

TARGET  FIELD



CATERING MENU

CREATING SPECIAL EXPERIENCES,
ONE GUEST AT A TIME



Minnesota Sportservice, LLC Culinary Arts Catering

Delaware North, a global leader in hospitality and food, prides itself in providing memorable experiences to each client and guest. Sportservice, a division of Delaware North, is the exclusive caterer at Target Field for all ballpark and special events. Our event space provides an All American setting for the most private gatherings and business meetings to grand celebrations. Energize your meetings with legendary catering by Minnesota Sportservice, LLC hosted in our beautiful ballpark.

Our Culinary Arts staff will provide attendees with refreshing fare from start to finish. Target Field has created a reputation known for its award-winning chefs and culinary artisans who prepare traditional ballpark fare food to sumptuous hor d'oeuvres, entrees and desserts for your event. You can choose from our exquisitely crafted menus, or we will customize a lavish menu masterfully paired with wines and spirits.

PLEASE CONTACT YOUR CATERING SALES PROFESSIONAL TO BEGIN PLANNING YOUR NEXT EVENT

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Laura Vorce // Food & Beverage Manager

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● Gluten Free // ● Vegan // ● Vegetarian

We will gladly customize meal selections to accommodate special dietary needs or food allergy concerns



GENERAL INFORMATION & CONTRACTUAL POLICY

Please take time to familiarize yourself with our policies

Contract Policies

A 25% non-refundable deposit and signed food & beverage contract is due 30 days prior to your event. The final guarantee is required ten (10) business days prior to the event by check or credit card. ANY COMPANY or UNIVERSITY BUSINESS CHECK MUST BE RECEIVED ten (10) business days prior to the event. Any additional charges incurred during your event will be applied to the credit card number on file and charged upon conclusion of your event. Tax exempt certificates must be provided during initial booking. The State of Minnesota recognizes food and beverage exemption for the following organizations: US State Government or American Indian Tribes.

Guarantees

The catering sales team must be advised of **exact numbers of guests attending your event no later than 12pm (noon), ten (10) business days prior** to the start of your function. **Three (3) days prior to the event date by 12pm (noon)**, the client has the **ability to increase the number of guests**. Any function **over 500 guests** will require a **30-day notification**. This number will constitute the guarantee and not be subject to reduction. Sportservice will provide meals for 5% over the guarantee, up to a maximum of 30 meals (the client will be charged for the consumption of the overage).

Cancellations

Cancellation of any event must be in writing to your Minnesota Sportservice, LLC Catering Sales Professional. Written cancellations must be made by the individual(s) who signed the original contract. Cancellations received less than thirty (30) days in advance of the event will result in a fee of 25% of the estimated food and beverage charges in addition to the 25% non-refundable deposit. Cancellations received on or within ten (10) business days prior to your event will result in 100% payment of all charges of the event. All contracts are subject to change during Twins Playoffs, World Series, Concerts, or inclement weather conditions.

Taxes & Service Charges

The applicable City and State tax of 11.025% will apply to all food and beverage, 13.525% alcohol, 8.025% labor and equipment rentals and 8.025% administrative charge. Additional entertainment taxes will apply only to food, beverages and alcohol. **[A standard administrative charge of 15% will be added on all food and beverage orders. The administrative charge is not paid to employees providing service and will be retained by Minnesota Sportservice to enhance amenities and services.]** Prices listed on our event menus do not reflect these sales taxes and service charges.

Banquet Plans

Banquet Service is presented at a six, eight or ten place setting per table. Sportservice provides white, ivory or black standard table cloths and navy, red, white, ivory or black napkins for all events free of charge. Exact table counts are due 72 hours prior to your event. Other linen colors, sizes and designs are available for rental at an additional charge. Specialty linens provided by the client must be delivered to the ballpark by 3pm the day before your event.

Food & Beverage Regulations

Sportservice is the exclusive caterer to Target Field. All food and beverage intended for consumption in this facility must be purchased through Sportservice. No food and/or beverage may be brought into or removed from the facility. Sportservice, as a licensee holder, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the laws and regulations of the State of Minnesota and the City of Minneapolis. All beer, wine and spirits must be supplied by Sportservice and consumed on the premises.

Labor Fees & Rental Fees

Minnesota Sportservice, LLC will outline the appropriate staffing for your event based on your needs. **[Bartending and attendant fees will apply to every event. Bartender and attendant fees are labor charges and NOT gratuities, and will not be paid to employee(s) providing services. Events requiring specialty or additional china, portable bars or additional equipment and product may be subject to earlier guarantee dates, deposits and rental fees.]**

Wedding Tastings

Minnesota Sportservice, LLC Catering Sales Professionals and our legendary culinary team invite you to a complimentary menu tasting two to three months prior to your wedding. Your tasting is offered for up to four guests to sample a maximum of two menu entrees with accompaniments and salad. Small Plates, Carving Stations and Chef Station items are not included.



BREAKFAST BUFFETS

Minimum 25 Guests

Priced Per Guest

All Breakfast Buffets Include Coffee Service

NORTH STAR CONTINENTAL \$15.50

Breakfast Breads, Muffins, Croissants
Sweet Butter & Assorted Preserves
Sliced Seasonal Fresh Fruit
Chilled Cranberry, Grapefruit & Orange Juices
Hot Beverage Service

THE HEALTHY HARVEST \$18

Sliced Seasonal Fresh Fruit
Assorted Bagels with Light Flavored Cream Cheese Spreads
Bakery Fresh Bran Muffins
Low-fat Fruit Yogurt Parfaits Topped with House-made Granola & Fresh Berries
Chilled Cranberry, Grapefruit & Orange Juices
Hot Beverage Service

MINNESOTA NICE \$20

Sliced Seasonal Fresh Fruit
Assorted Muffins & Breakfast Breads
Sweet Butter & Assorted Preserves
French Style Scrambled Eggs with Asparagus Tips
Roasted Breakfast Potatoes
Apple Wood Smoked Bacon, Country Sausage Links
Chilled Cranberry, Grapefruit & Orange Juices
Hot Beverage Service

MORNING GRIDDLE \$9

Requires \$100 Chef Attendant Fee
Made-to-Order Cinnamon Raisin French Toast
Buttermilk Pancakes & Waffles
Sweet Whipped Butter
Minnesota Maple Syrup

OMELET STATION \$9

Requires \$100 Chef Attendant Fee
Made-to-Order Fluffy Omelets
Sausage, Diced Ham, Bacon, Seasonal Vegetables
Mushrooms, Cheddar, Jack & Mozzarella Cheeses

HOT BEVERAGE SERVICE \$4.50

Freshly Brewed Regular & Decaffeinated Coffee
Traditional & Herbal Teas
Honey & Lemon Wedges

BEVERAGE À LA CARTE ITEMS

1 Gallon = 12-15 Servings

Assorted Cans of Pepsi Soft Drinks \$3/each
Aquafina Bottled Water \$5/each
Regular & Decaffeinated Coffee \$40/gallon
Hot Cocoa \$40/gallon
Traditional & Herbal Tea \$2/single bag
Individual Skim, Whole, & 2% Milk \$2/each
Brewed Unsweetened Iced Tea \$35/gallon
Sweet Tea \$35/gallon
Chilled Lemonade \$35/gallon
Fruit Juices \$44/gallon
Single Serve Fruit Juices \$4/each

BREAKFAST À LA CARTE ITEMS

Whole Fruits \$2/each
Assorted Danish \$38/dozen
Assorted Donuts \$35/dozen
Assorted Bagels & Cream Cheese \$37/dozen
Assorted Muffins \$35/dozen
Applewood Smoked Bacon \$120 per 25 people
Pork Sausage Links \$85 per 25 people
Pork Sausage Patties \$95 per 25 people
Honey Baked Ham \$105 per 25 people
Oatmeal \$50 per 25 people
Smoked Salmon Platter \$440 per 25 people
Homemade Biscuits & Gravy \$160 per 25 people
Scrambled Eggs \$105 per 25 people
Assorted Dry Cereal with Milk \$45 per 25 people

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BOXED LUNCHES

Priced Per Guest

Minimum 6 orders per selection

Includes Fresh Whole Fruit, Potato Chips, Potato Salad or Vegetable Pasta Salad, Cookie & Condiments
Includes One Bottled Water

SANDWICHES \$20

Gluten Free Bread Option Available Additional \$2 per Order ●

Honey Baked Ham & Swiss

Served on a Bakery Fresh Roll with Lettuce, Tomato, Onion & Stone Ground Mustard

Smoked Turkey & Provolone

Served on a Bakery Fresh Roll with Lettuce, Tomato, Onion & Pesto Mayo

Roast Beef & Roasted Garlic Boursin Cheese

Served on a Bakery Fresh Roll with Mixed Greens, Balsamic Onions & Fire Roasted Tomatoes

Grilled Seasonal Vegetable & Goat Cheese ●

Served on a Bakery Fresh Roll with Grilled Vegetables, Roasted Pepper Hummus & Field Greens

Grilled Pesto Chicken

Served on Bakery Fresh Roll with Roasted Red Peppers, Baby Spinach & Roasted Garlic Aioli

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LUNCHEON BUFFETS

Minimum 25 Guests
Priced Per Guest

**Buffets are based on a (2) Hour Period
Please Select Only (1) Buffet Per Event**

A DAY IN TUSCANY \$26

- Chicken Parmigiana
- Cheese Ravioli with Tomato Basil Sauce
- Baked Penne Rigatoni with Bolognese Sauce
- Classic Caesar Salad
- Seasonal Roasted Vegetables
- Ciabatta, Tuscan & Herb Rolls
- Classic, Pistachio & Strawberry Canolis

HOME SWEET HOME MN \$26

- House-Made Meatloaf
- Tater Tot Hot Dish
- Roasted Garlic Mashed Potatoes
- Seasonal Roasted Vegetables
- Garden Green Salad
- Assorted Dressings
- Assorted Breads, Rolls & Butter
- Warm Apple Crisp

TWIN CITIES DELI \$24

- Roast Beef & Smoked Turkey
- Honey-Glazed Ham & Genoa Salami
- Sliced Swiss, Cheddar & Provolone Cheeses
- Bakery Fresh Deli Breads
- Lettuce, Tomato, Pickles, Olives
- Assorted Spreads & Sauces
- House-Made Potato Salad
- Southern Coleslaw
- Assorted Dessert Bars

CLASSIC TAILGATE \$27

- Kramarczuk's Beer Brats & Sauerkraut
- Kosher Hot Dogs with Grilled Onions
- Burger Sliders
- Seasonal Vegetable Pasta Salad
- House-Made Potato Salad
- Vegetarian Baked Beans
- Kettle Chips & House-Made Onion Dip
- Freshly Baked Cookies

MEXICAN FIESTA \$26

- Chicken Enchiladas with Queso Fresco
- Marinated Steak & Chicken Fajitas
- Warm Flour Tortillas, Spanish Rice
- Tortilla Chips, Salsa Roja, Guacamole
- Cheddar Cheese, Jalapeños
- Tomato, Shredded Lettuce
- Black Bean & Corn Salad
- Cinnamon Sugar Churros

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SOUP

*\$3.50 Per Guest
Minimum 25 People*

VEGETABLE MINISTRONE ●

BALLPARK CHILI

MN CHICKEN WILD RICE

BROCCOLI CHEDDAR ●

TOMATO BASIL ●

BUFFET SALADS

Minimum 25 People

ROASTED APPLE & BABY SPINACH SALAD ● ● \$7

Candied Walnuts, Sundried Cherries, Caramelized Fennel
Crumbled Goat Cheese, White Balsamic Vinaigrette

SEASONAL FRUIT SALAD ● ● \$6

Arugula, Feta Cheese, Sourdough Croutons
Lemon Vinaigrette

FIESTA SALAD ● ● ● \$6

Romaine, Sweet Corn, Black Beans, Red & Yellow Peppers
Roma Tomatoes, Cilantro, Fried Tortilla Strips
Mango Lime Vinaigrette

GARDEN SALAD ● ● ● \$5

Mixed Greens, Curly Carrots, Cucumber, Grape Tomato, Red Onion
Balsamic Vinaigrette or Ranch Dressing

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PLATED LUNCH ENTRÉES

Minimum 50 Per Selection
Priced Per Guest

Includes Freshly Baked Bread & Butter
Freshly Brewed Regular & Decaffeinated Coffee

Choice of (1) One Salad

Garden Salad with Balsamic Vinaigrette or Ranch Dressing ●●
Caesar Salad ●

LEMON & HERB ROASTED AIRLINE CHICKEN BREAST ● \$24

Chardonnay Lemon Sauce, Yukon Gold Mashed Potatoes, Seasonal Roasted Vegetable

CHICKEN MARSALA ● \$25

Roasted Garlic Mashed Potatoes, Seasonal Roasted Vegetables

POTATO CRUSTED WALLEYE PIKE \$31

Citrus Caper Sauce, Duchess Potatoes, Zucchini & Fire-Roasted Tomatoes

ROASTED CANADIAN PORK LOIN ● \$23

Marinated in Fresh Herbs & Slowly Roasted, Minnesota Wild Rice Pilaf, Brandy Mushroom Cream Sauce
Seasonal Roasted Vegetables

BRAISED SHORT RIB ● \$29

Cabernet Reduction, Whipped Potatoes, Seasonal Roasted Vegetables

BEEF MEDALLION ● \$26

Herb Marinated Beef, Cabernet Reduction, Parsnip Mashed Potatoes, Asparagus

PORTOBELLO MUSHROOM TOWER ●● \$19

Local Goat Cheese, Balsamic Syrup, Fire-Roasted Tomato Sauce, Seasonal Roasted Vegetables

Enhance your plated lunch with one of our house-made plated desserts Page 17

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GAME DAY FARE

Priced Per 50 Pieces

ADOBO CHICKEN QUESADILLA \$145

Sour Cream, Salsa Fresca

BUFFALO CHICKEN WINGS \$170

Blue Cheese, Celery Sticks

MINI CORN DOGS \$120

Honey Mustard Dipping Sauce

MINI SLIDERS \$165

One Choice Per 50 Pieces

Beef, Chicken, BBQ Pulled Pork, Vegetarian

KRAMARCZUK'S SAUSAGE SAMPLER ● \$125

Chicken & Apple, Bratwurst, Polish

Grilled Peppers & Onions, Sauerkraut

BAVARIAN PRETZELS \$165

Nacho Cheese Sauce

WALLEYE FINGERS \$210

Lemon Aioli

CHEESE CURDS \$240

Ranch Dipping Sauce

CHICKEN TENDERS \$180

Ranch & BBQ Dipping Sauce

SCHWEIGERT BALLPARK

HOT DOGS \$240

Onions, Ketchup, Mustard, Relish

CHIPS & SALSA ● \$165

House-Made Salsa Verde, Salsa Roja, Salsa Fresca

KETTLE CHIPS ● \$140

House-Made Onion Dip

FRESH POPCORN \$90

Served in a Souvenir Bucket

CRACKER JACKS \$95

Individual Grab N' Go Bags

SAVORY SNACK MIX \$130

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HORS D'OEUVRES

Available Displayed or Butler Passed
Priced Per 50 Pieces

CHILLED HORS D'OEUVRES

Vegetable Spring Rolls ●● \$165

Mae Ploy Sauce

Roasted Vegetable Bruschetta ● \$165

Garlic Crostini

Wild Mushroom Bruschetta ● \$165

Caprese Bruschetta ● \$120

Pepper Crusted Tenderloin Crostini \$265

Horseradish Crème Fraiche

Prosciutto Wrapped Asparagus \$200

Smoked Salmon \$222

Pumpnickel Rye Crostini, Chive Spread

Smoked Steel Head Trout \$290

Roasted Dill and Garlic Aioli, Toasted Crostini

Beef Carpaccio \$265

Pickled Mushroom, Micro Green, Garlic Toast

Curried Chicken Salad \$135

Indian Spiced Grilled Chicken, Celery, Golden Raisin, Naan

Shrimp Ceviche ● \$175

Cucumber, Red Onion, Tomato, Cilantro, Orange, Lime, Tortilla

Tuna Poke \$240

Ginger, Soy and Sesame Sauce, Spicy Aioli, Wonton, Tempura Flake

Mini Lobster Rolls \$345

Butter Poached Lobster, Tarragon, Cucumber, Lemon, Celery, Sriracha Aioli, Bakery Rolls

HOT HORS D'OEUVRES

Meatballs \$135

One Choice Per 50 Pieces: BBQ, Swedish, Wild Rice

Marinated Lamb Lolli-Pop ● \$230

House-Made Mint Jelly

Mexican Beef Empanadas \$135

Spinach Spanakopita ● \$165

Parmesan Stuffed Artichoke Hearts ● \$190

Vegetable Stuffed Mushroom Caps ● \$135

Sausage Stuffed Mushroom Caps ● \$165

Pancetta Wrapped Shrimp Skewer ● \$230

Thai Chili Sauce

Mini Walleye Cakes \$230

Tartar Sauce

Blue Crab Cakes \$230

Lemon Aioli

Thai Marinated Beef Satay \$190

Chicken Satay \$165

Lemongrass Peanut Sauce

Asian Pork Buns \$190

Pickled Vegetables, Cilantro, Soy Caramel, Steamed Buns

Tempura Shrimp \$180

Red Curry Aioli

Za'atar Spiced Chicken Skewer ● \$135

Tzatziki Sauce

Arancini ● \$150

Truffle Fried Risotto

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ANTI-PASTA & SEAFOOD DISPLAYS

Priced Per 50 Guests

FARM FRESH VEGETABLE CRUDITÉS ● \$120

Crisp Fresh Vegetables, Creamy Buttermilk Dressing

BRUSCHETTA BAR ● \$300

Roasted Apples, Leeks, Candied Walnuts, Gorgonzola
 Heirloom Cherry Tomatoes, Fresh Mozzarella
 Basil, Balsamic Reduction
 English Cucumber, Kalamata Olives, Artichokes
 Roasted Red Pepper, Lemon Oregano Vinaigrette
 Roasted Garlic Crostini

BREADS & SPREADS ● \$380

Marinated Grilled Vegetables
 Flavored Hummus, Olive Tapenade
 Garlic Herb Oil, Flavored Whipped Butters
 Artisan Rolls, Baguettes, Flatbreads

SLICED FRUIT DISPLAY ● \$190

Seasonal Fruits & Berries

MOLTO ANTI PASTA ● \$650

Marinated Grilled Vegetables, Chilled Vegetable Crudités
 Seasonal Fruit & Berries, Domestic & International Cheeses
 Gourmet Crackers, Baguettes, Flatbreads
 Roasted Red Pepper & Garlic Pesto Hummus
 Artichoke Dip, Toasted Pita Points

*CHILLED COLOSSAL SHRIMP \$465

Seasoned & Poached Fresh Pacific Jumbo Shrimp
 Lemon Wedges, Zesty Horseradish Cocktail Sauce

LOCAL & INTERNATIONAL CHEESE & SALUMI PLATTER \$275

Imported & Local Farmstead Cheeses
 Cured Meats, Nuts & Berries
 Gourmet Crackers, Baguettes, Flatbreads
 Olive Oil, Balsamic Vinegar

SUSHI PLATTER \$770

Includes Traditional Rolls, Sashimi
 Traditional Accompaniments

*SEAFOOD TOWER \$960

Shrimp Cocktail with Oysters
 Traditional Garniture Crab Claws

Custom Ice Sculptures Available starting at \$150. Your Ice Sculpture can be customized to include a logo or image to support the theme or your event as well as display seafood

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PLATED DINNER ENTRÉES

Minimum 50 Guests
Priced Per Guest

Includes Freshly Baked Bread & Butter
Freshly Brewed Regular & Decaffeinated Coffee

Create your Plated Dinner by Selecting One (1) Salad, One (1) Entrée, One (1) Vegetable and One (1) Starch

SALADS

Choose (1) One

Minnesota Wild Rice Salad ●●

Arugula, Sundried Cherries, Carrots
Grape Tomato, Cucumber
Sundried Cherry Vinaigrette

Greek Feta Salad ●●●

Mediterranean Greens, Cucumber
Red Onion, Kalamata Olive, Feta Cheese
Lemon Oregano Vinaigrette

Iceberg Wedge Salad

Grape Tomato, Red Onion, Bacon
Gorgonzola Vinaigrette

Raspberry Salad ●●●

Mixed Greens, Raspberries, Candied Walnuts
Goat Cheese, Raspberry Vinaigrette

VEGETABLES

Choose (1) One

Haricot Vert

Green Bean Medley

Roasted Zucchini & Yellow Squash

Asparagus

Bistro Vegetable Medley

Roasted Root Vegetables

Roasted Butternut Squash

STARCHES

Choose (1) One

Herb Roasted Red Skin Potatoes

Wild Rice Pilaf

Duchess Potatoes with Boursin Cheese

Dauphinoise Potatoes

Red Skin Potatoes

Roasted Garlic Mashed Potatoes

ENTRÉES

Choose (1) One

All Entrees Prepared Gluten Free

Wild Rice Stuffed Chicken \$32

Champagne Cream Sauce

Chicken Marsala \$32

Marsala Wine Reduction

Organic Salmon Fillet \$35

Lemon Caper Beurre Blanc

Canadian Walleye Pike \$35

Dill Beurre Blanc

Roasted Canadian Pork Loin \$32

Wild Mushroom Cream Sauce

Boz Filet Mignon \$50

Cabernet Reduction

Beef Medallion & Salmon Fillet \$48

Barolo Sauce & Dijon Dill Sauce

Boz Filet Mignon & Grilled Shrimp \$58

Bordelaise Sauce & Garlic Beurre Blanc

Manhattan Beef \$45

Roasted Garlic Demi Glace

Portobello Tower \$26

Local Goat Cheese, Balsamic Syrup

Fire-Roasted Tomato Sauce

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BUFFET CREATIONS

\$42 Priced Per Guest
Minimum 50 Guests

Includes Freshly Baked Bread & Butter
Freshly Brewed Regular & Decaffeinated Coffee

SALADS

Choose (1) One

Garden Green Salad ●●

Choice of Balsamic Vinaigrette or Ranch Dressing

Mediterranean Pasta Salad ●

Creamy Broccoli Slaw ●

Asian Noodle Salad ●

Cheese Tortellini Salad ●

Traditional Caesar Salad ●

VEGETABLES

Choose (1) One

Stir Fried Vegetable Medley

Roasted Asparagus & Bell Peppers

Roasted Squash, Zucchini & Baby Carrots

Haricot Vert & Glazed Baby Carrots

Winter Vegetable Medley

Rosemary Roasted Butternut Squash

Maple Glazed Acorn Squash

STARCHES

Choose (1) One

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Herb Roasted Red Skin Potatoes

Potato Au Gratin

ENTRÉES

Choose (2) Two

London Broil ●

Grilled Onions, Bordelaise Sauce

Parmesan Crusted Chicken Scaloppini

Vodka Tomato Cream Sauce

Grilled Organic Salmon ●

Lemon Caper Sauce

Lemon Chicken ●

Chardonnay Lemon Sauce

Beef Medallion ●

Herb Marinated Beef, Cabernet Reduction

Toasted Sesame Crusted Chicken ●

Orange Ginger Sauce

Maple Roasted Pork Loin ●

Wild Mushroom Cream Sauce

Farfalle, Shrimp & Asparagus

Sundried Tomato Cream Sauce

Pan Seared Walleye Pike ●

Dill Buerre Blanc

Four Cheese Ravioli ●

Rustic Marinara

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CHEF STATIONS

Minimum 50 Guests
Priced Per Guest

Minimum 50 Guests Per Station
All Stations Subject to a \$100 Chef Attendant Fee

ITALIAN PASTA \$12

Grilled Chicken & Italian Sausage
Penne & Farfalle Pasta
Marinara, Porcini Mushroom Cream Sauce
Pepper, Grated Parmesan Cheese
Garlic Bread Sticks & Crusty Baguettes

RAMEN \$12

Choose (1) One Protein: Smoked Pork
Shrimp, Grilled Chicken
House-Made Ramen Broth
Scallions, Carrots, Edamame
Pickled Cucumbers, Napa Cabbage
Cilantro, Lime Wedge, Chili Garlic Sauce

MASHED POTATO \$10

Yukon Gold & Sweet Potato Mash
Chives, Bacon, Cheddar Cheese, Sour Cream

MINNESOTA FARMERS MARKET SALAD \$8

Variety of Fresh Greens
Selection of Local & Seasonal Vegetables
Local Cheese, Grilled Chicken
Raspberry & Balsamic Vinaigrette

ITALIAN CHOPPED SALAD \$8

Romaine, Iceberg, Radicchio, Grape Tomato
Ditalini Pasta, Smoked Bacon, Cucumbers, Gorgonzola
Red Onion, Grilled Chicken
Honey Dijon Dressing

NACHO BAR \$10

Ballpark Chili, Nacho Cheese, Pico de Gallo
Salsa Roja, Sour Cream, Jalapeños
Corn Tortilla Chips
Add Guacamole \$2.50/person
Add Souvenir Helmet \$2/person

TACOS \$13

Choice of (2) Two Protein: Carnitas, Carne Asada
Rotisserie Pulled Chicken, Chorizo
Warm Corn & Flour Tortillas
Pico de Gallo, Salsa Fresca, Tomatillo-Avocado Pico
Chopped Onion, Cilantro, Lime Wedge
Spanish Rice, Corn Tortilla Chips

MACARONI & CHEESE \$10

Four Cheese Macaroni
Bacon, Shrimp, Buffalo Chicken
Fried Onions, Jalapenos, Green Onions
Smoked Peppers, Broccoli Buds, Pico de Gallo

SLIDERS \$11.50

Choice of (2) Two Protein: Beef, Chicken
Walleye, Smoked Pork, Black Bean
Lettuce, Tomato, Pickles
Mustards & Spreads

PORK BUNS \$11

Steamed Lotus Bun
Smoked Pork Belly
Soy Caramel, House Pickles

CULINARY CARVER

One (1) Chef Required Per Station
\$100 Per Chef

Herb Crusted Top Round \$9

Dijon Crusted Pork Loin \$9

Sage Roasted Turkey \$10

Honey Baked Ham \$10

Prime Rib Roast \$19

New York Strip \$22

Beef Tenderloin \$30

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BUFFET & FAMILY STYLE DESSERTS

Minimum 50 Guests
Priced Per Guest

TAKE ME OUT TO THE BALL GAME SUNDAE \$6.50

Vanilla Bean Ice Cream
Chocolate & Caramel Sauce, Peanuts, M&Ms, Crushed Oreos, Sprinkles, Whipped Cream, Cherries
Gluten Free Options Available

BANANAS FOSTERS & PEACHES LOUISE ● \$6.50

Chef Required
\$100 Per Chef

Bananas Sautéed in Brown Sugar & Meyers Rum or Warm Flambeed Peaches & Citrus
Served Over House-Made Vanilla Bean Ice Cream

TRIFLE CUPS & SHOOTERS \$7

Tiramisu, Chocolate Pudding, Panna Cotta
Chocolate Covered Strawberry Crumble Trifle
Citrus Blueberry & Pound Cake
Gluten Free Options Available

MACAROONS, TRUFFLES & BON BONS \$6.50

Assorted Macaroons
Milk, Dark & White Chocolate Confections
Gluten Free Options Available

MOUSSE & PUDDING CUPS \$7

House-Made Mousses, Custards & Pudding
Mixed with Seasonal Fruits & Cube Cakes
Gluten Free Options Available

CHOCOLATE FOUNTAIN \$7.50

Choice of Milk or Dark Chocolate
Fresh Strawberries, Marshmallows, Pretzels, Pound Cake, Vanilla Cheesecake
Coconut Macaroons, Madeline Cookies, Assorted Mini Cookies

MINIATURE DESSERT SELECTION \$8

All Items Made in House Selection Includes, But Not Limited To:

Chocolate Truffles, Venetian Bars, Mini Cupcakes with Buttercream Frosting
Peanut Butter Clusters, Walnut Date Clusters
Assorted Tarts & Specialty Cookies
Gluten Free, Dairy Free & Nut Free Options Available

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PLATED DESSERTS

*Minimum 50 Guests
Priced Per Guest*

Ice Cream or Sorbet Cannot be Pre-Set

STRAWBERRY MANGO CHEESECAKE

\$8

Strawberry Geleé, Strawberry & Mango Caviar,
Mango Mousse, Dulce Gel
Gluten Free Upon Request

SOFT DARK CHOCOLATE \$8.50

Layered Ganache & Dark Chocolate Cremeux
Devil's Food Crumb, Caramelized Milk Chocolate,
Macerated Raspberries, Raspberry Caviar

MEYER LEMON & BLUEBERRY TART

\$7.50

Lemon Curd, Blueberry Meringue
Ginger Crumble, Micro Basil, Basil Gel

TIRAMISU \$8.50

Ladyfingers, Mascarpone, Espresso Syrup

SEASONAL CHEESECAKE \$8

FAMILY-STYLE MINIATURE DESSERTS \$8

*All Items Made in House Selections Includes,
But Not Limited To:*

Chocolate Truffles, Venetian Bars, Mini Cupcakes with
Buttercream Frosting
Peanut Butter Clusters, Walnut Date Clusters
Assorted Tarts & Specialty Cookies
Gluten Free, Dairy Free & Nut Free Options Available

● Gluten Free // ● Vegan // ● Vegetarian

*We will gladly customize meal selections to accommodate
special dietary needs or food allergy concerns*



STROLLING DESSERT CARTS

Minimum 100 Guests
Priced Per Guest

MINIATURE DESSERT SELECTION \$8

All Items Made in House Selections Include, But Not Limited To:

Chocolate Truffles, Venetian Bars, Mini Cupcakes with Buttercream Frosting, Peanut Butter Clusters Walnut Date Clusters, Toffee, Mousse Cups, Assorted Specialty Cookies, Assorted Tarts, Mocha Bars
Gluten Free, Dairy Free & Nut Free Options Available

HOUSE-MADE SPECIALTY CAKES & CUPCAKES

9" Round \$80 – Serves 14-16 Guests

¼ Sheet \$90 – Serves 25-35 Guests

½ Sheet \$120 – Serves 45-50 Guests

Full Sheet \$200 – Serves 95-100 Guests

CUSTOM CAKE

Choose from Vanilla Sponge
Devil's Food or Red Velvet Cake
Choose from Chocolate, Vanilla Cream
Raspberry Cream and Strawberry Cream Filling
Choose from Vanilla or Chocolate Buttercream Frosting

ASSORTED CUPCAKES

Choice of Vanilla Sponge, Devil's Food or Red Velvet Cake
Topped with Vanilla, Chocolate & Raspberry Buttercream
or Whoopee Pie Filling

Mini: \$20 Per Dozen

Regular: \$44 Per Dozen

ALL STAR CONFETTI CAKE

Vanilla Buttermilk Cake, Milk Chocolate Mousse Filling,
Vanilla Buttercream Frosting, Twins Themed Decoration

WALNUT CARROT CAKE

Cream Cheese Frosting, Praline Grains

RED VELVET CAKE

Cream Cheese Frosting, Praline Grains

NEAPOLITAN CAKE

Chocolate, Red Velvet and Almond Sponge Cakes,
Chocolate, Strawberry and Almond Mousse Fillings,
Vanilla Buttercream Frosting

PISTACHIO CHEESECAKE

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WINE LIST

Priced Per 750ml Bottle

Pricing Does Not Include Applicable Sales Tax and Service Charge

VINO BLANCO

SPARKLING

MIONETTO AVANTGARDE PROSECCO | Italy \$56

ROSÉ

STUDIO BY MIRAVAL | France \$56

MOSCATO

MIRASSOU | California \$42

RIESLING

CHATEAU STE. MICHELLE | Columbia Valley \$36

PINOT GRIGIO

ECCO DOMANI | Italy \$36

SAUVIGNON BLANC

SEAGLASS | California \$42

GIESEN | New Zealand \$42

KIM CRAWFORD | New Zealand \$58

CHARDONNAY

WENTE "ESTATE GROWN" | California \$45

EOS ESTATE | California \$36

VINO ROSSO

PINOT NOIR

THE SEEKER | France \$35

MERLOT

DECOY BY DUCKHORN | California \$54

CABERNET SAUVIGNON

SEBASTIANI | California \$50

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BEER SELECTIONS

Priced Per Beverage

Pricing Does Not Include Applicable Sales Tax and Service Charge

AMERICAN PREMIUM BEER \$10

- Budweiser
- Bud Light
- Miller Lite
- Coors Light
- Grain Belt
- Premium Grain Belt
- Northeast

IMPORT & CRAFT BEER \$12

- Goose Island IPA
- Summit Pale Ale
- Summit Pilsner
- Summit Saga IPA
- Corona Extra
- Corona Light
- Stella Artois
- Samuel Adams Boston Lager
- Guinness
- Lift Bridge Farm Girl

SELTZER \$15

- TRULY Hard Seltzer

LOCAL CRAFT BEER \$13

- Surly Hell
- Surly Furious

DRAFT BEER

Selections Vary by Location

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SPIRITS

Priced Per Beverage

Pricing Does Not Include Applicable Sales Tax and Service Charge

WELL SPIRITS \$11.50

VODKA

New Amsterdam

RUM

Cruzan Aged Light

GIN

Beefeater

TEQUILA

Camarena Silver

BOURBON WHISKY

Jim Beam

CANADIAN WHISKY

Windsor

SCOTCH WHISKY

Dewar's White Label

BRANDY

E&J

PREMIUM SPIRITS \$12.50

VODKA

Absolut

Ketel One

Tito's Handmade Vodka

Grey Goose

RUM

Captain Morgan Spiced

Meyer's Dark

Malibu Coconut

GIN

Bacardí Superior

Tanqueray

Bombay Sapphire

Hendrick's

TEQUILA

1800

Patrón Silver

AMERICAN WHISKEY

Seagram's 7

Jack Daniel's Tennessee Whiskey

BOURBON WHISKY

Bulleit

Maker's Mark

Knob Creek

CANADIAN WHISKY

Canadian Club

Crown Royal

SCOTCH WHISKY

Johnnie Walker Black

Chivas 12 Year

Macallan 12 Year

Glenlivet

IRISH WHISKEY

2 Gingers

Jameson

LIQUEUR, CORDIALS, COGNAC

Baileys Irish Cream

Kahlúa

Rumchata

Courvoisier

Fireball

Disaronno Amaretto

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SPECIALTY COCKTAILS

Minimum 25 People

SIGNATURE COCKTAIL

Create a custom cocktail or beverage for your special event. Please consult your Catering Sales representative for pricing.

BATCHED

Priced Per Gallon

Minnesota Mule \$125

Tito's Handmade Vodka, Tattersall Lime Crema, Ginger Beer

Blackberry Mojito \$110

Bacardí Superior Rum, Mint, Fresh Lime Juice, Blackberries

Classic Margarita \$110

Camarena Tequila, Simple Syrup, Fresh Lime and Lemon Juice

White Sangria \$125

Sauvignon Blanc, Peach Schnapps, Cognac, Ripe Seasonal Fruit

Red Sangria \$125

Spanish Red Wine, Brandy, Orange Juice, Brown Sugar, Ripe Seasonal Fruit

Bloody Mary Bar \$150

Tito's Handmade Vodka, Zesty Bloody Mary Mix, Pickle Spears, Celery Sticks, Cheddar and Pepper Jack Cheese Cubes, Beef Sticks, Olives

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NON-ALCOHOLIC

Individually Priced

SOFT DRINKS

12 oz. Can \$3

16 oz. Fountain \$5

20 oz. Bottle \$6

JUICE & MILK

16 oz Individual Bottle \$4

16 oz Individual Bottle \$22

Cranberry
 Orange
 Apple
 Grapefruit

Milk \$3

2%
 Skim
 Chocolate

WATER

No Charge Water Station \$20

20 oz. Aquafina \$5

Infused Water \$30 per 3 Gallons

Cucumber & Mint
 Orange
 Lemon & Lime
 Seasonal Herb
 Strawberry & Basil
 Summer Berry

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