



# CATERING **MENU**



# CATERING MENU SELECTIONS

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\*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

## CONTINENTAL BREAKFASTS

*Includes chilled fruit juices and freshly brewed regular and decaffeinated coffee.*

### Morning Island Continental

Freshly sliced fruit bowl (DF, GF, V, VE)

\*Petite selection of breakfast pastries and muffins (V)

Butter and assorted jellies (GF, V)

**\$14**

### Island Meeting Center Continental

Freshly sliced fruit bowl (DF, GF, V, VE)

\*Assorted selection of breakfast pastries, croissants and sliced breads (V)

Butter, assorted jellies and honey (GF, V)

Individual yogurt cups (GF, V)

Oatmeal (DF, V, VE) with raisins and brown sugar

**\$16**

### Treasure Island Classic Continental

Freshly sliced fruit bowl (DF, GF, V, VE)

\*Petite selection of breakfast pastries and muffins (V)

Butter and assorted jellies (GF, V)

Yogurt bar (GF, V) with granola (DF, V, VE), blueberries, strawberries, dried fruit (DF, GF, V, VE) and chocolate chips (GF, V)

**\$18**

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## **BREAKFAST BUFFETS**

*Includes chilled fruit juices and freshly brewed regular and decaffeinated coffee.*

### **The Sunriser Breakfast Buffet**

Freshly sliced fruit display (DF, GF, V, VE)

\*Petite selection of breakfast pastries and muffins (V)

Yukon Gold potatoes with onions and peppers (DF, GF, V, VE)

Fluffy scrambled eggs with diced ham and shredded cheese (GF)

Seasoned sausage patties (GF)

**\$20**

### **Lucky One Breakfast Buffet**

Freshly sliced fruit display (DF, GF, V, VE)

\*Petite selection of breakfast pastries and muffins (V)

Butter, assorted jellies and honey (GF, V)

Crispy shredded hash browns (DF, GF, V, VE)

Fluffy scrambled eggs with shredded cheese (GF, V)

Savory maple sausage links (DF, GF)

Smoked country bacon (DF, GF)

**\$24**

### **Executive Minnesotan Breakfast Buffet**

Freshly sliced fruit display (DF, GF, V, VE)

\*Assorted selection of breakfast pastries, croissants and sliced fruit breads (V)

Butter, assorted jellies and honey (GF, V)

Creamy hash browns (GF)

Fluffy scrambled eggs with shredded cheese (GF, V)

Thick-cut French toast with powdered sugar and warm syrup (V)

Savory maple sausage links (DF, GF)

Smoked country bacon (DF, GF)

**\$28**

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## MORNING BITES

**Granola Bar** (V)  
\$3.75 each

**Whole Fruit** (DF, GF, V, VE)  
\$4.50 each

**\*Sliced Bagels** (V)  
Served with assorted cream cheese (V)  
\$25 per dozen

**\*Assorted Breakfast Pastries** (V)  
\$25 per dozen

**\*Assorted Muffins** (V)  
\$25 per dozen

**\*Assorted Donuts** (V)  
\$30 per dozen

**\*Assorted Breakfast Breads** (V)  
\$30 per dozen



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## BEVERAGES

### Assorted Teas

*Earl Grey, English breakfast, green, lemon and peppermint*

**\$2 per bag**

### Milk

**\$3 per carton**

### Bottled Water

**\$3 per bottle**

### Assorted Pepsi Products

**\$3 per can**

### Assorted Fruit Juices

**\$4 per bottle**

### Assorted Naked Juices

**\$4.50 per bottle**

### Assorted Gatorade

**\$4 per bottle**

### Assorted Bubly Sparkling Waters

**\$4 per can**

### Assorted Celsius Energy Drinks

**\$4 per can**

### Assorted Bubbl'r Energy Drinks

**\$4 per can**

### Starbucks Nitro Cold Brew

**\$5 per can**

### Infused Water

**\$12 for 3 gallons**

**\$16 for 5 gallons**

### Lemonade

**\$18 per gallon**

### Iced Tea

**\$18 per gallon**

### Fresh Coffee

**\$30 per gallon**



## MORNING BREAK PACKAGES

### Fresh Start

Whole fruit selection (apples, bananas or oranges) (DF, GF, V, VE)

\*Yogurt with granola topping (GF, V)

Infused water (choice of cucumber-mint or lemon) (DF, GF, V, VE)

**\$11 per person**

### Sweet Morning Treat

\*Assorted donuts (V)

Cinnamon rolls (V)

Starbucks Nitro Cold Brew

**\$12 per person**

### Sunrise Bites

\*Assorted muffins (V)

Whole fruit selection (apples, bananas or oranges) (DF, GF, V, VE)

Freshly brewed regular and decaffeinated coffee or select teas

**\$13 per person**

### Power Fuel

\*Individual oatmeal cups with toppings (nuts and dried fruit) (V)

\*Granola bars (V)

Freshly brewed regular and decaffeinated coffee

**\$15 per person**

### Gluten-Free Morning Energizer

\*Granola bars (GF, V)

Fresh fruit platter (DF, GF, V, VE)

Hard-boiled eggs (DF, GF, V)

Freshly brewed regular and decaffeinated coffee

**\$16 per person**

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## LUNCH BUFFETS

Includes freshly brewed regular and decaffeinated coffee and your choice of mixed green salad (GF, V without cheese DF, VE) with creamy ranch (GF, V) and French dressing (DF, GF, V) or Caesar salad (GF without croutons, P).  
Add soup for \$3 per person.

### Make-Your-Own Sandwich Buffet

Chef's choice of pasta salad (V upon request)  
Potato salad (GF, V)  
Assorted breads (V)  
Deli-sliced smoked turkey, cured ham and Genoa salami (DF, GF)  
Swiss, cheddar and provolone cheese slices (GF, V)  
Sliced tomatoes, red onions, green leaf lettuce and pickle chips (DF, GF, V, VE)  
Mustard (DF, GF, V, VE) and mayonnaise (DF, GF, V)

**\$22**

### Minnesota Nice Buffet

Fresh dinner roll (V)  
Green bean casserole (V)  
Tator tot hot dish  
Broiled walleye with citrus butter (GF, P)

**\$26**

### Asian-American Inspired Buffet

Asian chopped salad (DF, GF, V, VE; replaces mixed green salad)  
Steamed white rice (DF, GF, V, VE)  
Vegetable lo mein (V)  
Orange chicken  
Beef and broccoli (DF, GF)

**\$28**

### Homestyle Buffet

Chef's choice of pasta salad (V upon request)  
Chef's choice of vegetable (DF, GF, V, VE)  
Sour cream mashed potatoes (GF, V)  
Sliced roasted turkey breast (DF, GF without gravy)  
Sage dressing and parsley turkey gravy  
Grilled marinated flank steak with jaeger sauce

**\$30**

### Signature Buffet

Italian pasta salad (V)  
Chef's choice of vegetable (DF, GF, V, VE)  
Parmesan mashed potatoes (GF, V)  
Boneless bruschetta chicken (GF)  
Roasted pork loin with caramelized onion gravy

**\$32**

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## HOT PLATED LUNCH ENTRÉES

*Includes freshly brewed regular and decaffeinated coffee. Add a house salad or Caesar salad (P, GF without croutons) and soft rolls for \$5 per person.*

### **Garlic Butter Shrimp Scampi Pasta** (P)

Succulent shrimp tossed in a rich garlic-butter sauce with a splash of white wine, bright lemon and fresh herbs, finished over tender pasta and served with chef's choice of vegetable and starch.

**\$22**

### **Shallot-Mustard Airline Chicken Breast**

Tender pan-seared airline chicken breast served with a silky shallot-mustard sauce and chef's choice of vegetable and starch.

**\$22**

### **Cider-Glazed Pork Loin** (GF)

Slow-roasted pork loin brushed with a warm spiced cider glaze, served with caramelized onions, sautéed apples and chef's choice of vegetable and starch.

**\$24**

### **Honey-Garlic-Glazed Salmon** (DF, GF, P)

Oven-roasted salmon finished with a glossy honey-garlic glaze, served with chef's choice of vegetable and starch.

**\$26**

### **Grilled Rib Eye with Bourbon-Garlic Cream Sauce**

A perfectly charred, well-seasoned rib eye finished with a smooth bourbon-garlic cream sauce, served with chef's choice of vegetable and starch.

**\$32**

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## PLATED SALAD LUNCH ENTRÉES

*Includes freshly brewed regular and decaffeinated coffee.*

### **Cobb Salad** (GF)

Crisp field greens topped with tomatoes, cucumbers, hard-boiled eggs, grilled chicken breast, buttermilk blue cheese and bacon, served with your choice of dressings.

**\$20**

### **Chicken Caesar Salad** (GF without croutons)

Tender slices of chicken breasts on a bed of crisp romaine lettuce, topped with sliced tomatoes, croutons, creamy Caesar dressing and shredded Parmesan cheese.

**\$20**



### **Italian Chopped Salad** (GF without croutons)

Entrée-worthy salad with fresh iceberg lettuce, Genoa salami, fresh mozzarella cheese, tomatoes, red onions, bell peppers, croutons and crisp pepperoncini in a smooth Italian dressing.

**\$20**

### **Sesame Chicken Salad** (GF without chow mein noodles)

A bed of fresh Napa cabbage slaw topped with chicken, green onions, mandarin oranges and chow mein noodles in a savory sesame dressing.

**\$20**

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## **BAGGED LUNCHES**

*Includes an apple (DF, GF, V, VE), a cookie (V) and a bag of potato chips (DF, GF, V, VE).  
Can be offered as a deconstructed grab-and-go lunch.*

### **Buffalo Chicken Wrap**

Tender slices of zesty Buffalo-style chicken breast drizzled with creamy Buffalo mayo, lettuce, tomatoes, pepper jack cheese and pickled jalapeños wrapped in a warm tomato tortilla.

**\$24**

### **Deli Wrap**

Soft lavash flatbread generously layered with thin-sliced Genoa salami, smoked turkey, cured ham, American cheese, lettuce and tomatoes, finished with a drizzle of honey mustard.

**\$24**

### **Grilled Vegetable Wrap** (V; VE upon request)

A garden-fresh medley of grilled zucchini, summer squash, eggplant, red onion, mushrooms and sweet red peppers, paired with crisp lettuce and wrapped in a soft herb-flour tortilla.

**\$24**

### **Chicken Caesar Wrap**

Juicy strips of grilled chicken, romaine lettuce, crushed croutons, a generous sprinkle of shredded Parmesan and creamy Caesar dressing, wrapped in a soft herb-flour tortilla.

**\$24**

### **Smoked Turkey Croissant**

Tender, slow-smoked turkey, Swiss cheese, lettuce and tomatoes piled high on a golden, buttery croissant.

**\$24**

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## AFTERNOON BREAK PACKAGES

### Savory Selections

Chips (DF, GF, V, VE) and ranch or onion dip (DF, GF, V)

\*Mixed nuts (DF, GF, V, VE)

Assorted sparkling water

**\$12 per person**

### Southwest Snack

Tri-color tortilla chips (DF, GF, V, VE) with queso (V) and salsa (DF, GF, V, VE)

\*Pretzel snack mix (DF, GF, V, VE)

Assorted Pepsi products

**\$13 per person**

### Chocolate Indulgence

\*Brownies and assorted sweet bars (V)

\*Assorted candy bars

Fresh coffee or tea

**\$15 per person**

### Fruit & Crunch

Fruit kabobs (DF, GF, V, VE)

\*Granola bars (V)

Iced tea or lemonade

**\$16 per person**

### Gluten-Free Power Break

\*Mixed nuts (DF, GF, V, VE) and dried fruit (DF, GF, V, VE)

Whole fruit selection (apples, bananas or oranges) (DF, GF, V, VE)

Bottled water and sparkling water

**\$17 per person**

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## RECEPTION DISPLAYS

*Priced per tray; each serves approximately 100 guests.*

### **Fresh Vegetable Crudités** (DF, GF, V, VE)

A colorful garden harvest featuring crisp broccoli florets, tender cauliflower, sweet carrots, crunchy celery, cool cucumbers, peppery radishes and juicy grape tomatoes, served with creamy ranch dip.

**\$375**

### **Seasonal Fruit** (DF, GF, V, VE)

A vibrant assortment of juicy melon, sweet pineapple, ripe berries and refreshing citrus.

**\$385**

### **Gourmet Cheese** (GF, V)

A beautifully arranged selection of blue cheese, sharp cheddar, Swiss and pepper jack, paired with an array of dried fruit garnishes and an assortment of crackers.

**\$400**

### **Charcuterie** (allergens vary)

A stunning spread of savory delights featuring Genoa salami, creamy provolone, smoky gouda, rich Boursin® cheese, marinated artichoke hearts, green olives, an assortment of roasted and pickled vegetables and crisp crackers.

**\$425**

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## **COLD HORS D'OEUVRES**

*Priced per 100 pieces and/or serving approximately 25-30 guests.*

### **Chilled Flatbread Vegetable Pizza (V)**

Oven-baked flatbread served chilled and topped with a creamy herb-infused spread and a fresh medley of colorful garden vegetables, finished with fresh dill and chives.

**\$200**

### **Traditional Deviled Eggs (GF, V)**

Classic deviled eggs finished with a sprinkle of paprika.

**\$200**

### **Loaded Deviled Eggs (GF)**

Creamy deviled eggs piled high with bacon crumbles, sharp cheddar, fresh chives and a dash of smoky paprika.

**\$225**

### **Marinated Olive and Cheese Ring (GF, V)**

A vibrant centerpiece of Mediterranean olives and cubes of artisan cheese.

**\$225**

### **Silver Dollar Rolls with Assorted Deli Meats and Cheeses**

Soft, pillowy silver dollar rolls filled with a variety of premium deli meats and cheeses.

**\$250**

### **Fresh Fruit Kabobs (DF, GF, V, VE)**

A colorful medley of juicy melon, sweet pineapple, crisp grapes and ripe strawberries skewered into 50 refreshing kabobs.

**\$275**

### **Taco Dip Platter (GF, V)**

Creamy seasoned base topped with zesty salsa, crisp lettuce, juicy tomatoes, shredded cheddar and a sprinkle of black olives, served with crunchy tortilla chips.

**\$275**

### **Dark Chocolate-Dipped Strawberries with White Chocolate Drizzle (GF, V)**

Plump, juicy strawberries hand-dipped in rich, velvety dark chocolate and elegantly finished with a delicate drizzle of creamy white chocolate.

**\$295**

### **Classic Bruschetta (V)**

Toasted baguette slices topped with a vibrant mix of ripe tomatoes, fresh basil and a drizzle of extra-virgin olive oil.

**\$300**

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**Toasted Baguette with Olive Tapenade and Parmesan Cheese (V)**

Golden, crisp baguette slices layered with a savory olive tapenade and finished with a sprinkle of aged Parmesan.

**\$300**

**Toasted Baguette with Creamy Brie and Cranberries (V)**

Golden, crisp baguette slices layered with velvety brie cheese and tart cranberries.

**\$325**

**Toasted Baguette with Goat Cheese Spread and Bacon Jam**

Golden, crisp baguette slices layered with a creamy goat cheese spread and finished with a rich, smoky-sweet bacon jam.

**\$375**

**Garlic Shrimp Crostini (P)**

Toasted baguette slices topped with creamy avocado and succulent shrimp sautéed in garlic butter, finished with fresh herbs.

**\$400**

**Iced Gulf Shrimp (DF, GF, P)**

Tender gulf shrimp served on ice, accompanied by fresh lemon wedges and zesty cocktail sauce.

**\$400**

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## HOT HORS D'OEUVRES

*Priced per 100 pieces and/or serving approximately 25-30 guests.*

### Hot Dips

**Choose any two, served with crostini and crackers.**

**\$210**

#### **Spinach and Artichoke Dip (V)**

A rich, creamy blend of tender spinach, marinated artichoke hearts and a trio of melted cheeses, baked until golden and bubbling.

#### **Buffalo Chicken Dip**

Shredded chicken tossed in zesty Buffalo sauce, blended with cream cheese, ranch dressing and melted cheddar.

#### **Reuben Dip**

Tender corned beef, sauerkraut, Swiss cheese and Thousand Island dressing baked until bubbly.

#### **Barbecue (GF), Swedish, Sweet and Sour (GF), Sweet Chili (GF) or Caribbean Meatballs (DF, GF)**

Juicy, bite-size meatballs crafted from a savory blend of seasoned beef and pork, served piping hot with your choice of bold, flavorful sauces.

**\$215**

#### **Mozzarella Cheese Sticks with Marinara Sauce (V)**

Golden-fried and irresistibly crispy on the outside, with melted mozzarella at the center. Served hot with a side of tangy marinara sauce for dipping.

**\$220**

#### **Pork Pot Stickers**

Delicate dumplings filled with savory seasoned pork, pan-seared to a golden crisp and steamed to perfection. Served with a bright and zesty Asian ginger dipping sauce.

**\$220**

#### **Vegetable Egg Rolls (V)**

Crispy, golden-fried egg rolls stuffed with a colorful medley of fresh vegetables. Served hot with a side of sweet chili sauce.

**\$225**

#### **Boneless Wings**

Tender, all-white meat chicken bites, lightly breaded, fried to golden perfection and tossed in your choice of sauce: Buffalo (GF), Barbecue (DF, GF), Caribbean (DF, GF), Teriyaki (DF), Garlic Parmesan (GF) or Nashville Hot (DF, GF).

**\$235**

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### **Classic Bone-In Wings**

Juicy, crispy chicken wings cooked to perfection on the bone and tossed in your choice of signature sauces: Buffalo (GF), Barbecue (DF, GF), Caribbean (DF, GF), Teriyaki (DF), Garlic Parmesan (GF) or Nashville Hot (DF, GF).

**\$275**

### **Coconut-Fried Shrimp (DF, P)**

Plump, juicy shrimp hand-breaded in a crisp coconut coating and fried to golden perfection, served hot with a sweet tropical dipping sauce.

**\$295**

### **Nashville Hot Chicken Sliders**

Crispy, golden-fried chicken tossed in fiery Nashville hot seasoning, layered on soft slider buns with cool pickles and creamy slaw.

**\$325**

### **Cheeseburger Sliders**

Juicy beef patties grilled to perfection, topped with melted American cheese, crisp pickles and our signature sauce, served on soft slider buns.

**\$350**

### **Cuban Sliders**

Layers of tender roasted pork, thin-sliced ham, melted Swiss cheese, tangy pickles and mustard, served on soft slider buns.

**\$400**

### **Philly Cheesesteak Sliders**

Mini sandwiches packed with thinly sliced steak, sautéed peppers, sautéed onions and melted provolone cheese, served on soft slider buns.

**\$400**

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## CARVING STATIONS

*Priced per station.*

### CHEF ATTENDANT FEE PER CARVED ITEM ORDERED \$200

#### **Chipotle Turkey Breast** (DF, GF)

Hickory-smoked with a chipotle rub, served with chipotle-cranberry mayonnaise and petite rolls.

**\$110; serves 15 guests**

#### **Glazed Honey-Baked Ham** (DF, GF)

Served with honey mustard, cornbread muffins and petite rolls.

**\$180; serves 30 guests**

#### **Whole Inside Round of Beef** (DF, GF)

Slow-roasted and served with horseradish sauce, whole grain mustard and petite rolls.

**\$200; serves 50 guests**

#### **Roasted New York Strip Loin** (DF, GF)

Hand-carved strip loin roasted to perfection, served with rich au jus.

**\$200; serves 15 guests**

#### **Prime Rib** (DF, GF)

Slow-roasted to perfection and served with rich au jus (DF, GF varies on product).

**\$300; serves 25 guests**

#### **Beef Tenderloin** (DF, GF)

Slow-roasted and served with béarnaise sauce (GF) and petite rolls.

**\$345; serves 25 guests**



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## DINNER BUFFETS

*Includes soft rolls with butter and freshly brewed regular and decaffeinated coffee.*

### Garden-to-Grill Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Cucumber salad with creamy dill dressing (GF, V)

Chef's choice of vegetable (DF, GF, V, VE)

Oven-roasted Yukon Gold potatoes (DF, GF, V, VE)

Grilled marinated chicken breast (DF, GF) with creamy sundried tomato sauce

Oven-roasted pork loin served with tangy marmalade-mustard sauce (DF, GF)

**\$28 per person**

### Pasta Buffet

Classic Caesar salad (P, GF without croutons)

Breadsticks (V)

Chef's choice of vegetable (DF, GF, V, VE)

Butternut squash ravioli served in sage cream sauce (V)

Vegetable pasta primavera with pesto cream sauce (V)

Chicken Alfredo with penne pasta

Italian sausage, tortellini and vegetables tossed in rosa sauce

**\$32 per person**

### The Island Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Tortellini vegetable pasta with white balsamic vinaigrette (V)

Marinated vegetable salad (DF, GF, V, VE)

Chef's choice of vegetable (DF, GF, V, VE)

Baked five-cheese cavatappi pasta (V)

Boursin® mashed potatoes (GF, V)

Marinated chicken breast with mushrooms and creamy peppercorn sauce

Grilled marinated flank steak with red wine-mushroom sauce (DF, GF)

**\$34 per person**

### Destination Fun Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

Strawberry balsamic pasta salad (V)

Chef's choice of vegetable (DF, GF, V, VE)

Cheesy au gratin potatoes (GF, V)

Chicken breast with marsala wine sauce

Sliced New York strip with creamy bourbon-mushroom sauce (GF)

Oven-roasted salmon fillets with herb mustard glaze (DF, GF, P)

**\$36 per person**

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### **Northwoods Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)

\*Waldorf salad (GF, V)

Chef's choice of vegetable (DF, GF, V, VE)

Yukon Gold mashed potatoes (GF, V)

Grilled marinated chicken breast with Asiago cream sauce and balsamic drizzle

Oven-roasted citrus cod (DF, GF, P) with tartar sauce (DF, GF)

Carved slow-roasted prime rib (DF, GF), au jus (DF) and horseradish cream (GF)

**\$42 per person; carver included**

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## SPECIALTY BUFFETS

*Includes freshly brewed regular and decaffeinated coffee.*

### **Beyond-the-Border Buffet**

Mexican street corn salad (GF, V)  
Cilantro-lime rice (DF, GF, V, VE)  
Pork carnitas (GF)  
Beef taco meat (DF, GF)  
Shredded chipotle chicken (DF, GF)  
Soft-shell tortillas  
Shredded iceberg lettuce  
Diced tomatoes  
Black olives  
Monterey Jack cheese  
Cotija cheese  
Salsa  
Sour cream  
Guacamole

**\$30 per person**

### **Chef's Fajita Station Add-On**

Flour tortillas (DF, V)  
Julienne peppers, onions and scallions (DF, GF, V, VE)  
Sautéed shrimp, beef and chicken (DF, GF)

**\$10 per person**

### **Midwestern Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch (GF, V) and French dressings (DF, GF, V)  
Ambrosia salad (GF, V)  
Dinner rolls (DF, V)  
Green bean casserole (V)  
Tater tot hotdish  
Chicken goulash (DF, GF)  
Broiled walleye (DF, GF, P) with citrus butter (GF, V)

**\$32 per person**

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## TASTE OF SUMMER

*Includes freshly brewed regular and decaffeinated coffee.*

### Taste of Summer 1

BLT pasta salad

Assorted buns

All-beef hot dogs (DF, GF)

Juicy quarter-pound all-beef burgers (DF, GF)

American and Swiss cheeses (GF, V)

Lettuce, tomatoes, pickle chips, relish, ketchup, mustard and mayonnaise

Individual bags of potato chips (DF, GF, V, VE) with creamy onion dip (GF, V)

**\$22 per person**

### Taste of Summer 2

Fresh fruit display (DF, GF, V, VE)

Macaroni pasta salad (V)

Baked beans (DF, GF)

Buns

Shredded Memphis barbecue chicken (DF, GF)

Carolina pulled pork with Sweet Baby Ray's barbecue sauce (DF, GF)

Kettle chips (DF, GF, V, VE)

**\$24 per person**

### Taste of Summer 3

Hot honey barbecue chicken salad (GF)

Cornbread muffins (V)

Buttered corn (DF, V)

Jo-Jo style potatoes (V)

Grilled bone-in chicken (DF) with tangy gold barbecue sauce (DF)

Burnt-end brisket with Kansas City barbecue sauce (DF, GF)

**\$28 per person**

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## PLATED DINNER ENTRÉES

*Includes chef's choice of vegetable and starch, dinner salad, soft rolls and freshly brewed regular and decaffeinated coffee.*

### BEEF

With your choice of sauce: red wine mushroom demi, garlic-herb butter, béarnaise, onions and/or mushrooms, peppercorn cream, Diane style (Dijon cream), Madeira wine demi.

#### **Sirloin Steak** (DF, GF)

Grilled sirloin steak with your choice of sauce.

**\$35 per person**

#### **Prime Rib** (DF, GF)

10oz. slow-roasted prime rib, au jus (DF) and horseradish cream sauce (GF).

**\$40 per person**

#### **New York Strip** (DF, GF)

10oz. New York strip served with choice of sauce.

**\$44 per person**

### CHICKEN

#### **Chicken Parmesan**

Fried chicken cutlet topped with tomato sauce and a blend of Parmesan and mozzarella cheese.

**\$24 per person**

#### **Caprese-Stuffed Chicken** (GF)

Chicken breast filled with fresh mozzarella, tomatoes and fresh basil, pan-seared and baked to perfection.

**\$26 per person**

### SEAFOOD

#### **Balsamic-Glazed Salmon** (DF, GF, P)

Oven-roasted salmon brushed with a rich balsamic vinegar and honey glaze.

**\$26 per person**

#### **Baked Walleye** (GF, P)

Oven-roasted walleye topped with lemon-garlic butter and fresh parsley.

**\$28 per person**

\*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

## **PORK**

### **Garlic-Herb-Crusted Pork Loin** (DF, GF)

Juicy pork loin roasted with a savory, aromatic rub of fresh garlic and herbs.

**\$26 per person**

### **Honey-Balsamic-Glazed Pork Loin** (DF, GF)

Roasted pork loin with a rich balsamic vinegar and honey glaze.

**\$26 per person**

\*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

## **PIZZA**

*Topping options: cheese, sausage, pepperoni, ham, bacon, pineapple, black olives, green olives, bell peppers, mushrooms and onions. All pizzas can be made gluten free or vegetarian upon request.*

### **One-Topping Pizza**

**\$22**

### **Two-Topping Pizza**

**\$24**

## **SPECIALTY PIZZAS**

**\$26**

### **Three-Meat Pizza**

A hearty blend of pepperoni, Italian sausage and smoky bacon layered over rich tomato sauce and bubbling mozzarella.

### **Supreme Pizza**

A fully loaded favorite piled high with pepperoni, sausage, bell peppers, onions, mushrooms and black olives over zesty tomato sauce and melted mozzarella.

### **Buffalo Chicken Pizza**

Tender grilled chicken tossed in tangy Buffalo sauce, layered over creamy ranch or blue cheese and topped with melted mozzarella.

### **Pickle Pizza (V)**

A tangy twist on tradition featuring crisp dill pickles over creamy garlic sauce, melted mozzarella and a sprinkle of fresh herbs.

### **Margherita Pizza (V)**

A simple, timeless classic featuring vine-ripe tomatoes, fresh mozzarella and fragrant basil on a light, crisp crust.

### **Chicken Alfredo Pizza**

Creamy Alfredo sauce, tender grilled chicken and melted mozzarella layered over a crisp, golden crust.

### **Hawaiian Pizza**

A sweet and savory classic topped with smoky ham, juicy pineapple and melted mozzarella over zesty tomato sauce.

### **Spicy Hawaiian Pizza**

Smoky ham, sweet pineapple and a kick of jalapeños over zesty tomato sauce and melted mozzarella.

\*Contains nuts; **DF:** dairy-free; **GF:** gluten-free; **V:** vegetarian; **VE:** vegan; **P:** pescatarian

**Taco Pizza**

A zesty fusion of seasoned beef, crisp lettuce, diced tomatoes, cheddar cheese and a drizzle of taco sauce on a warm, crunchy-soft crust.

**Cheeseburger Pizza**

Seasoned beef, cheddar, mozzarella, dill pickles and a drizzle of tangy burger sauce served on a golden, crispy crust.

\*Contains nuts; DF: dairy-free; GF: gluten-free; V: vegetarian; VE: vegan; P: pescatarian

## DESSERTS

*All desserts can be served buffet-style or individually.*

*Gluten-free, dairy-free and sugar-free desserts available upon request.*

*Inquire for a current list of available flavors.*

### **Premium Cakes (V)**

Lemon cream shortcake, strawberry cream shortcake, tuxedo truffle mousse, raspberry white chocolate, chocolate five-layer, vanilla caramel, carrot and cream cheese.

**\$11 per slice**

### **Premium Cheesecake (V)**

New York vanilla, turtle, crème brûlée, strawberry lace, cookies and cream, cotton candy swirl and white chocolate raspberry.

**\$11 per slice**

### **Premium Pie (V)**

Chocolate mint, banana cream, cookies and cream, lemon meringue, coconut cream, French silk, key lime and strawberry cream.

**\$11 per slice**

### **Assorted Cakes (V)**

Carrot, lemon, poppyseed, apple spice and chocolate.

**\$9 per slice**

### **Assorted Cheesecake (V)**

Tuxedo, chocolate-chocolate chip, vanilla, raspberry and fruit stand swirl.

**\$9 per slice**

### **Assorted Fruit Pie (V)**

Dutch apple, apple, blueberry and lemon crunch.

**\$9 per slice**

### **Fruit Crisp with Whipped Cream (V)**

Cherry and apple cinnamon.

**\$9 per slice**

### **Assorted Brownies and Sweet Bars (V)**

**\$30 per dozen**

### **Assorted Packaged Cookies (V)**

**\$30 per dozen**

\*Contains nuts; **DF**: dairy-free; **GF**: gluten-free; **V**: vegetarian; **VE**: vegan; **P**: pescatarian



# CATERING **DRINK MENU**

## **RAIL LIQUOR**

### **Vodka**

Absolut **\$7**

Absolut Citron **\$7**

### **Whiskey**

Windsor **\$7**

### **Bourbon**

Jim Beam **\$7**

### **Rum**

Bacardí **\$7**

Captain Morgan **\$7**

### **Gin**

Tanqueray **\$7**

### **Tequila**

Corazón Reposado **\$8**

### **Brandy**

Christian Brothers **\$7**

## **CALL LIQUOR**

### **Vodka**

Tito's **\$8**

### **Whiskey**

Crown Royal **\$8**

Crown Royal Apple **\$8**

Jameson **\$8**

Jack Daniel's **\$8**

### **Scotch**

Johnnie Walker Black Label **\$9**

### **Bourbon**

Bulleit **\$9**

### **Rum**

Bacardí Limón **\$8**

Malibu **\$8**

## **Gin**

Bombay Sapphire **\$8**

## **Cordials**

Peach Schnapps **\$8**

Kahlúa **\$8**

Baileys **\$8**

Disaronno Amaretto **\$8**

## **LIQUOR ADD-ONS**

With Juice +**\$1**

Long Pour +**\$2**

## **BEER**

### **Domestic \$6**

Coors Light

Miller Lite

Budweiser

Bud Light

Michelob Golden Light

Busch NA

Sam Adams Hazy IPA NA

### **Premium Beer \$7**

Heineken

Modelo

## **WINE**

House Red **\$7**

House White **\$7**

## **SELTZERS**

White Claw **\$7**

## **SOFT DRINKS**

Fountain Soda **\$2**

Water **\$3**

## **KEGS**

Domestic **\$400**

Specialty **\$475 and up**

## **TREASURE ISLAND CATERING GUIDELINES & OFFERINGS**

All catering prices are priced per person unless otherwise noted.

There is a minimum guarantee of 30 guests for all breakfast and lunch buffets. If there are fewer than 30 guests, a \$3-per-person fee will be applied.

There is a minimum guarantee of 50 guests for all dinner buffets. If there are fewer than 50 guests, a \$3-per-person fee will be applied.

Multiple plated entrée choices may be served for group meal functions. The Catering/Event Services team will guide the number of splits allowed based on group size and complexity. Split entrées are not available for groups with fewer than 50 people. All entrées will be served the same starch and vegetable. Pricing is based on the highest-priced entrée for all split options or a \$2.50-per-entrée upcharge on menu price of the most expensive entrée, whichever is greater.

Breakfast is served from 6am-11am.

Lunch is served from 11am-3pm.

Dinner/reception is served from 3pm-10pm.

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to 6.875% sales tax and a 21% service charge. Items and prices are subject to change.

All payment policies and requirements are outlined in our event contract.

Food service may be held for a maximum of two hours and no longer.

To-go boxes are not permitted and leftover food may not be taken off of Treasure Island property.

No outside food or beverage is permitted.

### **ALCOHOL SERVICE**

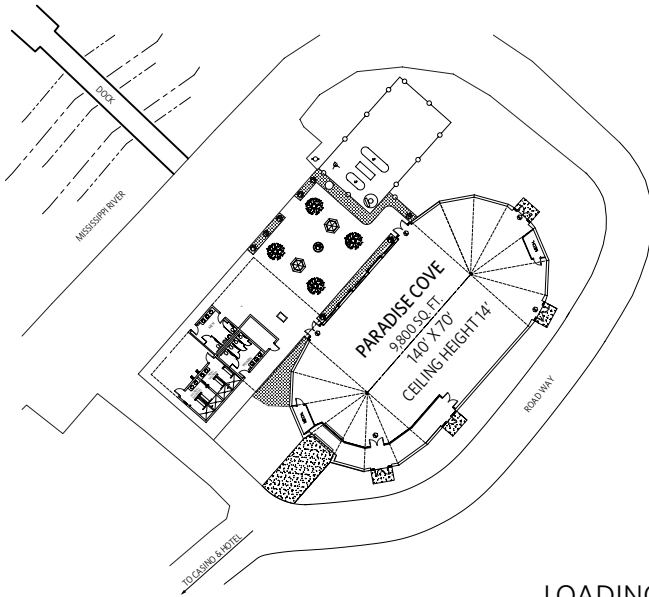
Host bar pricing does not include tax or the service charge in bar menu pricing. That will be added to your final bill. Cash bar pricing is inclusive.

Cash and host bar minimum is \$500. If sales do not meet or exceed this amount, a \$100 bartender fee will be added to the final invoice.

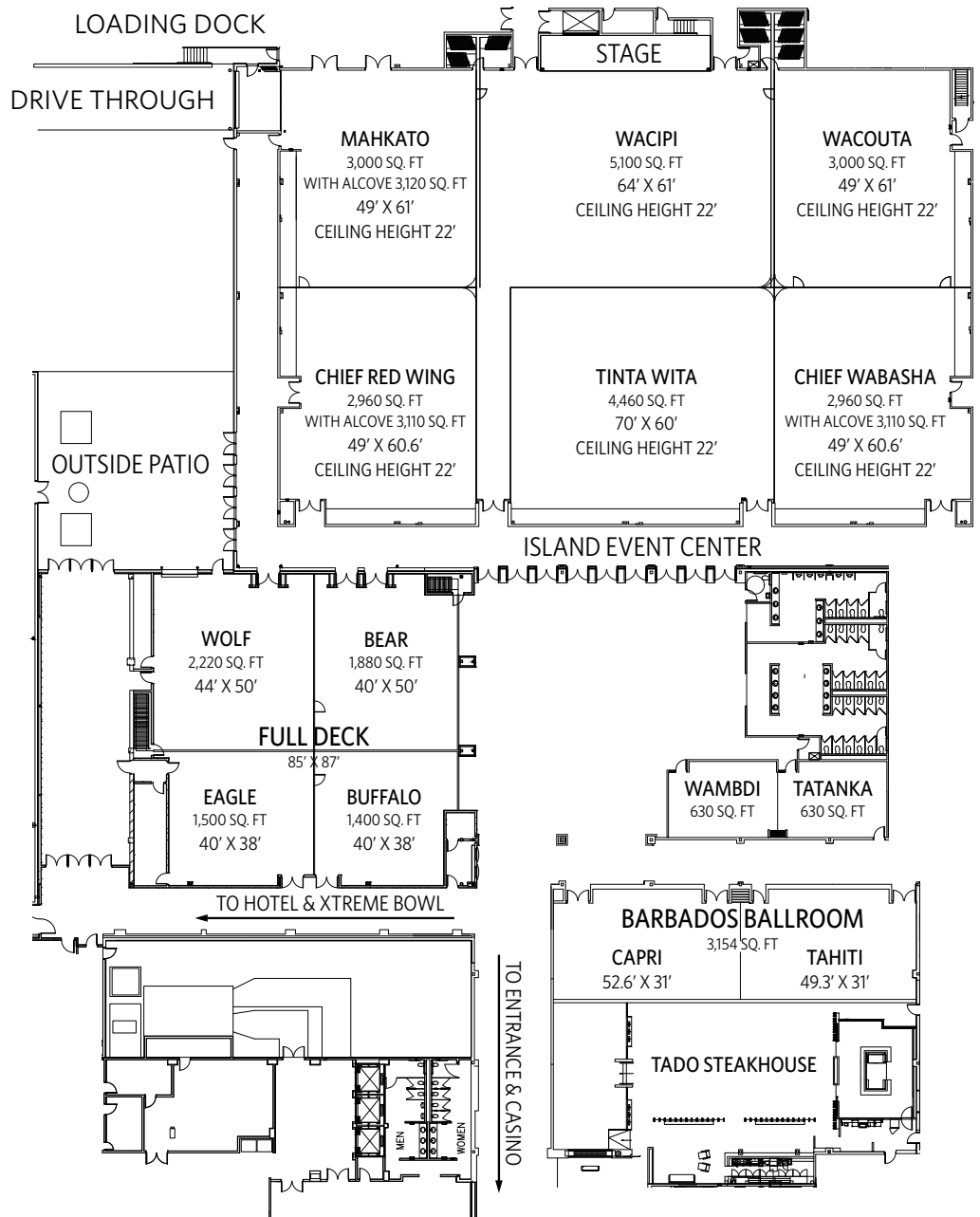
No outside alcohol is allowed on property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID.

Treasure Island Resort & Casino reserves the right to refuse service to any individual who appears to be impaired or intoxicated.

## PARADISE COVE AT TREASURE ISLAND MARINA



## ISLAND EVENT CENTER



## TREASURE ISLAND EVENT VENUES

We offer over 50,000 square feet of meeting space for conferences, banquets, weddings and more. All rooms are internet-ready and can be configured to meet your expectations. Use the previous chart and diagrams to see how Treasure Island Resort & Casino can accommodate your event.

NAME OF ROOM	SQUARE FEET	CEILING HEIGHT	THEATER	CLASSROOM	BANQUET
Island Event Center	22,000'	22'	2,796	936	900
Mahkato	3,000'	22'	400	144	120
Chief Red Wing	2,960'	22'	400	144	120
Wacipi	5,100'	22'	800	252	200
Tinta Wita	4,460'	22'	720	252	200
Wacouta	3,000'	22'	400	144	120
Chief Wabasha	2,960'	22'	400	144	120
Mahkato & Chief Red Wing	5,960'	22'	800	288	250
Wacipi & Tinta Wita	9,710'	22'	1,000	500	450
Wacouta & Chief Wabasha	5,960'	22'	800	288	250
Mahkato, Chief Red Wing, Wacipi & Tinta Wita	15,520'	22'	1,500	700	700
Wacipi, Tinta Wita, Wacouta & Chief Wabasha	15,520'	22'	1,500	700	700
Prefunction	5,020'	15'4"	400	N/A	200
Barbados (Capri & Tahiti)	3,154'	15'4"	300	120	140
Capri	1,627'	15'4"	140	76	60
Tahiti	1,527'	15'4"	140	76	60
Boardroom (Wambdi & Tatanka)	1,260'	15'4"	120	56	50
Wambdi	630'	15'4"	60	38	20
Tatanka	630'	15'4"	60	38	20
Full Deck	7,000'	15'4"	700	275	300
Bear	1,880'	15'4"	120	76	70
Buffalo	1,400'	15'4"	120	56	50
Wolf	2,200'	15'4"	120	86	80
Eagle	1,500'	15'4"	120	56	50
Paradise Cove	7,500'	14'	400	300	300
Boardroom III	424'	9'	Boardroom 10		

Capacity is maximum and does not allow for buffet, audio/visual equipment, registration areas, staging, dance floor, bar etc.

## TREASURE ISLAND RESORT & CASINO TRADE SHOW VENDOR PROCEDURES

Thank you for choosing Treasure Island Resort & Casino for your event. Please take a moment to read these procedures. If you have any questions please ask your catering executive.

All table, chair, electrical and miscellaneous supply needs must be communicated to your catering executive at least two weeks in advance. If additional equipment is needed when you arrive, staff will be happy to assist, however there will be a charge. Equipment added day of is based on availability.

Packages can only be shipped to Treasure Island three business days prior to the start of the event. Packages arriving sooner than three business days prior to the start of your event will be refused. Any costs incurred from the refusal of packages will be the responsibility of the vendor shipping the packages. Packages will be accepted Monday-Friday from 10am-3pm. The shipping address for Treasure Island Resort & Casino is listed below. At the conclusion of the event, you are responsible for coordinating any outbound packages and shipments with the banquet manager. All packages, freight and pallets must be properly wrapped and have a prepaid address label or shipping instructions attached and completely filled out. It is the vendor's responsibility to supply their own labels and wrapping materials. Treasure Island staff will direct you to an area where your packages, freight and pallets can be left in the trade show room. If you are scheduling a pickup from an outside carrier, this information must be communicated to and approved by the banquet manager prior to the load-out day. You must notify our banquet manager if you have any outgoing packages to ensure timely shipping.

Treasure Island will only accept pallets delivered on the day of load-in and will not accept pallets and/or freight prior to the load-in day. Treasure Island will be happy to provide you with the contact information of companies that can assist you with your shipping, freight and pallet logistics.

Vendors loading in must be self-sufficient and bring their own carts/hand jacks. Vendors must supply their own labor for loading in and loading out. Access to the event center storage area is allowed during load-in/load-out only. Treasure Island equipment is not available for use. Doors are not to be propped open and garage doors must remain closed after load-in.

When loading in and loading out, please dispose of cardboard/pallets properly in the dumpster behind the Island Event Center. Anything left behind will be held for 10 days and then disposed of. Any garbage, cardboard or other materials left at the show site will incur a disposal fee.

Please contact your catering executive for load-in/setup times. No early admittance allowed.

Please address all packages as follows:

- Treasure Island Resort & Casino
- 5734 Sturgeon Lake Road
- Welch, MN 55089
- Name of Event/Date of Event
- Vendor/Guest Name/Booth #