

SAINT PAUL RIVERCENTRE GENERAL INFORMATION & POLICIES

The Saint Paul RiverCentre, consistently ranked among the Twin Cities' most distinguished convention, meeting and special event venues, is conveniently located in the heart of the arts and entertainment district of downtown Saint Paul. Located near the Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, 317 on Rice Park Event Center and the Xcel Energy Center, the Saint Paul RiverCentre provides an unmatched opportunity to combine a convention or tradeshow with a wide variety of quality entertainment experiences. In addition, this unique venue offers a distinctive setting for corporate meetings and events, memorable celebrations, extravagant galas and elegant wedding receptions.

A passion for food. An obsession for detail. Wildside Caterers has developed a speciality for planning and executing premier events. Food is what people remember, and more importantly is a key ingredient to creating wonderful memories. At Wildside Caterers we understand the importance of your special event. From consistently fine cuisine to professionally delivered service, Wildside Caterers' experienced staff will help you design a dining experience that is uniquely your own.

The Space

Designed for flexibility and comfort, the contemporary décor, versatile space, and floor to ceiling windows in the lobby and the meeting rooms provide ample natural light with beautiful views of the Mississippi River. The etched glass artistry, radiant terrazzo floor and airy, three-story exhibit hall rotunda help to create a sense of arrival that is both beautiful and welcoming.

The cornerstone of the Saint Paul RiverCentre is flexibility. The space is both abundant yet intimate, offering a unique setting to host conventions, trade shows, meetings and special events. The space is easily configured to accommodate varied sizes of events comfortably, from a meeting for a dozen associates to a banquet for thousands.

The Saint Paul RiverCentre offers more than 100,000 square feet of flexible exhibition space, a 27,000 square foot grand ballroom and fifteen distinctive meeting rooms from 886 to 1,364 square feet.

Menu Selection

Our menus offer a vast selection of food and beverage options in a wide range of price points. Please select your favorite menu from the varied options, or if you have something specific in mind, your catering representative along with our Executive Chef, will be happy to tailor a menu to your preferences.

Due to exclusivity rights, outside food and beverages are not permitted within the Saint Paul RiverCentre with the exception of specialty wedding cakes, to which a cake cutting fee of \$2.00 per person will apply.

If you have special dietary restrictions or needs, please do not hesitate to contact your catering representative.

Confirmation of Event / Deposits

A non-refundable deposit of 100% of estimated charges is required with the signed Catering Contract, Event Policy and Catering Event Orders fourteen (14) days prior to confirm the event. A signed Catering Contract, Event Policy, Catering Event Orders and 100% deposit are required in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the client will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund check will be issued within thirty (30) business days.

To secure replenishment privileges, a credit card authorization form must be on file in our office prior to your event. No billing will be processed to the credit card on file unless authorized or final payment is not received within ten (10) days of being invoiced.

All checks for food and beverage are to be made payable to Wildside Caterers. The above policies may not be modified without the written consent of an Executive Officer of Wildside Caterers.

Prices

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty (60) days.

When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply for each additional entrée selection. We request that the same accompaniments be selected for all entrées.

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



RIVERCENTRE GENERAL INFORMATION & POLICIES

Catering Event Orders

Please be sure that your signed Catering Event Orders are received by the Catering Office fourteen (14) days prior to the event date in order to ensure the availability of all items.

Guarantees

So that proper planning and execution of the event may occur, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function.

The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below.

In the event time constraints are not met, charges will be based on the original estimated attendance on the Catering Event Orders.

It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, three (3) working days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday.

Wildside Caterers will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 5% over the guaranteed attendance to a maximum of thirty (30). The 5% overage will be a vegetarian selection.

When requesting additional seating above and beyond Wildside Caterers standard for meal functions, an over set fee of \$2.50 will apply for each additional seat provided and a fee of \$5.00 will apply for each additional place setting provided.

Health and Insurance Regulations

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

Liability

Wildside Caterers does not assume responsibility for the damage to or loss of any merchandise, equipment or personal belongings left in the facility prior to, during or following the event.

Water Service

Your catering representative would be pleased to coordinate all water service needs for your speakers, staff and attendees based on the fee schedule outlined in the menu.

Coat Check

Wildside Caterers is pleased to offer coat check service. One (1) attendant per 100 guests will be provided for a fee of \$25.00 per hour, per attendant.

A four (4) hour minimum is required. In addition, a fee of \$1.00 per item checked will apply. The \$1.00 per item checked may be paid in cash by the individual or hosted by the client.

Catering Service

Due to staffing requirements, the following charges and minimums apply to all catering services.

Catering services will be provided free of labor charges if sales exceed \$250.00 per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

Bar Service

Due to staffing requirements, the following charges and minimums apply to all bar services.

A bartender will be provided free of labor charges if sales exceed \$350.00 per bar, per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

For cash bar service, one (1) bartender will be scheduled for every 125 guests. For host bar service, one (1) bartender will be scheduled for every seventy-five (75) guests. If requested, additional bartenders can be provided for a fee of \$160.00 per bartender, per three (3) hour period.

Last Call For Alcohol

Bar service will be offered until 11:45 p.m. with last call occurring at 11:30 p.m. unless extended hours of service are contracted.

In any event, bar service will conclude at least fifteen (15) minutes prior to the building vacate time contracted with last call occurring at least thirty (30) minutes prior to the bar closing.



RIVERCENTRE GENERAL INFORMATION & POLICIES

Alcoholic Beverages

No alcoholic beverages shall be brought into the facility for sampling or consumption without approval from an Executive Officer of Wildside Caterers.

For select events, donated wine and champagne will be permitted provided the following criteria is met:

Written requests shall be submitted to the catering department thirty (30) days prior to the event—stating the event, event date, selection, number of cases and delivery date.

If approved, a corkage fee of \$15.00 per bottle (750ml) will be charged for all wine and champagne brought on the premises, whether opened or not. Corkage fees are subject to the 20% service charge and applicable sales taxes.

All donated product that is unopened must be removed from the property at the conclusion of the event. No opened bottles shall be removed from the property.

Wildside Caterers will not be responsible for spoilage, uncorked bottles not consumed, nor any bottles left on premise after the event.

Minnesota State Law states: persons under the age of twenty-one (21) are not permitted to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Wildside Caterers reserves the right to refuse service to anyone at any time.

Off Premise Service

A \$2.50 per person set-up fee will apply to all full service off premise catering services in addition to any delivery fees and/or food and beverage minimums that may apply based on the type and scope of the event.

Sampling and Serving of Food and Non-Alcoholic Beverage

Saint Paul RiverCentre retains the exclusive right to provide, control, and retail all food and beverage services throughout the facility for events including catering, concessions, novelties, the sale of alcohol and non-alcoholic beverages, and to provide control and retain any revenues therefore.

The exclusive rights may be waived in case of trade/exhibit shows or conventions that are of a food and/or beverage nature, and are not open to the general public.

Exhibitors may exhibit only merchandise which they normally serve or produce in the ordinary course of their business and may only distribute such quantities that are reasonable in regards to the purpose of promoting the merchandise. Food service exhibitors may distribute food sampling in the contracted areas only and must not be competitive with the food and beverage services offered for sale by the facility's food and beverage providers. Exhibitors or show managers are not permitted to bring food, beverage, and/or alcoholic beverages for use in the hospitality or backstage areas.

If exhibitors require food to be cooked or heated at one of their exhibits, they must contact the Catering Department for arrangements. No one is to use the kitchen or any of the service areas without direct approval and involvement of Wildside Caterers.

Any exhibitors giving away and/or selling food and beverage products must have a permit and all appropriate fees on file with the City of Saint Paul Health Department. They will also be fully responsible for any and all liabilities that may result from the consumption of their products and not Wildside Caterers nor the City of Saint Paul.

Associated Family of Companies

Minnesota Sports and Entertainment
317 Washington Street, Saint Paul, MN 55102
Business: (651) 602-6000
www.wild.com

Morrissey Hospitality Companies
345 Saint Peter Street, Ste. 2000, Saint Paul, MN 55102
Business: (651) 221-0815
www.morrisseyhospitality.com

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

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

Pazzaluna Urban Italian Restaurant
360 Saint Peter Street, Saint Paul, MN 55102
Business: (651) 223-7000
www.pazzaluna.com

Tria Restaurant, Bar and Market
5959 Centerville Road, North Oaks, MN 55127
Business: (651) 426-9222
www.triarestaurant.com



BAR MENUS

ADDITIONAL BAR OPTIONS
ARE AVAILABLE UPON REQUEST

HOST BAR

Soft Drink	\$2.75
Juice	\$2.75
Sparkling Water	\$3.75
Domestic Beer	\$4.50
Premium Beer	\$5.50
House Wine	\$6.50
Premium Wine	\$7.50
Premium Liquor	\$6.50
Premium Cocktails	\$9.75
Super Premium Liquor	\$7.50
Super Premium Cocktails	\$11.25
Speciality Liquor	\$8.50
Speciality Cocktails	\$12.75

All beverages consumed are paid by the host. A bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

CASH BAR

Soft Drink	\$3.00
Juice	\$3.00
Sparkling Water	\$4.00
Domestic Beer	\$4.75
Premium Beer	\$5.75
House Wine	\$6.75
Premium Wine	\$7.75
Premium Liquor	\$6.75
Premium Cocktails	\$10.00
Super Premium Liquor	\$7.75
Super Premium Cocktails	\$11.50
Speciality Liquor	\$8.75
Speciality Cocktails	\$13.00

All beverages consumed are paid in cash by the individual. A bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

HOST BAR PER PERSON

Full Bar	First sixty (60) minutes	\$10.00
	Each additional thirty (30) minutes	\$5.00
	Each additional fifteen (15) minutes	\$2.25

(Based on consecutive hours of service)

A bartender will be provided free of charge for all host bars per person based on a seventy-five (75) person minimum per bar. If there are less than seventy-five (75) people per bar, a bartender fee of \$160.00 will apply for each minimum that is not met.

WINE LIST

ADDITIONAL WINE SELECTIONS
ARE AVAILABLE UPON REQUEST

chardonnay

BIN#		
100	Stone Cellars, California	\$ 25
101	Coppola Diamond, California	\$ 30
102	Estancia, Monterey	\$ 32
103	Matua, Marlborough, NZ	\$ 34
104	Clos Du Bois, North Coast, CA	\$ 36
105	Chateau St. Jean, Sonoma County	\$ 38
106	Kendall Jackson, California	\$ 42
107	Simi Reserve, Russian River	\$ 55
108	Artesa Reserve, Carneros	\$ 57
109	Stags' Leap Winery, Napa Valley	\$ 65
110	Cakebread, Napa Valley	\$ 83

other whites

BIN#		
200	Beringer, White Zinfandel, California	\$ 25
201	Milbrandt Vineyards, Riesling, Washington	\$ 27
202	Coppola Bianco, Pinot Grigio, California	\$ 30
203	Santi, Pinot Grigio, Italy	\$ 34
204	Leth, Gruner Veltliner, Austria	\$ 35
205	Kim Crawford, Sauv Blanc, Marlborough, NZ	\$ 38

merlot

BIN#		
300	Stone Cellars, California	\$ 25
301	Coppola Diamond, California	\$ 30
302	Clos Du Bois, Sonoma County	\$ 38
303	Blackstone, California	\$ 39
304	Kendall Jackson, California	\$ 42
305	Artesa, Napa Valley	\$ 55

cabernet sauvignon

BIN#		
400	Stone Cellars, California	\$ 25
401	Coppola Diamond, California	\$ 30
402	Clos Du Bois, North Coast, CA	\$ 38
403	Beringer Reserve, Knight's Valley	\$ 39
404	Napa Ridge Reserve, Napa Valley	\$ 45
405	Souverain, Sonoma County	\$ 50
406	NXNW, Columbia Valley	\$ 57
407	Steltzner, Stags Leap District	\$ 89
408	Stags' Leap Winery, Napa Valley	\$ 104
409	Caymus, Napa Valley	\$ 148
410	Silver Oak, Napa Valley	\$ 188
411	Quintessa Red Meritage, Rutherford	\$ 240

other reds

BIN#		
500	Black Opal, Shiraz, Australia	\$ 25
501	Ravenswood, Zinfandel, Sonoma County	\$ 26
502	Altos Las Hormigas, Malbec, Mendoza	\$ 28
503	Greg Norman, Pinot Noir, Santa Barbara	\$ 38
504	Layer Cake, Shiraz, South Australia	\$ 41
505	Steltzner Claret, Napa Valley	\$ 42
506	Coppola Diamond, Pinot Noir, California	\$ 47

sparkling wines & champagne

BIN#		
600	Korbel, California	\$ 25
601	Chandon Brut, Napa Valley	\$ 48
602	Dom Perignon, France	\$ 250

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.



MORNING BREAK SERVICE

Coffee and Cinnamon Rolls \$6.95

Freshly baked cinnamon rolls
freshly brewed coffee, decaffeinated coffee and herbal teas

Iron Range Continental \$8.95

Freshly baked assortment of mini muffins
including mini corn bread muffins with maple butter
whole fresh fruit including apples, oranges, bananas and pears
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Lakes Continental \$9.95

Freshly baked assortment of mini muffins,
mini fruit-filled snack sticks and mini croissants
served with whipped butter and preserves
platters of seasonal fresh fruit
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

Muffins, Scones and Fresh Berries \$10.95

Freshly baked assortment of mini muffins and mini scones
served with individual bowls of fresh sugared
blackberries, raspberries and strawberries
with whipped cream
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Healthy Start Continental \$11.95

Freshly baked glorious morning muffins and
assorted bagels with cream cheese, butter and preserves
platters of seasonal fresh fruit
chilled individual low fat fruit yogurts
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

European Continental \$14.95

A display of sliced pastrami, pepperoni and salami
accompanied by a display of pepper-jack and smoked cheddar
cheese garnished with red and white grapes
served with mini croissants and baguettes
with butter and preserves
yogurt bar with granola and mixed berries
freshly brewed coffee, decaffeinated coffee and herbal teas

*Morning break services limited to
sixty (60) minutes of service.*

AFTERNOON BREAK SERVICE

Gourmet Soft Pretzel Break \$6.95

A trio of toasted jumbo pretzels hand dipped in butter with:
rock salt, Asiago cheese and a mix of cinnamon and sugar
served with stone ground mustard on a heated carving board
assorted soft drinks, natural spring water

Movie Time Break \$6.95

Movie style buttered popcorn and select full size candy bars
assorted soft drinks and natural spring water

Old Fashioned Cookie Break \$7.95

A variety of freshly baked original chocolate chunk, lemon zest,
white chocolate macadamia nut, butterscotch oatmeal and
English toffee crunch cookies
accompanied by fudge brownies with and without nuts
assorted soft drinks, ice cold 2% milk
freshly brewed coffee and decaffeinated coffee

Dessert Bar Break \$8.95

A selection of summerberry, seven layer,
peanut butter and chocolate marshmallow bars
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Wildside Break \$9.95

An elaborate selection of freshly baked
chocolate chunk cookies dipped in dark chocolate,
lemon zest cookies and English toffee crunch cookies
dipped in white chocolate, oatmeal butterscotch cookies and
macadamia nut white chocolate chunk cookies dipped in
milk chocolate and gourmet rice crispy treats to include:
original recipe, peanut butter with milk chocolate chunks and
original recipe half dipped in dark chocolate with
white chocolate drizzle
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Sweet Cream Social \$10.95

Vanilla ice cream served with seasonal fresh berries,
hot fudge and hot caramel sauces,
freshly baked chocolate chunk cookies
root beer, natural spring water
freshly brewed coffee and decaffeinated coffee

*Afternoon break services limited to
thirty (30) minutes of service.*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



A LA CARTE

BREAK SERVICE SELECTIONS

BEVERAGE SELECTIONS

Coffee, Decaffeinated Coffee or Tea	\$36.00	gallon
<i>(1 gallon serves approx. 15 cups, 1 pot approx. 7 cups)</i>	\$18.00	pot
Specialty Coffee Accompaniments.	\$18.00	gallon
<i>(white and raw sugar cubes, chocolate shavings, fresh whipped cream and mint chocolate stir sticks)</i>	\$9.00	pot
Hot Apple Cider	\$35.00	gallon
Hot Chocolate	\$35.00	gallon
Fresh Lemonade	\$32.00	gallon
	\$16.00	pitcher
Fruit Punch	\$32.00	gallon
	\$16.00	pitcher
Fresh Brewed Iced Tea.	\$32.00	gallon
	\$16.00	pitcher
Freshly Squeezed Orange Juice	\$44.00	gallon
	\$22.00	pitcher
Apple or Cranberry Juice	\$40.00	gallon
	\$20.00	pitcher
Champagne Punch.	\$65.00	gallon

(Individual)

Assorted Soft Drinks	\$2.75	each
Natural Spring Water	\$2.75	each
Chilled Grip and Go Milk	\$3.75	each
Bottled Fruit Juice.	\$3.75	each

WATER SERVICE

Classroom Water Service with Jolly Ranchers	\$1.00	each*
<i>*(Per person, per four (4) hour period)</i>		
Classroom Water Service with Wildside Mints	\$1.75	each*
<i>*(Per person, per four (4) hour period)</i>		
Speaker and Head Table Water Service	\$10.00	each*
<i>*(Per location, per session)</i>		
Water Cooler Service (Set up and 5 gallons)	\$50.00	each*
<i>*(Water stations will be provided complimentary outside meeting rooms and in select locations throughout the general concourses with all break services)</i>		
Water Cooler Service Refresh (5 gallons)	\$25.00	each*

BREAKFAST SANDWICHES

Egg and Cheese Breakfast Burrito	\$ 3.75	each
Egg, Chorizo and Cheese Breakfast Burrito.	\$ 4.25	each
Egg and Cheese on Ciabatta	\$ 4.50	each
Sausage and Cheese on Ciabatta.	\$ 4.75	each
Bacon and Cheese on Ciabatta	\$ 5.00	each
Sausage, Egg and Cheese on Ciabatta	\$ 5.25	each
Bacon, Egg and Cheese on Ciabatta.	\$ 5.50	each

BAKERY AND SWEETS

Assorted Freshly Baked Breakfast Breads.	\$24.00	loaf
Freshly Baked Fruit-Filled Snack Sticks.	\$24.00	dozen
Freshly Baked Cinnamon Rolls	\$27.00	dozen
Assorted Freshly Baked Muffins	\$27.00	dozen
Assorted Freshly Baked Danish Pastries.	\$27.00	dozen
Assorted Raised Donuts	\$30.00	dozen
Assorted Freshly Baked Scones.	\$30.00	dozen
Freshly Baked Pecan Sticky Buns	\$33.00	dozen
Assorted Bagels	\$33.00	dozen
<i>Served with Cream Cheese, Peanut Butter and Preserves</i>		
Assorted Freshly Baked Croissants.	\$36.00	dozen
<i>Served with Butter and Preserves</i>		
Assorted Specialty Granola Bars	\$36.00	dozen
Assorted Freshly Baked Cookies	\$27.00	dozen
Assorted Freshly Baked Fudge Brownies.	\$27.00	dozen
Assorted Chocolate Dipped Cookies	\$33.00	dozen
Assorted Dessert Bars	\$36.00	dozen
Assorted Gourmet Rice Crispy Treats	\$39.00	dozen

(Individual)

Assorted Whole Fresh Fruit	\$1.75	each
Assorted Bags of Potato Chips.	\$1.75	each
Assorted Full Size Candy Bars	\$2.00	each
Assorted Individual Low Fat Yogurts.	\$2.75	each
Assorted Individual Cereal with Milk.	\$4.50	each

(Serves 10 to 12)

Fresh Popped Popcorn.	\$21.00	each
Trail Mix.	\$24.00	each
Salted Peanuts in the Shell.	\$24.00	each
Whoppers and M&M's.	\$27.00	each
Wildside Snack Mix.	\$27.00	each
Chocolate & Toffee Covered Nuts and Raisins	\$27.00	each
Yogurt Bar with Granola and Mixed Berries.	\$30.00	each
Pretzel Snacker <i>(Garlic and Honey Mustard)</i>	\$30.00	each
Five Star Nut Mix	\$30.00	each
Jumbo Salted Cashews.	\$33.00	each
Cheddar Cheese Popcorn	\$33.00	each
Fresh Popped Popcorn with Peanut M&M's.	\$36.00	each
Toffee Crunch Popcorn	\$39.00	each
Wild Popcorn Tin.	\$45.00	each

(Commemorative Minnesota Wild popcorn tin filled with freshly popped popcorn topped with peanut M&M's, cheddar cheese and caramel popcorn)

ICE CREAM SELECTIONS

(Serves 10)

Wildside Ice Cream	\$87.00	each
<i>(Our original presentation of speckled vanilla ice cream accompanied by waffle cones, served with fresh berries, chocolate fudge and caramel sauces, nuts and sprinkles)</i>		

(Individual)

Assorted Ice Cream Treats	\$2.50	each
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*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



BREAKFAST SELECTIONS

All breakfasts include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Omelets \$12.95

Your choice of one of the following omelet selections:

Denver

three cheese

mushroom with Swiss cheese

Italian sausage with mozzarella cheese

salsa and cheddar cheese

diced ham and cheddar cheese or

sautéed onions and peppers

with home-fried potatoes, thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

"French" Toast Northwoods Style \$12.95

Thick-sliced cinnamon raisin bread dipped in egg batter, then grilled to a golden brown
served with maple syrup and whipped butter
thick-sliced smoked bacon and sausage patties

Classic American \$13.95

Fluffy scrambled eggs with fresh chives and cheddar cheese,
home-fried potatoes, thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Spinach Mushroom Quiche \$14.95

Baked dish of eggs, spinach, mushrooms and Swiss cheese
thick-sliced smoked bacon and sausage patties
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Eggs Wildside \$15.95

(Maximum 75 people)

Toasted English muffins with a grilled tenderloin medallion
and a grilled chicken medallion
topped with poached eggs and classic béarnaise sauce
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

Executive Breakfast \$16.95

Grilled filet mignon and
scrambled eggs with fresh chives
home-fried potatoes
assorted freshly baked mini muffins, fruit-filled snack sticks and mini croissants
served with butter and preserves

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



BREAKFAST BUFFET SELECTIONS

All breakfast buffets include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Breakfast Buffet \$15.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
scrambled eggs with cream cheese and green onions
home-fried potatoes
thick-sliced smoked bacon and sausage patties

Select Breakfast Buffet \$16.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
three cheese omelets and diced ham with cheddar cheese omelets
home-fried potatoes
thick-sliced smoked bacon and sausage patties

Deluxe Breakfast Buffet \$18.95

Assorted freshly baked mini muffins
fruit-filled snack sticks
mini croissants served with butter and preserves
platters of seasonal fresh fruit
cream cheese blintzes with strawberry sauce
cinnamon raisin French toast with maple syrup and whipped butter
scrambled eggs with cream cheese and green onions
home-fried potatoes
thick-sliced smoked bacon and ham steaks

Chef Attended Stations Buffet Additions

- *Pancake station with whipped butter and maple syrup *\$3.00 per guest*
- *Thick-sliced cinnamon raisin French toast with whipped butter and maple syrup *\$3.50 per guest*
- *Omelet station cooked to order *\$4.00 per guest*
- *Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream *\$4.50 per guest*
- *Chef required - \$120.00 per chef, one (1) chef recommended for every fifty (50) guests.*

Buffets limited to two (2) hours of service.

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



BREAKFAST BUFFET SELECTIONS

All breakfast buffets include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

*Champagne Brunch \$29.95

Assorted freshly baked mini muffins

fruit-filled snack sticks and bagels with cream cheese, whipped butter and strawberry preserves

gourmet rolls, mini croissants and breadsticks with rosemary flavored butter

cream cheese dip display, babaganush and goat cheese confetti with gourmet cracker bread

grilled marinated vegetables, mozzarella cheese, pickles and olives with grilled Caspian bread

international and domestic cheese display with assorted meats and gourmet crackers

vegetable crudité with homemade spinach dip and raspberry encrusted brie

jumbo shrimp with tangy cocktail sauce

smoked salmon with capers, chopped egg, red onions, vine ripened tomatoes and cream cheese

fresh fruit and mixed berries

fresh mixed greens with carrots and radishes

dressings: French / homestyle ranch / bleu cheese / balsamic vinaigrette / 1,000 island / sun-dried tomato bacon French

thick-sliced bacon and link sausage

California style corned beef hash, corn pudding

cheese blintzes with strawberry preserves and sour cream

shredded potatoes with sour cream, parmesan and mozzarella cheese

chicken wild rice soup

scrambled eggs with cream cheese and chives

chicken with mushroom marsala wine sauce

fettuccini carbonara

sautéed garden fresh vegetables

acorn squash and lentil casserole with maple cream sauce

*Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream

*omelet station cooked to order

*prime rib with sage au jus, horseradish sauce, sautéed mushrooms and onions

Chef selected desserts

Champagne

**Chef required - \$120.00 per chef, a minimum of three (3) chefs required to service the Champagne Brunch.*

The Champagne Brunch has a 100 person minimum

Buffet limited to two (2) hours of service.

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



LUNCHEON STARTERS

All luncheon entrées include your choice of one soup or salad from the list below.

SOUP

***Cream of Asparagus
Tomato Basil***

***Hearty Beef Barley
Butternut Squash***

Minnesota Wild Rice with Grilled Chicken

SALAD

Fresh Garden Salad

Blend of mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese served with ranch dressing

St. Paul Grill Strawberry Spinach Salad

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

Summer Salad

Mesclun greens with walnuts, mandarin oranges and strawberries served with strawberry vinaigrette

Wild Field Greens Salad

Wild field greens with carrot swirls and Roma tomatoes served with ranch dressing

Wedge Salad

Wedge of iceberg lettuce with a tomato wedge and bacon served with bleu cheese dressing

Hearts of Romaine Salad

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes, pre-tossed with zesty Parmesan peppercorn dressing

Midwest Salad

Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges served with raspberry vinaigrette

Traditional Caesar Salad

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

Greek Salad

Blend of mixed greens with Kalamata olives, feta cheese, diced vine ripened tomatoes, cucumber and red onion served with Greek vinaigrette

DELUXE LUNCHEON STARTERS

These items are available at an additional cost.

APPETIZERS

(Individual)

Fresh Fruit Cup - \$3.00

Shrimp Cocktail Mary Rose - \$6.00

(Family Style Per Person)

Bruschetta Platter - \$2.00

Crostini topped with fresh mozzarella, basil and marinated red and yellow tomatoes

Vegetable Platter - \$2.50

Assortment of garden fresh vegetables served with homemade spinach dip

Antipasto Platter - \$3.00

Assorted Italian meats, black and green olives, roasted and marinated vegetables and mozzarella cheese

Cheese and Cracker Platter - \$3.50

International and local cheeses garnished with red and white grapes, served with gourmet crackers

SOUP

Baked Potato Beer Cheese - \$5.00

Lobster Bisque - \$6.00

Wildside Tenderloin Chili - \$7.00

SALAD

Oriental Mixed Greens Salad - \$4.00

Spicy Oriental greens with water chestnuts, dried cherries and litchi nuts drizzled with sesame vinaigrette

Bibb and Brie Salad - \$6.00

Bibb lettuce with Brie cheese, Kalamata olives, red and yellow tomatoes served with raspberry vinaigrette

Salad Wildside - \$8.00

Lollo Rosso, frisée and watercress with roasted pistachio crusted Brie cheese, pan roasted artichokes and sliced strawberries served with strawberry balsamic dressing

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.

LITE LUNCHEON SANDWICHES

*All lite luncheon sandwiches include freshly brewed coffee
and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

Sandwiches

Turkey Sandwich \$11.95

Thinly sliced roasted breast of turkey with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced whole wheat bread with cranberry mayonnaise
served with tri-color rotini pasta salad and a fresh kosher pickle

Ham Sandwich \$11.95

Thinly sliced ham with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced Minnesota wild rice bread with honey mustard
served with potato salad and a fresh kosher pickle

Maple BBQ Chicken Sandwich \$11.95

Grilled breast of chicken marinated in maple syrup,
topped with sweet caramelized onions
on a Minnesota wild rice roll with bbq bleu cheese aioli
served with cole slaw and a fresh kosher pickle

Roast Beef Sandwich \$12.95

Thinly shaved roast beef with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced rye bread with horseradish mayonnaise
served with wild rice salad and a fresh kosher pickle

Grilled Chicken Breast Sandwich \$12.95

Grilled breast of chicken
topped with roasted red pepper and Boursin cheese spread,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll
served with potato salad and a fresh kosher pickle

Portobello Mushroom Sandwich \$12.95

Grilled marinated portobello mushroom
topped with leaf lettuce and sliced vine ripened tomatoes
on herbed hoagie roll with tapenade mayonnaise
served with cole slaw and a fresh kosher pickle

Herbed Focaccia Turkey Sandwich \$13.95

Thinly sliced breast of turkey with Havarti cheese,
leaf lettuce and sliced vine ripened tomatoes
on herbed focaccia with cranberry mayonnaise
served with potato salad and a fresh kosher pickle

Roast Sirloin and Brie Sandwich \$13.95

Thinly sliced roasted strip loin of beef with Brie cheese,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll with garlic mayonnaise
served with tri-color rotini pasta salad and a fresh kosher pickle

Southern Fried Chicken Sandwich \$13.95

Southern fried breast of chicken
topped with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on a soft Kaiser roll with bbq ranch dressing
served with potato salad and a fresh kosher pickle

Cashew Chicken Salad Sandwich \$14.95

Diced grilled breast of chicken with cashews, chopped celery,
red grapes, water chesnuts and sesame mayonnaise
on a freshly baked croissant
served with wild rice salad and a fresh kosher pickle

Wildside Italian Hoagie Sandwich \$14.95

Italian hoagie with Boursin cheese, prosciutto ham,
salami and mozzarella cheese topped with a
mixture of shredded lettuce, basil, pesto and
diced vine ripened tomatoes on a herbed hoagie roll
served with tri-color rotini pasta salad and a fresh kosher pickle

Beef Tenderloin Sandwich \$16.95

Thinly sliced grilled beef tenderloin with smoked cheddar cheese,
shaved red onion, leaf lettuce and sliced vine ripened tomatoes
on a herbed hoagie roll with horseradish mayonnaise
served with wild rice salad and a fresh kosher pickle

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A seventy-two (72) hour notice is required for all orders.*



LITE LUNCHEON

WRAPS AND SALADS

*All lite luncheon wraps and salads include freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

Wraps

Ham and Havarti Wrap \$11.95

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Oriental Vegetable Wrap \$11.95

Oriental vegetable salad and Boston lettuce in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Smoked Turkey Wrap \$12.95

Thinly sliced breast of smoked turkey, asparagus, pepper-jack cheese and shredded lettuce with ranch dressing in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Chicken Caesar Wrap \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Turkey Club Wrap \$14.95

Thinly sliced breast of turkey, applewood smoked bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Grilled Chicken Club Wrap \$16.95

Grilled breast of chicken breast, applewood smoked bacon, shredded lettuce, diced vine ripened tomatoes and Havarti cheese with spicy smoked tomato aioli in a herb wrap served with a sliced red and yellow tomato salad and a fresh kosher pickle

Salads

Antipasto Salad \$12.95

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted red and yellow peppers served with zesty Italian dressing, Parmesan cheese served with baskets of homemade Parmesan garlic bread

Oriental Peanut Fried Chicken Salad \$12.95

A mix of crisp fried noodles, bok choy, Napa cabbage and Asian greens tossed in sesame vinaigrette, topped with a peanut fried breast of chicken and served with a fortune cookie

Grilled Chicken Caesar Salad \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing served with baskets of gourmet rolls and cracker bread with butter

Sante Fe Chicken Salad \$13.95

Sliced grilled breast of chicken, tri-colored peppers and onions mixed with ancho chili dressing on top of fresh field greens and corn tortilla chips, served with corn muffins and butter

Greek Chicken Salad \$14.95

Blend of mixed greens and chopped iceberg lettuce topped with sliced grilled breast of chicken, Kalamata olives, feta cheese, diced vine ripened tomatoes, cucumber and red onion served with Greek vinaigrette and baskets of gourmet rolls and cracker bread with butter

Grilled California Chicken Pasta Salad \$14.95

Sliced grilled breast of chicken fanned over tri-color rotini pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens topped with fresh Asiago cheese shards, served with raspberry vinaigrette and baskets of gourmet rolls and cracker bread with butter

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*

LITE LUNCHEON ENTRÉES

*All lite luncheon entrées include
freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups or salads to your lite luncheon selection for just \$2.95 per person.*

Hot Entrées

Fettuccini with Pistachio Crusted Chicken \$14.95

Fettuccini noodles mixed with Boursin cream sauce topped with pistachio crusted breast of chicken and julienne vegetables served with baskets of homemade Parmesan garlic bread

Open Faced Turkey Sandwich \$15.95

Fresh sliced breast of turkey served open faced on grilled sourdough bread with garlic mashed potatoes, turkey gravy and fresh vegetables

Meat Lasagna \$16.95

Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce surrounded by fresh julienne vegetables served with baskets of homemade Parmesan garlic bread

Wildside Pasta \$17.95

Cappelletti noodles stuffed with cheese served country-style with marinara sauce, Italian sausage, shredded sirloin and thick chunks of pepperoni topped with mozzarella cheese served with homemade Parmesan garlic bread

BBQ Bleu Cheese Meat Loaf \$18.95

Old fashioned meat loaf topped with bbq bleu cheese sauce served with fresh vegetables and garlic mashed potatoes

Open Faced Smoked Sirloin Sandwich \$19.95

Hand carved smoked sirloin topped with bourbon sauce served on Texas toast with fresh vegetables and garlic mashed potatoes

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A seventy-two (72) hour notice is required for all orders.*



LUNCHEON ENTRÉES

*All entrées include baskets of fresh gourmet rolls and cracker bread with butter.
Your choice of one luncheon starter and the appropriate accompaniments to compliment your entrée selection.
Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.*

Farfalle Pasta & Chicken Chardonnay \$20.95

Farfalle pasta with Chardonnay sauce topped with a grilled breast of chicken

Red Chili Chicken \$20.95

Grilled breast of chicken topped with sweet and spicy red chili sauce

Caribbean Jerk Chicken \$20.95

Sautéed breast of chicken marinated in jerk seasoning topped with spicy mango salsa served with red beans and rice

Onion Crusted Pork Medallions \$21.95

Pork medallions marinated in buttermilk, then brushed with a Dijon mustard and white wine mix, coated with finely chopped onions and sautéed with lemon butter and chive sauce

Chicken Marsala \$21.95

Sautéed breast of chicken with Marsala wine and mushroom sauce

Chicken with Wild Mushrooms and Brandy Cream Sauce \$21.95

Sautéed breast of chicken with wild mushrooms and brandy cream sauce

Tenderloin Tips with Noodles \$22.95

Tenderloin tips sautéed with scallioned mushroom sauce served on a bed of buttered egg noodles

Chicken Tuscany \$22.95

Breast of chicken topped with spinach, artichokes and sun-dried tomatoes in a rich Tuscany sauce

Chicken Breast Francaise \$22.95

Breast of chicken dipped in flour, egg and chives, sautéed and topped with lemon and parsley sauce

Smoked Sirloin \$23.95

Tender smoked sirloin, hand carved and served with our own homemade bourbon sauce

Teriyaki Strip Steak \$24.95

Strip steak marinated in garlic, ginger, rice wine and soy sauce grilled then sliced and topped with teriyaki sauce

Oriental Pan Seared Salmon Fillet \$24.95

Salmon fillet marinated and pan seared in Oriental seasonings

Top Sirloin Steak \$25.95

Top sirloin steak served with scallioned mushroom sauce

Heartland Crusted Walleye Pike \$25.95

Pistachio and oat crusted fillet of walleye pike with sage butter

Tenderloin & Grilled Chicken \$26.95

Grilled tenderloin with bordelaise sauce and grilled breast of chicken with Boursin cream sauce

Tenderloin & Sautéed White Fish \$27.95

Grilled tenderloin with roasted shallot sauce and sautéed egg battered white fish with garlic chive beurre blanc

Tenderloin & Macadamia Nut Walleye \$28.95

Grilled tenderloin with shiitake mushroom sauce and macadamia nut crusted fillet of walleye with lemon chive cream

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A seventy-two (72) hour notice is required for all orders.*

LUNCHEON DESSERT SELECTIONS

Tri-Color Mousse \$3.75

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

Fruits of the Forest Pie \$4.00

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

Mountain Berry Cream Flan \$4.25

A mixture of blackberries, blueberries and raspberries on a custard-filled short paste crust, finished with light powdered sugar served with lemon and kiwi coulis

Kentucky Bourbon Pecan Pie \$4.50

Double thick traditional pecan pie drizzled with Kentucky bourbon served with fresh whipped cream with caramel sauce and raspberry hearts

Fresh Seasonal Berry Martini \$4.75

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

Ultimate Chocolate Cake \$5.00

Chocolate cake baked with a fudge bottom and layered with light chocolate mousse, served with a rich crème anglaise sauce with lemon and raspberry coulis

Grandma's Carrot Cake \$5.25

Two layered carrot cake with pecans and pineapple, covered with cream cheese frosting and chopped walnuts with a rich crème anglaise sauce and chocolate hearts

Chocolate Decadence Torte \$5.50

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

Tiramisu \$5.75

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate served with a rich crème anglaise sauce with a chocolate web

Key Lime Pie \$6.00

Tangy sweet key lime pie on a graham cracker crust served with whipped cream

Raspberry Tango Cake \$6.25

Yellow cake filled with four layers of raspberry and butter cream served with chocolate and caramel sauce

Lemon Mist Cake \$6.50

Yellow cake filled with lemon flavored butter cream served with a rich crème anglaise sauce and raspberry coulis

New York Cheesecake \$6.75

New York style cheesecake on a graham cracker crust topped with fresh sugared berries

Caramel Fudge Pecan Cake \$7.00

A rich chocolate sponge cake filled with chocolate fudge and pecans drizzled with caramel served with chocolate and caramel sauce

FAMILY STYLE DESSERT PLATTERS PER PERSON

Cookie Platter \$3.00

15 assorted freshly baked cookies to include: original chocolate chunk, white chocolate macadamia nut, lemon zest, butterscotch oatmeal and English toffee crunch cookies sprinkled with white chocolate shavings and M&M's

Gourmet Rice Crispy Treats \$3.25

10 assorted gourmet rice crispy treats to include: original recipe, peanut butter with milk chocolate chunks and original recipe half dipped in dark chocolate with white chocolate drizzle

Gourmet Cookie Platter \$3.75

15 assorted freshly baked gourmet cookies to include: chocolate chunk cookies dipped in dark chocolate, lemon zest cookies and English toffee crunch cookies dipped in white chocolate, oatmeal butterscotch cookies and macadamia nut white chocolate chunk cookies dipped in milk chocolate, sprinkled with M&M's

Assorted Dessert Bar Platter \$4.00

12 assorted dessert bars to include: summerberry, seven layer, peanut butter and chocolate marshmallow bars

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A seventy-two (72) hour notice is required for all orders.*

COLD LUNCHEON BUFFETS

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

Add one of our great soups to your cold luncheon buffet selection for just \$2.95 per person.

All-American Sandwich Platter Buffet \$14.95

Kettle style chips

platter of pre-made sandwiches including:

sliced roast breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes

sliced roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes

and sliced ham with Havarti cheese, leaf lettuce and sliced vine ripened tomatoes

served on freshly baked rolls and sandwich breads with mayonnaise and whole grain mustard

Chef's selection of assorted freshly baked cookies

Deli Buffet \$15.95

Fresh fruit salad, cole slaw and kettle style chips

platter of turkey, ham and salami

served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar,

pepper-jack and Swiss cheeses, fresh kosher pickles, mayonnaise, whole grain mustard

and an assortment of sandwich breads and rolls

Chef's selection of assorted freshly baked cookies

Wrap Buffet \$16.95

Fresh fruit salad, wild rice salad and kettle style chips with homemade spinach dip

trio of wraps including:

grilled chicken, sliced smoked bacon, shredded lettuce, diced vine ripened tomatoes and Havarti cheese with spicy smoked tomato aioli

smoked turkey and asparagus with pepperjack cheese and shredded lettuce in a sun-dried tomato and herb wrap with ranch dressing

Oriental vegetable salad with Boston lettuce in a curry wrap

Chef's selection of assorted freshly baked cookies

Wildside Italian Hoagie Sandwich Platter Buffet \$17.95

Tri-color rotini pasta salad

Italian meat hoagie with prosciutto ham, salami, mozzarella cheese, shredded lettuce and diced vine ripened tomatoes

Caprese hoagie with fresh mozzarella cheese and Roma tomatoes drizzled with balsamic vinaigrette

Caprese hoagie with grilled breast of chicken, mozzarella cheese and Roma tomatoes drizzled with balsamic vinaigrette

all sandwiches are served on herbed hoagie rolls with Boursin cheese and pesto spread accompanied by a side of gourmet peppers

Chef's selection of assorted freshly baked cookies

Wildside Deli Buffet \$18.95

Fresh fruit salad, potato salad and kettle style chips with French onion dip

platter of roast strip loin, roast breast of turkey, smoked ham and salami

slices of smoked cheddar, pepper-jack and Swiss cheeses,

served with mayonnaise, whole grain mustard, leaf lettuce, sliced vine ripened tomatoes,

sliced red onions, fresh kosher pickles

and an assortment of sandwich breads and rolls

Chef's selection of assorted dessert bars

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.

HOT LUNCHEON BUFFETS

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

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

BBQ Buffet \$19.95

Corn bread muffins with maple butter and honey
mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese
served with ranch dressing
cole slaw and fresh fruit salad
corn on the cob
baked beans
bbq breast of chicken
sliced bbq smoked sirloin
Chef's selection of seasonal fresh pies

Hot Sandwich Buffet \$20.95

Potato salad
cole slaw and fresh fruit salad
hand pulled slow roasted pork shoulder mixed with our own rich tomato bbq sauce
smoked marinated sirloin topped with sautéed mushrooms, onions and melted provolone cheese
served with steak sauce and fresh ciabatta buns
Chef's selection of assorted dessert bars

Backyard Sandwich Buffet \$21.95

Hearts of romaine salad with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes
pre-tossed with zesty Parmesan peppercorn dressing
cole slaw and fresh fruit salad
baked beans
wedge fries
bourbon marinated breast of chicken accompanied by grilled fresh pineapple slices
half-pound Kobe burgers with sautéed mushrooms and onions
served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar,
pepper-jack and Swiss cheeses, fresh kosher pickles, mayonnaise, ketchup,
whole grain mustard and freshly baked buns
Chef's selection of assorted dessert bars

Buffets limited to two (2) hours of service.

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A seventy-two (72) hour notice is required for all orders.*



HOT LUNCHEON BUFFETS

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

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Fiesta Buffet \$21.95

Hand fried tri-color corn tortilla chips with fresh tomato salsa
field greens salad with cheddar cheese, scallions and vine ripened tomatoes, served with ranch dressing
roasted corn salad and fresh fruit salad
refried beans
Spanish rice
Southwestern flavored chicken and sirloin strips with sautéed onions and peppers
accompanied by guacamole, sour cream, pico de gallo, shredded cheddar cheese and warm flour tortillas
cinnamon churros

Kellogg Buffet \$22.95

Homemade Parmesan garlic bread
mesclun greens with walnuts, mandarin oranges and strawberries, served with strawberry vinaigrette
marinated vine ripened tomatoes with fresh mozzarella salad and fresh fruit salad
fresh seasonal vegetable medley
roasted potatoes
sliced sirloin topped with bourbon sauce
farfalle pasta with Chardonnay sauce and grilled breast of chicken
silk cheesecake

Caribbean Buffet \$23.95

Gourmet rolls and cracker bread with butter
grilled vegetable salad with roasted sweet potatoes
jicama cabbage slaw and fresh fruit salad
fresh seasonal vegetable medley
rice and beans
Jamaican jerk breast of chicken
peppered beef tips
Chef's selection of seasonal fresh cakes and pies

Saint Paul Buffet \$23.95

Gourmet rolls and cracker bread with butter
wild field greens with carrot swirls and Roma tomatoes, served with ranch dressing
marinated vine ripened tomatoes with red onion salad and fresh fruit salad
glazed baby carrots
au gratin potatoes
chicken francaise
sliced New York strip loin with maître d'hôtel sauce
Chef's selection of seasonal fresh cakes and pies

Buffets limited to two (2) hours of service.

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A seventy-two (72) hour notice is required for all orders.*



HOT LUNCHEON BUFFETS

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hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Italian Buffet \$24.95

Homemade Parmesan garlic bread

Caesar salad pre-tossed in traditional Caesar dressing

tri-color rotini pasta salad and fresh fruit salad

Italian meat bake

vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in pasta sheets baked in an Alfredo sauce

meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce

tiramisu

Oriental Buffet \$25.95

Oriental salad with Daikon radishes, water chestnuts, served with spicy chili vinaigrette

stir fry salad with Nappa cabbage and bok choy

poppy seed fruit salad

stir fry vegetables

pork fried rice

soy sauce and mirin marinated breast of chicken

teriyaki marinated strip steak

fortune cookies

Rice Park Buffet \$26.95

Gourmet rolls and cracker bread with butter

blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges, served with raspberry vinaigrette

cucumber, vine ripened tomatoes with fresh mint salad and fresh fruit salad

mixed vegetables

Minnesota wild rice medley

shiitake crusted breast of chicken with mushroom cream sauce

grilled salmon with bbq kiwi sauce

Chef's selection of seasonal fresh cakes and pies

Wildside Signature Buffet \$32.95

Caspian bread brushed with olive oil and sea salt, served with rosemary butter

mesclun greens with walnuts, mandarin oranges and strawberries, served with strawberry vinaigrette

vine ripened tomatoes with green pepper salad and fresh fruit salad

green beans à la Provençal

garlic mashed potatoes

pork loin with Amaretto Dijon mustard cream sauce

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

Buffets limited to two (2) hours of service.

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



RECEPTION PRESENTATIONS

COLD DISPLAYS

Goat Cheese Confetti with Cracker Bread \$90

A display of goat cheese confetti with diced fruits, drizzled with olive oil, served with cracker bread
(serves approximately 25 guests)

Brie Cheese En Croûte \$90

One wheel of warmed baked Brie en croûte with your choice of maple pecan apricot or raspberry glaze, served with gourmet crackers
(serves approximately 25 guests)

Kettle Chips with Spinach and Onion Dip Display \$150

A display of kettle style chips with our homemade spinach and French onion dips
(serves approximately 50 guests)

Tortilla Chips with Guacamole and Salsa Display \$150

A display of hand fried tri-color tortilla chips with guacamole, homemade green and red fresh tomato salsas
(serves approximately 50 guests)

Nine Layer Dip Display \$175

A triple-tier display of a dip of black beans, sour cream, guacamole, shredded cheddar cheese, sliced jalapeños, scallions, sliced black olives, shredded lettuce and diced vine ripened tomatoes served with hand fried tri-color corn tortilla chips
(serves approximately 50 guests)

Garden Fresh Vegetable Display \$175

A double-tier display of garden fresh vegetables, served with our homemade spinach dip
(serves approximately 50 guests)

Fresh Fruit Display \$200

A double-tier display of red and yellow watermelon, pineapple, papaya, cantaloupe, strawberries and kiwi
(serves approximately 50 guests)

International & Domestic Cheese Display \$200

A double-tier display of international and local cheeses garnished with red and white grapes, served with gourmet crackers
(serves approximately 50 guests)

Meat and Cheese Display \$200

A double-tier display of sliced pastrami, pepperoni, salami, cheddar and jalapeño jack cheeses garnished with olives and pickles, served with gourmet crackers
(serves approximately 50 guests)

Fresh Berry Display \$200

A double-tier display of assorted fresh berries, served with brown sugar sour cream dip
(serves approximately 50 guests)

Grilled Marinated Vegetable Display \$225

A double-tier display of grilled marinated mushrooms and seasonal vegetables to include asparagus, roasted peppers, zucchini and yellow squash
(serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

COLD DISPLAYS

Cream Cheese Dip Display \$225

A triple-tier display of cream cheese topped with red jalapeño jelly, hot peach preserves and red bell pepper ancho chili jam served with large thin wheat crackers
(serves approximately 50 guests)

Nigiri Sushi and Norimake Roll Display \$225

A double-tier display of assorted sushi to include: shrimp, tuna and salmon accompanied by a display of California, smoked salmon and cucumber rolls served with soy sauce, wasabi and ginger
(serves approximately 50 guests)

Assorted Crostini Display \$225

A double-tier display of bruschetta and crostini topped with goat cheese confetti, olive tapenade and jerk tuna with soy plum sauce
(serves approximately 50 guests)

Mini Croissant Sandwich Display \$225

A mirrored display of 50 assorted mini croissant sandwiches cut in half including: turkey with Swiss cheese, ham with smoked cheddar cheese and smoked salmon with cucumber, served with mayonnaise and whole grain mustard
(serves approximately 50 guests)

Grilled Chicken, Tomato and Mozzarella Salad Display \$250

A mirrored display of sliced grilled breast of chicken layered between red and yellow tomatoes and fresh mozzarella cheese topped with balsamic vinaigrette and fresh basil pesto
(serves approximately 50 guests)

Smoked Salmon Display \$250

A mirrored display of smoked salmon accompanied by capers, chopped eggs, chopped red onions, sliced vine ripened tomatoes and cream cheese served with sliced pumpernickel bread and bagel chips
(serves approximately 50 guests)

Pazzaluna Antipasto Display \$275

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives, served with soft and hard bread sticks
(serves approximately 50 guests)

Iced Jumbo Shrimp Display \$550

A triple-tier display of 150 jumbo shrimp, peeled and chilled served with Tabasco sauce, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Iced Jumbo Shrimp and Crab Claw Display \$625

A triple-tier display of 75 jumbo shrimp, peeled and chilled and 75 snow crab claws served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Wildside's Signature Seafood Display \$1,100

An elaborate mirrored display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna served with garlic lemon aioli, tangy cocktail sauce, Tabasco sauce and lemon wedges
(serves approximately 50 guests)

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*





RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Hot Pizza Dip Combo \$175

Served on a heated carving board with toasted pizza breads

Supreme: Rich marinara sauce topped with Italian sausage, pepperoni, onions, peppers, sliced mushrooms and melted mozzarella cheese

Alfredo Artichoke: Creamy alfredo sauce topped with artichokes and melted mozzarella and Boursin cheeses

(serves approximately 50 guests)

Mini Baked Potato Bar \$225

Create your own mini baked potato with your favorite toppings

to include: butter, cheddar cheese, sour cream, bacon bits, chives and Wildside tenderloin chili

(serves approximately 50 guests)

Pasta Bar \$475

Tri-color cheese cappelletti with marinara sauce

penne pasta with artichoke pesto with bay shrimp and farfalle pasta with Chardonnay sauce and grilled breast of chicken

served with fresh Parmesan cheese and homemade Parmesan garlic bread

(serves approximately 50 guests)

Fiesta Bar \$550

Nine layer dip display served with hand fried tri-color corn tortilla chips, cream cheese stuffed jalapeño poppers,

beef taquitos with pepper-jack cheese and grilled chicken quesadillas

served with guacamole, sour cream, homemade green and fresh tomato salsas, pico de gallo, sliced jalapeños and shredded lettuce

(serves approximately 50 guests)

The Minnesota State Fair Bar \$850

Fresh popped popcorn, trio of warm jumbo pretzels hand dipped in butter with:

rock salt, Asiago cheese and a mix of cinnamon and sugar served with stone ground mustard

hand made beer battered white cheddar cheese curds, breaded dill pickle spears with popper jam and blueberry inferno dipping sauces

mini corn dogs served with yellow mustard and ketchup, garlic wedge fries,

crispy fried chicken strips served with honey mustard, buffalo and ranch dipping sauces,

cups of warm miniature chocolate chip cookies served with ice cold milk and hand spun cotton candy

(serves approximately 50 guests)

Pacific Rim Bar \$950

(served hot)

Chicken satay with peanut sauce, assorted egg rolls and dim sum

served with chili sauce, spicy Chinese mustard sauce and spicy garlic ginger sauce

(served cold)

Oriental Peking shrimp wrapped in snow peas, lobster spring rolls with Tiger sauce and Nigiri sushi and Norimaki rolls

with teriyaki sauce, wasabi, ginger and fortune cookies

(serves approximately 50 guests)

Hot and Cold Seafood Bar \$1,500

(served hot)

An elaborate display of crab cakes with saffron aioli sauce, oysters Rockefeller and coconut shrimp with Cajun marmalade

(served on ice)

An elaborate mirrored display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna

served with garlic lemon aioli, tangy cocktail sauce, Tabasco sauce and lemon wedges

(serves approximately 50 guests)

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



RECEPTION PRESENTATIONS

COLD HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

Mini Caesar Salad on Crouton	\$12 per dozen
Maytag Bleu Cheese with Pesto Fava Beans on Purple Potato	\$12 per dozen
Belgian Endive with Roquefort Mousse	\$12 per dozen
Prosciutto and Melon	\$15 per dozen
Ham and Cream Cheese on Cucumber	\$15 per dozen
Jerk Ahi Tuna with Soy Plum Sauce on Crostini	\$15 per dozen
Cherry Tomatoes with Herbed Cream Cheese	\$18 per dozen
Figs wrapped in Prosciutto	\$18 per dozen
Chicken Negamaki	\$18 per dozen
Tomato Buffalo Mozzarella Bruschetta	\$21 per dozen
Steak Roulades on Crostini	\$21 per dozen
Smoked Turkey and Asparagus Wraps	\$21 per dozen
Carpaccio with Capers, Chopped Egg, Olive Oil on Crostini	\$24 per dozen
Peppered Tenderloin on Crostini	\$24 per dozen
Caprese Salad on a Skewer	\$24 per dozen
Mini Potatoes filled with Caviar	\$27 per dozen
Stuffed Artichokes with Herbed Cream Cheese	\$27 per dozen
Oriental Beef on Crisp Wonton with Wasabi Aioli	\$30 per dozen
Grilled Shrimp on Tortillas with Guacamole	\$30 per dozen
Strawberries with Herbed Cream Cheese	\$33 per dozen
Lump Crabmeat Salad with Fresh Dill on Crouton	\$33 per dozen
Smoked Salmon Chive Spread on Pumpernickel	\$36 per dozen
Half Shelled Oysters with Tangy Cocktail Sauce	\$36 per dozen
Smoked Salmon on Cucumber	\$39 per dozen
Goat Cheese with Candied Almonds with a Pinot Noir Pipette	\$39 per dozen
Snow Peas stuffed with Crab Salad	\$42 per dozen
Jumbo Shrimp with Tangy Cocktail Sauce	\$42 per dozen
Lobster Spring Rolls with Tiger Sauce	\$45 per dozen
Cracked Snow Crab Claws with Mustard Sauce	\$45 per dozen
Oriental Peking Shrimp wrapped in Snow Peas	\$48 per dozen

HOT HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

Mini Chicken Tacos with Fresh Tomato Salsa	\$12 per dozen
Water Chestnuts wrapped in Bacon	\$12 per dozen
Cream Cheese stuffed Jalapeño Poppers	\$12 per dozen
Jerk, Sweet & Sour or Bourbon Meatballs	\$15 per dozen
Jerk or Teriyaki Chicken Wings	\$18 per dozen
Chicken Hot Wings with Ranch Dip	\$18 per dozen
Mushroom Caps Florentine	\$21 per dozen
Wonton Shrimp with Popper Jam	\$24 per dozen
Vegetable Spring Rolls with Red Chili Sauce	\$24 per dozen
Chicken Strips with Honey Mustard, Buffalo and Ranch Dips	\$27 per dozen
Smoked Chicken Quesadillas with Sour Cream and Fresh Tomato Salsa	\$27 per dozen
Spinach and Feta Spanakopita	\$30 per dozen
Sesame Chicken Strips with Garlic Ginger Sauce	\$30 per dozen
Bourbon Chicken Skewers	\$33 per dozen
Asparagus and Goat Cheese in Phyllo	\$33 per dozen
Goat Cheese with Sun-dried Tomato Purse	\$33 per dozen
Oysters Rockefeller	\$36 per dozen
Chicken Satay with Peanut Sauce	\$36 per dozen
Mushroom Caps stuffed with Sausage	\$36 per dozen
Coconut Shrimp with Cajun Marmalade	\$39 per dozen
Artichokes stuffed with Parmesan and Mozzarella	\$39 per dozen
Scallops wrapped in Bacon	\$39 per dozen
Coconut Chicken Skewers with Red Chili Sauce	\$42 per dozen
Baked Brie and Raspberry Puff	\$42 per dozen
Peking Duck Roll with Red Chili Sauce	\$45 per dozen
Beef Satay with Whiskey Sauce	\$48 per dozen
Mushroom Caps stuffed with Crab	\$51 per dozen
Mini Beef Wellington with Bernaise Sauce	\$54 per dozen
Baby Lamb Chops	\$57 per dozen
Crab Cakes with Smoked Tomato Aioli	\$60 per dozen

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

CARVERY STATIONS

**Chef attended performance stations, \$120.00 per chef, per four (4) hour period.
One (1) chef recommended for every 50 to 150 guests.*

***Roasted Turkey Breast \$225**

Slow roasted breast of turkey
served with mayonnaise, cranberry relish and silver dollar rolls
(four breasts of turkey serve approximately 50 guests)

***Sugar Glazed Ham \$225**

Ham glazed with mustard and brown sugar,
served with mayonnaise, whole grain mustard and silver dollar rolls
(one ham serves approximately 50 guests)

***Roast Pork Loin \$250**

Roast pork loin spiced by hand prior to cooking with our own blend of herb seasonings
served with Amaretto Dijon mustard cream sauce and silver dollar rolls
(two pork loins serve approximately 50 guests)

***Smoked Sirloin \$375**

Slow smoked sirloin
served with mayonnaise, spicy bbq sauce, horseradish and mini ciabatta rolls
(four sirloins serve approximately 50 guests)

***Herb Crusted Prime Rib \$450**

Herb crusted prime rib
served with mayonnaise, horseradish sauce, sage au jus and mini Kaiser rolls
(one prime rib serves approximately 50 guests)

***Châteaubriand \$550**

Châteaubriand roasted to medium rare
served with mayonnaise, horseradish sauce, béarnaise sauce and mini French baguettes
(four châteaubriands serve approximately 50 guests)

***Sea Bass Tacos \$625**

Sea bass fillet marinated in our own Southwestern seasonings
served with warmed corn tortillas, pico de gallo and serrano chili pepper aioli
(ten pounds of sea bass serves approximately 50 guests)

***Steamship Round of Beef \$675**

Steamship round of beef, spiced by hand prior to cooking with our own blend of herb seasonings
served with mayonnaise, whole grain mustard, horseradish sauce and silver dollar rolls
(one steamship round serves approximately 150 guests)

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*





RECEPTION PRESENTATIONS

SPECIALITY PERFORMANCE STATIONS

**Chef attended performance stations, \$120.00 per chef, per four (4) hour period.
One (1) chef recommended for every 50 to 150 guests.*

***Bruschetta Station \$200**

Freshly baked crostini with your choice of toppings to include: red and yellow tomatoes, caramelized onions, fresh mozzarella cheese, fresh basil pesto, prosciutto ham and Kalamata olive spread
(serves approximately 50 guests)

***Mashed Potato Station \$250**

Garlic mashed potatoes hand tossed with your choice of toppings to include: sour cream, shredded cheddar cheese, bacon bits, scallions, fresh tomato salsa and crumbled tortilla chips
Requires two (2) chefs
(serves approximately 50 guests)

***Salad-tini Station \$250**

Asian Noodle Salad - crispy Chinese noodles, Oriental stir fry vegetables, peanut fried breast of chicken tossed in saki sesame dressing
Candied Almond Salad - wild field greens, dried cherries, goat cheese, candied almonds tossed in vodka raspberry dressing
Requires two (2) chefs
(serves approximately 50 guests)

***Pasta Sauté Station \$425**

Penne pasta sautéed to order with a classic Italian pink meat sauce or wild mushroom cream sauce served with freshly grated Parmesan cheese and homemade Parmesan garlic bread
(serves approximately 50 guests)

***Asian Stir Fry Station \$450**

Fresh Asian vegetables stir fried to order with tender strips of beef or chicken, served with fried noodles and cream cheese wontons
(serves approximately 50 guests)

***Pan Seared Scallop Station \$475**

Fresh sea scallops pan seared with smoked tomato purée, corn and leeks
Requires two (2) chefs
(serves approximately 50 guests)

DESSERT PERFORMANCE STATIONS

***Crème Brûlée \$250**

Classic dish of cream and eggs
this chilled custard is topped with sugar then caramelized with a torch to give a sweet crunch to the creamy filling
(serves approximately 50 guests)

***Fresh Berry Shortcake \$275**

A mixture of strawberries, raspberries and blackberries marinated in their own sugared juices over a freshly baked scone and topped with fresh whipped cream
(serves approximately 50 guests)

***Bananas Foster \$300**

Bananas, pecans, brown sugar, butter, rum, brandy and orange juice set aflame then served over speckled vanilla ice cream
(serves approximately 50 guests)

***American Apple Pie Flambé \$325**

Sliced Fuji apples sautéed with apple liqueur, caramel sauce and butter served over speckled vanilla ice cream and topped with a homemade cinnamon and sugar pie crust crescent
(serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.*

RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Cookie Platter \$125

A combination of freshly baked original chocolate chunk, white chocolate macadamia nut, lemon zest, butterscotch oatmeal and English toffee crunch cookies sprinkled with white chocolate shavings and M&M's
(75 cookies serve approximately 50 guests)

Gourmet Rice Crispy Platter \$150

An assortment of freshly made original recipe, peanut butter with milk chocolate chunks and original recipe half dipped in dark chocolate with white chocolate drizzle
(50 rice crispy bars serve approximately 50 guests)

Chocolate Dipped Cookie Platter \$150

A combination of freshly baked chocolate chunk cookies dipped in dark chocolate, lemon zest cookies and English toffee crunch cookies dipped in white chocolate, oatmeal butterscotch cookies and macadamia nut white chocolate chunk cookies dipped in milk chocolate, sprinkled with M&M's
(75 cookies serve approximately 50 guests)

Gourmet Cupcake Display \$175

Freshly baked vanilla and chocolate cupcakes accompanied by flowing butter cream, chocolate frosting and strawberry mousse dip your cupcakes in toppings to include: English toffee crunch, M&M's, rainbow sprinkles, nut topping, Gummy Bears, Oreo cookies, Twix and Snickers bars
(50 cupcakes serve approximately 50 guests)

Assorted Dessert Bar Platter \$200

A mouth watering display of summerberry, seven layer, peanut butter and chocolate marshmallow bars
(60 dessert bars serve approximately 50 guests)

Apple Crisp \$225

A sweet traditional homemade apple crisp served warm with speckled vanilla ice cream
(2 pans serve approximately 50 guests)

Wildside Ice Cream \$225

Our original presentation of speckled vanilla ice cream accompanied by waffle cones, fresh berries, chocolate fudge, caramel sauce, nuts and sprinkles
(3 gallons of ice cream serves approximately 50 guests)

Cookie Pudding \$250

A rich homemade pudding made with coconut and an assortment of cookies baked in a rich chocolate custard served warm with speckled vanilla ice cream
(2 pans serve approximately 50 guests)

Chocolate Skewer Display \$275

Marshmallows and strawberries dipped in dark and white chocolate with sprinkles, chopped nuts and M&M's
(display serves approximately 50 guests)

Fancy Dessert Display \$300

A sophisticated display of rich desserts including: chocolate covered fresh strawberries injected with Grand Marnier, individual lava and tiramisu cakes, petit fours and assorted truffles
(75 individual desserts serve approximately 50 guests)

Assorted Mini Dessert Display \$325

A display of mini lemon tarts, mini pecan pies, chocolate truffles and mini baklavas
(display serves approximately 50 guests)

Assorted Gourmet Cake Display \$350

A multi-tier cake display of ultimate chocolate, lemon mist, raspberry tango and Grandma's carrot cake
(4 whole cakes serve approximately 50 guests)

Chocolate Fountain Display \$375

Flowing dark chocolate accompanied by your favorite dipping desserts to include: homemade caramels, pineapple, strawberries, jumbo pretzels, marshmallows, macaroons, pirouettes, assorted mini cookies and rice crispy treats
(display serves approximately 50 guests)

The Dream Factory Exclusively From The Cheesecake Factory \$400

One of each Dream Factory Cheesecake listed below, greatful cherry, chocolate tuxedo mousse, the thrilla from vanilla and berry white
(4 whole cheesecakes serve approximately 50 guests)

Wildside's Chocolate Lovers Display \$425

A display of milk and white chocolate dipped Oreo cookies, graham crackers, s' mores, jumbo pretzels, pecan bears, pretzel rods, large fresh strawberries and potato chips all hand dipped and garnished with M&M's
(display serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.

DINNER STARTERS

All dinner entrées include your choice of one soup or salad from the list below.

SOUP

- Cream of Asparagus*
- Tomato Basil*
- Hearty Beef Barley*
- Butternut Squash*
- Minnesota Wild Rice with Grilled Chicken*

SALAD

- Fresh Garden Salad*
Blend of mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese served with ranch dressing
- St. Paul Grill Strawberry Spinach Salad*
Fresh spinach, sliced strawberries and Brie cheese served with raspberry poppyseed dressing
- Summer Salad*
Mesclun greens with walnuts, mandarin oranges and strawberries served with strawberry vinaigrette
- Wild Field Greens Salad*
Wild field greens with carrot swirls and Roma tomatoes served with ranch dressing
- Wedge Salad*
Wedge of iceberg lettuce with a tomato wedge and bacon served with bleu cheese dressing
- Hearts of Romaine Salad*
Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes, pre-tossed with zesty Parmesan peppercorn dressing
- Midwest Salad*
Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges served with raspberry vinaigrette
- Traditional Caesar Salad*
Romaine lettuce with Parmesan cheese and croutons pre-tossed with Caesar dressing
- Greek Salad*
Blend of mixed greens with Kalamata olives, feta cheese, diced vine ripened tomatoes, cucumber and red onion served with Greek vinaigrette

DELUXE DINNER STARTERS

These items are available at an additional cost.

APPETIZERS

(Individual)

- Traditional Shrimp Cocktail* - \$7.00
- Scallops Newburg in Pattie Shells* - \$8.00
- Wild Mushroom Strudel* - \$9.00
- Manicotti with Vodka Tomato Sauce* - \$10.00

(Family Style Per Person)

- Bruschetta Platter* - \$2.00
Crostoni topped with fresh mozzarella, basil and marinated red and yellow tomatoes
- Vegetable Platter* - \$2.50
Assortment of garden fresh vegetables served with homemade spinach dip
- Antipasto Platter* - \$3.00
Assorted Italian meats, black and green olives, roasted and marinated vegetables and mozzarella cheese
- Cheese and Cracker Platter* - \$3.50
International and local cheeses garnished with red and white grapes, served with gourmet crackers

SOUP

- Baked Potato Beer Cheese* - \$5.00
- Lobster Bisque* - \$6.00
- Wildside Tenderloin Chili* - \$7.00

SALAD

- Oriental Mixed Greens Salad* - \$4.00
Spicy Oriental greens with water chestnuts, dried cherries and litchi nuts drizzled with sesame vinaigrette
- Bibb and Brie Salad* - \$6.00
Bibb lettuce with Brie cheese, Kalamata olives, red and yellow tomatoes served with raspberry vinaigrette
- Salad Wildside* - \$8.00
Lollo Rosso, frisée and watercress with roasted pistachio crusted Brie cheese, pan roasted artichokes and sliced strawberries served with strawberry balsamic dressing

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A seventy-two (72) hour notice is required for all orders.



DINNER ENTRÉES

All entrées include baskets of fresh gourmet rolls and cracker bread with butter.

Your choice of one dinner starter and the appropriate accompaniments to compliment your entrée selection.

Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.

WILDSIDE CATERERS SIGNATURE ENTRÉES

Phyllo Wrapped Breast of Chicken Stuffed with Sea Scallops \$38.95

Phyllo wrapped breast of chicken stuffed with sea scallops studded with black truffles which are marinated in pesto sauce served with lemon chili oil and fresh mint salsa

Rondelles of Tenderloin with Shrimp \$40.95

Medallions of beef tenderloin stuffed with gulf shrimp, goat cheese, grapes and pine nuts hand carved and served with a rich garlic ginger sauce

Wild Mushroom Stuffed Strip Loin En Croûte \$41.95

Whole strip loin stuffed with wild mushrooms wrapped in a puff pastry then baked until golden brown, hand carved and served with Périgourdine sauce

Stuffed Veal Chop \$58.95

Grilled veal chop stuffed with buffalo mozzarella, sun-dried tomatoes and red onions with Marsala butter sauce

Lobster Stuffed Tenderloin \$60.95

Hand carved tenderloin stuffed with lobster tails, roasted medium rare, served with morels and white truffles sautéed in white truffle oil

DINNER COMBINATIONS

London Broil and Grilled Chicken \$30.95

Our special marinated strip loin slow roasted medium rare, hand carved and served with rich bordelaise sauce and a grilled breast of chicken with apricot jalapeño sauce

Grilled Chicken and Jumbo Shrimp \$34.95

Grilled breast of chicken with lemon white wine butter sauce and jumbo shrimp with lobster sauce

Filet Mignon and Grilled Chicken \$39.95

Grilled filet mignon with wild mushroom sauce and a grilled breast of chicken with red chili sauce

Filet Mignon and Salmon Duet \$42.95

Grilled filet mignon with roasted shallot sauce and a grilled fillet of salmon with dill beurre blanc

Filet Mignon and Gulf Shrimp \$43.95

Grilled filet mignon with roasted shallot sauce crowned with three jumbo shrimp with garlic chive beurre blanc

Filet Mignon and Maryland Crab Cake \$50.95

Grilled filet mignon with rich roasted shallot sauce accompanied by two Maryland crab cakes with smoked tomato aioli

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A seventy-two (72) hour notice is required for all orders.



DINNER ENTRÉES

All entrées include baskets of fresh gourmet rolls and cracker bread with butter.

Your choice of one dinner starter and the appropriate accompaniments to compliment your entrée selection.

Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.

Chicken Florentine \$19.95

Grilled breast of chicken served over a bed of fresh spinach with wine sauce topped with dried apricots

Chicken with Mushroom Wine Sauce \$20.95

Sautéed breast of chicken topped with white wine sauce, mushrooms and scallions

Almond Chicken \$21.95

Almond encrusted grilled breast of chicken with brandy cream sauce

Chicken with Hazelnut Cream Sauce \$21.95

Sautéed breast of chicken with hazelnut cream sauce

Roasted Pork Loin \$22.95

Whole pork loin seasoned and roasted hand carved and served with fire glazed apples

Chicken Dijon \$22.95

Breaded breast of chicken served with rosemary Dijon sauce

Chicken Piccata \$23.95

Sautéed breast of chicken with lemon butter caper sauce

London Broil Bordelaise \$24.95

Marinated strip loin slow roasted medium rare hand carved with rich bordelaise sauce

Sautéed Chicken Chardonnay \$25.95

Sautéed breast of chicken with mushrooms, artichokes, sun-dried tomatoes and prosciutto ham with Chardonnay cream sauce

Pork Loin with Amaretto Dijon Cream \$26.95

Pork medallions marinated in buttermilk, sautéed and served with Amaretto Dijon cream sauce

Traditional Prime Rib \$29.95

Traditionally roasted prime rib of beef with sage au jus

Planked Salmon \$31.95

Fillet of salmon placed on a cedar plank with seven spice and flash baked with Cajun peach cream sauce

Chicken Oscar \$32.95

Sautéed breast of chicken topped with snow crab meat, asparagus and béarnaise sauce

Chicken Wellington \$33.95

Boneless breast of chicken stuffed with wild mushroom duxelle and foie gras, wrapped in a puff pastry baked golden brown with Périgourdine sauce

Macadamia Crusted Walleye Pike \$35.95

We have taken this Minnesota favorite and given it a Caribbean flair with a macadamia nut crust and tropical fresh fruit salsa

Tenderloin Medallions \$36.95

Sautéed medallions of center cut tenderloin with scallioned mushroom sauce

Sliced Maple Glazed Tenderloin \$37.95

Tenderloin marinated in maple syrup slow roasted medium rare hand carved with classic bordelaise sauce

Broiled Sea Bass \$38.95

Broiled Chilean sea bass fillet served with red chili sauce

New York Strip Steak \$44.95

New York strip steak grilled medium rare with bourbon and wild mushroom cream sauce

Mushroom Dusted Veal Medallions \$45.95

Sautéed medallions of veal, cut from the loin, dusted with porcini mushroom powder with Madeira butter sauce

Grilled Filet Mignon \$46.95

Center cut filet mignon grilled medium rare with port wine and butter demi-glace sauce

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.

DINNER DESSERT SELECTIONS

Tri-Color Mousse \$3.75

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

Fruits of the Forest Pie \$4.00

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

Mountain Berry Cream Flan \$4.25

A mixture of blackberries, blueberries and raspberries on a custard-filled short paste crust, finished with light powdered sugar served with lemon and kiwi coulis

Crème Brûlée \$4.50

Classic custard topped with sugar and caramelized with a torch served with fresh whipped cream and a strawberry

Fresh Seasonal Berry Martini \$4.75

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

Ultimate Chocolate Cake \$5.00

Chocolate cake baked with a fudge bottom and layered with light chocolate mousse, served with a rich crème anglaise sauce with lemon and raspberry coulis

Grandma's Carrot Cake \$5.25

Two layered carrot cake with pecans and pineapple, covered with cream cheese frosting and chopped walnuts with a rich crème anglaise sauce and chocolate hearts

Chocolate Decadence Torte \$5.50

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

Tiramisu \$5.75

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate served with a rich crème anglaise sauce with a chocolate web

Silk Cheesecake \$6.00

Double layered chocolate and vanilla cheesecake served with lemon and raspberry coulis

Raspberry Tango Cake \$6.25

Yellow cake filled with four layers of raspberry and butter cream served with chocolate and caramel sauce

Lemon Mist Cake \$6.50

Yellow cake filled with lemon flavored butter cream served with a rich crème anglaise sauce and raspberry coulis

New York Cheesecake \$6.75

New York style cheesecake on a graham cracker crust topped with fresh sugared berries

Caramel Fudge Pecan Cake \$7.00

A rich chocolate sponge cake filled with chocolate fudge and pecans drizzled with caramel served with chocolate and caramel sauce

Turtle Cheesecake \$7.25

New York style cheesecake resting on a thick layer of fudge with a graham cracker crust, covered with caramel sauce and garnished with chopped pecans

Peach Trifle Martini \$7.50

Spongecake topped with vanilla custard, fresh peaches and whipped cream served in a martini glass decorated in strawberry sauce

Caramel Apple Martini \$7.75

Vanilla cheesecake topped with cinnamon and apples served in a martini glass decorated in caramel drizzle

Chocolate and Berry Martini \$8.00

Chocolate decadence topped with fresh mixed berries served in a martini glass decorated in white and dark chocolate

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A seventy-two (72) hour notice is required for all orders.*

DINNER BUFFETS

*All dinner buffets include baskets of fresh gourmet rolls and cracker bread with butter.
A double-tier display of international and local cheeses garnished with red and white grapes, served with gourmet crackers
and garden fresh vegetables served with our homemade spinach dip.*

Pastry Chef's dessert selection.

*Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.*

Southern Buffet \$30.95

Blend of mixed greens with cucumber, vine ripened tomatoes, radishes, carrot swirls and cheddar cheese, served with ranch dressing
potato salad, sweet and tangy cole slaw
green beans with julienne red and green peppers and walnuts
hush puppies
southern fried boneless breast of chicken
Cajun catfish
beef short ribs with rich spicy bbq sauce

Great Lakes Buffet \$33.95

Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced vine ripened tomatoes
pre-tossed with zesty Parmesan peppercorn dressing
artichoke and mushroom salad
fresh fruit salad
sautéed garden fresh vegetables, potatoes au gratin
chicken piccata
walleye pike with sage brown butter
sautéed pork medallions with Amaretto Dijon mustard cream sauce

***American Bistro Buffet \$36.95**

Wild field greens with carrot swirls and Roma tomatoes, served with ranch dressing
fresh spinach, sliced strawberries and Brie cheese, served with raspberry poppyseed dressing
fresh fruit salad
sautéed vegetables with herbs and garlic, oven roasted tri-color potatoes with rosemary
grilled breast of chicken with caramelized citrus sauce
grilled mahi-mahi with pineapple salsa

**London broil with roasted shallot port wine sauce*

**Chef required - \$120.00 per chef, one (1) chef recommended for every 150 guests.*

***The Select Buffet \$42.95**

Romaine lettuce with Parmesan cheese and croutons pre-tossed with Caesar dressing
wild field greens salad with carrot swirls and Roma tomatoes, served with ranch dressing
tomato mozzarella salad with olive oil and balsamic vinegar
fresh seasonal vegetable medley, garlic mashed red skin potatoes
sautéed breast of chicken with fried leeks in sherry sauce
lobster cappelletti with julienne vegetables, Parmesan cheese, olive oil and garlic

**roast Châteaubriand with wild mushroom sauce*

**Chef required - \$120.00 per chef, one (1) chef recommended for every 150 guests.*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



HEADWATERS

BAR AND RESTAURANT

For that very special occasion look no further. Headwaters Bar and Restaurant, located on the exclusive Club level of the Xcel Energy Center, is the place. The upscale yet casual 220 seat dining environment is created through the open, airy design of the space, as well as through the introduction of performance-cooking components, including a large open working rotisserie displaying various poultry and meats in the roasting process. Due to the popularity of the concept and the limited availability of Headwaters Bar and Restaurant for private functions, Wildside Caterers is pleased to offer the menu below in any of our facilities, year round.

Headwaters Signature Buffet \$45.95

gourmet rolls, mini croissants and breadsticks with rosemary flavored butter
cream cheese dip display, babaganush and goat cheese confetti with gourmet cracker bread
grilled marinated vegetables, mozzarella cheese, pickles and olives with grilled Caspian bread
international and domestic cheese display with assorted meats and gourmet crackers
vegetable crudité with homemade spinach dip and raspberry encrusted brie

jumbo shrimp with tangy cocktail sauce
artichoke and mushroom salad with Italian dressing
fresh fruit and mixed berries

fresh mixed greens salad with carrots and radishes with salad bar toppings to include:
smoked bacon, diced egg, cucumbers, red onion, wild mushroom blend, cottage cheese, pepperocini, cherry tomatoes, cheddar cheese,
sunflower seeds and herbed croutons

dressings: French / homestyle ranch / bleu cheese / balsamic vinaigrette / 1,000 island / sun-dried tomato bacon French

mini crab cakes with roasted tomato aioli
rotisserie pork loin with Amaretto Dijon mustard cream sauce
bbq baby back ribs
chicken & wild rice dumplings

potatoes au gratin
mashed potatoes loaded with butter, sour cream, bacon, cheddar cheese and chives
chicken wild rice soup
tomato basil soup

*sautéed chicken with Marsala wine sauce
*shrimp scampi

*pappardelle with Italian sausage, roasted red pepper and mozzarella cheese
*sautéed garden fresh vegetables

*grilled salmon with dill beurre blanc
acorn squash and lentil casserole with maple cream sauce

*prime rib with horseradish sauce, sage au jus, sautéed mushrooms and onions

*cheesecake with mixed berry topping, mixed berry shortcake, cheesecake, carrot cake,
seven layer Grand Marnier cake, five high chocolate cake, warm apple crisp, warm cookie pudding,
mixed berry ice cream sundae, chocolate covered strawberry and marshmallow skewers, chocolate ice cream sundae,
vanilla ice cream or any item à la mode

freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water

**Chef required - \$120.00 per chef, five (5) chefs required to service the Headwaters Signature Buffet.*

Headwaters Signature Buffet has a 100 person minimum

Buffets limited to two (2) hours of service.

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



WILDSIDE CATERERS BOX MEALS

*All box lunches include bottled natural spring water,
appropriate condiments and serveware.*

SANDWICHES

Turkey Sandwich \$10.95

Thinly sliced roasted breast of turkey with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced whole wheat bread with cranberry mayonnaise
served with a bag of potato chips and a cookie

Ham Sandwich \$10.95

Thinly sliced ham with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced Minnesota wild rice bread with honey mustard
served with a bag of potato chips and a cookie

Maple BBQ Chicken Sandwich \$10.95

Grilled breast of chicken marinated in maple syrup,
topped with sweet caramelized onions
on a Minnesota wild rice roll with bbq bleu cheese aioli
served with a bag of potato chips and a cookie

Roast Beef Sandwich \$11.95

Thinly shaved roast beef with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced rye bread with horseradish mayonnaise
served with a bag of potato chips and a cookie

Grilled Chicken Breast Sandwich \$11.95

Grilled breast of chicken
topped with roasted red pepper Boursin cheese spread,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll
served with a bag of potato chips and a cookie

Portobello Mushroom Sandwich \$11.95

Grilled marinated portobello mushroom
topped with leaf lettuce and sliced vine ripened tomatoes
on herbed hoagie roll with tapenade mayonnaise
served with a bag of potato chips and a cookie

Herbed Focaccia Turkey Sandwich \$12.95

Thinly sliced breast of turkey with Havarti cheese,
leaf lettuce and sliced vine ripened tomatoes
on herbed focaccia with cranberry mayonnaise
served with a bag of potato chips and a cookie

Roast Sirloin and Brie Sandwich \$12.95

Thinly sliced roasted strip loin of beef with Brie cheese,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll with garlic mayonnaise
served with a bag of potato chips and a cookie

Southern Fried Chicken Sandwich \$12.95

Southern fried breast of chicken
topped with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on a soft Kaiser roll with bbq ranch dressing
served with a bag of potato chips and a cookie

Cashew Chicken Salad Sandwich \$13.95

Diced grilled breast of chicken with cashews, chopped celery,
red grapes, water chestnuts and sesame mayonnaise
on a freshly baked croissant
served with a bag of potato chips and a cookie

Wildside Italian Hoagie Sandwich \$13.95

Italian hoagie with Boursin cheese, prosciutto ham,
salami and mozzarella cheese topped with a
mixture of shredded lettuce, basil, pesto and
diced vine ripened tomatoes on a herbed hoagie roll
served with a bag of potato chips and a cookie

Beef Tenderloin Sandwich \$15.95

Thinly sliced grilled beef tenderloin with smoked cheddar cheese,
shaved red onion, leaf lettuce and sliced vine ripened tomatoes
on a herbed hoagie roll with horseradish mayonnaise
served with a bag of potato chips and a cookie

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*

WILDSIDE CATERERS BOX MEALS

*All box lunches include bottled natural spring water,
appropriate condiments and serveware.*

Wraps

Ham and Havarti Wrap \$11.95

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Oriental Vegetable Wrap \$11.95

Oriental vegetable salad and Boston lettuce in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Smoked Turkey Wrap \$12.95

Thinly sliced breast of smoked turkey, asparagus, pepper-jack cheese and shredded lettuce with ranch dressing in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Chicken Caesar Wrap \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Turkey Club Wrap \$14.95

Thinly sliced breast of turkey, applewood smoked bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Grilled Chicken Club Wrap \$16.95

Grilled breast of chicken breast, applewood smoked bacon, shredded lettuce, diced vine ripened tomatoes and Havarti cheese with spicy smoked tomato aioli in a herb wrap served with a sliced red and yellow tomato salad and a cookie

Salads

Antipasto Salad \$12.95

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted red and yellow peppers served with zesty Italian dressing, Parmesan cheese, a soft garlic bread stick and a cookie

Oriental Peanut Fried Chicken Salad \$12.95

A mix of crisp fried noodles, bok choy, Napa cabbage and Asian greens tossed in sesame vinaigrette, topped with a peanut fried breast of chicken served with a fortune cookie

Grilled Chicken Caesar Salad \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing served with a fresh baked roll with butter and a cookie

Sante Fe Chicken Salad \$13.95

Sliced grilled breast of chicken, tri-color peppers and onions mixed with ancho chili dressing on top of fresh field greens and corn tortilla chips served with a corn muffin with butter and a cookie

Greek Chicken Salad \$14.95

Blend of mixed greens and chopped iceberg lettuce topped with sliced grilled breast of chicken, Kalamata olives, feta cheese, diced vine ripened tomatoes, cucumber and red onion served with Greek vinaigrette and a fresh baked roll with butter and a cookie

Grilled California Chicken Pasta Salad \$14.95

Sliced grilled breast of chicken fanned over tri-color rotini pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens topped with fresh Asiago cheese shards, served with raspberry vinaigrette and a fresh baked roll with butter and a cookie

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



ASIAN BANQUET MENUS

All Asian banquet menus are served Family Style and include soft drinks, a fresh fruit platter and room charge.

**All Asian banquet menus are priced to serve a table of ten (10) guests and include the cake cutting fee.*

Select Asian Family Style Banquet \$450.00*

Seafood Soup
Assorted Rainbow Platter
Stuffed Crab Claws
Sea Bass with Black Bean Sauce
Young Chow Fried Rice
Lobster with Ginger and Scallion
Five Spice Jumbo Shrimp
Beef with Broccoli

Deluxe Asian Family Style Banquet \$500.00*

Seafood Soup
Assorted Rainbow Platter
Stuffed Crab Claws
Sea Bass with Black Bean Sauce
Five Spice Shrimp
Young Chow Fried Rice
Lobster with Ginger and Scallion
Cantonese Fried Chicken
Beef with Broccoli

Signature Asian Family Style Banquet \$525.00*

Seafood Soup
Assorted Rainbow Platter
Stuffed Crab Claws
Sea Bass with Black Bean Sauce
Five Spice Shrimp
Young Chow Fried Rice
Lobster with Ginger and Scallion
Roast Duck
Beef with Broccoli

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*

