



## DIRECTOR'S CIRCLE RECEPTION

### HORS D'OEUVRES

Cherry Tomatoes with Herbed Cream Cheese  
Ham & Cheese on Cucumber  
Swedish Meatballs  
Vegetable Spring Rolls

**International & Domestic Cheese Display**  
**Garden Fresh Vegetable Display**

### PERFORMANCE STATIONS

#### Carved Sugar Glazed Ham

Ham glazed with mustard and brown sugar  
Served with mayonnaise, whole grain mustard and silver dollar rolls

#### Carved Roast Turkey Breast

Slow roasted breast of turkey  
Served with mayonnaise, cranberry relish and silver dollar rolls

#### Mashed Potato Station

Garlic mashed red skin potatoes served hand-tossed with your choice of toppings to include: sour cream, shredded cheddar cheese, scallions, salsa, diced vine ripe tomatoes and crumbled tortilla chips

#### Freshly Brewed Coffee and Decaffeinated Coffee

*\$25.95 per person (Minimum of 50 guests)*  
*Two Performance Chef's Required - Additional \$120.00 per Chef*

## BRAVO! RECEPTIONS

### Champagne and Chocolate Dipped Cookie Display

Butler-passed champagne accompanied by a delicious assortment of gourmet chocolate dipped cookies and a specialty coffee station with gourmet accompaniments  
*\$11.95 per person*

### Champagne and The Cheesecake Factory Assorted Cheesecake Display

Butler-passed champagne accompanied by an elaborate display of greatful cherry, chocolate tuxedo mousse, the thrilla from vanilla and berry white cheesecakes and a specialty coffee station with gourmet accompaniments  
*\$14.95 per person*

### Champagne and Chocolate Fountain Display

Butler-passed champagne accompanied by a flowing dark chocolate fountain with a display of homemade caramels, jumbo pretzels, macaroons, pirouettes, cookies, rice crispy treats and skewers of fresh pineapple, strawberries and marshmallows  
*\$16.95 per person*

*Prices listed are per person and do not include a 20% service charge and applicable tax.  
Food and beverage minimums apply. 050107*

## THREE COURSE DINNER PACKAGES

*All plated dinners include baskets of fresh gourmet rolls and cracker bread with butter; your choice of salad; the appropriate accompaniments to complement your entrée; your choice of dessert; and freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.*

### YOUR CHOICE OF SALAD

#### Traditional Caesar Salad

Romaine lettuce with Parmesan cheese and croutons  
pre-tossed with Caesar dressing

#### St. Paul Grill Strawberry Spinach Salad

Fresh spinach, sliced strawberries and Brie cheese  
served with raspberry poppyseed dressing

### YOUR CHOICE OF ENTREE

#### Chicken Piccata

Sautéed breast of chicken with lemon butter caper sauce *\$26.95 per person*

#### London Broil Bordelaise

Marinated strip loin slow roasted medium rare, hand carved  
with rich bordelaise sauce *\$27.95 per person*

#### Sautéed Chicken Chardonnay

Sautéed breast of chicken with mushrooms, artichokes, sun-dried tomatoes and prosciutto ham with Chardonnay cream sauce *\$28.95 per person*

#### Traditional Prime Rib

Traditionally roasted prime rib of beef with sage au jus *\$31.95 per person*

#### Planked Salmon

Fillet of salmon placed on a cedar plank and flash baked  
with Cajun peach cream sauce *\$34.95 per person*

### YOUR CHOICE OF DESSERT

#### Tri-Colored Mousse

Chocolate, white chocolate and raspberry mousse  
served in a champagne glass, garnished with fresh mint and a gaufrette wafer

#### Fruits of the Forest Pie

Blackberries, raspberries, rhubarb and strawberries  
baked in a pie crust, topped with fresh whipped cream and served  
with rich crème anglaise and kiwi coulis

#### Fresh Seasonal Berries

Fresh strawberries, raspberries and blackberries served in a  
sugar rimmed martini glass, topped with fresh whipped cream and a mint leaf

#### Chocolate Decadence Torte

Slow baked flourless semi-sweet chocolate torte with  
a rich crème anglaise sauce and raspberry coulis

## BUFFET DINNER PACKAGES

*Dinner buffets include freshly brewed coffee, decaffeinated coffee, hot herbal teas, iced tea and ice water.*

### Rice Park Buffet

Gourmet rolls and cracker bread with butter  
field greens salad with balsamic vinaigrette, cucumber and vine ripened  
tomato salad with fresh mint and fresh fruit salad  
mixed vegetables - Minnesota wild rice medley  
shiitake crusted breast of chicken with mushroom cream sauce  
grilled salmon with bar-b-que kiwi sauce  
Chef's selection of seasonal fresh cakes and pies  
*\$24.95 per person (Minimum of 50 guests)*

### Saint Paul Buffet

Gourmet rolls and cracker bread with butter  
field greens salad with balsamic and raspberry vinaigrette  
marinated tomatoes and red onion salad and fresh fruit salad  
glazed baby carrots - au gratin potatoes  
chicken française - sliced New York strip loin with maître d'hôtel sauce  
Chef's selection of seasonal fresh cakes and pies  
*\$25.95 per person (Minimum of 50 guests)*

### Wildside Signature Buffet

Caspian bread brushed with olive oil and sea salt  
served with rosemary butter  
mesclun greens salad with raspberry vinaigrette  
tomato and green pepper salad and fresh fruit salad  
green beans à la Provençal - garlic mashed red skin potatoes  
onion crusted pork medallions  
grilled breast of chicken with bay shrimp and artichoke pesto  
roasted New York strip loin with green peppercorn  
and mango chutney sauce  
Chef's selection of seasonal fresh cakes and pies  
*\$27.95 per person (Minimum of 50 guests)*

*Buffets limited to 2 hours of service.*



FOR MORE INFORMATION OR TO ARRANGE  
YOUR PERSONAL TOUR OF 317 ON RICE  
PARK, PLEASE CALL US AT 651-726-8800

FOR TICKETS CALL THE ORDWAY CENTER  
SALES OFFICE AT 651-282-3111



**WILDSIDECATERERS.COM**  
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**HOST & CASH BARS**  
**AVAILABLE UPON REQUEST**

*Ordway & 317 On Rice Park*  
**DINNER & THEATER PACKAGES**

For the finest in world-class hospitality, Ordway Center for the Performing Arts and 317 on Rice Park partner to provide an evening of outstanding entertainment.

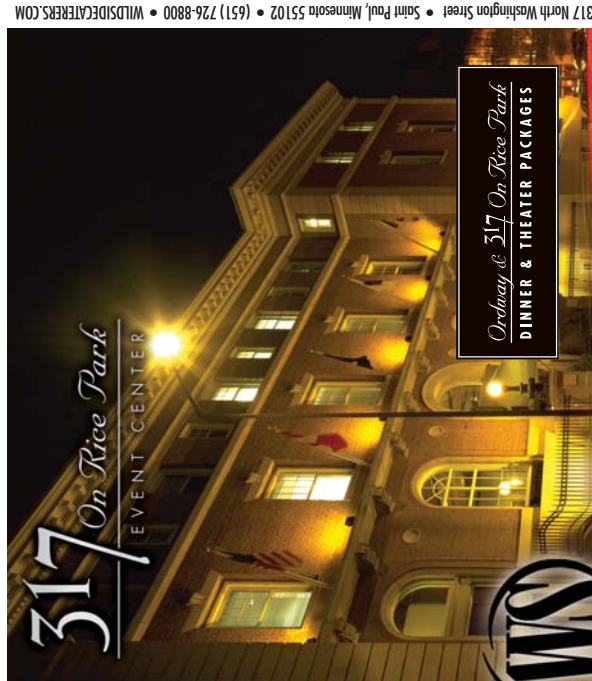
Since 1985 Ordway Center has provided outstanding theatre, opera, chamber music and drama, hosting many artists of international acclaim. Just steps from Ordway Center is the impeccable 317 on Rice Park, one of few Twin Cities event centers equal to Ordway in stature and expertise.



Stately and grand, 317 on Rice Park accommodates groups from 10 to 500 - featuring high ceilings, expansive windows and rich, detailed woodwork. A full range of catering services are available through the award-winning Wildside Caterers. The enclosed reception and dinner packages are highlighted by exceptional food and meticulous service, and include the must-have components to create a truly memorable experience for you and your guests.

Ordway ticket services such as preferred seating, discounted tickets, "reserve now/pay later" option and personalized service can also be arranged. With unmatched attention to detail, the Event Sales Staff at Ordway Center and Wildside Caterers will provide you and your guests an extraordinary night to remember.

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Ordway Center  
for the Performing Arts

*317 On Rice Park*  
EVENT CENTER

