



Catering & Events

OFF-SITE CATERING AT
PLYMOUTH COMMUNITY CENTER

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!

**Plymouth Community Center is owned and operated by the City of Plymouth –
located just 2 miles from Medina Entertainment Center!**

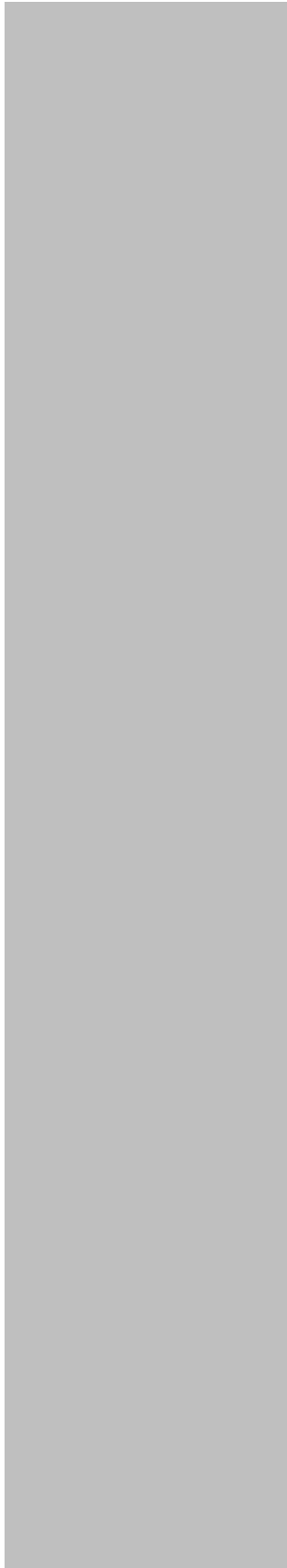
Dietary Restrictions

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	41.99++	Assorted Herbal & Black Tea Bags	33.99++
<i>Regular or Decaffeinated</i>		<i>Served with Lemon Wedges & Honey</i>	
Hot Apple Cider	38.99++	1% Milk	30.99++
Fruit Juices	30.99++	Hot Cocoa	41.99++
<i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>		<i>Served with Whipped Cream and Mini Marshmallows</i>	
Iced Tea	31.99++	Citrus Infused Water	30.99++
Fruit Infused Iced Tea	34.99++	Strawberry Lemonade	34.99++
<i>With Mint and Berries</i>			
Spring Water	3.50++	Assorted Soft Drinks	3.50++
<i>Per Bottle</i>		<i>Per Can</i>	
Fruit or Orange Punch	33.99++		

“Everything about Medina Catering was wonderful.
 From the initial inquiry and the responsiveness to all questions we had along the way.”
 - Jessica W.

Hors D'oeuvres

Warm

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Gourmet Sliders



186.99++

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



134.99++

House Special Blend of Beef and Pork,

Your choice:

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

Freshwater Walleye Cakes

194.99++

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

Maple Bacon Sticks



164.99++

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

Herb Chicken Skewers

157.99++

Oven Roasted Chicken Breast,

Your choice:

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

Roasted Wings



164.99++

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

134.99++

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

Ranch Pretzel Bites

128.99++

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

Spinach Artichoke Au Gratin



134.99++

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

<p>Baby Tomato Caprese Skewer</p> <p><i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i></p>		134.99++	<p>BLT Stuffed Potato</p> <p><i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens Gluten Free</i></p>	115.99++
<p>Firecracker Chicken Cups</p> <p><i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>		157.99++	<p>Ahi Tuna Crisp</p> <p><i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>	190.99++
<p>Panzanella Skewer</p> <p><i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>		141.99++	<p>Buffalo Shrimp Crostini</p> <p><i>Bleu and Cream Cheese spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp</i></p>	163.99++
<p>Deviled Eggs</p> <p><i>Your Choice:</i></p> <ul style="list-style-type: none"> - 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> 		97.99++	<p>Tenderloin Crostini</p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p>	160.99++

"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 179.99++ <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i></p>	<p>Crudités of Fresh Vegetables 111.99++ <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i></p>
<p>Grilled Vegetable Platter  131.99++ <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>	<p>Artisan Cheese Platter 143.99++ <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> <i>Gluten Free, Excluding 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 128.99++ <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>
<p>Deli Meat Tray 194.99++ <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>	<p>Spinach and Artichoke Dip 97.99++ <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>Bruschetta 194.99++ <i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil</i> <i>and Balsamic, Served with Toasted Crostinis</i> <i>Gluten Free, Excluding Crostinis</i></p>	<p>Pinwheels 128.99++ <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>Charcuterie Board 227.99++ <i>Prosciutto, Soppressata Salami, Assorted Cheese</i> <i>Cubes, Roasted Tomatoes, Artichokes, Olive</i> <i>Tapenade, Brie, Served with Baguette Slices</i> <i>Gluten Free, Excluding Baguette Slices</i></p>

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

<p>Seasoned Kettle Chips  59.99++ <i>With Toasted Onion Dip</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i></p>	<p>Tortilla Chips  51.99++ <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i></p>	<p>Party Mix 33.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> - Savory - Cajun - Sweet</p>
<p>Mini Pretzels 19.99++ <i>Three (3) Pound Minimum,</i> <i>Three (3) Pounds Per Flavor</i> <i>Your Choice:</i> - Cinnamon - Buffalo - Garlic and Herb</p>	<p>Tortilla Chips 75.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i></p>	<p>Popcorn 16.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i></p>
<p>Mixed Nuts 32.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Honey Glazed Walnuts 33.99++ <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	28.99++	Pepperoni	32.99++	Specialty	34.99++
Garden	34.99++	Sausage	32.99++		

10" Gluten Free Pizza

Cheese	34.99++	Pepperoni	39.99++	Specialty	41.99++
Garden	41.99++	Sausage	39.99++		

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</i> <i>Gluten Free, Croutons on Side</i>	134.99++	Red Rock Chop Salad <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Local Bleu Cheese, Key Lime Vinaigrette</i> <i>Gluten Free</i>	134.99++
Mesclun Greens Salad <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> <i>Gluten Free</i>	134.99++	Traditional Caesar Salad <i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i> <i>Gluten Free, Croutons on Side</i>	134.99++
Tuscan Pasta Toss <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>	134.99++		

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

Steak

Ballroom Steak & Mushroom



46.99++

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

Maker's Mark Tenderloin

56.99++

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

Angus Beef Short Ribs



42.99++

Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce

New York Strip Loin

55.99++

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

Chicken

Chicken Mornay



41.99++

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

Chicken Parmesan

39.99++

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

Bianco Chicken Marsala

39.99++

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

Chicken Bruschetta



39.99++

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



39.99++

Seafood

Maple Glaze Salmon

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



50.99++

Freshwater Canadian Walleye

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

56.99++

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	37.99++	Roasted Squash		37.99++
<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	37.99++	Stuffed Peppers		37.99++
<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	19.99++	Baked Mac and Cheese	19.99++
Grilled Chicken Breast	19.99++	Angus Cheeseburger	19.99++
<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	38.99++	Children Ages 3-10	17.99++
- Two Entrees	42.99++	Children Age 2 and Under	Free
- Three Entrees	46.99++		(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, 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 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



54.99++

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



77.99++

Cake Pops

THREE (3) Dozen Minimum

Vanilla Bean or Chocolate

36.99++

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

47.99++

Cannoli

TWO (2) Dozen Minimum

Delicate Italian pastry filled with a sweet, creamy filling.

79.99++

Desserts

Specialty Sweets

Gluten Free, Priced Per Piece

Chocolate Torte 11.99++

A Decadent, Flourless Chocolate Torte

Cookies and Cream Cake 11.99++

*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 8.99++

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 2.50++

Cheesecake Station 10.99++

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 2.50++

Traditional Treats

Priced Per Dozen

Decadent Assorted Brownies and Bars 42.99++

Chef's Selection of Delightful, Rich Confections

Gourmet Cookie Shoppe 34.99++

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

Wine & Beverage Service

Red Wine

Chloe Pinot Noir , California	38++/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	41++/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	30++/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	39++/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	30++/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	50++/Bottle
<i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>	

White Wine

Folonari Moscato , Italy	30++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
Luccio Pinot Grigio , Italy	31++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Sterling Vitner's Chardonnay , California	34++/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	43++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
CK Mondavi Chardonnay , California	30++/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 30++/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 30++/Bottle
Sweet, sparkling wine, with a touch of almond.

Henckell's Trocken, Germany 38++/Bottle
Crisp acidity with a steely minerality, balance of sweet and dry.

Sutter Home Fre' Brut, California 30++/Bottle
Balanced alcohol-removed sparkling wine, with green apple, ripe pear aromas, crisp flavors of apple and strawberry.

Maschino Prosecco Brut, Italy 44++/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 30++/Bottle
Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.

Sutter Home Fre' White Zinfandel, California 30++/Bottle
Delicious alcohol-removed white zinfandel, with strawberry and cranberry aromas, flavors of ripe berries. Pleasant, lingering finish.

Beverage Service

Priced Per Glass Unless Otherwise Noted

Call Brand	8.50++	Domestic Beer	6.25++	Green Drink Ticket	7.00++
Premium Brand	10.00++	Premium Beer	8.00++	<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Bar Cocktail	12.00++	Imported Beer	9.00++		
House Wine	8.75++	Domestic Keg (150 Glasses)	495.00++	Gold Drink Ticket	9.00++
Soft Drinks	3.50++	**Ask your event consultant for craft, micro brew or specialty kegs!		<i>Good for ANY Premium Brand Drink, ANY Beer, ANY Glass of House Wine or THREE Soft Drinks</i>	
Unlimited Soft Drinks <small>(With Private Bar, Per Guest)</small>	2.25++	**Keg Restock Fee	110.00++		