



Welcome

At Morrissey Hospitality, we are more than just a caterer, we are your hospitality partner. Having developed a specialty for planning and executing premier events, we understand the importance of providing an amazing experience for you and your guests. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come! Food is our passion but detail is our obsession. See for yourself why so many companies, foundations, and associations trust Morrissey Hospitality with their important events.

GENERAL INFORMATION & POLICIES

Catering Event Orders

In order to ensure the availability of all items, be sure that your signed catering event orders are received by the catering office fourteen days prior to the event date.

Booth Requirements

It is the responsibility of the client to ensure that adequate space is available inside of their booth for food or beverage service. Due to fire code regulations, food and beverage service will need to fit inside the footprint of your booth and cannot extend into the aisle.

Pricing

Prices are quoted in advance of the event but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty days. All prices are subject to a 25% service charge and applicable sales tax.

Payments

Full payment of your catering order is required prior to each event. For your convenience, a credit card may be used to submit payment electronically, or a check may be sent to our catering office.

Health & Insurance Regulations

The Minnesota Department of Health does not allow the removal of food from the premises once it has been prepared, served, displayed, or held for service.

Liability

Morrissey Hospitality does not assume responsibility for the damage to or loss of any merchandise, equipment, or personal belongings left in the facility whether prior to, during, or following the event.

Exclusivity

Morrissey Hospitality retains the exclusive right to provide and control the sale of all food and beverage catering services requested for the Saint Paul RiverCentre. Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

Cancellations

No charges will be assessed for food and beverage orders cancelled a minimum of 14 days prior to the event. In the event that less than 14 days notice is given, a 100% cancellation fee will be assessed.

Alcoholic Beverages

Morrissey Hospitality reserves the right to refuse service to anyone at any time. No product may be removed from the premises at the conclusion of the event.

Minnesota State Law states: Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar service will conclude at least fifteen minutes prior to the building vacate time contracted with last call occurring at least thirty minutes prior to the bar closing.

Ordering

Please see the online order form here:
mhculinarygroup.com/exhibitor-catering-order-form
 Password: MorrisseyHospitality

COLD RECEPTION PRESENTATION DISPLAYS

Kettle Chips & Spinach Dip

Serves 50

Kettle style chips with spinach dip 250

Tortilla Chips & Salsa

Serves 50

Tri-color corn tortilla chips served with salsa 250

Crudite

Serves 50

An assortment of garden fresh vegetables served with spinach dip 300

Fruit

Serves 50

Fresh seasonal fruit to include cantaloupe, honeydew, pineapple, strawberries, and watermelon, garnished with fresh berries 300

Premium, Domestic, & Imported Cheeses

Serves 50

Served with dried fruits, nuts, and crackers 325

Salad on the Rocks

75 salads

Your choice of one 350

Southwestern - romaine lettuce, black bean & roasted corn salad, and queso fresco topped with a crispy corn tortilla chip

Candied Almond Chicken - wild field greens, dried cherries, goat cheese, candied almonds, and grilled chicken tossed in vodka raspberry dressing

Thai Beef - kalbi marinated steak, tomatoes, and crispy rice noodles

Italian Chop - romaine lettuce, garbanzo beans, grape tomatoes, basil, provolone and parmesan cheeses, finished with white balsamic vinaigrette

Mediterranean Quinoa - mixed greens, tomatoes, peppers, kalamata olives, feta cheese, and quinoa in Greek vinaigrette

Chicken, Tomato, and Mozzarella

Serves 50

Grilled chicken layered between red and yellow tomatoes and fresh mozzarella cheese, drizzled with balsamic glaze and fresh basil pesto, served with grilled focaccia 375

Popcorn

(100) 16 oz. cups

Individual cups of movie theater style buttered popcorn 400

Tenderloin and Marinated Grilled Vegetables

Serves 50

Herb-crusted beef tenderloin and marinated grilled vegetables, served with creamy horseradish sauce and grilled focaccia 475

Iced Jumbo Shrimp

150 shrimp

Peeled and chilled jumbo shrimp, served with Tabasco sauce, tangy cocktail sauce, and lemon wedges 600

DESSERT DISPLAYS

Freshly Baked Cookies

75 cookies

Chocolate chip, lemon blueberry, salted caramel pretzel, and English toffee crunch cookies, sprinkled with plain M&M's 300

Brownie Trio

75 brownies

Raspberry swirl, peanut butter chocolate, and pecan white chocolate chunk brownies 300

Dessert Bars

75 bars

Meltaway, chocolate raspberry, lemon, and pecan chocolate chunk 350

A twenty-five percent service charge and applicable sales tax will be applied to all orders.

HOT RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Signature Meatballs

150 meatballs - Select 1 flavor

Choice of Swedish with lingonberry jam, sweet and sour sauce, smoky BBQ sauce, or bourbon sauce 300

Vegetable Spring Rolls

100 rolls per order

Served with red chili sauce 450

Chicken Strips

100 chicken strips

Served with bourbon, buffalo blue cheese, and smoked garlic herb ranch sauces 500

Mini Chicken Tacos

100 mini tacos

Served with salsa 550

Chicken Satay

100 skewers

Served with Thai curry sauce 550

Chicken Potstickers

100 potstickers

Served with wasabi soy sauce 550

Pork Potstickers

100 potstickers

Served with hoisin plum sauce 550

Panini Sandwiches

75 servings

Your choice of one 550

-Creamy spinach and artichoke with mozzarella cheese

-Reuben with Swiss cheese and 1000 island dressing

-Turkey and applewood smoked bacon with cheddar cheese and chipotle aioli

-Black forest ham and Swiss cheese with honey mustard

Coconut Shrimp

100 shrimp

Served with orange marmalade 650

Ziti with Sausage

Serves 75

With red and green peppers and marinara sauce

Served with soft breadsticks 675

Cavatappi with Grilled Chicken

Serves 75

With mushrooms and tomatoes in pesto cream sauce

Served with soft breadsticks 675

Soft Salted Pretzels

100 pretzels

Served with whole grain mustard 700

A twenty-five percent service charge and applicable sales tax will be applied to all orders.

BEVERAGES

Limited number of packages available

Non-Alcoholic Station

100 assorted beverages 450

Coke, Diet Coke, Sprite, Sparkling Waters, and

Dasani Bottled Water

Bartender Fee: N/A

Coffee Station

6 gallons (100 servings) 500

Freshly roasted regular coffee served with cream & sugar

Bartender Fee: N/A

Tattersall Mocktail Station

Each order includes 100 servings 550

Select one

- Residency: Lemon, Cherry, Basil, and Ginger Mixer with Soda Water and Cranberry Juice
- Gold Rush: Wildflower Honey, Lemon, and Ginger Mixer and Ginger Ale

*Domestic Beer Station

Each order includes 100 servings - 6-oz. pours 600

Select one

- Michelob Golden Light
- Grain Belt Premium

*Premium Beer Station

Each order includes 100 servings - 6-oz. pours 800

Select one

- Summit EPA
- Big Island Blonde Ale

*Lift Bridge Beer Station

Each order includes 100 servings - 6-oz. pours 850

Select one

- Mango Blonde
- Elevated Amber
- Farm Girl

*Hard Cider Station

Each order includes 100 servings - 6-oz. pours 850

Loon Juice Hard Cider

*Hard Seltzer Station

Each order includes 100 servings - 6-oz. pours 850

LiftBridge Seltzer

*House Wine Station

Each order includes 100 servings - 4-oz. pours 750

Chardonnay

Cabernet Sauvignon

*Premium Wine Station

Each order includes 100 servings - 4-oz. pours 1000

Sauvignon Blanc

Pinot Noir

*Tattersall Premium Cocktail Station

Each order includes 100 servings - 3-oz. pours 1600

Select one

- Manhattan
- Old Fashioned
- Cosmo Bianco

*Bartender Fee applies for alcoholic beverage stations.

Bar services will be provided for a fee of \$60 per hour, per bartender for the duration the alcohol service is scheduled to be provided. Minimum time is 90 minutes (\$90).

A twenty-five percent service charge and applicable sales tax will be applied to all orders.