

WINE, CHAMPAGNE & BAR SELECTIONS

Red Wines

Bel Arbor Merlot \$17.95 per Bottle

Loaded with fruit flavors, full-bodied richness and a smooth finish. Excellent for selections with savory sauces.

"BV" Signet \$24.50 per Bottle

Cabernet Sauvignon

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.

Hess Cabernet Sauvignon \$32.00 per Bottle

Cherry and currant berries are accented throughout. This medium bodied wine is very flexible and compliments beef, pork and hearty pasta dishes as well.

Sutter Home \$17.95 per Bottle

Cabernet Sauvignon

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 Fré Spumante \$16.00 per Bottle

Sutter Home Fré Chardonnay \$16.00 per Bottle

Sutter Home Fré White Zinfandel \$16.00 per Bottle

White Wines

Hess Select Chardonnay Monterey \$24.00 per Bottle

This popular Robert's white has fruity nectar and pear aromas with a zesty citrus finish. A great match with salads, chicken, light pastas and vegetarian entrees.

Luccio Pinot Grigio \$22.95 per Bottle

Light & fruity wine with hints of citrus. Great with fish and chicken. Clearly, Medina's best seller!

Kendall-Jackson V.R. \$29.00 per Bottle

Chardonnay

Broad aromas of peaches, apples, pineapple and citrus layered with vanilla, butter and toasty oak.

Sutter Home Chardonnay \$17.95 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 \$17.95 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	\$4.00	Fruit Punch	\$20.00 per Gallon
Call Brand	\$4.50	Freshly Brewed Coffee,	\$18.00 per Gallon
Premium Brand	\$4.75	Regular or Decaffeinated	
Bar Cocktail	\$5.25	Soda	\$2.25 per Glass
Call Cocktail	\$5.75	Spring Water	\$1.95 per Bottle
Premium Cocktail	\$6.00	Fruit Juices	\$2.35 per Glass
Specialty Cocktail	\$6.75	Hosted sodas	\$2.00 per person
Domestic Beer	\$4.00	with full service bar	
Premium Beer	\$4.25	Domestic Kegs - 16 Gallon	\$295.00
Imported Beer	\$4.75		
House Wine	\$5.50		

Prices Subject To Change Without Notification
 Customary Minnesota Sales Tax and 19% Service Charge will be added.

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DINNER ENTREES

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.

Please limit your plated entree choices to the following:

Less than 250 guests - 2 Selections, excluding Combos

Over 250 guests - 1 Selection

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

All sit down meals, add \$2.00 per person service fee

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 Meals - Age 10 and Under \$10.95
Grilled Cheese or Cheeseburger
Served with French Fries and Mixed Fruit.

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.

All Dinners Include Assorted Artisan Breads & Rolls.

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

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B U F F E T D I N N E R S

Entrees

Select 1 Entree - \$20.99

Select 2 Entrees - \$23.99

Select 3 Entrees - \$26.99

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.

Children 3-10 you have the option to have them eat from the buffet OR order a Children's Meal from the "Dinner Entree" menu for \$10.95. Children 2 and Under are Free to eat from the Buffet.

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

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H O R S D ' O E U V R E S

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

Hot Hors D'oeuvres

Oriental Potstickers	\$68.00
with a Sesame Dipping Sauce	
Bourbon BBQ Meatballs	\$58.00
Swedish Style Meatballs	\$58.00
Angus Beef Sliders	\$89.00
with Haystack Onions, American Cheese on Soft Buns	
Drummies - (one selection per order)	\$68.00
Buffalo served with Celery Sticks and Bleu Cheese Dip	
Teriyaki served with Pineapple and Red Pepper Chunks	
Honey Stung with a Golden Breaded Crunch	
Lump Crab stuffed Baby Bellas	\$82.00
served with a Port Wine Cream Sauce	
Potato Skins	\$52.00
with Cheddar Cheese, Bacon, Green Onion & Sour Cream	
Petite Quiche in Puff Pastry	\$48.00
(one selection per order)	
Spinach and Wild Rice	
Bacon and Parmesan	
Herb Breaded Mozzarella Sticks	\$52.00
served with Marinara Sauce	
Pork Egg Rolls	\$58.00
with Sweet and Sour Sauce	
Maple Pecan Crusted Brie	\$68.00
served warm with Gourmet Crackers & Fresh Berries	
Breaded 3 Cheese Ravioli, Deep Fried	\$62.00
served with Marinara Sauce	
Artichoke Gratin	\$52.00
Baked Artichokes, Garlic, Spinach	
and a Blend of Cheeses with Toasted Crostini	
Jerk Chicken Sticks	\$78.00
Island seasoned with Creole Mayo and Mango Salsa	
Chicken Satay	\$78.00
served with a spicy Peanut Sauce.	
Teriyaki Ginger Beef Sticks	\$89.00
Vegetable Spring Rolls	\$64.00
with a Sweet Garlic Chile Sauce	
Cajun Pork Lollipop	\$68.00
with a Sherry Cream Sauce	
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	\$56.00
with Crackers and Grapes	
Crudites of Fresh Vegetables & Garden Dip	\$44.00
Sliced Deli Meat Platter	\$64.00
Sliced Ham, Smoked Turkey, Corned Beef and Roast Beef	
Fresh Bakery Rolls	\$42.00
French, Wheat and Ciabatta	
Fresh Baked Breadsticks	\$44.00
with our own Marinara Sauce	
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	\$38.00
with a Butter Roasted Crostini	
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	\$38.00
with Fresh Tomato Salsa and Guacamole	
Jumbo Shrimp Cocktail	\$132.00
on ice with Lemon & Horseradish Cocktail Sauce	
Petite Shrimp Cocktail	\$68.00
with Lemon & Cocktail Sauce	
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	\$98.00
Seared rare, chilled & served with Wasabi and Soy Dipping Sauce	
Tenderloin wrapped Asparagus and Boursin Cheese	\$98.00
with a Red Pepper Dip	
Seafood Display	\$185.00
includes Smoked Scallops, Jumbo Shrimp, Ahi Tuna and	
Peppercorn Crusted Salmon with Assorted Accompaniments	

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