



Catering & Events

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Celebrating Over 60 Years of Hospitality

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

Over the last 62 years, Medina 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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Beverages

Beverages

Priced Per Gallon Unless Noted Otherwise

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

"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

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

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

Freshwater Walleye Cakes

129.99++

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

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

Garlic Cheese Toast

79.99++

Buttered Artisan Baguette, Cream Cheese, Topped with Smoked Cheddar

Breaded Three Cheese Ravioli

98.99++

Golden Fried, Parmesan Garnish, Served with House Red sauce

Ranch Pretzel Bites

85.99++

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

Maple Bacon Sticks

109.99++

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

<p>Baby Tomato Caprese Skewer 89.99++ <i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i></p>	<p>BLT Stuffed Potato 76.99++ <i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens Gluten Free</i></p>
<p>Roasted Pear Toast 89.99++ <i>Arugula, Figs, Ama Bleu Mousse, Balsamic Jam, Topped with Walnuts</i></p>	<p>Ahi Tuna Crisp 127.99++ <i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>
<p>Panzanella Skewer 94.99++ <i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>	<p>Tequila-Lime Shrimp Shooters 139.99++ <i>Marinated, Charbroiled Jumbo Shrimp, Corn Salsa, Horseradish Cocktail Sauce Gluten Free</i></p>
<p>Cowboy Crostini 107.99++ <i>Smoked Brisket, Horseradish Mousse, Haystack Onions, Western French Drizzle, Served on a Butter Toasted Baguette</i></p>	<p>Chicken Waldorf Profiteroles 89.99++ <i>Roasted Chicken, Grapes, Apples, Celery, Mayonnaise, Dijon Mustard, Served with Flaky Pastry</i></p>
<p>Hummus Cucumber Cup 79.99++ <i>Hot House Cucumber, Roasted Red Pepper, Tahini, Garnished with Greek Olives Gluten Free</i></p>	<p>Firecracker Chicken Cups 104.99++ <i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>
<p>Deviled Eggs 64.99++ <i>Your Choice:</i> - Bacon & Cheddar <i>Per 50 Pieces, Gluten Free</i> - That '70s Paprika Sprinkle <i>Per 50 Pieces, Gluten Free</i> - Chipotle Lime & Cilantro <i>Per 50 Pieces, Gluten Free</i></p>	<p>Lemon Shrimp Crostini 104.99++ <i>Red Rooster Cream Cheese, Served on a Butter Toasted Baguette, Garnished with Citrus Zest</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>Seasonal Fruit Display 119.99++ <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i></p>	<p>Crudités of Fresh Vegetables 74.99++ <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i></p>
<p>Grilled Vegetable Platter 87.99++ <i>Fire Grilled Zucchini, Yellow Squash, Onion, Carrots,</i> <i>Red Pepper, Mushroom, Yukon Gold Potato,</i> <i>Asparagus,</i> <i>Served with Chipotle Aioli or Garlic Hummus</i> <i>Gluten Free</i></p>	<p>Artisan Cheese Platter 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: 20px; margin: 20px 0;"> <p style="text-align: center;">"All our guests literally RAVED about the food!" - Angela W.</p> </div>	<p>Domestic Cheese Platter 85.99++ <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i> <i>Local Bleu Cheese, Garnished with Grapes, Served</i> <i>with Assorted Crackers</i></p> <p>Spinach and Artichoke Dip 64.99++ <i>Creamy Blend of Spinach, Garlic, Artichoke, Parmesan</i> <i>Cheese, Served with Toasted Crostinis or Corn Tortilla</i> <i>Chips (Gluten Free)</i></p> <p>Pinwheels 85.99++ <i>Chive Cream Cheese, Rolled Flour Tortillas,</i> <i>Your Choice:</i> - Turkey Club, Per 50 Pieces - Ham & Swiss, Per 50 Pieces - Hummus & Greek Vegetables, Per 50 Pieces - Southwest Smoked Chicken & Avocado, Per 50 Pieces</p>
<p>Deli Meat Tray 129.99++ <i>All-Natural Turkey, Ham, Roast Beef, Served with</i> <i>Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce,</i> <i>Tomato & Red Onion</i></p>	

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

<p>Seasoned Kettle Chips 39.99++ <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 21.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <i>- Savory</i> <i>- Cajun</i> <i>- Sweet</i></p>
<p>Mini Pretzels 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>Tortilla Chips 49.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i></p>	<p>Popcorn 10.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i></p>
<p>Mixed Nuts 21.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Honey Glazed Walnuts 21.99++ <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	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 <i>Red Pepper, Red Onion, Cauliflower, Herb Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing Gluten Free, Croutons on Side</i>	99.99++	Red Rock Chop Salad <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Key Lime Vinaigrette Gluten Free</i>	99.99++
Mesclun Greens Salad <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette Gluten Free</i>	99.99++	Traditional Caesar Salad <i>Black Olives, Tomatoes, Herb Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing Gluten Free, Croutons on Side</i>	99.99++
Tuscan Pasta Toss <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>	99.99++		

“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

Steak

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

Chicken

Chicken Mornay	27.99++
<i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i>	
Chicken Romano	26.99++
<i>Herb Bread Crumb Crusted Chicken Breast, Fresh Salsa Cruda, Parmesan, Topped with a Tomato Basil Cream Sauce</i>	
Bianco Chicken Marsala	26.99++
<i>Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze</i>	
Chicken Brushetta	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

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

More Than 250 Guests – 1 Selection

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

Vegetarian

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

Kids Meals

Served with French Fries and Fresh Fruit

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

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 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 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

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

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 <i>Chef's Selection of Delightful, Rich Confections</i>	32.99++
Gourmet Cookie Shoppe <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	26.99++
Assorted Mini Desserts <i>Chef's Selection of Delectable, Hand Crafted Miniature Desserts</i> <i>TWO (2) Dozen Minimum</i>	40.99++
Mousse Cups <i>Three (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen</i> <i>Available Flavors:</i> <i>Cookies & Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry</i>	59.99++

"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

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
Light, lively wine, peach, strawberry and apricot flavors. Hints of sweetness and refreshing acidity. Compliments salmon and 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 26++/Bottle
Balanced alcohol-removed sparkling wine, with green apple, ripe pear aromas, crisp flavors of apple and strawberry.

Maschino Prosecco Brut, Italy 29++/Bottle
Features a bouquet of white peach and orange blossoms, fruit forward with peach and almond flavors.

Non-Alcoholic Wine

Sutter Home Fre' Chardonnay, California 26++/Bottle
Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.

Sutter Home Fre' White Zinfandel, California 26++/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	4.75++	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++		
		<i>(With Private Bar, Per Guest Count)</i>			

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

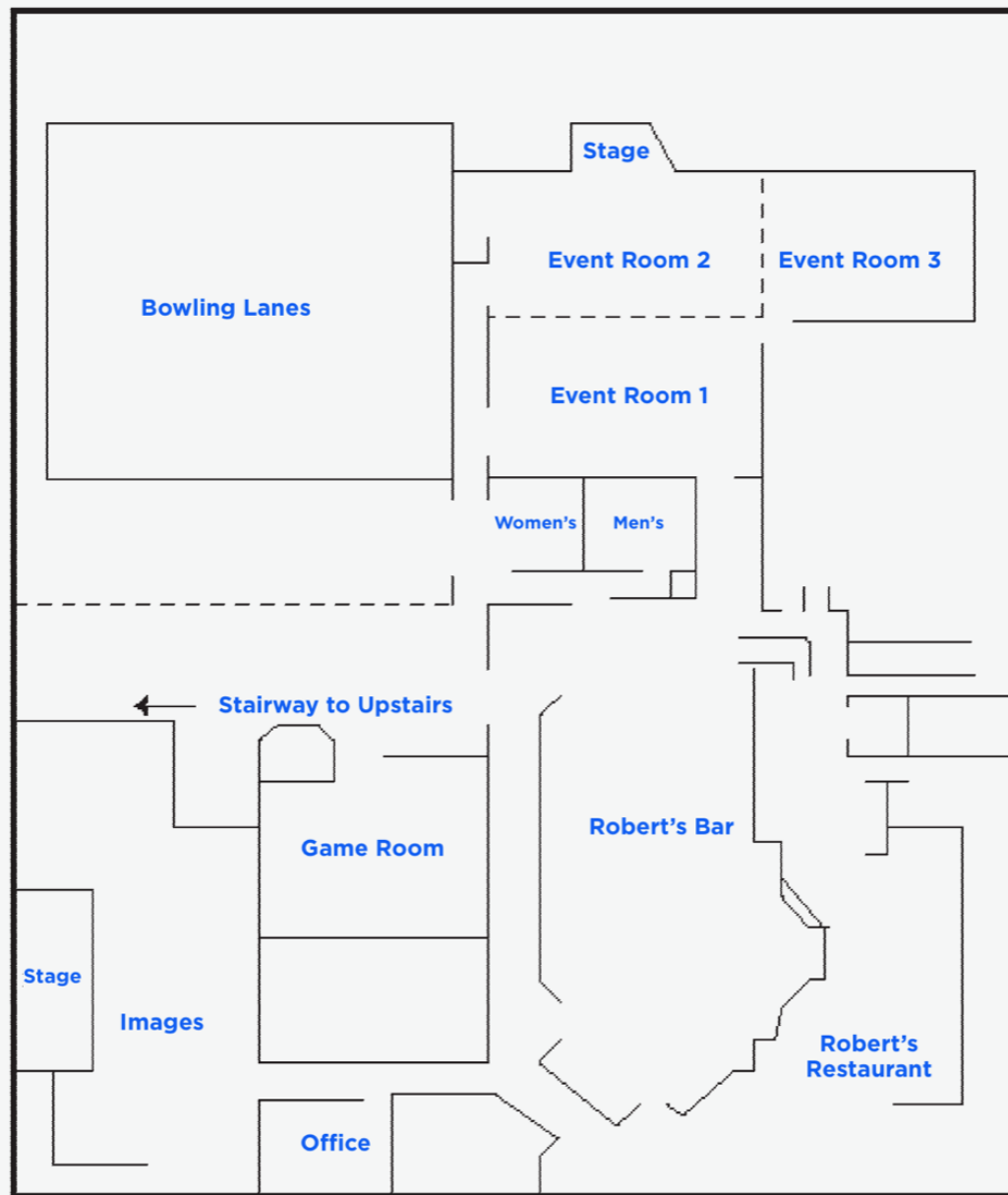
Medina Entertainment Center Main Level

Room Dimensions – Event Rooms (Capacity 250)

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

Room Dimensions – Images (Capacity 150)

Images	47' x 58'
Dance Floor	14' x 19'8"
Stage	14' x 11'
Total Square Feet	2726'



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>

