



# Catering & Events

AT PLYMOUTH  
COMMUNITY CENTER

763.478.6661

WWW.MEDINAENTERTAINMENT.COM  
EMAIL: CATERING@MEDINAENTERTAINMENT.COM

# Celebrating Over 65 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!

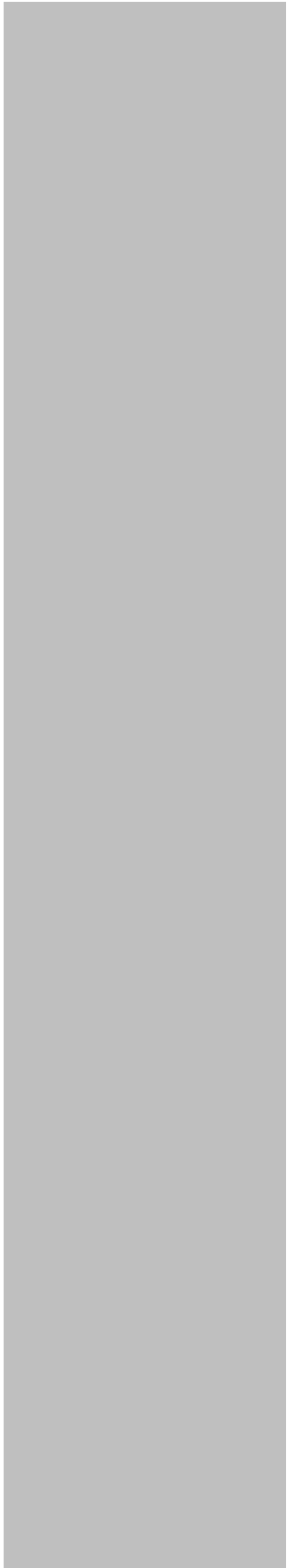
## Dietary Restrictions

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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# 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.

Breakfast and lunch options are available Monday – Friday.

## Standard Package

The first price indicates our standard package, which includes disposable dinnerware, silverware and paper napkins. A coffee station, including regular and decaffeinated coffee, will be set up with the meal.

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.

## Traditional Package

The second price indicates our traditional package, which includes real china, flatware and glassware. A coffee station, including regular and decaffeinated coffee, will be set up with the meal.

Water will be served at the tables. This package includes full service with servers to set the room, take care of guests and clean up.

Table linens are included with a \$1500 Food & Beverage minimum.

Linens are available for rent for \$15/linen.

# Breakfasts

## Breakfast Buffet

*Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station with Traditional Package.  
Minimum 30 Guests. Breakfast Served Until 1pm. One Hour Serving Time.*

**Continental Breakfast** 23.99++

*Fresh Sliced Seasonal Fruit, Served with Assorted Donuts, Danish and Muffins*

**Classic American** 29.69++/31.89++

*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** 31.89++/33.99++

*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>	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	48.99++
Assorted Danish	51.69++	Gourmet Cookie Shoppe <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	45.99++
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++	Assorted Herbal & Black Tea Bags <i>Served with Lemon Wedges &amp; Honey</i>	35.99++
Hot Apple Cider	40.99++	1% Milk	32.99++
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++	Citrus Infused Water	32.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	36.99++	Strawberry Lemonade	36.99++
Spring Water <i>Per Bottle</i>	3.50++	Assorted Soft Drinks <i>Per Can</i>	3.75++
Fruit or Orange Punch	35.99++		

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

- Jessica W.

# Lunches

## Plated Lunches – Specialties





*Served with Fresh Baked Artisan Breads, Sweet Cream Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Must be Served by 2pm.*

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

<b>Grilled Salmon</b>		32.99++
<i>Fresh Loch-Raised Salmon, Served with Seasonal Vegetables, Minnesota Wild Rice Pilaf, Topped with Maple Glaze, Garnished with Grilled Lemon Slices</i>		
<i>Gluten Free</i>		
<b>Lemon Herb Chicken</b>		28.59++
<i>Hand Seasoned, Frenched Breast Chicken, Golden Tarragon Jus, Served with Carrot Sticks, Roasted Garlic Mashed Potatoes</i>		
<i>Gluten Free</i>		
<b>Butternut Squash Ravioli</b>		26.39++
<i>Craft Pasta, Filled with Sage Roasted Squash, Topped with Rosemary Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i>		
<b>Braised Short Ribs</b>		26.39++
<i>Slow Roasted Beef Short Ribs, Served with Roasted Garlic Mashed Potatoes, Carrot Sticks, Topped with Cabernet Demi</i>		
<b>Meatloaf Marsala</b>		26.39++
<i>Slow Roasted Angus Ground Chuck, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Topped with Mushroom Wine Demi</i>		
<b>Chicken Royale</b>		28.59++
<i>Hand Breaded, Pan Seared Chicken Breast, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Roasted Peppers, Topped with Supreme Sauce</i>		
<b>Butter Cracker Walleye</b>		40.69++
<i>Hand Breaded Freshwater Walleye Filet, Served with Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Topped with Fresh Lemon, House Made Remoulade</i>		
<b>**Add Medina's Signature Chop Salad or Traditional Caesar Salad</b>		3.99++

# Lunches

## Plated Lunches - Salads

*Served with Fresh Baked Artisan Breads, Sweet Cream Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Medina Proudly Prepares All Salad Dressings In-House. Must be Served by 2pm.*

*Please Limit Selections:*

*Less Than 100 Guests – 3 Selections*

*101-250 Guests – 2 Selections*

*More Than 250 Guests – 1 Selection*

### Mandarin Toss

19.79++

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

*Add Grilled Chicken, Gluten Free*

29.69++

*Add Grilled Salmon, Gluten Free*

32.99++

*Add Grilled Angus Vegas Chuck Steak, Gluten Free*

32.99++

### Smoked Turkey Cobb



28.59++

*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

28.59++

*Charbroiled Chicken Breast, Greek Olives, Tomatoes, Butter & Garlic Croutons, Romaine Lettuce, Parmesan Cheese,  
Garlic Anchovy Dressing  
Gluten Free, Omit Croutons*

### Red Rock Chopped



19.79++

*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*

29.69++

*Add Grilled Salmon, Gluten Free*

32.99++

*Add Grilled Angus Vegas Chuck Steak, Gluten Free*

32.99++

“Medina hosted a big event for us and we couldn't be happier with the way it went.  
The staff did a great job keep up with the big rush at the start and during the event.  
I highly recommend Medina Entertainment Center!”

- Kevin B.



# Lunches

## Plated Lunches – Sandwiches





*Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station and Seasoned Kettle Chips.  
Must be Served by 2pm.*

*Please Limit Selections:*

*Less Than 100 Guests – 3 Selections*

*101-250 Guests – 2 Selections*

*More Than 250 Guests – 1 Selection*

<b>Cajun Chicken</b>		24.19++
<i>Charbroiled, Cajun Seasoned Chicken Breast, Cayenne Pepper Sauce, Habanero-Jack Cheese, Lettuce, Tomato, Bleu Cheese Dressing, Served on a Grilled Ciabatta Roll</i>		
<b>Classic Club Wrap</b>		26.39++
<i>Smoked Turkey, Bacon, Monterey Cheddar Jack Cheese, Lettuce, Tomato, Garlic Aioli, Rolled in a Flour Tortilla</i>		
<b>Veggie Torta</b>		24.19++
<i>Roasted Summer Vegetables, Sun Dried Tomato, Cheddar Cheese, Key Lime Dressed Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll</i>		
<b>Prime Rib Focaccia</b>		32.99++
<i>Slow Roasted Shaved Prime Rib, Sautéed Peppers and Onions, Swiss Cheese, Roasted Garlic Aioli, Served on a Grilled Focaccia Hoagie</i>		
<b>Herb Grilled Chicken</b>		28.59++
<i>Charbroiled Marinated Chicken Breast, Swiss Cheese, Sun Dried Tomato, Balsamic Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll</i>		
<b>Smokehouse Burger</b>		26.39++
<i>6 oz. Charbroiled Angus Ground Chuck Patty, Smokehouse Bacon, Cheddar Cheese, Bourbon BBQ, Haystack Onions, Served on a Fresh Bakery Bun</i>		
<b>K.C. Pulled Pork</b>		26.39++
<i>Slow Roasted Tender Pulled Pork, Bourbon BBQ Sauce, Coleslaw, Haystack Onions, Served on a Bakery Fresh Bun</i>		
<b>Substitute Gluten Free Bun</b>		3.99++

# Boxed 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++

# Boxed 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++

“Working with Medina was fantastic for my grandfather’s 80<sup>th</sup> birthday party. Everything turned out great and all the guests were very impressed with the food. I would recommend Medina and their staff to anyone!”



- Nick B.

# Lunches

## Lunch Buffets

Served with Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

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

<b>Soup &amp; Sandwich Buffet</b>	 29.69/31.89++	<b>Summertime Picnic</b> 31.89/34.09++
Seasoned Kettle Chips, <i>Gluten Free</i> Rotini Pasta Salad, with Creamy Pesto Dressing Fresh Baked Artisan Breads Deli Sliced Meats to Include Ham, Natural Turkey, Roast Beef, and Corned Beef, <i>Gluten Free</i> Cheddar, Swiss, Colby Jack, Pepper Jack Cheese, <i>Gluten Free</i> Mayonnaise, Dijon Mustard, Lettuce, Tomato, Red Onion, <i>Gluten Free</i> Chicken Wild Rice Soup, with Saltine Crackers		Seasoned Kettle Chips, <i>Gluten Free</i> Rotini Pasta Salad, with Creamy Pesto Dressing Creamy Dijon Potato Salad, <i>Gluten Free</i> Fresh Bakery Buns Your Choice of One (1) Entrée: - Bourbon BBQ Chicken Breast, <i>Gluten Free</i> - Angus Grilled 1/3 <sup>rd</sup> Pound Burgers, <i>Gluten Free</i> Baked Beans, <i>Gluten Free</i> Swiss and Cheddar Cheese, <i>Gluten Free</i> Mayonnaise, Dijon Mustard, Lettuce, Tomato, Red Onion, <i>Gluten Free</i> Add An Additional Entrée, Per Person 3.99++
<b>Taco Bar</b>	32.99/35.19++	<b>Tuscan Sun Buffet</b> 29.69/31.89++
Fiesta Salad, with Southwestern Ranch Dressing, <i>Gluten Free, Croutons on Side</i> Crispy Corn Tortilla Chips, <i>Gluten Free</i> Flour Tortillas Fajita Style Grilled Chicken with Cilantro Lime Rice, <i>Gluten Free</i> Barbacoa Beef, <i>Gluten Free</i> Shredded Lettuce, Cheese, Tomato, Green Onion, Black Olives, Sour Cream, Salsa, <i>Gluten Free</i> Black Beans, <i>Gluten Free</i>		Traditional Caesar Salad, <i>Gluten Free, Croutons on Side</i> Caprese Salad, <i>Gluten Free</i> 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
<b>Robert's Buffet</b>	 32.99/35.19++	
Medina Signature Chop Salad, <i>Gluten Free, Croutons on Side</i> 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 <i>Gluten Free</i> - Roasted Turkey with Cranberry Chutney and Gravy Add An Additional Entrée, Per Person 4.29++		

# 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

### 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*

### Maple Bacon Sticks

181.49++

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

### Mozzarella Stuffed Portobello

148.49++

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

### Herb Chicken Skewers

173.79++

*Oven Roasted Chicken Breast,*  
*Your choice:*

- Asian Plum, Gluten Free
- Bourbon BBQ, Gluten Free
- Buffalo, Gluten Free

### Ranch Pretzel Bites

129.89++

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

### Spinach Artichoke Au Gratin

148.49++

*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><b>Baby Tomato Caprese Skewer</b> </p> <p><i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i></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 Gluten Free</i></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>Ahi Tuna Crisp</b></p> <p><i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>	<p>210.09++</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>	<p><b>Tenderloin Crostini</b></p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p>	<p>199.99++</p>

“We could not have asked for a better experience.  
 SO SO SO many compliments on the food.  
 We served hors d’oeuvres...  
 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>Grilled Vegetable Platter</b> 144.99++  <i>Fire Grilled Zucchini, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli or Garlic Hummus</i>  <i>Gluten Free</i></p>		<p><b>Crudité's of Fresh Vegetables</b> 123.19++  <i>Fresh Cut Assorted Raw Vegetables, Served with Creamy Ranch Dip</i>  <i>Gluten Free</i></p> <p><b>Artisan Cheese Platter</b> 169.39++  <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina, Local Bleu Cheese, Imported Brie, Gouda, Manchego, Garnished with Grapes, Served with Assorted Crackers</i>  <i>Gluten Free, Excluding Crackers</i></p> <p><b>Domestic Cheese Platter</b> 141.89++  <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina, Local Bleu Cheese, Garnished with Grapes, Served with Assorted Crackers</i>  <i>Gluten Free, Excluding Crackers</i></p> <p><b>Spinach and Artichoke Dip</b> 107.79++  <i>Creamy Blend of Spinach, Garlic, Artichoke, Parmesan Cheese, Served with Toasted Crostinis or Corn Tortilla Chips (Gluten Free)</i></p>
<p style="text-align: center;">"All our guests literally                  RAVED                  about the food!"                  - Angela W.</p>		<p><b>Deli Meat Tray</b> 224.99++  <i>All-Natural Turkey, Ham, Roast Beef, Served with Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce, Tomato &amp; Red Onion</i>  <i>Gluten Free, Excluding Buns</i></p> <p><b>Pinwheels</b> 141.89++  <i>Chive Cream Cheese, Rolled Flour Tortillas, Your Choice:</i>                  - Turkey Club, Per 50 Pieces                  - Ham &amp; Swiss, Per 50 Pieces                  - Hummus &amp; Greek Vegetables, Per 50 Pieces                  - Southwest Smoked Chicken &amp; Avocado, Per 50 Pieces</p>	<p><b>Bruschetta</b> 85.79++  <i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil and Balsamic, Served with Toasted Crostinis</i>  <i>Gluten Free, Excluding Crostinis</i></p> <p><b>Charcuterie Board</b> 249.99++  <i>Prosciutto, Soppressata Salami, Assorted Cheese Cubes, Roasted Tomatoes, Artichokes, Olive Tapenade, Brie, Served with Baguette Slices &amp; Assorted Crackers</i>  <i>Gluten Free, Excluding Baguette Slices</i></p>

# Snacks, Pizzas & Extras

## Snacks

*Priced Per Pound Unless Otherwise Noted*

<p><b>Seasoned Kettle Chips</b>  65.99++  <i>With Toasted Onion Dip</i>  <i>Serves Approximately 50 Guests</i>  <i>Gluten Free</i></p>	<p><b>Tortilla Chips</b>  57.19++  <i>With Fresh Picante</i>  <i>Serves Approx. 50 Guests</i>  <i>Gluten Free</i></p>	<p><b>Party Mix</b> 37.39++  <i>Three (3) Pound Minimum</i>  <i>Your Choice:</i>                  - Savory                  - Cajun                  - Sweet</p>
<p><b>Mini Pretzels</b> 21.99++  <i>Three (3) Pound Minimum,</i>  <i>Three (3) Pounds Per Flavor</i>  <i>Your Choice:</i>                  - Cinnamon                  - Buffalo                  - Garlic and Herb</p>	<p><b>Tortilla Chips</b> 83.59++  <i>With Queso</i>  <i>Tortilla Chips</i>  <i>Serves Approx. 50 Guests</i></p>	<p><b>Popcorn</b> 18.69++  <i>Per Bucket,</i>  <i>Five (5) Bucket Minimum</i>  <i>Gluten Free</i></p>
<p><b>Mixed Nuts</b> 36.29++  <i>Three (3) Pound Minimum</i>  <i>Gluten Free</i></p>	<p><b>Honey Glazed Walnuts</b> 37.39++  <i>Five (5) 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	31.89++	Pepperoni	36.29++	Specialty	38.49++
Garden	38.49++	Sausage	36.29++		

## 10" Gluten Free Pizza

Cheese	38.49++	Pepperoni	43.99++	Specialty	46.19++
Garden	46.19++	Sausage	43.99++		

## 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++		

# 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

<b>Ballroom Steak &amp; Mushroom</b> <i>Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms</i>		51.99++
<b>Maker's Mark Tenderloin</b> <i>Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee, Topped with Bourbon Demi</i>		62.99++
<b>Angus Beef Short Ribs</b> <i>Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce</i>		47.49++
<b>New York Strip Loin</b> <i>Angus New York Strip Loin, Charbroiled, Garnished with Peppercorn Demi, Topped with Bacon Onion Jam</i>		61.49++

### Chicken

<b>Chicken Mornay</b> <i>Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Bread Crumbs, Asparagus, Red Peppers</i>		45.99++
<b>Chicken Parmesan</b> <i>Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese</i>		43.99++
<b>Bianco Chicken Marsala</b> <i>Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom, Topped with a Marsala Wine Golden Demi Glaze</i>		43.99++
<b>Chicken Bruschetta</b> <i>Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle</i>		43.99++

# 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:*

*Less Than 100 Guests – 3 Selections*

*101-250 Guests – 2 Selections*

*More Than 250 Guests – 1 Selection*

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

### Pork

#### Bacon Wrapped Pork Tenderloins



43.99++

*Pan Seared Five Spice Seasoned Pork, Smokehouse Bacon, Topped with Apricot Brandy Reduction  
Gluten Free*

### Seafood

#### Maple Glaze Salmon



55.99++

*Oven Roasted Norwegian Filet, Peppercorn Studded,  
Served with Grilled Lemons, Topped with Local Maple  
Brown Sugar Glaze  
Gluten Free*

#### Freshwater Canadian Walleye

62.99++

*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

<p><b>Butternut Squash Ravioli</b> 41.99++</p> <p><i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i></p>	<p><b>Roasted Squash</b>  41.99++</p> <p><i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i> <i>Gluten Free, Vegan</i></p>
<p><b>Tortellini Primavera</b>  41.99++</p> <p><i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce</i></p>	<p><b>Stuffed Peppers</b> 41.99++</p> <p><i>Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper Smoked Tomato Demi</i> <i>Gluten Free, Vegan</i></p>

### Kids Meals

*Served with Kettle Chips and Fresh Fruit*

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

# 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*

"They were wonderful to work with!! We scheduled a birthday party and our planner was very helpful, friendly, and easy to work with, and the venue was very nice and reasonably priced. Highly recommend!!!"

- Michelle S.

# Dinners

## Plated Dinners - Accompaniments

*Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.  
Medina Proudly Prepares All Salad Dressings In-House.*

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

### Buffet Pricing:

- One Entree	42.89++	Children Ages 3-10	20.99++
- 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*

#### Chophouse Brisket

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



#### Summit Braised Short Ribs

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



#### 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, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Each Buffet Includes One Salad, 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 7.99++ 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 One Salad, One Vegetable and One Side. Minimum 30 Guests. One Hour Serving Time.*

### 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 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*  
*Gluten Free, Croutons on Side*

*Add An Additional Salad, Per Person*

3.99++

# 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 One Salad, 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** Add 3.00++ Per Person

“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



78.99++

*TWO (2) Dozen Minimum*

*Chef's Selection of Delectable, Hand Crafted Miniature Desserts*

### Mousse Cups



85.99++

*THREE (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen*

*Available Flavors: Cookies & Cream, Caramel Banana Pie, Grasshopper, Tiramisu, Double Chocolate, Caramel Strawberry*

### Profiteroles

52.99++

*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*

# Desserts

## Specialty Sweets

*Gluten Free, Priced Per Piece*

<b>Chocolate Torte</b>	9.99++
<i>A Decadent, Flourless Chocolate Torte</i>	
<b>Cookies and Cream Cake</b>	9.99++
<i>White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle</i>	

## Dessert Stations

*Priced Per Person, Minimum 25 Guests*

<b>Broken Pie Station</b>	9.99++
<i>Pie Filling, Caramel and Chocolate Sauce, Oreo and Graham Cracker Pie Crumbles, Whipped Cream</i>	
<i>Please Select THREE (3) Fillings: Chocolate, Vanilla, Banana, Strawberry, Grasshopper, Peach, Apple, Triple Berry or Cherry</i>	
<i>Additional Pie Fillings</i>	3.49++
<b>Cheesecake Station</b>	11.99++
<i>New York Cheesecake, Graham Cracker Crust, Cheesecake Toppings</i>	
<i>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</i>	
<i>Additional Toppings</i>	3.49++

## Traditional Treats

*Priced Per Dozen*

<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>	

# Wine & Beverage Service

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

<b>Pepperwood Grove Pinot Noir</b> , California	34++/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	34++/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	34++/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	44++/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	34++/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	34++/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	43++/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	49++/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	34++/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** 34++/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** 39++/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>	9.00++	<b>House Wine</b>	9.00++	<b>Green Drink Ticket</b>	9.25++
<b>Premium Brand</b>	11.00++			<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
<b>Bar Cocktail</b>	12.00-15.00++	<b>Soft Drinks</b>	3.75++		
		<b>Unlimited Soft Drinks</b> (With Private Bar, Per Guest Count)	2.25++	<b>Gold Drink Ticket</b>	12.00++
				<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*

<b>Domestic Beer</b>	8.00++	<b>Premium/Imported Beer</b>	9.00-11.00++
12oz & 16oz Pours Available		12oz & 16oz Pours Available	

<b>Domestic Keg</b>	575.00++	<b>**Keg Restock Fee</b>	100.00++
12oz Pours – 200 Glasses per Keg			

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