



Catering & Events

OFF-SITE CATERING

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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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Service Package Options

For breakfast and lunch buffet options, there are two prices listed. These prices indicate two (2) levels of service that we can provide, included with the respective prices.

Standard Package

Our price indicates our standard package, which includes disposable dinnerware, silverware and paper napkins.

One (1) server, per 40 guests, will be included for the one (1) hour serving time.

Additional servers are available at 35.00 per hour.

Table linens are available for rent.

Breakfasts

Breakfast Buffet

*Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.
Minimum 30 Guests. Breakfast Served Until 1pm. One Hour Serving Time.
Please Refer to Page 4 for Service Package Options.*

Continental Breakfast

18.99++

Fresh Sliced Seasonal Fruit, Served with Assorted Breakfast Pastries, Danish and Muffins

Classic American

22.99++

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

24.99++

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

"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.

Breakfasts

A La Carte

Priced Per Dozen Unless Noted Otherwise

Greek Vanilla Yogurt Parfait	26.99++	Seasonal Fresh Fruit Tray	65.99++
<i>with Granola and Fresh Berries</i>		<i>Serves 16-20, Gluten Free</i>	
Cinnamon Rolls with Cream Cheese Icing	35.99++	Decadent Assorted Brownies and Bars	45.99++
Assorted Danish	41.99++	Gourmet Cookie Shoppe	38.99++
Assorted Donuts	31.99++	<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	
Assorted Muffins	52.99++		
Pecan Caramel Rolls	35.99++		

Beverages

Priced Per Gallon Unless Noted

Freshly Brewed Columbian Coffee	35.99++	Fruit or Orange Punch	30.99++
<i>Regular or Decaffeinated</i>			
Hot Apple Cider	35.99++	Strawberry Lemonade	31.99++
Fruit Juices	28.99++	Hot Cocoa	37.99++
<i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>		<i>Served with Whipped Cream and Mini Marshmallows</i>	
Iced Tea	28.99++	1% Milk	28.99++
Fruit Infused Iced Tea	32.99++	Assorted Soft Drinks	3.25++
<i>With Mint and Berries</i>		<i>Per Can</i>	
Spring Water	3.25++		
<i>Per Bottle</i>			

"Everything about Medina Catering was wonderful. From the initial inquiry and all the responsiveness to all the questions we had along the way."

- Jessica W.

Lunches

Boxed Lunches - Salads

Served with Fresh Baked Artisan Breads, Sweet Cream Butter.

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

Mandarin Toss		16.99++
<i>Mixed Greens, Slaw Mix, Craisins, Cucumbers, Oranges, Avocado, Sesame-Ginger Vinaigrette, Wontons, Chile Lime Cashews</i>		
<i>Gluten Free, Omit Wontons</i>		
<i>Add Grilled Chicken, Gluten Free</i>		23.99++
<i>Add Grilled Salmon, Gluten Free</i>		27.99++
<i>Add Grilled Angus Vegas Chuck Steak, Gluten Free</i>		27.99++
Smoked Turkey Cobb		22.99++
<i>All-Natural Roasted Turkey, Smokehouse Bacon, Avocado, Tomato, Black Olive, Hardboiled Egg, Ama Bleu Cheese, Buttermilk Ranch Dressing</i>		
<i>Gluten Free, Omit Croutons</i>		
Herb Chicken Caesar		22.99++
<i>Charbroiled Chicken Breast, Greek Olives, Tomatoes, Herb Croutons, Romaine Lettuce, Parmesan Cheese,</i>		
<i>Garlic Anchovy Dressing</i>		
<i>Gluten Free, Omit Croutons</i>		
Red Rock Chopped		16.99++
<i>Mesclun Greens, Hardboiled Egg, Scallions, Smokehouse Bacon, Local Bleu Cheese, Avocado, Corn & Black Bean Salsa, Key Lime Vinaigrette, White Corn Tortilla Chips</i>		
<i>Gluten Free</i>		
<i>Add Grilled Chicken, Gluten Free</i>		23.99++
<i>Add Grilled Salmon, Gluten Free</i>		27.99++
<i>Add Grilled Angus Vegas Chuck Steak, Gluten Free</i>		27.99++

Lunches

Boxed Lunches – Sandwiches

Served with 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

Classic Club Wrap



21.99++

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

Veggie Torta

19.99++

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

Herb Grilled Chicken

22.99++

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

Substitute Gluten Free Bun

2.75++

“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

Lunch Buffets

Minimum 30 Guests. Must be Served by 2pm. One Hour Serving Time.

Soup & Sandwich Buffet 23.99++

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

Robert's Buffet 27.99++

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 \$3.50++

Summertime Picnic 25.99++

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

Tuscan Sun Buffet 24.99++


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

Hors D'oeuvres

Warm

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted


Gourmet Sliders

 172.99++

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

 123.99++

House Special Blend of Beef and Pork,
Your choice:


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

Spinach Artichoke Au Gratin

 119.99++

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

Roasted Wings

 151.99++

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

Freshwater Walleye Cakes

179.99++


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

Mozzarella Stuffed Portobello

119.99++

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

Maple Bacon Sticks

 143.99++

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

Ranch Pretzel Bites

113.99++

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

Herb Chicken Skewers

138.99++

Oven Roasted Chicken Breast,
Your choice:

- Asian Plum, Gluten Free
- Bourbon BBQ, Gluten Free
- Buffalo, 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</i></p> <p><i>Gluten Free</i></p>	 119.99++	<p>BLT Stuffed Potato</p> <p><i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens</i></p> <p><i>Gluten Free</i></p> <p>105.99++</p>
<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>	 138.99++	<p>Tenderloin Crostini</p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p> <p>148.99++</p>
<p>Panzanella Skewer</p> <p><i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>	125.99++	<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> <p>144.99++</p>
<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> 	86.99++	

"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 158.99++ <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i></p>	<p>Crudités of Fresh Vegetables 98.99++ <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i></p>
<p>Grilled Vegetable Platter  115.99++ <i>Fire Grilled Zucchini, Yellow Squash,</i> <i>Onion, Carrots, Red Pepper,</i> <i>Mushroom, Yukon Gold Potato,</i> <i>Asparagus, Served with Chipotle Aioli</i> <i>or Garlic Hummus</i> <i>Gluten Free</i></p>	<p>Artisan Cheese Platter 131.99++ <i>Sliced Swiss, Cheddar, Pepper Jack, Colby,</i> <i>Fontina, Local Bleu Cheese, Imported Brie,</i> <i>Gouda, Manchego, 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; text-align: center;"> <p>"All our guests literally RAVED about the food!" - Angela W.</p> </div>	<p>Domestic Cheese Platter 118.99++ <i>Sliced Swiss, Cheddar, Pepper Jack, Colby,</i> <i>Fontina, Local Bleu Cheese, Garnished with</i> <i>Grapes, Served with Assorted Crackers</i> <i>Gluten Free, Excluding Crackers</i></p>
<p>Deli Meat Tray 179.99++ <i>All-Natural Turkey, Ham, Roast Beef,</i> <i>Served with Brioche Buns,</i> <i>Mayonnaise, Dijon Mustard, Lettuce,</i> <i>Tomato &</i> <i>Red Onion</i> <i>Gluten Free, Excluding Buns</i></p>	<p>Spinach and Artichoke Dip 85.99++ <i>Creamy Blend of Spinach, Garlic,</i> <i>Artichoke, Parmesan Cheese, Served with</i> <i>Toasted Crostinis or Corn Tortilla Chips</i> <i>(Gluten Free)</i></p>
<p>Bruschetta 74.99++ <i>Fresh Tomatoes, Garlic, Red Onion,</i> <i>Basil, Olive Oil and Balsamic, Served</i> <i>with Toasted Crostinis</i> <i>Gluten Free, Excluding Crostinis</i></p>	<p>Pinwheels 113.99++ <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, <i>Per 50 Pieces</i> - Southwest Smoked Chicken & Avocado, <i>Per 50 Pieces</i></p>
	<p>Charcuterie Board 200.99++ <i>Prosciutto, Soppressata Salami, Assorted</i> <i>Cheese Cubes, Roasted Tomatoes,</i> <i>Artichokes, Olive Tapenade, Brie, Served</i> <i>with Baguette Slices</i> <i>Gluten Free, Excluding Baguette Slices</i></p>

Snacks

Snacks

Priced Per Pound Unless Otherwise Noted

<p>Seasoned Kettle Chips  52.99++ <i>With Toasted Onion Dip</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i></p>	<p>Tortilla Chips  4.299++ <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i></p>	<p>Party Mix 29.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Savory - Cajun - Sweet </p>
<p>Mini Pretzels 16.99++ <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 </p>	<p>Tortilla Chips 66.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i></p>	
<p>Honey Glazed Walnuts 28.99++ <i>Five (5) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Mixed Nuts 28.99++ <i>Three (3) 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.

A La Carte Salads

A La Carte Salads

Serves Approximately 50 Guests Per Order

<p>Medina's Signature Chop Salad  131.99++</p> <p><i>Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i> Gluten Free, Croutons on Side</p>	<p>Red Rock Chop Salad 131.99++</p> <p><i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Local Bleu Cheese, Key Lime Vinaigrette</i> Gluten Free</p>
<p>Mesclun Greens Salad 131.99++</p> <p><i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> Gluten Free</p>	<p>Traditional Caesar Salad 131.99++</p> <p><i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i> Gluten Free, Croutons on Side</p>
<p>Tuscan Pasta Toss 131.99++</p> <p><i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i></p>	

Kid's Meals

Kids Meals

Served with French Fries and Fresh Fruit

<p>Chicken Strips 17.99++</p> <p>Grilled Chicken Breast 17.99++ <i>Gluten Free</i></p>	<p>Baked Mac and Cheese 17.99++</p> <p>Angus Cheeseburger 17.99++</p>
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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. Please Refer to Page 4 for Service Package Options.

Buffet Pricing:


- One Entree	35.99++	Children Ages 3-10	15.99++
- Two Entrees	39.99++	Children Age 2 and Under	Free (Through Buffet Line)
- Three Entrees	44.99++		

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 and Sweet Cream Butter.
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. Please Refer to Page 4 for Service Package Options.*

Seafood

Maple Brown Sugar Salmon



Add 4.99++ Per Person

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

Vegetarian

Tortellini Primavera



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

Butternut Squash Ravioli

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

"The food was fantastic and our 250 guests went through the buffet faster than I have ever seen at a wedding!"

- Lauren and Joe

Dinners

Dinner Buffet - Accompaniments

Served with Fresh Baked Artisan Bread and Sweet Cream Butter.

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. Please Refer to Page 4 for Service Package Options.

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 and Sweet Cream Butter.

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. Please Refer to Page 4 for Service Package Options.

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

Priced Per Dozen Unless Otherwise Noted

Decadent Assorted Brownies and Bars	37.99++
<i>Chef's Selection of Delightful, Rich Confections</i>	
Gourmet Cookie Shoppe	30.99++
<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	
Assorted Mini Desserts	 65.99++
<i>Chef's Selection of Delectable, Hand Crafted Miniature Desserts</i>	
<i>TWO (2) Dozen Minimum</i>	
Mousse Cups	 68.99++
<i>Three (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen</i>	
<i>Available Flavors:</i>	
<i>Cookies & Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate,</i>	
Cake Pops	30.99++
<i>THREE (3) Dozen Minimum</i>	
<i>Vanilla Bean or Chocolate</i>	
Profiteroles	41.99++
<i>THREE (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen</i>	
<i>A sweet and moist cream puff with filling of your choice. Drizzled with chocolate sauce and a dusting of powdered sugar.</i>	
<i>Available Flavors: Vanilla, Chocolate, Banana, Grasshopper, Strawberry</i>	
Cannoli	68.99++
<i>TWO (2) Dozen Minimum</i>	
<i>Delicate Italian pastry filled with a sweet, creamy filling.</i>	

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 peach 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	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>	
		Imported Beer	9.00++		
Bar Cocktail	12.00++	Domestic Keg (150 Glasses)	475.00++	Gold Drink	9.00++
House Wine	8.75++	**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	3.25++	** Keg Restock Fee	110.00++		