

Country Suites

952-937-2424

Country Suites teams with Special Events Catering to provide exceptional food for all of you events.

Please ask for details.



Country Suites Breakfast Menu

The Lite Breakfast

Orange Juice
Danish and Muffins
Jellies and Butter
Regular and Decaffeinated Coffee
\$6.54++

Breakfast Sandwiches

Orange Juice
Sausage Patty or Bacon
Egg and Cheese
On Croissant, English Muffin or Biscuit
Regular and Decaffeinated Coffee
\$6.78++

Continental Breakfast

Assorted Juices
Danish, Bagels, Croissants and Muffins
Jellies, Butter and Cream Cheese
Fresh Fruit Display
Regular and Decaffeinated Coffee
\$6.78++

Buffet One

Orange Juice
Scrambled Eggs with Onion and Peppers
Bacon and Sausage
Fried Potatoes with Onion
Danish, Muffins and Bagels
Regular and Decaffeinated Coffee
\$9.72++

Buffet Two

Fresh Fruit Display
Assorted Pastries with Jelly and Butter
Southwestern Frittata (*Green Chilies, Scallions, Fresh Cilantro, Tomato, Cheddar Cheese*)
Chorizo Sausage with Caramelized Onion
Skillet Potatoes
Regular and Decaffeinated Coffee
\$10.86++

Buffet Three

Assorted Juices
Fresh Fruit Display
Danish, Muffins and Bagels
Choice of One:
Western Frittata with Salsa
Quiche Lorraine
Huevos Rancheros with Tortillas and Salsa
Choice of One:
Hash Brown Potatoes
Skillet Fried Potatoes
Rosemary Roasted Potatoes
Choice of One:
Country Pork Chops
Breakfast Steak
Chorizo Sausage and Hickory Bacon
Regular and Decaffeinated Coffee
\$13.98++

Additional Items Available

Fruit Selections-\$2.10 per selection

*Fresh Fruit Display
*Fruit Compote
*Fresh Fruit Crepes

Egg Selections-\$2.70 per selection

*Quiche Lorraine
*Provincial Quiche (*Sweet Pepper, Onion, Prosciutto, Spinach, Mushrooms, Bacon Pesto*)
*Huevos Rancheros (*Chili Peppers, Jack Cheese, Onions and Salsa*)
*Scrambled Eggs with Herbs, Goat Cheese and Bell Pepper
*Italian Frittata (*Herb, Prosciutto, Parmesan and Provolone Cheese*)
*Western Frittata (*Green Chilies, Scallions, Cilantro, Tomato and Cheddar Cheese*) with Sour Cream and Salsa

Bread Selections-\$1.62 per selection

Assorted Danish
Assorted Muffins
Fruit or Vegetable Breads (banana, zucchini, etc)
Donuts and Pastries
Croissants
English Muffins
Bagels with Cream Cheese

Accompaniments-\$1.86 per selection

Oatmeal with Cinnamon, Butter and milk
Seasoned Fried Potatoes
Hash Brown Potatoes
Lyonnaise Potatoes

Accompaniments-\$3.18 per selection

Waffles with Maple Syrup
Cheese Blintz with Fruit Sauce
Oatmeal with Dried Fruit and Peach Nectar

Beverage Selections

Regular and Decaffeinated Coffee
Hot or Iced Tea
Hot Chocolate
\$1.50 per selection
Fruit or Vegetable Juices
\$1.88 per selection

A \$35.00 delivery fee required for all functions. 19% service charge and \$125.00 per attendant on all functions requiring service staff.

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The Country Suites Deli Buffet

Deli Sliced Roast Beef, Ham and Turkey; Cheddar Swiss and Jalapeno Cheeses
Cole Slaw and Potato Salad
Tomato, Lettuce, Onion, Sliced Breads and Rolls
Fresh Relish, Pickles, Mustards, Mayonnaise, Horseradish, etc.
Chocolate Brownies
\$11.82++

The Huge Hero (A Twin City Classic)

Deli Sliced Ham, Salami and Bologna; Cheddar, Swiss and Provolone Cheese
Topped with Lettuce, Tomato, Onion, Pickles and Bell Peppers
Finished with Vinegar-Oil Dressing and Garnished with Pepperoncini and Olives
3 Foot (15 to 20 people) \$75.54
6 Foot (30 to 40 people) \$107.94
Club Option: Ham and Turkey; Swiss and American Cheese
Embellishments, per person
Potato Salad-\$1.38 Potato Chips-\$1.38 Brownies or Cookies-\$1.38

Italian Deli Buffet

Romaine Salad with Parmesan Caper Dressing, Marinated Vegetable Salad with Italian Dressing
Penne Pasta Salad with Pesto-Balsamic Vinaigrette
Deli Sliced Ham, Roast Beef, Salami and Imported Sausages
Feta, Mozzarella and Provolone Cheeses
Roasted Vegetables, Pepperoncini, Onion, Tomato, Olives and Pickles
Pesto, Chipotle and Regular Mayonnaise; Assorted Mustards
Italian Focaccia and Sliced European Breads with a display of Olive Oil, Balsamic Vinegar,
Sweet Butter
\$13.98++

Deli Style Box Lunch Menu \$9.78++ Each

Minimum Order of 12

Select 2 different types of sandwiches per order up to 25; or 3 different types of sandwiches of 26 or more. All sandwiches are to have the same side items. There will be a \$1.00 charge per box should the catering contact desire a different side item within the same order. Please ask for details when ordering for an explanation of side items. Sandwiches are available in an upgraded clear and black container for an additional \$1.00. All box lunches contain an apple.

Meat and Cheese Choices:

Ham and Swiss, Turkey and Cheddar, Beef and Provolone, Walnut Chicken Salad, Ham Salad or Tuna Salad

All Sandwiches are garnished with Lettuce, Tomato, Red Onion and a Pickle

Bread Choices:

Baguette, White Bread, Whole Wheat or Croissant

Accompaniment Choices:

Classic Potato Salad
Penne Pasta Salad Vinaigrette
Country Creamy Pasta Salad
Red Potato Salad
Creamy Cole Slaw
Packaged Potato Chips
Marinated Vegetable Salad
Fresh Fruit Salad (if available)

Dessert Choices:

Chocolate Brownies
Chocolate Cake
Carrot Cake
Chocolate Chip Cookies
Sugar Cookies
Oatmeal Raisin Cookies
Rice Crispy Bars
Lemon Bars

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Container Sandwiches

Served with one accompaniment and a dessert item
All sandwiches receive the same accompaniments per order

- Hoagie Sandwich** **\$9.66**
Ham, Salami and Turkey layered with Swiss, Cheddar and American Cheeses. Topped with Lettuce, Bell Pepper, Tomato, Red Onion, Pickle and Classic Style Vinegar-Oil Dressing. Served on a Fresh Baked Baguette
- Grilled Italian Vegetable Sandwich** **\$10.74**
Marinated and Grilled Eggplant, Bell Pepper, Tomato, Zucchini, Yellow Squash, Portabella Mushrooms and Red Onion. Served with Pesto on a Baked Baguette and Drizzled with Italian Dressing.
- Panini with Turkey Breast, Gorgonzola and Roasted Sage** **\$10.74**
Served on Grilled Crusty Bread with a Side of Italian Herb Dressing.
- Panini Rueben** **\$10.74**
Corned Beef, Swiss Cheese, Sauerkraut and Russian Dressing. Served on Grilled Crusty Bread
- Foccacia Sandwich** **\$9.66**
Your Choice of: Cured Ham, Turkey, Walnut Chicken Salad or Grilled Vegetables. Topped with Red Onion, Shredded Lettuce, Tomato, Jalapeno Cheese and a Pickle. *Your choice of Pesto Mayonnaise, Chipotle Mayonnaise or Italian Herbed Dressing*
- Italian Beef Sandwich** **\$10.74**
Marinated Sliced Roast Beef with Garlic, Oregano and Thyme. Served on Crusty Bread.
- Turkey Cuban Sandwich** **\$10.74**
Deli Sliced Turkey Breast and Ham with Jalapeno Cheese, Pickles and Chipotle Mayo. Served on a Toasted Onion Bun
- The Black and Bleu Sandwich** **\$10.74**
Sliced Roast Beef with Bleu Cheese and Caramelized Onion. Served on Baked Crusty Bread.

Container Salads

Served with a Breadstick, and Choice of One Dessert

- Classic Chef Salad** **\$9.66**
- Mesquite Marinated Sliced Chicken Breast** **\$9.66**
Served with Fresh Greens and Vegetables with Herb Vinaigrette on the Side
- Turkey or Chicken Caesar Salad** **\$9.66**
Served with Classic Caesar Dressing, Fresh Grated Parmesan Cheese and Croutons
- Cavatappi Salad with Assorted Roasted Vegetables** **\$8.58**
Cavatappi Pasta Tossed with Parmesan Cheese and Your Choice of Peppercorn Buttermilk Dressing, Pesto or Balsamic Tapenade
- Special Events Chopped Salad** **\$11.94**
Fresh Mixed Greens with Herb Marinated Chicken Breast Slices, Crumbled Bleu Cheese, Diced Tomatoes, Corn Relish, Real Bacon Bits and Crispy Wonton Strips. Served with a Sweet Italian Herb Vinaigrette
- Asian Chicken Salad** **\$10.74**
Fresh Mixed Greens with Marinated Chicken Breast Slices, Sliced Almonds and Crispy Wonton Strips. Served with a Sweet and Sour Vinaigrette
- Tortilla Salad** **\$11.94**
Fresh Mixed Greens with Your Choice of Marinated Julienne Chicken or Steak, Shredded Cheese, Green Onions, Black Olives, Refried Beans, Salsa, Sour Cream and Guacamole. Served with Tortilla Chips on the Side and Choice of Dressing.

Fajita Fiesta

Tossed Salad with Western and Ranch Dressing

Chicken or Beef Fajitas

Tortilla Shells, Bell Pepper, Yellow Onion, Black Olives, Tomatoes, Lettuce, Sour Cream, Guacamole, Pico De Gallo, Salsa Fresco, Salsa Rojo, Black Bean Salsa, Refried Beans, Spanish Rice and Tortilla Chips

\$13.98 both Chicken and Beef: \$15.06

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Business Luncheon Buffets

Buffets are designed to be self-service. Service attendants are available for additional fees. Buffets include a choice of two salads, one potato or rice selection, one vegetable selection, Rolls, Butter and a dessert selection. All buffets include set up with heavy duty disposable plates, napkins and flatware, as well as all items needed to serve the food. A 12 person minimum on luncheon buffets. Dinner service is an additional \$3.00 per person.

One Entrée: \$11.94 Two Entrees: \$13.98

Chicken Entrees:

Baked Seasoned Chicken
Flame Roasted Chicken
Creamy Country Chicken
Fried Chicken

Breast of Chicken Entrees (\$1.50 Additional):

Chicken Teriyaki
Sautéed Breast of Chicken with Marsala, Madeira or Sherry Mushroom Sauce
Grilled Chicken Breast with Pesto Cream Sauce
Mesquite Grilled Chicken Breast with Kalamata Olives, Garlic and Rosemary

Beef Entrees (\$1.00 Additional):

Beef Stew with Biscuits
Chopped Barbecue Beef with Buns and condiments
Beef Stroganoff or Beef Burgundy with Egg Noodles
Beef Teriyaki
Traditional Swiss Steak

Turkey Entrees:

Turkey A la King with Pastry Shells
Turkey Dijon, Stuffed with Carrots and Zucchini
Roast Turkey (whipped potatoes, gravy and stuffing)

Pork Entrees:

Roast Loin of Pork with Sherry Mushroom Sauce
Pork Blanquette in Rich Creamy Sauce with Carrots
Barbecue Ribs-Three Bone Portion (Additional \$1.00)
Baked Ham with Pineapple Raisin or Cherry Port Sauce

Pasta Entrees:

Italian Sausage or Vegetarian Lasagna
Penne Pasta with Chicken, Vegetables and Parmesan Crème Sauce
Spaghetti and Meatballs in Marinara Sauce
Linguine with Sausage, Tomatoes and Peppers

Salads:

Garden Greens with Mixed Dressings
Caesar Salad
Parmesan Pasta
Marinated Vegetable
Cole Slaw
Potato Salad

Potato or Rice Selections:

Skillet Sautéed Potatoes
Parsley Buttered Potatoes
Rosemary Roasted Potatoes
Fresh Whipped Potatoes with Gravy
Spanish Rice
Steamed Jasmine Rice
Rice Pilaf
Apricot Almond Rice
Wheat Berry Pecan Rice

Desserts:

Chocolate Brownies
Assorted Cookies
Rice Crispy Bars
(Other items available upon request)

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Hors D'oeuvres

Based on 50 pieces, or as noted

Chilled Selections:

Assorted Mini Croissant Sandwiches	\$81.00
Apple, Gorgonzola and Walnut Fleurette	\$70.20
Marinated Asparagus Spears in Prosciutto	\$81.00
Garlic Bruschetta with Goat Cheese, Oven Roasted Tomatoes and Pesto	\$75.60
Toasted Bruschetta with Garlic, Tomato and Greek Olive Tapenade	\$81.00
Chicken Liver Mousse with Sage and Chives on Cayenne Crouton	\$70.20
Iced Jumbo Shrimp with Tequila Lime Cocktail Sauce and Lemons	\$135.00
Shrimp Canapé, Cocktail Cream Cheese, Capers and Roasted Peppers	\$97.20
Salmon and Chevre with Flying Fish Caviar Barquettes	\$89.40
Pecans with Dried Figs wrapped in Prosciutto	\$70.20
Croustades with Sweet Pepper Ratatouille	\$70.20
Danish Ham Rolls	\$54.00
Corned Beef and Swiss Cheese Towers	\$70.20
Profiteroles with Chipotle Beef, Walnut Chicken and Ham Filling	\$102.60
Beef Roll Ups with Horseradish Cream Cheese	\$59.40
Salmon Lox with Dill Cream Cheese on Dark Rye	\$89.40
Salmon Cucumber Canape	\$81.00
Asian Sashimi Display with Wasabi and Dipping Sauces	\$156.60



Warmed Selections:

Shiitake Mushrooms Stuffed with Italian Sausage in Tomato Coulis	\$89.40
Mushrooms Stuffed with Spinach, Parmesan Cheese, a hint of Pernod	\$89.40
Chorizo and Fennel Strudel	\$89.40
Reuben Strudel with Tomato Remoulade Sauce	\$81.00
Egg Rolls with Vietnamese Dipping Sauce	\$102.60
Swedish Meatballs with Horseradish Burgundy Sauce	\$81.00
Classic Rumaki	\$81.00
Scallops wrapped in Prosciutto	\$102.60
Water Chestnuts wrapped in Bacon	\$70.20
Spicy Chicken Wings with Ranch Dipping Sauce and Celery Sticks	\$81.00
Grape Leaves Stuffed with Basmati Rice, Seasoned Lamb and Lemon	\$135.00
Smoked Salmon Stuffed Crescents	\$89.40
Spanakopita	\$102.60
Pork Tenderloin Medallions with Sauce Ratatouille	\$89.40
Pot Stickers with Asian Dipping Sauce	\$102.60
Grilled Artichoke Dip with Focaccia	\$81.00
Thai Satays: Choice of Pork or Chicken with Spicy	\$124.20
Garlic Beef Skewers with Asian Hoisen Sauce	\$89.40
Sesame Chicken Tenderloin with Honey Mustard Dipping Sauce	\$102.60
Mini Quiche Lorraine	\$81.00
Japanese Beef Roll Ups with Asparagus and Teriyaki Glaze	\$89.40
Duck Skewers with Roasted Garlic, Jalapeno Currant Glaze	\$89.40
Beef or Salmon Mini Wellington	\$108.00
Smoked Duck, Gorgonzola and Apricot Phyllo Triangles	\$108.00
Stuffed Yukon Gold Potatoes with Shiitake Mushroom, Asiago Cheese	\$97.20
Jamaican Jerk Pork Kabobs	\$81.00
Greek Chicken Souvlakia	\$75.60
South American Chimichurri Beef Rolls	\$81.00

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Hors D'oeuvres, Continued

Based on 50 pieces, or as noted

Antipasto Platters and Chilled Hors D'oeuvre Displays	
International Cheese and Fruit Display with Assorted Crackers (per pound)	\$23.76
Domestic Cheese and Fruit Display with Assorted Crackers (per pound)	\$18.36
Antipasto Display: Italian Ham, Imported Sausages and Salami; Feta, Mozzarella and Provolone Cheese, Marinated Asparagus, Red Onion, Tomato, Pepperoncini and Olives	\$246.00
Salmon Lox Display: A mosaic of Capers, Onion, Sweet Peppers, Egg Yolks And Whites, Served with Miniature Bagels and Mustard Dill Sauce	\$300.00
European Vegetable Display: Roasted and Marinated Bell Peppers, Root Vegetables, Tomatoes, Endive, Feta Cheese and Imported Olives	\$102.60
Smoked Salmon Cheese Ball with Capers, Dill and Miniature Bagels	\$81.00
Fresh Garden Vegetables with Garlic Dill Sauce	\$75.60
Italian Salad Display: Caponata; Penne Pasta Salad; Balsamic Vegetables And Artichokes, Baby Corn, Portabello, Fennel and Asparagus Salad	\$102.60
Vegetarian Tapas Display: Baba Ghannouj, Humus b'Tahini, Eggplant Marmalade, Black Bean Salsa with Pita Triangles, Lavosh and Crostini	\$102.60
Mussels, Clams and Sausage with Onions, Peppers in Saffron Broth	\$162.00
Mushroom, Bacon, Spinach and Pesto Quiche	\$97.20
Assorted Pate and Terine Display with Crostini, Melba Toast and Wafers Served with Assorted Condiments and Cumberland Sauce	\$89.40
Baked Brie in Puff Pastry with Apples and Walnuts	\$81.00

*Carving Station Additions

Steamship Round of Beef with Silver Dollar Rolls, Assorted Mustards Horseradish Sauce and Au Jus (175 – 250 people)	\$492.00
Inside Round of Beef with Rolls and Condiments (100 people)	\$246.00
Roast Beef with Cabernet Sauce, Assorted Condiments and Rolls (50 people)	\$162.00
Honey Cured Ham with Rolls and Condiments (75 people)	\$155.25
Roasted Breast of Turkey with Rolls and Condiments (35 to 40 people)	\$81.00

***Carving Station Fee of \$65.00 per Station is Applied**

Hors D'oeuvre Theme Parties

All Menus Can Be Customized

Light Hors D'oeuvre Reception

Fresh Vegetable Tray with Dill Dip
Domestic Cheese and Fruit Display with Assorted Crackers
Assorted Cocktail Sandwiches
Meatballs with Horseradish Burgundy Sauce
Water Chestnuts Wrapped in Bacon
Spicy Chicken Wings with Ranch Dipping Sauce

\$9.90++

Embellishments per Person:

Carved Roast Beef or Turkey Breast	\$3.00, plus Chef fees
Carved Baked Ham	\$2.34, plus Chef fees



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Hors D'oeuvre Theme Parties Continued

All Menus Can Be Customized

The Italian Antipasti Party

25 Person Minimum

A Display of:

Italian Ham, Imported Sausages and Salami; Feta, Mozzarella and Provolone Cheese, Marinated Asparagus, Red Onion, Tomato, Pepperoncini, Olives and Pickled Items

Chafers of:

Mushrooms Stuffed with Italian Sausage
Pork Tenderloin with Ratatouille Sauce
Focaccia with Pesto, Goat Cheese, Roasted Garlic, Peppers and Vegetables

Butlered Items:

Bruschetta with Goat Cheese, Oven Roasted Tomatoes and Pesto
Croustades with Sweet Pepper Compote
Salmon Canapés with Cream Cheese

Alternatives to Butlered Items (Choice of Two)

Crab, Smoked Salmon, Vegetable and Seasoned Chevre Torta
Italian Mixed Vegetables, Ricotta and Goat Cheese Torta
Terrine De Pollo

All Served with Crostini, Lavosh and Wafers

Dessert:

Tiramisu Trifle

Begins at \$17.94++

Embellishments, per Person:

Mussels, Clams and Italian Sausage with Grilled Onion and Bell Peppers in Tomato White Wine Sauce	\$3.00
Beef Carpaccio Caponatina	\$2.70
Caesar Salad with Croutons and Anchovies	\$1.80

Dinner Hors D'oeuvre Extravaganza

50 Person Minimum

International Cheese and Fruit Display with Assorted Crackers
Salmon Lox Display with Capers, Onion, Peppers, Egg Yolks and Whites, Mini Bagels
Baked Brie in Puff Pastry
Fresh Vegetable Display with Dill Dip

Butlered Items:

Danish Ham Rolls
Corned Beef Towers
Croustades with Bell Pepper Ratatouille
Marinated Asparagus in Prosciutto

Chafers of:

Mushrooms Stuffed with Spinach, Parmesan and Pernod
Swedish Meatballs with Horseradish Burgundy Sauce
Chicken Satays with Spicy Peanut Sauce
Scallops Wrapped in Prosciutto

Carving Station:

Roast Beef and Roast Turkey Breast with Assorted Sauces and Silver Dollar Rolls

Dessert Station:

Assorted Petit Fours and Dessert Bars
Regular and Decaffeinated Coffee with Accompaniments

\$21.54++

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DELICATESSEN EXTRAVAGANZA

The Deli Salad Buffet

Twenty-Five Person Minimum

Fruit Salad

Walnut Chicken Salad, Ham Salad and Chipotle Beef Salad

Cheddar, Swiss and Provolone Cheese

Tomato, Lettuce, Onion, Pickles

Sliced Breads and Rolls

Potato Chips

Chocolate Chip Cookies

\$10.74 per Person ++

The Country Deli Buffet

Fifteen Person Minimum

Cole Slaw and Potato Salad

Roast Beef, Turkey and Ham

Cheddar, Swiss and Jalapeño Cheese,

Tomato, Lettuce, Onion,

Sliced Breads and Rolls

Pickles, Mustards, Mayonnaise, Horseradish, etc.

Chocolate Brownies

\$11.94 per Person ++

The Urban Deli

Twenty-Five Person Minimum

Fresh and Pickled Relish Tray

Country Style Pasta Salad and Marinated Vegetable Salad

Smoked Turkey Breast, Corned Beef and Cured Ham.

Aged Cheddar, Swiss and Dill Havarti Cheese.

Tomato, Lettuce, Onion,

Sliced Breads and Assorted Rolls

Assorted Mustards, Butter, Mayonnaise, Tomato Rémolade, etc.

Assorted Dessert Bars

\$14.34 per Person ++

Italian Pranzo

Fifty person minimum

•Romaine with Parmesan Caper Dressing.

•Penne Pasta Salad with Balsamic Dressing,

Kalamata Olives, Oven Dried Roma Tomatoes.

•Golden Potato Salad with Port Wine Vinaigrette

•A Decorative Display of Domestic and Cured Ham, Chilled Italian Beef

Turkey, Mortadella, Imported Sausages, and Salami, with condiments,

Feta, Mozzarella, Provolone, Marinated Asparagus,

Pepperoncini, Onion, Tomato and Olives,

Chilled Roasted Vegetables Garnished with Italian Dressing.

•Italian Crusty Breads and Sweet Butter.

\$16.74 per Person ++

Available Soups: Chicken Noodle and Beef Vegetable, \$1.25 with Deli's

Deli-Dessert Additions (Per Person)

Chocolate Brownies	\$1.50
Assorted Miniature Cheese Cake Selection, (2 per guest)	\$2.34
Gourmet Dessert Bar Display:	\$3.54
Carmelita, Cherry Streusel, Chocolate Mint, Peanut Butter	
Chocolate and Lemon Bars	
The Dessert Trifle Assortment:	\$3.54
Chocolate Brownie-Kahlua Trifle, Tiramisu Trifle	
Mixed Fruit, Berry and Marsala Crème Trifle	
Elite Tarts and Torte Selections:	\$4.74
Chocolate Truffle Mousse Cake, Almond Amaretto Mousse Cake	
Chocolate Chocolate Torte, Walnut Layer Cake	

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Picnics Galore

All menus can be customized



Country Picnic

Creamy Cabbage and Broccoli Slaw
Vegetable and Pickled Item Tray

Hamburgers, Braunschweiger and Chicken Breast

Sandwiches on Appropriate Buns

Lettuce, Tomato and Onions
Assorted Salsas and Mayonnaise

Dilled Red Potato Salad

Fresh Fruit Tray

Chocolate Brownies

\$13.14++



The Phoenix

Tossed Greens with Cilantro Ranch Dressing
Corn, Tomato and Bell Pepper Salad

Southwestern Pasta Salad

Mixed Bean, Onion and Fresh Tomato Salad

**Grilled Turkey, Onion and Avocado Chili Enchiladas
with Chipotle Red Sauce**

Grill Pork Chops with Jalapeño Currant Glaze

Poblano and Onion Chutney, Roasted Tomato Salsa

Skillet Cayenne Potatoes

Grilled Roma Tomatoes with Pepper Jack Cheese and
Grilled Onions.

Southwestern Ranch Beans.

Flour Tortilla Shells

Chocolate Cake

\$19.14 ++



Dos Amigos

Fajitas and Carnaitis

Tortilla Chips with Salsa

Spicy Cole Slaw and Tossed Salad with
Jalapeño Vinaigrette

Fajitas (Chicken or Beef)

Bell Peppers, Yellow Onion and Tortilla Shells

Assorted Salsas, Sour Cream, Pico de Gallo,

Lettuce and Tomatoes

Carnitas de Pork Tacos

Mexican Corn and Refried Beans

Mexican Potatoes with Chilies

Chocolate Brownies and

Watermelon Slices

\$17.94++

(Beef and Chicken Fajita \$20.34)

Spanish Paella or Shrimp Fajitas

Additional \$3.00 per person



Texas Barbecue

Texas Long Horn Salad with Caesar Lime Dressing

Country Sweet and Sour Coleslaw

Chipotle Potato Salad

Texas Style Barbecued Ribs

Flame Grilled Chicken

Or

Barbecued Beef Brisket with Buns

Fresh Corn on the Cob (in season)

Barbecued Baked Beans

Pickled Jalapeños, Pickle Chips, Barbecue Sauce
and Chopped Onions

Chow Chow and Garden Relish

Fried Skillet Potatoes with Onions and Garlic

Watermelon Wedges

Chocolate Brownies

\$21.54++

The Dakota

Tossed Salad with Ranch Dressing

Pasta Salad, Vinaigrette

Vegetable Salad Medley

T-bone Steak (10 to 12 ounce)

Steak Sauce Display

Oven Baked Potato with Butter and Sour Cream

Corn on the Cob and BBQ'd Baked Beans

Apple Pie

\$29.94++

New York Strip Steak \$23.94



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Theme Buffets

All menus can be customized

American Eclectic Buffet

Minimum of 50 people

Garden Green Salad, Assorted Dressings

Marinated Vegetable Salad

Choose from the following entrees:

Beef Stroganoff with Egg Noodles

Beef Burgundy

Loin of Pork with Sherry Mushroom Sauce

Beef or Chicken Teriyaki

Grilled Chicken Breast, Piccata or Madeira Sauce

Baked Chicken

Chicken Fricassee

Chicken Cacciatore

Turkey Dijon

Chicken and Ham Jambalaya

Louisiana Red Beans and Rice with Sausage

An Appropriate Potato, Pasta and /or Rice Selection

Appropriate Fresh Vegetable Selection

Rolls and Butter

Coffee Station

Dessert Selection: (Choose one)

Chocolate Brownies

Chocolate Cake

Carrot Cake

One Entrees \$11.94 ++

Two Entrees \$14.34 ++

Dinner Menu, Additional \$2.00 per Person ++

Greek Feast

Hor d'ouvres and Salad

Keftdhakia, Meat Balls, Greek Style

Spanakopita, A Spinach filled Pastry with Feta Cheese

Dolmadhkia, Stuffed Grape Leaves with Lamb, Rice and Seasonings.

Roasted Vegetable Display with Greek and European Cheese,

Mediterranean Olives and Pickled Items Marinated in Lemon,

Greek Oregano and Herbs and Olive Oil.

Greek Salad with Cucumber, Onion, Tomato, Garlic, Kalamatas, Oregano

Olive Oil and Vinegar

Tabbouleh

Moutabel and Humus with Pita Triangles

Choice of Entrees:

Moussaka

Layers of cooked Eggplant alternating with a mixture of Ground Beef and

Lamb, Onion, Tomato, Parsley and Spices

Pastitsio

Pasta baked with Grated Cheese and Ground Beef, Onion and Tomato

Sauce.

Gyro

Lamb and Beef served buffet style with the Pita Bread and Onion, Bell

Peppers, and a Cucumber Yogurt Sauce.

Souvlakia

Marinated and Seasoned Lamb and Beef Skewers with Peppers and Onions.

Grilled Eggplant, Zucchini, Yellow Squash, Roma Tomatoes

Saffron Rice Pilaf with Wheat Berries and Bulgar

Artichoke Hearts, with Onions and Tomatoes

Bread and Pita with Butter and Spreads

Desserts:

Baklava and an Apricot and Kirsch Trifle

Price based on selections, beginning at \$17.94 per person++

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Theme Buffets, *continued*

All menus can be customized

French Dèjeuner

- Mesclun Salad with Orange Vinaigrette and Walnuts
- Celeriac and Tart Apple Salad
 - Nicoise Salad
 - Petit Pains with Butter
- Choice of two entrees:***
- Chicken Breast Piccata
 - Coq au Vin
 - Pork Blanquette
- Roast Loin of Pork, Sauce Sherry Mushroom
 - Beef Bourguignonne
 - Beef Provencale (Beef Stew)
- Cod Fish or Seasonal Fish, Sauce Nantua
- Cassoulet (a Chef Specialty)
 - Quiche Lorraine
- Choice of Two Accompaniments:***
- Scalloped Potatoes
- Potatoes Dijonnaise
- Roasted Potatoes with Garlic and Thyme
- Green Beans Almandine
- Cauliflower Polonaise
- Carrots Vichy

Desserts:

Chocolate and Strawberry Mousse

Prices beginning at \$15.54 per person ++

Dinner Menu, Additional \$3.00 per Person ++

Eastern European Buffet

- Fresh Vegetable Display
- Assorted Herring display
- Beet and Onion Salad
- Wilted Sweet and Sour Slaw with Bacon
- Multi-grain Breads and Rolls with Butter
- Choice of Entrees:***
- Grilled Bratwurst, Pork Loin with Sauerkraut
- Braised Ribs with Wine Kraut and Spaetzil
 - Hungarian Beef Stew with Dumplings
 - Pork Cutlets in Weissein Sauce
- Roast Pork Loin with Mushroom Sauce
- Pork Chops Odessa with Mushroom and Savory Strudla
- A Minnesota "Taste of Elegance" winning entree*
- Braised Chicken with Pastry Patties
- Turkey Roulade with Dijon Sauce
- Sauerbraten (Need 10 day notice)
- Choice of Two Accompaniments:***
- Potato Latkes
- Fried Potatoes with Onions and Garlic
 - Steamed Red Potatoes
 - Braised Red Cabbage
 - Kluski Noodles
- Spaetzil or Roundknodle
 - German Green Beans
 - Seasoned Carrots
 - Sweetened Sliced Beets

Dessert:

Apple Strudel and/or German Kuchen

Two entrées beginning at \$19.14 per person ++

Three entrées beginning at \$22.74 per person ++

Additional accompaniments and selections available with an additional Charge

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Theme Buffets, *continued*

All menus can be customized

Caribbean Islands

Hor d'oeuvre and Salad Selections:

- Seafood Escabèche
- Tropical Fruit, Berry and Cheese Display with Assorted Crackers
 - Vegetables with Caribbean Dip
 - Salad Bar with Assorted Dressings
- Shrimp and Avocado wrapped with Bacon
 - Creole Clam Stuffed Mushrooms
 - Cuban Black Bean Soup
 - Fresh Rolls and Butter

Entrée Selections:

- Chicken with Coconut and Curry Sauce
 - Curried Lamb Stew
 - Jamaican Jerked Pork or Chicken
 - Curried Grilled Chicken
 - Lamb Creole
- Baked Snapper or Swordfish with Orange Sauce and Avocado

Accompaniment Selections:

- Brown Rice Pilaf with Bell Peppers
 - Fried Plantains
 - Grilled Corn
 - Stir-Fried Vegetables
 - Orange Glazed Carrots

Assorted Condiments, sauces and breads

Dessert Selections:

- Bread Pudding with Rum Sauce
- Banana and Mango Trifle

Price based on selections, beginning at \$19.14 per person++

Hawaiian Luau

Salad Bar:

- Avocado, Bell Pepper, and Carrot with Mango Maui Onion Dressing.
 - Tossed Big Island Greens with Passion Fruit Vinaigrette
 - Island Style Pasta Salad
 - Pleasant Hawaiian Slaw
- Hawaiian Style Fruit and Cheese Display with Assorted Crackers
 - Vegetables with Seaweed and Tarragon dip
 - Assorted Rolls with Butter

Entree Selections:

- Kona Style Roast Steamship of Beef with Chinese Anise Sauce
- Korean Style Barbecue Ribs with Paniolo Barbecue Sauce
- Shoyu Chicken with Five Spice Powder, Cilantro and Shiitake Mushrooms
 - Kahlua Pig, Teriyaki Glaze
- Grill Fresh Tuna, Lanai Mango Chutney
- Other Selections Per Discussion**

Accompaniment selections:

- Curried Rice with Tri-colored Peppers
 - Carrots and Root Vegetables
 - Baked Hawaiian Beans
 - Buttery Corn on the Cob (in season)
 - Smoky Roasted Potatoes with Herbs
- Grilled Eggplant, Zucchini, Summer Squash and Bell Peppers.

Dessert Selections:

- Waipio Banana Chocolate Composition
- Pineapple Upside Down Cake with Pecan
- Strawberry Whipped Cream Trifle

Price based on selections, beginning at \$22.74 per person++

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Theme Buffets, *continued*

All menus can be customized

Vegetarian Buffet:

- Domestic Cheese and Fresh Fruit Display with Assorted Crackers
 - Fresh Vegetable Display with Roasted Tomato Dip
 - Penne Pasta Salad with Balsamic Dressing
 - Romaine Salad with Caper Dijon Dressing

Entrees Choices:

- Portabello Mushroom and Caramelized Onion Quiche
 - Vegetarian Lasagna
 - Vegetarian Greek Moussaka
 - Stuffed Cabbage Rolls with Lentil Ragout
- Baked Mushroom Lasagna with Italian Herbs and Béchamel Sauce
- Capellini with Capers, Roasted Tomatoes, Leeks, Kalamatas, Garlic and Olive Oil
- Baked Penne Pasta with Artichoke, Spinach, Mushrooms and Asiago Cheese
 - Noodles and Vegetables with Tofu, Indian Style

Accompaniment Suggestions:

- Roasted Rosemary Red Potatoes
 - Grilled Italian Vegetables
 - Baked Tomatoes with Parmesan
 - Stir-fry Vegetable with Miso Sauce
- Seasoned Skillet Potatoes with Garlic, Onion and Thyme
 - Wheat Berry Walnut Rice

Desserts:

Assorted Trifles

Coffee, Decaffeinated Coffee and Ice Tea Station

Price based on selections, beginning at \$16.74 per person++

Pasta Bar and Salad bar Buffet

Salad Bar:

Romaine with Caesar Dressing, Croutons, Parmesan Cheese and Anchovies
Caponata Salad and Caprese Salad with Balsamic Vinaigrette

Pasta Bar:

Pappardelle, Penne and Bucatini Fusilli

Accompaniments:

Chicken, Ham, Pancetta, Italian Sausage, Assorted Herbs, Pesto, Kalamatas, Pinenuts, Dried Tomatoes, Balsamic Vinegar, Olive Oil, Parmesan and Asiago

Vegetable selections:

Arugula, Tomato, Garlic, Roasted Red Onion, Roasted Peppers, Spinach, Assorted Vegetables and Mushrooms

Sauce Selections:

Chicken Stock, Alfredo, Pesto Cream Sauce and Marinara

Lasagna: (choice of one)

Mushroom and Duck

Spinach Bolognese Style

Vegetarian Style

Accompaniments: (choice of two)

Polenta with Mushrooms

Roasted Italian Vegetables

Baked Roma Tomatoes with Mozzarella

Vegetable Ratatouille

Green Beans with Garlic and Parmesan

Herb and Garlic Roasted Potatoes

Desserts:

Assorted Trifles

Coffee, Decaffeinated Coffee with Accompaniments

Price based on selections, beginning at \$19.14 per person++ and Carver fees



Theme Buffets, *continued*

Taste of the Globe Buffet

All menus can be customized

Fifty (50) person minimum

- Antipasto Platter of Meats Vegetables and Cheeses.
- Italian Romaine Salad with Caper Parmesan Dressing and Croutons.
- Penne Pasta, with Tomatoes, Basil, Feta Cheese, and Balsamic Vinaigrette.
 - Prosciutto, Tomato and Goat Cheese Crostini
 - Bruschetta with Pesto, Tomato and Mozzarella
 - Rolls, Breads and Flat Breads with Butter

Choose from the Following Entrees:

- Salmon with Grilled Fennel and Oven Roasted Tomatoes
 - Cajun Catfish Fillets with Crayfish and Shrimp
 - Clams, Mussels and Sausage Provencal
- Grilled Breast of Chicken in Pesto Cream Sauce
 - Baked Chicken Vesuvio
- Chicken Breast with Black Olives, Garlic and Rosemary
 - Chicken Breast Tandoori
 - Caribbean Curried Chicken
 - Jamaican Jerked Pork
 - Sweet and Sour Pork
- Roast Pork Loin in Zinfandel Beet Sauce
 - Country Barbecued Spare Ribs
- Sausage with Onions, Tomatoes and Bell Peppers
- Fettuccine with Chicken Breast in a Italian Cream Sauce
- Linguine with Chicken, Mushrooms, Bell Pepper and Tomatoes
 - Duck and Mushroom Lasagna
 - Cheese Ravioli in a Garlic Cream Sauce
- U.S.D.A. Beef with Onions and Mushrooms in a Chianti Sauce
 - Leg of Lamb, Hunter Style

Accompaniment: (Choose Three of the Following)

- Roasted Root Vegetables with Fennel
 - Julienne of Fresh Carrots with Dill
 - Zucchini, Yellow Squash with Roma Tomatoes
 - Green Bean with Basil, Garlic and Parmesan
 - Cauliflower, Broccoli and Carrots with Thyme
 - Sautéed Dilled Cucumbers
 - Grilled Italian Vegetables with Garlic and Herbs
 - Lentils with Italian Bacon
 - Sautéed Peppers, Eggplant and Tomatoes
 - Baked Tomatoes with Parmesan
 - Sautéed Cabbage with Prosciutto
 - Roasted Potatoes with Fennel Fern
 - Skillet Sautéed Potatoes with Garlic and Oregano
 - Potatoes Gratinata
 - Mashed Potatoes with Garlic and Dill
 - Fucilli Pasta with Olive Oil, Garlic and Italian Herbs
 - Penne Pasta with Basil and Mushroom Cream Sauce
 - Farfalla Pasta with Gorgonzola Sauce
 - Seasoned Polenta with Sautéed Mushrooms
- Chocolate Truffle Mousse, Almond Amaretto Mousse, Chocolate Torte
Coffee, Decaffeinated Coffee and Tea Station

Two Entrees \$27.54

Three Entrees \$31.14

Additional entrees and accompaniments priced by arrangement

Carving Station: (priced in addition to the buffet price)

- | | |
|--|--------|
| •Boneless Leg of Lamb, Rosemary Sauce, | \$5.94 |
| •Roast Prime Rib, Au Jus | \$5.40 |
| •Honey Cured Ham | \$4.50 |
| •Tenderloin of Beef, Madagascar | \$5.40 |
| •Steamship of Beef | \$4.74 |
| •Peppered Tuna Loin, Wasabi and a Vietnamese Dipping Sauce | \$8.34 |

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Dessert Selections

Variety Desserts: Priced per slice or as noted, 24 Hours Notice

New York Style Cheese Cake with or without Chocolate Sauce	\$3.00
Cheese Cake Miniatures Display (two <i>per person</i>)	\$2.34
Chocolate Brownies	\$1.50
White, Marble or Chocolate Sheet Cake, Half or Full Sheets Only	\$1.50
Old Fashion Apple, Blueberry or Cherry Pie	\$2.34
Carrot Cake	\$3.54
Tiramisu	\$3.90

*Gourmet Selections: Priced per slice, 48 Hours Notice

Grand Royal New York Cheesecake (Huge)	\$4.74
Banana Foster Cheesecake	\$3.54
Turtle Style Cheesecake	\$4.74
White Chocolate Raspberry Swirl Cheesecake	\$3.54
Caramel Pecan Cheesecake	\$4.74
Chocolate Swirl Cheesecake	\$3.54
Chocolate Cappuccino Torte	\$5.10
Chocolate Hazelnut Torte	\$5.94
Grand Marnier Truffle Torte	\$5.94
Devils Food Raspberry Torte	\$5.70
Triple Chocolate Torte: Devils Food, Ganache and Mousse	\$5.94
Chocolate Toffee Gateau	\$5.70
Chocolate Almond Torte	\$5.94
Layered Carrot Cake	\$4.74
Peaches and Crème Torte	\$5.70
Lemon Mist Torte	\$5.10
Lemon and Blueberry Torte	\$5.94

*Unique and Distinctive Desserts: Priced per slice, 48 Hours Notice

Towering Chocolate Layer Cake, (Gigantic)	\$8.10
Towering Carrot Layer Cake, (Gigantic)	\$8.10
Kentucky Bourbon Pecan Tart	\$4.74
Mountain Berry Crème Flan	\$5.10
Caramel Apple Tart	\$4.74
Chocolate Caramel Pecan Tart	\$4.50
Strawberry Montrachet Tart	\$4.50
Fresh Fruit Tart (Seasonal)	\$3.90
Raspberry Rhubarb Tart	\$3.90

Unique Individual Desserts: Priced per piece, 48 Hours Notice

Individual Chocolate Crème Brulee Pyramid	\$8.34
Individual White Chocolate Baileys Pyramid	\$8.34
Individual Dark Chocolate, Raspberry Mousse Pyramid	\$8.34
Individual White Chocolate, Peach Mousse Pyramid	\$8.34
Individual Chocolate, Blackberry, Lemon or Hazelnut Torte	\$8.34

* Sold as Whole Sliced Torts and Tarts Only

The Dessert Bar Assortment

(2) Per Guest

Carmelita, Cherry Streusel,
Mint Julep, Peanut Butter Chocolate
And Pumpkin

\$4.74 per Person

The Assortment of Cookies

(2) Per Guest

Chocolate Chip,
Peanut Butter, Sugar and
Chocolate Chunk

\$3.54 per Person

The Elite Buffet Assortment

Chocolate Truffle Mousse Cake
Almond Amaretto Mousse Cake
Chocolate Chocolate Torte
Walnut Layer Cake

\$5.94 per Person

The Dessert Trifle Assortment

Chocolate Brownie and Kahlua Trifle
Tiramisu Trifle
Mixed Fruit, Berry and Marsala Cream Trifle

\$3.54 per Person