

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)

Bridal Room \$100.00



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 \$460 per ½ barrel

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

Specialty Brews \$490 per ½ barrel

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

Other Local Beer options available

Wine And Champagne:

House Bottled Wine..\$26 per bottle

(Approx. 4 glasses per bottle)

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

\$6.50 per person for Wine Pour

House Champagne..\$24 per bottle

(Approx. 8 glasses per bottle)

\$5.50 per person for Champagne Toast

Corkage Fee... \$16.00per bottle

(If you bring in your own wine)

Non-Alcoholic Beverages:

Host Unlimited Fountain Soda ..\$400 (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 (Rail)

Vodka
Gin
Rum
Brandy
Whiskey
Scotch
Tequila

Call

Absolute
Titos
Bacardi
Tanqueray
Christian Brothers
Windsor
Jim Beam
Captain Morg
Malibu
Fireball
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: \$7.50
House Liquor: \$6.00
Call Liquor: \$7.00
Premium Liquor: \$7.50
Top Premium: \$8.50
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)

Displays

Fruit: Pineapple, Grapes, Melons, and Berries with Strawberry French Cream Dip |**180**

Vegetable: Seasonal Vegetables with Green Goddess Dip |**170**

Grilled Vegetables: Peppers, Onion, Brined Zucchini, Eggplant, Marinated Portabella, Roasted Red Pepper Dip |**190**

Meat & Cheese: Cubed Cheddar, Pepperjack, and Monterey Jack, Salami, Summer Sausage, Beef Sticks, and Crackers |**180**

Roth Case Artisan Cheese: Buttermilk Bleu Affine, Aged Gouda, Mezzaluna Fontina, Red Spruce 4yr Cheddar, Grand Cru Reserve, Dried Fruit, Fresh Fruit, Nuts, Fig Jam, Honey, and Crackers |**220**

Wisconsin Cheese Curd: Ellsworth Cheese Curds |**130**

Charcuterie Board: Fine Italian Meats, Mustards, Olives, Cherry Peppers, Shaved Celery, Fennel, Bacon Jam, and Sliced Baguette |**250**

Bruschetta: Tomato Basil with Mozzarella Mousse, Strawberry With Goat Cheese, and Olive Feta |**190**

Canapes: Bacon Wrapped Goat Cheese filled Dates, Cucumber Cream Cheese, Salmon Lox with Dill Cream, Red Pepper Relish, and Rye Toast |**190**

Poached Shrimp Cocktail: Olive Oil, Cilantro, Lemons, and Cocktail Sauce |**190**

Chicken Shish Kabob: Tabbouleh, Garlic Sauce and Pita Chips |**200**

Dip Displays

Hot Spinach Artichoke Dip: with Herb Pita Points |**110**

Starwberry Kiwi Salsa: with Cinnamon Chips |**110**

Corn Tortillas: Bloody Mary Salsa, and Verde Salsa, Guacamole, and Nacho Cheese Sauce |**180**

Kettle Potato Chips: with Seasoned Sour Cream |**75**

Fried Dill Pickle Dip: Old Dutch Ripple Chips |**90**

Texas Caviar: With Corn Chips |**125**

Salads

Golden Raisin Broccoli Salad |**100**

Deviled Egg Potato Salad |**120**

Herb and Garlic Potato Salad |**120**

Italian Pasta Salad |**100**

Ham , Cheese, Pea Pasta Salad |**125**

Caesar Salad |**130**

Garden Salad with House Dressing |**100**

Sweet And Sour Coleslaw |**80**

Creamy Coleslaw |**80**

House Made Pizzas

14-inch Pizza |**16**

Pepperoni
Sausage
Cheese

Dry Snacks

Assorted Bag Chips |**150**

Kettle Chips |**50**

Dry Pretzels |**40**

Snack Mix |**75**

Mixed Nuts |**90**

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

Hors D' Oeuvres Serves Approximately 50 people

Chicken

Grilled Satay with Peanut Sauce and Cilantro |120

Boneless Buffalo And Parmesan Bites |100

Bone In Chicken Wings. ½ seasoned dry rub ½
Award winning Buffalo Sauce |120

Pork

Italian Sausage Stuffed Mushrooms |115

Pork Egg Rolls with Sweet Chili Sauce and Soy Sauce |125

Pork Verde Taquitos |100

Beef

Northern Wood Wagyu Beef Bites |125

Beef Cilantro Empanada |130

Korean BBQ Beef Spring Roll |100

Meatballs

Cocktail with Grape Jelly BBQ |90

Italian with Garlic Toast |125

Swedish with Pickled Cucumbers |105

Seafood

Coconut Shrimp with Malibu Dipping Sauce |110

Panko Walleye Bites with Cajun Tartar Sauce |120

Ahi Tuna Poke Cups |130

Vegetarian

Three Cheese Cremini Croquette |115

Fresh Spring Rolls |130

Thin Rice Noodle, Lettuce, Red Cabbage, Carrot, Cucumber, Jalapeno, Green
Onion, Cilantro and Mint, With Peanut Sauce

Spiced Cauliflower Florets |100
with Tzatziki Sauce

Sliders and Sandwiches 50 | 165

Pulled Pork Sliders

Golden BBQ, Hickory BBQ and Hot Lexington Sauce

Grandmas Pulled Beef Sliders
Tangy BBQ and Pickle Chips

Shredded Turkey Breast Sliders
With Alabama BBQ Sauce

Cold Cut Combo

Hogie Loaf, Lettuce, Tomato, Onion, Cheese, Salami, Ham, and Bologna with
Mayo, and Italian Dressing

Turkey Club

Sliced Turkey Lettuce, Tomato, Cheese, and Mayo

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

Plated Dinner

All Entrees include seasonal house: salad, vegetable, starch, and warm dinner rolls.
Choice of two, if three entrees are desired, please add \$3.00 per person.

Poultry

Tuscan Stuffed Chicken Breast GF | 30

Creamy spinach, sundried tomato filling, garlic, parmesan sauce, fresh basil.

Milanese Dijon Chicken Cutlets | 29

Panko and parmesan crispy cutlets, sherry Dijon sauce.

Champagne Chicken Cutlets | 29

Pink peppercorns in a champagne cream sauce.

Grilled Oregano Lemon Chicken GF | 30

Grilled chicken breast, lemon demi, capers, and fresh herbs.

Beef

8oz Minnesota Steak | 34

Top Sirloin, fried onion straws, and house made steak sauce.

8oz Texas Steak GF | 36

Seasoned tri-tip sirloin with cowboy butter.

Oven Grill London Broil GF | 33

Sliced tri-tip , ginger soy, peppercorn marinade au-jus.

Pork

Pork loin Marsala GF | 29

Sliced roasted pork loin, cremini mushrooms, sweet marsala veal demi.

Pork Ribeye GF | 30

10 oz grilled ribeye, cherry bourbon sauce.

Seafood

Fresh Atlantic Salmon GF | 35

Oven roasted dill chardonnay cream sauce.

Panko Crusted Walleye | 35

Pan fried with Cambridge tartar sauce.

Pecan Crusted Walleye | 36

Pan fried with honey pecan butter.

Coconut Shrimp | 32

5 Jumbo panko and coconut fried shrimp, Malibu sauce.

Vegetarian, Vegan, and Kids

Baked Manicotti | 30

Spinach ricotta, tomato sauce, mozzarella.

Best Vegan Dish | 30

Tri -color couscous quinoa, roasted seasonal vegetables..

Kids Meal (10 and under)

Chicken Strips | 10

French fries, ketchup and treat.

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

Chef Mike's Composed Buffets

All Buffets and Plates 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, Sweet and Sour Coleslaw, Cowboy Caviar, Green Beans with Ham and Potato, Drunken Apples, Drop Biscuits, With a Variety Of Sauces.

Little Italy | 31

Caesar Salad, Italian Garden Salad, Antipasto Platter, Jumbo Meatballs, Chicken Scallopini, Rosemary Olive Oil Red Bliss Potatoes, Sausage and Beef Lasagna, Shrimp Far Diavola and Garlic Bread.

Signature Buffet | 36

Strawberry Spinach Salad, Caesar Salad, Sliced Chipotle Coffee Rubbed Round Eye, Pink Peppercorn Champagne Chicken, Blackened Walleye with Bearnaise, Au Gratin Potatoes, Wild Rice Pilaf, Garlic Green Beans, and Artisan Breadbasket.

Chef Mike's Composed Plates

Minimum of 30 Guests.

Under 30 guests are Subject to a Surcharge of \$3.00 Per Person

Southwest Tri-Tip | 40

Sliced Tri-tip with Chimichurri Sauce, Three Jumbo Shrimp, Roasted Anaheim Mashed Potatoes, Chili Spiked Broccolini, Caesar Salad and Dinner Rolls

Hibachi Style Ribeye | 44

Fried Rice, Zucchini, Shiitake Mushrooms, Onions, With Yum Yum Sauce and Sweet Ginger Sauce, Caesar Salad and Dinner Rolls

Black Pepper Crusted Beef Tenderloin | 48

Center Cut Tenderloin Roast Sliced with Mushroom Demi, Truffle Bacon Brussell Sprouts and Roasted Pepper Mashed Potatoes, Caesar Salad and Dinner Rolls.

All Composed Meals served with a Coffee Station

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

Lost Spur Build Your Own Buffet

All Buffets Require a Minimum of 30 Guests. Buffets, Under 30 guests are Subject to a Surcharge of \$5.00 Per Person

1 Entrée \$29.00 per person ~ 2 Entrée \$32.00 per person ~ 3 Entrée \$35.00 per person

Your Choice of one Salad and Three sides, all Buffets served with Warm Rolls and Butter

Chicken Tenderloins

Champagne

Pink peppercorn, champagne cream

Marsala

Cremini mushrooms, sweet marsala demi

Dijon

Dijon sherry wine cream

Scallopini Style

Garlic wine demi, red peppers

Tuscan

Spinach, sundried tomatoes, pancetta cream

Stuffed Chicken add \$2.00 per person

Chicken Kiev

Panko crusted, lemon garlic butter

Chicken Cordon Bleu

Panko crusted, honey ham, Swiss cheese

Bone –In Chicken

Buttermilk Fried Chicken

Herb Baked Chicken

Spiced Rubbed Picnic Chicken

Pork and Turkey

Smoked pork loin

Bourbon cherry sauce, drunken apples

6-hour Pork roast

Mushroom gravy

Smoked Pit Ham

Brown sugar cider glaze

Oven Roasted Turkey

Pan gravy, sage dressing

Spiced Rubbed Turkey

Orange sour sauce

Walleye and Seafood

Blacken Walleye

With bearnaise Sauce

Add \$3.00 per person **GF**

Poached Walleye

Sherry tomato vinaigrette, artichoke crisps

Add \$3.00 per person **GF**

Atlantic Salmon

Cream dill chardonnay

Add \$3.00 per person **GF**

Beef

Carved Round Eye

Horseradish, beef gravy

Oven Grilled Tri Tip London Broil

Ginger soy peppercorn marinade, au jus

Add \$2.00 per person **GF**

Grilled Sirloin

Mushroom bleu cheese sauce, red wine, shallot demi

Add \$3.00 per person **GF**

Pastas

Spinach Lasagna

Ricotta, mozzarella with a marinara sauce

Cheese Tortellini Straw and Hay

Garlic cream sauce with mushrooms, peas and ham

Shrimp Scampi Orecchiette

Garlic white wine and lemon sauce

Stuffed Shells

Alrosa Sauce, ricotta and mozzarella

Buffet Sides: Pick One Salad and Three Sides

Salad

Chef's Seasonal

Spring March – May

Green Goddess

(Asparagus, peas, radish, feta, roasted chickpeas and Green Goddess dressing)

Summer June- August

Strawberry Salad

(Strawberry, onion, fresh mozzarella, sunflower seeds, balsamic glaze and red wine vinaigrette)

Fall September – November

Apple Salad

(Apple, radicchio, cucumber, onion, raisin, pumpkin seed, bleu cheese, and apple vinaigrette)

Winter December- February

Pear Salad

(Roasted pear, watercress, pecans, shaved parmesan cheese, and balsamic vinaigrette)

Steakhouse

Tomato, onion, cucumber, black olive, cheddar cheese, ranch dressing

Caesar

Croutons, red onion, parmesan cheese and anchovies with house made dressing

Wedding Salad

Mixed Greens, goat cheese, chopped bacon, pickled onions, candied pecans, sherry wine vinaigrette

Vegetables

Butter Poached Baby Carrots

With honey and dill

Shallot Green Beans

Roasted Root Vegetables

With parsley butter

Honey Balsamic Brussell Sprouts

Steamed Mixed Vegetables

(Zucchini, squash, carrots, red onion and red pepper)

Charred Corn

With maple thyme butter

Green Bean Casserole

With mushroom cream and crispy onions

Pasta

Al Vodka

Garlic Cream

Pesto Cream

White Cheddar Mac

Cold Ham, Cheese and Sweet Peas

Cold Italian Pasta Salad

Starch, Grains and Beans

Au Gratin Potatoes

Roasted Yukon Gold Potatoes

Buttermilk Chive Whipped Potatoes

Garlic Mashed Potatoes

Rosemary Baby Red Potatoes

Maple Roasted Sweet Potatoes

Cranberry Wild Rice

White Rice Pilaf

Lemon and Herbs Quinoa Pilaf

Red Beans and Rice

Cilantro Honey Baked Beans

Chickpeas and Spinach

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

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.