



May we express our sincere thanks for your interest in
Midland Hills Country Club.

We look forward to hosting your event.

We offer outstanding menus, theme dinners,
elaborate hors d'oeuvre presentations or
we would be pleased to assist you in developing
a customized menu for your occasion.

We excel in creating distinctive menus with a flair –
all in the incomparable setting of Midland Hills.

Our staff is experienced and enthusiastic and
we look forward to creating a memorable event
for you and your guests.

GENERAL INFORMATION

Banquet Facilities

TURNBERRY HALL

Turnberry Hall has a capacity of 300 guests. It features large windows with views of the golf course and includes a seasonal patio.

LARGE TURNBERRY

2/3 of Turnberry Hall and seats a maximum of 160. Large windows with views of the golf course and includes a seasonal patio.

SMALL TURNBERRY

1/3 of Turnberry Hall and seats a maximum of 80. Great for larger business meetings.

ST. ANDREWS

Accommodates up to 50 people and contains a built in wine cabinet, a beautiful arched ceiling and a large cove window overlooking the 18th green.

SETH RAYNOR

Can accommodate up to 16 people and includes a built in buffet or beverage station.

MUND BOARDROOM

Large oak boardroom table and twelve boardroom style chairs. Comfy for the ALL Day Meeting.

Room Rentals ****All rooms are subject to an enforced food & beverage minimum****

DAYTIME (6:30 am – 4:30 pm)

Room	Sunday-Friday	Saturday
Turnberry Hall	\$150.00	\$400.00
Large Turnberry	\$150.00	\$400.00
Small Turnberry	\$100.00	\$200.00
St. Andrews	\$100.00	\$100.00
Seth Raynor	\$50.00	\$50.00
Mund Boardroom	\$50.00	\$50.00

EVENINGS (5:00 pm – 12:00 am)

Room	Sunday-Thursday	Friday & Saturday
Turnberry Hall	\$200.00	\$1200.00
Large Turnberry	\$200.00	\$1200.00
Small Turnberry	\$100.00	\$200.00
St. Andrews	\$100.00	\$150.00
Seth Raynor	\$50.00	\$75.00
Mund Boardroom	\$50.00	\$75.00

***The Turnberry Hall is subject to a \$5,000.00 food & beverage minimum on Friday evenings and a \$6,000.00 food & beverage minimum on Saturday evenings.*

*All minimums will depend on the room, time of day and the day of the week. Contact the catering office for a quote.***

Policies & Procedures

ROOM RENTAL & DEPOSITS

Room rental rates apply to all non-member functions and are non-refundable. Deposits are non-refundable and will be quoted at the time of booking.

BOOKING CONTRACT, BILLING & PAYMENT

A contract must be signed and returned when an event is booked. An estimated bill will be presented for full pre-payment one week prior to the scheduled date for all **non-member** functions. We accept cash, personal check or cashiers check. **WE DO NOT ACCEPT CREDIT CARDS.** Any additional payment will be required the next business day following the event. Overpayment will be refunded through the Accounting Department the following business day.

CANCELLATIONS

All cancellations within 90 days are subject to a cancellation fee as stated in the banquet contract. All cancellations within 3 business days are subject to the full estimated cost of the event.

SALES TAX & SERVICE CHARGE

All menu and liquor prices are subject to a 20% service charge. Both the menu prices and service charges are subject to Minnesota sales tax of 7.125%, with a sales tax on liquor of 9.625%.

GUARANTEES

Three business days prior to your function contact the catering office with a guaranteed number of guests that will be attending. This is the minimum number of guests you will be charged for. Actual number served over the guarantee will be billed. **If no guarantee is submitted, we will consider the last number given to the catering office to be the guarantee.** **Midland Hills reserves the right to substitute an alternate room should the projected attendance fall below the original estimate.**

FOOD & BEVERAGE REGULATIONS & TOBACCO PRODUCTS

Due to Health Department Regulations and club policy, Midland Hills Country Club must provide food and beverage consumed on the premises. Health Department Regulations prohibit us from allowing guests to take home extra food and beverage. Our liquor license states all alcoholic beverages must be purchased and consumed at the Club. We have the right to confiscate any personal alcohol brought onto the premises. Midland Hills Country Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse.

DAMAGE CHARGES

Midland Hills Country Club reserves the right to charge an appropriate damage/cleaning charge if the condition of the room after the event deems it necessary. **Confetti, beads, and glitter are not allowed.**

VACATE & LAST CALL TIMES

The club closes at 12:15 am. Guests must leave at this time. Vendors must vacate the premises by 12:30 A.M., or make prior arrangements through the catering office. Last call is at 11:45 P.M. This is to allow sufficient time for guests to make arrangements when vacating the premises.

BALLROOM ENTRANCE, FACILITIES ACCESS & PHOTOGRAPHY

Please indicate to your guests that they need to enter at the far east Special Event Entrance. The main clubhouse area, bar, and locker rooms are for members and accompanied guests only. Non-members are restricted to the banquet areas only. Photographs must be limited to the ballroom side of the clubhouse. Outside photographs are restricted to the ballroom patio and immediate surroundings.

EVENT SET-UP & TEAR DOWN

You are responsible for all setup of room decorations for weddings and other events, e.g., table centerpieces, table favors, place cards, etc. Any decorations, centerpieces, candles or mirrors need to be removed and taken with at the conclusion of the function unless special arrangements are made through the catering office. Please contact the catering office to arrange the time for your set up. Excessive requests for labor of Midland Hills staff will be billed at an appropriate price. There is an additional \$0.50 per chair charge for Midland Hills to remove chair covers.

ALCOHOL CONSUMPTION POLICY

As the host, you are accountable for the behavior of your guests. Please help our staff enforce responsible drinking behavior. Any expenses incurred enforcing this policy will be added to your bill.

1. No liquor will knowingly be sold to or consumed on Club premises by any person under the legal drinking age. Identification cards will be requested of any and all persons who appear to be under age.
2. No liquor will knowingly be sold to or consumed on Club premises by any person who, in the opinion of appropriate club staff, is or appears to be intoxicated.
3. In an effort to control alcohol consumption, the staff may proceed as follows when a problem is developing:
 - Ask the individual(s) to slow down or stop drinking
 - Ask for cooperation from others in the party
 - Ask problem individual to leave
 - Cease serving a particular group
 - Close the bar
 - Halt the party
 - Call the police
4. Any member or guest who, in the opinions of Club management, is or appears to be intoxicated at the Club may be requested to surrender his or her car keys to Club personnel or a sober friend.

We reserve the right to refuse service to anyone. These procedures are followed to assure everyone has a safe & happy visit to our Club.

MENUS & PRICING

You may serve up to three entrées for your event. If you select two entrées, a \$1.00 surcharge per plate will be added. If three entrées are selected, a \$2.00 surcharge per plate will be added. You will be responsible for identifying menu selections through nametags or place cards. If you prefer, the catering office may design a special menu. At Midland Hills, we like to say, if you can imagine it, we can create it! Vegetarian and children's menus are available upon prior request to your function. *All prices are subject to change.*

MENU TASTINGS

A food tasting may be pre-arranged through our catering office at the banquet menu price, please call the office to schedule these events at least one week prior. A menu tasting can be scheduled from Tuesday thru Friday from 1:30 pm – 4:30 pm.

VENDORS

It is important for the vendors to contact the catering office regarding set-up time, location, etc. The catering office will be pleased to provide names of purveyors for music, entertainment and flowers or you may make your own arrangements. Midland Hills reserves the right to control the volume of your entertainment.

TABLE LINEN

Champagne colored cloths, and either champagne or burgundy napkins are available at no charge. Other linen colors may be made available at an extra charge.

SKIRTING

Midland Hills will provide skirting at no charge for wedding receptions and other events; please inquire regarding color options. A charge may occur only if Midland Hills is charged extra due to a color request.

Additional Fees

CAKE PLATE FEE

Midland Hills will allow you to bring in a wedding cake from a licensed vendor. There will be a \$1.50 per person charge.

CEREMONY SET-UP FEE

If you choose to have your ceremony at Midland Hills ceremony set up/ break down fees start at \$500.00. You will be responsible for all fees associated with renting ceremony chairs and other requested items.

BARTENDER CHARGES

There will be a charge of \$100.00 per bartender if sales of less than \$250.00 are not reached per bar. There will be a \$75.00 per hour charge for setting up a 3rd bar.

CHEF CHARGES

There is an \$80.00 per chef charge per live food station (i.e. carving, prepared to order). Catering Office will give recommendation as to how many chefs are needed.

ICE CARVINGS

Midland Hills would be happy to assist you in ordering an ice carving to display. Prices start at \$250.00.

VALET CHARGES

Midland Hills would be happy to order valet attendants for your event. \$22.00 per hour per attendant, with a four-hour minimum.

COAT CHECK

If you wish to utilize a coat check for your guests there will be a \$75.00 charge for each coatroom attendant for the first five hours. Each additional hour will have a \$25.00 charge per hour. *Midland Hills cannot be responsible for lost or stolen articles.*

AUDIO VISUAL EQUIPMENT

LCD Projector.....	\$200.00
Player's Piano.....	\$100.00
Dance Floor.....	\$75.00
Lavaliere or Cordless Microphone.....	\$50.00
Staging (per 6'x8' section).....	\$40.00
TV, VCR, and DVD Player.....	\$30.00
Podium with microphone.....	\$50.00
Overhead Projector.....	\$20.00
Slide Projector.....	\$20.00
Flip Charts & Markers.....	\$20.00
Easel.....	\$15.00
Mirrors.....	\$1.00 each
Votives.....	\$1.00 each
House Centerpieces.....	\$5.00 each
Fax Machine.....	\$0.50 per use
Copies.....	\$0.10 per copy

***Other audiovisual needs available upon request.

All audiovisual equipment is subject to a 7.125% Minnesota sales tax.***

Driving Directions

FROM THE NORTHWEST (Maple Grove, Fridley, New Brighton)

Interstate 694 East to Interstate 35W South. 5 miles to the Cleveland Avenue Exit (left-hand exit). ½ mile to Roselawn Avenue (second set of stop lights). Take a right on Roselawn. The entrance to the Club (Fulham Avenue) will be approximately ½ mile, on your right-hand side.

FROM THE WEST (Wayzata, St. Louis Park, Downtown Minneapolis)

Interstate (3)94 East to Highway 280 North (left lane). 2 miles North to the Larpenteur Avenue exit. Take a right on Larpenteur. Approximately 1/3 mile will be Fulham Avenue (there are no stop signs – it is a break in the median – with the corner of the University of Minnesota golf course on the Northeast corner). Take a left. The entrance to the Club will be straight ahead ½ mile.

FROM THE EAST (Hudson, Woodbury, Downtown St. Paul)

Interstate 94 West to Highway 280 North. 2 miles North to the Larpenteur Avenue exit. Take a right on Larpenteur. Approximately 1/3 mile will be Fulham Avenue (there are no stop signs – it is a break in the median – with the corner of the University of Minnesota golf course on the Northeast corner). Take a left. Entrance to the Club will be straight ahead ½ mile.

FROM THE EAST (Stillwater, Maplewood, North St. Paul)

Highway 36 West to Cleveland Avenue South. ½ mile to Roselawn Avenue (second set of stop lights). Take a right onto Roselawn. Entrance to the Club (Fulham Avenue) will be 1/2 mile on your right-hand side.

FROM THE NORTHEAST (White Bear Lake, Hugo, Forest Lake)

Interstate 35E South to Highway 36 West. 5 miles to Cleveland Avenue South. ½ mile to Roselawn Avenue (second set of stop lights). Take a right west onto Roselawn. Entrance to the Club (Fulham Avenue) will be ½ mile on your right-hand side.

FROM THE NORTH (Duluth, Wyoming, Hinckley)

Interstate 35 South to Interstate 35W South. 26 miles South to the Cleveland Avenue exit (left-hand exit). 1½ miles to Roselawn Avenue (second set of stop lights). Take a right onto Roselawn. The entrance to the Club (Fulham Avenue) will be approximately ½ mile, on your right-hand side.

FROM THE SOUTHWEST (Eden Prairie, Burnsville, Apple Valley)

Interstate 35W North to Interstate 94 East. 2 miles to Highway 280 North (left lane). 2 miles North to the Larpenteur Avenue exit. Take a right on Larpenteur. Approximately 1/3 mile will be Fulham Avenue (there are no stop signs – it is a break in the median – with the corner of the University of Minnesota golf course on the Northeast corner). Take a left. Entrance to the Club will be straight ahead ½ mile.

FROM THE SOUTHEAST (Airport, Eagan, Inver Grove Heights)

Interstate 35E North to Interstate 94 West. 6 miles to Highway 280 North. 2 miles North on 280 to the Larpenteur Avenue exit. Take a right on Larpenteur. Approximately 1/3 mile will be Fulham Avenue (there are no stop signs – it is a break in the median – with the corner of the University of Minnesota golf course on the Northeast corner). Take a left. Entrance to the Club will be straight ahead ½ mile.

****For extended directions or a map to the Club please look online at www.midlandhillsc.org****

2010 BANQUET MENU

Breakfast Entrées & Brunch Buffets

Breakfast Entrées - Breakfast entrées include coffee, tea, and orange juice.

BREAKFAST SANDWICH **\$10**

Ham, scrambled eggs, and cheddar cheese served on your choice of a croissant or a bagel.
Served with fresh fruit.

FRENCH TOAST **\$11**

Cinnamon French toast served with warm maple syrup, maple link sausages, and seasonal berries.

FRESH FRUIT PLATE **\$11**

Seasonal fresh fruits sliced and served with your choice of yogurt or cottage cheese.

BREAKFAST BURRITO **\$11**

Tomato tortilla wrapped around eggs, bacon, cheddar cheese, and scallions.
Served with Mexi sauce and fresh fruit.

FRESHLY BAKED QUICHE **\$11**

Savory cheese, wild mushrooms, and smoked sausage baked in pastry crust with Mornay sauce.
Served with sliced fresh fruit.

BLUEBERRY PANCAKES **\$11**

Three Buttermilk pancakes with fresh blueberries. Served with maple link sausages.

SCRAMBLED EGG BREAKFAST **\$12**

Scrambled eggs, maple link sausages, cheesy hashbrowns, seasonal berries and breakfast pastry.

EGGS BENEDICT **\$13**

Traditional eggs benedict served with cheesy hashbrowns and sliced fresh fruit.

SCRAMBLED EGG EN CROUTE **\$13**

Scrambled eggs in a puff pastry shell topped with chives and Parmesan cheese.
Served with bacon and fresh fruit.

EGGS BENEDICT FLORENTINE **\$15**

Eggs benedict over toasted Focaccia with spinach, sun-dried tomato and Proscuitto.
Served with cheesy hashbrowns and sliced fresh fruit.

Breakfast Buffets

Continental Breakfast **\$7.95**

Coffee & Tea
Orange Juice
Assorted Breakfast Pastries

All American **\$14.00**

Coffee & Tea
Assorted Juices
Assorted Breakfast Pastries
Sliced Fruit

Deluxe Continental **\$9.95**

Coffee & Tea
Orange Juice
Assorted Breakfast Pastries
Sliced Fruit

Scrambled Eggs
Bacon
Sausage
Cheesy Hash Browns

A la Carte Items

Caramel Rolls \$1.75 per person
Yogurt \$1.75 per person
Carafe of Juice \$8.50 per carafe
Assorted Muffins \$19.50 per dozen
Bagels & Cream Cheese \$19.50 per dozen

Add to Your Buffet

Sliced Fresh Fruit \$2.25 per person
Pancakes (choice of plain, blueberry or chocolate chip) \$2.25 per person
Smoked Salmon & Bagels \$4.50 per person
Omelet or Waffle Station \$3.50 per person
(plus \$80 Chef fee)

Customized Brunches Available for Group of 25 or more

Luncheons

All luncheons include warm rolls, coffee, tea, and milk.

Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Plated Luncheon Entrées

Luncheon entrées includes choice of Midland Hills salad, Caesar salad, garden salad or fresh fruit.
Specialty salads start at \$1.75 extra per person. Served with your choice of starch and vegetable.

WALLEYE PIKE **\$17**

Lightly breaded and baked walleye pike. Garnished with sliced almonds, fresh lemon, and tartar sauce.
Served with your choice of starch and vegetable.

BOURBON STREET PENNE PASTA **\$13**

Pea pods, sun-dried tomatoes, carrots, mushrooms, and penne pasta tossed in a Cajun cream sauce.

Add Chicken **\$15**

MINNESOTA CHICKEN **\$15**

Roasted boneless chicken breast stuffed with wild rice drizzled with a morel mushroom cream sauce.
Served with your choice of starch and vegetable.

MIDLAND HILLS CHICKEN **\$15**

Almond breaded, sautéed chicken breast with a brandy cream sauce.
Served with your choice of starch and vegetable.

CHICKEN POT PIE **\$15**

Chicken breast in a rich cream sauce with potatoes, onions, peas and carrots topped with a delicate puff pastry.

BEEF TIPS **\$16**

Traditional beef stroganoff served over garlic mashed potatoes or egg noodles.
Served with your choice of vegetable.

PORK CHOP **\$16**

8-ounce grilled pork chop with a roasted apple and Dijon cream sauce.
Served with your choice of starch and vegetable.

TOP SIRLOIN STEAK **\$18**

6-ounce steak served with a wild mushroom sauce. Served with your choice of starch and vegetable.

STARCH CHOICES

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES (add \$1.00)

Grilled Asparagus
Mashed Sweet Potatoes
Ranch Mashed Potatoes

Luncheons continued

Luncheon Sandwiches - Add a cup of soup for \$2.50 per person.

DELI SANDWICH	\$12
A combination of turkey and ham served on either a croissant or a Foccacia roll. Served with cheese, lettuce, tomato and red onion garnish, pickle spear and chips.	
HALF DELI SANDWICH & CUP OF SOUP	\$11
PESTO CHICKEN SANDWICH	\$12.50
Pesto marinated grilled chicken breast on Ciabatta bread with sun-dried tomato mayonnaise, Mozzarella and Romaine lettuce. Served with chips and a pickle spear.	
TUNA OR CHICKEN SALAD SANDWICH	\$12.50
Classic tuna or chicken salad with lettuce and tomato served on a croissant. Served with fresh fruit.	
OPEN FACE TURKEY SANDWICH	\$12.50
Carved roast turkey with gravy on white bread with garlic mashed potatoes and green beans almondine.	
CAESAR SALAD WRAP	\$12.50
A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmegiano-Reggiano cheese, and traditional Caesar dressing. Served with fresh fruit.	
CHICKEN CLUB	\$12.50
Marinated and grilled chicken breast with bacon, cheddar cheese, lettuce, tomato and chipotle mayonnaise on a Foccacia roll. Served with chips and pickle spear.	
VEGGIE WRAP	\$12.50
A spinach tortilla filled with roasted vegetables, Romaine lettuce and herbed goat cheese. Served with fresh fruit.	

Salad Luncheon Entrées – Salad selections include warm rolls.

Add a cup of soup for \$2.50 per person.

Substitute shrimp or salmon add \$2.50 per person.

GRILLED CHICKEN CAESAR	\$12.50
Grilled chicken breast served warm over Romaine lettuce, tomato wedges and black olives tossed with homemade croutons, Parmegiano-Reggiano cheese, and traditional Caesar dressing.	
RASPBERRY CHICKEN SALAD	\$13.50
Grilled chicken breast served warm over mixed greens with Mandarin oranges, cashews, strawberries, and golden raisins in a raspberry-tarragon vinaigrette.	
ORIENTAL CHICKEN SALAD	\$13.50
Teriyaki marinated grilled chicken breast served warm over a mix of Romaine and iceberg lettuce with Mandarin oranges, assorted oriental vegetables, and crispy won-ton strips. Tossed with an Asian sesame vinaigrette.	
HONEYCRISP CHICKEN SALAD	\$14.50
Grilled chicken served warm over spring mix tossed with apple cider vinaigrette, walnuts, Minnesota's famous Honeycrisp apples and Brie cheese.	

Luncheons continued

Vegetarian Luncheon Entrées

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$15
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE STRUDEL	\$15
Savory puff pastry stuffed with roasted root vegetables, wild mushrooms, asparagus and Parmesan cheese with a red pepper coulis.	
STEAMED VEGETABLE PLATE	\$15
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$15
Served with dried cranberries and toasted pecans in a white wine cream sauce.	
PASTA PRIMAVERA	\$15
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	
WILD MUSHROOM RISOTTO	\$15
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	

Luncheon Buffets – (Minimum of 30 people)

EXECUTIVE DELI BUFFET **\$16.75**

Albacore tuna salad, sliced meats (ham, turkey & roast beef), sliced cheeses, croissants and assorted rolls, soup tureen, Caesar salad, fresh fruit, potato chips, roasted baby red potato salad, assorted cookies, mayonnaise, mustard, lettuce, tomato, red onion, and pickle spears.

LIVE ACTION LETTUCE WRAP STATION (made to order) **\$16.75**

Chicken, Shrimp, leaf lettuce, sprouts, carrots, peppers, cucumbers, scallions, toasted peanuts, hoisin vinaigrette, spicy peanut sauce and rice noodles.

A labor charge of \$80.00 per chef will be applied for live stations.

Catering Office will give recommendation as to how many chefs are needed.

BBQ BUFFET **\$17.50**

Grilled chicken, burgers, brats, Caesar salad, roasted baby red potato salad, corn on the cob, fresh fruit, potato chips, sliced cheeses, assorted buns, mayonnaise, mustard, lettuce, tomato, red onion, relish, pickle spears, and assorted cookies.

ITALIAN BUFFET **\$17.50**

Caesar Salad, garlic breadsticks, penne and linguini pasta noodles, marinara and Alfredo sauce, grilled chicken breast, meatballs, mixed veggies, and assorted cookies.

MEXICAN BUFFET **\$17.50**

Ground beef, grilled chicken, hard and soft taco shells, lettuce, tomatoes, red onions, black olives, cheddar cheese, salsa, sour cream, guacamole, tortilla chips, Spanish rice and black beans, and assorted cookies. (Add Steak \$2.00 per person. Add Shrimp \$3.00 per person.)

BUILD YOUR OWN SOUP & SALAD BUFFET **\$17.75**

Warm grilled chicken breast, shrimp, Romaine lettuce, spring greens, croutons, tomatoes, pickles, red onions, cucumbers, olives, Parmesan cheese, bleu cheese, feta cheese, cheddar, beets, strawberries, pineapple, pecans, bacon crisps, sunflower seeds. Caesar dressing, ranch dressing, raspberry vinaigrette, Dijon dressing, assorted rolls, soup tureen, broccoli salad, pasta salad, cottage cheese and assorted cookies.

LIVE ACTION PASTA STATION (made to order) **\$19.00**

Chicken, meatballs, shrimp, linguini, penne, white sauce, red sauce, assorted vegetables, and Parmesan cheese. Caesar salad, garlic bread and assorted cookies.

A labor charge of \$80.00 per chef will be applied for live stations.

Catering Office will give recommendation as to how many chefs are needed.

CREATE YOUR OWN LUNCH BUFFET **\$18.00**

Choose Three Items

Caesar Salad
Midland Hills Salad
Garden Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Steamed Broccoli
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Roasted Turkey
Pork Loin
Premier Chicken
Midland Hills Chicken
Broccoli Cheddar Stuffed Chicken
Grilled Salmon with Citrus Butter
Walleye – Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Striploin (Add \$2.00 per person)
Roast Beef Tenderloin (Add \$3.50 per person)

Included Item

Assorted Cookies & Brownies

For \$2.50 more – choose one item

Apple Pie, Carrot Cake, Chocolate Cake, Turtle Cheesecake, Cheesecake with Fresh Berries, Chocolate Mousse Cake

Hors D'oeuvres – by the dozen

Hot

Bacon Wrapped Prawns - \$32
Coconut Shrimp with Piña Colada Sauce – \$30
Cozy Shrimp - \$30
Mini Burgers - \$ 23
Crab & Cream Cheese Stuffed Mushrooms – \$22
Gourmet Quesadilla (Steak Fajita, Wild Mushroom, Crab) - \$22
Chicken Pot Stickers with Peanut Sauce – \$21
Buffalo Chicken Spring Rolls with Bleu Cheese Dip - \$21
Mini Beef Wellingtons – \$21
Chicken Spring Rolls with Sweet & Sour Sauce – \$21
Bacon Wrapped Scallops – \$20.50
Crab Cakes with Spicy Aioli – \$20.50
Gorgonzola & Cream Cheese Stuffed Mushrooms – \$20.50
Gorgonzola & Cranberry Puff - \$ 20
Spanakopitas – \$19.50
Vegetable Spring Rolls with Sweet & Sour Sauce – \$19.50
Asparagus Wrapped in Phyllo – \$19.50
Brie & Raspberry Purses – \$19.50
Feta Cheese & Sun-Dried Tomato in Phyllo - \$19.50
Chicken Quesadilla (12 slices) – \$19
Vegetable Shao Mai with Hoisin Sauce - \$19
Teriyaki Bacon Wrapped Water Chestnuts – \$18
Assorted Mini Gourmet Pizzas – \$18
BBQ or Swedish Meatballs – \$17
Buffalo, BBQ, or Pineapple-Chipotle
Style Chicken Wings – \$17

Cold

Crab Claws with Cocktail Sauce – \$31
Cocktail Shrimp with Cocktail Sauce – \$31
Oysters on a Half Shell – \$22
Southwest Chicken Salad in Phyllo Cup - \$20
Asparagus Wrapped in Beef Tenderloin - \$19.50
Cucumber with Dill Sour Cream & Bay Shrimp – \$19.50
Smoked Salmon Rosettes – \$19.50
Assorted Crostinis – \$19
Assorted Finger Sandwiches – \$19 (Egg, Tuna & Cucumber)
Deviled Eggs – \$18
Antipasto Skewers – \$18
Prosciutto & Melon Skewers – \$18
Caprese Salad Skewers - \$18
Cherry Tomatoes with Herb Creamed Cheese – \$18

Snacks & Break Items

Hot Snack Break (Potato Skins, Mozzarella Sticks with Marinara, Chicken Fingers, Onion Rings)	\$8.25 per person
Chips, Salsa and Guacamole	\$4.00 per person
Popcorn Trio – Cajun, Cheesy & Caramel	\$3.25 per person
Mixed Nuts	\$22.00 per pound
Peanuts, Pretzels or Trail Mix	\$12.00 per pound
Whole Fresh Fruit	\$1.50 per piece
14-inch Pizza (Pepperoni, Sausage, Cheese & Vegetable)	\$16.00 per pizza
Monster Cookies	\$2.00 per cookie
Assorted Cookies, Brownies and Bars	\$18.00 per dozen
Granola Bars	\$18.00 per dozen
Mini Assorted Dollar Sandwiches	\$18.00 per dozen

Entertainment Platters

	<u>Small</u>	<u>Large</u>
PARTY SUB (Serves 10) Large baguette with ham, turkey, salami, cheddar, lettuce, tomato, and onion. Served with a side of mayo and mustard.	Serves approximately - 25 people \$30	50 people
ITALIAN BRUSCHETTA TRAY Crispy toasted slices of Italian bread complemented with a basil and Parmesan infused tomato topping that is nestled in the center of the tray.	\$42	
SPINACH & ARTICHOKE DIP Creamy spinach and artichoke dip served with toasted baguette slices.	\$47	
RASPBERRY BRIE EN CROUTE Brie layered with raspberries baked in a puff pastry shell. Served with gourmet crackers.	\$60	
GOURMET VEGETABLE TRAY A variety of fresh produce arranged around ranch or dill dipping sauce.	\$63	\$106
GRILLED VEGETABLE TRAY Assortment of fresh balsamic marinated grilled vegetables served with Chipotle pepper dip.	\$73	\$118
CLASSIC MEAT & CHEESE TRAY Sliced ham, roast turkey, roast beef and salami accompanied by gourmet assorted cheeses. Garnished with an assortment of mixed olives and cherry peppers. Served with selected breads.	\$80	\$145
SMOKED SALMON PLATTER A magnificent display of smoked salmon, served with crackers, capers, eggs and red onions.	\$88	
BRUSCHETTA TABLE SPREAD Olive tapenade, spinach and artichoke dip, tomato bruschetta, and two caprese strudels served with toasted baguette, flatbread crackers, sliced ciabatta.	\$90	\$160
ANTIPASTO PLATTER Assortment of sliced cured meats, gourmet cheeses, grilled marinated vegetables, and queen olives.	\$88	\$156
RAINBOW FRUIT TRAY A colorful arrangement of fresh fruit.	\$90	\$160
GOURMET CHEESE & FRUIT TRAY Variety of gourmet cheeses served with an assortment of crackers and fresh fruit.	\$100	\$165
MASHED POTATO STATION Whipped potatoes, sweet potatoes, and ranch potatoes accompanied by an assortment of delicious toppings including spinach and artichoke dip, gravy, horseradish cream, Bleu cheese, bacon, whipped butter, cheddar cheese, Parmesan, sour cream, scallions, and sun-dried tomatoes.	\$100	\$180

Live Chef Stations

A labor charge of \$80.00 per chef will be applied for live stations.
Catering Office will give recommendation as to how many chefs are needed.

ROAST TURKEY BREAST	\$90
Served with mini rolls, cranberry mayonnaise and imported mustard. Serves approximately 20 people	
BAKED HAM WITH HONEY BOURBON GLAZE	\$100
Served with mini rolls and imported mustard. Serves approximately 30 people	
PORK PRIME RIB	\$100
Served with mini rolls, herb mayonnaise and honey Dijon sauce. Serves approximately 20 people	
PORK STEAMSHIP	\$110
Served with mini rolls and whole grain mustards. Serves approximately 30 people	
ROAST STRIP LOIN OF BEEF	\$175
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	
PRIME RIB	\$195
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	
ROASTED TENDERLOIN	\$260
Served with mini rolls and a wild mushroom demi-glace. Serves approximately 20 people	
LIVE ACTION PASTA STATION (made to order)	\$30 per person
Chicken, meatballs, shrimp, linguini, penne, white sauce, red sauce, assorted vegetables, and Parmesan cheese. Accompanied by Caesar salad and garlic bread. (Minimum of 30 people required)	
LIVE ACTION STIR FRY STATION (made to order)	\$32 per person
Beef, chicken, shrimp, jasmine rice, peppers, onions, broccoli, water chestnuts, carrots, bok choy, pineapple, peapods, baby corn, garlic, ginger, scallions, soy peanut sauce, hoisin sauce and sweet & sour sauce. (Minimum of 30 people required)	

Dinner Entrées - Includes warm rolls, coffee, tea, and milk. Served with your choice of starch and vegetable.

Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at around \$1.75 extra per person.

Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Seafood

GRILLED SALMON **\$28**

Topped with citrus butter.

WALLEYE PIKE **\$28**

Lightly breaded and baked walleye pike. Garnished with sliced almonds, fresh lemon and tartar sauce.

HALIBUT **\$29**

Sun-dried tomato and Parmesan crusted halibut topped with herbed butter.

BACON WRAPPED PRAWNS **\$29**

Four jumbo prawns wrapped in bacon and drizzled with Gorgonzola butter.

SEA BASS **\$30**

Pan seared and served with basil pesto sauce.

Beef & Pork

PORK TENDERLOIN MEDALLIONS **\$26.50**

Drizzled with a whole grain mustard cream sauce.

MAPLE CHIPOTLE PORK CHOP **\$26.50**

Double cut grilled pork chop with a maple Chipotle glaze.

NEW YORK STRIP STEAK **\$30.50**

Topped with a bordelaise sauce.

BEEF TENDERLOIN MEDALLIONS **\$35.50**

Topped with a wild mushroom sauce.

FILET MIGNON **King – 8 ounces – \$41; Queen – 6 ounces – \$35**

Grilled filet topped with your choice of sauce: béarnaise, demi-glace or wild mushrooms.

HERB CRUSTED LAMB CHOP **\$38**

Topped with a roasted garlic demi glace.

STARCH CHOICES

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES *(add \$1.00)*

Grilled Asparagus
Mashed Sweet Potatoes
Ranch Mashed Potatoes

Dinner Entrées (continued)

- Includes warm rolls, coffee, tea, and milk.
Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$1.75 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Poultry

BONE-IN CHICKEN BREAST	\$26.50
Roasted bone-in chicken breast in pan jus.	
HERBED CHICKEN BREAST	\$26.50
Roasted chicken breast stuffed with herbed bread, Parmesan cheese and topped with a creamy Roma tomato sauce.	
MIDLAND HILLS CHICKEN	\$26.50
Almond breaded, sautéed chicken breast with a brandy cream sauce.	
CHICKEN TUSCANY	\$26.50
Grilled marinated chicken breast topped with a Roma tomato, fresh basil and garlic compote.	
MINNESOTA CHICKEN	\$26.50
Wild rice stuffed chicken with a morel mushroom sauce.	
PREMIER CHICKEN	\$26.50
Roasted red pepper and feta stuffed chicken with a pesto cream sauce.	
CHICKEN CORDON BLEU	\$26.50
Roasted chicken breast with ham and Swiss cheese. Served with a white wine cream sauce.	

STARCH CHOICES

Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES (add \$1.00)

Grilled Asparagus
Mashed Sweet Potatoes
Ranch Mashed Potatoes

Vegetarian

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$24
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE STRUDEL	\$24
Savory puff pastry stuffed with roasted root vegetables, wild mushrooms, asparagus and Parmesan cheese with a red pepper coulis.	
WILD MUSHROOM RISOTTO	\$24
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	
STEAMED VEGETABLE PLATE	\$24
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$24
Served with dried cranberries and toasted pecans in white wine cream sauce.	
PASTA PRIMAVERA	\$24
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	

Dinner Duets - Includes warm rolls, coffee, tea, and milk.

Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$1.75 extra per person.

Duets – All duets are served with garlic mashed potatoes and asparagus spears.

All filet mignons include a choice of sauce: béarnaise, demi glace, or wild mushroom.

FILET & SEA BASS	\$37
Combination of a 4oz. filet mignon topped with choice of sauce and seared sea bass with sun-dried tomato-basil butter.	
FILET & WALLEYE	\$35
Combination of a 4oz. filet mignon topped with choice of sauce and lightly breaded and baked walleye.	
FILET & SALMON	\$34
Combination of a 4oz. filet mignon topped with choice of sauce and Atlantic salmon with fruit salsa.	
FILET & PRAWNS	\$33
Combination of a 4oz. filet mignon topped with choice of sauce and sautéed prawns in a garlic butter.	
FILET & CHICKEN	\$31
Combination of a 4oz. filet mignon topped with choice of sauce and herb grilled chicken with Roquefort cream sauce.	
SALMON & CHICKEN	\$30
Combination of Atlantic salmon with fruit salsa and herb grilled chicken with a vodka dill sauce.	
PRAWNS & CHICKEN	\$29
Combination of sautéed prawns in garlic herb butter and herb grilled chicken with a roasted red pepper cream sauce.	
PORK & CHICKEN	\$28
Combination of pork tenderloin medallions with a whole grain mustard cream sauce and herb grilled chicken with a cranberry cream sauce.	

Dinner Buffets - Includes coffee, tea, iced tea and milk (Minimum of 30 people)

MINNESOTA BUFFET **\$35.50**
Assorted rolls, smoked chicken salad with dried cranberries
Mixed baby greens with toasted pecans and a port wine vinaigrette
Walleye lightly breaded and baked, mushroom and sausage stuffed pork loin
Wild rice stuffed chicken with Morel mushroom cream sauce,
Roasted baby red potatoes, green beans with lemon pepper
Apple pie, cheesecake, and chocolate cake

ITALIAN BUFFET **\$35.50**
Garlic bread, Caesar salad, tortellini pasta salad
Antipasto platter (cured meats, gourmet cheeses, grilled and marinated vegetables and queen olives)
Chicken Parmesan with marinara sauce, meat lasagna or vegetarian lasagna
Shrimp and sausage penne pasta with garlic cream sauce
Herbed roasted baby red potatoes, zucchini and squash sauté
Tiramisu, cheesecake, and chocolate cake

MEXICAN BUFFET **\$35.50**
Jicama & corn salad with cilantro-orange dressing, black bean & pepper salad with Chipotle mayo dressing,
Grilled steak, grilled chicken breast, fried lime tilapia, sautéed onions, poblano and bell peppers,
Spanish rice, refried beans with chorizo and queso fresco, deep fried cumin dusted potatoes,
Soft shell tortillas, salsa, pico de gallo, guacamole, sour cream, tomatillo salsa, scallions, cheddar cheese,
queso fresco, enchilada sauce, Romaine lettuce, fajita-ranch dressing, house made tortilla chips,
cinnamon & sugar Xangos with chocolate sauce, sliced mangos & pineapple with cinnamon & whipped cream

MIDLAND HILLS BUFFET **\$36.50**
Assorted rolls, Midland Hills salad, Caprese salad
Midland Hills chicken, pork loin with a Cumberland sauce
Pan seared Atlantic salmon with citrus butter
Basmati rice pilaf, roasted Yukon gold potatoes, green beans almondine
Apple pie, cheesecake, and chocolate cake

CREATE YOUR OWN DINNER BUFFET **\$37.50**

Choose Three Items

Caesar Salad
Midland Hills Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Garlic Mashed Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf

Choose Three Items

Bourbon Street Penne Pasta (with or without chicken)
Chicken Tuscany
Herb Stuffed Chicken
Midland Hills Chicken
Grilled Salmon with Citrus Butter
Walleye, Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Roasted Turkey and Gravy
Pork Loin with a Cumberland Sauce
Prime Rib (Add \$2.50 per person)
Roast Beef Tenderloin (Add \$3.50 per person)

Choose Three Items

Apple Pie
Carrot Cake
Cheesecake with berries
Chocolate Cake
Snickers Pie
Strawberry Shortcake
Turtle Cheesecake
Chocolate Mousse Cake

Desserts

Assorted Cookies, Brownies & Bars	\$18.00 per dozen
Chocolate Covered Strawberries	\$19.50 per dozen
Assorted Mini Pastries & Petit Fours	\$24.00 per dozen
Dessert Buffet	\$8.25 per person
Chef's choice buffet of seasonal desserts including Chocolate covered strawberries, mini pastries, mini chocolate mousse cups, and assorted candies and mints.	
Ice Cream Station	\$7.25 per person
Served with vanilla and chocolate Ice Cream. Includes sauces, whipped cream, cherries, and assorted candy toppings. Includes chef attendant.	
Carrot Cake	\$5.25 per person
Crème Brulee (only available for groups of 50 or less)	\$5.25 per person
Molten Chocolate Cake with Crème Anglaise (only available for groups of 50 or less)	\$5.25 per person
Turtle Cheesecake	\$5.25 per person
Brownie Sundae	\$4.25 per person
Chocolate Layer Cake	\$4.25 per person
Key Lime Pie	\$4.25 per person
New York Style Cheesecake with Seasonal Berries	\$4.25 per person
Homemade Tiramisu	\$4.25 per person
Berry Custard Torte	\$4.25 per person
Warm Apple Crisp with Ice Cream	\$4.25 per person
Warm Apple Dumpling with Ice Cream	\$4.25 per person
Chocolate Mousse Cake	\$4.25 per person
White Chocolate Raspberry Cheesecake	\$4.25 per person
Choice of Pie: Apple, Blueberry, Strawberry-Rhubarb, Cherry, Pumpkin, Pecan or French Silk	\$4.25 per person
Chocolate Cake	\$3.25 per person
Sorbet	\$3.25 per person
Strawberry Shortcake	\$3.25 per person
Vanilla or Milk Chocolate Ice Cream Dish	\$2.25 per person

Beverages

Non-Alcoholic Beverages

Soda, Juice, Iced Tea, Perrier Mineral Water	\$2.25 each
Coffee	\$5.50 per pot
Non-Alcoholic Champagne	\$17.00 per bottle
Fruit Punch or Pineapple Punch	\$23.50 per gallon

Beer

DOMESTIC BOTTLED BEER

Bud Light, Budweiser, Coors Light, MGD, Michelob Golden Draft Light, Miller Lite, O'Doul's and O'Doul's Amber	\$4.00
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IMPORTED & PREMIUM BOTTLED BEER

Killians, Amstel Light and Heineken	\$4.25
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KEG BEER (16 gallons)

Michelob Golden Draft Light	\$295.00
Leinenkugel Honey Weiss	\$350.00
Summit Pale Ale, Newcastle	\$405.00
(Additional brands available upon request)	

Liquor - (Any drinks on the rocks, add \$1.00 up charge)

HOUSE BRANDS

Bacardi, Crawford Scotch, E & J, Jim Beam, Windsor, Seagrams Gin, Seagrams 7, Seagrams Vodka	\$4.75
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CALL BRANDS

Absolut, Absolut Citron, Bacardi Limon, Captain Morgan, Dewars, Jack Daniels, Johnny Walker Red, Jose Cuervo, Malibu, Tanqueray	\$5.50
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PREMIUM BRANDS

Bombay Sapphire, Crown Royal, Grey Goose Vodka, Johnny Walker Black, Korbel, Makers Mark, Meyers Rum, Southern Comfort	\$6.25
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CORDIALS

Amaretto, Baileys, Kahlua, Grand Marnier, Courvoisier	\$7.00
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Wine & Champagne

HOUSE WINES

Chardonnay, Merlot, Cabernet Sauvignon, or White Zinfandel	\$5.25 per glass	\$22.00 per bottle
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CHAMPAGNE

Carousel	\$21.00
Korbel, Extra Dry	\$31.00
Vueve Clicquot Brut	\$62.00
Dom Perignon	\$150.00
Champagne Punch (gallon)	\$45.00

WHITE WINE

Sterling Vintners, Chardonnay	\$26.00
Kendall Jackson, Chardonnay	\$27.00
Coppola, Chardonnay	\$29.00
Franciscan, Chardonnay	\$34.00
Simi, Chardonnay	\$38.00
Campanille, Pinot Grigio	\$22.00
Chateau St. Michelle, Sauvignon Blanc	\$27.00

RED WINE

Sterling Vintners, Merlot	\$26.00
Coppola, Merlot	\$30.00
St. Supery, Merlot	\$42.00
Sterling Vintners, Cabernet	\$28.00
Beringer Knights Valley, Cabernet	\$32.00
Dynamite, Cabernet	\$35.00
Franciscan, Cabernet	\$50.00
Rancho Zabaco, Zinfandel	\$34.00
Coppola, Pinot Noir	\$34.00
Stags Leap, Syrah	\$50.00

Add Strawberries or Raspberries to Champagne - \$1.00 per person