

HOLIDAY MENU

HORS D'OEUVRES RECEPTION I

Preserved Tomato, Thyme and Parmesan Crostini

Grilled Aged Cheddar Cheese on Brioche

Tomato-Basil Shrimp Lollipops

Open Faced Sirloin Canapé with Whole Grain Mustard
Aioli & Arugula Pesto

Chicken Satay with a Spicy Peanut Sauce

Assorted Miniature Desserts & Pastries

\$29

HORS D'OEUVRES RECEPTION II

Preserved Tomato, Thyme and Parmesan Crostini

Grilled Aged Cheddar Cheese on Brioche

Roasted Golden Beets on Brioche with Goat
Cheese, Basil & a Balsamic Reduction

Smoked Salmon Canapé with Herbed Cream
Cheese on a Crostini

Tomato-Basil Shrimp Lollipops

Open Faced Beef Slider with Whole Grain Mustard
& Arugula Pesto

Mediterranean Chicken Kabob with
Peppers & Onions

Assorted Miniature Desserts & Pastries

\$39

HORS D'OEUVRES RECEPTION III

Champagne Toast with Pomegranate Seeds

Sparkling Pear Juice

Preserved Tomato, Thyme and Parmesan Crostini

Butternut Squash Soup Shooter with
Pistachio & Nutmeg

Bacon Wrapped Shrimp

Milanese Flatbread with Prosciutto, Red Pepper,
Artichoke & Gorgonzola

Smoked Salmon Canapé with Herbed Cream Cheese
on a Crostini

Tomato Basil Shrimp Lollipops

Open Faced Beef Slider with Whole Grain Mustard &
Arugula Pesto

Assorted Miniature Desserts & Pastrie

\$49

HOLIDAY BUFFET

Butternut Squash Soup Garnished with
Balsamic Reduction

Panzanella Salad with Field Greens, Tomato, English
Cucumber, Olives, Red Onions, Pepperoncini, Bread,
Balsamic Vinaigrette

Roasted Angus Beef Strip Loin, Red Wine Reduction

Grilled Atlantic Salmon, Sorrel Champagne Sauce

Yukon Gold Mashed Potatoes

Roasted Vegetables

Granny Smith Apple Crisp with Cinnamon
Whipped Cream

Warm Chocolate Lava Cake with Raspberry Coulis

\$46

PLATED DINNER MENU I

2 Hors D'oeuvres per person

Preserved Tomato, Thyme and Parmesan Crostini
Open Faced Sirloin Canapé with Whole Grain
Mustard Aioli & Arugula Pesto

First Course

Field Greens Blend, Carrots, Shaved Fennel, Grape
Tomato, Pumpkin Seeds, Balsamic Vinaigrette

Second Course

Pan Seared Chicken Breast
Herb Fingerling Potatoes, Cippolini Onions,
Preserved Tomatoes, Seasonal Vegetables &
Thyme Scented Chicken Jus

New York Steak
Red Wine Reduction, Bleu Cheese Butter, Herb
Fingerling Potatoes, & Seasonal Vegetables

Dessert

Warm Chocolate Lava Cake with Raspberry Coulis

Petits Fours

\$52

PLATED DINNER MENU II

3 Hors D'oeuvres per person

Preserved Tomato, Thyme and Parmesan Crostini
Shrimp Lollipop
Open Faced Sirloin Canapé with Whole Grain
Mustard Aioli

First Course

Smoke Salmon Canapé

Second Course

Field Greens Blend, Carrots, Shaved Fennel,
Grape Tomato, Pumpkin Seeds,
Balsamic Vinaigrette

Third Course

Pan Seared Chicken Breast
Herb Fingerling Potatoes, Cippolini Onions,
Preserved Tomatoes, Seasonal Vegetables &
Thyme Scented Chicken Jus

Pan Seared Sea Bass
Arugula Pesto & a Balsamic Reduction,
Pearl Couscous & Seasonal Vegetables

Black Angus Beef Tenderloin
Amablue Cheese & a Red Wine Reduction, Yukon
Gold Mashed, & Asparagus

Dessert

Chocolate Lava Cake

Petits Fours

\$65



CROWNE PLAZA®

MINNEAPOLIS DOWNTOWN

NORTHSTAR