



COLD HORS D'OEUVRES

(serves 50 people)

Bruschetta with French Baguette - \$100

*Roma tomato, black olive, garlic basil
with buffalo mozzarella*

Marinated Asparagus - \$125

*Wrapped with herb cream cheese
and roast beef*

Pinwheel Mini Rolls \$110

An assortment of rolled deli meats and cheeses

Tea Sandwiches - \$125

Assorted tea sandwiches

Crab Salad Tartlets - \$140

Crab salad served upon a tartlet

Shrimp Canapé Deluxe - \$130

*Served with horseradish cocktail sauce and
lemon on a miniature rye*

Iced Gulf Shrimp - \$175

*Chilled jumbo shrimp served
with cocktail sauce*

Chocolate Dipped Strawberries - \$150

Strawberries dipped in chocolate

HOT HORS D'OEUVRES

(serves 50 people)

Pork Pot Sticker - \$95

Glazed with sesame hoisin sauce

Stuffed Mushrooms - \$125

Mushrooms caps stuffed with a savory Italian sausage

Meatballs - \$85

Smothered in a tangy hickory smoked BBQ sauce

Chicken Sate - \$150

Served with a Thai peanut sauce

Chicken Cashew Spring Roll - \$115

Served with a mango ginger chutney

Mini Egg Rolls - \$95

Pork egg rolls served with sweet and sour sauce

Smoked Chicken Quesadilla - \$100

Served with seasoned sour cream swirl
and a poblano salsa

Coconut Shrimp - \$145

Served with a sweet and spicy orange sauce

Mini Crab Cakes - \$150

Served with lemon mayonnaise

Chicken Brochette - \$150

Roasted chicken with a Thai peanut sauce

Beef Wellington - \$150

Filet of beef with mushrooms wrapped in a
puff pastry and topped with a light cream sauce

Pigs in a Blanket - \$85

Cocktail franks served with
duet of dipping sauces

Spinach Artichoke Cups - \$145

Spinach artichoke dip served in phyllo cups

Chicken Wings - \$100

Breaded chicken wings with assorted dipping sauces

HORS D'OEUVRES DISPLAYS

(serves 50 people)

Artichoke Dip - \$150

Creamy roasted garlic and artichoke dip served with baguettes

Vegetable Crudités - \$175

Seasonal vegetables served with ranch dip

Jumbo Gulf Shrimp - \$175

Served with cocktail sauce

International Cheese Display - \$195

Domestic and imported cheeses garnished with grapes and seasonal berries served with an assortment of crackers and biscuits

Fresh Fruit and Berry Display - \$195

A beautiful assortment of fresh seasonal fruit and berries

Smoked Atlantic Salmon - \$195

(serves 30 people)

Served with lemon and capers

Beef Tenderloin Platter - \$295

(serves 30 people, minimum of 2 orders)

Marinated and grilled beef tenderloin displayed with olives, cornichon, pickles and breads

Snacks

(per pound)

Mini Pretzels - \$12

Potato Chips and Dip - \$14

Party Mix - \$15

Tortilla Chips with Salsa - \$15

Mixed Nuts - \$20

PLATED DINNER

All entrees include a mixed green salad with house dressing, starch and seasonal accompaniments, hearth European rolls and butter, select beverage service of regular coffee, decaf coffee and hot tea during dinner.

Price is inclusive of professional full-service Event Coordination, complete china place settings, flatware, floor-length table linen, matching linen napkins and banquet service staff.

Multiple entrée selections will be charged the price of the highest entrée.

First Course Enhancements

Jumbo Shrimp Cocktail \$6.00

French Onion Soup Au Gratin \$3.50

Fresh Lump Crab Cake with Lemon Caper Aioli \$7.00

Fresh Seasonal Soup \$3.00

Crostini Sampler \$4.00

A trio of toasted crostinies with tomato olive tapenades, goat cheese, chutney, artichokes and brie

Salads

(upgraded by adding \$2.00 per person)

Caesar Salad

Crisp romaine, garlic croutons, aged reggiano parmesan cheese served with traditional Caesar dressing

Greek Salad

Crisp romaine, kalamata olives, feta cheese, pepperoncini peppers, cucumbers and served with basil vinaigrette

Baby Greens

Mixed baby greens with spiced pecans, gorgonzola cheese, sundried cherries served with raspberry vinaigrette

Steakhouse Salad

Iceberg lettuce wedge, roma tomatoes shaved purple onions served with chunky bleu cheese dressing

Chicken Entrees

Brandied Chicken - \$24.95

Grilled breast of chicken with brandied mushroom cream sauce

Minnesota Chicken - \$25.95

Roasted breast of chicken stuffed with a wild rice sage dressing topped with a white wine chicken cream sauce

Italian Stuffed Chicken - \$26.95

Hickory smoked ham, oven roasted tomatoes, spinach, and a creamy cheese blend wrapped around a boneless chicken breast topped with a sundried tomato basil sauce

Lemon Chicken - \$24.95

A lightly breaded breast of chicken served with a light lemon butter cream sauce

Chicken En Croute - \$25.95

Boneless breast of chicken and sautéed mushrooms enclosed in a flaky pastry crust topped with a champagne cream sauce

Pork Entrees

Pork Loin Chop - \$25.95

Center cut pork loin chop roasted with caramelized onions and served with a gorgonzola cream sauce

Beef Entrees

Twin City Sirloin - \$27.95

Served with a garlic butter and mushrooms

London Broil - \$26.95

Marinated flank steak served with roasted garlic veal a jus

Black Angus Sirloin - \$26.95

Grilled black angus sirloin with garlic herbed mushrooms

Filet Mignon - \$36.95

Grilled filet mignon with wild mushroom and a red wine demi-glaze

Fish Entrees

Broiled Orange Roughy - \$24.95

With garlic romano seasoning with a parsley bur blanc

Mustard Encrusted North Atlantic Salmon - \$25.95

Oven roasted salmon with a whole grain mustard cream served upon a tomato coulis

Pecan Crusted Walleye - \$26.95

Pan seared walleye encrusted with crushed pecans served with a pecan butter sauce

Duet Entrees

Chicken and Atlantic Salmon - \$34.95

Stuffed chicken cordon bleu with sundried tomato basil butter and oven roasted salmon with a whole grain mustard cream sauce

Surf & Turf - \$37.95

Beef medallions with a red wine demi glaze and jumbo garlic buttered prawns

Vegetarian Entrees

Tuscan Penne Pasta - \$24.95

With sundried tomatoes, garlic, basil, pine nuts, feta cheese, asparagus, kalamata olives, tossed in extra virgin olive oil

Beggars Puff Pastry - \$24.95

Roasted curried vegetables wrapped in a puff pastry and baked. served with roasted red pepper coulis.

Children Entrees

Chicken Fingers - \$12.95

*Chicken fingers, seasoned potato wedges, BBQ sauce and ketchup
with a fruit cup and regular or chocolate milk*

Mini Corn Dogs - \$12.95

*Mini corn dogs, seasoned potato wedges, and ketchup
with a fruit cup and regular or chocolate milk*

BUFFET DINNER

All entrees include select beverage service of regular coffee, decaf coffee and hot tea during dinner.

Price is inclusive of professional full-service Event Coordination, complete china place settings, flatware, floor-length table linen, matching linen napkins and banquet service staff.

Italian Dinner Buffet

\$29.95

Caesar salad ▪ Antipasto platter

(choice of two entrees)

*Grilled chicken fettuccini alfredo
Grilled Italian sausage with garlic, onions, and peppers
Tuscan penne pasta with gulf shrimp
Chicken parmesan
Cheese tortellini with a creamy tomato sauce and spicy italian sausage
Stuffed manicotti baked with cheese and a hearty red sauce
Baked lasagna with zesty marinara beef sauce

Oven roasted red skin potatoes with garlic and rosemary
Fresh seasonal vegetable
Warm garlic bread*

Tiramisu and creamy berry cannolies

Grand Rios Dinner Buffet

\$35.95 (2 entrees) \$39.95 (3 entrees)

(choice of three salads)

*Crisp garden salad with two dressings ▪ Antipasto platter
Mediterranean pasta salad ▪ Vegetable crudité's platter
Mandarin orange chicken salad ▪ Seasonal fresh fruit and berry display*

*Brandied mushroom chicken
Beef tenderloin stroganoff
Baked orange roughy with lemon butter
London broil with red wine sauce
Italian stuffed chicken with a creamy tomato sauce
Minnesota chicken stuffed with a wild rice sage dressing
Sautéed garlic prawns with tomato and basil penne pasta
Oven roasted pork loin with a dijon mustard sauce*

*Fresh seasonal vegetables
Chef's choice potato or rice
Hearth European rolls and butter*

Deluxe Coffee Station

With whipped cream, chocolate shavings and cookie swizzles

Enhance your current buffet with a Specialty Station or a Chef Carving Station

CARVING STATIONS

All carving stations served with a selection of hearth European rolls, dijon mustard, creamy horseradish sauce and mayonnaise.

Roasted Turkey Breast - \$200

(serves 30 people)

Certified Black Angus Beef - \$225

(serves 50 people)

Hickory Smoked Ham - \$200

with Honey Bourbon Glaze

(serves 50 people)

Herb Roasted Beef Tenderloin - \$295

(serves 20 people)

Prime Rib With A Jus - \$325

(serves 20 people)

Carving and Station Chef required at a rate of \$75 for two hours per 125 guests

Carving and Performance Stations can not be sold separately, only as additions to a current buffet, or within a meal combination.

Specialty Performance Stations

(minimum of 50 people)

Taste of Tuscany - \$7.95 per person

Tri-color rotini pasta with chicken, spinach, mushrooms, and a roasted garlic cream sauce and penne pasta with grilled chicken and broccoli smothered in an alfredo sauce

Taste of the Orient - \$7.95 per person

Bay shrimp sautéed in sesame oil and hoisin sauce with fresh seasonal vegetables and coconut curry chicken stir-fried with fresh seasonal vegetables

Potato Skin Bar - \$4.95 per person

Potato skins topped with melted cheddar cheese, served with sour cream, scallions, and bacon bits

Fajita Station - \$8.95 per person

Pork carnita or chicken, flour tortillas, sautéed peppers and onions, sour cream, shredded cheddar cheese, diced tomatoes, jalapeno peppers, and salsa

Taco Bar - \$6.95 per person

seasoned ground beef, taco shells, diced tomatoes, shredded lettuce, shredded cheddar cheese, chopped onion, and salsa

BEVERAGE SERVICE

Selections	Host Bar	Cash Bar
Call Brands	\$4.00	\$4.25
Premium Brands	\$4.75	\$5.00
Super Premium	\$5.75	\$6.00
Domestic Bottled Beer	\$3.75	\$4.00
Imported Bottled Beer	\$4.00	\$5.00
Wine by the Glass	\$5.00	\$5.50
Soft Drinks / Mineral Water	\$2.25	\$2.50
Juices	\$2.50	\$2.75

Host Bar: Host/Hostess of the event purchases all beverages for guests.
Prices do not include current State Liquor/Sales Tax and Service Charge.
** **Drink tickets** are available for hosted beverages. Please see Event Manager for details.

Cash Bar: Guests of the event purchase their own beverages.
Prices include current State Liquor/Sales Tax and Service Charge.

Host Keg Beer

Domestic Draft Beer (16 gallon keg) - \$275 per keg
Import/Microbrew (16 gallon keg) - \$350 per keg

Selections include but not limited to Imports: Leine's Honey Weiss, Summit Pale Ale, Sam Adams and Killians.
Domestics: Michelob Golden Light, Miller Light, Bud & Bud Light and Coors Light.

Wines & Champagnes

House Wine	(Chardonnay, Cabernet, Merlot, White Zinfandel)	\$23 per bottle
Select Wines:	BV Century Cellars (Chardonnay, Cabernet & Merlot)	\$38 per bottle
	Sutter Home (White Zinfandel)	\$38 per bottle
	Kendal Jackson (Chardonnay, Cabernet, Merlot)	\$38 per bottle
	Non-Alcoholic Sparkling Wine	\$17 per bottle
	House Champagne (Cooks)	\$21 per bottle
	Korbel Brut Champagne	\$35 per bottle

Miscellaneous Beverages

Fruit Punch (approx. 25 glasses per gallon)	\$20 per gallon
Champagne Punch	\$55 per gallon
Regular & Decaffeinated Coffee	\$28 per gallon

Service Fee

\$75 per bartender/per 100 guests - waived if bar revenue exceeds \$350 per bar

Catering Policy

To ensure a well-planned and successful event, we have developed the following policies regarding our private dining events.

1. All federal, State and Local laws with regard to food and beverage purchases and consumption are strictly adhered to. Ramada Minneapolis NW reserves the right to inspect and regulate all private meetings, banquets and receptions in accordance with Hotel policy and established laws.
2. All food and beverage must be provided by Ramada Minneapolis NW and leftovers cannot be taken off-property.
3. A deposit of a minimum of ten percent (10%) of the estimated cost shall be paid to the Hotel at the time of signing the contract. We ask that one hundred percent (100%) of your estimated bill be received three (3) working days prior to the function date. The entire balance of your event (additional guests/billings) must be paid in full at the conclusion of your event.
4. Upon credit arrangements being approved thirty (30) days prior to the function by the Hotel's accounting department, payment will be required upon receipt of billing statement.
5. A nineteen percent (19%) service charge and current sales tax applies to all charges.
6. Ramada Minneapolis NW reserves the right to release function space which has not been confirmed in writing and no deposit has been received. Function space is assigned according to the anticipated guaranteed number of guests. If there are any fluctuations in the number of attendees, the Hotel reserves the right to assign the banquet function room accordingly, with prior notification to the client.
7. Confirmation of the number of attendees to any food and/or beverage function must be submitted three (3) business days prior to the function. However, we will be prepared to serve five percent (5%) over the guarantee. Should the guarantee exceed five percent (5%), we reserve the right to serve a substitute to the original entrée ordered. All charges will be based upon the guarantee, or the actual guests served, whichever is greater. If a guarantee is not submitted, as required, the original attendee figure will be considered the guarantee.
8. All menu selections shall be considered definite and not subject to change three (3) business days prior to function.
9. All prices are subject to change due to market fluctuations, unless such prices are confirmed in writing. Confirmed prices will be quoted no more than one hundred eighty (180) days prior to the scheduled function.
10. Liquor Service:
 - Host Bar - Charges incurred at the bar will be the responsibility of the group or individual hosting the party.
 - Cash Bar - Guests purchase drinks individually.
 - Bartenders Fees - Bartender charge of \$75.00 per bartender - waived if receipts exceed \$350.00 per bar (exclusive of tax and service charges).
11. The deposit is non-refundable if the function is canceled within one hundred eighty (180) days prior to the event.
12. Loss or damage to a group's displays, decorations or other property brought into the Hotel will be the sole responsibility of the group. The Hotel will assume no liability. The group is responsible for the conduct of all persons in attendance and for any damages incurred to the Hotel by individuals associated with or representing the group's organization.
13. If for reasons beyond our control, to include but not limited to labor strikes, accidents, government restrictions, or regulations on travel, acts of war, or acts of God, the Hotel is unable to perform its obligations, then such non-performance is excused with no other liability upon return of any deposit. In no event shall Ramada Minneapolis NW be liable for consequential damages for any reason whatsoever.
14. The Hotel requires security for all groups whose size, program or nature indicates such need. The acquisition of security personnel is at the discretion of the group, must be a reputable, licensed guard or security agency approved by the Hotel. If not, security services shall be supplied by the Hotel at the expense of the client.
15. Multiple entrée selections will be charged at the highest per person entrée menu price selected. We require the client to provide name tags or place cards for the guests indicating their meal selection.
16. Food and Beverage minimum does not include any cash sales.
17. Outside Food & Beverage is NOT allowed in the meeting rooms or in any public areas of the hotel.
18. Guests will be allowed in the meeting room a half hour before the contracted meeting time. If the guest arrives before the 15 minutes or stays any amount of time after the contracted meeting time, they will be charged \$25 for every 15 minutes.
19. If the set up of the meeting space is requested to be changed the day of the event, there will be a \$100 set up change fee applied.