



# 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!

Throughout our menu, look for our favorite items with the signature symbol:



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** 17.25++

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

**Breakfast Sandwich** 17.99++

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

## 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** 15.99++

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

**Classic American** 19.99++

*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** 21.99++

*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           | 22.99++ | Seasonal Fresh Fruit Tray             | 54.99++ |
| <i>with Granola and Fresh Berries</i>  |         | <i>Serves 16-20, Gluten Free</i>      |         |
| Cinnamon Rolls with Cream Cheese Icing | 30.99++ | Decadent Assorted Brownies and Bars   | 37.99++ |
| Assorted Danish                        | 35.99++ | Gourmet Cookie Shoppe                 | 30.99++ |
| Assorted Donuts                        | 27.99++ | <i>Chocolate Chip, Snickerdoodle,</i> |         |
| Assorted Muffins                       | 45.99++ | <i>Oatmeal Raisin, Rocky Road,</i>    |         |
| Pecan Caramel Rolls                    | 30.99++ | <i>White Chocolate with Macadamia</i> |         |

## 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 &amp; Honey</i> |         |
| Hot Apple Cider                        | 29.99++ | 1% Milk                                     | 23.99++ |
| Fruit Juices                           | 23.99++ | Hot Cocoa                                   | 31.99++ |
| <i>Orange, Apple, Tomato,</i>          |         | <i>Served with Whipped Cream and</i>        |         |
| <i>Cranberry, Grapefruit, Lemonade</i> |         | <i>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                           | 3.00++  | Assorted Soft Drinks                        | 3.00++  |
| <i>Per Bottle</i>                      |         | <i>Per Can</i>                              |         |
| Fruit or Orange Punch                  | 26.99++ |   |         |

"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

23.99++

*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

19.99++

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

*Gluten Free*

### Butternut Squash Ravioli

18.99++

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

*Parmesan Cheese*

### Braised Short Ribs



21.99++

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

### Meatloaf Marsala



21.99++

*Slow Roasted Angus Ground Chuck, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables,*

*Topped with Mushroom Wine Demi*

### Chicken Royale



19.99++

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

*Roasted Peppers, Topped with Supreme Sauce*

### Butter Cracker Walleye



28.99++

*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 Selection*

### Mandarin Toss

14.99++

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

*Chile Lime Cashews*

*Gluten Free, Omit Wontons*

*Add Grilled Chicken, Gluten Free*

20.99++

*Add Grilled Salmon, Gluten Free*

23.99++

*Add Grilled Angus Vegas Chuck Steak, Gluten Free*

23.99++

### Smoked Turkey Cobb



19.99++

*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

19.99++

*Charbroiled Chicken Breast, Greek Olives, Tomatoes, Butter & Garlic Croutons, Romaine Lettuce, Parmesan Cheese,*

*Garlic Anchovy Dressing*

*Gluten Free, Omit Croutons*

### Red Rock Chopped



14.99++

*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*

20.99++

*Add Grilled Salmon, Gluten Free*

23.99++

*Add Grilled Angus Vegas Chuck Steak, Gluten Free*

23.99++

"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

16.99++

*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



18.99++

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

### Veggie Torta

16.99++

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

### Prime Rib Focaccia



23.99++

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

### Herb Grilled Chicken

19.99++

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

### Smokehouse Burger



18.99++

*6 oz. Charbroiled Angus Ground Chuck Patty, Smokehouse Bacon, Cheddar Cheese, Haystack Onions Served on a Fresh Bakery Bun*

### K.C. Pulled Pork



17.99++

*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



22.99++

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 Saline Crackers

### Taco Bar

22.99++

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

22.99++

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

21.99++

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 1/3<sup>rd</sup> 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

21.99++

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



23.99++

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

*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



149.99++

### Hand Rolled Meatballs

*House Special Blend of Beef and Pork,*

*Your choice:*

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



107.99++

### Pork Egg Rolls

*Golden Fried, Served with Thai Chile Sauce*

106.99++

### Freshwater Walleye Cakes

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

155.99++

### Breaded Three Cheese Ravioli

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

113.99++

### Herb Chicken Skewers

*Oven Roasted Chicken Breast,*

*Your choice:*

- Asian Plum, Gluten Free
- Bourbon BBQ, Gluten Free
- Buffalo, Gluten Free

120.99++

### Maple Bacon Sticks

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



124.99++

### Roasted Wings

*Dry Rubbed, Oven Roasted Jumbo Wings,*

*Your choice:*

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



131.99++

### Mozzarella Stuffed Portobello

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

103.99++

### Ranch Pretzel Bites

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

98.99++

### Spinach Artichoke Au Gratin

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



103.99++

# Hors D'oeuvres

## Cold

*Serves Approximately 50 Pieces Per Order Unless Otherwise Noted*

### Baby Tomato Caprese Skewer



103.99++

*Fresh Mozzarella, Pesto Soaked Split Tomatoes,  
Garnished with Parmesan,  
Aged Balsamic Drizzle  
Gluten Free*

### Firecracker Chicken Cups



120.99++

*Tamari Smoked Chicken, Red Rooster Mousse, Corn  
Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup*

### Panzanella Skewer

108.99++

*Salami, Heirloom Tomato, Fresh Mozzarella,  
Red Onion, Focaccia Crouton, Parmesan Cheese,  
Drizzled with Red Wine Vinaigrette*

### Deviled Eggs

74.99++

*Your Choice:*

*- Bacon & Cheddar*

*Per 50 Pieces, Gluten Free*

*- That '70s Paprika Sprinkle*

*Per 50 Pieces, Gluten Free*

*- Chipotle Lime & Cilantro*

*Per 50 Pieces, Gluten Free*

### BLT Stuffed Potato

91.99++

*Yukon Golds, Smokehouse Bacon, Sun Dried  
Tomato, Herb Cream Cheese, Cheddar Cheese, Micro  
Greens  
Gluten Free*

### Ahi Tuna Crisp

153.99++

*Togarashi Seared Ahi Tuna, Sriracha Mousse,  
Sesame Slaw, Served on Wonton Crisps*

### Buffalo Shrimp Crostini

125.99++

*Bleu and Cream Cheese spread, Served on Top of a  
Buttered Crostini, Topped with Buffalo  
Grilled Shrimp*

### Tenderloin Crostini

129.99++

*Roasted Beef Tenderloin, Creamy Horseradish  
Mousse, Served on a Grilled Crostini*


"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*

|  |  |   |          |
|--|--|---|----------|
| <b>Seasonal Fruit Display</b><br><i>Fresh Cut Seasonal Fruit and Berries</i><br><i>Gluten Free</i>   | 137.99++   | <b>Crudités of Fresh Vegetables</b><br><i>Fresh Cut Assorted Raw Vegetables,</i><br><i>Served with Creamy Ranch Dip</i><br><i>Gluten Free</i>   | 85.99++  |
| <b>Grilled Vegetable Platter</b><br><i>Fire Grilled Zucchini, Yellow Squash, Onion,</i><br><i>Carrots, Red Pepper, Mushroom,</i><br><i>Yukon Gold Potato, Asparagus,</i><br><i>Served with Chipotle Aioli or Garlic Hummus</i><br><i>Gluten Free</i> |  100.99++ | <b>Artisan Cheese Platter</b><br><i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i><br><i>Local Bleu Cheese, Imported Brie, Gouda, Manchego,</i><br><i>Garnished with Grapes,</i><br><i>Served with Assorted Crackers</i><br><i>Gluten Free, Excluding Crackers</i> | 114.99++ |
| <div> <div> <p>“All our guests literally<br/> RAVED<br/> about the food!”</p> <p>- Angela W.</p> </div> </div>   |  | <b>Domestic Cheese Platter</b><br><i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i><br><i>Local Bleu Cheese, Garnished with Grapes,</i><br><i>Served with Assorted Crackers</i><br><i>Gluten Free, Excluding Crackers</i>  | 102.99++ |
| <b>Deli Meat Tray</b><br><i>All-Natural Turkey, Ham, Roast Beef, Served with</i><br><i>Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce,</i><br><i>Tomato &amp; Red Onion</i><br><i>Gluten Free, Excluding Buns</i>                                  | 155.99++   | <b>Spinach and Artichoke Dip</b><br><i>Creamy Blend of Spinach, Garlic, Artichoke, Parmesan</i><br><i>Cheese, Served with Toasted Crostinis or Corn Tortilla</i><br><i>Chips (Gluten Free)</i>  | 74.99++  |
| <b>Bruschetta</b><br><i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil</i><br><i>and Balsamic, Served with Toasted Crostinis</i>  | 64.99++  | <b>Pinwheels</b><br><i>Chive Cream Cheese, Rolled Flour Tortillas,</i><br><i>Your Choice:</i><br>- Turkey Club, Per 50 Pieces<br>- Ham & Swiss, Per 50 Pieces<br>- Hummus & Greek Vegetables, Per 50 Pieces<br>- Southwest Smoked Chicken & Avocado, Per 50 Pieces          | 98.99++  |
|  |  | <b>Charcuterie Board</b><br><i>Prosciutto, Soppressata Salami, Assorted Cheese</i><br><i>Cubes, Roasted Tomatoes, Artichokes, Olive</i><br><i>Tapenade, Brie, Served with Baguette Slices</i>   | 174.99++ |

# Snacks, Pizzas & Extras

## Snacks

*Priced Per Pound Unless Otherwise Noted*

### Seasoned Kettle Chips



45.99++

*With Toasted Onion Dip  
Serves Approximately 50 Guests  
Gluten Free*

### Tortilla Chips



45.99++

*With Fresh Picante  
Serves Approx. 50 Guests  
Gluten Free*

### Party Mix

24.99++

*Three (3) Pound Minimum*

*Your Choice:*

- Savory
- Cajun
- Sweet

### Mini Pretzels

14.99++

*Three (3) Pound Minimum,  
Three (3) Pounds Per Flavor  
Your Choice:*

- Cinnamon
- Buffalo
- Garlic and Herb

### Tortilla Chips

57.99++

*With Queso  
Tortilla Chips Gluten Free  
Serves Approx. 50 Guests*

### Honey Glazed Walnuts

24.99++

*Five (5) Pound Minimum  
Gluten Free*

### Popcorn

10.99++

*Per Bucket,  
Five (5) Bucket Minimum  
Gluten Free*

### Mixed Nuts

24.99++

*Three (3) Pound Minimum  
Gluten Free*

"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 | 27.99++ |
| Garden | 25.99++ | Sausage   | 24.99++ |           |         |

## 10" Gluten Free Pizza

|        |         |           |         |           |         |
|--------|---------|-----------|---------|-----------|---------|
| Cheese | 24.99++ | Pepperoni | 28.99++ | Specialty | 31.99++ |
| Garden | 28.99++ | Sausage   | 28.99++ |           |         |

## A La Carte Salads

*Serves Approximately 50 Guests Per Order*

### Medina's Signature Chop Salad



114.99++

*Red Pepper, Red Onion, Cauliflower, Butter & Garlic  
Croutons, Cheddar, Parmesan, Mixed Greens,  
Sweet Buttermilk Dressing  
Gluten Free, Croutons on Side*

### Red Rock Chop Salad

114.99++

*Avocado, Corn Salsa, Bacon, Hardboiled Egg,  
White Corn Tortilla Chips, Wild Mixed Greens,  
Local Bleu Cheese, Key Lime Vinaigrette  
Gluten Free*

### Mesclun Greens Salad

114.99++

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

### Traditional Caesar Salad

114.99++

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

### Tuscan Pasta Toss

114.99++

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

# 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



36.99++

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

#### Maker's Mark Tenderloin

46.99++

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

#### Angus Beef Short Ribs



34.99++

*Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce*

#### New York Strip Loin

44.99++

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

### Chicken

#### Chicken Mornay



32.99++

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

#### Chicken Parmesan

30.99++

*Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese*

#### Bianco Chicken Marsala

30.99++

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

#### Chicken Bruschetta



30.99++

*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

#### Bacon Wrapped Pork Tenderloins

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



30.99++

### Seafood

#### Maple Glaze Salmon

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



40.99++

#### Freshwater Canadian Walleye

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

45.99++



# 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\*\**

### Vegetarian

|   |         |   |         |
|---|---------|---|---------|
| Butternut Squash Ravioli  | 28.99++ | Roasted Squash  | 28.99++ |
| <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  | 28.99++ | Stuffed Peppers   | 28.99++ |
| <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         | 15.99++ | Baked Mac and Cheese | 15.99++ |
| Grilled Chicken Breast | 15.99++ | Angus Cheeseburger   | 15.99++ |
| <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, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing*

*Gluten Free, Croutons on Side*

#### Medina's Signature Chop

*Red Pepper, Red Onion, Cauliflower, Butter & Garlic 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*

#### Italian Romaine Garden Salad

*Romaine Garden Greens, Cucumbers, Carrots, Red Onion, Tomatoes, Black Olives, Butter & Garlic Croutons, Parmesan Cheese, Italian Vinaigrette*

*Gluten Free, Croutons on Side*

# 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.*

### 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    | 30.99++ | Children Ages 3-10       | 15.99++               |
| - Two Entrees   | 34.99++ | Children Age 2 and Under | Free                  |
| - Three Entrees | 38.99++ |                          | (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*

### Chicken Parmesan

*Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese*

## Beef

### Cabernet Beef Tips

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

### Chophouse Brisket

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



### Summit Braised Short Ribs

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



### 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

#### Maple Brown Sugar Salmon

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



Add 4.99++ Per Person

### 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*

#### Caprese

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

#### Italian Romaine Garden Salad

*Romaine Garden Greens, Cucumbers, Carrots, Red Onion, Tomatoes, Black Olives, Butter & Garlic Croutons, Parmesan Cheese, Italian Vinaigrette  
Gluten Free, Croutons on Side*

# 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

## Small Bites

*Priced Per Dozen*

### Assorted Mini Desserts

*TWO (2) Dozen Minimum*

*Chef's Selection of Delectable, Hand Crafted Miniature Desserts*



40.99++

### Mousse Cups

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

*Available Flavors: Cookies & Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry*



59.99++

### Cake Pops

*THREE (3) Dozen Minimum*

*Vanilla Bean or Chocolate*

27.00++

### Profiteroles

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

*A sweet and moist cream puff with filling of your choice. Drizzled with chocolate sauce and a dusting of powdered sugar.*

*Available Flavors: Vanilla, Chocolate, Banana, Grasshopper, Strawberry*

36.00++

### Cannoli

*TWO (2) Dozen Minimum*

*Delicate Italian pastry filled with a sweet, creamy filling.*

60.00++



# Desserts

## Specialty Sweets

*Gluten Free, Priced Per Piece*

**Chocolate Torte** 8.99++

*A Decadent, Flourless Chocolate Torte*

**Cookies and Cream Cake** 8.99++

*White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle*

## Dessert Stations

*Priced Per Person, Minimum 25 Guests*

**Broken Pie Station** 6.99++

*Pie Filling, Caramel and Chocolate Sauce, Oreo and Graham Cracker Pie Crumbles, Whipped Cream*

*Please Select THREE (3) Fillings: Chocolate, Vanilla, Banana, Strawberry, Grasshopper, Peach, Apple, Triple Berry or Cherry*

**Additional Pie Fillings** 1.99++

**Cheesecake Station** 7.99++

*New York Cheesecake, Graham Cracker Crust, Cheesecake Toppings*

*Please Select FOUR (4) Toppings: Strawberry Compote, Raspberry Compote, Blueberry Compote, Cherry Pie Filling, Oreo Crumbles, Heath Crumbles, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Pecans*

**Additional Toppings** 1.99++

## Traditional Treats

*Priced Per Dozen*

**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*

# Wine & Beverage Service

## Red Wine

|  |             |
|--|-------------|
| <b>Chloe Pinot Noir</b> , California   | 31++/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> |             |
| <b>Coppola Votre Sante Pinot Noir</b> , California   | 33++/Bottle |
| <i>"Votre Sante" translates "To Your Health." French Style Pinot Noir, Light to Medium Body, Flavors of cherry, pomegranate, and spice with a very smooth finish.</i>          |             |
| <b>CK Mondavi Merlot</b> , California  | 24++/Bottle |
| <i>Silky, rich, aromas of plum, blackberry jam and dark chocolate, with flavors of cherries and pecan pie. Medium bodied wine with a soft finish.</i>                          |             |
| <b>Concannon Conservancy Cabernet Sauvignon</b> , California   | 31++/Bottle |
| <i>Full bodied with black cherry and vanilla oak flavors. Subtle spice, hints of chocolate, with a smooth finish.</i>  |             |
| <b>CK Mondavi Cabernet Sauvignon</b> , California  | 24++/Bottle |
| <i>Classic, deep red color, rich with cherry, blackberry flavors, with hints of oak and a long, silky finish.</i>  |             |
| <b>Hess Select Cabernet Sauvignon</b> , California   | 40++/Bottle |
| <i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>  |             |

## White Wine

|   |             |
|---|-------------|
| <b>Folonari Moscato</b> , Italy   | 24++/Bottle |
| <i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>   |             |
| <b>Luccio Pinot Grigio</b> , Italy  | 25++/Bottle |
| <i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>   |             |
| <b>Sterling Vitner's Chardonnay</b> , California  | 27++/Bottle |
| <i>Floral, vanilla aromas, pineapple and green apple flavors. Enhanced with subtle spicy oak shadings, with a soft finish.</i>                      |             |
| <b>Hess Select Chardonnay</b> , California  | 34++/Bottle |
| <i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>                       |             |
| <b>CK Mondavi Chardonnay</b> , California   | 24++/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> |             |

# Wine & Beverage Service

## Blush Wine

|  |             |
|--|-------------|
| <b>Salmon Creek White Zinfandel</b> , California   | 24++/Bottle |
| <i>Light, lively wine, peach, strawberry and apricot flavors. Hints of sweetness and refreshing acidity. Compliments salmon and chicken.</i> |             |

## Sparkling Wine

|  |             |
|--|-------------|
| <b>J. Roget Spumante</b> , California  | 24++/Bottle |
| <i>Sweet, sparkling wine, with a touch of almond.</i>  |             |
| <b>Henckell's Trocken</b> , Germany  | 30++/Bottle |
| <i>Crisp acidity with a steely minerality, balance of sweet and dry.</i>   |             |
| <b>Sutter Home Fre' Brut</b> , California  | 26++/Bottle |
| <i>Balanced alcohol-removed sparkling wine, with green apple, ripe pear aromas, crisp flavors of apple and strawberry.</i> |             |
| <b>Maschino Prosecco Brut</b> , Italy  | 28++/Bottle |
| <i>Features a bouquet of white beach and orange blossoms, fruit forward with peach and almond flavors.</i>                 |             |

## Non-Alcoholic Wine

|  |             |
|--|-------------|
| <b>Sutter Home Fre' Chardonnay</b> , California  | 28++/Bottle |
| <i>Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.</i>                       |             |
| <b>Sutter Home Fre' White Zinfandel</b> , California   | 28++/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   | 5.25++ | Domestic Beer   | 5.00++   | Green Drink Ticket  | 6.00++ |
| Call Brand    | 6.75++ | Premium Beer  | 5.50++   | <i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>           |        |
| Premium Brand | 7.25++ | Imported Beer   | 6.00++   |   |        |
| Bar Cocktail  | 8.50++ | Domestic Keg (150 Glasses)  | 350.00++ | Gold Drink Ticket   | 7.00++ |
| House Wine    | 7.00++ | <b>**Ask your event consultant for craft, micro brew or specialty kegs!</b> |          | <i>Good for ANY Premium Brand Drink, ANY Beer, ANY Glass of House Wine or THREE Soft Drinks</i> |        |
| Soft Drinks   | 3.00++ | 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<br>Plated - 64   | Buffet – 96<br>Plated - 112  | 28                              |
| Event Room 2                          | 84                    | 36                    | Buffet – 48<br>Plated - 64   | Buffet – 96<br>Plated - 112  | 28                              |
| Event Room 3                          | 84                    | 36                    | Buffet – 48<br>Plated - 64   | Buffet – 96<br>Plated - 112  | 28                              |
| Event Rooms                           | 252                   | Dependent Upon Set up | Buffet – 198<br>Buffet w/ Head Table 208<br>Plated – 224<br>Plated with Head Table - 208 | Buffet – 264<br>Plated - 280 | 36                              |
| Images                                | 175                   | 92                    | Buffet – 120<br>Plated - 136   | Buffet – 158<br>Plated - 174 | 28                              |
| The Grand Ballroom (Dance Floor Only) | 600                   | 320                   | 360  | 446                          | n/a                             |

# Room Layouts

## Medina Entertainment Center Main Level

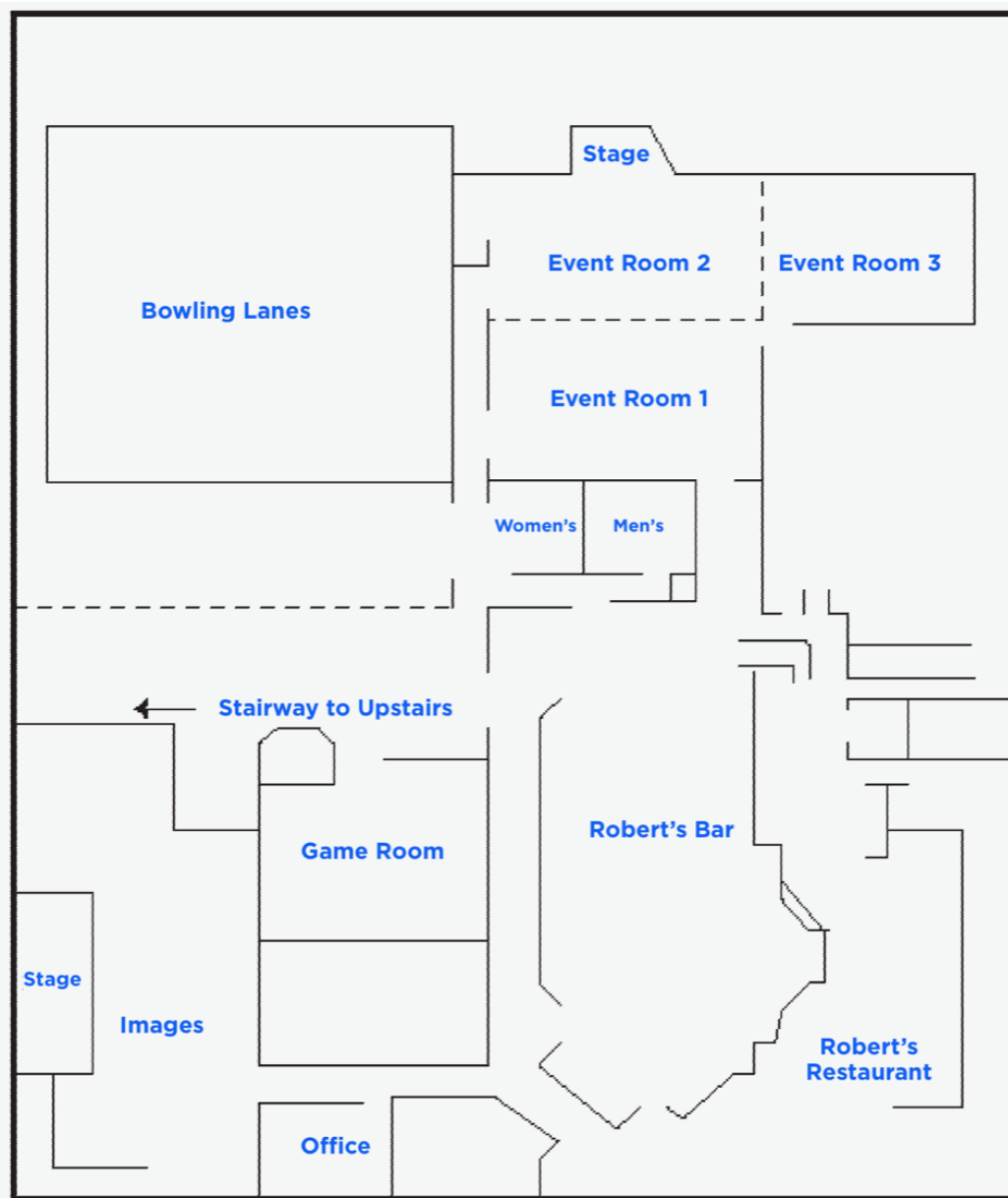
### Room Dimensions – Event Rooms (Capacity 250)

|                   |                     |
|-------------------|---------------------|
| 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+)

|                    |                       |
|--------------------|-----------------------|
| Ballroom           | 180' x 160'           |
| Dance Floor        | 65' x 95'             |
| Stage, Elevated    | 33' x 25'             |
| Total Display Area | Approximately 22,000' |

