



THE SAINT PAUL HOTEL

Menus

GENERAL INFORMATION

Contact Information Please contact the Catering Department at 651-228-3886 or email catering@saintpaulhotel.com. Visit our website at saintpaulhotel.com.

Prices and Labor Fees 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 9.875% Food Tax, 12.375% Liquor Tax, 22% Service or 3% Administrative Charge. **Due to staffing requirements, groups of 20 or fewer in a private room are charged a labor fee of \$75.00 per meal for functions requiring a server.** A bar fee of \$100.00 will be added to each bar not obtaining a \$500.00 minimum. Your Catering Sales Manager will assess any additional fees.

Room Rental Fee/Setup Fee and Food and Beverage Minimum A room rental and food and beverage minimum are 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, four business days prior to the event. 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 four 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 will be permitted to be brought into The Saint Paul Hotel by anyone, with the exception of cakes (**from a licensed MN vendor**) in which case a “cake cutting” fee of \$1.00 per person will be charged. If Group does bring in food and/or beverage into the function space, group will be charged a \$200.00 fee for each occurrence and the items will be discarded. Any remaining banquet food cannot be taken out of The Saint Paul Hotel.

Deposit and Payment Some functions will be subject to deposit and prepayment specifications. Requests for direct billing 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 \$100.00 labor fee should client’s entertainment or vendors require additional power.

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THE SAINT PAUL HOTEL

Catering

GENERAL INFORMATION

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. The Saint Paul Hotel will not handle, transport, store or be responsible for Audio/Visual equipment not rented through our Conference Services Department. The Saint Paul Hotel reserves the option to submit a bid to the client for all Audio/Visual functions in the Hotel. All Audio/Visual equipment is charged a 22% Service Charge and 3% Admin Fee. An additional 10% service charge will be added for Audio/Visual equipment added the day of event for groups with no existing audio visual.

Loading Dock Guidelines All deliveries and pickups using the loading dock may load/unload in the dock and then must move their vehicle. Long term parking in the loading dock is not permitted.

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.

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THE SAINT PAUL HOTEL

Breakfast

CONTINENTAL BREAKFAST

10 people minimum

- **The Saint Paul** - 28.95
Freshly Squeezed Orange Juice and Chilled Fruit Juices
Fresh Seasonal Fruit Display
Assorted Pastries and Muffins
Bagels and Cream Cheese
Assorted Cereals with Milk
Assorted Greek Yogurts
Butter and Fruit Preserves
Coffee, Decaffeinated Coffee and Tea

BREAKFAST BUFFET

10 people minimum

- **The Executive Build Your Own Breakfast Buffet** - 39.95

Includes:

*Freshly Squeezed Orange Juice and Chilled Fruit Juices
Fresh Seasonal Fruit Display
Coffee, Decaffeinated Coffee and Tea*

- **Eggs (Choice of One Item)**
Scrambled Eggs
Cheese Quiche
Tofu Scramble Rancheros
- **Breakfast Meats (Choice of Two Items)**
Turkey Bacon
Turkey Sausage
Hardwood Smoked Bacon
Ham Steaks
Country Link Sausage
- **Breakfast Potatoes (Choice of One Item)**
Cream Cheese Hash Browns
Roasted Herb Potatoes
Classic Hash Browns
Root Vegetable Hash
- **Breakfast Griddles (Choice of One Item)**
House made Buttermilk Pancakes with Maple Syrup
Brioche Cinnamon French Toast with Maple Syrup
Malted Waffles with Whipped Cream, Maple Syrup
and Fresh Berries

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THE SAINT PAUL HOTEL

Breakfast

BREAKFAST ACCOMPANIMENTS

We use all natural cage free eggs with our breakfast offerings.

FRESH EGG SCRAMBLES

- Traditional Scramble - 5.95
- Smoked Kielbasa and Cheddar Cheese Scramble - 7.95
- Wild Mushroom, Green Onion and Goat Cheese Scramble - 7.95
- Roasted Apples, Caramelized Onions, Applewood Smoked Bacon and Brie Scramble - 7.95
- Tofu, Fresh Herbs, Tomatoes, Onion and Asparagus Scramble - 7.95

BREAKFAST MEATS

- Country Link Sausage - 5.95
- Turkey Bacon - 5.95
- Turkey Sausage - 5.95
- Hardwood Smoked Bacon - 7.95

BREAKFAST SIDES

- Classic Hash Browns - 4.95
- Assorted Cereals with Milk - 5.95
- Oatmeal with Brown Sugar, Raisins and Walnuts - 6.95
- Cream Cheese Hash Browns - 8.95
- Buttermilk Biscuit Sandwiches with Bacon, Egg and Cheddar - 8.95
- Pancakes - 6.95 with Blueberries - 8.95
- French Toast - 7.95 with Caramel Bananas - 9.95

CHEF ATTENDED 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** - 9.95
Banana, Blueberry or Classic Pancakes with Local Maple Syrup and Whipped Cream
- **Belgian Waffles** - 10.95
Waffles with Seasonal Berries, Local Maple Syrup and Whipped Cream
- **Build Your Own Omelet** - 11.95
Omelets with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Asparagus and Cheese
- **Classic Eggs Benedict** - 13.95
- **Carved Cherry Glazed Ham** - 165.00
Serves 25 people

PLATED BREAKFASTS

Plated Breakfast Entrees include Breakfast Pastries, Coffee, Decaffeinated Coffee, Tea or Milk.

Freshly Squeezed Orange Juice will be served to each guest upon arrival. 10 people minimum

- **Northwoods** - 26.95
Thick Sliced Cinnamon Raisin Bread dipped in Egg Cream Batter served with Local Maple Syrup, Stewed Apples and Thick Sliced Bacon
- **Southern** - 28.95
Crepes stuffed with Ricotta Cheese and Peach or Cherry Sauce
- **Heartland** - 30.95
Fluffy Scrambled Eggs with Hash Brown Potatoes, Thick Sliced Bacon and Country Link Sausage
- **Midwestern** - 31.95
Corned Beef Hash with Poached Eggs and Whole Grain Mustard Hollandaise

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THE SAINT PAUL HOTEL

Refreshment Services

SPECIALTY BREAKS CART SERVICE

Stations are presented for two hours. 10 people minimum

- **Milk, Cookies and More Break** - 18.95
Freshly Baked Cookies, Chewy Fudge Brownies, Assorted Soft Drinks, Milk, Coffee, Decaffeinated Coffee and Tea
- **Tea Break** - 19.95
Cranberry Scones, Hazelnut Tea Cookies, Chocolate Dipped Strawberries, Assorted Selection of Teas and Iced Tea
- **Chips and Dip Break** - 20.95
Warm Bacon Artichoke Dip, Truffle Spinach Dip, Spicy Sundried Tomato and Feta Hummus With Tri-Colored Tortilla Chips, Assorted Soft Drinks, Artisan Still and Sparkling Waters
- **Sweet and Salty Break** - 20.95
Tortilla Chips with Salsa and Guacamole, Trail Mix, Assorted Gourmet Bars, Assorted Soft Drinks, Artisan Still and Sparkling Waters
- **Energy Break** - 21.95
Roasted Peanuts, Healthy Bar, Carrot and Celery Sticks with Goat Cheese Hummus, Yogurt Parfaits with Granola, Assorted Soft Drinks, Artisan Still and Sparkling Waters
- **Farmer's Market Break** - 22.95
Vegetable Crudité with Avocado Ranch Dressing, Fresh Seasonal Fruit, Fruit Bars and Carrot Cake Bars, Assorted Soft Drinks, Artisan Still and Sparkling Waters
- **The Popcorn Break** - 23.95
Chicago Mix, Miniature Candy Bars, Rice Krispy Bars, Assorted Soft Drinks, Artisan Still and Sparkling Waters
- **Heart Healthy Break** - 23.95
Assorted Yogurts, Healthy Bar, Fresh Seasonal Fruit, Pretzels, Assorted Juices, Artisan Still and Sparkling Waters
- **State Fair Break** - 24.95
Popcorn, Pretzel Bites with Spicy Mustard and Warm Beer Cheese Dip, Mini Donuts and Mini Corn Dogs on a stick, Raspberry Lemonade, The Saint Paul Hotel's Exclusive Black Currant Iced Tea
- **Sweet Break** - 25.95
Double Chocolate Cookies, Miniature Candy Bars, Dried Fruit and Nuts, Caramel Corn, Assorted Soft Drinks, Artisan Still and Sparkling Waters

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THE SAINT PAUL HOTEL

Refreshment Services

ADDITIONAL MEETING BREAK CART SERVICE SELECTIONS

Stations are presented for two hours.

BEVERAGE OPTIONS

- House Blend Coffee or Decaffeinated House Blend Coffee - 80.00 per gallon
- Hot Chocolate - 65.00 per gallon
- Fresh Apple Cider with Cinnamon (hot or chilled) - 65.00 per gallon
- Fresh Brewed Iced Tea - 65.00 per gallon
- Fresh Lemonade - 55.00 per gallon
- Arnold Palmer - 55.00 per gallon
- Fresh Apple, Cranberry, Grapefruit, or Orange Juice - 30.00 per carafe
- Individual Bottled Fruit Juices - 5.00 each
- Assorted Soft Drinks - 6.50 each
- Individual Teas - 5.00 each
- Artisan Still Water - 5.00 each
- Artisan Sparkling Water - 5.00 each
- Milk - 5.00 each
- Red Bull / Energy Drinks - 8.00 each
- Naked Juices - 9.00 each
- Martinelli Sparkling Cider - 18.00 per bottle

BREAK FOOD SUPPLEMENTS

Morning Bakery Items

- Assorted Breakfast Breads - 32.00 per dozen
- House Made Granola Bars - 32.00 per dozen
- Bakery Fresh Muffins - 42.00 per dozen
- Freshly Baked Danish - 48.00 per dozen
- Miniature Pastries - 48.00 per dozen
- Bagels with Cream Cheese and Preserves - 50.00 per dozen
- Croissants with Butter and Preserves - 62.00 per dozen

Fruit and Yogurt

- Whole Fresh Fruit - 4.00 each
- Healthy Bar - 6.00 each
- Greek Yogurts - 7.00 each
- Fresh Triple Berry Yogurt Parfaits with Granola - 8.00 each

Afternoon Bakery Items

- Freshly Baked Cookies - 42.00 per dozen
- Rice Krispy Bars - 42.00 per dozen
- Assorted Gourmet Bars - 42.00 per dozen
- Chewy Fudge Brownies - 42.00 per dozen
- Chocolate Dipped Strawberries - 50.00 per dozen

Snacks

- Pretzels - 24.00 per pound
- Miniature Candy Bars - 28.00 per pound
- Dry Snack Mix - 28.00 per pound
- Sweet and Smoky Cajun Snack Mix - 28.00 per pound
- Potato Chips and Dip - 32.00 per pound
- Popcorn (Plain) - 35.00 per pound
- Tortilla Chips, Salsa and Guacamole - 36.00 per pound
- Caramel Corn - 37.00 per pound
- Chicago Mix - 38.00 per pound
- Mixed Nuts - 48.00 per pound

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THE SAINT PAUL HOTEL

Lunch



PLATED LUNCHES

All Lunches include a Choice of Soup or Salad, Rolls, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk.
Two entrees may be ordered at the cost of the highest entree price. 10 people minimum







SOUPS

- Carrot Ginger Soup 
- Cauliflower Bisque 
- Chef's Seasonal Soup
- Cream of Minnesota Wild Rice
- Potato Leek Soup 
- Tomato Basil Bisque

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, Tomatoes, and Buttermilk Dressing
- **Kale Lettuce** wrapped in Cucumber with Roasted Grapes, Almonds, Feta, and Raspberry Vinaigrette
- **Beet Salad** with Mixed Greens, Goat Cheese, and Honey Walnut Vinaigrette 

ENTRÉES

- **Pistachio Crusted Breast of Chicken** - 31.95
Pistachio Crusted Chicken with Cranberry Orange Sauce
- **Pork Tenderloin** - 32.95
Roasted Pork Tenderloin stuffed with Sausage and Corn Bread with Mustard Demi-Glace
- **Cherry Chicken** - 34.95 
Cherry Glazed Chicken Breast with Cherry Gastrique
- **Chicken Pomodoro** - 34.95 
Seared Breast of Chicken with Tomato Bruschetta
- **Corn Meal Crusted Walleye** - 36.95 
Pan Seared Walleye with Lemon Cream Sauce
- **Stuffed Sole** - 37.95
Crab Stuffed Sole with Spinach Cream Sauce
- **Seared Crab Cake** - 39.95
Seared Crab Cake with Stone Ground Mustard Sauce
- **Beef Bourguignon en Bouche** - 40.95
Braised Beef Short Rib with Sherry Supreme Sauce
- **Beef Short Rib** - 40.95 
Braised Bone in Beef Short Rib
- **Grilled Salmon Beurre Blanc** - 41.95 
Grilled Salmon with Dill Lemon Capers Butter Sauce
- **Petite Filet of Beef** - 49.95 
Seared Filet of Beef with Demi-Glace, Wild Mushrooms

DESSERTS

Crème Brulee - 6.95 
with Fresh Raspberries

Carrot Cake - 6.95

New York Cheesecake - 7.95
with Raspberry Sauce

Classic Chocolate Cake - 8.95
Soaked in Liqueur, Chocolate Butter Cream with Crème Anglaise



GLUTEN-FREE LABELED ENTREES

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THE SAINT PAUL HOTEL

Lunch

WORKING LUNCHES

Served Plated. All Working Lunches include Chef's Seasonal Soup. Served with Raspberry and Lemon Bars, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk. Two entrees may be ordered at the cost of the highest entree price. 10 people minimum

- **Spanish Green Olive and Chicken Salad** - 24.95 
Gem Lettuce, Spanish Green Olives, Marinated Peppers, Grilled Chicken Breast and Pickled Onions with Oregano Lemon Vinaigrette
- **Chicken Caesar Salad** - 24.95
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Egg Tart** - 25.95
Classic Lorraine with Baby Swiss, Bacon and Onion or Roasted Vegetable Tart served with Freshly Sautéed Vegetables and Roasted Potatoes
- **Strawberry Spinach Wrap (Vegetarian)** - 25.95
Kale with Radishes, Cashews, Goat Cheese and Raspberry Poppy Seed Dressing in a Spinach Wrap served with Pasta Salad
- **Chicken Salad Croissant Sandwich** - 26.95
Chicken Salad with Apples and Grapes topped with Baby Greens and Tomato on a Croissant served with Pasta Salad
- **Tuna Nicoise Salad** - 29.95 
Seared Yellowfin Tuna with Olives, Fingerling Potatoes, Haricot Verts and Grape Tomatoes with Verjus Vinaigrette
- **Poached Salmon** - 35.95 
Poached Salmon with Baby Field Greens, Roma Tomatoes, Julienned Fennel, Orange Segments and Dill Mustard Vinaigrette



GLUTEN-FREE LABELED ENTREES

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THE SAINT PAUL HOTEL

Lunch

BOXED LUNCHES

THE SAINT PAUL EXECUTIVE BOXED LUNCH

Choice of Two Options - 26.95

Choice of Three Options - 27.95

SANDWICHES

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

- **Smoked Turkey**
with Apricot Bacon Jam and Lettuce on Ciabatta
- **Chicken Salad**
with Apples, Grapes, Bibb Lettuce and Tomato on a Croissant
- **Black Forest Ham and Pastrami**
with Baby Greens, Fresh Dill, Stone Ground Mustard and Mayonnaise on a Kaiser Roll
- **Oven Roasted Turkey and Provolone**
with Romaine Lettuce, Tomatoes and Sundried Tomato Pesto Mayonnaise on Focaccia
- **Rare Roast Beef and Smoked Gouda**
with Shaved Onion and Chimichurri Aioli on a Kaiser Roll
- **Strawberry Spinach Wrap (Vegetarian)**
Baby Kale with Radishes, Cashews, Goat Cheese and Raspberry Poppy Seed Dressing in a Spinach Wrap

SALADS

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

- **Chicken Caesar Salad ^{SP}**
Traditional Caesar Salad with Grilled Breast of Chicken, Asiago Cheese, Caesar Dressing and Herbed Garlic Croutons
- **Tuna Nicoise Salad**
Seared Yellowfin Tuna with Olives, Fingerling Potatoes, Haricot Verts and Grape Tomatoes with Verjus Vinaigrette
- **Spanish Green Olive and Chicken Salad ^{SP}**
Gem Lettuce, Spanish Green Olives, Marinated Peppers, Grilled Chicken Breast and Pickled Onions with Oregano Lemon Vinaigrette



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THE SAINT PAUL HOTEL

Lunch

LUNCH BUFFET

10 people minimum

- **Great Lakes Deli Buffet** - 34.95
Pasta Salad (Vegetarian)
Broccoli, Bacon, and Grape Salad
Rare Roast Beef, Maple Glazed Ham and Herb Roasted Turkey
Sourdough and Multigrain Breads
Smoked Gouda, Swiss and Cheddar Cheeses
Tomatoes, Shaved Onions and Red Leaf Lettuce
Mayonnaise, Horseradish Mayonnaise and Mustard
Kettle Fried Potato Chips
Freshly Baked Cookies and Chewy Fudge Brownies
- **Rice Park Buffet** - 39.95
Soup de Jour
Potato Salad
Mini Mac N' Cheese Pots
Mixed Green Salad with Carrots, Watermelon Radish, Grape Tomatoes,
Cucumber with Balsamic Vinaigrette and Buttermilk Ranch
Turkey, Bacon Apricot Jam, Lettuce on Ciabatta Bun
Pastrami Ham Melt with Dijon Aioli on Onion Bun
Strawberry Spinach Wrap with Radishes, Kale, Cashews, Goat
Cheese, Raspberry Vinaigrette, on a Spinach Tortilla
Raspberry and Lemon Bars

BUILD YOUR OWN LUNCH BUFFET

20 people minimum

St. Peter's Buffet Build Your Own - 50.95

Served with Rolls

- **Soups: (Choice of One)**
Chicken Noodle Soup
Cream of Wild Rice Soup
Tomato Bisque
- **Starches: (Choice of One)**
Macaroni and Cheese
Rice Pilaf
Roasted Fingerling Potatoes
- **Vegetables: (Choice of One)**
Green Beans Almondine and Roasted Red Peppers
Sautéed Squash and Zucchini
Baby Carrots
- **Salads: (Choice of One)**
Caesar Salad
Fresh Fruit Salad with Mint
Mixed Greens with Carrots, Cucumber, Tomato and
Dijon Vinaigrette
Pasta Salad (Vegetarian)
- **Entrees: (Choice of Two)**
Grilled Sliced Flank Steak with Red Onion Marmalade
Roasted Pork Loin with Apricot Mustard Cream Sauce
Seared Chicken Scaloppini with Dijon Cream Sauce
Seared Salmon with Dill Butter Sauce
- **Desserts: (Choice of Two)**
Classic Carrot Cake
Classic Chocolate Cake
Pound Cake with Whipped Cream and Fresh Strawberries

Served with Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk

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THE SAINT PAUL HOTEL

Tea Service

SEASONAL AFTERNOON TEA

20 person minimum

CHEF'S CUSTOM TEA MENU

Four Course Traditional Tea - 49.95

This Seasonal Menu coincides with our Legendary Lobby Tea Program. Served with our ever Popular Custom Currant Tea, a Course of Classic Medley Tea Sandwiches, Miniature Pastries, Confections & Chocolates, followed by another Course of Petite Cakes, Tarts and other Classic Pastries, all completed with Traditional Seasonal Scone with Accompaniments.

*Enhance your Experience with
Mimosas
Seasonal Cocktail
Champagne / Sparkling Wine Service*

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THE SAINT PAUL HOTEL

Reception

Presented as a Display or Butler Passed.

Displays are presented for two hours.

COLD CANAPÉS

- **Cold Canapés** - 50.00 per dozen
- Caprese Skewers 
- Cucumber Cup with Benedictine and Pimentos 
- Marinated Olive Skewer 
- Oven Dried Mini Heirloom Tomatoes on Baguette with Fresh Mozzarella
- Old Fashioned Deviled Eggs with Asparagus 
- Pepered Pork Tenderloin on Buttermilk Biscuits with Tart Apples

- **Cold Canapés** - 55.00 per dozen
- Asparagus Pate with Serrano Ham on Pumpnickel
- Balsamic and Tomato Deviled Eggs 
- Cherry Mousse with Crispy Prosciutto in Petite Tart
- Crostini with Cambozola and Roasted Grapes
- Pork Rillettes on Pretzel Crostini with Violet Mustard
- Grilled Shrimp with Romesco and Micro Greens on a Rosemary Cracker
- Polenta Cake with Goat Cheese and Tomato Confit 
- Toasted Sesame Crab Roll Sushi with Wasabi
- Tuna Tartare on Wonton Crisp
- Apricot Tarragon Bacon Jam with Herb Goat Cheese Flatbread

- **Cold Canapés** - 65.00 per dozen
- House Smoked Duck Breast on Focaccia Cracker with Orange Marmalade and Whipped Parmesan
- Mushroom Crusted Beef Tenderloin on Rye Cracker with Chive Mousse and Pickled Onions
- Seared Ahi Tuna with Wasabi Aioli and Fried Ginger 
- Seared Rare Tuna with Saffron Aioli & Olives on Baguette
- Shrimp Cocktail 
- Stuffed Poached Pear with Blue Cheese Mousse 
- Tenderloin of Beef with Shiitake Gherkin Salad on Risotto Croquettes

WARM HORS D'OEUVRES

- **Warm Hors d'oeuvres** - 60.00 per dozen
- Assorted Mini Quiche: Sundried Tomato, Bacon, Cheddar
- Brandied Apricots with Cambozola Cheese in Phyllo Cups
- Baked Bouche with Raspberry Preserves and Brie Cheese
- Baked Meatballs with Chile Apricot Glaze
- Baked Meatballs with Cognac Peppercorn Demi-Glace
- Baked Wild Rice Meatballs with Smokehouse BBQ Sauce
- Chicken Arancinis with House Marinara
- Mushroom Arancinis with Rosemary Aioli
- Pork Char Siu Satay with Chinese BBQ Sauce
- Stuffed Mushroom Caps with Spinach and Goat Cheese
- Stuffed Mushroom Caps with Wild Rice Sausage

- **Warm Hors d'oeuvres** - 70.00 per dozen
- Artichoke Beignets
- Bacon Wrapped Dates 
- Bacon Wrapped Scallops 
- Chicken Satay with Thai Peanut Sauce
- Coconut Shrimp with Sweet Chili Sauce
- Crab Cakes with Citrus Aioli
- Crab Potato Croquette with Spicy Remoulade
- Pot Stickers with Soy Ginger Sauce
- Puff Pastry with Tenderloin Tips and Mushroom Duxelle
- Vegetable Spring Rolls with Plum Sauce

 GLUTEN-FREE

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Reception

*Presented as a Display or Butler Passed.
Minimum of a Dozen per Item. Displays are presented for two hours.*




SMALL COMPOSED PLATES

- **Cheese Plate** with Fig Jam - 5.00 each
- **European Cheese and Meat Plate** with Fruit Garnishes - 5.00 each
- **Vegetable Plate** with Goat Cheese Hummus - 5.00 each 
- **Fruit Skewer** with Yogurt Dip - 5.00 each
- **Sushi Plate** with California and Spicy Tuna Roll - 6.00 each 
- **Tuna Nigiri Sushi Plate** - 6.00 each 

ASIAN SPOONS

- **Pork Tenderloin** with Apple Slaw - 5.00 each 
- **Ahi Tuna** with Saffron Aioli and Fennel Slaw - 6.00 each 
- **Seared Beef Tenderloin** with Chimichurri and Fried Tortillas - 6.00 each 
- **Grilled Lobster Medallions** with Avocado Salsa - 8.00 each 
- **Lamb Loin** with Fig Jam and Mint - 8.00 each 

MINI PILSNER GLASSES

- **Miniature Crudit ** with Avocado Ranch Dressing - 4.00 each 
- **Shrimp Sampler** with Virgin Bloody Mary Mix - 7.00 each 
- **Crab Claw Sampler** with Horseradish Cocktail Sauce - 8.00 each 

MINI POTS

SALADS

- **Baby Field Greens** with Poached Pear and Blue Cheese - 4.00 each
- **Heirloom Tomato and Smoked Mozzarella Salad** - 5.00 each
- **Watermelon Crab Salad** - 8.00 each

HOT

- **Warm Brussels Sprout-Apple Salad** - 7.00 each 
- **Wild Mushrooms** with Polenta - 7.00 each 
- **Beef Bourguignon** with Mashed Potatoes - 9.00 each 
- **Braised Duck** with Polenta - 11.00 each 



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THE SAINT PAUL HOTEL

Reception

PRESENTATIONS

*Reception Specialties presented as a display and Server attended.
Displays are presented for two hours.*

- **Vegetable Crudité** - 150.00 per presentation 
Serves approximately 25 people
Array of Crisp Garden Vegetables with Buttermilk Peppercorn Dip and Fresh Cucumber Rémoulade
- **Brie en Croûte** - 150.00 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** - 175.00 per presentation
Serves approximately 25 people
Grilled Baguettes and Flatbreads with Balsamic Vinegar and EVOO, Olive Tapenade, Feta Spread, Roasted Red Pepper Spread, Herb Caramelized Onions, Tomato Mozzarella Salad and Eggplant Caponata
- **Seasonal Fresh Fruit Display** - 175.00 per presentation
Serves approximately 25 people
Variety of Fresh, Ripe Seasonal Fruits to include Melons, Citrus and Berries with Devonshire Cream
- **International Cheese Display** - 175.00 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** - 175.00 per presentation
Serves approximately 25 people
Assortment of Italian Cured Meats and Cheeses, Coupled with Grilled and Roasted Vegetables, a Variety of Olives and Breads
- **Specialty Cheese and Cured Meat Display**
275.00 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, Grilled Sausages, Pâté, Assorted Olives and Gherkins with Flatbreads, Crostini and Crackers
- **House Beet Smoked Salmon** - 300.00 per presentation
Serves approximately 25 people
Beet Marinated House Cured Atlantic Salmon exquisitely displayed with Capers, Diced Eggs, Diced Red Onions, Smoked Salmon Mousse and Crème Fraiche, Coupled with Pumpernickel and Rye Toast
- **Sushi Display** - 375.00 per presentation 
Serves approximately 20 people
California Rolls, Salmon and Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy Sauce
- **Seafood Display** - 750.00 per presentation 
Serves approximately 25 people
Classic Shrimp Cocktail, Snow Crab Claws, House Smoked Salmon and Seasonal Oysters served with Cocktail Sauce, Mignonette and French Cocktail Sauce, Crackers, Pumpernickel Toast Points, Capers Cream Cheese and Lemons



GLUTEN-FREE LABELED ENTREES

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THE SAINT PAUL HOTEL

Desserts

SPECIALTY DESSERT STATIONS

*Stations are presented for two hours.
Per person prices have 10 people minimum*

DESSERT DISPLAYS AND STATIONS

- **Miniature Dessert Display** - 18.00 per person
Assorted Miniature Desserts including Éclairs, Tartlets, Cheese Cakes, Truffles, and Chocolate Dipped Fruits
- **Cupcake Station** - 225.00 per station
Serves approximately 50 people
Double Chocolate, Chocolate Peanut Butter, Raspberry, and Caramel Cupcakes
- **Miniature Mousse Station** - 225.00 per station
Serves approximately 50 people
Chocolate Mousse, Lemon Blueberry Mousse with Graham Cracker Crumble, Raspberry Mousse with Fresh Raspberries, Chocolate Caramel Mousse, and a Seasonal Chef's Choice Mousse
- **Dessert Tasting Station** - 275.00 per station
Serves approximately 50 people
Display of Dessert Shots, Assorted NYC Style Cheesecakes with Chef Choice Toppings and Garnishes, Assorted Tarts with Fruit and Cream Pies
- **Ice Cream Sundae Station** - 300.00 per station
Serves approximately 25 people
Choice of One: Lemon Sorbet, Raspberry Sorbet, Chocolate Ice Cream and Vanilla Ice Cream with Toasted Coconut, Crushed Oreos, Pecan Pieces, Chocolate Sauce, Cherries, and Whipped Cream

CHEF ATTENDED DESSERT STATIONS

Made to Order Chef Attended Stations.

Chef Attendant Fee 150.00 per chef, per 50 people.

- **Classic Flambé Station** - 12.00 per person
Choice of One: Classic Bananas Foster, Cherries Jubilee or Peach Melba served over Vanilla Bean Ice Cream
- **Ice Cream Sandwich Station** - 15.00 per person
Served with Chocolate Chip, Peanut Butter and Classic Sugar Cookies, Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Cookie Crumbles, Sprinkles, Chocolate Curls, Whipped Cream, and Cherries
- **Mini Donut Station** - 15.00 per person
Cinnamon Donuts Flambéed in Apple Brandy, served with Caramel Sauce and Vanilla Ice Cream
- **Mini Crème Brûlée Station** - 225.00 per station
Serves approximately 50 people
Chocolate, Caramel and Classic Vanilla Crème Brûlée, Caramelized by the Chef and Garnished with Fresh Fruits

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THE SAINT PAUL HOTEL

Dinner

CHEF'S CARVING TABLE

Made to Order Chef Attended Stations. Includes an Assortment of Petite Rolls.

Chef Attendant Fee 150.00 per carving station, per chef, per 50 people. Carving Tables are presented for two hours.

- **Roasted Turkey Breast** - 225.00
Serves approximately 25 people
Roasted Turkey Breast with Violet Mustard, Mayonnaise and Cranberry Orange Relish
- **Mojo Marinated Grilled Pork Loin** - 225.00
Serves approximately 25 people
Charred Pineapple Salsa and Chimichurri
- **Glazed Ham** - 300.00
Serves approximately 50 people
Pit Ham Glazed with Cherry and Pineapple with Whole Grain Mustard and Citrus Mayonnaise
- **Blackened Salmon** - 375.00
Serves approximately 25 people
Blackened Salmon with Lemon Aioli, Pickled Fennel, and Dill Crème Fraiche
- **Smoked Beef Short Rib** - 425.00
Serves approximately 25 people
Smoked Beef Short Rib with Creamed Horseradish, Spicy Mustard, and Herbed Mayonnaise
- **Beef Torta Station** - 550.00
Serves approximately 50 people
Hand Shaved Beef with Stewed Peppers and Onions, Chihuahua Cheese with Cilantro Tomato Fondue
- **Herb Crusted Prime Rib** - 650.00
Serves approximately 25 people
Herb Crusted Prime Rib with Creamed Horseradish, Spicy Mustard, and Herbed Mayonnaise

MADE TO ORDER CHEF ATTENDED STATIONS

20 people minimum

- **Pan Fry Noodle Station** - 10.00 per person
Rice Noodles with Napa Cabbage, Bean Sprouts, Carrots, Scallions, Red Peppers, Shiitake Mushrooms with a Choice Of: Shrimp or Chicken. Accompaniments: Limes, Cilantro, Crushed Peanuts, Fish Sauce, and Sriracha
- **Creole Shrimp** - 10.00 per person
Blackened Shrimp with a Sausage Creole Sauce and Saffron Rice
- **Street Tacos** - 12.00 per person
Barbacoa and Carnitas with Queso Fresco, Fresh Radishes, Onions, Tomatoes, Salsa Verde, Fire Roasted Salsa, and Lime Crema on Flour Tortillas
- **Pasta Station** - 12.00 per person
Choice of One Pasta: Farfalle, Penne and Campanelle Pasta (Whole Wheat option for Penne) Choice of One Protein: Shrimp, Chicken or Sausage Choice of Three Vegetables: Spinach, Onions, Peppers, Asparagus, Mushrooms, Tomatoes, Artichokes, Zucchini, and Yellow Squash Choice of One Sauce: Pesto (Traditional or Sundried Tomato), Parmesan Cream, House Made Marinara and Salsa Verde. Accompaniments: Shaved Parmesan, Fresh Cracked Pepper, Red Pepper Flakes, and EVOO
- **Crab Cake Station** - 16.00 per person
Seared Crab Cakes, Sweet Corn and Kale Salad with Lime Vinaigrette



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THE SAINT PAUL HOTEL

Dinner

PLATED DINNERS

All Entrees include a Choice of Soup or Salad, Rolls, Choice of Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk. All Entrees served with Chef's choice of Starch and Vegetable. Two entrees may be ordered at the cost of the highest entree price. 10 person minimum.

SOUPS

- Cream of Minnesota Wild Rice
- Tomato Basil Bisque
- Cauliflower Bisque 
- Carrot Ginger Soup 
- Potato Leek Soup 
- 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 and Buttermilk Dressing
- **Kale Lettuce Mix** Wrapped in Cucumber with Roasted Grapes, Almonds, Feta and Raspberry Vinaigrette
- **Gem Salad** with Candied Cashews, Dried Blueberries, Goat Cheese and Blood Orange Vinaigrette

CHICKEN ENTRÉES

- **Breast of Chicken Piccata** - 48.95
Breast of Chicken Piccata in a Light Lemon Caper Sauce
- **Pistachio Crusted Breast of Chicken** - 49.95
Pistachio Crusted Chicken with Cranberry Orange Sauce
- **Cherry Chicken** - 53.95 
Cherry Glazed Chicken Breast with Cherry Gastrique
- **Chicken Pomodoro** - 53.95
Seared Breast of Chicken with Tomato Bruschetta
- **Balsamic Glazed Chicken** - 54.95 
Seared Breast of Chicken with Balsamic Glaze

PORK, VEAL & LAMB ENTRÉES

- **Pork Tenderloin** - 42.95
Roasted Pork Tenderloin stuffed with Sausage and Cornbread with Mustard Demi-Glace
- **Grilled Pork Chop** - 46.95 
Grilled Pork Chop with Peach Chile Glaze
- **Seared Veal Medallions** - 65.95 
Veal Medallions with Madeira Wine Glaze
- **Roasted Rack of Lamb** - 70.95
Lamb Chops paired with Honey Harissa Sauce



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THE SAINT PAUL HOTEL

Dinner

PLATED DINNERS *CONTINUED*

All Entrees include a choice of Soup or Salad, Rolls, Choice of Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk. All Entrees served with Chef's choice of Starch and Vegetable. Two entrees may be ordered at the cost of the highest entree price. 10 person minimum.

BEEF ENTRÉES

- **Beef Short Rib** - 65.95 
Braised Bone-In Beef Short Rib
- **Grilled Filet of Beef** - 68.95 
Grilled Filet of Beef with au Poivre Sauce
- **Seared Filet of Beef** - 69.95 
Filet of Beef with Lobster Beurre Blanc

FISH & SEAFOOD ENTRÉES

- **Shrimp Scampi** - 46.95
Sautéed Shrimp with Tomato Broth
- **Parmesan Lemon Pepper Crusted Walleye** - 48.95
Pan Seared Walleye with Riesling Butter Sauce
- **Parmesan Crusted Salmon** - 55.95
Parmesan Crusted Salmon with Tomato Jam
- **Grilled Salmon Beurre Blanc** - 56.95 
Grilled Salmon with Dill Lemon Caper Butter Sauce
- **Stuffed Sole** - 59.95
Crab Stuffed Sole with Spinach Cream Sauce

VEGETARIAN ENTRÉES

- **Blackened Tofu** - 33.95 (Vegan) 
Edamame Corn Succotash, Sautéed Arugula and Red Pepper Purée
- **Braised Carrot Tournedos** - 33.95 (Vegan)
Moroccan Cous Cous, Romanesco and Tomatoes with Red Wine Vegetable Glace
- **Eggplant Involtni** - 34.95 (Vegan) 
Eggplant filled with Tofu "Ricotta", Basil Lentil Pilaf and House-Made Marinara Sauce
- **Savory Stuffed Crepe** - 35.95
House-Made Crepes with Basil Ricotta Filling, Roasted Radishes, Asparagus and Shaved Carrots with Brown Butter Sauce
- **Eggplant Parmesan** - 39.95
Parmesan Crusted Eggplant served with Herb Risotto, Tomato Puree and Shaved Parmesan
- **Ricotta Gnocchi** - 39.95
Hand Made Ricotta Gnocchi, Sweet Pea Purée, Sweet Peppers, Beech Mushrooms and Mascarpone Cream



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THE SAINT PAUL HOTEL

Dinner



PLATED DINNERS *CONTINUED*

All Entrees include a choice of Soup or Salad, Rolls, Choice of Dessert, Coffee, Decaffeinated Coffee, Tea, Iced Tea or Milk. All Entrees served with Chef's choice of Starch and Vegetable. Two entrees may be ordered at the cost of the highest entree price. 10 person minimum.

DUETS

- **Chicken and Shrimp** - 60.95
Roulade of Sage Sausage Stuffed Chicken paired with Shrimp and Herb Tomato Butter
- **Petite Filet of Beef and Lemon Herb Crusted Walleye** - 66.95
Prosciutto Wrapped Filet of Beef with Red Wine Demi-Glace and Lemon Herb Crusted Walleye
- **Petite Filet of Beef and Chicken** - 68.95
Filet of Beef and Chicken with Hunter Sauce
- **Petite Filet of Beef and Prawns** - 68.95
Filet of Beef and Prawns with a Basil Cream Sauce
- **Petite Filet of Beef and Vegetable Stuffed Sole** - 69.95
Filet of Beef and Vegetable Stuffed Sole, Spinach Cream Sauce
- **Petite Filet of Beef and Fillet of Parmesan Crusted Salmon** - 70.95
Filet of Beef and Fillet of Parmesan Crusted Salmon with Romesco Sauce
- **Petite Filet of Beef and Maryland Crab Cake** - 70.95
Filet of Beef and Maryland Crab Cake with Stone Ground Dijon Cream
- **Petite Filet of Beef and Lobster** - 79.95
Filet of Beef and Lobster with Drawn Butter

DESSERTS

- Crème Brûlée 
- Classic Cheesecake
- Chocolate Turtle Tart 
- Carrot Cake



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THE SAINT PAUL HOTEL

Dinner

A LA CARTE DINNERS

We offer a variety of A La Carte Dinners for 15 to 40 guests. Each Dinner specifies a minimum number of people. Each person will have choice of Entrée the night of event. Vegetarian Entrées will need to be pre-ordered. All Dinners include One Dessert Selection for the group.

• **The Lexington** - 62.95

Minimum of 15 people / Maximum of 40 people

Cream of Minnesota Wild Rice Soup
Beet Salad with Goat Cheese, Cucumbers, Toasted Pistachios and Cranberry Vinaigrette

Choice of Entrées:

- **Filet of Beef** with Red Wine Bacon Sauce and Smoked Oyster Mushrooms
- **Pan Seared Corn Meal Crusted Walleye** with Lemon Dill Sauce, Sautéed Spinach and Pickled Shallots
- **Pan Seared Chicken Breast** with Gooseberry Sauce and Spiced Wine Braised Fennel

All Entrées served with

Chef's Choice of Starch
Seasonal Vegetable
Choice of One Dessert
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

• **Ordway** - 68.95

Minimum of 15 people / Maximum of 40 people

French Onion Soup
Burgundy Bibb Lettuce with Dried Figs, Radishes, Blue Cheese Mousse and Fine Herbs Vinaigrette

Choice of Entrées:

- **Filet of Beef** with Caramelized Pearl Onions, Brandied Lobster Cream and Green Oil
- **Mushroom Crusted Salmon** Grilled Scallions and Citrus Brown Butter
- **Seared Breast of Duck** with Cherry Gastrique, Burgundy Cherries and Wilted Arugula

All Entrées served with

Chef's Choice of Starch
Seasonal Vegetable
Choice of One Dessert
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

• **Cathedral Hill** - 74.95

Minimum of 15 people / Maximum of 40 people

Portabella Ravioli with, Parmesan Cream, Cremini Mushrooms and Roasted Red Pepper Foam
Tomato Carpaccio Salad with Marinated Tomatoes, Burrata Cheese, Fresh Herbs, Frisee, Pickled Onions and Olives



Choice of Entrées:

- **Seared Bay Scallops** with Tomato Saffron Broth and Fried Leeks
- **Tournedos of Beef** with Wild Mushrooms and Red Wine Demi
- **Chicken Lambrusco** with Fried Capers

All Entrées served with

Chef's Choice of Starch
Seasonal Vegetable
Choice of One Dessert
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

DESSERTS

- Crème Brûlée 
- Classic Cheesecake
- Chocolate Turtle Tart 
- Carrot Cake

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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THE SAINT PAUL HOTEL

Dinner

A LA CARTE DINNERS *CONTINUED*

We offer a variety of A La Carte Dinners for 15 to 40 guests. Each Dinner specifies a minimum number of people. Each person will have choice of Entrée the night of event. Vegetarian Entrées will need to be pre-ordered. All Dinners include One Dessert Selection for the group.

CUSTOMIZE YOUR OWN A LA CARTE

- **Customized A La Carte** - 76.95
Minimum of 15 people / Maximum of 40 people

Starters – Choice of One Item:

- French Onion Soup
- Cream of Minnesota Wild Rice Soup
- Tomato Bisque



Second Course – Choice of One Item:

- **Beet Salad** with Goat Cheese, Cucumbers, Toasted Pistachios and Cranberry Vinaigrette
- **Tomato Carpaccio Salad** Marinated Tomatoes, Burrata Cheese, Fresh Herbs, Frisee, Pickled Onions and Olives
- **Burgundy Bibb Lettuce** with Dried Figs, Radishes, Blue Cheese Mousse and Fine Herbs Vinaigrette

Entrée – Choice of Three Entrées:

- **Filet of Beef** with Caramelized Pearl Onions, Brandied Lobster Cream and Green Oil
- **Mushroom Crusted Salmon** Grilled Scallions and Citrus Brown Butter
- **Seared Breast of Duck** with Cherry Gastrique, Burgundy Cherries and Wilted Arugula
- **Filet of Beef** with Red Wine Bacon Sauce and Smoked Oyster Mushrooms
- **Pan Seared Corn Meal Crusted Walleye** with Lemon Dill Sauce, Sautéed Spinach and Pickled Shallots
- **Pan Seared Chicken Breast** with Spiced Wine Braised Fennel and a Gooseberry Sauce
- **Seared Bay Scallops** with Tomato Saffron Broth and Fried Leeks
- **Tournedos of Beef** with Wild Mushrooms

Desserts – Choice of One Item:

- Crème Brûlée 
- Classic Cheesecake
- Chocolate Turtle Tart 
- Carrot Cake

All Entrées served with Chef's Choice of Starch and Vegetable
Freshly Baked Rolls and Butter
Coffee, Decaffeinated Coffee, Tea or Milk

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THE SAINT PAUL HOTEL

Dinner

DINNER BUFFET

Buffet includes Rolls, Coffee, Decaffeinated Coffee, Tea, Iced Tea, or Milk. 20 people minimum

- **Build Your Own Buffet** - 64.95

Soups: (Choice of One)

- **Tomato Basil Bisque**
- **Cream of Wild Rice Soup**
- **Potato Leek Soup**

Salad: (Choice of One)

- **Caesar Salad**
- **Mixed Greens** with Carrots, Cucumbers, Tomato and Dijon Vinaigrette
- **Baby Kale Greens** Candied Walnuts, Dried Blueberries, Shaved Parmesan and Balsamic Vinaigrette

Starch: (Choice of One)

- **Mashed Potatoes**
- **Wild Rice Pilaf**
- **Herb Risotto**
- **Roasted Fingerlings**

Vegetables: (Choice of One)

- **Grilled Asparagus** with Peppadews
- **French Beans** with Almond Butter
- **Honey-Tarragon Glazed Baby Carrots**
- **Sauteed Baby Squashes**

Protein: (Choice of Two)

- **Herb Chicken Breast** with Sherry Chicken Jus and Green Oil
- **Cornmeal Crusted Walleye** with Lemon Turmeric Cream and Pickle Shallots and Arugula
- **Parmesan Crusted Salmon** with Tomato Jam
- **Braised Beef Short Rib** with Bacon Red Wine Demi and Wild Mushrooms
- **Pork Tenderloin Stuffed** with Cornbread and Sausage Stuffing with Mustard Demi

Desserts: (Choice of Two)

- **Carrot Cake** with Caramel Sauce
- **Chocolate Cake** with Chocolate Sauce
- **Pound Cake** with Fresh Strawberries, Whipped Cream and Strawberry Sauce
- **Chef's Choice Cheesecake** and Sauce
- **Chocolate Turtle Tart**

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THE SAINT PAUL HOTEL

BAR SERVICE

SELECT BRANDS

Stolichnaya Vodka
 Beefeater Gin
 Bacardi Silver Rum
 Canadian Club Whiskey
 Jack Daniels Whiskey
 Captain Morgan Spiced Rum
 Dewars Scotch
 E&J Brandy
 Jim Beam Bourbon
 Codigo Blanco Tequila
 Canyon Road

*(Moscato, Sauvignon Blanc, Chardonnay,
 Pinot Noir, Cabernet Sauvignon)*

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Highballs - 10.00
 Cocktails - 10.50
 Wines - 12.50

PREMIUM BRANDS

Grey Goose Vodka
 Bombay Sapphire Gin
 Mount Gay Gold Rum
 Jameson Whiskey
 Bulleit Rye Whiskey
 Crown Royal Canadian Whiskey
 Johnnie Walker Black Scotch
 Korbel Brandy
 Maker's Mark Bourbon
 Casamigos Reposado Tequila
 Hess - Shirttail Ranches
 Folonari Pinot Grigio

*(Chardonnay, Sauvignon Blanc,
 Cabernet Sauvignon, Pinot Noir)*

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Highballs - 12.00
 Cocktails - 12.50
 Wines - 13.00

Select up to Six Beers from the following

DOMESTIC BEER

Coors Light
 Budweiser
 Bud Light
 Michelob Golden Light

IMPORT BEER

Modelo
 Red Stripe
 Stella Artois
 Heineken 0.0 (Non-alcoholic)

LOCAL BEER

Fulton Lonely Blonde
 Summit EPA
 Summit Saga IPA
 Sociable Cider Werks Freewheeler
 Surly Hell

All Bars feature Soft Drinks and Juices 3.95, Artisan Sparkling Water 5.95, Domestic Beer 7.50,
 Import, Local Beer, and White Claw Assorted Seltzer 8.00.
 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 10.50-21.00 per cordial.

SELF-SERVE BAR OPTIONS

BEER, WINE & SODA TABLE

Charges based on consumption.

Includes a choice of Six Beers, choice of Select or
 Premium Wines, and Assorted Sodas

WINE TABLE

Charges based on consumption.

Selection of any Wines from our
 Wine List including Whites, Reds,
 Champagnes, Sparkling Wines,
 and Non-Alcoholic Alternatives

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