



# 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 to you for luncheons and dinners for up to 60 people.

## CLUB FACILITIES

The East and North Terraces, the Grill Bar, the Family Dining Room, the Chambers 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, 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 and cash bar.

## 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 72 hours 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 72 hours, 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) entrees 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) entrees.** 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 72 hours 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 72 hours 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 1:30 p.m. - 4:30 p.m. Certain entrees 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 12:30 a.m.

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 30.

## **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 12:30 a.m.

## **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.

## **ADDITIONAL SET-UP**

MVCC will set up place cards and arrange favors at each place setting. Further labor requirements will be \$50.00 per hour minimum. This includes setting up centerpieces, rental linens and equipment.

## **AUDIO VISUAL**

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

## **TABLE LINENS**

White tablecloths and white 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 Wedding Receptions. 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
Overhead Projector	\$20.00
Monitor/DVD Player	\$25.00
Lavalier Microphone	complimentary
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 98<sup>th</sup> 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*

<b>Domestic Cheese Platter</b>	\$130
Provolone, Swiss, cheddar & pepper jack served with assorted crackers	
<b>Artisanal Cheese Platter</b>	\$175
Cheeses from around the world served with sliced baguette	
<b>Baked Brie en Croute</b>	\$185
Topped with toasted walnuts, dried fruit & honey	
<b>Warm Artichoke-Spinach Dip</b>	\$115
Served with toasted baguette	
<b>Seasonal Fruit Display</b>	\$135
Assorted melons, pineapple and grapes Seasonal fruit available for an additional charge	
<b>Crudités Platter</b>	\$100
Seasonal crisp vegetables served with garlic-dill dip	
<b>Smoked Salmon Platter</b> (1.5 oz per person)	\$245
Garnished with egg, caper, diced red onion, whipped cream cheese & assorted crackers	
<b>Whole Poached Salmon Platter</b>	\$275
Garnished with cucumber, lemon wedges, capers, crème fraiche and dill, served with crostini	
<b>Antipasti Display</b>	\$145
Assorted cured salami, olives, pepperoncini, pickled vegetables and assorted cheeses	
<b>Grilled Vegetable Platter</b>	\$125
Seasonal vegetables marinated in white balsamic vinegar and truffle oil, served with creamy lemon yogurt sauce	
<b>Shrimp Cocktail Display</b>	\$2.50 per shrimp
Poached white shrimp served with lemon wedges and cocktail sauce	

## Dry Snacks

*Priced per pound*

Dry roasted salted Peanuts	\$8
Mixed fancy Nuts	\$20
Mini Pretzels	\$7
Caramel Corn with Peanuts	\$15
Corn Chips with Pico de Gallo	\$18
Kettle Chips	\$9

## Late Night Snacks

<b>House-Made Wood fired 12" Pizza</b>	\$16
Choice of Cheese, Sausage, Pepperoni or Veggie <i>Pizzas are cut into small squares</i>	
<b>Nacho Bar</b> - <i>Serves fifty people</i>	\$135
Warm corn tortilla chips, nacho cheese, jalapenos with choice of beef, chicken or chorizo	
<b>Gyros</b>	\$6 each
Sliced gyro meat, Tzatziki sauce, lettuce, tomato & red onion served in warm pita bread	

## Cold Passed Hors d'oeuvres

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

<b>Deviled Eggs</b>	\$50
<b>Chicken Waldorf Salad</b> Served on an endive leaf	\$125
<b>Shrimp Salad</b> Served on toasted brioche round with herbs & lemon zest	\$125
<b>Lettuce Wrap with Miso Marinated Chicken</b> Rice noodles, basil, mint, bean sprouts & hoisin sauce	\$125
<b>Tomato Basil Bruschetta</b> Diced tomato, buffalo mozzarella, julienned basil, balsamic reduction	\$110
<b>House seasoned Tri-Tip Steak</b> Sliced thin, served on crostini with pickled red onion, truffle mascarpone cheese and herbs	\$135
<b>Smoked Salmon on Marble Rye</b> Butter, cream cheese, scallion and Dijon spread with a caper and dill garnish	\$125

## Hot Passed Hors d'oeuvres

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

<b>Mini Crab Cakes</b>	\$175
Golden brown breaded crab cakes served with remoulade dipping sauce	
<b>Szechuan Beef Satay</b>	\$125
Marinated sirloin steak with scallions, sesame seeds & teriyaki sauce	
<b>Thai-Style Pork Meatballs</b>	\$125
Served with yuzu dipping sauce & cilantro	
<b>Spanikopita</b>	\$135
Spinach, onion & feta cheese in filo dough	
<b>Stuffed Medjool Date</b>	\$175
Bacon wrapped & stuffed with chorizo, red pepper sauce	
<b>Egg Rolls</b>	\$115
Crisp pork or vegetarian egg rolls served with sweet & sour sauce	
<b>Chicken Satay</b>	\$105
Thin skewered chicken grilled and served with peanut sauce	
<b>Fried Chicken Wings</b>	\$115
House-marinated wings served with choice of two sauces: <i>Buffalo, barbecue or blue cheese</i>	
<b>Coconut-Crusted Shrimp</b>	\$225
Served with pineapple sweet and sour sauce	
<b>Stuffed Mushroom Caps</b>	\$135
Roasted mushrooms with extra virgin olive oil and herbs stuffed with crab salad or pork meatballs	
<b>Shrimp Satay</b>	\$200
Skewered garlic and cilantro marinated shrimp with ponzu dipping sauce	

## 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>
<b>Whole Brined &amp; Roasted Turkey</b> Served with cranberry sauce & gravy	\$6.25	\$11.00
<b>Honey-Baked Ham</b> Served with pineapple-spiced rum sauce	\$5.50	\$9.50
<b>Brown Sugar &amp; Spice Brined Whole Roasted Pork Loin</b> Served with mushroom gravy	\$6.50	\$11.50
<b>House Specialty Tri-Tip Steak</b> Served with au jus and creamy horseradish sauce	\$7.75	\$13.50
<b>Slow Roasted Prime Rib</b> Served with au jus and creamy horseradish sauce	\$9.00	\$16.00
<b>Whole Roasted Beef Tenderloin</b> Cooked medium rare and served with cabernet mushroom sauce	\$11.25	\$18.50

*Silver Dollar Rolls available for \$1.00 per person*

## Dinner Entrees

*All entrees 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 & herbs

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

\*\*Roasted brussel sprouts with brown butter, apricot & pecans

\*\*\* Steamed asparagus with roasted garlic vinaigrette

*\* This selection only available summer – fall*

*\*\*This selection only available fall – winter with a market price up charge*

*\*\*\*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  
Roasted garlic mashed potatoes  
Pearl couscous & red grains with diced roasted vegetables  
White cheddar gratin potatoes  
MVCC Creamy Potatoes  
Roasted fingerling potatoes with herbs and butter  
Sweet potato puree with maple 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  
Red wine butter sauce with wild rice, fennel, and diced apple  
Rich chicken jus reduction with garlic & basil

**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

## 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** \$30

10 oz grilled New York strip with maitre d' hotel butter

## 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

**Pork Chop** \$26

Brown sugar brined 7 oz pork chop with calvados jus (apple brandy sauce)

**Pork Tenderloin** \$30

Bacon-wrapped pork tenderloin with dijonnaise cream sauce

**Braised Pork Shoulder** \$24

Braised with orange and coriander pork jus

## Seafood

**Salmon Filet** \$28

6 oz grilled skinless salmon with lemon, caper & dill sauce

**Halibut** \$32

6 oz pan seared halibut with fennel cream sauce

*This item is only available seasonally*

**Walleye** \$29

7 oz almond-crusted walleye with choice of lemon beurre blanc or chili cream sauce

**Mahi-Mahi** \$25

7 oz oven-roasted Mahi-Mahi with roasted tomato butter sauce and fried basil

**Lobster Tail** *Market Price*

Butter-braised cold water lobster served with drawn butter



## Pasta & Vegetarian

<b>Shrimp Scampi</b>	\$25
Five butter-braised shrimp, garganelli pasta, spinach, garlic, lemon, chili flake & capers in a white wine lemon butter sauce	
<b>Saffron Risotto</b>	\$27
Caramelized pearl onions, sweet peas, glazed baby carrots & parmesan	
<b>Garlic Cream Penne Pasta</b>	\$20
Zucchini, squash, sun-dried tomatoes, spinach, red onion & parmesan	
<b>Pesto Penne Pasta</b>	\$23
Roasted red peppers, grilled portabella mushrooms, sautéed red onion & 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*

<b>Classic Caesar Salad</b>	\$2
Chopped romaine, parmesan-garlic croutons, grated parmesan and marinated white anchovy with house made dressing	
<b>Greek Salad</b>	\$3
Chopped iceberg and romaine, red onion, feta, kalamata olives, tomatoes & cucumber with creamy lemon-dill dressing	
<b>Strawberry Salad</b>	\$4
Mixed greens, golden raisins, sliced strawberries, candied pine nuts, Ricotta Salata cheese with white balsamic vinaigrette	
<b>Apple-Walnut Salad</b>	\$4
Iceberg lettuce, roasted walnuts, sliced honey crisp apples, roasted grapes with honey apple cider vinaigrette	
<b>Bacon-Spinach Salad</b>	\$4
Pickled red onions, goat cheese, fried onions, & cherry tomatoes with sherry vinaigrette	

# Desserts

## Plated selections listed below:

\$6 each

### Dark Peruvian Chocolate Cake

Moist chocolate cake, crisp milk chocolate crunch, and dark chocolate mousse, topped with white chocolate swirl

### Greek Blackberry Yogurt Cake

Creamy and tart yogurt mousse, blackberry compote, California cabernet reduction layer, and moist white cake

### Tiramisu

Multilayered cake with espresso coffee, creamy mousse with liquor, and topped with cream cheese shavings

### New York Cheesecake

Rich thick and creamy cheesecake with graham cracker bottom and served with fresh seasonal berries

### Ice Cream or Sorbet

\$4 each

We are proud to offer local *Sebastian Joe's Selections*

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

Add whipped cream, nuts, chocolate sauce and a cherry to your ice cream

### Chocolate-Dipped Strawberries

Seasonal Price

Decadent fresh strawberries dipped in bittersweet chocolate and finished with white chocolate garnish

## **Mini Desserts**

### **Petit Fours**

**\$37 per dozen**

Coffee Macaroon Tart  
Chocolate Walnut Gateau  
Raspberry Passion Fruit Barquette  
Raspberry Chocolate Barquette  
Grand Marnier Éclair  
Chocolate Pistachio Gateau

### **Chocolate Truffles**

**\$25 per dozen**

Dark Chocolate Hazelnut  
Dark Chocolate Passion Fruit  
Dark Chocolate Coconut  
Milk Chocolate Dulce de Leche  
Milk Chocolate Fleur de Sel  
White Chocolate Café au Lait

# Executive Dinner Buffet

*\$38 per person \* 50 Person Minimum*

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

## Salads *Choose 2*

Classic Caesar  
Apple Walnut  
Spinach Bacon  
Strawberry Mixed Greens  
Greek

## Starch *Choose 1*

Roasted baby red potatoes with garlic, parsley, and extra virgin olive oil  
Roasted garlic mashed potatoes  
Pearl couscous & red grains with diced roasted vegetables  
White cheddar gratin potatoes  
MVCC Creamy Potatoes  
Roasted fingerling potatoes with herbs and butter  
Sweet potato puree with maple butter

## Vegetables *Choose 1*

Julienne carrots with toasted coriander, honey butter and parsley  
Mixed seasonal vegetables with extra virgin olive oil & herbs  
\*Green beans with shallot, thyme, brown butter and almonds  
\*\*Roasted Brussel sprouts with brown butter, apricot & pecans  
\*\*\* Steamed asparagus with roasted garlic vinaigrette

*\* This selection only available summer – fall*

*\*\*This selection only available fall – winter with a market price up charge*

*\*\*\*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 & 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 Loin**

Brown sugar brined pork chop with calvados jus (apple brandy sauce)

### **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-crusted walleye with tartar sauce

### **Mahi-Mahi**

Oven roasted Mahi-Mahi with roasted tomato butter sauce and fried basil

### **Saffron Risotto**

Caramelized pearl onions, sweet peas, glazed baby carrots and parmesan

### **Pesto Penne Pasta**

Roasted red peppers, grilled portabella mushrooms, sautéed red onion

**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 & gravy

*\*Additional Entrees 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	\$2.25

### 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	\$2.50

\*\* 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

*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

O'DOUL'S

### SPECIALTY BOTTLE BEER

HEINEKEN

STELLA ARTOIS

SUMMIT

## BANQUET WINE LIST

### CHAMPAGNE AND SPARKING WINES

William Wycliff	\$23
Kenwood Yulupa	\$35

### CHARDONNAY

Mirrasou	\$26
William Hill	\$35
Simi	\$55

### PINOT GRIGIO

Mirrasou	\$26
Estancia	\$35

### SAUVIGNON BLANC

Mirrasou	\$26
Edna Valley	\$38

### WHITE ZINFANDEL

Robert Mondavi "Woodbridge" Zinfandel	\$26
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### CABERNET SAUVIGNON

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

### MERLOT

Mirrasou	\$26
Edna Valley	\$35

### PINOT NOIR

Mirrasou	\$26
Bridlewood	\$35

### NON-ALCOHOLIC

Sparkling Catawba Juice	\$22
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*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.*