



History

Bunker Hills Golf Club is Minnesota's premier golf destination nestled in the beautiful Bunker Hills Regional Park in Coon Rapids. The 350 acre, 36 hole championship golf course is as challenging as it is beautiful. This course is characterized by large greens, tree-lined fairways & the unique character of seventy-five bunkers. Bunker Hills Golf Club has been recognized as one of the top 25 public courses in the country by Golf Digest.

Bunker Hills Golf Club is also home to GolfTEC the worlds largest golf instruction entity which operates year round. This plus the practice facilities that feature golf simulator throughout the winter & a full driving range along with manicured practice greens for chipping, putting & bunker play during the golf season make Bunker Hills Golf Club the regions best year-round golf practice & training facility.

The 37,000 square-foot Clubhouse at Bunker Hills features a destination restaurant & bar & ten spaces for private or semi-private events.

MHC Culinary Group

Selected to be Bunker Hills' hospitality partner, MHC Culinary Group has developed a specialty for planning & executing events. Food is what people remember & more importantly, it is a key ingredient in creating memorable events.

MHC Culinary Group understands the importance of your special event. From consistently fine cuisine to professionally delivered service, MHC Culinary Group will help you design a memorable hospitality experience that fits your event.

Conference Room

With views of the patio, this private event space is the perfect setting for smaller meetings & private dining events. Featuring a boardroom table that seats 16 with boardroom chairs or 24 with conference room chairs, this space is presentation ready with connectivity to a flat screen TV & in-house sound system.

Simulator Room (Available April 16th to November 14th)

Offering picturesque views of the beautifully manicured course & access to the Simulator Patio, the Simulator Room can accommodate up to 128 guests.

Simulator Patio

Located just off of the Simulator Room, the Simulator Patio can accommodate up to 80 guests & features a private bar with views of the course.

Minnesota Golf Hall of Fame

The Minnesota Golf Hall of Fame serves as a unique event space for up to 80 guests for luncheons & dinners highlighting the history of professional golf in Minnesota. The event space also serves as the pre-function reception space for large events.

Grand Ballroom

The Grand Ballroom features expansive views of the serene course & can accommodate up to 384 guests. Surrounded by windows, the Grand Ballroom features two private bars, access to the amphitheater, patio & fire pit. The Grand Ballroom can be divided into three individual meeting rooms or event spaces.

North Ballroom

This private event space can accommodate up to 120 guests. Featuring patio access, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

West Ballroom

Located in the middle of the Grand Ballroom, this private event space can accommodate up to 144 guests. Featuring views of the course, this space can be used in combination with either the North or East Ballrooms to accommodate up to 264 guests.

East Ballroom

This private event space can accommodate up to 120 guests. Featuring access to the Amphitheater, a private bar & views of the course, this space can be used in combination with the West Ballroom to accommodate up to 264 guests.

Bridal Suite

Attached to the ladies' rest room, the Bridal Suite features full length mirrors, comfortable seating & a hair & make-up station.

Amphitheater

The Amphitheater provides an unmatched opportunity to host special events outdoors. The lawn can accommodate up to 350 in stadium seating or 144 guests for dining. Tent, tables, chairs & dance floor rental required.

Wedding Ceremony & Reception Packages

Bunker Hills Golf Club offers one of the most beautiful environments in the area to hold a wedding ceremony & reception. Our Ceremony & Reception Packages include the selected space with many of the most requested components of a complete wedding ceremony & reception. Please refer to the Wedding Ceremony & Reception Package Brochures for more information & pricing.

Facility Information

Exclusivity

Due to exclusivity rights, outside food & beverages are not permitted within Bunker Hills Event Center.

Health & Insurance Regulations

Food safety & licensing regulations prevent the removal of prepared food from the premises once it has been served.

Decor

Bunker Hills Event Center does not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Bunker Hills Event Center requires that all candles be enclosed. Bunker Hills Event Center does not allow the use of any confetti or glitter.

Confirmation of Event / Deposit

A non-refundable deposit of the applicable facility fee & 25% of the estimated charges is required with a fully executed Catering Event Agreement to confirm the event. A non-refundable deposit of the remaining 75% of estimated charges is required with the signed Catering Event Policy & all signed Event Orders five (5) business days prior to the function. A signed Catering Event Agreement, signed Catering Event Policy & Signed Catering Event Orders along with a 100% deposit are required in order for services to occur. Host bars will require an estimated bar deposit based on industry standards. To secure replenishment privileges, credit card authorization information must be on file in our office prior to the event.

Bunker Hills Event Center accepts MasterCard, Visa, Discover & American Express for up to a maximum of five thousand dollars (\$5,000.00) per event. All checks for deposits & payments are to be made payable to Bunker Hills Event Center. Should the actual amount owed to Bunker Hills Event Center pursuant to the terms of the Catering Event Agreement exceed the deposit paid, the amount due will be settled to the credit card on file at the conclusion of the event. In the event the amount owed to Bunker Hills Event Center pursuant to the terms of the Catering Event Agreement falls below the deposit paid, a refund check will be issued within 30 business days. The above policies may not be modified without the written consent of an Executive Officer of Bunker Hills Event Center.

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, event & facility maintenance & wireless internet. Service charge & applicable taxes apply to all facility fees.

Room Rental

Room rental fees will apply for each contracted space where either the applicable waiver or minimum is not met before all facility fees, service charges & applicable taxes. All room rentals include standard linens & napkins, tables, chairs, flatware, glassware, dishware & buffet pieces. Any additional needs are available for rental at an additional charge.

Event Space Waivers & Minimums

Event space waivers will apply to all space rented Monday through Sunday daytime & Monday through Thursday evening. Event space minimums will apply to all space rented on Friday, Saturday or Sunday evenings.

Event Space Waiver

Room rental fees will be waived if the event space waiver (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space waiver, the full room rental fee will apply.

Event Space Minimum

Room rental fees will be waived if the event space minimum (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

Facility Rental Time Periods

Monday through Friday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 4:00 p.m.

Morning through afternoon events may be contracted from 7:00 a.m. & must be completed by 4:00 p.m.

Evening events may be contracted from 5:00 p.m. & must be completed by 12:00 a.m.

Saturday & Sunday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 2:00 p.m.

Evening events may be contracted from 3:00 p.m. & must be completed by 12:00 a.m.

(In the event that we are able to accommodate an extension to the time frames listed above, a per hour service fee may apply.)

Extended Hours of Service / Service After Midnight

A service fee based on the space contracted of up to \$500.00 per hour will apply to extended hours of service & service after midnight.



Facility Information

Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings may be scheduled no more than four (4) months prior to the event date for up to four (4) guests (including the couple if it is a wedding reception). Additional guests are \$50.00 per person up to a maximum of 6 guests per tasting.

Coat Check Service

Due to staffing requirements, the following charges apply to Coat Check service: one (1) attendant per 100 guests will be provided for a fee of \$30.00 per hour, per attendant for a minimum of three (3) hours.

Valet

Valet parking is available for ballroom functions. The cost of this service is \$150.00 per parking attendant. Your catering representative will determine the number of parking attendants required per function.

Off Premise Catering Service Fees

A transportation fee will apply to all off premise catering services. A per person set-up fee will apply to all full service catering events. Food & beverage minimums apply to all off premise catering events based on the type & scope of the event.

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption. Minnesota State Law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Last Call for Alcohol

Bar service will conclude at least thirty minutes prior to the building vacate time contracted with last call occurring at least forty five minutes prior to the building vacate time.

Smoking Policy

The clubhouse is smoke free. Guests are not permitted to smoke anywhere inside the clubhouse.

Liability

Bunker Hills Event Center shall not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Client agrees to indemnify, defend, & hold Bunker Hills Event Center & its agents & employees harmless from & against any & all actions or causes of action, claims, demands, liabilities, losses, damages, injuries, costs or expenses of whatever kind or nature, for injuries to or the death of any person or persons, or damage to or loss of property alleged or claimed to have been caused by, or to have arisen out of or in connection with the event which is the subject of the Catering Event Agreement.

Vendor Partners

Entertainment

Adagio
Bellagala
Chris Ward, Harpist
Instant Request
Midwest Sound & Light Show

Hotels

Centerstone Suites
Country Inn & Suites
Holiday Inn Express

Florist

Christine's Floral Touch
Custom Floral Design
Toni's Flower Shop

Bakery

Buttercream Bakery
Wuollet Bakery

Ice Carving

Ice Occasions

Photography

Anthologie
Bellagala
Jill Mettler Photography
Laurie Schneider Photography
Meg's Eye Photography
Michael Anderson Photography
Spicy-Meatball Photography

Videographer

J Walter Anderson Photo & Video

Decor

Avant Decor
Midwest Party Rental

Linen

Linen Effects

Officiant

Judge Thomas Armstrong
Reverend Tomkin Coleman
Tairie Starr

Valet

Uptown Valet

Limousine

Total Luxury Limousine

Formalwear

Sarvi Formalwear
Wedding Chapel
Wedding Shoppe, Inc.



Facility Information

Entertainment & Third-Party Vendors

All third-party vendors that are contracted to provide services for the event on behalf of the Client must be pre-approved by Bunker Hills Event Center.

Should the client request Bunker Hills Event Center to contract with third-party vendors on behalf of the Client, the Client shall approve each vendor & their proposal in writing prior to Bunker Hills Event Center entering into an agreement with the vendor. The Client shall also be responsible for all advanced deposits required to secure services.

In the event Bunker Hills Event Center contracts the services for third-party vendors to enhance the event on Client's behalf, a 10% up-charge to all third-party vendor services will apply.

Bunker Hills Event Center reserves the right to regulate volume, conduct, set-up & tear-down of vendors to ensure a pleasant experience for all of our guests. No entertainment may be allowed to perform later than 11:30 p.m. unless extended hours of service are contracted.

One hour is allowed after the entertainment is concluded to take down & remove equipment from the facility. Any extraordinary set-up requirements will be charged at an appropriate rate; the charge will be based upon the request & agreed upon in advance of the event.

Morrissey Hospitality Companies, Inc.

Morrissey Hospitality Companies, Inc. (MHC) was founded in 1995 as a full-service hospitality management, development & consulting company & has an experienced hospitality management team with a proven track record, boasting more than 1,200 employees. We excel in the full-service environment, providing expertise in hotel operations, restaurant management & specialty hospitality brands. We deliver Authentic Hospitality to our guests, profit to our clients & brand growth & position to each property.

Morrissey Hospitality has provided hospitality consulting & management services to a wide range of prominent organizations including the Walker Art Center, Ordway Center for the Performing Arts, the Guthrie Theater, the Science Museum of Minnesota, Canterbury Park & many other venues in Minnesota & throughout the Midwest.

Founded in 2000, MHC Culinary Group was formed to serve as MHC's Sports & Entertainment Division.

Morrissey Hospitality Companies, Inc.
345 Saint Peter Street, Suite 2000
Saint Paul, MN 55102
(651) 221 - 0815 morrisseyhospitality.com

MHC Culinary Group
175 West Kellogg Boulevard, Suite 503
Saint Paul, MN 55102
(651) 726 - 1950 mhcculinarygroup.com

MHC Family of Brands

Sports & Entertainment Division

Saint Paul Rivercentre
175 West Kellogg Boulevard, Suite 503
Saint Paul, MN 55102
(651) 265 - 4800 rivercentre.org

The Legendary Roy Wilkins Auditorium
175 West Kellogg Boulevard, Suite 503
Saint Paul, MN 55102
(651) 265 - 4800 theroy.org

Bunker Hills Event Center
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 951 - 7276 bunkerhillsgolf.com

Hillcrest Golf Club
2200 East Larpenteur Avenue, Saint Paul, MN 55109
(651) 774 - 6088 hillcreststpaul.com

Restaurant Division

The St. Paul Grill
350 Market Street, St. Paul, MN 55102
(651) 224 - 7455 stpaulgrill.com

M ST. Cafe
350 Market Street, Saint Paul, MN 55102
(651) 228 - 3855 mstcafe.com

Kendall's Tavern & Chophouse
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 755-1234 kendallstccom

Pazzaluna Urban Italian Restaurant
360 Saint Peter Street, Saint Paul, MN 55102
(651) 223 - 7000 pazzaluna.com

Tria Restaurant, Bar & Event Center
5959 Centerville Road, North Oaks, MN 55127
(651) 426 - 9222 triarestaurant.com

Lodging Division

The Saint Paul Hotel
350 Market Street, Saint Paul, MN 55102
(651) 292 - 9292 saintpaulhotel.com

Crossings Inn & Suites of Parkers Prairie
211 West Main Street, Parkers Prairie, MN 56361
(218) 338 - 3380 crossingsparkersprairie.com

GrandStay Hotel & Suites of Luverne
908 South Kniss Avenue, Luverne, MN 56156
(507) 449 - 4949 grandstayluverne.com



Services & Rental Information

Internet Services

Wireless Internet Complimentary

Business Services

Black & White Copy (Per Copy) .15
 Color Copy (Per Copy) .50
 Black & White Printing (Per Copy) .15
 Color Printing (Per Copy) .50
 Fax (1st Page) .75
 Fax (Each Additional Page) .25

Security Services

(Required for Wedding Receptions) (Per Hour)

Private Undercover Security Guard 75

Presentation Supplies

Easel 10
 Flip Chart, 3M Post It Pad & Markers 45
 Additional Flip Chart 3M Post It Pad 15
 Laser Pointer 25
 Podium 25
 White Board 25

Electrical

Extension Cord / Multi-plug Surge Protector 10

Audio

Background Music Complimentary
 Wired Hand Held Mic, Cable & Stand 25
 Wireless Hand Held Mic & Stand 75
 Wireless Lavalier Mic 75
 Portable Sound System 150
 (2 Speakers on Tripod Stands & Wired Mic)

Video

DVD Player 50
 Tripod Screen 25
 Ballroom Pre-Function Flat Screen TV 25
 Conference Room Flat Screen TV 25
 Video Presentation Package 150
 (Includes: Podium, Wired Mic, LCD Projector, Screen)

Telecommunications

Polycom Conference Phone
 with Phone Line (Local & Long Distance Service) 35

Technician

(Three Hour Minimum) (Per Hour)

On-Site Technician (Business Hours) 75
 On-Site Technician (After Hours) 100

Additional Audiovisual Equipment Available Upon Request.

Amphitheater Ceremony Set

Complete Ceremony Package 1,500
 Bunker Hills Amphitheater
 Facility Fee, Ceremony Set Up & Clean Up
 Garden Arbor
 Up to 4 Skirted Tables
 Up to 250 White Garden Chairs
 Portable Sound System with Wired Mic & Stand
 Bridal Suite
 One Hour Rehearsal Prior to Wedding Day
 (Based on Availability)

Parking Lot Shuttle Service

6 Passenger Golf Shuttle Service to Out Lots 120
 Shuttle Driver per Hour 40

Staging

16 in. Staging 75
 (Per 8' by 4' section, stairs are included)

Dance Floor

Dance Floor (20' x 28') (Each 4' x 4' Section) 5

Chairs

White Garden Chairs (Each up to 350) 3
 Ballroom Chair Rental (Each up to 384) 3

Tables

30" Cocktail Table with Linen 10
 4' Round Table with Linen 15
 5' Round Table with Linen 20
 6' Banquet Table with Linen & Skirted (Each Per Day) 15
 8' Banquet Table with Linen (Each Per Day) 20

Table Linens

62" x 62" White, Ivory or Black Linen 5
 85" x 85" White, Ivory or Black Linen 5
 52" x 114" White, Ivory or Black Linen 5
 Napkins (Various Colors, Each) .50

Tabletop

Number Stands (Each) 1
 Votive Candle (Set of 3) 1
 Square Mirror Centerpiece 1
 Floral Bud Vase Centerpiece 15

Decor

USA Flag 10
 State Flag 10





Menu Selection

Our menus offer a variety of food & beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, your catering representative along with our executive chef, will be happy to tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

Substitutions

Bunker Hills Event Center shall have the right to substitute products or services originally intended to be used in the event to account for market conditions & availability. Such substitutions shall be made & communicated to the Client to ensure the highest quality possible of equal value within the price range quoted.

Food with a Conscience

We can create menus using food that is sourced locally & grown & raised naturally without antibiotics or hormones. Sustainable menus & pricing are based upon seasonal market conditions & availability.

Sustainability

With experience in programs designed & implemented to recycle & compost most waste, MHC Culinary Group has been recognized as a regional leader in sustainability. To learn more about our efforts & how your event can contribute, please contact your catering representative.

Pricing

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market prices. Menu pricing will be guaranteed for a maximum of sixty days with a signed catering event agreement & deposit on file. All pricing is subject to a 20% service charge which is not exclusively a gratuity to the staff working the event. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders.

Multiple Entrée Fee

When selecting multiple entrées, a multiple entrée fee of \$1 per person will apply for each entrée selection. We request that the same accompaniments be selected for all entrées.

Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage are not permitted within Bunker Hills Event Center with the exception of pre-approved specialty wedding cakes that are purchased from & delivered by a licensed bakery, to which a dessert waiver fee of \$2.50 per person will apply.

Catering Event Orders

Signed catering event orders need to be received by the catering office fourteen (14) days prior to the event day in order to ensure the availability of all items.

Guarantees

So that proper planning & execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by Client on the event order will be deemed the guaranteed number of attendees for purposes of this agreement unless Client notifies Bunker Hills Event Center in writing changing the number of guaranteed attendees within the time frames discussed below.

The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, five (5) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Monday.

Bunker Hills Event Center will allow for numbers greater than the guarantee by preparing meals & place settings for 5% over the guaranteed attendance to a maximum of 8. The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above & beyond Bunker Hills Event Center's standard for meal functions, an over-set fee of \$2.50 will apply for each additional seat provided & a fee of \$7.50 will apply for each additional place setting provided.

Catering & Bar Services

Due to staffing requirements, the following charges & minimums apply to catering & bar services. Catering & bar services will be provided free of labor charges if sales (exclusive of applicable taxes & service charge) exceed \$300 per three hour period. If sales are not reached, a fee of \$95 will be applied for each period the minimum is not met.

For cash bar service, one bartender will be scheduled for every 125 to 150 guests. For host bar service, one bartender will be scheduled for every 75 to 100 guests. If requested, additional bartenders can be provided for a fee of \$95 per bartender, per three hour period.

Tastings

Tastings are complimentary for groups over 100 once the event is officially booked & the required deposit is paid. Tastings may be scheduled no more than 4 months prior to the event date for up to 4 guests (including the couple if it is for a wedding reception). Additional guests are \$50 per person up to a maximum of 6 guests per tasting.

Break Service

A la Carte

Hot Beverages

One gallon serves approx. 16 cups. One pot serves approx. 8 cups

Coffee or Decaffeinated Coffee	32.00	gallon
	16.00	pot
Hot Herbal Teas or Hot Chocolate	32.00	gallon
	16.00	pot

Cold Beverages

Soft Drinks & Natural Spring Water	2.75	each
Powerade	3.00	each
Orange, Apple or Cranberry Juice	40.00	gallon
	20.00	pitcher
Iced Tea, Lemonade or Fruit Punch	32.00	gallon
	16.00	pitcher

Hydration Stations

Fresh Ice Water with Sliced Cucumbers	16.00	gallon
Fresh Ice Water with Sliced Citrus Fruits	16.00	gallon

Bakery

Donuts	27.00	dozen
Muffins	27.00	dozen
Fruit Filled Strudel	27.00	dozen
Bagels with Cream Cheese	30.00	dozen
Granola Bars	30.00	dozen
Cookies	27.00	dozen
Fudge Brownies	27.00	dozen
Dessert Bars	30.00	dozen
Cupcakes	36.00	dozen

Eggs

Deviled Eggs	1.50	each
Hard Boiled Eggs	2.00	each
Scrambled Eggs	4.00	each
Egg & Cheese Breakfast Sandwiches	5.00	each
Meat, Egg & Cheese Breakfast Sandwiches	6.00	each

Fruit & Yogurt

Whole Fresh Fruit	2.00	each
Chocolate Dipped Strawberries	3.00	each
Fruit Kebabs	3.50	each
Fruit Cup	5.00	each
Yogurt Parfait	6.00	each

Snacks

Candy Bar	2.00	each
Clif Bar	2.00	each
Mixed Nuts	2.00	each
Bag of Chips	2.00	each
Gardettos	2.00	each
Trail Mix	3.00	each
Jack Links Beef Sticks	3.00	each

Breakfast

Includes coffee, decaffeinated coffee, hot herbal teas, ice water & orange juice.

Continental Breakfast

Limit up to 3 hours of service & priced per person.

The Continental

assorted mini muffins, fruit filled strudel & fresh seasonal fruit 9.95

The European Continental

assorted scones, assorted danish pastries & fresh seasonal fruit 10.95

The Deluxe Continental

assorted muffins, bagels with cream cheese & fresh seasonal fruit 10.95

Healthy Start

bran muffins, homemade granola bars & individual yogurt parfaits 11.95

Plated Breakfast

Includes assorted freshly baked mini muffins & fruit filled strudel.

Morning Scramble

scrambled eggs served with o'brien potatoes & your choice of bacon or sausage links 13.95

Sausage, Bacon, Ham & Cheddar Scramble

scrambled eggs with sausage, bacon, ham & cheddar cheese served with o'brien potatoes 14.95

Eggs Benedict

canadian bacon & poached eggs on english muffins topped with hollandaise sauce served with o'brien potatoes 15.95

Breakfast Buffets

Includes fresh seasonal fruit, assorted freshly baked mini muffins & fruit filled strudel. Buffets limited to two hours of service. Minimum of 25 guests.

The Early Riser

scrambled eggs, o'brien potatoes, bacon & sausage links 15.95

The Sunrise

scrambled eggs, french toast with whipped butter & maple syrup, o'brien potatoes, bacon & sausage links 16.95

The Birdie

sausage & cheddar egg bake, goat cheese & spinach egg bake, o'brien potatoes 16.95

The Bunker

scrambled eggs, eggs benedict, french toast with whipped butter & maple syrup, o'brien potatoes, bacon & sausage links 17.95



Boxed Meals

All boxed meals include appropriate condiments & serviceware. Please limit selection to two offerings plus a vegetarian offering. Add bottled natural spring water for 3.00 each. Add a banana, apple or orange for 2.00 each.

Salads

Served with a garlic bread stick & fresh baked cookie.

Chicken Caesar

romaine, grilled chicken, croutons & shaved parmesan with classic caesar dressing 11.95

Cobb

mixed greens, romaine, turkey, bacon, hard boiled egg, tomato, avocado & amablu cheese with ranch dressing 11.95

Farmer's Market

mixed greens, romaine, pulled chicken, roasted butternut squash, apples, dried cranberries, amablu cheese, candied walnuts & sherry vinaigrette 11.95

Wraps

Served with a bag of chips & fresh baked cookie.

Roast Turkey

roast turkey, jalapeño jack cheese, asparagus, shredded lettuce & basil mayo in a spinach tortilla 11.95

Chicken Caprese

grilled chicken, cherry tomatoes, fresh mozzarella & spinach with pesto aioli & balsamic reduction in a spinach tortilla 11.95

Chicken Bacon Ranch

grilled chicken, bacon, pepper jack cheese, shredded lettuce, tomato & ranch dressing in a spinach tortilla 11.95

Sandwiches

Served with a bag of chips & fresh baked cookie.

Egg Salad

egg salad, leaf lettuce & tomato on croissant 11.95

Tuna Salad

tuna salad, leaf lettuce & tomato on croissant 11.95

Chicken Salad

chicken salad, leaf lettuce & tomato on croissant 11.95

California Turkey

roast turkey, cucumber, tomato, leaf lettuce & garlic mayo on ciabatta bun 11.95

Italian Hoagie Sandwich

italian ham, salami, mozzarella cheese, leaf lettuce, tomatoes, boursin cheese on focaccia 11.95

Grilled Chicken Club

chicken, bacon, pepper jack cheese, leaf lettuce, tomato & basil mayo on ciabatta bun 11.95

Smoked Pit Ham

smoked pit ham, muenster cheese, candied red onion & leaf lettuce on marble rye with dijonnaise 11.95

Roast Beef

roast beef, horseradish cheddar, leaf lettuce, tomato & mayo on ciabatta bun 11.95



Luncheon Entrée Salads

Includes a garlic bread stick, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Add a cup of soup 3.95

Chicken Caesar

romaine, grilled chicken, croutons & shaved parmesan with classic caesar dressing 14.95

Turkey Cobb

mixed greens, romaine, turkey, bacon, hard boiled egg, tomato, avocado & amablu cheese served with ranch dressing 14.95

Rotisserie Chicken Farmer's Market

mixed greens, romaine, pulled chicken, roasted butternut squash, apples, dried cranberries, amablu cheese, candied walnuts & sherry vinaigrette 14.95

Luncheon Wraps & Sandwiches

Includes chef's choice of side salad or kettle chips, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Roast Turkey Wrap

roast turkey, jalapeño jack cheese, asparagus, lettuce & basil mayo in a spinach tortilla 14.95

Chicken Caprese Wrap

grilled chicken, cherry tomatoes, fresh mozzarella & spinach with pesto aioli & balsamic reduction in a spinach tortilla 14.95

Chicken Bacon Ranch Wrap

grilled chicken, bacon, pepper jack cheese, lettuce, tomato & ranch dressing in a spinach tortilla 14.95

Italian Hoagie Sandwich

italian ham, salami, mozzarella cheese, lettuce, tomatoes, boursin cheese on focaccia bun 14.95

Chicken Salad Sandwich

chicken salad, lettuce & tomato on croissant 14.95

California Turkey Sandwich

roast turkey, cucumber, tomato, lettuce & garlic mayo on ciabatta bun 14.95

Luncheon Hot Sandwiches

Include coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Open Faced Italian Beef

shredded beef with peppers, onions & mushrooms with Italian demi-glace over toasted hoagie & creamy mashed potatoes 16.95

Open Faced Hot Turkey

sliced turkey breast on grilled sourdough bread with creamy mashed potatoes, herb stuffing, turkey gravy & cranberry relish 16.95

Luncheon One Course Entrées

Includes coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Stromboli

pepperoni, sausage, mozzarella & marinara sauce wrapped in pizza dough with roasted vegetables 16.95

Chicken Chimichanga

shredded chicken & cheese filled tortilla, fried & topped with green chili cheese sauce over spanish rice with tortilla chips & salsa 16.95

Classic Lasagna

classic lasagna & seasonal vegetables with garlic bread sticks 16.95

Luncheon Two Course Entrées

Includes mixed greens salad with white balsamic vinaigrette, bread basket, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Three Cheese Stuffed Shells

rich tomato meat sauce, creamy alfredo sauce, seasonal vegetables 17.95

Tomato Basil Chicken Penne

grilled & sliced chicken breast tossed with penne pasta & garlic cream sauce, topped with tomato, basil & parmesan cheese 17.95

Chicken Cutlet

cracker crusted with country gravy, chef's choice of potatoes, seasonal vegetables 18.95

Chicken Basil Cream

grilled chicken with basil cream sauce, chef's choice of potatoes, seasonal vegetables 18.95

Gruyère Chicken

pan seared chicken topped with melted gruyère cheese & classic soubise sauce, chef's choice of potatoes, seasonal vegetables 18.95

Lemon Parsley Chicken

sautéed chicken with lemon parsley butter sauce, chef's choice of potatoes, seasonal vegetables 18.95

Chicken Parmesan

breaded chicken parmesan over marinara sauce with fettuccine alfredo, seasonal vegetables 18.95

Meatloaf

tomato glazed meatloaf, mushroom gravy, chef's choice of potatoes, seasonal vegetables 18.95

Short Rib Stroganoff

braised beef short ribs over thick egg noodles in a traditional mushroom & beef demi-glace 19.95



Lunch & Dinner Buffets

Includes coffee, decaffeinated coffee, hot herbal teas & ice water. Minimum of 25 guests. Limited to two hours of service.

Pizza & Wings

caesar salad, choice of dry rubbed, buffalo or sweet chili wings & choice of two pizzas: cheese, sausage, pepperoni or supreme with grated parmesan & red pepper flakes 17.95

Build Your Own Taco

tri-color corn tortilla chips with fresh tomato salsa, vegetarian refried beans & spanish rice, taco seasoned ground beef accompanied by guacamole, sour cream, pico de gallo, lettuce, shredded cheddar cheese & warm corn tortillas 17.95

Soup & Sandwich

choice of one soup: chicken wild rice, chicken noodle, chicken tortilla or clam chowder, kettle chips, pre-made sandwiches to include: turkey & swiss, chicken salad, ham & cheddar 17.95

Wrap It Up

kettle chips with homemade spinach dip, pasta salad & fresh seasonal fruit, caesar salad wrap, grilled chicken caesar wrap & chicken bacon ranch wrap 17.95

Pulled Chicken & Pulled Pork Sandwich

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, bourbon bbq pulled chicken & espresso bbq pulled pork served with ciabatta rolls 17.95

All American Picnic

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, third pound burgers & beer brats with swiss & cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, kaiser rolls & hot dog buns 17.95

Backyard Grill

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, bbq spice rubbed chicken breast, third pound burgers with sautéed mushrooms & onions, with swiss, cheddar, & jalapeño jack cheeses, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayo & kaiser rolls 18.95

Twin Cities BBQ Sandwiches

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, jack daniel's pulled sirloin & espresso bbq pulled pork served with ciabatta rolls 18.95

Philly Cheesesteak & Bourbon Chicken Sandwich

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, hot philly cheesesteak & bourbon marinated chicken served with ciabatta rolls 18.95

Bunker Hills Deli

kettle chips, potato salad & fresh seasonal fruit, sliced ham & turkey, tuna & egg salads with swiss, cheddar & pepper jack cheeses, mayo, mustard, lettuce, tomatoes & assorted breads 18.95

Create Your Own Salad, Baked Potato & Shells

salad bar with salad mix, romaine, cheddar, bacon bits, onions, tomatoes, hard boiled eggs, croutons & sunflower seeds, ranch, french & blue cheese dressings & sherry pommery vinaigrette
baked potato bar with cheese sauce, bacon bits, scallions, broccoli, diced ham, sour cream & whipped butter
pasta shells bar with creamy cheese sauce, lobster, seasoned ground beef, grilled buffalo chicken, bacon, broccoli & butter cracker crumbs 18.95

Three Meat Lasagna & Vegetarian Lasagna

garlic bread sticks, caesar salad, three meat lasagna, vegetarian lasagna, seasonal vegetables 19.95

Chicken Alfredo & Spaghetti with Meatballs

garlic bread sticks, caesar salad, grilled chicken with penne alfredo, spaghetti with italian meatballs & marinara sauce, seasonal vegetables 19.95

Italian

caesar salad, pasta salad & fresh seasonal fruit, penne pasta with alfredo sauce, tri-color cheese tortellini with marinara, grilled chicken, meatballs, garlic bread sticks, seasonal vegetables 20.95

Asian Buffet

asian salad, lo mein salad, poppy seed fruit salad, stir-fry vegetables & jasmine fried rice, mirin & lemongrass marinated chicken breast with ponzu sauce, teriyaki marinated strip steak, fortune cookies 20.95



Lunch & Dinner Buffets

Includes coffee, decaffeinated coffee, hot herbal teas & ice water. Minimum of 25 guests. Limited to two hours of service.

Herb Crusted Pork Loin & Chicken Basil Cream

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, herb crusted pork loin with roasted apple demi-glace, grilled chicken with basil cream sauce, chef's choice of potatoes & seasonal vegetables 20.95

Baked Ham & Roast Turkey

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, glazed baked ham, roast turkey, gravy, mashed potatoes, seasonal vegetables 20.95

Meatloaf & Wild Mushroom Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, tomato glazed meatloaf, mushroom gravy, breaded chicken breast with wild mushroom thyme sauce, mashed potatoes, seasonal vegetables 21.95

Pot Roast & Lemon Parsley Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, sautéed chicken with lemon parsley butter sauce, braised pot roast with burgundy jus, chef's choice of potatoes & seasonal vegetables 21.95

Habañero Chicken & Carnitas Fajitas

tortilla chips with salsa, spanish rice, sautéed habañero chicken & shredded carnitas, warm tortillas, sautéed onions & peppers, shredded cheese, guacamole, sour cream & pico de gallo 21.95

Beef Brisket & BBQ Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, braised beef brisket with red wine demi-glace, marinated grilled chicken with bbq sauce, mashed potatoes, seasonal vegetables 22.95

Sliced Sirloin & Chardonnay Chicken

bread basket, harvest salad with sherry vinaigrette, sliced sirloin with caramelized onion demi-glace, marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes & chardonnay cream sauce, roasted fingerling potatoes, seasonal vegetables 24.95

Short Rib Stroganoff & Chicken Penne

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, braised beef short rib stroganoff with thick egg noodles, chicken penne with sun dried tomato cream, seasonal vegetables 25.95

Braised Short Rib & Chicken Soubise

bread basket, harvest salad with sherry vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce pan seared chicken topped with melted gruyère cheese & classic soubise sauce, mashed potatoes, seasonal vegetables 26.95

Braised Short Rib & Chicken Piccata

bread basket, mixed greens salad with ranch dressing & balsamic vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce, chicken piccata with lemon butter caper sauce, mashed potatoes, seasonal vegetables 27.95

Medallion of Beef & Champagne Chicken

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, sautéed chicken breast with mushroom champagne cream sauce, roasted fingerling potatoes, seasonal vegetables 28.95

Medallion of Beef & Walleye

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, pan fried walleye with lemon caper parsley butter, au gratin potatoes, seasonal vegetables 29.95

Medallion of Beef & Salmon

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, grilled salmon with dill butter, roasted fingerling potatoes, seasonal vegetables 30.95

London Broil & Walleye

bread basket, harvest salad with sherry vinaigrette, marinated strip loin, slow roasted medium rare with bordelaise, pan fried walleye with lemon caper parsley butter, roasted fingerling potatoes, seasonal vegetables 31.95

Prime Rib, Salmon & Chicken Piccata

bread basket, harvest salad with sherry vinaigrette, chicken piccata with lemon butter caper sauce, grilled salmon with dill butter, *carved herb crusted prime rib with au jus & horseradish, mashed potatoes, seasonal vegetables 34.95

*chef attended stations, 90 per chef

Tenderloin, Walleye & Asiago Chicken

bread basket, caesar salad, asiago breaded chicken with pommery cream sauce, pan fried walleye with lemon caper butter sauce, *carved tenderloin with béarnaise sauce, roasted fingerling potatoes, seasonal vegetables 35.95

*chef attended stations, 90 per chef



Plated Dinner Starters

Plated dinner entrées include your choice of one starter.

Mixed Greens Salad

cucumber, red onion & grape tomato
with white balsamic vinaigrette

Caesar Salad

romaine, croutons & shaved parmesan

Harvest Salad

spring greens, candied walnuts, dried cranberries,
amablu cheese & sherry vinaigrette

Beet Salad

mixed greens, goat cheese, walnuts & orange chive vinaigrette

Wedge Salad

bacon, amablu cheese & tomato with ranch dressing

Strawberry Spinach Salad

spinach, sliced strawberries & brie cheese served with
raspberry poppy seed vinaigrette

Spinach & Poached Pear Salad

spinach, poached pear, blue cheese & candied pecans
served with hazelnut vinaigrette

Plated Dinner Entrées

Includes bread basket, your choice of one starter, chef's selected
accompaniments, coffee, decaffeinated coffee, hot herbal teas &
ice water.

Poultry

Asiago Chicken

breaded chicken with pommery mustard cream sauce 21.95

Chicken Piccata

with lemon caper butter sauce 21.95

Chicken Soubise

pan seared chicken topped with melted gruyère cheese
& classic soubise sauce 22.95

Pesto Chicken

sautéed chicken with pesto cream sauce 22.95

Chardonnay Chicken

marinated grilled chicken breast with prosciutto ham,
button mushrooms, artichokes, sun dried tomatoes
& chardonnay cream sauce 23.95

Chicken Marsala

sautéed chicken breast with mushroom
& marsala wine sauce 23.95

Champagne Chicken

sautéed chicken breast with mushroom champagne cream
sauce 24.95

Caprese Stuffed Chicken

basil, mozzarella & tomato with pesto cream sauce 24.95

Plated Dinner Entrées

Continued...

Fish

Salmon

grilled with dill butter 25.95

Walleye

pan fried with lemon caper parsley butter 27.95

Crab Cake

two crab cakes with chipotle tartar sauce 28.95

Meat

Pot Roast

braised pot roast with burgundy jus 24.95

Twin Tournedos of Beef

with port wine bordelaise 25.95

Boneless Beef Short Ribs

burgundy braised with bordelaise 26.95

Filet Mignon

with rosemary demi-glace 4oz. 27.95 6oz. 32.95

Prime Rib

12 ounce with whipped horseradish sauce and au jus 32.95

Skewers

Harissa Glazed Chicken

autumn rice & vegetable skewer 21.95

Whiskey Glazed Filet of Beef

mashed potatoes & vegetable skewer 23.95

Sweet Chili Glazed Shrimp

autumn rice & vegetable skewer 25.95

Duets

Boneless Beef Short Ribs

4 ounce burgundy braised with chef's selected sauce
accompanied by one of the following selections

Asiago Chicken 27.95

Chicken Soubise 29.95

Grilled Salmon 31.95

Filet Mignon

4 ounce center-cut filet mignon with chef's selected sauce
accompanied by one of the following selections

Chardonnay Chicken 32.95

Chicken Piccata 33.95

Champagne Chicken 34.95

Crab Cake 35.95

Grilled Salmon 36.95



Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

Penne Pomodoro

spicy pomodoro, shaved parmesan

Three Cheese Stuffed Shells

three cheese & italian herb stuffed shells over creamy alfredo sauce & topped with rich tomato sauce, seasonal vegetables

Saffron Balsamic Grilled Vegetables

marinated & grilled red, yellow & green bell peppers, asparagus, zucchini, yellow squash, red onion, roma tomatoes & portobello mushrooms served on a bed of saffron risotto & drizzled with balsamic syrup

Acorn Squash

acorn squash stuffed with lentils, almonds, green onions & dried cherries, drizzled with maple cream sauce, barley pilaf

Pappardelle Pasta

pappardelle pasta with shiitake mushrooms, tomatoes, asparagus & artichokes, basil pesto grilled eggplant

Squash Ravioli

squash stuffed ravioli with sage cream sauce

Portobello Mushroom Stack

grilled portobello mushroom stacked with fresh spinach, tomato, yellow squash, roasted bell peppers & zucchini drizzled with white truffle oil, pesto cous cous

Children's Entrées

Includes a mixed fruit plate served during the salad course, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 12.95

Chicken Fingers & French Fries 12.95

Grilled Chicken & Mashed Potatoes 12.95

Steak Medallions & Mashed Potatoes 16.95

Lunch & Dinner Dessert Selections

Plated Desserts

Crème Brûlée 5

Salted Caramel Cheesecake 5

New York Style Vanilla Cheesecake

plain or with raspberry coulis 5

Flourless Chocolate Cake

with raspberry coulis 6

Individual Apple Pie

with cinnamon whipped cream 6

Tiramisu 6

Desserts Martinis

Chocolate Pot du Crème

creamy chocolate custard topped with whipped cream & a strawberry 5

Bourbon Chocolate Pot du Crème

creamy chocolate custard garnished with citrus pound cake, bourbon white chocolate mousse & chocolate dipped bacon 6

Salty Caramel Panna Cotta

milk chocolate ganache topped with custard, salty caramel sauce, whipped cream & chocolate decorette 6

Strawberry Shortcake

layers of fresh strawberries, pound cake & whipped cream topped with white chocolate decorette 6

Chocolate Torte & Berries

chocolate torte topped with white chocolate mousse & fresh mixed berries, decorated with white & dark chocolate drizzle 6

Butterscotch Pot du Crème

creamy butterscotch custard topped with white chocolate mousse & a strawberry 6



Cold Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Curry Chicken Salad on Tortilla
with roasted cauliflower, apples & currants 1.75

Smoked Salmon Cucumber
dill crème fraîche, capers & onion relish 1.75

Buffalo Chicken Spoon
with blue cheese crumbles 1.75

Pork Tenderloin Crostini
with roasted apple sauce & apple relish 1.75

Peppered Beef Crostini
with horseradish cream 1.75

Prosciutto Wrapped Melon
honeydew melon wrapped with prosciutto 1.75

Italian Lollipop
cherry tomato, mozzarella & basil with balsamic reduction 2.25

Rosemary Prosciutto Pinwheel
with boursin cheese in puff pastry 2.25

Grilled Shrimp
with avocado on tortilla chip 2.25

Tomato Basil Bruschetta
with olive oil & balsamic reduction 2.25

Ahi Tuna Spoon
with plum sauce 2.25

Sesame Seared Tuna
on cucumber round with wasabi aioli 2.25

Goat Cheese on Dried Fig
with port wine reduction 2.75

Pear & Amablu on Endive
with balsamic reduction 2.75

Shrimp Cocktail
with lemon wedges & cocktail sauce 2.75

Asian Beef on Crisp Wonton
with wasabi aioli 2.75

BLT Skewer
bacon, romaine & cherry tomato 2.75

Crab Salad Tartlett
with shaved fennel, orange & chives 3.25

Hot Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection.

Mini Meatball Spoon
with whiskey glaze 2.25

Bacon Skewer
thick-cut, applewood smoked & maple glazed 2.25

Chicken Satay Skewers
with peanut sauce 2.25

Jalapeño Poppers
with popper jam 2.25

Beef Satay Skewers
with bourbon sauce 2.25

Almond Crusted Walleye Bites
with lemon caper dill remoulade 2.75

Vegetable Egg Roll
with sweet red chili sauce 2.75

Crab Cakes
with chipotle aioli 2.75

Seared Walleye Spoon
with sriracha sauce 2.75

Duck Quesadilla
with mango salsa 2.75

Chicken Potstickers
with wasabi soy sauce 2.75

Dijon Chicken Puff Pastry
with wild mushroom sauce 2.75

Portobello Puff Pastry
with amablu cheese & port butter 3.25

Coconut Shrimp
with sweet red chili sauce 3.25

Bacon Wrapped Dates
with blue cheese 3.25

Roasted Eggplant Tartlets
with herbed goat cheese & caramelized onion 3.25

Baked Brie
with raspberry in phyllo roll 3.75

Mini Beef Wellington
with béarnaise sauce 3.75



Reception Cold Displays

Serves approximately 25 people. *Available Late Night.

*Chips & Dip

tortilla chips with salsa 75
tortilla chips with salsa & guacamole 100
kettle chips with homemade spinach & onion dips 100

*Fresh Fruit

fresh seasonal fruit including: cantaloupe, honeydew, kiwi,
pineapple & strawberries 100

*Fresh Crudite

assortment of garden fresh vegetables
served with homemade spinach dip 100

*Assorted Cheeses

international & local cheeses served with assorted gourmet
crackers & garnished with red & green grapes 100

*Meat & Cheese

sliced italian ham, pepperoni, salami, cheddar & jalapeño jack
cheeses served with assorted gourmet crackers & garnished
with assorted pickles & peppers 125

*Grilled Vegetable Display

grilled asparagus, red onion, mushrooms, zucchini, peppers,
yellow squash & fresh mozzarella drizzled with balsamic
reduction, served with grilled focaccia 125

*Chicken, Tomato & Mozzarella

sliced grilled chicken breast layered between tomatoes
& fresh mozzarella, drizzled with balsamic reduction
& basil pesto, served with grilled focaccia 125

*Tenderloin & Marinated Grilled Vegetables

sliced herb crusted beef tenderloin with creamy horseradish
sauce, marinated grilled vegetables & grilled focaccia 150

*Petite Sandwiches

assorted petite sandwiches including:
20 turkey & swiss with cranberry mayo,
15 chicken salad & 15 ham & cheddar with dijon mayo
served on mini potato buns with pickles & peppers 150

*Pazzaluna Antipasto

smoked salmon, salami, capicola, prosciutto, red & yellow
tomatoes, fresh mozzarella & assorted olives
served with garlic bread sticks 200

*Iced Jumbo Shrimp

75 jumbo shrimp, peeled, chilled & served with tabasco sauce,
cocktail sauce & lemon wedges 225

Bookshelf Displays

Serves approximately 25 people.

*Trio of Deviled Eggs

classic, wasabi & smoked salmon deviled eggs 75

*Salad on the Rocks

harvest salad & caesar salad
served in high ball glasses 100

*Hors D'Oeuvres Display

jumbo shrimp with cocktail sauce & lemon wedge,
fresh carrots, celery & bell peppers with ranch dressing
served in shot glasses 100

*Mediterranean Dips

garlic hummus, babaganoush & tabbouleh dips
with fresh carrots, red pepper & caspian bread sticks
served in shot glasses 125

Pizza

*Available Late Night. Serves 8 - 10 guests.

*Cheese Pizza

16" pizza pie 25 each

*Sausage Pizza

16" pizza pie 25 each

*Pepperoni Pizza

16" pizza pie 25 each

*Supreme Pizza

16" pizza pie 25 each



Reception Hot Displays

Serves approximately 25 people. *Available Late Night.

*Meatball Trio

served three ways - sweet & sour sauce, jerk sauce & our signature sweet & tangy bourbon bbq sauce 100

*Chicken Tenderloins

chicken strips served with honey mustard, buffalo & ranch dipping sauces 100

*Nachos

tortilla chips, cheese sauce, salsa, jalapeños, sour cream & guacamole 100
with chicken 125

*Spinach & Artichoke Dip

creamy spinach & artichoke gratin baked golden brown, served with grilled focaccia, carrot sticks, celery & red peppers 125

*Wing Sampler

dry rubbed, buffalo & sweet chili wings 125

*Flatbreads

roasted wild mushroom with roasted garlic, caramelized shallots, provolone and boursin cheeses
buffalo chicken, ranch dressing, boursin cheese and blue cheese crumbles
prosciutto, arugula, pesto, fresh mozzarella and boursin cheeses 125

*Mini Corn Dogs & Cheese Curds

mini corn dogs with ketchup & mustard, battered cheese curds with marinara sauce 150

*Giant Soft Pretzels

beer cheese & maple mustard dipping sauces 150

*Sliders

beef sliders with cheddar, lettuce, tomato & onion served on mini potato rolls with gherkin pickle skewers 150

*BBQ Sliders

bourbon bbq pulled chicken & espresso bbq pulled pork served on mini pretzel rolls with gherkin pickle skewers 175

*Short Rib Sliders

braised, boneless beef short ribs served on potato rolls topped with smoked gouda, red onion marmalade & balsamic reduction 175

*Pasta Bar

grilled chicken in chardonnay sauce with cavatappi, sautéed shrimp in garlic butter sauce with fettuccine & grilled vegetables in arrabbiata sauce with penne served with garlic bread sticks 200

*Bourbon Glazed Steak Bites & Walleye Cakes

tender steak bites topped with whiskey glaze over fried onions, walleye cakes with chipotle aioli 225

*Mini Crab Cakes & Hot Peppered Shrimp

mini crab cakes with chipotle aioli, cajun dusted shrimp tossed in a sweet, tangy hot sauce 250

*Elegant Bites

mini beef wellingtons with béarnaise sauce, dijon chicken puff pastries with wild mushroom sauce & coconut shrimp with sweet red chili sauce 275



Carvery Stations

*Chef attended carvery stations, 90 per chef per 3 hour period.
One station recommended for every 50 to 75 guests.
Each order serves approximately 25 people.

*Roasted Pork Loin

herb crusted pork loin with roasted apple dijon sauce
& mini ciabatta buns 200
(one pork loin serves approximately 25 guests)

*Roasted Turkey Breast

ranch seasoned, slow roasted turkey breast served with
cranberry chutney, orange aioli & mini ciabatta buns 200
(one turkey breast serves approximately 25 guests)

*House Smoked Sirloin

house smoked peppercorn sirloin served with
blue cheese aioli, spicy bbq sauce & mini ciabatta rolls 200
(two sirloins serve approximately 25 guests)

*Herb Crusted Prime Rib

herb crusted prime rib served with au jus,
horseradish cream sauce & mini ciabatta buns 250
(one half prime rib serves approximately 25 guests)

*Châteaubriand

châteaubriand served with mixed herb horseradish sauce,
béarnaise sauce & mini potato buns 300
(two châteaubriands serve approximately 25 guests)

Performance Stations

*Chef attended performance stations, 90 per chef, per 3 hour period.
One station recommended for every 50 to 75 guests.
Serves approximately 25 people.

*Stromboli Station

hand rolled pizza dough stuffed with parmesan, asiago
& mozzarella cheeses or pepperoni, sausage & mozzarella
cheese, brushed & baked with olive oil, italian herbs & spices
served with rich marinara sauce, parmesan cheese
& crushed red pepper 150

*Mash-tini Station

mashed potatoes with your choice of toppings to include:
sour cream, cheddar cheese, amablu cheese, applewood
smoked bacon & scallions served in a martini glass 150

*Popcorn Chicken Station

chicken tenderloin bites three ways: buffalo on celery blue
cheese topped with amablu cheese, teriyaki on asian slaw
topped with black sesame seeds & honey bbq on black bean
relish topped with diced scallions 175

*Creamy Shells & Cheese Station

large pasta shells baked in a creamy four cheese sauce with
your choice of toppings to include: lobster, seasoned ground
beef, chicken breast, applewood smoked bacon, broccoli
& butter cracker crumbs served in a martini glass 175



Dessert Displays

Serves approximately 25 people. *Available Late Night.

*Freshly Baked Cookies or Dessert Bars

a display of 36 chocolate chip, lemon zest & butterscotch oatmeal cookies or 36 red velvet cream cheese brownie, peanut butter & apricot dessert bars 100

*Chocolate Dipped Fresh Fruit

15 strawberries & 15 pineapple pieces 100

*Crème Brûlée

15 vanilla & 10 butterscotch topped with a candied sugar crust 125

*Homemade Apple or Mixed Berry Crisp

served warm with whipped cream 125
(1 pan serves approximately 25)

*Assorted Cakes & Pies

seasonal selection of assorted cakes & pies 125
(25 Slices)

*Candy Display

your choice of 8 displayed candies: tootsie rolls, m&m's, jelly beans, gummy bears, gumballs, skittles, salt water taffy, jolly ranchers, starbursts, liquorice, pixy sticks, hershey's kisses or mini candy bars 125

*Petite Desserts

a display of homemade mini lemon tarts, mini pecan pies, chocolate truffles & chocolate dipped pineapple 150

*Build Your Own Sundae Bar

vanilla ice cream with your choice of toppings to include: fudge sauce, caramel sauce, mixed berries, chopped nuts, maraschino cherries & whipped cream 150

Dessert Bookshelf Displays

Serves approximately 25 people. *Available Late Night.

*Sweet Cupcakes

25 assorted cupcakes to include:
red velvet cupcake with cream cheese frosting,
chocolate cupcake with chocolate mousse & strawberry,
& vanilla cupcake with white chocolate mousse & oreo 75

*Savory Mini Cupcakes

25 assorted mini cupcakes to include:
maple cupcake with maple white chocolate mousse
& chocolate dipped bacon, vanilla cupcake with
white chocolate mousse & chocolate dipped potato chip
& chocolate cupcake with peanut butter white chocolate
mousse & white chocolate dipped pretzel 75

*Dessert Shooters

25 assorted shooters to include: lemon mousse with berries,
salty caramel panna cotta & red velvet pot du crème 75



Bar Menus

Bartenders will be provided free of charge if consumption is over \$300 per bartender, per three (3) hour period. If sales do not exceed \$300 per bartender, per three (3) hour period, a fee of \$95 will apply for each minimum that is not met.

Signature Drinks

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

Wine List

Wine pairings & pricing to complement your selected menu are available upon request. *Additional bar options are available upon request.

Cash Bar

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125 - 150 guests.

Host Bar

All beverages consumed are paid by the host. One bartender will be scheduled per every 75 - 100 guests.

Host Ice Chests on the Golf Course

All beverages consumed are paid by the host.

Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service.

Super Premium Bar

First 60 Minutes 16
Each additional 30 minutes 8
Each additional 15 minutes 4

soft drink
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails
premium liquor
premium cocktails

Host Bar Per Person Options

Continued...

Premium Bar

First 60 Minutes 12
Each additional 30 minutes 6
Each additional 15 minutes 3

soft drink
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails

Basic Bar

First 60 Minutes 8
Each additional 30 minutes 4
Each additional 15 minutes 2

soft drink
sparkling water
fruit juice
non alcoholic beer
domestic bottled beer
premium bottled beer
domestic draft beer
premium draft beer
house wine
premium wine

OR

soft drink
sparkling water
fruit juice
non alcoholic beer
domestic draft beer
house wine
well liquor



Bar Products

Product availability is dependant upon location.

Domestic 12 oz Bottled Beer
Coors Light, Miller Lite, Michelob Golden Light, Bud Light, Budweiser 4.00

Non-Alcoholic 12 oz Bottled Beer
St. Pauli Girl NA 4.50

Premium 12 oz Bottled Beer
Heineken, Corona, New Castle, Angry Orchard 5.50

Domestic 16 oz Draft Beer
Coors Light, Michelob Golden Light 4.50

Premium 16 oz Draft Beer
Fulton Standard Lager, Summit EPA 5.50
Surlly Furious, Stella Artois 6.50

House White Wine by the Glass
Stone Cellars, Chardonnay 6.50
Stone Cellars, Pinot Grigio 6.50
Beringer, Moscato 6.50
Beringer, White Zinfandel 6.50

House Red Wine by the Glass
Stone Cellars, Merlot 6.50
Stone Cellars, Cabernet Sauvignon 6.50

Premium White Wine by the Glass
Two Vines, Riesling 7.50
Arona, Sauvignon Blanc 8.50
Columbia Crest, Unoaked Chardonnay 9.50
Mionetto IL, Prosecco, 187 mL 18.00

Premium Red Wine by the Glass
Castle Rock, Pinot Noir 8.50
Altos Las Hormigas, Malbec 9.50
Coppola Diamond, Zinfandel 9.50
Aviary, Cabernet Sauvignon 11.50

Well Spirits
Pinnacle 4.50
Pinnacle London Dry 4.50
Windsor 4.50
Early Times 4.50
Clan MacGregor 4.50
Cruzan 4.50
Sauza Blue 4.50
Christian Brothers 4.50

Call Spirits
Absolut 5.25
Absolut Citron 5.25
Beefeater 5.25
Canadian Club 5.25
Seagrams 7 5.25
Jim Beam 5.25
Bacardi 5.25
Gosling's Dark 5.25
Monte Alban Mezcal 5.25
E&J 5.25
Peach Schnapps 4.75
Triple Sec 4.75
Sour Apple Pucker 4.75
Blue Curaçao 4.75
Fireball Cinnamon 5.25
Stoli 5.25
Stoli Raz 5.25
Tanqueray 5.25
Southern Comfort 5.25
Dewar's 5.25
J&B 5.25
Bacardi Limón 5.25
Malibu 5.25
Captain Morgan 5.25
Jagermeister 5.25
Rumpleminz 5.25
Goldschlager 5.25
RumChata 5.25
Limoncello 5.25

Premium Spirits
Ketel One 6.50
Bombay Sapphire 6.50
Crown Royal 6.50
Jack Daniel's 6.50
Jameson 6.50
Johnnie Walker Red 6.50
Cuervo 1800 6.50
Tia Maria 6.50
Kahlua 6.50
Midori 6.50
Chambord Royale 6.50
Baileys Irish Cream 6.50
Amaretto Di Saronno 6.50
Sambuca 6.50
Chopin 6.50
Maker's Mark 7.75
Hennessy VS 7.75
Grand Marnier 7.75
Cointreau 7.75
Grey Goose 8.00
Hendrick's 8.00
Patron Silver 9.50

Bottle pricing for sampling is 10 times the listed drink price.



Bar Products

Product availability is dependant upon location.

Soft Drinks

Coke	2.50
Diet Coke	2.50
Sprite	2.50
Red Bull	4.50
Sparkling Water	3.50

Fruit Juice

Orange Juice	3.50
Cranberry Juice	3.50
Grapefruit Juice	3.50
Pineapple Juice	3.50

Kegs

Coors Light	420
Michelob Golden Light	420
Miller Light	420
Miller Genuine Draft	420
Bud Light	420
Grain Belt Premium	420
Grain Belt Nordeast	420
Summit EPA	540
Leinenkugel Honey Weiss	540
Kona Big Wave	540
Blue Moon	540
Fulton Lonely Blonde	540
Surly Furious	660
Stella Artois	660

Beverage Cart

20 oz Bottled Soft Drinks Coke, Diet Coke, Sprite	3.00
20 oz Bottled Water	3.00
20 oz Bottled Powerade	3.00
Domestic 16 oz Canned Beer Coors Light, Bud Light, Budweiser, Miller Lite Pabst Blue Ribbon, Grainbelt Nordeast, Michelob Golden Light, O'Doul's	4.75
Premium 16 oz Canned Beer Mike's Hard Lemonade, Summit EPA, Leinie's Seasonal, Fulton Standard, Surly Furious	5.75
Well Spirits Pinnacle Vodka, Pinnacle London Dry Gin, Windsor Canadian Whiskey, Sauza Blue Tequila	4.50
Call Spirits Jeremiah Sweet Tea Vodka, Fireball Whiskey, Dewar's Scotch, Bacardi Silver Rum, Captain Morgan Spiced Rum	5.50
Premium Spirits Ketel One Vodka, Tanqueray Gin, Jack Daniel's Whiskey, Jameson Irish Whiskey	6.50
Super Premium Spirits Crown Royal Whiskey	7.50
Grey Goose Vodka, Hendrick's Gin	8.00

Wine List

Product availability is dependant upon location.

Sparkling

Mionetto IL, Prosecco, 187 mL	18
Kenwood Yulupa, Brut	24
Domaine Ste Michelle, Brut	38

White

Beringer, White Zinfandel	24
Beringer, Moscato	24
Stone Cellars, Chardonnay	24
Stone Cellars, Pinot Grigio	24
Two Vines, Riesling	28
14 Hands, Chardonnay	30
14 Hands, Pinot Gris	30
Arona, Sauvignon Blanc	30
Columbia Crest, Unoaked Chardonnay	34
Saint M, Riesling	38
Ferrari Carano, Fume Blanc	40
Sofia, Rose	42
Pine Ridge, Chenin Blanc-Viognier	44
Hess Collection, Chardonnay	46
Conundrum, White Blend	48
Ferrari Carano, Chardonnay	68

Red

Stone Cellars, Cabernet Sauvignon	24
Stone Cellars, Merlot	24
14 Hands, Cabernet Sauvignon	30
14 Hands, Merlot	30
Castle Rock, Pinot Noir	30
Altos Las Hormigas, Malbec	34
Coppola Diamond, Zinfandel	34
Columbia Crest, Les Cheveaux Red Blend	42
Terra d'Oro, Zinfandel	46
Aviary, Cabernet Sauvignon	48
Ferrari Carano, "Siena"	52
Coppola Director's Cut, Pinot Noir	58
Northstar, Merlot	62
Beringer Knights Valley, Cabernet Sauvignon	64
Saintsbury, Pinot Noir	65
"The Prisoner", Red Blend	85
Stags Leap Winery, Petite Syrah	88
Jordan, Cabernet Sauvignon	115
Silver Oak, Cabernet Sauvignon	130

Non-Alcoholic

Sparkling

Martinelli Sparkling Apple Cider NA	18
Suter Fre NA, Brut	24

White

Suter Fre NA, White Zinfandel	24
Suter Fre NA, Chardonnay	24

Red

Suter Fre NA, Red Blend	24
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