

The Bold North Holiday Experience

Celebrating with Kelber Catering and the Minneapolis Convention Center

DINNER PACKAGES

Platinum Glow Package Dinner Buffet \$223 incl pp

Starter * Choose One

Top Your Bruschetta

Traditional Cheese & Fruit Platter

Roasted Vegetable Display with House-made Hummus

Salad * Choose One

Minne-Salad

Crisp Greens, Purple Cabbage & Carrot Shreds, Honey-Clover Gouda, Cucumber, Daikon, Red Peppers, Sweet & Spicy Pepitas, Blueberry-Balsamic Vinaigrette

Roasted Pear Salad

Crisp Lettuce, Roasted Pear, Fontina Cheese, Spiced Pepitas, Ginger Balsamic Vinaigrette

Fresh Fennel Salad

Mixed Greens, Shaved Fennel, Mandarin Oranges, Maple Glazed Walnuts, Cranberry-Orange Vinaigrette

Entrees * Choose Two

Shrimp Scampi

Cedar Plank Salmon Lemon Beurre Blanc

Chicken Ballantine

Lemon-Caper Chicken Breast

Braised Boneless Short Ribs

Vegan Steak Vegan Black Garlic Sauce

Carving Station * Choose One

Whole Ribeye Roast

Horseradish, au Jus

Whole Roasted Turkey

Semi-Boneless, appropriate Condiments

Starch * Choose One

Duchess Potatoes Twice-baked AuGratins

Minnesota Risotto

Vegetables * Choose One

Roasted Brussels Vegetable Blend Seasonal Fresh Vegetable Blend

Grilled Asparagus

Dessert * Choose One

House-made Petite Dessert Table (2 pp)

Pumpkin-Cranberry Cake *gf*, Peppermint Cheesecake, Hazelnut Opera Cake, White Chocolate-Raspberry Cremeux *gf*,
Salted Caramel Profiterole, Assorted Macarons *gf*

Pre-set Desserts (alternated)

Citrus Olive Oli Cake gf, vg and Tuxedo Cake

Wine * Premium Bar * Holiday Cocktail

2 passes of Mill City Cellars Wine, 1 hour open Premium Brand Bar, plus 1 Holiday Cocktail (Choose 1) (Cinnamon Old Fashioned, Spiced Bourbon-Apple Cider, Peppermint White Russian, Hot Buttered Rum)

All Dinners include: Baker's Choice Breadbasket, Freshly Roasted Dunn Brothers Coffee, Hot Tea on Request