

# General Information

**Prices** 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 7% Food Tax, 9.5% Liquor Tax or 20% Service Charge.

**Room Rental Fee or Food & Beverage Minimum** A Room Rental Fee and/or Food & Beverage Minimum is 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, three business days prior to the event. Guarantees for events on Sunday, Monday, Tuesday or Wednesday must be confirmed by the preceding Friday. 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 Conference Services Department at (651) 292-9292. Increase requests for food the day of the event will result in 10% additional cost for requested items.

**Labor Fees** (See menu notations for food and beverage fees) Due to staffing requirements, groups of fewer than 20 people in a private room are charged a labor fee of \$75.00. Additional labor fees will be clearly stated on all Banquet Event Orders.

**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 Conference Services Manager. Guarantees for each entree must be confirmed three business days prior to the event.

**Deposit and Payment** Some functions will be subject to deposit and prepayment specifications. Requests for direct billing after event will be subject to credit application approval.

**Audio/Visual Equipment** Audio/Visual equipment may be ordered through Conference Services. We ask that all requests are made at least two days prior to your event. Requests for equipment for events on Sunday, Monday or Tuesday must be received by the preceding Friday. The Saint Paul Hotel will not handle, transport, store or be responsible for Audio/Visual equipment not rented through our Conference Services Department. A \$50 fee will be

assessed if Audio/Visual equipment is brought into the Hotel. The Saint Paul Hotel reserves the option to submit a bid to the client for all Audio/Visual functions in the Hotel.

## 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, and 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. 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.

**Decorations** Decorations may be brought into the Hotel based on prior approval from the Catering Coordinator. Open flame candles, glitter and confetti are prohibited. A fee will be assessed in the event of noncompliance.

**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.

**Food and Beverage** No food or beverages of any kind (with the exception of wedding cakes from a licensed MN vendor) will be permitted to be brought into The Saint Paul Hotel by any customer. Any remaining food cannot be taken out of The Saint Paul Hotel.

**Buffets** Buffets are subject to minimum numbers of guests. Groups below minimums will be charged additional fees. Breakfast, lunch and dinner buffets may be presented for a maximum of two hours. Hors d'oeuvres buffets may be presented for a maximum of three hours.

**Security** The Saint Paul Hotel does have full-time security. The Saint Paul Hotel reserves the right to inspect and control all functions.

**Contracts & Billing** Events will not proceed without returned signed Event Contracts, Banquet Event Orders, and fulfilled billing payment requirements per the contracts.

**Smoking** Smoking is prohibited in all Banquet and Public Spaces of the Hotel.

# Continental Breakfasts

## The Saint Paul

Freshly Squeezed Orange Juice & Chilled Fruit Juices  
Fresh Seasonal Fruits  
Bagels & Cream Cheese  
Fresh Baked Breakfast Pastries  
Assorted Cereals with Milk  
Low Fat Yogurts  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$17.95

## The Executive

Freshly Squeezed Orange Juice & Chilled Fruit Juices  
Fresh Seasonal Fruits  
Fresh Baked Breakfast Pastries  
Bagels & Cream Cheese  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$15.95

## The Classic

Freshly Squeezed Orange Juice & Chilled Fruit Juice  
Fresh Baked Breakfast Pastries  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$11.95

## Breakfast Additions:

Cold Cereals with Milk \$2.95  
Oatmeal with Brown Sugar, Raisins and Walnuts \$3.95  
Breakfast Croissant Sandwich with Ham, Egg, and Cheese \$5.00  
Buttermilk Biscuit Sandwich with Bacon, Egg, and Cheddar \$5.00  
Classic Eggs Benedict \$9.50  
Smoked Salmon with Bagels and Cream Cheese \$6.50  
Fresh Scrambled Eggs \$4.00  
Smoked House Bacon \$4.00  
Country Sausage \$3.50  
Hashbrowns \$3.50

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# Plated Breakfasts

*Plated Breakfast Entrees include a basket of Breakfast Pastries, Coffee, Decaffeinated Coffee or Tea.  
Fresh Squeezed Orange Juice will be served to each guest upon arrival.*

## **Florentine Benedict**

Poached Eggs with Sauteed Spinach,  
Sliced Roma Tomatoes, Topped with Chive Hollandaise  
Served with Herb Roasted New Potatoes  
\$21.00

## **South West Crepes**

Herb Crepes with Chorizo and Roasted Pepper Scramble  
Topped with Melted Cheddar Cheese  
Served with Classic Hashbrowns  
\$21.00

## **Mushroom Scramble**

Wild Mushroom, Green Onion, Goat Cheese, and Egg Scramble  
Served with Herb Potato Pancakes  
\$20.00

## **Mid-Western**

Poached Eggs with Grilled Filet of Beef on Brioche Toast  
With Stoneground Mustard Hollandaise and Fried Onions  
Served with Herb Roasted New Potatoes  
\$22.00

## **Northwoods**

Thick Sliced Cinnamon-Raisin Bread  
Grilled in Egg Cream Batter with Local Maple Syrup,  
Stewed Apples and Hardwood Smoked Bacon  
\$17.50

## **Heartland**

Fluffy Scrambled Eggs with Hashbrown Potatoes,  
Hardwood Smoked Bacon and Country Sausage Link  
\$17.50

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# Buffet Breakfasts

*Buffet are subject to minimums and may be presented for a maximum of two hours.*

## **Early Riser Express**

*Minimum 15 People*

Chilled Fruit Juices, Seasonal Fruits  
Farm Fresh Scrambled Eggs  
Herb Roasted New Potatoes  
Thick Sliced Bacon and Country Link Sausage  
Fresh Baked Breakfast Pastries  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$19.95

## **The Grand**

*Minimum 20 People*

Chilled Fruit Juices, Seasonal Fruits  
Farm Fresh Scrambled Eggs  
Thick Sliced Bacon and Country Link Sausage  
Cream Cheese Hashbrowns  
Cinnamon French Toast with Local Maple Syrup  
Fresh Baked Breakfast Pastries  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$24.95

## **The Landmark**

*Minimum 20 People*

Chilled Fruit Juices, Seasonal Fruits  
Wild Mushroom Scramble  
Waffles with Maple Syrup  
Thick Sliced Bacon and Country Link Sausage  
Cream Chive Hashbrown Potatoes  
Bagels & Cream Cheese  
Fresh Baked Breakfast Pastries  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$26.95

## **The Saint Paul Hotel Brunch**

*Minimum 25 People*

Chilled Fruit Juices, Seasonal Fruits  
Cinnamon French Toast with Local Maple Syrup  
Classic Eggs Benedict  
Farm Fresh Scrambled Eggs  
Country Sausage, Hardwood Bacon  
& Sugar Cured Ham  
House Smoked Salmon with Bagels & Cream Cheese  
Hearts of Romaine with Grilled Focaccia  
& Caesar Dressing  
Herb Roasted New Potatoes  
Steamed Broccoli with Almonds  
Honey Glazed Carrots  
Mediterranean Pasta  
Champagne Chicken  
Fresh Baked Breakfast Pastries & Miniature Desserts  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea  
\$35.95

## **Made to Order by the Chef:**

Belgian Waffles with Seasonal Berries, Local Maple Syrup & Whipped Cream \$7.95/person  
Omelets with Peppers, Onions, Mushrooms, Tomatoes, Cured Ham, Asparagus, and Cheese \$8.95/person  
Classic Eggs Benedict \$12.00/person

*Chef's fee of \$75.00 per station, per hour*

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# Executive Day Meeting Package

## Eye Opener Continental Breakfast - Served in Your Meeting Room

Freshly Squeezed Orange Juice  
Chilled Fruit Juices  
Fresh Seasonal Fruits  
Fresh Baked Breakfast Pastries & Bagels  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea

## Mid-Morning Builder - Served in Your Meeting Room

Lo Fat Granola Bars  
Individual Fruited Yogurts  
Assorted Soft Drinks  
Spring & Mineral Waters  
Coffee, Decaffeinated Coffee & Tea

## Sideboard Lunch - M. Street Restaurant:

Chef's Soup du Jour  
Cold Gourmet Salad Selections  
Daily Pasta Station  
Carvery Station  
Hot Entrée Selections  
Featured Desserts  
Beverage Selection

## Afternoon Stretch - Served in Your Meeting Room

Assorted Soft Drinks  
Spring & Mineral Waters  
Fudge Nut Brownies, Cookies & Whole Fruit  
Coffee, Decaffeinated Coffee & Tea

## Presentation Package

Screen, Extension Cord, Flipchart & Markers, and AV Cart

\$85.00/person

*Price includes room rental for general session room, food, audiovisual package, taxes and service charges.  
Half day pricing available. Available Monday - Friday.*

# Specialty Breaks

## Meeting Break Package

\$24.95

*Continuous Refreshment Service for Your Meeting Room  
Add Any Banquet Lunch*

### Eye Opener

Freshly Squeezed Orange Juice  
Chilled Fruit Juices  
Breakfast Bakeries  
Butter & Preserves  
Coffee, Decaffeinated Coffee & Tea

### Mid Morning Builder

Assorted Soft Drinks  
Spring & Mineral Waters  
Coffee, Decaffeinated Coffee & Tea

### Afternoon Stretch

Assorted Soft Drinks  
Spring & Mineral Waters  
Bakery Cookies  
Fudge Nut Brownies  
Coffee, Decaffeinated Coffee & Tea

### Lo-Carb Break

Roasted Peanuts  
Lo-Carb Energy Bars  
Carrot & Celery Sticks with Goat Cheese Hummus  
String Cheese  
Assorted Soft Drinks  
Spring & Mineral Waters  
\$9.00

### The Popcorn Break

Regular & Flavored Popcorn  
Miniature Candy Bars  
Rice Krispy Bars  
Assorted Soft Drinks  
Spring & Mineral Waters  
\$9.50

### Milk, Cookies & More

Bakery Cookies, Fudge Nut Brownies  
Assorted Soft Drinks  
Milk, Coffee, Decaffeinated Coffee & Tea  
\$8.50

### Sweet & Salty

Tortilla Chips with Salsa & Guacamole  
Trail Mix  
Bakery Bars  
Assorted Soft Drinks  
Spring & Mineral Waters  
\$8.50

### Hearty Healthy

Assorted Yogurts  
Granola Bars  
Fresh Sliced Fruit  
Pretzels  
Assorted Juices  
Spring & Mineral Waters  
\$8.25

### Tea Break

Cranberry Scones  
Hazelnut Tea Cookies  
Chocolate Dipped Strawberries  
Assorted Selection of Teas  
Iced Tea  
\$9.00

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# Additional Meeting Break Selections

## Beverage Options

Assorted Soft Drinks	\$3.00/ea
Spring & Mineral Waters	\$3.00/ea
Chilled Fruit Juices	\$15.00/quart
Individual Bottled Fruit Juices	\$3.50/ea
Milk	\$2.00/ea
Coffee or Decaffeinated Coffee	\$39.00/gallon
Fresh Lemonade	\$30.00/gallon
Apple Cider with Cinnamon (hot or chilled)	\$29.00/gallon
Fresh Brewed Iced Tea	\$29.00/gallon

## Break Food Supplements

Freshly Baked Danish	\$29.00/doz
Bakery Fresh Muffins	\$26.00/doz
Bagels with Cream Cheese & Preserves	\$29.00/doz
Individual Fruited Yogurts	\$3.00/ea
Freshly Baked Cookies	\$24.00/doz
Fudge Nut Brownies	\$24.00/doz
Mini Eclairs	\$28.00/doz
Whole Fresh Fruit	\$2.00/ea
Mixed Nuts	\$21.00/lb
Assorted Dry Bar Snack	\$15.00/lb
Pretzels	\$14.00/lb
Rice Krispy Bars	\$21.00/doz
Low Fat Granola Bars	\$21.00/doz
Lo-Carb Energy Bars	\$3.00/ea
Tortilla Chips & Salsa	\$19.00/lb
Potato Chips & Dip	\$17.00/lb
Miniature Candy Bars	\$15.00/lb
Popcorn (Plain)	\$14.00/lb
Popcorn (Chicago Mix)	\$18.00/lb
Cajun Snack Mix	\$20.00/lb
Coffee Cakes	\$20.00/ea
Chocolate Dipped Strawberries	\$30.00/doz
Miniature Pastries	\$28.00/doz

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# Plated Lunches

*All Lunches Include Soup or Salad and Rolls,  
Coffee, Decaffeinated Coffee, Tea, Iced Tea (Seasonally) or Milk*

## Soup

Cream of Wild Rice Soup  
Tomato Basil Bisque

## Salad

Field Greens with Carrot, Cucumber, Tomato & Dijon Vinaigrette  
Hearts of Romaine with Grilled Herb Bread & Traditional Caesar Dressing

## Entrees

### Seared Grouper

Pan Seared Grouper with Leek and Lobster  
Risotto, Grilled Asparagus and  
Pernod Cream Sauce  
\$23.95

### Atlantic Salmon

Served on Israeli Cous Cous  
With Artichokes, Tomatoes, Olives and Capers  
\$22.95

### Pork Tenderloin

Roasted Pork Tenderloins Stuffed with  
Door County Dry Cherry Stuffing  
Served with Flamed Brandy Sauce  
and Toasted Wheat Berry Rice Pilaf  
\$22.95

### Minnesota Walleye Pike

Pan-Fried and Served with  
Tarragon-Lemon Sauce  
and a Wild Rice Croquette  
\$ 23.95

### Mediterranean Chicken

Grilled Breast of Chicken with Roma  
Tomatoes, Kalamata Olives, French  
Green Beans, Fresh Basil, Garlic,  
Potatoes and Feta Cheese  
\$21.95

### Petite Filet of Beef

Wrapped in Applewood Smoked Bacon  
On Chive-Potato Cake with Merlot Sauce  
\$26.95

### Pesto Chicken Parmesan

With Linguine, Reggiano Parmesan,  
and Tomato-Basil Sauce  
\$19.95

## Lunch Pastry Selections

Carrot Cake with Cream Cheese-Currant Icing \$3.50  
Ice Box Chocolate Cake with Raspberry Sauce \$3.50  
New York Cheesecake \$3.50  
Fresh Fruit Tart with Almond Cream Filling \$3.50  
Raspberry Sorbet with Gaufrette Wafer \$3.00  
Chocolate Mousse with Gaufrette Wafer \$3.00

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# Working Lunches

*Served Plated*

*All Working Lunches include Soup du Jour and Family Style Bars and Cookies*

## **Chicken Waldorf Salad**

With Baby Greens and Citrus Dressing  
\$19.95

## **Asparagus, Sun-Dried Tomato, and Shiitake Mushroom Quiche**

With Baby Greens and Balsamic Vinaigrette  
\$18.95

## **Chicken Caesar Salad**

Traditional Caesar Salad with Grilled Breast of Chicken  
Asiago Cheese, Caesar Dressing, and Garlic Croutons  
\$21.95

## **Tastes of Tuscany**

Herbed Breast of Chicken with Grilled Asparagus,  
Roma Tomatoes, Arugula, & Roasted Garlic Aioli,  
Rolled in Flatbread  
Accompanied by Pepperoncinis & Olives  
\$19.95

## **Southern Comfort**

Country Cobb Salad-Field Greens with Dijon Vinaigrette  
Oven Roast Turkey, Smoked Bacon, Granny Smith  
Apples, Maytag Blue Cheese, Eggs,  
Tomatoes & Red Onions  
\$19.95

## **The Saint Paul Executive Box Lunch**

Each Sandwich Includes Seasonal Whole Fruit, Pasta Salad, Kettle-Fried Potato Chips,  
House Baked Cookie & Soft Drink.  
\$19.95

### **Choice of Two:**

Oven Roasted Turkey & Provolone on Foccacia with Romaine Lettuce, Tomato & Mayonnaise

Rare Roast Beef & Smoked Gouda with Shaved Onion & Horseradish Cream on an Onion Roll

Grilled Chicken & BLT Wrap with Lime Cilantro Dressing

Grilled Portabella Sandwich on Ciabatta with Red Onion and Tomato with Horseradish Dijon Mayonnaise

Vegetarian Honey Wheat Pita with Grilled Vegetables and Cilantro Sour Cream

Box Salad - Traditional Chicken Caesar Salad  
Includes Roll, Whole Fruit, Cookie & Soft Drink

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# Luncheon Buffets

*Minimum 20 People - Buffets may be presented for a maximum of two hours.*

## **10,000 Lakes Luncheon**

Cream of Wild Rice Soup  
Spinach Salad with Strawberries,  
Brie & Raspberry Vinaigrette  
Pan-Fried Walleye Pike with Scallion Butter  
Roast Breast of Turkey with Apples & Sage  
Garlic Mashed Potatoes  
Green Beans with Glazed Carrots  
Carrot Cake & Fresh Berry Tart  
Coffee, Decaffeinated Coffee & Tea  
\$26.95

## **Great Lakes Deli**

Pasta Salad, Cole Slaw  
Rare Roast Beef, Maple-Glazed Ham,  
and Herb-Roasted Turkey  
White Cheddar, Swiss & American Cheeses  
Tomato, Shaved Onion, Shredded Lettuce  
& Condiments  
Marble Rye, Sourdough and Multi-Grain Breads  
Kettle-Fried Potato Chips and Pretzels  
Fresh Baked Cookies & Fudge Nut Brownies  
Coffee, Decaffeinated Coffee & Tea  
\$22.95

## **The Wrap Buffet**

Soup Du Jour  
Mixed Greens with Poached Pears and  
Candied Walnuts with White Balsamic Vinaigrette  
Fresh Display of Seasonal Melons and Berries  
Turkey BLT Wrap with Tarragon Aioli  
Shaved Ham Wrap with Gruyere Cheese & Dijon Mayo  
Grilled Portabella Wrap with Radish Sprout,  
Baby Spinach, Tomatoes, Goat Cheese Hummus &  
Balsamic Vinaigrette  
Lemon & Raspberry Bars  
Coffee, Decaffeinated Coffee & Tea  
\$25.95

## **The Board Room**

Chicken Noodle Soup  
Mixed Greens with Shredded Carrots,  
Cucumbers and Tomatoes  
Fresh Fruit Display  
Sliced Grilled Chicken Breast  
Marinated Grilled Shrimp  
Herb Crusted Tenderloin of Sliced Beef  
Fresh Rolls, Marble Rye, Sourdough,  
and Multi-Grain Breads  
Red Leaf Lettuce, Sliced Tomatoes and Coleslaw  
Aged Swiss and Cheddar Cheeses  
Dijon Mustard, Horseradish Cream Sauce,  
and Pesto Mayonnaise  
Fresh Fruit Tarts & New York Cheesecake  
Coffee, Decaffeinated Coffee & Tea  
\$34.95

## **Italian Lunch Buffet**

Minestrone Soup  
Classic Caesar Salad with Kalamata Olives,  
Shaved Asiago Cheese & Classic Caesar Dressing  
Cheese Tortellini Tossed with Fresh Tomatoes,  
Asparagus Tips and Classic Alfredo Sauce  
Chicken Parmesan  
Italian Style Bread Sticks  
Chocolate Cake & Fresh Strawberries and Cream  
Coffee, Decaffeinated Coffee & Tea  
\$27.95

## **Hot Hoagie Sandwich Buffet**

Soup Du Jour  
Philly Steak with Shredded Cheese  
Shaved Smoked Breast of Turkey with Provolone  
Boneless Buffalo Chicken Breast  
with Celery and Blue Cheese  
Hoagie Sandwich Buns & Condiments  
Potato Wedges, Cole Slaw and Kettle Chips  
Bars & Cookies  
Coffee, Decaffeinated Coffee & Tea  
\$24.95

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# Receptions Specialties

## Cold Canapès

House Smoked Salmon Pinwheel on English Cucumber	\$30.00/doz
Yellow Endive with Hazelnut Butter and Blue Cheese	\$28.00/doz
Prosciutto Wrapped Asparagus with Herb Cheese	\$30.00/doz
Lobster Mango Salad Puffs	\$34.00/doz
Tostadas with Chicken Mole Corn Salad	\$30.00/doz
Toasted Sesame Sushi Crab Roll with Wasabi	\$34.00/doz
California Roll	\$30.00/doz
Baby Red Potatoes with Spicy Crab Salad	\$34.00/doz
Oven-Dried Tomato on Baguette with Fresh Mozzarella	\$28.00/doz
Seared Ahi Tuna with Wasabi Aioli & Fried Ginger	\$30.00/doz
Smoked Duck Breast on Focaccia with Blackberry Preserves	\$30.00/doz
Tenderloin of Beef with Shiitake-Gherkin Salad on Risotto Croquette	\$34.00/doz
Peppered Pork Tenderloin on Buttermilk Biscuit with Tart Apple	\$28.00/doz
Vegetable Ratatouille on Lahvosh with Chevre	\$28.00/doz
Old Fashioned Deviled Egg with Asparagus	\$28.00/doz
Venison with Roasted Shallot and White Bean Puree on Toasted Lahvosh with Lingonberry	\$34.00/doz
Salmon and Caper Tarte on Pumpermickel	\$30.00/doz
Bay Shrimp Stuffed Cucumber	\$32.00/doz
Strawberry Stuffed with Goat Cheese	\$28.00/doz
Shrimp Cocktail	\$45.00/doz
Assorted Sushi	\$45.00/doz
Assorted Asian Spoons	\$45.00/doz

## Warm Hors d'oeuvres

Crab Cakes with Spicy Cucumber Rémoulade	\$45.00/doz
Pork Shu Mai with Soy Ginger Sauce	\$36.00/doz
Beef Satay with Toasted Sesame Wasabi Vinaigrette	\$36.00/doz
Spanikopita	\$32.00/doz
Twice Baked New Potato	\$32.00/doz
Vegetable Spring Roll with Plum Sauce	\$32.00/doz
Pecan Chicken Tender with Honey Mustard	\$32.00/doz
Breaded Parmesan Artichoke with Marinara	\$34.00/doz
Wild Rice Sausage Stuffed Mushroom	\$34.00/doz
Veal and Shiitake Mushroom Meatballs with Madeira Wine Sauce	\$34.00/doz
Bacon Wrapped Sea Scallops with Pure Maple Syrup	\$38.00/doz
Chicken Satay with Thai Peanut Sauce	\$32.00/doz
Chicken Saltimbocca Bites	\$34.00/doz
Barbecue Meatballs	\$30.00/doz
Potstickers	\$34.00/doz
Coconut Shrimp	\$40.00/doz
Mini Quiche Tartlet	\$30.00/doz
Mini Beef Wellington	\$38.00/doz

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# Reception Packages

## Hors d'oeuvres Package I

Salty Cocktail Snacks and Nuts  
International Cheese Display  
Fresh Fruit Display  
Vegetable Crudités  
BBQ Meatballs  
Chicken Tenders with Honey Mustard Sauce  
Vegetable Spring Rolls with Plum Sauce  
\$25.00/person

## Hors d'oeuvres Package II

International Cheese Display  
Antipasti della Casa Display  
Bruschetta Display  
Lobster Risotto  
Bacon Wrapped Sea Scallops  
Chicken Satay with Thai Peanut Sauce  
Turkey or Ham Carving Station - Chef Attended  
Miniature Desserts  
\$35.00/person  
*Chef Attendant Fee \$75.00/Hour Per Chef*

## Hors d'oeuvres Package III

Assorted Finger Canapès - Passed Butler Style  
Smoked Salmon Display  
Shrimp Cocktail Display  
Antipasti della Casa Display  
Hot Artichoke Dip & Breads  
Fruits & Fondue  
Pasta Station Made to Order - Chef Attended  
Mini Beef Wellingtons  
Chicken Saltimbocca Bites  
Vegetable Spring Rolls  
Gourmet Coffee and Accompaniments  
\$45.00/person  
*Chef Attendant Fee \$75.00/Hour Per Chef*

## Hors d'oeuvres Package IV

*Assorted Sushi to Include:*  
California, Spicy Tuna and Salmon Rolls  
*Asian Spoons to Include:*  
Garlic Mashed Potatoes with Dijon & Basil Shrimp  
Lobster with Avocado Salsa  
Yukon Gold & Scallop Ceviche with Horseradish  
*Finger Assortment:*  
Deviled Eggs with Asparagus  
Strawberries Stuffed with Goat Cheese  
Mushrooms Stuffed with Wild Rice  
Chicken Satay with Thai Peanut Sauce  
Bacon Wrapped Sea Scallops  
*Dessert Assortment:*  
Miniature Pastry & Cocktail Glass  
Layered Mousse Selection  
\$55.00/person

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# Garde Manger Presentations

**International Cheese Display**  
Selection of Premium Domestic & Imported Cheeses to Include Blue Veined, Herbed, Smoked, Aged, Soft & Hard Varieties with Toasted Baguettes, Flatbreads & Wafers  
\$150.00

*Serves approximately 25 people*

**Seasonal Fruits**  
A Variety of Fresh, Ripe Fruits Including Melons, Citrus & Berries with Devonshire Cream & Yogurt Dip  
\$125.00

*Serves approximately 25 people*

**Antipasti della Casa**  
An Assortment of Italian Cured Meats & Cheeses Coupled with Grilled & Roasted Vegetables, Varietal Olives & Breads  
\$150.00

*Serves approximately 25 people*

**Bruschetta**  
Grilled Baguettes & Flatbreads with Olive Tapenade, Sweet-Sour Relish, Roasted Garlic Aioli, Red Onion Marmalade, Tomato-Mozzarella Salad & Fennel-Orange Slaw  
\$115.00

*Serves approximately 25 people*

**Vegetable Crudités**  
An Array of Crisp Garden Vegetables With Buttermilk-Peppercorn Dip & Fresh Cucumber Rémoulade  
\$95.00

*Serves approximately 25 people*

**Brie en Croute**  
Ripe French Brie Encased in Flaky Puff Pastry - Baked Golden Brown and Served Warm with Fresh Fruits of the Season, Baguettes & Wafers  
\$115.00

*Serves approximately 25 people*

**Charcuterie**  
Classical Presentation of Meats, Pate & Sausages Prepared by Our Chef Garde Manger Coupled with Relishes, Condiments & Crusty Bread  
\$175.00

*Serves approximately 25 people*

**House Smoked Salmon**  
House-Cured Atlantic Salmon, Fruitwood Smoked and Exquisitely Displayed With Capers, Egg, Red Onion, Smoked Salmon Mousse & Crème Fraîche Coupled with Pumpernickel Toast & Potato Lefse  
\$175.00 - Per Side

*Serves approximately 50 people*

**Sushi Display**  
California Rolls, Salmon & Spicy Tuna Rolls, Pickled Ginger, Wasabi and Soy Sauce  
\$150.00

*Serves approximately 20 people*

## Specialty Dessert Stations:

**Dessert Flambé**  
Made to Order by the Chef  
The Classic Duo - Bananas Foster & Cherries Jubilee  
Served over Vanilla Bean Ice Cream  
\$9.00/person - Chef Attendant Fee \$75.00/Hour Per Chef

**Chocolate Fountain**  
With Assorted Berries & Fruits, Marshmallows, Cookie Wafers, Rice Krispie Bars, Pretzels, Pound Cake and Potato Chips  
\$10.00/person - Minimum 25 People

**Fruits & Fondue**  
Chilled Ripe Fruits Served with Warm Chocolate Fondue, Toasted Coconut, Crushed Almonds, Brown Sugar & Whipped Cream  
\$7.50/person

**Viennese Pastry Table**  
A Classic Presentation of Exquisitely Crafted Pastries Designed by our Pastry Chef Including Miniature Pastries and Whole Desserts  
\$10.00/person - Minimum 25 people

*Unless noted, prices are per person and do not include 7% State Tax and 20% Service Charge.*

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# Chef's Carving Tables

*Includes an Assortment of Petite Rolls  
Chef Attendant Fee \$75.00/Hour Per Chef*

## **Herb Crusted Prime Rib**

With Creamed Horseradish, Spicy Mustard  
& Herbed Mayonnaise

\$225.00 - Serves approximately 25 people

## **Bourbon Glazed Ham**

With Dijon Mustard & Citrus Mayonnaise

\$200.00 - Serves approximately 50 people

## **Sage Rubbed Free Range Turkey**

With Violet Mustard, Mayonnaise  
& Cranberry-Orange Relish

\$175.00 - Serves approximately 35 people

## **Whole Beef Tenderloin**

With Classic Bèarnaise, Mayonnaise and  
Dijon Mustard

\$225.00 - Serves approximately 15 people

# Made to Order Chef Attended Stations

*Chef Attendant Fee \$75.00/Hour Per Chef  
Minimum 25 people*

## **Pasta Station**

Cheese Tortellini & Penne Rigate With Fresh Tomato  
Sauce, Asiago Cream Sauce & Basil Pesto

Prepared with

Assorted Fresh Vegetables,

Grilled Italian Sausage & Peppers

Shaved Reggiano Parmesan

Assorted Italian Breads

\$9.25/person

Add Chicken \$1.00/person Add Shrimp \$3.00/person

## **Medallions of Veal Marsala**

Sautéed with Shallots and Mushrooms  
in Marsala Wine

\$11.95/person

## **Shrimp Scampi**

Sautéed in Butter, Garlic, White Wine  
and Tomato Basil Puree

Served with Orzo Pasta Tossed in Extra Virgin  
Olive Oil with Tomato Fondue

\$12.95/person

## **Steak Dianne**

Sautéed Medallions of Beef Tenderloin  
Shallots, Dijon Mustard, Demi-Glace and Brandy

\$12.00/person

## **Seared Scallop Sauté**

With Smoked Tomato Puree, Corn & Leeks

\$10.95/person

## **Paella Valencia**

Shrimp, Mussels, Chorizo & Chicken with Saffron Rice

Assorted Vegetables with Grilled Bread & Tapendades

\$11.25/person

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# Dinner Entrees

*All Entrees include Choice of House Salad or Soup du Jour, Rolls, Dessert,  
Coffee, Decaffeinated Coffee, Tea, Iced Tea (Seasonally) or Milk*

## **Molasses Glazed Bone-In Pork**

Center-Cut Chop on Root Vegetable Hash with  
Whipped Sweet Potato & Apple Butter  
\$32.95

## **North Atlantic Salmon**

With Caramelized Leek and Fennel Sauté,  
Roasted Fingerling Potatoes  
Pernod Cream Sauce and Aged Balsamic Vinegar  
\$32.95

## **Medallions of Veal**

With Gorgonzola Cheese, Sun-Dried Tomato Risotto,  
Roasted Shallots and Madeira Wine Sauce  
\$39.95

## **Filet of Beef**

With Morel Mushrooms, Roasted Shallots  
& Rosti Potato  
\$41.95

## **Breast of Chicken Picatta**

With Linguine & Broccoli Spears  
in Light Lemon Caper Sauce  
\$27.95

## **Bacon Wrapped Filet of Beef**

Smoked Bacon Wrapped Filet of Beef  
Served with Blackberry Demi Glace  
and Caramelized Leek Potato  
\$43.95

## **Filet of Beef with Wild Mushroom**

Filet of Beef with Demi-Glace,  
Seasonal Wild Mushroom Confetti,  
Roasted Shallot Risotto with Foie Gras Butter  
\$46.95

## **Roulade of Chicken**

With Sun-Dried Tomato and Artichoke Mousse,  
Madeira Wine Sauce and Herb Risotto  
\$32.95

## **Roasted Rack of Lamb**

Lamb Chops Paired with Demi Glace, Mint Pesto Oil  
Goat Cheese Mashed Potatoes and Broccoli Rabe  
\$41.95

## **Pan Seared Walleye Pike**

With Cucumber, Crayfish and Dill  
On White Rice with Roasted Beets  
\$33.95

## **London Broil of Beef**

With Mushroom Sauce, Mashed Potatoes  
and Green Beans  
\$31.95

## **Saltimbocca Chicken**

Prosciutto Wrapped Chicken  
with Sage Demi-Glace,  
Served with Rock Shrimp and Basil Risotto  
\$35.95

## **Mediterranean Chicken**

Grilled Breast of Chicken with Roma Tomatoes,  
Kalamata Olives, French Green Beans, Fresh Basil,  
Garlic, Potatoes and Feta Cheese  
\$28.95

## **Grilled Portabella Napoleon**

Twin Layers of Fresh Grilled Portabella Mushroom  
With Olive Oil and Melted Fresh Mozzarella,  
& Tomato Basil Puree  
\$24.95

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# Dinner Entrees

(continued)

*All Entrees include Choice of House Salad or Soup du Jour, Rolls, Dessert,  
Coffee, Decaffeinated Coffee, Tea, Iced Tea (Seasonally) or Milk*

## Duets

### Petite Filet of Beef & Prawns

With Vermouth Beurre Blanc  
& Wild Mushroom Risotto

\$44.95

### Filet of Beef & Fillet of Salmon

With Lemon-Thyme Sauce & Saffron Rice

\$44.95

### Filet of Beef & Walleye

With Tarragon-Lemon Sauce  
and Wild Rice Leek Potato Cakes

\$45.95

### Filet of Beef & Lobster

With Wild Mushrooms, Drawn Butter  
& Au Gratin Potatoes

Market Price

### Grilled Salmon & Seared Scallops

With Tarragon Lobster Essence, Cream Herb Risotto  
and Wilted Spinach

\$41.95

### Filet of Beef & Chicken

With Hunter Sauce & Scalloped Potatoes

\$42.95

# Evening Patisserie

Included in Your Entrée Price (one choice per group):

Chocolate Cake with Raspberry Sauce      Lemon Buttercream Cake  
New York Cheesecake      Chocolate Mousse  
Raspberry Sorbet

## Specialty Desserts

Chocolate Cathedral with Soaked Berries \$4.00  
Hazelnut Cream Brûlée \$4.00  
Vanilla Bean Bavarian with White Chocolate & Berry Salad \$4.00  
Chocolate Truffle Bombe \$4.00  
Almond Cream Fruit Tart \$3.00  
Orange Chantilly Cream Torte with Crème Anglaise \$3.00  
Strawberry-Raspberry Chantilly Torte \$3.00  
Chocolate Chai Bavarian with Crème Anglaise & Chocolate Sauce \$3.00  
Key Lime Tart with Italian Meringue & Raspberry Coulis \$3.00  
Grand Dessert Sampler Plate \$5.00

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# Dinner Accompaniments

## Beginnings

### Hot

Lobster Tarte with Baby Spinach and Truffle Oil \$12.00

Seared Scallop with Roasted Corn and Swiss Chard  
Sauté with Smoked Tomato Puree \$9.00

Goat Cheese and Caramelized Onion Tarte with  
Madeira Sauce \$8.00

Lump Crab Cake on French Bean Salad with  
Watercress & Tomato Buerre Blanc \$9.95

### Cold

Shrimp Cocktail with Wasabi Cocktail Sauce and  
Papaya-Mint Slaw \$12.95

Shrimp Ceviche with Carrot Orange Fennel Slaw \$12.95

Papaya Gazpacho with Coriander Crusted Shrimp and  
Lime Salsa \$12.95

## Salads & Soups

Included in Your Entrée Price (one choice per group):

Chef's Soup Du Jour

Cream of Minnesota Wild Rice Soup

House Salad - Hearts of Romaine with Grilled Herb Bread and Caesar Dressing

Field Greens with Tomato and Dijon Vinaigrette

## Specialty Salads & Soups

Cream of Three Mushroom Soup \$4.00

Lobster Bisque en Croute \$5.00

Asparagus, Proscuitto and Fresh Mozzarella Salad  
With Baby Greens and Balsamic Vinaigrette \$5.00

Baby Spinach with Brioche Crouton  
Served with Brie Cheese, Sliced Strawberries  
and Raspberry Poppy Seed Vinaigrette \$4.00

Baby Oak Leaf Lettuces with Zinfandel Poached Pear,  
Iowa Blue Cheese and Walnut Vinaigrette \$4.00

Spring Lettuces in Tomato with Boursin Cheese,  
Aged Balsamic Vinegar and Basil Olive Oil \$4.00

Kentucky Bibb Salad with Raspberries and  
Candied Pecans with Citrus Poppy Seed Dressing  
\$4.00

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# Buffet Dinners

## Minnesota Bounty Buffet

*Minimum 20 Guests*

Cream of Minnesota  
Wild Rice Soup

Romaine & Iceberg with  
Buttermilk-Peppercorn Dressing

Roast Strip Loin of Beef  
with Carrots, Onions & Celery  
in Pan Gravy

Roasted Breast of Turkey  
with Apples & Sage

Almond Breaded Walleye Pike  
with Lemon-Butter Sauce

Green Beans  
with Bacon & Onion

Garlic Mashed Potatoes

Rolls & Butter

Pound Cake  
with Strawberries & Cream

Carrot Cake with  
Cream Cheese-Currant Frosting

Coffee, Decaffeinated Coffee  
& Tea

\$40.00

## Italian Dinner Buffet

*Minimum 30 Guests*

**Insalate di Cesare**  
Classic Caesar Salad

**Bruschetta ai Pomodori e Mozzarella**  
Garlic Toast with Tomato and Fresh  
Mozzarella

**Verdure**  
Assorted Fresh Vegetables Presented  
Crude, Grilled and Marinated

**Spaghetti Con Polpetti**  
Spaghetti Noodles with Basil Marinara  
and Classic Meatballs

**Gamberi Mediterraneo**  
Large Shrimp Roasted in Garlic Butter  
"Scampi" Style  
Accompanied by Basil-Scented Orzo Pasta

**Farfelle Pesto e Broccoli**  
Bow Tie Pasta with Sun-Dried Tomatoes,  
Broccoli, Extra Virgin Olive Oil  
and Goat Cheese Tossed in Basil

**Capellini Pomodoro**  
Angel Hair Pasta with Fresh Roma  
Tomatoes, Basil, Garlic,  
and Extra Virgin Olive Oil

**Tirami-Su**  
Espresso-Marsala Genoise with  
Mascarpone Cream

**Mousse alla Cioccolata**  
Chocolate Mousse

**Torta di Ricotta con Pirea di Lamponi**  
Traditional Cheesecake  
with Raspberry Sauce

Coffee, Decaffeinated Coffee & Tea

\$50.00

## The Rice Park Buffet

*Minimum of 30 Guests*

Soup Du Jour

Spinach Salad with  
Strawberries, Brie &  
Raspberry Vinaigrette

Fresh Display of Seasonal  
Melons and Berries

Sliced Tenderloin with  
Mushroom Sauce, and  
Roasted Fingerling Potatoes

Breast of Chicken with  
Oven Roasted Tomatoes and  
Artichokes with Asiago  
Cream Sauce

Large Shrimp Roasted in  
Garlic Butter "Scampi" Style  
Accompanied by  
Basil-Scented Orzo Pasta

Grilled Salmon with  
Caramelized Fennel and  
Lemon Herb Sauce

Steamed Asparagus with  
Orange Citrus Butter

Rolls & Butter

Chocolate Torte Cake &  
Almond Cream Fruit Tarts

Coffee, Decaffeinated Coffee  
& Tea

\$47.00

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# Ala Carte Dinners

*Maximum of 40 Guests  
Each Guest Will Have Choice of Entrée Night of Event*

## I.

Cream of Minnesota Wild Rice Soup  
Baby Spinach Salad with  
Brioche Crouton, Brie Cheese,  
Sliced Strawberries and  
Raspberry Poppy Seed Vinaigrette

### Choice of Entrée:

Grilled Filet of Beef  
with Port Wine Demi-Glace,  
Morel Mushrooms, Prosciutto, Basil,  
and Sautéed Baby Vegetables

Pan-Seared Walleye with  
Tarragon-Lemon Butter Sauce  
& Wild Rice Croquette

Saltimbocca Chicken  
Chicken Wrapped in Prosciutto  
with Sage Demi Glace  
Served with Rock Shrimp-Basil  
Risotto

Turtle Tart with Caramel Sauce  
\$50.00

## II.

Seared Sea Scallop with  
Roasted Corn-Swiss Chard Sauté  
and Smoked Tomato Puree  
Hearts of Romaine  
with Caesar Dressing  
and Shaved Asiago Cheese

### Choice of Entrée:

Grilled NY Strip Steak  
with Demi-Glace  
Button Mushrooms with  
Basil Butter,  
Buttermilk Mashed Potatoes  
& Asparagus

Grilled Salmon  
with Mushroom Risotto,  
Fried Leeks, Sautéed Green Peas  
and Tarragon Lobster Essence

Seared Breast of Duck with  
Stilton Blue Cheese,  
Toasted Almonds  
and Green Apple Sauté  
with Frangelica Sauce

New York Style Cheese Cake  
\$55.00

## III.

Classic Shrimp Cocktail  
with Sliced Lemon and  
Cocktail Sauce  
Spring Lettuces in Tomato  
with Boursin Cheese,  
Aged Balsamic Vinegar and  
Basil Olive Oil

### Choice of Entrée:

Prosciutto Wrapped Scallops  
with Apple Fennel Sauté,  
Citrus Burre Blanc and Risotto

Mushroom Crusted Filet of Beef  
with Port Wine Demi-Glace,  
Lobster Mashed Potatoes  
& Asparagus

Molasses Glazed  
Berkshire Pork  
Center-Cut Chop on Root  
Vegetable Hash  
with Whipped Sweet Potato  
& Apple Butter

Fresh Fruit Tarte  
with Crème Anglaise  
\$60.00

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# M. St. Reception

*Functions must take place in M. St. Cafe - Minimum of 25 People*

## **Bruschetta**

Grilled Baguettes & Flatbreads with Olive Tapenade, Sweet-Sour Relish, Roasted Garlic Aioli,  
Red Onion Marmalade, Tomato-Mozzarella Salad & Fennel-Orange Slaw

## **International Cheese Display**

Selection of Premium Domestic & Imported Cheeses to Include: Blue Veined, Herbed, Smoked,  
Aged, Soft & Hard Varieties with Toasted Baguettes, Flatbreads & Wafers

Bacon Wrapped Sea Scallops with Pure Maple Syrup

Potstickers with Soy Ginger Sauce

Chicken Satay with Peanut Sauce

Vegetable Spring Rolls with Plum Sauce

\$25.00

# M. St. Dinner Buffet

Cream of Wild Rice Soup

Hearts of Romaine with Shaved Asiago Cheese  
Served with Classic Caesar Dressing

Pancetta and Leek Red Potato Salad

Cavatapi and Roma Tomato Vinaigrette Salad

Marinated Artichokes and Roasted Peppers

Fresh Seasonal Fruit Salad

Herb Crusted Carved Prime Rib of Beef with Garlic Au Jus

Seared Salmon with Fennel and Grilled Corn  
Sautéed with Smoked Tomato Cream Sauce

Roasted Ratatouille Penne Pasta

Sautéed Seasonal Baby Vegetables

Roasted Fingerling Potatoes

Chef's Display of Desserts

\$38.00

*Chef's Attendant Fees apply - \$75.00/Hour Per Chef  
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# Bar Service

## Select Brands

Bacardi Light  
Beefeater  
Dewars  
Smirnoff  
Jim Beam  
Windsor

Forestville Wines

\$5.25 Highballs  
\$5.75 Cocktails  
\$5.25 Wines

## Premium Brands

Parrot Bay Rum  
Tanqueray  
Chivas Regal  
Absolut  
Jack Daniels  
Crown Royal

14 Hands Wines

\$6.00 Highballs  
\$6.50 Cocktails  
\$6.25 Wines

## Executive Brands

Mount Gay Rum  
Bombay Sapphire  
Famous Grouse  
Makers Mark  
E&J Brandy  
Belvedere/Grey Goose

Coppola Wines

\$8.00 Highballs  
\$8.50 Cocktails  
\$8.00 Wines

*All Bars Will Feature: Domestic Beer \$4.25, Imported Beer \$4.75, Soft Drinks \$2.00 • Cash sales will be \$.50 more per drink  
\$100 Bar Fee on each bar that does not attain a minimum of \$300 in sales • Cordials may be added to any level bar at \$8.50  
Cash prices include 9.5% liquor tax.*

## Self-Serve Bar Options

### **Beer, Wine & Soda Table**

Includes Imported & Domestic Beer  
Select Wines & Sodas  
*Charges based on consumption*

### **Wine Table**

Includes Premium Options of Chardonnay, Merlot,  
Cabernet Sauvignon, Pinot Noir, Sauvignon Blanc,  
White Zinfandels & Non-Alcoholic Alternatives  
*Charges based on bottle consumption*

### **Hospitality Bar**

A Selection of Select or Premium Bar Brands,  
Select or Premium Wines, Imported & Domestic Beers  
& Non-Alcoholic Beverages  
*Charge based on consumption*  
\$150.00 Set Up Fee to Include: Ice, Cocktail Fruit,  
Stir Sticks, Napkins & Glassware

## Attended Beverage Additions

### **Cordial Cart Service**

Elegantly Served Tableside After Dinner Cordials  
Bailey's, Kahlua, Amaretto, Grand Marnier, B & B,  
Sambuca, Drambuie, Frangelico & Macallan 12yr.  
with Coffee, Decaffeinated Coffee & Cream  
*Charges based on consumption*

### **Martini Bar**

Premium Vodkas and Gins for the Perfect Martini  
Dramatically Displayed and Made To Order  
With Garnishes of Jumbo Green Olives,  
Blue Cheese Stuffed Olives, Cocktail Onions,  
Pickled Mushrooms, Fresh Lemon Twists  
& Marinated Asparagus Spears  
*Charges based on consumption*

### **Ice Luge**

\$200

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# Premium Wines

## Chardonnay

103	Clos Du Bois, Sonoma. . . . .	34
115	Steele, Cuvee, California. . . . .	48
119	Hess Collection, Napa. . . . .	40
112	Chateau St. Jean, Sonoma. . . . .	34
117	Edna Valley, Edna Valley. . . . .	40
111	Ferrari-Carano, Alexander Valley. . . . .	72
403	Drouhin, Pouilly Fuisse, France. . . . .	46
-	Francis Coppola, California. . . . .	33
-	14 Hands, Washington. . . . .	29
-	Forestville, Sonoma. . . . .	25

## Other Whites

202	Robert Mondavi, Fumé Blanc, Napa. . . . .	38
205	Ferrari-Carano, Fumé Blanc, Sonoma. . . . .	40
409	Mezzacorona, Pinot Grigio, Italy. . . . .	25
406	King Estate, Pinot Gris, Oregon. . . . .	50
300	Beringer, White Zinfandel, California. . . . .	25
-	Dr. Loosen, Riesling, Germany. . . . .	32

## Non-Alcoholic

-	Ariel Chardonnay, California. . . . .	18
-	Ariel Cabernet Sauvignon, California. . . . .	18
-	Ariel Sparkling, California. . . . .	19
-	Pepin Heights, Sparkling Cider, Minnesota. . . . .	13

## Champagne & Sparkling Wine

2	Cinzano, Asti Spumante, Italy. . . . .	32
1	Korbel, Brut, California. . . . .	29
3	Argyle, Brut, Willamette Valley. . . . .	46
6	Domaine Chandon, Brut Cuvee, California. . . . .	46
9	Taittinger, Brut La Francaise, Champagne . . . . .	75
-	Domaine Ste. Michelle, Washington St. . . . .	25

## Cabernet Sauvignon

500	J. Lohr, Seven Oaks, Santa Clara. . . . .	36
501	Beaulieu Vineyard, Napa. . . . .	38
605	St. Francis, Sonoma. . . . .	45
513	Carmenet, Dynamite Vineyard, Sonoma. . . . .	47
508	Beringer, Knight's Valley, Napa. . . . .	60
511	Trefethen, Napa. . . . .	86
-	Francis Coppola, Claret, California. . . . .	33
-	14 Hands, Washington. . . . .	29
-	Forestville, Sonoma. . . . .	25

## Merlot

606	Franciscan, Napa. . . . .	48
-	Columbia Crest, Columbia Valley. . . . .	32
-	Francis Coppola, California . . . . .	33
-	14 Hands, Washington. . . . .	29
-	Forestville, Sonoma. . . . .	25

## Pinot Noir

700	Erath, Willamette Valley. . . . .	36
703	Saintsbury, Carneros. . . . .	65
705	Steele, Carneros. . . . .	48

## Other Red

800	Seghesio, Zinfandel, Sonoma. . . . .	38
902	Conde de Valdemar, Rioja Reserva, Spain. . . . .	42
906	Louis Jadot, Beaujolais-Villages, Beaujolais . . . . .	25

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