

EXHIBITOR CATERING MENU



SAINT PAUL RIVERCENTRE™



Saint Paul RiverCentre sits in the vibrant heart of downtown Saint Paul's entertainment district. As one of the Twin Cities' most distinguished venues, it is constantly evolving to offer a distinctive setting for corporate meetings and events, memorable celebrations, conventions and trade shows, extravagant galas, and important community events - showcasing a cultural fabric of the city. Saint Paul RiverCentre is within walking distance of premier attractions including Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, and Xcel Energy Center.

The RiverCentre and Morrissey Hospitality teams work together to make each event seamless for our partners, and a memorable experience for you and your guests. We take pride in planning and executing premier events. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion, but detail is our obsession. See for yourself why so many trust Morrissey Hospitality with their important events and return year after year.



A LA CARTE BEVERAGES & SNACKS

Coffee

Regular or Decaffeinated Coffee	98	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups.	49	pot

Hot Beverages

Herbal Tea	98	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups.	49	pot
Hot Apple Cider	72	gallon
Hot Chocolate	72	gallon

Cold Beverages

Soft Drinks or Dasani Bottled Water	5.5	each
Sparkling Water.	5.5	each
Lemonade, Fruit Punch, or Iced Tea	72	gallon
.	36	pitcher
Orange, Apple, or Cranberry Juice.	86	gallon
.	43	pitcher

Infused Water

Iced Water with Cucumber, Lemon, and Mint.	46	gallon
Iced Water with Raspberry, Lime, and Basil	46	gallon
Iced Water with Watermelon, Blueberry, and Basil	46	gallon
Iced Water with Orange, Strawberry, and Mint.	46	gallon

**minimum of 3 gallons per order*

Breakfast Pastries

MH Specialty Granola Bars	51	dozen
Scones.	51	dozen
Danish Pastries.	51	dozen
Raised Donuts.	54	dozen
Bagels	54	dozen
Muffins	54	dozen
Filled Croissants	57	dozen
Udi's Muffins - Gluten Free.	75	dozen

Snacks

Individually Portioned

Freshly Popped Popcorn	5	each
Bags of Potato Chips	5	each
Full Size Candy Bars	5	each
Popcorn Mix	6	each
Snack Mix	7	each
Five Star Nut Mix.	9	each

Sweet Treats

By the Dozen

Cookies	51	dozen
Gourmet Rice Crispy Treats	51	dozen
Brownie Trio.	54	dozen
Dessert Bars	54	dozen
Kind Bars - Gluten Free.	75	dozen
Chocolate Nut Clusters - Vegan/Gluten Free	75	dozen



RECEPTION COLD DISPLAY

Kettle Chips and Dips

serves 50

Spinach dip, onion dip 275

Tortilla Chips and Dips

serves 50

Tri-color tortilla chips, nine-layer dip, green salsa, red salsa 325

Fresh Crudités

serves 50

Spinach dip 325

Fresh Fruit

serves 50

Cantaloupe, honeydew, pineapple, strawberries, watermelon, berries 325

Premium, Domestic, & Imported Cheese

serves 50

Dried fruits, nuts, crackers 350

Meat and Cheese

serves 50

Sliced pastrami, pepperoni, salami, smoked turkey, cheddar, Swiss, crackers, pickles, peppers 350

Salad on the Rocks

75 salads

Your choice of one: 375

Southwestern: romaine, black bean & roasted corn, queso fresco, corn tortilla chip

Candied Almond Chicken: mixed greens, dried cherries, goat cheese, candied almonds, grilled chicken, raspberry vinaigrette

Thai Beef: kalbi marinated steak, tomatoes, crispy rice noodles

Italian Chop: romaine, garbanzo beans, grape tomatoes, basil, provolone, parmesan, white balsamic vinaigrette

Mediterranean Quinoa: mixed greens, tomatoes, peppers, kalamata olives, feta, quinoa, Greek vinaigrette

Chicken, Tomato, and Mozzarella

Grilled chicken, red & yellow tomatoes, mozzarella, balsamic glaze drizzle, basil pesto, grilled focaccia 400

Tenderloin and Marinated Grilled Vegetables

Herb-crusted beef tenderloin, marinated grilled vegetables, horseradish sauce, grilled focaccia 500

Iced Jumbo Shrimp

Jumbo shrimp, Tabasco, tangy cocktail sauce, lemon wedges 625



RECEPTION HOT DISPLAY

Serves approximately 50 people.

Signature Meatball Trio

150 meatballs

Sweet and sour, smoky BBQ, bourbon 325

Vegetable Spring Rolls

100 rolls

Red chili sauce 500

Chicken Strips

100 Chicken strips

Buffalo blue cheese sauce, smoked garlic herb ranch 525

Mini Chicken Tacos

100 mini tacos

Salsa 575

Chicken Satay

100 skewers

Thai curry sauce 600

Chicken Potstickers

100 potstickers

Wasabi soy sauce 600

Pork Potstickers

100 potstickers

Hoisin plum sauce 600

Panini Sandwiches

75 servings

Choice of one: 600

Spinach and artichoke, mozzarella

Reuben with Swiss, 1000 island dressing

Turkey and applewood smoked bacon, cheddar,
chipotle aioli

Black forest ham, Swiss, honey mustard

Coconut Shrimp

100 shrimp

Orange marmalade 700

Ziti with Sausage

serves 75

Marinara sauce, red & green peppers, breadsticks 700

Cavatappi with Grilled Chicken

serves 75

Pesto cream sauce, mushrooms, tomatoes, breadsticks 700

Soft Salted Pretzels

100 pretzels

Whole grain mustard 700



DESSERT PLATTERS

Cookies

75 cookies

Chocolate chip, lemon blueberry, salted caramel pretzel, and English toffee crunch, sprinkled with M&M's 300

Gourmet Rice Crispy Treats

75 treats

Original recipe treats, original recipe treats half-dipped in dark chocolate with white chocolate drizzle, peanut butter treats with milk chocolate chunks, sprinkled with M&M's 300

Brownie Trio

75 brownies

Raspberry swirl, peanut butter chocolate, and pecan white chocolate chunk 325

Dessert Bars

75 bars

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk 325

Petite Desserts

serves 50

Lemon meringue, chocolate hazelnut, pecan, salted caramel chocolate tartlets 375

Chocolate Lovers Display

serves 50

Milk and white chocolate dipped Oreo cookies, dried apricots, pretzels, peanuts, strawberries, potato chips, sprinkled with M&M's 375



BAR

Limited number of packages available

Tattersall Mocktail Station

100 servings 375

Select one

Residency: Lemon, Cherry, Basil, Ginger Mixer, Soda Water,
Cranberry Juice

Gold Rush: Wildflower Honey, Lemon, Ginger Mixer, Ginger Ale

Domestic Beer Station

100 servings - 6 oz pours 600

Select one

Michelob Golden Light

Grain Belt Premium

Premium Beer Station

100 servings - 6 oz pours 600

Select one

Summit EPA

Big Island Blond Ale

Lift Bridge Beer Station

100 servings - 6 oz pours 850

Select one

Mango Blonde

Elevated Amber

Farm Girl

Hard Cider Station

100 servings - 6 oz pours 850

Loon Juice Hard Cider

Hard Seltzer Station

100 servings - 6 oz pours 850

Liftbridge Seltzer

Catering bar services will be provided for a fee of 60 per hour, per bartender for the duration the bar is scheduled to be open. Menu items subject to change due to market availability.

House Wine Station

100 servings - 4 oz pours 750

Chardonnay

Cabernet Sauvignon

Premium Wine Station

100 servings - 4 oz pours 1000

Sauvignon Blanc

Pinot Noir

Tattersall Premium Cocktail Station

100 servings - 3 oz pours 1600

Select one

Manhattan

Old Fashioned

Cosmo Bianco



CREW MEALS BOXED

Select up to one meat and one vegetarian offering.

Boxed meals include chips, Dasani bottled water, condiments, serviceware, and choice of cookie or MH specialty granola bar. 30

Chicken or Garbanzo Chop Salad

Mixed greens, romaine, diced tomatoes, red onions, Amablu cheese, avocado ranch dressing
Choice of chicken and bacon, or roasted garbanzo beans

Italian Chop Wrap

Garbanzo beans, provolone cheese, grape tomatoes, fresh basil, romaine, white balsamic dressing, herb wrap

Southwestern Chicken Wrap

Grilled chicken, roasted corn, black beans, peppers, onions, queso fresco, pico de gallo, lettuce, BBQ ranch mayo, jalapeño-cheddar wrap

Turkey Club Wrap

Smoked turkey, applewood smoked bacon, havarti cheese, lettuce, tomatoes, spicy smoked-tomato aioli, herb wrap

Black Forest Ham Sandwich

Black forest ham, Swiss cheese, leaf lettuce, pickle planks, dijonnaise, marble rye bread

Roast Beef and Blue Cheese Sandwich

Roast beef, Amablu cheese, caramelized onions, romaine, garlic mayo, balsamic drizzle, herb focaccia

California Turkey Sandwich

Smoked turkey, avocado relish, leaf lettuce, garlic mayo, ciabatta roll

INFORMATION & POLICIES

Catering Event Orders

In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date.

Booth Requirements

It is the responsibility of the client to ensure that adequate space is available inside of their booth for food or beverage service. Due to fire code regulations, food and beverage service will need to fit inside the footprint of your booth and cannot extend into the aisle.

Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 25% service charge and applicable sales tax.

Payments

Full payment of your catering order is required prior to each event. A credit card may be used to submit payment for services up to \$5000.00. Alternatively, a check may be sent to our catering office.

Health and Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premises once it has been prepared, served, displayed, or held for service.

Liability

Morrissey Hospitality does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether prior to, during, or following the event.

Cancellations

No charges will be assessed for food and beverage orders cancelled a minimum of 14 days prior to the event. In the event that less than 14 days' notice is given, a 100% cancellation fee will be assessed.

Alcoholic Beverages

Morrissey Hospitality reserves the right to refuse service to anyone at any time. No product may be removed from the premises at the conclusion of the event. Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar services will conclude at least fifteen minutes prior to the building vacate time contracted, with last call occurring at least thirty minutes prior to the bar closing.

Exclusivity

Saint Paul RiverCentre retains the exclusive right to provide, control, and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcoholic and non-alcoholic beverages and retain any revenues.

Exhibitors and show managers are not permitted to bring food, beverage, and/or alcoholic beverages for use in their hospitality or backstage areas.

Ordering

Exhibitors may order online at this address:

mhcculinarygroup.com/exhibitor-catering-order-form

Password: MorrisseyHospitality