



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

<p>Baby Tomato Caprese Skewer  103.99++</p> <p><i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle</i> Gluten Free</p>	<p>BLT Stuffed Potato 91.99++</p> <p><i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens</i> Gluten Free</p>
<p>Firecracker Chicken Cups  120.99++</p> <p><i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>	<p>Ahi Tuna Crisp 153.99++</p> <p><i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>
<p>Panzanella Skewer 108.99++</p> <p><i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>	<p>Buffalo Shrimp Crostini 125.99++</p> <p><i>Bleu and Cream Cheese spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp</i></p>
<p>Deviled Eggs 74.99++</p> <p>Your Choice:</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> 	<p>Tenderloin Crostini 129.99++</p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p>

"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*

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)*

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*

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*

Bruschetta 64.99++

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

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*

"All our guests literally
RAVED
about the food!"
- Angela W.

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>Popcorn 10.99++ <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i></p>
<p>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 </p>	<p>Tortilla Chips 57.99++ <i>With Queso</i> <i>Tortilla Chips Gluten Free</i> <i>Serves Approx. 50 Guests</i></p>	<p>Party Mix 24.99++ <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Savory - Cajun - Sweet </p>
<p>Honey Glazed Walnuts 24.99++ <i>Five (5) Pound Minimum</i> <i>Gluten Free</i></p>	<p>Mixed Nuts 24.99++ <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.

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++ <i>Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i> <i>Gluten Free, Croutons on Side</i>	Red Rock Chop Salad 114.99++ <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>
Mesclun Greens Salad 114.99++ <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> <i>Gluten Free</i>	Traditional Caesar Salad 114.99++ <i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</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

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

Chicken

<p>Chicken Mornay <i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i></p>		32.99++
<p>Chicken Parmesan <i>Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese</i></p>		30.99++
<p>Bianco Chicken Marsala <i>Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze</i></p>		30.99++
<p>Chicken Bruschetta <i>Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle</i></p>		30.99++

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:

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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

"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 (Through Buffet Line)
- Three Entrees	38.99++		

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, 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 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	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	<i>Dependent Upon Set up</i>	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

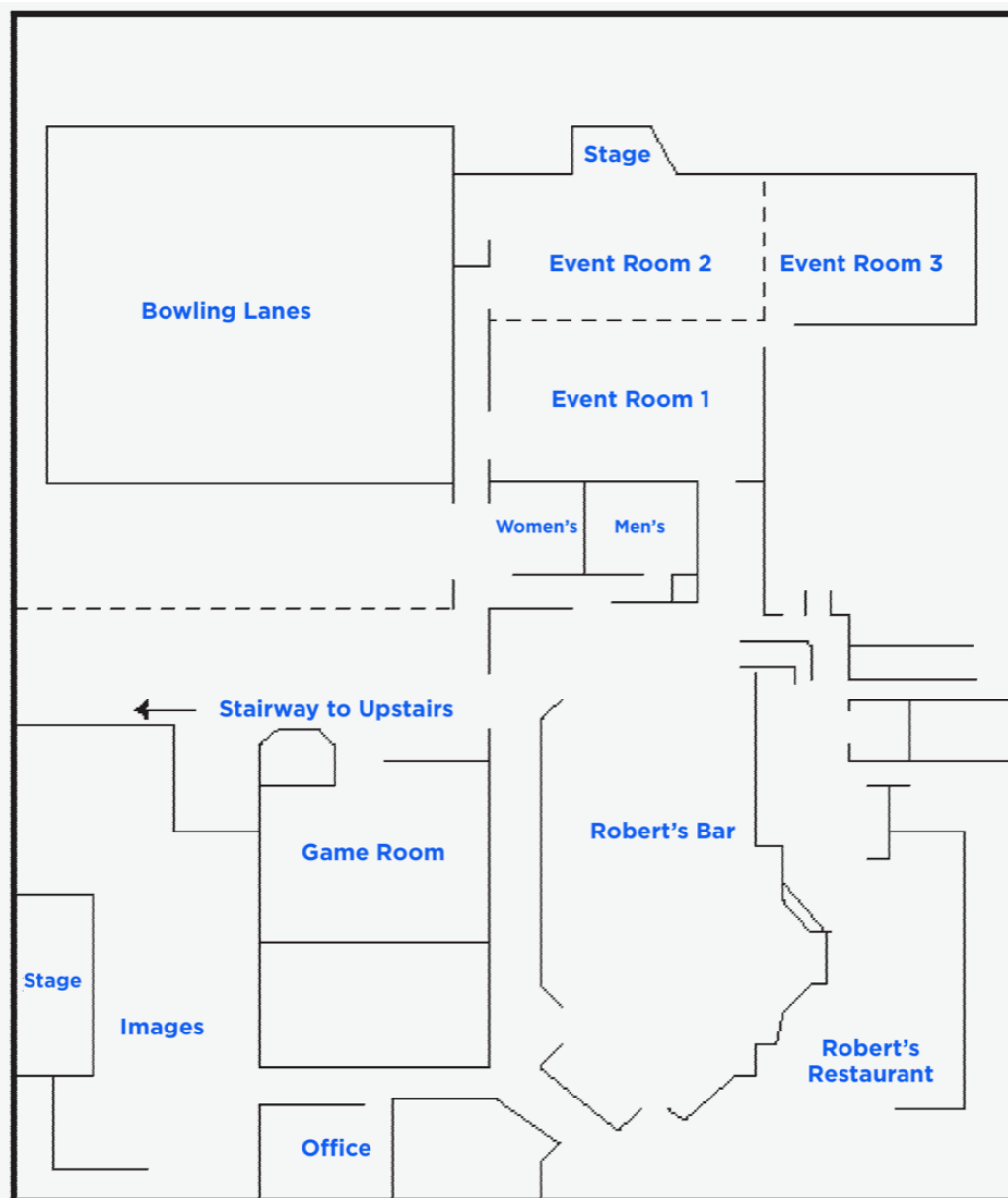
Medina Entertainment Center Main Level

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'

