



Catering & Events

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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.

Medina's 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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Beverages

Beverages

Priced Per Gallon Unless Noted Otherwise

Freshly Brewed Columbian Coffee <i>Regular or Decaffeinated</i>	32.99++	Assorted Herbal & Black Tea Bags <i>Served with Lemon Wedges & Honey</i>	32.99++
Hot Apple Cider	32.99++	1% Milk	26.99++
Fruit Juices <i>Orange, Apple, Tomato, Cranberry, Grapefruit, Lemonade</i>	26.99++	Hot Cocoa <i>Served with Whipped Cream and Mini Marshmallows</i>	34.99++
Iced Tea	26.99++	Citrus Infused Water	26.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	29.99++	Strawberry Lemonade	29.99++
Spring Water <i>Per Bottle</i>	3.29++	Assorted Soft Drinks <i>Per Can</i>	3.29++
Fruit or Orange Punch	29.99++		

“It was an amazing place
 to have our wedding reception.
 The venue was beautiful and reasonably priced.
 The food was amazing.
 I highly recommend this venue to others.”
 - Andrea and Garrett

Hors D'oeuvres

Warm

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Gourmet Sliders



164.99++

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



118.99++

House Special Blend of Beef and Pork,

Your choice:

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

Pork Egg Rolls

117.99++

Golden Fried, Served with Thai Chile Sauce

Freshwater Walleye Cakes

171.99++

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

Breaded Three Cheese Ravioli

125.99++

Golden Fried, Parmesan Garnish, Served with House Red sauce

Herb Chicken Skewers

130.99++

Oven Roasted Chicken Breast,

Your choice:

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

Maple Bacon Sticks



137.99++

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

Roasted Wings



145.99++

Dry Rubbed, Oven Roasted Jumbo Wings,

Your choice:

- Asian Plum, with Pineapple and Red Pepper
Per 50 Pieces, Gluten Free
- Bourbon BBQ, with Ranch Dressing
Per 50 Pieces, Gluten Free
- Buffalo, with Bleu Cheese Dressing
Per 50 Pieces, Gluten Free

Mozzarella Stuffed Portobello

114.99++

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

Ranch Pretzel Bites

99.99++

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

Spinach Artichoke Au Gratin



114.99++

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

Hors D'oeuvres

Cold

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

<p>Baby Tomato Caprese Skewer </p> <p><i>Fresh Mozzarella, Pesto Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle Gluten Free</i></p>	<p>114.99++</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>101.99++</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>133.99++</p>	<p>Ahi Tuna Crisp</p> <p><i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i></p>	<p>169.99++</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>119.99++</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>138.99++</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>82.99++</p>	<p>Tenderloin Crostini</p> <p><i>Roasted Beef Tenderloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i></p>	<p>179.99++</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 151.99++ <i>Fresh Cut Seasonal Fruit and Berries</i> <i>Gluten Free</i></p>	<p>Crudités of Fresh Vegetables 94.99++ <i>Fresh Cut Assorted Raw Vegetables,</i> <i>Served with Creamy Ranch Dip</i> <i>Gluten Free</i></p>
<p>Grilled Vegetable Platter 111.99++ <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 134.99++ <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>
<p>Deli Meat Tray 171.99++ <i>All-Natural Turkey, Ham, Roast Beef, Served</i> <i>with Brioche Buns, Mayonnaise, Dijon</i> <i>Mustard, Lettuce, Tomato & Red Onion</i> <i>Gluten Free, Excluding Buns</i></p>	<p>Domestic Cheese Platter 113.99++ <i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina,</i> <i>Local Bleu Cheese, Garnished with Grapes, Served</i> <i>with Assorted Crackers</i> <i>Gluten Free, Excluding Crackers</i></p>
<p>Bruschetta 71.99++ <i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive</i> <i>Oil and Balsamic, Served with Toasted Crostinis</i> <i>Gluten Free, Excluding Crostinis</i></p>	<p>Spinach and Artichoke Dip 82.99++ <i>Creamy Blend of Spinach, Garlic, Artichoke,</i> <i>Parmesan Cheese, Served with Toasted Crostinis or</i> <i>Corn Tortilla Chips (Gluten Free)</i></p>
<p>Pinwheels 108.99++ <i>Chive Cream Cheese, Rolled Flour Tortillas,</i> <i>Your Choice:</i> <i>- Turkey Club, Per 50 Pieces</i> <i>- Ham & Swiss, Per 50 Pieces</i> <i>- Hummus & Greek Vegetables, Per 50 Pieces</i> <i>- Southwest Smoked Chicken & Avocado,</i> <i>Per 50 Pieces</i></p>	<p>Charcuterie Board 194.99++ <i>Prosciutto, Soppressata Salami, Assorted Cheese</i> <i>Cubes, Roasted Tomatoes, Artichokes, Olive</i> <i>Tapenade, Brie, Served with Baguette Slices &</i> <i>Assorted Crackers</i> <i>Gluten Free, Excluding Baguette Slices & Assorted Crackers</i></p>



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

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

Seasoned Kettle Chips <i>With Toasted Onion Dip</i> <i>Serves Approximately 50 Guests</i> <i>Gluten Free</i>		50.99++	Tortilla Chips <i>With Fresh Picante</i> <i>Serves Approx. 50 Guests</i> <i>Gluten Free</i>		50.99++	Popcorn <i>Per Bucket,</i> <i>Five (5) Bucket Minimum</i> <i>Gluten Free</i>	11.99++
Mini Pretzels <i>Three (3) Pound Minimum,</i> <i>Three (3) Pounds Per Flavor</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Cinnamon - Buffalo - Garlic and Herb 		16.99++	Tortilla Chips <i>With Queso</i> <i>Serves Approx. 50 Guests</i>		63.99++	Party Mix <i>Three (3) Pound Minimum</i> <i>Your Choice:</i> <ul style="list-style-type: none"> - Savory - Cajun - Sweet 	27.99++
Honey Glazed Walnuts <i>Five (5) Pound Minimum</i> <i>Gluten Free</i>		27.99++	Mixed Nuts <i>Three (3) Pound Minimum</i> <i>Gluten Free</i>		27.99++		

"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	23.99++	Pepperoni	26.99++	Specialty	29.99++
Garden	27.99++	Sausage	26.99++		

10" Gluten Free Pizza

Cheese	26.99++	Pepperoni	30.99++	Specialty	33.99++
Garden	30.99++	Sausage	30.99++		

A La Carte Salads

Serves Approximately 50 Guests Per Order

Medina's Signature Chop Salad <i>Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i> <i>Gluten Free, Croutons on Side</i>	126.99++		Red Rock Chop Salad <i>Avocado, Corn Salsa, Bacon, Hardboiled Egg, White Corn Tortilla Chips, Wild Mixed Greens, Local Bleu Cheese, Key Lime Vinaigrette</i> <i>Gluten Free</i>	126.99++
Mesclun Greens Salad <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> <i>Gluten Free</i>	126.99++		Traditional Caesar Salad <i>Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i> <i>Gluten Free, Croutons on Side</i>	126.99++
Tuscan Pasta Toss <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i>	126.99++			

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****

Steak

Ballroom Steak & Mushroom



40.99++

Chateau Cut Angus Sirloin, Charbroiled Medium, Red Wine Broiled Button Mushrooms

Maker's Mark Tenderloin

Market Price

Steak House Seasoned Beef Tenderloin, Charbroiled Medium, Garnished with Onion Brulee, Topped with Bourbon Demi

Angus Beef Short Ribs



38.99++

Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce

New York Strip Loin

49.99++

*Angus New York Strip Loin, Charbroiled, Topped with Bacon Onion Jam
Gluten Free*

Chicken

Chicken Mornay



36.99++

*Frenched Breast Chicken, Topped with a Creamy Mornay Sauce,
Garnished with Bread Crumbs, Asparagus, Red Peppers*

Chicken Parmesan

33.99++

Lightly Breaded Chicken Breast, Covered in Fresh Tomato Sauce and Topped with Mozzarella Cheese

Bianco Chicken Marsala

33.99++

*Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushroom,
Topped with a Marsala Wine Golden Demi Glaze*

Chicken Bruschetta



33.99++

Parmesan Crusted Chicken Breast, Fresh Salsa Cruda, Pesto Cream Sauce, Balsamic Drizzle

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



33.99++

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

Gluten Free

Seafood

Maple Glaze Salmon



45.99++

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

Freshwater Canadian Walleye

50.99++

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>Butternut Squash Ravioli 31.99++</p> <p><i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i></p>	<p>Tortellini Primavera  31.99++</p> <p><i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce</i></p>	<p>Roasted Squash  31.99++</p> <p><i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i> <i>Gluten Free, Vegan</i></p>	<p>Stuffed Peppers 31.99++</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>
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Kids Meals

Served with French Fries and Fresh Fruit

<p>Chicken Strips 16.99++</p>	<p>Baked Mac and Cheese 16.99++</p>
<p>Grilled Chicken Breast 16.99++</p> <p><i>Gluten Free</i></p>	<p>Angus Cheeseburger 16.99++</p>

“It is such a great place to get married and have your reception! The staff are super friendly and willing to help and cater to your requests. Our wedding was the best we could’ve asked for... All of our details and expectations were met perfectly.”

- Matthew C.

Dinners

Plated Dinners - Accompaniments

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

Salads - Please Select ONE of the Following:

Traditional Caesar

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

Medina's Signature Chop

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



Mesclun Greens

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

Baby Spinach

*Strawberry, Onion, Mushroom, Candied Almonds, Fresh Greens, Cider Vinaigrette
Gluten Free*

Italian Romaine Garden Salad

*Romaine Garden Greens, Cucumbers, Carrots, Red Onion, Tomatoes, Black Olives, Butter & Garlic Croutons, Parmesan Cheese, Italian Vinaigrette
Gluten Free, Croutons on Side*

Dinners

Plated Dinners - Accompaniments

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

Vegetables - Please Select ONE of the Following:

Petite Green Beans with Red Peppers

Gluten Free

Gold and White Corn with Parsley

Gluten Free

Honey Tarragon Roasted Carrot Sticks

Gluten Free

Fresh Malibu Mix

Broccoli, Cauliflower, Carrot, Yellow Carrot

Gluten Free

Garden Medley

Your Choice, Steamed or Roasted.

Zucchini, Carrot, Red Onion, Green Beans, Red Pepper,

Cauliflower, Broccoli

Gluten Free



Sides - Please Select ONE of the Following:

Parsley Buttered Baby Red Potatoes

Gluten Free

Roasted Garlic Mashed Potatoes

Gluten Free

Rosemary and Garlic Yukon Gold Potatoes

Gluten Free

Minnesota Wild Rice Pilaf

Gluten Free



Dinners

Dinner Buffet - Entrees

Served with Fresh Baked Artisan Bread, Sweet Cream Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Medina Proudly Prepares All Salad Dressings In-House. Each Buffet Includes One Salad, One Vegetable and One Side. Minimum 30 Guests. One Hour Serving Time.

Buffet Pricing:

- One Entree	34.99++	Children Ages 3-10	16.99++
- Two Entrees	38.99++	Children Age 2 and Under	Free
- Three Entrees	42.99++		(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, 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 5.99++ 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, 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
Gluten Free, Croutons on Side

Add An Additional Salad, Per Person

2.99++

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 2.00++ 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



65.99++

TWO (2) Dozen Minimum

Chef's Selection of Delectable, Hand Crafted Miniature Desserts

Mousse Cups



65.99++

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

39.59++

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

Chocolate Torte	5.99++
<i>A Decadent, Flourless Chocolate Torte</i>	
Cookies and Cream Cake	5.99++
<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

Broken Pie Station	7.99++
<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>	2.99++
Cheesecake Station	8.99++
<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>	2.99++

Traditional Treats

Priced Per Dozen

Decadent Assorted Brownies and Bars	41.99++
<i>Chef's Selection of Delightful, Rich Confections</i>	
Gourmet Cookie Shoppe	34.99++
<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia</i>	

Wine & Beverage Service

Red Wine **Prices and Availability Subject to Change*

Pepperwood Grove Pinot Noir , California	29++/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	36++/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	29++/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	29++/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	45++/Bottle
<i>Bursting with spice and black fruit, mid-palate, well balanced oak finish.</i>	
Bread and Butter Cabernet Sauvignon , California	35++/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	29++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
Luccio Pinot Grigio , Italy	29++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Ant Moore Sauvignon Blanc , New Zealand	34++/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	39++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
Pepperwood Grove Chardonnay , California	29++/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	33++/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 29++/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 31++/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 38++/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

House Brand	5.50++	House Wine	7.25++	Green Drink Ticket	7.50++
Call Brand	7.00++			<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Premium Brand	7.50++	Soft Drinks	3.00++		
Bar Cocktail	8.75-12.00++	Unlimited Soft Drinks (With Private Bar, Per Guest Count)	1.95++	Gold Drink Ticket	9.25++
				<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 Keg	450.00++	Domestic Beer	6.50-8.25++	Premium/Imported Beer	6.50-8.25++
12oz Pours – 200 Glasses per Keg		16oz Pours Available		12oz & 16oz Pours Available	

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

Room Capacities

	Theatre Style Seating	Classroom Seating	Round Tables Of 8	Banquet Tables Of 8	Conference (Block Style Set Up)
Event Room 1	84	36	Buffet – 48 Plated - 64	Buffet – 96 Plated - 112	28
Event Room 2	84	36	Buffet – 48 Plated - 64	Buffet – 96 Plated - 112	28
Event Room 3	84	36	Buffet – 48 Plated - 64	Buffet – 96 Plated - 112	28
Event Rooms	252	Dependent Upon Set up	Buffet – 198 Buffet with Head Table 208 Plated – 224 Plated with Head Table - 208	Buffet – 264 Plated - 280	36
Images	175	92	Buffet – 120 Plated - 136	Buffet – 158 Plated - 174	28
The Grand Ballroom (Dance Floor Only)	600	320	360	446	n/a

Room Layouts

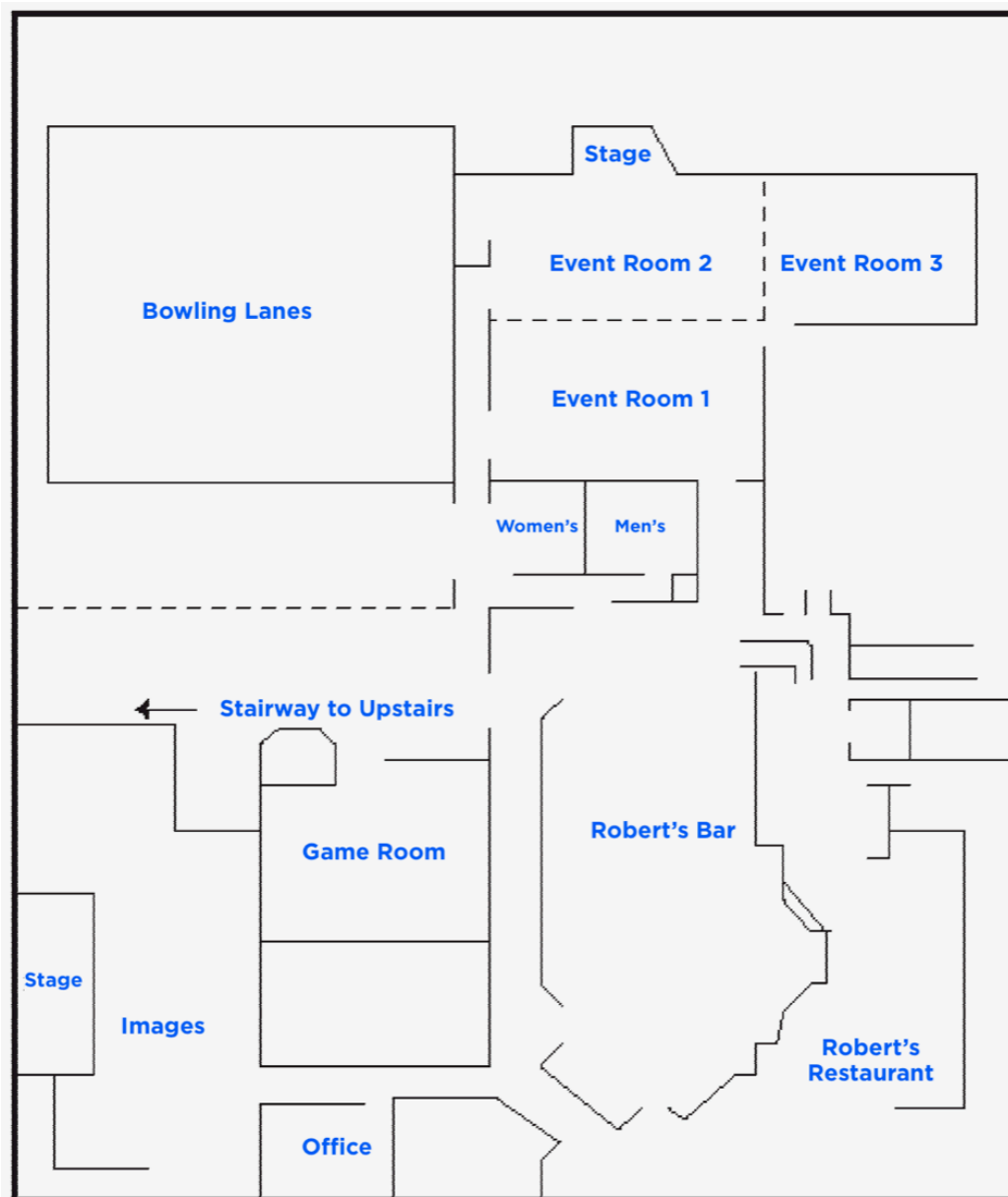
Medina Entertainment Center Main Level

Room Dimensions – Event Rooms (Capacity 200)

<i>Event Room 1</i>	<i>30' x 40'</i>
<i>Event Room 2</i>	<i>30' x 45'</i>
<i>Event Room 3</i>	<i>30' x 34'</i>
<i>Dance Floor</i>	<i>22' x 45'</i>
<i>Stage (12' Front)</i>	<i>14'6" Back, 8' Deep</i>
<i>Total Square Feet</i>	<i>3570'</i>

Room Dimensions – Images (Capacity 150)

<i>Images</i>	<i>47' x 58'</i>
<i>Dance Floor</i>	<i>14' x 19'8"</i>
<i>Stage</i>	<i>14' x 11'</i>
<i>Total Square Feet</i>	<i>2726'</i>



Room Layouts

The Grand Ballroom

Room Dimensions – The Grand Ballroom (Capacity 200+)

<i>Ballroom</i>	<i>180' x 160'</i>
<i>Dance Floor</i>	<i>65' x 95'</i>
<i>Stage, Elevated</i>	<i>33' x 25'</i>
<i>Total Display Area</i>	<i>Approximately 22,000'</i>

