EXHIBITOR CATERING MENU



Morrissey HOSPITALITY
@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 Grand Casino Arena.

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	104	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	52	pot

Hot Beverages

Herbal Tea	104	gallon
1 gallon serves approx. 16 cups, 1 pot serves approx. 8 cups	52	pot
Hot Apple Cider	96	gallon
Hot Chocolate	96	gallon

Cold Beverages

Soft Drinks or Dasani Bottled Water	6	each
Sparkling Water	6	each
Lemonade, Fruit Punch, or Iced Tea	80	gallon
	40	pitcher
Orange, Apple, or Cranberry Juice	96	gallon
	48	pitcher
Energy Drinks	8	each

Infused Water

Iced Water with Cucumber, Lemon, and Mint	52	gallon
Iced Water with Raspberry, Lime, and Basil	52	gallon
Iced Water with Watermelon, Blueberry, and Basil	52	gallon
Iced Water with Orange, Strawberry, and Mint	52	gallon

**minimum of 3 gallons per order*

Breakfast Pastries

MH Specialty Granola Bars	54	dozen
Scones	54	dozen
Danish Pastries	54	dozen
Donuts	57	dozen
Bagels	57	dozen
Muffins	57	dozen
Filled Mini Croissants	60	dozen
Udi's Muffins - Gluten Free	78	dozen

Snacks

Individually Portioned

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

Sweet Treats

By the Dozen

Cookies	54	dozen
Gourmet Rice Crispy Treats	54	dozen
Brownie Trio	57	dozen
Dessert Bars	57	dozen
Kind Bars - Gluten Free	78	dozen
Chocolate Nut Clusters - Vegan/Gluten Free	78	dozen



A twenty-five percent service charge and applicable sales tax will be applied to all orders. A seventy-two hour notice is required for all orders.

RECEPTION COLD DISPLAY

Kettle Chips and Dips
serves 50
Spinach dip, onion dip 300

Tortilla Chips and Dips
serves 50
Tri-color tortilla chips, nine-layer dip, green salsa, red salsa 350

Fresh Crudités
serves 50
Spinach dip 350

Fresh Fruit
serves 50
Cantaloupe, honeydew, pineapple, strawberries, watermelon, berries 350

Premium, Domestic, & Imported Cheese
serves 50
Dried fruits, nuts, crackers 375

Meat and Cheese
serves 50
Sliced pastrami, pepperoni, salami, smoked turkey, cheddar, Swiss, crackers, pickles, peppers 375

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 550

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



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RECEPTION HOT DISPLAY

Serves approximately 50 people.

Signature Meatball Trio
150 meatballs
Sweet and sour, smoky BBQ, bourbon 350

Vegetable Spring Rolls
100 rolls
Red chili sauce 500

Chicken Strips
100 Chicken strips
Buffalo blue cheese sauce, smoked garlic herb ranch 550

Mini Chicken Tacos
100 mini tacos
Salsa 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 aïoli
- Black forest ham, Swiss, honey mustard

Chicken Satay
100 skewers
Thai curry sauce 700

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



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DESSERT PLATTERS

Cookies
75 cookies
Sea salt chocolate chip, double chocolate, peanut butter crunch, and sea salt caramel cookies, sprinkled with M&M's 325

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 325

Brownie Trio
75 brownies
Peanut butter chocolate, raspberry swirl, and triple chocolate chunk brownies 350

Dessert Bars
75 bars
Lemon, seven-layer, raspberry rhapsody, oatmeal caramel bars 350

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



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Bar

Limited number of packages available

Tattersall Mocktail Station

50 servings - 12 oz drinks 450

Select one

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

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

Domestic Beer Station

50 servings - 12 oz beers - 12 oz 400

Select one

Michelob Golden Light

Grain Belt Premium

Heineken 0.0

Premium Beer Station

50 servings - 12 oz beers 450

Select one

Summit EPA

Lift Bridge Farm Day

Hard Cider Station

50 servings - 12 oz ciders 450

Loon Juice Hard Cider

Hard Seltzer Station

50 servings - 12 oz seltzers 450

Liftbridge Seltzer

House Wine Station

50 servings - 6 oz pours 550

Chardonnay

Cabernet Sauvignon

White Zinfandel

Premium Wine Station

50 servings - 6 oz pours 650

Sauvignon Blanc

Pinot Noir

Tattersall Premium Cocktail Station

50 servings - 12 oz drinks 850

Select one

Manhattan

Old Fashioned

Cosmo Bianco



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.

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. 32

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 aïoli, 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 ciabatta

California Turkey Sandwich
Smoked turkey, avocado relish, leaf lettuce, garlic mayo, brioche

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 premesis 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:
rivercentrecatering.org/exhibitor-catering-order-form/
Password: MorrisseyHospitality