



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

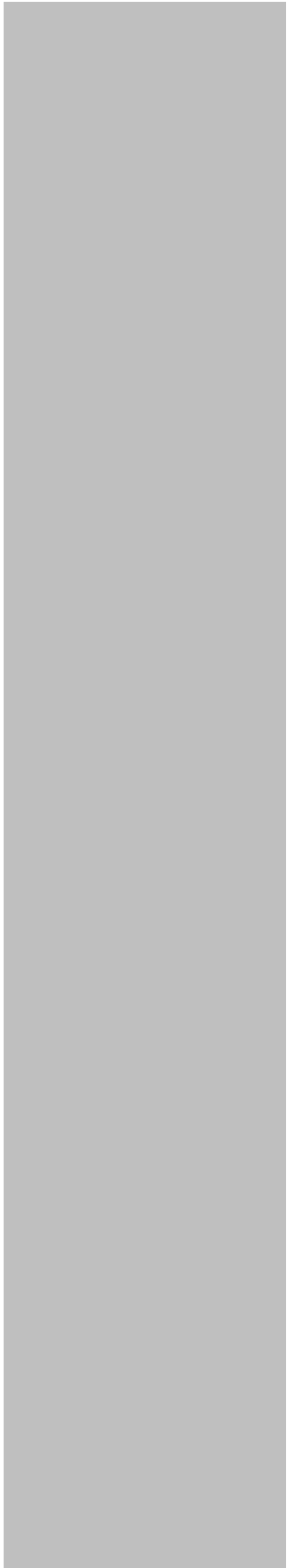
With many years of experience in addressing dietary needs and concerns of our guests, we do our best to accommodate your needs. We have items on our menu that are gluten free, nut free, dairy free, etc. We can also prepare items specially to fit your needs; however, we do not have an allergen-free kitchen 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 <i>with Granola and Fresh Berries</i>	26.99++	Seasonal Fresh Fruit Tray <i>Serves 16-20, Gluten Free</i>	65.99++
Cinnamon Rolls with Cream Cheese Icing	35.99++	Decadent Assorted Brownies and Bars	45.99++
Assorted Danish	41.99++	Gourmet Cookie Shoppe <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	38.99++
Assorted Donuts	31.99++		
Assorted Muffins	52.99++		
Pecan Caramel Rolls	35.99++		

Beverages

Priced Per Gallon Unless Noted Otherwise

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

"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

More Than 250 Guests – 1 Selection Selection

Mandarin Toss

16.99++

Mixed Greens, Slaw Mix, Craisins, Cucumbers, Oranges, Avocado, Sesame-Ginger Vinaigrette, Wontons, Chile Lime Cashews

Gluten Free, Omit Wontons

Add Grilled Chicken, Gluten Free

23.99++

Add Grilled Salmon, Gluten Free

27.99++

Add Grilled Angus Vegas Chuck Steak, Gluten Free

27.99++

Smoked Turkey Cobb

22.99++

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

22.99++

Charbroiled Chicken Breast, Greek Olives, Tomatoes, Herb Croutons, Romaine Lettuce, Parmesan Cheese,

Garlic Anchovy Dressing

Gluten Free, Omit Croutons

Red Rock Chopped

16.99++

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

23.99++

Add Grilled Salmon, Gluten Free

27.99++

Add Grilled Angus Vegas Chuck Steak, Gluten Free

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, 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 Gluten Free</i></p>	<p>119.99++</p>	<p>BLT Stuffed Potato</p> <p><i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens Gluten Free</i></p>	<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>	<p>138.99++</p>	<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>	<p>125.99++</p>	<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> 	<p>86.99++</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

<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>
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<p>Grilled Vegetable Platter 115.99++ <i>Fire Grilled Zucchini, Onion, Carrots,</i> <i>Red Pepper, Mushroom, Yukon Gold Potato,</i> <i>Asparagus, Served with Chipotle Aioli or Garlic</i> <i>Hummus</i> <i>Gluten Free</i></p>		<p>Artisan Cheese Platter 131.99++ <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i> <i>Local Bleu Cheese, Imported Brie, Gouda,</i> <i>Manchego, Garnished with Grapes,</i> <i>Served with Assorted Crackers</i> <i>Gluten Free, Excluding Crackers</i></p>
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Domestic Cheese Platter 118.99++
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 85.99++
Creamy Blend of Spinach, Garlic, Artichoke,
Parmesan Cheese, Served with Toasted Crostinis or
Corn Tortilla Chips (Gluten Free)

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

Deli Meat Tray 179.99++
All-Natural Turkey, Ham, Roast Beef, Served
with Brioche Buns, Mayonnaise, Dijon
Mustard, Lettuce, Tomato &
Red Onion
Gluten Free, Excluding Buns

Pinwheels 113.99++
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 74.99++
Fresh Tomatoes, Garlic, Red Onion, Basil, Olive
Oil and Balsamic, Served with Toasted Crostinis
Gluten Free, Excluding Crostinis

Charcuterie Board 200.99++
Prosciutto, Soppressata Salami, Assorted Cheese
Cubes, Roasted Tomatoes, Artichokes, Olive
Tapenade, Brie, Served with Baguette Slices &
Assorted Crackers
Gluten Free, Excluding Baguette Slices &
Assorted Crackers

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> <i>- Savory</i> <i>- Cajun</i> <i>- Sweet</i></p>
<p>Mini Pretzels 16.99++ <i>Three (3) Pound Minimum,</i> <i>Three (3) Pounds Per Flavor</i> <i>Your Choice:</i> <i>- Cinnamon</i> <i>- Buffalo</i> <i>- Garlic and Herb</i></p>	<p>Tortilla Chips 66.99++ <i>With Queso</i> <i>Tortilla Chips</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

Medina's Signature Chop Salad



131.99++

*Red Pepper, Red Onion, Cauliflower, Butter & Garlic
Croutons, Cheddar, Parmesan, Mixed Greens, Sweet
Buttermilk Dressing
Gluten Free, Croutons on Side*

Red Rock Chop Salad

131.99++

*Avocado, Corn Salsa, Bacon, Hardboiled Egg,
White Corn Tortilla Chips, Wild Mixed Greens,
Local Bleu Cheese, Key Lime Vinaigrette
Gluten Free*

Mesclun Greens Salad

131.99++

*Mandarin Oranges, Red Onion, Craisins, Praline
Walnuts, Local Bleu Cheese, Mesclun Greens,
Balsamic Vinaigrette
Gluten Free*

Traditional Caesar Salad

131.99++

*Black Olives, Tomatoes, Butter & Garlic
Croutons, Parmesan Cheese, Crisp Romaine,
Garlic Anchovy Dressing
Gluten Free, Croutons on Side*

Tuscan Pasta Toss

131.99++

*Imported Tubes, Fresh Vegetables, Olives, Sun Dried
Tomatoes, Parmesan, Creamy Pesto Dressing*

Kid's Meals

Kids Meals

Served with French Fries and Fresh Fruit

Chicken Strips

17.99++

Baked Mac and Cheese

17.99++

Grilled Chicken Breast

17.99++

Angus Cheeseburger

17.99++

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. 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
- Three Entrees	44.99++		(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

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

Market Price

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

*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 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	45.99++
<i>Chef's Selection of Delightful, Rich Confections</i>	
Gourmet Cookie Shoppe	38.99++
<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, Caramel Strawberry</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 **Prices and Availability Subject to Change*

Pepperwood Grove Pinot Noir , California	32++/Bottle
<i>Beautifully crafted, aromas of ripe cherries, baking spices and vanilla are vibrant on the nose. Medium-bodied and expressive, this wine exhibits enticing flavors of cranberry, red raspberry and caramel.</i>	
La Petite Perriere Pinot Noir , France	48++/Bottle
<i>Bright garnet robe with purple shades. A very Burgundian earthiness opens to notes of wild cherry. It's an outburst of freshness on the palate, a body full of momentum and tension ending in a hint of vanilla.</i>	
Pepperwood Grove Merlot , California	32++/Bottle
<i>Bold aromas of plum and black olive featuring notes of vanilla. Rich flavors of red currant with subtle nuances of spearmint intermingle on the palate and reveal a -finish of graham cracker.</i>	
Pepperwood Grove Cabernet Sauvignon , California	32++/Bottle
<i>Rich and inviting, aromas of blackberry, red currant, dark chocolate and mocha draw you in. Flavors of dried sweet cherry, toasted coconut and sweet leather play against the long finish.</i>	
Hess Select Cabernet Sauvignon , California	55++/Bottle
<i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>	
Bread and Butter Cabernet Sauvignon , California	42++/Bottle
<i>Classic California cabernet sauvignon with hints of rich vanilla, toasted oak and mocha, perfect when enjoyed with good food and company.</i>	

Wine & Beverage Service

White Wine **Prices and Availability Subject to Change*

Folonari Moscato , Italy	32++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
Luccio Pinot Grigio , Italy	32++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Ant Moore Sauvignon Blanc , New Zealand	40++/Bottle
<i>Well rounded, displaying intense lemon flavors with hints of lime. Subtle nose, great richness, palate length and weight that provides huge flavor intensity on the finish. A drier style, classic.</i>	
Hess Select Chardonnay , California	47++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
Pepperwood Grove Chardonnay , California	32++/Bottle
<i>Soft and approachable, delivering aromas of golden delicious apple, honey, and apple compote. The flavors in this Chardonnay prove to make it an instant favorite with fresh apple and fragrant herbal juniper.</i>	
Joel Gott Chardonnay , California	42++/Bottle
<i>Unoaked, with tropical fruit flavors, round mouthfeel and crisp minerality on the finish.</i>	

“The service and bartending were top notch! It was a breeze working with the team. No hiccups. Everything was clear and timely. We will definitely recommend MEC to our friends and family!”

- Brenda K.

Wine & Beverage Service

Blush Wine **Prices and Availability Subject to Change*

Oak Vineyards White Zinfandel, California 32++/Bottle

Subtle sweetness, complemented by fresh fruit flavors of strawberry and apricot. Enjoy as a picnic wine, aperitif, accompaniment to lighter fare, or with fruit-based desserts.

Sparkling Wine

Extra Dry Castillo San Simon, Spain 38++/Bottle

Intense aroma of fresh citrus fruits, expression of herbs and hints of flower petals. Delicate and elegant, perfect on its own, for mimosas or with cheese, salads, seafood and light sauce dishes.

Maschino Prosecco Brut, Italy 47++/Bottle

Light-straw yellow in color. Intense aromas with light ethereal notes, along with hints of white peach and orange blossoms.

Beverage Service **Prices and Availability Subject to Change*

Priced Per Glass Unless Otherwise Noted

Call Brand	8.75++	House Wine	8.75++	Green Drink Ticket	8.75++
Premium Brand	10.00++			<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Bar Cocktail	11.00-14.00++	Soft Drinks	3.50++		
		Unlimited Soft Drinks	2.25++	Gold Drink Ticket	11.00++
		(With Private Bar, Per Guest Count)		<i>Good for ANY Premium Brand Drink, ANY Beer, ANY Glass of House Wine or THREE Soft Drinks</i>	

Beer Selections **Prices and Availability Subject to Change*

Priced Per Glass Unless Otherwise Noted

Domestic Beer 6.50++ **Imported Beer** 7.75-10.50++
 12oz & 16oz Pours Available 12oz & 16oz Pours Available

Domestic Keg 530.00++ ****Keg Restock Fee** 110.00++
 12oz Pours – 200 Glasses per Keg

****Ask your event consultants for craft, micro brew, or specialty kegs!**