

Fresh Beginnings

The Early Birdie Continental

Chilled Orange Juice, Fresh Seasonal Fruit, Assorted Mini Bakeries (including bran muffins), Vanilla Yogurt with Toppings, Caribou™ House Blend Coffee & Assorted Tea
\$14 per guest

Breakfast Buffets

Minimum of 20 guests

Bogie Buffet

Chilled Orange Juice
Fresh Seasonal Fruit
Assorted Bakeries
Scrambled Eggs
Country Diced Potatoes
Crispy Bacon & Sausage
Caribou™ House Blend Coffee
Assorted Tea
\$17 per guest

Eagle Buffet

Chilled Orange Juice
Fresh Seasonal Fruit
Assorted Bakeries
Scrambled Eggs with Cheese
Eggs Benedict
Golden Hash Browns
Crispy Bacon & Sausage
Caribou™ House Blend Coffee
Assorted Tea
\$20 per guest

The Starter

Chilled Orange Juice
Fresh Seasonal Fruit
Vanilla Yogurt with toppings
Trail Mix or Energy Bites
Crustless Vegetable Quiche
Turkey Sausage
Caribou™ House Blend Coffee
Assorted Tea
\$17 per guest

Plated Breakfasts

The Frenchie

Chilled Orange Juice
French Toast
Served with Warm Maple Syrup
& Sweet Cream Butter
Crispy Bacon or Sausage
Fresh Fruit Kabob
Caribou™ House Blend Coffee
Assorted Tea
\$15 per guest

The Scramble

Chilled Orange Juice
Fresh Fruit Kabob
Scrambled Eggs
Diced Potatoes
Crispy Bacon
Caribou™ House Blend Coffee
Assorted Tea
\$16 per guest

Arnie's Benny

Chilled Orange Juice
Two Freshly Poached Eggs Served
Traditional Eggs Benedict
Country Diced Potatoes
Caribou™ House Blend Coffee
Assorted Tea
\$17 per guest

Breakfast Additions

Whole Fruit \$15/dozen
Yogurt with Toppings \$5
Egg & Cheese Burritos* \$7 with Bacon* \$7
Egg & Cheese Breakfast Sandwich* \$7 with Canadian Bacon* \$7
Homemade Banana Bread (loaf) \$20
*minimum quantity of 25

Beverages

Caribou™ House Blend Coffee \$32 per gallon

Hot Chocolate \$20 per gallon

Hot Apple Cider \$20 per gallon

Chilled Juices \$12 per pitcher

Ice Cold Lemonade \$12 per pitcher

Iced Tea \$12 per pitcher

Punch \$20 per gallon

Bottled Soft Drinks \$3 each

Bottled Spring Water \$3 each

Bakeries & Other

Assorted Bakeries \$28 per doz

Grande Muffins \$36 per doz

Homemade Banana Bread \$20 per loaf

Assorted Bars \$24 per doz

Fresh Baked Cookies \$24 per doz

Rush Creek Trail Mix \$22 per pound

Gourmet Mixed Nuts \$21 per pound

Yogurt with Toppings \$5 per person

Snacks

Loaded Nachos & Cheese ~ Served with Salsa & Sour Cream \$175 ~ serves 50 ppl

Mini-Sub Sandwiches \$7 per person

Sweet & Salty ~ Fresh Baked Cookies, Creole Snack Mix & Mixed Nuts \$5.50 per person

Snack Attack ~ Candy Bars, Individual Bags of Chips, Granola Bars, Whole Fruit \$6.50 per person

Homemade Potato Chips & French Onion Dip \$3.50 per person

Fiesta Break ~ Homemade Tri-Color Tortilla Chips with Salsa & Guacamole \$5 per person

Hit the Trail ~ Whole Fruit & Rush Creek Trail Mix \$5 per person

Protein Power Break ~ Sesame Sticks, Yogurt Pretzels, Pistachios, Dried Pineapple & Banana Chips \$6 per person

7th Inning Stretch ~ Soft Pretzels with Real Cheese & Popcorn \$4.50 per person

Popcorn Bar ~ Choose 4 flavors: *Butter, Cheddar, Dill Pickle, French Onion, Ranch & Sour Cream, Sour Cream & Chive, Buffalo Bleu Cheese, Jalapeno Ranch, Truffle, Cajun* \$5.00 per person

Plated Lunch

Chicken Salad Sandwich

Homemade Chicken Salad on Cranberry Wild Rice Bread served with an Orchard Salad and Homemade Chips
\$16 per guest

Grilled Cheese + Tomato Soup

Swiss, Provolone & Cheddar Cheeses with Sliced Tomato & Fresh Basil Served with Tomato Basil Soup & a Deli Pickle
\$16 per guest

Hot Turkey Dip

Carved roasted turkey on a warm hoagie with baby kale and arugula served with natural sage turkey au jus and seasonal vegetables
\$18 per guest

Chicken Caesar Salad

Crisp Romaine Leaves Topped with Chicken Breast, Fresh Parmesan, Herbed Croutons & our House Recipe Caesar Dressing served with a breadstick
\$17 per guest

Meatloaf

Homemade Meatloaf topped with Charlie's Café Exceptionale sauce and Onion Tangles served with Yukon Bliss Mashed Potatoes and Chef's Choice Vegetable
\$19 per guest

Oriental Chicken Salad

Fresh Asian Greens Tossed with Oriental Vinaigrette, Grilled Chicken Breast, Crispy Noodles, Toasted Almonds, Sliced Scallions & Topped with Mandarin Oranges
\$17 per guest

Shrimp Tacos

Two Four Tortillas with Grilled Shrimp, Grilled Corn, Chipotle Tomatillo Salsa, Veggie Cream Cheese, Mexi Slaw served with Tortilla Chips and Guacamole
\$21 per guest

Entrées Include Caribou™ Coffee & Tea
Add MN Wild Rice Cream of Chicken Soup or House, Tossed, Green Goddess, Strawberry & Spinach or Caesar Salad for \$4

Walleye Almondine

Sautéed Walleye with Toasted Almonds and Lemon Beurre Blanc Served with Bacon & Mushroom Wild Rice Pilaf & Vegetable du Jour. Rolls & Butter
\$24 per guest

Flat Iron Steak

6oz Flat Iron topped with Wild Mushroom Sauté and Tarragon Cream Served with Garlic Mashed Potatoes and Vegetable du Jour. Rolls & Butter
\$24 per guest

Chicken Yakitori

Two Bamboo Skewers filled with Ginger Soy Marinated Chicken & Green Onion Tops Served with Brown Rice & Stir Fry Vegetables. Rolls & Butter
\$19 per guest

Chicken Chardonnay

Grilled Chicken Breast on Whole Wheat Linguine Topped with Broccoli, Leeks, Mushrooms & Dijon Chardonnay Cream Sauce. Rolls & Butter
\$19 per guest

Vegetable Risotto

Choice of Grilled Chicken or Three Jumbo Shrimp Served over Vegetable Risotto
Rolls & Butter
Chicken \$19 per guest
Shrimp \$21 per guest

Open-Faced Hot Sandwich

Homemade mashed potatoes and gravy topped with hot turkey or roast beef served with vegetable du jour
Turkey \$19 per guest
Roast Beef \$20 per guest

Lunch Buffets

Minimum 30 guests

Sandwich Bar

Sandwiches – Choose 2:

Salami, Pickled Onion & Brie on a Tolera Bun
Kobe Beef with Baby Greens & Swiss on a
Ciabatta Square
Turkey, Bacon & Avocado on a Croissant
Salmon Wrap
Hummus & Grilled Balsamic Vegetable Wrap
Chef's Selection of 2 Cold Salads
Homemade Chips
Relish Platter
Freshly Baked Cookies
\$21 per guest

Salad Bar & Soup du Jour

Selection of Fresh Field Greens
Three Varieties of Dressing
All Your Favorite Toppings
Grilled Chicken
Fresh Seasonal Fruit
Chef's Selection of (2) Cold Salads
Soup du Jour
Assorted Breadsticks
Freshly Baked Cookies
Caribou™ House Blend Coffee & Tea
\$21 per guest

Afternoon BBQ

Fresh Seasonal Fruit
Raw Vegetable Display & Dip
Chef's Selection Salad
Grilled Chicken Breast
Grilled Hamburgers
Assorted Cheeses & Condiments
Homemade Buns
Homemade Chips
Freshly Baked Cookies
Caribou™ House Blend Coffee & Tea
\$23 per guest

The All-American

Chef's Selection Vegetable
Yukon Bliss Mashed Potatoes
Traditional Stuffing
Roasted Turkey with Natural Juice
Homemade Meatloaf
Yeast Buns
Freshly Baked Cookies
Caribou™ House Blend Coffee & Tea
\$26 per guest

Double Eagle Deli

Roast Beef, Ham & Smoked Turkey
Swiss, Provolone & Cheddar Cheeses
Tomatoes, Lettuce, Onions & Pickles
Variety of Condiments
Assorted Breads
Homemade Chips
Fresh Seasonal Fruit
Chef's Selection of (2) Cold Salads
Caribou™ House Blend Coffee & Tea
\$23 per guest
Add Soup \$4 per guest

Chicken & Walleye

Oriental Salad
Tomato Chutney Chicken
Broiled Walleye with Lemon White Wine
Butter Sauce
Orzo Basmati Rice Pilaf
Chef's Selection Vegetable
Assorted Breadsticks
Freshly Baked Cookies
Caribou™ House Blend Coffee & Tea
\$28 per guest

Taco Bar

Hard Shell Tacos
Flour & Corn Tortillas
Shredded Roasted Chicken & Beef Taco Meat
Re-Fried Black Beans
Cilantro Lime Rice
Sour Cream, Pepperjack Blend, Guacamole
Shredded Lettuce, Tomatoes, Roasted Corn,
Onions, Olives, Jalapenos, Pico de Gallo,
Mexican Slaw, Lime Wedges, Homemade
Taco Sauce, Cilantro
Tri-Color Tortilla Chips & Salsa
Freshly Baked Cookies
Caribou™ House Blend Coffee & Tea
\$23 per guest

Lunch Buffet Bag It...

Build Your Own Bag Lunch \$17 per guest

Includes choice of (2) individually wrapped sandwiches, (1) salad selection, Assorted Chips, Whole Fruit & Fresh Baked Cookie

Pre-Bagged Lunch \$ 17 per guest

Includes choice of (2) individually wrapped sandwiches, (1) Salad selection, Bag of Chips, Apple or Banana & a Fresh Baked Cookie

Wrapped Sandwiches

Ham & Swiss on a Ciabatta Square

Smoked Turkey & Cheddar on a Ciabatta Square

Roast Beef & Provolone on a Rustic Hoagie

Pastrami & Swiss on a Rustic Hoagie

Crunchy Chicken Salad Croissant

Buffalo Chicken Wrap

California Chicken Club Wrap

Hummus & Grilled Balsamic Vegetable Wrap

*Short on time?
We can pre-bag your
lunch for you!*

Salad Selection

Couscous Salad

Primavera Pasta Salad

Potato Salad

Bottled Soft Drinks \$3 each
Bottled Spring Water \$3 each
Ice Cold Lemonade \$12 per pitcher
Iced Tea \$12 per pitcher

Caribou™ House Blend Regular or
Decaffeinated Coffee \$32 per gallon
Ice Cream Novelties \$5 each

Stations

Appetizer Portions - Served on a 7" Plate

Pasta Station

Penne Pasta with Italian Sausage, Black Olives, Mushrooms and Marinara Sauce and Tortellini with Chicken, Red Onions, Peppers, Artichokes & Alfredo Sauce
Served with Garlic Bread & Breadsticks
\$15 per guest

Southwestern Fajita Station

Grilled Chicken & Beef Served with Sautéed Onions, Bell Peppers, Shredded Cheese, Tomatoes, Sour Cream, Fresh Guacamole & Picante Salsa. Homemade Tri-Color Tortilla Chips & Warm Flour Tortillas
\$15 per guest

Martini Mashed Potato Bar

Homemade Mashed Potatoes Served in a Martini Glass. Parmesan Cheese, Cheddar Cheese, Green Onions, Broccoli, Chives, Fresh Salsa, Onion Straws, Bacon Pieces, Sour Cream & Sweet Cream Butter
\$12 per guest

Nacho Station

Seasoned Beef, Pickled Jalapenos, Sour Cream, Lettuce, Onions, Black Olives, Pico de Gallo and homemade Cheese Sauce
\$10 per guest

Pho Station

Vietnamese meat broth, rice noodles, thin sliced sirloin of beef, bean sprouts, red fresnos, scallions, cilantro, basil, limes, sambal, tabasco and hoisin sauce
\$13 per guest

Asian Salad Station

Shredded Napa Cabbage & Romaine OR Asian Noodles, Grilled Marinated Chicken, Fried Wontons, Toasted Almonds, Mandarin Oranges, Sliced Scallions, Snow Pea Pods, Pickled Carrots & Daikon.
Served in Chinese takeout box with chopsticks
\$12 per guest

Stir Fry Station

Chicken with Stir Fry Vegetables and Teriyaki Glaze and Beef with Broccoli.
Served with Brown Rice, Fried Wontons & Fortune Cookies
\$15 per guest

Omelet Station

Omelets prepared to order by our Chef with Shredded Cheddar Jack Cheese, Ham, Bacon, Shrimp, Surimi, Tomatoes, Green Onions, Mushrooms, Diced Peppers, Cooked Red Potatoes & Wild Rice
\$10 per guest
\$150 chef fee per 100 guests

Gourmet Waffle Station

Homemade Waffles with Sweet Cream Butter, Maple Syrup, Blueberries, Strawberries, Bananas, Coconut, Whipped Cream, White Chocolate, Sprinkles and Pecans
\$10 per guest

Mac-N-Cheese Station

Elbow mac tossed in Homemade Smoked Cheddar, Swiss and American Cheese Sauce, Fresh Jalapenos, Bacon, Ham, Asparagus and Parmesan Gratin Topping
\$10 per guest
Add Lobster \$3 per guest

Reception Presentation Displays

Crudité Display with Dipping Sauce
\$6.50 per guest

International Cheese & Crackers
\$6.50 per guest

Fresh Seasonal Fruit Display
\$5.50 per guest

Charcuterie Board
Assorted Meats, Pickles, Olives, Cheeses,
Crackers & Baguette Bread
\$11 per guest

Hummus Display
Traditional Hummus with warm Pita Bread,
Carrots, Celery, Olives & Peppers
\$6 per guest

House Smoked Sockeye Salmon
Served with Traditional Accompaniments
Side: serves 15 guests \$75

Crab & Artichoke Dip
Served with Warm Pita Bread
\$7 per guest

Traditional Crust Pizza
Cheese, Pepperoni or Sausage
\$27 per pizza

Salad Tini Station
Your choice of House, Green, Spinach &
Blueberry, Caesar, Orchard or Green Goddess
salads served in martini glasses
\$7 per guest

Carvery Boards

All Displays include Warm Yeast Buns
\$150 Chef Fee

Herb Roasted Beef Tenderloin
Served with Béarnaise &
Horseradish Sauces
Serves 15-20 guests \$475

Honey Glazed Baked Ham
Served with Spiced Mustard &
Mayonnaise
Serves 45-50 guests \$250

NY Sirloin of Beef
Served with Demi Glace &
Horseradish Sauce
Serves 40-45 guests \$430

Roasted Turkey Breast
Served with Whole Grain Mustard &
Mayonnaise
Serves 20-25 guests \$205

Roasted Prime Rib
Served with Au Jus &
Horseradish Sauce
Serves 40-45 guests \$495

Bison Sirloin
Served with Herb Dijonaise &
Horseradish
Serves 25-30 guests \$450

BBQ Smoked NY Sirloin
Served with BBQ Sauce
Serves 40-45 guests \$430

Porchetta Roast
Served with Lemon Arugula Aioli
Serves 25-30 guests \$225

Cold Hors d'oeuvres

Priced Per 25 Pieces

- Genoa Salami Cornets** \$68 🍷
- Tomato Basil Pinwheel** \$85 🍷
with Parmesan Garlic Cream Cheese
- Bruschetta** \$63 🍷
Pesto, Tomato & Mozzarella
- Chicken Salad Canapé on a Cucumber** \$75 🍷
- Colossal Shrimp Cocktail** \$113
- Feta Cream Cheese Stuffed Peppadew Pepper** \$75 🍷
- Feisty Feta Pita** \$75 🍷

- Stuffed Sweet Peppers**
with Vegetable Cream Cheese \$75 🍷
- Grilled Prosciutto Wrapped Asparagus** with Lemon Basil Aioli \$90 🍷
- Antipasto Skewer** \$75 🍷
- Salami & Boursin Crostini** \$85 🍷
- Smoked Scallop with Pesto Aioli** \$113
- Petite Ham Croissants**
with Shallot Herb Dijon Butter \$75 🍷
- Salmon Dip Crepes** \$100 🍷

Hot Hors d'oeuvres

- Steak Crostini**
with Caramelized Onion Potatoes \$115 🍷
- Cream Cheese Wontons** \$63 🍷
- Crab Rangoons** \$100 🍷
- Bacon Wrapped Teriyaki Water Chestnuts**
\$68 🍷
- Italian Sausage & Mozzarella Mushroom Caps** \$75 🍷
- Crab Stuffed Shrimp** \$140 🍷
- Bacon Wrapped Jalapenos** \$130 🍷
with Cream Cheese
- Rush Creek Jalapeno Ranch Wings** \$76
- Mini Reubens or Rachels** \$75 🍷
- Mac & Cheese Croquette** \$63 🍷
- Mini Chicken Pot Pies** \$113 🍷

- Walleye Fingers** \$135 🍷
- Crab Melt** \$115 🍷
- Thai Peanut Chicken Skewer** \$75 🍷
- Homemade BBQ Cocktail Meatballs**
\$68 🍷
- Potato Croquette** \$63 🍷
- Crab Cakes**
with Sundried Tomato Aioli \$125 🍷
- Bacon Wrapped Shrimp** \$130 🍷
- Coconut Shrimp with Orange Marmalade** \$130 🍷
- Corn Pancake with Bacon Jam**
\$68 🍷
- Smoked Salmon Wild Rice Cakes**
with Tarragon Aioli \$113 🍷

All hors d'oeuvres are made in house from scratch for your event. Your Catering Manager can recommend a creative combination for a wonderful event.

The items marked with an 🍷 are perfect for Butler Passing

Dinner Entrées

Entrees include House or Tossed Salad, Vegetable & Starch Selection
Fresh Rolls with Sweet Cream Butter
Caribou™ House Blend Coffee 2/18

Chicken

Raspberry Chicken

Maple Raspberry Glazed Chicken Breast Garnished with Pine Nuts & Raspberries
\$31 per guest

Tomato Chutney Chicken

Curry Seasoned Chicken Breast topped with Tomato Chutney
\$30 per guest

Pan Roasted Chicken

Chicken Breast with Roasted Cauliflower and Bacon Cream Sauce served with Fried Leeks
\$31 per guest

Chicken Forstiere

Sautéed Chicken Breast Garnished with Bacon, Wild Mushrooms and topped with a Brandy Cream Sauce
\$30 per guest

Ancho Chile Chicken

Seasoned seared Chicken Breast topped with roasted corn sauce
\$31 per guest

Minnesota Chicken

Seasoned Sautéed Breast of Chicken topped with Sherry Cream Sauce
\$31 per guest

From the Water

Broiled Salmon

Fresh Salmon Broiled to Perfection topped with a Dill Hollandaise Sauce
\$33 per guest

Wild Rice Stuffed Walleye

Canadian Walleye Stuffed with Hardwood Smoked Bacon, Mushrooms, Sautéed Onions Wild Rice Pilaf topped with a Champagne Sauce
\$33 per guest

Rainbow Trout

Rainbow Trout with a Pistachio, Panko and Parsley Crust topped with Tarragon Beurre Blanc
\$32 per guest

Almond & Thyme Walleye

Canadian Freshwater Walleye Filet Breaded with Almonds and Fresh Thyme served with lemon
\$32 per guest

Sea Bass

Wild Sea Bass Pan Seared and topped with Lobster Americaine Sauce
\$42 per guest

Potato Crusted Halibut

Baked Alaskan Halibut in a Potato Crust with Leek Cream Sauce
\$37 per guest

Dinner Entrées continued...

Steaks

New York Strip

Grilled Strip topped with
Onion Straws & Chipotle Béarnaise
\$39 per guest

Portobello Filet Mignon

Bacon Wrapped Filet Mignon
topped with a Grilled Portobello Cap
Finished with a Veal Demi Glace
\$43 per guest

Ribeye

Ribeye topped with Cognac Pepper
Cream Sauce
\$39 per guest

Roasted Tenderloin

Sliced Roasted Tenderloin of Beef
topped with Wild Mushroom Demi
Glace
\$43 per guest

Pork Martini

Kalamata Olive Coated Tenderloin
topped with Vermouth Sauce
\$31 per guest

Rum Glazed Pork

Pork Tenderloin with a Rum Demi Glace
topped with Caramelized Apples and
Onions
\$31 per guest

Duets

Filet Mignon + Crab Cake

Grilled Filet Mignon paired with a
Maryland Crab Cake topped with
Cheron Sauce
\$42 per guest

Chicken + Shrimp

Sautéed Chicken Breast in a Rich
Marsala Brown Sauce Paired with
Shrimp Scampi
\$36 per guest

Filet Mignon + Walleye

Petite Filet Mignon with a Wild
Mushroom Sauce Paired with
Walleye Almondine
\$41 per guest

Terres Major + Halibut

Terres Major with Cabernet Demi
Glace Paired with our Potato Crusted
Halibut with Leek Cream Sauce
\$40 per guest

Filet Mignon + Lobster

Filet Mignon Seasoned with
Cracked Pepper & Sea Salt Paired with
a 6oz Canadian Cold Water Lobster Tail
Served with Lemon & Drawn Butter
\$ Market Price

Beef Medallion + Chicken

Grilled Beef Medallion Served with
a Cabernet Demi Paired with a
Chicken Breast Forstière
\$39 per guest

Terres Major + Shrimp

Terres Major with Cabernet Demi Glace
Paired with Coconut Breaded Shrimp &
Orange Marmalade Sauce
\$38 per guest

Filet Mignon + Shrimp

Grilled Filet Mignon with a Wild
Mushroom Sauce Paired with Shrimp
Scampi
\$41 per guest

Dinner Entrées *continued...*

Vegetarian & Vegan

Linguine Primavera

Whole Wheat Linguine topped with Fresh Steamed Vegetables & Feta Cheese Veloute
\$27 per guest

Loaded Baked Potato

Butter, Broccoli, Green Onion, Salsa, Shredded House Blend Cheese, & Sour Cream
\$27 per guest

Grilled Vegetables

Grilled Vegetables with a Balsamic Glaze Served with Brown Rice
\$27 per guest
VEGAN

Salads

House

Spring Mix with Mandarin Oranges, Toasted Sliced Almonds, Red Onions and Orange Vinaigrette (included with entree)

Wedge Salad

A wedge of Iceberg with Blue Cheese Crumbles, Bacon, Grape Tomatoes, Chives & Ranch Dressing
\$2 additional

Tossed Salad

Spring Mix with Tomatoes, Cucumbers, Red Onion, Croutons & Choice of Dressing (included with entree)

Green Goddess

Hearts of Romaine, Red Onions, Cucumber, Red Grapes & Green Goddess Dressing
\$2 additional

Traditional Caesar

Torn Romaine Hearts, Homemade Croutons, Shredded Parmesan, Black Olives & Homemade Caesar Dressing
\$2 additional

Spinach & Strawberry

Baby Spinach, Red Onions, Strawberries & Raspberry Vinaigrette
\$2 additional

Orchard Salad

Torn Romaine, Feta, Dried Cranberries, Apple & Apple Dressing
\$2 additional

Vegetable Selection

Lemon Zest Asparagus
Asparagus with Red Peppers
Green Beans with Red Peppers
Julienne Vegetable Medley
Julienne Carrots with Fennel & Red Onion
Sugar Snap Peas
Broccoli with Sundried Tomatoes
Multi-colored Julienne Carrot Medley
Roasted Root Vegetable Medley

Starch Selection

Herb Roasted Yukon Gold Potatoes
Brown Rice Pilaf
Caramelized Onion Mashed Potatoes
Truffle Mashed Potatoes
Wild Rice Mashed Potatoes
Garlic Herbed Mashed Potatoes
Buttermilk Dill Baby Red Mashed
MN Wild Rice Pilaf
Yukon Gold Arugula Mashed with
Parmesan & Garlic
Couscous with Orzo, Quinoa & Yellow Beans

Dinner Buffets

Minimum of 35 guests
Don't forget about dessert
check out our great selections!

Par 3 Buffet

Fresh Fruit of the Season
Orchard Salad
Roasted Herb Chicken with Lemon Beurre Blanc Sauce
Carved NY Sirloin of Beef with Demi Glace
Penne Pasta with a Roasted Tomato Basil Alfredo
Asparagus Risotto
Seasonal Vegetables
Fresh Baked Garlic Bread & Bread Sticks
Caribou™ House Blend Coffee & Tea
\$150 Carvery Fee
\$40 per guest

Par 4 Buffet

Fresh Fruit of the Season
Caesar Salad
Carved NY Sirloin of Beef with Espagnole Sauce
Tomato Chutney Chicken
Garlic Herbed Mashed Potatoes
Brown Rice Pilaf
Seasonal Vegetables
Freshly Baked Dinner Rolls with Sweet Cream Butter
Caribou™ House Blend Coffee & Tea
\$150 Carvery Fee
\$40 per guest

Par 5 Buffet

Fresh Fruit of the Season
Green Goddess Salad
Carved Prime Rib of Beef with Au Jus & Creamy Horseradish Sauce
Almond & Thyme Walleye
Couscous with Orzo, Quinoa & Yellow Beans
Roasted Herbed Potatoes
Seasonal Vegetables
Freshly Baked Dinner Rolls with Sweet Cream Butter
Caribou™ House Blend Coffee & Tea
\$150 Carvery Fee
\$42 per guest

Desserts

Please select one dessert.

Multiple choices may be available, please check with your catering coordinator for details.

Turtle Bread Pudding \$9.5

Blueberry Cinnamon Chip Bread Pudding \$9.5

Hole-In-One Brownie

Decadent two layer round brownie with caramel and ganache in the middle. Sprinkled with crushed oreos and topped with a white chocolate golf ball \$10

European Dessert Plate A petit four, chocolate cheesecake truffle and a fruit tart \$12

Peanut Butter Cup Brownie Cake

Three layers of homemade brownie cake filled two layers of peanut butter mousse, iced with salted caramel buttercream and sprinkled with chopped peanut butter cups \$8

Raspberry Cream Cake Roll

Rich white cake rolled up and filled with Chantilly fresh raspberry cream and covered with white buttercream \$8

Dessert Buffet

\$15 per person
Select 4 Items

Mini Cheesecakes ~ New York Style, Raspberry, Turtle

Parfaits ~ Lemon, Chocolate/Chocolate, Raspberry

Cupcakes ~ White with white Buttercream, Fudge Chocolate with Chocolate Buttercream, Red Velvet with Cream Cheese Icing

Small Cookies ~ Sugar, Thumbprint with Raspberry Filling

Petit Fours ~ White with White Icing

Mini Pies ~ Apple, Blueberry, Cherry, Strawberry Rhubarb

Chocolate Truffles

Brownie Bites Dipped in Chocolate

Mini Donuts with Cinnamon Sugar

Turtle Cheesecake \$8

Raspberry Cheesecake \$8

Bailey's Irish Cream Cheesecake \$8

Vanilla Bean Cheesecake \$8

Carrot Cake with apricot whipped cream filling and cream cheese icing \$8

Flourless Chocolate Cake topped with chocolate whipped cream and drizzled with chocolate ganache (gluten free) \$8

Tiramisu Mascarpone custard layered with whipped cream and rum and coffee soaked lady fingers \$8

Banana Split Cake

Fresh banana cake with a layer of strawberry Bavarian filling, a layer of ganache filling all iced with whipped cream and topped with a cherry \$8

Seasonal Desserts

Spring + Summer

Lemon Cake

Three layers of lemon cake with a layer of lemon Bavarian filling and a layer of orange Bavarian filling iced in lemon buttercream \$8

Tuxedo Cake

Two layers of fudge chocolate cake and one layer of white almond cake with a chocolate Bavarian and raspberry puree fillings iced in white buttercream \$8

Lemon Cheesecake topped with lemon cream \$8

New York Cheesecake on an Oreo crust and topped with crushed Oreos \$8

Mandarin Orange Cake

Orange cake filled a layer of apricot mousse filling and a layer of chocolate ganache filling and iced with orange buttercream \$8

Fall + Winter

Pumpkin Cheesecake topped with cinnamon whipped cream \$8

Vanilla Cheesecake topped with candy cane whipped cream \$8

Pumpkin Spice Cake

Three layers of cake with a cinnamon cream cheese filling and caramel buttercream icing \$8

S'mores Cake

Yellow honey graham cake with a layer of marshmallow whipped cream filling and a layer of chocolate ganache filling iced with light chocolate buttercream \$8

Gourmet Coffee Station

Caribou™ House Blend Coffee
Shaved Chocolate, Whipped Cream,
Assorted Creamers & Flavored Syrups
\$3 per guest + Coffee \$32 per gallon

Chocolate Ecstasy

Smooth, Creamy Chocolate for Dipping
Strawberries, Pineapple, Bananas, Apples,
Marshmallows & Salted Nut Rolls
\$10 per guest + \$200 fountain rental

Ice Cream Novelties

\$5 each

Freshly Baked Cookies

\$24 per dozen

Bar Service

Silver Liquor	\$7.00
Gold Liquor	\$7.50
Platinum Liquor	\$8.00
House Wine (per glass)	\$8.00
Domestic Beer Bottle	\$5.50
Imported Beer Bottle	\$6.50
Non-Alcoholic Beer	\$5.50
Soft Drinks	\$2.75

- All pricing includes tax only.
- 20% service charge will be added to all host beverages.
- Bartender Fee: A \$100 fee will be charged per bartender if sales do not meet or exceed \$350

Silver Liquor

Smirnoff
Tanqueray
Bacardi
Christian Brothers
Jim Beam
Jose Cuervo
Captain Morgan
Malibu
Seagrams 7
Windsor

Gold Liquor

Absolut
Ketel One Citroen
Ketel One
Bacardi Limon
Bombay Sapphire
Dewars
Canadian Club
Jeremiah Weed
Jack Daniels
E&J
Johnny Walker Red
Kahlua
Amaretto

Platinum Liquor

Grey Goose
Titos
Stolichnaya
Crown Royal
Chivas Regal
Patron
Makers Mark
J&B
Jameson
Baileys

Draft Beer

16 Gallon Domestic Keg \$400

16 Gallon Craft Keg \$500*

**subject to market price*

Important Beer Ordering Information

*All craft beer orders must be placed and guaranteed **3 weeks** prior to your event date.*

Orders are subject to availability through our distributors.

Non-Alcoholic Beverages

Caribou™ House Blend \$32 per gallon

Punch \$20 per gallon

Ice Cold Lemonade \$12 per pitcher

Iced Tea \$12 per pitcher

Hot Chocolate \$20 per gallon

Hot Apple Cider \$20 per gallon

Powerade™ \$3 each

Bottled Soft Drinks \$3 each

Bottled Spring Water \$3 each

WHITE WINES

SPARKLING WINE

	<i>Glass</i>	<i>Bottle</i>
Brut Grand Reserve, Cook's, CA		25
Medium-dry with crisp fruit flavors. The aromas of apple and pear are balanced with a bouquet of toasty yeast notes and floral nuances.		
Brut, Roederer Estate, Anderson Valley, CA		39
An aromatic bouquet emitting brown sugar, toasted grains and honey laced malt. Smooth entry of ripe apple and pear flavors balanced by spicy acids. Lasting fruit impressions resonate with a lemon-lime tang.		
Prosecco Brut, Zonin, Veneto, IT	8	30
Light, straightforward and revitalizing with a fragrance of limes and peaches. This crisp, bubbly wine cuts thru and cleanses the palate.		

SWEET AND OFF-DRY WHITE WINES

Two Oceans, South Africa	8	30
Crisp, fresh and fruity with a pleasant sweet aftertaste of ripe pears.		
Riesling, Starling Castle, Mosel, Germany	9	34
The nose is fresh with a touch of citrus and pear and semi-sweet fruit flavors on the mid-palate before a crisp, elegant finish.		

LIGHT INTENSITY WHITE WINES

Pinot Grigio, Sycamore Lane Cellars, CA	8	30
Light and fruity with hints of melon and tropical fruits.		
Sauvignon Blanc, Joel Gott, CA	10	38
Lemongrass, Meyer lemon, apple and tangy apricot flavors are aromatic, bright and extremely refreshing.		
Pinot Grigio, Chloe, Valdadige, Veneto, IT	9	34
Ripe, juicy flavors of fresh white peach, beautiful honeysuckle and subtle Meyer Lemon display bright character.		
Vouvray, Sauvion, Vouvray France	9	34
The nose features notes of honeysuckle and ripe citrus fruit. On the palate, the wine is off-dry and medium bodied with food-friendly acidity. Flavors of honey and dried fruit lead to a long finish.		
Sauvignon Blanc, Shooting Star, Lake County, CA	9	34
Mid-weight, dry and tingly with notes of pear, cantaloupe, chamomile, white and pink rose and spring pea.		

LIGHT INTENSITY WHITE WINES

	<i>Glass</i>	<i>Bottle</i>
Sauvignon Blanc, 13 Celsius, Marlborough, NZ	9	34
Vibrant aromatics of citrus, a crisp edge of minerality and sweet herbs tease the refined acidity with a refreshing finish.		
Pinot Grigio, Terlato, Friuli Coli Orientalist, Friuli, Italy	9	34
A well knit, stony Pinot Grigio, offering Apple blossom, ripe pear and pickled ginger flavors. Mouthwatering and well cut, with hints of lemon and spice on the finish.		

MEDIUM INTENSITY WHITE WINES

Chardonnay, Sycamore Lane Cellars, CA	8	30
Fresh apple, pear & peach aromas enriched by toasty, buttery tones & creamy apple, citrus & peach flavors balanced by crisp acidity.		
Chardonnay, Hess Select, Monterey County, California	10	38
Vibrant fruit flavors of pineapple, green apple & melon with a hint of toasty oak.		
Chardonnay, Buehler, Russian River Valley, California	10	38
Fresh, lively and mild bodied with alluring floral, peach and honeysuckle fruit that's smooth and creamy.		
Chardonnay, Bread and Butter, California	10	38
Rich vanilla bean and almond, with soft minerality, tropical fruit and a creamy finish.		

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ROSE WINES

Rose, Honoro Vera, Jumilla Spain	8	30
Bright and crisp with red fruit and berry notes including strawberry, cherry and finishes again with watermelon. A refreshing rosé for any occasion.		

THE HIGHLANDER
AT



RED WINES

LIGHT INTENSITY RED WINES *Glass Bottle*

Pinot Noir, Poppy, Santa Lucia Highlands 11 42

Santa Lucia Highland is known for its rich, decadent Pinot Noirs while maintaining a deep complexity. This wine showcases a wonderful symmetry with robust aromatics of raspberry, dried strawberries and baking spices.

Pinot Noir, 10 Span, Central Coast, California 8 30

The warm days and cool nights of California's Central Coast provide optimal growing conditions to produce complex, sun-drenched fruit for our Pinot Noir. This wine offers a heady aroma of cherries that carries through to the palate, then opens up to a touch of red currants and a hint of spice.

Pinot Noir, Couer de Terre, Willamette Valley Oregon 12 45

Owned, farmed and planted by Minnesotans Scott and Lisa Neal. This is a very small, organically farmed winery with 8 employees. Earthy and rich shiitake notes greet you on the nose along floral violet aromas without being overwhelming. On the palate, elegant acidity brings forward raspberry red fruit with hints of cranberry. Mid palate is lively, showing balance and restraint. Cherry, dark chocolate and spices take over, contributing depth and a seductive Willamette Valley Pinot Noir finish.

MEDIUM INTENSITY RED WINES

Merlot, Sycamore Lane Cellars, California 8 30

Medium-bodied, with a smooth texture and soft tannins, it boasts rich, lingering flavors of cherries and plums.

Cabernet Sauvignon, Sycamore Lane Cellars, California 8 30

Medium-bodied, juicy, cherry-like flavors are supported by moderate tannins and a toasty wood character.

Red, Can Blau, "Blau", Montsant, Catalonia, Spain 9.5 36

Mazuelo, Syrah, and Garnacha. Fruit forward with notes of mineral, blueberry and plum.

PORT AND FORTIFIED WINES

Porto, Tawny Port, Ramos Pinto, "Superior", Douro, Portugal 6

As refined as Cognac or single malt Scotch but with half the alcohol content, tawny port is full of delicious flavors like caramel and peanut brittle, apricot, plum, raisin and walnut --all knit harmoniously together.

MEDIUM INTENSITY RED WINES

Zinfandel, Joel Gott, California 11 42

Aromas of blackberry and cherry that open up to notes of mocha, black pepper and leather. The wine is bright on the front of the palate with a deep, velvety finish.

Zinfandel, Terra d'Oro, Amador County, California 1038

Bold and expressive dark berry and cracked spice aromas. Flavors of ripe plum, cocoa and sweet oak.

Petite Sirah, The Crusher, "Grower's Selection", Clarksburg, California 9.5 36

Inky violet color with vivid aromas of ripe plum, blackberry, fig preserves and pomegranate.

Cabernet Sauvignon, Kunde, Sonoma Valley, California 9.5 36

Classic French winemaking techniques were used in crafting this Cabernet Sauvignon: pumpovers twice per day with aeration, pressing at near dryness, and blending of other Bordeaux varieties to produce a complete and complex wine. Aged 16 months in French, Hungarian, and American oak, 35% new

Malbec, Amalaya, Salta Argentina 8 30

Brilliant ruby color with violet edges. Strawberries, raspberries and ripe fruit with touch of pepper and spices aromas and elegant floral notes. In mouth, flavors of red fruit, spice and hints of vanilla from aging in French oak. Very nice freshness. Round, soft tannins lead to a delicate, lingering finish.

FULL INTENSITY RED WINES

Cabernet Sauvignon, Goldschmidt, "Katherine Goldschmidt Crazy Creek", Alexander Valley, California 12.5 47

Tight, firm and intense, with concentrated dried currant, loamy earth, sage, herb and cedary tobacco notes, filling out a complex flavor profile.

Cabernet Sauvignon, Michael David, "Freakshow", Lodi, California 12.5 47

Cabernet with blackberry, dark cherry backed with smoky vanilla, oak, and spice.

Cabernet Sauvignon, The Federalist, Lodi, California 11.5 44

Aromas of blue/black fruits (blackberries, blueberries) and cinnamon spice.



Rental Information

Audio Visual

Wireless Handheld Microphone... \$25

Lavalier Microphone... \$25

Conference Phone... \$50

LCD Projector... inquire for quote

Projection Screen... \$50

Flipchart with Markers... \$30

Easel... \$15

Wireless Highspeed Internet Access... Complimentary

60" Big Screen TV & DVD... \$150

Podium... Complimentary

Sirius House Music... Complimentary

Extras

Cake Handling Fee... \$150

Votive Candles... \$1 each

Framed Table Numbers... \$1.25 each

Specialty Napkins or Linens... Inquire for quote

Ice Carving... Inquire for quote

Dance Floor... \$250

Wedding Ceremony Fee... Inquire for quote



Catered Affairs Guidelines & Policies

Food & Beverage Minimums

A Food & Beverage Minimum will apply to all functions held at Rush Creek Golf Club, which will be quoted by your Catering Manager. This minimum does not include sales tax, service charges or rental items. If you fail to meet the designated minimum for the space you have booked, the variance between the food & beverage minimum and your total food & beverage charges will be applied as a taxable room rental fee. Menu prices are subject to change.

Deposits & Payment

To reserve your space, a non-refundable deposit is required at the time that the event is confirmed. The remaining balance of the estimated food & beverage bill is due seven (7) business days prior to your event.

Taxes & Service Charge

A 20% service charge will be added to all food and beverage items. Minnesota State tax applies to all food, beverages, rental items and service charges. Sales tax on the service charge is required by the State of Minnesota. For purposes of Minnesota Statutes, section 177.23, subdivision 9, we are required to inform you that the service charge is not a gratuity and is the property of Rush Creek Golf Club.

Guarantee

It shall be the client's responsibility to notify Rush Creek Golf Club of changes in the number of attendees with respect to any function. Changes will be accepted until 11am three (3) business days prior to the date of your event; this count must include children, vegetarian and special request meals. Your final guest count is considered a guarantee not subject to reductions. Your final billing will be based on this guarantee or the actual number of guests served, whichever is greater. In the event that the count is not submitted by the deadline, the quantity of food prepared and the dollar amount due will be based on the original number of guests expected as stated on the banquet event order.

Split Entrées

Rush Creek Golf Club will serve up to two entrees, plus a vegetarian and children's meal, for your event. A coded placecard must be provided by the client to identify each guest's meal selection. The breakdown of entrée choices must be provided with the guaranteed guest count by 11am three business days prior to your event.

Cancellation

In the event that you cancel your function for any reason, you are responsible for the cancellation fees as stated in the contract.

Food Regulations

Rush Creek Golf Club must provide and prepare all food and beverage. Food and beverages not consumed become the property of Rush Creek Golf Club and may not be removed from the premises. Wedding Cakes are excluded from this policy.

Entrée Tastings

An entrée tasting for your event may be arranged with your Catering Coordinator. Entrees for tastings will be charged at the full menu price and need to be ordered with your Catering Coordinator two weeks prior to the scheduled tasting date. Hors d'oeuvres, desserts and buffet items are not available at a tasting. Tastings will be scheduled based on availability of our kitchen staff and the event schedule.

Alcohol Consumption

Rush Creek Golf Club has a zero tolerance policy concerning the service of alcoholic beverages. Minnesota state law prohibits the serving of alcohol to anyone under the age of 21. Rush Creek Golf Club is required under state law to request proper identification; there are no exceptions to this rule. Rush Creek Golf Club reserves the right to refuse service to any guest who appears to be intoxicated, or who provides alcoholic beverages to a guest under the age of 21. Alcoholic beverages may NOT be brought into Rush Creek Golf Club or onto the premises.

Prices

The prices in our catering menus are based on the market conditions and are subject to change without notice. In the event of significant increases in labor, food costs, taxes or other costs, Rush Creek Golf Club reserves the right to increase the price of the event, as is reasonable, to meet such cost increases. Once the menu is selected, prices are guaranteed for 60 days prior to your event.

Liability & Damages

Rush Creek Golf Club shall not assume responsibility for damage to or loss of personal belongings. The host agrees to full repair or replacement costs of any damage to the club or equipment by any guest or service provider contracted by the host. Rush Creek Golf Club reserves the right to assess a cleaning fee for any excessive damage to the premises.

Decorating & Centerpieces

Please have all vendors contact your Catering Coordinator prior to your event to coordinate delivery, set-up and tear down based on the event schedule. Confetti, birdseed, rice and glitter are NOT allowed in the clubhouse or on the grounds. Flower petals are allowed. Failure to adhere to this policy will result in a minimum additional clean up fee of \$250. All items brought in for the event must be taken out of the building at the conclusion of the event. Rush Creek Golf Club is not responsible for any items left overnight, lost or stolen items.

Additional Set-Up

Rush Creek Golf Club staff will be happy to set-up placecards (client must alphabetize), party favors and simple centerpieces at no additional charge. An extra labor charge will be charged to place rental linen, elaborate centerpieces and other items not considered part of the normal event set-up. Please consult with your catering coordinator on for the appropriate charges.

Picture Taking

Any outdoor photographs must be approved prior to your event. Guests are not allowed on the golf course.

Non Smoking Facility

Rush Creek Golf Club is a non-smoking facility.