



**CATERING MENU  
2025-2026**

**MEDINAENTERTAINMENT.COM  
CATERING@MEDINAENTERTAINMENT.COM**

**763-478-6661**

# 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 Columbian Regular and Decaffeinated Coffee Station. Breakfast Served Until 1pm.*

<b>Breakfast Scrambler</b>	21.75++
<i>Three Eggs Scrambled, Topped with Cheddar Cheese</i>	
<i>Your Choice of Smokehouse Bacon OR Country Sausage Links</i>	
<i>Gluten Free</i>	
<b>Breakfast Sandwich</b>	21.75++
<i>Three Eggs Folded, Topped with Cheddar Cheese, Smokehouse Bacon, Served on a Toasted English Muffin</i>	

## Breakfast Buffet

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

<b>Classic American</b>	23.75++
<i>Scrambled Eggs, Topped with Cheddar Cheese, Country Sausage Links, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Served with Assorted Donuts, and Danish</i>	
<b>Country Morning Buffet</b>	26.75++
<i>Scrambled Eggs, Topped with Cheddar and Monterey Cheese, Cinnamon Crunch Baked French Toast with Warm Maple Syrup, Country Sausage Links OR Smokehouse Bacon, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Served with Assorted Donuts, and Danish</i>	
<b>Upgrade Your Buffet to Include Smokehouse Bacon &amp; Sausage, per Guest</b>	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 &amp; 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*

<b>Grilled Salmon</b>		29.99++
<i>Fresh Loch-Raised Salmon, Topped with Maple Glaze, Garnished with Grilled Lemon Slices</i>		
<i>Gluten Free</i>		
<b>Butternut Squash Ravioli</b>		22.99++
<i>Craft Pasta, Filled with Roasted Squash, Topped with Sage Cream Sauce, Grilled Caponata Garnish, Parmesan Cheese</i>		
<i>Vegetarian</i>		
<b>Braised Short Ribs</b>		28.99++
<i>Slow Roasted Beef Short Ribs, Topped with Cabernet Demi</i>		
<b>Chicken Royale</b>		25.99++
<i>Hand Breaded, Pan Seared Chicken Breast, Topped with Roasted Peppers and Supreme Sauce</i>		
<b>Butter Cracker Walleye</b>		32.99++
<i>Hand Breaded Freshwater Walleye Filet, Topped with Fresh Lemon, House Made Remoulade</i>		
<b>Roasted North Atlantic Cod</b>		29.99++
<i>Topped with Lemon Butter Cream Sauce</i>		
<b>**Add Medina's Signature Chop Salad or Traditional Caesar Salad</b>		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*

<b>Cajun Chicken</b>		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>		
<b>Classic Club Wrap</b>		20.99++
<i>Smoked Turkey, Bacon, Monterey Cheddar Jack Cheese, Lettuce, Tomato, Garlic Aioli, Rolled in a Flour Tortilla</i>		
<b>Veggie Torta</b>		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>		
<b>Herb Grilled Chicken</b>		21.99++
<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>		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>		
<b>K.C. Pulled Pork</b>		20.99++
<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>		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<sup>d</sup> 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*

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

# Hors D'oeuvres

## Cold

*Serves Approximately 50 Pieces Per Order Unless Otherwise Noted*


<b>Baby Tomato Caprese Skewer</b> <i>Fresh Mozzarella, Pesto-Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle</i> <i>Gluten Free, Vegetarian</i>		119.99++	<b>BLT Stuffed Potato</b> <i>Yukon Golds, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese, Micro Greens</i> <i>Gluten Free</i>	111.99++
<b>Firecracker Chicken Cups</b> <i>Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup</i>		137.99++	<b>Buffalo Shrimp Crostini</b> <i>Bleu and Cream Cheese Spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp</i>	153.99++
<b>Panzanella Skewer</b> <i>Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Parmesan Cheese, Drizzled with Red Wine Vinaigrette</i> <i>Gluten Free</i>		122.99++	<b>Ahi Tuna Crisp</b> <i>Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served on Wonton Crisps</i>	169.99++
			<b>Beef Sirloin Crostini</b> <i>Roasted Beef Sirloin, Creamy Horseradish Mousse, Served on a Grilled Crostini</i>	113.99++
			<b>Deviled Eggs</b> <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*

<p><b>Seasonal Fruit Display</b> 159.99++  <i>Fresh Cut Seasonal Fruit and Berries,            Chef's Choice            Gluten Free, Vegetarian, Vegan</i></p>	<p><b>Grilled Vegetable Platter</b>  117.99++  <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></p>	<p><b>Crudité's of Fresh Vegetables</b> 107.99++  <i>Fresh Cut Assorted Raw Vegetables,            Served with Creamy Ranch Dip            Gluten Free, Vegetarian, Vegan</i></p>	<p><b>Artisan Cheese Platter</b> 143.99++  <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></p>
<p><b>Deli Meat Tray</b> 206.99++  <i>All-Natural Turkey, Ham, Roast Beef, Served            with Brioche Buns, Mayonnaise, Dijon Mustard,            Lettuce, Tomato &amp; Red Onion            Gluten Free (Excluding Buns)</i></p>	<p><b>Pinwheels</b>  <i>Chive Cream Cheese, Rolled Flour Tortillas,            Your Choice, ONE (1) Choice per Order:</i></p> <ul style="list-style-type: none"> <li>- Turkey Club, Per 50 Pieces 150.99++</li> <li>- Ham &amp; Swiss, Per 50 Pieces 150.99++</li> <li>- Hummus &amp; Greek Vegetables,            Per 50 Pieces, Vegetarian 106.99++</li> <li>- Southwest Smoked Chicken &amp; Avocado,            Per 50 Pieces 150.99++</li> </ul>		
<p><b>Bruschetta</b> 76.99++  <i>Fresh Tomatoes, Garlic, Red Onion, Basil, Olive            Oil and Balsamic, Served with Toasted Crostinis            Gluten Free &amp; Vegan (Excluding Crostinis)</i></p>	<p><b>Spinach and Artichoke Dip</b> 94.99++  <i>Creamy Blend of Spinach, Garlic, Artichoke,            Parmesan Cheese, Served with Toasted            Crostinis or Corn Tortilla Chips            Gluten Free (Excluding Crostinis), Vegetarian</i></p>	<p><b>Antipasto Display</b> 163.99++  <i>Salami, Pepperoncini, Artichokes, Peppadews,            Assorted Cheeses, Brie, Olives, Tapenade,            Served with Sliced Baguette and Crackers            Gluten Free (Excluding Baguette &amp; Crostinis)</i></p>	
<p><b>Shrimp Cocktail</b> 153.99++  <i>Served with Cocktail Sauce and Lemon Wedges            Gluten Free</i></p>			

# Snacks, Pizzas & Extras

## Snacks

*Priced Per Pound Unless Otherwise Noted*

<p><b>Seasoned Kettle Chips</b> </p> <p><i>With Toasted Onion Dip</i>  <i>Serves Approximately 50 Guests</i>  <i>Gluten Free, Vegetarian</i></p>	<p>52.99++</p>	<p><b>Honey Glazed Walnuts</b></p> <p><i>One (1) Pound Minimum</i>  <i>Gluten Free, Vegetarian</i></p>	<p>28.99++</p>	<p><b>Mixed Nuts</b></p> <p><i>One (1) Pound Minimum</i>  <i>Gluten Free, Vegetarian, Vegan</i></p>	<p>33.99++</p>
<p><b>Mini Pretzels</b></p> <p><i>One (1) Pound Minimum,</i>  <i>Your Choice:</i></p> <ul style="list-style-type: none"> <li>- Cinnamon, Vegetarian</li> <li>- Buffalo, Vegetarian</li> <li>- Garlic and Herb, Vegetarian</li> </ul>	<p>17.99++</p>	<p><b>Tortilla Chips</b></p> <p><i>With Fresh Picante,</i>  <i>Serves Approx. 50 Guests</i>  <i>Gluten Free, Vegetarian, Vegan</i></p>	<p>51.99++</p>	<p><b>Tortilla Chips</b></p> <p><i>With Queso,</i>  <i>Serves Approx. 50 Guests</i>  <i>Vegetarian</i></p>	<p>65.99++</p>
		<p><b>Savory Party Mix</b></p> <p><i>Two (2) Pound Minimum</i>  <i>Vegetarian</i></p>	<p>16.99++</p>		



# 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*

<b>Medina's Signature Chop Salad</b>  <i>Red Pepper, Red Onion, Cauliflower, Butter &amp; Garlic Croutons, Cheddar, Parmesan, Mixed Greens, Sweet Buttermilk Dressing</i> <i>Gluten Free (Croutons on Side), Vegetarian</i>	189.99++	<b>Southwest Fiesta Salad</b> <i>Corn &amp; Black Bean Salsa, Cheddar Jack, Parmesan, Jalapenos, Mixed Greens, Southwest Ranch Dressing</i> <i>Gluten Free (Croutons on Side), Vegetarian</i>	189.99++
<b>Mesclun Greens Salad</b> <i>Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette</i> <i>Gluten Free, Vegetarian</i>	189.99++	<b>Traditional Caesar Salad</b> <i>Black Olives, Tomatoes, Butter &amp; Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing</i> <i>Gluten Free (Croutons on Side)</i>	189.99++
<b>Italian Romaine Garden Salad</b> <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++	<b>Tuscan Pasta Toss</b> <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

<p><b>Butternut Squash Ravioli</b> 36.99++</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> 34.99++</p> <p><i>Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique</i> <i>Gluten Free, Vegan</i></p> 
<p><b>Tortellini Primavera</b> 32.99++</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> 34.99++</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>
<p><b>Tempura Breaded Tofu</b> 34.99++</p> <p><i>Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions &amp; Asian Plum Sauce</i> <i>Vegan</i></p>	

### Kids Meals

*Served with French Fries and Fresh Fruit*

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

# Dinners

## Plated Dinners - Accompaniments

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*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.*

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### Salads - Please Select ONE of the Following:

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#### 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**

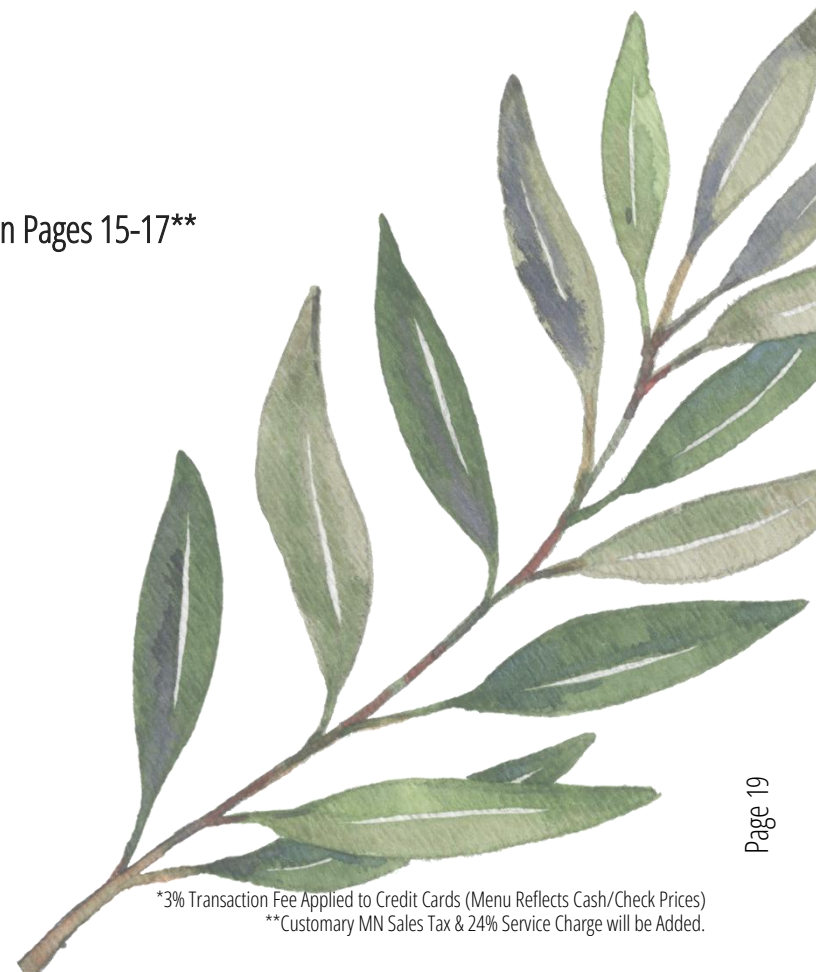
*Gluten Free, Vegetarian*

**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 (Through Buffet Line)
- Three Entrees	45.99++		

## 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*

### Chophouse Brisket



Add 1.99++ per Person

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

### Summit Braised Short Ribs



Add 3.99++ per Person

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

# 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*

<p><b>Assorted Mini Desserts</b>  <i>Chef's Selection of Delectable, Hand-Crafted Miniature Desserts, Vegetarian</i></p>	<p>74.99++</p>
<p><b>Mousse Cups</b>  <i>THREE (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen, Vegetarian</i>  <i>Available Flavors: Cookies &amp; Cream, Caramel Banana Pie, Grasshopper (Gluten Free), Tiramisu, Double Chocolate (Gluten Free)</i></p>	<p> 69.99++</p>
<p><b>Profiteroles</b>  <i>THREE (3) Dozen Minimum, Please Select One (1) Flavor Per Dozen, Vegetarian</i>  <i>A sweet and moist cream puff with filling of your choice. Topped with a dusting of powdered sugar.</i>  <i>Flavors Available: Vanilla, Chocolate, Strawberry</i></p>	<p>43.99++</p>
<p><b>Decadent Assorted Brownies and Bars</b>  <i>Chef's Selection of Delightful, Rich Confections, Vegetarian</i></p>	<p>46.99++</p>
<p><b>Gourmet Cookie Shoppe</b>  <i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia, Vegetarian</i></p>	<p>38.99++</p>

# Desserts

## Specialty Sweets

*Gluten Free, Vegetarian, Priced Per Piece*

Chocolate Torte	7.25++
<i>A Decadent, Flourless Chocolate Torte</i>	
Cookies and Cream Cake	7.25++
<i>White Sponge Cake, Cubes of Cookies, Vanilla Cream Mousse, Garnished with Dark Chocolate Ganache, White Chocolate Drizzle</i>	

## Medina's Famous Cheesecake Station

*Priced Per Person, Minimum 25 Guests*

Cheesecake Station	12.25++
<i>New York Cheesecake, Graham Cracker Crust, Caramel &amp; Chocolate Sauces, Gluten Free (Excluding Crust), Vegetarian</i>	
<i>Please Select FOUR (4) Toppings: Strawberry Compote, Raspberry Compote, Blueberry Compote, Cherry Pie Filling, Oreo Crumbles, Heath Crumbles, Raspberry Sauce, Pecans</i>	
<i>Additional Toppings</i>	.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 38++/Bottle

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

## 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*

<b>Folonari Moscato, Italy</b>	31++/Bottle
<i>Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.</i>	
<b>House Pinot Grigio, Italy</b>	31++/Bottle
<i>Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.</i>	
<b>Ant Moore Sauvignon Blanc, New Zealand</b>	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>	
<b>Hess Select Chardonnay, California</b>	39++/Bottle
<i>Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.</i>	
<b>House Chardonnay, California</b>	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>	
<b>Joel Gott Chardonnay, California</b>	36++/Bottle
<i>Unoaked, with tropical fruit flavors, round mouthfeel and crisp minerality on the finish.</i>	

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

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

# Wine & Beverage Service

## Bar Fees *\*Priced Per Bar, Fees Subject to Change*

*Each private bar differs in accommodations and upgrade availability. Talk with your event consultant to discuss options, such as specialty cocktails and specific inventory.*

## Beverage Service *\*Prices and Availability Subject to Change*

*Starting Price Per Glass Unless Otherwise Noted*

House Brand	6.25++	House Wine	8.75++	Soft Drinks	3.49++
Call Brand	7.25++			Unlimited Soft Drinks	2.00++
Premium Brand	8.00++			(With Private Bar, Per Guest Count)	
Bar Cocktail	9.50-13.00++				

## 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 consultant 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

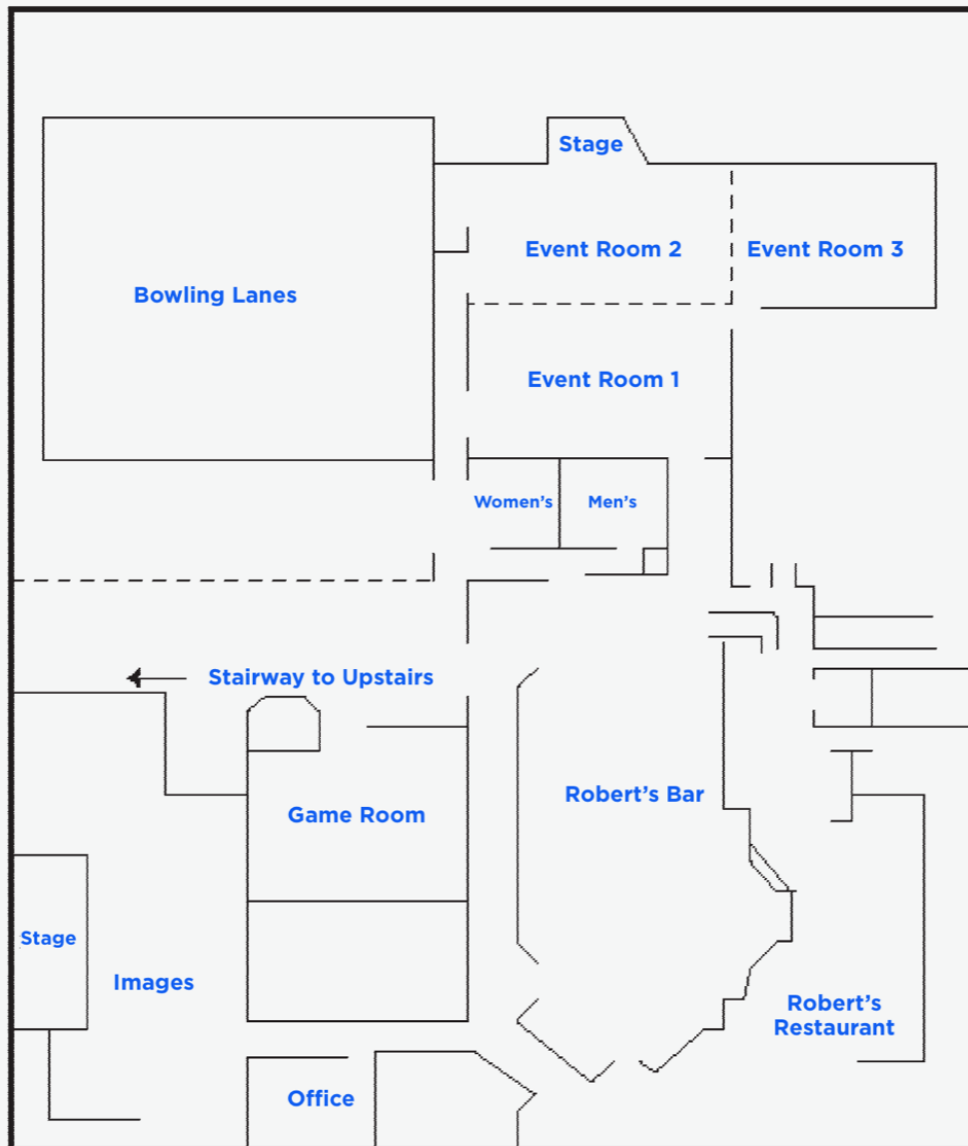
## Medina Entertainment Center Main Level

### 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>	

### 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>



# 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>

