



# THE SAINT PAUL HOTEL

## Catering

## Banquet Menus

### GENERAL INFORMATION

**Contact Information** Please contact the Catering Department at **651-228-3886** or email [catering@saintpaulhotel.com](mailto:catering@saintpaulhotel.com). Visit our website at [saintpaulhotel.com](http://saintpaulhotel.com).

**Prices** The catering prices listed on our catering menus are current. However, due to market conditions, these prices are subject to change. **A price will be confirmed to you 30 days prior to your event with subsequent changes occurring only under extreme market conditions.** Prices do not include 7.625% Food Tax, 10.125% Liquor Tax or 22% Service Charge.

**Room Rental Fee or Food and Beverage Minimum** A Room Rental and/or Food and Beverage Minimum is assigned to each banquet room. Please consult your Sales Manager for your room charges.

**Guarantees** It is necessary that the guaranteed number of guests be confirmed to the Hotel by 10:00am, three business days prior to the event. Guarantees for events on Sunday, Monday, Tuesday or Wednesday must be confirmed by the preceding Friday. Once a guarantee is given, it may not be reduced. However, we can accommodate a reasonable increase. If we do not receive your guaranteed number of guests by the above time, we will use your highest expected attendance number as the guaranteed number. Please call your guarantee to the Catering Department at 651-228-3886. Increase requests for food the day of the event will result in 10% additional cost for requested items and will be at the discretion of the Chef.

**Bookings** Short-term bookings inside of 72 hours may be subject to menu substitutions at the discretions of the Chef and Catering Manager.

**Multiple Entrees** (For groups of 20 or more people) Two entrees may be ordered for your event at the cost of the highest entree price. Please contact your Catering Sales Manager. Guarantees for each entree must be confirmed three business days prior to the event.

**Alcohol** No alcoholic beverages shall be brought into the Hotel function rooms for sampling or consumption. Minnesota state law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear intoxicated are not permitted to purchase or consume alcoholic beverages at the discretions of the Hotel staff and management. Bar service will conclude 15 minutes prior to the agreed ending time with last call 30 minutes prior to agreed ending time. No liquor service will extend beyond 12:45am unless extended hours are contracted prior to the event. Extended service hours of service from 1:00am – 6:00am may be subject to additional fees.

**Food and Beverage** No food or beverages of any kind (with the exception of wedding cakes **from a licensed MN vendor**) will be permitted to be brought into The Saint Paul Hotel by any customer. Any remaining food cannot be taken out of The Saint Paul Hotel.

**Buffets** Buffets are subject to minimum numbers of guests. Groups below minimums will be charged additional fees. Breakfast, Lunch, Dinner Buffets and Hors d'oeuvres may be presented for a maximum of two hours.

**Deposit and Payment** Some functions will be subject to deposit and prepayment specifications. Requests for direct billing after event will be subject to credit application approval.

**Security** The Saint Paul Hotel does have full-time security. The Saint Paul Hotel reserves the right to inspect and control all functions.

**Entertainment and Outside Vendors** The Saint Paul Hotel must be notified of all entertainment and outside vendors for events. All vendors must enter and exit through the Hotel Loading Dock only. They must check-in with the Security Office upon arrival. The Saint Paul Hotel reserves the right to regulate the volume of any entertainment in our event spaces. Hours of entertainment may be limited, or restricted, depending on event location. Outside entertainment and vendors can be arranged through The Saint Paul Hotel. A copy of all outside vendor contracts must be supplied to The Saint Paul Hotel. Client will be assessed a \$100 labor fee should client's entertainment or vendors require additional power.

**Photography** I hereby grant The Saint Paul Hotel and its legal representatives the irrevocable right and unrestricted permission to use and publish photographs or video images of this contracted event, in which may be included, for any purpose authorized by The Saint Paul Hotel, including but not limited to: website use, editorial publications, catalog and advertising use. This grant includes the right to modify and retouch the images in the discretion of The Saint Paul Hotel. I understand that the circulation of such materials could be worldwide and that there will be no compensation to me or any parties associated with this event for this use. Furthermore, I understand that I will not be given the opportunity to inspect or approve the finished products or the advertising copy or the printed matter that may be used in connection therewith. In granting this permission to The Saint Paul Hotel and its legal representatives, I am fully and without limitation releasing it from any liability that may arise from the use of the images.

**Audio/Visual Equipment** Audio/Visual equipment may be ordered through Conference Services. We ask that all requests be made at least two days prior to your event. Requests for equipment for events on Sunday, Monday or Tuesday must be received by the preceding Friday. The Saint Paul Hotel will not handle, transport, store or be responsible for Audio/Visual equipment not rented through our Conference Services Department. A \$50 fee will be assessed if Audio/Visual equipment is brought into the Hotel. The Saint Paul Hotel reserves the option to submit a bid to the client for all Audio/Visual functions in the Hotel.

**Labor Fees** (See menu notations for food and beverage fees) Due to staffing requirements, groups of fewer than 20 people in a private room are charged a labor fee of \$75.00. Additional labor fees will be clearly stated on all Banquet Event Orders.

**Decorations** Open flame candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance. Any accent decorations, including centerpieces, not made by a professional decorator or florist must be presented and inspected by the Catering Manager prior to the event. The Catering Manager has the right to refuse the use of accent decorations and / or assess set up / tear down fees appropriately.

**Damage/Loss** The Saint Paul Hotel does not assume liability for damage to or loss of equipment or personal belongings brought into the Hotel. All personal property is the sole responsibility of the group or invitees of group.

**Contracts and Billing** Events will not proceed without returned signed Event Contracts, Banquet Event Orders, and fulfilled billing payment requirements per the contracts.

**Smoking** Smoking is prohibited inside The Saint Paul Hotel.



# THE SAINT PAUL HOTEL *Catering*

## CONTINENTAL BREAKFASTS

- **The Classic** - 16.00  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Breakfast Breads and Muffins  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea
- **The Executive** - 19.00  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Assorted Muffins  
Bagels and Cream Cheese  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea
- **The Saint Paul** - 23.00  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Breakfast Breads and Muffins  
Bagels and Cream Cheese  
Assorted Cereals with Milk  
Assorted Yogurts  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea
- **The Rejuvenation** - 27.00  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Fresh Half Grapefruit Display  
Breakfast Breads and Muffins  
Quiche with Ham and Cheddar Cheese  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea
- **The Ordway** - 32.00  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Breakfast Breads and Muffins  
Assorted Cereals with Milk  
Yogurt Parfaits with Granola  
Oatmeal with Brown Sugar, Raisins and Walnuts  
Scrambled Eggs with Wild Mushrooms, Goat Cheese and Chives  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea

## CONTINENTAL BREAKFAST ADDITIONS

- Assorted Cereals with Milk - 3.00
- Hash Brown Potatoes - 3.00
- Fresh Scrambled Eggs - 4.00
- Hardwood Smoked Bacon - 4.00
- Country Link Sausage - 4.00
- Pancakes - 5.00
- French Toast - 6.00
- Oatmeal with Brown Sugar, Raisins and Walnuts - 6.00
- Buttermilk Biscuit Sandwiches with Bacon, Egg and Cheddar - 7.00
- Egg White and Sharp Cheddar Sandwiches on English Muffin - 8.00
- Ham and Gruyere Cheese Croissant Sandwiches - 9.00
- Smoked Salmon with Bagels and Cream Cheese - 10.00
- Classic Eggs Benedict - 12.00

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# THE SAINT PAUL HOTEL *Catering*

## PLATED BREAKFASTS

*Plated Breakfast Entrees include a basket of Breakfast Pastries, Coffee, Decaffeinated Coffee, Tea or Milk.  
Fresh Squeezed Orange Juice will be served to each guest upon arrival.*

- **Wild Mushroom Scramble** - 19.00  
Wild Mushroom, Green Onion and Goat Cheese Scrambled Eggs with Creamed Hash Brown Potatoes with Chives
- **Northwoods** - 20.00  
Thick Sliced Cinnamon Raisin Bread dipped in Egg Cream Batter served with Local Maple Syrup, Stewed Apples and Thick Sliced Bacon
- **Heartland** - 20.00  
Fluffy Scrambled Eggs with Hash Brown Potatoes, Thick Sliced Bacon and Country Link Sausage
- **Florentine Benedict** (Gluten Free) - 21.00  
Poached Eggs with Sautéed Spinach on Sliced Beefsteak Tomato with Roasted Red Potatoes and Sauce Choron served in a Gooseneck

## BUFFET BREAKFASTS

*Each Buffet specifies a minimum guest number and may be presented for a maximum of two hours.*

- **Early Riser Express** - 28.00  
*Minimum 15 people*  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Freshly Baked Breakfast Pastries  
Fresh Scrambled Eggs  
Herb Roasted New Potatoes  
Hardwood Smoked Bacon and Country Link Sausage  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea
- **The Grand** - 32.00  
*Minimum 20 people*  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Assorted Muffins and Butter  
Fresh Scrambled Eggs  
Ricotta Cheese Blintzes with Apple Cinnamon Compote  
Skillet Roasted Potatoes with Onions and Peppers  
Hardwood Smoked Bacon and Country Link Sausage  
Coffee, Decaffeinated Coffee and Tea
- **The Landmark** - 35.00  
*Minimum 20 people*  
Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Freshly Baked Breakfast Pastries  
Bagels and Cream Cheese  
Wild Mushroom Scramble  
Waffles with Maple Syrup  
Creamed Hash Brown Potatoes with Chives  
Hardwood Smoked Bacon and Country Link Sausage  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea

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## BUFFET BREAKFASTS *CONTINUED*

*Each Buffet specifies a minimum guest number and may be presented for a maximum of two hours.*

- **The Healthy Choice** - 38.00

*Minimum 20 people*

Freshly Squeezed Orange Juice and Chilled Fruit Juices

Fresh Seasonal Fruit Display

Fresh Half Grapefruit Display

Breakfast Breads and Muffins

Oatmeal with Fresh Raspberries

*Build your own* Greek Yogurt Granola and Fresh Berry

Mini Martini Station

Rancheros Style Vegan Tofu Scramble

Quiche with Spinach and Artichokes Gruyere Cheese

Yukon Gold Potato Cakes with Parmesan Cheese

Hardwood Smoked Bacon and Country Link Sausage

Fruit Preserves, Butter and Butter Alternative

Coffee, Decaffeinated Coffee and Tea

## BUFFET BREAKFAST ADDITIONS

*Made to Order Chef Attended Stations.*

*Chef Attendant Fee 150.00 per chef, per 50 people.*

*Stations are presented for two hours.*

- **Pancakes** - 8.00

Banana, Blueberry or Classic Pancakes with  
Local Maple Syrup and Whipped Cream

- **Omelets** - 9.00

Omelets with Peppers, Onions, Mushrooms, Tomatoes,  
Cured Ham, Asparagus and Cheese

- **Belgian Waffles** - 10.00

Waffles with Seasonal Berries, Local Maple Syrup  
and Whipped Cream

- **Classic Eggs Benedict** - 12.00

Classic Eggs Benedict

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# THE SAINT PAUL HOTEL *Catering*

## DAY MEETING PACKAGES

*Continental Breakfast, Mid-Morning and Afternoon Breaks will be conveniently served in your meeting room.  
Lunch will be located in our beautiful M ST. Cafe.*

- **Eye Opener Continental Breakfast**

*Served in your meeting room*

Freshly Squeezed Orange Juice and Chilled Fruit Juices  
Fresh Seasonal Fruit Display  
Assorted Yogurts  
Assorted Breakfast Breads, Pastries and Muffins  
Butter and Fruit Preserves  
Coffee, Decaffeinated Coffee and Tea

- **Mid-Morning Builder**

*Served in your meeting room*

*Choice of Snack:*

House Made Granola Bars, Lemon Bars,  
Raspberry Bars, Oatmeal Cookies or Scones

Assorted Soft Drinks  
Spring and Mineral Waters  
Coffee, Decaffeinated Coffee and Tea

- **Sideboard Buffet Lunch**

*Served in M ST. Cafe*

Chef's Seasonal Soup  
Cold Gourmet Salad Selections  
Daily Special Station  
Carvery Station  
Hot Entrée Selections  
Featured Desserts  
Beverage Selection

- **Afternoon Stretch**

*Served in your meeting room*

*Choice of Afternoon Treat:*

Chewy Fudge Brownies, Rice Krispy Bars or Cookies  
Whole Fresh Fruit  
Assorted Soft Drinks  
Spring and Mineral Waters  
Coffee, Decaffeinated Coffee and Tea

### FULL DAY MEETING PACKAGE - 85.00

*Available Monday - Friday*

Price includes Room Rental\* for general session room, Presentation Package, Continental Breakfast, Mid-Morning Break, Sideboard Lunch in M ST. Cafe and Afternoon Break.  
Price is inclusive of taxes and service charges.

### AM HALF DAY MEETING PACKAGE - 70.00

*Available Monday - Friday*

Price includes Room Rental\* for general session room, Presentation Package, Continental Breakfast, Mid-Morning Break and Sideboard Lunch in M ST. Cafe.  
Price is inclusive of taxes and service charges.

### PM HALF DAY MEETING PACKAGE - 65.00

*Available Monday - Friday*

Price includes Room Rental\* for general session room, Presentation Package, Sideboard Lunch in M ST. Cafe and Afternoon Break.  
Price is inclusive of taxes and service charges.

### PRESENTATION PACKAGE

Includes screen, flipchart, markers, AV cart and extension cord.

*\*Groups fewer than 20 are subject to additional meeting room rental fees.*

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## SPECIALTY BREAKS

- **The Popcorn Break** - 10.00  
Caramel Popcorn, Miniature Candy Bars, Rice Krispy Bars, Assorted Soft Drinks, Spring and Mineral Waters
- **Summer Time Break** - 10.00  
Raspberry Lemonade, Specialty Iced Tea, Fresh Seasonal Fruit Display, Chewy Fudge Brownies, Chocolate Chip Cookies and Assorted Gourmet Bars
- **Milk, Cookies and More Break** - 11.00  
Freshly Baked Cookies, Chewy Fudge Brownies, Assorted Soft Drinks, Milk, Coffee, Decaffeinated Coffee and Tea
- **Sweet Break** - 11.00  
Double Chocolate Cookies, Miniature Candy Bars, Dried Fruit and Nuts, Caramel Corn, Assorted Soft Drinks, Spring and Mineral Waters
- **Strawberry Short Cake Break** - 12.00  
Pound Cake, Strawberries, Fresh Whipped Cream and Strawberry Sauce, Assorted Soft Drinks, Spring and Mineral Waters
- **Tea Break** - 13.00  
Cranberry Scones, Hazelnut Tea Cookies, Chocolate Dipped Strawberries, Assorted Selection of Teas and Iced Tea
- **Heart Healthy Break** - 13.00  
Assorted Yogurts, Low Fat Granola Bars, Fresh Seasonal Fruit Display, Pretzels, Assorted Juices, Spring and Mineral Waters
- **Chips and Dip Break** - 14.00  
Warm Bacon Artichoke Dip, Truffle Spinach Dip, Spicy Sundried Tomato and Feta Hummus With Tri-Colored Tortilla Chips, Assorted Soft Drinks, Spring and Mineral Waters
- **Energy Break** - 14.00  
Roasted Peanuts, Energy Bars, Carrot and Celery Sticks with Goat Cheese Hummus, Yogurt Parfaits with Granola, Assorted Soft Drinks, Spring and Mineral Waters
- **Apple Break** - 14.00  
Sliced Local Apples, Warm Caramel Sauce, Apple Turnovers and Assorted Mini Muffins, Assorted Soft Drinks, Spring and Mineral Waters
- **Sweet and Salty Break** - 14.00  
Tortilla Chips with Salsa and Guacamole, Trail Mix, Assorted Gourmet Bars, Assorted Soft Drinks, Spring and Mineral Waters

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## Catering

### ADDITIONAL MEETING BREAK SELECTIONS

#### BEVERAGE OPTIONS

- Coffee or Decaffeinated Coffee - 60.00 per gallon
- Hot Chocolate - 60.00 per gallon
- Apple Cider with Cinnamon (hot or chilled) - 60.00 per gallon
- Fresh Brewed Iced Tea - 48.00 per gallon
- Fresh Lemonade - 48.00 per gallon
- Fruit Punch - 48.00 per gallon
- Chilled Fruit Juices - 24.00 per carafe
- Assorted Hot Teas - 3.00 per tea bag
- Assorted Soft Drinks - 4.00 each
- Spring Waters - 4.00 each
- Mineral Waters - 4.00 each
- Individual Bottled Fruit Juices - 4.00 each
- Milk - 4.00 each
- Red Bull / Energy Drinks - 6.00 each
- Coconut Water - 6.00 each
- Naked Juice - 8.00 each

#### BREAK FOOD SUPPLEMENTS

##### *Morning Bakery Items*

- House Made Granola Bars - 24.00 per dozen
- Assorted Breakfast Breads - 18.00 per dozen
- Bakery Fresh Muffins - 36.00 per dozen
- Freshly Baked Danish - 36.00 per dozen
- Miniature Pastries - 36.00 per dozen
- Bagels with Cream Cheese and Preserves - 48.00 per dozen
- Croissants with Butter and Preserves - 48.00 per dozen

##### *Fruit and Yogurt*

- Whole Fresh Fruit - 2.00 each
- Low Fat Granola Bars - 26.00 per dozen
- Assorted Yogurts - 4.00 each
- Greek Yogurts - 5.00 each
- Triple Berry Granola with Fresh Berries Yogurt Parfaits - 5.00 each
- Kind Snack Bar (Gluten Free) - 7.00 each

##### *Afternoon Bakery Items*

- Freshly Baked Cookies - 30.00 per dozen
- Chewy Fudge Brownies - 30.00 per dozen
- Rice Krispy Bars - 30.00 per dozen
- Assorted Gourmet Bars - 30.00 per dozen
- Chocolate Dipped Strawberries - 36.00 per dozen

##### *Snacks*

- Plain Popcorn - 15.00 per pound
- Pretzels - 15.00 per pound.
- Potato Chips and Dip - 17.00 per pound
- Miniature Candy Bars - 18.00 per pound
- Caramel Popcorn - 20.00 per pound
- Chicago Mix Popcorn - 20.00 per pound
- Gardetto's Dry Snack Mix - 21.00 per pound
- Sweet and Smoky Cajun Snack Mix - 21.00 per pound
- Tortilla Chips, Salsa and Guacamole - 30.00 per pound
- Mixed Nuts - 30.00 per pound

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# THE SAINT PAUL HOTEL *Catering*

## PLATED LUNCHES

*All Lunches include a choice of Soup or Salad, Rolls, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

### SOUPS

- Cream of Minnesota Wild Rice
- Tomato Basil Bisque
- Three Mushroom Brandy Cream
- Mushroom, Kale and Barley
- Saffron Chicken and Couscous Hearty Vegetable
- Chef's Seasonal Soup

### SALADS

- **Field Greens** with Carrots, Tomatoes, Cucumbers and Dijon Vinaigrette
- **Hearts of Romaine** with Grilled Herb Bread and Traditional Caesar Dressing
- **Wedge of Iceberg Lettuce** with Diced Eggs, Hardwood Smoked Bacon and Tomatoes served with Buttermilk Dressing

## PLATED LUNCH ENTRÉES

- **Chicken Pomodoro** - 22.00  
Seared Breast of Chicken with Tomato Brushetta, Shiitake Mushrooms, Spinach and Fresh Garlic, served with Orzo Pasta and Broccolini
- **Chicken Dijon** - 22.00  
Scaloppini of Chicken Breasts with Sautéed Mushrooms and Dijon Cream Sauce with Roasted Rosemary Fingerling Potatoes and Broccoli
- **Almond Crusted Breast of Chicken** - 23.00  
Pan Seared Chicken Breast with Raspberry Fennel Chutney served with Roasted Shallot Garlic Mashed Potatoes and Fresh Vegetables
- **Pork Tenderloin** - 23.00  
Roasted Pork Tenderloin stuffed with Door County Dry Cherry Stuffing served with Flamed Brandy Sauce and Toasted Wheat Berry Rice Pilaf
- **Chicken Roulade with Spinach Mousse** - 24.00  
Chicken Roulade with Spinach and Boursin Cheese with Vermouth Cream Sauce, Linguine, Roasted Tomatoes and Garlic and Green Beans
- **Seared Salmon with Sake Ginger Glaze** - 24.00  
Seared Salmon with Sake Ginger Glaze, Sautéed Pea Pods, Shiitake Mushrooms, Julienne Carrots, Braised Baby Bok Choy and Saffron Rice
- **Grilled Salmon Beurre Blanc** - 26.00  
Grilled Salmon with Dill Lemon Caper Butter Sauce, with Quinoa, Kale and Mushroom Sauté with Steamed Baby Carrots
- **Seared Crab Cake** - 26.00  
Seared Crab Cake with Stone Ground Mustard Sauce, Roasted Fingerling Potatoes and Broccolini
- **Stuffed Pork Loin** - 26.00  
Roasted Sliced Pork Loin stuffed with Spinach Shallot Farce served with Fruit Mostarda, Soft Polenta and Steamed Vegetables
- **Stuffed Chicken Breast** - 27.00  
Chicken Breast stuffed with Ricotta Cheese and Chives topped with Basil Garlic Cream Sauce served with Butternut Squash Risotto
- **Chicken Amaretto** - 27.00  
Grilled Airline Chicken Breast, Acorn Squash Risotto with Amaretto Cream Sauce and Asparagus
- **Mushroom Ravioli** - 27.00  
Mushroom Ravioli with Prosciutto Ham, Asparagus, Fresh Parmesan Cheese and Cream Sauce
- **Beef Short Rib** - 27.00  
Braised Beef Short Rib with Saffron Risotto, Braising Reduction, Sautéed Mushrooms and Roasted Baby Carrots

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# THE SAINT PAUL HOTEL *Catering*

## PLATED LUNCHES *CONTINUED*

*All Lunches include a choice of Soup or Salad, Rolls, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

### PLATED LUNCH ENTRÉES *CONTINUED*

- **Minnesota Walleye Pike** - 29.00  
Pan Fried Minnesota Walleye Pike served with Tarragon Lemon Sauce and Wild Rice Croquette
- **Petite Filet of Beef** - 33.00  
Seared Filet of Beef with Demi-glace and Sautéed Mushrooms, Fingerling Potatoes and Green Beans
- **Grilled Swordfish** - 38.00  
Grilled Swordfish with Israeli Couscous, Roasted Vegetables and Chimichurri Sauce

### DESSERTS

- **Layered Chocolate Mousse** Layered with Chocolate Ganache and garnished with Gaufrette Wafer - 5.00
- **Classic Carrot Cake** with Cream Cheese Icing and served with Caramel Sauce - 5.00
- **New York Cheesecake** with Raspberry Sauce - 5.00
- **Raspberry Sorbet** with Gaufrette Wafer - 5.00
- **Icebox Chocolate Cake** Homemade Chocolate Cake enrobed in Chocolate Ganache with Raspberry Sauce - 6.00
- **Fruit Tart** Vanilla Bean Cream in a Shortdough Tart and topped with Seasonal Fruit - 7.00

## WORKING LUNCHES

*Served Plated. All Working Lunches include Chef's Seasonal Soup and family style served Bars and Cookies, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

- **Poached Pear and Grilled Chicken Salad** - 17.00  
Baby Field Greens with Candied Walnuts, Poached Pears, Grilled Chicken Breast, Crumbled Blue Cheese and White Balsamic Vinaigrette
- **Deep Dish Quiche** - 18.00  
*Choice of* Classic Lorraine with Baby Swiss, Bacon and Onion or Roasted Vegetable Quiche  
Served with Freshly Sautéed Vegetables
- **Marinated Portabella Wrap** (Vegetarian) - 20.00  
Grilled Portabellas, Roasted Red Peppers and Shaved Red Onion, Wrapped with Basil Aioli and Fresh Romaine,  
Served with Pasta Salad
- **Chicken Caesar Salad** - 20.00  
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Taste of Tuscany** - 21.00  
Herbed Breast of Chicken with Grilled Asparagus, Roma Tomatoes, Arugula and Roasted Garlic Aioli, Rolled in Flatbread accompanied by Pepperoncini and Olive Skewer served with Pasta Salad
- **Cobb Salad** - 21.00  
Field Greens with Dijon Vinaigrette, Oven Roasted Turkey, Hardwood Smoked Bacon, Granny Smith Apples, Blue Cheese, Eggs, Tomatoes and Red Onions
- **Poached Salmon** - 22.00  
Poached Salmon with Baby Field Greens, Roma Tomatoes, Julienne Fennel, Orange Segments and Dill Mustard Vinaigrette

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## BOXED LUNCHES

### THE SAINT PAUL EXECUTIVE BOXED LUNCH

*Lunch includes Sandwich, Whole Fresh Fruit,  
Choice of Pasta Salad or Kettle Fried Potato Chips,  
House Baked Cookie and Soft Drink.*

- **Choice of Two Sandwiches** - 22.00
- **Choice of Three Sandwiches** - 24.00

### SANDWICHES

- **Smoked Turkey with Bacon**  
Smoked Turkey with Hardwood Smoked Bacon, Lettuce, Tomatoes and Avocado Aioli on Ciabatta
- **Black Forest Ham and Pastrami**  
Black Forest Ham and Pastrami on Sour Dough with Baby Greens, Fresh Dill, Stone Ground Mustard and Mayonnaise
- **Salami, Cappelletti, Roasted Turkey**  
Salami, Cappelletti, Roasted Turkey, Shredded Lettuce tossed in Italian Dressing, Banana Pepper Rings and Dijon Mayonnaise on Parmesan Roll
- **Oven Roasted Turkey and Provolone**  
Oven Roasted Turkey and Provolone on Focaccia with Romaine Lettuce, Tomatoes and Mayonnaise
- **Rare Roast Beef and Smoked Gouda**  
Rare Roast Beef and Smoked Gouda with Shaved Onion and Horseradish Cream on an Onion Roll
- **Grilled Portabella**  
Grilled Portabella on Ciabatta with Grilled Red Onions, Tomatoes and Horseradish Dijon Mayonnaise

### BOXED SALAD

*Lunch includes Salad, Roll, Whole Fresh Fruit,  
House Baked Cookie and Soft Drink.*

- **Choice of One Salad** - 22.00

### SALADS

- **Chicken Caesar Salad**  
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Chef Salad**  
Iceberg and Romaine Lettuce topped with Turkey, Hardwood Smoked Bacon, Cheddar, Blue Cheese, Hard Cooked Eggs, Tomatoes and Olives served with Buttermilk Ranch Dressing
- **Poached Pear and Grilled Chicken Salad**  
Baby Field Greens with Candied Walnuts, Poached Pears, Grilled Chicken Breast, Crumbled Blue Cheese and White Balsamic Vinaigrette

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## LUNCHEON BUFFETS

*All Luncheon Buffets have a 20 person minimum. Buffets may be presented for a maximum of two hours.*

- **Italian Deli Buffet** - 23.00  
Romaine and Kale Chopped Salad with Grape Tomatoes, Julienne Carrot, Cucumbers, Sliced Mushrooms, Kalamata Olives and Diced Provolone with White Balsamic Dressing  
Mediterranean Pasta Salad  
Fresh Fruit Salad with Mint  
Onion Buns and Ciabatta Rolls  
Sliced Cheddar and Provolone Cheeses  
Tomatoes, Shaved Onions, Shredded Lettuce  
Stone Ground Dijon, Truffle Aioli, Pesto Mayonnaise  
Shaved Pastrami, Genoa Salami, Capicola and  
Roasted Turkey Breast  
Kettle Fried Potato Chips  
Tiramisu Mini Martinis  
Coffee, Decaffeinated Coffee and Tea
- **Great Lakes Deli Buffet** - 24.00  
Pasta Salad, Quinoa Tabbouleh Salad with Feta, Tomatoes and Cucumbers  
Marble Rye, Sourdough and Multi Grain Breads  
Sliced Colby Jack, Swiss and American Cheeses  
Tomatoes, Shaved Onions, Shredded Lettuce  
Mayonnaise, Horsey Mayonnaise and Mustard  
Rare Roast Beef, Maple Glazed Ham and Herb Roasted Turkey  
Kettle Fried Potato Chips and Pretzels  
Freshly Baked Cookies and Chewy Fudge Brownies  
Coffee, Decaffeinated Coffee and Tea
- **Soup and Salad Buffet** - 24.00  
Chef's Seasonal Soup  
Mixed Lettuces  
Chicken Salad and Cottage Cheese  
Turkey and Ham, Chopped Eggs, Cheese, Peppers, Peas, Tomatoes, Cucumbers, Mushrooms, Blue Cheese Crumbles, Black Olives and Croutons, Warm Bread Sticks, Variety of Dressings  
Assorted Fruit Bars  
Coffee, Decaffeinated Coffee and Tea
- **The Pub Hot Sandwich Buffet** - 26.00  
Chef's Chopped Salad with Iceberg Lettuce, Blue Cheese, Bacon, Grilled Chicken, Cucumbers, Tomatoes, Green Onions and served with Buttermilk Ranch Dressing  
Cole Slaw and Pasta Salad  
Hot Sandwiches: Guinness Braised Beef and Pulled Pork served with Potato Rolls, Horsey Mayonnaise, BBQ Sauce, Shredded Cheddar Cheese  
Seasonal Steamed Vegetables  
Classic Baked Macaroni and Cheese  
Kettle Fried Potato Chips  
Freshly Baked Cookies and Chewy Fudge Brownies  
Coffee, Decaffeinated Coffee and Tea
- **Southwest Buffet** - 26.00  
Chicken Tortilla Soup  
Santa Fe Salad with Iceberg Lettuce tossed with Black Beans, Tomatoes, Green Onions, Cheddar Cheese and Fried Tortilla Strips with Raspberry Chipotle Vinaigrette  
Warm Tortillas  
Tequila Marinated Chicken and Jalapeno Marinated Flank Steak with Grilled Peppers and Onions  
Cilantro Lime Rice, Refried Beans with Cheddar Cheese  
Squash with Poblano Peppers  
Traditional Condiments  
CoCo Loco Cake  
Coffee, Decaffeinated Coffee and Tea
- **Hot Hoagie Sandwich Buffet** - 29.00  
Chef's Seasonal Soup  
Buffalo Bacon Blue Cheese Pasta Salad  
Hoagie Sandwich Buns, Mayonnaise, Whole Grain Mustard and Ketchup  
Philly Steak with Shredded Cheese, Peppers and Onions  
Shaved Roasted Turkey Breast with Provolone Cheese and Tomatoes  
Boneless Buffalo Chicken Breast with Celery and Blue Cheese  
Potato Wedges, Cole Slaw and Kettle Chips  
Assorted Fruit Bars and Freshly Baked Cookies  
Coffee, Decaffeinated Coffee and Tea

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# THE SAINT PAUL HOTEL *Catering*

## LUNCHEON BUFFETS *CONTINUED*

*All Luncheon Buffets have a 20 person minimum. Buffets may be presented for a maximum of two hours.*

- **The Wrap Buffet** - 32.00  
Chef's Seasonal Soup, Mixed Greens with Blue Cheese,  
Poached Pears and Candied Walnuts with White Balsamic Vinaigrette  
Fresh Seasonal Fruit Display  
Shaved Turkey Breast Wrap with Baby Spinach, Cranberry  
Mayonnaise, Hardwood Smoked Bacon, Lettuce and Tomatoes  
Shaved Ham, Salami and Capicola Wrap with Shaved Romaine,  
Tomatoes and Vinegar and Oil Dressing,  
Julienne Grilled Portabella Wrap with Spicy Sundried Tomato  
Hummus, Cucumber, Daikon Radish Sprouts and Baby Spinach  
Lemon and Raspberry Bars  
Coffee, Decaffeinated Coffee and Tea
- **Italian Lunch Buffet** - 33.00  
Minestrone Soup  
Traditional Caesar Salad with Kalamata Olives, Shaved Asiago  
Cheese, Caesar Dressing and Herbed Garlic Croutons  
Pesto Chicken with Linguine and Marinara Sauce  
Classic Rigatoni with Bolognese Sauce  
Cheese Tortellini tossed with Tomatoes, Asparagus Tips  
and Classic Alfredo Sauce  
Italian Style Bread Sticks  
Tiramisu  
Coffee, Decaffeinated Coffee and Tea
- **The North Shore Lunch Buffet** - 37.00  
Chicken Wild Rice Chowder  
Cranberry Walnut Salad with Cranberry Vinaigrette  
Grilled Sausage and Dill Potato Salad  
Rosemary Roasted Red and Sweet Potato Medley  
Sautéed Green Beans with Mushrooms  
Wild Rice Meatloaf with Mashed Potatoes  
Classic Mini Pot Pies  
Parmesan Walleye with Chive Lemon Butter Sauce  
Classic Carrot Cake  
Coffee, Decaffeinated Coffee and Tea
- **The Board Room Buffet** - 34.00  
Chicken Noodle Soup  
Mixed Greens with Shredded Carrots, Cucumbers  
and Tomatoes with Dijon Vinaigrette  
Cole Slaw  
Fresh Seasonal Fruit Display  
Fresh Rolls, Marble Rye, Sourdough and Multi Grain Breads  
Sliced Aged Swiss and Cheddar Cheeses  
Red Leaf Lettuce and Tomatoes  
Dijon Mustard, Horseradish Cream Sauce, Pesto Mayonnaise  
Sliced Grilled Chicken Breast  
Marinated Grilled Shrimp  
Sliced Grilled Flank Steak with Red Onion Marmalade  
Pound Cake with Whipped Cream and Fresh Strawberries  
Coffee, Decaffeinated Coffee and Tea
- **10,000 Lakes Luncheon Buffet** - 35.00  
Cream of Minnesota Wild Rice Soup  
Spinach Salad with Strawberries, Brie and Raspberry Vinaigrette  
Garlic Mashed Potatoes  
Green Beans with Glazed Carrots  
Roasted Breast of Turkey with Apples and Sage  
Pan Fried Walleye Pike with Scallion Butter  
Classic Carrot Cake and Fruit Tarts  
Coffee, Decaffeinated Coffee and Tea

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# THE SAINT PAUL HOTEL *Catering*

## SEASONAL AFTERNOON TEA

*Afternoon Teas have a 20 person minimum.*

### SPRING & SUMMER

- **Five Course Traditional Tea** - 32.00

*First Course*

Radish with Sea Salt and Butter  
Gazpacho  
Cucumber Tea Sandwich

*Second Course*

Poached Salmon with Wilted Arugula,  
Preserved Mushrooms and  
Whole Grain Mustard Vinaigrette

*Third Course*

Blueberry Scone with Vanilla Bean Butter

*Fourth Course*

Lavender Macaroon  
Lemon Bar  
Orange Chocolate Chip Biscotti

*Fifth Course*

Fresh Fruit Tart with Vanilla Pastry Cream

### FALL & WINTER

- **Five Course Traditional Tea** - 32.00

*First Course*

Shrimp Cocktail Puff  
Egg Salad with Capers Tea Sandwich  
Smoked Salmon with Dill Cream Cheese on Rye

*Second Course*

Petite Chicken Pot Pie

*Third Course*

Apple Currant Scone  
with Cinnamon Spice Butter

*Fourth Course*

Hazelnut Tea Cookie  
Dark Chocolate Truffle  
Mini Cream Puff

*Fifth Course*

Petite Cheesecake

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# THE SAINT PAUL HOTEL *Catering*

## RECEPTION SPECIALTIES

*Reception Specialties can be served, passed or presented as a display.*

### COLD CANAPÉS

- **Cold Canapés** - 30.00 per dozen
- Oven Dried Tomatoes on Baguette with Fresh Mozzarella
- Peppered Pork Tenderloin on Buttermilk Biscuits with Tart Apples
- Old Fashioned Deviled Eggs with Asparagus (Gluten Free)
- Chicken, Grape and Almond Salad en Bouche
- Baby Red Potatoes with Chive Mousse and Caviar
- Antipasta Skewers (Gluten Free)
- Salmon with Capers on Pumppernickel
- Toasted Sesame Hummus with Cucumber and Daikon Radish Sprouts (Gluten Free)
- Caprese Skewers
  
- **Cold Canapés** - 42.00 per dozen
- Bay Shrimp Stuffed Cucumber
- Strawberries Stuffed with Goat Cheese (Gluten Free)
- Prosciutto Wrapped Asparagus with Herb Cheese (Gluten Free)
- Stuffed Yellow Endive with Blue Cheese Mousse, Cashews and Dried Cherries (Gluten Free)
- Bourbon Cherries and Mascarpone in Phyllo Cups
- Strawberry and Lemon Mascarpone Tartlets
- House Smoked Salmon Pinwheels on English Cucumber
- Toasted Sesame Crab Roll Sushi with Wasabi
- Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes
- Seared Ahi Tuna with Wasabi Aioli and Fried Ginger (Gluten Free)
  
- **Cold Canapés** - 54.00 per dozen
- Apricot Tarragon Bacon Jam with Herb Goat Cheese Flat Bread
- Smoked Duck Breast on Focaccia with Blackberry Preserves
- Blackened Rare Beef with Blue Cheese Mousse Crostini
- Shrimp Cocktail (Gluten Free)

### WARM HORS D'OEUVRES

- **Warm Hors d'oeuvres** - 42.00 per dozen
- Chicken Satay with Thai Peanut Sauce
- Brandied Apricots with Cambazola Cheese in Phyllo Cups
- Beef Satay with Roasted Garlic and Sesame Teriyaki Glaze
- Stuffed Mushroom Caps with Spinach and Goat Cheese
- Stuffed Mushroom Caps with Wild Rice Sausage
- Assorted Mini Quiche
- Baked Chicken Dijon in Puff Pastry with Brandy Peppercorn Sauce
- Twice Baked Potatoes
- Baked Meatballs with Cognac Peppercorn Demi-glace
- Wild Rice Meatballs served with Smokehouse BBQ Sauce
  
- **Warm Hors d'oeuvres** - 54.00 per dozen
- Baked Bouche with Raspberry Preserves and Brie Cheese
- Puff Pastry with Tenderloin Tips and Mushroom Duxelle
- Coconut Shrimp with Sweet Chili Sauce
- Crab Cakes with Citrus Aioli
- Potstickers with Soy Ginger Sauce
- Vegetable Spring Rolls with Plum Sauce
- Bacon Wrapped Scallops
- Bacon Wrapped Dates
- Artichoke Beignets

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# THE SAINT PAUL HOTEL *Catering*

## RECEPTION SPECIALTIES *CONTINUED*

### CUSTOM DISPLAY TABLES

*Reception Specialties can be served, passed or presented as a display.*

#### SMALL COMPOSED PLATES

- **Mini Crudit ** with Herb Ranch Dressing - 2.00 each
- **Goat Cheese Humus** and Vegetable Plate - 3.00 each
- **Grilled Sausage** with European Cheese and Fruit - 3.00 each
- **Sushi Plate** with California and Spicy Tuna Roll - 4.00 each with Traditional Condiments

#### ASIAN SPOONS

- **Rare Duck and Asian Noodle Salad** - 4.00 each
- **Seared Beef Tenderloin** - 4.00 each with Red Onion Marmalade and Blue Cheese
- **Ahi Tuna** with Snow Pea Salad - 4.00 each
- **Beet and Ahi Tuna** with Sweet Sake Vinaigrette - 4.00 each
- **Chili Spiced Shrimp** - 4.00 each with Cucumber Aspic and Chive
- **Herb Encrusted Lamb Medallion** - 4.00 each with Tangy Lime Yogurt and Chives
- **Seared Beef Tenderloin with Fig Compote** - 4.00 each and Lemon Zest
- **Grilled Lobster Medallions** with Avocado Salsa - 6.00 each

#### MINI PILSNER GLASSES

- **Tomato Bisque** with Grilled Cheese - 4.00 each
- **Crab Claw Sampler** with Horseradish Cocktail Sauce - 5.00 each
- **Shrimp Sampler** with Virgin Mary Bloody Mary Mix - 5.00 each

#### MINI "MARTINIS"

- **Kale Salad** - 3.00 each
- **Spinach Salad** - 3.00 each with Balsamic Vinaigrette and Parmesan Herb Tuile
- **Baby Field Greens** - 3.00 each with Stuffed Poached Pear and Blue Cheese
- **Dijon Potato Salad** with Grilled Shrimp - 6.00 each
- **Lobster Risotto** - 6.00 each
- **Gazpacho with Grilled Shrimp** - 6.00 each

#### CAPTAIN AND CHEF ATTENDED STATIONS

*Made to Order Attended Stations.*

*Chef and Captain Attendant Fee 150.00 per chef/captain, per 50 people. Stations are presented for two hours.*

- **Caesar Salad Station** - 5.00 per person  
Classic Caesar Salad with Fresh Romaine Lettuce, Homemade Caesar Dressing, Fresh Grated Parmesan and Cracked Pepper
- **Mashed Martini Station** - 8.00 per person  
Mashed Sweet Potatoes and Garlic Mashed Potatoes  
Beef and Pepper Stir Fry, Grilled Tequila Lime Chicken  
Tuscan Tomatoes and Artichokes, Toppings of Sour Cream, Chives and Smoked Cheddar Cheese

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# THE SAINT PAUL HOTEL *Catering*

## RECEPTION PACKAGES

*All Reception Packages include two Hors d'oeuvres per person.  
Packages presented for maximum of two hours.*

## HORS D'OEUVRES PACKAGES

• **Hors d'oeuvres Package I** - 32.00

Salty Cocktail Snacks and Nuts  
International Cheese Display  
Seasonal Fresh Fruit Display  
Hummus with Pita Chips and Fresh Vegetables

*Choice of Three Warm Hors d'oeuvres:*

- Assorted Mini Quiche
- Wild Rice Meatballs served with Smoke House BBQ Sauce
- Bacon Wrapped Scallops
- Vegetable Spring Rolls with Plum Sauce
- Potstickers with Soy Ginger Sauce

• **Hors d'oeuvres Package II** - 44.00

*Chef Attendant Fee 150.00 per chef, per 50 people*

International Cheese Display  
Antipasti della Casa Display  
Bruschetta  
Lobster Risotto  
Bacon Wrapped Scallops  
Chicken Satay with Thai Peanut Sauce

*Chef Attended Carving Station: Choice of One*

- Roasted Turkey Breast
- Bourbon Glazed Ham

Assorted Miniature Desserts

• **Hors d'oeuvres Package III** - 50.00

Specialty Cheese and Cured Meat Display  
Braised Short Rib Sliders with Condiments  
Assorted Sushi to include California, Spicy Tuna  
and Salmon Rolls

*Choice of Two Cold Hors d'oeuvres:*

- Bourbon Cherries and Mascarpone in Phyllo Cup
- Chicken, Grape and Almond Salad en Bouche
- Old Fashioned Deviled Eggs with Asparagus (Gluten Free)
- Strawberries Stuffed with Goat Cheese (Gluten Free)

*Choice of Three Warm Hors d'oeuvres:*

- Stuffed Mushroom Caps with Spinach and Goat Cheese
- Wild Rice Meatballs served with Smoke House BBQ Sauce
- Assorted Mini Quiche

Assorted Miniature Desserts  
and Assorted Chocolates

• **Hors d'oeuvres Package IV** - 52.00

International Cheese Display  
Bacon Wrapped Scallops  
Potstickers with Soy Ginger Sauce  
Chicken Satay with Thai Peanut Sauce  
Hot Artichoke Dip with Flatbreads, Crostini and Crackers  
Fruits and Fondue

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# THE SAINT PAUL HOTEL *Catering*

## GARDE MANGER PRESENTATIONS

- **Vegetable Crudité** - 100.00 per presentation  
*Serves approximately 25 people*  
Array of Crisp Garden Vegetables with Buttermilk Peppercorn Dip and Fresh Cucumber Rémoulade
- **Brie en Croute** - 125.00 per presentation  
*Serves approximately 25 people*  
Ripe French Brie encased in Flaky Puff Pastry Baked Golden Brown and served warm with Fresh Berries, Baguettes and Crackers
- **Bruschetta** - 125.00 per presentation  
*Serves approximately 25 people*  
Grilled Baguettes and Flatbreads with Olive Tapenade, Sweet-Sour Relish, Roasted Garlic Aioli, Red Onion Marmalade, Tomato Mozzarella Salad and Fennel Orange Slaw
- **Seasonal Fresh Fruit Display** - 150.00 per presentation  
*Serves approximately 25 people*  
Variety of Fresh, Ripe Seasonal Fruits to include Melons, Citrus and Berries with Yogurt Dip
- **International Cheese Display** - 150.00 per presentation  
*Serves approximately 25 people*  
Selection of Premium Domestic and Imported Cheeses to include Blue Veined, Herbed, Smoked, Aged, Soft and Hard Varieties served with Flatbreads, Crostini and Crackers
- **Antipasti della Casa** - 150.00 per presentation  
*Serves approximately 25 people*  
Assortment of Italian Cured Meats and Cheeses, Coupled with Grilled and Roasted Vegetables, Varietal Olives and Breads
- **House Smoked Salmon** - 200.00 per presentation  
*Serves approximately 50 people*  
House Cured Atlantic Salmon, Fruitwood Smoked and exquisitely displayed with Capers, Diced Eggs, Diced Red Onions, Smoked Salmon Mousse and Crème Fraîche, Coupled with Pumpernickel Toast and Potato Lefse
- **Specialty Cheese and Cured Meat Display** - 200.00 per presentation  
*Serves approximately 25 people*  
Italian Cured Meats and Specialty Cheeses to include Saint André, Herbed Goat Cheese, Blue Cheese, Aged Cheddar, Mortadella, Sopressata, Genoa Salami and Assorted Olives with Flatbreads, Crostini and Crackers
- **Sushi Display** - 250.00 per presentation  
*Serves approximately 20 people*  
California Rolls, Salmon and Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy Sauce
- **Charcuterie** - 300.00 per presentation  
*Serves approximately 25 people*  
Classical Presentation of Meats, Sausages and Pate, Coupled with Relishes, Condiments, Flatbreads, Crostini and Crackers
- **Seafood Display** - 450.00 per presentation  
*Serves approximately 25 people*  
Classic Shrimp Cocktail, Snow Crab Claws and Dill House Smoked Salmon Mousse served with Cocktail Sauce and French Cocktail Sauce, Crackers, Pumpernickel Toast Points, Caper Cream Cheese and Lemons
- **Chilled Beef Tenderloin Display** - 450.00 per presentation  
*Serves approximately 25 people*  
Sliced Medium Beef Tenderloin served with Potato Dinner Rolls, Red Onion Marmalade, Horseradish Sauce, Spicy Olive Tapenade and Garlic Rosemary Aioli

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# THE SAINT PAUL HOTEL *Catering*

## SPECIALTY DESSERT STATIONS

### DESSERT DISPLAYS AND STATIONS

- **Cupcake Station** - 200.00 per station  
*Serves approximately 50 people*  
Black Forest, Chocolate Peanut Butter Truffle, Lemon Meringue, Pure Chocolate and Sparkling Diamond Cup Cakes
- **Caramel Miniature Mousse Station** - 200.00 per station  
*Serves approximately 50 people*  
Lemon White Chocolate, Pistachio with Toasted Pistachios, Chocolate Toffee, Strawberry with Fresh Strawberries, Chocolate Coffee, White Chocolate with Raspberries served in Mousse Cups and Mini Martini Glasses
- **Ice Cream Sundae Station** - 250.00 per station  
*Serves approximately 50 people*  
Vanilla Ice Cream with Chocolate, Butterscotch and Strawberry Sauces, M & Ms, Chopped Nuts, Maraschino Cherries and Whipped Cream
- **Candy Station** - 300.00 per station  
*Serves approximately 50 people*  
Display of Assorted Gourmet Candies in decorated glass jars: Gummy Bears, Hard Candies, Sour Candies, Rock Candy, Fruit Candies, Seasonal Candies and Jordan Almonds
- **Chocolate Lover's Dessert Station** - 350.00 per station  
*Serves approximately 50 people*  
Assortment of Malted Milk Balls, Mini Peanut Butter Cookie Sandwiches, Monogrammed Raspberry-Almond Shortbread Cookies Hand-Dipped in White Chocolate, Hand-Rolled Truffles, Chocolate Dipped Dried Fruit, and Warm Chocolate Fondue with Shortbread Cookies, Pretzels, Fresh Strawberries and our famous Rice Krispy Bars
- **Fruits and Fondue Display** - 9.00 per person  
Chilled Ripe Fresh Fruits served with Warm Chocolate Fondue, Toasted Coconut, Crushed Almonds, Brown Sugar and Whipped Cream

- **Miniature Dessert Display** - 9.00 per person  
Assorted Miniature Desserts including Éclairs, Tartlets, Cheese Cakes, Truffles and Chocolate Dipped Fruits  
Coffee and Decaffeinated Coffee
- **Viennese Pastry Display** - 13.00 per person  
*Minimum 25 people*  
Classic Pastry Presentation designed by our Pastry Chef to include Miniature Pastries and Whole Desserts, Gourmet Coffee with Chocolate Shavings, Orange Zest, Cinnamon Sticks and Whipped Cream

### CHEF ATTENDED DESSERT STATIONS

*Made to Order Chef Attended Stations.  
Chef Attendant Fee 150.00 per chef, per 50 people.  
Stations are presented for two hours.*

- **Mini Crème Brûlée Station** - 175.00 per station  
*Serves approximately 50 people*  
Chocolate, Raspberry and Classic Vanilla Crème Brûlée, Caramelized by the Chef and Garnished with Fresh Fruits and Sauce
- **Caramel Apple Flambé Station** - 8.00 per person  
Cinnamon Apple Compote, Flambéed with Apple Jack served hot over Vanilla Bean Ice Cream with Butterscotch Caramel Sauce
- **Classic Duo Flambé Station** - 9.00 per person  
Classic Bananas Foster served over Vanilla Bean Ice Cream
- **Mini Donut Station** - 10.00 per person  
Cinnamon Donuts Flambéed in Apple Brandy, served with Caramel Sauce and Vanilla Ice Cream

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# THE SAINT PAUL HOTEL *Catering*

## CHEF'S CARVING TABLE

*Includes an Assortment of Petite Rolls. Made to Order Chef Attended Stations.  
Chef Attendant Fee 150.00 per chef, per 50 people. Carving Tables are presented for two hours.*

- **Roasted Turkey Breast** - 125.00  
*Serves approximately 20 people*  
Roasted Turkey Breast with Violet Mustard, Mayonnaise and Cranberry Orange Relish
- **Grilled Flank Steak** - 175.00  
*Serves approximately 20 people*  
Grilled Flank Steak with Basil Butter served with Red Onion Marmalade and Blue Cheese Crème Fraîche on French Dinner Rolls
- **Sage Rubbed, Slow Roasted Whole Turkey** - 225.00  
*Serves approximately 35 people*  
Roasted Whole Turkey with Violet Mustard, Mayonnaise and Cranberry Orange Relish
- **Bourbon Glazed Ham** - 275.00  
*Serves approximately 50 people*  
Bourbon Glazed Ham with Dijon Mustard and Citrus Mayonnaise
- **Fish Tacos** - 275.00  
*Serves approximately 25 people*  
Chili Rubbed Grilled Mahi Mahi served with Guacamole, Fire Roasted Salsa, Diced Onions, Roasted Peppers, Lime Cilantro Rice, Lettuce, Black Beans and Tortillas
- **Herb Crusted Prime Rib** - 450.00  
*Serves approximately 25 people*  
Herb Crusted Prime Rib with Creamed Horseradish, Spicy Mustard and Herbed Mayonnaise
- **Whole Beef Tenderloin** - 450.00  
*Serves approximately 15 people*  
Beef Tenderloin with Classic Béarnaise, Mayonnaise and Dijon Mustard
- **Strip Loin au Poivre** - 450.00  
*Serves approximately 35 people*  
Peppercorn Encrusted Strip Loin served with Bourbon Dijon and Horseradish Cream

## MADE TO ORDER CHEF ATTENDED STATIONS

*Small Plate Presentation. Chef Attendant Fee 150.00 per chef, per 50 people.  
Stations presented for two hours. Minimum 25 people.*

- **Gourmet Mac and Cheese Station** - 7.00 per person  
Macaroni with Béchamel Cream Sauce and choice of Goat Cheese Gorgonzola or Aged Cheddar. Accompaniments include Bacon, Roasted Chicken, Tomatoes, Portabella Mushrooms and Shrimp
- **Mushroom Ravioli Station** - 7.00 per person  
Trio of Mushroom Ravioli with White Truffle Foam and Micro Greens
- **Lamb Kabob Station** - 8.00 per person  
Seared Lamb Kabobs served with Cucumber Slaw and Lime Yogurt Sauce
- **Braised Beef Banh Mi Station** - 9.00 per person  
Braised Short Rib, with Spicy Aioli, Pickled Carrots and Fresh Cucumbers on a French Epi Roll
- **Crab Cake Station** - 10.00 per person  
Seared Crab Cakes, Sweet Corn and Kale Salad with Lime Vinaigrette
- **Pasta Station** - 10.00 per person  
Tortellini with Grilled Chicken, Asparagus Tips, Red Peppers and Shiitake Mushrooms
- **Risotto Station** - 10.00 per person  
Rosemary Chicken, Roasted Shallots, Roasted Garlic, Peas, Rock Shrimp, Julienne Prosciutto, Asparagus Spears and Fresh Lemon
- **Smoked Salmon Station** - 12.00 per person  
House Cured Smoked Salmon on Buckwheat Blini with Capers, Red Onion, Eggs and Cream Cheese
- **Shrimp Scampi Station** - 13.00 per person  
Shrimp Scampi sautéed in Butter, Garlic, White Wine and Tomato Basil Puree served with Orzo Pasta Tossed in Extra Virgin Olive Oil with Tomato Fondue

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# THE SAINT PAUL HOTEL *Catering*

## LATE NIGHT OPTIONS

### SMALL PLATE PRESENTATION

- Mini Mac N' Cheese - 24.00 per dozen
- Chicken Quesadillas - 28.00 per dozen
- Korean Style Pork Riblets - 36.00 per dozen
- Chicken Wings (Teriyaki or Buffalo) - 40.00 per dozen
- Assorted Cocktail Sandwiches - 42.00 per dozen
- Mini Hot Dogs with Condiment Bar - 42.00 per dozen
- Mini Hamburger Sliders - 45.00 per dozen
- Buttermilk Fried Chicken Drumsticks - 45.00 per dozen
- Pulled Pork Sliders - 52.00 per dozen
- BBQ Beef Silver Dollar Sandwiches - 55.00 per dozen
- Old Fashioned Slider Burger Baskets - 6.00 each
- Pizza 16" - 24.00 each

### DESSERTS

- Chocolate Dipped Strawberries - 36.00 per dozen
- Miniature Pastries - 36.00 per dozen

### MADE TO ORDER CHEF ATTENDED STATIONS

*Chef Attendant Fee 150.00 per chef, per 50 people.  
Stations presented for two hours. Minimum 25 people.*

- **Mini Hot Dog Station** - 5.00  
Grilled Mini All Beef Hot Dogs with Shredded Cheddar Cheese and Chili served on Mini Hot Dog Buns served with Ketchup, Mustard, Relish, Cajun Onions, Truffle Mayonnaise and Banana Pepper Relish
- **Mini Cheeseburger Slider Station** - 6.00  
Grilled Mini Beef Hamburgers with Melted Cheddar Cheese served on Mini Sesame Seed Buns served with Ketchup, Mustard, Relish, Cajun Onions, Truffle Mayonnaise and Banana Pepper Relish

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# THE SAINT PAUL HOTEL

## Catering

### PLATED DINNERS

*All Entrees include a choice of Soup or Salad, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

#### BEEF ENTRÉES

- **London Broil of Beef** - 32.00  
London Broil of Beef with Mushroom Sauce, Mashed Potatoes and Green Beans
- **Beef Short Rib** - 36.00  
Braised Beef Short Rib  
With Saffron Risotto, Braising Reduction, Sautéed Mushrooms, Roasted Baby Carrots
- **Grilled Filet of Beef** - 48.00  
Grilled Filet of Beef with au Poivre Sauce served with Sweet Corn Risotto, Roasted Fennel and Baby Carrots
- **Bacon Wrapped Filet of Beef** - 48.00  
Hardwood Smoked Bacon Wrapped Filet of Beef served with Blackberry Demi-glace and Caramelized Leek Duchess Potatoes with Ginger Green Beans
- **Grilled New York Strip Steak** - 55.00  
Grilled Center Cut New York Strip Steak with Demi-glace, Sautéed Button Mushrooms, Yukon Gold Mashed Potatoes and Grilled Asparagus
- **Pink Peppercorn Crusted New York Strip** - 58.00  
Center Cut New York Strip, Herb Risotto Cake and Mushrooms with Bordelaise Sauce
- **Filet of Beef with Wild Mushrooms** - 58.00  
Filet of Beef with Demi-glace, Seasonal Wild Mushroom Confetti, Roasted Shallots and Yukon Gold Mashed Potatoes

#### CHICKEN ENTRÉES

- **Breast of Chicken Picatta** - 28.00  
Breast of Chicken Picatta served with Linguine and Broccoli Spears in a Light Lemon Caper Sauce
- **Almond Crusted Breast of Chicken** - 28.00  
Pan Seared Chicken Breast with Raspberry Fennel Chutney served with Roasted Shallot Garlic Mashed Potatoes and Fresh Vegetables
- **Chicken Pomodoro** - 28.00  
Seared Breast of Chicken with Tomato Bruschetta, Shiitake Mushrooms, Spinach and Fresh Garlic served with Orzo Pasta and Broccolini
- **Chicken Dijon** - 28.00  
Scaloppini of Chicken Breasts with Sautéed Mushrooms and Dijon Cream Sauce with Roasted Rosemary Fingerling Potatoes and Broccoli
- **Chicken Roulade with Spinach Mousse** - 30.00  
Chicken Roulade with Spinach and Boursin Cheese with Vermouth Cream Sauce, Linguine, Roasted Tomatoes and Garlic and Green Beans
- **Chicken Amaretto** - 34.00  
Grilled Airline Chicken Breast, Acorn Squash Risotto with Amaretto Cream sauce and Asparagus
- **Stuffed Chicken Breast** - 34.00  
Chicken Breast stuffed with Ricotta Cheese and Chives topped with Basil Garlic Cream Sauce served with Butternut Squash Risotto
- **Chicken Fontina** - 34.00  
Chicken Breast stuffed with Fontina Cheese and Black Forest Ham paired with Lobster Risotto and Buttered Haricot Verts
- **Saltimbocca Chicken** - 40.00  
Prosciutto Wrapped Chicken with Mascarpone Polenta and Sage Demi-glace

#### PORK, VEAL & LAMB ENTRÉES

- **Oven Roasted Pork Tenderloin** - 30.00  
Roasted Sliced Pork Tenderloin served with Root Vegetable Hash, Whipped Sweet Potatoes and Roasted Tomato Conserve
- **Seared Veal Medallions** - 52.00  
Veal Medallions with Black Truffle Risotto, Creamed Spinach and Madeira Wine Glace
- **Roasted Rack of Lamb** - 70.00  
Lamb Chops paired with Blackberry Demi-glace with Roasted Tomatoes and Pancetta, Kale White Bean Salad and Grilled Asparagus

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# THE SAINT PAUL HOTEL *Catering*

## PLATED DINNERS *CONTINUED*

*All Entrees include a choice of Soup or Salad, Rolls, Dessert,  
Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

### FISH & SEAFOOD ENTRÉES

- **Shrimp Scampi** - 34.00  
Sautéed Shrimp in Roasted Garlic and White Wine Cream Sauce, served on Bed of Saffron Rice with Grilled Asparagus, Roasted Roma Tomatoes and Artichokes
- **Grilled Salmon Beurre Blanc** - 36.00  
Grilled Salmon with Dill Lemon Caper Butter Sauce, Quinoa, Kale and Mushroom Sauté with Steamed Baby Carrots
- **Seared Crab Cake** - 36.00  
Seared Crab Cake with Stone Ground Mustard Sauce, Roasted Fingerling Potatoes and Broccolini
- **Parmesan Crusted Salmon** - 40.00  
Parmesan Crusted Salmon with Tarragon Lobster Essence served with Herb Risotto, Green Beans and Sautéed Baby Carrots
- **Grilled Swordfish** - 40.00  
Grilled Swordfish with Israeli Couscous, Roasted Vegetables and Chimichurri Sauce
- **Pan Seared Walleye Pike** - 42.00  
Pan Seared Walleye Pike with Butter, Sour Cream Dill Mashed Potatoes and Asparagus
- **Parmesan Lemon Pepper Crusted Walleye** - 44.00  
Pan Seared Walleye with Riesling Butter Sauce served with Creamed Wild Rice Pilaf and Baby Vegetables
- **Mushroom Crusted Sea Bass** - 50.00  
Roasted Sea Bass encrusted with Mushroom Duxelle served with Truffle Risotto, Rootanessa Sauce and Fresh Baby Vegetables

### VEGETARIAN ENTRÉES

- **Macadamia Crusted Tofu** - 24.00  
Macadamia Crusted Tofu with Soy Ginger Butter Sauce, Pink Lentil Pilaf, and Steamed Broccoli

- **Ricotta Stuffed Cannelloni** - 24.00  
Ricotta Stuffed Cannelloni, Vegetable Puttanesca Sauce, Pesto and Asparagus
- **Eggplant Involtini** - 24.00  
Eggplant filled with Tofu "Ricotta", Basil Lentil Pilaf and House Made Marinara Sauce
- **Miso Glazed Tofu** - 24.00  
Miso Glazed Tofu with Vegetarian Dashi, Sticky Rice Cake, Edamame and Spinach
- **Sweet Potato Gnocchi** - 28.00  
Sweet Potato Gnocchi with Sage Butter Sauce, Seared Mushrooms and Asparagus Fricassée, and Parmesan Shards

### GLUTEN FREE ENTRÉES

- **Lemon Basil Grilled Chicken** - 32.00  
Grilled Lemon Basil Chicken Breast served with Sundried Tomato Tapenade, Sautéed Quinoa, Roasted Red Peppers and Grilled Asparagus
- **Molasses Glazed Pork Chop** - 34.00  
Molasses Glazed Center Cut Pork Chop on Root Vegetable Hash with Whipped Sweet Potatoes and Apple Butter
- **Mediterranean Chicken** - 36.00  
Grilled Breast of Chicken with Roma Tomatoes, Kalamata Olives, French Green Beans, Fresh Basil, Garlic, Potatoes and Feta Cheese
- **Grilled Salmon** - 36.00  
Grilled Salmon with Caramelized Leeks, Trio of Roasted Potatoes, Baby Fennel Bulb and Red Bell Pepper Emulsion

### *Choice of Gluten Free Dessert*

- **Crème Brulée** with Fresh Raspberries
- **Chocolate Bombe** with Raspberry Sauce

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# THE SAINT PAUL HOTEL *Catering*

## PLATED DINNERS *CONTINUED*

*All Entrees include a choice of Soup or Salad, Rolls, Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.*

### DUETS

- **Chicken and Shrimp** - 40.00  
Roulade of Mushroom and Fennel Stuffed Chicken paired with Shrimp Baked in Herb Butter served with Parmesan Risotto
- **Filet of Beef and Chicken** - 42.00  
Filet of Beef and Chicken with Hunter Sauce and Scalloped Potatoes
- **Filet of Beef and Chicken Française** - 46.00  
Herb Crusted Filet of Beef with Burgundy Demi Glazed Mushrooms paired with Chicken Française with Lemon Butter Sauce served with Mashed Potatoes and Sautéed Baby Vegetables
- **Filet of Beef and Fillet of Salmon** - 50.00  
Filet of Beef and Fillet of Salmon with Lemon Thyme Sauce and Saffron Rice
- **Filet of Beef and Parmesan Crusted Salmon** - 50.00  
Prosciutto Wrapped Filet of Beef with Barolo Wine Demi-glace and Parmesan Crusted Salmon served with Truffle Shallot Risotto
- **Petite Filet of Beef and Prawn** - 52.00  
Petite Filet of Beef and Prawns with Vermouth Beurre Blanc and Wild Mushroom Risotto
- **Filet of Beef and Maryland Crab Cake** - 52.00  
Filet of Beef and Maryland Crab Cake with Brandied Mushrooms, Au Gratin Potatoes with Stone Ground Dijon Cream
- **Filet of Beef and Walleye** - 52.00  
Filet of Beef and Walleye with Tarragon Lemon Cream Sauce and Lemon Dauphinoise Potatoes
- **Filet of Beef and Lobster** - 70.00  
Filet of Beef and Lobster with Wild Mushrooms, Drawn Butter and Au Gratin Potatoes

### DINNER ACCOMPANIMENTS

*Included in your Entrée price, your choice of a Soup or Salad.*

#### SOUPS

- Cream of Minnesota Wild Rice
- Tomato Basil Bisque
- Three Mushroom Brandy Cream
- Mushroom, Kale and Barley
- Saffron Chicken and Couscous Hearty Vegetable
- Chef's Seasonal Soup

#### SALADS

- **Field Greens** with Carrots, Tomatoes, Cucumbers and Dijon Vinaigrette
- **Hearts of Romaine** with Grilled Herb Bread and Traditional Caesar Dressing
- **Wedge of Iceberg Lettuce** with Diced Eggs, Hardwood Smoked Bacon and Tomatoes served with Buttermilk Dressing

#### DESSERTS

*Included in your Entrée price, your choice of a Dessert.*

- Chocolate Coffee Almond Tart
- Creme Brulée with Fresh Raspberries
- New York Cheesecake with Raspberry Sauce
- Raspberry Sorbet garnished with Gaufrette Wafer

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# THE SAINT PAUL HOTEL *Catering*

## DINNER ACCOMPANIMENTS *CONTINUED*

*Inquire with your Catering Manager about  
unique options to customize your Dinner.*

### SPECIALTY DESSERTS

- **Chocolate Chai Bavarian** - 5.00  
Chocolate Bavarian Bombe with Crème Anglaise and Chocolate Sauce
- **Dacquoise Torte** - 5.00  
Chocolate Citrus Dacquoise Passion Fruit and Mango Layered Torte
- **Key Lime Tart** - 5.00  
Key Lime Tart with Italian Meringue and Raspberry Coulis
- **Chai Tower** - 5.00  
Yellow Genoise with Chai Spiced Mousse with Raspberry and Blood Orange Coulis
- **Tiramisu** - 5.00  
Layered Genoise and Espresso Mascarpone Cream
- **Baileys Pot de Crème** - 5.00  
Baileys Infused Pudding with Coffee Whipped Cream, Butter Shortbread Cookie and Fresh Berries
- **Chocolate Cathedral** - 6.00  
Chocolate Mousse wrapped in White and Dark Chocolate Tower with Soaked Berries
- **Amaretto Mousse Pyramid** - 6.00  
Amaretto Mousse paired with Chocolate Espresso Budino and Raspberry Coulis
- **Chocolate Lovers Trio** - 7.00  
Chocolate Velvet Cake, Dark Chocolate Mousse in edible Chocolate Cup and a Petit Chocolate Bon Bon
- **Caramel Trio** - 7.00  
Salted Caramel Cheesecake with Butterscotch sauce, Caramel, Lavender scented Crème Brûlée and Orange Caramel Truffle
- **Chantilly Cake** - 7.00  
Chantilly Cake with Raspberries, Strawberries and White Chocolate Mousse
- **Grand Dessert Sampler Plate** - 7.00  
Includes New York Cheese Cake, Chocolate Mousse and Berries
- **Chocolate Tart** - 7.00  
Chocolate Tart paired with Pistachio Brittle, Crème Anglaise Espresso, Champagne Mousse with Macerated Berries and Gaufrette Wafer

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# THE SAINT PAUL HOTEL *Catering*

## BUFFET DINNERS

- **Boundary Waters Buffet** - 40.00  
*Minimum 20 people*  
Mixed Baby Greens with Cucumbers, Shredded Carrots, Cheddar Cheese, Diced Egg, Black Olives, and Cherry Tomatoes served with Balsamic Vinaigrette  
Potato Salad with Scallions and Bacon with Mustard Dressing  
Roasted Rosemary Potatoes  
Green Beans with Roasted Red Pepper Butter  
Baked Macaroni and Cheese with Smoked Ham  
Buttermilk Fried Chicken  
BBQ Baby Back Pork Ribs  
Almond Crusted Tilapia with Citrus Butter Sauce  
Freshly Baked Rolls and Butter  
Classic Carrot Cake, German Chocolate Cake  
Coffee, Decaffeinated Coffee and Tea
- **Minnesota Bounty Buffet** - 44.00  
*Minimum 20 people*  
Cream of Minnesota Wild Rice Soup  
Romaine and Iceberg lettuces with Buttermilk Peppercorn Dressing  
Garlic Mashed Potatoes  
Green Beans with Bacon and Onion  
Roasted Strip Loin of Beef with Carrots, Onions and Celery in Pan Gravy  
Roasted Breast of Turkey with Apples and Sage  
Almond Breaded Walleye Pike with Lemon Butter Sauce  
Freshly Baked Rolls and Butter  
Chocolate Caramel Hazelnut Tart  
Angel Food Cake with Citrus Glaze and Fresh Berries  
Coffee, Decaffeinated Coffee and Tea
- **M ST. Dinner Buffet** - 46.00  
*Minimum 20 people*  
Cream of Minnesota Wild Rice Soup  
Hearts of Romaine with Shaved Asiago Cheese served with Classic Caesar Dressing  
Pancetta and Leek Red Potato Salad  
Cavatapi and Roma Tomato Vinaigrette Salad  
Fresh Seasonal Fruit Salad  
Marinated Artichokes and Roasted Peppers  
Sautéed Seasonal Baby Vegetables  
Roasted Fingerling Potatoes  
Roasted Ratatouille Penne Pasta  
Sliced Grilled Flank Steak with Roasted Shallot Red Wine Sauce  
Seared Salmon with Fennel and Grilled Corn sautéed with Smoked Tomato Cream Sauce  
Freshly Baked Rolls and Butter  
Chef's Display of Desserts  
Coffee, Decaffeinated Coffee and Tea
- **The Rice Park Buffet** - 58.00  
*Minimum 30 people*  
Chef's Seasonal Soup  
Spinach Salad with Strawberries, Brie and Raspberry Vinaigrette  
Fresh Seasonal Fruit Display  
Steamed Asparagus with Orange Citrus Butter  
Breast of Chicken with Oven Roasted Tomatoes and Artichokes with Asiago Cream Sauce  
Sliced Tenderloin with Mushroom Sauce and Roasted Fingerling Potatoes  
Grilled Salmon with Caramelized Fennel and Lemon Herb Sauce  
Large Shrimp Roasted in Garlic Butter "Scampi" Style accompanied by Basil Scented Orzo Pasta  
Freshly Baked Rolls and Butter  
Three Layer Vanilla Bean Boston Cream Pie  
Coffee, Decaffeinated Coffee and Tea

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# THE SAINT PAUL HOTEL *Catering*

## A LA CARTE DINNERS

*We offer a variety of A La Carte Dinners for 5 to 40 guests. Each Dinner specifies a minimum number of people. Each person will have choice of Entrée night of event. Vegetarian Entrées will need to be pre-ordered. All Dinners include Dessert.*

- **Ordway** - 54.00  
*Minimum of 5 people / Maximum of 40 people*  
French Onion Soup, Strawberry Romaine Salad with Feta Cheese, Toasted Pinenuts and Citrus Vinaigrette  
*Choice of Two Entrées:*
  - **Sliced Beef Tenderloin** with Blue Cheese Crumbles and Port Wine Demi-glace
  - **Blackened Salmon** with Citrus Ginger Glaze*All Entrées served with* Lemon Parmesan au Gratin Potatoes, Broccolini and Stuffed Tomatoes with Spinach, Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea or Milk
- **Hill** - 60.00  
*Minimum of 5 people / Maximum of 40 people*  
Grilled Shrimp and Gazpacho “Martini”  
Baby Red and Green Romaine Salad with Smoked Mozzarella, Grilled Asparagus, Roasted Peppers and Lime Herb Dressing  
*Choice of Two Entrées:*
  - **Classic Chicken Parmesan** with Marinara Sauce
  - **Grilled Ribeye** with Mushroom Confetti and Blackberry Demi-glace*All Entrées served with* Grilled Asparagus, Baby Carrots and Saffron Risotto, Freshly Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea or Milk
- **Italian Family Style Dinner** - 46.00  
*Minimum of 15 people / Maximum of 40 people*  
Insalate di Cesare (Classic Caesar Salad)  
Bruschetta ai Pomodori e Mozzarella (Garlic Toast with Tomato and Fresh Mozzarella)  
Spaghetti Con Polpetti (Spaghetti Noodles with Basil Marinara and Classic Meatballs)  
Gamberi Mediterraneo (Large Shrimp Roasted in Garlic Butter “Scampi” Style, Accompanied by Basil Scented Orzo Pasta)  
Farfelle Pesto e Broccoli (Bow Tie Pasta with Sun Dried Tomatoes, Broccoli, Extra Virgin Olive Oil and Goat Cheese, Tossed in Basil)  
Tiramisu (Layered Genoise and Espresso Mascarpone Cream)  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk
- **The Lexington** - 52.00  
*Minimum of 15 people / Maximum of 40 people*  
Cream of Minnesota Wild Rice Soup, Cranberry and Poached Pear Salad with Baby Lettuces, Blue Cheese and Cranberry Vinaigrette  
*Choice of Three Entrées:*
  - **Filet of Beef** with Cognac Peppercorn Sauce and Sautéed Button Mushrooms
  - **Pan Seared Parmesan Pepper Crusted Walleye** with Lemon Dill Sauce and Sautéed Spinach
  - **Seared Chicken Breast** with Cranberry and Wild Mushroom Rosemary Duxelle*All Entrées served with* Roasted Shallot Mashed Potatoes and Green Bean Bundle  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk
- **The Snelling** - 50.00  
*Minimum of 15 people / Maximum of 40 people*  
Mushroom, Kale and Barley Soup  
Mixed Baby Greens with Roasted Beets, Almond Crusted Goat Cheese and Ver Jus Vinaigrette  
*Choice of Three Entrées:*
  - **Sliced Whole Roasted Beef Tenderloin** with Mushroom Confetti and Leek Sauté
  - **Seared Lemon Herb Crab Cakes** with Sautéed Spinach and Shaved Fennel
  - **Chicken Pomodoro** with Sautéed Button Mushrooms*All Entrées served with* Roasted Shallot Mashed Potatoes and Green Bean Bundle  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk

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# THE SAINT PAUL HOTEL *Catering*

## A LA CARTE DINNERS *CONTINUED*

*We offer a variety of A La Carte Dinners for 5 to 40 guests. Each Dinner specifies a minimum number of people. Each person will have choice of Entrée night of event. Vegetarian Entrées will need to be pre-ordered. All Dinners include Dessert.*

### CUSTOMIZE YOUR OWN AL A CARTE

- **Customized A La Carte** - 62.00

*Minimum of 15 people / Maximum of 40 people*

*Starters – Choice of One Item:*

- French Onion Soup
- Cream of Minnesota Wild Rice Soup
- Three Mushroom Brandy Cream Soup

*Second Course – Choice of One Item:*

- **Cranberry and Poached Pear Salad** with Baby Lettuces, Blue Cheese and Cranberry Vinaigrette
- **Strawberry Romaine Salad** with Feta Cheese, Toasted Pine Nuts and Citrus Vinaigrette
- **Mixed Baby Greens** with Roasted Beets, Almond Crusted Goat Cheese and Ver Jus Vinaigrette

*Entrée – Choice of Three Entrées:*

- **Almond Crusted Chicken** with Raspberry Sauce
- **Sliced Whole Roasted Beef Tenderloin** with Mushroom Confetti and Leek Sauté
- **Sliced Roasted Pork Tenderloin** with Robert Sauce
- **Shrimp Scampi** with Sautéed Garlic, Leeks, Mushrooms, Fresh Lemon and White Wine served with Roasted Peppers
- **Chicken Pomodoro** with Sautéed Button Mushrooms
- **Seared Sesame Salmon** with Orange Ginger Glaze
- **Grilled Center Cut New York Strip** with Port Wine Demi-glace

*All Entrées served with*

*Sautéed Pea Pods, Shiitake Mushrooms,  
Julienne Carrots and Fingerling Potatoes  
Freshly Baked Rolls and Butter  
Coffee, Decaffeinated Coffee, Tea or Milk*

### DESSERTS

*Choice of One Dessert.*

- **Turtle Tart** with Caramel Sauce
- **Flourless Chocolate and Ancho Chili Cake**
- **New York Style Cheesecake** with Raspberry Sauce
- **Tiramisu** Layered Genoise and Espresso Mascarpone Cream
- **Café Mocha** Espresso Mousse layered with Crushed Oreo Cookies and Chocolate Ganache
- **Banana Cream Pie** Banana Cream with Fresh Bananas in a Shortdough Tart
- **Key Lime Tart** with Italian Meringue and Raspberry Coulis
- **Crème Brulée** with Fresh Raspberries

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# THE SAINT PAUL HOTEL *Catering*

## BAR SERVICE

### CLASSIC BRANDS

Pinnacle Vodka  
 Gordon's Gin  
 Cruzan Rum  
 Windsor Canadian Whiskey  
 Clan MacGregor Scotch  
 Christian Brothers  
 Early Times Bourbon  
 Salmon Creek Wine  
 ~  
 Highballs - 7.00  
 Cocktails - 7.50  
 Wines - 7.50

### SELECT BRANDS

Stolichnaya Vodka  
 Beefeater Gin  
 Bacardi Silver Rum  
 Captain Morgan Rum  
 Canadian Club Whiskey  
 Cutty Sark Scotch  
 Korbel Brandy  
 Jim Beam Bourbon  
 14 Hands Wine  
 ~  
 Highballs - 8.00  
 Cocktails - 8.50  
 Wines - 8.50

### PREMIUM BRANDS

Grey Goose Vodka  
 Bombay Sapphire Gin  
 Mount Gay Gold Rum  
 Jameson Whiskey  
 Crown Royal Canadian Whiskey  
 Dewars Scotch  
 E & J Brandy  
 Maker's Mark Bourbon  
 Coppola Wine  
 ~  
 Highballs - 9.00  
 Cocktails - 9.50  
 Wines - 9.50

All Bars feature Soft Drinks and Juices 2.00, Mineral Waters 3.00, Domestic Beer 6.00, Import and Local Beer 7.00.

Cash sales will be .50 more per drink which includes a 10.125% liquor tax.

100.00 Bar Fee on each bar that does not attain a minimum of 500.00 in sales.

Cordials may be added to any level bar at 9.50-14.00 per cordial.

*Select up to Six Beers from the following options:*

### DOMESTIC BEER

Miller Lite  
 Coors Light  
 Budweiser  
 Bud Light

### IMPORT BEER

Amstel Light  
 New Castle  
 Red Stripe  
 Stella Artois  
 Buckler (Non-alcoholic)

### LOCAL BEER

Fulton Lonely Blonde  
 Summit EPA  
 Crispin Cider  
 Bard's Beer (Gluten Free)

## SELF-SERVE BAR OPTIONS

### BEER, WINE & SODA TABLE

*Charges based on consumption.*  
 Includes a choice of Six Beers, choice of Classic, Select or Premium Wines (Chardonnay, Cabernet Sauvignon and Merlot) and Assorted Sodas

### WINE TABLE

*Charges based on bottle consumption.*  
 Selection of any Wines from our Wine List including Whites, Reds, Champagnes, Sparkling Wines and Non-Alcoholic Alternatives

### HOSPITALITY BAR

*Charges based on bottle consumption.*  
 150.00 Set Up Fee includes Mixers, Ice, Fruit Garnishes, Stir Sticks, Napkins and Glassware.  
 Includes Classic, Select or Premium Bar Brands and Wines, choice of Six Beers and Non-Alcoholic Beverages

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# THE SAINT PAUL HOTEL

## Catering

### BAR SERVICE *CONTINUED*

#### WINE LIST

#### CHARDONNAY

103	Clos Du Bois, Sonoma	42.00
115	Steele, Cuvee, California	48.00
119	Hess Collection, Napa	45.00
112	Chateau St. Jean, Sonoma	36.00
117	Edna Valley, Edna Valley	40.00
104	Sonoma-Cutrer, Cutrer Vineyard, Russian River	74.00
312	Drouhin, Pouilly Fuisse, France	68.00
-	Francis Coppola, California*	38.00
-	14 Hands, Washington*	32.00
-	Salmon Creek, California*	28.00

#### OTHER WHITES

205	Ferrari Carano, Fumé Blanc, Sonoma	40.00
200	Von Buhl, "Maria Schneider" Kabinett Trocke Riesling, Pfalz	38.00
-	Beringer, White Zinfandel, California*	25.00
302	Luna, Pinot Grigio, Napa	44.00
406	Folonari, Pinot Grigio, Italy	29.00

#### NON-ALCOHOLIC

-	Ariel Chardonnay, California*	25.00
-	Ariel Cabernet Sauvignon, California*	25.00
-	Ariel Sparkling, California*	25.00
-	Martinelli, Sparkling Cider*	15.00

#### CHAMPAGNE & SPARKLING WINE

4	Schramsberg, Blanc de Noirs, California	66.00
6	Domaine Chandon, Brut Cuvee, California	46.00
9	Taittinger, Brut La Francaise, Champagne	110.00
-	Domaine Ste. Michelle, Washington St.*	32.00
-	Salmon Creek, California*	28.00

#### CABERNET SAUVIGNON

501	Beaulieu Vineyard, Napa	42.00
525	St. Francis, Sonoma	48.00
513	Carmenet, Dynamite Vineyard, Sonoma	36.00
508	Beringer, Knight's Valley, Napa	62.00
506	Chateau Ste. Michelle, Cold Creek, Columbia Valley	66.00
520	Hess Collection, Mt Veeder	92.00
524	Stag's Leap Wine Cellars, Napa	120.00
-	Francis Coppola, California*	38.00
-	14 Hands, Washington*	32.00
-	Salmon Creek, California*	28.00

#### MERLOT

612	Ferrari Carano	52.00
-	Francis Coppola, California*	38.00
-	14 Hands, Washington*	32.00
-	Salmon Creek, California*	28.00

#### PINOT NOIR

700	Erath, Willamette Valley	46.00
703	Saintsbury, Carneros	69.00
705	Steele, Carneros	50.00

#### OTHER REDS

801	Conde Valdemar, Reserva, Rioja, Spain	44.00
817	Writers Block Malbec, Lake County	47.00
803	Frogs Leap, Zinfandel, Napa	75.00

Award-Winning St. Paul Grill Wine List also available.

\*These wines may also be purchased by the glass.

Prices are priced per bottle and do not include 10.125% liquor tax.

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# THE SAINT PAUL HOTEL *Catering*

## BAR SERVICE *CONTINUED* ATTENDED BEVERAGE ADDITIONS

- **Cordial Cart Service** - priced per Cordial, based on consumption  
*Elegantly Served Tableside After Dinner Cordials.*  
*Amaretto, Baileys, Frangelico and Kahlua may be served on their own or with Coffee, Decaffeinated Coffee and Cream*
  - Amaretto - 8.00
  - Bailey's - 8.75
  - B & B - 9.75
  - Drambuie - 8.75
  - Frangelico - 8.75
  - Grand Marnier - 8.75
  - Kahlua - 8.75
  - Sambuca - 8.75
  - Rémy Martin Cognac - 11.00
  - Macallan 12yr - 16.00
- **Martini Bar** - 11.00 per Martini, based on consumption  
*Select Vodka and Gin for the Perfect Martini*  
*Dramatically Displayed and Made To Order*  
Garnishes include Jumbo Green Olives,  
Blue Cheese Stuffed Olives, Cocktail Onions,  
Pickled Mushrooms, Fresh Lemon Twists  
and Marinated Asparagus Spears  
*Optional add-on, Ice Luge 300.00*
- **Bloody Mary Station** - 8.50 per Bloody Mary, based on consumption  
*Select Vodka with House Made Bloody Mary Mix*  
Condiments include Jumbo Green Olives,  
Blue Cheese Stuffed Olives, Chili Pepper Stuffed Olives,  
Garlic Stuffed Olives, Pickled Mushrooms, Pickled Asparagus,  
Celery Sticks, Sliced Pickles, Worcestershire Sauce, Tabasco Sauce
- **Mimosa Station** - 6.50 per Mimosa, based on consumption  
Freshly Squeezed Orange Juice  
Salmon Creek Brut  
Orange Slice Garnish

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