



May we express our sincere thanks for your interest in
Midland Hills Country Club.
We look forward to hosting your very special wedding day.

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.

TURNBERRY PATIO

The patio can hold up to 240 guests for a ceremony. Midland Hills does not supply chairs for an outdoor ceremony.

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. This space is great for rehearsal dinners, gift opening or for the wedding party.

SETH RAYNOR

Can accommodate up to 16 people and includes a built in buffet or beverage station. Can be used as a room for the wedding party.

MUND BOARDROOM

Large oak boardroom table and twelve boardroom style chairs. Can be used as a room for the wedding party.

Wedding Rental Fees

FRIDAY (3pm – 12am)

Room	Room Rental	Catering Minimum
Turnberry Hall	\$1,000.00	\$5,000.00
Large Turnberry	\$750.00	\$4,000.00
Small Turnberry	\$500.00	\$3,000.00

SATURDAY (12pm– 12am)

Room	Room Rental	Catering Minimum
Turnberry Hall	\$1,200.00	\$6,000.00
Large Turnberry	\$1,000.00	\$5,000.00
Small Turnberry	\$750.00	\$3,000.00

SUNDAY (12pm– 12am)

Room	Room Rental	Catering Minimum
Turnberry Hall	\$800.00	\$4,000.00
Large Turnberry	\$600.00	\$3,000.00
Small Turnberry	\$400.00	\$2,000.00

ADDITIONAL SPACES

Room	Room Rental	Catering Minimum
St. Andrews	\$150.00	\$500.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

*** 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, credit cards, personal check or cashiers check. 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 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 7.375%, 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. All centerpieces and supplies must be taken with 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 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. Access to the space will begin at 3:00p.m. on Fridays and 12:00p.m. on Saturday's and Sunday's. Each room may be rented for additional hours. Please request quote from Catering Director. 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. Any Alcohol brought in will be confiscated.
4. 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
5. 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 during non-peak meal periods.

TABLE LINEN

Ivory colored tablecloths, and either ivory 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.

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.

Additional Fees

CAKE PLATE FEE

Midland Hills will allow you to bring in a wedding cake or dessert from a licensed vendor. There will be a \$1.50 per person charge for any outside dessert brought to the Club to be consumed at a banquet event.

CEREMONY SET-UP FEE

A ceremony at Midland Hills will be \$500.00. Midland Hills does not supply chairs for an outdoor ceremony so they will need to be rented from an outside vendor. Midland Hills staff will take down and stack the chairs on the patio. 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 a \$90.00 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 schedule 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 four 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.....	\$100.00
Piano.....	\$100.00
Lavaliere or Cordless Microphone.....	\$50.00
Staging (per 6'x8' section).....	\$40.00
Projection Screen (with table for projector).....	\$20.00
Flip Charts & Markers.....	\$25.00
Easel.....	\$15.00

*** *All audiovisual equipment is subject to a 7.375% Minnesota sales tax****

DÉCOR ITEMS

Dance Floor.....	\$250.00
Mirrors / Votives.....	\$1.00 each.
Ceiling Draping.....	\$525.00

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****

2019 BANQUET MENU

Hors D'oeuvres – by the dozen

Hot

- Bacon Wrapped Shrimp - \$36
- Coconut Shrimp with Piña Colada Sauce – \$33
- Herbed Three Cheese Souffle Toast - \$24
- Irish Whiskey Sausage Puffs - \$28
- Bacon Wrapped Apple Slices - \$26
- Shrimp and Crab Fritters - \$28
 - With Louie Dip
- Crab & Cream Cheese Stuffed Mushrooms – \$26
- Gorgonzola & Cream Cheese Stuffed Mushrooms – \$26
- Spinach & Boursin Stuffed Mushrooms – \$26
- Mini Beef Wellingtons Horseradish Sauce – \$28
- Crab Cakes with Spicy Aioli – \$27
- Breaded Artichoke Hearts with Lemon Aioli – \$24
- Bacon Wrapped Scallops – \$30
- Asparagus Wrapped in Phyllo – \$23
- Brie & Raspberry Purses – \$23
- Barbecue or Swedish Meatballs – \$23
- Teriyaki Bacon Wrapped Water Chestnuts – \$24
- Assorted Mini Gourmet Pizzas – \$23
- Buffalo, Barbecue, or Pineapple-Chipotle Style Chicken Wings – \$22
- Teriyaki Beef Skewer – \$28
- Chicken Satay with Peanut Sauce – \$27

Cold

- Crab Claws with Cocktail Sauce – \$34
- Cocktail Shrimp with Cocktail Sauce – \$36
- Oysters on a Half Shell – \$24
- Southwest Chicken Salad in Phyllo Cup – \$24
- Roast Beef & Boursin Roll Up – \$24
- Asparagus Wrapped in Tenderloin – \$26
- Cucumber with Dill Sour Cream & Bay Shrimp – \$24
- Sirloin & Horseradish Sour Cream Crostini – \$25
- Prosciutto & Grilled Onion with Balsamic Glaze Crostini – \$24
- Chilled Pita Vegetable Pizzas - \$22
- Smoked Turkey, Ham and Cream Cheese Pinwheel – \$23
- Smoked Salmon & Dill Cream Cheese Crostini – \$24
- Prosciutto & Melon Skewers – \$22
- Tomato Bruschetta Crostini – \$22
- Pear & Gorgonzola Crostini – \$22
- Assorted Dollar Bun Sandwiches – \$26
- Tuna Salad Crostini – \$22
- Deviled Eggs – \$22
- Antipasto Skewers – \$22
- Roasted Red Pepper & Hummus Roll Up – \$22
- Ceviche Shrimp Salad in Phyllo Cup – \$26
- Mini Corn Muffins with Cranberry Chicken Salad - \$24

Snacks & Break Items

Chips, Salsa and Guacamole	\$5.00 per person
Popcorn Trio – Cajun, Cheesy & Caramel	\$4.00 per person
Mixed Nuts	\$23.00 per pound
Peanuts, Pretzels or Trail Mix	\$16.00 per pound
Whole Fresh Fruit	\$1.50 per piece
14-inch Pizza (Pepperoni, Sausage, Cheese & Vegetable)	\$18.00 per pizza
Assorted Cookies, Brownies and Bars	\$22.00 per dozen
Granola Bars	\$18.00 per dozen
Assorted Dollar Bun Sandwiches	\$26.00 per dozen
Assorted Mini Sliders (Cheeseburger, Barbecue Pork, Chicken)	\$27.00 per dozen

Entertainment Platters

	<u>Small</u>	<u>Large</u>
Serves approximately - 25 people		50 people
PARTY SANDWICHES (Serves 10) Herbed focaccia rounds with ham, turkey, salami, cheddar, lettuce, tomato, and onion, Cut in quarters and served with a side of mayo and mustard.	\$35	
SOUTHWEST 7-LAYER DIP Refried beans, and sour cream, salsa, cheddar cheese, tomatoes, onion, black olives layered and served with tortilla chips.	\$50	
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.	\$50	
HOT CRAB DIP Creamy crab dip served with toasted French bread.	\$55	
SPINACH & ARTICHOKE DIP Creamy spinach and artichoke dip served with toasted French Bread.	\$50	
RASPBERRY BRIE EN CROUTE Brie layered with raspberries baked in a puff pastry shell. Served with gourmet crackers.	\$65	
GOURMET VEGETABLE TRAY A variety of fresh produce arranged around ranch dipping sauce.	\$70	\$130
GRILLED VEGETABLE TRAY Assortment of fresh balsamic marinated grilled vegetables served with Chipotle pepper dip.	\$80	\$140
CLASSIC MEAT & CHEESE TRAY Sliced ham, roast turkey, roast beef and salami accompanied by assorted sliced cheeses. Served with selected breads garnished with olives, cherry peppers and sliced pickles.	\$90	\$170
SMOKED SALMON PLATTER A magnificent display of smoked salmon, served with crackers, capers, eggs and Dijon mustard.	\$100	\$190
SEASONAL FRESH FRUITS AND BERRIES	\$110	\$200
GOURMET CHEESES Variety of gourmet cheeses served with an assortment of crackers and fresh fruit garnish.	\$120	\$215
CORN CHIPS WITH WARM CHILI CHEESE DIP	\$50	\$90

Live Chef Stations

A labor charge of \$90.00 per chef will be applied for live stations.

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

ROAST TURKEY BREAST	\$120
Served with mini rolls, cranberry mayonnaise and imported mustard. Serves approximately 20 people	
BAKED HAM WITH HONEY BOURBON GLAZE	\$160
Served with mini rolls and imported mustard. Serves approximately 30 people	
HERB CRUSTED ROAST PORK LOIN	\$140
Served with mini rolls and whole grain mustards. Serves approximately 20 people	
ROAST STRIP LOIN OF BEEF	\$200
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	
ROASTED TENDERLOIN	\$240
Served with mini rolls and a wild mushroom demi-glace. Serves approximately 20 people	
PRIME RIB	\$250
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	

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 \$2 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.
Most entrées can be made gluten free or dairy free.

Seafood

GRILLED SALMON	\$29.50
Topped with three citrus cream.	
WALLEYE PIKE	\$29.50
Lightly breaded and baked walleye pike. Garnished with sliced almonds, fresh lemon and tartar sauce.	
SWORDFISH	\$29.50
Grilled swordfish served with basil pesto cream sauce.	
HALIBUT	\$30.50
Pan seared halibut topped with fresco tomato sauce.	
BACON WRAPPED PRAWNS	\$30.50
Four jumbo prawns wrapped in bacon and drizzled with Gorgonzola sauce.	

Beef & Pork

PORK TENDERLOIN MEDALLIONS	\$30
Drizzled with a whole grain mustard cream sauce.	
MAPLE CHIPOTLE PORK CHOP	\$30
Double cut grilled pork chop with a maple Chipotle glaze.	
NEW YORK STRIP STEAK	\$34
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
BEEF TENDERLOIN MEDALLIONS	\$37
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
FILET MIGNON King – 8 ounces – \$44; Queen – 6 ounces – \$37	
Topped with your choice of sauce: béarnaise, bordelaise or wild mushroom glaze.	
HERB CRUSTED LAMB CHOPS	\$40
Topped with a roasted garlic demi glaze.	

STARCH CHOICES

Garlic Whipped 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
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Entrées (continued)

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 \$2 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Poultry

CHICKEN AL FRESCO (GF)	\$28
Grilled chicken breast topped with a light and lively warm herb tomato dressing topped with asiago cheese.	
MIDLAND HILLS CHICKEN	\$28
Almond breaded, sautéed chicken breast with a brandy cream sauce.	
MINNESOTA CHICKEN	\$29
Wild rice stuffed chicken breast with a morel mushroom sauce.	
PREMIER CHICKEN	\$29
Roasted red pepper and feta stuffed chicken breast with a pesto cream sauce.	
CHICKEN MARSALA	\$28
Sautéed chicken breast in a Marsala wine and mushroom sauce.	
CHICKEN PARMESAN	\$28
Breaded chicken breast topped with marinara sauce and Mozzarella cheese.	
CHICKEN PICATTA	\$28
Lightly breaded chicken breast sautéed with a lemon caper butter sauce.	

STARCH CHOICES

Garlic Whipped 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
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Duets

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 \$2 extra per person.

Duets – All filet mignons include a choice of sauce: béarnaise, bordelaise, or wild mushroom glaze.

FILET & WALLEYE	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and lightly breaded and baked walleye served with tartar sauce.	
FILET & SALMON	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and Atlantic salmon with three citrus cream.	
FILET & SWORDFISH	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and grilled swordfish with basil pesto cream sauce.	
FILET & PRAWNS	\$38
Combination of a 4oz. filet mignon topped with choice of sauce and sautéed prawns in a garlic butter.	
FILET & CHICKEN	\$34
Combination of a 4oz. filet mignon topped with choice of sauce and herb grilled chicken with fresco tomato sauce.	
SALMON & CHICKEN	\$33
Combination of Atlantic salmon with three citrus cream and herb grilled chicken with fresco tomato sauce.	
PRAWNS & CHICKEN	\$33
Combination of sautéed prawns in garlic herb butter and herb grilled chicken with roasted red pepper cream sauce.	
PORK & CHICKEN	\$32
Combination of pork tenderloin medallions with a whole grain mustard cream sauce and herb grilled chicken with roasted red pepper cream sauce.	

Vegetarian

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$25
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE CALZONE	\$25
Pizza dough stuffed with roasted vegetables, wild mushrooms, asparagus, Mozzarella, Parmesan and Marinara sauce.	
WILD MUSHROOM RISOTTO	\$25
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	
STEAMED VEGETABLE PLATE	\$25
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$25
Served with dried cranberries and toasted pecans in white wine cream sauce.	
PASTA PRIMAVERA	\$25
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	

Dinner Buffets

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

MEXICAN BUFFET

\$32.50

Southwest corn and black bean salad, mixed greens salad with Mexi-Ranch dressing
Grilled steak, grilled chicken breast, fried lime tilapia, sautéed onions, poblano and bell peppers,
Mexican rice, refried beans, soft shell tortillas, salsa, pico de gallo,
guacamole, sour cream, scallions, cheddar cheese,
queso fresco, shredded lettuce, fajita-ranch dressing, tortilla chips,
Tres leches cake and tropical fruit salad with coconut, Churros with chocolate sauce

MINNESOTA BUFFET

\$39

Assorted rolls, smoked chicken salad with dried cranberries
Mixed baby greens with toasted pecans and raspberry vinaigrette
Walleye lightly breaded and baked served with tartar sauce, sliced roast pork loin with lingonberry gravy
Wild rice stuffed chicken with morel mushroom cream sauce
Roasted baby red potatoes, green beans with lemon pepper
Cheesecake and chocolate cake

ITALIAN BUFFET

\$36

Garlic bread, Caesar salad, tortellini pasta salad
Antipasto platter (cured meats, gourmet cheeses, grilled and marinated vegetables and imported 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 and cheesecake

MIDLAND HILLS BUFFET

\$39

Assorted rolls, Midland Hills salad, Caprese salad
Midland Hills chicken, pork loin with a Lingonberry gravy
Pan seared Atlantic salmon with three citrus cream
Roasted Yukon gold potatoes, green beans almondine
Cheesecake and chocolate cake

CREATE YOUR OWN DINNER BUFFET – includes assorted rolls with butter

\$39

Choose Three Items

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

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Chicken al Fresco
Herb Stuffed Chicken
Midland Hills Chicken
Grilled Salmon with Three Citrus Sauce
Walleye, Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Roasted Turkey and Gravy
Pork Loin with a Lingonberry Gravy
Prime Rib (Add \$4 per person)
Roast Beef Tenderloin (Add \$6 per person)

Choose Two Items

Apple Pie
Carrot Cake
Cheesecake with Strawberries
Chocolate Cake
Chocolate Mint Pie
Strawberry Shortcake
Turtle Cheesecake
Chocolate Mousse Cake

Add an Additional Entrée for \$3.00 per person

Desserts

Assorted Cookies, Brownies & Bars	\$22.00 per dozen
Chocolate Covered Strawberries (seasonal item)	\$26.00 per dozen
Assorted Mini Cheese Cakes and Petit Fours	\$26.00 per dozen
Assorted Cheesecake Lollipops	\$42.00 per dozen
Assorted Dessert Shooters	\$42.00 per dozen
Dessert Buffet	\$10.00 per person
Chef's choice buffet of seasonal desserts including chocolate covered strawberries, Assorted miniatures, and assorted candies.	
Ice Cream Station	\$7.50 per person
Served with vanilla and chocolate ice cream. Includes sauces, whipped cream, cherries, nuts and assorted candy toppings. Includes attendant.	
Carrot Cake	\$6.00 per person
Crème Brulee (only available for groups of 50 or less)	\$6.00 per person
Molten Chocolate Cake with Vanilla Ice Cream (only available for groups of 50 or less)	\$7.00 per person
Turtle Cheesecake	\$6.00 per person
Chocolate Pudding Cake	\$6.00 per person
Brownie Sundae	\$6.00 per person
Key Lime Cheesecake	\$6.00 per person
New York Style Cheesecake with Strawberries	\$6.00 per person
Caramel & Sea Salt Cheesecake	\$6.00 per person
Fruit Tart	\$8.00 per person
Banana Cream Pie	\$5.00 per person
White Chocolate Raspberry Cheesecake	\$6.00 per person
Choice of Pie: Apple, Cherry, Pumpkin, Pecan or French Silk	\$5.00 per person
Sorbet	\$4.00 per person
Strawberry Shortcake	\$5.00 per person
Vanilla or Chocolate Ice Cream Dish	\$5.00 per person

Beverages

Non-Alcoholic Beverages

Soda, Juice, Iced Tea	\$2.50 each
Vitamin Water, Powerade	\$2.75 each
Coffee	\$5.50 per pot / \$40.00 per urn
Non-Alcoholic Champagne	\$17.00 per bottle
Fruit Punch or Pineapple Punch	\$26.00 per gallon

Beer

DOMESTIC BOTTLED BEER \$4.00

Bud Light, Budweiser, Coors Light, Michelob Golden Draft Light, Miller Lite, Michelob Ultra, O'Doul's and O'Doul's Amber

IMPORTED & PREMIUM BOTTLED BEER \$4.50

Summit EPA, Amstel Light, Fulton Lonely Blonde, Stella, and Heineken

KEG BEER (16 gallons)

Michelob Golden Draft Light	\$325.00
Leinenkugel Honey Weiss	\$375.00
Summit Pale Ale, Newcastle	\$425.00
(Additional brands available upon request)	

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

HOUSE BRANDS \$5.50

Bacardi, Crawford Scotch, E & J, Jose Cuervo, Windsor, Seagrams Gin, Seagrams Vodka

CALL BRANDS \$6.25

Absolut, Absolut Citron, Amaretto, Bacardi Limon, Captain Morgan, Dewars, Jack Daniels, Jameson, Jim Beam, Kahlua, Malibu, Tanqueray

PREMIUM BRANDS \$7.00

Bailey's, Bombay Sapphire, Crown Royal, Grey Goose Vodka, Makers Mark, Southern Comfort

Wine & Champagne

HOUSE WINES

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, or White Zinfandel \$6.00 per glass \$25.00 per bottle

CHAMPAGNE

Kenwood	\$24.00
Korbel, Extra Dry	\$28.00
Chandon	\$36.00
Vueve Clicquot Brut	\$65.00

WHITE WINE

Kenwood, Chardonnay	\$26.00
Butter, Chardonnay	\$29.00
Kendall Jackson, Chardonnay	\$32.00
Folie a Deux, Chardonnay	\$32.00
Sonoma Cutrer, Chardonnay	\$43.00
Rombauer, Chardonnay	\$65.00
Ferrari-Carano, Pinot Grigio	\$32.00
Oyster Bay, Sauvignon Blanc	\$30.00
Chateau St. Michelle,	\$33.00

RED WINE

Sycamore, Merlot	\$26.00
Rutherford Hill, Merlot	\$40.00
Kenwood, Cabernet	\$26.00
Ferrari Carano, Cabernet	\$32.00
Hess Allomi, Cabernet	\$49.00
Artezin, Zinfandel	\$32.00
Angeline, Pinot Noir	\$32.00
Antigal Uno, Malbec	\$32.00

Champagne Punch (gallon) \$45.00

Sauvignon Blanc

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

All prices are subject to applicable sales tax and service charge.