



May we express our
sincere thanks for your interest in
Midland Hills Country Club. We look forward to
hosting your event.

We offer an array of outstanding menus, theme dinners,
and elaborate hors d'oeuvre presentations or we would be
pleased to help you develop a customized menu for your
occasion. We excel at creating distinctive menus with a
flair – all in the incomparable setting of Midland Hills.

Our staff is experienced and enthusiastic, and
we look forward to creating a memorable
event for you and your guests.

General Information

Banquet Facilities

The max capacity can be altered due to your room setup requirements.
(For example: adding a dance floor, bar, buffet station, etcetera).

- **Turnberry Hall**

Turnberry Hall has a capacity of 300 guests. It features large windows with views of the golf course and includes a seasonal patio

- **Large Turnberry**

2/3 of Turnberry Hall, and seats a maximum of 160. It features large windows with views of the golf course and includes a seasonal patio.

- **Small Turnberry**

1/3 of Turnberry Hall, and seats a maximum of 80. Great for larger business meetings.

- **St. Andrews**

Accommodates up to 50 people and contains a built-in wine cabinet, a beautiful arched ceiling and a large cove window overlooking the 18th green.

- **Seth Raynor**

Can accommodate up to 16 people and includes a built-in buffet or beverage station.

- **Mund Boardroom**

Large oak boardroom table and twelve boardroom-style chairs. Comfy for the ALL Day Meeting.

Daytime Rental Rates

7:00 am to 4:00 pm

Holiday rates will vary, please inquire if interested!

Sunday - Thursday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$450.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$150.00	\$550.00
St. Andrews	\$150.00	\$300.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

Friday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$200.00	\$550.00
St. Andrews	\$200.00	\$300.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

Saturday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$200.00	\$550.00
St. Andrews	\$200.00	\$300.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

Evening Rental Rates

4:00pm to 12:00am

Holiday rates will vary, please inquire if interested!

Sunday - Thursday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$2,500.00
Large Turnberry	\$300.00	\$1,750.00
Small Turnberry	\$200.00	\$750.00
St. Andrews	\$150.00	\$600.00
Seth Raynor	\$75.00	\$225.00
Mund Boardroom	\$75.00	\$225.00

Friday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$1,000.00	\$5,000.00
Large Turnberry	\$750.00	\$3,000.00
Small Turnberry	\$250.00	\$2,000.00
St. Andrews	\$300.00	\$800.00
Seth Raynor	\$75.00	\$225.00
Mund Boardroom	\$75.00	\$225.00

Saturday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$1,200.00	\$6,000.00
Large Turnberry	\$800.00	\$4,000.00
Small Turnberry	\$400.00	\$2,000.00
St. Andrews	\$300.00	\$800.00
Seth Raynor	\$75.00	\$225.00
Mund Boardroom	\$75.00	\$225.00

Policies & Procedures

- **Room Rental & Deposits**

Room rental rates apply to all non-member functions and are non-refundable. Deposits are non-refundable and will be quoted at the time of booking.

- **Booking Contract, Billing & Payment**

A contract must be signed and returned when an event is booked. We accept cash, credit cards, personal check or cashiers check. Any additional payment will be required the next business day following the event. Payments made by credit card are subject to a 3% fee.

- **Cancellations**

All cancellations are subject to a cancellation fee as stated in the banquet contract. All cancellations within three business days are subject to the full estimated cost of the event.

- **Sales Tax & Service Charge**

All menu and liquor prices are subject to a 20% service charge. Both the menu prices and service charges are subject to Minnesota sales tax of 7.375%, with a sales tax on liquor of 9.875%.

- **Guarantees**

Four business days prior to your function, contact the catering office with a guaranteed number of guests who will be attending. This is the minimum number of guests you will be charged for. Actual number served over the guarantee will be billed. **If no guarantee is submitted, we will consider the last number given to the catering office to be the guarantee.** Midland Hills reserves the right to substitute an alternate room should the projected attendance fall below the original estimate.

- **Food & Beverage Regulations & Tobacco Products**

Due to Health Department regulations and club policy, Midland Hills Country Club must provide all food and beverages consumed on the premises. Health Department regulations prohibit us from allowing guests to take home extra food and beverage. Our liquor license states all alcoholic beverages must be purchased and consumed at the Club.

We have the right to confiscate any personal alcohol brought onto the premises. Midland Hills Country Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse.

- **Damage Charges**

Midland Hills Country Club reserves the right to charge an appropriate damage/cleaning charge if the condition of the room after the event deems it necessary. **Confetti, beads, and glitter are not allowed.**

- **Vacate & Last Call Times**

The club closes at 12:15 am. Guests must leave at this time. All centerpieces and supplies must be taken at this time. Vendors must vacate the premises by 12:30 am, or make prior arrangements through the catering office. Last call is at 11:45 pm. This is to allow sufficient time for guests to make arrangements when vacating the premises.

- **Ballroom Entrance, Facilities Access & Photography**

Please indicate to your guests that they need to enter at the far-east Special Event Entrance. The main clubhouse area, bar, and locker rooms are for members and accompanied guests only. Non-members are restricted to the banquet areas. Photographs must be limited to the ballroom side of the clubhouse. Outside photographs are restricted to the ballroom patio, front entrance and immediate surroundings.

• **Event Set-Up & Tear-Down**

You are responsible for all set-up of room decorations for weddings and other events; e.g., table centerpieces, table favors, place cards, etc. Any decorations, centerpieces, candles or mirrors need to be removed and taken away at the conclusion of the function unless special arrangements are made through the catering office. Please contact the catering office to arrange the time for your set-up. Excessive requests for labor by Midland Hills staff will be billed at an appropriate price.

• **Alcohol Consumption Policy**

As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. Any expenses incurred enforcing this policy will be added to your bill.

1. No liquor will knowingly be sold to or consumed on Club premises by any person under the legal drinking age. Identification cards will be requested of any and all persons who appear to be under age.
2. No liquor will knowingly be sold to or consumed on Club premises by any person who, in the opinion of appropriate club staff, is or appears to be intoxicated.
3. Any alcohol brought in will be confiscated.
4. In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:
 - Ask the individual(s) to slow down or stop drinking.
 - Ask for cooperation from others in the party.
 - Ask problem individual to leave.
 - Cease serving a particular group.
 - Close the bar.
 - Halt the party.
 - Call the police.

5. No Shot Policy

We reserve the right to refuse service to anyone. These procedures are followed to assure everyone has a safe and happy visit to our Club.

• **Menus Pricing**

You may serve up to three entrées for your event. If you select two entrées, a \$1.00 surcharge per plate will be added. If three entrées are selected, a \$2.00 surcharge per plate will be added. You will be responsible for identifying menu selections through nametags or place cards. If you prefer, the catering office may design a special menu. At Midland Hills, we like to say that if you can imagine it, we can create it! **All prices are subject to change.**

• **Menus Tasting**

A food tasting may be pre-arranged through our catering office at the banquet menu price. Please call the office to schedule these events at least two weeks prior. A menu tasting can be scheduled during non-peak meal periods. Menu tastings are NOT complimentary.

• **Table Linen**

Ivory-colored tablecloths, and either ivory or burgundy napkins, are available at no charge. Other linen and napkin colors may be made available for an extra charge.

• **Skirting**

Midland Hills will provide skirting at no charge for wedding receptions and other events; please inquire regarding color options. A charge may occur only if Midland Hills is charged extra due to a color request.

- **Vendors**

It is important for the vendors to contact the catering office regarding set-up time, location, etc. The catering office will be pleased to provide names of purveyors for music, entertainment and flowers, or you may make your own arrangements. Midland Hills reserves the right to control the volume of your entertainment.

Additional Fees

- **Cake Plate Fee**

Midland Hills will allow you to bring in a wedding cake or dessert from a licensed vendor. There will be a \$1.50 per person charge for any outside dessert brought to the Club to be consumed at a banquet event.

- **Ceremony Set-Up Fee**

If you choose to have your ceremony at Midland Hills, ceremony set-up/ break-down fees start at \$300.00. You will be responsible for all fees associated with renting ceremony chairs and other requested items.

- **Bartender Charges**

There will be a charge of \$100.00 per bartender if sales of less than \$350.00 per bar are not reached. There will be a \$75.00-per-hour charge for setting up a third bar.

- **Chef Charges**

There is a \$90.00-per-chef charge per live food station (i.e. carving, prepared to order). Catering Office will give recommendation as to how many chefs are needed.

- **Coat Check**

If you wish to utilize a coat check for your guests, there will be a \$75.00 charge for each coatroom attendant for the first four hours. Each additional hour will have a \$25.00 charge per hour. **Midland Hills cannot be responsible for lost or stolen articles.**

• **Audio-Visual Equipment**

LCD Projector.....	\$100.00
Piano.....	\$100.00
Dance Floor.....	\$200.00
Lavalier or Cordless Handheld Microphone.....	\$50.00
Podium	\$30.00
Staging (per 6-by-8-foot section).....	\$40.00
Projection Screen (with table for projector).....	\$20.00
Flip Charts & Markers.....	\$25.00
Telephone or Polycom.....	\$25.00
Smart TV.....	\$75.00
Outdoor Fire Pit.....	\$150.00
Audio Converter.....	\$25.00
Mirrors / Votives.....	\$1.00 each
Copies.....	\$0.15 per copy
Color Copies.....	\$0.50 per copy

***Other audio-visual needs available upon request.

All audiovisual equipment is subject to a 7.375% Minnesota sales tax



2023

Banquet Menu

Breakfast Entrées & Brunch Buffets

Breakfast Entrées

Breakfast entrées include regular coffee, decaf and hot tea.

Prices below reflect one entrée choice.

Groups may choose up to three different entrées and will be subject to a split plate charge.

For multiple entrees, the group is required to bring in place cards indicating which entrée each guest receives.

All prices shown do not include 20% service charge or sales tax.

Breakfast Sandwich	\$14
Ham, scrambled eggs, and cheddar cheese served on a large croissant, served with fresh fruit.	
French Toast	\$14
Cinnamon French toast served with warm maple syrup, maple link sausages, and fresh fruit.	
Fresh Fruit Plate	\$13
Seasonal fresh fruits served with your choice of yogurt or cottage cheese.	
Buttermilk Pancakes	\$14
Three Buttermilk pancakes, served with maple link sausages and fresh fruit. Add blueberries \$1.00	
Scrambled Egg Breakfast	\$16
Scrambled eggs, maple link sausages, cheesy hash browns, fresh fruit and breakfast pastry.	
Eggs Benedict	\$17
Traditional Eggs Benedict served with cheesy hash browns and fresh fruit.	

Breakfast Buffets

Continental Breakfast - \$11	Executive Continental - \$14
Coffee, Hot Tea & Orange Juice	Coffee, Hot Tea & Orange Juice
Assorted Breakfast Pastries	Assorted Breakfast Pastries
	Seasonal Fruits and Berries
Deluxe Continental - \$16	All American - \$21 (15 person minimum)
Coffee, Hot Tea & Orange Juice	Coffee & Hot Tea, Orange Juice
Assorted Breakfast Pastries	Breakfast Pastries
Seasonal Fruits and Berries	Scrambled Eggs
Kashi Granola Bar (or similar)	(2) Bacon per guest
Hard Boiled Eggs	(1) Sausage Link per guest
	Cheesy Hash Browns
	Seasonal Fruits and Berries

A la Carte Items

Fresh baked caramel rolls	\$2.50 each
Yogurt	\$2.25 per person
Carafe of juice	\$10.00 per carafe
Assorted muffins	\$28.00 per dozen
Pastries / breakfast breads	\$28.00 per dozen
Assorted bagels & cream cheese	\$28.00 per dozen
Fresh fruits and berries	\$5.50 per person
Granola	\$16 per pound
Whole fruit	\$2.50 per piece
Gluten free muffin	\$4.00 each

Add to Your Breakfast or Buffet

Sugar cured thick cut bacon	\$1.50 per slice
Pancakes or French toast	\$3.00 per person
Oatmeal with brown sugar	\$3.00 per person
Ham steak	\$3.00 per person
Eggs benedict	\$4.00 each
Eggs, meat & cheese muffin breakfast sandwiches	\$7.00 each
Breakfast Burritos	\$7.00 each
Hard Boiled Eggs	\$14.00 per dozen
Yogurt bar (assorted yogurt, granola, whole bananas, seasonal berries)	\$11.00 per person

****Customized Brunches Available for Groups of 25 or more****

Luncheons

All luncheon entrées include warm rolls with butter, regular coffee, decaf and hot tea.

Substitute gluten free rolls for \$2.50 each.

Prices below reflect one entrée choice.

**Groups may choose up to three different entrées and will be subject to a split plate charge.
For multiple entrees, the group is required to bring in place cards indicating which entrée each guest receives.**

Most entrées can be made gluten free (GF) or dairy free (DF).

All prices shown do not include 20% service charge or sales tax.

Plated Luncheon Entrées

All Plated Luncheon Entrees below include one choice of starch and one choice of vegetable for entire group.

(see “sides & salads” on page 26 for options)

Add a starter salad to the below entrees for \$6.00 per person.

(see “sides & salads” on page 26 for options)

Walleye Pike **\$23**

Lightly breaded and baked walleye pike served with lemon and tartar sauce.

(GF) Grilled Salmon **\$23**

Topped with your choice of three-citrus cream sauce or tropical fruit salsa (DF).

Midland Hills Chicken **\$19**

Lightly floured and pan-seared chicken breast with a buttery white-wine sauce with lemon, artichokes, tomatoes, capers and Kalamata olives.

(GF) Minnesota Chicken **\$19**

Chicken breast stuffed with wild rice, dried cranberries & apples with a morel-mushroom cream sauce.

(GF) Mediterranean Chicken Florentine **\$19**

Chicken breast topped with roasted red pepper, spinach, Feta cheese with pesto cream sauce.

(GF) Chicken Al Fresco **\$19**

Grilled chicken breast topped with a warm tomato-basil dressing topped with asiago cheese.

Luncheon Sandwiches

Substitute fruit for chips for \$2 more per person.

Add a cup of soup for \$3 per person.

Club Deli Sandwich **\$17**

Turkey, ham and bacon served on either a croissant or a focaccia roll with mayonnaise, Swiss and cheddar cheeses, lettuce, tomato and red onion, served with chips and a pickle spear.

Pulled Pork Sandwich **\$17**

Barbecue pork served on a toasted bun with cheddar cheese, served with chips and a pickle spear.

Open-Face Turkey Sandwich **\$17**

Carved roast turkey with gravy on white toast with Yukon gold whipped potatoes and choice of vegetable with cranberry sauce.

Chicken Caesar Salad Wrap **\$17**

A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmesan cheese, croutons and traditional Caesar dressing, served with chips and a pickle spear.

Chicken Club **\$17**

Grilled chicken breast, cheddar cheese, bacon, lettuce, and tomato on a bun, served with chips and pickle spear.

Chipotle Chicken Wrap (Maximum 30 people) **\$17**

A tortilla filled with grilled chicken, mesclun greens, red onion, tomatoes, Mozzarella cheese and chipotle mayonnaise, served with chips and a pickle spear.

Box Lunches **\$17**

Choose turkey, ham, roast beef or tuna salad with Chef's choice of cheese and one choice of either croissant or wheat bread.

Includes apple, chips and cookie.

Add a bottle of water for \$1 per person.

Luncheon Salads

Salad selections include warm rolls with butter.

Add a cup of soup for \$3 per person.

Gluten free = (GF)

(GF) Cobb Salad	\$18
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Romaine and iceberg lettuce topped with sliced chicken breast, tomato, bleu cheese, eggs, bacon, avocado, and tossed in a creamy Dijon dressing.

Add chicken or shrimp to the below salads for an additional \$4 per person.

Add Salmon to the below salads for an additional \$6 per person.

Caesar Salad	\$13
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Romaine lettuce, tomato wedges and tossed with croutons, Parmesan cheese, and traditional Caesar dressing.

(GF) Raspberry Salad	\$17
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Mixed greens with mandarin oranges, bleu cheese crumbles, cashews, strawberries and raspberries with raspberry vinaigrette.

(GF) Greek Chopped Salad	\$14
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Mixed greens tossed with feta, red onions, tomato, artichoke hearts, Kalamata olives, and lemon-herb vinaigrette.

Buddha Bowl, Vegan or Not (can be prepared GF if requested)	\$16
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Spinach and Romaine with quinoa, kamut, apples, cucumbers, roasted butternut squash, artichokes and avocados with curried lemon dressing.

Vegetarian Plates

Gluten free = (GF)

Add chicken or shrimp to the below entrées for an additional \$4 per person.

Add Salmon to the below entrées for an additional \$6 per person.

Butternut Squash Ravioli **\$18**

Dried cranberries and toasted pecans in a white-wine cream sauce,
served with vegetable du jour.

(GF) Wild Mushroom Risotto **\$19**

Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese,
served with vegetable du jour.

Vegetable Wrap **\$16**

A spinach tortilla filled with fresh vegetables, tomatoes, onions, Romaine lettuce and
herbed boursin cheese, served with chips and a pickle spear.

Buddha Bowl, Vegan or Not (can be prepared GF if requested) **\$16**

Spinach and romaine with quinoa, kamut, apples, cucumbers, roasted butternut
squash, artichokes and avocados with curried lemon dressing.

Pasta Primavera **\$18**

Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.

Angel Hair Pasta **\$18**

Garlic, Roma tomato, asparagus, fresh basil, tossed with olive oil and topped with
Parmesan cheese.

Luncheon Buffets

Prices per person. **Minimum of 30 people.**

Includes regular coffee, decaf and hot tea.

Fresh fruit available for an additional \$5.50 per person.

Available to parties of 20-29 guests for an additional \$3 per person.

Executive Deli Buffet \$22

Chef's choice soup tureen
Tuna salad
Sliced deli meats & cheeses
Breads and buns
Caesar salad
Potato chips
Potato salad
Assorted cookies

Condiments: mayonnaise, mustard,
lettuce, tomato, red onion, pickle spears

Barbecue Buffet \$23

Grilled chicken breasts and burgers
Caesar salad
Potato salad
Corn on the cob
Potato chips
Sliced cheeses
Assorted buns
Assorted cookies

Condiments: mayonnaise, ketchup, mustard,
lettuce, tomato, red onion, pickle spears

Add Beer Boiled Bratwurst & relish \$2.25.

Add Nathan's Quarter Pound Hot Dogs & relish \$2.25.

Italian Buffet \$24

Caesar Salad
Garlic bread
Penne pasta
Marinara sauce
Alfredo sauce
Grilled chicken breast
Meatballs
Mixed vegetables
Assorted cookies

Add Steak \$5.00 per person.

Add Shrimp \$4.00 per person.

Substitute GF Pasta for an additional
\$3.00 per portion.

Mexican Buffet \$24

Ground beef
Grilled chicken
Refried beans
Mexican rice
Soft tortillas and hard taco shells
Fixings: lettuce, tomatoes, red onions, black olives,
cheddar cheese, salsa, sour cream, guacamole
Tortilla chips
Assorted cookies

Add Steak \$5.00 per person.

Add Shrimp \$4.00 per person.

Build Your Own Soup & Salad Buffet \$21

Chef's choice soup tureen

Warm grilled chicken breast

Broccoli salad

Pasta salad

Romaine lettuce

Spring greens

Ranch dressing

Raspberry vinaigrette

Assorted rolls

Assorted cookies

Fixings: croutons, tomatoes, cucumbers, olives, bleu cheese, cheddar cheese, diced beets, strawberries, candied walnuts, chopped bacon, sunflower seeds

Add shrimp \$4 per person.

Add salmon \$6 per person.

Create Your Own Lunch Buffet \$23

Includes warm rolls with butter.

Add additional entrée for \$4 per person per additional entrée.

Choose Three Sides

Caesar salad

Midland Hills salad

Raspberry salad (substitute for \$2.25 per person)

Amaretto glazed mini carrots

Green beans almondine

Roasted zucchini & yellow squash

Steamed broccoli

Whipped Yukon Gold potatoes

Roasted baby red potatoes

Wild rice pilaf

Baked potato

Choose Two Entrées

Pasta Primavera (with or without chicken)

Roasted turkey

Pork Loin with lingonberry sauce

Mediterranean chicken florentine

Midland Hills chicken

Grilled chicken al fresco

Grilled salmon with citrus cream or tropical fruit salsa

Walleye - lightly breaded and baked

Honey baked ham

Beef tips with mushrooms & onions in demi sauce

New York Strip Loin (Add \$8 per person)

Roast Beef Tenderloin (Add \$12 per person)

Included Dessert

Assorted cookies & bars

Hors D' Oeuvres

The below options are ordered by the dozen unless otherwise specified.

(GF) = Gluten free (DF) = Dairy Free

All prices shown do not include 20% service charge or sales tax.

HOT ITEMS

Seafood

- (GF/DF) Bacon wrapped scallops - \$48
- (GF/DF) Bacon wrapped shrimp - \$42
- (DF) Coconut shrimp with orange-horseradish sauce - \$42
- (DF) Tempura shrimp with sweet chile dip- \$42
- (DF) Crab cakes with spicy aioli - \$39
- Shrimp and crab fritters with Louie dip - \$32
- (GF/V) Crab & cream cheese stuffed mushrooms - \$31

Beef / Pork

- (GF/DF) Cajun BBQ beef tip kabobs - \$36
- Irish whiskey sausage puffs - \$29
- (GF/DF) Brown sugar bacon wrapped apple slices - \$28
- Swedish meatballs - \$28
- (DF) Barbeque meatballs - \$28
- (DF) Pork pot stickers with spicy plum sauce - \$28
- (GF/DF) Teriyaki bacon wrapped water chestnuts - \$28
- Caramelized onion, bacon & Gruyere phyllo cups-\$29

Poultry

- (DF) Chicken satay with Hoisin sauce - \$31
- (GF) Chicken satay with Teriyaki sauce - \$31
- (DF) Chicken wings - \$27
- Choice of buffalo, barbecue, or Asian zing sauce

Vegetarian

- Brie & raspberry purses - \$35
- (DF) Vegetable Eggrolls - \$29
- (GF) Spinach & Boursin stuffed mushrooms - \$29
- Herbed three cheese soufflé toast - \$27

Pizza

- Assorted mini gourmet pizzas - \$42
- 12 inch Flatbread pizzas - \$15 each
- Choice of cheese, pepperoni, sausage, chicken or spinach

COLD ITEMS

Seafood

- (GF/DF) Crab claws with cocktail sauce - Market Price
- (GF/DF) Oysters on a half shell - Market Price
- (GF/DF) Cocktail shrimp with cocktail sauce - \$42
- (DF) Seared Ahi Tuna wontons with
micro greens sesame seeds & balsamic glaze - \$36
- Add avocado - \$39
- Smoked salmon & dill cream cheese crostini - \$28

Beef / Pork

- (GF/DF) Asparagus wrapped in beef sirloin - \$34
- (GF) Antipasto Skewers with Italian Salami - \$29
- (GF) Roast beef & Boursin roll up - \$28
- (GF/DF) Prosciutto & melon skewers - \$27
- (DF) Prosciutto & grilled onion, balsamic crostini - \$27
- Smoked turkey, ham and cream cheese pinwheel - \$26

Poultry

- Mini Corn Bread with Cranberry Chicken Salad - \$28
- Southwest Chicken Salad in Phyllo Cup - \$28

Vegetarian

- Tomato bruschetta crostini - \$26
- Pear & Gorgonzola Crostini - \$26
- Chilled pita vegetable pizza - \$26
- (GF/DF) Deviled Eggs - \$25
- (GF) Antipasto Skewers - \$25
- (DF) Roasted Red Pepper & Hummus Roll Up - \$25

Entertainment Platters

Serves approximately: **Small** **Large**
25 people 50 people

Party Sandwiches Three five inch herbed focaccia rolls with ham, turkey, salami, cheddar, lettuce, tomato and onion dressed with Italian Dijon mayonnaise and cut in quarters.	\$40 (serves 6-10)	-
(GF) Southwest 7 Layer Dip Refried beans, sour cream, salsa, cheddar cheese, tomatoes, onion, and black olives layered and served with tortilla chips.	\$70	-
Italian Bruschetta Tray Crispy toasted slices of Italian bread complemented with a basil-and-Parmesan-infused tomato topping that is nestled in the center of the tray.	\$70	-
Hot Crab & Artichoke Dip Creamy crab dip served with choice of toasted French bread or tortilla chips.	\$95	-
Hot Spinach & Artichoke Dip Creamy spinach and artichoke dip served with choice of toasted French bread or tortilla chips.	\$70	-
(GF) Gourmet Vegetable Tray A variety of fresh vegetables arranged around your choice of ranch or hummus (DF) dipping sauce.	\$110	\$220
(GF) Grilled Vegetable Tray Assortment of fresh balsamic-marinated grilled vegetables served with chipotle ranch dip.	\$120	\$240
Build Your Own Mini Sandwiches Sliced ham, roast turkey, roast beef and salami accompanied by assorted sliced cheeses served with mini buns, mayonnaise, mustard and sliced pickles.	\$135	\$270
Honey Smoked Salmon Platter A magnificent display of smoked salmon, served with crackers, capers, eggs and Dijon mustard.	\$100	\$200
*Gluten free crackers available upon request for an additional cost.		
(GF/DF) Seasonal Fresh Fruits And Berries	\$135	\$270

Gourmet Cheeses	\$125	\$250
Variety of gourmet cheeses served with an assortment of crackers.		
(GF) Corn Chips with Warm Chili Cheese Dip	\$70	\$140
Caesar Salad	\$100	\$200
Midland Hills Salad	\$112.50	\$225
Charcuterie Board	\$275	\$550
Chef's choice of assorted classic sliced cured meats, salamis, imported olives, sausages, gourmet cheeses and grapes, accompanied by homemade jam, nuts, dried fruits, gourmet crackers, crostinis, French bread and olive oil.		

*Gluten free crackers available upon request for an additional cost.

Live Chef Stations

The below stations are priced and portioned to accompany a variety of other appetizers and Hors d'Oeuvres.

Live stations that are intended to be a main entrée among vegetable and starch accompaniments (as a dinner buffet) will be charged additional accordingly.

A labor charge of \$90.00 per chef will be applied for live stations.

Catering office will give recommendation as to how many chefs are needed.

All prices shown do not include 20% service charge or sales tax.

Roast Turkey Breast **\$250**

Served with mini rolls, mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Baked Ham with Honey Bourbon Glaze **\$275**

Served with mini rolls, mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Herb Crusted Roast Pork Loin **\$295**

Served with mini rolls, mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Roast Strip Loin of Beef **\$350**

Served with mini rolls, and creamy horseradish sauce.

Serves approximately 25 people.

Roasted Tenderloin **\$425**

Served with mini rolls and creamy horseradish sauce.

Serves approximately 25 people.

Prime Rib **\$350**

Served with mini rolls, creamy horseradish sauce and au jus.

Serves approximately 25 people.

Snacks, Break Time & Late Night

Chips, salsa and guacamole.....	\$5.50 per person
Popcorn trio - plain, cheesy & caramel.....	\$4.00 per person
Mixed nuts.....	\$25.00 per pound
Peanuts.....	\$18.00 per pound
Pretzels.....	\$18.00 per pound
Trail mix.....	\$18.00 per pound
16-inch pizza (choice of pepperoni, sausage, cheese or vegetable).....	\$21.00 per pizza
Assorted dollar bun sandwiches with lettuce and tomato.....	\$32.00 per dozen
Mini sliders (choice of cheeseburger or barbecue pork).....	\$35.00 per dozen
Chips and dip.....	\$2.50 per person

Stations & Bars

Add the below stations to your buffet for additional cost shown.

State Fair Appetizer Sampler	\$10 per person
Mini corn dogs, cheese curds, mini chicken tacos and vegetable eggrolls with ketchup, mustard, Mexi-ranch and sweet & sour sauces.	
Gourmet Candy, Coffee & Cocoa Bar (Seasonal)	\$11 per person
A selection of gourmet candies, with coffee, rich chocolatey cocoa, cinnamon sticks, specialty sugars, honey, chocolate chips, mini marshmallows, cream, and barista syrups.	
Macaroni & Cheese Bar	\$13 per person
Includes jalapenos, tomatoes, cheddar, scallions, broccoli and shoestring onions.	
Add one choice of meat for an additional \$4 per person, per item: bacon, ham, barbeque pork or chicken.	
Mashed Potato Bar	\$11 per person
Includes gravy, butter, sour cream, cheddar cheese, onion and asparagus.	
Add one choice of meat for an additional \$4 per person, per item: bacon, ham, barbeque pork or chicken.	

Dinner Entrées

All dinner entrées include warm rolls with butter, regular coffee, decaf and hot tea.
Also included is one choice of starch, one choice of vegetable and one choice of salad
(see page 26).

Substitute gluten free rolls for \$2.50 each.

Prices below reflect one entrée choice.

**Groups may choose up to three different entrées and will be subject to a split plate charge.
For multiple entrees, the group is required to bring in place cards indicating which entrée each
guest receives.**

Most entrées can be made gluten free (GF) or dairy free (DF).
All prices shown do not include 20% service charge or sales tax.

Seafood

(GF) Grilled Salmon	\$34
Topped with your choice of three-citrus cream sauce or tropical fruit salsa (DF).	
Walleye Pike	\$34
Lightly breaded and baked walleye pike served with lemon and tartar sauce.	
Halibut (Can be prepared GF if requested)	\$36
Pan-seared halibut topped with lobster-dill sauce.	

Beef & Pork

Pork Tenderloin Medallions (Can be prepared GF if requested)	\$33
Topped with a whole grain mustard & honey sauce.	
(GF) New York Strip Steak	\$45
Twelve ounces topped with one choice of Béarnaise, red wine natural sauce or wild-mushroom glaze.	
(GF) Top Sirloin Steak	\$37
Eight ounces topped with one choice of Béarnaise, red wine natural sauce or wild-mushroom glaze.	
(GF) Filet Mignon	
Topped with one choice of Béarnaise, red wine natural sauce or wild-mushroom glaze.	
King – 8 ounces	\$52
Queen – 6 ounces	\$48

Poultry

Midland Hills Chicken	\$32
Lightly floured and pan-seared chicken breast with a buttery white-wine sauce with lemon, artichokes, tomatoes, capers and Kalamata olives.	
(GF) Chicken Al Fresco	\$32
Grilled chicken breast topped with a warm tomato-basil dressing topped with asiago cheese.	
(GF) Minnesota Chicken	\$33
Chicken breast stuffed with wild rice, dried cranberries & apples with morel-mushroom cream sauce.	
(GF) Mediterranean Chicken Florentine	\$33
Chicken breast topped with roasted red pepper, spinach, Feta cheese with pesto cream sauce.	

Duets

Filet & Walleye	\$45
Four-ounce filet mignon topped with choice of Béarnaise, red wine natural sauce or wild mushroom glaze, paired with lightly breaded and baked walleye, served with lemon and tartar sauce.	
(GF) Filet & Salmon	\$45
Four-ounce filet mignon topped with choice of Béarnaise, red wine natural sauce or wild mushroom glaze, paired with Atlantic salmon and choice of three citrus cream sauce or tropical fruit salsa.	
(GF) Filet & Shrimp	\$45
Four-ounce filet mignon topped with choice of Béarnaise, red wine natural sauce or wild mushroom glaze, paired with a skewer of four garlic shrimp.	
(GF) Filet & Chicken	\$42
Four-ounce filet mignon topped with choice of Béarnaise, red wine natural sauce or wild mushroom glaze, paired with herb grilled chicken with fresco tomato sauce.	
(GF) Salmon & Chicken	\$37
Atlantic salmon with choice of three-citrus cream sauce or tropical fruit salsa, paired with herb grilled chicken with warm tomato basil dressing.	
(GF) Shrimp & Chicken	\$36
A skewer of four garlic shrimp served with herb-grilled chicken with roasted red pepper cream sauce.	

Vegetarian Entrees

(GF/DF) Grilled Cauliflower Steak **\$28**
With curried carrot sauce, **served with vegetable du jour.**

(GF) Wild Mushroom Risotto **\$28**
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese, **served with vegetable du jour.**

Butternut Squash Ravioli **\$28**
Served with dried cranberries and toasted pecans in white-wine cream sauce, **served with vegetable du jour.**

Buddha Bowl, Vegan or Not (can be prepared GF if requested) **\$27**
Spinach and Romaine with quinoa, kamut, apples, cucumbers, roasted butternut squash, artichokes and avocados with curried lemon dressing, served with a cup of fresh fruit.

Pasta Primavera **\$27**
Fresh vegetables sautéed and tossed with penne pasta and Parmesan cream sauce.
Gluten Free Pasta add \$3.00 per plate

Angel Hair Pasta **\$25**
Garlic, Roma tomato, asparagus, fresh basil, tossed with olive oil and topped with Parmesan cheese.

Add chicken, shrimp \$4 or salmon \$6 to the above entrées for additional per person.

Children's Menu

Please choose one selection for all children in your group.
Includes milk on request.

Chicken Tenders with choice of fruit or fries **\$14**

Macaroni & Cheese with fruit **\$14**

Grilled Chicken with choice of fruit or fries **\$14**

Sides & Salads

Most Dinner Entrées include one choice of starch, one choice vegetable and one choice of salad.
You may add additional vegetable or starch accompaniments at \$2 per person per accompaniment.

All prices shown do not include 20% service charge or sales tax.

Gluten free = (GF) Dairy free = (DF)

Starch

Please choose one option for entire group

(GF) Whipped Yukon Gold Potatoes
(GF/DF) Roasted Baby Red Potatoes
(GF) Baked Potato
(GF/DF) Wild Rice Pilaf
(wild rice can be prepared vegetarian if requested)

Vegetables

Please choose one option for entire group

(GF) Green Beans Almondine
(GF) Amaretto Glazed Mini Carrots
(GF) Roasted Zucchini & Yellow Squash
(GF) Broccoli

Side Upgrades (add \$1.00)

(GF) Honey Glazed Brussel Sprouts
(GF) Steamed Asparagus
(GF) Broccolini
(GF) Whipped Sweet Potatoes

Salads

Alternative dressings are available upon request

Please choose one option for entire group

Dressings served on the side family-style are subject to
a \$.25 per person additional charge per dressing.

Midland Hills Salad: Romaine and iceberg with
tomato, cucumber, beets, croutons, sunflower
seeds, Parmesan cheese and creamy peppercorn
dressing.

Caesar Salad: Crisp hearts of Romaine tossed in
robust Caesar dressing topped with herbed
croutons and Parmesan cheese.

Specialty Salad Upgrades

Additional \$2.25 per person

(GF) **Heirloom Caprese Salad:** Spring mix with
fresh mozzarella, heirloom tomatoes, fresh basil and
balsamic vinaigrette.

(GF) **Raspberry Salad:** Spring mix, raspberries,
strawberries, mandarin oranges, cashews, blue
cheese and raspberry vinaigrette.

Dinner Buffets

Includes regular coffee, decaf and hot tea.

Prices shown are parties of 30 or more.

Available to parties of 20-29 guests for an additional \$3 per person.

Midland Hills Buffet \$42

Dinner rolls and butter
Midland Hills salad
Caprese salad
Pork loin with lingonberry gravy
Pan-seared Atlantic salmon with three-citrus cream
Mashed potatoes
Vegetable medley
Chocolate cake

Minnesota Buffet \$42

Dinner rolls and butter
Cranberry, apple & broccoli pasta salad
Mixed baby greens, toasted pecans & raspberry vinaigrette
Walleye lightly breaded and baked with tartar sauce
Wild rice stuffed chicken with morel mushroom cream sauce
Roasted baby red potatoes
Green beans almondine
Cheesecake with berries

Italian Buffet \$36

Garlic bread
Caesar salad
Tortellini pasta salad
Chicken parmesan
Meatballs
Marinara sauce
Alfredo sauce
Meat lasagna or vegetarian lasagna
Cavatappi pasta
Zucchini and squash sauté
Tiramisu

Add Steak \$5.00 per person.
Add Shrimp \$4.00 per person.
Substitute GF Pasta for an additional
\$3.00 per portion.

Mexican Buffet \$36

Mixed greens salad with Mexi-ranch dressing
Beef taco meat
Chicken taco meat
Chipotle-lime tilapia
Mexican rice
Refried beans
Soft tortillas and hard taco shells
Fixings: salsa, pico de gallo, guacamole, sour cream, cheddar cheese, shredded lettuce
Tortilla chips
Churros with chocolate sauce

Add Steak \$5 per person.
Add Shrimp \$4 per person.

Create Your Own Dinner Buffet \$42

Includes dinner rolls with butter.

Add an Additional Entrée for \$4 per person.

Choose Three Items

Caesar salad
Midland Hills salad
Raspberry salad (substitute for
\$2.25 per person)
Amaretto glazed mini carrots
Green beans almondine
Roasted zucchini & yellow
squash
Garlic whipped potatoes
Roasted baby red potatoes
Wild rice pilaf

Choose Two Items

Pasta Primavera (with or without chicken)
Chicken Al Fresco
Herb & cheese stuffed chicken, pesto cream
Midland Hills chicken
Grilled salmon with three-citrus sauce or
tropical fruit salsa
Walleye, lightly breaded and baked
Honey baked ham
Beef tips with onion and mushroom sauce
Roasted turkey and gravy
Pork loin with lingonberry gravy
Prime rib or New York Strip Loin (Add \$8 per
person)
Beef tenderloin (Add \$12 per person)

Choose One Item

Apple pie
Carrot cake
Cheesecake with strawberries
Key Lime pie
Chocolate mint pie
Strawberry shortcake
Turtle cheesecake
Chocolate mousse cake

Add an Additional Dessert for \$3.00 per person.

Desserts

Assorted cookies, brownies & bars	\$26.00 per dozen
Chocolate covered strawberries (seasonal item)	\$32.00 per dozen
Assorted mini cheesecakes (based on availability)	\$48.00 per dozen
Petit fours	\$28.00 per dozen
Chef's assortment of mini tartlets	\$28.00 per dozen
Cheesecake pops	\$35.00 per dozen
Turtle cheese cake	\$7.50 per piece
Chocolate pudding cake	\$7.50 per piece
Brownie sundae with sauce	\$7.50 per piece
New York Style cheesecake with strawberries	\$7.50 per piece
Carrot cake	\$7.50 per piece
Strawberry shortcake	\$6.50 per piece
Vanilla sundae with sauce	\$6.50 per piece
(GF) Decadent flourless chocolate cake	\$7.50 per piece
(GF) Strawberry cream cake	\$7.50 per piece
(GF/DF) Sorbet	\$6.50 per piece
(GF) Cookies	\$2.50 each
Ice cream station	\$8.50 per person
Served with vanilla ice cream	
Includes sauces, whipped cream, cherries, nuts and assorted candy toppings.	

***Other dessert stations can be an option, please inquire if interested**

Beverages

All prices shown do not include 20% service charge or sales tax.

Non-Alcoholic Beverages

Soda, Flavored Soda Waters, & Bottled Water	\$2.32 each
Powerade or Gatorade	\$3.10 each
Perrier	\$4.07 each
Coffee	\$5.50 per pot/\$40 per urn
Non-Alcoholic Champagne	\$17.50 per bottle
Fruit Punch or Pineapple Punch	\$26.00 per gallon
Fruit Infused Water (Cucumber, Mint, Lemon)	Varies
Lemonade & Ice Tea	\$9.00 per carafe/\$32 per gallon
Juices: Orange, Grapefruit, Pineapple, Cranberry, Tomato	\$10.00 per carafe

Beer

Domestic Bottle Beer	\$6.07
Bud Light, Coors Light, Michelob Golden Draft Light, NA Beer	

Imported & Premium Bottled Beer	\$6.82
Corona, Summit EPA, Stella, others on request	

Craft Beer	\$7.58
Choices based on seasonal availability	

Keg Beer (16 Gallons)	\$350.00
Michelob Golden Draft Light, Coors Light	
Craft/Imported Beer upon Request	Varies

*Midland Hills Country Club adheres to a NO SHOT policy!

Liquor (Any drinks on the rocks, add \$2.00)

House Brands	\$6.82
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Call Brands	\$7.58
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Titos, Bacardi Limon, Christian Brothers, J&B, Jim Beam, Seagram 7, Bacardi, Captain Morgan, Beefeater, Jose Cuervo, Southern Comfort

Premium Brands	\$8.35
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Amaretto, Baileys, Kahula, Courvossier, Kettle One, Johnny Walker Black, Bombay Sapphire, Crown Royal, Jack Daniels, Bullet Rye

Wine & Champagne

House Wines	\$6.82 per glass	\$28.00 per bottle
Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon		

House Champagne	\$6.82 per glass	\$28.00 per bottle
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Champagne Punch	\$45.00 per gallon
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Other wines available upon request

Add Strawberries or Raspberries to Champagne - \$1 per person.

All prices are subject to applicable sales tax and 20% service charge.