Catering Guide

240 23RD ST WILLMAR, MN 56201 | WILLMARCONFERENCECENTER.COM

About Us

TPI Hospitality is Minnesota's largest and most respectable hospitality company. We develop and operate over forty properties, including Hotels, Restaurants, and Conference Centers throughout Minnesota and Florida. Our Willmar Conference Center is a state-of-the-art facility with over 10,000 square feet of space.

PARKING
Please let your guests know parking is in front of the Willmar Conference Center doors.

ORDERS + CANCELLATIONS
Final menu selection is due **10** business days before your function. A deposit is required for all events. A cancelation fee may be incurred for any cancellation.

PRICING
Due to the fluctuating cost of food items, menu prices are subject to change within **(14) days** of the event. If a drastic change in the menu cost occurs, the Client has **(2) options:** (a.) Client will pay the additional cost based on the current adjusted price, or (b.) Client can substitute other menu item(s) to maintain the agreed upon per person price.

All prices are subject to change and do not include gratuity or tax. All prices on the food are subject to a 7.875% state sales tax. All hosted alcoholic beverages are subject to a 10.375% state sales tax. The Willmar Conference Center service charge is **22%** .

HOURS
Orders can be placed Monday - Friday, between the hours of 8am-5pm.

PAYMENT
We accept all major credit cards, checks and cash.

CONTRACTS
A signed agreement outlining meeting room function space, catering basics must be returned to the salesperson within **5** business days with your deposit in order to book your event. The contract will be updated closer to the actual date of the event with pricing and other details.

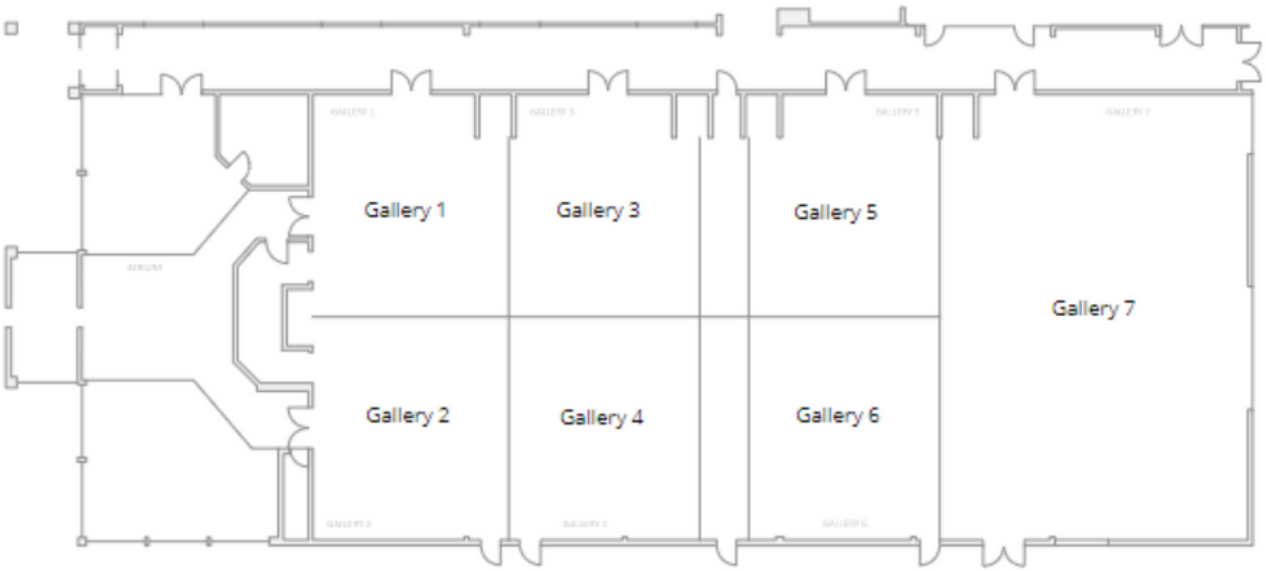
Room Rental

EXECUTIVE BOARDROOM

ONE GALLERY

MULTIPLE GALLERIES

GRAND BALLROOM



Beverages

FRESH BREWED REGULAR COFFEE

HOT TEA

CANNED SODA
PEPSI PRODUCTS

BOTTLED WATER

ORANGE JUICE

LEMONADE

ICED TEA

APPLE CIDER

HOT CHOCOLATE

PUNCH
RED FRUIT OR CITRUS

A La Carte

FRESH CARAMEL AND CINNAMON ROLLS

ASSORTED DONUTS

ASSORTED MUFFINS

ASSORTED YOGURT
STRAWBERRY, VANILLA, BLUEBERRY OR CHERRY

INDIVIDUAL OATMEAL CUPS
ASSORTED

BROWNIES

FRESH BAKED COOKIES
CHOCOLATE CHIP, WHITE MACADAMIA NUT OR OATMEAL RAISIN

BAGELS
WITH CREAM CHEESE

WHOLE FRESH FRUIT
BANANAS, APPLES OR ORANGES

YOGURT PARFAITS
ASSORTED FRUIT, YOGURT AND GRANOLA

GRANOLA BARS
ASSORTED

Breakfast

Each breakfast option is served with fresh brewed regular and decaf coffee, orange juice and hot tea.

THE ORIGINAL
FRESH BAKED PASTRIES, ASSORTED MUFFINS, FRESH SEASONAL FRUIT AND ASSORTED YOGURT

THE MINI BURRITO
SCRAMBLED EGGS WITH (CHOICE OF ONE):
1. BACON
2. HAM
3. SPINACH AND GARLIC

WRAPPED IN A FLOUR TORTILLA AND BREAKFAST POTATOES

THE CLASSIC
SCRAMBLED EGGS, BREAKFAST POTATOES, FRESH SEASONAL FRUIT, FRESH BAKED PASTRIES AND ASSORTED MUFFINS. CHOICE OF SAUSAGE OR BACON

THE MEAT LOVERS
MEAT LOVERS EGG BAKE, FRENCH TOAST, HOT SYRUP, BREAKFAST POTATOES, AND FRESH SEASONAL FRUIT

OLD-STYLE BISCUITS + GRAVY
SAUSAGE GRAVY OVER FRESH BISCUITS

Breaks

one
MINI SOFT PRETZEL, CHEDDAR CHEESE DIP, AND SPICY BROWN MUSTARD. SERVED WITH ASSORTED SODAS AND BOTTLED WATER

two
YOGURT WITH FRESH SEASONAL FRUIT AND GRANOLA CRUMBLES AND SERVED WITH FRESH BREWED COFFEE

three
FRIED POTATO CHIPS WITH BUFFALO RANCH DIP. SERVED WITH ASSORTED SODA AND BOTTLED WATER

four
ASSORTED FRESH BAKED COOKIES, BROWNIES AND POPCORN. SERVED WITH FRESH BREWED COFFEE

five
HUMMUS, GUACAMOLE AND HOUSEMADE SALSA WITH PITA BREAD AND TORTILLA CHIPS. SERVED WITH ASSORTED SODA AND BOTTLED WATER

popcorn bar
SELECT FROM BUTTERED, CHEDDAR, KETTLE, AND WHITE CHEDDAR
CARAMEL

The Lunches

THE BOX
CHOICE OF A TURKEY OR HAM DELI SANDWICH. SERVED WITH KETTLE CHIPS, FRESH BAKED COOKIE AND BOTTLED WATER

THE PLATED SPECIALTY SANDWICH
CHOICE OF THE MILLHOUSE CLUB CIABATTA OR THE ITALIAN CIABATTA. SERVED WITH A HOUSE SALAD, KETTLE CHIPS AND A PICKLE

THE PLATED SANDWICH
ALMOND CHICKEN SALAD ON A CROISSANT. SERVED WITH KETTLE CHIPS AND A PICKLE

THE DELI BUFFET
FRESH BAKED BREADS, ASSORTED MEATS AND CHEESE, LETTUCE, TOMATO, PICKLES, MAYO AND MUSTARD. SERVED WITH A HOUSE SALAD AND KETTLE CHIPS

THE PLATED SALAD
CHOICE OF BLACKBERRY CHICKEN SALAD WITH A BALSAMIC VINAIGRETTE OR A BRUSSELS SPROUT KALE SALAD WITH GRILLED CHICKEN AND MAPLE DIJON VINAIGRETTE. SERVED WITH FRESH BAKERY BREAD

Lunch Entrees

ALL ENTREES ARE SERVED WITH FRESH BAKERY BREAD AND HERB BUTTER.
YOUR CHOICE OF A SALAD, FRESH VEGETABLE AND STARCH.

salad

CAESAR SALAD
FRESH ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS. GARNISHED WITH GRAPE TOMATOES AND TOSSED WITH CAESAR DRESSING.

ARUGULA SALAD
ARUGULA, GRAPE TOMATOES AND SHAVED PARMESAN TOSSED IN LEMON TARROGON VINAIGRETTE.

HOUSE SALAD
ICEBERG AND ROMAINE LETTUCE, TOMATOES AND CUCUMBERS TOPPED WITH FRESH BAKED CROUTONS AND TOSSED WITH OUR RANCH DRESSING.

vegetables

MAPLE ORANGE CARROTS

PARMESAN CRUSTED BROCCOLI AND CAULIFLOWER

GREEN BEAN ALMONDINE

CHEF'S CHOICE OF ROASTED VEGETABLES

starches

WHITE CHEDDAR AND GARLIC MASHED POTATOES

CARAMELIZED ONIONS AND KALE AU GRATIN POTATOES

BABY RED MASHED POTATOES

ROSEMARY BABY RED POTATOES

Lunch Entrees

ALL ENTREES ARE SERVED WITH FRESH BAKERY BREAD AND HERB BUTTER.
YOUR CHOICE OF A SALAD, FRESH VEGETABLE AND STARCH.

TENDER BEEF ROAST
SLOW ROASTED SLICED POT ROAST.
SERVED WITH A BORDELAISE SAUCE

MAPLE DIJON CHICKEN
BONE-IN ROASTED CHICKEN BREAST GLAZED WITH A SAVORY MAPLE DIJON SAUCE

PASTA PAVAROTTI
PENNE NOODLES TOSSED WITH SEASONED CHICKEN, ZUCCHINI, MUSHROOMS, PROSCIUTTO, AND SUN DRIED TOMATOES IN A GARLIC CREAM SAUCE

ROASTED PORK LOIN
SELECT FROM A WHITE WINE AND MUSHROOM DEMI GLAZE OR A CHERRY GLAZE

GRILLED VEGETABLES AND QUINOA WITH BROWN RICE
GRILLED ZUCCHINI, CARROTS, ASPARAGUS, RED PEPPERS, PEA PODS, TOSSED WITH QUINOA AND BROWN RICE, SEASONED WITH A SESAME GLAZE. THIS ENTRÉE DOES NOT INCLUDE SIDES

STUFFED BASIL AND HERB CHICKEN BREAST
STUFFED CHICKEN BREAST WITH FRESH BASIL AND CREAM CHEESE. SERVED WITH WILD RICE, TOPPED WITH SAUTEED RED ONIONS, MUSHROOMS, AND A GARLIC CREAM SAUCE

The Stations

LUNCH | DINNER

THE ITALIAN BUFFET

FRESH BAKED BREAD, CAESAR SALAD, YOUR CHOICE OF ONE SINGLE TOPPING PIZZA.
SELECT FROM: PEPPERONI, ITALIAN SAUSAGE, CANADIAN BACON, OR CHEESE.
SERVED WITH YOUR CHOICE OF ONE PASTA. SELECT FROM: LASAGNA, SPAGHETTI WITH MEAT SAUCE, AND FETTUCCINE ALFREDO WITH CHICKEN.

THE TEX-MEX BUFFET

SHREDDED CHICKEN, GROUND BEEF, TORTILLA SHELLS, SAUTEED ONIONS AND PEPPERS, SHREDDED CHEESE, RICE, SALSA, GUACAMOLE, SOUR CREAM, PICO DE GALLO AND SHREDDED LETTUCE. SERVED WITH TORTILLA CHIPS.

THE GRILL BUFFET

BAKERY BUNS, BURGERS, CHICKEN BREASTS, POTATO CHIPS, AMERICAN CHEESE, LETTUCE, TOMATO, ONION, KETCHUP, MUSTARD, MAYO AND PICKLES.

THE SMOKEHOUSE BUFFET

CHEF CARVED SMOKED BEEF BRISKET, GRILLED BBQ CHICKEN, COCKTAIL BUNS, COLESLAW, POTATO SALAD, BAKED BEANS AND POTATO CHIPS. SERVED WITH BBQ SAUCE AND HORSERADISH SAUCE.

THE PASTA BUFFET

FRESH BAKERY BREAD, CAESAR SALAD, CLASSIC ALFREDO, MARINARA, GARLIC CREAM AND PESTO. LINGUINE AND SHORT PASTA WITH OLIVES, BROCCOLI, ONIONS, CHICKEN, ITALIAN SAUSAGE, BRUSCHETTA, AND MUSHROOMS.

Cold Appetizers

OLIVETTA AND GOAT CHEESE CROSTINI
GOAT CHEESE SPREAD TOPPED WITH OLIVETTA AND RED PEPPER AND PETA ON A CROSTINI
36 PIECES

ROAST BEEF CROSTINI
CREAM CHEESE AND LAYERS OF ROAST BEEF WITH HORSERADISH SAUCE AND GREEN ONION ON A CROSTINI
36 PIECES

TOMATO BASIL CROSTINI
FRESH BASIL AND BRUSCHETTA WITH PARMESAN AND BALSAMIC GLAZE ON A CROSTINI
36 PIECES |

STRAWBERRY GOAT CHEESE CROSTINI
MARINATED STRAWBERRIES, FRESH BASIL AND BALSAMIC GLAZE ON A CROSTINI
36 PIECES

MEDITERRANEAN PHYLLO CUP
OLIVE CUCUMBER TAPENADE AND RED PEPPER HUMMUS WITH FETA
36 PIECES

APPLE BRIE WALNUT PHYLLO CUP
BRIE AND WHITE WINE APPLES MARINATED WITH FRESH SAGE AND WALNUTS
36 PIECES

BRUSCHETTA DISPLAY
CLASSIC TOMATO BASIL RECIPE SERVED WITH CROSTINIS
50 PIECES

DOMESTIC CHEESE AND CRACKER TRAY
CHEDDAR, PEPPER JACK, PROVOLONE, AND HERB CREAM CHEESE WITH GOURMET CRACKERS
SERVES 25 PEOPLE

FRESH VEGETABLE TRAY
SERVED WITH RANCH DIP
SERVES 25 PEOPLE

ANTIPASTI TRAY
MARINATED ARTICHOKE HEARTS, MUSHROOMS, SALAMI, HAM, OLIVES, PEPPERONI, ROASTED RED PEPPERS AND ASSORTED CHEESES.
SERVED WITH CROSTINIS
SERVES 25 PEOPLE

SHRIMP COCKTAIL TRAY
SERVED WITH COCKTAIL SAUCE
SERVES 25 PEOPLE

SPINACH DIP TRAY
SERVED WITH HOUSEMADE BREAD
SERVES 25 PEOPLE

FRESH SEASONAL FRUIT
SERVED WITH CREAM CHEESE FRUIT DIP
SERVES 25 PEOPLE

GRILLED VEGETABLE TRAY
SERVED WITH GREEN GODDESS SAUCE
SERVES 25 PEOPLE

Hot Appetizers

SPINACH ARTICHOKE PHYLLO CUP
SPINACH ARTICHOKE WITH PARMESAN BREAD CRUMBLES
36 PIECES

MEATBALLS
CHOICE OF BBQ, JIM BEAM OR SWEDISH SAUCE
36 PIECES

SPANAKOPITA
FETA AND SPINACH WRAPPED UP IN A BUTTERY, FLAKY PHYLLO CRUST
36 PIECES

BAKED SPINACH AND ARTICHOKE DIP
SERVED WITH FRESH BREAD AND ASSORTED CRACKERS
SERVES 25 PEOPLE

CHICKEN SKEWERS
CHICKEN TERIYAKI SAUCE
25 PIECES

BEEF WELLINGTON EGG ROLLS
POT ROAST, YELLOW ONIONS AND CREMINI MUSHROOMS STUFFED IN AN EGG ROLL SERVED WITH HORSERADISH
36 PIECES

BONELESS WINGS OR BONE-IN WINGS
CHOICE OF BUFFALO, DIABLO, JIM BEAM, OR PEKING ZING SAUCE. SERVED WITH RANCH AND BLEU CHEESE
50 PIECES

DUCK WONTONS
DUCK, BACON, CORN AND CREAM CHEESE SERVED WITH PEKING ZING SAUCE
36 PIECES

BEEF EMPANADAS
STUFFED WITH MONTEREY JACK CHEESE AND CILANTRO. SERVED WITH CHIPOTLE RANCH DRESSING
36 PIECES

Dinner Entrees

ALL ENTREES ARE SERVED WITH FRESH BAKERY BREAD AND HERB BUTTER.
YOUR CHOICE OF A SALAD, FRESH VEGETABLES, STARCH AND A COFFEE STATION.

salad

CAESAR SALAD
FRESH ROMAINE LETTUCE, PARMESAN CHEESE AND CROUTONS. GARNISHED WITH GRAPE TOMATOES AND TOSSED WITH CAESAR DRESSING.

ARUGULA SALAD
ARUGULA, GRAPE TOMATOES AND SHAVED PARMESAN TOSSED IN LEMON TARROGON VINAIGRETTE.

HOUSE SALAD
ICEBERG AND ROMAINE LETTUCE, TOMATOES AND CUCUMBERS TOPPED WITH FRESH BAKED CROUTONS AND TOSSED WITH OUR RANCH DRESSING.

vegetables

MAPLE ORANGE CARROTS
PARMESAN CRUSTED BROCCOLI AND CAULIFLOWER
GREEN BEAN ALMONDINE
BRUSSEL SPROUTS
CHEF'S CHOICE ROASTED VEGETABLES

starches

WHITE CHEDDAR AND GARLIC MASHED POTATOES
CARAMELIZED ONIONS AND KALE AU GRATIN POTATOES
BABY RED MASHED POTATOES
ROSEMARY BABY RED POTATOES

Buffet Entrees

ALL ENTREES ARE SERVED WITH FRESH BAKERY BREAD AND HERB BUTTER.
YOUR CHOICE OF A SALAD, FRESH VEGETABLES, STARCH AND A COFFEE STATION.

TENDER BEEF ROAST	BRUSCHETTA CHICKEN
MAPLE DIJON CHICKEN	ROASTED TURKEY
CHICKEN MARSALA	ROASTED PORK LOIN

Dinner Entrees

ALL ENTREES ARE SERVED WITH FRESH BAKERY BREAD AND HERB BUTTER, AND YOUR CHOICE OF A SALAD, FRESH VEGETABLES, STARCH AND A COFFEE STATION.

Beef

PRIME RIB OR BEEF
SLOW ROASTED. SERVED WITH A ROSEMARY AU JUS

GRILLED SIRLOIN
8 OUNCES BEEF SIRLOIN SERVED WITH A BOURBON GLAZE

CHIANTI BEEF TIPS
SAUTEED IN A CHIANTI MUSHROOM SAUCE

TENDER BEEF ROAST
SLOW ROASTED SLICED POT ROAST. SERVED WITH A BORDELAISE SAUCE

Chicken

MAPLE DIJON CHICKEN
BONE-IN ROASTED CHICKEN BREAST GLAZED WITH A SAVORY MAPLE DIJON SAUCE

SALTIMBOCCA STUFFED CHICKEN
STUFFED CHICKEN BREAST WITH PROSCIUTTO, FRESH BASIL, FOUR CHEESE BLEND TOPPED WITH GOUDA HERB SAUCE

BRUSCHETTA PESTO CHICKEN
BAKED PESTO CHICKEN TOPPED WITH ROASTED TOMATOES, GARLIC, FRESH BASIL AND PARMESAN CHEESE AND DRIZZLED WITH BALSAMIC GLAZE

CHICKEN MARSALA
BREADED CHICKEN BREAST LIGHTLY SAUTEED AND TOSSED IN A MARSALA WINE SAUCE WITH WILD MUSHROOMS

Pork

BACON WRAPPED PORK TENDERLOIN
PORK TENDERLOIN WRAPPED WITH APPLEWOOD SMOKED BACON

ROASTED PORK LOIN
SELECT FROM OUR WHITE WINE AND MUSHROOM DEMI GLAZE OR CHERRY GLAZE

Turkey

ROASTED TURKEY
SLOW ROASTED TURKEY BREAST WITH PAN GRAVY

Seafood

BAKED SALMON IN DILL SAUCE
SERVED WITH FRESH PARSLEY AND HERBS

KABEELO LODGE WALLEYE
WALLEYE DIPPED IN OUR HOUSEMADE BATTER AND PAN-FRIED OR BROILED. SERVED WITH GARLIC AIOLI

Vegetarian

ROASTED STUFFED RED PEPPER
STUFFED WITH WILD RICE, ZUCCHINI, ASPARAGUS, SPINACH AND A BLEND OF DAIRY FREE CHEESES AND BALSAMIC GLAZE

GRILLED VEGETABLES AND QUINOA WITH BROWN RICE
GRILLED ZUCCHINI, CARROTS, ASPARAGUS, RED PEPPERS, PEA PODS, TOSSED WITH QUINOA AND BROWN RICE, SEASONED WITH SESAME GLAZE. THIS ENTRÉE DOES NOT INCLUDE SIDES.

Pasta

PASTA PAVAROTTI
PENNE NOODLES TOSSED WITH SEASONED CHICKEN, ZUCCHINI, MUSHROOMS, PROSCIUTTO AND SUN DRIED TOMATOES IN A GARLIC CREAM SAUCE

DESSERT FIRE PASTA
TROTTOLE PASTA TOSSED WITH SAUTEED SHRIMP AND MUSHROOMS IN A HURRICANE PEPPER CREAM SAUCE. TOPPED WITH PARMESAN CHEESE

BUTTERNUT SQUASH RAVIOLI
RAVIOLI STUFFED WITH BUTTERNUT SQUASH, TOPPED WITH ASPARAGUS SPEARS, SUNDRIED TOMATOES, BASIL LEAVES, ASIAGO AND PARMESAN CHEESE IN A GARLIC CREAM SAUCE

The Desserts

DOUBLE LAYER CHOCOLATE CAKE
TWO INCREDIBLE LAYERS OF INTENSE CHOCOLATE

ITALIAN LEMON CREAM CAKE
TWO LAYERS OF LEMON-SOAKED CREAM CAKE FILLED WITH LEMON MASCARPONE MOUSSE

APPLE CRISP WITH WHIPPED TOPPING
SWEET SPICED APPLES TOSSED IN LIGHTLY-BROWNED, BUTTERY CRUMB TOPPING

CHEESECAKE
YOUR CHOICE OF NEW YORK STYLE CHEESECAKE WITH RASPBERRY, STRAWBERRY OR CHOCOLATE SAUCE

FLOURLESS CHOCOLATE TORTE
BLEND OF FOUR DIFFERENT CHOCOLATES AND TOPPED WITH A GANACHE SAUCE AND FRESH BERRIES

BUILD YOUR OWN SUNDAE STATION
VANILLA ICE CREAM SERVED WITH CHOCOLATE, STRAWBERRY AND CARAMEL SAUCE, SPRINKLES, CHOPPED NUTS AND WHIPPED CREAM

BROWNIE STATION
WARM TRIPLE CHOCOLATE BLONDIES AND BROWNIES WITH VANILLA ICE CREAM, WHIPPED CREAM, CHOPPPED NUTS, CARAMEL AND CHOCOLATE SAUCE

SHORTCAKE STATION
ANGEL FOOD CAKE AND POUND CAKE. WITH TOPPINGS TO INCLUDE STRAWBERRY, CARAMEL AND CHOCOLATE SAUCE AND WHIPPED CREAM

The Bar

Cocktails

HOUSE BRAND
VODKA, WHISKEY, BRANDY, TEQUILA, GIN, SCOTCH BY PHILLIPS AND RUM

CALL BRAND
ABSOLUT AND SMIRNOFF VODKA, E&J AND CHRISTIAN BROTHERS BRANDY, JACK DANIELS, AND JIM BEAM BOURBON, TANQUERAY GIN, CAPTAIN MORGAN AND BACARDI RUM, WINDSOR AND CANADIAN CLUB WHISKEY, J&B AND DEWERS SCOTCH AND CUERVO GOLD TEQUILA

Beer

DOMESTIC KEG BEER
16-GALLON KEG SERVES APPROXIMATELY 160 16-OUNCE GLASSES.

BUDWEISER, BUD LIGHT, COORS LITE, MILLER LITE OR MICHELOB GOLDEN DRAFT LIGHT

PREMIUM KEG BEER
16-GALLON KEG SERVES APPROXIMATELY 160 16-OUNCE GLASSES.

BLUE MOON BELGIAN WHITE, SAMUEL ADAMS, MICHELOB AMBER BACK, LEINEKUGEL'S HONEY WEISS, SUMMIT EXTRA PALE ALE OR NEWCASTLE BROWN ALE

Wine

BY THE BOTTLE
WHITE ZINFANDEL, CHARDONNAY, CABERNET OR MERLOT

HOUSE CHAMPAGNE

NON-ALCOHOLIC CHAMPAGNE

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