



BANQUET & EVENT MENU

REVISED MAY 13, 2024

BANQUET & EVENT MENU

BREAKFASTS, ARTISAN
SANDWICHES, & WRAPS



BREAKFAST BUFFETS

MINIMUM 25 GUESTS
1 HOUR SERVICE

CONTINENTAL BUFFET 18

- Assorted Muffins, Pastries, & Bagels w/ Cream Cheese
- Fresh Fruit and Yogurt
- Add Granola for 1.5

CLASSIC BUFFET 21

- Scrambled Eggs w/ Cheese
- Parmesan Hashbrowns
- French Toast w/ Maple Syrup
- **Choice of** Bacon, Sausage or Turkey
- Fresh Fruit

BREAKFAST SOLOS

PRICED PER DOZEN

CARMEL ROLLS	32
ASSORTED MINI PASTRIES	32
ASSORTED MUFFINS	39
QUICK BREADS	32
BAGELS W/ CREAM CHEESE	32
GRANOLA BARS	18

ARTISAN SANDWICHES & WRAPS

SERVED W/ HOUSE FRIED CHIPS
Substitute Soup du Jour or Garden Salad for 2

TURKEY & BACON CIABATTA 18

Turkey, Applewood Bacon, Provolone, Lettuce, & Tomato, Topped with Garlic Aioli

DELI COUNTER CROISSANT 18

Ham, Turkey, Swiss, American Cheese, Lettuce, & Tomato

ULTIMATE ROAST BEEF CIABATTA 18

Roast Beef, Caramelized Onion, Lettuce, & Tomato

ARTISAN BOXED LUNCH 25

Choice of Any Listed Sandwich, Pasta Salad, Potato Salad, or Garden Salad
Served with an Apple and a Cookie

PRICES SUBJECT TO CHANGE WITH ANNUAL PRICE REVIEWS
ALL ITEMS PRICED PER PERSON UNLESS NOTED OTHERWISE

BANQUET & EVENT MENU

CHEF CARVED STATIONS



CHEF CARVED STATIONS

MINIMUM 100 GUESTS
150 ATTENDANT FEE REQUIRED
DINNER COST +3

ROASTED WHOLE TURKEY BREAST 30

Served with Shallot Aioli

PRIME RIB OF BEEF 35

Served with Horseradish Crème

HONEY MUSTARD ROASTED PORK LOIN 32

Served with Mustard Creme Sauce

BAKED SUGAR-CURED HAM 30

Served with Honey Bourbon Sauce

ADDITIONAL ENTREES

ADDITIONAL 15 PER PERSON

HERB ROASTED CHICKEN BREAST

BEEF LASAGNA

CHICKEN PENNE ALFREDO

POT ROAST

CHEF CARVED STATION SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR ENTREE

VEGETABLE OPTIONS

- Green Beans
- California Blend
- Glazed Baby Carrot
- Asparagus
 - Additional 3 Per Person
- Roasted Vegetables
 - Additional 3 Per Person

STARCH OPTIONS

- Roasted Red Herb Potatoes
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped Potatoes
- Sweet Corn

SALAD OPTIONS

- House Salad
 - Spring Mix, Matchstick, Grape Tomato, Cucumber, & Red Onion
 - **Choice of** Cheddar Jack or Cheddar Cheese
- Caesar Salad

BANQUET & EVENT MENU

PLATED ENTREES



PLATED ENTREES

LIMIT 2 PLATED ENTREES AND/OR SALADS PER EVENT

100Z TENDER CUT 39

SIRLOIN

Grilled to Perfection

HERB ROASTED 28

CHICKEN BREAST

Boneless Grilled Chicken with
Smoked Gouda Cream Sauce

HICKORY SMOKED 30

PORK LOIN

Smoked Over Hickory Wood

SALMON DINNER 32

Pan-Seared Salmon Topped
with Creamy Dill Sauce

CHICKEN PARMESAN 28

Fried Chicken Breast with
Marinara & Parmesan a top a
Bed of Pasta

CHICKEN CORDON 30

BLEU

Panko Breaded, Pan-Fried
Chicken Breast Stuffed with
Herbs, Gruyere Cheese &
Cherrywood Ham

BRAISED BEEF SHORT 30

RIB

Boneless, Tender Beef Ribs
Cooked Slowly with
Vegetables, Herbs, & Red
Wine

ENTREE SIDES

SELECT ONE VEGETABLE,
STARCH, & SALAD TO
ACCOMPANY YOUR ENTREE

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- Asparagus
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- Roasted Vegetables
 - Additional 3 Per Person

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SALAD OPTIONS

- House Salad
 - Spring Mix, Matchstick, Grape Tomato, Cucumber, & Red Onion
 - **Choice of** Cheddar Jack or Cheddar Cheese
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PLATED SALADS



SALADS

LIMIT 2 PLATED ENTREES AND/OR SALADS PER EVENT

CHICKEN CEASAR 22

Grilled Chicken, Romaine Lettuce, Caesar Dressing, Parmesan Cheese, Grape Tomato, & House Croutons
Served with a Garlic Breadstick

THE ATHENA 22

Chopped romaine lettuce, diced tomato, cucumber, roasted artichoke, Kalamata olives, feta cheese, red and green onion, red pepper, and Greek vinaigrette

COBB SALAD 22

Egg, Bacon, Chicken, Tomato, Avocado, Black Olives, Red Onions, & Blue Cheese on Romaine Lettuce

SALAD SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR SALAD

VEGETABLE OPTIONS

- Green Beans
- California Blend
- Glazed Baby Carrot
- Asparagus
 - Additional 3 Per Person
- Roasted Vegetables
 - Additional 3 Per Person

STARCH OPTIONS

- Roasted Red Herb Potatoes
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped Potatoes
- Sweet Corn

SALAD OPTIONS

- House Salad
 - Spring Mix, Matchstick, Grape Tomato, Cucumber, & Red Onion
 - **Choice of** Cheddar Jack or Cheddar Cheese
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BANQUET & EVENT MENU

BUFFET SELECTIONS



BUFFET SELECTIONS

MINIMUM 25 GUESTS

LIMIT ONE BUFFET PER MEALTIME

DINNER COST +3

MINNESOTA CLASSIC 27

BUFFET

- **Choice of** Hamburgers and Barbeque Chicken Breast or Brats Brisket Baked Beans
- House Potato Chips and French Onion Dip
- **Choice of** Potato Salad or Coleslaw
- Served with Lettuce, Tomato, Red Onion, Swiss Cheese, & American Cheese

LITTLE ITALY BUFFET 26

- **Choice of** Chicken Parmesan or Lasagna (Beef or Vegetarian)
- **Choose two of** Penne, Cavatappi, or Gluten-Friendly Penne
- **Choose two of** Grilled Chicken, Meatballs, Broccoli, or Mushrooms
- **Choice of** Garlic Alfredo or Marinara
- Caesar Salad
- Garlic Breadsticks

DELUX DELI BUFFET 25

- Turkey, Ham, American Cheese, & Swiss Cheese
- Rolls & Croissants
- Soup du Jour
- House Fried Potato Chips with French Onion Dip
- Served with Lettuce, Tomato, Onion, Mayo, & Mustard

FRESH MEX BUFFET 25

- Chicken Fajitas
- Beef Tacos
- Flour Tortillas & House Tortilla Chips
- Pico de Gallo, Lettuce, Shredded Cheese, Refried Beans, Guacamole, Olives, Sour Cream, & Cilantro Lime Rice
- Salsa

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BUFFET SELECTIONS



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MINIMUM 25 GUESTS

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DINNER COST +3

MEDITERRANEAN 24

BUFFET

- Chicken Shawarma
- The Athena Salad
- Yellow Rice
- Tzatziki, Hummus, & Pitas

MINNESOTA 25

HOMESTYLE BUFFET

- **Choice of** Hickory Smoked Pork or Pot Roast
- **Choice of** Starch
 - See "Plated Entrees & Salad Sides" For Selections
- **Choice of** Vegetables
 - See "Plated Entrees & Salad Sides" For Selections
- House Salad
- Rolls & Butter

SOUTHERN BBQ 26

BUFFET

- **Choice of** BBQ Brisket or Fried Chicken
- Coleslaw
- Maple Bacon Baked Beans
- Buttermilk Biscuits

BAKED POTATO, SOUP, 24

& SALAD BAR

- Chef's Choice Soup
- Grape Tomatoes
- Salad Bar with Cottage Cheese
- Diced Hard Boiled Eggs
- Shredded Cheese
- Bacon Bits
- Sweet Peppers
- Cucumbers
- Croutons
- **Choice of** Dressing
- Baked Potato
- Chili
- Sour Cream
- Cheese
- Green Onions
- Rolls & Butter

BANQUET & EVENT MENU

DESSERT, REFRESHMENTS, & PIZZA
SELECTIONS



DESSERT SELECTIONS

LIMIT TWO PER EVENT

NEW YORK CHEESECAKE WITH BLUEBERRY COMPOTE	6
TRIPLE CHOCOLATE TIGER CAKE	6
CHOCOLATE LAYER CAKE	6
TRIPLE LAYER WHITE CHOCOLATE RASPBERRY CAKE	6

PIZZAS

PRICED PER PIZZA

CHEESE	17
PEPPERONI	19
SAUSAGE	19
SUPREME Pepperoni, Sausage, Green Peppers, Mushrooms, Onions, Banana Peppers, Italian Seasoning	21
VEGGIE Diced Tomato, Black Olives, Banana Peppers, Green & Bell Peppers, Mushrooms, and Spinach with Alfredo or Traditional Red Sauce	20

REFRESHMENTS

PRICED PER GALLON

FRESH BREWED COFFEE	30
HOT CHOCOLATE	30
HOT APPLE CIDER	30
LEMONADE	30
ICED TEA	30

BEVERAGE PACKAGES

PRICED PER PERSON

ALL DAY BEVERAGE PACKAGE Includes Unlimited Regular & Decaf Coffee, Hot Tea, Assorted Coca Cola Brand Soft Drinks, and Water Bottles for One Day	16
HALF DAY BEVERAGE PACKAGE Includes Unlimited Regular & Decaf Coffee, Hot Tea, Assorted Coca Cola Brand Soft Drinks, and Water Bottles for Four Hours or Half of Event Duration, Whichever is Less	12

WEDDING & EVENT CAKE EXTRAS

CAKE STORAGE FEE	75
CAKE CUTTING & PLATTING FEE	150

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SPECIALTY BREAKS & REFRESHMENTS



SPECIALTY BREAKS & REFRESHMENTS

LIMIT 2 PLATED ENTREES AND/OR SALADS PER EVENT

PARFAIT STATION 10

- Individual Parfait Cups
- Vanilla Yogurt
- Raspberries & Blueberries
- Granola
- Freshly Brewed Coffee
- Assorted Tea

SWEET & SALTY 10

- Gourmet Chocolate Trail Mix
- Popcorn with Flavor Toppers
- Gummy Bears
- Assorted Soda & Bottled Water

CLASSIC COFFEE BREAK 10

- Assorted Pastries
- Sliced Fresh Fruit
- Juice
- Freshly Brewed Coffee

LET'S SALSA 12

- Tortilla Chips & Salsa
- Queso Dip
- Chewy Pretzel Sticks
- Fresh Lemonade

COOKIE CUTTER 9

- Assorted Baked Cookies
- White Milk & Chocolate Milk
- Freshly Brewed Coffee
- Assorted Tea

A LA CARTE

ITEMS PRICED PER DOZEN

ASSORTED COOKIES, BARS, & BROWNIES 24

ROASTED ALMONDS (PERSONAL PACKS) 54

COLD MOZZARELLA CHEESE STICKS 15

ASSORTED WHOLE FRUIT 15

A LA CARTE

PRICED FOR 25 GUESTS

GARDETTO'S SNACK MIX 60

MINI PRETZELS 50

GUMMY BEARS 50

HOUSE FREID POTATO CHIPS W/ FRENCH ONION DIP 50

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APPETIZERS



APPETIZERS

SERVES 25 GUESTS

PRICED PER APPETIZER TYPE

BEEF TENDERLOIN	90	CHICKEN WINGS	150
CANAPE OR CROSTINI		Choice of BBQ, Buffalo, Sweet Thai, or Dry Rub	
Served with Dijon Crème, Must Choose Canape or Crostini		MEATBALLS	100
BRUSCHETTA CANAPE	75	Choice of BBQ Sauce or Savory Swedish Cream Sauce	
OR CROSTINI		FRUIT DISPLAY	75
Must Choose Canape or Crostini		Cantaloupe, Honeydew, and Pineapple with a Berry Garnish	
BLT CANAPE OR	100	EGG ROLLS	100
CROSTINI		Choice of Pork or Chicken	
Must Choose Canape or Crostini,		Served with Chef's Choice of Sweet and Sour Sauce, Southwest, Ruben, Green Chili Ranch, or Thousand Island	
SPINACH & ARTICHOKE	90	CRUIDITE TRAY	90
DIP		Carrot, Celery, Cucumber, Sweet Pepper, and Ranch	
House Made, Served with Crostini and Crackers			
TACO DIP	75		
Layered Dip Made from Beef, Refried Beans, Cheese, Sour Cream, Tomato, Cucumber, Spanish Beans, Green Onions, and Black Olives, Served with House Fried Tortilla Chips			
BBQ LITTLE SMOKIES	75		
Tossed in House BBQ Sauce			
JUMBO SHRIMP	150		
Jumbo Chilled Argentinian Red Shrimp with Horseradish Cocktail			

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APPETIZER PACKAGES, BAR FEES,
KEGS, & BAR DRINKS



APPETIZER PACKAGES

SERVES SIZES VARY
PRICED PER APPETIZER PACKAGE

ARTISAN MEAT & CHEESE 425

Serves 50

Salami, Prosciutto, Pepperoni,
Cured Ham, Artisan Cheese,
Duck Sausage, Pheasant
Sausage, Fresh Fruit, Olives,
Toasted Baguette, Crackers,
and Fig Jam, Served on a
Granite Stone

APPETIZER PACKAGE 1 525

- Artisan Meat & Cheese Board (Serves 50)
- Dollar Bun Sandwiches (Serves 75)
- Meatballs, BBQ and Buffalo Sauce on the side (Serves 90)
- Potato Chips with French Onion Dip (Serves 50)
- Tortilla Chips with Salsa (Serves 50)

APPETIZER PACKAGE 2 480

- **Chose Either** Fruit or Vegetable Display (Serves 75)
- BLT Crostini (Serves 75)
- Chicken Drummies/Wings With BBQ, Buffalo Sauce, Sweet Thai Chili, and Dry Rub (Serves 125)
- Potato Chips with French Onion Dip (Serves 50)
- Tortilla Chips with Salsa (Serves 50)

BAR FEE & KEGS

PRICED PER UNIT
PRICED FOR STANDARD LIQUOR

CASH/HOST BAR 200

BARTENDER FEE

DOMESTIC KEGS 450+

Available with Host Bar ONLY

CRAFT KEGS 550+

Available with Host Bar ONLY

BAR DRINKS

PRICED PER DRINK

STANDARD LIQUOR 8

PREMIUM LIQUOR 9

MVP LIQUOR 10

DOMESTIC BEER 7

IMPORT & CRAFT BEER 8

SELTZER & CIDER 7

WINE 7

SODA 3

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