



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 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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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	3.00++	Assorted Soft Drinks	3.00++
<i>Per Bottle</i>		<i>Per Can</i>	
Fruit or Orange Punch	26.99++		

“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



149.99++

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



107.99++

House Special Blend of Beef and Pork,

Your choice:

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

Pork Egg Rolls

106.99++

Golden Fried, Served with Thai Chile Sauce

Freshwater Walleye Cakes

155.99++

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

Breaded Three Cheese Ravioli

113.99++

Golden Fried, Parmesan Garnish, Served with House Red sauce

Herb Chicken Skewers

120.99++

Oven Roasted Chicken Breast,

Your choice:

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

Maple Bacon Sticks



124.99++

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

Roasted Wings



131.99++

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

Mozzarella Stuffed Portobello

103.99++

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

Ranch Pretzel Bites

98.99++

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

Spinach Artichoke Au Gratin



103.99++

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

Hors D'oeuvres

Cold

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Baby Tomato Caprese Skewer



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

<p>Seasonal Fruit Display <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i></p>	137.99++	<p>Crudités of Fresh Vegetables <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i></p>	85.99++
<p>Grilled Vegetable Platter <i>Fire Grilled Zucchini, Yellow Squash, Onion,</i> <i>Carrots, Red Pepper, Mushroom,</i> <i>Yukon Gold Potato, Asparagus,</i> <i>Served with Chipotle Aioli or Garlic Hummus</i> <i>Gluten Free</i></p>	 100.99++	<p>Artisan Cheese Platter <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> <i>Gluten Free, Excluding Crackers</i></p>	114.99++
<p style="text-align: center;">"All our guests literally RAVED about the food!" - Angela W.</p>		<p>Domestic Cheese Platter <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i> <i>Local Bleu Cheese, Garnished with Grapes,</i> <i>Served with Assorted Crackers</i> <i>Gluten Free, Excluding Crackers</i></p>	102.99++
<p>Deli Meat Tray <i>All-Natural Turkey, Ham, Roast Beef, Served with</i> <i>Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce,</i> <i>Tomato & Red Onion</i> <i>Gluten Free, Excluding Buns</i></p>	155.99++	<p>Spinach and Artichoke Dip <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>	74.99++
<p>Bruschetta <i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil</i> <i>and Balsamic, Served with Toasted Crostinis</i></p>	64.99++	<p>Pinwheels <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>	98.99++
		<p>Charcuterie Board <i>Prosciutto, Soppressata Salami, Assorted Cheese</i> <i>Cubes, Roasted Tomatoes, Artichokes, Olive</i> <i>Tapenade, Brie, Served with Baguette Slices</i></p>	174.99++

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  45.99++ <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i></p>	<p>Party Mix 24.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <i>- Savory</i> <i>- Cajun</i> <i>- Sweet</i></p>
<p>Mini Pretzels 14.99++ <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 57.99++ <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 24.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Honey Glazed Walnuts 24.99++ <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	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  <i>Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing Gluten Free, Croutons on Side</i>	114.99++	Red Rock Chop Salad <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Local Bleu Cheese, Key Lime Vinaigrette Gluten Free</i>	114.99++
Mesclun Greens Salad <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette Gluten Free</i>	114.99++	Traditional Caesar Salad <i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing Gluten Free, Croutons on Side</i>	114.99++
Tuscan Pasta Toss <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>	114.99++		

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

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

Steak

Ballroom Steak & Mushroom		36.99++
<i>Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms</i>		
Maker's Mark Tenderloin		46.99++
<i>Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee, Topped with Bourbon Demi</i>		
Angus Beef Short Ribs		34.99++
<i>Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce</i>		
New York Strip Loin		44.99++
<i>Angus New York Strip Loin, Charbroiled, Garnished with Peppercorn Demi, Topped with Bacon Onion Jam</i>		

Chicken

Chicken Mornay		32.99++
<i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i>		
Chicken Parmesan		30.99++
<i>Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese</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 Bruschetta		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.

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More Than 250 Guests – 1 Selection

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

Pork

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



40.99++

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

Freshwater Canadian Walleye

45.99++

*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

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 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 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>			

“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, 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

Chloe Pinot Noir , 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>	
Coppola Votre Sante Pinot Noir , 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>	
CK Mondavi Merlot , 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>	
Concannon Conservancy Cabernet Sauvignon , California	31++/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	24++/Bottle
<i>Classic, deep red color, rich with cherry, blackberry flavors, with hints of oak and a long, silky finish.</i>	
Hess Select Cabernet Sauvignon , California	40++/Bottle
<i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>	

White Wine

Folonari Moscato , Italy	24++/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	27++/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	34++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
CK Mondavi Chardonnay , 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

Salmon Creek White Zinfandel, California 24++/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 24++/Bottle
Sweet, sparkling wine, with a touch of almond.

Henckell's Trocken, Germany 30++/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 28++/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 28++/Bottle
Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.

Sutter Home Fre' White Zinfandel, California 28++/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	5.25++	Domestic Beer	5-6.50++	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	6-7.75++		
Bar Cocktail	8.50-9.75++	Domestic Keg (150 Glasses)	350.00++	Gold Drink Ticket	7.75++
House Wine	7.00++	**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	3.00++	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

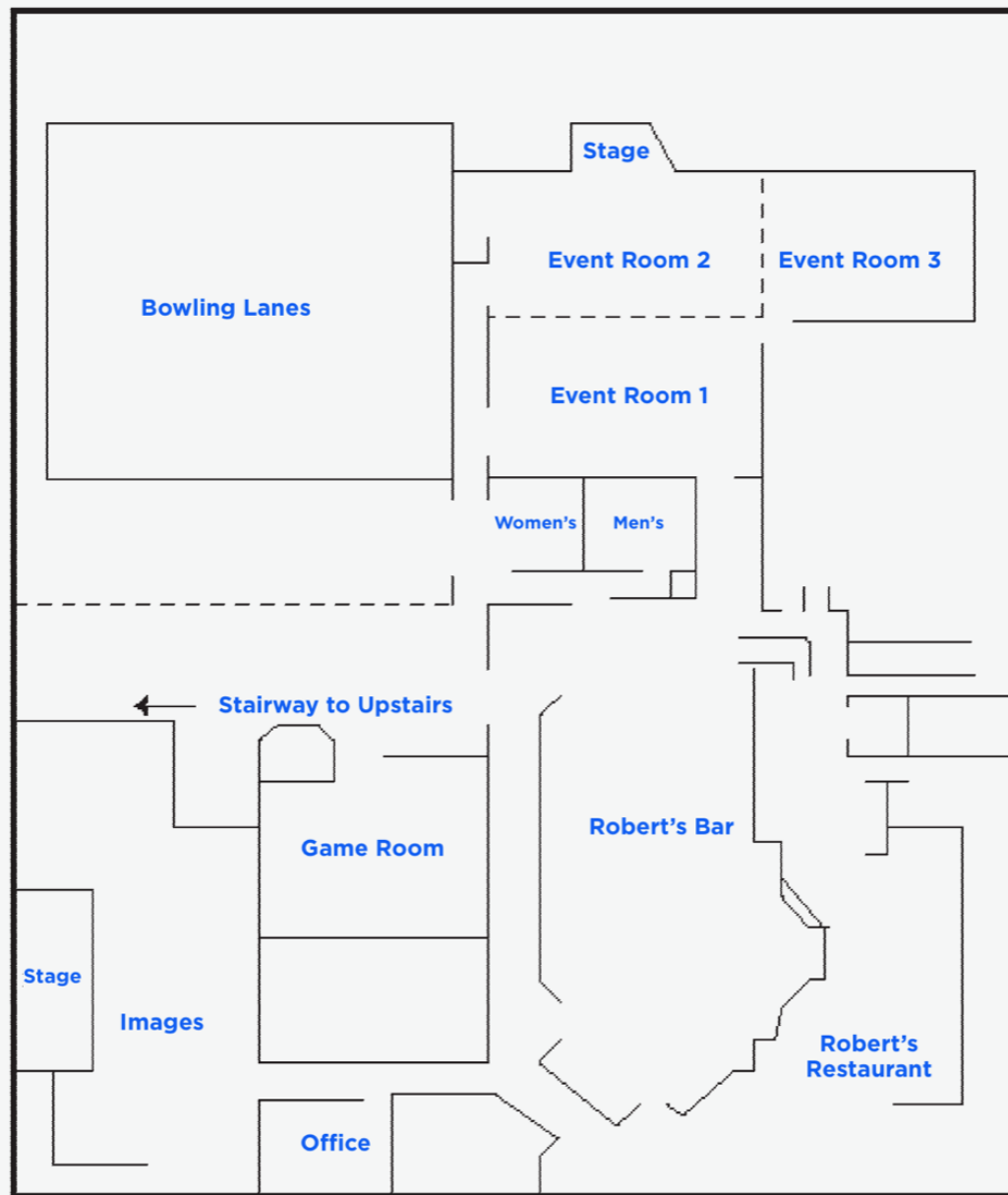
Medina Entertainment Center Main Level

Room Dimensions – Event Rooms (Capacity 250)

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

Room Dimensions – Images (Capacity 150)

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



Room Layouts

The Grand Ballroom

Room Dimensions – The Grand Ballroom (Capacity 200+)

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

