





# BANQUET MENUS



# Welcome to The Lofton Hotel

It all starts with our location—where business and entertainment meet in downtown Minneapolis, making The Lofton Hotel an unbeatable venue for meetings, group events, and weddings. But that's just the beginning. Inside our hotel, you'll find 15,000 square feet of stylish, modern event space, including a spectacular ballroom that is divisible into four sections. We also have seven additional meeting rooms and 3,500 square feet of pre-function space.

Our seasoned Meeting Specialists can help with everything from entrée suggestions and promotion to one-of-kind meeting décor. Whether you're planning a board meeting for 15, a corporate retreat for 50, or a product launch for 600, The Lofton Hotel has the perfect space.



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# BREAKFAST

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All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a \$10 per guest surcharge.

# Breakfast Buffet

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

## **Chef's Breakfast Table** **38**

Sliced seasonal fruits and berries Scrambled  
eggs, fresh herbs, cheddar Crispy yukon  
breakfast potatoes Croissants, Danish,  
muffins  
Fruit preserves, honey, butter

### **Choice of Two**

Country sausage links  
Applewood smoked bacon  
Turkey bacon  
Kielbasa  
Turkey sausage links

## **Minneapolis All American** **42**

Sliced seasonal fruits and berries  
Overnight oats  
Foraged mushroom frittata  
Crispy home fries  
Thick cut French toast, whipped butter, pure Minnesota maple syrup Assorted  
bagels, cream cheese  
Croissants, Danish, muffins  
Fruit preserves, honey, butter

### **Choice of Two**

Country sausage links  
Applewood smoked bacon  
Turkey bacon  
Turkey sausage links Kielbasa

## **Build Your Own Griddle**

**48**

### **Choice of Two**

Fresh orange, grapefruit, apple, cranberry juices

### **Choice of One**

Sliced seasonal fruits and berries, yogurt parfaits with granola

### **Choice of One**

Steel cut oatmeal, Chef's overnight oats, cold cereal selection

### **Choice of One**

Scrambled eggs, eggs benedict, vegetable frittata, ham, cheese and egg frittata

### **Choice of One**

Crispy Yukon breakfast potatoes, hash browns, home fries with onions and peppers

### **Choice of Two**

Country sausage, applewood smoked bacon, turkey bacon, turkey sausage links, kielbasa

### **Choice of One**

Pancakes, waffles, French toast

### **Choice of Two**

Croissants, Danish, muffins, bagels

# Continental Breakfast

Fresh orange juice, grapefruit juice, regular and decaffeinated coffee and assorted hot teas are included.

## **Classic Continental** ..... **28**

Sliced seasonal fruits and berries

Assorted yogurts

Croissants, Danish, muffins

Fruit preserves, honey, butter

## **Deluxe Continental** ..... **32**

Steel cut oatmeal, brown sugar, golden raisins, walnuts Assorted

cold cereals and granola with whole, skim, almond or soy milks

Sliced seasonal fruits and berries

Croissants, Danish, assorted muffins

Fruit preserves, honey, butter

## **Healthy Start Continental** ..... **38**

Steel cut oatmeal, brown sugar, raisins, walnuts Yogurt

parfaits with granola

Sliced seasonal fruits and berries

Egg white vegetable frittatas

Croissants, Danish, assorted muffins

Fruit preserves, honey, butter

# Plated Breakfast

Fresh orange juice, regular and decaffeinated coffee, assorted hot teas and assorted breakfast pastries served family style are included.

## **Scramble Platter** ..... 31

Scrambled eggs, home fried potatoes, bacon, sausage

## **Traditional Eggs Benedict** ..... 33

Poached eggs, English muffin, Canadian bacon, hollandaise, hash browns

## **Vegetarian Frittata** ..... 31

Chef's seasonal vegetable selection, crispy Yukon potatoes

## **Boxed Breakfast** ..... 30

Bottled orange juice

Cracked egg sandwich, English muffin, cheddar cheese, sausage patty

Whole fruit

Yogurt



# Breakfast Enhancements

Additions to any breakfast menu based on the same guarantee as the chosen menu. Priced per person.

<b>Oatmeal or Minnesota Wild Rice Porridge (Choice of One)</b>	<b>5</b>
<hr/>	
<b>Breakfast Meats</b>	<b>10</b>
Choice of two: Canadian bacon, applewood smoked bacon, country sausage links, turkey sausage links, turkey bacon, kielbasa	
<b>Smoked Salmon Bagel Minis</b>	<b>16</b>
Herb cream cheese, bagel minis, red onion, tomatoes, eggs (pre-made mini bagels with toppings on the side in individual PC containers)	
<b>Assorted Bagels</b>	<b>9</b>
Butter, assorted flavored cream cheese, preserves	
<b>Traditional Eggs Benedict</b>	<b>1</b>
English muffin, Canadian bacon, poached egg, citrus hollandaise	<b>6</b>
<b>Vegetarian Frittata (GF)</b>	<b>12</b>
Whole eggs, seasonal vegetables, cheese	
<b>Breakfast Sandwiches</b>	<b>16</b>
Choice of one: whole eggs or egg whites	
Choice of one: croissant, English muffin	
Choice of one: bacon, ham, sausage patty, turkey breast, spinach (Vegetarian option)	
Choice of one: cheddar, Swiss, provolone, pepper jack cheese	
<b>Breakfast Burrito</b>	<b>18</b>
Egg, pico de gallo, diced avocado, diced peppers, Cotija cheese	
<b>Belgian Style Waffles</b>	<b>16</b>
Powdered sugar, seasonal fruit compote, warm maple syrup	
<b>Scrambled Eggs</b>	<b>8</b>

GF: Gluten Free / V: Vegetarian / VE: Vegan / DF: Dairy Free / NF: Nut Free

## Action Stations

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### Omelet Station 22

Whole egg, egg whites

Diced peppers, onions, mushrooms, tomatoes, spinach, goat cheese, cheddar cheese

Ham, bacon, sausage, turkey bacon

### Waffle Station 20

Seasonal berries, bananas, pecans

Whipped cream, local maple syrup, cinnamon butter

## Self-Serve Stations

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### Pancake Station 18

Strawberries, bananas, blueberries, raspberries, chocolate chips Whipped cream, local maple syrup, cinnamon butter

### French Toast Station 18

Seasonal berries, bananas, pecans

Whipped cream, local maple syrup, cinnamon butter

### Smoothie Station 14

Pre-made smoothies:

Green: apple, spinach, kale

Tropical: orange, pineapple, banana, yogurt Red:

mixed berries, cranberry juice

### Bloody Mary, Maria, Michelada Bar 20

House bloody mix, vodka, tequila, corona

Peppers, celery, cucumber, bacon, olives, stuffed olives, onions, cubed cheeses

# BREAKS

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# Morning Moment Breaks

Breaks are based on 30 minutes of service.

## **The Mini Continental** 20

Individual yogurt parfaits, granola Quiche tartlets

Fruit skewers, sweet vanilla cream dip

## **BYO Yogurt Parfait** 20

Naked all natural Greek yogurts, house made granola,

fresh berries Dried fruit, seeds, coconut flakes, chia seeds

## **Healthy Choice** 24

Assorted smoothie shots: Green, Tropical, Berry Granola

Bars, Whole Fruit

## **The North Loop** 24

Smoked salmon, herb cream cheese, bagel minis

Individual fruit skewers

# Afternoon Affinity Breaks

Breaks are based on 30 minutes of service.

## **Sweet and Savory** 20

Gourmet bakery bars

Popcorn, pretzels, kettle chips

## **Happy Hour** 26

Fresh baked pretzels, whole grain mustard, beer cheese dip Minneapolis

mix popcorn, cheese curds

Mini corn dogs (curds and corn dogs will be in individual bags)

## **Protein Break (GF)** 26

Assorted jerky and beef sticks

Individual trail mix

Cheese sticks

## **Mini-Sweets & Milk** 20

Assorted fresh bakery cookies, picnic bars

Miniature cartons assorted milk

## **Chips and Salsa** 20

Tri-color chips, queso blanco, pico de gallo

# Best of the Season Breaks

Breaks are based on 30 minutes of service.

## **Spring/Summer** 26

Watermelon skewers

Caprese skewers

Mini strawberry shortcake parfaits

S'more pot de crème

Iced tea

## **Fall/Winter** 26

Whole pears, Minnesota harvest apples Caramel

popcorn

Mini apple cinnamon crisp

Hot apple cider

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# À la Carte

## Beverages

40

Freshly Brewed Coffee, Decaffeinated Coffee, Teas (Per Gallon) 90  
Nespresso (Per Pod) 6 Fresh Orange, Grapefruit Juice (Per Gallon) 60  
Fresh Apple, Cranberry, Tomato Juice (Per Gallon) 60 Fresh  
Lemonade, Fresh Iced Tea (Per Gallon) 60 Bottled Fruit Juice (Per  
Bottle) 5 Bottled Water (Per Bottle) 5 Assorted Soft Drinks (Per Can) 5  
Bottled Sparkling, Flavored Sparkling Waters (Per Bottle) 5 Red Bull  
(Per Can) 7 Vitamin Waters (Per Bottle) 7 Naked All Natural Smoothies  
(Per Bottle) 10 Choice of Infused Waters: Cucumber Mint,  
Rosemary Watermelon, Lavender Peach (Per Gallon)

## Morning Snacks

Assorted Danish, Muffins, Croissants (Per Dozen)	46
Gluten-Free Muffins (Per Dozen)	55
Assorted Bagels, Cream Cheese (Per Dozen)	55
Fresh Fruit Display, Yogurt Dip (Per Person)	9
Granola Bars (Per Dozen)	42
Kashi, Kind Bars (Per Dozen)	48
Whole Fresh Fruit (Each)	6
Assorted Yogurts (Each)	7
Hard Boiled Eggs (Each)	4
Yogurt Parfaits (Each)	10

## Afternoon Snacks

Assorted House-Baked Cookies (Per Dozen)	49
Assorted Brownies, Bars (Per Dozen)	49
Individual Trail Mix (Per Dozen)	52
Ice Cream Bars, Frozen Fruit Bars (Per Dozen)	60
Bag Potato Chips, Popcorn, Pretzels (Per Dozen)	40
Vegetable Crudités, Buttermilk Ranch Dip (Per Person)	8
Deluxe Mixed Nuts (Per Pound)	38
Minneapolis Mix Popcorn, Buttered, Cheese, Caramel (Per Pound)	38
Hummus, Pita, Vegetables (Per Person)	10

# LUNCH

<b>Lunch Buffet</b>	<b>16</b>
<b>Plated Lunch</b>	<b>20</b>

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# Lunch Buffet

Freshly brewed regular and decaffeinated coffee and assorted hot teas are included. Choose the buffet of the day and your group will benefit from a \$5 per person discount. Not available for groups with additional food and beverage discounts already extended.

## **Mediterranean (Monday)** ..... 50

Minestrone soup

Greek salad, romaine, red onion, cucumbers, roasted peppers, olives, herb vinaigrette

Tabouli, roasted tomato, onion, parsley

Achiote roasted chicken

Beef kabob, cucumber tzatziki

Grilled asparagus, lemon aioli

Parmesan risotto

Vanilla cheesecake, fresh berries

## **South of the Border (Tuesday)** ..... 48

Mixed greens, red onion, mango, jicama, avocado lime dressing

Carne asada

Achioti chicken

Mexican rice, spicy refried beans

Soft flour tortillas, crunchy corn taco shells

Shredded cheese, shredded lettuce, tomatoes, red onions, jalapeños Salsa, pico de gallo, sour cream

Bunuelos, cinnamon ice cream

## **Minnesota Local (Wednesday)** ..... 55

Chicken wild rice soup

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette

Beer battered walleye, lemon caper aioli

Grilled strip loin

Crispy masked fingerlings

Wild mushroom ravioli, roasted garlic sauce

Seasonal vegetables

Apple crisp

Chantilly Cream Cake



## **Little Italy (Thursday) ..... 50**

Grilled vegetable antipasto

Classic Caesar salad

Penne, Italian sausage, mushrooms, onions, peppers, Parmesan, infused olive oil

Grilled chicken Parmesan, basil pesto, marinara, mozzarella

Cheese tortellini, basil alfredo sauce

Garlic bread sticks

Tiramisu

## **Hot Sandwich Buffet (Friday) ..... 47**

Garden vegetable soup

Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette

House-made coleslaw

Philly cheesesteak sandwiches, hoagie roll

Grilled chicken melt, boursin, roasted tomatoes,

roasted onions, spinach panini

Grilled vegetable wrap

House-made potato chips

Flourless chocolate torte

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## **BYOB—Build Your Own Bowl**

**52**

### **Choice of Two**

Basmati rice, brown rice, rice noodles

### **Choice of Two**

Grilled flank steak, roasted chicken, garlic shrimp, seared tofu

### **Bowl Sides**

Bok choy, green onions, broccoli, bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce, Mongolia sauce, sweet chili, sambal oelek, vegetarian broth

Cinnamon cream cheese wontons

## **Twin Cities Deli**

**45**

Minnesota garden vegetable soup

Spinach salad, strawberries, red onion, pine nuts, goat cheese, warm bacon dressing

Roast beef, cheddar, spinach, Dijon mustard, whole grain bread

Pesto aioli, grilled chicken, roasted tomato, Parmesan, spinach, ciabatta

Grilled asparagus, feta, olives, roasted peppers, spinach, spinach wrap Assorted kettle chips

Assorted cookies, brownies

## **Grab and Go Market Lunch**

**42**

Bagged chips, fresh whole fruit, chocolate chip cookie

### **Sandwiches (Choice of Three)**

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche Pesto chicken, roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap

Turkey club, bacon, pesto aioli, Swiss, whole grain loaf

Italian salami, ham, provolone, arugula, Italian bread

Roast beef, cheddar, horseradish cream, light rye loaf

Chicken salad, red grapes, walnuts, wheat tortilla wrap

Baby spinach, red onion, roasted zucchini, red pepper humus, wrapped in spinach wrap (VE)

Grilled asparagus, feta, olives, roasted red pepper, arugula, vegan wrap (V)

## Build Your Own Buffet Lunch

Select five total items in any combination. Menu includes house potato chips, bakery bars and brownies.

### Soups

Minestrone

Mushroom cream-sherry bisque Cream

of asparagus

Chicken wild rice

Truffle potato leek

Butternut squash bisque Southwest

chicken Baha

Sweet tomato basil

Garden vegetable

### Salad

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons Wedge salad,

iceberg, blue cheese crumbles, grape tomatoes, pickled onion, Green Goddess dressing

Mediterranean salad, romaine, red onion, feta, olives, cucumbers, roasted peppers, herb vinaigrette

Mixed greens, cherry tomato, cucumber, red onion, carrot, balsamic vinaigrette

Roasted beets, spinach, chèvre, toasted pine nuts, red wine vinaigrette

Organic field greens, apples, granola, dried fruit seeds, Brie cheese, poppy seed dressing

Strawberries, pickled onions, fresh chèvre, toasted pine nuts, strawberry vinaigrette

Quinoa, avocado, peppers, roasted cauliflower, chopped spinach, sweet potato, lime vinaigrette

Bowtie pasta, roasted seasonal vegetables, fresh herbs, Italian vinaigrette

Penne pasta, sundried tomato, bacon, goat cheese, basil vinaigrette

### Sandwiches

Smoked turkey, Wisconsin cheddar, cranberry aioli, egg brioche

Pesto chicken, roasted tomato, Parmesan, spinach, herb buttermilk dressing, tomato wrap

Turkey club, bacon, pesto aioli, whole grain loaf

Italian salami, ham, provolone, spinach, Italian bread

Roast beef, cheddar, horseradish cream, light rye loaf

Chicken salad, red grapes, walnuts, apples, wheat tortilla wrap

Spinach, mandarin orange, almonds, red peppers, red onion, balsamic vinaigrette, spinach tortilla wrap (VE)

Grilled asparagus, feta, olives, roasted red pepper, spinach, spinach wrap

# Plated Lunch

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included.

## Two Course Plated Lunch

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### **Chop Salad** **40**

Mixed greens, turkey, cheddar, onion, bacon, tomato, balsamic vinaigrette

Chocolate peanut butter cake

### **Blackened Steak Salad** **44**

Iceberg lettuce, Flank steak, tomatoes, red onion, blue cheese, buttermilk ranch

New York cheesecake, raspberry sauce

### **Butternut Squash Ravioli** **40**

Roasted butternut squash, sage, brown butter, sundried tomato Triple berry tart

## Three Course Plated Lunch

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### **Harriet** **48**

Organic mixed greens, apples, granola, dried fruit, seed, Brie cheese, poppy seed dressing

Herb roasted chicken, lemon risotto, broccolini

Flourless chocolate torte

### **Nokomis** **50**

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette

Pan seared walleye, roasted corn succotash, asparagus

Chocolate lava turtle, caramel, pecans

### **Minnetonka** **46**

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce Vanilla cheesecake

# RECEPTIONS

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# Passed Hors d'Oeuvres

Priced per piece. 20 piece minimum per selection.

## Canape/Tapa

Deviled Egg, Crispy Prosciutto	6
Mini Lobster Rolls	9
Prosciutto Wrapped Asparagus, Balsamic	7
Mexican Cheese, Poblano Pepper, Corn, Tostada Crisp Shrimp,	7
Avocado, Toasted Baguette	7
Brie, Fig, Brown Butter Tartlet	6
Beef Crostini, Horseradish Cream	7
Gruyère Onion Tartlet	6
Brie Cheese, Apple, Berry, Balsamic Tartlet	6
Ahi Tuna Poke, Cucumber Cup	9
Citrus Avocado Crab Salad Spoon	9
Vegetable Spring Roll	6
Mini Crab Cake	9
Chicken Samosa	7
Wild Mushroom Risotto Spoon	7
Roasted Tomato, Parmesan, Balsamic, Toasted Baguette	6

## Skewer

Tempura Shrimp, Sweet Chili Sauce	7
Bacon Steak, Bourbon Maple Glaze	7
Beef Satay, Szechwan Glaze	7
Bourbon Chicken Tender, Maple Glaze	6
Thai Chicken Satay, Coconut Peanut Curry Sauce Caprese,	6
Tomato, Olive, Mozzarella, Pesto	6

## Flatbread

Wild Foraged Mushroom, Caramelized Onion, Smoked Gouda Roasted	6
Vegetable, Spinach, Fontina	6
Pepperoni, Caramelized Onion, Mozzarella	6
Prosciutto, Boursin, Arugula, Balsamic Glaze	6
Pear, Bleu Cheese, Arugula, Balsamic Glaze	6

## Sliders

Wild Rice Slider, Cheddar, Cranberry Aioli	8
Beef Slider, Cheddar, Lettuce, Tomato, Ketchup Walleye,	8
Lettuce, Tomato, Lemon Caper Aioli Lamb, Spinach,	8
Tzatziki	9

# Reception Displays

Priced per person

## **Bruschetta Bar** ..... 14

Tomato, Parmesan, garlic, basil, oil Olive  
tapenade, artichoke tapenade Fresh  
baguettes, crostini

## **Midwest Cheese Display** ..... 20

Five Midwest cheeses, berries  
Sliced baguettes, assorted crackers, flatbread

## **Hummus Bar** ..... 14

Roasted garlic hummus, red pepper hummus  
Carrots, cucumbers, peppers, cauliflower, broccoli, celery,  
cherry tomatoes  
Pita bread, baguette

## **Antipasto Display** ..... 20

Marinated, grilled, chilled eggplant, pickled mushrooms  
Zucchini, squash, tri-colored carrots, red onion, olives, artichokes,  
domestic and imported cheese, hummus, fresh garlic  
Baguettes, grilled breads

## **Charcuterie Board** ..... 26

Local, imported charcuterie  
Prosciutto, salami, capicola, speck, mortadella Olive  
mélange, pepper slaw, picklings, giardiniera Grilled  
baguettes, crackers

**Fresh Fruit Display** ..... **14**

Pineapple, cantaloupe, honeydew, grapes, seasonal berries, seasonal fruits

**Shrimp Cocktail (Per Piece)** ..... **7**

Jumbo shrimp, lemon wedges, Tabasco

**Fresh Fruit Kabobs** ..... **17**

Chef selected seasonal fruits  
Vanilla bean yogurt dip

**Slider Display  
(Choice of Two Sliders, Two Pieces Per Person)** ..... **20**

Beef slider, cheddar, lettuce, tomato, mustard, ketchup, pickles Walleye slider, lettuce, tomato, lemon caper aioli  
Wild rice, Wisconsin cheddar, cranberry aioli  
Lamb, spinach, tzatziki

**Flatbread Pizza Display  
(Choice of Two, Three Pieces Per Person)** ..... **22**

Wild foraged mushroom, caramelized onion, smoked gouda Roasted vegetable, spinach, fontina  
Pepperoni, caramelized onion, mozzarella

**Raw Bar** ..... **MP**

Jumbo shrimp, oysters, Chef's fresh poke  
Cocktail sauce, mignonette, herb caper remoulade, lemon wedges, Tabasco  
Four pieces per person

**Cedar Plank Salmon** ..... **32**

Spicy aioli salmon, fried rice, scallions



# Carving Stations

150 attendant fee per station. 90 minute maximum service time. One chef per 100 guests recommended. All carvery items served with Chef's choice condiments. Priced per person.

## Fowl and Feather

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**Beer Can Chicken** 20  
Local beer, corn bread muffin

**Roasted Turkey Breast** 20  
Thyme jus, dinner roll, whole grain mustard aioli

## Pork

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**Tenderloin** 22  
Apple cider glaze, dinner roll

**Honey Glazed Smoked Ham** 20  
Apple butter, dinner roll

## Beef

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**Tenderloin** MP  
Béarnaise, dinner roll

**Strip Loin** MP  
Rosemary demi-glace, dinner roll

**Salt Crusted Prime Rib** MP  
Rosemary demi-glace, dinner roll

## Vegetarian/Vegan

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**Roasted Garden Vegetable Strudel** 12  
Roasted red pepper coulis, corn bread muffin

# Action Stations

Priced per person. \$150 attendant fee per station. 90 s/b minute maximum service time. One chef per 50 guests recommended. Minimum 25 people.

## **Pasta Station** ..... **28**

Penne, cheese ravioli, cavatappi  
Mushrooms, onions, spinach, peppers, tomatoes, asparagus Pesto,  
alfredo, marinara, infused olive oil  
Shaved Parmesan, feta, chili flakes  
Garlic bread sticks

## **Stir Fry Station** ..... **32**

Sesame chicken, teriyaki beef  
Mixed market fresh vegetables  
Jasmine rice, spring rolls  
Hoisin sauce, soy sauce, sweet chili sauce, chili flakes

## **Risotto Station** ..... **26**

Traditional risotto  
Wilted spinach, sundried tomatoes, asparagus, zucchini, artichokes,  
peas, bacon  
Shaved Parmesan, mozzarella  
Garlic bread sticks

## **Fajita Station** ..... **32**

Carne asada, achiote chicken  
Shredded cheese, jalapeños, peppers, onions Pico de  
gallo, guacamole, sour cream  
Warm flour tortillas, Spanish rice

## **Salad Station (Per Person)** ..... **24**

Romaine, mixed greens  
Blue cheese, Parmesan cheese, feta cheese  
Tomatoes, cucumber, avocado, peppers, hard boiled eggs,  
seeds, croutons  
Caesar, balsamic vinaigrette, ranch dressings

## **BYOB Build Your Own Bowl** ..... **34**

### **Choice of Two**

Jasmine rice, brown rice, rice noodles

### **Choice of Two**

Grilled flank steak, roasted chicken, garlic shrimp, seared tofu

### **Included Sides**

Vegetable broth, bok choy, green onions, broccoli,  
bean sprouts, peppers, onions, mushrooms, carrots, teriyaki sauce,  
Mongolian sauce, sweet chili, sambal oelek

Cream cheese wontons

# Late Night

Priced per person. S/B 90 minute maximum service time.

## **Slider Station** ..... 20

Beef slider, cheese, mayonnaise, mustard, ketchup, pickles Walleye slider, lemon caper aioli  
Wild rice slider, Wisconsin cheddar, cranberry aioli  
(Two sliders per person)

## **Chicken Wing Bar** ..... 18

Buffalo, teriyaki, Cajun wings  
Ranch, blue cheese  
(Four pieces per person)

## **Nacho Bar** ..... 16

Tri-colored tortilla chips, carne asada  
Salsa, sour cream, jalapeños, shredded lettuce, corn tortilla Queso fresco, chipotle ranch, black bean dip

## **State Fair** ..... 18

Mini corn dogs, ketchup, mustard,  
Cheese curds, buttermilk ranch Mini donuts, caramel corn

## **Late Night Delivery** ..... 18

Four cheese pizza, pepperoni pizza,  
Roasted vegetable pizza

## **Street Tacos** ..... 22

Fish tacos, beef tacos, chicken tacos  
Corn tortillas, shredded cheese, onion, cilantro, Refried beans, Spanish rice  
Sour cream, pico de gallo

## **French Fry Bar** ..... 16

Shoe string fries, sweet potato fries, tater tots  
Ketchup, Cajun mayonnaise, ranch dressing

## **S'mores Bar** ..... 18

Skewered marshmallows, graham cracker squares Hershey's milk chocolate  
Peanut butter, Nutella

## **Mini Sota Sweets** ..... 20

Assorted cheesecakes, carrot cake, cookies, brownies

# Reception Packages

Priced per person. 90 minutes of service maximum. \$150 chef's fee per station. One chef per 75 guests recommended. Minimum 25 people.

## **Lofton Minneapolis Signature Reception** **88**

### **Midwestern Antipasto**

Marinated grilled and chilled vegetables, olives

### **Hors d'Oeuvres (Choice of Four)**

Tempura shrimp, sweet chili sauce

Rosemary chicken, herb buttermilk dressing

Bacon steak, bourbon maple glaze

Beer battered walleye slider

Wild foraged mushroom, caramelized onion, smoked gouda flatbread Apple, Brie cheese, balsamic flatbread

Roasted vegetable, spinach, fontina flatbread

Tomato caprese skewer

Deviled egg, crispy prosciutto

Mini lobster rolls

Prosciutto wrapped asparagus, balsamic

Fig, Brie cheese, brown butter tartlet

Mushroom risotto spoon

Gruyère onion tartlet

Roasted tomato, parmesan, toasted baguette, balsamic

### **Salad Station**

Romaine, mixed greens

Blue, Parmesan, feta cheese

Tomatoes, artichokes, avocado, cucumber, red onions Seeds, croutons

Caesar, balsamic, ranch dressings

**Chef's Carvery Table (Choice of Two)**

All served with accompaniments and specialty breads or rolls Kielbasa,

beer can chicken, roasted turkey breast

Beef strip loin, pork tenderloin, baked ham,  
prime rib

Vegan options available upon request

**Mini Sota Sweets**

Assorted cheesecakes, carrot cake, cookies, brownies

**Naturally Minnesota****82****Garde Manger**

Charcuterie, Midwestern cheeses

Smoked salmon

Grilled breads, deviled eggs

**Main**

Beer battered walleye

Smashed red potatoes

Heirloom beans, coleslaw

**Carving Station**

Salt crusted prime rib, rosemary jus

**Dessert Station**

Orchard fruit tarts

Chocolate chunk brownies, assorted gourmet bars

# DINNER

<b>Dinner Buffet</b>	<b>31</b>
<b>Plated Dinner</b>	<b>32</b>
<b>Lofton Minneapolis Premier Dinner</b>	<b>34</b>

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a \$10 per guest surcharge.

# Dinner Buffet

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan bread and butter are included.

## **Vermilion** **68**

Tomato basil soup

Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed vinaigrette

Roasted chicken, fresh rosemary, roasted potatoes

Strip loin of beef, garlic stewed mushrooms

Wild mushroom ravioli, garlic cream

## **Mille Lacs** **77**

Chicken wild rice soup

Bordeaux salad, spinach, sliced strawberries, pine nuts, chèvre cheese, pickled red onion, strawberry vinaigrette

Seared salmon, broccolini

Grilled beef tenderloin, fingerling potatoes, caramelized onions

Grilled eggplant parmesan, roasted vegetables, smoky tomato sauce

## **Lake Superior** **72**

Truffle potato leek soup

Spinach, beet, oven roasted tomato, chèvre, pickled red onion, horseradish vinaigrette

Walleye, wild rice, roasted garlic, Chardonnay cream

Beef Stroganoff, roasted potatoes, Brussels sprouts

Chef's seasonal vegetable risotto

## **Desserts (Choice of Two Per Buffet)**

Flourless chocolate torte

Lemon cream cake

Vanilla cheesecake, seasonal berries

Chocolate peanut butter cake

Mixed berries, creme fraiche (V) Sorbet

(VE)

# Plated Dinner

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Three courses are included in pricing. Multiple entrée selections are subject to the highest priced item.

## Plated Dinner

---

### Soup or Salad (Choice of One)

Mushroom cream-sherry bisque

Minestrone

Chicken wild rice

Truffle potato leek

Sweet tomato basil

Butternut squash bisque

Caesar, hearts of romaine, Parmesan, Caesar dressing,

toasted croutons

Bordeaux, spinach, sliced strawberries, pine nuts, chèvre cheese,

pickled ed onion, strawberry vinaigrette

Classic, mixed greens, cherry tomato, cucumber, red onion, carrot,

balsamic vinaigrette

Wedge, iceberg lettuce, red onion, tomato, bacon, blue cheese,

Green Goddess dressing, French dressing

Organic field greens, apples, granola, dried fruit seeds, Brie cheese,

poppy seed dressing

### Entrees (Choice of Three) Seared Salmon

62

Israeli couscous, roasted asparagus, heirloom tomato fennel salad

### Braised Short Rib

69

Sweet potato hash, parsnip puree, Brussels sprouts

### Seared Local Chicken

59

Truffle whipped potatoes, roasted forest mushrooms, thyme jus

### Butternut Squash Ravioli

52

Roasted butternut squash, sage, brown butter, sun-dried tomatoes

### Grilled Eggplant Parmesan

52

Eggplant Parmesan, roasted vegetables, smoky tomato sauce



<b>Filet Mignon</b>	<b>77</b>
Garlic mashed potatoes, asparagus, red wine demi	
<b>Roast Pork Loin</b>	<b>64</b>
Honey roasted apples, whipped Yukon potatoes, ginger glaze carrots	
<b>Pan Seared Walleye</b>	<b>59</b>
Roasted corn succotash, asparagus, chardonnay dill sauce	
<b>Pan Roasted Chicken</b>	<b>59</b>
Lemon risotto, broccolini, white wine cream sauce	
<b>Stuffed Portobello Mushroom</b>	<b>52</b>
Spaghetti squash, zucchini, herb salad, roasted tomato sauce	
<b>Beef Tenderloin and Shrimp</b>	<b>87</b>
Rosemary fingerlings, asparagus, port demi	
<b>Beef Tenderloin and Salmon</b>	<b>87</b>
Herb risotto, asparagus, dill cream sauce	
<b>Dessert (Choice of One)</b>	
Flourless chocolate torte	
Chocolate lava turtle with caramel pecan Rustic	
apple tart	
Chocolate peanut butter cake	
Mixed berries, creme fraiche (V)	
Sorbet (VE)	

# Lofton Minneapolis

## Premier Dinners

Freshly brewed regular and decaffeinated coffee, assorted hot teas and artisan breads are included. Available to groups 75 people or fewer.

### **Premier Dinner A** **87**

Sweet tomato basil soup

#### **Salad**

Organic field greens, apples, granola, dried fruit, seeds, Brie cheese, poppy seed dressing

#### **Choice of Tableside**

Filet mignon, garlic mashed potatoes, asparagus, red wine demi Seared salmon, Israeli couscous, roasted asparagus, heirloom tomato fennel salad

Grilled eggplant Parmesan, eggplant, parmesan, roasted vegetables, smoky tomato sauce

Flourless chocolate torte

### **Premier Dinner B** **87**

Chicken wild rice soup

#### **Salad**

Spinach, red onion, strawberries, chèvre, pine nuts, goat cheese, strawberry vinaigrette

#### **Choice of Tableside**

Braised short rib, sweet potato hash, parsnip puree, Brussels sprouts Seared local chicken, truffle whipped potatoes, broccolini, thyme jus Foraged mushroom risotto, onion, garlic, Parmesan cream, broccolini

Seasonal Cheesecake

### **Premier Dinner C** **87**

Mushroom cream-sherry bisque

#### **Salad**

Hearts of romaine, Parmesan, Caesar dressing, toasted croutons

#### **Choice of Tableside**

Pan roasted chicken, lemon risotto, broccolini, white wine cream sauce

Pan seared walleye, wild rice pilaf, asparagus, Chardonnay dill sauce

Butternut squash ravioli, roasted butternut squash, sage, brown butter

Keylime terrine

# BEVERAGES

<b>Beverages</b>	<b>36</b>
<b>Bar Packages</b>	<b>37</b>
<b>Wines</b>	<b>40</b>

All food and beverage pricing is per person and subject to a 21% service charge, 4% administrative fee, 11.025% sales tax and 13.525% liquor sales tax. All prices subject to change without notification. Menus are subject to change based on seasonality and product availability.

All buffets are served for 1.5 hours. Buffets servicing groups under 15 guests are subject to a \$10 per guest surcharge.

# Beverages

## **Beverages**

Freshly Brewed Coffee, Decaffeinated Coffee, Teas (Per Gallon) 90

Nespresso (Per Pod) 6

Fresh Orange, Grapefruit Juice (Per Gallon) 64

Fresh Apple, Cranberry, Tomato Juice (Per Gallon) 64

Fresh Lemonade, Fresh Iced Tea (Per Gallon) 60

Bottled Fruit Juice (Per Bottle) 6

Bottled Water (Per Bottle) 5

Assorted Soft Drinks (Per Can) 5

Bottled Sparkling, Flavored Sparkling Waters (Per Bottle) 5

Red Bull (Per Can) 7

Vitamin Waters (Per Bottle) 8

Choice of Infused Waters: Cucumber Mint,

Rosemary Watermelon, Lavender Peach (Per Gallon) 40

# Bar Packages

A bar fee of \$150 per bar is the responsibility of the sponsoring organization. Priced per person.

## Premium Collection

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<b>First Hour</b>	<b>24</b>
<b>Each Additional Hour</b>	<b>16</b>

### Premium Liquors

Titos vodka  
Bombay Original gin  
Jack Daniel's whiskey Dewar's  
White Label scotch Canadian  
Club Blend Bacardi Superior rum  
Exotico Blanco

### Premium Wines

Lunetta Prosecco  
Caposaldo pinot grigio Benziger  
sauvignon blanc  
La Crema chardonnay  
Pink Flamingo rosé  
Mark West pinot noir  
Tribute by Benziger  
cabernet sauvignon  
Bodega Caro Aruma malbec

### Premium Beers

Budweiser  
Bud Light  
Sam Adams seasonal  
Stella Artois  
Corona Extra  
Fat Tire Voodoo Ranger IPA  
Heineken o.o  
Truly Hard Seltzer  
White Claw

### Non-Alcoholic Beverages

Assorted soft drinks  
Still and sparkling waters  
Juices

## Luxury Collection

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**First Hour** 26

**Each Additional Hour** 18

### Luxury Liquors

Ketel One vodka Hendrick's gin

Bacardi 8 rum

Patrón Silver tequila

Crown Royal whiskey

Glenfiddich 12-Year scotch

Maker's Mark bourbon

### Luxury Wines

Nicolas Feuillatte

Brut champagne

Cavaliere d'Oro Campanile  
pinot grigio

Kim Crawford sauvignon blanc

Miraval Cotes De Provence rosé

Benziger merlot\*

La Crema pinot noir

Decoy by Duckhorn

cabernet sauvignon

Chalk Hill, Russian River

Chardonnay

### Luxury Beers

Budweiser

Bud Light

Sam Adams seasonal

Stella Artois

Corona Extra

Fat Tire Voodoo Ranger IPA Blue

Moon Belgian White Heineken

O.O

Truly Hard Seltzer

White Claw

### Non-Alcoholic Beverages

Assorted soft drinks

Still and sparkling waters

Juices

\*Sustainable/Organic Selections

# Hosted/Cash Bar

A bar fee of \$150 per bar is the responsibility of the sponsoring organization. Priced per drink.

## The Hosted Bar

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	Premium	Luxury
Cocktails	10	12
Wines by the Glass	12	14
Martini	11	12
Craft/Imported Beer	8	18
Domestic Beer	7	8
Soft Drinks	5	5
Bottled Water	5	5
Sparkling Water	5	5

## The Cash Bar

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	Premium
Cocktails	12
Wines by the Glass	15
Martini	12
Craft/Imported Beer	9
Domestic Beer	8
Soft Drinks	5
Bottled Water	5
Sparkling Water	5

## Specialty Stations

### (Inquire with Your Coordinator on Pricing)

The Lofton Hotel offers the following specialty stations. Inquire with your coordinator:

- Local Craft Beer
- Champagne Cocktail
- Martini, Gin and Tonic
- Manhattan, Old Fashioned
- Bloody Mary Mimosa

## After Glow Cordials and Cognacs (Each)

15

- Grand Marnier
- Kahlua, Bailey's Irish Cream
- Sambuca, B&B
- Amaretto, Frangelico
- Tuaca
- Hennessy VSOP Cognac St-Germain

# Wines

Priced per bottle.

## Champagne and Sparkling

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Sparkling, Michelle Brut, Washington Prosecco,	45
Lunetta, Italy	56
Champagne, Nicolas Feuillatte Brut, France	150

## White

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Pinot Grigio, Cavaliere d'Oro Campanile, Italy	65
Pinot Grigio, Caposaldo	56
Sauvignon Blanc, Archtype, New Zealand	46
Sauvignon Blanc, Benziger, California*	56
Sauvignon Blanc, Kim Crawford, New Zealand	65
Chardonnay, Archtype, California	46
Chardonnay, La Crema, California	56
Chardonnay, Chalk Hill, Russian River	70
Rosé, Pink Flamingo, France	70
Rosé, Miraval Cotes De Provence, France	95

## Red

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Pinot Noir, Archetype, California	46
Pinot Noir, Mark West, California	56
Pinot Noir, La Crema, California	65
Malbec, Bodegas Caro Aruma by Lafite Rothschild, Argentina	56
Merlot, Benziger, California*	65
Cabernet Sauvignon, Archtype, California	46
Cabernet Sauvignon, Tribute by Benziger, California	56
Cabernet Sauvignon, Decoy by Duckhorn, California	76

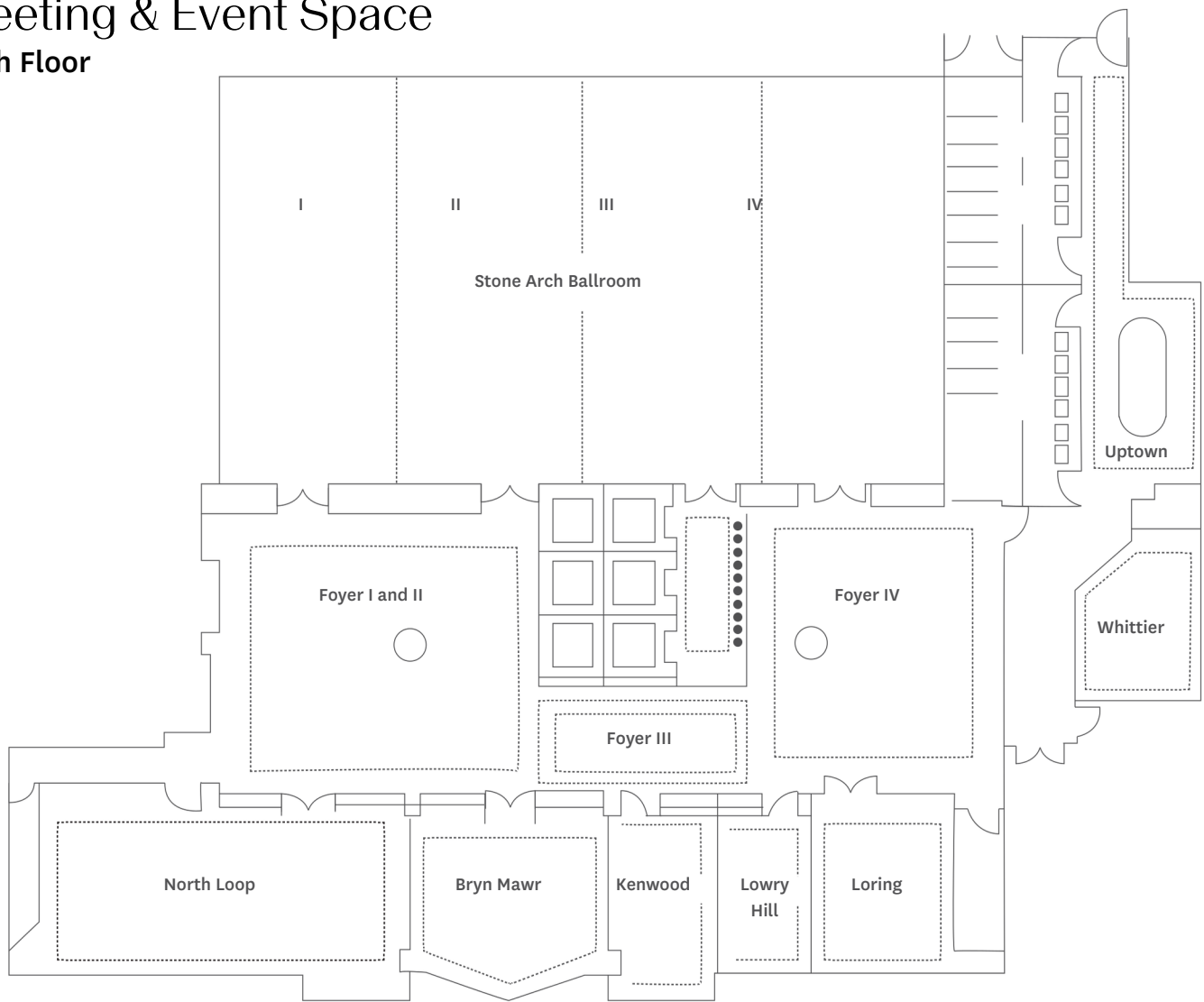
\*Sustainable/Organic Selections

For a more extensive wine list, please refer to the outlet wine menu.



# Meeting & Event Space

## Fifth Floor



Venue	Classroom	Banquet	Reception	Theatre	Crescent	Hallow Square	U-Shape	Conference
<b>Stone Arch Ballroom</b>								
Stone Arch Ballroom	300	400	600	600	240	192	168	160
Stone Arch 1, 2, 3, or 4	186	300	450	450	180	144	126	120
Foyer 1 & 2		110	170		66			
Foyer 4		80	120		48			
<b>Meeting Rooms</b>								
North Loop	45	70	125	100	42	40	35	35
Bryn Mawr	30	40	60	50	24	25	24	24
Kenwood	18	24		36		12	10	10
Lowry Hill	14	20	28	20	12	9	8	16
Loring	24	30		50		24	20	18
Whittier	12	20	30	15	20	12		12
Uptown								14
<b>Cosmos</b>								
Tangle Town		8						

# MEETING PLANNER GUIDE

# Meeting Planner Guide

Welcome to The Lofton Hotel. With any special gathering, we understand that it's that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a personal event, small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

## Food and Beverage Service .....

The following pages outline our selection of menus carefully designed by our Culinary Team. Our team of Conference and Catering professionals will be happy to customize and tailor specialty menus upon request, including the substitution of vegetarian, gluten free, low carb/high protein items. The Lofton Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. Therefore, all food and beverage must be supplied by the Hotel. This includes hospitality suites and food amenity deliveries. To ensure the quality and safe handling of products serviced by the Hotel, we request that no food and beverage may be transferred or re-plated. In addition, food may not be removed from any function by the client or any of the invitees. The Hotel's mixology and sommelier teams are available to suggest a wide range of beverage selections to compliment your event.

The Hotel kindly requests that beverages are served by Hotel personnel only. In addition, the Hotel's alcoholic beverage license requires the Hotel to request proper identification of any person of questionable age. The Hotel may opt to refuse alcoholic beverage service if the person is either under age or proper identification cannot be produced as well as to any person, who, in the Hotel's judgment, appears intoxicated. In the event outside beverage products are serviced by Hotel personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Hotel in advance of the event/function. We will provide a high level of service. Please inquire with your coordinator on staffing ratios based upon your event.

Based on your selections, all menu items are priced per person and are served for the following durations. Additional cost may be incurred for any service time extensions:

Breakfast: [1.5] Hours

Brunch: [2] Hours

Morning and afternoon breaks: [0.5] Hour

Lunch and dinner: [1.5] Hours

Stationary receptions: [2] Hours

## Taxes and Services Charges .....

The Hotel will add a taxable 21% service charge and 4% administrative fee, 11.025% state sales tax on food and 13.525% state tax on beverage in addition to the prices stated in this guide. Such taxes and service charges are subject to change without notice. When the Hotel caters events off property, there will be an additional offsite charge per person, which will be included in your final menu price.

## **Menu Selection**

To ensure that every detail is handled in a timely manner, the Hotel requests that the menu selections and specific details be finalized three [3] weeks prior to the function. In the event the menu selections are not received three [3] weeks prior to the function, we will be happy to select appropriate menus to fit your needs.

You will receive a copy of the Banquet Event Orders (BEO's) to which additions or deletions can be made. When the BEO's are finalized, please sign and return ten [10] working days prior to the first scheduled event. The Banquet Event Order will serve as the food and beverage contract. Short term bookings inside of ten [10] days may require some menu item substitutions by the Chef. Your coordinator will advise you in advance. Special dietary requests should be submitted to your catering manager ten [10] days in advance. 'Buffet of the Day' discounts are not applied to groups already receiving food and beverage concessions in their contract.

The following will be subject to surcharges:

When offering a choice of entrée for an event (split plate) the highest entrée price will prevail for all attendees.

Due to costs associated with preparation, additional charges per person will apply for buffet service of fifteen [15] or less guests for breakfast and twenty-five [25] or less guests for dinner.

Increases or changes of food inside of seventy-two [72] hours may be subject to a 10% upcharge.

Our menus are designed to accommodate some special dietary requests. However, some dietary requests may be subject to a surcharge.

## **Guarantees**

We need your assistance in making all of your events a success. The Lofton Hotel requests that clients notify the Conference and Catering Department with the exact number of guests attending the function seventy-two [72] business hours prior to the function (not counting weekends). Guarantees for Wednesday events must be confirmed on the preceding Friday. If fewer than the guaranteed number of guests attend the function, the client is charged for the original guaranteed number.

On the day of the event, we will set and prepare for up to 3% over the guaranteed attendance at your request.

## **Security**

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Hotel does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Hotel reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Hotel. The Hotel's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Hotel, including insurance and indemnification requirements. Security personnel are not authorized to carry firearms without advance Hotel approval.

## **Audio-Visual Services**

The Hotel's technology partner, Encore, is available to assist you with any audio, video, electrical and internet needs. Please contact your Conference or Catering Manager for additional information and requests.

## **Shipping and Receiving**

For your convenience, parcel shipping and handling services are available at the Hotel.

For additional information regarding package shipping instructions, please contact your Conference or Catering Manager.



THE  
**LOFTON**  
HOTEL

(612) 677-1100  
601 N 1st Ave Minneapolis, Minnesota 55403

