



MEDINA
ENTERTAINMENT CENTER



CATERING & EVENTS



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BREAKFASTS

A la Carte

Priced Per Dozen Unless Noted Otherwise

- Pecan Caramel Rolls **\$25.99++**
- Cinnamon Rolls with Cream Cheese Icing **\$25.99++**
- Assorted Danish and Muffins **\$25.99++**
- Vanilla Yogurt with Granola and Fresh Berries (Serves 16-20) **\$19.99++**
- Fruit Tray with Strawberry Dip (Serves 16-20) **\$56.99++**
- Gourmet Cookies:
Chocolate Chip, Snicker Doodle,
Oatmeal Raisin, Rocky Road,
White Chocolate and Macadamia **\$23.99++**
- Decadent Assorted Brownies and Bars **\$23.99++**

Beverages

Priced Per Gallon Unless Noted Otherwise

- Freshly Brewed Columbian Coffee (Regular or Decaffeinated) **\$25.99++**
- 1% Milk **\$20.99++**
- Fruit Juices:
Orange, Apple, Tomato,
Cranberry, Grapefruit, Lemonade **\$20.99++**
- Hot or Iced Tea **\$20.99++**
- Hot Apple Cider **\$25.99++**
- Fruit Punch **\$22.99++**
- Assorted Soft Drinks, Per Can **\$2.25++**
- Spring Water, Per Bottle **\$2.25++**
- Soft Drinks, Per Pitcher (Available for Groups Under 30) **\$12.99++**

Plated Breakfast

Served with Robert's Baked Hash Browns, Caramel Roll, Fresh Fruit Cup, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station and Chilled Fresh Orange Juice.

- Breakfast Scrambler **\$14.99++**
Two Eggs Scrambled Topped with Cheddar Cheese with Your Choice of Smokehouse Bacon or Sweet Sausage Links
- Breakfast Sandwich **\$14.99++**
Two Eggs Folded Topped with Cheddar Cheese and Applewood Ham on a Toasted English Muffin
- Strata Americana **\$14.99++**
Baked Egg Custard with Smokehouse Bacon, American Cheese and Chives, Topped with a Béarnaise Sauce

Breakfast Buffet

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station and Chilled Fresh Orange Juice. Minimum 30 Guests.

- Continental Breakfast **\$11.99++**
Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries, Danish and Muffins
- Classic American **\$15.99++**
Scrambled Eggs Topped with Cheddar Cheese and Chives, Country Sausage Links, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries, Danish and Muffins
- Country Morning Buffet **\$16.99++**
Scrambled Eggs Topped with Cheddar and Monterey Cheese, Vienna Style French Toast with Warm Maple Syrup, Smoked Sausage or Bacon, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries, Danish and Muffins
- Breakfast Scramblers **\$16.99++**
Your Choice of Eggs: Denver, Applewood Ham and Cheese, Turkey Club, or South of the Border, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries, Danish and Muffins

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



PLATED LUNCH SPECIALTIES

Served with Fresh Baked Artisan Breads, and Sweet Cream Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Must be Served by 1pm.

<p>Grilled Scottish Salmon \$19.99++ <i>Fresh Loch-Raised Salmon, Served with Seasonal Vegetables, Wild Rice Pilaf, Maple Glaze, Grilled Lemon Slices</i></p>	<p>Meatloaf Marsala \$17.99++ <i>Angus Ground Steak, Garlic Mashed Potatoes, Green Beans, Topped with a Mushroom Wine Demi</i></p>
<p>Ziti Bolognese \$16.99++ <i>Molinari Sausage, Baby Bellas, Rosa Sauce, Parmesan Garnish, Served with Focaccia Bread Sticks</i></p>	<p>Chicken Royale \$14.99++ <i>Fried Boneless Chicken Breast, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Peppers, Topped with a Supreme Sauce</i></p>
<p>Chicken Parmesan \$19.99++ <i>Fried Chicken Breast, Topped with House Red Sauce and Mozzarella Cheese, Served with Seasonal Vegetables and Roasted Baby Red Potatoes</i></p>	<p>Butter Cracker Walleye \$23.99++ <i>Breaded Freshwater Walleye Filet, Garlic Mashed Potatoes, Seasonal Vegetables, Topped with a Remoulade</i></p>
<p>Four Cheese Pasta \$14.99++ <i>Baked Tubes, Parmesan Cream Sauce with Smoked Cheddar, Mozzarella, and Monterey Jack Cheese, Served with Focaccia Bread Sticks</i></p>	<p>*Add our Signature Chop or Caesar Salad for \$2.00++</p>

**PLEASE LIMIT YOUR SELECTIONS TO:
 LESS THAN 100 GUESTS - 3 SELECTIONS
 OVER 100 GUESTS - 2 SELECTIONS**

LUNCH BUFFETS

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Minimum 30 Guests. Must be Served by 1pm.

<p>Soup & Sandwich Buffet \$17.99++</p> <ul style="list-style-type: none"> • Chicken Wild Rice Soup • Rotini Pasta Salad • Deli Sliced Meats to Include Ham, Natural Turkey, Roast Beef and Corned Beef • Cheddar, Swiss, Colby Jack and Pepper Jack Cheese • Mayonnaise, Dijon Mustard, Lettuce, Tomato & Red Onion • Seasoned Kettle Chips • Fresh Baked Artisan Breads 	<p>Summertime Picnic Buffet \$18.99++</p> <ul style="list-style-type: none"> • Bourbon BBQ Chicken Breast • Angus Grilled 1/3rd Pound Burgers • Rotini Pasta Salad • Creamy Dijon Potato Salad • Baked Beans • Swiss and Cheddar Cheese • Mayonnaise, Dijon Mustard, Lettuce, Tomato & Red Onion • Seasoned Kettle Chips • Sesame and Soft Hamburger Buns
<p>Italian Buffet \$17.99++</p> <ul style="list-style-type: none"> • Italian-style Meatballs with Marinara, Fresh Basil and Imported Pasta • Tortellini Primavera with Oven Roasted Vegetables in a Tomato Cream Sauce • Caprese Salad with Fresh Mozzarella, Basil, Garlic and Greek Olives • Traditional Caesar Salad • Garlic Bread Sticks 	<p>Robert's Buffet \$19.99++</p> <ul style="list-style-type: none"> • Select One of the Following Entrees: <ul style="list-style-type: none"> • Robert's House Seasoned Roasted Chicken • Fennel Roasted Pork Loin with Apples & Cherries • Roasted Turkey Breast with Cranberry Chutney • Angus Pot Roast with Pan Gravy - \$1.99++/person • Roasted Garlic Mashed Potatoes • Signature Chop Salad • Seasonal Vegetables • Fresh Baked Artisan Breads

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



PLATED LUNCHES

Must be Served by 1pm.

Salads

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station, Fresh Baked Artisan Bread and Sweet Cream Butter.
Medina Proudly Prepares All Salad Dressings In-House.

Hawaiian Chicken \$15.99++

Teriyaki Marinated Grilled Chicken Breast, Pineapple, Mandarin Oranges, Cashews, Mixed Greens, Hawaiian Dressing

Smoked Turkey Cobb \$15.99++

All Natural Roasted Turkey, Smokehouse Bacon, Avocado, Tomato, Black Olive, Hardboiled Egg, Smoked Cheddar Cheese, Buttermilk Ranch Dressing

Herb Chicken Caesar \$15.99++

Charbroiled Chicken Breast, Diced Black Olives, Tomatoes, Herb Croutons, Romaine Lettuce, Parmesan Cheese, Caesar Dressing

Steakhouse Spinach \$18.99++

Charbroiled Angus Sirloin, Asparagus, Roasted Tomato, Red Pepper, Haystack Onions, Local Bleu Cheese, Balsamic Vinaigrette

Sandwiches

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Stations and Seasoned Kettle Chips.

Roasted Chicken Salad \$13.99++

Chicken, Bing Cherry, Celery, Onion, Lettuce, Tomato, Dijon Mayonnaise on Multigrain Bread

Classic Club Wrap \$13.99++

Smoked Turkey, Bacon, Monterey Cheddar Cheese, Shredded Lettuce, Tomato, Ranch Mayonnaise, Rolled in a Flour Tortilla

Roasted Veggie Wrap \$12.99++

Roasted Summer Vegetables, Diced Cucumber, Tomatoes, Parmesan Cheese, Mesclun Greens, Herb Dijon Mayo, Rolled in a Jalapeno Cheddar Tortilla

Shaved Roast Beef \$15.99++

Roast Beef, Roasted Red Peppers, Caramelized Onion, Mozzarella Cheese, Basil Aioli on a Toasted French Roll

Basil Chicken \$13.99++

Charbroiled Chicken Breast, Roasted Tomato, Mozzarella Cheese, Mesclun Greens, Balsamic Drizzle, Pesto Aioli on Toasted Focaccia Bread

Smokehouse Burger \$15.99++

Angus Grilled Burger, Smokehouse Bacon, Cheddar Cheese, Lettuce, Tomato, Served on a Sesame Seed Bun

Smoked Turkey Focaccia \$13.99++

Premium Turkey, Danish Brie, Lettuce, Tomato, Cranberry Aioli on Grilled Focaccia Bread

Pulled Pork \$13.99++

Slow Roasted Pulled Pork, Bourbon BBQ Sauce, Coleslaw, Haystack Onions on a Sesame Bun

PLEASE LIMIT YOUR SELECTIONS TO:
LESS THAN 100 GUESTS - 3 SELECTIONS
OVER 100 GUESTS - 2 SELECTIONS



HORS D' OEUVRES

Serves Approximately 50 Guests/Pieces Per Order

WARM

Hand Rolled Meatballs \$74.99++
BBQ, Swedish or Marinara

Beef and Cilantro Empanadas \$104.99++
Braised Beef Filled Pastries Served with Chipotle Aioli

Angus Beef Sliders \$109.99++
Angus Beef Patties, Caramelized Onions, Tillamook Smoked Cheddar on Sweet Hawaiian Rolls

Roasted Wings \$86.99++
Dry Rubbed Oven Roasted Wings with your Choice of Sauce: Asian Plum, Lemon & Garlic or Louisiana Cayenne Pepper

Pork Egg Rolls \$82.99++
Fried Egg Rolls Served with a Chile-Orange Sauce

Blue Crab Stuffed Mushrooms \$107.99++
Crab Stuffed Baby Bellas, Parmesan Crust, Sherry Cream Sauce

Roasted Mini Bakers \$64.99++
Your Choice of: Sea Salt & Olive Oil or Bacon & Parmesan, Served with a Chive Sour Cream

Breaded Three Cheese Ravioli \$85.99++
Golden Fried, Parmesan Garnish, House Red Sauce

Artichoke Au Gratin \$80.99++
Creamy Baked Artichoke, Spinach, Garlic and Blend of Cheeses, Served with Toasted Crostinis

Bacon and Leek Quiche \$80.99++
Parmesan Egg Custard, Puff Pastry, Garnished with Chive

Kung Pao Chicken Sticks \$86.99++
Chile Spiked Soy Glaze, Roasted Peppers, Green Onions, Cashews

BBQ Pork Biscuits \$91.99++
House Pulled Pork, Bourbon BBQ Sauce, Served on Cheddar Biscuits

Asparagus and Brie Wrapped Phyllo \$74.99++
Tender Spears, Triple Cream Cheese, Raspberry Coulis

COLD

Baby Tomato Caprese Skewer \$74.99++
Fresh Mozzarella, Split Tomatoes, Basil, Garnished with Parmesan

Hummus Cucumber Cup \$67.99++
Hot House Cucumber, Roasted Red Pepper, Tahini, Garnished with Greek Olives

Sesame Seared Steak Crostini \$107.99++
Grilled Sirloin, Wasabi Mousse, Cilantro Salad

Chipotle Spiked Diavolo Eggs \$57.99++
Smokey Jalapeno, Mayo, Cream Cheese, Garnished with Cilantro

Ahi Tuna Crisp \$113.99++
Ginger Seared Ahi Tuna, Sriracha Cream Cheese, Red Cabbage Slaw, Served with Wonton Crisps

BLT Stuffed Potato \$64.99++
Yukon Golds, Smokehouse Bacon, Herb Cream Cheese, Roasted Tomato, Micro Greens

Raspberry Phyllo Cup \$68.99++
Mont Chevre Goat Cheese Mousse, Raspberry Coulis, Fig-Balsamic Reduction

Melon Wrapped Prosciutto \$74.99++
Prosciutto Wrapped Melon Wedge, Candied Almond Crust, Honey Balsamic Drizzle

Lemon Shrimp Crostini \$86.99++
Chile Cream Cheese, Toasted Crostini, Garnished with Citrus Zest

Firecracker Chicken Cups \$86.99++
Cilantro-Soy Chicken, Red Rooster Cream Cheese in a Crisp Wonton Cup

Tequila-Lime Shrimp Shooters \$110.99++
Garlic Lime Grilled Shrimp, Chipotle Cocktail Sauce, Garnished with Lime

Boursin Stuffed Peppers \$64.99++
Piquant Red Peppers, Boursin Mousse, Salami, Greek Olives, Served with Toasted Baguettes

Smoked Salmon Toast \$85.99++
Honey Smoked Salmon, Cranberry Cream Cheese, Capers, Lemon Zest on Marble Rye Toast

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



HORS D' OEUVRES - PLATTERS

Serves Approximately 50 Guests/Pieces Per Order

Seasonal Fruit Display **\$98.99++**

Fresh Cut Assorted Fruit and Berries

Spinach and Artichoke Dip **\$53.99++**

Creamy Blend of Spinach, Garlic, Artichoke, Parmesan Cheese, Served with Toasted Crostinis

Grilled Vegetable Platter **\$79.99++**

Fire Grilled Zucchini, Yellow Squash, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli

Domestic Cheese **\$74.99++**

Sliced Swiss, Pepperjack, Colby Jack, Cheddar, Local Bleu Cheese Wedge, Boursin, Served with Grapes and Crackers

Artisan Cheese **\$85.99++**

Sliced Swiss, Pepperjack, Colby Jack, Cheddar, Local Bleu Cheese Wedge, Boursin, Smoked Gouda, Brie, Tillamook Cheddar, Chive Cotswald, Served with Grapes and Crackers.

Crudités of Fresh Vegetables **\$67.99++**

Broccoli, Cauliflower, Carrots, Celery, Red Pepper, Squash, Mushroom, Asparagus, Tomato, Served with Creamy Ranch

Pinwheels **\$71.99++**

Your Choice of Turkey Club, Ham and Swiss, Roasted Vegetables or Roast Beef and Peppers, Rolled in a Flour Tortilla with Chive Cream Cheese

Seven Layer Bean Dip **\$68.99++**

Frijoles, Guacamole, Sour Cream, Fiesta Salad, Served with Corn Tortillas

Antipasto Display **\$98.99++**

Molinari Salami, Greek Olives, Roasted Tomato, Grilled Asparagus, Red Onion, Mushroom, Roasted Red Pepper, Pepperoncini, Fresh Mozzarella

Cocktail Sandwiches **\$107.99++**

Your Choice of Roast Turkey, Roast Beef, Italian Club or Ham and Swiss, Served on Mini Focaccia Squares

Deli Meat Tray **\$107.99++**

Natural Turkey, Ham, Roast Beef, Mayonnaise, Dijon Mustard, Served with Kings Hawaiian Buns

Shrimp Cocktail **\$143.99++**

Lemon Poached Jumbo Shrimp, Served with Lemon Wedges and Cocktail Sauce

Caprese Salad **\$112.99++**

Fresh Mozzarella, Greek Olives, Tomatoes, Basil, Champagne Vinaigrette

Tuscan Pasta Toss **\$92.99++**

Fresh Vegetables, Basil Parmesan Dressing

EXTRAS

Snacks

Seasoned Kettle Chips **\$27.99++**

with Toasted Onion Dip (Serves 50)

Tortilla Chips and Picante **\$27.99++**

(Serves 50)

Popcorn **\$10.99++**

(Per Bucket)

Party Mix **\$13.99++**

(Per Pound)

Mixed Nuts **\$13.99++**

(Per Pound)

12" Pizza

Cheese **\$16.99++**

Pepperoni **\$18.99++**

Sausage **\$18.99++**

Specialty **\$20.99++**

Children's Selections

Select One **\$12.99++**

Served with French Fries and Fruit

Chicken Strips

Baked Mac and Cheese

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



PLATED DINNERS

Served with Fresh Baked Artisan Bread, Sweet Cream Butter and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Medina Proudly Prepares All Salad Dressings In-House.

Salad

SELECT ONE

Traditional Caesar

Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing

Medina Signature Chop

Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing

Mesclun

Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette

Spinach

Strawberry, Red Onion, Mushroom, Candied Almonds, Baby Spinach, Cider Vinaigrette

Vegetable

SELECT ONE

- Green Bean Medley
- Roasted Garden Medley
- Gold and White Corn with Parsley
- Brown Sugar Parisian Carrots
- Malibu Mix
Broccoli, Cauliflower, Carrot, Yellow Carrot

Side

SELECT ONE

- Wild Rice Pilaf
- Roasted Garlic Mashed Potatoes
- Yukon Gold Potato Bites
- Sea Salt Roasted Fingerling Potatoes
- Parsley Buttered Baby Red Potatoes
- Brown Sugar Mashed Sweet Potatoes

Steak

Ballroom Steak & Mushroom

\$30.99++

Angus Sirloin, Red Wine Broiled Button Mushrooms

Crab Crusted Filet Mignon

\$45.99++

Blue Crab and Gruyere Fondue Topped Tenderloin, Bourbon Demi, Served atop a Sourdough Crostini

Angus Beef Short Ribs

\$34.99++

Slow Roasted Short Rib, Roasted Carrot Red Pepper Relish with a Summit Braised Paprika Pan Sauce

Steak Nikolas

\$38.99++

Garlic Peppercorn Seasoned Angus New York Striploin, Topped with a Roasted Artichoke Ragout and Three Olive Tapenade

Chicken

Chicken Mornay

\$26.99++

Wing Tip Chicken Breast, Asparagus, Red Peppers, Topped with a Creamy Mornay Sauce

Chicken Romano

\$25.99++

Herb Cheese Crusted Chicken Breast, Fresh Salsa Cruda, Parmesan, Topped with a Tomato Basil Cream Sauce

Chicken Romesco

\$25.99++

Boneless Chicken Breast Stuffed with Goat Cheese and Prosciutto, Olive Tapenade, Fresh Basil, Roasted Red Pepper Tomato Sauce, Garnished with Almond

Farmhouse Chicken

\$26.99++

Chicken Breast stuffed with Ham, Sage, Fig and Walnut, Topped with a Tarragon Pan Sauce

Hunter's Chicken

\$25.99++

Wing Tip Chicken Breast, Smokehouse Bacon, Roasted Grapes, Topped with a Cabernet Demi

PLEASE SEE PAGE 6 FOR CHILDREN'S SELECTIONS

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



PLATED DINNERS

Served with Fresh Baked Artisan Breads, Sweet Cream Butter
Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station
Includes One Salad, One Vegetable and One Side Choice - See Page 7 For Options

Duets

Grilled Medallions & Sugarcane Shrimp \$37.99++

Charbroiled Tenderloin with a Cognac Demi.
Two Garlic Crusted Shrimp Skewers,
Lemon Buerre Blanc

Prosciutto Chicken & Grilled Medallions \$38.99++

Chicken Breast Stuffed with Ham, Asparagus and
Boursin Cheese, Topped with a Gouda Cream Sauce.
Charbroiled Tenderloin with a Cognac Demi

Roasted Chicken & Pecan Walleye \$36.99++

Wing Tip Chicken Breast with a Sherry
Mushroom Sauce. Crusted Walleye Filet,
Topped with a Cranberry Chutney
and Sweet Pickle Remoulade

Black Cherry Glazed Pork Tenderloin & Sesame Salmon \$34.99++

Bacon Wrapped Duroc Pork, Stone Ground
Cherry Mustard Sauce. Ginger Crusted Filet
with Soy-Orange Reduction

Fish

Lemon Garlic Prawns \$31.99++

Jumbo Broiled Shrimp, Parmesan Crust,
Chardonnay Buerre Blanc

Pesto Grilled Halibut \$33.99++

Charbroiled Alaskan Filet, Roasted Red
Pepper Coulis, Toasted Pumpkin Seeds,
Garnished with Golden Beet Arugala

Freshwater Canadian Walleye \$33.99++

Oven Roasted Lemon-Herb Crumb Crusted Filet,
Served with a Sweet Pickle Remoulade

Chilean Seabass \$37.99++

Rice Flour Crusted Filet, Brandy
Mirin Glaze, Micro Wasabi Greens

Maple Glazed Salmon \$30.99++

Oven Roasted Peppercorn Salmon Filet,
Served with Grilled Lemon and
a Maple Brown Sugar Glaze

Vegetarian

Vegetable Wellington \$23.99++

Roasted Spring Medley, Fried Spinach,
Basil Pomodoro Tomato Sauce, Olive Oil and
Balsamic Honey Drizzle, Wrapped in a Puff Pastry

Tortellini Primavera \$23.99++

Cheese Filled Tortellini, Oven Roasted
Fresh Vegetables in a Tomato Cream Sauce

Ratatouille Napoleon \$23.99++

Roasted Eggplant, Summer Squash,
Asparagus, Mushroom, Feta Cheese,
Pomegranate Fig Molasses in a Crisp Golden
Phyllo, Served with a Rosemary Pomodoro

Roasted Vegetable Pinwheel \$23.99++

Roasted Summer Vegetables, Spinach,
Mushroom, Mozzarella, Basil, Marinara,
Rolled and Baked in a Pasta Sheet

Roasted Squash \$23.99++

Curry Roasted Vegetables, Jasmine Rice,
Candied Walnuts, Pomegranate Gastrique

Pork & Turkey

Michigan Turkey Palliards \$25.99++

Pan Seared Turkey Medallions,
Medjool Walnut Stuffing, Bing Cherry Demi

Bacon Wrapped Pork Tenderloin \$25.99++

Pan Seared Five Spice Seasoned Pork,
Smokehouse Bacon, Apricot Brandy Reduction

PLEASE LIMIT YOUR SELECTIONS TO:
LESS THAN 100 GUESTS - 3 SELECTIONS
Excludes Duets
OVER 101-250 GUESTS - 2 SELECTIONS
Excludes Duets
MORE THAN 250 GUESTS - 1 SELECTION
Vegetarian & Children's Meals Do Not
Count Toward a Selection

PLEASE SEE PAGE 6 FOR CHILDREN'S SELECTIONS

++ Customary Minnesota Sales Tax
and 20% Service Charge will be added.



DINNER BUFFETS

Minimum of 30 Guests

One Entrée - \$24.99++ • Two Entrées - \$27.99++ • Three Entrées - \$30.99++
Children Ages 3-10 - \$12.99++ • Children Age 2 and Under - Free

Includes Two Salads, One Vegetable and One Side. See Page 10 for Options.

All Buffets Include Fresh Baked Artisan Bread and Sweet Cream Butter.

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Chicken

Chicken Bruschetta

*Parmesan Crusted Chicken Breast, Salsa Cruda,
Pesto Cream Sauce with a Balsamic Drizzle*

Hunter's Chicken

*Wing Tip Chicken Breast,
Roasted Tomato-Rosemary Demi*

Chicken Royale

*Boneless Chicken Breast, Thyme Scented
Veloute, Garnished with Roasted Red Pepper*

Chicken Mornay

*Wing Tip Chicken Breast, Asparagus, Red Peppers,
Topped with a Creamy Mornay Sauce*

Chicken Romano

*Cheese Crusted Chicken Breast, Tomato
Basil Cream Sauce, Garnished with Roasted Artichoke*

Beef

Cabernet Beef Tips

*Herb Roasted Tenderloin, Caramelized Onion,
Baby Bellas, Red Wine Demi*

Kona Crusted Short Ribs

*Coffee Dry Rubbed Short Ribs,
Slow Roasted Summit Pan Sauce*

London Broil

*Chipotle Rubbed Charbroiled Sirloin,
Wild Mushroom Demi*

Manhattan Strip Loin - plus \$2.99++/person

*Horseradish-Dijon Crusted Strip Loin,
Olive Tapenade, Brandy-Garlic Demi*

Fish

Butter Broiled Cod Coponata

*Bread Crumb Crusted Atlantic Filet,
Italian Eggplant Relish*

Walleye Roulade - plus \$3.99++/person

*Crumb Crusted Broiled Filet Stuffed with
Spinach-Boursin, Topped with Béarnaise*

Maple-Brown Sugar Salmon - plus \$3.99++/person

*Fresh Pacific Salmon, Maple Glaze, Lemon,
Garnished with Asparagus Spears*

Pesto Grilled Halibut - plus \$3.99++/person

*Charbroiled Alaskan Filet, Caper-Tomato Relish,
Lemon-Parsley Buerre Blanc*

Pork

Fennel Roasted Pork Loin

Boneless Duroc Pork Loin, Dijon Pan Sauce

Turkey

Lemon Thyme Roasted Turkey

*Boneless Turkey Breast, Cranberry Sage Dressing,
Served with a Pan Gravy*

Vegetarian

Tortellini Primavera

*Cheese Filled Tortellini, Oven Roasted Fresh Vegetables
in a Tomato Cream Sauce*

Roasted Vegetable Pinwheel

*Roasted Summer Vegetables, Spinach,
Mushroom, Mozzarella, Basil, Marinara,
Rolled and Baked in a Pasta Sheet*

++ Customary Minnesota Sales Tax
and 20% Service Charge will be added.



DINNER BUFFETS

Minimum of 30 Guests

Please Select the Following:

Salad Choice

SELECT TWO

- **Medina Signature Chop**
Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing
- **Traditional Caesar**
Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing
- **Tuscan Pasta Toss**
Fresh Vegetables, Creamy Basil-Parmesan Dressing
- **Spinach**
Strawberry, Red Onion, Mushroom, Candied Almonds, Baby Spinach, Cider Vinaigrette
- **Mesclun**
Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette
- **Grilled Vegetable Platter**
Fire Grilled Zucchini, Yellow Squash, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli
- **Crudités of Fresh Vegetables**
Broccoli, Cauliflower, Carrots, Celery, Red Pepper, Squash, Mushroom, Asparagus, Tomato, Served with Creamy Ranch
- **Caprese**
Fresh Mozzarella, Greek Olives, Tomatoes, Basil, Champagne Vinaigrette

Vegetable Choice

SELECT ONE

- **Green Bean Medley**
- **Roasted Garden Medley**
- **Gold and White Corn with Parsley**
- **Brown Sugar Parisian Carrots**
- **Malibu Mix:**
Broccoli, Cauliflower, Carrot, Yellow Carrot

Side Choice

SELECT ONE

- **Parsley Buttered Baby Red Potatoes**
- **Roasted Garlic Mashed Potatoes**
- **Yukon Gold Potatoes with Sea Salt and Herbs**
- **Wild Rice Pilaf**
- **Parmesan Baked Penne Pasta**
- **Brown Sugar Mashed Sweet Potatoes**



SIGNATURE DINNER BUFFETS

Served with Fresh Baked Artisan Breads, Sweet Cream Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station - SEE PAGE 9 FOR MORE BUFFET OPTIONS. Minimum of 30 Guests

Pitmaster BBQ

\$32.99++

SALADS

- **Ranchers Tossed Greens** - Smoked Cheddar, Corn, Black Beans, Chipotle Parmesan Dressing
- **Fresh Melons and Berries**
- **Cranberry and Walnut Pasta Toss** - Fresh Vegetables, Ama Bleu Cheese, Creamy Parmesan Dressing

VEGETABLE

- **Roasted Summer Vegetables**

POTATO

- **Yukon Gold Spears with Roasted Garlic & Parsley**

ENTRÉES

- **Smokehouse Brisket** - Dry Rubbed Brisket, Caramelized Onions, Paprika Jus
- **Bourbon BBQ Spareribs** - House Seasoned, Hardwood Smoked Spareribs
- **Backyard Chicken** - Golden Roasted Wing Tip Chicken Breast, Summit Ale Pan Jus
- **Baked Macaroni and Cheese** - Aged Cheddar Cheese, Parmesan Bread Crumb Crust

Legends

\$37.99++

SALADS

- **Mesclun Chop Salad** - Mandarin Oranges, Red Onion, Crasins, Praline Walnuts, Bleu Cheese, Honey-Balsamic Vinaigrette
- **Fresh Fruit Tiers** - Seasonal Fresh Fruits and Berries
- **Caprese Salad** - Fresh Mozzarella, Greek Olives, Tomatoes, Basil, Champagne Vinaigrette

VEGETABLE

- **Honey-Tarragon Roasted Carrots**

Minnesotan

\$33.99++

SALADS

- **Medina Signature Chop Salad** - Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing
- **Fresh Fruit Tiers** - Seasonal Fresh Fruits and Berries
- **Grilled Vegetable Platter** - Fire Grilled Zucchini, Yellow Squash, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli

VEGETABLE

- **Fresh Green Bean Medley**

POTATO

- **Creamy Mashed Potatoes with a Butter Crust**

ENTRÉES

- **Braised Short Ribs** - Slow Roasted Short Ribs, Roasted Asparagus, Furious Demi
- **Spinach Wild Rice Walleye Roulade** - Served on Rice Pilaf, Topped with Béarnaise Sauce
- **Woodland Roasted Wing Tip Chicken** - Apricot-Cherry Glaze
- **Vegetable Pot Pie** - Roasted Summer Vegetables, Spinach, Sundried Tomato, Tarragon Cream Sauce

POTATO

- **Gorgonzola-Leek Baked Scalloped Potatoes**

ENTRÉES

- **Carved Manhattan Strip Loin** - Basil Crust, Roasted Garlic Aioli
- **Panko Crusted Jumbo Shrimp** - Cocktail and Gherkin Remoulade
- **Chicken Marsala** - Baby Bellas, Red Wine Demi
- **Tuscan Tortellini** - Sundried Red Pepper Tomato Cream Sauce, Asparagus

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



DESSERTS

Selections Priced Per Piece Unless Noted Otherwise

Key Lime Pie **\$5.99++**

A Refreshingly Light Pie Made with "Nellie and Joe's" Lime Juice. Baked in a Graham Cracker Butter Crust and Topped with a Mound of Real Whipped Cream

Turtle Cheesecake **\$5.99++**

New York Style Cheesecake Resting on a Layer of Fudge Covered in Caramel Sauce. Garnished with Chopped Pecans on a Graham Cracker Butter Crust

New York Supreme Cheesecake **\$5.99++**

The Grandest of Cheesecakes! New York Style Cheesecake on top of a Graham Cracker Butter Crust Creating a Mouth-Watering Dessert

Bailey's Irish Cream Torte **\$5.99++**

Three Layers of Moist Chocolate Cake Filled and Iced with White Chocolate Bailey's Mousse. Decorated with Chocolate Feathers

Raspberry Devil's Food Torte **\$5.99++**

Layers of our Devil's Food Cake Filled with Raspberry Mousse. Frosted in Chocolate Ganache

Strawberry Chantilly **\$5.99++**

Fresh Strawberries Blended into Whipped Cream between Layers of Classic White Cake, Garnished with Fresh Strawberries

Gourmet Carrot Cake **\$5.99++**

Three Delicious Layers of Moist Cake Loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple, Filled and Iced with Real Cream Cheese Frosting. Garnished with Pecans

Caramel Apple Pie **\$5.99++**

Handfuls of Sliced Granny Smith Apples in a Homemade Pie Filling, Laced with Cinnamon and Brown Sugar. Baked into a Butter Crust Complimented with a Generous helping of Rich Caramel Sauce

Buffet of Assorted Desserts **\$6.99++**

A Medley of Sweets on a Lavish Buffet

Decadent Assorted Brownies and Bars **\$23.99++**
Per Dozen

Gourmet Cookie Shoppe **\$23.99++**
Per Dozen

Chocolate Chip, White Chocolate Macadamia, Oatmeal Raisin, Snicker Doodle, Rocky Road

Assorted Mini Desserts **\$40.99++**
Per Dozen

Chef's Selection of Delectable Hand Crafted Miniature Desserts

Dessert Coffee Station **\$28.99++**
Per Gallon

Freshly Brewed Premium Columbian Regular or Decaffeinated Coffee with Sweet Accompaniments. "A Special Late Night Touch"



WINE, CHAMPAGNE & BEVERAGE SERVICE

Red Wines

Jargon Pinot Noir \$26/bottle++
California

Medium Bodied with Flavors of Black Cherry and Light Hints of Strawberry, Cola and Tobacco. Compliments Hearty Pasta, Pork or Beef Entrees

Coppola "Votre Sante" Pinot Noir \$30/bottle++
Monterrey

"Votre Sante" means "To Your Health" in French. French Style Pinot Noir with a Light to Medium Body. Flavors of Cherry, Pomegranate, and Spice with a Very Smooth Finish.

Sycamore Lane Merlot \$22/bottle++
California

Loaded with Fruit Flavors, Full-bodied Richness and a Smooth Finish. Excellent for Selections with Savory Sauces.

Concannon Conservancy Cabernet Sauvignon \$25/bottle++
California

Full-Bodied with Black Cherry and Vanilla Oak Flavors. Subtle Spice and just a Hint of Chocolate Mingle in the Smooth Finish.

Sutter Home Cabernet Sauvignon \$22/bottle++
California

Medium to Full-bodied Wine with Ripe Cherry Aromas and Flavors. Great with Steaks, Roast and Hearty Pasta.

Non-Alcoholic Wines

Sutter Home Fre' Chardonnay \$20/bottle++

Sutter Home Fre' White Zinfandel \$20/bottle++

Beverage Service

House Brand	\$4.25++	Domestic Beer	\$4.25++
Call Brand	\$5.50++	Premium Beer	\$4.50++
Premium Brand	\$6.00++	Imported Beer	\$5.00++
Bar Cocktail	\$7.50++	Domestic Keg	\$295.00++
Specialty Cocktail	\$8.50++	Soft Drinks	\$2.25++
House Wine	\$5.75++	Soft Drinks (Pitcher)	\$10.00++

White Wines

Folonari Moscato \$22/bottle++
Italy

Sweet Peach and Nectarine with Light Floral Notes. This Italian White has a Touch of Bubbles.

Luccio Pinot Grigio \$24/bottle++
Italy

Light and Fruity Wine with Hints of Citrus. Great with Fish and Chicken. Clearly Medina's Best Seller Touch of Oak. A Perfect Match with Chicken and Pork.

Sterling Vitner's Collection Chardonnay \$26/bottle++
California

Tropical Fruit, Guava and Peach are Supported by Crisp Acidity. Aging in Oak Barrels Adds a Touch of Caramel and Spice.

Hess Select Chardonnay \$28/bottle++
Monterrey

This Popular White has a Fruity Nectar and Pear Aromas with a Zesty Citrus Finish. A Great Match with Salads, Chicken, Light Pastas and Vegetarian Dishes.

Sutter Home Chardonnay \$22/bottle++
California

Crisp and Fruity with Lemon and Apple Flavors and a

Sparkling Wines

J. Roget Spumante \$20/bottle++
American

A Sweet, Sparkling Wine with a Touch of Almond.

Henckell's Trocken \$28/bottle++
Germany

The #1 Producer of Sparkling Wine in Europe. Riesling, Chardonnay, and Chenin Blanc Create a Crisp Acidity with a Steely Minerality. A Balance of Sweet and Dry.

Sutter Home Fre' Brut \$20/bottle++
Non-Alcoholic

Blush Wines

Sutter Home White Zinfandel \$22/bottle++
California

A Semi-sweet Wine with Strawberry Flavors.

Unlimited Soft Drinks - \$1.95++/Guaranteed Guest Count

LOOKING FOR CRAFT, MICRO BREW, OR SPECIALTY KEGS? JUST ASK!

++ Customary Minnesota Sales Tax and 20% Service Charge will be added.



ROOM CAPACITIES

	Theatre Style Seating	Classroom Seating	Rounds of 8	Banquet Tables of 8	Conference
Event Room 1	84	36	48 - Buffet 64 - Plated	96 - Buffet 112 - Plated	28
Event Room 2	84	36	48 - Buffet 88 - Plated	96 - Buffet 112 - Plated	28
Event Room 3	84	36	48 - Buffet 88 - Plated	96 - Buffet 112 - Plated	28
Event Rooms	252	Varies Depending on Set up	198 Buffet/208 Buffet with H.T. 224 Plated/208 Plated with H.T.	264 - Buffet 280 - Plate	36
Images	175	92	120 - Buffet 136- Plated	158 - Buffet 174 - Plated	28
Ballroom-Dance Floor Only	600 - Dance Floor Only	320 - Dance Floor Only	360- Dance Floor Only	446 - Dance Floor Only	N/A



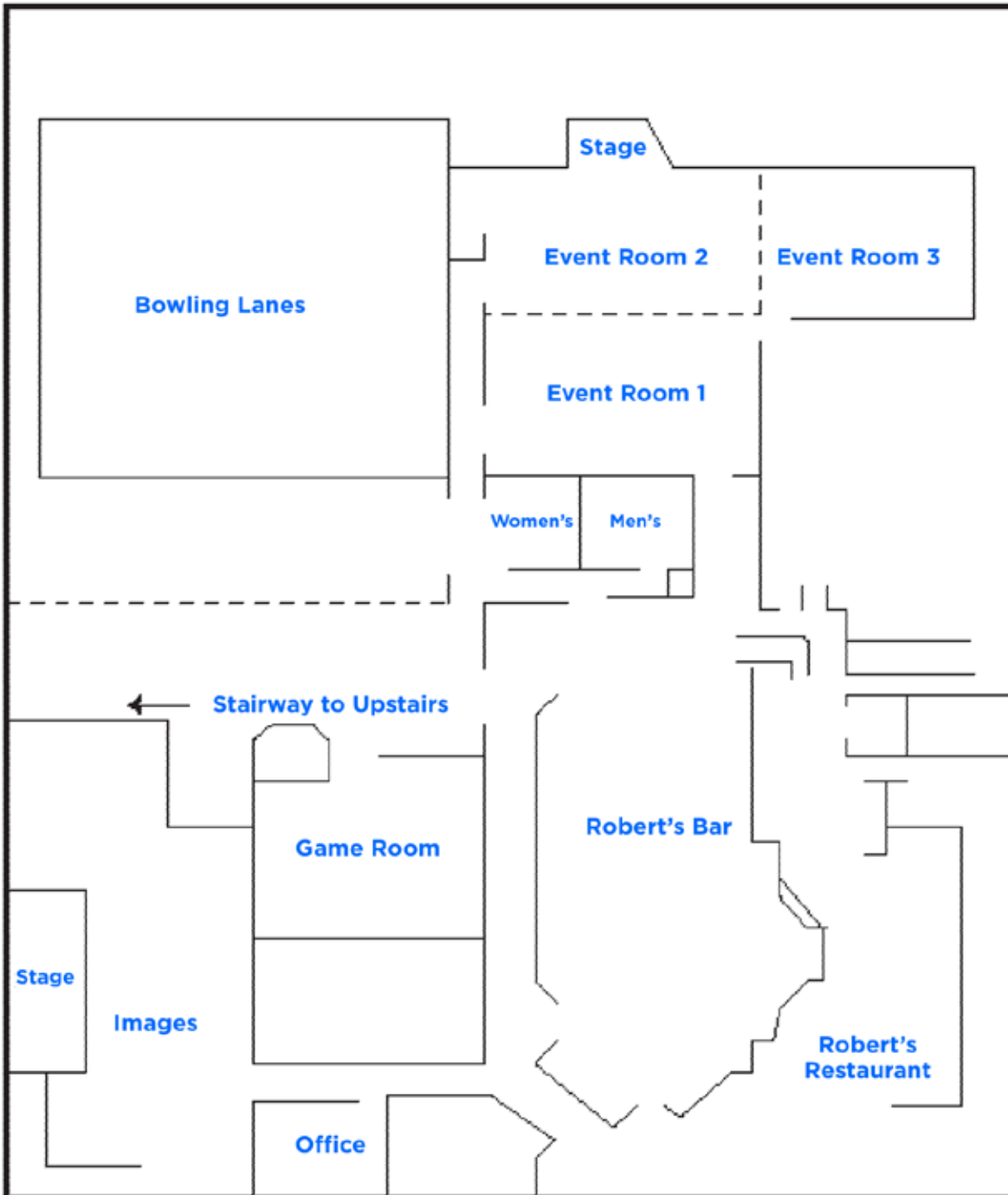
ROOM LAYOUTS

Event Room Dimensions - (Capacity 250)

Event Room 1 - 30' X 40'
Event Room 2 - 30' X 45'
Event Room 3 - 30' X 34'
Dance Floor - 22' X 45'
Stage 12' Front, 14'6" Back, 8' Deep
TOTAL SQ. FT. - 3570'

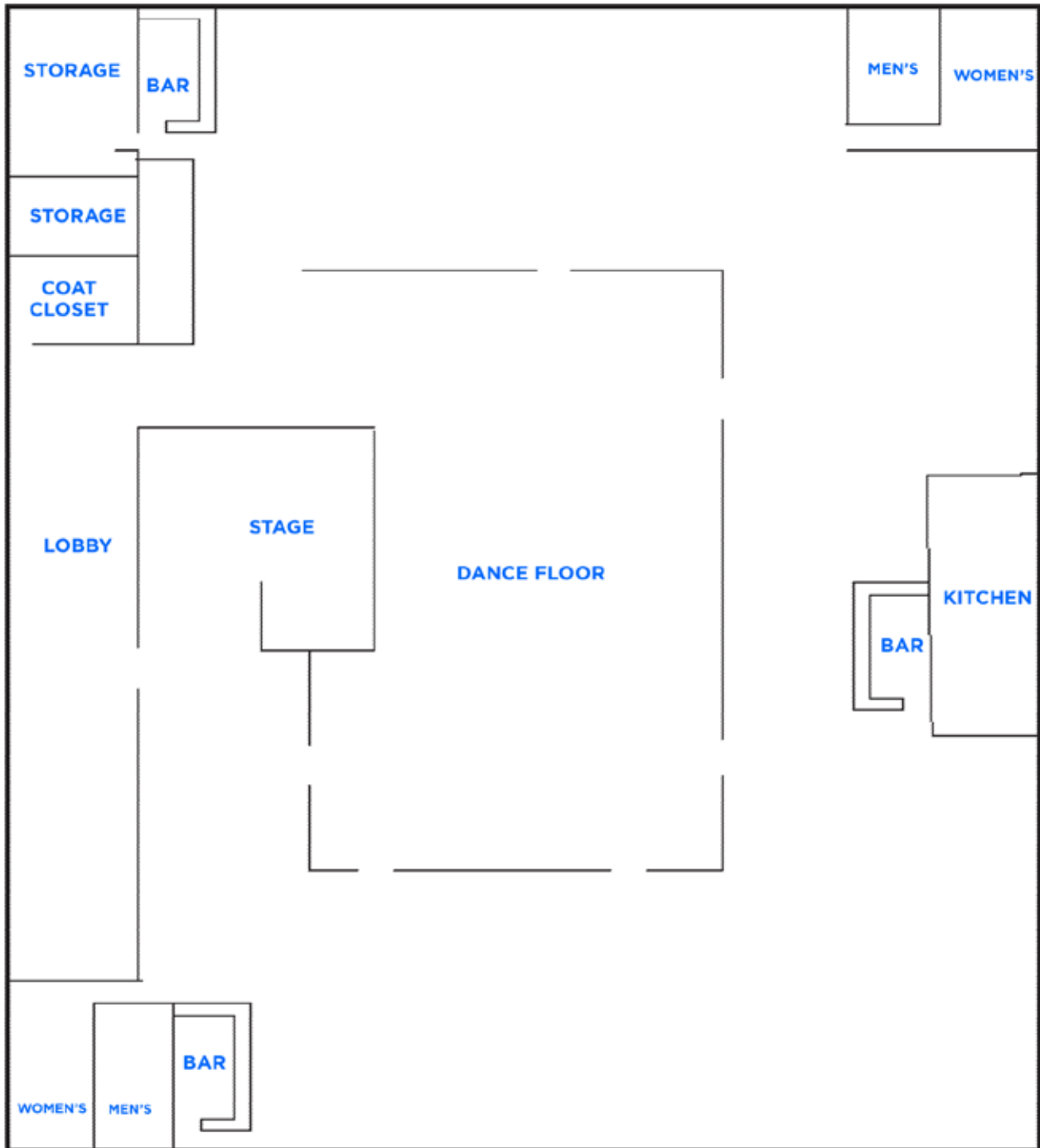
Images Dimensions

(Capacity 150)
Images - 47' X 58'
Dance Floor - 14' X 19'8"
Stage 14' X 11'
TOTAL SQ. FT. - 2726'



ROOM LAYOUTS

Ballroom Dimensions
(Capacity 200+)
Stage - 33' X 25'
Ballroom 180' X 160'
Dance Floor - 65' X 95'





CATERING & EVENTS



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