



SAMPLE CELEBRATION MENU

Twin Cities

11444 Tournament Player Pkwy, Blaine, MN 55449



Butler Passed Hors d'oeuvres

Camembert Mousse on Pear Chip with Cherry Horseradish Jam

Smoked Salmon Crepe with Herbed Mascarpone, Crème Fraiche

Mini Lamb Burgers with Apricot, Red Onion Chutney and Green Harissa Aioli

Plated Dinner

Butter Lettuce, Julienned Honeycrisp Apples, Brie, Candied Pecans and
Honey Cider Vinaigrette

Grilled Petite Beef Tenderloin, Rosemary Jus
Asparagus, Zucchini and Fire Roasted Carrots, Gruyere Gratin

Dessert

Strawberry Shortcake with Crème Fraiche ~ Salted Caramel Cheesecake

TPC Twin Cities Catering Team creates a memorable dining experience,
From the Location, to the Ambiance, to the Cuisine,
Expect to Be Impressed..... Contact Lisa today to plan your celebration.

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