CEDAR + STONE

URBAN TABLE

Group and Private Dining

Inspired by a fusion of culinary cultures, Minnesota's natural surroundings, and relationships with farmers within 200 miles, Cedar + Stone, Urban Table creates a vibrant dining experience that is not only fresh, delicious, and unique, but true to its local roots. Relish in a dynamic farm-to-table dining experience.

Our name pays homage to our restaurant's surroundings, which celebrate the natural resources that make the area authentic to us - the cedar trees that populate our forests and the world's oldest stone that inhabits nearby Granite Falls. Our appreciation of the land and its abundant natural resources also extends to the partnerships and relationships we have formed with the local farmers and distillers who provide many of our homegrown ingredients. Enjoy incomparable dining in Bloomington, MN.

Private Dining

Enhanced by warm and naturally inspired surroundings, impeccable service, and a decidedly local culinary touch, Cedar + Stone, Urban Table is the perfect place to host private and group events that will leave lasting impressions.

Private Dining Room
Capacity: 18 seated

Bar
Capacity: 50 seated, 60 reception

Patio
60 seated, 90 reception

Full Restaurant Buyout
Capacity: 145 seated, 210 reception

Breakfast

ALL-AMERICAN BREAKFAST BUFFET | 45 per person

FOOD

Freshly baked pastries and muffins (V)

Seasonal sliced fruit and fresh berries (GF, V)

Plain and fruit-flavored yogurt (GF, V)

House-made vegan granola (V)

Breakfast potatoes (GF, V)

Brown sugar cured bacon (GF)

Smokehouse sausage (GF)

Farm fresh scrambled eggs (GF, V)
Wisconsin cheddar, roasted tomato salsa, ketchup, Tabasco

BEVERAGES

Fresh chilled juices

Regular and decaf Illy coffee

Selection of Mighty Leaf teas

GF: Gluten-free V: Vegetarian

Lunch

LAKE HARRIET (PLATED) | 39 per person

Select two courses. Third course available for 12 per person.

SOUP + SALAD

Guest chooses one at time of service.

Minnesota wild rice soup (GF, V)
Puffed wild rice, chopped chives, cream

Revol Greens salad (GF, V)
Organic Revol Greens, gem lettuce, haricot verts, cucumber, herbs, green goddess dressing, parmesan

ENTRÉES

Guest chooses one at time of service.

Applewood smoked turkey sandwich
Aged white cheddar, watercress, honey crisp apple, roasted garlic aioli, Breadsmith country bun

Artisanal pasta (V)
Asparagus tips, peas, mint, lemon ricotta, extra virgin olive oil, pecorino romano, basil

DESSERT

Carrot cake (V)
Gingerbread crumb, caramel sauce

Lunch

CEDAR LAKE (PLATED) | 49 per person

Select two courses. Third course available for 12 per person.

SOUP + SALAD

Guest chooses one at time of service.

Minnesota wild rice soup (GF, V)
Puffed wild rice, chopped chives, cream

Kale salad (GF, V)
Honeycrisp apples, feta cheese, marcona almonds, citrus vinaigrette

ENTRÉES

Guest chooses one at time of service.

Grilled Amish chicken sandwich
Candied peppered bacon, butter lettuce, Bushel Boy tomatoes, bistro sauce

Organic quinoa + wild rice bowl (GF, V)
Gem lettuce, avocado, haricot verts, radishes, snow peas, honey roasted carrots, toasted sesame seeds, miso tahini dressing

DESSERT

Vanilla bean cheesecake
(V)
Graham cracker crust, strawberry rhubarb compote

Lunch

LAKE NOKOMIS (BUFFET) | 48 per person

APPETIZERS

Hidden creamy tomato soup (V)
Basil, micro crouton, olive oil

Caesar salad (GF, V)
Romaine lettuce, cherry tomatoes, red onion, cucumber, creamy caesar dressing, parmesan

Orzo pasta salad (V)
Sun-dried tomatoes, kalamata olives, feta cheese

SANDWICHES

Grilled chicken
Roasted garlic aioli, arugala, roasted tomatoes

Roast beef
Blue cheese, caramelized onion aioli, baby spinach

Grilled vegetable wrap (V)
Sun-dried tomatoes, goat cheese, arugala

DESSERTS

Seasonal sliced fruit and fresh berries (GF, V)

Mini carrot cakes (V)
Gingerbread crumb, caramel sauce

Lunch

LAKE OF THE ISLES (BUFFET) | 52 per person

APPETIZERS

Minnesota wild rice soup (GF, V)
Chopped chives, puffed wild rice, cream

Revol Greens salad (GF, V)
Petit greens, shaved vegetables, olive oil, balsamic dressing

Fingerling potato salad (GF, V)
Kale, shallots, pickles, mustard vinaigrette

ENTRÉES

Margherita pizza (V)
Organic cherry tomatoes, basil, fresh mozzarella

Italian sausage pizza
Giardiniera, sweet peppers, tomato sauce

Chicken penne alfredo
Parmesan, herbs, garlic cream sauce

Chili lime brussels sprouts (GF, V)
Crispy brussels sprouts, chili flakes, citrus zest

DESSERTS

Classic tiramisu (V)

Pistachio dark chocolate cannoli (V)

Dinner

MINNESOTA RIVER (PLATED) | 92 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

FAMILY-STYLE **APPETIZERS**

Select three options.

Spicy Ellsworth Creamery cheese curds (V)
Amablu cheese yogurt sauce

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Artisanal cheese + charcuterie
House-made pickles, whole-grain mustard, maple pecans, seasonal jam, grilled local sourdough

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Hidden Stream Farm beets (GF, V)
Lemon ricotta, almond dukkah, citrus vinaigrette, pea shoots

INDIVIDUAL **ENTRÉES**

Select three options.
Guest chooses one at time of service.

Braised Angus short ribs (GF)
Finished with a red wine demi-glace

Skuna Bay salmon (GF)
Finished with a maple glaze

Comfrey Farms pork chop (GF)
Finished with a honey harissa glaze

Amish farmed natural chicken (GF)
Finished with a honey lavender glaze

Artisanal pasta (V)
Asparagus tips, peas, mint, lemon ricotta, extra virgin olive oil, pecorino romano, basil

All entrees are served with seasonal vegetables and pomme purée

INDIVIDUAL **DESSERTS**

Select two options.
Guest chooses one at time of service.

Vanilla bean cheesecake (V)
Graham cracker crust, strawberry rhubarb compote

Butterscotch bread pudding (V)
Warm butterscotch sauce, fresh berries, Sebastian Joe's vanilla bean ice cream

Carrot cake (V)
Gingerbread crumb, Sebastian Joe's salted caramel ice cream

Dinner

MISSISSIPPI RIVER (PLATED) | 112 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

FAMILY-STYLE **APPETIZERS**

Select three options.

Spicy Ellsworth Creamery cheese curds (V)
Amablu cheese yogurt sauce

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Artisanal cheese + charcuterie
House-made pickles, whole-grain mustard, maple pecans, seasonal jam, grilled local sourdough

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Seared scallops + pork belly (GF)
Pickled apple, bourbon honey glaze, pea shoots

Hidden Stream Farm beets (GF, V)
Lemon ricotta, almond dukkah, citrus vinaigrette, pea shoots

INDIVIDUAL **SOUP + SALAD**

Guest chooses one at time of service.

Revol Greens salad (GF, V)
Organic Revol Greens, gem lettuce, haricot verts, cucumber, herbs, green goddess dressing, parmesan

Kale salad (GF, V)
Honeycrisp apples, feta cheese, marcona almonds, citrus vinaigrette

Minnesota wild rice soup (GF, V)
Puffed wild rice, chopped chives, cream

Dinner

MISSISSIPPI RIVER (PLATED) | 112 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

INDIVIDUAL **ENTRÉES**

Select three options.
Guest chooses one at time of service.

Braised Angus short ribs (GF)
Finished with a red wine demi-glace

Skuna Bay salmon (GF)
Finished with a maple glaze

Grilled filet (GF)
Finished with a red-wine demi-glace

Comfrey Farms pork chop (GF)
Finished with a honey harissa glaze

Amish farmed natural chicken (GF)
Finished with a honey lavender glaze

Shrimp + grits (GF)
Sautéed shrimp, Cajun seasoning, cheddar grits, Kramarczuk's smoked sausage, white wine

Artisanal pasta (V)
Asparagus tips, peas, mint, lemon ricotta, extra virgin olive oil, pecorino romano, basil

All entrees are served with seasonal vegetables and pomme purée

INDIVIDUAL **DESSERTS**

Select two options.
Guest chooses one at time of service.

Dark chocolate pot de crème (V)
Whipped crème fraîche, chocolate coconut crumb

Vanilla bean cheesecake (V)
Graham cracker crust, strawberry rhubarb compote

Butterscotch bread pudding (V)
Warm butterscotch sauce, fresh berries, Sebastian Joe's vanilla bean ice cream

Carrot cake (V)
Gingerbread crumb, Sebastian Joe's salted caramel ice cream

Dinner

RED RIVER (BUFFET) | 97 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

APPETIZERS

Select three options.

Spicy Ellsworth Creamery cheese curds (V)
Amablu cheese yogurt sauce

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Artisanal cheese + charcuterie
House-made pickles, whole-grain mustard, maple pecans, seasonal jam, grilled local sourdough

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Hidden Stream Farm beets (GF, V)
Lemon ricotta, almond dukkah, citrus vinaigrette, pea shoots

ENTRÉES

Select three options.

Braised Angus short ribs (GF)
Finished with a red wine demi-glace

Skuna Bay salmon (GF)
Finished with a maple glaze

Comfrey Farms pork chop (GF)
Finished with a honey harissa glaze

Amish farmed natural chicken (GF)
Finished with a honey lavender glaze

Artisanal pasta (V)
Asparagus tips, peas, mint, lemon ricotta, extra virgin olive oil, pecorino romano, basil

All entrees are served with seasonal vegetables and pomme purée

DESSERTS

Select two options.

Vanilla bean cheesecake (V)
Graham cracker crust, strawberry rhubarb compote

Butterscotch bread pudding (V)
Warm butterscotch sauce, fresh berries

Carrot cake (V)
Gingerbread crumb, caramel sauce

Dinner

CANNON RIVER (BUFFET) | 117 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

APPETIZERS

Select three options.

Spicy Ellsworth Creamery cheese curds (V)
Amablu cheese yogurt sauce

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Artisanal cheese + charcuterie
House-made pickles, whole-grain mustard, maple pecans, seasonal jam, grilled local sourdough

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Seared scallops + pork belly (GF)
Pickled apple, bourbon honey glaze, pea shoots

Hidden Stream Farm beets (GF, V)
Lemon ricotta, almond dukkah, citrus vinaigrette, pea shoots

SOUP + SALAD

Select one option.

Revol Greens salad (GF, V)
Organic Revol Greens, gem lettuce, haricot verts, cucumber, herbs, green goddess dressing, parmesan

Kale salad (GF, V)
Honeycrisp apples, feta cheese, marcona almonds, citrus vinaigrette

Minnesota wild rice soup (GF, V)
Puffed wild rice, chopped chives, cream

Dinner

CANNON RIVER (BUFFET) | 117 per person

Includes Illy coffee, Tea Forte tea, and soft drinks.
Menu subject to change based on seasonality.

ENTRÉES

Select three options.

Braised Angus short ribs (GF)
Finished with a red wine demi-glace

Skuna Bay salmon (GF)
Finished with a maple glaze

Grilled filet (GF)
Finished with a red-wine demi-glace

Comfrey Farms pork chop (GF)
Finished with a honey harissa glaze

Amish farmed natural chicken (GF)
Finished with a honey lavender glaze

Shrimp + grits (GF)
Sautéed shrimp, Cajun seasoning, cheddar grits, Kramarczuk's smoked sausage, white wine

Artisanal pasta (V)
Asparagus tips, peas, mint, lemon ricotta, extra virgin olive oil, pecorino romano, basil

All entrees are served with seasonal vegetables and pomme purée

DESSERTS

Select two options.

Dark chocolate pot de crème (V)
Whipped crème fraîche, chocolate coconut crumb

Vanilla bean cheesecake (V)
Graham cracker crust, strawberry rhubarb compote

Butterscotch bread pudding (V)
Warm butterscotch sauce, fresh berries, Sebastian Joe's vanilla bean ice cream

Carrot cake (V)
Gingerbread crumb, caramel sauce

Buffet Reception

Menu subject to change based on seasonality.

OPTION 1 | 60 per person

Margherita pizza (V)
Organic cherry tomatoes, basil, fresh mozzarella

Italian sausage pizza
Giardiniera, sweet peppers, tomato sauce

Roasted garlic ricotta pizza (V)
Roasted garlic cream, ricotta, parmesan, fresh mozzarella, fresh herbs, spiced honey

Short rib macaroni and cheese
Locally-sourced cheese, pulled short rib, chives

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Cedar + Stone donuts (V)
Mocha sauce, maple anglaise

OPTION 2 | 90 per person

Margherita pizza (V)
Organic cherry tomatoes, basil, fresh mozzarella

Italian sausage pizza
Giardiniera, sweet peppers, tomato sauce

Short rib macaroni and cheese
Locally-sourced cheese, pulled short rib, chives

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Crispy chicken wings
Nashville spiced, ranch dressing, bread + butter pickles

Cedar + Stone sliders
Angus beef, pork belly, aioli, milk buns

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Cedar + Stone donuts (V)
Mocha sauce, maple anglaise

Buffet Reception

Menu subject to change based on seasonality.

OPTION 3 | 120 per person

Artisanal cheese + charcuterie
House-made pickles, whole-grain mustard, maple pecans, seasonal jam, grilled local sourdough

Revol Greens salad (GF, V)
Organic Revol Greens, gem lettuce, haricot verts, cucumber, herbs, green goddess dressing, parmesan

Margherita pizza (V)
Organic cherry tomatoes, basil, fresh mozzarella

Italian sausage pizza
Giardiniera, sweet peppers, tomato sauce

Crispy brussels sprouts (GF)
Pancetta, Minnesota solar honey, lemon

Pork meatballs pomodoro
House-made pomodoro sauce, fresh basil, mozzarella, parmesan, grilled sourdough

Spicy Ellsworth Creamery cheese curds (V)
Amablu cheese yogurt sauce

Crispy chicken wings
Nashville spiced, ranch dressing, bread + butter pickles

Shrimp + grits (GF)
Sautéed shrimp, Cajun seasoning, cheddar grits, Kramarczuk's smoked sausage, white wine

Tender steak bites
Prime beef, mushrooms, crispy onions, carrot purée

Roasted cauliflower (GF, V)
Coriander avocado salsa verde, crispy chickpeas, pickled red onions

Cedar + Stone donuts (V)
Mocha sauce, maple anglaise

Vanilla bean cheesecake (V)
Graham cracker crust, strawberry rhubarb compote

Reception Stations

45-minute reception stations require a chef attendant (160 per attendant). Quantity of attendants depends on number of guests. Minimum of 25 guests are required for a reception station.

FRUITS DE MER SEAFOOD STATION
48 per person

Spicy Manila clams + honey mussels

Poached prawns + crab legs

Live-shucked oyster

Cocktail sauce, spicy mayo, ponzu sauce, citrus wedges

PRIME BEEF TOMAHAWK STATION
34 per person

Spice-crusted Minnesota prime rib
Herb de Provence crust, pomme purée, grilled asparagus, red wine jus
Grainy mustard, creamy horseradish

Must be ordered in combination with another station

PORCHETTA STATION
28 per person

Sliced Comfrey Farm porchetta
Lemony fingerling potatoes, cheesy grits, apple and fennel slaw

COBB SALAD STATION
26 per person

Cobb salad with roasted, fresh cut Amish Farm-raised shawarma chicken
Revol Greens, cherry tomatoes, avocado, bacon. blue cheese, citrus vinaigrette

LIVE PASTA STATION
26 per person

Cacio e pepe
Housemade pasta finished in a Grana Padano wheel with cracked pepper, parsley, chili flakes

Garlic cheese bread

Optional additions:
Braised short rib | 8
Glazed pork belly | 8
Garlic prawns | 10
Seared scallops | 12

DESSERT STATION
18 per person

Crème brûlée
Dark chocolate and vanilla cream

Liquid nitrogen ice cream
Local Douglas & Todd bourbon flavor; additional custom flavors available

Beverage Options

Explore our wine list, recognized with the *Wine Spectator* Award of Excellence since 2016, while indulging in the Cedar + Stone, Urban Table dining experience. Our Certified Sommelier, Victoria Rios, is at your service to elevate your special event and assist in choosing the perfect bottle for any occasion.

Our regional wine packages feature beautiful, pre-selected wines from prestigious regions of the world. These options emphasize the culture and terroir unique to these regions and highlight wines that pair exceptionally well with a wide variety of cuisine.

Victoria is also happy to craft customized cocktails from our extensive spirits collection that will suit your palate and preferences and give your event a tailored feel.

Beyond simply serving beverages, we're able to enhance your experience through customized guided wine tastings that truly make for a special event. We look forward to helping you make it memorable.

Additional Information

PARKING

Self-Park: 0-6 Hours | 15
Self-Park: 6+ Hours/Overnight | 27
Valet: 0-6 Hours | 19
Valet: 6+ Hours/Overnight | 37

LOCATION

Inside JW Marriott Minneapolis Mall of America
2141 Lindau Lane, Bloomington, MN 55425

For more information about group events at Cedar + Stone, Urban Table, contact Restaurant Sales Coordinator Chantal Tousignant at chantal.tousignant@marriott.com or 612.413.0649