

W i n e L i s t

Red Wines

Bel Arbor Merlot \$17.00 per Bottle
 Loaded with fruit flavors, full-bodied richness and a smooth finish. Excellent for selections with savory sauces.

“BV” Signet Cabernet Sauvignon \$24.50 per Bottle
 From the foremost red wine makers in California. Full bodied with upfront black cherry and currant teamed with a soft, mellow finish of cedar and chocolate. A perfect fit with our fine steak selections.

St. Lucas Cabernet Sauvignon \$23.00 per Bottle
 Medium to full bodied. Bold tobacco and cherry aroma and a long lasting black currant finish on the palate. Great with all meat entrees.

Sutter Home Cabernet Sauvignon \$17.00 per Bottle
 Medium to full-bodied, with ripe cherry aromas and flavors. Great with steaks, roast and hearty pasta.

Jargon Pinot Noir \$22.00 per Bottle
 Medium bodied with flavors of black cherry and light hints of strawberry, cola and tobacco. Compliments hearty pasta, pork or beef entrees.

Non Alcoholic and Sparkling Wines

Sutter Home Fre Spumante \$16.00 per Bottle
Sutter Home Fre Chardonnay \$16.00 per Bottle
Sutter Home Fre White Zinfandel \$16.00 per Bottle

White Wines

Luccio Pinot Grigio \$21.00 per Bottle
 Light & fruity wine with hints of citrus. Great with fish and chicken. Clearly, Medina’s best seller!

Kendall-Jackson V.R. Chardonnay \$29.00 per Bottle
 Broad aromas of peaches, apples, pineapple and citrus layered with vanilla, butter and toasty oak.

Sutter Home Chardonnay \$17.00 per Bottle
 Crisp and fruity with lemon and apple flavors and a touch of oak. A perfect match with chicken or pork.

Blush Wines

Sutter Home White Zinfandel \$17.00 per Bottle
 A semi-sweet wine with strawberry flavors

Sparkling Wines

Cook’s Brut \$15.00 per Bottle
 Slightly dry and full of sparkle.

Cook’s Spumante \$15.00 per Bottle
 A bubbly and delightful treat

Freixenet Spumante \$19.00 per Bottle
 Slightly dry and full of sparkle.

J. Roget Spumante \$14.00 per Bottle
 A sweet, sparkling wine. with a touch of almond.

Beverage Service

House Brand	\$3.75	Fruit Punch	\$20.00 per Gallon
Call Brand	\$4.25	Freshly Brewed Coffee,	\$18.00 per Gallon
Premium Brand	\$4.50	Regular or Decaffeinated	
Bar Cocktail	\$5.00	Soda	\$2.00 per Glass
Call Cocktail	\$5.25	Spring Water	\$2.00 per Bottle
Premium Cocktail	\$5.75	Fruit Juices	\$2.25 per Glass
Specialty Cocktail	\$6.50	Hosted sodas all evening with full service bar	\$2.00 per person
Domestic Beer	\$3.75		
Premium Beer	\$4.00	Domestic Kegs - 16 Gallon	\$295.00
Imported Beer	\$4.50	No Kegs in the Ballroom for Semi Private Events	
House Wine	\$5.25		

Prices Subject To Change Without Notification

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D e s s e r t s

Key Lime Pie \$5.99
A refreshingly light pie made with "Nellie and Joe's" Lime Juice. Baked in a Graham Cracker Butter Crust and topped with a mound of Real Whipped Cream.

Lemon Raspberry Torte \$5.99
Lemon Genoise brushed with homemade Lemon Curd with alternating layers of Raspberry Marmalade and light Lemon Buttercream.

Turtle Cheesecake \$5.99
New York style Cheesecake resting on a layer of Fudge, covered in Caramel Sauce and garnished with Chopped Pecans. All on a Graham Cracker Butter Crust.

New York Supreme Cheesecake \$5.99
The Grandest of Cheesecakes! This New York style Cheesecake on top of a Graham Cracker Butter Crust creating a mouth-watering dessert.

Bailey's Irish Cream Torte \$5.99
For Bailey's lovers; three layers of moist Chocolate Cake filled and iced with White Chocolate Bailey's Mousse. Decorated with Chocolate Feathers.

Raspberry Devils Food Torte \$5.99
Layers of our Devils Food Cake filled with Raspberry Mousse. Frosted in Chocolate Ganache.

Strawberry Chantilly \$5.99
Fresh Strawberries blended into Whipped Cream between layers of Classic White cake. Garnished with Fresh Strawberries.

Gourmet Carrot Cake \$5.99
Three delicious layers of moist Cake loaded with Shredded Carrots, Pecan Pieces and Crushed Pineapple, filled and iced with a Real Cream Cheese Frosting and garnished with Pecans.

Turtle Torte \$5.99
Layers of Chocolate Cake, Dark Chocolate Ganache, Toasted Pecans and homemade Caramel Sauce.

Caramel Apple Pie \$5.99
Handfuls of sliced Granny Smith apples in a homemade pie filling, laced with Cinnamon and Brown Sugar, baked into a Butter Crust complemented with a generous helping of rich Caramel Sauce.

Assorted Mini-Desserts \$27.00/dozen
Chef's selection of delectable, hand crafted miniature desserts.

Buffet of Assorted Desserts \$6.99
A medley of sweets on a lavish buffet.

Small Sundae \$3.29
Chocolate, Strawberry or Creme de Menthe.

Rainbow Sherbet \$2.29

Dessert Coffee Station \$24.00/gallon
Premium Columbian Blend Regular or Decaffeinated Coffee with Sweet accompaniments. "A special late night touch"

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Combination Entree Selections

Chateau Tenderloin & Garlic Shrimp \$28.99
4 oz. Medallion, served with a Wild Mushroom Demi, paired with Jumbo Shrimp, broiled in a Scampi Butter.

Chateau Tenderloin & Herb Roasted Chicken \$24.99
4 oz. Peppercorn crusted Medallion, served with a Maytag Bleu Cheese Demi, paired with Aeroline Chicken Breast served with a roasted Mushroom Veloute.

Chateau Tenderloin & Walleye \$28.99
4 oz. Medallion, served with a Maitre d'Hotel Butter, paired with broiled Fresh Water Canadian Walleye Fillet with fresh Lemon and Basil.

Parmesan Crusted Walleye and Bay Shrimp \$24.99
Parmesan crusted and seared Fresh Water Canadian Walleye Fillet, topped with tender Bay Shrimp in a Bourbon Butter Sauce.

Choice of One Potato: Baked, Roasted Garlic Mashed, Parmesan & Cream Baked Scalloped, Buttered Roasted Yukon Gold, Parsley Buttered Baby Reds, or Minnesota Wild Rice Pilaf.

Choice of One Vegetable: Fresh Cut California Mix, Roasted Garden Medley, Green & Yellow Beans with Baby Carrots, Parisienne Carrots with Tarragon Butter, Super Sweet Golden Buttered Corn or Bourbon Brown Sugar Baby Carrots

Choice of One Salad: Our Traditional Caesar Salad or Medina Signature Chop Salad with Our Sweet Buttermilk Dressing.

All Dinners Include Assorted Artisan Breads & Rolls.
Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

Vegetarian Entree Selections

Idaho Potato Lasagna \$17.99
Thin sliced Potatoes layered with Spinach, Artichokes, Fresh Basil, Plum Tomatoes, Ricotta and Mozzarella Cheese in a Roasted Garlic Cream Sauce.

Tortellini Primavera \$17.99
Cheese filled Pasta Purses tossed with Fresh Vegetables in a Sun Dried Tomato Cream Sauce.

Children's Selections

Chicken Fingers,
Grilled Cheese or Cheeseburger \$10.95
Served with French Fries and Mixed Fruit.

Please limit your plated entree choices to the following:
Less than 100 Guests - 3 Selections (excluding combo entrees)
101 - 250 Guests - 2 Selections (excluding combo entrees)
Over 250 Guests - 1 Selection
All sit down meals, add \$2.00 per person service fee

Entree Selections

Chicken Mornay \$19.99
Oven roasted Aeroline Chicken Breast, served with Creamy Mornay Sauce and garnished with Asparagus and Red Peppers.

Tejas Roasted Aeroline Chicken \$18.99
Aeroline Chicken Breast with Fire Roasted Chile Tomato Sauce with a Salsa Verde and a Toasted Pine Nut garnish.

Stuffed Chicken Oscar \$22.99
Aeroline Chicken Breast stuffed with Lump Crab, Artichoke and Asparagus topped with a Fresh Bearnaise Sauce.

Chicken ala Robert's \$18.99
Aeroline Chicken Breast stuffed with Wild Rice, Boursin Cheese, Prosciutto Ham, Roasted Pears and a Port Dijon Cream Sauce.

Herb Roasted Chicken Breast \$17.99
A Herb Roasted Aeroline Chicken Breast with a Sherry and Wild Mushroom Cream Sauce.

Peppercorn Crusted NY Striploin \$28.99
A 10 oz. USDA NY Striploin charbroiled to Medium. Served with Roasted Crimini Mushrooms and a Jack Daniels Demi.

Black and Blue Tenderloin \$32.99
An 8 oz. USDA Skillet Seared Choice Tenderloin served Medium, with a Maytag Bleu Cheese Crust and a Red Wine Shallot Reduction.

Ballroom Steak and Mushrooms \$24.99
An 8 oz. Angus Sirloin hand seasoned and charbroiled, cooked to Medium. Served with Butter Broiled Button Mushrooms.

Jumbo Shrimp Scampi \$21.99
Traditionally prepared with White Wine, fresh Lemon and Garlic with a Parmesan Crust.

Broiled Canadian Walleye \$24.99
Fresh Water Canadian Walleye Fillet with an Herb Bread Crumb Crust and a Sweet Gherkin Remoulade.

Pistachio Crusted Salmon \$20.99
Coriander and Mustard seasoned, pan seared Fresh Pacific Salmon Fillet, served with an Apple Jack Cream Sauce.

Potato Crusted Alaskan Halibut \$20.99
Shredded Idaho Potato wrapped, Butter Basted then oven roasted. Served with a Lemon Chive Butter Sauce.

Moroccan Spiced Pork Chops \$18.99
Moroccan spiced Prime Rib of Pork served with a Fresh Mint Pesto and Natural Jus.

Turkey Tenderloin \$18.99
Roasted Turkey Tenderloin with Caramelized Pears, Hazelnuts and Natural Jus.

Evening Buffets

Entrees

Select 1 Entree - \$20.99

Select 2 Entrees - \$23.99

Select 3 Entrees - \$26.99

30 Guest Minimum

Entree Selections

Parmesan Crusted Chicken Bruschetta with a Pesto Cream and Fresh Salsa Cruda with a Balsamic Drizzle

Chicken Mornay in a Creamy Mornay Sauce with Asparagus and Red Pepper Garnish

Rosemary Roasted Chicken, Herb rubbed with a Cabernet Rosemary Demi

Crispy Orange Chicken, Panko crusted with a Sweet and Spicy Orange Glaze

Dijon Roasted Prime Rib of Pork with Fuji Apples and Natural Jus

*Carved, Applewood Smoked Ham with a Brown Mustard Sauce

Walleye Roulade, Herb Crusted and rolled with Spinach and Parmesan, broiled and topped with a Bearnaise Sauce

Salt & Pepper roasted Pacific Salmon with a Lemon Dill Cream Sauce

London Broil, charbroiled Chipotle rubbed Sirloin sliced and set atop Wild Rice Pilaf with a Wild Mushroom Demi

Cabernet Beef Tips slow roasted with a Baby Bella Cabernet Demi

*Carved, Top Round of Beef with Creamy Horseradish

*Carved, Prime Rib of Beef with Natural Jus and Creamy Horseradish - ADD \$5.99 per person

*Carved, Natural Roasted Breast of Turkey with Cranberry Sage Dressing and Homemade Pan Gravy

*Signifies Entree has a "Chef Carved" Option, with a Carving Board charge of \$50 per Item.

Salad Selection - Select Two

Medina Signature Chop Salad with Our Sweet Buttermilk Dressing

Our Traditional Caesar Salad

Mesclun Greens, Mandarin Oranges, Red Peppers, Craisens, Bleu Cheese Crumbles, Candied Walnuts with a Raspberry Champagne Vinaigrette

Tuscan Penne Pasta Salad

Seasonal Fresh Fruit Display

Carolina Cole Slaw

Baby Spinach Salad with Strawberries, Fresh Mushrooms, Red Onions, Candied Almonds and a Bianco Balsamic Vinaigrette

Grilled Crudites with a Chipotle Aoli

Accompaniment Selections - Select One

Parsley Buttered Baby Red Potatoes

Parmesan & Cream Baked Scalloped Potatoes

Roasted Garlic Mashed Potatoes

Buttered Roasted Yukon Gold Potatoes

Minnesota Wild Rice Pilaf

Parmesan Baked Penne Pasta

Vegetable Selections - Select One

Fresh Cut California Mix

Roasted Garden Medley

Green & Yellow Beans with Baby Carrots

Parisienne Carrots with Tarragon Butter

Super Sweet Golden Buttered Corn

Bourbon Brown Sugar Baby Carrots

All Dinners Include Assorted Artisan Breads & Rolls.

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Signature Buffets

Medina's Trattoria Buffet

\$24.99 per person

Our Traditional Caesar Salad
Antipasta Salad with Salami, Tortellini, Olives,
Artichokes and Fresh Vegetables
with a Balsamic Olive Oil Dressing
Roasted Ratatouille
Chicken Piccata with Asparagus and Artichokes
in a Lemon Caper Wine Sauce
Rosemary grilled Steak
with Roasted Mushrooms in a Marsala Wine Sauce
Tuscan Tortellini Pasta with Sundried Tomatoes,
Zucchini and a Fresh Basil Garnish
Penne Pasta Pomodoro
with Fresh Basil, Tomatoes and Garlic in Olive Oil
Toasted Ciabatta and Garlic Bread Sticks

Smokehouse BBQ Buffet

\$25.99 per person

Ranchers Tossed Greens
with Fresh Vegetables, Cheddar Monterey Cheese
and a Creamy Ancho Pepper Dressing
Fresh Melon and Berries
Marinated Vegetable Pasta Salad
with Italian Herbs and a Red Wine Vinaigrette
Corn on the Cob
Oven Roasted Course Salt & Pepper Baby Red Potatoes
Brisket of Beef, Memphis rubbed & House Smoked
St. Louis Ribs, Coke Cola marinated and slow Roasted
Pork Spareribs with a Bourbon BBQ sauce
Backyard Chicken - hand seasoned and hot roasted
Ancho Honey Buttered Corn Bread and
Soft Mountain Buns

The Minnesotan Buffet

\$27.99 per person

Medina Signature Chop Salad
with Our Sweet Buttermilk Dressing
Fruit Ambrosia with a Sweet Port Nectar
Grilled Crudites with Ranch Dipping Sauce
Honey Glazed Carrots
with Golden Raisins and Dried Cranberries
Twice Baked Potatoes
Carved, Roasted Sirloin of Beef
with a Creamy Horseradish Sauce and Au Jus
Hazelnut Crusted Fresh Water Walleye
with a Dill Remoulade
Woodland Chicken atop Fancy Wild Rice
with a Wild Mushroom Demi
Crusty Bread, Parker House Rolls & Pull Aparts

The Legends Buffet

\$28.99 per person

Celebration of Seasonal Fruits
Medina Signature Chop Salad
with Our Sweet Buttermilk Dressing
Twisted Pasta Salad
with Fresh Vegetables & Herb Vinaigrette Dressing
Parisienne Carrots with Tarragon Butter
Parmesan & Cream Baked Scalloped Potatoes
Carved, Silver Butter Strip Loin of Beef
with Creamy Horseradish
Coconut Fried Shrimp
with a Creole Orange Marmalade
Butter Roasted Breast of Chicken
with Minnesota Wild Rice Pilaf in a Rosemary Demi
Grana Padano Cheese stuffed Tortellini
with a Sundried Tomato & Basil Cream Sauce
Assorted Artisan Breads and Rolls

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Hors D'oeuvres

Hors D'oeuvres selections are priced in quantities of 50 pieces/slices.

Hot Hors D'oeuvres

Oriental Potstickers with a Sesame Dipping Sauce	\$68.00
Bourbon BBQ Meatballs	\$58.00
Swedish Style Meatballs	\$58.00
Angus Beef Sliders with Haystack Onions, American Cheese on Soft Buns	\$89.00
Drummies - (one selection per order) Buffalo served with Celery Sticks and Bleu Cheese Dip Teriyaki served with Pineapple and Red Pepper Chunks Honey Stung with a Golden Breaded Crunch	\$68.00
Lump Crab stuffed Baby Bellas served with a Port Wine Cream Sauce	\$82.00
Potato Skins with Cheddar Cheese, Bacon, Green Onion & Sour Cream	\$52.00
Petite Quiche in Puff Pastry (one selection per order) Spinach and Wild Rice Bacon and Parmesan	\$48.00
Herb Breaded Mozzarella Sticks served with Marinara Sauce	\$52.00
Pork Egg Rolls with Sweet and Sour Sauce	\$58.00
Maple Pecan Crusted Brie served warm with Gourmet Crackers & Fresh Berries	\$68.00
Breaded 3 Cheese Ravioli, Deep Fried served with Marinara Sauce	\$62.00
Artichoke Gratin Baked Artichokes, Garlic, Spinach and a Blend of Cheeses with Toasted Crostini	\$52.00
Jerk Chicken Sticks Island seasoned with Creole Mayo and Mango Salsa	\$78.00
Chicken Satay served with a spicy Peanut Sauce.	\$78.00
Teriyaki Ginger Beef Sticks	\$89.00
Vegetable Spring Rolls with a Sweet Garlic Chile Sauce	\$64.00
Cajun Pork Lollipop with a Sherry Cream Sauce	\$68.00
12" Pizza	
Cheese	\$14.00
1 Topping	\$15.00
Extravaganza	\$16.00

Cold Hors D'oeuvres

Fresh Seasonal Fruit Display	\$62.00
Artisan and Domestic Cheese with Crackers and Grapes	\$56.00
Crudites of Fresh Vegetables & Garden Dip	\$44.00
Sliced Deli Meat Platter Sliced Ham, Smoked Turkey, Corned Beef and Roast Beef	\$64.00
Fresh Bakery Rolls French, Wheat and Ciabatta	\$42.00
Fresh Baked Breadsticks with our own Marinara Sauce	\$44.00
Crostinis - (one selection per order)	
Bay Shrimp	\$82.00
with Chili Spiked Horseradish Cream Cheese	
Sesame Seared Sirloin with Wasabi & Red Pepper	\$82.00
Smoked Turkey with Sun-dried Tomato, Herb Cream Cheese, Bacon and Cheddar Cheese	\$68.00
Spinach & Artichoke Dip with a Butter Roasted Crostini	\$38.00
7 Layer Mexican Fiesta Dip	\$52.00
with Crisp Corn Tortillas & Salsa	
Bruschetta - Buttered Crostini Rounds	\$48.00
served with marinated Fresh Tomatoes & Red Onions in Olive Oil, with a Balsamic Vinegar & Fresh Mozzarella Cheese	
Chipotle Spiked Diavolo Eggs	\$42.00
Seasoned Kettle Chips & French Onion Dip	\$27.00
Corn Tortilla Chips with Fresh Tomato Salsa and Guacamole	\$38.00
Jumbo Shrimp Cocktail on ice with Lemon & Horseradish Cocktail Sauce	\$132.00
Petite Shrimp Cocktail with Lemon & Cocktail Sauce	\$68.00
Pinwheels - (one selection per order)	\$42.00
Sliced and rolled Tortillas filled with Turkey Club, Ham & Swiss, Roast Beef & Cheddar or Roasted Vegetables	
Sesame Seared Ahi Tuna Seared rare, chilled & served with Wasabi and Soy Dipping Sauce	\$98.00
Tenderloin wrapped Asparagus and Boursin Cheese with a Red Pepper Dip	\$98.00
Seafood Display includes Smoked Scallops, Jumbo Shrimp, Ahi Tuna and Peppercorn Crusted Salmon with Assorted Accompaniments	\$185.00

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Platters & Salads

Platter and Salad selections are priced in quantities for 20-30 people.

Platters

Fresh Seasonal Fruit Display	\$62.00
Sliced Cheese Platter A variety of Swiss, Pepperjack, Cheddar and Cojack garnished with Grapes	\$37.00
Crudites of Fresh Vegetables & Garden Dip	\$44.00
Two Meat Platter with Sliced Ham & Smoked Turkey served with Dijon Mayonnaise	\$64.00
Assorted Gourmet Crackers and Flat Bread	\$28.00
Fresh Bakery Rolls French, Wheat and Ciabatta	\$42.00
Grilled Vegetable Platter with Yukon Gold Potatoes, Zucchini, Red Peppers, Asparagus, Red Onions and Baby Bella Mushrooms served with a Chipotle Aoli	\$38.00
Salmon Chop Sticks Sesame crusted seared Pacific Salmon on a stick served with Wasabi Aoli and a Soy Dipping Sauce	\$82.00

Picnic Salads

Baby Red Potato Salad	\$48.00
Marinated Vegetable Rotini Pasta Salad	\$48.00
Cranberry Turkey Tortellini Salad	\$62.00
Traditional Caesar Salad with an Anchovy Dressing	\$32.00
Medina Signature Chop Salad with Our Sweet Buttermilk Dressing	\$32.00
Carolina Coleslaw	\$32.00
Summertime Broccoli and Cauliflower Salad	\$32.00

Finger Sandwiches

Mini Croissant Platter - 1 dozen Choice of Ham or Chicken Salad	\$36.00
Foccacio Squares - 1 dozen Cocktail Sandwiches with Turkey and Provolone, Roast Beef and Swiss or Italian Club Combo	\$32.00
Mini Sandwich Platter - 1 dozen Dollar Buns with Ham & Swiss, Beef & Provolone or Turkey & Cheddar	\$32.00

We cater to you...

Included with your off premise catering event:
draped buffet table,
chafing dishes (if needed), serving utensils,
black disposable dinnerware,
napkins, salt and pepper.

All of the buffets are delivered, set up,
and removed from your site.
Standard serving time is 1 hour.
Additional serving time cost is
\$30.00 per hour, per attendant on site.

Please call catering for food selections
available for off premise catering.

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Snacks and Breaks

Beverages

Premium Blend Columbian Coffee Regular or Decaffeinated	\$18.00/Gallon
Dessert Coffee Station Premium Columbian Blend Regular or Decaffeinated Coffee with Sweet accompaniments. "A special late night touch"	\$24.00/gallon
Assorted Soft Drinks	\$ 1.95/Can
Fruit Punch	\$20.00/Gallon
Spring Water	\$ 1.95/Bottle
Fruit Juice Apple, Orange, Tomato, Grapefruit, Cranberry or Pineapple	\$16.00/Gallon
Lemonade	\$18.00/Gallon
Iced Tea	\$16.00/Gallon

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Bakery Delectables

Assorted Danish and Muffins	\$24.00/Dozen
Warm Caramel Pecan and Cinnamon Rolls	\$24.00/Dozen
Bagels with Cream Cheese & Fruit Preserves	\$20.00/Dozen
Assorted Jumbo Cookies	\$20.00/Dozen
Assorted Brownies or Bars	\$20.00/Dozen
Assorted Mini-Desserts Chef's selection of delectable, hand crafted miniature desserts.	\$27.00/Dozen

Snacks

Theater Bucket Popcorn - \$5.00/Bucket
Pretzels - \$8.95/Pound
Party Mix - \$10.95/Pound
Mixed Nuts - \$12.95/Pound

08-08

Breakfast Buffets (minimum 30 guests)

Classic American Buffet

\$10.99 per person
Fresh Sliced Seasonal Fruit
Scrambled Eggs topped with Cheddar Cheese & Chives
Country Sausage Links
Home Fried Potatoes
Assorted Breakfast Danish, Croissants & Muffins

Northwoods Buffet

\$10.99 per person
Fresh Sliced Seasonal Fruit
Cinnamon Raisin French Toast
with warm Maple Syrup & Whipped Butter
Thick sliced "Old Smokehouse" Bacon
Home Fried Potatoes

Country Morning Buffet

\$12.99 per person
Chilled Fresh Orange Juice
Fresh Sliced Seasonal Fruit
Assorted Bakery Pastries, Danish and Muffins
Scrambled Eggs topped with Cheddar & Monterey Cheese
Vienna Style French Toast with warm Maple Syrup
Smoked Sausage or Bacon
Home Fried Potatoes

Breakfast

Continental Breakfast

\$8.99 per person
Fresh Sliced Seasonal Fruit
Assorted Breakfast Pastries, Danish & Muffins
Chilled Fresh Orange Juice
Premium Columbian Blend Regular
and Decaffeinated Coffee

Breakfast a la Carte

Classic Quiche \$5.99 person
All butter crust filled with
your choice of delicious fillings;
Lorraine, Ham and Swiss or
Spinach, Sundried Tomatoes and Feta Cheese

Ham and Swiss Strata \$5.99 per person
Golden baked creamy Egg Custard
with Applewood Smoked Ham & Swiss Cheese

Crispy Potato Cakes - 50 pieces - \$38.00
Served with Sour Cream and Cinnamon Apples.

Breakfast Plated Menu Available Upon Request

Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

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Luncheon Buffets

30 Guest Minimum

The Tuscan Sun Buffet

\$17.99 per person
Traditional Caesar Salad
Fresh Melon and Strawberries
Marinated, Grilled Asparagus & Mushrooms
Shrimp Tortellini with Apple Smoked Ham, Pea Pods
and Mushrooms in a Fresh Basil Cream Sauce
Chicken Parmesan on Twisted Noodles
with Marinara Sauce and Mozzarella
Garlic Bread Sticks

The Fireside Buffet

\$13.99 per person
Rotini Pasta Salad
Dijon Baby Red Potato Salad
BBQ Chicken Breast
Angus Grilled Burgers with Sesame and Kaiser Buns
Baked Beans
Seasoned Kettle Chips
Assorted Condiments

The Robert's Buffet

\$12.99 per person
Medina Chop Salad
Slow Roasted Angus Pot Roast with Pan Gravy
Roasted Garlic Mashed Potatoes
Chef's Choice of Fresh Vegetables
Assorted Bakery Baskets and Butter

The Soup & Sandwich Buffet

\$13.99 per person
Soup du Jour
Chicken Wild Rice Soup
Fresh Seasonal Fruit
Rotini Pasta Salad with a Creamy Parmesan Dressing
Deli Sliced Meats to include
Ham, Turkey, Corned Beef & Roast Beef
Assorted Sliced Cheeses
Seasoned Kettle Chips
Assorted Bakery Baskets
Assorted Condiments

The Southern Style Buffet

\$13.99 per person
Sweet Cider Coleslaw
Tossed Fruit Salad
Savory Oven Baked Chicken
Butter Crusted Mashed Potatoes and Gravy
Green Beans with Almonds
Cheddar Baked Biscuits

The Summertime Picnic

\$16.99 per person
Creamy Coleslaw
Baby Red Potato Salad
Carolina Pulled Pork with Bourbon BBQ Sauce
Backyard Grilled Hand Seasoned Chicken
Corn on the Cob
Bakery Basket and Butter

Luncheon Entrees

Luncheon Specialties

Roasted Herb Chicken \$14.99
Aeroline Chicken Breast on our Garlic Mashed
Potatoes with a Natural Jus. Served with Green
Beans.

Boursin Crusted Beef Tenderloin \$18.99
Herb crusted USDA choice Beef Tenderloin,
char broiled and topped with Boursin Cheese with
a Raspberry Demi. Served with skin on Mashed
Potatoes and Fresh Vegetables.

Pan Fried Walleye \$17.99
Cracker crusted fresh water Canadian Walleye
Fillet served with American Fried Potatoes, Green
Beans and with Sweet Gherkin Remoulade.

Teriyaki Ginger Chicken \$14.99
Grilled Teriyaki Chicken Breast served on Steamed
Rice and with Fresh Vegetables, crispy Wontons
and garnished with Golden Pineapple Relish.

Bourbon Grilled Pork Chop \$14.99
New Orleans Cut Pork Chop, dry rubbed and grilled.
Basted with a Bourbon BBQ Sauce rested on
Haystack Onions. Served with Ranch Wedges and
Fresh Vegetables.

Chicken Parmesan \$14.99
Hand breaded Chicken Breast golden fried topped
with house made Marinara, Smoked Mozzarella
Cheese and served with Roasted Baby Red
Potatoes and a Zucchini Medley.

Pan Roasted Salmon \$14.99
Fresh Pacific Salmon served with
Fresh Vegetables, Roasted Baby Red Potatoes
and a Honey Balsamic Drizzle.

All specialties served with Freshly Baked Rolls.
Add a Caesar or Medina Signature Chop Salad for
\$2.49

Please limit your plated entree
choices to the following:

Less than 100 guests - 3 Selections

Over 100 guests - 2 Selections

Special meals such as vegetarian or child meals,
may be additional choices.

Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

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Luncheon Sandwiches & Salads

Bakery Fresh Deli Sandwiches

Roast Beef \$8.99
Deli sliced Roast Beef served on a Focaccia Bun with Lettuce, Tomato, Red Onion, Swiss Cheese and a creamy Horseradish Mayonnaise.

Classic Deli Ham \$8.99
Deli sliced Ham with Swiss Cheese, Lettuce, Tomato and Dijon Aoli on a toasted Baguette.

Roasted Veggie Wrap \$7.99
Roasted Summer Vegetables rolled in a Tomato Tortilla with Fresh Spinach, diced Cucumber & Tomatoes, Provolone Cheese and a Herb Dijon Mayo.

Italian Club Combo \$8.99
Smoked Turkey, Ham and Pepperoni on a Ciabatta Bun with Provolone Cheese, Lettuce, Tomato, Red Onion, Mayonnaise, and a Red Wine Vinaigrette.

Classic Club Wrap \$8.99
Smoked Turkey, Bacon, shredded Leaf Lettuce, Monterey-Cheddar Cheese, Ranch Mayonnaise and Tomato, rolled into a soft Flour Tortilla.

Cashew Chicken Salad Sandwich \$8.99
Tender diced Chicken Breast with Celery, Onion, Red Pepper, Red Grapes and Cashews in a Dijon Mayo with Lettuce and Tomato on 9 Grain Bread.

1/2 Sandwich Options \$8.99
Any above deli sandwich with Pasta Salad and Gourmet Cookie.

All Sandwiches served with Kettle Chips

Sandwiches from The Grill

Smokehouse Burger \$10.99
Angus Grilled Burger served on a Sesame Seed Kaiser with Cheddar Cheese, Smokehouse Bacon, Lettuce and Tomato.

Pesto Chicken Sandwich \$10.99
Marinated and Seasoned Chicken Breast with Provolone Cheese, Sliced Tomatoes, Spinach, Dijon Aoli and a Pesto drizzle on grilled Focaccia Bread.

Bourbon BBQ Pork Sandwich \$10.99
Slow roasted tender shredded Pork basted with a Bourbon BBQ Sauce and served on a Onion Kaiser Roll.

Grilled Turkey Club Sandwich \$10.99
Smoked Turkey, Bacon and Cheddar Cheese on Grilled Focaccia Bread.

Flat Iron Steak Sandwich \$12.99
Tender Shoulder Steak marinated and char broiled. Served with Caramelized Onion, Mushrooms and Swiss Cheese on toasted Ciabatta.

All sandwiches served with Kettle Chips

Salads

Hawaiian Grilled Chicken Salad \$10.99
Strips of Teriyaki marinated Chicken Breast, Pineapple, Mandarin Oranges and Cashews on a bed of Mixed Greens, topped with Hawaiian Dressing.

Asian Chicken Salad \$10.99
Soy marinated grilled Chicken Breast, toasted Almonds, Fresh Vegetables, Mandarin Oranges and Green Onions atop a bed of Mixed Greens with a Sweet Orange Dressing.

Herbed Chicken Caesar Salad \$10.99
Skillet seared Chicken Breast served atop crisp Romaine Lettuce tossed in Our Caesar Dressing. Finished with Diced Tomatoes, Herb Croutons and Parmesan Cheese.

Roasted Pear Salad \$8.99
Cinnamon roasted Fresh Pears, Crumbled Bleu Cheese, Praline Walnuts, Red Onions, Blueberries, dried Cranberries on Mesclun Greens with a Raspberry Champagne Vinaigrette.

Roasted Turkey Club \$8.99
Roasted Turkey, diced Smokehouse Bacon, Tomatoes, shredded Monterey-Cheddar Cheese, Croutons, and crisp Mixed Greens with a choice of dressing*.

Grilled Chicken Cobb Salad \$11.99
Seasoned grilled Chicken with Smokehouse Bacon, Diced Tomatoes, Red Onion, Black Olives, Hard Boiled Eggs, Bleu Cheese, Avocado and served with a choice of dressing*.

Farmers Market Salad \$8.99
Applewood Smoked Ham, Roasted Turkey, mixed Cheeses, Diced Tomatoes, Cucumbers, Onions, Carrots, Hard Boiled Eggs, Croutons, and a choice of dressing*.

***Dress Your Salad with Our Housemade:**
Bleu Cheese, French, Ranch, Sesame, Thousand Island, Caesar or Red Wine Vinaigrette.
Lo-Calorie: Ranch or Italian.

All salads served with Freshly Baked Bread.

Additional Options:

Assorted Mini-Desserts - \$27.00/Dozen

Decadent Brownies - \$1.75 per person

Gourmet Cookies - \$1.75 per person

Chocolate Chip, Rocky Road, Peanut Butter,

Oatmeal Raisin & Snickerdoodle

Homemade Soups - \$2.95 per person

Chicken Wild Rice, Chicken Noodle,

Homemade Chili or

Roasted Tomato Bisque with Fresh Basil

Complimentary Regular and Decaffeinated Coffee is served at Medina Entertainment Center during meal service.

Prices Subject To Change Without Notification

Customary Minnesota Sales Tax and 19% Service Charge will be added.

08-08