



# CATERING **MENU**



**CATERING MENU SELECTIONS**

**Breakfast**

Continental Breakfasts..... 1  
Breakfast Buffets..... 2  
Bakery ..... 3  
Beverages..... 4  
Morning Break Packages ..... 5

**Lunch**

Lunch Buffets..... 6  
Hot Plated Lunch Entrées ..... 7  
Cold Plated Lunch Entrées..... 8  
Bagged Lunches ..... 9  
  
Afternoon Break Packages ..... 10  
Reception Displays ..... 11  
Cold Hors d'Oeuvres ..... 12  
Hot Hors d'Oeuvres..... 13

**Dinner**

Carving Stations ..... 14  
Dinner Buffets ..... 15  
Worldly Buffets ..... 17  
Taste of Summer..... 18  
Plated Dinner Entrées ..... 19  
Pizzas ..... 21  
Desserts ..... 22  
  
Catering Guidelines & Offerings..... 23  
Island Event Center & Marina Maps ..... 24  
Event Venues..... 25  
Trade Show Vendor Procedures..... 26  
Banquet Drink Menu..... 27

## CONTINENTAL BREAKFASTS

*Includes chilled fruit juices, select hot teas and freshly brewed regular and decaffeinated coffee.*

### Morning Island Continental

Freshly sliced fruit (DF, GF, VEG)

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

Butter and assorted jellies (GF)

**\$14**

### Treasure Island Classic Continental

Freshly sliced fruit (DF, GF, VEG)

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

Butter and assorted jellies (GF)

\*Assorted yogurt (GF) with granola (V)

**\$16**

### Island Meeting Center Continental

Freshly sliced fruit (DF, GF, VEG)

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

Cream cheese, butter, assorted jellies and honey (GF)

\*Assorted yogurt (GF) with granola (V)

Oatmeal (DF, VEG) with raisins (GF) and brown sugar

**\$18**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select bakery items contain nuts.

## **BREAKFAST BUFFETS**

*Includes chilled fruit juices, select hot teas and freshly brewed regular and decaffeinated coffee.*

### **The Sunriser Breakfast Buffet**

Bowl of fresh-cut mixed fruit (DF, GF, VEG)

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

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

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

**\$20**

### **Lucky One Breakfast Buffet**

Freshly sliced fruit and berries (DF, GF, VEG)

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

Butter, assorted jellies and honey (GF)

Fluffy scrambled eggs with shredded cheese (GF, V)

Crispy shredded hash browns (DF, GF, VEG)

Basket of warm buttermilk biscuits (V)

Sausage gravy

Smoked country bacon (GF, DF)

**\$22**

### **Executive Minnesotan Breakfast Buffet**

Freshly sliced fruit & assorted berries (DF, GF, VEG)

\*Selection of breakfast pastries and muffins (VEG)

Butter, assorted jellies and honey (GF)

Fluffy scrambled eggs with shredded cheese (GF, V)

Creamy hash browns

Mini pancakes (V) with strawberry sauce (DF, GF, VEG), whipped cream (GF, V) and warm syrup (GF, DF, VEG)

Smoked country bacon (DF, GF)

Maple sausage links (DF, GF)

**\$24**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select bakery items contain nuts.

## BAKERY

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

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

**\*Sliced Bagels** (V)  
Served with fruit and plain 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



DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select bakery items contain nuts.

## BEVERAGES

**Milk**  
\$2 per carton

**Assorted Fruit Juices**  
\$3 per bottle

**Bottled Water**  
\$3 per bottle

**Assorted Pepsi Products**  
\$3 per can

**Assorted Sparkling Water**  
\$3.50 per can

**Assorted Celsius Energy Drinks**  
\$4 per can

**Starbucks Nitro Cold Brew**  
\$5 per can

**Assorted Bang Energy Drinks**  
\$4 per can

**Assorted Naked Juices**  
\$4.50 per bottle

**Infused Water**  
\$12 for 3 gallons  
\$16 for 5 gallons

**Lemonade**  
\$18 per gallon

**Iced Tea**  
\$18 per gallon

**Fresh Coffee or Tea**  
\$30 per gallon

**J Gursej Italian Reserve Coffee**  
\$35 per gallon



## MORNING BREAK PACKAGES

### Farm Fresh Start

Whole fruit selection (apples, bananas, oranges) (DF, GF, VEG)

\*Yogurt with granola topping (GF, V)

Infused water (choice of cucumber mint or lemon) (DF, GF, VEG)

**\$11 per person**

### Power Fuel

\*Individual oatmeal cups with toppings (nuts, dried fruit) (VEG)

\*Granola bars (V)

J Gursey Italian Reserve coffee

**\$15 per person**

### Sunrise Bites

\*Assorted muffins (V)

Whole fruit selection (DF, GF, VEG)

Fresh coffee or tea

**\$13 per person**

### Sweet Morning Treat

\*Assorted donuts (V)

\*Assorted brownies and blondies (V)

Starbucks Nitro Cold Brew

**\$12 per person**

### Gluten-Free Morning Energizer

\*Gluten-free granola bars (GF, V)

Fresh fruit platter (DF, GF, VEG)

J Gursey Italian Reserve coffee

**\$16 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select bakery items contain nuts.

## LUNCH BUFFETS

*Includes freshly brewed regular and decaffeinated coffee. Includes your choice of mixed greens salad with creamy ranch and french dressings or Caesar salad. Add soup for \$3 per person.*

### Make-Your-Own Deli Sandwich

Fresh fruit salad (DF, GF, VEG)

Potato salad (GF, VEG)

Hummus (VEG)

Assorted breads (V)

Deli-sliced smoked turkey and cured ham (GF, DF)

Swiss and cheddar cheese slices (GF, V)

Sliced tomatoes, red onions, green leaf lettuce and pickle spears (DF, GF, VEG)

Mustard and mayonnaise

**\$22**

### The Business Buffet

Ranch broccoli pasta salad

Chef's choice of vegetable (DF, GF, VEG)

Roasted rosemary red potatoes (DF, GF, VEG)

Grilled chicken breast with lemon cream sauce

Maple-brined pork loin roasted with cherry balsamic glaze (GF)

**\$24**

### The All-American

Vegetable pasta salad (DF, V)

Chef's choice of vegetable (DF, GF, VEG)

Buttery whipped potatoes (GF, V)

Roasted sliced turkey breast (GF, DF) with sage dressing and parsley turkey gravy (GF)

Hot sliced flank steak with Madeira mushroom demi-glaze (DF, GF)

**\$26**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan



## **HOT PLATED LUNCH ENTRÉES**

*Includes freshly brewed regular and decaffeinated coffee.*

*Add a house or Caesar salad and soft rolls to any entrée for \$5.*

### **Chicken Alfredo**

Grilled chicken breast and penne pasta tossed in a rich garlic Alfredo sauce, served with garlic breadsticks

**\$22**

### **Roasted Turkey with Sage Dressing**

With rich turkey gravy, mashed potatoes, corn and cranberry sauce

**\$22**

### **Sautéed Chicken Piccata** (GF, V)

With lemon butter caper sauce and parsley potatoes

Chef's choice of vegetable

**\$22**

### **Broiled Walleye** (DF, GF)

Sautéed and served with fresh lemon, tartar sauce and wild rice pilaf

Chef's choice of vegetable

**\$24**

### **Grilled Seasoned Rib Eye** (GF)

With Dijon mushroom demi-sauce and roasted garlic whipped potatoes

Chef's choice of vegetable

**\$26**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## COLD PLATED LUNCH ENTRÉES

*Includes freshly brewed regular and decaffeinated coffee.*

### Chicken Caesar Wrap

Flour herb tortilla filled with strips of grilled chicken, chopped romaine lettuce, shredded parmesan, diced tomatoes, sliced black olives and Caesar dressing

**\$20**

### Chopped Cobb Salad (GF)

Crisp field greens topped with tomato, cucumber, smoked ham and turkey, Buttermilk Blue® cheese and bacon, served with ranch and Italian dressings

**\$20**



### Chicken Caesar Salad

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

**\$24**

### Grilled Vegetable Wrap (V)

Grilled slices of zucchini, summer squash, eggplant, red onion, mushroom and red pepper, (DF, GF, VEG) chilled and wrapped in a flour herb tortilla with lettuce

**\$24**

*All cold plated lunches can be made into bagged lunches.*

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## **BAGGED LUNCHES**

*Includes an apple, cookie and a bag of potato chips.*

### **Buffalo Chicken Wrap**

Thin slices of Buffalo-style chicken breast in a tomato tortilla with Buffalo mayonnaise, lettuce, tomato, pepper jack cheese and pickled jalapeños

**\$24**

### **Grab-&-Go Deli Wrap**

Lavish flatbread filled with thin slices of Genoa salami, smoked turkey, cured ham, Swiss and American cheese, lettuce, sliced tomato and honey mustard

**\$24**

### **Grilled Vegetable Wrap** (DF, V)

Grilled slices of zucchini, summer squash, eggplant, red onion, mushroom and red pepper, chilled and wrapped in a flour herb tortilla with lettuce

**\$24**

### **Smoked Turkey Croissant**

Smoked turkey on a large buttery croissant with Swiss cheese, lettuce and sliced tomato

**\$24**

*All bag lunch items may also be served à la carte.*

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## AFTERNOON BREAK PACKAGES

### Savory Selections

Chips and dip (variety of potato chips with ranch or onion dip) (VEG)

\*Mixed nuts

Assorted sparkling water

**\$12 per person**

### Fruit & Crunch

Fruit kabobs (assorted fruit on skewers) (DF, GF, VEG)

\*Granola bars (VEG)

Iced tea or lemonade

**\$14 per person**

### Southwest Snack

Tri-color tortilla chips with queso dip and salsa (VEG)

\*Pretzel snack mix

Assorted Pepsi products

**\$13 per person**

### Chocolate Indulgence

\*Brownies and assorted sweet bars (VEG)

\*Assorted candy bars

Fresh coffee or tea

**\$15 per person**

### Gluten-Free Power Break

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

Whole fruit selection (apples, bananas, oranges) (DF, GF, VEG)

Bottled water and sparkling water

**\$17 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select bakery items contain nuts.

## RECEPTION DISPLAYS

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

### **Fresh Vegetable Crudités** (DF, GF, VEG)

Broccoli, cauliflower, carrots, celery, cucumbers, radishes and grape tomatoes with ranch dip

**\$375**

### **Seasonal Fruit** (DF, GF, VEG)

Sliced assortment of seasonal fruit

**\$385**

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

Assorted Wisconsin cheeses, including blue, aged cheddar, Swiss and pepper jack, served with fresh and dried garnishes and assorted crackers

**\$400**

### **Deli Meat & Cheese** (GF)

Assorted deli meats, including Hearthstone ham, Genoa salami and turkey breast, served with assorted crackers and Swiss, pepper jack and cheddar cheeses

**\$400**

### **Charcuterie** (GF)

An assortment of roasted and pickled vegetables, including marinated mushrooms, pepperoncini, cherry peppers, roasted red peppers and whole garlic cloves, served with Genoa salami, provolone cheese, smoked gouda, Boursin<sup>®</sup> cheese, marinated artichoke hearts, green olives and crackers

**\$425**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## COLD HORS D'OEUVRES

*Priced per 100 pieces, serving approximately 25 to 30 guests.*

- \$180** Chilled flatbread vegetable pizza (V)
- \$180** Tri-colored cheese tortellini skewers drizzled with basil pesto (V)
- \$185** Deviled eggs (V, GF)
- \$195** Bruschetta with fresh basil, olive oil and tomato (V, DF)
- \$195** Chilled asparagus wrapped in prosciutto (GF)
- \$200** Ham and smoked turkey cheese pinwheels
- \$225** Fresh fruit kabobs (DF, GF, VEG)
- \$250** Assorted open-faced finger sandwiches
- \$250** Smoked pork tenderloin sliced and served on toast with chili sauce (DF)
- \$250** Silver dollar rolls with assorted deli meats and cheeses
- \$275** California sushi rolls
- \$275** Smoked salmon served on toast with capers (DF)
- \$295** Dark chocolate dipped strawberries with white chocolate drizzle (V, GF)
- \$295** Gulf oysters on the half shell with lemons and horseradish sauce
- \$295** Chef's assorted pin wheels
  - Chipotle chicken wrap** Grilled chicken, pepper jack cheese, leaf lettuce, tomato and chipotle mayonnaise in a chipotle tortilla
  - Lavish flatbread deli wrap** Smoked ham, turkey breast, Genoa salami, cheddar and Swiss cheeses, leaf lettuce, tomato and honey mustard
  - Chicken Caesar wrap** Herb flour tortilla filled with strips of grilled chicken, romaine lettuce, shredded parmesan, diced tomatoes, sliced black olives and Caesar dressing
- \$325** Iced gulf shrimp served with lemons and cocktail sauce (DF, GF)

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## HOT HORS D'OEUVRES

*Priced per 100 pieces, serving approximately 25 to 30 guests.*

- \$35** Warm soft pretzel bites (V)
- \$185** BBQ, Swedish, sweet and sour or Caribbean meatballs
- \$195** Sun-dried tomato and melted blue cheese crumbles on a toasted baguette
- \$200** \*Beef satay with spicy peanut sauce (GF)
- \$210** Mozzarella cheese sticks with marinara sauce (VEG)
- \$210** Pot stickers with Asian ginger dipping sauce
- \$225** Buffalo, BBQ, Caribbean or teriyaki chicken wings with vegetable sticks and blue cheese dressing
- \$235** Vegetable egg rolls with sweet chili sauce (VEG)
- \$250** Phyllo purses stuffed with brie and raspberries (VEG)
- \$265** Italian sausage- and parmesan-stuffed mushrooms
- \$275** Crab Rangoon with sweet and sour sauce
- \$275** Grilled shrimp and andouille sausage skewers with a creole cream sauce
- \$295** Coconut fried shrimp
- \$300** Mini crab cakes served with citrus rum cream sauce (*check for availability*)
- \$325** Bacon-wrapped scallops tossed in sweet chili sauce (DF, GF)

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

\*Select items contain nuts.

## CARVING STATIONS

*Priced per station*

### CHEF ATTENDANT FEE PER CARVED ITEM ORDERED \$100

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

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

**\$105; serves 15 guests**

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

Served with honey mustard, cornbread muffins and petite rolls

**\$175; serves 30 guests**

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

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

**\$195; serves 35 guests**

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

**\$195; serves 15 guests**

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

**\$295; serves 25 guests**

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

Slow roasted and served with béarnaise sauce and petite rolls

**\$340; serves 25 guests**



DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan



## DINNER BUFFETS

*Includes soft rolls and butter and freshly brewed regular and decaffeinated coffee. Add a Caesar salad for an additional \$5 per person*

### Double Down Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings (DF, GF, VEG without croutons and cheese)

Cheddar cheese and broccoli penne salad (V)

Chef's choice of vegetable (DF, GF, VEG)

Roasted red bliss potatoes (DF, GF, VEG)

Chicken breast with chardonnay cream sauce

Grilled Montreal-seasoned pork loin served with onion and orange marmalade topping (DF, GF)

**\$28 per person**

### Pasta Buffet

Italian sausage, tortellini and vegetables tossed in rosa sauce

Butternut squash ravioli (VEG)

Chicken Alfredo with penne pasta

Vegetable pasta primavera with pesto cream sauce (V)

Chef's choice of vegetable (DF, GF, VEG)

Bread sticks (V)

**\$30 per person**

### Casino Event Center Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings (DF, GF, VEG without croutons and cheese)

Tortellini vegetable pasta with white balsamic vinaigrette (V)

Marinated vegetable salad (V)

Chef's choice of vegetable (DF, GF, VEG)

Five-cheese baked cavatappi pasta (V)

Boursin® mashed potatoes (GF, V)

Marinated chicken breast with mushrooms and creamy peppercorn sauce (GF)

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

**\$32 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

### **The Island Is Calling Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings (DF, GF, VEG without croutons and cheese)

Chef's choice of vegetable (DF, GF, VEG)

Pasta salad

Cheesy au gratin potatoes (V)

Hunter-style roasted chicken (DF, GF)

Grilled salmon fillets with basil cream sauce

Beef short ribs with balsamic glaze

**\$34 per person**

### **Northwoods Buffet**

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings (DF, GF, VEG without croutons and cheese)

Vegetable pasta salad with ranch dressing (V)

Chef's choice of vegetable (DF, GF, VEG)

Mashed potatoes (GF, V)

Sage dressing

Grilled marinated chicken breast with mushroom demi-cream (GF)

Baked orange roughy with fruit salsa (DF, GF)

Slow-roasted carved prime rib au jus and horseradish cream (DF, GF)

**\$40 per person, carver included**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## **WORLDLY BUFFETS**

*Includes freshly brewed regular and decaffeinated coffee.*

### **Mediterranean Buffet**

Pita bread

Greek lentil soup (V)

Mediterranean orzo salad with Greek dressing (V)

Chicken shawarma

Greek gyro meat

Hummus, tzatziki sauce, feta cheese, julienne red onions, Kalamata olives, diced tomatoes, thinly sliced cucumber, shredded lettuce (V)

**\$26 per person**

### **South of the Border**

Mexican rice (GF)

Refried beans with melted cheese (GF, V)

Chicken enchiladas baked in chili sauce and topped with melted cheese

Make-your-own soft-shell tacos with beef taco meat (DF, GF), shredded iceberg lettuce, diced tomatoes, Monterey Jack and cheddar cheeses, black olives, sour cream, guacamole and salsa

**\$26 per person**

### **Add on the Chef's Fajita Station**

Sautéed shrimp, beef and chicken (GF)

Julienne peppers and onions, scallions and diced tomatoes (GF, V)

Flour tortillas (V)

**\$10 per person**

### **Roman Buffet**

Fresh mixed greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with an assortment of dressings (DF, GF, VEG without croutons and cheese)

Vegetable pasta salad with creamy Italian dressing (V)

Garlic toast (V)

Grilled fresh vegetables (DF, GF, VEG)

Baked eggplant parmesan (V)

Chicken Alfredo ziti

Baked lasagna

**\$30 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## **TASTE OF SUMMER**

*Includes freshly brewed regular and decaffeinated coffee.*

### **Taste of Summer 1**

Creamy coleslaw (V)

Individual bags of potato chips with onion and ranch dips (V)

All-beef hot dogs

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

American and Swiss cheeses

Lettuce, tomatoes, pickles, relish and an assortment of spreads and sauces (DF, GF, VEG)

**\$22 per person**

### **Taste of Summer 2**

Macaroni salad (V)

Corn O'Brien (V, DF, GF)

Fried potatoes and onions (DF, GF, VEG)

Chipotle cornbread (VEG)

Honey-mustard barbecue chicken (GF)

Rib tips with Sweet Baby Ray's® barbecue sauce (GF)

**\$24 per person**

### **Taste of Summer 3**

Freshly sliced fruit (DF, GF, VEG)

Homestyle potato salad (GF, V)

Broccoli spears with red peppers (DF, GF, VEG)

Baked beans (DF, GF)

Smoked brisket (DF, GF) with Cattlemen's® Smoky BBQ sauce

Bourbon-glazed grilled chicken (DF, GF)

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

**\$28 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## **PLATED DINNER ENTRÉES**

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

### **BEEF**

With 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)

Seasoned and grilled sirloin steak served with choice of sauce

**\$35 per person**

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

10oz. slow-roasted prime rib, au jus and horseradish cream sauce

**\$40 per person**

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

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

**\$40 per person**

### **CHICKEN**

With choice of sauce: Marsala mushroom, Champagne cream, Chardonnay cream, peppercorn cream, piccata, Dijon cream, bruschetta, parmesan with marinara, Asiago cheese

#### **Chicken Breast Sautéed**

Seasoned 8oz. chicken breast sautéed and served with choice of sauce

**\$26 per person**

#### **Italian Stuffed Chicken**

Oven-roasted 8oz. chicken breast stuffed with sun-dried tomatoes, Italian ham and mushrooms, served with choice of sauce

**\$26 per person**

#### **Frenched Breast of Chicken**

Roasted French chicken breast with choice of sauce

**\$26 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## SEAFOOD

*With choice of sauce: béarnaise, dill cream, pesto cream, fruit salsa, teriyaki glaze, citrus butter, sriracha-garlic glaze, house tartar, white wine lemon caper butter*

### **Cumin-Crusted Salmon** (DF, GF)

Sautéed and served with cucumber salsa and rice pilaf

**\$27 per person**

### **Almond-Crusted Walleye**

Walleye fillet breaded in almonds and broiled or fried, served with mango salsa (contains nuts)

**\$28 per person**

## PORK

Roasted pork loin with choice of sauce: honey mustard, barbecue, Dijon cream, honey Jack sauce, plum barbecue, apple demi-glace, peppercorn cream, honey garlic

### **Pork Tenderloin**

Three seasoned and seared pork tenderloin medallions served with a peach pecan bacon demi-cream (contains nuts)

**\$26 per person**

### **Stuffed Pork Loin**

Savory roasted pork loin with dried cranberry, celery, and onion cornbread stuffing, served with pork gravy

**\$30 per person**

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## **PIZZA**

### **Supreme Pizza**

Pepperoni, sausage, black olives, green peppers, mushrooms and onion

**\$23**

### **Three-Meat Pizza**

Bacon, pepperoni and sausage

**\$23**

### **One-Topping Pizza**

**\$22**

*All pizzas can be made gluten-free and vegetarian.*

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan

## DESSERTS

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

### **Cheesecake**

New York, turtle, crème brûlée and no added sugar

**\$9**

### **Fruit Pie**

Blueberry, apple and cherry

**\$9**

### **Gourmet Pie**

Assorted pies

**\$9**

### **Gourmet Cake**

Assorted cakes

**\$9**

### **Fruit Crisp**

Cherry and apple cinnamon

**\$9**

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

DF-Dairy Free, GF-Gluten Free, V-Vegetarian, VEG-Vegan



## **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.

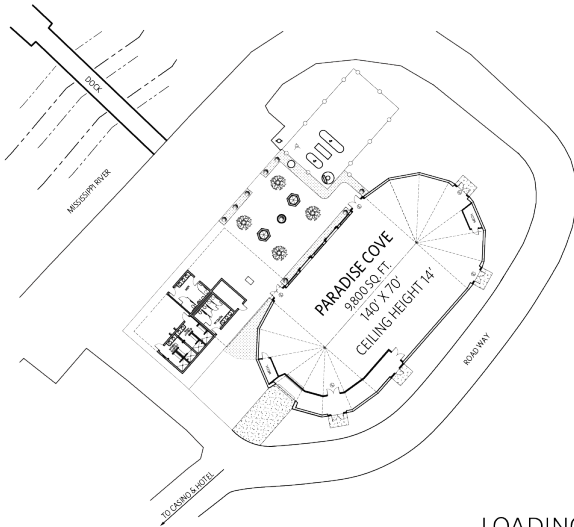
### **ALCOHOL SERVICE**

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.

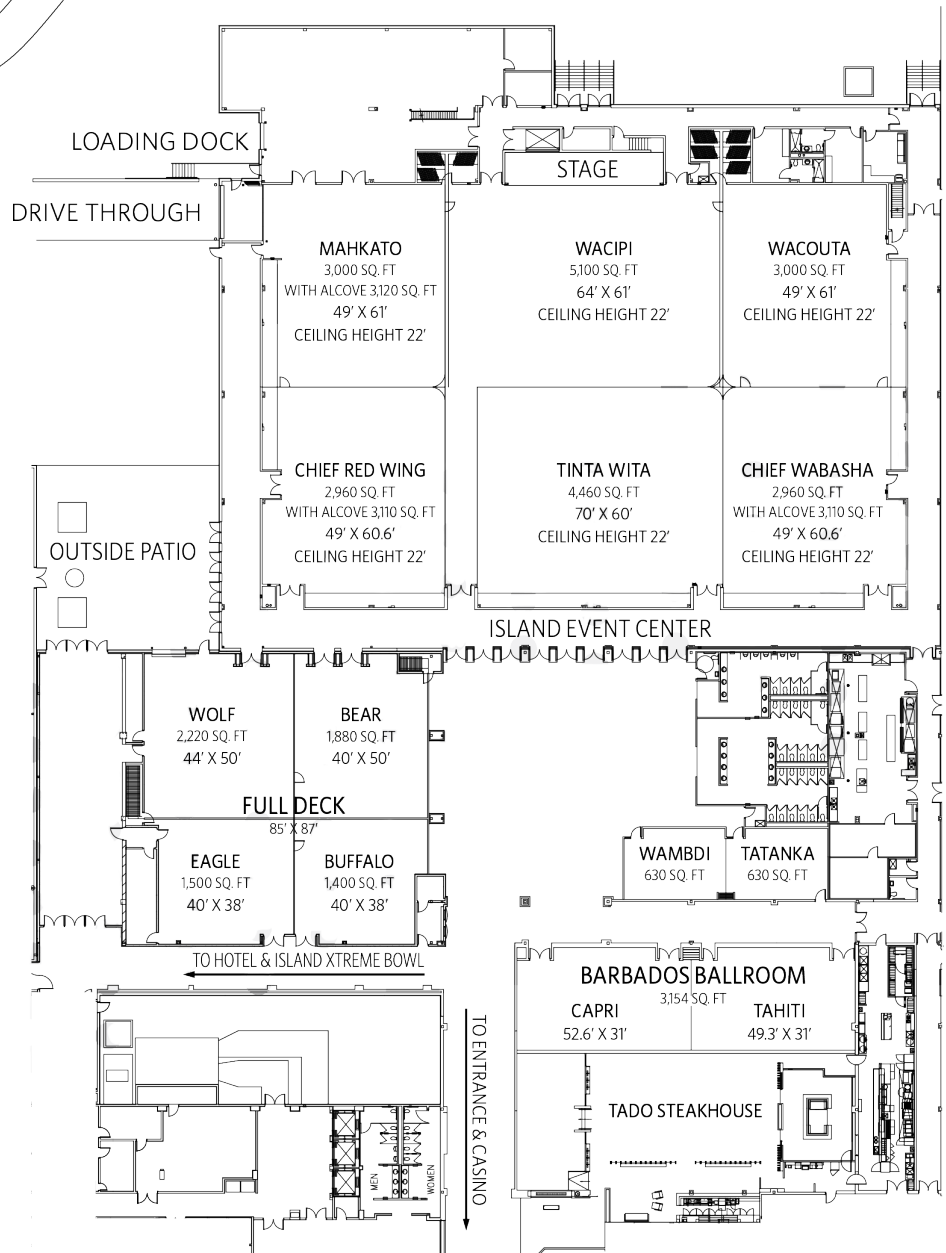
No outside alcohol is allowed on property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID.

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



## 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 following chart and diagrams on the back to see how Treasure Island Resort & Casino can accommodate your next 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"	800	n/a	120
Capri	1,627'	15'4"	400	76	60
Tahiti	1,527'	15'4"	400	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"	350	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. Please direct any questions to 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 through 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 pallet, must be properly wrapped and have a pre-paid 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 pick up 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 Resort & Casino will only accept pallets delivered on the day of load in. We will not accept pallets and or freight prior to the load in day. Treasure Island Resort & Casino 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/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 #



# 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**

Jose Cuervo Gold **\$8**

### **Brandy**

E&J **\$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 **\$9**

### **Bourbon**

Bulleit **\$9**

### **Rum**

Bacardí Limón **\$8**

Malibu **\$8**

### **Gin**

Bombay Sapphire **\$8**

### **Brandy**

Korbel **\$8**

### **Cordials**

Peach Schnapps **\$8**

Kahlúa **\$8**

Baileys **\$8**

Amaretto Disaronno **\$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

### **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 (*starting at*) **\$475**