

# *Fresh Beginnings*

## *Breakfast Buffets*

Minimum of 20 guests

### *Bogie Buffet*

Chilled Orange Juice  
Fresh Seasonal Fruit  
Assorted Bakeries  
Scrambled Eggs with Cheese  
Country Diced Potatoes  
Crispy Bacon & Sausage  
Caribou™ House Blend Coffee  
Assorted Tea  
\$18 per guest

### *Eagle Buffet*

Chilled Orange Juice  
Fresh Seasonal Fruit  
Assorted Bakeries  
Scrambled Eggs with Cheese  
Eggs Benedict  
Golden Hash Browns  
Crispy Bacon & Sausage  
Caribou™ House Blend Coffee  
Assorted Tea  
\$21 per guest

### *The Starter*

Chilled Orange Juice  
Fresh Seasonal Fruit  
Vanilla Yogurt with toppings  
Trail Mix or Energy Bites  
Crustless Vegetable Quiche  
Turkey Sausage  
Caribou™ House Blend Coffee  
Assorted Tea  
\$18 per guest

### *The Early Birdie Continental*

Chilled Orange Juice, Fresh Seasonal Fruit, Assorted Mini Bakeries, Vanilla Yogurt with Toppings, Caribou™ House Blend Coffee & Assorted Tea \$14 per guest

### *Bag Breakfast*

Crissant Breakfast Sandwich with Bacon, Egg and Cheese, Pastry Item, Apple \$15 per guest

### *Breakfast Box*

Hard Boiled Egg, Cheddar Cheese Cubes, Grapes, Apple Slices and a Mini Muffin \$12 per guest

## *Plated Breakfasts*

### *The Frenchie*

Chilled Orange Juice  
French Toast  
Served with Warm Maple Syrup  
& Sweet Cream Butter  
Crispy Bacon or Sausage  
Fresh Fruit Kabob  
Caribou™ House Blend Coffee  
Assorted Tea  
\$17 per guest

### *The Scramble*

Chilled Orange Juice  
Fresh Fruit Kabob  
Scrambled Eggs  
Diced Potatoes  
Crispy Bacon  
Caribou™ House Blend Coffee  
Assorted Tea  
\$17 per guest

### *Arnie's Benny*

Chilled Orange Juice  
Two Freshly Poached Eggs Served  
Traditional Eggs Benedict  
Country Diced Potatoes  
Caribou™ House Blend Coffee  
Assorted Tea  
\$18 per guest

# *Beverages*

Caribou™ House Blend Coffee \$34 per gallon

Hot Chocolate \$21 per gallon

Hot Apple Cider \$21 per gallon

Chilled Juices \$13 per pitcher

Ice Cold Lemonade \$13 per pitcher

Iced Tea \$13 per pitcher

Punch \$21 per gallon

Bottled Soft Drinks \$3 each

Bottled Spring Water \$3 each

# *Bakeries & Other*

Assorted Bakeries \$30 per doz

Grande Muffins \$30 per doz

Homemade Banana Bread \$21 per loaf

Assorted Bars \$24 per doz

Fresh Baked Cookies \$25 per doz

Rush Creek Trail Mix \$23 per pound

Gourmet Mixed Nuts \$22 per pound

Yogurt with Toppings \$5 per person

# *Snacks*

**Loaded Nachos & Cheese** ~ Served with Salsa & Sour Cream \$180 ~ serves 50 ppl

**Mini-Sub Sandwiches** \$7.5 per person

**Sweet & Salty** ~ Fresh Baked Cookies, Creole Snack Mix & Mixed Nuts \$6 per person

**Snack Attack** ~ Candy Bars, Individual Bags of Chips, Granola Bars, Whole Fruit \$7 per person

**Homemade Potato Chips & French Onion Dip** \$4 per person

**Fiesta Break** ~ Homemade Tri-Color Tortilla Chips with Salsa & Guacamole \$5.5 per person

**Hit the Trail** ~ Whole Fruit & Rush Creek Trail Mix \$5.5 per person

**Protein Power Break** ~ Sesame Sticks, Yogurt Pretzels, Pistachios, Dried Pineapple & Banana Chips \$7.5 per person

**7<sup>th</sup> Inning Stretch** ~ Soft Pretzels with Real Cheese & Popcorn \$5 per person

**Popcorn Bar** ~ Choose 4 flavors: *Butter, Cheddar, Dill Pickle, French Onion, Ranch & Sour Cream, Sour Cream & Chive, Buffalo Bleu Cheese, Jalapeno Ranch, Truffle, Cajun* \$5.5 per person

# Plated Lunch

## *Chicken Salad Sandwich*

Homemade Chicken Salad on Cranberry Wild Rice Bread served with an Orchard Salad and Homemade Chips  
\$17 per guest

## *Grilled Cheese + Tomato Soup*

Swiss, Provolone & Cheddar Cheeses with Sliced Tomato & Fresh Basil Served with Tomato Basil Soup & a Deli Pickle  
\$17 per guest

## *Hot Turkey Dip*

Carved roasted turkey on a warm hoagie with baby kale and arugula served with natural sage turkey au jus and seasonal vegetables  
\$19 per guest

## *Chicken Caesar Salad*

Crisp Romaine Leaves Topped with Chicken Breast, Fresh Parmesan, Herbed Croutons & our House Recipe Caesar Dressing served with a breadstick  
\$18 per guest

## *Meatloaf*

Homemade Meatloaf topped with Charlie's Café Exceptionale sauce and Onion Tangles served with Yukon Bliss Mashed Potatoes and Chef's Choice Vegetable  
\$20 per guest

## *Oriental Chicken Salad*

Fresh Asian Greens Tossed with Oriental Vinaigrette, Grilled Chicken Breast, Crispy Noodles, Toasted Almonds, Sliced Scallions & Topped with Mandarin Oranges  
\$18 per guest

## *Shrimp Tacos*

Two Four Tortillas with Grilled Shrimp, Grilled Corn, Chipotle Tomatillo Salsa, Veggie Cream Cheese, Mexi Slaw served with Tortilla Chips and Guacamole  
\$22 per guest

Entrées Include Caribou™ Coffee & Tea  
Add MN Wild Rice Cream of Chicken Soup or House, Tossed, Green Goddess, Strawberry & Spinach or Caesar Salad for \$4

## *Walleye Almondine*

Sautéed Walleye with Toasted Almonds and Lemon Beurre Blanc Served with Bacon & Mushroom Wild Rice Pilaf & Vegetable du Jour. Rolls & Butter  
\$25 per guest

## *Flat Iron Steak*

6oz Flat Iron topped with Wild Mushroom Sauté and Tarragon Cream Served with Garlic Mashed Potatoes and Vegetable du Jour. Rolls & Butter  
\$25 per guest

## *Chicken Yakitori*

Two Bamboo Skewers filled with Ginger Soy Marinated Chicken & Green Onion Tops Served with Brown Rice & Stir Fry Vegetables. Rolls & Butter  
\$20 per guest

## *Chicken Chardonnay*

Grilled Chicken Breast on Whole Wheat Linguine Topped with Broccoli, Leeks, Mushrooms & Dijon Chardonnay Cream Sauce. Rolls & Butter  
\$20 per guest

## *Vegetable Risotto*

Choice of Grilled Chicken or Three Jumbo Shrimp Served over Vegetable Risotto  
Rolls & Butter  
Chicken \$20 per guest  
Shrimp \$22 per guest

## *Open-Faced Hot Sandwich*

Homemade mashed potatoes and gravy topped with hot turkey or roast beef served with vegetable du jour  
Turkey \$20 per guest  
Roast Beef \$22 per guest

# Lunch Buffets

Minimum 30 guests

## *Sandwich Bar*

Sandwiches – Choose 2:

Salami, Pickled Onion & Brie on a Tolera Bun  
Kobe Beef with Baby Greens & Swiss on a  
Ciabatta Square  
Turkey, Bacon & Avocado on a Croissant  
Salmon Wrap  
Hummus & Grilled Balsamic Vegetable Wrap  
Chef's Selection of 2 Cold Salads  
Homemade Chips  
Relish Platter  
Freshly Baked Cookies  
\$22 per guest

## *Salad Bar & Soup du Jour*

Selection of Fresh Field Greens  
Three Varieties of Dressing  
All Your Favorite Toppings  
Grilled Chicken  
Fresh Seasonal Fruit  
Chef's Selection of (2) Cold Salads  
Soup du Jour  
Assorted Breadsticks  
Freshly Baked Cookies  
Caribou™ House Blend Coffee & Tea  
\$22 per guest

## *Afternoon BBQ*

Fresh Seasonal Fruit  
Raw Vegetable Display & Dip  
Chef's Selection Salad  
Grilled Chicken Breast  
Grilled Hamburgers  
Assorted Cheeses & Condiments  
Homemade Buns  
Homemade Chips  
Freshly Baked Cookies  
Caribou™ House Blend Coffee & Tea  
\$24 per guest

## *The All-American*

Chef's Selection Vegetable  
Yukon Bliss Mashed Potatoes  
Traditional Stuffing  
Roasted Turkey with Natural Juice  
Homemade Meatloaf  
Yeast Buns  
Freshly Baked Cookies  
Caribou™ House Blend Coffee & Tea  
\$27 per guest

## *Double Eagle Deli*

Roast Beef, Ham & Smoked Turkey  
Swiss, Provolone & Cheddar Cheeses  
Tomatoes, Lettuce, Onions & Pickles  
Variety of Condiments  
Assorted Breads  
Homemade Chips  
Fresh Seasonal Fruit  
Chef's Selection of (2) Cold Salads  
Caribou™ House Blend Coffee & Tea  
\$24 per guest  
Add Soup \$4 per guest

## *Chicken & Walleye*

Oriental Salad  
Tomato Chutney Chicken  
Broiled Walleye with Lemon White Wine  
Butter Sauce  
Orzo Basmati Rice Pilaf  
Chef's Selection Vegetable  
Assorted Breadsticks  
Freshly Baked Cookies  
Caribou™ House Blend Coffee & Tea  
\$29 per guest

## *Taco Bar*

Hard Shell Tacos  
Flour & Corn Tortillas  
Shredded Roasted Chicken & Beef Taco Meat  
Re-Fried Black Beans  
Cilantro Lime Rice  
Sour Cream, Pepperjack Blend, Guacamole  
Shredded Lettuce, Tomatoes, Roasted Corn,  
Onions, Olives, Jalapenos, Pico de Gallo,  
Mexican Slaw, Lime Wedges, Homemade  
Taco Sauce, Cilantro  
Tri-Color Tortilla Chips & Salsa  
Freshly Baked Cookies  
Caribou™ House Blend Coffee & Tea  
\$24 per guest

# Lunch Buffet Bag It...

## *Build Your Own Bag Lunch*    \$18 per guest

Includes choice of (2) individually wrapped sandwiches, (1) salad selection, Assorted Chips, Whole Fruit & Fresh Baked Cookie

## *Pre-Bagged Lunch*    \$ 18 per guest

Includes choice of (2) individually wrapped sandwiches, (1) Salad selection, Bag of Chips, Apple or Banana & a Fresh Baked Cookie

### *Wrapped Sandwiches*

Ham & Swiss on a Ciabatta Square

Smoked Turkey & Cheddar on a Ciabatta Square

Roast Beef & Provolone on a Rustic Hoagie

Pastrami & Swiss on a Rustic Hoagie

Crunchy Chicken Salad Croissant

Buffalo Chicken Wrap

California Chicken Club Wrap

Hummus & Grilled Balsamic Vegetable Wrap

*Short on time?  
We can pre-bag your  
lunch for you!*

### *Salad Selection*

Couscous Salad

Primavera Pasta Salad

Potato Salad

Bottled Soft Drinks    \$3 each  
Bottled Spring Water    \$3 each  
Ice Cold Lemonade    \$13 per pitcher  
Iced Tea    \$13 per pitcher

Caribou™ House Blend Regular or  
Decaffeinated Coffee    \$34 per gallon  
Ice Cream Novelties    \$5 each

# Stations

Appetizer Portions - Served on a 7" Plate

## *Pasta Station*

Penne Pasta with Italian Sausage, Black Olives, Mushrooms and Marinara Sauce and Tortellini with Chicken, Red Onions, Peppers, Artichokes & Alfredo Sauce  
Served with Garlic Bread & Breadsticks  
\$16 per guest

## *Southwestern Fajita Station*

Grilled Chicken & Beef Served with Sautéed Onions, Bell Peppers, Shredded Cheese, Tomatoes, Sour Cream, Fresh Guacamole & Picante Salsa. Homemade Tri-Color Tortilla Chips & Warm Flour Tortillas  
\$16 per guest

## *Martini Mashed Potato Bar*

Homemade Mashed Potatoes Served in a Martini Glass. Parmesan Cheese, Cheddar Cheese, Green Onions, Broccoli, Chives, Fresh Salsa, Onion Straws, Bacon Pieces, Sour Cream & Sweet Cream Butter  
\$13 per guest

## *Nacho Station*

Seasoned Beef, Pickled Jalapenos, Sour Cream, Lettuce, Onions, Black Olives, Pico de Gallo and homemade Cheese Sauce  
\$11 per guest

## *Pho Station*

Vietnamese meat broth, rice noodles, thin sliced sirloin of beef, bean sprouts, red fresnos, scallions, cilantro, basil, limes, sambal, tabasco and hoisin sauce  
\$15 per guest

## *Asian Salad Station*

Shredded Napa Cabbage & Romaine OR Asian Noodles, Grilled Marinated Chicken, Fried Wontons, Toasted Almonds, Mandarin Oranges, Sliced Scallions, Snow Pea Pods, Pickled Carrots & Daikon.  
Served in Chinese takeout box with chopsticks  
\$13 per guest

## *Stir Fry Station*

Chicken with Stir Fry Vegetables and Teriyaki Glaze and Beef with Broccoli.  
Served with Brown Rice, Fried Wontons & Fortune Cookies  
\$16 per guest

## *Omelet Station*

Omelets prepared to order by our Chef with Shredded Cheddar Jack Cheese, Ham, Bacon, Shrimp, Surimi, Tomatoes, Green Onions, Mushrooms, Diced Peppers, Cooked Red Potatoes & Wild Rice  
\$12 per guest  
\$150 chef fee per 100 guests

## *Gourmet Waffle Station*

Homemade Waffles with Sweet Cream Butter, Maple Syrup, Blueberries, Strawberries, Bananas, Coconut, Whipped Cream, White Chocolate, Sprinkles and Pecans  
\$12 per guest

## *Mac-N-Cheese Station*

Elbow mac tossed in Homemade Smoked Cheddar, Swiss and American Cheese Sauce, Fresh Jalapenos, Bacon, Ham, Asparagus and Parmesan Gratin Topping  
\$11 per guest  
Add Lobster \$4 per guest

# Reception Presentation Displays

*Crudité Display with Dipping Sauce*  
\$7.5 per guest

*International Cheese & Crackers*  
\$7 per guest

*Fresh Seasonal Fruit Display*  
\$6 per guest

*Charcuterie Board*  
Assorted Meats, Pickles, Olives, Cheeses,  
Crackers & Baguette Bread  
\$12 per guest

*Hummus Display*  
Traditional Hummus with warm Pita Bread,  
Carrots, Celery, Olives & Peppers  
\$7 per guest

*House Smoked Sockeye Salmon*  
Served with Traditional Accompaniments  
Side: serves 15 guests \$105

*Crab & Artichoke Dip*  
Served with Warm Pita Bread  
\$7.5 per guest

*Traditional Crust Pizza*  
Cheese, Pepperoni or Sausage  
\$30 per pizza

*Salad Tini Station*  
Your choice of House, Green, Spinach &  
Blueberry, Caesar, Orchard or Green Goddess  
salads served in martini glasses  
\$7.5 per guest

## Carvery Boards

All Displays include Warm Yeast Buns  
\$150 Chef Fee

*Herb Roasted Beef Tenderloin*  
Served with Béarnaise &  
Horseradish Sauces  
Serves 15-20 guests \$500

*Honey Glazed Baked Ham*  
Served with Spiced Mustard &  
Mayonnaise  
Serves 45-50 guests \$315

*NY Sirloin of Beef*  
Served with Demi Glace &  
Horseradish Sauce  
Serves 40-45 guests \$475

*Roasted Turkey Breast*  
Served with Whole Grain Mustard &  
Mayonnaise  
Serves 20-25 guests \$236

*Roasted Prime Rib*  
Served with Au Jus &  
Horseradish Sauce  
Serves 40-45 guests \$550

*Bison Sirloin*  
Served with Herb Dijonaise &  
Horseradish  
Serves 25-30 guests \$525

*BBQ Smoked NY Sirloin*  
Served with BBQ Sauce  
Serves 40-45 guests \$475

*Porchetta Roast*  
Served with Lemon Arugula Aioli  
Serves 25-30 guests \$236

## Cold Hors d'oeuvres

Priced Per 25 Pieces

- Genoa Salami Cornets** \$78 🍷
- Tomato Basil Pinwheel** \$89 🍷  
with Parmesan Garlic Cream Cheese
- Bruschetta** \$75 🍷  
Pesto, Tomato & Mozzarella
- Chicken Salad Canapé on a Cucumber** \$84 🍷
- Colossal Shrimp Cocktail** \$132
- Feta Cream Cheese Stuffed Peppadew Pepper** \$84 🍷
- Feisty Feta Pita** \$84 🍷

- Stuffed Sweet Peppers**  
with Vegetable Cream Cheese \$84 🍷
- Grilled Prosciutto Wrapped Asparagus** with Lemon Basil Aioli \$105 🍷
- Antipasto Skewer** \$84 🍷
- Salami & Boursin Crostini** \$105 🍷
- Smoked Scallop with Pesto Aioli** \$132
- Petite Ham Croissants**  
with Shallot Herb Dijon Butter \$84 🍷
- Salmon Dip Crepes** \$132 🍷

## Hot Hors d'oeuvres

- Steak Crostini**  
with Caramelized Onion Potatoes \$126 🍷
- Cream Cheese Wontons** \$75 🍷
- Crab Rangoons** \$132 🍷
- Bacon Wrapped Teriyaki Water Chestnuts**  
\$78 🍷
- Italian Sausage & Mozzarella Mushroom Caps** \$84 🍷
- Crab Stuffed Shrimp** \$147 🍷
- Bacon Wrapped Jalapenos** \$142 🍷  
with Cream Cheese
- Rush Creek Jalapeno Ranch Wings** \$80
- Mini Reubens or Rachels** \$84 🍷
- Mac & Cheese Croquette** \$75 🍷
- Mini Chicken Pot Pies** \$126 🍷

- Walleye Fingers** \$142 🍷
- Crab Melt** \$132 🍷
- Thai Peanut Chicken Skewer** \$84 🍷
- Homemade BBQ Cocktail Meatballs**  
\$78 🍷
- Potato Croquette** \$75 🍷
- Crab Cakes**  
with Sundried Tomato Aioli \$142 🍷
- Bacon Wrapped Shrimp** \$142 🍷
- Coconut Shrimp with Orange Marmalade** \$142 🍷
- Corn Pancake with Bacon Jam**  
\$78 🍷
- Smoked Salmon Wild Rice Cakes**  
with Tarragon Aioli \$142 🍷

*All hors d'oeuvres are made in house from scratch for your event. Your Catering Manager can recommend a creative combination for a wonderful event.*

*The items marked with an 🍷 are perfect for Butler Passing*



# Dinner Entrées

Entrees include House or Tossed Salad, Vegetable & Starch Selection  
Fresh Rolls with Sweet Cream Butter  
Caribou™ House Blend Coffee 2/18

## Chicken

### *Raspberry Chicken*

Maple Raspberry Glazed Chicken Breast Garnished with Pine Nuts & Raspberries  
\$34 per guest

### *Tomato Chutney Chicken*

Curry Seasoned Chicken Breast topped with Tomato Chutney  
\$32 per guest

### *Pan Roasted Chicken*

Chicken Breast with Roasted Cauliflower and Bacon Cream Sauce served with Fried Leeks  
\$34 per guest

### *Chicken Forstiere*

Sautéed Chicken Breast Garnished with Bacon, Wild Mushrooms and topped with a Brandy Cream Sauce  
\$32 per guest

### *Ancho Chile Chicken*

Seasoned seared Chicken Breast topped with roasted corn sauce  
\$34 per guest

### *Minnesota Chicken*

Seasoned Sautéed Breast of Chicken topped with Sherry Cream Sauce  
\$34 per guest

## From the Water

### *Broiled Salmon*

Fresh Salmon Broiled to Perfection topped with a Dill Hollandaise Sauce  
\$37 per guest

### *Wild Rice Stuffed Walleye*

Canadian Walleye Stuffed with Hardwood Smoked Bacon, Mushrooms, Sautéed Onions Wild Rice Pilaf topped with a Champagne Sauce  
\$36 per guest

### *Rainbow Trout*

Rainbow Trout with a Pistachio, Panko and Parsley Crust topped with Tarragon Beurre Blanc  
\$35 per guest

### *Almond + Thyme Walleye*

Canadian Freshwater Walleye Filet Breaded with Almonds and Fresh Thyme served with lemon  
\$35 per guest

### *Sea Bass*

Wild Sea Bass Pan Seared and topped with Lobster Americaine Sauce  
\$44 per guest

### *Potato Crusted Halibut*

Baked Alaskan Halibut in a Potato Crust with Leek Cream Sauce  
\$39 per guest

# *Dinner Entrées* continued...

## *Steaks*

### *New York Strip*

Grilled Strip topped with  
Onion Straws & Chipotle Béarnaise  
\$41 per guest

### *Portobello Filet Mignon*

Bacon Wrapped Filet Mignon  
topped with a Grilled Portobello Cap  
Finished with a Veal Demi Glace  
\$46 per guest

### *Ribeye*

Ribeye topped with Cognac Pepper  
Cream Sauce  
\$42 per guest

### *Roasted Tenderloin*

Sliced Roasted Tenderloin of Beef  
topped with Wild Mushroom Demi  
Glace  
\$46 per guest

### *Pork Martini*

Kalamata Olive Coated Tenderloin  
topped with Vermouth Sauce  
\$35 per guest

### *Rum Glazed Pork*

Pork Tenderloin with a Rum Demi Glace  
topped with Caramelized Apples and  
Onions  
\$34 per guest

## *Duets*

### *Filet Mignon + Crab Cake*

Grilled Filet Mignon paired with a  
Maryland Crab Cake topped with  
Cheron Sauce  
\$45 per guest

### *Chicken + Shrimp*

Sautéed Chicken Breast in a Rich  
Marsala Brown Sauce Paired with  
Shrimp Scampi  
\$39 per guest

### *Filet Mignon + Walleye*

Petite Filet Mignon with a Wild  
Mushroom Sauce Paired with  
Walleye Almondine  
\$44 per guest

### *Terres Major + Halibut*

Terres Major with Cabernet Demi  
Glace Paired with our Potato Crusted  
Halibut with Leek Cream Sauce  
\$42 per guest

### *Filet Mignon + Lobster*

Filet Mignon Seasoned with  
Cracked Pepper & Sea Salt Paired with  
a 6oz Canadian Cold Water Lobster Tail  
Served with Lemon & Drawn Butter  
\$ Market Price

### *Beef Medallion + Chicken*

Grilled Beef Medallion Served with  
a Cabernet Demi Paired with a  
Chicken Breast Forstière  
\$41 per guest

### *Terres Major + Shrimp*

Terres Major with Cabernet Demi Glace  
Paired with Coconut Breaded Shrimp &  
Orange Marmalade Sauce  
\$40 per guest

### *Filet Mignon + Shrimp*

Grilled Filet Mignon with a Wild  
Mushroom Sauce Paired with Shrimp  
Scampi  
\$44 per guest

# Dinner Entrées *continued...*

## *Vegetarian & Vegan*

### *Linguine Primavera*

Whole Wheat Linguine topped with Fresh Steamed Vegetables & Feta Cheese Veloute  
\$30 per guest

### *Loaded Baked Potato*

Butter, Broccoli, Green Onion, Salsa, Shredded House Blend Cheese, & Sour Cream  
\$30 per guest

### *Grilled Vegetables*

Grilled Vegetables with a Balsamic Glaze Served with Brown Rice  
\$30 per guest  
**VEGAN**

## *Salads*

### *House*

Spring Mix with Mandarin Oranges, Toasted Sliced Almonds, Red Onions and Orange Vinaigrette (included with entree)

### *Wedge Salad*

A wedge of Iceberg with Blue Cheese Crumbles, Bacon, Grape Tomatoes, Chives & Ranch Dressing  
\$2 additional

### *Tossed Salad*

Spring Mix with Tomatoes, Cucumbers, Red Onion, Croutons & Choice of Dressing (included with entree)

### *Green Goddess*

Hearts of Romaine, Red Onions, Cucumber, Red Grapes & Green Goddess Dressing  
\$2 additional

### *Traditional Caesar*

Torn Romaine Hearts, Homemade Croutons, Shredded Parmesan, Black Olives & Homemade Caesar Dressing  
\$2 additional

### *Spinach & Strawberry*

Baby Spinach, Red Onions, Strawberries & Raspberry Vinaigrette  
\$2 additional

### *Orchard Salad*

Torn Romaine, Feta, Dried Cranberries, Apple & Apple Dressing  
\$2 additional

## *Vegetable Selection*

Lemon Zest Asparagus  
Asparagus with Red Peppers  
Green Beans with Red Peppers  
Julienne Vegetable Medley  
Julienne Carrots with Fennel & Red Onion  
Sugar Snap Peas  
Broccoli with Sundried Tomatoes  
Multi-colored Julienne Carrot Medley  
Roasted Root Vegetable Medley

## *Starch Selection*

Herb Roasted Yukon Gold Potatoes  
Brown Rice Pilaf  
Caramelized Onion Mashed Potatoes  
Truffle Mashed Potatoes  
Wild Rice Mashed Potatoes  
Garlic Herbed Mashed Potatoes  
Buttermilk Dill Baby Red Mashed  
MN Wild Rice Pilaf  
Yukon Gold Arugula Mashed with  
Parmesan & Garlic  
Couscous with Orzo, Quinoa & Yellow Beans

# *Dinner Buffets*

Minimum of 35 guests  
Don't forget about dessert  
check out our great selections!

## *Par 3 Buffet*

Fresh Fruit of the Season  
Orchard Salad  
Roasted Herb Chicken with Lemon Beurre Blanc Sauce  
Carved NY Sirloin of Beef with Demi Glace  
Penne Pasta with a Roasted Tomato Basil Alfredo  
Asparagus Risotto  
Seasonal Vegetables  
Fresh Baked Garlic Bread & Bread Sticks  
Caribou™ House Blend Coffee & Tea  
\$150 Carvery Fee  
\$42 per guest

## *Par 4 Buffet*

Fresh Fruit of the Season  
Caesar Salad  
Carved NY Sirloin of Beef with Espagnole Sauce  
Tomato Chutney Chicken  
Garlic Herbed Mashed Potatoes  
Brown Rice Pilaf  
Seasonal Vegetables  
Freshly Baked Dinner Rolls with Sweet Cream Butter  
Caribou™ House Blend Coffee & Tea  
\$150 Carvery Fee  
\$42 per guest

## *Par 5 Buffet*

Fresh Fruit of the Season  
Green Goddess Salad  
Carved Prime Rib of Beef with Au Jus & Creamy Horseradish Sauce  
Almond & Thyme Walleye  
Couscous with Orzo, Quinoa & Yellow Beans  
Roasted Herbed Potatoes  
Seasonal Vegetables  
Freshly Baked Dinner Rolls with Sweet Cream Butter  
Caribou™ House Blend Coffee & Tea  
\$150 Carvery Fee  
\$44 per guest

# Desserts

*Layer Cakes* \$125

**Serves 14**

Chocolate Lovers  
Connecticut Carrot  
Cookies & Cream  
Lemon Sunshine  
Raspberry Chocolate  
Tiramisu

*Cheesecake* \$125

**Serves 16**

Bailey's  
Chocolate Truffle  
Key Lime  
New York  
Raspberry White Chocolate  
Turtle

*Flourless Chocolate Torte* \* \$125

**Serves 14**

## *Miniature Desserts*

\$16 per guest

Choose 3 Items, can be served as a plated dessert or displayed on a dessert buffet

**Mini Tarts** ~ Glazed Fruit Tarts, Lemon Mascarpone, Painted Truffle, Raspberry White Chocolate

**Dessert Shooters** ~ Chocolate Lovers, Connecticut Carrot, Cookies & Cream, Lemon Sunshine, Raspberry Chocolate, Tiramisu

**Mini Cupcakes** ~ Amaretto, Chocolate Lovers, Connecticut Carrot, Peanut Butter Cup, Pumpkin, Red Velvet, Salted Caramel, Gluten Free Vanilla

**Mini Cheesecakes** ~ Bailey's, Chocolate Truffle, Key Lime, New York, Raspberry White Chocolate, Turtle

**Truffles** ~ Almond, Crème de Menth, Dark Chocolate, Orange Marmalade, Raspberry

*Assorted Bars* \$24 per doz

*Fresh Baked Cookies* \$25 per doz

## *Gourmet Coffee Station*

Caribou House Blend Coffee, Shaved Chocolate, Whipped Cream, Fresh Cream, Flavored Syrups

\$3 per guest + Coffee \$32 per gallon

# Bar Service

<b>Silver Liquor</b>	<b>\$7.50</b>
<b>Gold Liquor</b>	<b>\$8.00</b>
<b>Platinum Liquor</b>	<b>\$8.50</b>
<b>House Wine (per glass)</b>	<b>\$8.00</b>
<b>Domestic Beer Bottle</b>	<b>\$5.50</b>
<b>Imported Beer Bottle</b>	<b>\$6.50</b>
<b>Non-Alcoholic Beer</b>	<b>\$5.50</b>
<b>Soft Drinks</b>	<b>\$2.75</b>

- All pricing includes tax only.
- 20% service charge will be added to all host beverages.
- Bartender Fee: A \$100 fee will be charged per bartender if sales do not meet or exceed \$350

## *Silver Liquor*

Smirnoff  
Tanqueray  
Bacardi  
Christian Brothers  
Jim Beam  
Jose Cuervo  
Captain Morgan  
Malibu  
Seagrams 7  
Windsor

## *Gold Liquor*

Absolut  
Ketel One Citroen  
Ketel One  
Bacardi Limon  
Bombay Sapphire  
Dewars  
Canadian Club  
Jack Daniels  
E&J  
Johnny Walker Red  
Kahlua  
Amaretto

## *Platinum Liquor*

Grey Goose  
Titos  
Stolichnaya  
Crown Royal  
Chivas Regal  
Patron  
Makers Mark  
J&B  
Jameson  
Baileys

## *Draft Beer*

16 Gallon Domestic Keg \$400  
16 Gallon Craft Keg \$500\*

*\*subject to market price*

### *Important Beer Ordering Information*

*All craft beer orders must be placed and guaranteed **3 weeks** prior to your event date.*

*Orders are subject to availability through our distributors.*

## *Non-Alcoholic Beverages*

Caribou™ House Blend \$32 per gallon  
Punch \$20 per gallon  
Ice Cold Lemonade \$12 per pitcher  
Iced Tea \$12 per pitcher  
Hot Chocolate \$20 per gallon  
Hot Apple Cider \$20 per gallon  
Powerade™ \$3 each  
Bottled Soft Drinks \$3 each  
Bottled Spring Water \$3 each

# *Wine List*

## *Light White & Pink*

Pinot Grigio, Sycamore Lane	30
Pinot Grigio, Scarpetta Frico	34
Pinot Grigio, Chloe	34
Sauvignon Blanc, Taonga New Zealand	34
Sauvignon Blanc, Joel Gott	38
Riesling, Josef Leitz	34
Moscato, Barefoot	30
White Zinfandel, Barefoot	30
Rose, Frico	30
Proseco, Massotina	30

## *Medium White*

Chardonnay, Sycamore Lane	30
Chardonnay, Bread & Butter	38
Chardonnay, Hess Select	38

## *Light Red*

Pinot Noir, 10 Span	30
Pinot Noir, Matthew Fritz	38
Merlot, Sycamore Lane	30

## *Medium Red*

Red Blend, Klinker Brick Brickmason	38
Zinfandel, Klinker Brick Old Vine	47
Zinfandel, Joel Gott	42
Malbec, Black Cabra	34

## *Bold Red*

Cabernet Sauvignon, Sycamore Lane	30
Cabernet Sauvignon, Foxglove	42
Cabernet Sauvignon, Katherine Goldschmidt	47
Cabernet Sauvignon, Freakshow	47
Red Blend, Tait Ball Buster	52

# *Rental Information*

## *Audio Visual*

- Wireless Handheld Microphone... \$25
- Lavalier Microphone... \$25
- Conference Phone... \$50
- LCD Projector... inquire for quote
- Projection Screen... \$50
- Flipchart with Markers... \$30
- Easel... \$15
- Wireless Highspeed Internet Access... Complimentary
- 60" Big Screen TV & DVD... \$150
- Podium... Complimentary
- Sirius House Music... Complimentary

## *Extras*

- Cake Handling Fee... \$150
- Votive Candles... \$1 each
- Framed Table Numbers... \$1.25 each
- Specialty Napkins or Linens... Inquire for quote
- Ice Carving... Inquire for quote
- Dance Floor... \$250
- Wedding Ceremony Fee... Inquire for quote





## **Catered Affairs Guidelines & Policies**

### **Food & Beverage Minimums**

A Food & Beverage Minimum will apply to all functions held at Rush Creek Golf Club, which will be quoted by your Catering Coordinator. This minimum does not include sales tax, service charges or rental items. If you fail to meet the designated minimum for the space you have booked, the variance between the food & beverage minimum and your total food & beverage charges will be applied as a taxable room rental fee. Menu prices are subject to change without notice.

### **Deposits & Payment**

To reserve your space, a non-refundable deposit is required at the time that the event is confirmed. The remaining balance of the estimated food & beverage bill is due per the terms of your contract.

### **Taxes & Service Charge**

A 20% service charge will be added to all food and beverage items. Minnesota State tax applies to all food, beverages, rental items and service charges. Sales tax on the service charge is required by the State of Minnesota. For purposes of Minnesota Statutes, section 177.23, subdivision 9, we are required to inform you that the service charge is not a gratuity and is the property of Rush Creek Golf Club.

### **Guarantee**

It shall be the client's responsibility to notify Rush Creek Golf Club of changes in the number of attendees with respect to any function. Changes will be accepted until 11am three (3) business days prior to the date of your event; this count must include children, vegetarian and special request meals. Your final guest count is considered a guarantee not subject to reductions. Your final billing will be based on this guarantee or the actual number of guests served, whichever is greater. In the event that the count is not submitted by the deadline, the quantity of food prepared and the dollar amount due will be based on the original number of guests expected as stated on the banquet event order.

### **Split Entrées**

Rush Creek Golf Club will serve up to two entrees, plus a vegetarian and children's meal, for your event. A coded placecard must be provided by the client to identify each guest's meal selection. The breakdown of entrée choices must be provided with the guaranteed guest count by 11am three business days prior to your event.

### **Cancellation**

In the event that you cancel your function for any reason, you are responsible for the cancellation fees as stated in the contract.

### **Food Regulations**

Rush Creek Golf Club must provide and prepare all food and beverages. Food and beverages not consumed become the property of Rush Creek Golf Club and may not be removed from the premises. Wedding Cakes are excluded from this policy.

## **Entrée Tastings**

An entrée tasting for your event may be arranged with your Catering Coordinator. Entrees for tastings will be charged at the full menu price and need to be ordered with your Catering Coordinator two weeks prior to the scheduled tasting date. Hors d'oeuvres, desserts and buffet items are not available at a tasting. Tastings will be scheduled based on availability of our kitchen staff and the event schedule.

## **Alcohol Consumption**

Rush Creek Golf Club has a zero tolerance policy concerning the service of alcoholic beverages. Minnesota state law prohibits the serving of alcohol to anyone under the age of 21. Rush Creek Golf Club is required under state law to request proper identification; there are no exceptions to this rule. Rush Creek Golf Club reserves the right to refuse service to any guest who appears to be intoxicated, or who provides alcoholic beverages to a guest under the age of 21. Alcoholic beverages may NOT be brought into Rush Creek Golf Club or anywhere on the property.

## **Prices**

The prices in our catering menus are based on the market conditions and are subject to change without notice. In the event of significant increases in labor, food costs, taxes or other costs, Rush Creek Golf Club reserves the right to increase the price of the event, as is reasonable, to meet such cost increases. Once the menu is selected, prices are guaranteed for 60 days prior to your event.

## **Liability & Damages**

Rush Creek Golf Club shall not assume responsibility for damage to or loss of personal belongings. The host agrees to full repair or replacement costs of any damage to the club or equipment by any guest or service provider contracted by the host. Rush Creek Golf Club reserves the right to assess a cleaning fee for any excessive damage to the premises.

## **Decorating & Centerpieces**

Please have all vendors contact your Catering Coordinator prior to your event to coordinate delivery, set-up and tear down based on the event schedule. Confetti, birdseed, rice and glitter are NOT allowed in the clubhouse or on the grounds. Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional clean up fee of \$250. All items brought in for the event must be taken out of the building at the conclusion of the event. Rush Creek Golf Club is not responsible for any items left overnight, lost or stolen items.

## **Additional Set-Up**

Rush Creek Golf Club staff will be happy to set-up placecards (client must alphabetize), party favors and simple centerpieces at no additional charge. An extra labor charge will be charged to place rental linen, elaborate centerpieces and other items not considered part of the normal event set-up. Please consult with your catering coordinator for the appropriate charges.

## **Picture Taking**

Any outdoor photographs must be approved prior to your event. Guests are not allowed on the golf course.

## **Non Smoking Facility**

Rush Creek Golf Club is a non-smoking facility.