



Catering & Events
Plymouth Creek Center

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Celebrating Over 60 Years of Hospitality

Bob Raskob, along with his brothers Joe, Les & Clif Raskob and family friend Norm VanSloan, built Medina Entertainment Center in 1956. After growing up, working and living in Medina, they decided to build the entertainment center so they could have a place to go dancing without having to drive to the cities!

Over the last 62 years, Medina had evolved and expanded into a truly unique entertainment center that offers concerts, dances, bowling, a pro-shop, game room, Robert's Kitchen & Bar, four private event spaces, along with on-site and off-site catering services.

Medina's Executive Chef, Trent Anderson, has mastered the art of creating diverse dining options that continuously get rave reviews. We proudly prepare our food to order, using the freshest ingredients, in-house and from scratch. You can be confident that your guests will have an incredible meal at Medina!

Medina Entertainment Center continues to be a family owned and operated business. Bob Raskob's children, grandchildren, extended family, along with many wonderful staff members, work together to sustain and grow Medina Entertainment Center. We look forward to what the next 62 years will bring!

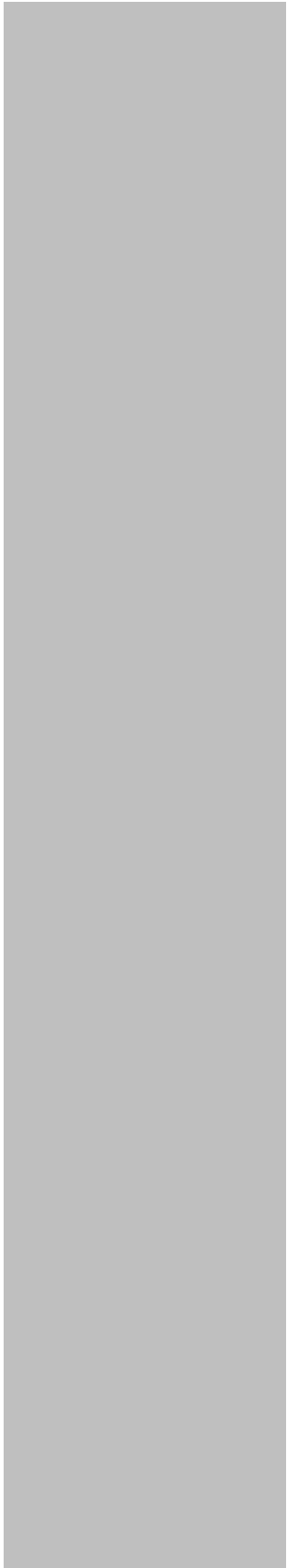
Dietary Restrictions

With many years of experience in addressing dietary needs and concerns of our guests, we do our best to accommodate your needs. We have items on our menu that are gluten free, nut free, dairy free, etc. We can also prepare items specially to fit your needs; however, we do not have an allergen-free kitchen and for this reason, the risk of cross contamination is possible.

Please ask your event consultant if you would like to discuss any dietary needs for your event in more detail!

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Beverages

Beverages

Priced Per Gallon Unless Noted Otherwise

Freshly Brewed Columbian Coffee	29.99++
<i>Regular or Decaffeinated</i>	
1% Milk	23.99++
Fruit Juices	23.99++
<i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	
Hot or Iced Tea	23.99++
Hot Apple Cider	29.99++
Hot Cocoa	31.99++
<i>Served with Whipped Cream and Marshmallows</i>	
Fruit Punch	25.99++
Assorted Soft Drinks	2.75++
<i>Per Can</i>	
Spring Water	2.75++
<i>Per Bottle</i>	

“It was an amazing place
to have our wedding reception.
The venue was beautiful and reasonably priced.
The food was amazing.
I highly recommend this venue to others.”

- Andrea and Garrett

Hors D'oeuvres

Warm

Serves Approximately 50 Guests Per Order Unless Otherwise Noted

Gourmet Sliders 143.99++

Your choice:

- Angus Beef Sliders, with American Cheese, Served on a Brioche Bun, Per 50 Pieces
- Seared Turkey Burgers, with Fontina Cheese, Cranberry Chutney, Served on a Pretzel Bun, Per 50 Pieces
- Surley Braised Short Rib Sliders, with Fontina Cheese, Caramelized Onion, Served on a Brioche Bun, Per 50 Pieces
- BBQ Pulled Pork Sliders, House Smoked with Bourbon BBQ Sauce, Served on a Cheddar Biscuit, Per 50 Pieces
- Black Bean Sliders, with Chipotle Aioli, Corn Salsa, Served on a Brioche Bun, Per 50 Pieces

Hand Rolled Meatballs 103.99++ **Roasted Wings** 126.99++

House Special Blend of Beef and Pork,

Your choice:

- Bourbon BBQ, Per 50 Pieces
- Swedish, Per 50 Pieces
- Korean, Per 50 Pieces

Dry Rubbed, Oven Roasted Jumbo Wings,

Your choice:

- Asian Plum, with Pineapple and Red Pepper, Per 50 Pieces
- Bourbon BBQ, with Ranch Dressing, Per 50 Pieces, Gluten Free
- Buffalo, with Bleu Cheese Dressing, Per 50 Pieces, Gluten Free

Pork Egg Rolls 106.99++

Golden Fried, Served with Thai Chile Sauce

Roasted Mini Bakers 91.99++ **Mozzarella Stuffed Portobello** 103.99++

Served with Chive Sour Cream, Your Choice:

- Sea Salt & Olive Oil, Per 50 Pieces, Gluten Free
- Bacon & Parmesan, Per 50 Pieces, Gluten Free

Oven Roasted Baby Bellas, Focaccia Crust, Fresh Mozzarella, Basil, Heirloom Tomatoes, Arugula, Aged Balsamic Drizzle

Mushroom and Brie Puff 103.99++ **Maple Bacon Sticks** 126.99++

Wild Mushroom Duxelle, Danish Brie, Apricot Jam, Served in a Puff Pastry

Applewood Smoked Thick Cut Bacon, Chipotle Maple Glaze
Gluten Free

Breaded Three Cheese Ravioli 113.99++ **Ranch Pretzel Bites** 91.99++

Golden Fried, Parmesan Garnish,
Served with House Red sauce

Mini Bavarian Pretzel Bites, Oven Baked with Ranch Seasoning, Served with Honey Mustard Dip

Lemon Herb Chicken Skewers 120.99++ **Spinach Artichoke Au Gratin** 103.99++

Oven Roasted Chicken Breast, Garlic Jus,
Fresh Tomato Cruda, Served with Harissa Aioli
Gluten Free

Creamy Baked Artichoke, Spinach, Garlic, Blend of Cheeses,
Served with Corn Tortilla Chips
Gluten Free

Garlic Cheese Toast 91.99++ **Freshwater Walleye Cakes** 149.99++

Buttered Artisan Baguette, Cream Cheese, Sun Dried Tomato, Topped with Smoked Cheddar

Great Lakes Fillet, Hand Pattied, Minnesota Wild Rice,
Served with Cranberry Remoulade

Hors D'oeuvres

Cold

Serves Approximately 50 Guests Per Order Unless Otherwise Noted

<p>Baby Tomato Caprese Skewer 103.99++ <i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i></p>	<p>Hummus Cucumber Cup 91.99++ <i>Hot House Cucumber, Roasted Red Pepper, Tahini, Garnished with Greek Olives Gluten Free</i></p>
<p>Roasted Pear Toast 103.99++ <i>Arugula, Figs, Ama Bleu Mousse, Balsamic Jam, Topped with Walnuts</i></p>	<p>Ahi Tuna Crisp 146.99++ <i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>
<p>Panzanella Skewer 108.99++ <i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>	<p>Tequila-Lime Shrimp Shooters 160.99++ <i>Marinated, Charbroiled Jumbo Shrimp, Corn Salsa, Horseradish Cocktail Sauce Gluten Free</i></p>
<p>Cowboy Crostini 123.99++ <i>Smoked Brisket, Horseradish Mousse, Haystack Onions, Western French Drizzle, Served on a Butter Toasted Baguette</i></p>	<p>Chicken Waldorf Profiteroles 103.99++ <i>Roasted Chicken, Grapes, Apples, Celery, Mayonnaise, Dijon Mustard, Served with Flaky Pastry</i></p>
<p>Lemon Shrimp Crostini 120.99++ <i>Red Rooster Cream Cheese, Served on a Butter Toasted Baguette, Garnished with Citrus Zest</i></p>	<p>Firecracker Chicken Cups 120.99++ <i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>
<p>Deviled Eggs 74.99++ <i>Your Choice:</i> - Bacon & Cheddar <i>Per 50 Pieces, Gluten Free</i> - That '70s Paprika Sprinkle <i>Per 50 Pieces, Gluten Free</i> - Wasabi, Tamari & Green Onion <i>Per 50 Pieces, Gluten Free</i> - Chipotle Lime & Cilantro <i>Per 50 Pieces, Gluten Free</i></p>	<p>BLT Stuffed Potato 88.99++ <i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens Gluten Free</i></p>

“We could not have asked for a better experience. SO SO SO many compliments on the food. We served hors d’oeuvres and we were able to get bowling lanes and have yard games set up on the patio... It was a TOP NOTCH party all around.”

- Dayna C.

Hors D'oeuvres

Platters

Serves Approximately 50 Guests Per Order Unless Otherwise Noted

Seasonal Fruit Display 137.99++

*Fresh Cut Seasonal Fruit and Berries
Gluten Free*

Grilled Vegetable Platter 100.99++

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

Crudités of Fresh Vegetables 85.99++

*Fresh Cut Assorted Raw Vegetables,
Served with Creamy Ranch Dip
Gluten Free*

Artisan Cheese Platter 110.99++

*Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,
Local Bleu Cheese, Imported Brie, Gouda, Manchego,
Garnished with Grapes,
Served with Assorted Crackers*

Domestic Cheese Platter 98.99++

*Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina, Local
Bleu Cheese, Garnished with Grapes,
Served with Assorted Crackers*

Spinach and Artichoke Dip 74.99++

*Creamy Blend of Spinach, Garlic, Artichoke, Parmesan
Cheese, Served with Toasted Crostinis or
Corn Tortilla Chips (Gluten Free)*

Pinwheels 98.99++

*Chive Cream Cheese, Rolled Flour Tortillas,
Your Choice:
- Turkey Club, Per 50 Pieces
- Ham & Swiss, Per 50 Pieces
- Hummus & Greek Vegetables, Per 50 Pieces
- Southwest Smoked Chicken & Avocado, Per 50 Pieces*

Hummus and Pita Chips 91.99++

*Olive Tapenade, Roasted Red Pepper, Basil
Soaked Tomatoes, Served with Pita Chips, Carrot
Sticks and Celery Stalks*

Italian Club Focaccia Sandwiches 149.99++

*All-Natural Turkey, Ham, Pepperoni, Swiss Cheese,
Lettuce, Tomato, Mayonnaise, Red Wine Vinaigrette,
Served on Rosemary Focaccia*

Deli Meat Tray 149.99++

*All-Natural Turkey, Ham, Roast Beef, Served with
Mayonnaise, Dijon Mustard, Brioche Buns*

"All our guests literally
RAVED
about the food!"
- Angela W.

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

<p>Seasoned Kettle Chips 45.99++ <i>With Toasted Onion Dip</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i></p>	<p>Tortilla Chips 45.99++ <i>With Fresh Picante</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i></p>	<p>Popcorn 12.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i></p>
<p>Mini Pretzels 14.99++ <i>Three (3) Pound Minimum,</i> <i>Three (3) Pounds Per Flavor</i> <i>Your Choice:</i> - Cinnamon - Buffalo - Garlic and Herb</p>	<p>Honey Glazed Walnuts 25.99++ <i>Five (5) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Mixed Nuts 24.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i></p>
	<p>Cajun Snack Mix 14.99++ <i>Three (3) Pound Minimum</i></p>	<p>Party Mix 15.99++ <i>Two (2) Pound Minimum</i></p>

12" Pizza

Cheese 21.99++	Pepperoni 24.99++	Sausage 24.99++	Specialty 26.99++
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A La Carte Salads

Serves Approximately 20-25 Guests Per Order

<p>Medina's Signature Chop Salad 103.99++ <i>Red Pepper, Red Onion, Cauliflower, Herb</i> <i>Croutons, Cheddar, Parmesan, Mixed Greens,</i> <i>Sweet Buttermilk Dressing</i> <i>Gluten Free, Croutons on Side</i></p>	<p>Red Rock Chop Salad 103.99++ <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White</i> <i>Corn Tortilla Chips, Wild Mixed Greens,</i> <i>Key Lime Vinaigrette</i> <i>Gluten Free</i></p>
<p>Mesclun Greens Salad 103.99++ <i>Mandarin Oranges, Red Onion, Craisins, Praline</i> <i>Walnuts, Local Bleu Cheese, Mesclun Greens,</i> <i>Balsamic Vinaigrette</i> <i>Gluten Free</i></p>	<p>Pina Colada Salad 103.99++ <i>Mandarin Oranges, Pineapple, Red Peppers, Spiked</i> <i>Cashews, Toasted Coconut, Mixed Greens,</i> <i>Creamy Island Dressing</i> <i>Gluten Free</i></p>
<p>Traditional Caesar Salad 103.99++ <i>Black Olives, Tomatoes, Herb Croutons, Parmesan</i> <i>Cheese, Crisp Romaine, Garlic Anchovy Dressing</i> <i>Gluten Free, Croutons on Side</i></p>	<p>Tuscan Pasta Toss 114.99++ <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried</i> <i>Tomatoes, Parmesan, Creamy Pesto Dressing</i></p>

Dinners

Plated Dinners - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Excludes Duets**Vegetarian and Children's Meals DO NOT Count Towards a Selection

Steak

Ballroom Steak & Mushroom	35.99++
<i>Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms</i>	
Maker's Mark Tenderloin	43.99++
<i>Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee, Topped with Bourbon Demi</i>	
Angus Beef Short Ribs	32.99++
<i>Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce, Garnished with Citrus Gremolata</i>	
New York Strip Loin	42.99++
<i>Angus New York Strip Loin, Charbroiled, Garnished with Peppercorn Demi, Topped with Bacon Onion Jam</i>	

Chicken

Chicken Mornay	31.99++
<i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i>	
Chicken Romano	30.99++
<i>Herb Bread Crumb Crusted Chicken Breast, Fresh Salsa Cruda, Parmesan, Topped with a Tomato Basil Cream Sauce</i>	
Chicken Rockefeller	32.99++
<i>Bread Crumb Crusted Boneless Chicken Breast, Stuffed with Herb Cream Cheese, Prosciutto, Spinach, Topped with Meyer Lemon</i>	
Bianco Chicken Marsala	30.99++
<i>Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze</i>	
Chicken Brushetta	30.99++
<i>Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle</i>	

Dinners

Plated Dinners - Entrees

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More Than 250 Guests – 1 Selection

****Excludes Duets**Vegetarian and Children's Meals DO NOT Count Towards a Selection****

Pork

Dry Aged Pork Chop	30.99++
<i>Charbroiled Premium Duroc Pork, Served with Granny Smith Apple Chutney, Topped with Artisan Honey Mustard Glaze</i>	
<i>Gluten Free</i>	
Bacon Wrapped Pork Tenderloins	30.99++
<i>Pan Seared Five Spice Seasoned Pork, Smokehouse Bacon, Topped with Apricot Brandy Reduction</i>	
<i>Gluten Free</i>	

Duets

Marker's Mark Tenderloins Medallions	44.99++
<i>Pair with Your Choice:</i>	
<i>- Freshwater Walleye Roulade, With Sauce Romesco</i>	
<i>- Peppercorn Salmon, with Local Maple Glaze, Gluten Free</i>	
<i>- Lemon Herb Grilled Chicken, with Golden Tarragon Jus, Gluten Free</i>	
<i>- Parmesan Broiled Garlic Shrimp, with Meyer Lemon Beurre Blanc</i>	

“Our wedding was beautiful and the food was fantastic! We are 100% happy with our experience and we wouldn't change a SINGLE thing!”

- Sarah P.

Seafood

Lemon Garlic Prawns	36.99++	Freshwater Canadian Walleye	43.99++
<i>Jumbo Broiled Shrimp, Parmesan Crust, Chardonnay Beurre Blanc</i>		<i>Oven Roasted Lemon-Herb Crumb Crusted Filet, Served with a Sweet Pickle Remoulade</i>	
Maple Glaze Salmon	38.99++	Chilean Seabass	38.99++
<i>Oven Roasted Norwegian Filet, Peppercorn Studded, Served with Grilled Lemons, Topped with Local Maple Brown Sugar Glaze</i>		<i>Rice Flour Crusted Filet, Brandy Mirin Glaze, Micro Wasabi Greens</i>	
<i>Gluten Free</i>		<i>Gluten Free</i>	

Dinners

Plated Dinners - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Excludes Duets**Vegetarian and Children's Meals DO NOT Count Towards a Selection

Vegetarian

<p>Vegetable Wellington 28.99++</p> <p><i>Roasted Spring Medley, Fried Spinach, Basil Pomodoro Tomato Sauce, Olive Oil, and Balsamic Honey Drizzle, Wrapped in a Puff Pastry</i></p>	<p>Roasted Squash 28.99++</p> <p><i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i> <i>Gluten Free, Vegan</i></p>
<p>Tortellini Primavera 28.99++</p> <p><i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce</i></p>	<p>Stuffed Peppers 28.99++</p> <p><i>Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper Smoked Tomato Demi</i> <i>Gluten Free, Vegan</i></p>
<p>Butternut Squash Ravioli 28.99++</p> <p><i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i></p>	

Kids Meals

Served with French Fries and Fresh Fruit

<p>Chicken Strips 15.99++</p>	<p>Baked Mac and Cheese 15.99++</p>
<p>Grilled Chicken Breast 15.99++</p> <p><i>Gluten Free</i></p>	<p>Angus Cheeseburger 15.99++</p>

“It is such a great place to get married and have your reception! The staff are super friendly and willing to help and cater to your requests. Our wedding was the best we could’ve asked for... All of our details and expectations were met perfectly.”

- Matthew C.

Dinners

Plated Dinners - Accompaniments

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Salads - Please Select ONE of the Following:

Traditional Caesar

Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing
Gluten Free, Croutons on Side

Medina's Signature Chop

Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing
Gluten Free, Croutons on Side

Mesclun Greens

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

Baby Spinach

Strawberry, Onion, Mushroom, Candied Almonds, Fresh Greens, Cider Vinaigrette
Gluten Free

Vegetables - Please Select ONE of the Following:

Petite Green Beans with Red Peppers

Gluten Free

Lemon Thyme Roasted Brussel Sprouts

Gluten Free

Gold and White Corn with Parsley

Gluten Free

Honey Tarragon Roasted Carrot Sticks

Gluten Free

Fresh Malibu Mix

Broccoli, Cauliflower, Carrot, Yellow Carrot
Gluten Free

Garden Medley

Zucchini, Carrot, Red Onion, Asparagus, Red Pepper,
Cauliflower, Broccoli
Gluten Free

Sides - Please Select ONE of the Following:

Parsley Buttered Baby Red Potatoes

Gluten Free

Roasted Garlic Mashed Potatoes

Gluten Free

Rosemary and Garlic Yukon Gold Potatoes

Gluten Free

Dauphinoise Potatoes

Gluten Free

Minnesota Wild Rice Pilaf

Gluten Free

Roasted Sweet Potatoes

Gluten Free

Dinners

Dinner Buffet - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests.

Buffet Pricing:

- One Entree	29.99++	Children Ages 3-10	13.99++
- Two Entrees	32.99++	Children Age 2 and Under	Free
- Three Entrees	35.99++		(Through Buffet Line)

Chicken

Chicken Mornay

Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers

Chicken Bruschetta

Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle

Hunter's Chicken

Oven Roasted Wing Tip Chicken Breast, Roasted Tomato Rosemary Demi

Chicken Marsala

Light Seasoned Boneless Chicken Breast, Wild Mushrooms, Marsala Wine Demi, Topped with Crispy Leeks

Lemon Herb Grilled Chicken

Herb Seasoned Boneless Chicken Breast, Golden Jus, Capers, Red Peppers, Garnished with Parsley
Gluten Free

Beef

Cabernet Beef Tips

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

Summit Braised Short Ribs

Slow Roasted Boneless Short Rib, Pearl Onions, Local Summit Ale Demi

London Broil

Chipotle Rubbed, Charbroiled Sirloin, Wild Mushroom Demi

Chophouse Brisket

Slow Roasted Angus Beef, Grilled Onions, Roasted Garlic Pan Sauce

“The food was fantastic and our 250 guests went through the buffet faster than I have ever seen at a wedding!”
 - Lauren and Joe

Dinners

Dinner Buffet - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests.

Pork

Fennel Roasted Pork Loin

*Boneless Duroc Pork Loin, Dijon Pan Sauce
Gluten Free*

Turkey

Lemon Thyme Roasted Turkey

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

Seafood

Atlantic Cod Caponata

Butter Broiled Filets, Eggplant Stew, Roasted Tomatoes, Topped with Bread Crumbs

Walleye Roulade

Bread Crumb Crusted Filet, Stuffed with Spinach, Parmesan, Topped with Béarnaise

Add 4.50++

Maple Brown Sugar Salmon

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

Add 4.50++

Vegetarian

Tortellini Primavera

Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce

Roasted Vegetable Pinwheels

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

Dinners

Dinner Buffet - Accompaniments

*Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.
Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests.*

Salads - Please Select TWO of the Following:

Traditional Caesar

*Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing
Gluten Free, Croutons on Side*

Medina Signature Chop

*Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Ranch Dressing
Gluten Free, Croutons on Side*

Mesclun Greens

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

Baby Spinach

*Strawberry, Onion, Mushroom, Candied Almonds, Fresh Greens, Cider Vinaigrette
Gluten Free*

Tuscan Pasta Toss

Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing

Grilled Vegetable Platter

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

Crudités of Fresh Vegetables

*Fresh Cut Assorted Raw Vegetables, Served with Creamy Ranch Dip
Gluten Free*

Caprese

*Fresh Mozzarella, Greek Olives, Basil, Champagne Vinaigrette
Gluten Free*

****Continued on Page 16****

Dinners

Dinner Buffet - Accompaniments

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests.

Vegetables - Please Select ONE of the Following:

Petite Green Beans with Red Peppers

Gluten Free

Lemon Thyme Roasted Brussel Sprouts

Gluten Free

Gold and White Corn with Parsley

Gluten Free

Honey Tarragon Roasted Carrot Sticks

Gluten Free

Fresh Malibu Mix

Broccoli, Cauliflower, Carrot, Yellow Carrot

Gluten Free

Garden Medley

Zucchini, Carrot, Red Onion, Asparagus, Red Pepper,

Cauliflower, Broccoli

Gluten Free

Sides - Please Select ONE of the Following:

Parsley Buttered Baby Red Potatoes

Gluten Free

Roasted Garlic Mashed Potatoes

Gluten Free

Rosemary and Garlic Yukon Gold Potatoes

Gluten Free

Parmesan Scalloped Potatoes

Minnesota Wild Rice Pilaf

Gluten Free

Roasted Sweet Potatoes

Gluten Free

Parmesan Baked Penne Pasta

“Everyone, I mean almost everyone, came up to us and commented on how fabulous the food was. Our photo booth couple said they had done 100’s of weddings and NEVER had such delicious food.

Shout out to the CHEF for sure and the staff!”

- Sarah and Seandell

Desserts

Priced Per Piece Unless Otherwise Noted

Key Lime Pie	8.99++
<i>Nellie and Joe's Lime Juice, Graham Cracker Butter Crust, Topped with Real Whipped Cream</i>	
Turtle Cheesecake	8.99++
<i>New York Cheesecake, Layer of Fudge, Graham Cracker Butter Crust, Topped with Caramel Sauce, Garnished with Chopped Pecans</i>	
New York Supreme Cheesecake	8.99++
<i>New York Cheesecake, Graham Cracker Butter Crust</i>	
Triple Chocolate Dream	8.99++
<i>Three Layers of Chocolate Decadence, Chocolate Mousse, Chocolate Butter Cake, Topped with Chocolate Ganache, Drizzled with Raspberry Coulis</i>	
Pina Colada Cake	8.99++
<i>Three Layers of Coconut Cake, Pineapple Compote, Creamy Coconut Custard, Covered in Light Cream, Garnished with Toasted Coconut, Sauce Anglaise, Fresh Berries</i>	
Cookies and Cream Cake	9.99++
<i>White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle Gluten Free</i>	
Crème Brule	8.99++
<i>Sugar Crack Top, Nutmeg Spiked Vanilla Custard, Set in a Pastry Shell, Garnished with Chambord Ganache, Fresh Berries</i>	
Carrot Cake	8.99++
<i>Three Layers of Cake Loaded with Shredded Carrots, Pecans, Crushed Pineapple, Filled and Topped with Cream Cheese Frosting, Garnished with Toasted Pecans</i>	
Caramel Apple Galette	8.99++
<i>Sliced Granny Smith Apples, Homemade Pie Filling, Cinnamon, Brown Sugar, Butter Crust, Topped with Rich Caramel Sauce</i>	
Buffet of Assorted Desserts	9.99++
<i>A Medley of Sweets on a Lavish Buffet</i>	

Desserts

Priced Per Dozen Unless Otherwise Noted

Decadent Assorted Brownies and Bars 37.99++

Chef's Selection of Delightful, Rich Confections

Gourmet Cookie Shoppe 31.99++

Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia

Assorted Mini Desserts 46.99++

Chef's Selection of Delectable, Hand Crafted Miniature Desserts

Mini Mousse Cups 46.99++

Three (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen

Available Flavors:

Cookies & Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry

Dessert Coffee Station 32.99++/gallon

Premium Columbian Coffee Station with Sweet Accompaniments, Such as Chocolate Sauce, Flavored Coffee Syrups, Whipped Cream, Cherries, Mints, and More!

“Medina Entertainment Center has the BEST wedding food!
Every single one of our guests said this was by far,
the best wedding food they have ever had!
It was absolutely amazing.
I wouldn't have changed a thing.”

- Sarah P.

Wine & Beverage Service

Red Wine

Jargon Pinot Noir , California	32++/Bottle
<i>Medium Bodied with Flavors of Black Cherry, Light Hints of Strawberry, Cola and Tobacco. Compliments Hearty Pasta, Pork, Beef</i>	
Coppola Votre Sante Pinot Noir , California	39++/Bottle
<i>"Votre Sante" translates "To Your Health." French Style Pinot Noir, Light to Medium Body, Flavors of Cherry, Pomegranate, and Spice with a Very Smooth Finish</i>	
CK Mondavi Merlot , California	29++/Bottle
<i>Silky, Rich, Aromas of Plum, Blackberry Jam and Dark Chocolate, with Flavors of Cherries and Pecan Pie, Medium Bodied Wine with a Soft Finish</i>	
Concannon Conservancy Cabernet Sauvignon , California	35++/Bottle
<i>Full Bodied with Black Cherry and Vanilla Oak Flavors, Subtle Spice, Hints of Chocolate, Smooth Finish</i>	
CK Mondavi Cabernet Sauvignon , California	29++/Bottle
<i>Classic, Deep Red Color, Rich with Cherry, Blackberry Flavors, Hints of Oak and a Long, Silky Finish</i>	

White Wine

Folonari Moscato , Italy	29++/Bottle
<i>Sweet Peach and Nectarine, with Light Floral Notes, Italian White that has a Touch of Bubbles</i>	
Luccio Pinot Grigio , Italy	29++/Bottle
<i>Light and Fruity, with Hints of Citrus, Touch of Oak, Compliments Fish, Chicken, Pork</i>	
Sterling Vitner's Chardonnay , California	31++/Bottle
<i>Floral, Vanilla Aromas, Pineapple and Green Apple Flavors, Enhanced with Subtle Spicy Oak Shadings, with a Soft Finish</i>	
Hess Select Chardonnay , California	38++/Bottle
<i>Fruity Nectar, Pear Aromas with a Zesty Citrus Finish, Compliments Salads, Chicken, Light Pasta, Vegetarian Dishes</i>	
CK Mondavi Chardonnay , California	29++/Bottle
<i>Crisp Wine with Aromas of Lemon and Citrus, Flavors of Apple and Pear, Hints of Oak, Medium Bodied Wine with a Smooth and Refreshing Finish</i>	

"The bartender was fun and enthusiastic and he was able to accommodate everyone's request!"

- Kristine O.

Wine & Beverage Service

Blush Wine

Salmon Creek White Zinfandel, California 29++/Bottle
Light, Lively Wine, Peach, Strawberry and Apricot Flavors, Hints of Sweetness and Refreshing Acidity.
Compliments Salmon, Chicken

Sparkling Wine

J. Roget Spumante, California 27++/Bottle
Sweet, Sparkling Wine, with a Touch of Almond

Henckell's Trocken, Germany 35++/Bottle
Crisp Acidity with a Steely Minerality, Balance of Sweet and Dry

Sutter Home Fre' Brut, California 27++/Bottle
Balanced Alcohol-Removed Sparkling Wine, with Green Apple, Ripe Pear Aromas, Crisp Flavors of Apple and Strawberry

Non-Alcoholic Wine

Sutter Home Fre' Chardonnay, California 27++/Bottle
Elegant Alcohol-Removed Chardonnay with Rich, Creamy Apple Flavors, Crisp Citrus Notes, Enjoyable Tart Finish

Sutter Home Fre' White Zinfandel, California 27++/Bottle
Delicious Alcohol-Removed White Zinfandel, with Strawberry and Cranberry Aromas, Flavors of Ripe Berries, Pleasant, Lingering Finish

Beverage Service

Priced Per Glass Unless Otherwise Noted

Call Brand	6.00++	Domestic Beer	5.00++
Premium Brand	7.00++	Premium Beer	6.00++
Bar Cocktail	10.00++	Imported Beer	6.50++
House Wine	7.50++	Domestic Keg (150 Glasses)	350.00++
Soft Drinks	2.75++	**Keg Restock Fee	100.00++
Unlimited Soft Drinks (With Private Bar, Per Guest Count)	2.25++		

Looking for craft, micro brew or specialty kegs? Ask your event consultant today!