

BANQUET POLICIES & GENERAL INFORMATION

Thank you for choosing Lost Spur for your special occasion. Our Policies are designed to provide the information necessary to create a wonderful experience for you and your guests. Our professional planner is available to guide you through all the options and decisions you need to make, and will answer any questions you might have

Deposit and Contract: A \$1000.00 non-refundable deposit is required at the time of the event confirmation, along with a signed contract to reserve your date. The deposit will be applied toward your final invoice. The date is not considered booked until a deposit and signed contract is received. Lost Spur reserves the right to book a date until the deposit is received. Prices listed in this package are subject to change.

Payment Schedule: A \$1000.00 deposit is required at time of booking and will be applied to your final invoice. The final payment and guest count are due 10 days prior to your event and a validated credit card number is required for any remaining balance to be paid on event day.

Service Fee and Taxes: Lost Spur does not include an automatic gratuity on an event rental invoices but leaves the gratuity amount and distribution at the discretion of the renter. There will be a 20% service fee added to any food and catering services invoices. Appropriate tax will be added to the taxable items sold at rate of 8.13 % percent Minnesota sales tax or 9.25 percent Minnesota liquor tax.

Catering Costs & Market Pricing: We Strive to honor published food pricing, but we will also not compromise quality ingredients in order to cut costs. Therefore, if the market changes from booking until date of event it may be necessary to adjust menu pricing. We understand your budgeting needs and will work diligently to design a menu to meet your expectations and guarantee the meal cost 30 days prior to your event.

Room Rental: Rates will apply for all events and will be quoted by the catering planner at the time of booking. The room rental fee includes Complete room set up and tear down. White, Black, or Ivory Table Linens and Napkins. For evening events , bar service and entertainment must end at 11:45 with guests vacating the premises by 12:30am. On Sunday evenings, bar service and entertainment must end at 11:00pm and guests need to vacate the premises by 11:45pm.

Menu Selections: Lost Spur offers an extensive selection of menus, or, if you desire our executive Chef will create a custom menu perfect for your event. Menu prices will be guaranteed 30 days prior to your event based on market fluctuations. Menu selections are due to the catering office two weeks prior to your scheduled event. Vegetarian, children, and special dietary needs are available upon request.

Plated Meals: There will be an additional charge for more than three entrée choices with no multiple accompaniment's choices. Children's meals and vegetarian choices generally count toward the three-entrée option; however, if you only have a few vegetarian meals or children's meals, we can usually accommodate these meals with out counting them as another option.

Open Seating: to have open (unassigned) Seating, everyone must receive the same entrée. You may also provide the option of a children's meal since our servers will be able to tell the difference between children and adults and serve accordingly. **Assigned Seating:** If you would like to offer more than one meal, you may select up to three entrees. Multiple entrees require color-coded place cards.

Place Cards: The clearest code is a picture or Colored card.(example: picture of a chicken or Pink card for chicken). Please make sure it is large and easy for the servers to see. Do Not use color coding on cards as the servers have difficulty distinguishing the colors with our lighting. The easier your name cards are to read , the faster the service.

Food and Beverage Regulations: Due to Health Department regulations, aside from a cake prepared by a licensed commercial baker and 750 ml bottles of wine or champagne, All food and beverages must be provided by Lost Spur. Health department regulations prohibit guests from taking extra food or beverages home.

Food and Beverage Minimums: There will be a food & beverage minimum for all events which must be met prior to tax or service charge. Cash bar purchases made by your guests do not apply to the minimum.. If the minimum is not met, the difference will be added to your final invoice.

Beverage Service: A professional bartender is provided at no charge if the bar sales meet or exceed \$500.00. A nominal fee of \$50 will be charged for bar sales less than \$500.00. All Guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guests that is underage, unable to provide proper identification, and/or appears to be intoxicated. All alcohol service concludes at 11:45pm Monday-Saturday and 11:00pm on Sundays. All beverages must be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

Corkage Fee: If you choose to bring in your own wine, you may bring 750 ml bottles of wine or champagne for which there will be a \$16.00 per bottle corkage fee. No other size bottles are permitted.

Cake Cutting Fee: Wedding cakes are subject to a cutting and serving fee of \$1.00 per person. (This includes weddings that have individual cakes as centerpieces at each table). Events providing only sheet cakes or cupcakes for dessert are subject to a cutting and serving fee of \$.50 per person.

Coat Check Attendants: The costs of service are \$75.00. Available November- March.

Clean Up and Damage Fees: Lost Spur reserves the right to charge the appropriate fee for any damages to the property. Any damage done to Lost Spur property or equipment will be repaired or replaced at the client's expense. Lost Spur will send an estimated bill to the client and charge the card on file for any damages. Please do not affix any item to the walls with out prior approval.

Dance Floor: The dance floor is provided in the room rental fee. There is no alcohol or glass allowed on the dance floor. No fog machines allowed.

Music and Entertainment: The catering planner is pleased to recommend music and entertainment for your event, or you may make your own arrangements. It is important that your entertainment contact our catering planner to arrange for set-up times, locations of equipment and power needs. All entertainment must be set up before guest's arrive and finish by 12:30am.

Wedding Ceremonies: Wedding ceremonies are an indoor or outdoor option. Please refer to our ceremony guideline and contract.

Wedding Gifts and Cards: To assure the security of your wedding gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept all of your wedding gifts and cards. Please do not take gifts out of the room until you're ready to leave. Lost spur is not responsible for lost or stolen items.

Wedding Pictures: Lost Spur has several picturesque settings. We have an 8-passenger golf cart available for the wedding party. No high heels on the greens.

Security: Security is required for all wedding receptions, as well as other larger events. The catering planner is responsible for booking the security and the event host is responsible for the security fee of \$300.00.

Décor Service: Lost Spur offers full-service décor for your event. We specialize in ceiling fabric swaging and lights, table fabric swaging and lights, specialty linen and more. Request a Décor Service Package if you are interested in any of these options.

Decorating Guidelines: You may bring in your own table centerpieces and décor. You must use our Décor Service for all ceiling fabric and chair covers. The labor costs to remove any damage caused by decoration will be charged to your event. All decorating must have the approval of the event planner.

1. No decorations can be affixed to the walls, windows, doors , and ceilings.
2. Glitter and confetti are not permitted. No decorations or food/candy item smaller than a quarter are allowed.
3. No open flames are allowed. Candles must be glass enclosed and are not allowed on high-top tables.
4. Flower petals may not be placed on the carpet or dance floor.

Food Tastings: Please contact the catering department for information on tasting dates. Food tastings are not complimentary and consist of up to 4 entrees.

Smoke Free Environment: Lost Spur is a smoke free facility. Smoking is allowed outside only.

Rental Information



Grand Ballroom

Capacity 325

Day events room rental

\$250.00 till 3:00

Sunday - Thursday

Rental \$550

Food and Beverage minimum \$2,500

Friday

Rental \$650

Food and Beverage minimum \$3,500

Saturday

Rental \$850

Food and Beverage minimum \$4,500

Dimension 44 x 100

Rental Information



Ballroom I

Capacity 200

**Day events room rental
\$250.00 till 3:00**

**Sunday - Thursday
Rental \$350**

Food and Beverage minimum \$2,500

**Friday
Rental \$600**

Food and Beverage minimum \$3,000

**Saturday
Rental \$750**

Food and Beverage minimum \$3,500

Dimension 44 x 70

Rental Information



Ballroom II

Capacity 96

Day events room rental

\$250.00 till 3:00

Sunday - Thursday

Rental \$250

Food and Beverage minimum \$800

Friday

Rental \$250

Food and Beverage minimum \$900

Saturday

Rental \$300

Food and Beverage minimum \$1500

Dimension 43 x 45

Rental Information



Ballroom III

Capacity 200

**Day events room rental
\$250.00 till 3:00**

Sunday - Thursday

Rental \$350

Food and Beverage minimum \$1500

Friday

Rental \$600

Food and Beverage minimum \$3000

Saturday

Rental \$700

Food and Beverage minimum \$4000

Dimension 43 x 70

Wedding Ceremony Information

Outdoor Ceremony Package

Pricing based on number of guests

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100 Guests \$1100.00

150 Guests \$1300.00

200 Guests \$1500.00

250 Guests \$1900.00

300 Guests \$2000.00

Includes:

Wood Trellis and White Ceremony Chairs

Lunch

(Deli Sandwiches, Chips, Fruit, and Water)

(25 people)

Indoor Ceremony Package

\$800.00

Ballroom III up to 200 Guests

Includes: Ceremony Chairs

Lunch

Deli Sandwiches, Fruit Tray, Chips, and Water

(25 people)



Beverage Service

Hosted Beverage Policy:

A 20% service charge is added to the beverage total. A 7.125% MN sales tax is added to all Non-Alcoholic beverages. Alcoholic beverages are subject to the 7.125% MN sales tax, and the 2.5% State Liquor Tax. We will provide one bartender for every 100 guests. Guests will not be served without proper identification.

Beer Keg Options:

Lost Spur serves beer in a 16oz cup. One keg serves about 120 glasses.

Domestic Brews \$400 per ½ barrel

Michelob Golden Draft Light, Miller Lite, Budweiser, MGD, Coors Lite

Specialty Brews \$450 per ½ barrel

Finnegan's, Blue Moon, Fat Tire, Summit EPA, Michelob Amber

Other Local Beer options available

Wine And Champagne:

House Bottled Wine..\$24 per bottle

(Approx. 4 glasses per bottle)

Chardonnay, Pinot Grigio, Cabernet, Merlot, White
Zinfandel, and Moscato

\$3.50 per person for Wine Pour

OR

Wine of your choice(Special Order) \$25-30 per bottle

\$4.50 per person for Wine Pour

House Champagne..\$23 per bottle

(Approx. 8 glasses per bottle)

\$3.25 per person for Champagne Toast

Non-Alcoholic Beverages:

Host Unlimited Fountain Soda ..\$375 (Coke Products)

Assorted Bottled 20oz Soda ..\$4 per bottle

Bottled Water 20oz..\$3 per bottle

Coffee.. \$30 per gallon.. (1 gallon serves 16 8oz glasses) Need 3 gallons to fill urn. Coffee Station is included with all plated and buffet dinners. Coffee is \$1.00 per person for table service.

Iced Tea, lemonade, and Juices..\$12 per carafe

Hot Chocolate..\$16 per gallon. (1 gallon serves 16 8oz glasses)

Need 3 gallons to fill urn.

Fruit Punch..\$20 per gallon..(1 gallon serves 16 8oz glasses) Need 3 gallons to fill punch bowl.

Lemon Cucumber Mint Infused Water.. \$20 per gallon..
(1gallon serves 16 8oz glasses) Need 3 gallons to fill water dispenser.

Non-Alcoholic Sparking Catawba Juice..\$19 per bottle

(Approx. 8 glasses per bottle)

Lost Spur will provide all beverage options for guests. Outside beverage are not permitted. If you choose to bring in your own Wine or Champagne, you may bring 750 ml bottles of Wine or Champagne for which There will be a \$16.00 per bottle corkage fee. No other size bottles are permitted.

Beverage Service

A 20% service charge is added to the beverage total. A 7.125% MN sales tax is added to all Non-Alcoholic beverages. Alcoholic beverages are subject to the 9.625% State Liquor Tax. We will provide one bartender for every 100 guests. Guests will not be served without proper identification.

Bar Packages:

Bar Packages are priced per guest 21 years of age and older.

House Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$16.95	\$18.95	\$20.95	\$22.95	\$24.95

House Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$21.95	\$25.95	\$29.95	\$33.95	\$37.95

Call Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$27.95	\$31.95	\$35.95	\$39.95	\$43.95

Premium Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$32.95	\$36.95	\$40.95	\$44.95	\$48.95

Combination Bar

You may provide selected beverages on a host basis with your guest having the option to purchase other drinks. You may also elect to have items at the bar hosted for specific period of time (Cocktail Hour) and then cash bar.

Spirits

House

Vodka
Gin
Rum
Brandy
Whiskey
Scotch
Tequila

Call

Absolute
Bacardi
Tanqueray
Christian Brothers
Windsor
Jim Beam
Captain Morgan
Malibu
Fireball
Jose Cuervo
Dewar's

Premium

Jack Daniels
Jameson
Crown Royal
Bombay
Sapphire
Kettle One
Kahlua
Bailys
Amaretto
Jägermeister
Patron

Drink Pricing:

House Beer: \$5.00
Import Beer: \$6.00
Tap Beer: \$4.00
Import Tap Beer: \$4.75
House Wine: \$7.00
House Liquor: \$6.00
Call Liquor: \$6.50
Premium Liquor: \$7.00
Top Premium: \$7.50
Soda \$3.00

Cash Bar: A professional bartender is provided at no charge if the bar sales meet or exceed \$500.00. A nominal fee of \$50 will be charged for bar sales less than \$500.00. All Guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guests that is underage, unable to provide proper identification, and/or appears to be intoxicated. All alcohol service conclude at 11:45pm Monday- Saturday and 11:00pm on Sundays. All beverages must be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

Hors D' Oeuvres (Each Order Serves Approximately 50 People)

Platters

Assorted Bruschetta's |90

Seasonal Fresh Fruit and Berries with French Cream Dip |180

Fresh Vegetable with Dill Dip |170

Assorted Cubed Cheese, Sliced Meats and Crackers |180

Chef Platter: Assortment of Fresh Fruit, Seasonal Vegetables, Variety of Cheeses, and Crackers |220

Charcuterie Board: Selection of Cured Meats, Imported and Domestic Cheese, Crackers, Pickled Vegetables, Dried Fruit, and Nut Garnishments |250

Two Cold Smoked Norwegian Trout Sides with Red Pepper Onion Relish, Cilantro Cream Cheese, and Marble Bread |190

Gulf Shrimp Cocktail with Lemons, and Cocktail Sauce |190

Ham & Cheddar and Turkey & Swiss Croissant Sandwich Platter |150 for 50

Dip Displays

Hot Spinach Artichoke Dip with Herb Pita Chips |110

Fruit Salsa with Cinnamon Chips |110

Corn Tortillas with Variety of Salsa's |75

Add~ Guacamole |\$100 or Nacho Cheese|100

Kettle Potato Chips with Seasoned Sour Cream |75

Soft Pretzels Bites with Beer Cheese Sauce |90

Grilled Chicken Satay with Peanut Sauce and Cilantro |115

Panko Walleye Fingers with Cajun Tartar Sauce |120

Italian Sausage Stuffed Mushrooms |115

Pork Egg Rolls with Sweet Chili Sauce and Soy Sauce |105

Pigs in a Blanket, with Stone Ground Mustard |80

Coconut Shrimp with Malibu Dipping Sauce |120

Cocktail Meatballs: Brown Sugar BBQ or Swedish |90

Boneless Buffalo Chicken Bites |85

Pepper Jack Cheese Macaroni Bites with Ranch Dip |85

Chicken Dummies: Nashville Hot or Garlic Honey |85

Teriyaki Beef Bites with Peppers and Onions |120

Spiced Fried Cauliflower with Cucumber Sauce |90

Sweet Bourbon Rib Tips |100

Caprese Skewers |90

Brie and Sour Cherry Bites |90

Chipotle Chicken Avocado Taco Bites |90

Salads

Golden Raisin Broccoli Salad |100

Deviled Egg Potato Salad |120

Italian Pasta Salad |100

Caesar Salad with Croutons | 100

Tabbouleh with Garlic Sauce and Pita Chips |110

All Prices are
Subject to 20%
Service Charge
and
Minnesota
State Sales Tax.

Hors D' Oeuvres



Bars

S'mores: Hershey Milk Chocolate Bars, Reese Peanut Butter Cups, Marshmallows, Graham Crackers, and Skewers. |7 per person

Walking Taco : Taco Beef, Shredded Cheese, Jalapenos, Pica De Gallo, Bagged Tortilla Chips. |7 Per person

Ice Cream: Ice Cream Sundaes and Ice Cream Cones. Various Candy Toppings, Strawberry, Chocolate and Carmel Sauce, Whip Cream. |7 per person

Wing : Boneless Chicken Bites, Variety of Sauces, Celery Sticks, Ranch and Bleu Cheese. |7 per person

Snack : House- Made Tortilla Chips and Salsa House-Made Potato Chips and Seasoned Sour Cream, Pretzels, and Bar Mix. |6 per person.

State Fair: Mini Doughnuts, Mini Corn Dogs, with Mustard and Ketchup, Pretzel Bites with Cheese Sauce. |8 per person.



Carving Board

Served with Silver Dollar Buns, Pickles, Carrots and Olives

Roasted Turkey Breast with Cranberry Mayo and Brie Cheese. |7 per person

Pitt Ham with Trio Of Mustard Sauces. |7 per person

Round Eye of Beef with Horseradish . | 8 per person

Pizzas

14 Inch Pizza: |15

Cheese
Pepperoni
Sausage
Veggie



Dry Snacks

Assorted Bag Chips. |15 per dozen

Dry Pretzels. |10 per pound

Gardetto's Snack Mix. |14 per pound

Mixed Nuts. |18.00 per pound

All Food Subject to Applicable Sale Tax and 20% Service Charge.

Plated Dinner

Entrées Includes: Seasonal House Salad, Baked Rolls and Butter, and Coffee Station.
Choice of Two entrées.
Add \$2 per person for third entrée choice.

Poultry

Crispy Tuscan Chicken Breast | 30

Pancetta, Spinach, Sundried Tomato Sauce.

Grilled Monterey Gluten Free | 30

Charred Red Onions, Bacon, Pepper Jack Cheese and Pico De Gallo.

Pan –Seared Chicken Cutlets | 28

Pink Peppercorns in a Champagne Cream Sauce or Sherry Dijon Mushroom Sauce.

Beef

8oz Grilled Minnesota Steak | 34

Top Sirloin and Fried Onion Straws.

Choice of House Made Steak Sauce or Peppercorn Brandy Sauce.

8oz Seared Texas Steak Gluten Free | 35

Tri-Tip Sirloin with Cowboy Butter Sauce.

Char Grilled and Roasted Sliced London Broil Gluten Free | 33

Ginger Soy Marinated Tri- Tip, Au Jus.

Pork

Bacon Wrapped Pork loin Gluten Free | 31

Thyme , Brown Sugar Marinated Pork loin

Choice of Cherry Merlot or Peach Sauce.

Pork Tenderloin Medallions Gluten Free | 30

Crushed Coriander and Cumin Seed Crusted, Oregano Honey Sauce.

Seafood

Baked Salmon Gluten Free | 34

Oven Roasted Dill Chardonnay.

Panko Crusted Walleye | 33

Pan Fried With Cambridge Tartar Sauce.

Pecan Crusted Walleye | 35

Pan Fried with Honey Pecan Butter.

Coconut Shrimp | 32

5 Deep Fried Shrimp with Malibu Sauce.

Vegetarian

Four Cheese Stuffed Tortellini | 30

Fresh Al Rosa Sauce, Roasted Red Peppers, Fresh Herbs, Pecorino Romano.

Best Vegan Dish | 30

Tri Color Couscous Quinoa and Roasted Seasonal Vegetables.

Kids Meal (10 and under)

Chicken Strips | 10

With French Fries.

Prices are Subject to 20% Service Charge and
Minnesota State Sales Tax.

Lost Spur Dinner Buffets

All Buffets Require a Minimum of 30 Guests. Buffets, Under 30 guests are Subject to a Surcharge of \$3.00 Per Person

The Heart of the Spur | 29

Buttermilk Fried Chicken, Carolina Pulled Pork, White Cheddar Mac and Cheese, Seasonal Creamed Corn, Scalloped Potatoes, Honey Cilantro Baked Beans, Sweet and Sour Coleslaw, and Cheddar Chive Drop Biscuits. With a Variety Of Sauces. Add Sweet Bourbon Spareribs for 3.00 per person.

Comfort Food | 29

Slow Roasted Turkey with Skillet Gravy, Cranberry Relish, Buttermilk Whipped Potatoes, Traditional Stuffing, Baked Pitt Ham, Au gratin Potatoes, Green Bean Casserole, Sweet Onion Salad, and Dinner Rolls.

Little Italy | 31

Caesar Salad, Italian Garden Salad, Antipasto Platter, Italian Sausage Links and Peppers, Jumbo Meatballs, Spicy Chicken Bow Tie Pasta, Sausage and Beef Lasagna, Shrimp Far Diavola and Garlic Bread.

Signature Buffet | 36

Strawberry Spinach Salad, Caesar Salad, Waldorf Salad, Char Grilled and Roasted Sliced London Broil, Pink Peppercorn Champagne Chicken, Blackened Walleye with Bearnaise, Au Gratin Potatoes, Wild Rice Pilaf, Garlic Green Beans, and Artisan Breadbasket.

Chicken and the Swine | 32

Roasted Pear With Champagne Vinaigrette Salad, Pearl Couscous, BBQ Spiced Rubbed Bone In Chicken , Bacon Wrapped Pork Loin with Peach Chutney, Cheesy Ranch Potatoes, Red Beans and Rice, Roasted Brussel Sprouts and Dinner Rolls.

Steak House | 36

Chopped Salad, Pasta Salad, Fresh Fruit, Roasted Bone In Chicken with Green Goddess Sauce, Steak House Steak Tips with Bleu Cheese and Mushrooms, Salmon with Dill Chardonnay, Roasted Yukon Potatoes, Seasonal Vegetables, And Rolls.

All Buffets served with a Coffee Station

All Prices are Subject to 20% Service Charge and Minnesota State Sales Tax.

Desserts

Plated Desserts

Apple Crisp |\$5

Caramel sauce, hazelnut whipped cream

Butter Toffee Bunt Cake |\$6

with whipped cream

Chocolate Mousse |\$4

With whipped cream and shaved chocolate

Flourless Chocolate Torte |\$5 GF

With raspberries and powdered sugar

Strawberry or Turtle Cheesecake |\$6

Seasonal Individual Cake |\$4

Vanilla Sundae |\$6

Choice of Chocolate, Hot Fudge, Strawberry, Caramel, or Butterscotch with whipped Cream and cherry on top

BY THE DOZEN

Assorted Freshly Baked Cookies |\$14

Chocolate Chip Brownie | \$20

Assorted Bars |\$24

Assorted Yeast Raised Doughnuts |\$18

Assorted Freshly Baked Scones |\$24

Stations

Assorted Gourmet Cupcakes |\$7

Lost Spur Dessert Station |\$7

Petit Fours, Mini Cheesecakes, Chocolate Mousse Cups, Assorted Gourmet Bars, Variety of Cookies, Macaroons, Phyllo Fruit Cups.

Bread Pudding Station | \$6

Classic Bread Pudding with Bourbon Brown Sugar Sauce, and Whipped Cream

Cobbler Station |\$7

Seasonal Fruit Cobbler. Served with Whipped Cream

Cheesecake Station |\$7

Strawberry, Chocolate, Caramel, Chopped Pecans, and Whipped Cream

Ice Cream Station |\$7

Ice Cream Sundaes, Ice Cream Cones, Various Candy Toppings, Strawberry, Chocolate, Caramel Sauce, and Whipped Cream.

S'mores Station..\$7

Hershey Milk Chocolate Bars, Reese Peanut Butter Cups, Marshmallows, and Graham Crackers

All Dessert Subject to Applicable Sales Tax and 20% Service Charge.

Stations of Food \$35.00 per person
Pick Three Stations
Minimum 75 people Maximum of 200
\$3.00 more per person for each additional station

Appetizer's

BBQ Meatballs
Cheese and Meat Tray
Vegetables with Ranch Dip
Fresh Fruit

Build Your Own Burger

Grilled Burgers
Potato Salad
Baked Beans
Buns
Condiments

Chinese

Cream Cheese Wontons
Vegetable Egg Rolls
Sesame Chicken
Fried Rice

Italian

Spaghetti and Meatballs
Chicken Alfredo
Caesar Salad
Garlic Bread Sticks

Sea Food

Walleye Fingers
Beer Battered Cod
Condiments

Southern

Macaroni and Cheese
Biscuits
Chicken Tenders
Coleslaw

Taco Bar

Taco Beef
Shredded Cheese
Refried Beans and Rice
Condiments

Wing Bar

Bone In Chicken
Boneless Chicken Bites
Variety of Sauces
Celery Sticks
Ranch and Bleu Cheese

Street Taco

Carnitas
Chipotle Chicken
Flour Tortillas
Pickled Onions, Sliced Radishes, Queso Fresco, Cilantro, Pico

Hawaiian

Spam Fried Rice
Tropical Pasta Salad
Huli Huli Chicken
Pineapple Baked Beans

Minnesota Casseroles'

Tatar Tot Hot Dish
Chicken Wild Rice Casserole
7 Layered Salad

Dessert

Variety of Cookies
Brownies
Seasonal Bars

All Food Subject to
Applicable Sales
Tax and 20%
Service Charge

Add ON's



Assorted Danish..\$18.00 per dozen
Assorted Scones..\$24.00 per dozen
Jumbo Muffins..\$22.00 per dozen
Assorted Donuts..\$18.00 per dozen

Assorted Homemade Cookies..\$14.00 per dozen
Assorted Gourmet Bars..\$24.00 per dozen
Chocolate Brownies..\$20.00 per dozen



Assorted Juice..\$2.50 each
Carafes of Milk..\$9.00
Coffee..\$22.00 per gallon
Punch..\$20.00 per gallon
Lemonade..\$18.00 per gallon
Canned Soda's ..\$3.00 each
Bottled Water's \$2.00 each

Dry Snacks

Assorted Bag Chips..\$15 per dozen
Dry Pretzels..\$10 per pound
Gardetto's Snack Mix..\$14 per pound
Mixed Nuts.. \$18.00 per pound



All Food Subject to Applicable Sale Tax
and 20% Service Charge.