



# *Catering & Events*

**763.478.6661**

[www.medinaentertainment.com](http://www.medinaentertainment.com)

Email: [catering@medinaentertainment.com](mailto:catering@medinaentertainment.com)



# 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!

# Table of Contents

Beverages	4
Warm Hors D'oeuvres	5
Cold Hors D'oeuvres	6
Hors D'oeuvre Platters	7
Snacks, Pizzas & Extras	8
Dinner	
Plated – Entrees	9-11
Plated - Accompaniments	12
Buffet – Entrees	13-14
Buffet - Accompaniments	15-16
Signature Buffets	17
Desserts	18-19
Wine & Beverage Service	20-21
Room Capacities	22
Room Layouts – Main Level	23
Room Layouts – The Grand Ballroom	24

# Beverages

## Beverages

*Priced Per Gallon Unless Noted Otherwise*

Freshly Brewed Columbian Coffee	25.99++
<i>Regular or Decaffeinated</i>	
1% Milk	20.99++
Fruit Juices	20.99++
<i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	
Hot or Iced Tea	20.99++
Hot Apple Cider	25.99++
Hot Cocoa	27.99++
<i>Served with Whipped Cream and Marshmallows</i>	
Fruit Punch	22.99++
Assorted Soft Drinks	2.25++
<i>Per Can</i>	
Spring Water	2.25++
<i>Per Bottle</i>	
Soft Drinks	12.99++
<i>Per Pitcher, Available for Groups Under 30</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

124.99++

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

89.99++

House Special Blend of Beef and Pork,

Your choice:

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

### Roasted Wings

109.99++

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

92.99++

Golden Fried, Served with Thai Chile Sauce

### Roasted Mini Bakers

71.99++

Served with Chive Sour Cream, Your Choice:

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

### Mozzarella Stuffed Portobello

89.99++

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

### Mushroom and Brie Puff

89.99++

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

### Maple Bacon Sticks

109.99++

Applewood Smoked Thick Cut Bacon, Chipotle Maple Glaze  
Gluten Free

### Breaded Three Cheese Ravioli

98.99++

Golden Fried, Parmesan Garnish,  
Served with House Red sauce

### Ranch Pretzel Bites

79.99++

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

### Lemon Herb Chicken Skewers

104.99++

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

### Spinach Artichoke Au Gratin

89.99++

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

### Garlic Cheese Toast

79.99++

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

### Freshwater Walleye Cakes

129.99++

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><b>Baby Tomato Caprese Skewer</b> 89.99++  <i>Fresh Mozzarella, Pesto Soaked Split Tomatoes,            Garnished with Parmesan, Aged Balsamic Drizzle            Gluten Free</i></p>	<p><b>Hummus Cucumber Cup</b> 79.99++  <i>Hot House Cucumber, Roasted Red Pepper, Tahini,            Garnished with Greek Olives            Gluten Free</i></p>
<p><b>Roasted Pear Toast</b> 89.99++  <i>Arugula, Figs, Ama Bleu Mousse, Balsamic Jam,            Topped with Walnuts</i></p>	<p><b>Ahi Tuna Crisp</b> 127.99++  <i>Togarashi Seared Ahi Tuna, Sriracha Mousse,            Sesame Slaw, Served on Wonton Crisps</i></p>
<p><b>Panzanella Skewer</b> 94.99++  <i>Salami, Heirloom Tomato, Fresh Mozzarella,            Red Onion, Focaccia Crouton, Parmesan Cheese,            Drizzled with Red Wine Vinaigrette</i></p>	<p><b>Tequila-Lime Shrimp Shooters</b> 139.99++  <i>Marinated, Charbroiled Jumbo Shrimp, Corn Salsa,            Horseradish Cocktail Sauce            Gluten Free</i></p>
<p><b>Cowboy Crostini</b> 107.99++  <i>Smoked Brisket, Horseradish Mousse,            Haystack Onions, Western French Drizzle,            Served on a Butter Toasted Baguette</i></p>	<p><b>Chicken Waldorf Profiteroles</b> 89.99++  <i>Roasted Chicken, Grapes, Apples, Celery,            Mayonnaise, Dijon Mustard,            Served with Flaky Pastry</i></p>
<p><b>Lemon Shrimp Crostini</b> 104.99++  <i>Red Rooster Cream Cheese, Served on a Butter            Toasted Baguette, Garnished with Citrus Zest</i></p>	<p><b>Firecracker Chicken Cups</b> 104.99++  <i>Tamari Smoked Chicken, Red Rooster Mousse, Corn            Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>
<p><b>Deviled Eggs</b> 64.99++  <i>Your Choice:</i>            - Bacon &amp; Cheddar  <i>Per 50 Pieces, Gluten Free</i>            - That '70s Paprika Sprinkle  <i>Per 50 Pieces, Gluten Free</i>            - Wasabi, Tamari &amp; Green Onion  <i>Per 50 Pieces, Gluten Free</i>            - Chipotle Lime &amp; Cilantro  <i>Per 50 Pieces, Gluten Free</i></p>	<p><b>BLT Stuffed Potato</b> 76.99++  <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*

<p><b>Seasonal Fruit Display</b> 119.99++  <i>Fresh Cut Seasonal Fruit and Berries</i>  <i>Gluten Free</i></p>	<p><b>Crudités of Fresh Vegetables</b> 74.99++  <i>Fresh Cut Assorted Raw Vegetables,</i>  <i>Served with Creamy Ranch Dip</i>  <i>Gluten Free</i></p>
<p><b>Grilled Vegetable Platter</b> 87.99++  <i>Fire Grilled Zucchini, Yellow Squash, Onion,</i>  <i>Carrots, Red Pepper, Mushroom, Yukon Gold</i>  <i>Potato, Asparagus, Served with Chipotle Aioli</i>  <i>Gluten Free</i></p>	<p><b>Artisan Cheese Platter</b> 95.99++  <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i>  <i>Local Bleu Cheese, Imported Brie, Gouda, Manchego,</i>  <i>Garnished with Grapes,</i>  <i>Served with Assorted Crackers</i></p>
<div style="border: 1px solid black; padding: 10px; margin: 10px 0;"> <p style="text-align: center;">"All our guests literally  RAVED  about the food!"  - Angela W.</p> </div>	<p><b>Domestic Cheese Platter</b> 85.99++  <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina, Local</i>  <i>Bleu Cheese, Garnished with Grapes,</i>  <i>Served with Assorted Crackers</i></p>
<p><b>Hummus and Pita Chips</b> 79.99++  <i>Olive Tapenade, Roasted Red Pepper, Basil</i>  <i>Soaked Tomatoes, Served with Pita Chips,</i>  <i>Carrot Sticks and Celery Stalks</i></p>	<p><b>Spinach and Artichoke Dip</b> 64.99++  <i>Creamy Blend of Spinach, Garlic, Artichoke, Parmesan</i>  <i>Cheese, Served with Toasted Crostinis or</i>  <i>Corn Tortilla Chips (Gluten Free)</i></p>
<p><b>Deli Meat Tray</b> 129.99++  <i>All-Natural Turkey, Ham, Roast Beef, Served</i>  <i>with Mayonnaise, Dijon Mustard, Brioche Buns</i></p>	<p><b>Pinwheels</b> 85.99++  <i>Chive Cream Cheese, Rolled Flour Tortillas,</i>  <i>Your Choice:</i>  - Turkey Club, Per 50 Pieces  - Ham &amp; Swiss, Per 50 Pieces  - Hummus &amp; Greek Vegetables, Per 50 Pieces  - Southwest Smoked Chicken &amp; Avocado, Per 50 Pieces</p>
	<p><b>Italian Club Focaccia Sandwiches</b> 129.99++  <i>All-Natural Turkey, Ham, Pepperoni, Swiss Cheese, Lettuce,</i>  <i>Tomato, Mayonnaise, Red Wine Vinaigrette,</i>  <i>Served on Rosemary Focaccia</i></p>

# Snacks, Pizzas & Extras

## Snacks

*Priced Per Pound Unless Otherwise Noted*

<p><b>Seasoned Kettle Chips</b> 39.99++  <i>With Toasted Onion Dip</i>  <i>Serves Approximately 50 Guests</i>  <i>Gluten Free</i></p>	<p><b>Tortilla Chips</b> 39.99++  <i>With Fresh Picante</i>  <i>Serves Approximately 50 Guests</i>  <i>Gluten Free</i></p>	<p><b>Popcorn</b> 10.99++  <i>Per Bucket,</i>  <i>Five (5) Bucket Minimum</i>  <i>Gluten Free</i></p>
<p><b>Mini Pretzels</b> 12.99++  <i>Three (3) Pound Minimum,</i>  <i>Three (3) Pounds Per Flavor</i>  <i>Your Choice:</i>  <i>- Cinnamon</i>  <i>- Buffalo</i>  <i>- Garlic and Herb</i></p>	<p><b>Honey Glazed Walnuts</b> 21.99++  <i>Five (5) Pound Minimum</i>  <i>Gluten Free</i></p>	<p><b>Mixed Nuts</b> 21.99++  <i>Three (3) Pound Minimum</i>  <i>Gluten Free</i></p>
	<p><b>Cajun Snack Mix</b> 12.99++  <i>Three (3) Pound Minimum</i></p>	<p><b>Party Mix</b> 13.99++  <i>Two (2) Pound Minimum</i></p>

## 12" Pizza

<b>Cheese</b> 18.99++	<b>Pepperoni</b> 21.99++	<b>Sausage</b> 21.99++	<b>Specialty</b> 23.99++
-----------------------	--------------------------	------------------------	--------------------------

## A La Carte Salads

*Serves Approximately 20-25 Guests Per Order*

<p><b>Medina's Signature Chop Salad</b> 89.99++  <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><b>Red Rock Chop Salad</b> 89.99++  <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><b>Mesclun Greens Salad</b> 89.99++  <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><b>Pina Colada Salad</b> 89.99++  <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><b>Traditional Caesar Salad</b> 89.99++  <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><b>Tuscan Pasta Toss</b> 99.99++  <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

<b>Ballroom Steak &amp; Mushroom</b>	30.99++
<i>Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms</i>	
<b>Maker's Mark Tenderloin</b>	38.99++
<i>Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee, Topped with Bourbon Demi</i>	
<b>Angus Beef Short Ribs</b>	28.99++
<i>Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce, Garnished with Citrus Gremolata</i>	
<b>New York Strip Loin</b>	36.99++
<i>Angus New York Strip Loin, Charbroiled, Garnished with Peppercorn Demi, Topped with Bacon Onion Jam</i>	

### Chicken

<b>Chicken Mornay</b>	27.99++
<i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i>	
<b>Chicken Romano</b>	26.99++
<i>Herb Bread Crumb Crusted Chicken Breast, Fresh Salsa Cruda, Parmesan, Topped with a Tomato Basil Cream Sauce</i>	
<b>Chicken Rockefeller</b>	28.99++
<i>Bread Crumb Crusted Boneless Chicken Breast, Stuffed with Herb Cream Cheese, Prosciutto, Spinach, Topped with Meyer Lemon</i>	
<b>Bianco Chicken Marsala</b>	26.99++
<i>Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze</i>	
<b>Chicken Brushetta</b>	26.99++
<i>Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle</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\*\***

### Pork

<b>Dry Aged Pork Chop</b>	26.99++
<i>Charbroiled Premium Duroc Pork, Served with Granny Smith Apple Chutney, Topped with Artisan Honey Mustard Glaze</i>	
<i>Gluten Free</i>	
<b>Bacon Wrapped Pork Tenderloins</b>	26.99++
<i>Pan Seared Five Spice Seasoned Pork, Smokehouse Bacon, Topped with Apricot Brandy Reduction</i>	
<i>Gluten Free</i>	

### Duets

<b>Marker's Mark Tenderloins Medallions</b>	38.99++
<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

<b>Lemon Garlic Prawns</b>	31.99++	<b>Freshwater Canadian Walleye</b>	37.99++
<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>	
<b>Maple Glaze Salmon</b>	33.99++	<b>Chilean Seabass</b>	33.99++
<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><b>Vegetable Wellington</b> 24.99++</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><b>Roasted Squash</b> 24.99++</p> <p><i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i> <i>Gluten Free, Vegan</i></p>
<p><b>Tortellini Primavera</b> 24.99++</p> <p><i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce</i></p>	<p><b>Stuffed Peppers</b> 24.99++</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><b>Butternut Squash Ravioli</b> 24.99++</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><b>Chicken Strips</b> 13.99++</p>	<p><b>Baked Mac and Cheese</b> 13.99++</p>
<p><b>Grilled Chicken Breast</b> 13.99++</p> <p><i>Gluten Free</i></p>	<p><b>Angus Cheeseburger</b> 13.99++</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	25.99++	Children Ages 3-10	13.99++
- Two Entrees	28.99++	Children Age 2 and Under	Free
- Three Entrees	31.99++		(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 3.99++

#### Maple Brown Sugar Salmon

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

Add 3.99++

### 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



# Dinners

## Dinner Buffet – Signature Buffets

*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. Minimum 30 Guests. One Hour Serving Time.*

### Pitmaster 38.99++

*Rancher's Tossed Greens, Gluten Free, Croutons on Side  
 Creamy Cheddar Cheese Pasta Toss  
 Roasted Summer Vegetables, Gluten Free  
 Yukon Gold Spears with Garlic and Parsley, Gluten Free  
 Baked Macaroni and Cheese  
 Jack and Coke Chicken, Gluten Free  
 Smokehouse Brisket, Gluten Free  
 Bourbon BBQ Pork Ribs, Gluten Free*

### Heartland 38.99++

*Medina's Signature Chop Salad, Gluten Free, Croutons on Side  
 Grilled Vegetable Platter, Gluten Free  
 Fresh Green Beans, Gluten Free  
 Creamy Mashed Potatoes, Gluten Free  
 Vegetable Pot Pie  
 Woodland Roasted Wing Tip Chicken  
 Spinach Wild Rice Walleye Roulade  
 Braised Short Ribs*

### Brinner 38.99++

*Pina Colada Chop Salad, Gluten Free  
 Fresh Seasonal Fruit Display, Gluten Free  
 Fresh Rolls with Mini Muffins  
 Country Baked Hash Browns  
 Smokehouse Bacon and Sausage, Gluten Free  
 Cinnamon Crunch Baked French Toast  
 Grilled Chicken Penne  
 Roasted Vegetable and Cheddar Strata  
 Thai Orange Chile Braised Short Ribs*

### Classic 40.99++

*Mesclun Chop Salad, Gluten Free  
 Caprese Salad, Gluten Free  
 Honey Tarragon Roasted Carrots, Gluten Free  
 Parmesan Baked Scalloped Potatoes  
 Tuscan Tortellini  
 Chicken Marsala  
 Manhattan Strip Loin  
 Panko Crusted Jumbo Shrimp*

"It was a better experience than I could have imagined!  
 The staff was extremely friendly and accommodating.  
 The food was not like typical wedding food...it was INCREDIBLE!  
 We received so many compliments about the menu and appearance of  
 the venue. It's much more affordable than most venues  
 AND the experience is great and seamless."

- Abby and Lucas

# Desserts

*Priced Per Piece Unless Otherwise Noted*

<b>Key Lime Pie</b>	7.99++
<i>Nellie and Joe's Lime Juice, Graham Cracker Butter Crust, Topped with Real Whipped Cream</i>	
<b>Turtle Cheesecake</b>	7.99++
<i>New York Cheesecake, Layer of Fudge, Graham Cracker Butter Crust, Topped with Caramel Sauce, Garnished with Chopped Pecans</i>	
<b>New York Supreme Cheesecake</b>	7.99++
<i>New York Cheesecake, Graham Cracker Butter Crust</i>	
<b>Triple Chocolate Dream</b>	7.99++
<i>Three Layers of Chocolate Decadence, Chocolate Mousse, Chocolate Butter Cake, Topped with Chocolate Ganache, Drizzled with Raspberry Coulis</i>	
<b>Pina Colada Cake</b>	7.99++
<i>Three Layers of Coconut Cake, Pineapple Compote, Creamy Coconut Custard, Covered in Light Cream, Garnished with Toasted Coconut, Sauce Anglaise, Fresh Berries</i>	
<b>Cookies and Cream Cake</b>	8.99++
<i>White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle Gluten Free</i>	
<b>Crème Brule</b>	7.99++
<i>Sugar Crack Top, Nutmeg Spiked Vanilla Custard, Set in a Pastry Shell, Garnished with Chambord Ganache, Fresh Berries</i>	
<b>Carrot Cake</b>	7.99++
<i>Three Layers of Cake Loaded with Shredded Carrots, Pecans, Crushed Pineapple, Filled and Topped with Cream Cheese Frosting, Garnished with Toasted Pecans</i>	
<b>Caramel Apple Galette</b>	7.99++
<i>Sliced Granny Smith Apples, Homemade Pie Filling, Cinnamon, Brown Sugar, Butter Crust, Topped with Rich Caramel Sauce</i>	
<b>Buffet of Assorted Desserts</b>	8.99++
<i>A Medley of Sweets on a Lavish Buffet</i>	

# Desserts

*Priced Per Dozen Unless Otherwise Noted*

<b>Decadent Assorted Brownies and Bars</b>	32.99++
<i>Chef's Selection of Delightful, Rich Confections</i>	
<b>Gourmet Cookie Shoppe</b>	26.99++
<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	
<b>Assorted Mini Desserts</b>	40.99++
<i>Chef's Selection of Delectable, Hand Crafted Miniature Desserts</i>	
<b>Mini Mousse Cups</b>	40.99++
<i>Three (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen</i>	
<i>Available Flavors:</i>	
<i>Cookies &amp; Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry</i>	
<b>Dessert Coffee Station</b>	28.99++/gallon
<i>Premium Columbian Coffee Station with Sweet Accompaniments, Such as Chocolate Sauce, Flavored Coffee Syrups, Whipped Cream, Cherries, Mints, and More!</i>	

"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

<b>Jargon Pinot Noir</b> , California	27++/Bottle
<i>Medium Bodied with Flavors of Black Cherry, Light Hints of Strawberry, Cola and Tobacco. Compliments Hearty Pasta, Pork, Beef</i>	
<b>Coppola Votre Sante Pinot Noir</b> , California	31++/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>	
<b>CK Mondavi Merlot</b> , California	23++/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>	
<b>Concannon Conservancy Cabernet Sauvignon</b> , California	26++/Bottle
<i>Full Bodied with Black Cherry and Vanilla Oak Flavors, Subtle Spice, Hints of Chocolate, Smooth Finish</i>	
<b>CK Mondavi Cabernet Sauvignon</b> , California	23++/Bottle
<i>Classic, Deep Red Color, Rich with Cherry, Blackberry Flavors, Hints of Oak and a Long, Silky Finish</i>	

## White Wine

<b>Folonari Moscato</b> , Italy	23++/Bottle
<i>Sweet Peach and Nectarine, with Light Floral Notes, Italian White that has a Touch of Bubbles</i>	
<b>Luccio Pinot Grigio</b> , Italy	25++/Bottle
<i>Light and Fruity, with Hints of Citrus, Touch of Oak, Compliments Fish, Chicken, Pork</i>	
<b>Sterling Vitner's Chardonnay</b> , California	26++/Bottle
<i>Floral, Vanilla Aromas, Pineapple and Green Apple Flavors, Enhanced with Subtle Spicy Oak Shadings, with a Soft Finish</i>	
<b>Hess Select Chardonnay</b> , California	29++/Bottle
<i>Fruity Nectar, Pear Aromas with a Zesty Citrus Finish, Compliments Salads, Chicken, Light Pasta, Vegetarian Dishes</i>	
<b>CK Mondavi Chardonnay</b> , California	23++/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 27++/Bottle  
*Light, Lively Wine, Peach, Strawberry and Apricot Flavors, Hints of Sweetness and Refreshing Acidity.*  
*Compliments Salmon, Chicken*

## Sparkling Wine

**J. Roget Spumante**, California 23++/Bottle  
*Sweet, Sparkling Wine, with a Touch of Almond*

**Henckell's Trocken**, Germany 29++/Bottle  
*Crisp Acidity with a Steely Minerality, Balance of Sweet and Dry*

**Sutter Home Fre' Brut**, California 22++/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 22++/Bottle  
*Elegant Alcohol-Removed Chardonnay with Rich, Creamy Apple Flavors, Crisp Citrus Notes, Enjoyable Tart Finish*

**Sutter Home Fre' White Zinfandel**, California 22++/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*

House Brand	4.50++	Domestic Beer	4.50++
Call Brand	6.00++	Premium Beer	4.75++
Premium Brand	6.50++	Imported Beer	5.50++
Bar Cocktail	7.75++	Domestic Keg (150 Glasses)	325.00++
House Wine	6.25++	Soft Drinks	2.25++
		Unlimited Soft Drinks (With Private Bar, Per Guest Count)	1.95++

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

# Room Capacities

	Theatre Style Seating	Classroom Seating	Round Tables Of 8	Banquet Tables Of 8	Conference (Block Style Set Up)
Event Room 1	84	36	Buffet - 48 Plated - 64	Buffet - 96 Plated - 112	28
Event Room 2	84	36	Buffet - 48 Plated - 64	Buffet - 96 Plated - 112	28
Event Room 3	84	36	Buffet - 48 Plated - 64	Buffet - 96 Plated - 112	28
Event Rooms	252	Dependent Upon Set up	Buffet - 198 Buffet w/ Head Table 208 Plated - 224 Plated with Head Table - 208	Buffet - 264 Plated - 280	36
Images	175	92	Buffet - 120 Plated - 136	Buffet - 158 Plated - 174	28
The Grand Ballroom (Dance Floor Only)	600	320	360	446	n/a

# Room Layouts

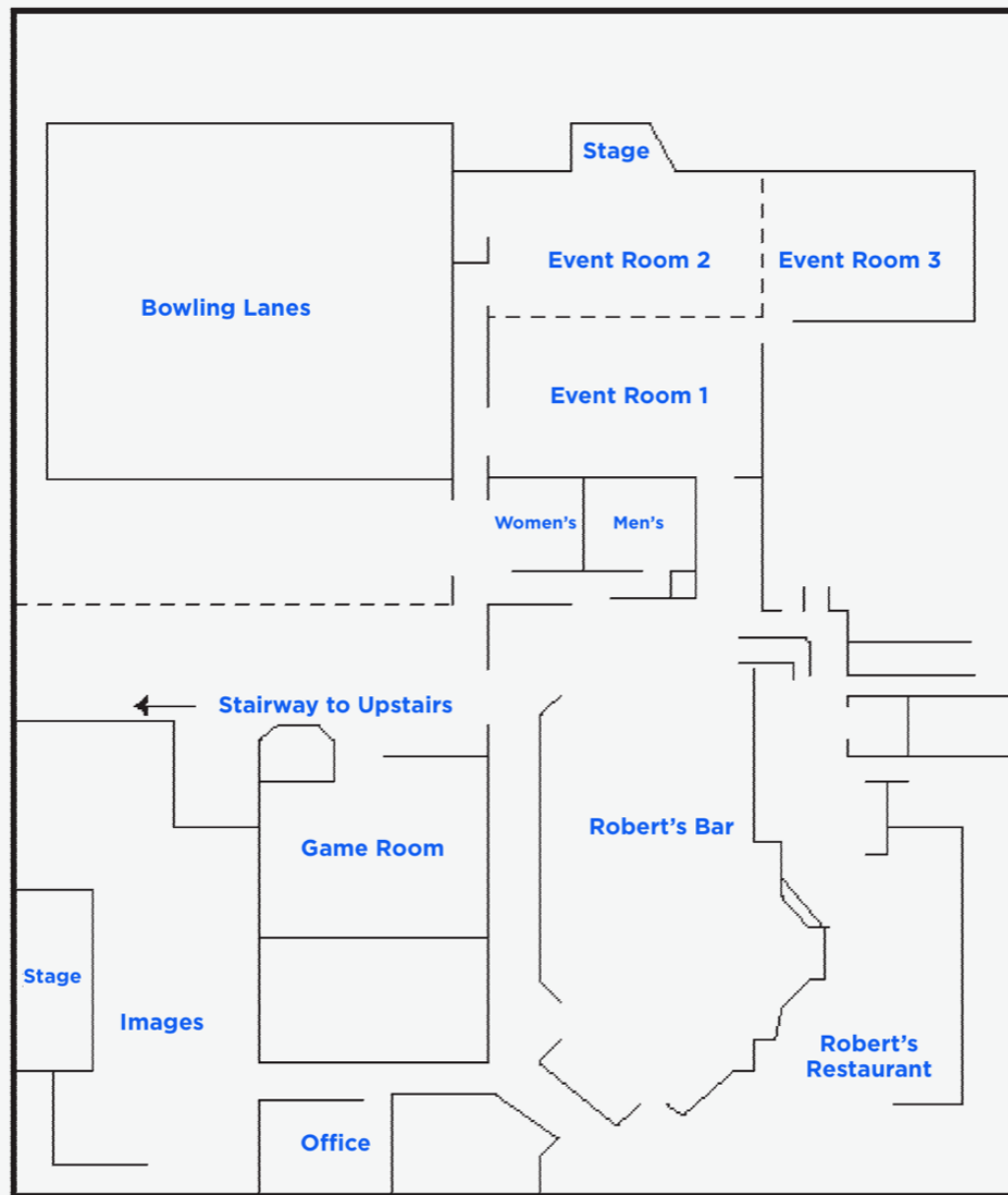
## Medina Entertainment Center Main Level

### Room Dimensions – Event Rooms (Capacity 250)

<i>Event Room 1</i>	<i>30' x 40'</i>
<i>Event Room 2</i>	<i>30' x 45'</i>
<i>Event Room 3</i>	<i>30' x 34'</i>
<i>Dance Floor</i>	<i>22' x 45'</i>
<i>Stage (12' Front)</i>	<i>14'6" Back, 8' Deep</i>
<b><i>Total Square Feet</i></b>	<b><i>3570'</i></b>

### Room Dimensions – Images (Capacity 150)

<i>Images</i>	<i>47' x 58'</i>
<i>Dance Floor</i>	<i>14' x 19'8"</i>
<i>Stage</i>	<i>14' x 11'</i>
<b><i>Total Square Feet</i></b>	<b><i>2726'</i></b>



# Room Layouts

## The Grand Ballroom

### Room Dimensions – The Grand Ballroom (Capacity 200+)

<i>Ballroom</i>	<i>180' x 160'</i>
<i>Dance Floor</i>	<i>65' x 95'</i>
<i>Stage, Elevated</i>	<i>33' x 25'</i>
<i>Total Display Area</i>	<i>Approximately 22,000'</i>

