



Catering & Events
Plymouth Creek Center

763.478.6661

www.medinaentertainment.com

Email: catering@medinaentertainment.com

Plymouth Creek Center Availability: 763.509.5280

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!

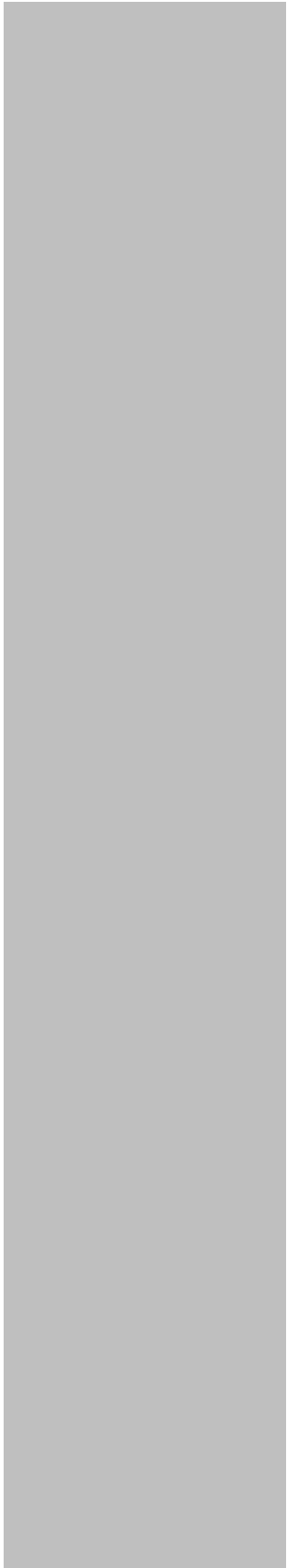
Dietary Restrictions

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!

Table of Contents

Beverages	4
Warm Hors D'oeuvres	5
Cold Hors D'oeuvres	6
Hors D'oeuvre Platters	7
Snacks, Pizzas & Extras	8-9
Dinner	
Plated – Entrees	10-12
Plated - Accompaniments	13
Buffet – Entrees	14-15
Buffet - Accompaniments	16-17
Desserts	18-19
Wine & Beverage Service	20-21



Beverages

Beverages

Priced Per Gallon Unless Noted Otherwise

Freshly Brewed Columbian Coffee	29.99++	Assorted Herbal & Black Tea Bags	29.99++
<i>Regular or Decaffeinated</i>		<i>Served with Lemon Wedges & Honey</i>	
Hot Apple Cider	29.99++	1% Milk	23.99++
Fruit Juices	23.99++	Hot Cocoa	31.99++
<i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>		<i>Served with Whipped Cream and Mini Marshmallows</i>	
Iced Tea	23.99++	Citrus Infused Water	23.99++
Fruit Infused Iced Tea	26.99++	Strawberry Lemonade	26.99++
<i>With Mint and Berries</i>			
Spring Water	2.75++	Assorted Soft Drinks	2.75++
<i>Per Bottle</i>		<i>Per Can</i>	
Fruit or Orange Punch	25.99++		

“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 Pieces 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
- Beyond Burger Sliders, with Chipotle Aioli, Corn Salsa, Served on a Brioche Bun, Per 50 Pieces

Hand Rolled Meatballs

103.99++

House Special Blend of Beef and Pork,

Your choice:

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

Roasted Wings

126.99++

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

106.99++

Golden Fried, Served with Thai Chile Sauce

Mozzarella Stuffed Portobello

103.99++

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

Freshwater Walleye Cakes

149.99++

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

Garlic Cheese Toast

91.99++

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

Mushroom and Brie Puff

103.99++

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

Ranch Pretzel Bites

98.99++

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

Breaded Three Cheese Ravioli

113.99++

Golden Fried, Parmesan Garnish, Served with House Red sauce

Spinach Artichoke Au Gratin

103.99++

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

Lemon Herb Chicken Skewers

120.99++

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

Maple Bacon Sticks

126.99++

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

Hors D'oeuvres

Cold

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Baby Tomato Caprese Skewer	103.99++	Hummus Cucumber Cup	91.99++
<i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i>		<i>Hot House Cucumber, Roasted Red Pepper, Tahini, Garnished with Greek Olives Gluten Free</i>	
Roasted Pear Toast	103.99++	Ahi Tuna Crisp	146.99++
<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	108.99++	Tequila-Lime Shrimp Shooters	160.99++
<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	123.99++	Chicken Waldorf Profiteroles	103.99++
<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>	
Lemon Shrimp Crostini	120.99++	Firecracker Chicken Cups	120.99++
<i>Red Rooster Cream Cheese, Served on a Butter Toasted Baguette, Garnished with Citrus Zest</i>		<i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i>	
Deviled Eggs	74.99++	BLT Stuffed Potato	88.99++
<i>Your Choice:</i>		<i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens Gluten Free</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 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 or Garlic Hummus
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*

Deli Meat Tray 149.99++

*All-Natural Turkey, Ham, Roast Beef, Served with
Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce,
Tomato & Red Onion*

"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 39.99++ <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i></p>	<p>Party Mix 25.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> - Savory - Cajun - Sweet</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>Tortilla Chips 57.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i></p>	<p>Popcorn 12.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i></p>
<p>Mixed Nuts 24.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Honey Glazed Walnuts 25.99++ <i>Five (5) Pound Minimum</i> <i>Gluten Free</i></p>	

"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	21.99++	Pepperoni	24.99++	Specialty	26.99++
Garden	26.99++	Sausage	24.99++		

A La Carte Salads

Serves Approximately 50 Guests Per Order

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

"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

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</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>	
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

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

Dry Aged Pork Chop

30.99++

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

Bacon Wrapped Pork Tenderloins

30.99++

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

Seafood

Maple Glaze Salmon

38.99++

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

Freshwater Canadian Walleye

43.99++

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

“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.

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>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>	<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>

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.
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. Each Buffet Includes Two Salads, One Vegetable and One Side. Minimum 30 Guests. One Hour Serving Time.

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

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

Slow Roasted Rib Roast, Served with Beef au Jus, Gluten Free

Market Price

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 4.50++ Per Person

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

Maple Brown Sugar Salmon

Add 4.50++ 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 17****

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

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>	
Broken Banana Cream Pie	8.99++
<i>Graham Cracker Crust, Creamy Banana Custard, Fresh Banana, Whipped Cream, Homemade Caramel Sauce</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</i>	
<i>Gluten Free</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>	
<i>Minimum of 30 Guests</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

TWO (2) Dozen Minimum

Mousse Cups 68.99++

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

Available Flavors:

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

“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

Chloe Pinot Noir , California	34++/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	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, with a smooth finish.</i>	
CK Mondavi Cabernet Sauvignon , California	29++/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	29++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
Luccio Pinot Grigio , Italy	31++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Sterling Vitner's Chardonnay , California	33++/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	39++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or 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 and chicken.

Sparkling Wine

J. Roget Spumante, California 29++/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 29++/Bottle
Balanced alcohol-removed sparkling wine, with green apple, ripe pear aromas, crisp flavors of apple and strawberry.

Maschino Prosecco Brut, Italy 35++/Bottle
Features a bouquet of white beach and orange blossoms, fruit forward with peach and almond flavors.

Non-Alcoholic Wine

Sutter Home Fre' Chardonnay, California 29++/Bottle
Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.

Sutter Home Fre' White Zinfandel, California 29++/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	7.00++	Domestic Beer	5.75++	Green Drink Ticket	7.00++
Premium Brand	8.00++	Premium Beer	6.75++	<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Bar Cocktail	11.00+	Imported Beer	7.25++		
House Wine	8.00++	Domestic Keg (150 Glasses)	350.00++	Gold Drink Ticket	9.00++
Soft Drinks	2.75++	**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>	
Unlimited Soft Drinks	2.25++	**Keg Restock Fee	100.00++		
<i>(With Private Bar, Per Guest Count)</i>					