



Catering & Events

763.478.6661

www.medinaentertainment.com

Email: 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 65 years, Medina has 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, and on-site and off-site catering services.

Medina's Executive Chef, Nate Ottum, 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 future 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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Breakfasts

Plated Breakfast

*Served with Robert's Baked Hash Browns, Caramel Roll, Fresh Fruit Cup
Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.
Breakfast Served Until 1pm.*

Breakfast Scrambler 14.99++

*Three Eggs Scrambled, Topped with Cheddar Cheese
Your Choice of Smokehouse Bacon OR Country Sausage Links
Gluten Free*

Breakfast Sandwich 14.99++

*Three Eggs Folded, Topped with Cheddar Cheese,
Smokehouse Bacon, Served on a Toasted English Muffin*

"We thought the food was
delicious and every guest we
have talked to had nothing but
great things to say about it.
Will definitely go back to
Medina Catering
for our future needs!"

- Peter W.

Breakfast Buffet

*Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.
Minimum 30 Guests. Breakfast Served Until 1pm. One Hour Serving Time.*

Continental Breakfast 13.99++

Fresh Sliced Seasonal Fruit, Served with Assorted Donuts, Danish and Muffins

Classic American 16.99++

*Scrambled Eggs, Topped with Cheddar Cheese, Country Sausage Links, Robert's Baked Hash Browns, Fresh Sliced
Seasonal Fruit, Served with Assorted Donuts, Danish, and Muffins*

Country Morning Buffet 17.99++

*Scrambled Eggs, Topped with Cheddar and Monterey Cheese, Cinnamon Crunch Baked French Toast with Warm Maple
Syrup, Country Sausage Links OR Smokehouse Bacon, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit,
Served with Assorted Donuts, Danish, and Muffins*

Breakfasts

A La Carte

Priced Per Dozen Unless Noted Otherwise

Greek Vanilla Yogurt Parfait <i>with Granola and Fresh Berries</i>	19.99++	Seasonal Fresh Fruit Tray <i>Serves 16-20, Gluten Free</i>	47.99++
Cinnamon Rolls with Cream Cheese Icing	26.99++	Decadent Assorted Brownies and Bars	32.99++
Assorted Danish	30.99++	Gourmet Cookie Shoppe <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	26.99++
Assorted Donuts	23.99++		
Assorted Muffins	39.99++		
Pecan Caramel Rolls	26.99++		

Beverages

Priced Per Gallon Unless Noted Otherwise

Freshly Brewed Columbian Coffee <i>Regular or Decaffeinated</i>	25.99++	Assorted Herbal & Black Tea Bags <i>Served with Lemon Wedges & Honey</i>	25.99++
Hot Apple Cider	25.99++	1% Milk	20.99++
Fruit Juices <i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	20.99++	Hot Cocoa <i>Served with Whipped Cream and Mini Marshmallows</i>	27.99++
Iced Tea	20.99++	Citrus Infused Water	20.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	22.99++	Strawberry Lemonade	22.99++
Spring Water <i>Per Bottle</i>	2.50++	Assorted Soft Drinks <i>Per Can</i>	2.50++
Fruit or Orange Punch	22.99++		

"Everything about Medina Catering was wonderful.
From the initial inquiry and the responsiveness to all questions we had along the way."

- Jessica W.

Lunches

Plated Lunches – Specialties

*Served with Fresh Baked Artisan Breads, Sweet Cream Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.
Must be Served by 2pm.*

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Grilled Salmon 19.99++

*Fresh Loch-Raised Salmon, Served with Seasonal Vegetables, Minnesota Wild Rice Pilaf, Topped with Maple Glaze,
Garnished with Grilled Lemon Slices
Gluten Free*

Lemon Herb Chicken 16.99++

*Hand Seasoned, Frenched Breast Chicken, Golden Tarragon Jus, Served with Carrot Sticks,
Roasted Garlic Mashed Potatoes
Gluten Free*

Butternut Squash Ravioli 15.99++

*Craft Pasta, Filled with Sage Roasted Squash, Topped with Rosemary Cream Sauce, Grilled Caponata Garnish,
Parmesan Cheese*

Braised Short Ribs 17.99++

Slow Roasted Beef Short Ribs, Served with Roasted Garlic Mashed Potatoes, Carrot Sticks, Topped with Cabernet Demi

Meatloaf Marsala 17.99++

*Slow Roasted Angus Ground Chuck, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
Topped with Mushroom Wine Demi*

Chicken Royale 16.99++

*Hand Breaded, Pan Seared Chicken Breast, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
Roasted Peppers, Topped with Supreme Sauce*

Butter Cracker Walleye 23.99++

*Hand Breaded Freshwater Walleye Filet, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables,
Topped with Fresh Lemon, House Made Remoulade*

****Add Medina's Signature Chop Salad or Traditional Caesar Salad** 2.00++

Lunches

Plated Lunches - Salads

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

Medina Proudly Prepares All Salad Dressings In-House. Must be Served by 2pm.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Mandarin Toss

12.99++

Mixed Greens, Slaw Mix, Craisins, Cucumbers, Oranges, Avocado, Sesame-Ginger Vinaigrette, Wontons,

Chile Lime Cashews

Gluten Free, Omit Wontons

Add Grilled Chicken, Gluten Free

17.99++

Add Grilled Salmon, Gluten Free

19.99++

Add Grilled Angus Vegas Chuck Steak, Gluten Free

19.99++

Smoked Turkey Cobb

16.99++

All-Natural Roasted Turkey, Smokehouse Bacon, Avocado, Tomato, Black Olive, Hardboiled Egg, Ama Bleu Cheese,

Buttermilk Ranch Dressing

Gluten Free, Omit Croutons

Herb Chicken Caesar

16.99++

Charbroiled Chicken Breast, Greek Olives, Tomatoes, Herb Croutons, Romaine Lettuce, Parmesan Cheese,

Garlic Anchovy Dressing

Gluten Free, Omit Croutons

Red Rock Chopped

12.99++

Mesclun Greens, Hardboiled Egg, Scallions, Smokehouse Bacon, Local Bleu Cheese, Avocado, Corn & Black Bean Salsa,

Key Lime Vinaigrette, White Corn Tortilla Chips

Gluten Free

Add Grilled Chicken, Gluten Free

17.99++

Add Grilled Salmon, Gluten Free

19.99++

Add Grilled Angus Vegas Chuck Steak, Gluten Free

19.99++

"Medina hosted a big event for us in their ballroom and we couldn't be happier with the way it went.

The staff did a great job keep up with the big rush at the start and during the event.

I highly recommend Medina Entertainment Center!"

- Kevin B.

Lunches

Plated Lunches – Sandwiches

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

Must be Served by 2pm.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Cajun Chicken 14.99++

Charbroiled, Cajun Seasoned Chicken Breast, Cayenne Pepper Sauce, Habanero-Jack Cheese, Lettuce, Tomato, Bleu Cheese Dressing, Served on a Grilled Ciabatta Roll

Classic Club Wrap 15.99++

Smoked Turkey, Bacon, Monterey Cheddar Jack Cheese, Lettuce, Tomato, Garlic Aioli, Rolled in a Flour Tortilla

Veggie Torta 14.99++

Roasted Summer Vegetables, Sun Dried Tomato, Cheddar Cheese, Key Lime Dressed Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll

Prime Rib Focaccia 19.99++

Slow Roasted Shaved Prime Rib, Sautéed Peppers and Onions, Swiss Cheese, Roasted Garlic Aioli, Served on a Grilled Focaccia Hoagie

Herb Grilled Chicken 16.99++

Charbroiled Marinated Chicken Breast, Swiss Cheese, Sun Dried Tomato, Balsamic Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll

Smokehouse Burger 15.99++

6 oz. Charbroiled Angus Ground Chuck Patty, Smokehouse Bacon, Cheddar Cheese, Lettuce, Tomato, Served on a Fresh Bakery Bun

K.C. Pulled Pork 15.99++

Slow Roasted Tender Pulled Pork, Bourbon BBQ Sauce, Coleslaw, Haystack Onions, Served on a Bakery Fresh Bun

Substitute Gluten Free Bun 1.99++

Lunches

Lunch Buffets

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

Minimum 30 Guests. Must be Served by 2pm. One Hour Serving Time.

Soup & Sandwich Buffet 17.99++

Seasoned Kettle Chips, Gluten Free

Rotini Pasta Salad, with Creamy Pesto Dressing

Fresh Baked Artisan Breads

Deli Sliced Meats to Include Ham, Natural Turkey,

Roast Beef, and Corned Beef, Gluten Free

Cheddar, Swiss, Colby Jack, Pepper Jack Cheese, Gluten Free

Mayonnaise, Dijon Mustard, Lettuce,

Tomato, Red Onion, Gluten Free

Chicken Wild Rice Soup, with Saltine Crackers

Taco Bar 19.99++

*Fiesta Salad, Gluten Free, with Southwestern Ranch Dressing,
Croutons on Side*

Crispy Corn Tortilla Chips, Gluten Free

Flour Tortillas

Fajita Style Grilled Chicken with Cilantro Lime Rice, Gluten Free

Barbacoa Beef, Gluten Free

Shredded Lettuce, Cheese, Tomato, Green Onion,

Black Olives, Sour Cream, Salsa, Gluten Free

Seasoned Tator Tots, Gluten Free

Pizza & Wings 19.99++

Traditional Caesar Salad, Gluten Free, Croutons on Side

*Fresh Vegetable Crudités with Creamy Ranch Dip
Gluten Free*

Seasoned Kettle Chips with Toasted Onion Dip, Gluten Free

Garlic Bread Sticks

Jumbo Wings, Your Choice of One (1):

- Buffalo, Gluten Free

- Bourbon BBQ, Gluten Free

- Teriyaki

Gourmet Pizza, Your Choice of One (1):

- Cheese - Sausage

- Pepperoni - Garden

Summertime Picnic 18.99++

Seasoned Kettle Chips, Gluten Free

Rotini Pasta Salad, with Creamy Pesto Dressing

Creamy Dijon Potato Salad, Gluten Free

Fresh Bakery Buns

Bourbon BBQ Chicken Breast, Gluten Free

Angus Grilled 1/3rd Pound Burgers, Gluten Free

Baked Beans, Gluten Free

Swiss and Cheddar Cheese, Gluten Free

Mayonnaise, Dijon Mustard, Lettuce,

Tomato, Red Onion, Gluten Free

Tuscan Sun Buffet 17.99++

Traditional Caesar Salad, Gluten Free, Croutons on Side

Caprese Salad, Gluten Free

Garlic Bread Sticks

Chicken Carbonara

*Italian Herb Marinated Chicken Breast, Smokehouse Bacon, Garlic-
Parmesan Cream Sauce, Tossed with Rotini Noodles*

Italian Style Meatball Marinara

*Hand Rolled Beef and Pork Meatballs, Homemade Tomato Basil Sauce
Served with Spaghetti*

Robert's Buffet 19.99++

*Medina Signature Chop Salad,
Gluten Free, Croutons on Side*

Seasonal Vegetables

Roasted Garlic Mashed Potatoes

Artisan Bread, Sweet Cream Butter

Your Choice of One (1) Entrée:

- Angus Pot Roast with Pan Gravy

- Robert's House Seasoned Chicken

- Fennel Roasted Pork Loin with Apple and Cherry Gluten Free

- Roasted Turkey with Cranberry Chutney and Gravy

Add An Additional Entrée, Per Person

\$2.99++

Hors D'oeuvres

Warm

Serves Approximately 50 Pieces 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
- Beyond Burger 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

Pork Egg Rolls

92.99++

Golden Fried, Served with Thai Chile Sauce

Freshwater Walleye Cakes

129.99++

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

Mushroom and Brie Puff

89.99++

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

Breaded Three Cheese Ravioli

98.99++

*Golden Fried, Parmesan Garnish,
Served with House Red sauce*

Lemon Herb Chicken Skewers

104.99++

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

Maple Bacon Sticks

109.99++

*Applewood Smoked Thick Cut Bacon,
Chipotle Maple Glaze
Served on a Skewer, Gluten Free*

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

Mozzarella Stuffed Portobello

89.99++

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

Garlic Cheese Toast

79.99++

*Buttered Artisan Baguette, Herb Cream Cheese,
Topped with Smoked Cheddar*

Ranch Pretzel Bites

85.99++

*Mini Bavarian Pretzel Bites, Oven Baked with Ranch
Seasoning, Served with Pale Ale Cheese Sauce*

Spinach Artichoke Au Gratin

89.99++

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

Hors D'oeuvres

Cold

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

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

"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 <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i>	119.99++	Crudités of Fresh Vegetables <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i>	74.99++
Grilled Vegetable Platter <i>Fire Grilled Zucchini, Yellow Squash, Onion,</i> <i>Carrots, Red Pepper, Mushroom, Yukon Gold</i> <i>Potato, Asparagus,</i> <i>Served with Chipotle Aioli or Garlic Hummus</i> <i>Gluten Free</i>	87.99++	Artisan Cheese Platter <i>Sliced Swiss, Cheddar, Pepper Jack, Colby,</i> <i>Fontina, Local Bleu Cheese, Imported Brie,</i> <i>Gouda, Manchego, Garnished with Grapes,</i> <i>Served with Assorted Crackers</i>	95.99++
<div> <p>"All our guests literally RAVED about the food!"</p> <p>- Angela W.</p> </div>		Domestic Cheese Platter <i>Sliced Swiss, Cheddar, Pepper Jack, Colby,</i> <i>Fontina, Local Bleu Cheese, Garnished with</i> <i>Grapes, Served with Assorted Crackers</i>	85.99++
		Spinach and Artichoke Dip <i>Creamy Blend of Spinach, Garlic, Artichoke,</i> <i>Parmesan Cheese, Served with Toasted Crostinis</i> <i>or Corn Tortilla Chips (Gluten Free)</i>	64.99++
		Pinwheels <i>Chive Cream Cheese, Rolled Flour Tortillas,</i> <i>Your Choice:</i> <i>- Turkey Club, Per 50 Pieces</i> <i>- Ham & Swiss, Per 50 Pieces</i> <i>- Hummus & Greek Vegetables, Per 50 Pieces</i> <i>- Southwest Smoked Chicken & Avocado, Per 50</i> <i>Pieces</i>	85.99++
Deli Meat Tray <i>All-Natural Turkey, Ham, Roast Beef, Served with</i> <i>Brioche Buns, Mayonnaise, Dijon Mustard,</i> <i>Lettuce, Tomato & Red Onion</i>	129.99++		

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

Seasoned Kettle Chips	39.99++	Tortilla Chips	39.99++	Party Mix	21.99++
<i>With Toasted Onion Dip</i>		<i>With Fresh Picante</i>		<i>Three (3) Pound Minimum</i>	
<i>Serves Approximately 50 Guests</i>		<i>Serves Approx. 50 Guests</i>		<i>Your Choice:</i>	
<i>Gluten Free</i>		<i>Gluten Free</i>		- Savory	
				- Cajun	
				- Sweet	
Mini Pretzels	12.99++	Tortilla Chips	49.99++	Popcorn	10.99++
<i>Three (3) Pound Minimum,</i>		<i>With Queso</i>		<i>Per Bucket,</i>	
<i>Three (3) Pounds Per Flavor</i>		<i>Tortilla Chips Gluten Free</i>		<i>Five (5) Bucket Minimum</i>	
<i>Your Choice:</i>		<i>Serves Approx. 50 Guests</i>		<i>Gluten Free</i>	
- Cinnamon		Honey Glazed Walnuts	21.99++		
- Buffalo		<i>Five (5) Pound Minimum</i>			
- Garlic and Herb		<i>Gluten Free</i>			
Mixed Nuts	21.99++				
<i>Three (3) Pound Minimum</i>					
<i>Gluten Free</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.

Snacks, Pizzas & Extras

12" Pizza

Cheese	18.99++	Pepperoni	21.99++	Specialty	23.99++
Garden	22.99++	Sausage	21.99++		

A La Carte Salads

Serves Approximately 50 Guests Per Order

Medina's Signature Chop Salad	99.99++	Red Rock Chop Salad	99.99++
<i>Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i>		<i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Key Lime Vinaigrette</i>	
<i>Gluten Free, Croutons on Side</i>		<i>Gluten Free</i>	
Mesclun Greens Salad	99.99++	Traditional Caesar Salad	99.99++
<i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i>		<i>Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i>	
<i>Gluten Free</i>		<i>Gluten Free, Croutons on Side</i>	
Tuscan Pasta Toss	99.99++		
<i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>			

"I am so happy that I chose MEC as my reception location. The food was amazing, our guests keep bragging about it. The venue was VERY affordable, I love that everything was "in house."

- Karla D.

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

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

Steak

Ballroom Steak & Mushroom 30.99++

Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms

Maker's Mark Tenderloin 38.99++

*Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee,
Topped with Bourbon Demi*

Angus Beef Short Ribs 28.99++

Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce

New York Strip Loin 36.99++

Angus New York Strip Loin, Charbroiled, Garnished with Peppercorn Demi, Topped with Bacon Onion Jam

Chicken

Chicken Mornay 27.99++

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

Chicken Romano 26.99++

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

Bianco Chicken Marsala 26.99++

*Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom,
Topped with a Marsala Wine Golden Demi Glaze*

Chicken Brushetta 26.99++

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

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

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

Pork

Dry Aged Pork Chop

26.99++

*Charbroiled Premium Duroc Pork, Served with Granny Smith Apple Chutney,
Topped with Artisan Honey Mustard Glaze
Gluten Free*

Bacon Wrapped Pork Tenderloins

26.99++

*Pan Seared Five Spice Seasoned Pork, Smokehouse Bacon, Topped with Apricot Brandy Reduction
Gluten Free*

Seafood

Maple Glaze Salmon

33.99++

*Oven Roasted Norwegian Filet, Peppercorn
Studded, Served with Grilled Lemons, Topped
with Local Maple Brown Sugar Glaze
Gluten Free*

Freshwater Canadian Walleye

37.99++

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

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

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Vegetarian

Butternut Squash Ravioli	24.99++	Roasted Squash	24.99++
<i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i>		<i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i>	
		<i>Gluten Free, Vegan</i>	
Tortellini Primavera	24.99++	Stuffed Peppers	24.99++
<i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce</i>		<i>Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper Smoked Tomato Demi</i>	
		<i>Gluten Free, Vegan</i>	

Kids Meals

Served with French Fries and Fresh Fruit

Chicken Strips	13.99++	Baked Mac and Cheese	13.99++
Grilled Chicken Breast	13.99++	Angus Cheeseburger	13.99++
<i>Gluten Free</i>			

"They were wonderful to work with!! We scheduled a birthday party and our planner was very helpful, friendly, and easy to work with, and the venue was very nice and reasonably priced. Highly recommend!!!"

- Michelle S.

Dinners

Plated Dinners - Accompaniments

*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.*

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

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

*Your Choice, Steamed or Roasted.
Zucchini, Carrot, Red Onion, Green Beans, 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

Minnesota Wild Rice Pilaf

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. Medina Proudly Prepares All Salad Dressings In-House. Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests. One Hour Serving Time.

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

Bianco Chicken Marsala

Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze

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

Chophouse Brisket

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

Prime Rib

Market Price

Slow Roasted Rib Roast, Served with Beef au Jus, 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. One Hour Serving Time.

Seafood

Walleye Roulade

Add 3.99++ Per Person

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

Maple Brown Sugar Salmon

Add 3.99++ Per Person

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

Vegetarian

Tortellini Primavera

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

Butternut Squash Ravioli

Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese

"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 - 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. One Hour Serving Time.*

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's 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 or Garlic Hummus
Gluten Free*

Caprese

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

****Continued on Page 21****

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. One Hour Serving Time.

Vegetables - Please Select ONE of the Following:

Petite Green Beans with Red Peppers

Gluten Free

Gold and White Corn with Parsley

Gluten Free

Honey Tarragon Roasted Carrot Sticks

Gluten Free

Fresh Malibu Mix

Steamed Broccoli, Cauliflower, Carrot, Yellow Carrot

Gluten Free

Garden Medley

Your Choice, Steamed or Roasted.

Zucchini, Carrot, Red Onion, Green Beans, 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

Minnesota Wild Rice Pilaf

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
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

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

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

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

Chef's Carving Fee 50.00

"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

Key Lime Pie	7.99++
<i>Nellie and Joe's Lime Juice, Graham Cracker Butter Crust, Topped with Real Whipped Cream</i>	
Turtle Cheesecake	7.99++
<i>New York Cheesecake, Layer of Fudge, Graham Cracker Butter Crust, Topped with Caramel Sauce, Garnished with Chopped Pecans</i>	
New York Supreme Cheesecake	7.99++
<i>New York Cheesecake, Graham Cracker Butter Crust</i>	
Triple Chocolate Dream	7.99++
<i>Three Layers of Chocolate Decadence, Chocolate Mousse, Chocolate Butter Cake, Topped with Chocolate Ganache, Drizzled with Raspberry Coulis</i>	
Broken Banana Cream Pie	7.99++
<i>Graham Cracker Crust, Creamy Banana Custard, Fresh Banana, Whipped Cream, Homemade Caramel Sauce</i>	
Cookies and Cream Cake	8.99++
<i>White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle</i>	
<i>Gluten Free</i>	
Carrot Cake	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>	
Caramel Apple Galette	7.99++
<i>Sliced Granny Smith Apples, Homemade Pie Filling, Cinnamon, Brown Sugar, Butter Crust, Topped with Rich Caramel Sauce</i>	
Buffet of Assorted Desserts	8.99++
<i>A Medley of Sweets on a Lavish Buffet</i>	
<i>Minimum of 30 Guests</i>	

Desserts

Priced Per Dozen Unless Otherwise Noted

Decadent Assorted Brownies and Bars 32.99++

Chef's Selection of Delightful, Rich Confections

Gourmet Cookie Shoppe 26.99++

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

Assorted Mini Desserts 40.99++

Chef's Selection of Delectable, Hand Crafted Miniature Desserts

TWO (2) Dozen Minimum

Mousse Cups 59.99++

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

Available Flavors:

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

"I definitely recommend Medina Entertainment Center for any event!
5 stars aren't enough!!"

- Michelle S.

Wine & Beverage Service

Red Wine

Chloe Pinot Noir , California	27++/Bottle
<i>An elegant, yet complex wine that delivers supple structure, ripe fruit flavors and robust aromas. Flavors and aromas of fresh strawberry, juicy plum and black cherry.</i>	
Coppola Votre Sante Pinot Noir , 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>	
CK Mondavi Merlot , 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>	
Concannon Conservancy Cabernet Sauvignon , California	26++/Bottle
<i>Full bodied with black cherry and vanilla oak flavors. Subtle spice, hints of chocolate, with a smooth finish.</i>	
CK Mondavi Cabernet Sauvignon , California	23++/Bottle
<i>Classic, deep red color, rich with cherry, blackberry flavors, with hints of oak and a long, silky finish.</i>	

White Wine

Folonari Moscato , Italy	23++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
Luccio Pinot Grigio , Italy	25++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Sterling Vitner's Chardonnay , California	26++/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	29++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
CK Mondavi Chardonnay , 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	23++/Bottle
<i>Light, lively wine, peach, strawberry and apricot flavors. Hints of sweetness and refreshing acidity. Compliments salmon and chicken.</i>	

Sparkling Wine

J. Roget Spumante, California	23++/Bottle
<i>Sweet, sparkling wine, with a touch of almond.</i>	
Henckell's Trocken, Germany	29++/Bottle
<i>Crisp acidity with a steely minerality, balance of sweet and dry.</i>	
Sutter Home Fre' Brut, California	26++/Bottle
<i>Balanced alcohol-removed sparkling wine, with green apple, ripe pear aromas, crisp flavors of apple and strawberry.</i>	
Maschino Prosecco Brut, Italy	29++/Bottle
<i>Features a bouquet of white beach and orange blossoms, fruit forward with peach and almond flavors.</i>	

Non-Alcoholic Wine

Sutter Home Fre' Chardonnay, California	26++/Bottle
<i>Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.</i>	
Sutter Home Fre' White Zinfandel, California	26++/Bottle
<i>Delicious alcohol-removed white zinfandel, with strawberry and cranberry aromas, flavors of ripe berries. Pleasant, lingering finish.</i>	

Beverage Service

Priced Per Glass Unless Otherwise Noted

House Brand	4.75++	Domestic Beer	4.75++	Green Drink Ticket	6.00++
Call Brand	6.25++	Premium Beer	5.25++	<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Premium Brand	6.75++	Imported Beer	5.75++		
Bar Cocktail	8.00++	Domestic Keg (150 Glasses)	325.00++	Gold Drink Ticket	7.00++
House Wine	6.25++	**Ask your event consultant for craft, micro brew or specialty kegs!		<i>Good for ANY Premium Brand Drink, ANY Beer, ANY Glass of House Wine or THREE Soft Drinks</i>	
Soft Drinks	2.50++				
		Unlimited Soft Drinks	1.95++		
		(With Private Bar, Per Guest Count)			

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

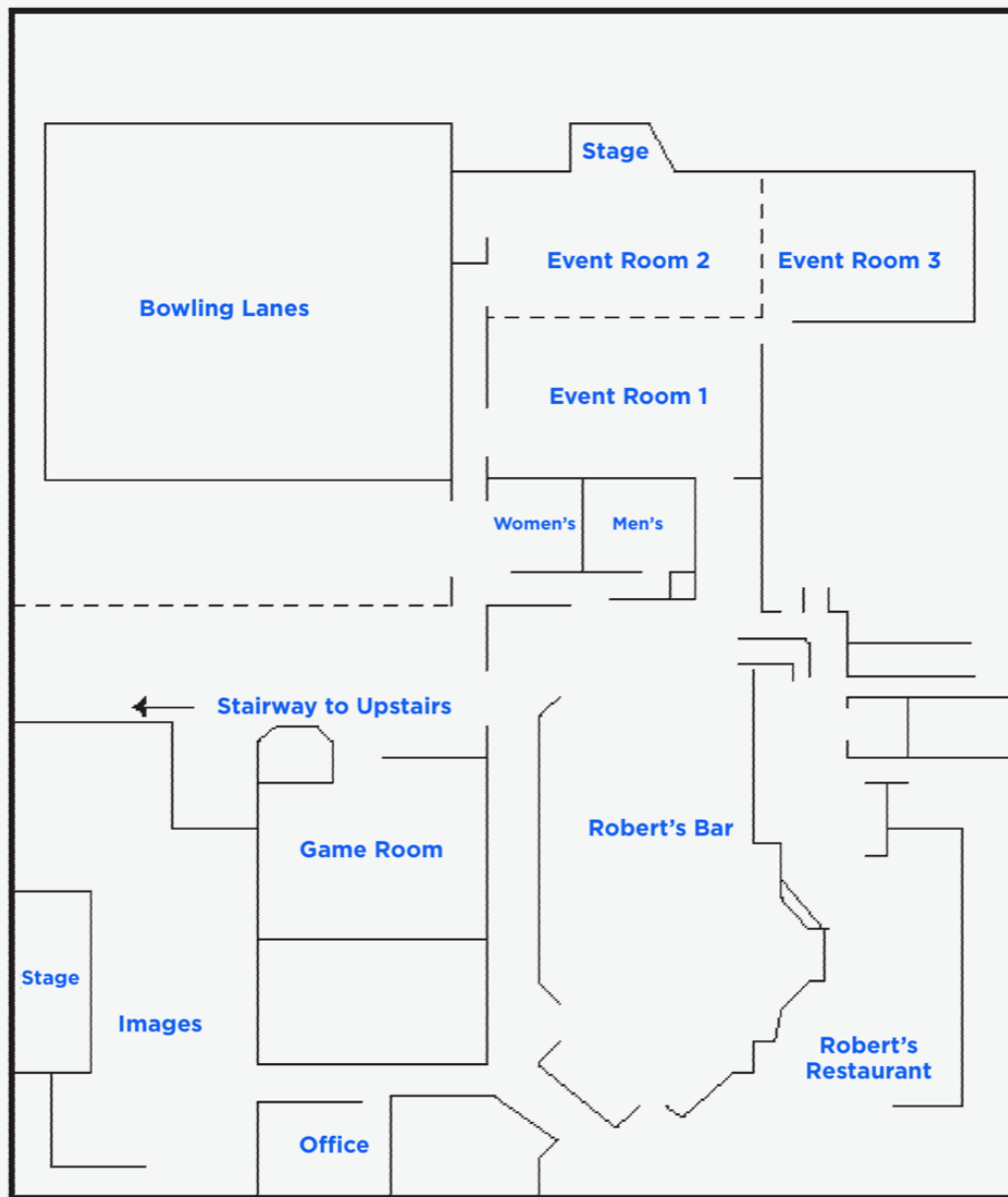
Medina Entertainment Center Main Level

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>
<i>Total Square Feet</i>	<i>3570'</i>

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>
<i>Total Square Feet</i>	<i>2726'</i>



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>

