

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 world's 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 region's best year-round golf practice & training facility.

The 37,000 square-foot Clubhouse at Bunker Hills features Kendall's Tavern & Chophouse & ten spaces for private or semi-private events.

Morrissey Hospitality

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

At Morrissey Hospitality, we understand the importance of providing an amazing experience for you and your guests. From beautifully plated and delicious menu items to professionally delivered service, our experienced staff will help you design an experience that people will talk about for years to come!

Conference Room

With views of Kendall's 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 and seats 22 with dining room chairs, this space is presentation ready with connectivity to a flat screen TV, telecommunications & in-house sound system.

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

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

Mully's Patio

Located just off of the Simulator Room, Mully's patio can accommodate up to 100 guests & features a private bar with views of the course.

Minnesota Golf Hall of Fame Gallery

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 features a private bar and 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. The Grand Ballroom can be divided into three individual meeting rooms or event spaces. Surrounded by windows, the Grand Ballroom features two private bars, access to the Amphitheater & balcony, and public access to the Kendall's patio & fire pit.

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.

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 and American Express for up to a maximum of five thousand dollars (\$5,000) per event. This amount may be adjusted upon request and with written consent of a Bunker Hills Catering Sales Representative. All checks for deposits and 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 this 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.

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown, wireless internet, event & facility maintenance. 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 will be scheduled no more than nine (9) 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: (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.

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 or vape 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 and hold Bunker Hills Event Center and it's agents & employees harmless from and against any and 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.

Preferred Vendors

Entertainment & Photo Booths:

Ace High Casino (651) 293 - 4444
Bellagalla (651) 227 - 1202
Complete Weddings & Events (651) 455- 7244
Craig Schmidt (320) 282-5200
Instant Request (952) 934 - 6110
Las Vegas Tonight (763) 560 - 4962
Midwest Sound (651) 644 - 4111
Rock It Man Entertainment (651) 214 - 2197

Hotels:

AmericInn by Wyndham, Ham Lake* (612) 470 - 5116
*shuttle offered
AmericInn by Wyndham, Coon Rapids (763) 323 - 0010
Best Western Plus, Blaine at the National Sports Center (763) 792 - 0750 *shuttle offered
Comfort Suites, Ramsey (763) 323 - 4800
Country Inn & Suites by Radisson, Coon Rapids (763) 780-3797
Fairfield Inn & Suites by Marriott, Coon Rapids (763) 285 - 4766
Holiday Inn Express & Suites, Coon Rapids (763) 792 - 9292
Minneapolis North/Blaine (763) 285 - 4766
Wingate by Wyndham, Coon Rapids (763) 576 - 0700

Shuttles:

GOGO Charters (855) 826 - 6770
Northfield Lines (651) 321 - 1844

Florist:

Addie Lane (763) 784 - 6826
Custom Floral Design (763) 242 - 7571
Forever Floral (763) 757 - 9003
KMB Floral (651) 231 - 7493
Styled Stems (763) 951 - 2772

Bakery & Treats:

Buttercream Bakery (651) 642 - 9400
Grandma's Bakery (651) 779 - 0707
Nadia Cakes (763) 575 - 8885
Noah Maccow (612) 414-5640
Something Sweet by Maddie Lou (763) 323 - 3236

Photography:

Agape Moments (763) 432 - 7229
Bellagalla (651) 227 - 1202
Complete Weddings & Events (651) 485 - 7244
George Street Photography (866) 831 - 4103
Kelly Morin (651) 468-4684
Ri & He (651) 785 - 7445
Spicy Meatball (651) 226 - 4655

Décor:

Apres Event Décor (952) 942 - 3399
Dream Day Dressing Room (612) 361 - 1361
Festivities (763) 682 - 4846
Grand Design (612) 387-4116
Ice Occasions (715) 273 - 3755 *ice carvings
Linen Effects (612) 355 - 2500
Quest Décor (612) 248 - 1448
Rudy's Event Rental (651) 493 - 0872
Sitting Pretty Decor (651) 253 - 6584
Ultimate Events (763) 559 - 8368
We've Got It Covered (651) 214 - 6673



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 have appropriate license, insurance and 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, an 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

Morrissey Hospitality (MH) 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, MH Culinary Group was formed to serve as Morrissey Hospitality's Sports & Entertainment Division.

Morrissey Hospitality
6 West 5th Street, #400
Saint Paul, MN 55102
(651) 221 - 0815 morrisseyhospitality.com

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

MH 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 Golf Club & Event Center
12800 Bunker Prairie Road, Coon Rapids, MN 55448
(763) 951 - 7276 bunkerhillseventcenter.com

Restaurant Division

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

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

Mully's Tap Shack at Bunker Hills
12800 Bunker Prairie Road, Coon Rapids, MN 55448

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

Headwaters Cafe
175 West Kellogg Boulevard, Saint Paul, MN 55102
(651) 726 - 8402 rivercentre.org

Brookside Bar & Grill
140 Judd Street
Marine on St. Croix, MN 55047
(651) 433 - 1112 brooksidemn.com

Stockyards Tavern & Chophouse
456 Concord Exchange S.
South St. Paul, MN 55075
(651) 350 - 7743 stockyardstc.com

Central NE Eat & Drink
700 Central Ave NE, Mpls, MN 55414
(612) 354 - 7947 central-ne.com

The Bad Waitress
2 E. 26th Street, Mpls, MN 55404
(612) 872 - 7575 thebadwaitress.com

Lodging Division

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

La Quinta Inn & Suites by Wyndham
700 Bielenberg Dr, Woodbury, MN 55125
(651) 968 - 0448 wyndhamhotels.com/laquinta.com



Services & Rental Information

Internet Services

Wireless Internet	Complimentary
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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

(Four (4) Hours Required for Wedding Receptions)

Security Guard (Per Hour)	120
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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

Electrical

Extension Cord / Multi-plug Surge Protector	10
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Audio

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

Telecommunications

Polycom Conference Phone	
with Phone Line (Local & Long Distance Service)	25

Technician

(Three Hour Minimum) (Per Hour)

On-Site Technician (Business Hours)	120
On-Site Technician (After Hours)	200

Additional Audiovisual Equipment Available Upon Request.

Ceremony Packages

Outdoor Ceremony Package	2,000
Bunker Hills Amphitheater	
Facility Fee, Ceremony Set Up & Clean Up	
Garden Arbor	
Up to 4 Skirted Tables	
Up to 350 White Garden Chairs	
Portable Sound System with Wired Mic & Stand	
Bridal Suite and Groom's Conference Room	
One Hour Rehearsal Prior to Wedding Day	
(Based on Availability)	
Indoor Ceremony Package	1,500

Parking Lot Shuttle Service

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

Staging

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

Dance Floor

4' Section (Each)	5
20' x 28' Dance Floor (35 panels)	175
24' x 32' Dance Floor (48 panels)	240

Chairs

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

Tables

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

Table Linens

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

Tabletop

Number Stands (Each)	3
Votive Candle (Set of 3)	5
Square Mirror Centerpiece (Each)	3
Cylinder Vase with Candle (Set of 3)	15

Decor

Multi-color Uplighting (Each)	25
USA 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, MH 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 22% 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 more than one protein as the entrée, a multiple entrée fee of \$1 per person will apply. We request that the same accompaniments be selected for all entrées.

Dessert Waiver Fee

Due to exclusivity rights, outside food & beverage is 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 \$100 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 \$100 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 will be scheduled no more than nine (9) 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.

Break Service À la Carte

Hot Beverages

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

Coffee or Decaffeinated Coffee	36.00	gallon
	18.00	pot
Hot Herbal Teas or Hot Chocolate	36.00	gallon
	18.00	pot

Cold Beverages

Soft Drinks & Bottled Water 12 oz.	3.00	each
Dasani Sparkling Water 12 oz.	3.00	each
Powerade 12 oz.	3.00	each
Orange, Apple or Cranberry Juice 12 oz.	3.00	each
Orange, Apple or Cranberry Juice	40.00	gallon
	20.00	pitcher
Iced Tea, Lemonade or Fruit Punch	36.00	gallon
	18.00	pitcher

Hydration Stations

Fresh Ice Water with Sliced Cucumbers	18.00	gallon
Fresh Ice Water with Sliced Citrus Fruits	18.00	gallon

Bakery

Chocolate Chip Peanut Butter Granola Bars	36.00	dozen
Fruit Filled Strudel	36.00	dozen
Assorted Donuts	36.00	dozen
Assorted Muffins	36.00	dozen
Croissant Beignets	36.00	dozen
Assorted Cookies	36.00	dozen
Fudge Brownies	36.00	dozen
Assorted Bagels with Cream Cheese	39.00	dozen
Assorted Dessert Bars	42.00	dozen
Cupcakes	42.00	dozen

Eggs

Deviled Eggs	2.00	each
Hard Boiled Eggs	2.00	each
Scrambled Eggs	5.00	each
Egg & Cheese Breakfast Sandwiches	5.00	each
Meat, Egg & Cheese Breakfast Sandwiches	7.00	each

Fruit & Yogurt

Whole Fresh Fruit	2.00	each
Chocolate Dipped Strawberry	3.00	each
Fruit Kebab	4.00	each
Fruit Cup	5.00	each
Yogurt Parfait	6.00	each

Afternoon Themed Breaks

Minimum of 25 guests. Limited to two hours of service & priced per person.

The Energizer

housemade chocolate chip peanut butter granola bars,
whole fruits & trail mix
powerade, assorted sodas & bottled water 12.95

Ice Cream Social

assorted ice cream novelties,
assorted cookies & M&M's
assorted sodas & bottled water, coffee,
decaffeinated coffee & herbal teas 13.95

Sweet and Salty

kettle chips & spinach dip, pretzel twists,
freshly popped popcorn*,
M&M's, assorted cookies & candy bars
assorted sodas & bottled water 13.95
* includes old-fashioned stand alone popcorn machine

Snacks

Individual Bags of Assorted Chips or Gardetto's	2.00	each
Individual Bags of Peanuts	2.00	each
Assorted Full Size Candy Bars	2.00	each
Assorted Clif Bars	3.00	each
Individual Bags of Trail Mix	3.00	each
Fresh Popped Popcorn	3.00	each
Chex Mix	12.00	pound
Pretzels	12.00	pound
Peanuts	24.00	pound

Breakfast

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

Continental Breakfast

Limited to two hours of service & priced per person.

The Continental

assorted mini muffins, mini fruit filled strudel & fresh seasonal fruit 12.95

The European Continental

assorted mini scones and mini danish pastries & fresh seasonal fruit 13.95

Healthy Start

mini bran muffins, homemade peanut butter chocolate chip granola bars, vanilla yogurt, granola & mixed berries 14.95

The Deluxe Continental

assorted mini muffins and bagels with cream cheese, vanilla yogurt, granola with mixed berries & fresh seasonal fruit 14.95

Plated Breakfast

Includes assorted freshly baked mini muffins & mini fruit filled strudel.

Morning Scramble

scrambled eggs served with o'brien potatoes & choice of bacon or sausage links 16.95

Sausage, Bacon, Ham & Cheddar Scramble

scrambled eggs with sausage, bacon, ham & cheddar cheese served with o'brien potatoes 17.95

Cinnamon French Toast

maple syrup & whipped butter, served with scrambled eggs & choice of bacon or sausage links 18.95

Breakfast Buffets

Includes fresh seasonal fruit, assorted freshly baked mini muffins & mini 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 19.95

The Sunrise

scrambled eggs, french toast with whipped butter and maple syrup, o'brien potatoes, bacon & sausage links 21.95

The Birdie

sausage and cheddar egg bake, waffles with whipped butter, maple syrup, berry compote, fresh whipped cream and o'brien potatoes 23.95

Boxed Meals

Please limit selection to two offerings plus a vegetarian offering. Add bottled natural spring water for 3.00 each. Add whole fruit for 2.00

Salads

Includes a garlic bread stick, freshly baked cookie, appropriate condiments & serveware.

Chicken Caesar

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

Farmer's Market

mixed greens, romaine, grilled chicken breast, roasted butternut squash, apples, dried cranberries, amablue cheese, candied walnuts & sherry vinaigrette 14.95

Wraps & Sandwiches

Includes a bag of chips, freshly baked cookie, appropriate condiments & serveware.

Caprese Wrap

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

Chicken Bacon Ranch Wrap

grilled chicken breast, bacon, pepper jack cheese, shredded lettuce, tomato & ranch dressing in a spinach tortilla 15.95

Roast Turkey Wrap

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

Smoked Pit Ham

smoked pit ham, muenster cheese, red onion, tomato & lettuce on ciabatta hoagie with dijonnaise 14.95

Chicken Salad

chicken salad, lettuce & tomato on a croissant 15.95

Roast Beef

roast beef, horseradish cheddar, lettuce, tomato & mayo on a ciabatta bun 15.95

California Turkey

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

Grilled Chicken Club

grilled chicken breast, bacon, pepper jack cheese, lettuce, tomato & basil mayo on a ciabatta bun 15.95

Italian Hoagie

Italian ham, salami, mozzarella cheese, lettuce, tomatoes, boursin cheese on a ciabatta bun 15.95

Luncheon Entrée Salads

Includes a garlic bread stick, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Add a cup of soup 5.95

Chicken Caesar

romaine, grilled chicken breast, croutons & shaved parmesan cheese served with classic caesar dressing 17.95

Farmer's Market

mixed greens, romaine, grilled chicken breast, roasted butternut squash, apples, dried cranberries, amablu cheese & candied walnuts served with sherry vinaigrette 17.95

Luncheon Wraps & Sandwiches

Includes Chef's choice of side salad or kettle chips, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Add a cup of soup 3.95

Caprese Wrap

cherry tomatoes, fresh mozzarella & spinach with pesto aioli & balsamic in a spinach tortilla 17.95

Chicken Bacon Ranch Wrap

grilled chicken breast, bacon, pepper jack cheese, lettuce, tomato & ranch dressing in a spinach tortilla 18.95

Roast Turkey Wrap

roast turkey, pepper jack cheese, asparagus, lettuce & basil mayo in a spinach tortilla 17.95

Chicken Salad Sandwich

chicken salad, lettuce & tomato on a croissant 17.95

California Turkey Sandwich

roast turkey, cucumber, tomato, lettuce & garlic mayo on a ciabatta bun 17.95

Italian Hoagie Sandwich

ham, salami, mozzarella cheese, lettuce, tomatoes, boursin cheese on a ciabatta bun 18.95

Luncheon Hot Sandwiches

Includes Chef's choice of salad, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water.

Open Faced Hot Turkey

sliced turkey breast on grilled sourdough bread with creamy mashed potatoes, herb stuffing, turkey gravy & cranberry relish 19.95

Luncheon Entrées

Includes mixed greens salad with white balsamic vinaigrette, bread basket, Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Gluten-free options available.

Pasta

Classic Lasagna

classic three meat lasagna 19.95

Three Cheese Stuffed Shells

rich tomato meat sauce & creamy alfredo sauce 19.95

Tomato Basil Chicken Penne

grilled chicken breast tossed with penne pasta and garlic cream sauce, topped with fresh tomatoes, basil & parmesan cheese 19.95

Poultry

Chicken Marsala

sautéed chicken breast with mushroom marsala sauce 19.95

Chicken Basil Cream

grilled chicken breast with basil cream sauce 19.95

Lemon Parsley Chicken

sautéed chicken breast with lemon parsley butter sauce 20.95

Five Spice Chicken

grilled chicken breast, teriyaki glaze & pineapple relish 20.95

Chicken Soubise

pan seared chicken breast with melted gruyère cheese & classic soubise sauce 21.95

Chardonnay Chicken

grilled chicken breast tossed with farfalle pasta, prosciutto ham, sun-dried tomatoes, mushrooms, artichokes & chardonnay cream sauce 21.95

Meats

Baked Ham

oven baked pit ham with pineapple glaze 18.95

Roasted Pork Loin

herb crusted with amaretto dijon cream sauce 19.95

Meatloaf

tomato glazed meatloaf & mushroom gravy 21.95

Lunch & Dinner Buffets

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

Build Your Own Salad & Baked Potato Bar

salad bar with mixed greens romaine, cheddar cheese, diced grilled chicken, bacon bits, onions, tomatoes, hard boiled eggs, croutons & sunflower seeds served with sherry pommery vinaigrette, ranch, french & blue cheese dressings
baked potato bar with bacon, scallions, broccoli, diced ham, sour cream, whipped butter & beer cheese sauce 21.95

Build Your Own Taco Bar

corn tortilla chips with fresh tomato salsa, vegetarian refried beans, spanish rice and taco seasoned ground beef served with guacamole, sour cream, pico de gallo, lettuce, shredded cheddar cheese & warm flour tortillas 21.95
add seasoned shredded chicken 24.95

Bunker Hills Deli

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, chicken salad, sliced roast beef, ham & turkey served with swiss, cheddar and pepper jack cheeses, mayo, mustard, lettuce, tomatoes, pickles & assorted breads 21.95

Wrap It Up

kettle chips with homemade spinach dip, pasta salad, fresh seasonal fruit and wraps to include: caesar salad, grilled chicken caesar salad & chicken bacon ranch 21.95

Soup & Sandwich

choice of one soup: chicken wild rice, chicken noodle, clam chowder or hearty vegetable
kettle chips with homemade spinach dip and pre-made sandwiches to include: turkey & swiss, chicken salad, ham & cheddar 21.95

Pulled Chicken & Pulled Pork Sandwich

kettle chips with homemade spinach dip, coleslaw, fresh seasonal fruit, bourbon bbq pulled chicken & homemade bbq pulled pork served with bakery fresh rolls 22.95

Three Meat Lasagna & Vegetarian Lasagna

garlic bread sticks, caesar salad, seasonal vegetables and three meat lasagna & vegetarian lasagna 20.95

Backyard Grill

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, bbq spice rubbed chicken breast and third-pound burgers served with sautéed mushrooms & onions, swiss, cheddar & pepper jack cheeses, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayo & bakery fresh rolls 22.95

All American Picnic

kettle chips with homemade spinach dip, potato salad, fresh seasonal fruit, third-pound burgers and beer brats served with swiss & cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, bakery fresh rolls & hot dog buns 23.95

Philly Cheesesteak & Bourbon Chicken Sandwich

kettle chips with homemade spinach dip, coleslaw, fresh seasonal fruit, hot philly cheesesteak and bourbon marinated chicken breasts served with bakery fresh rolls 23.95

Pizza & Wings

caesar salad, your choice of dry rubbed, buffalo or sweet chili wings and your choice of two pizzas: cheese, sausage, pepperoni or supreme served with grated parmesan & red pepper flakes 23.95

Grilled Chicken & Carnitas Fajitas

tortilla chips with salsa, spanish rice, grilled chicken strips & shredded carnitas
served with warm flour tortillas, sautéed onions & peppers, shredded cheddar cheese, guacamole, sour cream & pico de gallo 23.95

Twin Cities BBQ Sandwiches

kettle chips with housemade spinach dip, coleslaw, fresh seasonal fruit, BBQ shaved beef & homemade bbq pulled pork served with bakery fresh rolls 25.95

Italian

garlic bread sticks, caesar salad, pasta salad, fresh seasonal fruit, grilled chicken penne pasta with alfredo sauce, tri-color cheese tortellini with marinara sauce and meatballs & seasonal vegetables 25.95



Lunch & Dinner Buffets

Includes bread basket, Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas, iced tea & ice water. Minimum of 25 guests. Limited to two hours of service.

Herb Crusted Pork Loin & Chicken Pesto

mixed greens salad with white balsamic vinaigrette and ranch dressings, herb crusted pork loin with roasted apple demi-glace & grilled chicken breast with pesto cream sauce 23.95

Baked Ham & Roast Turkey

mixed greens salad with white balsamic vinaigrette and ranch dressings, glazed baked ham & roast turkey breast with turkey gravy 23.95

Meatloaf & Chicken Pesto

mixed greens salad with white balsamic vinaigrette and ranch dressings, tomato glazed meatloaf with mushroom gravy & grilled chicken breast with pesto cream sauce 24.95

Sliced Sirloin & Chardonnay Chicken

harvest salad with sherry vinaigrette, sliced sirloin with caramelized onion demi-glace & marinated grilled chicken breast with prosciutto ham, mushrooms, artichokes, sundried tomatoes and chardonnay cream sauce 27.95

Beef Brisket & BBQ Chicken

mixed greens salad with white balsamic vinaigrette and ranch dressings, braised beef brisket with red wine demi-glace & marinated grilled chicken breast with homemade bbq sauce 28.95

Pot Roast & Lemon Parsley Chicken

mixed greens salad with white balsamic vinaigrette and ranch dressings, braised pot roast with burgundy jus & sautéed chicken breast with lemon parsley butter sauce 31.95

Braised Short Rib & Chicken Soubise

harvest salad with sherry vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce & pan seared chicken breast topped with melted gruyère cheese with classic soubise sauce 33.95

Braised Short Rib & Chicken Piccata

mixed greens salad with white balsamic vinaigrette and ranch dressings, burgundy braised boneless beef short rib with bordelaise sauce & chicken piccata with lemon butter caper sauce 33.95

Medallion of Beef & Chicken Florentine

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & grilled chicken breast with spinach, dried cranberries and white wine sauce 35.95

Medallion of Beef & Salmon

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & grilled salmon with dill cream sauce 36.95

Medallion of Beef & Walleye

harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise & pan fried walleye with lemon caper parsley butter 39.95

Prime Rib, Salmon & Chicken Piccata

harvest salad with sherry vinaigrette, carved herb crusted prime rib with au jus & horseradish, grilled salmon with dill cream sauce & chicken piccata with lemon butter caper sauce 39.95

*Chef attended stations 150 per chef

* London Broil, Walleye & Chicken Marsala

harvest salad with sherry vinaigrette, carved slow-roasted marinated strip loin cooked medium rare with bordelaise, pan fried walleye with lemon caper parsley butter & sautéed chicken breast with mushrooms and marsala 39.95

*Chef attended stations 150 per chef

* Tenderloin, Walleye & Asiago Chicken

caesar salad, carved tenderloin with béarnaise sauce, pan-fried walleye with lemon caper butter sauce & asiago breaded chicken breast with pommery cream sauce 41.95

*Chef attended stations 150 per chef

Plated Dinner Entrées

Includes bread basket, your choice of one starter salad, entrée selection(s), Chef's selected accompaniments, coffee, decaffeinated coffee, hot herbal teas & ice water. Gluten-free options available.

Starter Salads

Mixed Greens

cucumber, carrots & grape tomato with
white balsamic vinaigrette

Caesar

romaine, croutons & shaved parmesan cheese

Harvest

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

Beet

mixed greens, goat cheese, walnuts & orange chive vinaigrette

Wedge

bacon, amablu cheese, tomato & ranch dressing

Strawberry Spinach

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

Spinach & Poached Pear

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

Dinner Entrées

Poultry

Pesto Chicken

grilled chicken breast with pesto cream sauce 25.95

Chicken Marsala

sautéed chicken breast with mushroom
& marsala wine sauce 25.95

Chicken Florentine

grilled chicken breast with spinach, dried cranberries
& white wine sauce 25.95

Chicken Piccata

sautéed chicken breast with lemon caper butter sauce 25.95

Asiago Chicken

breaded chicken breast with pommery mustard cream
sauce 26.95

Chicken Soubise

pan seared chicken breast topped with melted gruyère cheese
& classic soubise sauce 27.95

Chardonnay Chicken

grilled chicken breast, prosciutto ham, mushrooms, artichokes,
sun dried tomatoes & chardonnay cream sauce 27.95

Pasta

Penne Arrabbiata

penne pasta tossed with Italian sausage marinara 24.95

Boursin Chicken Fettucini

fettuccine tossed in boursin cream sauce,
topped with grilled chicken breast 27.95

Fish

Crab Cake

twin crab cakes with chipotle tartar sauce 29.95

Salmon

grilled salmon filet with dill cream sauce 31.95

Walleye

with lemon caper parsley butter 34.95

Meat

Roasted Pork Loin

herb crusted with apple demi - glace 27.95

Pot Roast

braised pot roast with burgundy jus 32.95

Twin Medallions of Beef

sirloin medallions with port wine bordelaise 34.95

Boneless Beef Short Ribs

burgundy braised with bordelaise 36.95

Prime Rib

12 oz. slow roasted with horseradish cream sauce
and au jus 39.95

Filet Mignon

6 oz. center-cut with rosemary demi-glace 41.95

Duets

Boneless Beef Short Ribs

4 oz. burgundy braised with Chef's selected sauce
accompanied by one of the following selections

Chicken Piccata 33.95

Chicken Soubise 35.95

Grilled Salmon 37.95

Filet Mignon

4 oz. center-cut filet mignon with Chef's selected sauce
accompanied by one of the following selections

Chicken Florentine 35.95

Chardonnay Chicken 37.95

Crab Cake 39.95

Grilled Salmon 41.95



Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

Saffron Balsamic Grilled Vegetables

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

Pappardelle Pasta

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

Three Cheese Stuffed Shells

three cheese and italian herb stuffed shells with creamy alfredo & sauce with rich tomato sauce & seasonal vegetables

Baked Acorn Squash

acorn squash stuffed with lentils, almonds, green onions, dried cherries and saffron rice topped with maple cream sauce

Butternut Squash Ravioli

squash stuffed ravioli topped with sage cream sauce & seasonal vegetables

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 cup, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 13.95

Chicken Fingers & French Fries

ketchup & ranch dipping sauces 14.95

Grilled Chicken & Mashed Potatoes 14.95

Steak Medallions & Mashed Potatoes 16.95

Carvery Stations

*Chef attended carvery stations, 150 per Chef per 2 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 slider rolls 250

*Roasted Turkey Breast

slow roasted turkey breast with cranberry chutney, garlic aioli & mini slider rolls 250

*Peppercorn New York Strip

roasted peppercorn sirloin with red wine demi, garlic aioli & mini slider rolls 300

*Herb Crusted Prime Rib

herb crusted prime rib served with au jus, horseradish cream sauce & mini slider rolls 350

*Châteaubriand

châteaubriand served with mixed herb horseradish sauce, béarnaise sauce & mini slider rolls 400

Performance Stations

*Chef attended performance stations, 150 per Chef, per 2 hour period. One station recommended for every 50 to 75 guests. Serves approximately 25 people. Served in martini glasses.

*Salad-tini

mixed greens tossed with almonds, dried cranberries & raspberry vodka vinaigrette
crisp romaine tossed with bacon, tomato, cheddar cheese & buttermilk ranch dressing 150

*Mash-tini

creamy mashed potatoes with your choice of toppings to include: sour cream, cheddar cheese, amablu cheese, bacon bits & scallions 175

*Popcorn Chicken

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

*Creamy Shells & Cheese

pasta shells baked in a creamy cheese sauce with your choice of toppings to include: lobster, diced ham, diced chicken breast, bacon bits, broccoli & butter cracker crumbs 250

Hot Hors D'oeuvres

Priced per each. Minimum order of 25 pieces per selection

Mini Meatball Spoon

with bourbon barbeque sauce 3.00

Chicken Potstickers

with plum sauce 3.00

Dijon Chicken Puff Pastry

with wild mushroom sauce 3.00

Beef Satay Skewers

with bourbon sauce 3.00

Bacon Skewer

thick-cut, applewood smoked & maple glazed 3.00

Tequila Chicken Quesadilla

pepper jack, caramelized onions, lime crema & salsa 3.00

Jalapeño Poppers

with popper jam 3.00

Coconut Shrimp

with tiger sauce 3.00

Vegetable Spring Roll

with sweet red chili sauce 3.50

Crab Cakes

with chipotle aioli 4.00

Almond Crusted Walleye Bites

with lemon caper dill remoulade 4.00

Baked Brie

with raspberry in phyllo roll 4.00

Bacon Wrapped Scallops

with maple bourbon glaze 5.00

Mini Beef Wellington

with béarnaise sauce 5.00

Chili Lime Chicken Satay Skewers

with onion, red & green peppers 5.00

Cold Hors D'oeuvres

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

Buffalo Chicken Spoon

with blue cheese crumbles 2.50

Prosciutto Wrapped Melon

melon wrapped with prosciutto 2.50

Smoked Salmon Cucumber

dill crème fraîche, capers & onion relish 2.50

Pork Tenderloin Crostini

with apple relish 2.50

Italian Lollipop

cherry tomato, mozzarella & basil with balsamic reduction 2.50

Tomato Basil Bruschetta

with olive oil & balsamic reduction on crostini 2.50

Ahi Tuna Spoon

with plum sauce 3.00

Peppered Beef Crostini

with horseradish cream 3.00

Grilled Shrimp

with avocado on tortilla chip 3.00

BLT Skewer

bacon, romaine & cherry tomato 3.00

Bloody Mary Shrimp Shooter

with celery, pickle & olive 3.50

Sesame Seared Tuna

on cucumber round with wasabi aioli 3.00

Tuna Poke on Crisp Wonton

with wasabi aioli 3.50

Pizza

16" pizza pie. Serves 8 - 10 guests. Available for late night service.

Cheese

three cheese blend & Italian seasonings 30

Sausage

three cheese blend, Italian seasonings and sausage crumbles 30

Pepperoni

three cheese blend, Italian seasonings and pepperoni 30

Supreme

three cheese blend, Italian seasonings, pepperoni, sausage, mushrooms, peppers & onions

Reception Hot Displays

Serves approximately 25 people. *Available for late night service.

*Meatball Trio

served three ways: sweet & sour sauce, swedish sauce and our signature sweet & tangy bourbon bbq sauce 150

*Flatbread Trio

Roasted Garlic & Wild Mushroom Flatbread
caramelized shallots, provolone & boursin cheeses
drizzled with balsamic glaze

Buffalo Chicken Flatbread
ranch dressing, boursin cheese & blue cheese
crumbles

Prosciutto Flatbread
prosciutto, argula, pesto, fresh mozzarella
& boursin cheeses 150

*Pizza Dip

pepperoni, onions, peppers, black olives, cream cheese,
pizza sauce & mozzarella served with garlic bread sticks 150

*Rueben Dip

corned beef, swiss cheese, sauerkraut, cream cheese &
thousand island dressing served with pumpernickle toast
points and crostini 150

*Nachos

tortilla chips, cheese sauce, salsa, jalapeños,
sour cream & guacamole 200
add diced grilled chicken or seasoned ground beef 250

*Mini Corn Dogs & Cheese Curds

mini corn dogs with ketchup & mustard and battered cheese
curds with marinara sauce 175

*Chicken Tenderloins

breaded chicken strips served with honey mustard
& ranch dipping sauces 175

BBQ Sliders

bourbon bbq pulled chicken and housemade bbq pulled pork
served on mini slider buns 175

*Wing Sampler

served three ways: dry rubbed, buffalo and sweet chili wings
with celery sticks, ranch & blue cheese dipping sauces 175

*Spinach & Artichoke Dip

creamy spinach and artichoke gratin baked golden
brown, served with toasted focaccia, carrot, celery
& red pepper sticks 175

*Jumbo Soft Pretzels

served with beer cheese & carolina mustard 175

Cheeseburger Slider Duo

bacon with cheddar cheeseburgers,
mushroom with swiss cheeseburgers, served on mini slider
buns with ketchup, mustard & sliced dill pickles 200

Pasta Bar

variety of three pastas to include:
diced grilled chicken in chardonnay sauce with cavatappi pasta,
sautéed shrimp in garlic butter sauce with fettuccine,
grilled vegetables in arrabbiata sauce with penne pasta,
served with garlic bread sticks 225

Meatball Trio & Chicken Tenderloins

meatballs served three ways - sweet & sour sauce, swedish
sauce & our signature sweet & tangy bourbon bbq sauce
and breaded chicken strips served with honey mustard
& ranch dipping sauces 225

Mini Crab Cakes & Hot Peppered Shrimp

mini crab cakes with chipotle aioli and cajun dusted shrimp
tossed in sweet, tangy hot sauce 275

Short Rib Sliders

braised, boneless beef short ribs served on mini slider buns
topped with smoked gouda, red onion marmalade
& balsamic reduction 275

Bourbon Glazed Steak Bites & Walleye Cakes

walleye cakes with chipotle aioli and tender steak bites topped
with whiskey glaze & fried onions, served with horseradish
cream 350

Elegant Bites

assortment of mini beef wellingtons with béarnaise sauce,
dijon chicken puff pastries with wild mushroom sauce
and coconut shrimp with tiger sauce 350



Cold Displays

Serves approximately 25 people. Available for late night service.

Chips & Dip

tortilla chips with salsa 75
tortilla chips with salsa & guacamole 100
kettle chips with homemade spinach & French onion dips 125
pretzel twists with beer cheese dip 125

Fresh Fruit

fresh cut seasonal fruit 100

Fresh Crudit 

garden fresh vegetables with homemade spinach dip 100

Grilled Vegetables

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

Assorted Cheeses

International and local cheeses served with assorted gourmet
crackers & garnished with red & green grapes 125

Chicken, Tomato & Mozzarella

sliced grilled chicken breast layered between tomatoes
and fresh mozzarella, drizzled with balsamic reduction
& basil pesto, served with toasted focaccia 150

Meat & Cheese

sliced Italian ham, pepperoni, salami, cheddar & pepper jack
cheeses served with assorted gourmet crackers, garnished
with assorted pickles & peppers 150

Petite Sandwiches

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

*Mini Croissant Sandwiches

assorted sandwiches including:
35 chicken salad & 15 tuna salad
served on mini croissants 150

Tenderloin & Marinated Grilled Vegetables

sliced herb crusted beef tenderloin with creamy horseradish
sauce, marinated grilled vegetables & toasted focaccia 200

Iced Jumbo Shrimp

75 jumbo shrimp, peeled, chilled and served with tabasco
sauce, cocktail sauce & lemon wedges 275

Pazzaluna Antipasto

smoked salmon, salami, capicola, prosciutto, red & yellow
tomatoes, fresh mozzarella & assorted olives,
served with garlic bread sticks 275

Bookshelf Displays

Serves approximately 25 people. Available for late night service.

Trio of Deviled Eggs

assortment of classic, bacon
& smoked salmon deviled eggs 100

Salad on the Rocks

harvest salad with spring greens, candied walnuts,
dried cranberries, amablu cheese & sherry vinaigrette
caesar salad with croutons & shaved parmesan
served in low ball rocks glasses 100

Vegetable Crudite Shooters

carrots, celery and pepper sticks with ranch 125

Seafood Shooter Trio

jumbo shrimp with celery, pickle & olive,
bacon wrapped scallop with celery & asparagus spear,
crab claw with celery & pepperocini
served in a square shot glass with horseradish
bloody mary mix 175

Dessert Bookshelf Displays

Serves approximately 25 people. Available for late night service.

Dessert Shooters

36 assorted shooters to include 12 of each variety: lemon
mousse with berries, salted caramel panna cotta and triple
chocolate 150

Sweet Cupcakes

25 assorted cupcakes to include 3 varieties:
red velvet cupcakes with cream cheese frosting,
chocolate cupcakes with chocolate mousse & strawberry,
vanilla cupcakes with white chocolate mousse & chocolate
cookie crumbles 150

Savory Mini Cupcakes

25 assorted mini cupcakes to include 3 varieties:
vanilla cupcakes with maple white chocolate mousse,
& chocolate dipped bacon,
vanilla cupcakes with white chocolate mousse
& chocolate dipped potato chip,
chocolate cupcakes with peanut butter chocolate mousse
& white chocolate dipped pretzel 150

Cheesecake Martinis

25 assorted vanilla cheesecake martinis to include 3 varieties:
key lime, caramel apple & triple berry 200

Trifle Martinis

25 assorted martinis to include 3 varieties: lemon curd with
blueberry, strawberry shortcake & mixed berry
all layered in a martini glass with vanilla pound cake & fresh
whipped cream 200



Dessert Displays

Serves approximately 25 people. Available for late night service.

Freshly Baked Cookies

36 assorted chocolate chunk, white chocolate macadamia nut and rocky road cookies 100

Chocolate Dipped Fresh Fruit

20 strawberries and 16 pineapple chunks dipped in milk chocolate 125

Croissant Beignets

50 beignets dusted in powdered sugar and drizzled with dark chocolate with raspberry sauce 150

Homemade Apple Crisp

served warm with whipped cream 150
(1 pan serves approximately 25)

Crème Brûlée

25 vanilla topped with a candied sugar crust 125

Dessert Bars

36 assorted meltaway bar, chocolate raspberry tango bar, luscious lemon bar and pecan chocolate chunk 150

Assorted Cakes & Pies

seasonal selection of assorted cakes & pies 150
(25 slices)

Petite Desserts

a display of 50 assorted homemade mini lemon tarts, petite fours and mini desserts 150

Petite Cheescakes

36 assorted mini cheesecakes 175

Build Your Own Sundae Bar

vanilla bean ice cream with your choice of toppings to include: fudge sauce, caramel sauce, mixed berries, chopped nuts, maraschino cherries & fresh whipped cream 200

Dessert Selections

Plated Desserts

Crème Brûlée

classic vanilla custard with a candied sugar top 6

Individual Apple Pie

topped with cinnamon whipped cream 6

Fruits of the Forest Pie

strawberry, apple, rhubarb, blackberry & raspberry topped with whipped cream 7

Tiramisu

Italian espresso infused layered cake with mascarpone 7

Vanilla Cheesecake

with caramel sauce or raspberry coulis 7

Flourless Chocolate Cake

with raspberry coulis 7

Mini Chocolate Bundt Cake

individual chocolate cake dipped in chocolate topped with whipped cream 8

Carrot Cake

with cream cheese frosting 8

Dessert Martinis

Chocolate Pot du Crème

creamy chocolate custard topped with whipped cream & garnished with a strawberry 7

Chocolate Torte & Berries

chocolate torte topped with white chocolate mousse and fresh mixed berries 7

Grasshopper Mousse

chocolate cake, mint cheesecake, chocolate sauce & whipped cream 8

Strawberry Shortcake

pound cake with fresh strawberries, topped with whipped cream & dark chocolate shavings 8

Lemon Blueberry Trifle

pound cake topped with lemon curd, fresh blueberries & whipped cream 8

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 \$100 will apply for each minimum that is not met.

Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service. One bartender will be scheduled per every 75 - 100 guests.

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
hard seltzer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails
premium liquor
premium cocktails

*Add a Soda Package, unlimited soda during event 2.00

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
hard seltzer
house wine
premium wine
well liquor
well cocktails
call liquor
call cocktails

*Add a Soda Package, unlimited soda during event 2.00

Host Bar Per Person Options

All beverages consumed are paid by the host & are based on consecutive hours of service. One bartender will be scheduled per every 75 - 100 guests.

Basic Bar Packages

Bar A

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
hard seltzer
house wine
premium wine

*Add a Soda Package, unlimited soda during event 2.00

Bar B

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

*Add a Soda Package, unlimited soda during event 2.00

Additional Bar Options

Cash Bar

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

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 compliment your selected menu are available upon request.



Bar Products

Domestic Bottle & Can Beer

Bud Light, Coors Light, Michelob Golden Light Michelob Ultra,
Miller Lite, Pabst Blue Ribbon 4.00

Premium Bottle & Can Beer/Seltzer

Coors Edge NA, White Claw Mango or Black Cherry 4.75

Super Premium Bottle & Can Beer

Blue Moon, Corona, Lagunitas Little Sumpin' Ale,
Deschutes Fresh Squeezed IPA, Summit Cabin Crusher,
Pear Cider Can 5.50

Guinness Draught 6.50

Loon Juice 6.50

Domestic 16 oz Draft Beer

Coors Light, Michelob Golden Light 4.50

Premium 16 oz Draft Beer

Kona Big Wave 5.50

Super Premium 16 oz Draft Beer

Summit EPA, Surly Seasonal, Stella Artois 6.50

House White Wine by the Glass

Stone Cellars, Chardonnay 6.50

Stone Cellars, Pinot Grigio 6.50

Domino, Moscato 6.50

Stone Cellars, 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

Erath, Pinot Noir Rosé 7.50

Oyster Bay, Sauvignon Blanc 8.50

Witness Mark, Chardonnay 8.50

Coppola, Pinot Grigio 9.50

Premium Red Wine by the Glass

Witness Mark, Cabernet Sauvignon 8.50

Callia Alta, Malbec 8.50

Oyster Bay, Pinot Noir 9.00

Joel Gott, Palisades, Red Blend 10.00

Chateau Ste Michelle, "Indian Wells"
Cabernet Sauvignon 12.50

Well Spirits

Pinnacle Vodka 4.50

Gilbey's London Dry Gin 4.50

Windsor Canadian Whiskey 4.50

Early Times Whiskey 4.50

Clan MacGregor Scotch Whiskey 4.50

Cruzan Rum 4.50

Sauza Silver Tequila 4.50

Christian Brothers Brandy 4.50

Call Spirits

Absolut Vodka 5.25

Absolut Citron Vodka 5.25

Absolut Vanilia Vodka 5.25

Absolut Mandarin Vodka 5.25

Stoli Vodka 5.25

Stoli Raz Vodka 5.25

Tanqueray Gin 5.25

Beefeater Gin 5.25

Canadian Club Whisky 5.25

Seagrams 7 Blended Whiskey 5.25

Jim Beam Bourbon Whiskey 5.25

Southern Comfort Whiskey 5.25

Dewar's Scotch Whisky 5.25

J&B Scotch Whisky 5.25

Bacardi Rum 5.25

Bacardi Limón Rum 5.25

Malibu Rum 5.25

Captain Morgan Spiced Rum 5.25

E&J Brandy 5.25

Tito's Vodka 5.25

Premium Spirits

Ketel One Vodka 6.50

Bombay Sapphire Gin 6.50

Jack Daniel's Whiskey 6.50

Jameson Irish Whiskey 6.50

Johnnie Walker Red Scotch Whiskey 6.50

Crown Royal Whisky 6.50

Kahlúa Liqueur 6.50

Baileys Irish Cream Liqueur 6.50

Amaretto Disaronno Liqueur 6.50

Maker's Mark Bourbon 7.75

Grey Goose Vodka 8.00

Johnnie Walker Black Scotch Whiskey 8.00

Hendrick's Gin 8.00

Patron Silver Tequila 9.50

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



Bar Products

Soft Drinks

Coke	2.50
Diet Coke	2.50
Sprite	2.50
Sparkling Water	3.50
16 oz. Red Bull & Sugar Free Red Bull	4.75

Fruit Juice

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

Kegs*

Coors Light	420
Grain Belt Nordeast	420
Michelob Golden Draft Light	420
Lagunitas Seasonal	540
Kona Big Wave	540
War Pigs	640
Lift Bridge Seasonal	640
Summit EPA	640
Surly Seasonal	640
Stella Artois	640
Lupulin Seasonal	640

*Additional options upon request.

Golf Course Beverage Cart

20 oz. Bottled Soft Drinks, Water & Powerade	3.00
Coke, Diet Coke, Sprite	
16 oz. Red Bull & Sugar Free Red Bull	4.75
12 oz. Hard Seltzers	4.75 / 5.50
Domestic 16 oz. Canned Beer	4.75
Coors Light, Bud Light, Budweiser, Grainbelt Nordeast,	
Michelob Golden Light, Miller Lite, O'Doul's (12 oz.)	
Premium 16 oz. Canned Beer	5.75
Summit EPA, Leinie's Seasonal, Surly Citra,	
Michelob Ultra	
Super Premium 16 oz. Canned Beer	6.75
Surly Furious, Angry Orchard Apple Cider,	
Lift Bridge Mango Blonde	
Well Spirits	4.50
Pinnacle Vodka, Pinnacle London Dry Gin,	
Windsor Canadian Whiskey, Sauza Silver Tequila	
Call Spirits	5.25
Jeremiah Sweet Tea Vodka, Fireball Whiskey,	
Dewar's Scotch, Bacardi Silver Rum, Tanqueray Gin,	
Captain Morgan Spiced Rum	
Premium Spirits	6.50
Ketel One Vodka, Crown Royal, Jack Daniel's Whiskey,	
Jameson Irish Whiskey	
Super Premium Spirits	
Grey Goose Vodka, Hendrick's Gin	8.00

Wine List

Sparkling

Salmon Creek, Brut, NV	24
J Roget, CA	26
Contarini, Prosecco, IT	34

White

Stone Cellars, White Zinfandel, CA	24
Stone Cellars, Chardonnay, CA	24
Stone Cellars, Pinot Grigio, CA	24
Domino, Moscato, AZ	24
Oyster Bay, Sauvignon Blanc, NZ	32
Witness Mark, Chardonnay, CA	32
Erath, Pinot Noir Rosé	32
Coppola, Pinot Grigio, CA	36
Kendall Jackson VR, Chardonnay, CA	38
Kim Crawford, Sauvignon Blanc, NZ	46
Cakebread, Chardonnay, CA	80

Red

Stone Cellars, Cabernet Sauvignon, CA	24
Stone Cellars, Merlot, CA	24
Callia Alta, Malbec, ARG	32
Witness Mark, Cabernet Sauvignon, CA	32
Joel Gott, Palisades, Red Blend, CA	38
Campo Viejo, Rioja, SP	38
Terra d'Oro Zinfandel, CA	40
Chateau Ste Michelle, "Indian Wells"	
Cabernet Sauvignon, WA	48
Coppola Director's Cut, Pinot Noir, CA	52
St. Francis, Cabernet Sauvignon, CA	56
Ferrari-Carano, Siena, CA	59
Pessimist, Red Blend, CA	68
Jordan, Cabernet Sauvignon, CA	106

Non-Alcoholic

Sparkling

Martinelli Sparkling Apple Cider NA	18
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