

Beverage Bar Service

House Brands

Smirnoff Vodka
 Beefeater Gin
 Bacardi Rum
 E & J Brandy
 Jim Beam Bourbon
 Windsor Whiskey
 Grants Scotch
 Tanqueray Gin*
 Dewar's White Label Scotch*
 Captain Morgan Spiced Rum*

Premium Brands

Stoli Vodka
 Tanqueray Gin
 Bacardi Rum
 Jim Beam Bourbon
 Christian Brothers Brandy
 Jack Daniels
 Jameson Whiskey
 Dewar's White Label Scotch
 Captain Morgan Spiced Rum
 Sauza Gold Tequila

Cash Bar Service

House Brand Mixed Drinks	\$6.00
Premium Brand Mixed Drinks	\$6.75
Domestic Beer	\$5.25
Imported Beer	\$6.00
House Wine, Glass	\$6.00
House Premium Wine, Glass	\$7.75
Non-Alcoholic Beer	\$5.00
Soda/Bottled Water	\$2.75
Cordials	\$8.25
Martinis/ Red Bull Drink	\$8.50
Specialty Liquor	\$8.50
Red Bull	\$4.50
Perrier	\$4.50

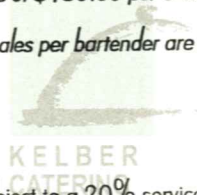
*Cash Bar Prices are inclusive in Tax

Host Bar Service

House Brand Mixed Drinks	\$5.25
Premium Brand Mixed Drinks	\$6.00
Domestic Beer	\$4.50
Imported Beer	\$5.25
House Wine, Glass	\$5.25
House Premium Wine, Glass	\$7.00
Non-Alcoholic Beer	\$4.50
Soda/Bottled Water	\$2.50
Cordials	\$7.50
Martinis/ Red Bull Drinks	\$7.75
Specialty Liquor	\$7.75
Red Bull	\$4.00
Perrier	\$4.00

**These Premium Brands are offered as additional choices on our House Cash Bars*

*A bartender charge of \$150.00 per 3-hour shift, per bartender
 will be waived if sales per bartender are \$500.00 or greater.*



Host Bar Prices are subject to a 20% service charge and applicable taxes

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Hors d'oeuvre Packages

A minimum of 100 guests is required per package

Chef's Favorites

Parmesan Artichoke Canapé, Curried Shrimp
Croustade, Caramelized Onion Tart, Tomato
Bruschetta, Basil Chicken Salad Profiterole

(3 total pieces)

\$6.95

Minnesota Made

Swedish Meatballs, Minnesota Four-Cheese
Filo Tartlet, Smoked Turkey & Asparagus
Canapé, Minnesota Cheese & Sausage
Platter, Walleye Cakes with Lemon Aioli

(4.25 total pieces)

\$10.50

Greek Breads & Spreads

Warm Artichoke Dip, Hummus, Red Pepper
Hummus, Tapenade & Spicy Feta Dip
served with Garlic Pita Chips & Toasted

Baguette Slices

\$6.95

Dim Sum

Bacon-Wrap Ginger Scallops, Lemon Chicken
Tenders, Chicken Spring Rolls, Hibachi Beef
Skewer, Vegetable Potstickers accompanied with

Sweet n' Sour & Peanut Sauces

(4.5 total pieces per guest)

\$11.25



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Mini Ballpark

Petite Beef Franks, Slider Burgers &
Southern Style Mini Chicken Sandwiches

(2 total per guest)

with Toppings & Fresh Baked Buns,
Fresh Vegetable & Pickled Relish Tray,
Tortilla Chips with Chorizo con Queso

\$9.95

The Big Spread

Buffalo Style Chicken Drumsticks with Bleu Cheese
Dip & Celery (2.5 per guest), Fresh Vegetable
Crudités with Spinach Dip (1 tray per 100 guests),
Traditional Cheese Trays (1 tray per 100 guests)

\$10.95

The International

Thai Peanut Basket,
Pear, Brie & Almond in Filo, Duck Rillettes with
Cranberry Walnut Sauce, Grilled Chicken
Quesadilla, Asparagus & Smoked Turkey
Canapé, Italian Sausage Cup

(4 total pieces)

\$11.50

Mini Temptations

Homemade Fingercakes, Truffles, Mini Tarts,
Petite Cheesecakes garnished with Fresh Dipped
Strawberries & Pineapple Wedges, Fresh

Brewed Colombian Coffee

(3 total pieces)

\$8.95

Antipasto Table

Marinated Italian Meats & Vegetables with
Fresh Cheeses, Olive Bar, &
Toasted Baguette Slices

\$5.25

Taco Station

Seasoned Ground Beef, Tomatoes, Shredded
Lettuce, Cheddar Cheese, Salsa, Sour Cream,
Tri-Colored Tortilla Chips, Taco Shells & Flour

Tortillas (2 per guest)

\$7.50

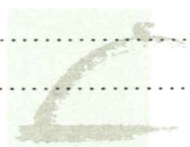
Cold Hors d'oeuvres

(100 piece minimum per item)

Amablú-Walnut Croustade.....	\$2.50 each
Antipasto Skewer.....	\$2.75 each
Asparagus & Smoked Turkey Canapé.....	\$2.75 each
Assorted Pinwheels (minimum 50 per flavor)	\$2.50 each
<i>(Chicken Caesar, Peppercorn Ranch Turkey, Tuscany Veggie, Kalamata-Feta, or Santa Fe Salsa)</i>	
Beef Finger Sandwich with Peppercorn Hollandaise.....	\$2.95 each
Beef & Horseradish Asparagus Canapé.....	\$2.75 each
Brie & Marcona Almond Appetizer.....	\$2.75 each
Bruschetta, Artichoke Olive.....	\$2.50 each
Bruschetta, Fresh Tomato.....	\$2.50 each
Caramelized Onion, Apple, & Brie Canapé.....	\$3.00 each
Crab Salad Bouchee.....	\$3.00 each
Cranberry & Smoked Turkey Crostini.....	\$2.75 each
Fresh Petite Fruit Kabob.....	\$2.95 each
Greek on Pita, a blend of Cucumber, Kalamata, Garlic, & Feta.....	\$2.50 each
Italian Beef & Roasted Red Pepper Crostini.....	\$2.75 each
Manchego Cheese Chutney Canapé.....	\$2.50 each
Mini Caprese Toast.....	\$2.50 each
Mozzarella & Sundried Tomato Salami Coronet.....	\$2.50 each
Portabella Tuscany Bocado.....	\$3.00 each
Profiteroles ~ Filled with Assorted Salads (minimum 25 per flavor)	\$2.75 each
<i>(Basil Chicken, Fresh Vegetables & Herb Cream Cheese & Veggie Muffaletta Salad)</i>	
Shrimp Cocktail with Fresh Lemons.....	\$3.50 each
Shrimp & Cucumber Canapé.....	\$2.50 each
Smoked Salmon Roulade.....	\$2.75 each
Snow Crab Claws with Cocktail Sauce & Fresh Lemon.....	\$3.50 each
Spinach & Feta Tartlet.....	\$2.50 each
Sundried Tomato Pesto Bouchee.....	\$2.75 each
Thai Peanut Basket.....	\$2.75 each
Vegetable Sushi with Wasabi & Ginger (5 day guarantee required).....	\$3.75 each
Fresh Vegetable Shooter with Ranch Dip.....	\$3.25 each

Sweet Bites

Chocolate Dipped Strawberries.....	\$3.00 each
Homemade Petite Dessert Assortment.....	\$3.00 each
Homemade Mini Cheesecakes.....	\$3.00 each



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Hot Hors d'oeuvres

(100 piece minimum per item)

Artichoke-Kalamata Canapé	\$2.50 each
Bacon Wrap Ginger-Scallop	\$3.00 each
Bleu Cheese Stuffed Olive en Croute	\$2.50 each
Beef Kabob, Hibachi Style	\$3.50 each
Beef Tenderloin Bites with Béarnaise & Horseradish	\$3.50 each
Buffalo Chicken Wonton	\$2.75 each
Cajun Chicken Tenders (sautéed) with Hollandaise & Horseradish	\$2.75 each
Cheddar & Bacon Fritters	\$2.50 each
Chicken Drumsticks, Battered	\$2.75 each
Chicken Potstickers with Peanut Sauce	\$2.75 each
Chicken Spring Rolls with Sweet & Sour Sauce	\$2.75 each
Chicken Tikka with Red Pepper-Mango Chutney	\$2.95 each
Chicken Wings, Boneless Buffalo Style with Bleu Cheese Dip	\$2.50 each
Crab Cake with Chipotle Aioli	\$2.75 each
Crab Rangoon	\$2.75 each
Curried Shrimp Croustade	\$2.75 each
Filo Tartlets, (minimum 50 per flavor)	\$3.00 each
<i>(Rosemary Chicken, Caramelized Onion, Curried Chicken, Baked Four Cheese)</i>	
Ham Salad Melt	\$2.50 each
Ham & Swiss Palmiers	\$2.75 each
Italian Sausage Cup	\$2.50 each
Lemon Chicken Tenderloins	\$2.50 each
Meatballs (Swedish, BBQ or Sweet & Sour)	\$2.50 each
Mushroom Stuffed with Herb Cheese & Wild Rice	\$2.50 each
Parmesan Artichoke Appetizer	\$2.50 each
Pear, Brie, & Almond in Filo	\$3.75 each
Pork Pot Stickers with Peanut Sauce	\$2.75 each
Proscuitto-Wrapped Jumbo Shrimp, with an Apricot Glaze	\$3.75 each
Quesadilla, Grilled Chicken with Salsa & Sour Cream	\$2.75 each
Reuben Melt	\$2.75 each
Samosa, Vegetable with Tamarind Chutney	\$2.50 each
Southwest Shrimp Skewer with Chipotle-Lime Remoulade	\$3.00 each
Vegetable Pakora with Tandoori Sauce	\$2.75 each
Vegetable Egg Rolls with Sweet & Sour Sauce	\$2.75 each
Vegetable Potsticker	\$2.75 each
Walleye Cake with Lemon Aioli	\$3.00 each
Wild Rice Mushroom Tartlet	\$2.75 each
Wonton Popper	\$2.75 each

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From the Chef's Carving Table

Baron of Beef * (approximately 60 petite roll servings)	\$295.00 each
Whole Roasted Turkey * (approximately 60 petite roll servings)	\$350.00 each
Cherrywood Smoked Whole Boneless Ham * (approximately 50 petite roll servings)	\$250.00 each
Pan Seared Yellow Fin Tuna Loin (approximately 40-50 servings)	\$195.00 each
Medium-Rare, served with Wasabi-Mayo, Cantonese Sauce, Ponzu Sauce & Pickled Ginger, Garnished with thin Cucumber slices	
Steamship Round of Beef * (approximately 180-200 petite roll servings)	\$850.00 each
Whole Roasted Beef Tenderloin * ~ USDA Choice Whole Beef Tenderloin	\$395.00 each
(approximately 24 Hors d'oeuvre Buffet servings) includes Béarnaise & Woodland Mushroom Sauce	

* Carver required \$ 125 per Carver

Above meats (except Tuna) served with petite rolls & condiments

Cold Hors d'oeuvres Platters

(Platters serve approximately 100 guests, unless otherwise noted)

Deli Meats with Cheeses, Petite Rolls & Condiments	\$450.00 Platter
Fresh Vegetable Crudités with Spinach Dip	\$350.00 Platter
Roasted Vegetable Platter with Caribbean Dip	\$395.00 Platter
Gourmet International Cheese Display with Assorted Crackers garnished with Fresh Fruit	\$450.00 Platter
Home Smoked Salmon with Capers, Purple Onion, Olives, Herbed Cream Cheese, & Crackers	\$275.00 Platter
(serves approx. 40 guests)	
Layered Taco Dip with Tortilla Chips (Serves 50)	\$150.00 Platter
Marinated Antipasto Platter with Italian Meats & Cheeses	\$425.00 Platter
Minnesota Cheese & Sausage Platter with Crackers	\$425.00 Platter
Seasonal Fresh Fruit Platter	\$450.00 Platter
Traditional Cheese Platter with Crackers	\$375.00 Platter
Tataki Seared Salmon Platter with Condiments & Water Wafers (serves 50)	\$195.00 Platter
Layered Mediterranean Dip with Garlic Pita Chips (25 Servings)	\$75.00 Platter



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