette

Served with freshly baked bread and creamery butter

Dinner Entrees (select one):

Herb roasted breast of chicken enhanced with a cauliflower cream sauce

Beef short ribs braised in a red wine sauce garnished with Cipollini onions and mushrooms

Pork tenderloin brushed with honey and presented with five-spice roasted apple

Mushroom risotto with crispy shallots

Accompaniments (select two): Mashed red bliss potatoes Roasted fingerling potatoes Brussels sprouts Tri-color carrots with honey Green beans with garlic

Dessert (select one): Lemon Italian cream cake





The taxes in Bloomington for food, non-alcoholic beverages, services and audio visual is 7.275% and alcohol is 12.775%. The house administrative fee is 22% and is taxable.

Enhancements





Station of assorted cupcakes with milk served in champagne glasses per person 57

An additional \$2 per guest will be applied if more than one entrée is selected. There is no additional charge to offer a vegetarian option. Vegetarian option is not served with accompaniments.











Package 3

Plated Dinners include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas and condiments

Includes three hors d'oeuvres per person Three course meal with starter, entrée and dessert Wine pour with entrée service

Wedding Package 3

Hors d'oeuvres (select three):
Deviled eggs
Caprese skewers
Grilled asparagus wrapped in prosciutto
Mini beef wellingtons
Coconut shrimp
Chicken empanada

First Course (select one):

Caramelized French onion soup

Baby spinach salad with mandarin oranges, strawberries, red grapes and toasted almonds, citrus vinaigrette

Mixed baby greens with crumbled feta cheese, dried cranberries and candied walnuts, Dijon dressing
Served with freshly baked bread and creamery butter

Dinner Entrees (select one):

Roasted New York strip, complimented with a rich port wine sauce

Pan-seared Atlantic salmon garnished with tarragon cream sauce Herb roasted breast of chicken enhanced with rosemary-scented ins

Beef short ribs braised and served in a red wine sauce garnished with Cipollini onions and mushrooms

Duet of beef tenderloin and Chilean sea bass with smoked tomato sauce

Mushroom risotto with crispy shallots

Accompaniments (select two): Mashed red bliss potatoes Roasted fingerling potatoes Brussels sprouts Tri-color carrots with honev





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Enhancements





Green beans with garlic

Desserts (select one): Molten chocolate cake served warm with orange crème anglaise Station of assorted cupcakes served with milk in champagne glasses per person 70

An additional \$2 per guest will be applied if more than one entrée is selected. There is no additional charge to offer a vegetarian option. Vegetarian option is not served with accompaniments.











Children's Meal

For guests ages 12 and under Served with chilled milk

Children's Meal

First Course: Fresh cut fruit

Dinner Entrée (select one): Chicken tenders and French fries Hamburger or cheeseburger and French fries Individual pizza (cheese, sausage or pepperoni)

Served with:

Baby carrots with ranch dip

Dessert:

Vanilla ice cream and fudge topping per child 20

Enhancements











Rehearsal Dinner Tables

Dinner Tables include iced tea, freshly brewed Starbucks® regular and decaffeinated coffee, assorted Tazo® teas, condiments, and assorted rolls with sweet cream butter

Based on 60 minutes of continuous service

For groups of 20-60 people; 100 dollar small group fee will apply for groups of under 20

Famiglia Festa Table

Caesar salad with baby hearts of romaine, shaved parmesan and fresh croutons

Oven-baked lasagna Bolognese with cheese Cheese ravioli served with Alfredo sauce Italian green beans garnished with red pepper Garlic breadsticks Fresh baked breads and creamery butter Tiramisu per person 39

Divine Table

Mixed greens salad with tarragon dressing Cavatappi pasta salad Grilled breast of chicken with fine herbs Cheese ravioli served with Alfredo sauce Roasted baby red potatoes Asparagus and baby carrot medley Fresh baked breads and creamery butter Assortment of desserts per person 48

Enhancements















Chef

Executive Chef Stewart Woodman

Stewart Woodman began his culinary career in New York City, holding Sous Chef positions at Le Bernardin NYC, Jean-Georges' NYC, ADNY-Alain Ducasse at the Essex House, and serving as Executive Chef for Zoe. After moving to Minneapolis in 2005, Woodman served as Executive Chef for Turtle Bread Company before opening, managing, and serving as Executive Chef for Five Restaurant & Street Lounge and Heidi's, both of which received numerous accolades. Woodman is known for using well sourced ingredients, and for both his classical and creative presentations. This dedication is the ideal pairing with the Sheraton Bloomington Hotel as this complements the hotel's same passion for excellence.



