

## MENU ITEMS *Hors D'oeuvres*

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### **Hot Selections**

*Priced per 50 pieces*

Home-Style Chicken Fingers, Honey Mustard Sauce	\$100
Mediterranean Spanakopita	\$95
Beef Teriyaki Brochettes	\$125
Petite Quiche Lorraine	\$85
BBQ Meatballs	\$90
Buffalo Wings, Bleu Cheese Dip and Celery Sticks	\$90
Mini Sausage Deep Dish Pizza	\$90
Vegetable Spring Rolls, Sweet and Sour Sauce	\$100
Pork Potstickers, Teriyaki Sauce	\$100
Coconut Breaded Shrimp, Apricot Dipping Sauce	\$100
Scallops Wrapped in Bacon, Maple Glaze	\$130
Pork Egg Rolls, Sweet and Sour Sauce	\$90
Vegetable and Cheddar Stuffed Mushrooms	\$90

### **Cold Selections**

*Priced per 50 pieces*

Gulf Shrimp on Ice, Cocktail Sauce and Lemon	\$165
Deviled Eggs	\$90
Bruschetta with Fresh Tomato and Mozzarella Brochettes	\$90
Marinated Grape Tomato and Mozzarella Brochettes	\$100
Roast Beef Crostini with Red Onion Relish	\$100

### **Warm Gratins**

*Serves 40 people*

*Includes Sliced Baguettes and Crackers*

Four Cheese and Artichoke	\$150
Wild Mushroom and Herb	\$150
Crab Florentine	\$150

## MENU ITEMS *Specialty Displays*

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### ***Smoked Salmon Tray***

A Full Side of Hardwood Smoked Salmon,  
Red Onions, Capers, Chopped Eggs, Lemons,  
Cream Cheese and Dill, Cocktail Rye

*Serves 35 – 40 people*

\$250

### ***Mediterranean Antipasto Platter***

Sliced Genoa Salami, Pepperoni and Prosciutto Ham,  
Marinated Mozzarella Cheese and Tomatoes,  
Marinated Artichokes and Mushrooms, Pepperoncini and Olives,  
Roasted Sweet Bell Peppers, Herb Focaccia Bread

*Serves 35 – 40 people*

\$175

### ***Domestic and Imported Cheese Display***

#### ***Assorted Crackers and Fruit Garnish***

Small: Serves 40-50 people      \$175

Medium: Serves 70-80 people      \$280

Large: Serves 100-120 people      \$375

### ***Fresh Vegetable Crudite with Herb Dip***

Small: Serves 40-50 people      \$130

Medium: Serves 70-80 people      \$185

Large: Serves 100-120 people      \$260

### ***Sliced Seasonal Fruit with Honey Yogurt Dip***

Small: Serves 40-50 people      \$150

Medium: Serves 70-80 people      \$240

Large: Serves 100-120 people      \$360

## MENU ITEMS *Accompaniments*

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### *Soups*

#### **Minnesota Wild Rice**

Wild Rice Simmered with Celery, Carrots and Onions, Diced Chicken Breast and Cream  
\$3.50

#### **Vegetarian Vegetable**

Loads of Vegetables in a Tomato Broth  
\$2.95

#### **Homemade Chicken Dumpling**

Fresh Vegetables, Chunks of Chicken and Dumplings in a Rich Chicken Broth  
\$3.50

### *Salads*

#### **Classic Caesar**

Crisp Romaine tossed with Caesar Dressing,  
Garlic Croutons and Shredded Parmesan Cheese  
\$2.95

#### **Fresh Fruit Salad**

An Array of Sliced Seasonal Melons, Fresh Berries  
\$3.50

#### **Greek Salad**

Spinach and Romaine Lettuce tossed with Herb Vinaigrette,  
Red Onion, Cucumber, Kalamata Olives, Roma Tomatoes and Feta Cheese  
\$2.95

#### **Spinach Strawberry Salad**

Fresh Sliced Strawberries, Red Onion, Toasted Walnuts,  
Crumbled Goat Cheese and Raspberry Vinaigrette  
\$3.50

## MENU ITEMS *Dinner Entrées*

*All Entrées Include a Garden Salad, Warm Rolls and Butter  
Your Choice of Two Sides*

*Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk*

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### ***Beef Selections***

#### **Parmesan Crusted Top Sirloin**

Broiled 8 oz Sirloin Steak  
Baked with Parmesan Crust and Demi Glace  
\$23.00

#### **London Broiled Flank Steak**

Marinated Flank Steak  
Topped with Bordelaise Mushroom Sauce  
\$21.00

#### **Steak and Mushrooms**

Center Cut 8 oz Sirloin Steak  
Topped with Sliced Mushrooms  
Sautéed in Garlic and Red Wine  
\$24.00

### ***Seafood Selections***

#### **Almond Crusted Walleye**

Walleye Filet Baked with Almonds, Planko and Herbs  
Topped with Creamy Chardonnay Sauce  
\$22.00

#### **Grilled Salmon Minnesota Maple**

Salmon Filet Char Grilled  
With Maple Glaze, Green Onions and Walnuts  
\$20.00

#### **Tilapia Niçoise**

Flash Cooked Tilapia Filet  
Topped with Olives, Artichokes,  
Tomato, Onion and Garlic  
\$19.00

**MENU ITEMS** *Dinner Entrées continued*

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***Poultry Selections***

**Chicken Breast Festive**

Boneless Chicken Breast Topped with  
Sliced Tomatoes, Dill Havarti, Avocado  
and Hollandaise Sauce

\$18.00

**Stuffed Chicken Spinach Reggiano**

Chicken Breast Stuffed with Spinach, Onions,  
Garlic, Reggiano Cheese with Tomato Couli

\$19.00

**Turkey Au Porto**

Filet of Turkey Wrapped in Bacon  
Served over Apricot Dressing  
Port Wine Sauce and Cranberries

\$18.00

***Vegetarian Selections***

**Vegetable Wellington**

Roasted Vegetables Wrapped in Puff Pastry  
with Marinara Sauce

\$22.00

**Portabella Milanese**

Mushroom Cap Stuffed with Layers of Spinach,  
Cheese, Tomato and Squash  
Served on Garlic Cream Sauce

\$19.00

**Vegetable Ravioli\***

Grilled Vegetable Ravioli  
Covered with Marinara Sauce,  
Topped with a Three Cheese Blend

\$22.00

\*This entrée is served with two vegetable selections, not a vegetable and a starch selection

**MENU ITEMS** *Dinner Entrées continued*

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***Side Selections***

***Please Choose One Vegetable and One Starch to Accompany Your Entrée  
(for split menus all sides will be the same)***

***Vegetable Selections***

Vegetable Medley

Green Beans

Honey Glazed Carrots

Julienne Vegetables

Stir-Fry Vegetables

***Starch Selections***

Mashed Red Skin Potatoes

Garlic Mashed Potatoes

Au Gratin Potatoes

Oven Roasted Potatoes

Wild Rice Pilaf

Angel Hair Pasta

Please Note: Vegetable Ravioli is served with two vegetable selections, not a vegetable and a starch selection

## MENU ITEMS *Carved Specialties*

*Chef carving fee of \$50.00 per carver based on one hour. Each additional hour is \$25.00 per carver. Number of carvers needed is based on guarantee.*

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### **Roasted Prime Rib of Beef**

Horseradish Sauce, Au Jus  
Silver Dollar Rolls  
*Serves 40 – 50 people*  
\$350.00

### **Roasted Boneless Turkey Breast**

Cranberry Chutney, Mayonnaise  
Silver Dollar Rolls  
*Serves 40 – 50 people*  
\$195.00

### **Honey Glazed Ham**

Dijon Mustard, Honey Mustard  
Silver Dollar Rolls  
*Serves 50 – 60 people*  
\$250.00

### **Herb Roasted Loin of Pork**

Apple Chutney, Mayonnaise, Grain Mustard  
Silver Dollar Rolls  
*Serves 30 – 40 people*  
\$195.00

### **Roast Round of Beef**

Au Jus, Horseradish, Mustard and Mayonnaise  
Silver Dollar Rolls  
*Serves 75 – 85 people*  
\$275.00

## MENU ITEMS *Themed Stations*

*Add selection and variety to your event. Our Wedding Specialists will create a custom menu just for you. Presented are a few of the many options available.*

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### **Pasta Station**

Penne Pasta and Cheese Tortellini  
Marinara and Alfredo Sauces  
Bay Shrimp and Diced Chicken Breast  
Diced Tomatoes, Onions and Bell Peppers  
Sliced Mushrooms and Black Olives  
Shredded Parmesan Cheese

\$8.95 per person  
*\*Attendant Required*

### **Fajita Station**

Seasoned Chicken and Beef Strips  
Julienne Bell Peppers and Onions  
Shredded Cheddar Cheese and Lettuce  
Sliced Black Olives and Jalapeño Peppers  
Salsa, Sour Cream and Guacamole

\$9.95 per person  
*\*Attendant Required*

### **Martini Mashed Potato Bar**

Roasted Garlic Mashed Potatoes  
Sautéed Mushrooms, Steamed Broccoli Florets  
Beef Gravy  
Bacon Bits, Shredded Cheddar Cheese  
Scallions, Sour Cream, Whipped Butter

\$7.95 per person

*\*Chef Attendant Fee of \$50.00 per attendant is based on one hour.  
Each additional hour is \$25.00 per attendant.  
Number of attendants required is based on guarantee.*

## MENU ITEMS *Buffet Selections*

*All Buffets include Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk*

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### **Minnesota Buffet**

Garden Salad with French and Ranch Dressings  
Marinated Vegetable Pasta Salad  
Seasonal Fruit Salad  
Grilled Flank Steak with Wild Mushroom Merlot Sauce  
Roasted Chicken Breast with Red Pepper Cream Sauce  
Six Grain Pilaf, Roasted Yukon Gold Potatoes, Fresh Seasonal Vegetables  
Warm Rolls and Butter  
\$26.95

### **Metrodome Buffet**

Garden Salad with French and Ranch Dressings  
Seasonal Fruit Salad  
Caesar Salad  
Penne Pasta Vegetable Salad  
Orzo and Wild Rice Pilaf  
Cheddar Mashed Potatoes, Fresh Seasonal Vegetables  
Warm Rolls and Butter

*Choose 2 of the Following Entrées \$27.95 per person*

*Choose 3 of the Following Entrées \$31.95 per person*

### ***Select from the following entrées***

Grilled Salmon with Herb Cream Sauce  
Sliced Sirloin of Beef with Bordelaise Sauce  
Herb Roasted Pork Loin with Rosemary Merlot Sauce  
Grilled Chicken Breast Supreme  
Roasted Vegetable Cannelloni with Tomato Basil Sauce  
Marinated and Grilled Flank Steak with Wild Mushroom Sauce  
Penne Pasta and Grilled Chicken with Sun-Dried Tomato Alfredo Sauce  
Savory Herb Stuffed Chicken Breast with Chardonnay Thyme Sauce  
Tenderloin Tips and Mushrooms with Cabernet Sauce

## **MENU ITEMS** *Buffet Selections continued*

*All Buffets include Fresh Brewed Coffee, Hot Tea, Iced Tea or Milk*

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### **A Night in Italy**

Minestrone Soup  
Classic Caesar Salad  
Chicken Breast Parmesan  
Shrimp and Penne Pasta Alfredo  
Grilled Italian Sausages with Onions and Bell Peppers  
Wild Mushroom Risotto  
Basil Green Beans with Roma Tomato  
Warm Garlic Bread Sticks  
\$24.95

### **Mexican Fiesta**

Chicken and Beef Fajitas with Bell Peppers and Onions  
Seasoned Beef Taco Meat  
Diced Onions and Tomatoes  
Shredded Lettuce and Cheddar Cheese  
Sliced Black Olives and Jalapeños  
Sour Cream and Guacamole  
Chips and Salsa  
Spanish Rice and Refried Beans  
Mexican Corn  
Flour Tortillas and Corn Shells  
Cinnamon Churros  
\$22.95

## MENU ITEMS *Beverages and Wine*

### **Host Bar**

House Brands	\$4.75
Premium Brands	\$5.50
House Wine	\$5.75
Liqueurs and Cordials	\$6.25+
Domestic Beer	\$3.75
Imported Beer	\$4.25
Sodas	\$2.00
Bottled Water	\$2.00
Keg Beer (Domestic) (120 glasses)	\$250.00

### **Cash Bar**

House Brands	\$5.00
Premium Brands	\$5.75
House Wine	\$6.00
Liqueurs and Cordials	\$6.50+
Domestic Beer	\$4.00
Imported Beer	\$4.75
Sodas	\$2.25
Bottled Water	\$2.25

Host Bar prices apply to beverages paid for by the person hosting the reception.  
Cash Bar prices apply when each attendee pays for their own beverages as they order.

**There will be a bar set up fee of \$75 for all bars less than four hours  
or fewer than 50 people**

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### **Bar Service Availability**

Monday through Saturday from 8:00 a.m. to 1:00 a.m.

Sunday from 10:00 a.m. to 1:00 a.m.

**Last Call – 12:30 a.m.**

These hours are in compliance with Minnesota State Liquor Laws

*Minnesota state law prohibits the service of alcoholic beverages to all persons under 21 years of age.  
The Ramada Plaza Minneapolis is the only licensee authorized to sell and service liquor, beer and wine on these premises.  
The Ramada Plaza Minneapolis does not allow liquor, beer or wine to be brought into the hotel  
and opened for any banquet.*

*Bottled wine may be brought in and will incur a corkage fee.  
A corkage fee of \$15.95 per 750ml bottle applies for this service.*

All prices are subject to review 30 days prior to a function.  
All of the above are subject to tax and service charge.

## MENU ITEMS *Wine List*

*We are pleased to offer a superb selection of wines as  
our preferred banquet wine selections*

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### **Chardonnay**

CK Mondavi California	\$18.00
William Hill California	\$26.00

### **White Zinfandel**

CK Mondavi California	\$18.00
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### **Pinot Grigio**

CK Mondavi California	\$18.00
Ecco Domani Italy	\$22.00

### **Sparkling Wines and Champagnes**

Wycliff	\$18.00
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*A bottle of wine yields 5 glasses.  
A bottle of champagne yields 8 glasses.*

### **Merlot**

CK Mondavi California	\$18.00
Cupcake California	\$22.00

### **Cabernet Sauvignon**

CK Mondavi California	\$18.00
Louis Martini California	\$25.00

### **Pinot Noir**

Brindlewood California	\$24.00
MacMurray Ranch California	\$38.00

### **Non-Alcoholic Wines**

Sparkling Catawba	\$17.00
Sparkling Cider	\$17.00

*Additional wine selections available upon request*