



Plymouth Creek Center

Please call Plymouth Creek Center directly for availability.
763-509-5280



CATERING & EVENTS



763.478.6661

catering@medinaentertainment.com

TABLE OF CONTENTS

Breakfasts	2
Boxed Lunches	3
Plated Lunches	3
Plated Lunch Buffets	4
Hors D' Oeuvres & Extras	5-6
Plated Dinners	7-8
Dinner Buffets	9-10
Desserts	11
Wine, Champagne & Beverages	12



BREAKFASTS

A la Carte

Priced Per Dozen Unless Noted Otherwise

- Pecan Caramel Rolls **\$28.99++**
- Cinnamon Rolls with Cream Cheese Icing **\$28.99++**
- Assorted Danish and Muffins **\$28.99++**
- Vanilla Yogurt with Granola and Fresh Berries (Serves 16-20) **\$24.99++**
- Fruit Tray with Strawberry Dip (Serves 16-20) **\$55.99++**
- Gourmet Cookies:
Chocolate Chip, Snicker Doodle,
Oatmeal Raisin, Rocky Road,
White Chocolate and Macadamia **\$25.99++**
- Decadent Assorted Brownies and Bars **\$25.99++**

Beverages

Priced Per Gallon Unless Noted Otherwise

- Freshly Brewed Columbian Coffee (Regular or Decaffeinated) **\$27.99++**
- 1% Milk **\$22.99++**
- Fruit Juices: Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade **\$21.99++**
- Hot or Iced Tea **\$21.99++**
- Hot Cider **\$24.99++**
- Fruit Punch **\$24.99++**
- Assorted Soft Drinks, Per Can **\$2.75++**
- Spring Water, Per Bottle **\$2.75++**

Breakfast Buffet

Minimum of 30 Guests.

Standard & Tradition Package Options Below.

Continental Breakfast **\$12.99++**

Fresh Sliced Seasonal Fruit, Assorted Breakfast Pastries, Danish and Muffins

Classic American **\$16.99++/\$18.99++**

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 **\$17.99++/\$19.99++**

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 **\$17.99++/\$19.99++**

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

STANDARD PACKAGE:

The first price indicates our Standard Package which includes black disposable dinnerware, silverware and paper napkins. A regular and decaffeinated coffee station along with fresh chilled orange juice will be set up with the meal. One server included for the 1 hour serving time. Additional servers are available at \$35.00 per hour.

TRADITIONAL PACKAGE:

The second price indicates our Traditional Package which includes linen table cloths, real china, flatware and glassware. A regular and decaffeinated coffee station along with fresh chilled orange juice will be set up and refilled as needed with the meal. Water will be served at the tables. This package includes servers to set the room, take care of guests and clean up.



BOXED LUNCHES

Served with Fresh Baked Artisan Breads and Sweet Cream Butter.
Medina Catering Proudly Prepares all Salad Dressing In-House. Must be Served by 1pm.

SALADS

Served with Fresh Baked Artisan Bread and Sweet Cream Butter. Medina Catering Proudly Prepares All Salad Dressings In-House.

Hawaiian Chicken \$16.99++

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

Smoked Turkey Cobb \$16.99++

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

Herb Chicken Caesar \$16.99++

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

Steakhouse Spinach \$19.99++

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

SANDWICHES

Served with Seasoned Kettle Chips.

Roasted Chicken Salad \$14.99++

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

Classic Club Wrap \$14.99++

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

Roasted Veggie Wrap \$13.99++

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

Shaved Roast Beef \$16.99++

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

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

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.

Grilled Scottish Salmon \$22.99++

Fresh Loch Raised Salmon, Served with Seasonal Vegetables, Wild Rice Pilaf, Maple Glaze, Grilled Lemon Slices

Ziti Bolognese \$17.99++

Molinari Sausage, Baby Bellas, Rosa Sauce, Parmesan Garnish, Served with Focaccia Bread Sticks

Chicken Parmesan \$20.99++

Fried Chicken Breast, Topped with House Red Sauce and Mozzarella Cheese, Served with Seasonal Vegetables and Roasted Baby Red Potatoes

Four Cheese Pasta \$15.99++

Baked Tubes, Parmesan Cream Sauce with Smoked Cheddar, Mozzarella, and Monterey Jack Cheese, Served with Focaccia Bread Sticks

Meatloaf Marsala \$19.99++

Angus Ground Steak, Garlic Mashed Potatoes, Green Beans, Topped with a Mushroom Wine Demi

Chicken Royale \$19.99++

Fried Boneless Chicken Breast, Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Peppers, Topped with a Supreme Sauce

Butter Cracker Walleye \$24.99++

Breaded Freshwater Walleye Filet, Garlic Mashed Potatoes, Seasonal Vegetables, Topped with a Remoulade

***Add a Chop or Caesar Salad for \$2.25++**

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

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



LUNCH BUFFETS

Minimum 30 Guests. Standard Serving Time - 1 Hour. Must be Served by 1pm.
Standard and Traditional Package Options.

Soup & Sandwich Buffet **\$18.99++/\$20.99++**

- 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

Italian Buffet **\$19.99++/\$21.99++**

- 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

Summertime Picnic Buffet **\$19.99++/\$21.99++**

- 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

Robert's Buffet **\$20.99++/\$22.99++**

- Select One of the Following Entrees:
 - 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

STANDARD PACKAGE:

The first price indicates our Standard Package which includes black disposable dinnerware, silverware and paper napkins. A regular and decaffeinated coffee station will be set up with the meal. One server included for the 1 hour serving time. Additional servers are available at \$35.00 per hour.

TRADITIONAL PACKAGE:

The second price indicates our Traditional Package which includes linen table cloths, real china, flatware and glassware. A regular and decaffeinated coffee station will be set up and refilled as needed with the meal. Water will be served at the tables. This package includes servers to set the room, take care of guests and clean up.



HORS D' OEUVRES

Serves Approximately 50 Guests/Pieces Per Order

WARM

Hand Rolled Meatballs **\$82.99++**
BBQ, Swedish or Marinara

Beef and Cilantro Empanadas **\$117.99++**
Braised Beef Filled Pastries Served with Chipotle Aioli

Angus Beef Sliders **\$121.99++**
Angus Beef Patties, Caramelized Onions, Tillamook Smoked Cheddar on Sweet Hawaiian Rolls

Roasted Wings **\$97.99++**
Dry Rubbed Oven Roasted Wings with your Choice of Sauce: Asian Plum, Lemon & Garlic or Louisiana Cayenne Pepper

Pork Egg Rolls **\$89.99++**
Fried Egg Rolls Served with a Chile-Orange Sauce

Blue Crab Stuffed Mushrooms **\$118.99++**
Crab Stuffed Baby Bellas, Parmesan Crust, Sherry Cream Sauce

Roasted Mini Bakers **\$70.99++**
*Your Choice of:
Sea Salt & Olive Oil or Bacon & Parmesan,
Served with a Chive Sour Cream*

Breaded Three Cheese Ravioli **\$95.99++**
Golden Fried, Parmesan Garnish, House Red Sauce

Artichoke Au Gratin **\$89.99++**
Creamy Baked Artichoke, Spinach, Garlic and Blend of Cheeses, Served with Toasted Crostinis

Bacon and Leek Quiche **\$89.99++**
Parmesan Egg Custard, Puff Pastry, Garnished with Chive

Kung Pao Chicken Sticks **\$94.99++**
Chile Spiked Soy Glaze, Roasted Peppers, Green Onions, Cashews

BBQ Pork Biscuits **\$99.99++**
House Pulled Pork, Bourbon BBQ Sauce, Served on Cheddar Biscuits

Asparagus and Brie Wrapped Phyllo **\$81.99++**
Tender Spears, Triple Cream Cheese, Raspberry Coulis

COLD

Baby Tomato Caprese Skewer **\$81.99++**
Fresh Mozzarella, Split Tomatoes, Basil, Garnished with Parmesan

Hummus Cucumber Cup **\$75.99++**
Hot House Cucumber, Roasted Red Pepper, Tahini, Garnished with Greek Olives

Sesame Seared Steak Crostini **\$114.99++**
Grilled Sirloin, Wasabi Mousse, Cilantro Salad

Chipotle Spiked Diavolo Eggs **\$64.99++**
Smokey Jalapeno, Mayo, Cream Cheese, Garnished with Cilantro

Ahi Tuna Crisp **\$121.99++**
Ginger Seared Ahi Tuna, Sriracha Cream Cheese, Red Cabbage Slaw, Served with Wonton Crisps

BLT Stuffed Potato **\$70.99++**
Yukon Golds, Smokehouse Bacon, Herb Cream Cheese, Roasted Tomato, Micro Greens

Raspberry Phyllo Cup **\$75.99++**
Mont Chevre Goat Cheese Mousse, Raspberry Coulis, Fig-Balsamic Reduction

Melon Wrapped Prosciutto **\$81.99++**
Prosciutto Wrapped Melon Wedge, Candied Almond Crust, Honey Balsamic Drizzle

Lemon Shrimp Crostini **\$95.99++**
Chile Cream Cheese, Toasted Crostini, Garnished with Citrus Zest

Firecracker Chicken Cups **\$95.99++**
Cilantro-Soy Chicken, Red Rooster Cream Cheese in a Crisp Wonton Cup

Tequila-Lime Shrimp Shooters **\$118.99++**
Garlic Lime Grilled Shrimp, Chipotle Cocktail Sauce, Garnished with Lime

Boursin Stuffed Peppers **\$70.99++**
Piquant Red Peppers, Boursin Mousse, Salami, Greek Olives, Served with Toasted Baguettes

Smoked Salmon Toast **\$95.99++**
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 **\$107.99++**

Fresh Cut Assorted Fruit and Berries

Spinach and Artichoke Dip **\$59.99++**

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

Grilled Vegetable Platter **\$87.99++**

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

Domestic Cheese **\$95.99++**

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

Artisan Cheese **\$103.99++**

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 **\$71.99++**

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

Pinwheels **\$77.99++**

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 **\$76.99++**

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

Antipasto Display **\$106.99++**

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

Cocktail Sandwiches **\$118.99++**

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

Deli Meat Tray **\$118.99++**

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

Shrimp Cocktail **\$157.99++**

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

Caprese Salad **\$113.99++**

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

Tuscan Pasta Toss **\$93.99++**

Fresh Vegetables, Basil Parmesan Dressing

EXTRAS

Snacks

Seasoned Kettle Chips **\$30.99++**

with Toasted Onion Dip (Serves 50)

Tortilla Chips and Picante **\$30.99++**

(Serves 50)

Popcorn **\$11.99++**

(Per Bucket)

Party Mix **\$14.99++**

(Per Pound)

Mixed Nuts **\$14.99++**

(Per Pound)

12" Pizza

Cheese **\$17.99++**

Pepperoni **\$19.99++**

Sausage **\$19.99++**

Specialty **\$21.99++**

Children's Selections

Select One **\$14.99++**

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

\$31.99++

Angus Sirloin, Red Wine Broiled Button Mushrooms

Crab Crusted Filet Mignon

\$46.99++

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

Angus Beef Short Ribs

\$35.99++

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

Steak Nikolas

\$39.99++

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 \$39.99++

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

Prosciutto Chicken & Grilled Medallions \$39.99++

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 \$37.99++

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 \$32.99++

Jumbo Broiled Shrimp, Parmesan Crust,
Chardonnay Buerre Blanc

Pesto Grilled Halibut \$35.99++

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

Freshwater Canadian Walleye \$35.99++

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

Chilean Seabass \$39.99++

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

Maple Glazed Salmon \$31.99++

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

Vegetarian

Vegetable Wellington \$24.99++

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

Tortellini Primavera \$24.99++

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

Ratatouille Napoleon \$24.99++

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

Roasted Vegetable Pinwheel \$24.99++

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

Roasted Squash \$24.99++

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

Pork & Turkey

Michigan Turkey Palliards \$26.99++

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

Bacon Wrapped Pork Tenderloin \$26.99++

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*

**ALL PLATED MEALS,
ADD \$2.00 PER PERSON SERVICE FEE**

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. Standard Serving Time 1 Hour.

One Entrée - \$25.99++ • Two Entrées - \$29.99++ • Three Entrées - \$32.99++
Children Ages 3-10 - \$12.99++ • Children Age 2 and Under - Free

Includes Two Salads, One Vegetable and One Side.

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



DINNER BUFFETS

Minimum of 30 Guests. Standard Serving Time 1 Hour.

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**



DESSERTS

Selections Priced Per Piece Unless Noted Otherwise

Key Lime Pie **\$6.99++**

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 **\$6.99++**

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

New York Supreme Cheesecake **\$6.99++**

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

Bailey’s Irish Cream Torte **\$6.99++**

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

Raspberry Devil’s Food Torte **\$6.99++**

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

Strawberry Chantilly **\$6.99++**

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

Gourmet Carrot Cake **\$6.99++**

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

Caramel Apple Pie **\$6.99++**

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 **\$7.99++**

A Medley of Sweets on a Lavish Buffet

Decadent Assorted Brownies and Bars **\$25.99++**

Per Dozen

Gourmet Cookie Shoppe **\$25.99++**

Per Dozen

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

Assorted Mini Desserts **\$45.99++**

Per Dozen

Chef’s Selection of Delectable Hand Crafted Miniature Desserts

Dessert Coffee Station **\$29.99++**

Per Gallon

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

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



WINE, CHAMPAGNE & BEVERAGE SERVICE

Red Wines

- Jargon Pinot Noir** \$30/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** \$38/bottle++
Monterey
"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** \$25/bottle++
California
Loaded with Fruit Flavors, Full-bodied Richness and a Smooth Finish. Excellent for Selections with Savory Sauces.
- Concannon Conservancy Cabernet Sauvignon** \$30/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** \$25/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** \$22/bottle++
Sutter Home Fre' White Zinfandel \$22/bottle++

Beverage Service

Call Brand	\$6.00++	Domestic Beer	\$5.00++
Premium Brand	\$7.00++	Premium Beer	\$6.00++
Bar Cocktail	\$10.00++	Imported Beer	\$6.50++
Specialty Cocktail	\$11.00++	House Wine	\$7.50++
		Soft Drinks	\$2.75++
		Domestic Keg	\$325.00++

Unlimited Soft Drinks - \$2.25++/Guaranteed Guest Count

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

White Wines

- Folonari Moscato** \$25/bottle++
Italy
Sweet Peach and Nectarine with Light Floral Notes. This Italian White has a Touch of Bubbles.
- Luccio Pinot Grigio** \$28/bottle++
Italy
Light and Fruity Wine with Hints of Citrus. Great with Fish and Chicken. Clearly Medina's Best Seller!
- Sterling Vitner's Collection Chardonnay** \$30/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** \$35/bottle++
Monterey
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** \$25/bottle++
California
Crisp and Fruity with Lemon and Apple Flavors and a Touch of Oak. A Perfect Match with Chicken and Pork.

Sparkling Wines

- J. Roget Spumante** \$22/bottle++
American
A Sweet, Sparkling Wine with a Touch of Almond.
- Henckell's Trocken** \$30/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** \$22/bottle++
Non-Alcoholic

Blush Wines

- Sutter Home White Zinfandel** \$25/bottle++
California
A Semi-sweet Wine with Strawberry Flavors.

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





CATERING & EVENTS



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