



# 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.

Our Executive Chef Team 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

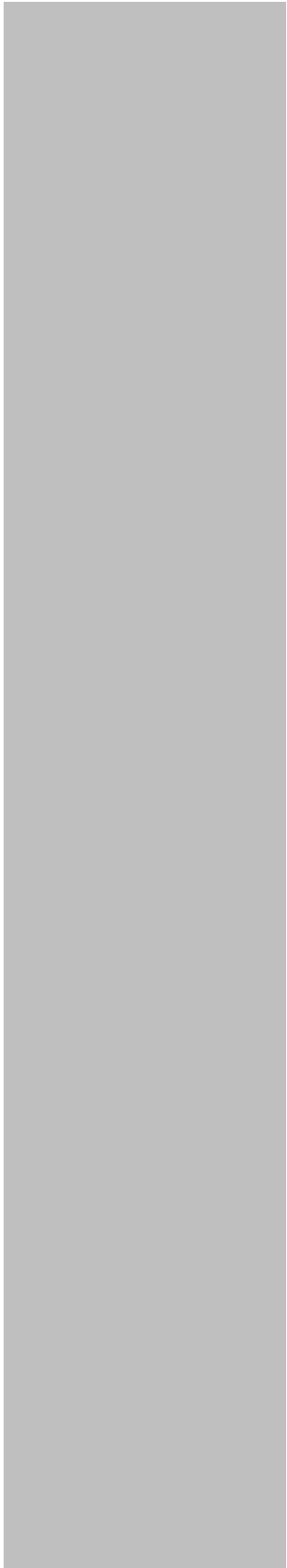
With many years of experience in addressing dietary needs and concerns of our guests, we do our best to accommodate your needs. We have items on our menu that are gluten free, nut free, dairy free, etc. We can also prepare items specially to fit your needs; however, we do not have an allergen-free kitchen 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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## Catering Pick Up, Drop Off & Service Options

Everything on our menu is available to pick up here at Medina Entertainment Center, or to be dropped off at your location.

Delivery charges would apply based on your catering order and drop off location. Disposable plates, forks, knives and napkins can be added on for \$1.99 per person.

We also offer a full-service catering option where our banquet staff would be on-site to set up and take down the buffet, and disposable plates, forks, knives and napkins are included.

We require 1 banquet server per 40 guests at \$35 per server per hour.

Banquet servers can also be added on if you would like tables cleared during the event, and this is \$35 per server per hour.

# 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 Options.*

<b>Continental Breakfast</b>	23.99++
<i>Fresh Sliced Seasonal Fruit, Served with Assorted Breakfast Pastries, Danish and Muffins</i>	
<b>Classic American</b>	29.69++
<i>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</i>	
<b>Country Morning Buffet</b>	31.89++
<i>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</i>	

“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>	33.99++	Seasonal Fresh Fruit Tray <i>Serves 16-20, Gluten Free</i>	83.59++
Cinnamon Rolls with Cream Cheese Icing	43.99++	Decadent Assorted Brownies and Bars	48.39++
Assorted Danish	51.69++	Gourmet Cookie Shoppe <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	46.19++
Assorted Donuts	40.69++		
Assorted Muffins	66.99++		
Pecan Caramel Rolls	44.59++		

## Beverages

*Priced Per Gallon Unless Noted Otherwise*

Freshly Brewed Columbian Coffee <i>Regular or Decaffeinated</i>	42.99++	Fruit or Orange Punch	35.99++
Hot Apple Cider	40.99++	Strawberry Lemonade	36.99++
Fruit Juices <i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	32.99++	Hot Cocoa <i>Served with Whipped Cream and Mini Marshmallows</i>	43.99++
Iced Tea	33.99++	1% Milk	32.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	36.99++	Assorted Soft Drinks <i>Per Can</i>	3.75++
Spring Water <i>Per Bottle</i>	3.50++		

“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, Chocolate Chip Cookie & Bottle of Water.  
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

<b>Mandarin Toss</b>		18.79++
<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>		28.69++
<i>Add Grilled Salmon, Gluten Free</i>		31.99++
<i>Add Grilled Angus Vegas Chuck Steak, Gluten Free</i>		31.99++
<b>Smoked Turkey Cobb</b>		27.59++
<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>		
<b>Herb Chicken Caesar</b>		27.59++
<i>Charbroiled Chicken Breast, Greek Olives, Tomatoes, Herb Croutons, Romaine Lettuce, Parmesan Cheese, Garlic Anchovy Dressing</i>		
<i>Gluten Free, Omit Croutons</i>		
<b>Red Rock Chopped</b>		18.79++
<i>Mesclun Greens, Hardboiled Egg, Scallions, Smokehouse Bacon, Local Bleu Cheese, Avocado, Corn &amp; Black Bean Salsa, Key Lime Vinaigrette, White Corn Tortilla Chips</i>		
<i>Gluten Free</i>		
<i>Add Grilled Chicken, Gluten Free</i>		28.69++
<i>Add Grilled Salmon, Gluten Free</i>		31.99++
<i>Add Grilled Angus Vegas Chuck Steak, Gluten Free</i>		31.99++



# Lunches

## Boxed Lunches – Sandwiches

*Served with Seasoned Kettle Chips, Chocolate Chip Cookie & Bottle of Water. 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

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



25.49++

### Veggie Torta

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

23.49++

### Chicken Salad

*Cranberry-Orange Chicken Salad, Lettuce, Swiss Cheese, Served on a Croissant*

22.99++

### Roast Beef and Smoked Cheddar

*Lettuce, Tomato, Horseradish Cream Served on a Brioche Bun*

26.49++

### Ham and Swiss

*Lettuce, Tomato, Coarse Grain Mustard, Served on a Ciabatta Bun*

24.49++

### 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



29.69++

*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



32.99++

*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*

\$4.29++

### Summertime Picnic

31.89++

*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 1/3<sup>rd</sup> 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

29.69++

*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



205.99++

*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



148.49++

*House Special Blend of Beef and Pork,*

*Your choice:*

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

### Spinach Artichoke Au Gratin



148.49++

*Creamy Baked Artichoke, Spinach, Garlic, Blend of Cheeses,*

*Served with Corn Tortilla Chips*

*Gluten Free*

### Roasted Wings



181.49++

*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

214.99++

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

### Mozzarella Stuffed Portobello

148.49++

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

### Maple Bacon Sticks



181.49++

*Applewood Smoked Thick Cut Bacon, Chipotle Maple Glaze*

*Served on a Skewer, Gluten Free*

### Ranch Pretzel Bites

141.89++

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

### Herb Chicken Skewers

173.79++

*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><b>Baby Tomato Caprese Skewer</b> </p> <p><i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle</i> Gluten Free</p>	<p>148.49++</p>	<p><b>BLT Stuffed Potato</b></p> <p><i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens</i> Gluten Free</p>	<p>127.59++</p>
<p><b>Firecracker Chicken Cups</b> </p> <p><i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i></p>	<p>173.79++</p>	<p><b>Tenderloin Crostini</b></p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p>	<p>176.99++</p>
<p><b>Panzanella Skewer</b></p> <p><i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Focaccia Crouton, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i></p>	<p>156.19++</p>	<p><b>Buffalo Shrimp Crostini</b></p> <p><i>Bleu and Cream Cheese spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp</i></p>	<p>180.39++</p>
<p><b>Deviled Eggs</b></p> <p><i>Your Choice:</i></p> <ul style="list-style-type: none"> <li>- Bacon &amp; Cheddar <i>Per 50 Pieces, Gluten Free</i></li> <li>- That '70s Paprika Sprinkle <i>Per 50 Pieces, Gluten Free</i></li> <li>- Chipotle Lime &amp; Cilantro <i>Per 50 Pieces, Gluten Free</i></li> </ul>	<p>107.99++</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><b>Seasonal Fruit Display</b> 197.99++  <i>Fresh Cut Seasonal Fruit and Berries</i>  <i>Gluten Free</i></p>	<p><b>Crudités of Fresh Vegetables</b> 123.19++  <i>Fresh Cut Assorted Raw Vegetables,</i>  <i>Served with Creamy Ranch Dip</i>  <i>Gluten Free</i></p>
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<p><b>Grilled Vegetable Platter</b> 144.99++  <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><b>Artisan Cheese Platter</b> 158.39++  <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** 141.89++  
*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** 107.79++  
*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** 214.99++  
*All-Natural Turkey, Ham, Roast Beef, Served*  
*with Brioche Buns, Mayonnaise, Dijon*  
*Mustard, Lettuce, Tomato &*  
*Red Onion*  
*Gluten Free, Excluding Buns*

**Pinwheels** 141.89++  
*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** 85.79++  
*Fresh Tomatoes, Garlic, Red Onion, Basil, Olive*  
*Oil and Balsamic, Served with Toasted Crostinis*  
*Gluten Free, Excluding Crostinis*

**Charcuterie Board** 249.99++  
*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><b>Seasoned Kettle Chips</b> </p> <p><i>With Toasted Onion Dip</i>  <i>Serves Approximately 50 Guests</i>  <i>Gluten Free</i></p>	<p>65.99++</p>	<p><b>Tortilla Chips</b> </p> <p><i>With Fresh Picante</i>  <i>Serves Approx. 50 Guests</i>  <i>Gluten Free</i></p>	<p>57.19++</p>	<p><b>Party Mix</b></p> <p><i>Three (3) Pound Minimum</i>  <i>Your Choice:</i>  <i>- Savory</i>  <i>- Cajun</i>  <i>- Sweet</i></p>	<p>37.39++</p>
<p><b>Mini Pretzels</b></p> <p><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>21.99++</p>	<p><b>Tortilla Chips</b></p> <p><i>With Queso</i>  <i>Tortilla Chips</i>  <i>Serves Approx. 50 Guests</i></p>	<p>83.59++</p>		
		<p><b>Mixed Nuts</b></p> <p><i>Three (3) Pound Minimum</i>  <i>Gluten Free</i></p>	<p>36.29++</p>		
<p><b>Honey Glazed Walnuts</b></p> <p><i>Five (5) Pound Minimum</i>  <i>Gluten Free</i></p>	<p>37.39++</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*

<b>Medina's Signature Chop Salad</b>  <i>Red Pepper, Red Onion, Cauliflower, Butter &amp; Garlic            Croutons, Cheddar, Parmesan, Mixed Greens, Sweet            Buttermilk Dressing            Gluten Free, Croutons on Side</i>	148.49++	<b>Red Rock Chop Salad</b> <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg,            White Corn Tortilla Chips, Wild Mixed Greens,            Local Bleu Cheese, Key Lime Vinaigrette            Gluten Free</i>	148.49++
<b>Mesclun Greens Salad</b> <i>Mandarin Oranges, Red Onion, Craisins, Praline            Walnuts, Local Bleu Cheese, Mesclun Greens,            Balsamic Vinaigrette            Gluten Free</i>	148.49++	<b>Traditional Caesar Salad</b> <i>Black Olives, Tomatoes, Butter &amp; Garlic            Croutons, Parmesan Cheese, Crisp Romaine,            Garlic Anchovy Dressing            Gluten Free, Croutons on Side</i>	148.49++
<b>Tuscan Pasta Toss</b> <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried            Tomatoes, Parmesan, Creamy Pesto Dressing</i>	148.49++		

# Kid's Meals

*Served with French Fries and Fresh Fruit*

<b>Chicken Strips</b>	20.99++	<b>Baked Mac and Cheese</b>	20.99++
<b>Grilled Chicken Breast</b> <i>Gluten Free</i>	20.99++	<b>Angus Cheeseburger</b>	20.99++

# 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 One Salad, One Vegetable and One Side. Minimum 30 Guests. One Hour Serving Time. Please Refer to Page 4 for Service Options.*

### Buffet Pricing:

- One Entree	42.89++	Children Ages 3-10	18.99++
- Two Entrees	47.29++	Children Age 2 and Under	Free
- Three Entrees	51.69++		(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 One Salad, One Vegetable and One Side. Minimum 30 Guests.*

*One Hour Serving Time. Please Refer to Page 4 for Service Options.*

### Seafood

#### Maple Brown Sugar Salmon



Add 7.99++ 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 One Salad, One Vegetable and One Side. Minimum 30 Guests.*

*One Hour Serving Time. Please Refer to Page 4 for Service Options.*

### Salads - Please Select ONE 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*

#### 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 One Salad, One Vegetable and One Side. Minimum 30 Guests.*

*One Hour Serving Time. Please Refer to Page 4 for Service 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*

<b>Decadent Assorted Brownies and Bars</b>	48.99++
<i>Chef's Selection of Delightful, Rich Confections</i>	
<b>Gourmet Cookie Shoppe</b>	45.99++
<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	
<b>Assorted Mini Desserts</b>	
<i>Chef's Selection of Delectable, Hand Crafted Miniature Desserts TWO (2) Dozen Minimum</i>	
<b>Mousse Cups</b>	
<i>Three (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen Available Flavors: Cookies &amp; Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry</i>	
<b>Profiteroles</b>	52.99++
<i>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</i>	

# Wine & Beverage Service

## Red Wine *\*Prices and Availability Subject to Change*

<b>Pepperwood Grove Pinot Noir</b> , 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>	
<b>La Petite Perriere Pinot Noir</b> , 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>	
<b>Pepperwood Grove Merlot</b> , 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>	
<b>Pepperwood Grove Cabernet Sauvignon</b> , 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>	
<b>Hess Select Cabernet Sauvignon</b> , California	55++/Bottle
<i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>	
<b>Bread and Butter Cabernet Sauvignon</b> , 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*

<b>Folonari Moscato</b> , Italy	32++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
<b>Luccio Pinot Grigio</b> , Italy	32++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
<b>Ant Moore Sauvignon Blanc</b> , 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>	
<b>Hess Select Chardonnay</b> , California	47++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
<b>Pepperwood Grove Chardonnay</b> , 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>	
<b>Joel Gott Chardonnay</b> , 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*

<b>Call Brand</b>	8.75++	<b>House Wine</b>	8.75++	<b>Green Drink Ticket</b>	8.75++
<b>Premium Brand</b>	10.00++			<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
<b>Bar Cocktail</b>	11.00-14.00++	<b>Soft Drinks</b>	3.50++		
		<b>Unlimited Soft Drinks</b>	2.25++	<b>Gold Drink Ticket</b>	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!*