

Emery

AUTOGRAPH COLLECTION®
HOTELS

CATERING AND EVENTS MENU



E

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Event Guidelines

All prices are subjected to a 25% service charge and applicable taxes. Liquor will be taxed at a rate of 13.525%. Food will be taxed at a rate of 11.025%. Audio/Visual equipment usage will be taxed at a rate of 8.025%. All buffets for breakfast, lunch, and dinner are limited to two hours in length. Break times are limited to 30 minutes. A small buffet is subject to an additional charge of \$100 if under 10 people. Kids menu pricing is for kids 12 and under. Outside dessert fee will be charged at \$4 per person. Certain items require a minimum order per item. Menus are subject to change. Customization of menus is available upon request to be priced accordingly.

GF = Gluten Free
GF-O = Gluten Free Optional
VG = Vegetarian
V = Vegan

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Breakfast

CONTINENTAL

SLICED FRUIT AND BERRIES GF, V	29
FRESHLY BAKED PASTRIES & BREADS VG Assortment with Butter and Assorted Preserves	
HARD BOILED EGGS VG, GF	
OATMEAL BAR V, GF MYLK Labs Individual Assorted Oatmeal, Accompaniments	

RISE AND SHINE

SLICED FRUIT AND BERRIES GF, V	39
FRESHLY BAKED PASTRIES & BREADS VG Assortment with Butter and Assorted Preserves	
OATMEAL BAR V, GF MYLK Labs Individual Assorted Oatmeal, Accompaniments	
AVOCADO TOAST BAR Roma Tomatoes, Red Onions, Capers, Lox, Whipped Cream Cheese, Hard Boiled Eggs	
SCRAMBLED EGGS WITH FRESH HERBS GF, VG	
CHOICE OF PETERSON CRAFTSMAN BACON OR CHICKEN SAUSAGE GF	
BREAKFAST POTATOES VG, GF-O Seasoned Potatoes with Roasted Onions and Peppers	

THE BASICS

SLICED FRUIT AND BERRIES GF, V	42
FRESHLY BAKED PASTRIES & BREADS VG Assortment with Butter and Assorted Preserves	
SCRAMBLED EGGS WITH FRESH HERBS GF, VG	
CHOICE OF PETERSON CRAFTSMAN BACON OR CHICKEN SAUSAGE GF	
BREAKFAST POTATOES VG, GF-O Seasoned Potatoes with Roasted Onions and Peppers	
BREAKFAST SANDWICH Croissant, Peterson Craftsman Bacon, Fried Eggs, Cheddar	
BREAKFAST BURRITO VG Scrambled Eggs, Onions, Peppers, Mushrooms, Cheddar	
OATMEAL BAR V, GF MYLK Labs Individual Assorted Oatmeal, Accompaniments	

All prices are priced per guest and subjected to a 25% service charge and applicable taxes. All buffets are limited to two hours in length. Groups under 10 are subject to an additional charge of \$100.

BREAKFAST CONT.

A LA CARTE BREAKFAST

CHEF-ATTENDED OMELET STATION*	16
<i>CHOICE OF 3 MEATS:</i>	
Peterson Craftsman Bacon, Sausage, Ham, Turkey, Blue Lump Crab Meat	
<i>CHOICE OF 3 VEGETABLES:</i>	
Mushrooms, Onions, Spinach, Tomato, Bell Pepper, Black Olives	
<i>CHOICE OF 2 CHEESES:</i>	
Cheddar, Mozzarella, Fontina, Swiss, Provolone	
BAGELS AND LOX	12
Salmon, Cucumbers, Roma Tomatoes, Red Onions, Capers, Fresh Dill, Whipped Cream Cheese	
OATMEAL BAR V, GF	6
MYLK Labs Individual Assorted Oatmeal, Dried Fruits, Honey, Maple Syrup, Cinnamon Sugar, Honey Nut Granola	
BREAKFAST SANDWICH	10
Croissant, Peterson Craftsman Bacon, Fried Eggs, Cheddar	
ASSORTED BAGELS AND CREAM CHEESE VG	10
FRENCH TOAST VG	9
Whipped Cream Cheese Topping and Local Maple & Apple Syrup	
AVOCADO TOAST BAR VG	12
Roma Tomatoes, Red Onions, Capers, Lox, Whipped Cream Cheese, Hard Boiled Eggs	
MILL CITY STRATA VG	14
Wild Mushrooms, Fontina, Leeks, Focaccia	
YOGURT AND GRANOLA PARFAIT BAR	7
Fresh Fruit, Chia Seed Pudding	
ASSORTED DOZEN OF BREAKFAST PASTRIES VG	55
with Butter and Preserves	

**Omelet station requires a chef attendant fee of \$150.*

Breaks

REENERGIZE	ASSORTED ENERGY BARS VG ASSORTED ENERGY & GRANOLA BARS GF ASSORTED FRUIT AND BERRIES GF, V HARD BOILED EGGS VG, GF	23
COFFEE AND TEA	FRESHLY BAKED PASTRIES & BREADS VG Assortment with Butter and Assorted Preserves LARGE COOKIES VG ASSORTED HOT TEA FRESHLY BREWED COFFEE Regular or Decaffeinated	22
SWEET AND SALTY	PRETZEL BITES VG Stone Ground Mustard, House Cheese Sauce FRESH POPCORN GF, VG HOUSE TRAIL MIX GF, VG PITA CHIPS & HUMMUS V YOGURT COVERED RAISINS GF, VG	20
STATE FAIR BREAK	CHOCOLATE CHIP COOKIES & MILK VG CHEESE CURDS & RANCH VG MINI CORN DOGS FRESH POPCORN GF, VG	26
HEALTH NUT	CRUDITE AND PITA CHIPS WITH HUMMUS V, GF ASSORTED DRIED FRUITS V, GF MIXED NUTS V, GF INDIVIDUAL PURPLE RAIN PARFAIT VG, GF Blueberry and Blackberry Yogurt, Chia Seed Pudding, Granola	16

All prices are priced per guest and subjected to a 25% service charge and applicable taxes. All breaks are limited to 60 minutes in length. Groups under 10 are subject to an additional charge of \$100.

BREAKS CONT.

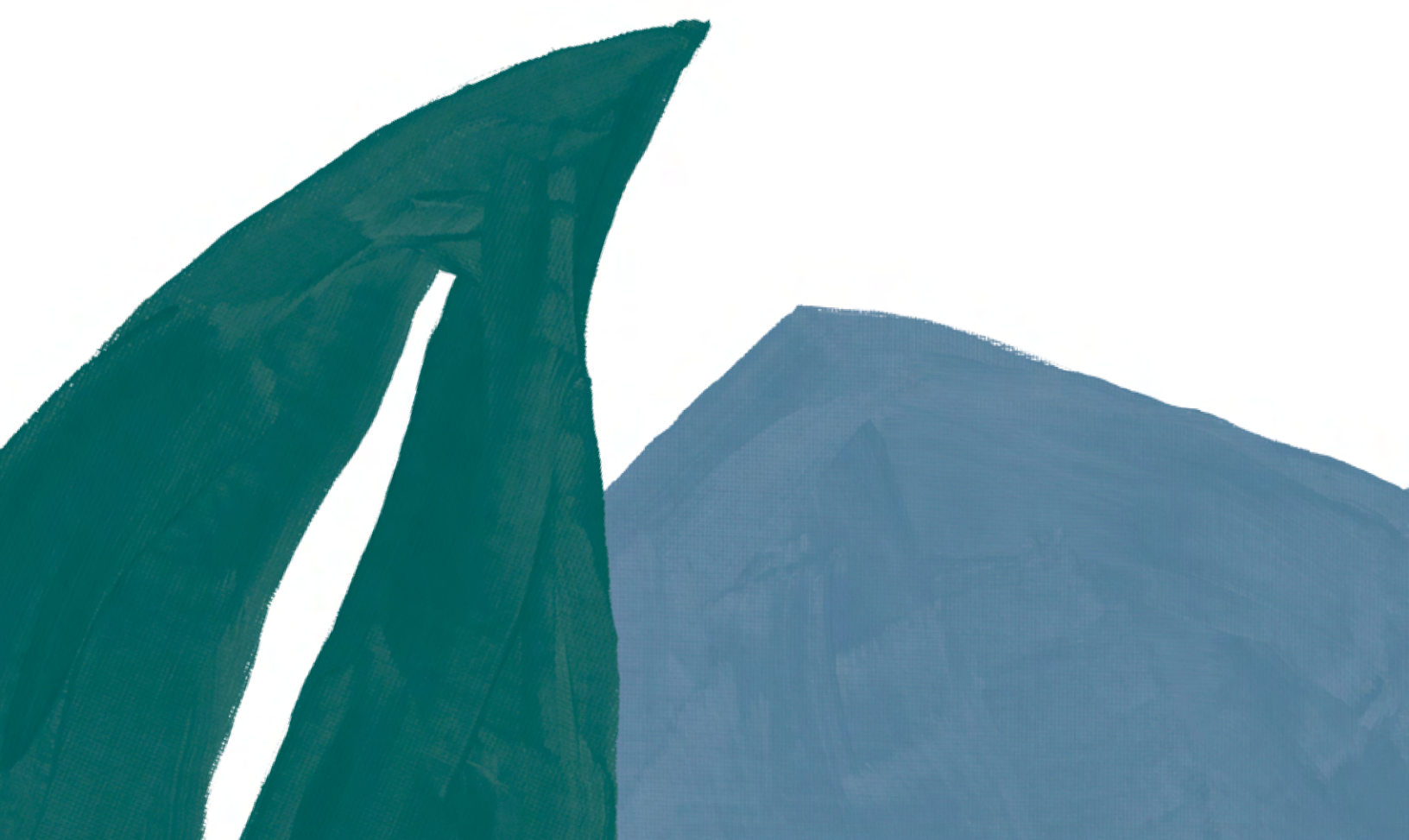
A LA CARTE BREAK

Per Person

HUMMUS AND PITA CHIPS V	8
FRESH CRUDITE WITH RANCH VG, GF	6
MIXED NUTS V, GF	6
FRUIT PLATTER V, GF	7

Based on Consumption

ASSORTED GREEK YOGURT VG, GF	6
ASSORTED FULL-SIZE CANDY BAR VG	5
ASSORTED BAGGED CHIPS VG	4
ASSORTED DOZEN OF COOKIES VG	50



Beverages

PER GALLON

SPYHOUSE COFFEE	95
Regular or Decaffeinated	
FRESHLY BREWED ICED TEA	60
LEMONADE	50
INFUSED WATER	30
Strawberry Cucumber, Orange Ginger, Blueberry Lemon, Cucumber Basil, or Pomegranate Mint	

BASED ON CONSUMPTION

ASSORTED BUBLY SPARKLING WATER	5
SAN PELLEGRINO	8
ACQUA PANNA	8
RED BULL	6
ASSORTED PEPSI SOFT DRINK	5
INDIVIDUAL ASSORTED JUICE	8
ASSORTED HOT TEA	5
BOTTLED WATER	5

All prices are subjected to a 25% service charge and applicable taxes.

Lunch

DELI EVOLUTION

Choice of Three Sandwiches:

BRIE AND FIG | VG

Rustic White Bread, Brie, Fig Jam, Arugula

44

THE CLUB

Black Forest Ham, Oven Roasted Turkey, Cherrywood Smoked Bacon, Lettuce, Tomato, Swiss Cheese, Aioli, Sourdough

IRON RANGER

Ciabatta Bread, Porchetta, Chimichurri Aioli, Arugula, Pickled Onions

VEGGIE ROOTS | V

Multigrain Bread, Spicy Red Pepper Hummus, Tomatoes, Alfalfa Sprouts, Lettuce, Cucumbers, Carrots

Choice of One Salad:

GIULIA'S KALE CAESAR

Grilled Chicken Breast, Kale, Romaine, Focaccia Croutons, Parmesan, Cured Egg Yolk, Quinoa Mustard Mix

EMERY CHOP | GF

Salami, Mixed Greens, Cherry Tomatoes, Cucumbers, Olives, Provolone, Red Onions, Pepperoncini, Red Wine Vinaigrette

ASSORTED POTATO CHIPS | VG

FINGERLING POTATO SALAD | VG, GF

BROWNIES AND BLONDIES | VG

LAKESIDE BBQ

HOUSE SALAD | VG, GF

Cucumber, Carrots, Tomatoes, Mozzarella, Onion, Romaine

48

SPICE RUBBED GRILLED CHICKEN BREAST | GF

SMOKED RIB TIPS WITH HOUSE BBQ | GF

ROASTED SMASHED FINGERLING POTATOES | VG, GF

BROCCOLI FLORETS WITH BROWN BUTTER SAUCE | VG, GF

CHEESECAKE WITH FRUIT COMPOTE | VG

CORNBREAD WITH HONEY BUTTER | VG

All prices are priced per guest and subjected to a 25% service charge and applicable taxes. Groups under 10 are subject to an additional charge of \$100. All buffets are limited to two hours in length. Served with water, lemonade, and iced tea for all, excluding the Grab and Go option.

LUNCH CONT.

ITALIAN-INSPIRED LUNCH

PASTA BAR | GF-O 46

Breaded Chicken, Housemade Meatballs, Spaghetti Pasta, Rigatoni Pasta, Pomodoro Sauce, Housemade Pesto

GIULIA'S KALE CAESAR

Grilled Chicken Breast, Kale, Romaine, Focaccia Croutons, Parmesan, Cured Egg Yolk, Quinoa Mustard Mix

TALEGGIO PANINI

Apple, Speck, Juniper Aioli, Arugula, Ciabatta

ROASTED VEGETABLE BLEND | GF, V

Zucchini, Squash, Mushrooms, Tomatoes

HOUSEMADE FOCACCIA BREAD | VG

TIRAMISU

GRAB AND GO

Choice of Three Options:

MARINATED GRILLED VEGETABLE | VG 43

Assorted Vegetables, Arugula, Fresh Mozzarella, Herb Hummus, Hoagie Roll

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan, Caesar Dressing, Tortilla

ROAST BEEF

Ribeye, Pepperoncini, Provolone, Hoagie Roll

BLT

Peterson Craftsman Bacon, Lettuce, Tomato, Calabrian Aioli, Brioche

TURKEY

Fontina, Tomato Aioli, Onions, Lettuce, Ciabatta

ITALIAN MEATS

Giardiniera Aioli, Arugula, Provolone, Hoagie Roll

ITALIAN CHOP SALAD | VG, GF

Cucumber, Heirloom Cherry Tomatoes, Gorgonzola Crumbles, Green Onion, Romaine, Calabrian Vinaigrette

INCLUDED

KETTLE CHIPS

LARGE COOKIE

WHOLE FRUIT

ASSORTED PEPSI SODA OR BOTTLED WATER

Individual cutlery packets and condiments will be provided for Grab and Go package.

Receptions

PER PERSON

GRAVLAX GF	17
Salmon, Cucumbers, Tomatoes, Onion, Capers, Fresh Dill, Bagel Chips	
CHARCUTERIE AND CHEESE BOARD	18
Selection of Cured Meats, Assorted Cheeses, Dried Fruit, Nuts, Artisan Crackers	
VEGETABLE CRUDITE GF, VG	10
with Ranch and Hummus	
FRUIT DISPLAY GF, V	14
TRIO OF DIPS VG	11
House Salsa, Roasted Red Pepper Hummus, Tzatziki, Fresh Corn Tortilla Chips, Pita Chips	
FRIED ARTICHOKE VG	12
with Lemon Garlic Aioli	

PER DOZEN

RICOTTA MEATBALLS	50
MUSHROOM FONTINA & ARUGULA BRUSCHETTA VG	48
ARANCINI VG	50
BRIE & FIG PASTRY PURSE VG	53
CRAB CAKES	55
SZECHUAN BEEF SATAY GF	55
SHRIMP CEVICHE GF	70
FRESH MOZZARELLA BASIL TOMATO SKEWER GF, VG	50
SPINACH ARTICHOKE AND TOMATO BRUSCHETTA VG	48
COUNTRY FRIED DEVILED EGGS GF	60

All prices are subjected to a 25% service charge and applicable taxes. All buffets are limited to two hours in length.

RECEPTION CONT.

DESSERTS

Priced per dozen

BROWNIE BITES VG	52
BLONDIES VG	52
ASSORTED COOKIES VG	55
MINI CHEESECAKE VG	54
Assorted Citrus or Chocolate & Caramel	

A LA CARTE RECEPTION

MOZZARELLA A MANO STATION* Seasonal Accompaniments	<i>per quote</i>
FRESH POPCORN CART	<i>per quote</i>

**Mozzarella a Mano station requires a chef attendant fee of \$150.*

Dinner

STARTER

Plated | Choice of one

Buffet | Choice of two

TOMATO BISQUE | VG, GF

WILD RICE AND CHICKEN SOUP | GF

RIBOLLITA SOUP | VG, GF

Sausage, White Beans, Focaccia

GIULIA'S KALE CAESAR | VG

Romaine, Kale, Quinoa, Focaccia Croutons, Cured Egg Yolk

HOUSE SALAD | VG, GF

Cucumber, Carrots, Tomatoes, Mozzarella, Onion, Romaine

CAPRESE SALAD | VG, GF

Local Tomatoes, Burrata, Fresh Basil, Basil Puree, Saba

ROASTED BEET SALAD | VG, GF

Fancy Greens, Goat Cheese, Toasted Walnuts, Granny Smith Apples, Balsamic Vinaigrette

ENTREES

FILET MIGNON | GF

8 oz. Filet, Au Pivore

79

NEW YORK STRIP | GF

14 oz. Strip, Bordelaise Sauce

72

HERB MARINATED CHICKEN | GF

8 oz. Airline Chicken Breast, Chimichurri Sauce

57

SALMON ALL'ARRABIATA | GF

Fennel Olio, Arugula

65

PORK MILANESE

Creamy Polenta, Brown Butter Caper Sauce

62

PENNE AGLI ASPARAGI

Asparagus, Tomato, Basil

47

EGGPLANT PARMESAN | VG

Breaded Eggplant Cutlet, Parmesan Cheese, House Pomodoro Sauce, Penne

44

KIDS PENNE AND MEATBALLS

20

KIDS PIZZA

Cheese or Pepperoni

20

Dinner includes assorted rolls and butter, choice of one starter, choice of one entree, choice of 2 sides, and choice of one dessert. Additional entree choices are subject to an additional \$5. All prices are subjected to a 25% service charge and applicable taxes.

DINNER CONT.

SIDES

Choice of two

GARLIC MASHED POTATOES | VG, GF
CREAMY POLENTA | VG, GF
HERB ROASTED POTATOES | VG, GF
ROASTED SEASONAL VEGETABLES | VG, GF
WILD RICE AND LENTIL PILAF | VG, GF

DESSERT

Choice of one

NEW YORK CHEESECAKE WITH FRUIT COMPOTE | VG
SEASONAL PANNA COTTA | VG, GF
ALMOND FRANGIPANE | VG
Sweet Cream, Blueberry Compote
BOCCONE DOLCE | VG
Strawberry, Vanilla Whipped Cream, Valrhona Chocolate

Hosted Bar Packages

MINNEAPOLIS PACKAGE

Per Person for One Hour

35

Per Person for Each Additional Hour

26

WINES

Lucien Albrecht Brut Rose
Chalk Hill Chardonnay
Banshee Pinot Noir

Choice of (1):

Acrobat Pinot Gris
Dashwood Sauvignon Blanc

Choice of (1):

Roth Estate Merlot
Sebastiani Cabernet Sauvignon

BEER

Bud Light
Sam Adams Boston Lager
Angry Orchard

Choice of (5):

Michelob Ultra
Heineken
Heineken 0.0
Blue Moon
Modelo
Corona
Sierra Nevada Pale Ale
Truly Wild Berry
Lagunitas
Stella Artois
New Belgium Voodoo Ranger IPA
Wicked Weed Pernicious IPA

SPIRITS

Titos Vodka
Sip Smith Gin
Diplomatico Reserva Rum
El Tesoro Reposado
Woodford Reserve Bourbon
The Dalmore 12yr Scotch

SAINT PAUL PACKAGE

Per Person for One Hour

31

Per Person for Each Additional Hour

24

WINES

LaMarca Prosecco
Trinity Oaks Chardonnay
Trinity Oaks Pinot Noir

Choice of (1):

Trinity Oaks Pinot Grigio
Trinity Oaks Sauvignon Blanc

Choice of (1):

Trinity Oaks Merlot
Trinity Oaks Cabernet Sauvignon

BEER

Bud Light
Sam Adams Boston Lager
Angry Orchard

Choice of (4):

Michelob Ultra
Heineken
Heineken 0.0
Blue Moon
Modelo
Truly Wild Berry
Lagunitas
Stella
Sierra Nevada Pale Ale

SPIRITS

Wheatly Vodka
Flor De Cana 4 Yr Rum
Bombay Sapphire
Espolon Blanco Tequila
Four Roses Bourbon
Macallan 12 Yr

BAR CONT.

A LA CARTE BEVERAGES

MINNEAPOLIS COCKTAIL	17
SAINT PAUL COCKTAIL	14
MINNEAPOLIS WINE	15
SAINT PAUL WINE	12
DOMESTIC BEERS	8
Michelob Ultra, Blue Moon, Bud Light, Angry Orchard, Sam Adams Boston Lager, Truly Wild Berry	
IMPORTED BEERS	9
Heineken, Heineken 0.0, Modelo, Corona, Stella Artois	
CRAFT BEERS	10
Sierra Nevada Pale Ale, New Belgium Voodoo Ranger IPA, Lagunitas, Wicked Weed Pernicious IPA	
BATCHED COCKTAIL	<i>per quote</i>

BEVERAGE BARS

MOCKTAIL BAR	14
Sparkling Juice, Assortments of Sodas, Fresh Fruit Garnishes, and Selection of NA Beverages	
SPRITZ BAR	18
Sparkling Wine, Assortment of Juices, Fresh Fruit Garnishes	
BLOODY MARY BAR	20
Assorted Spirits, Bloody Mary Mixes, Assorted Accompaniments	