



**CATERING MENU
2025-2026**

**MEDINAENTERTAINMENT.COM
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Celebrating Over 69+ 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 69 years, Medina has evolved and expanded into a truly unique entertainment center that offers concerts, dances, bowling, a pro-shop, game room, Robert's Craft 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 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.

Menu Labels:

GF = Gluten Free

VG = Vegan

V = Vegetarian

Please ask your event consultant if you would like to discuss any dietary needs for your event in more detail!

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Breakfasts

Plated Breakfast

Served with Robert's Baked Hash Browns, Caramel Roll, Fresh Fruit Cup, Freshly Brewed Premium Colombian Regular and Decaffeinated Coffee Station. Breakfast Served Until 1pm.

Breakfast Scrambler 21.75++

*Three Eggs Scrambled, Topped with Cheddar Cheese
Your Choice of Smokehouse Bacon OR Country Sausage Links
Gluten Free*

Breakfast Sandwich 21.75++

Three Eggs Folded, Topped with Cheddar Cheese, Smokehouse Bacon, Served on a Toasted English Muffin

Breakfast Buffet

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

Minimum 30 Guests. Breakfast Served Until 1pm. One Hour Serving Time.

Classic American 23.75++

Scrambled Eggs, Topped with Cheddar Cheese, Country Sausage Links, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Served with Assorted Donuts, and Danish

Country Morning Buffet 26.75++

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, and Danish

Upgrade Your Buffet to Include Smokehouse Bacon & Sausage, per Guest 3.25++

Breakfasts

A La Carte

Priced Per Dozen Unless Noted Otherwise

Greek Vanilla Yogurt Parfait <i>with Granola and Fresh Berries, Vegetarian</i>	31.99++	Seasonal Fresh Fruit Tray <i>Serves 16-20, Gluten Free, Vegetarian, Vegan</i>	67.99++
Cinnamon Rolls with Cream Cheese Icing <i>Vegetarian</i>	35.99++	Pecan Caramel Rolls <i>Vegetarian</i>	35.99++
Assorted Danish <i>Vegetarian</i>	35.99++	Assorted Donuts <i>Vegetarian</i>	35.99++

Beverages

Priced Per Gallon Unless Noted Otherwise. One (1) Gallon Serves Approx. 15 Glasses

Freshly Brewed Columbian Coffee <i>Regular or Decaffeinated</i>	35.99++	Assorted Herbal & Black Tea Bags <i>Served with Lemon Wedges & Honey</i>	33.99++
Fruit Juices <i>Orange, Apple, Tomato, Cranberry, Grapefruit</i>	28.99++	Hot Cocoa <i>Served with Whipped Cream and Mini Marshmallows</i>	36.99++
Water Station	24.99++	Hot Apple Cider	35.99++
Citrus Infused Water	28.99++	Regular or Strawberry Lemonade	31.99++
Iced Tea	28.99++	Fruit or Orange Punch	31.99++
Fruit Infused Iced Tea <i>With Mint and Berries</i>	31.99++	Spring Water <i>Per Bottle</i>	3.49++
		Assorted Soft Drinks <i>Per Can</i>	3.49++

Lunches

Plated Lunches – Specialties

Served with Seasonal Vegetables, Roasted Garlic Mashed Potatoes, Fresh Artisan White French Rolls, Butter, Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station. Must be Served by 2pm.

***Butternut Squash Ravioli Does Not Include Seasonal Vegetables and Roasted Garlic Mashed Potatoes*

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

Grilled Salmon 29.99++

Fresh Loch-Raised Salmon, Topped with Maple Glaze, Garnished with Grilled Lemon Slices

Gluten Free

Butternut Squash Ravioli 22.99++

Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese

Vegetarian

Braised Short Ribs  28.99++

Slow Roasted Beef Short Ribs, Topped with Cabernet Demi

Chicken Royale 25.99++

Hand Breaded, Pan Seared Chicken Breast, Topped with Roasted Peppers and Supreme Sauce

Butter Cracker Walleye  32.99++

Hand Breaded Freshwater Walleye Filet, Topped with Fresh Lemon, House Made Remoulade

Roasted North Atlantic Cod 29.99++

Topped with Lemon Butter Cream Sauce

****Add Medina's Signature Chop Salad or Traditional Caesar Salad** 3.99++

Lunches

Plated Lunches - Salads

*Served with Fresh Artisan White French Rolls, 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

Cobb Salad

23.75++

*Smokehouse Bacon, Avocado, Tomato, Red Onion, Black Olive, Hardboiled Egg, Ama Bleu Cheese,
Buttermilk Ranch Dressing
Gluten Free (Omit Croutons)*

Herb Caesar Salad

23.75++

*Black Olives, Tomatoes, Butter & Garlic Croutons, Romaine Lettuce, Parmesan Cheese, Garlic Anchovy Dressing
Gluten Free (Omit Croutons)*

Red Rock Chopped Salad



23.75++

*Mesclun Greens, Hardboiled Egg, Scallions, Smokehouse Bacon, Local Bleu Cheese, Avocado, Corn & Black Bean Salsa,
Key Lime Vinaigrette, White Corn Tortilla Chips
Gluten Free (Omit Croutons)*

Protein Add Ons, Total Salad Price:

Add Grilled Chicken, Gluten Free

25.99++

Add Grilled Salmon, Gluten Free

29.99++

Add Angus Top Sirloin, Gluten Free

36.99++



Lunches

Plated Lunches – Sandwiches

*Served with Seasoned Kettle Chips and 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

Cajun Chicken		20.99++
<i>Charbroiled, Cajun Seasoned Chicken Breast, Cayenne Pepper Sauce, Habanero-Jack Cheese, Lettuce, Tomato, Bleu Cheese Dressing, Served on a Grilled Ciabatta Roll</i>		
Classic Club Wrap		20.99++
<i>Smoked Turkey, Bacon, Monterey Cheddar Jack Cheese, Lettuce, Tomato, Garlic Aioli, Rolled in a Flour Tortilla</i>		
Veggie Torta		19.99++
<i>Roasted Summer Vegetables, Sun Dried Tomato, Cheddar Cheese, Key Lime Dressed Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll</i>		
<i>Vegetarian</i>		
Herb Grilled Chicken		21.99++
<i>Charbroiled Marinated Chicken Breast, Swiss Cheese, Sun Dried Tomato, Balsamic Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll</i>		
Smokehouse Burger		21.99++
<i>6 oz. Charbroiled Angus Ground Chuck Patty, Smokehouse Bacon, Cheddar Cheese, Bourbon BBQ, Haystack Onions, Served on a Fresh Bakery Bun</i>		
K.C. Pulled Pork		20.99++
<i>Slow Roasted Tender Pulled Pork, Bourbon BBQ Sauce, Coleslaw, Haystack Onions, Served on a Bakery Fresh Bun</i>		
Substitute Gluten Free Bun		4.99++

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.

Soup & Sandwich Buffet 26.50++

Seasoned Kettle Chips, Gluten Free
Rotini Pasta Salad, with Creamy Pesto Dressing, Vegetarian
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

Summertime Picnic 25.75++

Seasoned Kettle Chips, Gluten Free
Rotini Pasta Salad, with Creamy Pesto Dressing, Vegetarian
Creamy Dijon Potato Salad, Gluten Free, Vegetarian
Fresh Bakery Buns
Choose ONE (1) Entrée:
- Bourbon BBQ Chicken Breast, Gluten Free
- Angus Grilled 1/3^d Pound Burgers, Gluten Free
Baked Beans, Gluten Free
Swiss and Cheddar Cheese, Gluten Free
Mayonnaise, Dijon Mustard, Lettuce,
Tomato, Red Onion, Gluten Free

Add An Additional Entrée, Per Person 3.99++

Robert's Buffet 28.99++

Medina Signature Chop Salad, Gluten Free, Croutons on Side
Seasonal Vegetables, Gluten Free, Vegetarian
Roasted Garlic Mashed Potatoes, Gluten Free, Vegetarian
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 4.99++

Tuscan Sun Buffet 31.50++

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

Taco Bar 28.99++

Fiesta Salad, Gluten Free,
with Southwestern Ranch Dressing, Croutons on Side
Crispy Corn Tortilla Chips, Gluten Free
Flour Tortillas
Mexican Style Black Beans, Gluten Free, Vegan
Fajita Style Grilled Chicken with Cilantro Lime Rice, Gluten Free
Ground Beef, Gluten Free
Shredded Lettuce, Cheese, Tomato, Green Onion,
Black Olives, Sour Cream, Salsa, Gluten Free
Seasoned Tator Tots, Gluten Free

Hors D'oeuvres

Warm

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Angus Beef Sliders <i>Served with American Cheese, Served on a Brioche Bun</i>	 210.99++	Surley Braised Short Rib Sliders <i>Served with Fontina Cheese, Caramelized Onion, Served on a Brioche Bun</i>	239.99++
Reuben -OR- Rachel Sliders <i>Corned Beef -OR- Turkey, Sauerkraut, Swiss Cheese, Thousand Island, Served on a Pretzel Bun</i>	195.99++	BBQ Pulled Pork Sliders <i>House Smoked with Bourbon BBQ Sauce, Served on a Cheddar Biscuit</i>	215.99++
Bourbon BBQ Pulled Chicken Sliders <i>House Smoked with Bourbon BBQ Sauce, Served on a Cheddar Biscuit</i>	215.99++	Roasted Wings <i>Dry Rubbed, Oven Roasted Jumbo Wings, Your choice, All Options Gluten Free:</i> - Asian Plum, with Pineapple and Red Pepper - Boom Boom Sauce, with Chives - Bourbon BBQ, with Ranch Dressing - Buffalo, with Bleu Cheese Dressing - Dry Rub, with Ranch Dressing	 161.99++
Maple Bacon Sticks <i>Applewood Smoked Thick Cut Bacon, Chipotle Maple Glaze, Served on a Skewer Gluten Free</i>	 140.99++	Tempura Breaded Tofu <i>Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions & Asian Plum Sauce Vegan</i>	129.99++
Mozzarella Stuffed Portobello <i>Oven Roasted Baby Bellas, Focaccia Crust, Fresh Mozzarella, Basil, Heirloom Tomatoes, Aged Balsamic Drizzle, Vegetarian</i>	114.99++	Breaded Three Cheese Ravioli <i>Golden Fried, Parmesan Garnish, Served with House Red Sauce Vegetarian</i>	 125.99++
Ranch Pretzel Bites <i>Bavarian Pretzel Bites, Oven Baked with Ranch Seasoning, Served with Pale Ale Cheese Sauce Vegetarian</i>	115.99++	Egg Rolls <i>Golden Fried, Served with Thai Chile Sauce **Available with Pork -OR- Vegetable</i>	139.99++
Hand Rolled Meatballs <i>House Special Blend of Beef and Pork, Your choice of Bourbon BBQ -OR- Swedish</i>	121.99++	Spinach Artichoke Au Gratin <i>Creamy Baked Artichoke, Spinach, Garlic, Blend of Cheeses, Served with Corn Tortilla Chips Gluten Free, Vegetarian</i>	 154.99++
Herb Chicken Skewers <i>Oven Roasted Chicken Breast, Your choice, All Options Gluten Free:</i> - Asian Plum - Bourbon BBQ - Buffalo	152.99++		

Hors D'oeuvres

Cold

Serves Approximately 50 Pieces Per Order Unless Otherwise Noted

Baby Tomato Caprese Skewer <i>Fresh Mozzarella, Pesto-Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle</i> <i>Gluten Free, Vegetarian</i>		119.99++	BLT Stuffed Potato <i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens</i> <i>Gluten Free</i>	111.99++
Firecracker Chicken Cups <i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i>		137.99++	Buffalo Shrimp Crostini <i>Bleu and Cream Cheese Spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp</i>	153.99++
Panzanella Skewer <i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i> <i>Gluten Free</i>		122.99++	Ahi Tuna Crisp <i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i> Beef Sirloin Crostini <i>Roasted Beef Sirloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i>	169.99++
			Deviled Eggs <i>That '70s Paprika Sprinkle, Per 50 Pieces</i> <i>Gluten Free, Vegetarian</i>	101.99++



Hors D'oeuvres

Platters

Serves Approximately 50 Guests Per Order Unless Otherwise Noted

Seasonal Fruit Display	159.99++	Crudité's of Fresh Vegetables	107.99++
<i>Fresh Cut Seasonal Fruit and Berries, Chef's Choice Gluten Free, Vegetarian, Vegan</i>		<i>Fresh Cut Assorted Raw Vegetables, Served with Creamy Ranch Dip Gluten Free, Vegetarian, Vegan</i>	
Grilled Vegetable Platter	 117.99++	Artisan Cheese Platter	143.99++
<i>Fire Grilled Zucchini, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli or Garlic Hummus Gluten Free, Vegetarian, Vegan</i>		<i>Sliced Swiss, Cheddar, Pepper Jack, Colby, Fontina, Local Bleu Cheese, Imported Brie, Gouda, Manchego, Garnished with Grapes, Served with Assorted Crackers Gluten Free (Excluding Crackers), Vegetarian</i>	
Deli Meat Tray	206.99++	Pinwheels	
<i>All-Natural Turkey, Ham, Roast Beef, Served with Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce, Tomato & Red Onion Gluten Free (Excluding Buns)</i>		<i>Chive Cream Cheese, Rolled Flour Tortillas, Your Choice, ONE (1) Choice per Order:</i>	
		- Turkey Club, Per 50 Pieces	150.99++
		- Ham & Swiss, Per 50 Pieces	150.99++
		- Hummus & Greek Vegetables, Per 50 Pieces, Vegetarian	106.99++
Bruschetta	76.99++	- Southwest Smoked Chicken & Avocado, Per 50 Pieces	150.99++
<i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil and Balsamic, Served with Toasted Crostinis Gluten Free & Vegan (Excluding Crostinis)</i>			
Spinach and Artichoke Dip	94.99++	Antipasto Display	163.99++
<i>Creamy Blend of Spinach, Garlic, Artichoke, Parmesan Cheese, Served with Toasted Crostinis or Corn Tortilla Chips Gluten Free (Excluding Crostinis), Vegetarian</i>		<i>Salami, Pepperoncini, Artichokes, Peppadews, Assorted Cheeses, Brie, Olives, Tapenade, Served with Sliced Baguette and Crackers Gluten Free (Excluding Baguette & Crostinis)</i>	
Shrimp Cocktail	153.99++		
<i>Served with Cocktail Sauce and Lemon Wedges Gluten Free</i>			

Snacks, Pizzas & Extras

Snacks

Priced Per Pound Unless Otherwise Noted

Seasoned Kettle Chips		52.99++	Honey Glazed Walnuts	28.99++	Mixed Nuts	33.99++
<i>With Toasted Onion Dip Serves Approximately 50 Guests Gluten Free, Vegetarian</i>			<i>One (1) Pound Minimum Gluten Free, Vegetarian</i>		<i>One (1) Pound Minimum Gluten Free, Vegetarian, Vegan</i>	
Mini Pretzels		17.99++	Tortilla Chips	51.99++	Tortilla Chips	65.99++
<i>One (1) Pound Minimum, Your Choice:</i>			<i>With Fresh Picante, Serves Approx. 50 Guests Gluten Free, Vegetarian, Vegan</i>		<i>With Queso, Serves Approx. 50 Guests Vegetarian</i>	
<i>- Cinnamon, Vegetarian - Buffalo, Vegetarian - Garlic and Herb, Vegetarian</i>			Savory Party Mix	16.99++		
			<i>Two (2) Pound Minimum Vegetarian</i>			



Snacks, Pizzas & Extras

12" Pizza

Cheese, <i>Vegetarian</i>	24.99++	Pepperoni	28.99++	Specialty	29.99++
Garden, <i>Vegetarian</i>	28.99++	Sausage	28.99++		

10" Gluten Free Pizza

Cheese, <i>Vegetarian</i>	27.99++	Pepperoni	31.99++	Specialty	33.99++
Garden, <i>Vegetarian</i>	31.99++	Sausage	31.99++		

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), Vegetarian</i>	189.99++	Southwest Fiesta Salad <i>Corn & Black Bean Salsa, Cheddar Jack, Parmesan, Jalapenos, Mixed Greens, Southwest Ranch Dressing</i> <i>Gluten Free (Croutons on Side), Vegetarian</i>	189.99++
Mesclun Greens Salad <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> <i>Gluten Free, Vegetarian</i>	189.99++	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>	189.99++
Italian Romaine Garden Salad <i>Tomatoes, Red Onion, Cucumber, Carrot, Black Olive, Parmesan, Romaine Garden Greens, Italian Vinaigrette</i> <i>Gluten Free (Croutons on Side), Vegetarian</i>	189.99++	Tuscan Pasta Toss <i>Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing</i> <i>Vegetarian</i>	189.99++

Dinners

Plated Dinners - Entrees

Served with Fresh Artisan White French Rolls, 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

Beef

Ballroom Steak & Mushroom



49.99++

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

Angus Beef Short Ribs



48.99++

Slow Roasted Boneless Short Ribs, Summit Ale Pan Sauce

New York Strip Loin

61.99++

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

Gluten Free

Chicken

Chicken Mornay



39.99++

Frenched Breast Chicken, Topped with a Creamy Mornay Sauce,

Garnished with Breadcrumbs, Asparagus, Red Peppers, Topped with Parmesan

Chicken Parmesan

39.99++

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

Bianco Chicken Marsala

39.99++

Frenched Breast Chicken, Butter Roasted, Served with Grilled Artichokes, Wild Mushrooms,

Topped with Parmesan and Marsala Wine Golden Demi Glaze

Chicken Bruschetta



39.99++

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

Topped with Parmesan

Robert's Chicken

39.99++

Pepper and Garlic Seasoned Roasted Chicken Breast, Topped with Lightly Curried Natural Pan Gravy,

Topped with Roasted Red Pepper & Green Onion

Gluten Free

Dinners

Plated Dinners - Entrees

Served with Fresh Artisan White French Rolls, 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



37.99++

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

Seafood

Maple Glaze Salmon



48.99++

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

Freshwater Canadian Walleye

48.99++

*Oven Roasted Lemon-Herb Crumb Crusted
Filet, Served with a Sweet Pickle Remoulade*

North Atlantic Cod

36.99++

Served with Lemon Butter Cream Sauce

Dinners

Plated Dinners - Entrees

Served with Fresh Artisan White French Rolls, Butter, and Freshly Brewed Premium Columbian Regular and Decaffeinated Coffee Station.

Please Limit Selections:

Less Than 100 Guests – 3 Selections

101-250 Guests – 2 Selections

More Than 250 Guests – 1 Selection

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

Vegetarian

Butternut Squash Ravioli	36.99++	Roasted Squash	34.99++
<i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata</i>		<i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i>	
<i>Garnish, Parmesan Cheese</i>		<i>Gluten Free, Vegan</i>	
Tortellini Primavera	32.99++	Stuffed Peppers	34.99++
<i>Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a</i>		<i>Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper</i>	
<i>Tomato Cream Sauce</i>		<i>Smoked Tomato Demi</i>	
Tempura Breaded Tofu	34.99++	<i>Gluten Free, Vegan</i>	
<i>Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions & Asian Plum Sauce</i>			
<i>Vegan</i>			

Kids Meals

Served with French Fries and Fresh Fruit

Chicken Strips	17.50++	Baked Mac and Cheese, <i>Vegetarian</i>	17.50++
Grilled Chicken Breast	17.50++	Angus Cheeseburger	17.50++
<i>Gluten Free</i>			

Dinners

Plated Dinners - Accompaniments

Served with Fresh Artisan White French Rolls, 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), Vegetarian

Mesclun Greens

Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette
Gluten Free (Croutons on Side), Vegetarian

Baby Spinach

Strawberry, Onion, Mushroom, Candied Almonds, Fresh Greens, Cider Vinaigrette
Gluten Free (Croutons on Side), Vegetarian, Vegan

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), Vegetarian

Dinners

Plated Dinners - Accompaniments

Served with Fresh Artisan White French Rolls, 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, Vegetarian

Gold and White Corn with Parsley

Gluten Free, Vegetarian

Honey Tarragon Roasted Carrot Sticks

Gluten Free, Vegetarian

Fresh Malibu Mix

Broccoli, Cauliflower, Carrot, Yellow Carrot

Gluten Free, Vegetarian

Roasted Garden Medley

Chef's Choice Seasonal Vegetables

Gluten Free, Vegetarian



Sides - Please Select ONE of the Following:

Parsley Buttered Baby Red Potatoes

Gluten Free, Vegetarian

Roasted Garlic Mashed Potatoes

Gluten Free, Vegetarian

Rosemary and Garlic Yukon Gold Potatoes

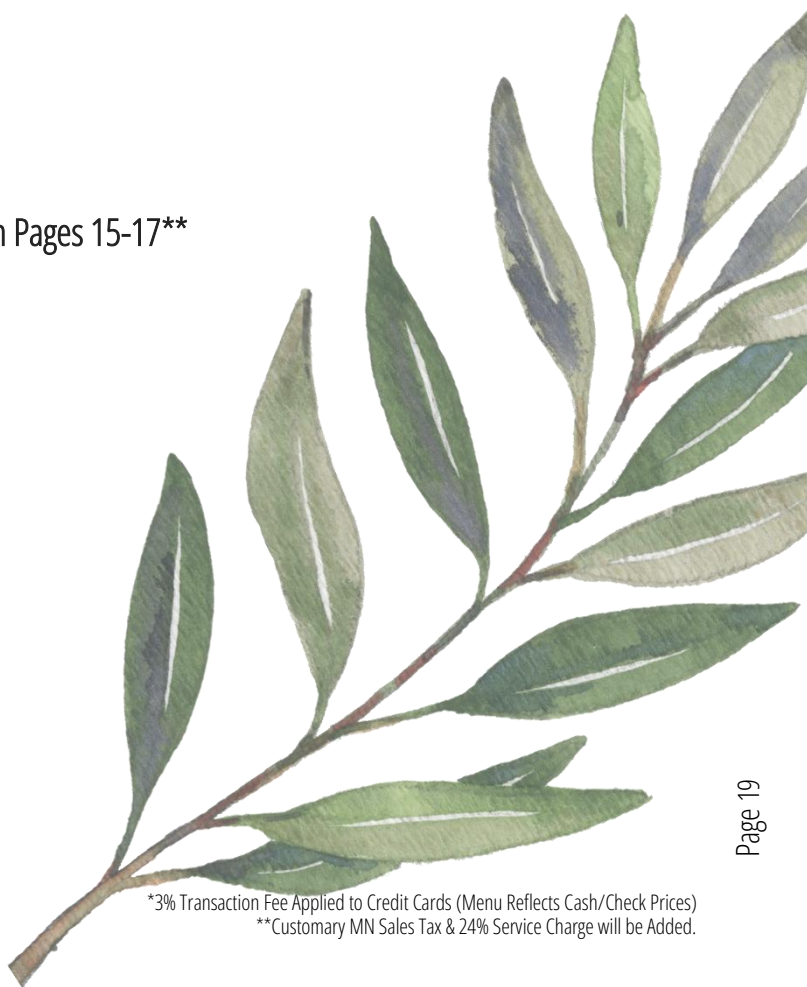
Gluten Free, Vegetarian

Minnesota Wild Rice Pilaf

Gluten Free, Vegetarian



****Entrees on Pages 15-17****



Dinners

Dinner Buffet - Entrees

Served with Fresh Artisan White French Rolls, 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	37.99++	Children Ages 3-10	17.50++
- Two Entrees	41.99++	Children Age 2 and Under	Free
- Three Entrees	45.99++		(Through Buffet Line)

Chicken

Chicken Mornay

Frenched Breast Chicken, Topped with a Creamy Mornay Sauce, Garnished with Breadcrumbs, Asparagus, Red Peppers, Topped with Parmesan



Chicken Bruschetta

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



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

Robert's Chicken

*Pepper and Garlic Seasoned Roasted Chicken Breast, Topped with Lightly Curried Natural Pan Gravy, Topped with Roasted Red Pepper & Green Onion
Gluten Free*

Beef

Cabernet Beef Tips

Herb Roasted Tenderloin Tips, Caramelized Onion, Baby Bellas, Red Wine Demi

Summit Braised Short Ribs



Add 3.99++ per Person

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

Chophouse Brisket



Add 1.99++ per Person

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

Dinners

Dinner Buffet - Entrees

Served with Fresh Artisan White French Rolls, 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 4.99++ Per Person

North Atlantic Cod

Served with Lemon Butter Cream Sauce

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



Dinners

Dinner Buffet - Accompaniments

Served with Fresh Artisan White French Rolls, 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.

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), Vegetarian



Mesclun Greens

Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette
Gluten Free (Croutons on Side), Vegetarian

Baby Spinach

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

Tuscan Pasta Toss

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

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), Vegetarian

Add An Additional Salad, Per Person

2.99++

Dinners

Dinner Buffet - Accompaniments

Served with Fresh Artisan White French Rolls, 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.

Vegetables - Please Select ONE of the Following:

Petite Green Beans with Red Peppers

Gluten Free, Vegetarian

Gold and White Corn with Parsley

Gluten Free, Vegetarian

Honey Tarragon Roasted Carrot Sticks

Gluten Free, Vegetarian

Fresh Malibu Mix

Steamed Broccoli, Cauliflower, Carrot, Yellow Carrot

Gluten Free, Vegetarian

Roasted Garden Medley

Chef's Choice Seasonal Vegetables

Gluten Free, Vegetarian



Sides - Please Select ONE of the Following:

Parsley Buttered Baby Red Potatoes

Gluten Free, Vegetarian

Roasted Garlic Mashed Potatoes

Gluten Free, Vegetarian

Rosemary and Garlic Yukon Gold Potatoes

Gluten Free, Vegetarian

Minnesota Wild Rice Pilaf

Gluten Free, Vegetarian



Desserts

Traditional Treats & Small Bites

Priced Per Dozen

Assorted Mini Desserts 74.99++

Chef's Selection of Delectable, Hand-Crafted Miniature Desserts, Vegetarian

Mousse Cups



69.99++

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

Available Flavors: Cookies & Cream, Caramel Banana Pie, Grasshopper (Gluten Free), Tiramisu,

Double Chocolate (Gluten Free)

Profiteroles

43.99++

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

A sweet and moist cream puff with filling of your choice. Topped with a dusting of powdered sugar.

Flavors Available: Vanilla, Chocolate, Strawberry

Decadent Assorted Brownies and Bars

46.99++

Chef's Selection of Delightful, Rich Confections, Vegetarian

Gourmet Cookie Shoppe

Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia, Vegetarian

38.99++

Desserts

Specialty Sweets

Gluten Free, Vegetarian, Priced Per Piece

Chocolate Torte 7.25++

A Decadent, Flourless Chocolate Torte

Cookies and Cream Cake 7.25++

*White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache,
White Chocolate Drizzle*

Medina's Famous Cheesecake Station

Priced Per Person, Minimum 25 Guests

Cheesecake Station 12.25++

*New York Cheesecake, Graham Cracker Crust, Caramel & Chocolate Sauces, Gluten Free (Excluding Crust), Vegetarian
Please Select FOUR (4) Toppings: Strawberry Compote, Raspberry Compote, Blueberry Compote, Cherry Pie Filling,
Oreo Crumbles, Heath Crumbles, Raspberry Sauce, Pecans*

Additional Toppings .99++

Wine & Beverage Service

Red Wine *Prices and Availability Subject to Change

House Pinot Noir, California 31++/Bottle

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.

Wente Bailey Hill Pinot Noir, California 40++/Bottle

This wine embodies the profound influence of the Pacific Coast's cool climate, resulting in a Pinot Noir highlighted by bright red fruit flavors and delicate baking spices.

Elouan Pinot Noir, Oregon 48++/Bottle

Elouan, meaning GOOD LIGHT, captures the foothills or Oregon's coastal range with its long summer days that this Northern latitude offers.

House Merlot, California 31++/Bottle

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.

House Cabernet Sauvignon, California 31++/Bottle

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.

Hess Select Cabernet Sauvignon, California 49++/Bottle

Bursting with spice and black fruit, mid-palate, well balanced oak finish.

Bread and Butter Cabernet Sauvignon, California

Classic California cabernet sauvignon with hints of rich vanilla, toasted oak and mocha, perfect when enjoyed with good food and company, bold and elegant. 38++/Bottle

Blush Wine *Prices and Availability Subject to Change

Oak Vineyards White Zinfandel, California 31++/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.

SABINE Rose, France 36++/Bottle

Enticing aromatics of peach, white cherry and wild raspberry that are balanced by summer flowers, white tea, light and fruit with a clean finish.

Wine & Beverage Service

White Wine **Prices and Availability Subject to Change*

Folonari Moscato, Italy	31++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
House Pinot Grigio, Italy	31++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
Ant Moore Sauvignon Blanc, New Zealand	37++/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>	
House Chardonnay, California	31++/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	36++/Bottle
<i>Unoaked, with tropical fruit flavors, round mouthfeel and crisp minerality on the finish.</i>	

Sparkling Wine

Extra Dry Castillo San Simon, Spain	31++/Bottle
<i>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.</i>	
Maschino Prosecco Brut, Italy	38++/Bottle
<i>Light-straw yellow in color. Intense aromas with light ethereal notes, along with hints of white peach and orange blossoms.</i>	
Jaume Serra Cristalino, Rose Brut, Spain	32++/Bottle
<i>Refreshing, fruity, smooth, and easy to drink. Pairs well with almost any meal!</i>	
Sutter Home, Fre Brut, California <i>**Alcohol Removed</i>	31++/Bottle
<i>Cascades of tiny bubbles release ripe pear aromas with apple and strawberry notes.</i>	

Wine & Beverage Service

Beverage Service **Prices and Availability Subject to Change*

Priced Per Glass Unless Otherwise Noted

House Brand	6.25++	House Wine	8.75++	Green Drink Ticket	7.75++
Call Brand	7.25++			<i>Good for ONE Premium Brand Drink, Beer, Glass of House Wine or TWO Soft Drinks</i>	
Premium Brand	8.00++	Soft Drinks	3.49++		
Bar Cocktail	9.50-13.00++	Unlimited Soft Drinks (With Private Bar, Per Guest Count)	2.00++	Gold Drink Ticket	9.75++
				<i>Good for ANY Premium Brand Drink, ANY Beer, ANY Glass of any Wine or THREE Soft Drinks</i>	

Beer Selections **Prices and Availability Subject to Change*

Priced Per Glass Unless Otherwise Noted

Domestic Keg	500.00++	Domestic Beer	6.50-8.25++	Premium/Import Beer	7.25-9.00++
12oz Pours – 200 Glasses per Keg		16oz Pours		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

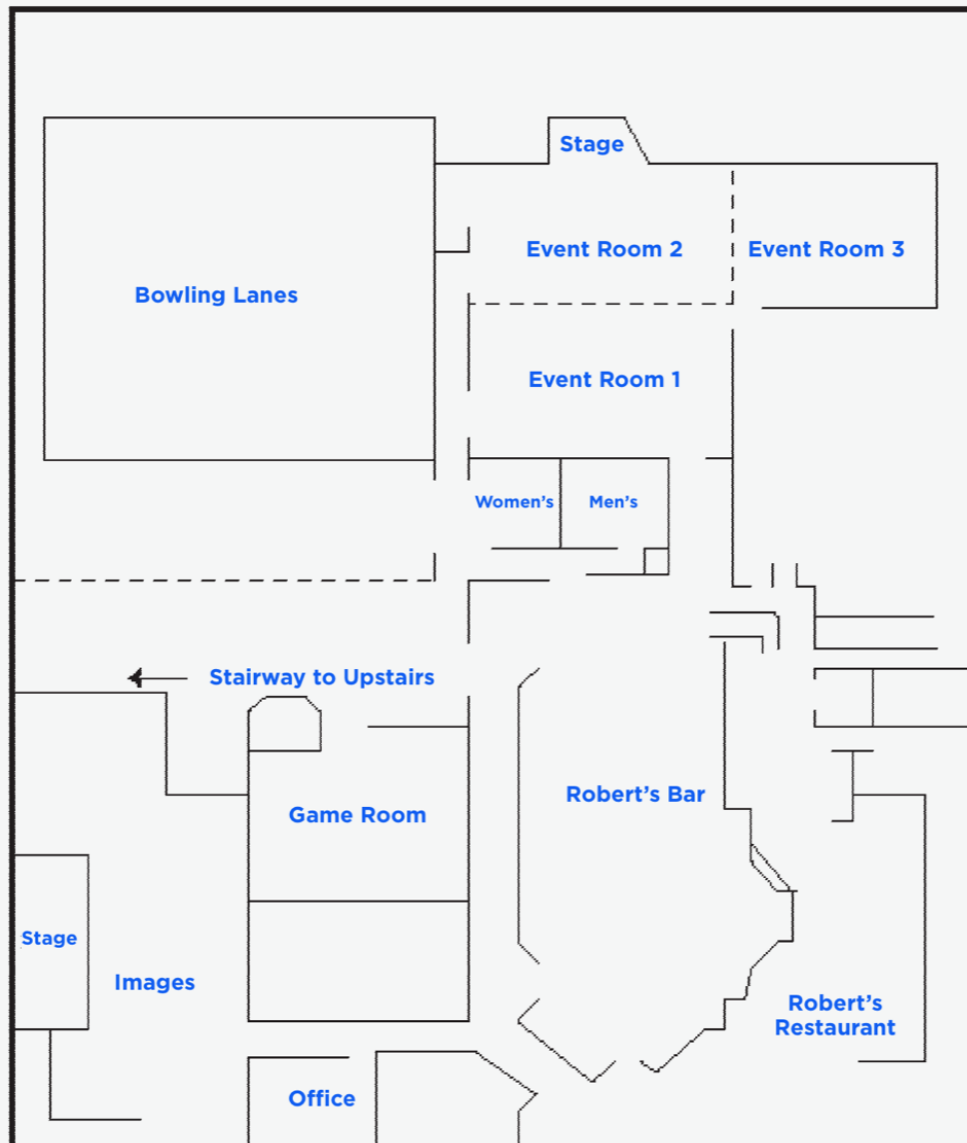
Medina Entertainment Center Main Level

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>

