

Breakfast Menu Options

Continental

Assorted pastries, bagels & muffins, select fresh fruit. Served with freshly brewed coffee (regular & decaf), assorted juices, hot tea or hot chocolate.

\$10.95

California Breakfast

Fresh pineapple slices & seasonal berries. Mini bagel selection with accompaniments, a selection of fine cheeses with French bread and hard-boiled eggs. Paired with freshly brewed coffee (regular & decaf), assorted juices & hot tea

\$16.95

American Breakfast – (Minimum order of 10)

Fluffy scrambled eggs served with sausage & thick cut bacon, roasted potatoes, and assorted petit pastries & fresh fruit assortment. Paired with freshly brewed coffee (regular & decaf), assorted juices & hot tea.

\$18.95

Breakfast Ala Carte Menu

Assorted Muffins, Bagels or Pastries (per dozen)

\$24.00

Whole Fruit (per piece)

\$2.00

Seasonal Fresh Fruit Tray (serves 8)

\$35.00

House Made Maple Cherry Granola with Yogurt

\$4.95

Granola Bars, Breakfast Bars, Fruit Cup or Yogurt (per piece)

\$2.00

Scrambled Eggs (per person)

\$4.00

Sausage (per person)

Turkey sausage available upon request

\$4.00

Thick Cut Bacon (per person)

\$4.00

Lunch Menu Buffet

On The Lighter Side

Choose two soups & two salads from the list below, served with breadsticks. Sweets assortment included.
\$14.95

Soup, Salad & Sandwich

Choose one soup & two salads from the list below, served with assorted sandwiches. Sweets assortment included.
\$19.95

Build Your Own Sandwich

Assorted gourmet deli meats of roast beef, Black Forest ham & roasted turkey breast. Accompanied with select cheese slices, sliced breads and gourmet condiments. Sliced tomatoes, lettuce and pickles. Please choose two salads from the list below. Sweets assortment included.
\$17.95

Salad Selections:

Roasted Potato Salad
Parmesan Pasta Salad
Fresh Fruit Salad
Mixed Greens Salad

Soup Selections

Shrimp & Corn
Chicken Poblano Soup
Hearty Vegetable
Chicken & Dumpling
Creamy Tomato Basil Bisque

Fajita Bar

Traditional seasoned beef & chicken accompanied with soft shell tortillas, shredded cheddar cheese, shredded lettuce, fresh-diced tomatoes, black olives, sour cream, avocado, cilantro rice & black beans.
Served with tortilla chips and salsa. Sweets assortment included.
\$18.95

Pizza & Salad

(10-person maximum)

Unique gourmet pizza combinations served with a classic tossed salad
Sweets assortment included.

Choose from:

Chorizo, Mushroom, & Red Onion

Margarita

Pepperoni & Red Peppers

Cheese

\$15.95

Italian Delight

Pick one of the following:

Roasted Portobello mushroom ravioli served with a vegetable marinara sauce

Meat Lasagna

Spinach manicotti served with a vegetable marinara sauce

All served with Caesar salad & garlic toast. Sweets assortment included.

\$17.95

Baked Chicken

A skinless, boneless chicken breast atop a bed of rice pilaf served with roasted vegetables and a mixed green salad
Sweets assortment included
\$17.95

Asian Fare

Sweet and sour chicken, General Tso chicken, fried rice, vegetable lo-mein
Served with egg rolls and fortune cookies
\$18.95

Baked Potato Bar

Large baked potato with choice of butter, sour cream, cheese, bacon, steamed broccoli, salsa, roasted peppers and mushrooms, cubed chicken breast and chili.
Served with a mixed green salad
Sweets assortment included
\$17.95

Individual Salads

Grilled Chicken Caesar Salad

A mix of crisp romaine lettuce & field greens topped with grilled chicken breast & parmesan cheese. Creamy Caesar dressing on the side, served with artisan bread. Includes a signature sweet for dessert.
\$13.95

Parisian Salad

Sliced apples, candied walnuts, dried cranberries, red onion and crumbled gorgonzola over crisp chopped romaine & field greens. Served with raspberry vinaigrette* on the side and artisan bread. Includes a signature sweet for dessert.
\$13.95

Grilled Steak with Field Greens

Seasoned grilled steak served over a bed of field greens with crumbled gorgonzola cheese, red onion, and Roma tomato. Served with balsamic vinaigrette* on the side and artisan bread.
Includes a signature sweet for dessert.
\$15.95

Cobb Salad

Seasoned grilled chicken, avocado, blue cheese crumbles, and an egg served over a bed chopped romaine & field greens. Served with blue cheese dressing on the side and artisan bread. Includes a signature sweet for dessert.
\$14.95

* Other salad dressings are available upon request*

Boxed Lunches

Classic Boxed Lunches

No Order Minimum

\$12.95 per box

Sandwich Options:

Roasted Vegetable

Portabella mushrooms, red onion, tomatoes, carrots, zucchini, yellow squash roasted together in a tomato base. Topped with gorgonzola cheese

Black Forest Ham

Sliced ham stacked with Swiss cheese, lettuce, and tomatoes & served with honey mustard.

Roast Beef Sandwich

Hearty roast beef topped with lettuce, tomato & a creamy horseradish mayonnaise

Roasted Turkey Club

Roasted turkey & thick cut bacon served with lettuce, tomato, mayonnaise and a smear of honey mustard.

Salad Options:

Mixed greens with balsamic vinaigrette, roasted potato salad or whole fruit (apple, orange or banana)

Bread Options:

Whole wheat, marble rye, sourdough, Ciabatta roll or a wrap

Served with kettle chips, dill pickle spear & fresh baked cookies

Specialty Sandwich Boxed Lunches

Order Minimum of 10

\$13.95 per box

Sandwich Options:

Tuna Waldorf

Albacore tuna in a creamy walnut cream base with celery & onion. Topped with lettuce, Swiss cheese, & apple slices

Curried Chicken Salad

Pulled chicken, bamboo shoots, and golden raisins in a creamy curry sauce. Topped with alfalfa sprouts and cucumber slices.

Seafood Salad Roll

A creamy seafood salad paired with lettuce, tomatoes & red onion.

Fall Turkey

Roasted turkey served with a cranberry chutney and cheddar cheese.

Salad Options:

Mixed greens with balsamic vinaigrette, roasted potato salad or whole fruit (apple, orange or banana)

Bread Options:

Whole wheat, marble rye, sourdough, Ciabatta roll or a wrap

Served with kettle chips, dill pickle spear & fresh baked cookies

Snacks

Assorted Snack Basket

Contains prepackaged items of chips, pretzels, cookies, granola bars, and candy

\$3.00 per person

Veggie Tray with dip- Serves 12

\$35.00

Soft Pretzels with Flavored Mustards

\$1.50 each

Tray of Assorted Cookies

\$15.00 per dozen

Tray of Assorted Bars

\$20.00 per dozen

Whole Fruit, Popcorn, Pretzels and Peanuts

Rice Crispy Bars, and Iced Tea

\$8.00 per person

Assorted Cheeses, Crackers, Sliced Fruit, Chocolate Chips Cookies, and Lemonade

\$8.00 per person

Fresh Fruit, Vegetables with dip, Assorted Cheeses served with crackers and Iced Tea

\$6.00 per person

Tortilla Chips and Salsa, Potato Chips and Dip, Snack Mix, Pretzels and Lemonade

\$7.00 per person

Beverage Services

Coffee

Regular & Decaffeinated

Carafe (serves 4) \$6.00

Airpot (serves 10) \$15.00

Small Urn (serves 35) \$30.00

Large Urn (serves 55) \$45.00

Assorted Sodas & Bottled Water

Priced per consumption

\$1.75 each

Bottled Fruit Juices

Orange juice, apple juice, cranberry juice, V8 & pineapple juice

\$2.00 each

Other specialty beverages available upon request. Specialty beverages will be charged based on number ordered.

Policies

The MSP Airport Conference Center does not allow outside food.
(Mandatory \$250 cleanup fee applies if violated).

So that we may best serve you, please communicate all food and beverage needs to our staff 72 hours prior to the event.

All consumption of food and beverage must be on site. Removal of food or beverage from the facility is not allowed.

Food and beverage prices are guaranteed for 90 days prior to meeting date.

Please provide final number of attendees and/or any changes to our staff no later than 24-hours prior to start of event.

Full catering charges will apply for no-shows and reservations cancelled with less than 48 hours notice.

Full room charges will apply for no-shows and reservations cancelled with less than 24 hours notice.

Performance of this catering menu is contingent upon the ability of management to complete the agreement and is subject to labor troubles, disputes or strikes; accidents; food, beverage or other supplies; Acts of God, and other causes beyond management's control.

Nut allergy warning: please note that any food item that we prepare may contain nuts or trace amounts of nuts