ROBERT'S BAR & RESTAURANT

# MEDINA

WEDDINGS & CATERING

## CATERING MENU
## 2026-2027

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# Celebrating Over 70+ 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 70 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!





*3% Transaction Fee Applied to Credit Cards (Menu Reflects Cash/Check Prices)
**Customary MN Sales Tax & 24% Service Charge will be Added.

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# Breakfasts

## Plated Breakfast

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

Sausage Breakfast Scrambler 22.75++
*Three Eggs Scrambled, Topped with Cheddar Cheese, Served with Three Sausage Links*
*Gluten Free*

Bacon Breakfast Scrambler
*Three Eggs Scrambled, Topped with Cheddar Cheese, Served with Three Smokehouse Bacon Strips* 23.75++
*Gluten Free*

Breakfast Sandwich 23.75++
*Three Eggs Folded, Topped with Cheddar Cheese, Smokehouse Bacon, Served on a Toasted English Muffin*

## Breakfast Buffet

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

Classic American 24.75++
*Scrambled Eggs, Topped with Cheddar Cheese, Three Country Sausage Links, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Served with Assorted Danish, Croissants and Banana Bread.*

Country Morning Buffet
*Scrambled Eggs, Topped with Cheddar and Monterey Cheese, Cinnamon Crunch Baked French Toast with Warm Maple Syrup, Robert's Baked Hash Browns, Fresh Sliced Seasonal Fruit, Served with Danish, Croissants and Banana Bread.*
*Served with Three Country Sausage Links, per person* 26.75++
*Served with Three Strips of Smokehouse Bacon, per person* 27.75++
*Served with Three Country Sausage Links and Three Strips of Smokehouse Bacon, per person* 29.75++


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# Breakfasts

## A La Carte

*Priced Per Dozen Unless Noted Otherwise*

Greek Vanilla Yogurt 35.99++
*Serves 16-20 Guests*
*Add Granola, Serves 16-20 Guests* 35.99++
*Add Fresh Blueberries, Serves 16-20 Guests* 71.99++
*Vegetarian*

Cinnamon Rolls with Cream Cheese Icing 37.99++
*Vegetarian*

Assorted Danish & Croissants 37.99++
*Vegetarian*

Seasonal Fresh Fruit Tray 72.99++
*Serves 25, Gluten Free, Vegetarian, Vegan*

Pecan Caramel Rolls 37.99++
*Vegetarian*

Assorted Donuts 47.99++
*Vegetarian*

## Beverages

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

Freshly Brewed Columbian Coffee 35.99++
*Regular or Decaffeinated*

Fruit Juices 45.99++
*Orange, Apple, Tomato, Cranberry, Grapefruit*

Water Station 24.99++

Citrus Infused Water 28.99++

Iced Tea 43.99++

Fruit Infused Iced Tea 45.99++
*With Mint and Berries*

Assorted Herbal & Black Tea Bags 33.99++
*Served with Lemon Wedges & Honey*

Hot Cocoa 45.99++
*Served with Whipped Cream and Mini Marshmallows*

Hot Apple Cider 45.99++

Regular or Strawberry Lemonade 45.99++

Fruit or Orange Punch 45.99++

Spring Water 3.49++
*Per Bottle*

Assorted Soft Drinks 3.49++
*Per Can*





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# 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 30.99++
*Topped with Lemon Butter Cream Sauce*

Tempura Breaded Tofu 25.99++
*Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions & Asian Plum Sauce, Vegan*

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





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# 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 17.99++

*Smokehouse Bacon, Avocado, Tomato, Red Onion, Black Olive, Hardboiled Egg, Bleu Cheese, Buttermilk Ranch Dressing*

*Gluten Free (Omit Croutons)*

Herb Caesar Salad 17.99++

*Black Olives, Tomatoes, Butter & Garlic Croutons, Romaine Lettuce, Parmesan Cheese, Garlic Anchovy Dressing*

*Gluten Free (Omit Croutons)*

Red Rock Chopped Salad 17.99++

*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* 22.00++

*Add Grilled Salmon, Gluten Free* 26.00++

*Add Angus Top Sirloin, Gluten Free* 29.00++

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# 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 21.49++
*Charbroiled, Cajun Seasoned Chicken Breast, Cayenne Pepper Sauce, Habanero-Jack Cheese, Lettuce, Tomato, Bleu Cheese Dressing, Served on a Grilled Ciabatta Roll*

Classic Club Wrap 21.49++
*Smoked Turkey, Bacon, Monterey Cheddar Jack Cheese, Lettuce, Tomato, Garlic Aioli, Rolled in a Flour Tortilla*

Veggie Torta 20.49++
*Roasted Summer Vegetables, Sun Dried Tomato, Cheddar Cheese, Key Lime Dressed Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll*
*Vegetarian*

Herb Grilled Chicken 22.49++
*Charbroiled Marinated Chicken Breast, Swiss Cheese, Sun Dried Tomato, Balsamic Mesclun Greens, Garlic Aioli, Served on a Toasted Ciabatta Roll*

Smokehouse Burger 22.49++
*6 oz. Charbroiled Angus Ground Chuck Patty, Smokehouse Bacon, Cheddar Cheese, Bourbon BBQ, Haystack Onions, Served on a Fresh Bakery Bun*

K.C. Pulled Pork 21.50++
*Slow Roasted Tender Pulled Pork, Bourbon BBQ Sauce, Coleslaw, Haystack Onions, Served on a Bakery Fresh Bun*

Substitute Gluten Free Bun 4.99++





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# 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 28.25++

*Seasoned Kettle Chips, Gluten Free*
*Italian Romaine Garden Salad*
*Italian Vinaigrette & Croutons Served on Side, Vegetarian*
*Fresh Baked Artisan Rolls*
*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, Served with Saltine Crackers*

### Summertime Picnic 26.75++

*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 1/3rd 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++

### Tuscan Sun Buffet 29.50++

*Traditional Caesar Salad*
*Caesar Dressing & Croutons Served on Side, 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 29.99++

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

### Robert's Buffet 29.99++

*Medina Signature Chop Salad*
*Buttermilk Ranch Dressing & Croutons Served on Side, Gluten Free*
*Seasonal Vegetables, Gluten Free, Vegetarian*
*Roasted Garlic Mashed Potatoes, Gluten Free, Vegetarian*
*Artisan Bread, Sweet Cream Butter*
***Choose 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++





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# Hors D'oeuvres

## Warm

*Serves Approximately 50 Pieces Per Order Unless Otherwise Noted*

**Angus Beef Sliders** 210.99++
*Served with American Cheese, Served on a Brioche Bun*

**Reuben -OR- Rachel Sliders** 195.99++
*Corned Beef -OR- Turkey, Sauerkraut, Swiss Cheese, Thousand Island, Served on a Pretzel Bun*

**Bourbon BBQ Pulled Pork -OR- Chicken Sliders** 195.99++
*House Smoked with Bourbon BBQ Sauce, Served on a Cheddar Biscuit*

**Maple Bacon Sticks** 140.99++
*Applewood Smoked Thick Cut Bacon, Chipotle Maple Glaze, Served on a Skewer*
*Gluten Free*

**Mozzarella Stuffed Portobello** 124.99++
*Oven Roasted Baby Bellas, Focaccia Crust, Fresh Mozzarella, Basil, Heirloom Tomatoes, Aged Balsamic Drizzle, Vegetarian*

**Ranch Pretzel Bites** 125.99++
*Bavarian Pretzel Bites, Oven Baked with Ranch Seasoning, Served with Pale Ale Cheese Sauce*
*Vegetarian*

**Hand Rolled Meatballs** 121.99++
*House Special Blend of Beef and Pork, Your choice of Bourbon BBQ -OR- Swedish*

**Herb Chicken Skewers** 152.99++
*Oven Roasted Chicken Breast, Your choice:*
- *Asian Plum*
- *Bourbon BBQ, Gluten Free*
- *Buffalo, Gluten Free*

**Surley Braised Short Rib Sliders** 239.99++
*Served with Fontina Cheese, Caramelized Onion, Served on a Brioche Bun*

**BBQ Pulled Brisket Sliders** 215.99++
*House Smoked with Bourbon BBQ Sauce, Served on a Cheddar Biscuit*

**Roasted Wings** 171.99++
*Dry Rubbed, Oven Roasted Jumbo Wings, Your choice:*
- *Asian Plum, with Pineapple and Red Pepper*
- *Boom Boom Sauce, with Chives, Gluten Free*
- *Bourbon BBQ, with Ranch Dressing, Gluten Free*
- *Buffalo, with Bleu Cheese Dressing, Gluten Free*
- *Dry Rub, with Ranch Dressing, Gluten Free*

**Tempura Breaded Tofu** 129.99++
*Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions & Asian Plum Sauce*
*Vegan*

**Breaded Three Cheese Ravioli** 125.99++
*Golden Fried, Parmesan Garnish, Served with House Red Sauce*
*Vegetarian*

**Egg Rolls** 139.99++
*Golden Fried, Served with Thai Chile Sauce*
***Available with Pork -OR- Vegetable*

**Spinach Artichoke Au Gratin** 154.99++
*Creamy Baked Artichoke, Spinach, Garlic, Blend of Cheeses, Served with Corn Tortilla Chips*
*Gluten Free, Vegetarian*





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# Hors D'oeuvres

## Cold

*Serves Approximately 50 Pieces Per Order Unless Otherwise Noted*

**Baby Tomato Caprese Skewer** 119.99++
*Fresh Mozzarella, Pesto-Soaked Split Tomatoes, Garnished with Parmesan, Aged Balsamic Drizzle*
*Gluten Free, Vegetarian*

**Firecracker Chicken Cups** 139.99++
*Tamari Smoked Chicken, Red Rooster Mousse, Corn Salsa, Cheddar Cheese, Served in a Crisp Phyllo Cup*

**Panzanella Skewer** 129.99++
*Salami, Heirloom Tomato, Fresh Mozzarella, Red Onion, Parmesan Cheese, Drizzled with Red Wine Vinaigrette*
*Gluten Free*

**BLT Stuffed Potato** 119.99++
*Mini Potatoes, Smokehouse Bacon, Sun Dried Tomato, Herb Cream Cheese, Cheddar Cheese*
*Gluten Free*

**Buffalo Shrimp Crostini** 149.99++
*Bleu and Cream Cheese Spread, Served on Top of a Buttered Crostini, Topped with Buffalo Grilled Shrimp*

**Ahi Tuna Crisp** 149.99++
*Togarashi Seared Ahi Tuna, Sriracha Mousse, Sesame Slaw, Served in a Crisp Phyllo Cup*

**Beef Sirloin Crostini** 129.99++
*Roasted Beef Sirloin, Creamy Horseradish Mousse, Served on a Grilled Crostini*

**Deviled Eggs** 109.99++
*That '70s Paprika Sprinkle, Per 50 Pieces*
*Gluten Free, Vegetarian*





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# Hors D'oeuvres

## Platters

*Serves Approximately 50 Guests Per Order Unless Otherwise Noted*

**Seasonal Fruit Display** 159.99++
*Fresh Cut Seasonal Fruit and Berries, Chef's Choice*
*Gluten Free, Vegetarian, Vegan*

**Grilled Vegetable Platter** 109.99++
*Fire Grilled Zucchini, Onion, Carrots, Red Pepper, Mushroom, Yukon Gold Potato, Asparagus, Served with Chipotle Aioli or Garlic Hummus*
*Gluten Free, Vegetarian, Vegan*

**Deli Meat Tray** 249.99++
*All-Natural Turkey, Ham, Roast Beef, Corned Beef, Served with Brioche Buns, Mayonnaise, Dijon Mustard, Lettuce, Tomato & Red Onion*
*Gluten Free (Excluding Buns)*

**Bruschetta** 70.99++
*Fresh Tomatoes, Garlic, Red Onion, Basil, Olive Oil and Balsamic, Served with Toasted Crostinis*
*Gluten Free & Vegan (Excluding Crostinis)*

**Spinach and Artichoke Dip** 89.99++
*Creamy Blend of Spinach, Garlic, Artichoke, Parmesan Cheese, Served with Toasted Crostinis or Corn Tortilla Chips*
*Gluten Free (Excluding Crostinis), Vegetarian*

**Shrimp Cocktail** 149.99++
*Served with Cocktail Sauce and Lemon Wedges*
*Gluten Free*

**Crudités of Fresh Vegetables** 109.99++
*Fresh Cut Assorted Raw Vegetables, Served with Creamy Ranch Dip*
*Gluten Free, Vegetarian, Vegan*

**Artisan Cheese Platter** 143.99++
*Sliced Swiss, Cheddar, Pepper Jack, Colby, Local Bleu Cheese, Creamy Havarti, Imported Brie + Chef's Choice Cheese, Garnished with Grapes, Served with Assorted Crackers*
*Gluten Free (Excluding Crackers), Vegetarian*

**Pinwheels**
*Chive Cream Cheese, Rolled Flour Tortillas,*
*Your Choice, ONE (1) Choice per Order:*
- *Turkey Club, Per 50 Pieces* 150.99++
- *Ham & Swiss, Per 50 Pieces* 150.99++
- *Hummus & Greek Vegetables, Per 50 Pieces, Vegetarian* 116.99++
- *Southwest Smoked Chicken & Avocado, Per 50 Pieces* 150.99++

**Antipasto Display** 169.99++
*Salami, Pepperoncini, Artichokes, Peppadews, Assorted Cheeses, Olives, Tapenade, Served with Sliced Baguette and Crackers*
*Gluten Free (Excluding Baguette & Crostinis)*





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# Snacks, Pizzas & Extras

## Snacks

*Priced Per Pound Unless Otherwise Noted*

**Seasoned Kettle Chips** 49.99++
*With Toasted Onion Dip,*
*Serves Approximately 50 Guests*
*Gluten Free, Vegetarian*

**Tortilla Chips & Picante** 54.99++
*Serves Approx. 50 Guests*
*Gluten Free, Vegetarian, Vegan*

**Tortilla Chips & Queso** 65.99++
*Serves Approx. 50 Guests*
*Vegetarian*

**Mini Pretzels** 19.99++
*Two (2) Pound Minimum,*
*Your Choice:*
- *Cinnamon, Vegetarian*
- *Buffalo, Vegetarian*
- *Garlic and Herb, Vegetarian*

**Savory Party Mix** 19.99++
*Two (2) Pound Minimum*
*Vegetarian*

**Honey Glazed Walnuts** 28.99++
*One (1) Pound Minimum*
*Gluten Free, Vegetarian*

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# Snacks, Pizzas & Extras

## 12” Pizza

| | | | | | |
|---|---|---|---|---|---|
| Cheese, *Vegetarian* | 24.99++ | Pepperoni | 28.99++ | Specialty | 29.99++ |
| Garden, *Vegetarian* | 28.99++ | Sausage | 28.99++ | | |

## 10” Gluten Free Pizza

| | | | | | |
|---|---|---|---|---|---|
| Cheese, *Vegetarian* | 27.99++ | Pepperoni | 31.99++ | Specialty | 33.99++ |
| Garden, *Vegetarian* | 31.99++ | Sausage | 31.99++ | | |

## A La Carte Salads

*Serves Approximately 50 Guests Per Order*

Medina’s Signature Chop Salad — 179.99++
*Red Pepper, Red Onion, Cauliflower, Butter & Garlic Croutons, Cheddar, Parmesan, Mixed Romaine Greens, Sweet Buttermilk Dressing*
*Gluten Free (Croutons on Side), Vegetarian*

Mesclun Greens Salad — 179.99++
*Mandarin Oranges, Red Onion, Craisins, Praline Walnuts, Local Bleu Cheese, Mesclun Greens, Balsamic Vinaigrette*
*Gluten Free, Vegetarian*

Italian Romaine Garden Salad — 169.99++
*Tomatoes, Red Onion, Cucumber, Carrot, Black Olive, Parmesan, Mixed Romaine Greens, Italian Vinaigrette*
*Gluten Free (Croutons on Side), Vegetarian*

Southwest Fiesta Salad — 169.99++
*Corn & Black Bean Salsa, Cheddar Jack, Parmesan, Jalapenos, Mixed Romaine Greens, Southwest Ranch Dressing*
*Gluten Free (Croutons on Side), Vegetarian*

Traditional Caesar Salad — 149.99++
*Black Olives, Tomatoes, Butter & Garlic Croutons, Parmesan Cheese, Crisp Romaine, Garlic Anchovy Dressing*
*Gluten Free (Croutons on Side)*

Tuscan Pasta Toss — 169.99++
*Imported Tubes, Fresh Vegetables, Olives, Sun Dried Tomatoes, Parmesan, Creamy Pesto Dressing*
*Vegetarian*





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# 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 45.99++
*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*

Cabernet Beef Tips 44.99++
*Herb Roasted Tenderloin Tips, Caramelized Onion, Baby Bellas, Red Wine Demi*

### Chicken

Chicken Mornay 40.99++
*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 40.99++
*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 40.99++
*Frenched Breast Chicken, Topped with Lightly Curried Natural Pan Gravy,*
*Garnished with Roasted Red Pepper & Green Onion*
*Gluten Free*





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# 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

**Pork Tenderloin Medallions** 37.99++

*Pan Seared Five Spice Seasoned Pork, Topped with Smokehouse Bacon and Apricot Brandy Jam*

*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*

**North Atlantic Cod** 36.99++

*Served with Lemon Butter Cream Sauce*

**Freshwater Canadian Walleye** 48.99++

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

**Shrimp Scampi** 42.99++

*Five Broiled Jumbo Bay Shrimp, Accompanied with Lemon Garlic Butter*





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# 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++

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

**Tortellini Primavera** 32.99++

*Large Cheese Filled Pasta Purses, Served with Oven Roasted Fresh Vegetables in a Tomato Cream Sauce*

**Tempura Breaded Tofu** 34.99++

*Lightly Fried, Tossed with Broccoli, Cauliflower, Peppers, Carrots, Onions & Asian Plum Sauce*
*Vegan*

**Roasted Squash** 34.99++

*Curry Roasted Vegetables, Jasmine Rice, Candied Walnuts, Pomegranate Gastrique*
*Gluten Free, Vegan*

**Stuffed Peppers** 34.99++

*Ancient Grains, Black Beans, Cumin Roasted Vegetables, Served with a Three Pepper Smoked Tomato Demi*
*Gluten Free, Vegan*

### Kids Meals

*Served with French Fries and Fresh Fruit*

**Chicken Strips** 17.50++

**Grilled Chicken Breast** 17.50++
*Gluten Free*

**Baked Mac and Cheese**, *Vegetarian* 17.50++

**Angus Cheeseburger** 17.50++





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# 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 Romaine 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 Spinach Greens, Cider Vinaigrette*
*Gluten Free (Croutons on Side), Vegetarian, Vegan*

**Italian Romaine Garden Salad**

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

**Southwest Fiesta Salad**

*Corn & Black Bean Salsa, Cheddar Jack, Parmesan, Jalapenos, Mixed Romaine Greens, Southwest Ranch Dressing*
*Gluten Free (Croutons on Side), Vegetarian*





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# 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**





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# 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**

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

**Chicken Bruschetta**

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

**Bianco Chicken Marsala**

*Roasted Chicken Breast, 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, Garnished 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 4.99++ per Person

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

**Chophouse Brisket** Add 2.99++ per Person

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





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# 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 — Add 5.99++ Per Person
*Fresh Pacific Salmon, Local Maple Glaze, Garnished with Lemon, Asparagus Spears*
*Gluten Free*

North Atlantic Cod — Add 3.99++ Per Person
*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*

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# 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 Romaine 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 Spinach 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**

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

**Southwest Fiesta Salad**

*Corn & Black Bean Salsa, Cheddar Jack, Parmesan, Jalapenos, Mixed Romaine Greens, Southwest Ranch Dressing*
*Gluten Free (Croutons on Side), Vegetarian*

*Add An Additional Salad, Per Person* 2.99++





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# 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*





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# Desserts

## Traditional Treats & Small Bites

*Priced Per Dozen*

Assorted Mini Desserts — 76.99++
*Chef's Selection of Delectable, Hand-Crafted Miniature Desserts, Vegetarian*

Assorted Mini Desserts with Chocolate Dipped Berries — 76.99++
*Chef's Selection of Delectable, Hand-Crafted Miniature Desserts, with Chocolate, Hand Dipped Berries, Vegetarian*

Mousse Cups — 71.99++
*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 — 45.99++
*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 — 48.99++
*Chef's Selection of Delightful, Rich Confections, Vegetarian*

Gourmet Cookie Shoppe — 41.99++
*Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Rocky Road, White Chocolate with Macadamia, Vegetarian*





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# Desserts

## Specialty Sweets

*Gluten Free, Vegetarian, Priced Per Piece Unless Otherwise Noted*

Chocolate Torte 8.25++

*A Decadent, Flourless Chocolate Torte, Drizzled with Raspberry Sauce, Garnished with Whipped Cream*

Cookies and Cream Cake 8.25++

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

Gluten Free Cupcakes 47.99++

*Available in Yellow Cupcakes with Vanilla Buttercream, Garnished with a Decorative Chocolate Stick -OR- Chocolate Cupcakes with Chocolate Buttercream, Garnished with a Decorative Chocolate Stick, ONE (1) Flavor per Dozen*

## Medina's Famous Cheesecake Station

*Priced Per Person, Minimum 25 Guests*

Cheesecake Station 13.25++

*New York Cheesecake, Graham Cracker Crust, Caramel & Chocolate Sauces, Gluten Free (Excluding Crust), Vegetarian*
*Please Select THREE (3) Toppings: Strawberry Compote, Raspberry Compote, Blueberry Compote, Cherry Pie Filling, Oreo Crumbles, Heath Crumbles, Raspberry Sauce, Peanuts*

*Additional Toppings* .99++





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# Wine & Beverage Service

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

**House Pinot Noir,** California — 32++/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 read 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 — 32++/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 — 32++/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 — 52++/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 — 32++/Bottle

*Subtle sweetness, complemented by fresh fruit flavors of strawberry and apricot. Enjoy as a picnic wine, aperitif, accompaniment to lighter fare, or with fruit-based desserts.*

**SABINE Rose,** France — 38++/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.*





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# Wine & Beverage Service

## White Wine **Prices and Availability Subject to Change*

**Folonari Moscato,** Italy — 32++/Bottle

*Sweet peach and nectarine, with light floral notes, Italian White that has a touch of bubbles.*

**House Pinot Grigio,** Italy — 32++/Bottle

*Light and fruity, with hints of citrus, touch of oak. Compliments fish, chicken, and pork.*

**Ant Moore Sauvignon Blanc,** New Zealand — 39++/Bottle

*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.*

**Hess Select Chardonnay,** California — 40++/Bottle

*Fruity nectar, pear aromas with a zesty citrus finish. Compliments salads, chicken, light pasta, or vegetarian dishes.*

**House Chardonnay,** California — 32++/Bottle

*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.*

**Joel Gott Chardonnay,** California — 38++/Bottle

*Unoaked, with tropical fruit flavors, round mouthfeel and crisp minerality on the finish.*

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

**Extra Dry Castillo San Simon,** Spain — 34++/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 — 40++/Bottle

*Light-straw yellow in color. Intense aromas with light ethereal notes, along with hints of white peach and orange blossoms.*

**Jaume Serra Cristalino, Rose Brut,** *Spain* — 39++/Bottle

*Refreshing, fruity, smooth, and easy to drink. Pairs well with almost any meal!*

**Sutter Home, Fre Brut,** *California* ***Alcohol Removed* — 37++/Bottle

*Cascades of tiny bubbles release ripe pear aromas with apple and strawberry notes.*





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# 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 (With Private Bar, Per Guest Count) | 2.00++ |
| Premium Brand | 8.00++ | | | | |
| Bar Cocktail | 9.50-13.00++ | | | | |

## Drink Tickets **Prices and Availability Subject to Change*

*Priced Per Ticket, Drink Tickets are Non-Refundable*

Green Drink Ticket 8.75++
*Valid for any type of beer, seltzer or house wine -or- TWO (2) sodas.*

Gold Drink Ticket 11.75++
*Valid for any type of beer, seltzer, wine, or cocktail (excluding shots) -or- TWO (2) sodas.*

## 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!*





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# 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*<br>*Plated - 64* | *Buffet – 96*<br>*Plated - 112* | *28* |
| Event Room 2 | *84* | *36* | *Buffet – 48*<br>*Plated - 64* | *Buffet – 96*<br>*Plated - 112* | *28* |
| Event Room 3 | *84* | *36* | *Buffet – 48*<br>*Plated - 64* | *Buffet – 96*<br>*Plated - 112* | *28* |
| Event Rooms | *252* | *Dependent Upon Set up* | *Buffet – 198*<br>*Buffet with Head Table 208*<br>*Plated – 224*<br>*Plated with Head Table - 208* | *Buffet – 264*<br>*Plated - 280* | *36* |
| Images | *175* | *92* | *Buffet – 120*<br>*Plated - 136* | *Buffet – 158*<br>*Plated - 174* | *28* |
| The Grand Ballroom (Dance Floor Only) | *600* | *320* | *360* | *446* | *n/a* |





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# Room Layouts

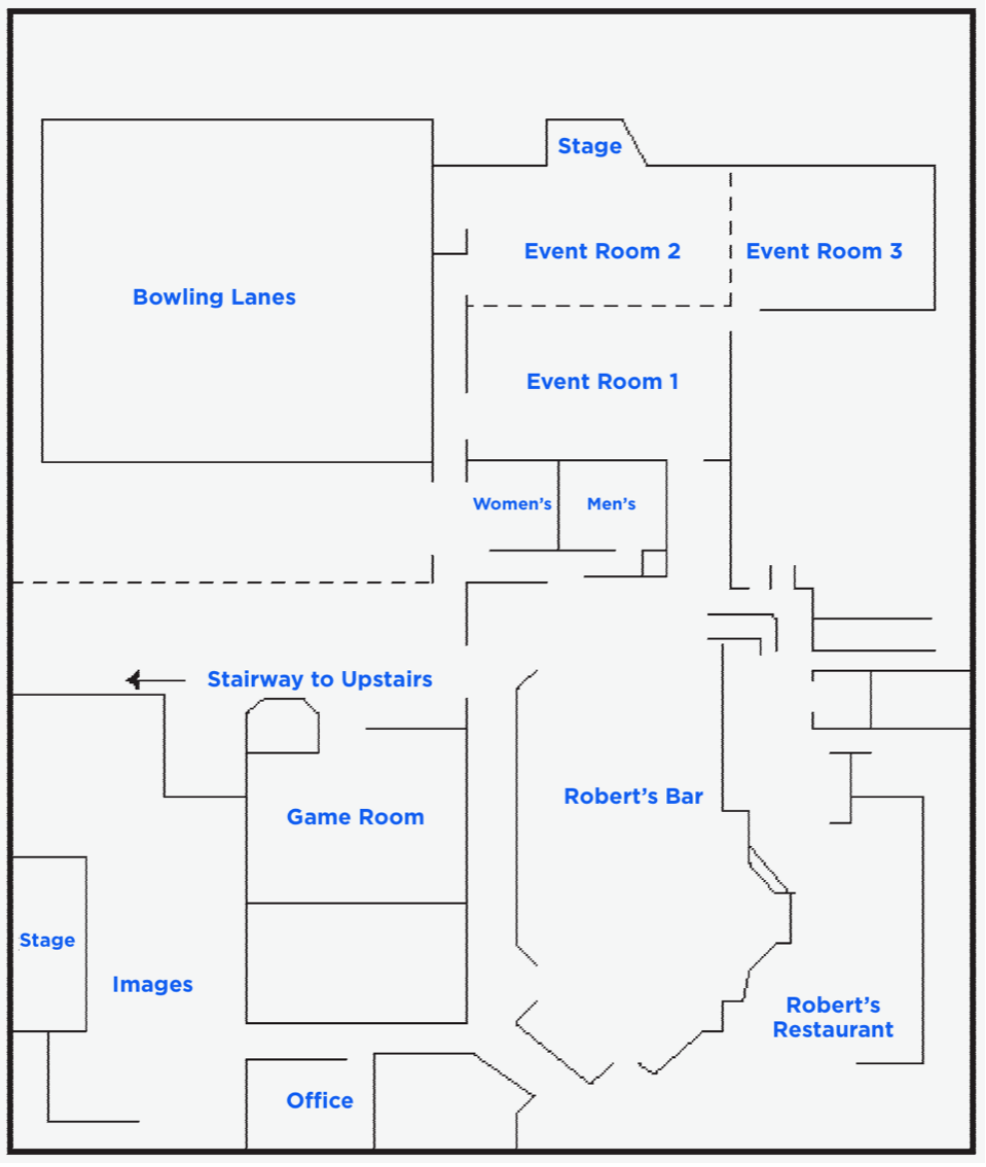
## Medina Entertainment Center Main Level

### Room Dimensions – Event Rooms (Capacity 200)

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

### Room Dimensions – Images (Capacity 150)

| | |
|---|---|
| *Images* | 47' x 58' |
| *Dance Floor* | *14' x 19'8"* |
| *Stage* | *14' x 11'* |
| ***Total Square Feet*** | ***2726'*** |





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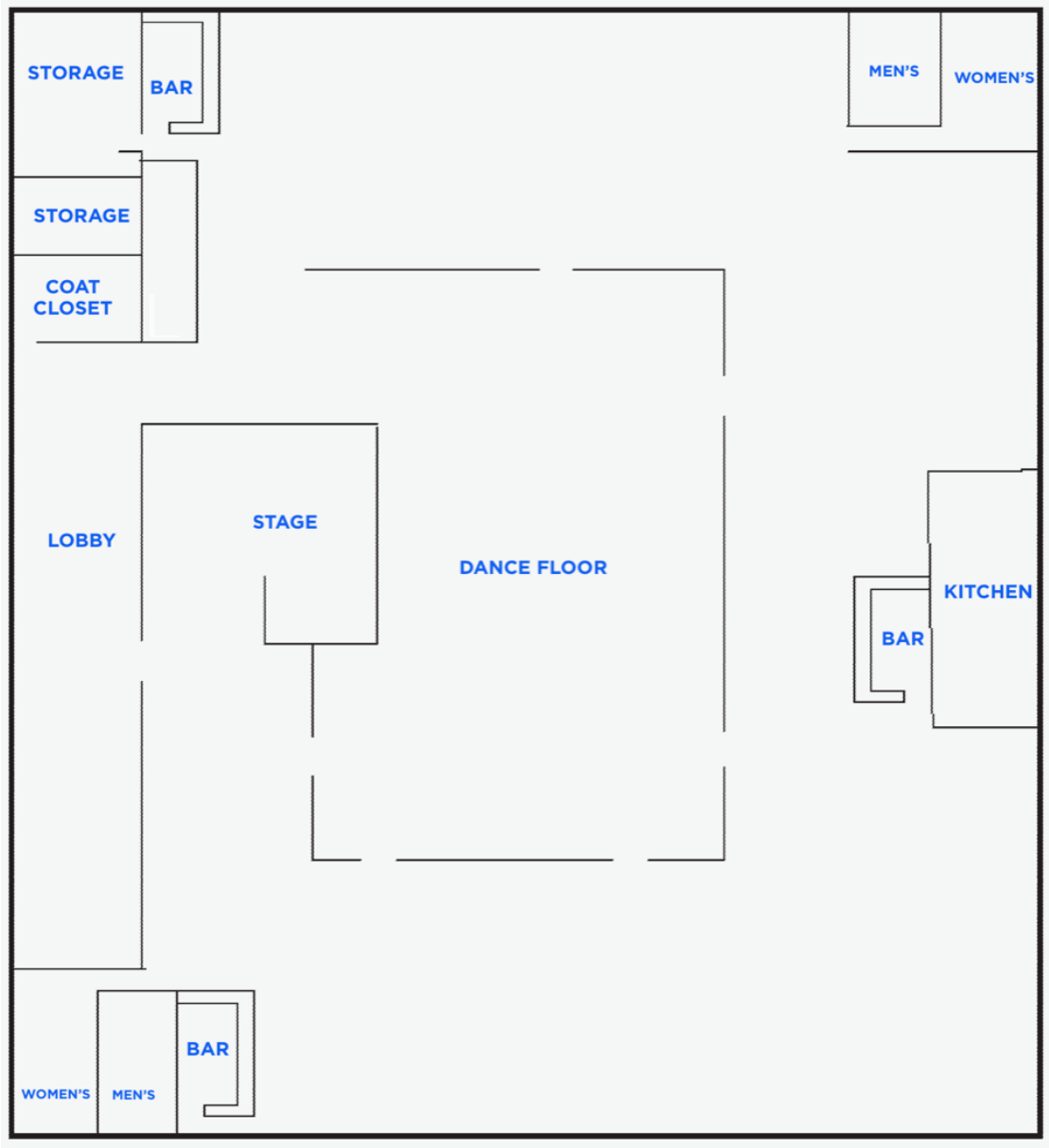
# Room Layouts

## The Grand Ballroom

### Room Dimensions – The Grand Ballroom (Capacity 200+)

| | |
|---|---|
| *Ballroom* | *180' x 160'* |
| *Dance Floor* | *65' x 95'* |
| *Stage, Elevated* | *33' x 25'* |
| ***Total Display Area*** | ***Approximately 22,000'*** |





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