



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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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*

"We thought the food
was delicious and every
guest we have talked to
had nothing but
great things to say
about it.

Will definitely go back to
Medina Catering
for our future needs!"

- Peter W.

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

Beverages

Priced Per Gallon Unless Noted Otherwise

Freshly Brewed Columbian Coffee <i>Regular or Decaffeinated</i>	29.99++	Assorted Herbal & Black Tea Bags <i>Served with Lemon Wedges & Honey</i>	29.99++
Hot Apple Cider	29.99++	1% Milk	23.99++
Fruit Juices <i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	23.99++	Hot Cocoa <i>Served with Whipped Cream and Mini Marshmallows</i>	31.99++
Iced Tea	23.99++	Citrus Infused Water	23.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	26.99++	Strawberry Lemonade	26.99++
Spring Water <i>Per Bottle</i>	3.00++	Assorted Soft Drinks <i>Per Can</i>	3.00++
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

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, Bourbon BBQ, 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



20.99++

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 Saltine Crackers

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 1/3rd Pound Burgers, Gluten Free
Baked Beans, Gluten Free
Swiss and Cheddar Cheese, Gluten Free
Mayonnaise, Dijon Mustard, Lettuce,
Tomato, Red Onion, Gluten Free

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

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

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

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



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*

BLT Stuffed Potato

91.99++

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

Firecracker Chicken Cups



120.99++

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

Ahi Tuna Crisp

153.99++

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

Panzanella Skewer

108.99++

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

Buffalo Shrimp Crostini

125.99++

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

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

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

Seasonal Fruit Display

137.99++

Fresh Cut Seasonal Fruit and Berries
Gluten Free

Grilled Vegetable Platter



100.99++

Fire Grilled Zucchini, Yellow Squash,
Onion, Carrots, Red Pepper,
Mushroom, Yukon Gold Potato,
Asparagus, Served with Chipotle Aioli
or Garlic Hummus
Gluten Free

"All our guests literally
RAVED
about the food!"

- Angela W.

Deli Meat Tray

155.99++

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

Bruschetta

64.99++

Fresh Tomatoes, Garlic, Red Onion,
Basil, Olive Oil and Balsamic, Served
with Toasted Crostinis
Gluten Free, Excluding Crostinis

Crudités of Fresh Vegetables

85.99++

Fresh Cut Assorted Raw Vegetables,
Served with Creamy Ranch Dip
Gluten Free

Artisan Cheese Platter

114.99++

Sliced Swiss, Cheddar, Pepper Jack, Colby,
Fontina, Local Bleu Cheese, Imported Brie,
Gouda, Manchego, Garnished with Grapes,
Served with Assorted Crackers
Gluten Free, Excluding Crackers

Domestic Cheese Platter

102.99++

Sliced Swiss, Cheddar, Pepper Jack, Colby,
Fontina, Local Bleu Cheese, Garnished with
Grapes, Served with Assorted Crackers
Gluten Free, Excluding Crackers

Spinach and Artichoke Dip

74.99++

Creamy Blend of Spinach, Garlic,
Artichoke, Parmesan Cheese, Served with
Toasted Crostinis or Corn Tortilla Chips
(Gluten Free)

Pinwheels

98.99++

Chive Cream Cheese, Rolled Flour Tortillas,
Your Choice:
- Turkey Club, Per 50 Pieces
- Ham & Swiss, Per 50 Pieces
- Hummus & Greek Vegetables,
Per 50 Pieces
- Southwest Smoked Chicken & Avocado,
Per 50 Pieces

Charcuterie Board



174.99++

Prosciutto, Soppressata Salami, Assorted
Cheese Cubes, Roasted Tomatoes,
Artichokes, Olive Tapenade, Brie, Served
with Baguette Slices
Gluten Free, Excluding Baguette Slices

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

Seasoned Kettle Chips  45.99++ <i>With Toasted Onion Dip</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i>	Tortilla Chips  45.99++ <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i>	Popcorn 10.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i>
Mini Pretzels 14.99++ <i>Three (3) Pound Minimum,</i> <i>Three (3) Pounds Per Flavor</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Cinnamon - Buffalo - Garlic and Herb 	Tortilla Chips 57.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i>	Party Mix 24.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Savory - Cajun - Sweet
Honey Glazed Walnuts 24.99++ <i>Five (5) Pound Minimum</i> <i>Gluten Free</i>	Mixed Nuts 24.99++ <i>Three (3) Pound Minimum</i> <i>Gluten Free</i>	

"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 Rock Chop Salad	114.99++
<i>Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i>		<i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Local Bleu Cheese, Key Lime Vinaigrette</i>	
<i>Gluten Free, Croutons on Side</i>		<i>Gluten Free</i>	
Mesclun Greens Salad	114.99++	Traditional Caesar Salad	114.99++
<i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i>		<i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i>	
<i>Gluten Free</i>		<i>Gluten Free, Croutons on Side</i>	
Tuscan Pasta Toss	114.99++		
<i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>			

Dinners

Plated Dinners - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

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, Topped with Bacon Onion Jam
Gluten Free*

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



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

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

Vegetarian

Butternut Squash Ravioli

28.99++

Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese

Roasted Squash



28.99++

*Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique
Gluten Free, Vegan*

Tortellini Primavera



28.99++

Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce

Stuffed Peppers

28.99++

*Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper Smoked Tomato Demi
Gluten Free, Vegan*

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++

Gluten Free

"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

Summit Braised Short Ribs

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



Chophouse Brisket

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



Prime Rib

Market Price

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

Dinners

Dinner Buffet - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

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

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

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



59.99++

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

26.99++

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

35.99++

Cannoli

TWO (2) Dozen Minimum

Delicate Italian pastry filled with a sweet, creamy filling.

59.99++

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</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
<i>Light, lively wine, peach, strawberry and apricot flavors. Hints of sweetness and refreshing acidity. Compliments salmon and chicken.</i>	

Sparkling Wine

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

Non-Alcoholic Wine

Sutter Home Fre' Chardonnay , California	28++/Bottle
<i>Elegant alcohol-removed chardonnay with rich, creamy apple flavors, crisp citrus notes - enjoyable tart finish.</i>	
Sutter Home Fre' White Zinfandel , 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	5-6.50++	Green Drink	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	7.25++	Imported Beer	6-7.75++		
Bar	8.50-9.75++	Domestic Keg (150	395.00++	Gold Drink	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++		

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 with Head Table 208 Plated – 224 Plated with Head Table - 208	Buffet – 264 Plated - 280	36
Images	175	92	Buffet – 120 Plated - 136	Buffet – 158 Plated - 174	28
The Grand Ballroom (Dance Floor Only)	600	320	360	446	n/a

Room Layouts

Medina Entertainment Center Main Level

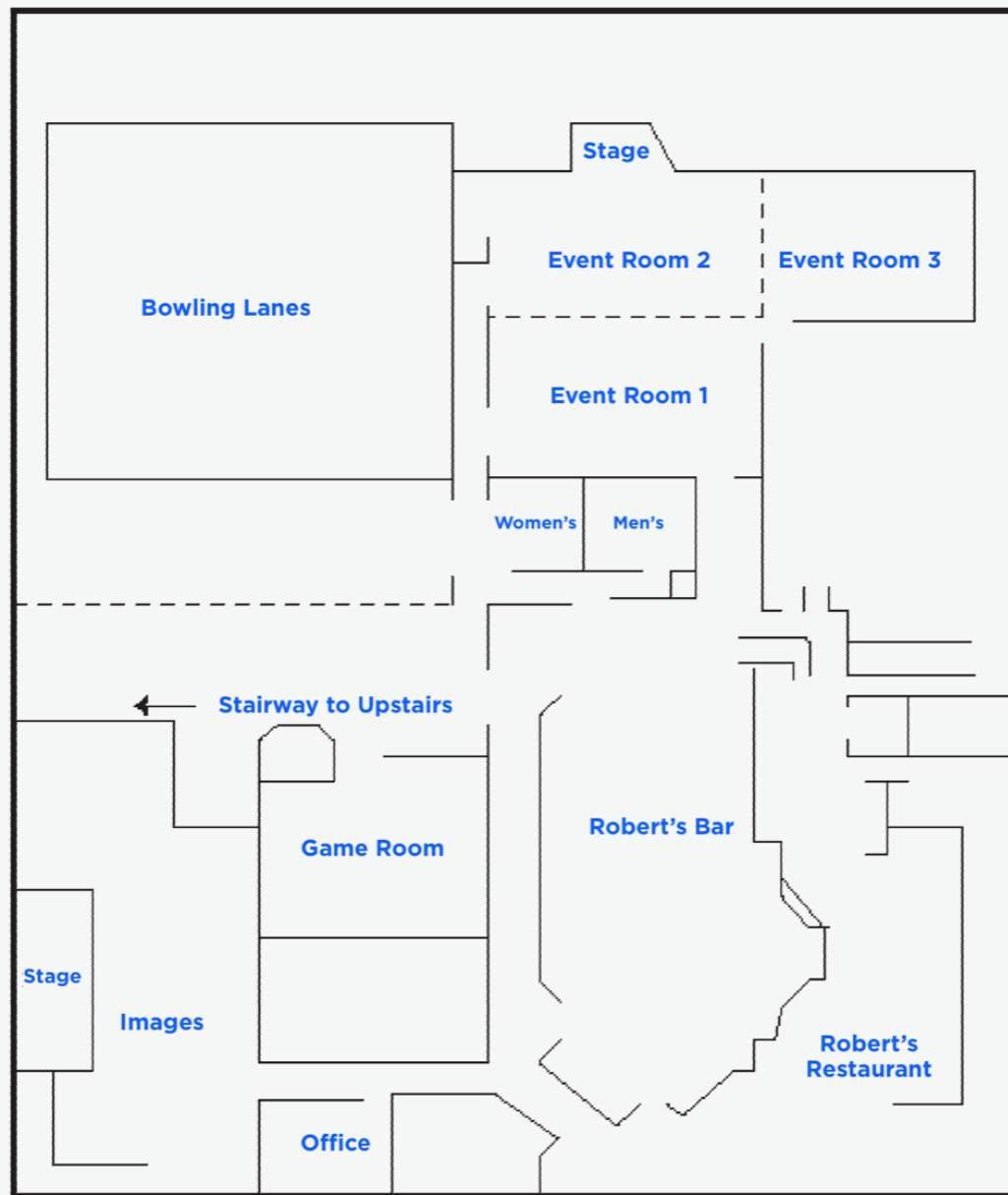
Room Dimensions – Event Rooms (Capacity 250)

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

Room Dimensions – Images (Capacity 150)

Images	47' x 58'
Dance Floor	14' x 19'8"
Stage	14' x 11'

Total Square Feet 2726'



Room Layouts

The Grand Ballroom

Room Dimensions – The Grand Ballroom (Capacity 200+)

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

