



Hilton

MINNEAPOLIS/BLOOMINGTON

Thank you for considering the Hilton Minneapolis/ Bloomington Hotel as a site for your upcoming event or meeting. We strive to deliver an exceptional and personalized event experience that is unparalleled within the Twin Cities.

Every effort is made to provide you with the highest quality of food and beverage available. We take great pride in that most of our menu items are homemade.

Our professional service staff is engaged with the finest attention to detail, and eagerness to please as well as a genuine desire to uphold the Hilton standards of exceptional service.

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All items are subject to tax and taxable gratuity
HILTON MINNEAPOLIS / BLOOMINGTON HOTEL
3900 American Boulevard West, Bloomington, MN 55437
www.bloomingtonhilton.com
Phone 952-893-9500 Fax 952-830-5259 1/1/2016



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

Breakfast

EXECUTIVE CONTINENTAL BREAKFAST

Fresh Fruit Juices
Muffins, Sliced Breads, Bagels & Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses, Fruit Preserves
Sliced Fresh Fruit
Steel Cut Irish Oatmeal
Raisins, Brown Sugar
Local Cage Free Hard Boiled Eggs
Fresh Brewed Coffee and Herbal Teas
18 per person
**Gluten Free breads available upon request

BREAKFAST BUFFETS

Start with our Executive Continental above and add the following enhancements to customize your breakfast buffet. Enhancements must be ordered for entire group.
(Minimum 15 guests)

Minimum 15 guests unless stated otherwise, small groups under minimum will be charged for 15 guests.
(Menu subject to modifications by our chef for smaller groups)

Egg Strata, Baked eggs with layers of bread, bacon, sausage, cheddar & mozzarella..... 5 person
Cinnamon French Toast with bananas, toasted walnuts & brandy sauce..... 5 person
Eggs Benedict with chefs hollandaise (max 50)..... 7 person
Breakfast Sandwiches 6 person
-Croissant with bacon or ham, egg & American cheese, or English Muffin with sausage, egg & American Cheese, or Croissant with grilled vegetables, egg & American cheese

The following items are all made without gluten:

Fresh Scrambled Eggs..... 2 person
Fresh Scrambled Egg Whites with peppers, onions and mushrooms..... 4 person
Ham & Cheese Scramble..... 5 person
*Omelet Station with farm fresh eggs, egg whites, egg substitute..... 7 person
-cheddar, bacon, ham, sausage, mushrooms, tomatoes, spinach, bell pepper, onion, salsa & sour cream. (Chef required, \$100 per chef will apply. (1 per 25 guests, 2 per 26 or more guests).
Bacon or Sausage..... 3 person
Hash Browned Potatoes..... 2 person
Greek Yogurt Parfaits with fresh fruit and granola..... 5 person
Smoked Salmon with fresh bagels, cream cheese, egg, red onion..... 6 person
Whole Fresh Fruit..... 2 person
Smoothies with fruit and berry juice blends, honey and yogurt..... 6 person

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Plated Breakfasts

Entrées are accompanied by fresh orange juice, freshly baked muffins, breads, fruit preserves, sweet creamery butter, freshly-brewed coffee and selection of fine teas

STARTERS

Individual Fruit Plate	2
Bagel and Smoked Salmon with Cream Cheese, Egg, Red Onion	5
Fruit, Granola and Yogurt Parfait	5

ENTRÉES

SCRAMBLED EGGS (GF)

Crispy Hash Browns
Bacon or Sausage Links
15

CINNAMON FRENCH TOAST

Bananas Foster and Toasted Walnuts
Brandy Sauce
Bacon or Sausage Links
16

HAM & CHEDDAR SCRAMBLED EGGS

(GF)
Pepper and Red Onion Cottage Potato
Bacon or Sausage
19

QUICHE FLORENTINE

Homemade with Spinach,
Onions, Sausage &
Red Potato Lyonnais
(50 Person Maximum)
16

EGGS BENEDICT

Eggs Benedict
Smoked Cheddar Hash Browns
(50 person maximum)
17

JALAPENO AND STEAK POTATO HASH

(GF)
Topped with Poached Eggs
Sauce Choron
(50 Person Maximum)
19

GF - Made without gluten.

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À La Carte Selections

BEVERAGES

Freshly-brewed Starbucks™ Coffee & Decaf.....	65 gallon
Freshly-brewed Coffee, Decaf, and Herbal Tea.....	55 gallon
Coffees served with flavored syrups, soy milk and condiments	
Soft Drinks and Bottled Waters.....	4 each
Chilled Juices.....	44 gallon
Hot Apple Cider, (seasonal).....	36 gallon
Lingonberry Lemonade, Lemonade and Iced Tea, Fruit Punch.....	40 gallon
Bottled Juice.....	4 each
Naked ® Natural Juices.....	6 each
Bottled Mineral Water.....	4 each
Premium Bottled Water.....	5 each
Energy Drinks	6 each
Individual Iced Teas.....	6 each
Bottled Iced Coffees.....	6 each
Vanilla Bean White OR Dark Hot Chocolate.....	40 gallon

BAKERY

Fresh Scones, Muffins, Doughnuts, Bagels.....	40 dozen
Hot Caramel Rolls.....	40 dozen
English Muffins.....	36 dozen
Freshly Baked Cookies	36 dozen
Double Chocolate Chunk Brownies.....	36 dozen
Miniature Cheesecake & Lemon Tarts	36 dozen
The following items are made without gluten:	
Homemade Chocolate dipped Macaroons & Chocolate Cookies.....	40 dozen
Dark Chocolate and Hazelnut Truffles	36 dozen
Peanut Butter Rice Krispie Bars.....	36 dozen
Chocolate covered Strawberries.....	34 dozen

**Gluten Free Muffins and Bread available upon request. Prices may vary.

SNACKS

Soft Pretzels Sticks with Flavored Mustards.....	36 dozen
Olive Lounge Pub Mix	24 pound
Pretzels	19 pound
The following items are made without gluten:	
Potato Chips with French Onion Dip	21 pound
Popcorn.....	19 pound
Tortilla Chips with Salsa, Guacamole, and Pico de Gallo	21 pound
Individual Bags of Potato Chips.....	4 each
Deluxe Mixed Nuts.....	28 pound
Homemade Granola Bars	4 each
Assorted Ice Cream Novelties	5 each
Individual Greek Yogurts.....	6 each
Individual Yogurts	3 each
Sliced fresh Seasonal Fruit	5 person
Chophouse Crunch, Caramel Popcorn, Pretzels, Nuts, Drizzled with Chocolate.....	20 pound
Trail Mix	24 pound

*snacks per pound= service for 8-10 guests.

Specialty Breaks

ANTIOXIDANT (GF)

Pomegranate Blueberry Juice
Fresh Blueberries, Dried Cranberries
Peanuts, Apples and Grapes
Selection of fine teas
12 per person

HEALTH NUT (GF)

Sliced Apples with Yogurt Dip,
Trail Mix with Nuts and Dried Fruit
Bottled Waters, Naked Juice
Fresh Brewed Coffee, Herbal Teas
9 per person

VEG OUT (GF)

Grilled Asparagus with Lemon Aioli,
Hummus with Vegetables and Pita Chips,
Plantain & Vegetable Chips with Spicy Pumpkin Seed Dip
Soft Drinks and Bottled Waters
12 per person

MARKET BREAK*

30 Minute Service Time

Fresh Fruit Kabobs, Fresh Vegetable Crudités, Artisan Cheese
Display & Crackers, Mozzarella & Prosciutto, Crackers
Soft Drinks and Bottled Waters

**above items made without gluten with exception of crackers.
Gluten free crackers are available.

15 per person

SALTY BREAK*

Popcorn, Pretzels, Chophouse Kettle Chips with
French Onion Dip and Soft Drinks and Bottled Water

**above items made without gluten with exception of pretzels.

9 per person

ICED COFFEE STATION (GF)

Flavored Coffee Syrups: Vanilla, Caramel, Almond,
Peppermint and Cinnamon Dolce
Skim, 2% and Whole Milk
4 per person

JUICE TIME (GF)

Fresh Made Fruit and Vegetable Juices
Homemade Granola Bars
Bottled Waters and Iced Teas
12 per person

THE SWEET AND SAVORY TOOTH*

Build your own bag of treats:
Smoked Almonds, Pretzels, Cashews, Gummy Worms
Skittles, M&M's, Toffee Covered Peanuts,
Soft Drinks and Bottled Waters
**above items made without gluten with exception of pretzels.
12 per person

FIESTA BREAK

Tortilla Chips
House made Pico de gallo, Salsa, Guacamole
Assorted Quesadillas
Cinnamon Churros
Soft Drinks and Bottled Waters
10 per person

GF=made without gluten



Hilton Day Package

Our Day Package includes a full breakfast buffet,
Mid-AM break with snack, lunch & PM break with snack.
Also included are Wi-Fi, podium and 8'x8' screen package.

BREAKFAST SERVICE

(1 hour service)

Fresh Fruit Juice, Fresh Seasonal Fruit Plate,
Fresh Scramble Eggs, Hash Browned Potatoes, Bacon,
Muffins, Sliced Breads, Bagels & Doughnuts
Sweet Creamery Butter, Flavored Cream Cheeses, Fruit Preserves
Fresh Brewed Coffee and Herbal Teas

MID-MORNING SERVICE

(1 hour service)

Fresh Brewed Coffee and Herbal Teas
Select 1 snack

AFTERNOON SERVICE

(1 hour service)

Soft Drinks and Bottled Waters
Select 2 snacks

Snack Options~

Whole Fresh Fruit, Individual Yogurts, Homemade Granola Bars, Assorted Cookies, Double Chocolate
Chunk Brownies, Rice Krispie Peanut Butter Bars, Chocolate Dipped Macaroons,
Pretzels, Popcorn, Tortilla Chips & Salsa, Chophouse Crunch,
Trail Mix, Olive Pub Mix, Chips & Dip, Mixed Nuts

LUNCH SELECTIONS

PLATED & SERVED

(select one menu for your group)

Chicken Caesar	58 per person
Bloomington Wrap	60 per person
Focaccia with Turkey	60 per person
Grilled Chicken Breast	65 per person

BUFFET

(minimum 25 guests)

Executive Deli Buffet	66 per person
Bistro Sandwich Buffet	66 per person
Fajita Buffet	73 per person
Mediterranean Buffet	73 per person

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Lighter Side Plated or Boxed

Select one salad or sandwich for entire group.

Plated lunches include a choice of house dessert, coffee and iced tea. Gluten free available upon request.

Add one of our wonderful soups to complete your meal for \$3.00 per person

Chicken Wild Rice, Beef Barley & Wild Mushroom Soup, Minestrone, Butternut Squash, Roasted Garlic Tomato.

SANDWICHES, SALADS AND WRAPS

CHOPHOUSE CHICKEN PITA

Chicken Breast with pickled carrots, apples, shredded Napa cabbage with a cumin lime yogurt sauce, Chef's Deli Salad
22 person

FOCCACIA WITH TURKEY

Freshly Sliced Turkey, Sprouts, Chipotle Mayo
Chef's Deli Salad
23 per person

COBB SALAD (GF)

Grilled Chicken, Lettuce Medley, Avocado, Tomato, Blue Cheese, Egg, Bacon, Blue Cheese Dressing
23 per person

BLOOMINGTON WRAP

Smoked Turkey, Black Forest Ham
Applewood Smoked Bacon with Ranch Dressing
Herb Tortilla and Chef's Deli Salad
23 per person

BLACK FOREST HAM

Swiss, Lettuce and Tomato on an Fresh Bun with, Chef's Deli Salad
23 per person

CHICKEN CAESAR SALAD*

Hearts of Romaine with Oven-Roasted Tomato, Prosciutto Cracklings, Shaved Parmesan, Marinated Olives, Sliced Grilled Chicken Breast
Grilled Ciabatta on the side
*items made without gluten with exception of ciabatta.
21 per person

BUFFALO CHICKEN WRAP

Marinated Spicy Buffalo Chicken Breast with Lettuce, Tomato and Bleu Cheese
Herb Tortilla and Chef's Deli Salad
22 per person

AVOCADO-TOMATO SANDWICH

Sliced Tomato, Avocado, Smoked Mozzarella, Baby Greens and Pesto Mayo on an Fresh Bun
20 per person

ASIAN CHICKEN SALAD (GF)

Grilled Chicken Breast with Napa Cabbage, Sesame Marinated Noodles, Water Chestnuts and Fresh Vegetables, Soy-Miso Vinaigrette
23 per person
*Substitute Grilled Shrimp, 5 per person

VEGETARIAN WRAP

Grilled vegetables with Roasted Peppers, Caramelized Onions, Tomato and Lettuce Herb Tortilla with Balsamic Vinegar Reduction
20 per person

GF - Made without gluten.

ROAST BEEF

Provolone, Lettuce and Tomato on a Fresh Bun
23 per person

The Sandwich Box Lunch: Includes gourmet potato chips, apple & macaroon. **The Salad Box Lunch:** Includes apple and cookie.

*Select up to 2 boxed lunches for groups of 15 or less.

*Select up to 3 boxed lunches for groups of 16 or more.

CHOOSE ONE DESSERT (plated & served lunches only)

Lemon Cake

New York Cheesecake with Fresh Strawberries

Carrot Cake

Old Fashioned Triple Chocolate Cake

Country Pear Tart

Coconut & Kiwi Panna Cotta (GF)

GF=made without gluten.

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Plated Lunch Entrées

Lunch entrées are accompanied by your choice of house salad or soup, house dessert, fresh rolls and creamery butter, fresh brewed coffee and iced tea. GF=made without gluten.

CHOOSE SOUP OR SALAD

ROASTED GARLIC TOMATO SOUP
(GF)
with Basil Chiffonade

MARKET SALAD (GF)
Baby Greens, Mini Sweet Peppers, Sprouts,
Tomato, Carrots and Radish.
Choice of Dressing: Ranch, Balsamic,
Italian or Blue Cheese

CLASSIC CAESAR *
Fresh Romaine Hearts, Parmesan,
Creamy Caesar Dressing
Grilled Ciabatta on the side
*items made without gluten with exception of ciabatta.

BABY WEDGE SALAD *
Crisp Iceberg, Smoked Blue Cheese,
Corn, Red Onion and Croutons with
Homemade Russian Dressing
*items made without gluten
with exception of croutons.
3 additional

**CHICKEN
WILD RICE SOUP**
Topped with a Cheddar Crisp

**FRUIT, NUT AND
CHEESE MÉLANGE (GF)**
Fresh Mixed Greens, Seasonal Dried Fruit,
Candied Pecans,
House made Apple Cider Vinaigrette
2 additional

ENTRÉES

If more than two entrees are selected, there will be an additional \$5 per plate charge.

VEGETARIAN LASAGNA
Mushrooms, Spinach, Grilled Squash,
Shredded Mozzarella layered between Pasta with
Marinara Sauce
26 per person

8 OZ. SIRLOIN (GF)
Grilled to Perfection,
topped with a Green Peppercorn Sauce
Chef's Choice Starch and Fresh Vegetable
34 per person

BONELESS BRAISED PORK (GF)
Chipotle BBQ Sauce
Mashed Sweet Potatoes
Chips & Corn Relish
27 per person

HERB GRILLED CHICKEN (GF)
Herb Grilled Chicken Breast
Jus Lie or Wild Mushroom Tarragon Sauce
Chef Choice Starch and
Fresh Vegetable
28 per person

BUTTERNUT SQUASH RAVIOLI
Sage Cream Sauce, Spiced Pecans, Fried Sage
25 per person

STUFFED CHICKEN (GF)
Grilled Breast of Chicken stuffed with
Mozzarella, wrapped in Prosciutto,
Tomato Basil Sauce
Chef's Choice Starch and
Fresh Vegetable
30 per person

SHRIMP PUTTANESCA
Sautéed Shrimp with Tomato, Olives,
White Wine Capers and Garlic
Served over Penne Pasta
30 per person

CHOOSE ONE DESSERT

Lemon Cake
New York Cheesecake

Carrot Cake

Country Pear Tart

Coconut & Kiwi Panna Cotta (GF)
Double Chocolate Mousse Cake

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Lunch

Buffets are accompanied by Freshly Brewed coffee and ice tea
Minimum 25 guests unless stated otherwise, small groups under minimum will be charged for 25 guests.
(menu subject to modifications by our chef for smaller groups)
**Ask us about gluten free substitutions.

BUFFETS

BISTRO SANDWICHES AND WRAPS

Giant Triple Focaccia
*Ham and Swiss, Turkey and Cheddar,
Roast Beef and Provolone*
Italian Press
*Ham, Salami, Mozzarella and Tomato
On Fresh Ciabatta*
Buffalo Chicken Wrap
Vegetarian Wrap
Mini Tuna Salad Croissants
Assorted Condiments
Chophouse Potato Salad with Bacon
Kettle Chips
Assorted Cookies
29 person

EXECUTIVE*

Wild Rice Soup
Mixed Field Greens
with Balsamic and Ranch Dressing
Chophouse Potato Salad with Bacon
Tomato, Cucumber and Smoked Mozzarella Salad
with Basil and Balsamic and Olive Oil
Shaved Smoked Turkey Breast, Ham, Roast Beef,
Corned Beef, Pastrami, Salami and Summer Sausage
Sliced Swiss, Cheddar,
Provolone and Pepper Jack Cheeses
Bibb Lettuce, Sliced Red Tomatoes, Onions,
Pepperoncini and Pickle Spears
Assorted Breads & Condiments
Fresh Cookies & Brownies
29 per person

*Menu items are all made without gluten with the exception of the soup, breads,
cookies & brownie. Gluten free breads & dessert available upon request.
Pricing may vary.

PICNIC

Seasonal Fruit
Creamy Coleslaw
BBQ Pulled Pork & Buns
Hamburgers & Buns
Relish Tray and condiments
Brown Sugar Baked Beans
Seasoned Potato Wedges
Peanut Butter Rice Krispy Bars
30 person

DELUXE SOUP & SALAD*

Old Fashioned Chicken Noodle Soup
Cheesy Cream of Broccoli Soup
Mixed Green Salad & Toppings
*Cheddar Cheese, Bleu Cheese Crumbles, Bacon, Sunflower Seeds,
Pepperoncini, Mushrooms, Sprouts,
Kalamata Olives, Tomato
and Assorted Dressings*
Cashew Chicken Salad
Tabouli Salad
*Healthy Middle-Eastern Salad with Cracked Bulgur Wheat,
Cucumbers, Tomato, Lemon,
Mint, Olive Oil and Parsley*
Chophouse Potato Salad with Bacon
Fresh Fruit Display
Served with Rolls and Butter
Chocolate Dipped Macaroons
32 person

*Menu items are all made without gluten with the exception of Tabouli Salad.



Lunch

Buffets are accompanied by freshly-brewed coffee and ice tea
Minimum 25 guests unless stated otherwise, small groups under minimum will be charged for 25 guests.
(menu subject to modifications by our chef for smaller groups)

BUFFETS

MIDWEST*

Market Salad with Radishes, Peppers and Tomatoes
with Buttermilk Chive Dressing
Crispy Fried Chicken
Molasses Braised Beef Short Ribs
with a Honey Molasses BBQ Sauce
Skin-On Mashed Potatoes
Chef's Seasonal Vegetables
Rolls & Butter
Chef's Selection of Whole Fresh Fruit
Apple Pie
36 per person

*Menu items all made without gluten with exception of rolls and apple pie. Gluten free rolls and dessert available upon request.
Pricing may vary.

MEDITERRANEAN*

Tomato and Fresh Mozzarella
with Basil Pesto
Mediterranean Chop Salad
with White Balsamic Vinaigrette
Chicken Saltimbocca
Pan Fried Grouper with Tomato and Spinach Garlic Cream Sauce
Roasted Vegetables with CousCous
Pita Bread with Flavored Hummus
Tiramisu
36 per person

*Menu items all made without gluten with exception of CousCous, Pita and Tiramisu. Gluten free rolls and dessert available upon request. Pricing may vary.

FAJITA

Quesadilla Salad
With Fresh Greens, Corn Relish & Lime Vinaigrette
South of the Border Penne Pasta Salad
with Black Beans, Green Onions, Black Olives, Corn and Red Pepper Mayo
Seasoned Grilled Chicken
Marinated Flank Steak
Grilled Onions and Peppers
Fresh Corn & Flour Tortillas
Mexican Casserole
With Ground Beef, Green Onions, Black Beans, Olives, Jalapeno, Tomatoes, Cheese and Corn Tortilla
Pico de Gallo, Sour Cream, Guacamole
Three Layer Chocolate Cake with an Ancho Chocolate Sauce
36 person

ITALIAN PASTA

Romaine and Radicchio Salad
with Tomato, Olives, Red Onion, Ricotta Salata with White Balsamic Vinaigrette
Baked Rigatoni
with Italian Sausage, Tomato Sauce and Mozzarella Cheese
Penne with Grilled Chicken
In a roasted Red Pepper Cream
Antipasti Platter with
Grilled Vegetables, Grilled and Pickled Peppers, Balsamic Roasted Mushrooms, Salami, Prosciutto and Mozzarella
Roasted Vegetables
Breadsticks
Cannoli
Pastry shells stuffed with Sweetened Ricotta and drizzled with chocolate.
34 person



Plated Dinner Entrées

Entrées are accompanied by gourmet rolls and creamery butter, fresh brewed coffee and herb teas.
If more than two entrées are selected, there will be an additional \$5 per plate charge. GF=made without gluten.

CHOOSE ONE SOUP OR SALAD

MARKET SALAD (GF)

Baby Greens, Mini Sweet Peppers, Sprouts,
Tomato, Carrots and Radish.

Choice of 1 Dressing:

Ranch, Balsamic, Italian or Blue Cheese

FRUIT, NUT & CHEESE MÉLANGE (GF)

Fresh Mixed Greens, Seasonal Dried Fruit,
Candied Pecans,

House made Apple Cider Vinaigrette

\$2 additional

ROASTED GARLIC

TOMATO SOUP (GF)
with Basil Chiffonade

CHICKEN WILD

RICE SOUP
Topped with a Cheddar Crisp

CLASSIC CAESAR*

Fresh Romaine Hearts, Parmesan,
Grilled Ciabatta

Creamy Caesar Dressing

*items made without gluten with exception of ciabatta.

BABY WEDGE SALAD*

Crisp Iceberg, Smoked Blue Cheese, Corn,
Red Onion and Croutons with
Homemade Russian Dressing

*items made without gluten with exception of croutons.
\$3 additional

ENTRÉES

HERB GRILLED CHICKEN BREAST (GF)

Roasted Potatoes & Fresh Vegetables
Choice of Sauce

(Jus Lie or Wild Mushroom Tarragon)

32 per person

CHICKEN PROSCIUTTO (GF)

Stuffed with Mozzarella
Wrapped in Prosciutto with
Tomato Basil Sauce

34 per person

VEGETARIAN LASAGNA

Mushrooms, Spinach, Grilled
Squash, Fresh Shredded
Mozzarella layered between
Pasta with Marinara Sauce

28 per person

BUTTERNUT SQUASH RAVIOLI

Sage Cream, Fried Sage,
Spiced Pecans

28 per person

BRAISED BONELESS SHORT RIB (GF)

Red Wine Pan Sauce,
Yukon Gold Mashed Potatoes,
Seasonal Vegetable

38 per person

STUFFED POBLANO PEPPER(GF)

Poblano Pepper stuffed with Achioté
Rice served with Stewed Black Beans,
Fried Avocado and Corn Salsa

28 per person

PAN SEARED WALLEYE (GF)

Horseradish Mashed Potatoes,
Lemon Tarragon Sauce

40 per person

PORK LOIN CHOP (GF)

Fingerling Potatoes,
& Apple Brandy Sauce

31 per person

FILET MIGNON (GF)

Served with Truffle Demi-glace

~Market Price~

WHOLE GRAIN MUSTARD AND

HONEY GLAZED SALMON (GF)

Balsamic Reduction, Wild Rice

33 per person

BROILED TWIN CITIES CUT

SIRLOIN, 10oz (GF)

Mushroom Ragout,
Mashed Potatoes

43 per person

NEW YORK STRIP (GF)

With a Green Peppercorn Sauce,
Pave Potatoes

55 per person

DUET ENTRÉES

BROILED TC CUT SIRLOIN

Mushroom Ragout

WHOLE GRAINED HONEY

MUSTARD SALMON

*Served with Seasonal Starch
& Fresh Vegetables*

50 per person (GF)

BRAISED BONELESS SHORT RIB

With Red Wine Pan Sauce

HERB GRILLED CHICKEN JUS LIE

*Served with Seasonal Starch
& Fresh Vegetables*

46 per person (GF)

NEW YORK STRIP

Green Peppercorn Sauce

JUMBO SHRIMP

*with Smoky Creole Sauce
Served with Seasonal Starch*

& Fresh Vegetables

58 per person (GF)

BRAISED BONELESS

SHORT RIB

Red Wine Pan Sauce

SEARED SCALLOPS

*Served with Seasonal Starch
& Fresh Vegetables*

52 per person (GF)

CHOOSE ONE DESSERT

Lemon Cake

Carrot Cake

Country Pear Tart

Coconut & Kiwi Panna Cotta (GF)

New York Cheesecake

Double Chocolate Mousse Cake

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Dinner Buffets

Buffets are accompanied by fresh brewed coffee and herb teas.
Minimum 40 guests unless stated otherwise, small groups under minimum will be charged for 40 guests.
(Menu subject to modifications by our chef for smaller groups)

TASTE OF ITALY

Italian Country Salad

Fresh romaine with cannellini beans, sweet peppers, carrots, red onion, Parmesan and a Dijon oregano vinaigrette

Caprese Salad

Tomato and Fresh Mozzarella with Basil and Balsamic Vinegar

Chicken Piccata

Ricotta Manicotti with Marinara Sauce

Saffron Buttered Linguine with Garlic Shrimp

Roasted Multi-Colored Cauliflower,

Mini Peppers and Baby Carrots

Fresh Baked Rolls with Creamery Butter

Tiramisu

48 per person

MINNESOTA*

Port Pear Salad

with Walnuts, Amish Gorgonzola and Apple Cider Vinaigrette

Local Cheese Display

with Crostini, Gluten Free Crackers and Flavored Mustards

Broiled Walleye on Wild Rice Pilaf

Roast Pork Loin with Lingonberry Glace de Viande

Garlic Studded Beef Tenderloin with Truffle Demi glace

Roasted Fingerling and Root Vegetables

Fresh Rolls and Creamery Butter

Salted Caramel Cheesecake

54 per person

*Menu items all made without gluten with exception of crostini. Pricing may vary.

ST. CROIX*

Fruit, Nut & Cheese Salad with Apple Cider Vinaigrette

Summer Corn Salad with Tomato, Edamame, Red Onion and a Citrus Vinaigrette

Roast Pork Loin with Port Wine Demi and Apple Compote

Sliced Strip Loin with Mushroom Demi

Pan-Seared Rainbow Trout with Lemon Thyme Butter

Garlic Mashed Yukon Potatoes

Honey and Dill Roasted Carrots

Rolls and Honey Butter

Cranberry Apply Crisp with Five Spiced Whipped Cream

48 per person

*Menu items all made without gluten with exception of rolls & dessert. Gluten free dessert available upon request. Pricing may vary.

BLOOMINGTON DINNER BUFFET*

Roasted Beets Salad

with Mixed Greens, Walnuts and Goat Cheese And a creamy Honey Mustard dressing

Wild Rice Salad

Grilled Breast of Chicken with Chasseur Sauce

Grilled Sirloin with Red Wine Sauce

Baked Creamy Red Potatoes with Bacon & Bleu Cheese

Green Beans

Rolls and Butter

Pecan Pie

46 per person

*Menu items all made without gluten with exception of rolls & dessert. Gluten free rolls and dessert available upon request. Pricing may vary.



Hors d'œuvres Buffets

Minimum 40 guests unless stated otherwise, small groups under minimum will be charged for 40 guests.

Appetizer portions

(menu subject to modifications by our chef for smaller groups)

SIMPLY SAVORY

Mini Crab Cakes with Pepper Remoulade
Spinach and Feta Wrapped in Phyllo
Mini Beef Wellingtons
Fresh Fruit and Cheese Kabobs
Cold Smoked Salmon Display
*Served with Capers, Chopped Eggs, Red Onions,
Lemon Aioli and Crackers*
*Roast Strip Loin of Beef
*Carver Required, Au Jus, Creamy Horseradish,
& Silver Dollar Rolls*
Assorted Mini Cheesecakes
35 per person
*Carver optional, \$100

TAILGATOR'S TREAT

Charbroiled Mini Hamburgers
Served with assorted toppings
Silver Dollar Roll Sandwiches
*Assorted Turkey, Roast Beef, Honey Ham
& Gourmet Cheeses on Fresh Baked Rolls*
Buffalo Chicken Wings
Served with Bleu Cheese Dressing & Celery
Fresh Vegetables and Dip
Array of Chips and Dips
*Pita Chips, Blue Corn Tortilla Chips, Kettle Chips
Pico de Gallo, Hummus,
French Onion Crème Fraîche*
Chocolate Peanut Butter Rice Krispy Treats
35 per person

TASTE OF TUSCANY*

Caprese Skewers
Tomato, Basil & Fresh Mozzarella
Prociutto Wrapped Melon
Hot Spinach Artichoke Dip
Served with assorted crackers and flat bread
Antipasta Platter
*Mixed Olives, Fresh Smoked Mozzarella, Grilled Asparagus,
Roasted Red Peppers,
Balsamic Roasted Mushrooms & Sliced Salami*
Rustic Bread with Roasted Garlic and Olive Oil
Goat Cheese Crostini
with Fig and Red Onion Marmalade
Tuscan Mushrooms
*Stuffed with Roasted Peppers, Cheese,
Olives & Onions*
Limoncello Mousse
32 per person

*Menu items all made without gluten with exception
of bread, crackers & crostini.

#GLUTENFREE

Thai Beef Sate with Peanut Sauce
Bacon Wrapped Water Chestnuts
Baby Red Potato
with Greek Yogurt, Salmon Caviar & Chives
Spicy Crab stuffed Mushrooms
Lobster Deviled Eggs
Seafood Platter
*With Smoked Salmon, Smoked Trout, Pickled Herring, Capers,
Lemon & Dill Mustard, Smoked Salmon Spread with Gluten free Crackers,
Croustades and Cucumber Dippers.*
Chocolate dipped Strawberries & Coconut Macarons.
42 per person (minimum 25 guests)



Hors d'œuvres

SERVED HOT

Priced Per 25 Pieces

\$75 PER ORDER

- Spinach and Feta Wrapped In Phyllo
- Asparagus in Phyllo with Asiago
- Lime Chicken & Black Bean Phyllo
- Sun Dried Tomato
- & Goat Cheese Artichokes (GF)
- Buffalo Chicken Wings (GF)
- Bleu Cheese dressing

\$100 PER ORDER

- Indonesian Beef Sate (GF)
- Yakitori Chicken Sate with Sweet Thai Chili Sauce (GF)
- Apple BBQ Steak on Bamboo (GF)
- Chicken Chimichurri Skewers (GF)
- Spicy Crab stuffed Mushrooms (GF)

\$125 PER ORDER

- Spanish Chorizo
- & Shrimp Skewers (GF)
- Bacon wrapped Dates (GF)
- Mini Beef Wellington
- Bacon wrapped Scallops (GF)
- Crab Cakes with Pepper Remoulade

SERVED COLD

Priced Per 25 Pieces

\$75 PER ORDER

- Pear and Gorgonzola Canapé
- Bruschetta with Olive Tapenade
- Tomato Bruschetta
- with Fresh Mozzarella & Basil
- Thai Vegetarian Lettuce Wrap (GF)
- Pita Chips with Spicy Daikon Relish
- Brie with Red Onion Jam on Crostini
- Pesto Cream Cheese
- with Sun Dried Tomato Tapenade (GF)
- Deviled Eggs (GF)

\$100 PER ORDER

- Ahi Tuna on Cucumber with Wasabi (GF)
- Curry Chicken Croustade, Golden Raisins & Pistachios
- Garlic Grilled Pork Tenderloin with Cherry Chutney
- Baby Red Potatoes (GF)
- with Greek Yogurt, Salmon Caviar & Chives
- Pepperdew Peppers
- stuffed with Herbed Goat Cheese (GF)

GF - Made without gluten.

\$125 PER ORDER

- Smoked Shrimp
- with Spicy Cream Cheese & Cilantro
- Traditional Shrimp Cocktail (GF)
- Beef Carpaccio
- with Fried Capers, Parmesan & Lemon Oil
- Smoked Salmon & Crab Roulade
- on Cucumber-Baby Red potatoes with
- Greek Yogurt (GF)

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All items are subject to tax and taxable gratuity
HILTON MINNEAPOLIS / BLOOMINGTON HOTEL
3900 American Boulevard West, Bloomington, MN 55437
www.bloomingtonhilton.com
Phone 952-893-9500 Fax 952-830-5259 1/1/2016



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

Reception

FAVORITES

****Appetizer portions****

SILVER DOLLAR SANDWICHES

An Assortment of Turkey, Roast Beef, Honey Ham
Gourmet Cheeses on Fresh Baked Rolls
Priced per 25 sandwiches
\$75 order

*Add our Homemade Kettle Chips &
French Onion Dip for \$2.00 person*

SLIDERS

Charbroiled Mini Hamburgers
Served with assorted toppings
Priced per 25 hamburgers
\$100 order

FIESTA BAR (GF)

Seasoned Beef
with all the fixings
Corn Tortilla chips
\$9 person

SALTY SNACKS *

Popcorn & Pretzels
Chophouse Kettle Chips
with French Onion Dip
\$5 per person

**Items are all made without gluten with
exception of pretzels.*

ITALIAN STATION

Assorted 10" Pizzas,
Flatbreads
Cheesy Garlic Bread
\$10 person

CHOCOLATE FONDUE

Served with
Fresh & Dried Fruit
Pound Cake & Pretzels
\$7 person

JAVA BREAK

Flavored Starbucks™ Coffee complimented with Whipping Cream, Flavored Syrups, Chocolate Shavings, Orange Peel,
Cinnamon Sticks, Strawberries and Cream
9 per person

THE CARVERY

*Accompanied with Silver Dollar Rolls
\$100 Attendant Charge per 1 ½ hours*

ROASTED BREAST OF TURKEY (GF)

Cranberry Relish, Herb Mayo
Serves 40 guests
225

SMOKED PIT HAM (GF)

Assorted Mustards
Serves 50 guests
250

ROASTED PORK LOIN (GF)

Roasted Garlic Aioli,
Apple Cranberry Chutney
Serves 30 guests
225

TENDERLOIN OF BEEF (GF)

Gorgonzola Demi, Sauce Béarnaise
Serves 20 guests
375

GF=Made without gluten.

PRIME RIB (GF)

Au Jus,
Creamy Horseradish Sauce
Serves 30 guests
450

15

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Reception

SPECIALTIES

(Serves 50 guests unless stated otherwise) GF - items made without gluten.

VEGETABLE CRUDITÉS (GF)

An array of fresh vegetables
with a Basil Pesto Dip and a Chipotle Dip
200

OLIVE DISPLAY (GF)

Stuffed and Marinated Mixed Olives
250

ANTIPASTI(GF)

Grilled Vegetables, Pickled Peppers, Grilled Peppers,
Balsamic Roasted Mushrooms, Prosciutto, Mozzarella,
Marinated Olives
275

SEAFOOD BAR (GF)

Chilled Shrimp Cocktail
Oyster on the Half Shell
Cocktail Crab Claws
Smoked Salmon
Appropriate condiments
650

SUSHI (GF)

Display One

California Rolls and Vegetable Nori Rolls
300

Display Two

California Rolls, Vegetable Nori Rolls and
Spicy Tuna Sushi Maki
700

ARRAY OF CHIPS AND DIPS

Pita Chips with Hummus
Corn Tortillas Chips with Pico de Gallo
Kettle Chips with French Onion Dip
200

SEASONAL FRESH FRUIT DISPLAY (GF)

Served with Raspberry Yogurt Dipping Sauce
225

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY*

Rustic Wedges of Chef's Favorite
House Crostini, Flatbreads & Fruit Garnish
250

Menu items all made without gluten with exception
of flatbread & crostini. Gluten free crackers available upon request.

SMOKED SALMON DISPLAY*

Smoked Salmon
Dill Mustard Sauce and Lemon Aioli
Rye Bread and Crostini
Garnished with Chopped Egg, Capers, Red Onion,
Chopped Olives and Tomatoes
Serves 25 people
225

Menu items all made without gluten with exception
of bread & crostini.

DESSERT BUFFET

Our Pastry Chef's Selection of Assorted Desserts,
Truffles and Pastries
14 per person



Beverage Selections

Liquor Liability

In accordance with the Minnesota liquor laws, a guest must be 21 years or older to consume alcoholic beverages. The Hilton Minneapolis/Bloomington Hotel reserves the right to refuse service to any guest.

CALL BRANDS

Svedka Vodka
Bombay Dry Gin
Bacardi Silver
Captain Morgan
Sauza Blanco
Two Gingers Irish Whiskey
Jim Beam
Canadian club
Seagram 7
Dewars White Label
Christian Brothers

PREMIUM BRANDS

Absolut Vodka
Bombay Sapphire
Bacardi Silver
Captain Morgan
Jose Cuervo Silver
Crown Royal
Makers Mark
Jack Daniels
Johnnie Walker Red
Jameson
Bulliet 95 Rye Whiskey
Korbel

DOMESTIC BEER

Miller Lite
Bud Light
Budweiser
O' Douls

WINE

House Wine \$32/Bottle
Chardonnay, Pinot Grigio, Cabernet, Merlot

IMPORT & SPECIALTY BEER

Blue Moon
New Castle
Stella
Heineken
Summit Extra Pale Ale
Fulton Lonely Blonde

House Champagne \$32/Bottle

HOST BAR OR CASH BAR

Priced on Consumption

	Host Bar	Cash Bar
Call Brands	\$6	\$7
Premium Brands	\$7	\$8
Cordials & Liqueurs	\$8	\$9
House Wine by the Glass	\$6	\$7
Martini & Specialty	\$9	\$10
Domestic Beer	\$4	\$5
Import & Specialty Beer	\$5	\$6
Soda & Bottled Water	\$4	\$4

HOST BAR PACKAGES

Priced per Person for the First Hour

Call Brands	Premium Brands
\$15	\$17
Each Additional Hour	
\$8	\$9

Bartender Fee will apply for all bars. \$100

