



Minnesota Valley
COUNTRY CLUB



Banquet and Catering Menu

MINNESOTA VALLEY COUNTRY CLUB

CATERING AND POLICY INFORMATION

BANQUETS AND MEETINGS

Minnesota Valley Country Club is open year-round for banquets and meetings of all types. The comfort and distinction of MVCC combine to offer the ultimate experience in a Private Country Club setting. Please contact our Catering Department for dates and availability.

MVCC BALLROOM

Our 4200 square foot ballroom with sweeping views of the golf course, the covered bridge and pond with fountains, can accommodate up to 350 people. A traditional motif is carried into the ballroom with green and ivory colors.

This area is perfect for accommodating a corporate function or social event, such as a wedding ceremony and reception. This lovely, functional meeting or dining space can be divided into multiple rooms as described below:

THE FOUNDERS ROOM

The Founders Room is a private meeting or dining room that can accommodate up to 30 people. The room is perfect for small meetings or social events and also offers access to our main veranda with sweeping views of the golf course and the fountains in the pond.

VALLEY ROOM

The Valley Room is a private meeting or dining room that can accommodate up to 100 people and is perfect for corporate meetings.

MINNESOTA ROOM

The Minnesota Room is a private meeting or dining room that can accommodate up to 140 people with access to a veranda and extensive views of the golf course.

THE CHAMBERS DINING ROOM

The Chambers Dining Room is one of our member dining rooms and is also available for luncheons and dinners for up to 70 people.

CLUB FACILITIES

The East and North Terraces, the Grill Bar, the Family Dining Room, the Golf Course and the Club Grounds are for the use and enjoyment of MVCC members only and are considered restricted areas for catered events.

SPECIFIC ROOM RESERVATIONS

MVCC reserves the right to move your group to a room that is more appropriate, and as a general policy, cannot guarantee a specific room for your group.

FOOD/BEVERAGE MINIMUMS

Food and beverage minimums will apply to all functions and will be quoted by the Catering Office. Room rental, labor charges, cash bar, audio visual, service charges and tax do not apply to the food and beverage minimum. If a client fails to meet the food & beverage minimum designated for their room or rooms booked, an additional food & beverage charge will be applied to the client's final billing. The additional charge will be the difference between the food & beverage minimum and the total food & beverage charges exclusive of tax service charge, room rental, cash bar and audio visual.

PRICES

The prices on our catering menu and prices quoted in this contract, due to market conditions, are subject to change without notice. Once a menu is selected, a price can be confirmed 60 days prior to your event.

SERVICE CHARGE

Food prices and non-alcoholic beverage prices are subject to 22% service charge and 7.275% sales tax. The sales tax is applied to the food, non-alcoholic beverages and applicable service charges. Alcoholic beverage prices are subject to 22% service charge and 12.775% liquor sales tax. The sales tax is applied to the alcoholic beverages and applicable service charges. All service charges are the property of Minnesota Valley Country Club, which has complete discretion as to its use and distribution.

GUARANTEES

Please contact the Catering Department 3 business days prior to your function with the guaranteed number of guests. This number is not subject to reduction but may be increased. Should your event increase beyond the guarantee within 3 business days, an additional charge may occur to cover any last minute expenses that the Club incurs to meet your needs. Guarantees for functions held on Sunday, Monday and Tuesday must be received by noon on the preceding Friday. If no guarantee is submitted, we will consider the last number received by the Catering Department as the guarantee.

DEPOSIT

For members of MVCC we require a \$1,000.00 non-refundable pre-payment for weekend events.

A \$1,500.00 non-refundable pre-payment will be required to confirm a reservation for all non-member weekend events held in the MVCC Ballroom.

Smaller functions require a lesser deposit. Please contact the Catering Department.

All Non-members are required to place a credit card on file with the Catering Department. All credit card payments are subject to a 3% fee. Should this credit card be used for any payment, the payment amount will be calculated at 103%.

PAYMENT

Payment is due by cash, one (1) check or credit card on the day of your event unless credit terms have been approved. All credit card payments are subject to a 3% fee. Should this credit card be used for any payment, the payment amount will be calculated at 103%.

CANCELLATIONS

All cancellations will be subject to the forfeiture of deposit. In addition if cancellation occurs within ninety (90) days of the event, a cancellation charge equal to the food and beverage minimum must also be paid.

BANQUET EVENT ORDER

All clients are required to complete and approve a banquet event order form detailing event logistics. This ensures that all details have been approved by the client and Minnesota Valley. The banquet event order form must be completed 21 business days prior to the event date.

MEMBER ROOM RENTAL POLICY

Members and their immediate family are not subject to room rental fees; however, a labor charge for set-up of room applies:

Founders Room	\$ 50.00
Valley Room	\$ 75.00
Minnesota Room	\$100.00
Ballroom	\$150.00
Chambers Dining Room	\$100.00

NON-MEMBER ROOM RENTAL POLICY

All non-members are subject to room rental fees:

Founders Room	\$ 75.00
Valley Room	\$150.00
Minnesota Room	\$200.00
Ballroom (<i>see below</i>)	\$300.00
Chambers Dining Room	\$150.00

(Ballroom: No room rental Friday nights, \$750.00 Saturday nights)

EVENT ARRANGEMENTS

Please contact the Catering Department for an appointment no later than 30 days prior to your event to finalize the details for your function.

ENTRÉE SELECTION

The Catering Department and the Executive Chef will custom design a menu for your specific occasion. **You may serve up to two (2) entrées at no additional charge. If more than 2 entrées are served, an additional split entrée charge of \$1.00 per person will be applied, with a maximum of three (3) entrées.** There is no additional plate charge for vegetarian and/or children's meals unless they exceed 10% of the guarantee. All guests must be served the same salad, starch, vegetable and dessert. You will be required to provide the breakdown of choices 3 business days prior to the function, as well as a color-code system for the split menu. MVCC prefers the denotation of choices on the front of your place card, either with a letter (i.e. "S" for Salmon, "C" for Chicken, etc.) or written out. Vegetarian and children's meals are available. Please notify the Catering Department with your needs 3 business days prior to the function.

FOOD TASTING

The Catering Department will be happy to set up a trial dinner for two @ \$50.00. The dinners need to be scheduled at least one month prior to your event and are held on Tuesday, Wednesday, Thursday, and Saturday between the hours of 1:00 - 4:00 p.m. Certain entrées are not available for tasting. Hors d'oeuvres are not available for tasting. Menu tastings are offered once we receive a signed contract/deposit for the event.

FOOD REGULATIONS

Due to Health Department regulations and Club Policy: Food and beverages that are consumed on the premises must be prepared by the Club. In addition, **Health Department regulations prohibit us from allowing guests to take home extra food and beverage (with the exception of professionally-baked wedding cakes).**

LIABILITY

Minnesota Valley Country Club will not assume any responsibility for the damage or loss of any merchandise or articles left at the Club prior to, or following, a patron's function. The patron shall be liable for all damages to Minnesota Valley Country Club facilities and grounds and shall be charged for all such damages. Damage deposits will be held until a proper inspection has been assessed, usually one week post function.

BARTENDERS

We recommend one bartender per 100 guests. For any functions less than 40, we provide cocktail service. Bar sales (host or cash) must meet or exceed \$400.00 per bartender or a bartender fee of \$75.00 will apply.

BAR SERVICE & ALCOHOL CONSUMPTION

The Club reserves the right to refuse service of alcoholic beverages to Members and Guests whenever deemed necessary. No outside alcoholic beverages may be consumed on Club property. The Bar closes at 12:00 midnight.

Minnesota Valley Country Club maintains a conservative policy concerning the service of alcoholic beverages to persons who appear to have had too much to drink. As host, you are accountable for the behavior of your guests, so you should be aware of the Dram Shop Law. This law puts the liability directly on the server of alcoholic beverages, if an intoxicated individual causes damage, injury, or death as a result of too much to drink. The host of the event is also liable. The Club will ID anyone under the age of 40.

MUSIC AND ENTERTAINMENT

The Catering Department will be pleased to recommend music and entertainment, or you can make your own arrangements. It is very important for the entertainer to contact the Catering Department prior to your event for important set-up information, etc. All Bands or DJ's must set up before the arrival of your guests. A meal is not provided by MVCC for the entertainers. If your entertainer expects a meal, it needs to be pre-arranged with the Catering Department at the client's cost.

Functions engaging entertainment should use discretion with respect to loud music being objectionable to other Club members. Management reserves the right to request entertainers to reduce their volume should the noise level be objectionable.

Entertainers must provide proof of insurance and/or sign a "release and hold harmless" prior to your event at MVCC.

All entertainment must be completed by 12:00 midnight.

PIANO

Our baby grand piano is available for the cost of \$50.00 plus tax. The Catering Department has information on several pianists and will be pleased to make recommendations.

PHOTOGRAPHS

Please consult with the Catering Department prior to your event.

CENTERPIECES

We will be happy to assist you with tabletop arrangements. The following items are available for rental:

Votive Candles	\$1.00 each
12" square Mirrors	\$1.00 each

Please Note: Confetti and glitter are not allowed.

DECORATIONS

MVCC allows you to decorate the Ballroom, however ... tape, nails and tacks cannot be used to affix decorations to the walls, ceiling or carpeting.

AUDIO VISUAL

The Club will provide one standing podium and a cordless microphone at no charge. Additional audio visual is available, please call for pricing.

TABLE LINENS

White, ivory or black table linens and white, ivory or black linen napkins will be provided for all events. We will be happy to assist in renting specialty linens for your event.

SKIRTING

The Club will provide white skirting for all events. For any other events, please inquire regarding color options and costs.

WEDDING CAKES

You are welcome to provide your own cake, provided it is purchased through a licensed baker. We will cut and serve the wedding cake complimentary.

SPECIAL OCCASION CAKES

You are welcome to provide your own cake for special occasions, such as birthday/anniversary, etc., provided it is purchased through a licensed baker.

If you provide your own cake, there will be a \$1.00 cake service charge per person. With this charge we will cut and serve the cake. Tax and service charge will apply.

VENDORS

Your event manager can assist with recommendations of preferred and reliable vendors, including florist, photographer, DJ and hotel accommodations. The event manager must be notified of all outside vendors providing services for your event.

DANCE FLOOR

Minnesota Valley provides a non-movable dance floor at no charge for the event; it also offers a portable dance floor for \$250.00.

VALET PARKING

Valet parking can be arranged through the Catering Department. Please call for an estimated valet charge. MVCC is not responsible for damaged or stolen vehicles.

COAT CHECK

We recommend one coat room attendant per 100 guests. \$75.00 per attendant will be charged. MVCC cannot be responsible for lost or stolen articles.

SMOKING POLICY

There is ***absolutely NO cigarette, cigar or pipe smoking allowed in the Club.*** Cigarette smoking is permitted only in designated areas outside the building.

GOLF COURSE

It is not acceptable for you or your guests to be on the golf course or riding golf carts.

CLEAN-UP

Minnesota Valley Country Club reserves the right to add an appropriate cleaning charge after the event if the condition of the room makes it necessary. The current rate is \$50.00 per hour. Due to safety regulations, there will be **no rice, confetti, birdseed or glitter permitted on the premises; either in the Clubhouse or on the grounds.** Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional cleanup charge of \$250.00.

EVENT TECHNOLOGY

The Club will provide one podium and a cordless microphone at no charge.

Additional audio visual is available as follows:

6' Tripod Screen	\$25.00
8' Tripod Screen	\$40.00
LCD Projector	\$60.00
Flipcharts with Pad & Markers	\$15.00
Monitor/DVD Player	\$25.00
Lavalier Microphone	\$75.00
Wireless High Speed Internet Access	complimentary
Staging	Price Quote

Additional Audio Visual rental available through AV Events, 952-544-5555.

Audio Visual is applicable to service charge and tax.

AV Events provides a customized technology solution to meet your presentation and communication needs.

DIRECTIONS

From 494:

Take Normandale Blvd. exit and go straight south all the way to the end, (approximately 4 miles). At the end the road will curve to the right and become Auto Club Road, going east. The Club is located about 4 blocks on the right.

From 169:

Take Old Shakopee Road exit and go east to Bloomington Ferry Road. Take a right and follow curve to the left, as the road curves it becomes MN Bluff Drive. Proceed to Auto Club Road going with the curve to the left. Once you cross a small bridge, you'll see the Club on the left.

OR:

Take Old Shakopee Road going east to Normandale Blvd. and then follow above directions, as from 494.

From 35W:

Take the 98th Street exit and proceed to the first stop light (stay in left lane). At the light you'll be entering Old Shakopee Road. Continue to Normandale Blvd. and take a left, drive all the way to the end where the road curves to the right and becomes Auto Club Road. Continue on Auto Club Road about 4 blocks, the Club will be on the right side.

Reception Specialties

Chef's specialty hors d'oeuvre platters serve fifty people unless otherwise stated

Domestic Cheese Platter	\$130
Provolone, Swiss, cheddar and pepper jack served with assorted crackers	
Artisanal Cheese Platter	\$175
Cheeses from around the world served with sliced baguette	
Baked Brie en Croute	\$185
Topped with toasted walnuts, dried fruit and honey	
Warm Artichoke-Spinach Dip	\$150
Served with toasted baguette	
Seasonal Fruit Display	\$135
Assorted melons and pineapple, garnished with fresh berries, seasonal fruit available for an additional charge	
Crudités Platter	\$100
Seasonal crisp vegetables served with garlic-dill dip	
Whole Poached Salmon Platter	\$275
Garnished with cucumber, lemon wedges, capers, crème fraiche and dill, served with crostini	
Antipasti Display	\$175
Assorted cured salami, olives, pepperoncini, pickled vegetables and assorted cheeses	
Grilled Vegetable Platter	\$150
Seasonal vegetables marinated in white balsamic vinegar and truffle oil, served with creamy lemon yogurt sauce	
Shrimp Cocktail Display	\$2.50 per shrimp
Poached white shrimp served with lemon wedges and cocktail sauce	
Marinated Cold Shrimp	\$2.50 per shrimp

Dry Snacks

Priced per pound

Dry roasted salted Peanuts	\$9
Mixed fancy Nuts	\$26
Mini Pretzels	\$7
Caramel Corn with Peanuts	\$18
Corn Chips with Salsa	\$18
Kettle Chips	\$9

Late Night Snacks

House-Made Wood fired 12" Pizza	\$16
Choice of Cheese, Sausage, Pepperoni or Veggie <i>Pizzas are cut into small squares</i>	
Nacho Bar - Serves fifty people	\$135
Warm corn tortilla chips, nacho cheese, jalapenos with choice of beef, or chicken	
Large Party Submarine Sandwich	\$5 per person
Turkey, ham, Genoa salami, pepperoni, pepperoncini peppers, lettuce, tomato, onion, mayo, and Dijon	

Cold Passed Hors d'oeuvres

Butler passed hors d'oeuvres priced per fifty pieces unless otherwise stated

Deviled Eggs	\$75
Smoked Salmon Crostini Tobiko, dill crème fraiche, and chives on toasted sourdough bread	\$135
Chicken Waldorf Salad Served on an endive leaf	\$125
Lettuce Wrap with Miso-Marinaded Chicken Rice noodles, basil, mint, bean sprouts and hoisin sauce	\$125
House seasoned Tri-Tip Steak Sliced thin, served on crostini with pickled red onion, truffle mascarpone cheese and herbs	\$135
Yellowfin Ahi Tuna Poke Diced ahi tuna with avocado marinated in sesame oil and soy sauce, served on a Nori chip with scallions	\$150
Stuffed Cucumber Ricotta cheese, crab meat, and diced peppers	\$125

Hot Passed Hors d'oeuvres

Butler passed hors d'oeuvres priced per fifty pieces unless otherwise stated

Warm Tomato Bruschetta Mozzarella, tomato, basil, extra virgin olive oil and balsamic reduction	\$125
Mini Crab Cakes Golden brown breaded crab cakes served with remoulade dipping sauce	\$175
Szechuan Beef Satay Marinated sirloin steak with scallions, sesame seeds, and teriyaki sauce	\$175
Thai-Style, BBQ or Swedish Pork Meatballs	\$125
Spanikopita Spinach, onion and feta cheese in filo dough	\$135
Egg Rolls Crisp pork or vegetarian egg rolls served with sweet and sour sauce	\$115
Chicken Satay Thin skewered chicken grilled and served with peanut sauce	\$145
Fried Chicken Wings House-marinated wings served with choice of two sauces: <i>Buffalo, barbecue or blue cheese</i>	\$115
Coconut-Crusted Shrimp Served with pineapple sweet and sour sauce	\$150
Stuffed Mushroom Caps Roasted mushrooms with extra virgin olive oil and herbs stuffed with Italian sausage, bacon, blue cheese, and caramelized onions, or savory spinach and cream cheese	\$135
Bacon-Wrapped Figs Drizzled with maple syrup	\$150
Bacon-Wrapped Scallops With sweet pea wasabi sauce	\$225
Individual Baked Brie With raspberry sauce	\$135

Carving Stations

*Minimum 30 people * \$100.00 attendant charge per 1.5 hours
Priced per person in 4 ounce or 8 ounce portions*

	<u>4 ounce</u>	<u>8 ounce</u>
Roasted Turkey Served with cranberry sauce and gravy	\$6.50	\$8.50
Baked Ham Served with pineapple-spiced rum sauce	\$5.50	\$7.25
House Specialty Tri-Tip Steak Served with au jus and creamy horseradish sauce	\$10.00	\$13.50
Slow-Roasted Prime Rib Served with au jus and creamy horseradish sauce		\$16.00
Smoked BBQ Brisket Served with homemade BBQ sauce	\$7.00	\$10.50
BNLS Leg of Lamb Served with mint sauce	\$7.25	\$10.75
New York Beef Wellington Served with mushrooms and puff pastry		\$16.00
Stuffed Pork Loin Served with rice, dried fruit, and sausage	\$7.00	\$10.50

Silver Dollar Rolls available for \$1.00 per person

Dinner Entrees

All entrées include a mixed green salad with sherry vinaigrette, white pan rolls, one vegetable and one starch selection.

Vegetable Selections

Choose one selection for your event

Julienne carrots with toasted coriander, honey butter and parsley

Mixed seasonal vegetables with extra virgin olive oil and herbs

Roasted broccoli and cauliflower with extra virgin, pecans, herbs, and raisins

*Green beans with shallot, thyme, brown butter and almonds

** Steamed asparagus with roasted garlic vinaigrette

** This selection only available summer – fall*

***This selection only available in spring with a market price up charge*

Starch Selections

Choose one selection for your event

Roasted baby red potatoes with garlic, parsley, and extra virgin olive oil

Mashed potatoes

Wild rice pilaf with carrots, celery, onion, red pepper, and parsley

Red smashed potatoes with garlic and herbs

White cheddar gratin potatoes

MVCC Creamy potatoes

Duchess potatoes

Steak

Filet Mignon \$35

7 oz. grilled filet, roasted mushrooms with garlic, thyme and red wine reduction

Petite Tender \$28

6 oz. tender shoulder cut of beef with demi-glace and fried onions

New York Strip \$31

10 oz. grilled New York strip with maître d' hotel butter

Chicken

Pan-Seared Boneless and Skinless Chicken Breast \$24

*Served with choice of sauce

Pan-Seared French-Cut Chicken Breast \$26

*Served with choice of sauce

*Sauces

Mushroom cream sauce with rosemary and white truffle

Rich chicken jus reduction with garlic and basil

Red wine butter sauce with diced apples, wild rice and fennel

Chicken En Croute \$28

Boneless skinless chicken breast & mushroom duxelle wrapped in puff pastry and baked golden brown, with chicken jus reduction

Stuffed Chicken Breast \$27

Chicken breast stuffed with slow-roasted tomatoes, goat cheese, kalamata olives and fresh herbs, with roasted tomato sauce

Surf & Turf Combination Plates

Choose a 4 oz. Steak

All steaks topped with a red wine reduction

Filet Mignon \$27

Petite Tender \$22

Add your Seafood

All seafood topped with a maitre d' hotel butter

Three butter-braised Shrimp \$7

Roasted Salmon \$10

Almond-Crusted Walleye \$12

Pork

Braised Pork Shoulder Roast \$24

Braised with orange and coriander pork jus

Pork Tenderloin \$30

Bacon-wrapped pork tenderloin with dijonaise cream sauce

Stuffed Pork Chop \$28

With dried fruit, wild rice, and sausage white wine sauce

Seafood

Salmon Filet	\$28
6 oz. grilled skinless salmon with lemon, caper and dill sauce	
Walleye	\$31
7 oz. almond-crusted walleye with choice of lemon beurre blanc	
Halibut	market price
6 oz. pan-seared halibut with fennel cream sauce <i>(this item is only available seasonally)</i>	
Chilean Sea Bass	market price
With roasted tomato butter sauce <i>(this item is only available seasonally)</i>	

Pasta & Vegetarian

Mushroom Risotto	\$24
With carrots, spinach, and parmesan	
Pesto Fettucine Alfredo	\$24
Broccoli, cherry tomatoes, Kalamata olives, peppers, and mushrooms	
Shrimp Scampi	\$28
Five butter-braised shrimp, casarecce pasta, spinach, garlic, mushroom, lemon, chili flake, and capers in a lemon herb sauce	
Garlic Cream Penne Pasta	\$22
Zucchini, squash, sun-dried tomatoes, spinach, red onion, and parmesan	

Pasta Upgrades

Add any of the following to your pasta selection

Six ounces of grilled chicken	\$6
Four ounces of grilled petite tender steak	\$9
Three butter-braised shrimp	\$7

Specialty Salad Upgrades

Upgrade from our mixed green salad to any of the following

Classic Caesar Salad	\$2
Chopped romaine, parmesan-garlic croutons, grated parmesan, with house-made Caesar dressing	
Arugula Watermelon Salad	\$4
Feta, cucumber, basil, mint, sweet vinaigrette	
Tomato Bacon Swiss Salad	\$4
Romaine lettuce with cucumber and sherry vinaigrette	
Spinach-Avocado Salad	\$4
Cherry tomatoes, pecans, ricotta salata cheese, and lemon avocado dressing	
Asparagus Salad	\$4
Romaine and iceberg lettuce with orange segments, red onion, tomato, ricotta salata cheese and orange vinaigrette	
Strawberry Salad	\$4
Mixed greens, golden raisins, sliced strawberries, candied pine nuts, ricotta salata cheese with white balsamic vinaigrette	

Desserts

Ice Cream or Sorbet	\$4 each
We are proud to offer local <i>Sebastian Joe's Selections</i>	
Ice Cream: Vanilla, Chocolate, or special request (one week advance notice)	
Sorbet: Raspberry, Lemon, or special request (one week advance notice needed)	
Sundae	\$5.50 each
Whipped cream, nuts, chocolate sauce and a cherry	
Chocolate-Dipped Strawberries	Seasonal Price
Decadent fresh strawberries dipped in bittersweet chocolate and finished with white chocolate garnish	
New York Cheese Cake	\$6.00
Smooth and creamy cheesecake with raspberry sauce and seasonal berries	
Chocolate Bundt Cake	\$6.00
Moist chocolate cake full of chocolate chips and enrobed in a dark chocolate ganache	
Tiramisu	\$6.00
Traditional lady fingers soaked in espresso with mascarpone and a touch of liquor	
Rustic Apple Tart	\$7.00
Sliced apples tossed in spices and baked in a flakey crimped crust	
Mango Mousse Cake	\$7.00
Classic sponge cake base topped with a rich mango mousse	
Lemon Meyer Cake	\$6.00
Triple Chocolate Mousse Cake	\$6.00
Chocolate Mousse	\$5.00

Executive Dinner Buffet

*\$45 per person * 50 Person Minimum*

*A selection of two salads, one starch, one vegetable,
two entrées or one entrée and one carver from the following*

Salads *Choose 2*

Classic Caesar

Arugula Watermelon Salad

Tomato Bacon Swiss Salad

Spinach-Avocado Salad

Asparagus Salad

Strawberry Salad

Starch *Choose 1*

Roasted baby red potatoes with garlic, parsley, and extra virgin olive oil

Mashed potatoes

Wild rice pilaf with carrots, celery, onion, red peppers, and parsley

Red smashed potatoes with garlic and herbs

White cheddar gratin potatoes

MVCC creamy potatoes

Duchess potatoes

Vegetables *Choose 1*

Roasted broccoli and cauliflower, with extra virgin olive oil, pecans, herbs, and raisins

Julienne carrots with toasted coriander, honey butter and parsley

Mixed seasonal vegetables with extra virgin olive oil and herbs

*Green beans with shallot, thyme, brown butter and almonds

** Steamed asparagus with roasted garlic vinaigrette

** This selection only available summer – fall*

***This selection only available in spring with a market price up charge*

Entrees *Choose 2*

Pan-Seared Chicken Breast

**Served with choice of sauce*

Boneless Skinless Chicken Breast

**Served with choice of sauce*

**Sauces*

Mushroom cream sauce with rosemary and white truffle
Red wine butter sauce with wild rice, fennel, and diced apple
Rich chicken jus reduction with garlic and basil

Stuffed Chicken Breast

Chicken breast stuffed with slow-roasted tomatoes, goat cheese, kalamata olives, and fresh herbs, with roasted tomato sauce

Petite Tender

Tender shoulder cut of beef with demi-glace and fried onions

Pork Tenderloin

Bacon-wrapped pork tenderloin with dijonnaise cream sauce

Braised Pork Shoulder

Braised with orange and coriander pork jus

Salmon Fillet

Grilled skinless salmon with lemon, caper, and dill sauce

Walleye

Almond-crusting walleye with tartar sauce

Mushroom Risotto

With carrots, spinach and parmesan

Pesto Fettucine Alfredo

Broccoli, cherry tomatoes, Kalamata olives, peppers and mushrooms

Shrimp Scampi

Five butter-braised shrimp, casarecce pasta, spinach, garlic, mushroom, lemon, chili flakes and capers in a lemon herb sauce

Garlic Cream Penne Pasta

Zucchini, squash, sun-dried tomatoes, spinach, red onion and parmesan

Chef Carved *May be substituted for one entrée selection * \$100 Chef Attendant Fee will apply*

Honey-Baked Ham

Served with pineapple-spiced rum sauce

Brown Sugar & Spice Brined Whole Roasted Pork Loin

Served with mushroom gravy

House Specialty Tri-Tip Steak

Served with au jus and creamy horseradish sauce

Whole Brined & Roasted Turkey

Served with cranberry sauce and gravy

**Additional Entrées can be added to your buffet, just consult the Catering Office for pricing*

BAR SERVICE

HOST BAR

CALL BRANDS	\$5.75
PREMIUM BRANDS	\$6.75
MARTINI/ MANHATTAN	\$7.00
CORDIALS	\$7.25
DOMESTIC BEER	\$5.00
SPECIALTY BEER	\$6.00
NON-ALCOHOLIC BEER	\$4.00
WINE BY THE GLASS	\$7.00
SOFT DRINKS	\$2.50

CASH BAR

CALL BRANDS	\$7.00
PREMIUM BRANDS	\$8.50
MARTINI/ MANHATTAN	\$8.50
CORDIALS	\$8.50
DOMESTIC BEER	\$5.50
SPECIALTY BEER	\$6.50
NON-ALCOHOLIC BEER	\$5.50
WINE BY THE GLASS	\$8.00
SOFT DRINKS	\$3.00

** HOST BAR PRICES DO NOT INCLUDE STATE SALES TAX OR SERVICE CHARGE **

** CASH BAR PRICES DO INCLUDE STATE SALES TAX **

HOUSE WINES

We proudly offer Mirassou wines as our House Selection in the following varietals:

Chardonnay, Pinot Grigio, Sauvignon Blanc
Merlot, Cabernet, Pinot Noir
\$26.00 per bottle

DOMESTIC KEG BEER

16 Gallon

\$325.00/KEG

MICHELOB GOLDEN DRAFT LIGHT

*We would be happy to check availability of other selections upon request
Pricing will vary by brand*

SPECIALTY KEG BEER

16 Gallon

\$425.00/KEG

SUMMIT - NEWCASTLE - STELLA ARTOIS - SURLY FURIOUS

BENT PADDLE VENTURE PILSNER LAGER - BELL'S TWO HEARTED ALE

*We would be happy to check availability of other selections upon request
Pricing will vary by brand*

DOMESTIC BOTTLE BEER

BUDWEISER

MILLER LITE

MICHELOB GOLDEN LIGHT

BECK'S NA

SPECIALTY BOTTLE BEER

HEINEKEN

STELLA ARTOIS

SUMMIT

AMSTEL LIGHT

BANQUET WINE LIST

CHAMPAGNE AND SPARKLING WINES

William Wycliff	\$24
Canti Moscato	\$30

CHARDONNAY

Mirrasou	\$26
William Hill	\$45
Clos du Boi	\$35

PINOT GRIGIO

Mirrasou	\$26
Robert Mondavi Pinot Grigio	\$35

SAUVIGNON BLANC

Mirrasou	\$26
Edna Valley	\$38

WHITE ZINFANDEL

Robert Mondavi "Woodbridge" Zinfandel	\$26
---------------------------------------	------

CABERNET SAUVIGNON

Mirrasou	\$26
Louis M. Martini	\$40
Dreaming Tree	\$50

MERLOT

Mirrasou	\$26
----------	------

PINOT NOIR

Mirrasou	\$26
Bridlewood	\$35
Meiomi	\$45

NON-ALCOHOLIC

Sparkling Catawba Juice	\$22
-------------------------	------

*We will accommodate requests for specialty wines to the best of our ability.
Contact the Catering Office at least 6 weeks prior to your event with special requests.*