

MENU

Catering & Private Events



Levy



“You don't have to cook fancy or complicated masterpieces, just good food from fresh ingredients.”

Your Chef
KYLE BOWLES

Chef Bowles specializes in modern American food and likes to blend timeless Midwestern fare with global trends and flavors. Being raised in Minnesota, Kyle is thrilled to be a part of the event experience with 317 on Rice Park.

Twitter: @bowlesatlarge

317 *On Rice Park*
EVENT CENTER

SIGNATURE "ST PAUL" BREAKFAST EXPERIENCE

Breakfast is the most important meal of the day, and we take that very seriously. From our signature cinnamon buns with warm sweetened cream cheese and a bounty of ripe, refreshing fruit to wholesome and hearty, hot morning favorites, we will make sure you start your day off right.



SIGNATURE "ST PAUL" BREAKFAST EXPERIENCE

We wake up early to bake our signature cinnamon buns with warm, sweetened cream cheese, fresh squeezed juice, market style seasonal fruits and a coffee selection that will get you up and running. It's our pleasure to share this with all our family and friends.

15.00 PER GUEST

Enhance your breakfast experience by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

BREAKFAST BREADS AND PASTRIES

Fresh Baked Muftns
Mini Bagels and Cream Cheese
Assorted Breakfast Breads
Flaky Danish Pastries
Butter Croissants with Jam

CHOOSE TWO 7.00 - CHOOSE THREE 11.00

EGGS, YOGURTS, HOT CEREALS, AND BREAKFAST MEATS

Scrambled Eggs
Spinach and Feta Quiche with roasted red peppers
Egg Frittata with country ham, spinach and Jack cheese
Egg Scramble with Cheddar cheese
French Toast Casserole
Oatmeal with all trimmings
Assorted Cereals
Yogurt (Plain and Greek)
Pork Sausage Links
Applewood Smoked Bacon
Turkey Bacon

CHOOSE THREE 13.00

+5.00 per guest for each additional choice

OMELET STATION

Eggs, Egg Beaters and Egg Whites with a variety of fresh vegetables, meats, cheeses, pico de gallo and hot sauce

8.00 EACH

A Chef's fee of 160.00 will be added to all omelet stations.

BREAKFAST SANDWICHES

Ham, Egg and Swiss on a Pretzel Roll
Sausage, Egg and Cheddar on Ciabatta
Applewood Smoked Bacon and Egg
Croissant
Egg White, Spinach and Feta Wrap
Farmers Market Vegetables, Wisconsin Cheddar and Egg Wrap

8.00 EACH

PLATED BREAKFAST

All served with fresh baked pastries, honey butter, fruit preserves, juice and Caribou coffee service.

Selection 1 Asparagus & Roasted Red Pepper Frittata served with breakfast potatoes and Applewood bacon.

28.00

Selection 2 Farm Fresh Scrambled Eggs served with potato hash and Applewood smoked bacon.

25.00

Selection 3 Brioche French Toast with berry compote and maple syrup. Served with breakfast sausage.

27.00

Selection 4 Smoked Brisket and Yukon Gold Potatoes with farm fresh scrambled eggs.

28.00

ALL DAY BREAKS

Fuel up with fresh fruit, satisfy your sweet tooth with delectable baked goods, or conquer your craving for something crunchy with gourmet nachos. Customize your snack break selections to suit any time of day.



ALL DAY BREAKS

Savory, sweet and everything in between--craft the perfect snack break with a completely customized menu built around the array of items below.

ASSORTED SNACKS

- Cookie Sampler - chocolate chip and peanut butter 44.00 per dozen
- Brownies and Blondies 44.00 per dozen
- Breakfast Pastries 45.00 per dozen
- Cupcakes 48.00 per dozen
- Energy Bars 54.00 per dozen
- Bagged Chips 43.00 per dozen
- Granola Bars 28.00 per dozen
- Seasonal Whole Fruit 40.00 per dozen
- Individual Yogurts - Regular and Greek 50.00 per dozen
- Seasonal Fresh Fruit Platter 125.00 (serves 12)
- Potato Chips and Gourmet Dips - roasted garlic Parmesan, blue cheese and French onion 31.00 (serves 12)
- Snack Attack - snack mix, dry-roasted peanuts, pretzel twists and kettle-style potato chips 55.50 (serves 12)

HEALTHY SNACKS

- Seasonal Fresh Fruit with Greek yogurt agave orange dip
- Chef's Garden Vegetables with buttermilk ranch dip
- Hummus Trio of traditional, red pepper and edamame with crispy pita chips 13.00 per guest

GOURMET NACHO & SALSA BAR

- Zesty beef chili, spicy queso sauce, crispy corn tortilla chips, our house salsa verde, pico de gallo and salsa rojo. Served with sour cream, jalapeños and signature hot sauces 12.00 per guest

MAKE YOUR OWN MARKET SALAD

Let us bring the farmer's market to you. We've selected the freshest picks of the season so you have all the right ingredients to create a sensational salad that is simply perfect--and personalized just for you.



MAKE YOUR OWN MARKET SALAD

Build your own salad and toss it with your favorite house-made vinaigrette. All salads are served with old world sliced breads and crackers.

21.00 PER GUEST

Extra toppings can be added for an additional cost. Served for a maximum of 100 guests.

GREENS

choose two

Mixed Baby Greens

Romaine Lettuce

Iceberg

Baby Spinach

Kale and Field Greens
Blend

PROTEINS

choose two

Grilled Chicken

Herb Steak

Roast Turkey

Applewood Bacon

Balsamic Marinated Tofu

Basil Grilled Shrimp

+5.00 per guest for each
additional choice

CHEESE

choose two

Blue Cheese

Jack Cheese

Cheddar Cheese

Shaved Parmesan

Feta Cheese

+2.00 per guest for each
additional choice

TOPPINGS

choose four

Shaved Carrot

Bell Pepper

Kalamata Olive

Grape Tomato

Hard Cooked Egg

Broccoli

Cucumber

Sliced Mushroom

Red Onion

Garbanzo Bean

Dried Cranberry

Sunflower Seed

Housemade Crouton

+2.00 per guest for each
additional choice

DRESSINGS

choose two

Balsamic Vinaigrette

Creamy Parmesan

Red Wine Vinaigrette

Ranch

Honey Mustard

Blue Cheese

Oil & Vinegar

+2.00 per guest for each
additional choice

ADD A SOUP

one selection

Beer Cheese

Hearty Chicken Noodle

Vegetable Minestrone

Tomato Basil

Beef Barley

Chicken Wild Rice

+4.95 per guest

ADD A HALF SANDWICH

one selection

Roasted Turkey with
Gouda, apricot chutney
and Vidalia onions on
a honey wheat roll

Roast Beef with Gruyere,
sweet onion jam and
horseradish on an onion roll

Grilled Chicken with
braised spinach, roasted
tomato and herb cheese
spread on ciabatta

Smoked Ham and Swiss
with mustard butter on
a pretzel roll

ZLT Flatbread with zucchini,
smoked tomato pesto and
Pepper Jack

+5.95 per guest

CHEF'S BEST BOX LUNCHESES

These lunches, expertly crafted by our culinary team, are chef tested and guest approved. Our out-of-the-box take on lunch delivers luscious local flavors, high quality ingredients, and easily customized offerings that will please even the most particular palates.



CHEF'S "OUT OF THE BOX" LUNCHES

Unique "out of the box" lunch experience where guests choose from a line-up of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides and sweet treats.

24.00 PER BOX

Short on time? We will build the box for you 25.00 per box

GOURMET SANDWICHES

choose two

Grilled Chicken with braised spinach, roasted tomato and herb cheese spread on ciabatta

Buffalo Chicken Wrap with Tuscan kale, spinach, Napa cabbage, romaine, carrots, tomato, celery, red onion and blue cheese dressing

Roast Beef with Gruyere, sweet onion jam and horseradish cream on an onion roll

Smoked Ham and Swiss with mustard butter on a pretzel bun

Roasted Turkey with Gouda, apricot chutney and Vidalia onion on a honey wheat roll

Turkey Club with bacon, cheddar cheese, lettuce, tomato and herb aioli on wheat

Grilled Caprese Flatbread with fresh mozzarella, tomatoes, mixed greens and pesto aioli

FARM-FRESH SALADS

choose one

Grilled Chicken Caesar

Midwest Chop Salad

Spinach Salad

Chopped Vegetable Salad

Mustard Potato Salad

Italian Pasta Salad

SIDES

choose two

Seasonal Whole Fruit

Kettle Chips

Granola Bar

DESSERTS

choose one

Triple Chocolate Brownie

Chocolate Chip Cookie

Assorted Whole Fruit

SIGNATURE SANDWICH AND SALAD CHEF'S TABLE

34.00 PER PERSON

Grilled Chicken Sandwich with baby kale, lemon yogurt dressing, Parmesan and applewood smoked bacon

Steak Flatbread with garlic and black pepper crusted short rib, horseradish aioli, red onion, vine-ripe tomato, blue cheese and field greens

Portabella Sandwich with mixed greens, roasted red peppers and Boursin on focaccia

Three Way Roasted Beet Salad with golden, red and Chioggia beets, lentils, candied walnuts, goat cheese and herb vinaigrette

Strawberry Pecan Salad with arugula, baby spinach, blue cheese and raspberry vinaigrette

Balanced Grain Bowl with quinoa, cherry tomatoes, fresh mozzarella, roasted sweet corn and bulgur wheat tossed in a chimichurri dressing

Kettle-Style Chips

Assorted Small Bite Cheesecakes

Blueberry Peach Cobbler with cinnamon whipped cream

PLATED MEALS

Fresh, house-made, and packed with the best local flavors, our premier array of innovative entrees are sure to impress your guests. Let our chefs make your meal memorable with a menu showcasing the finest ingredients in delectable dishes.



PLATED MEALS

Our freshly prepared entrees are hand-crafted
and served with signature rolls and garlic butter.

Round out your entree option with gourmet salads and desserts.

ENTRÉES

Chicken

Pesto Marinated Chicken Breast with Parmesan risotto, green beans and tomato basil garnish 29.00

Frenched Chicken Breast with caramelized onion and Gruyere potato terrine, seasonal vegetable and thyme au jus 29.00

Wild Mushroom and Boursin Stuffed Chicken Breast with chive potato puree, seasonal vegetables and pan jus 29.00

Lemon Chicken Breast with Vesuvio style potatoes, roasted tomato and lemon garlic sauce 29.00

Beef

Braised Short Ribs with three root mash, honey glazed carrots and natural Cabernet reduction 35.00

Grilled Flat Iron Steak with truffle white cheddar macaroni and cheese and Dijon sauce 38.00

Pan Seared Tenderloin of Beef with smoked sea salt, fingerling potatoes, bistro vegetables and red wine demi 48.00

Grilled Petite Filet Mignon with potato puree and three peppercorn sauce 48.00

Pork

Grilled Pork Tenderloin with smashed brown sugar sweet potato, roasted root vegetable and port wine glaze 32.00

Pork Tenderloin with sweet potato puree and mustard sauce 32.00

Seafood

Chilean Sea Bass with sweet soy and citrus glaze, wasabi whipped potatoes, snap peas, julienne leeks, red peppers and carrots 52.00

Pan Seared Salmon with butter braised Yukon gold potatoes, creamed spinach and leeks and red pepper jam 35.00

Canadian Walleye with fennel ragout 48.00

VEGETARIAN ENTRÉE SELECTIONS

Cauliflower Steak with baby zucchini, red pepper chimichurri, gremolata and lime zest 36.00

Eggplant Ragù with polenta cake, San Marzano tomatoes, caramelized Cipollini onions and Swiss chard 36.00

Ricotta Cheese Ravioli with roasted butternut squash, spinach, sage brown butter and Pecorino Romano 36.00

DUET ENTRÉE SELECTIONS

Filet Mignon and Pan Seared Scallops with horseradish thyme potato gratin, and mushroom demi 65.00

Roasted NY Strip Steak and Jumbo Garlic Shrimp with fingerling potatoes and roasted garlic demi 53.00

Pepper Crusted Sirloin and Pan Seared Lemon Chicken with tomato-basil relish, Cabernet mashed potatoes and caramelized shallot jus 51.00

SALAD

Mixed Field Greens, cucumber, grape tomato, carrot and herb vinaigrette 5.50

Arugula, shaved fennel, Valencia orange and Meyer lemon vinaigrette 7.00

Charred Romaine, house croutons, Parmesan tuile and lemon caper vinaigrette 5.50

Caprese Salad, layers of tomatoes, mozzarella, greens, basil oil and aged balsamic 7.00

Baby Spinach, peppadew, crispy pancetta, manchego and sherry vinaigrette 7.50

Poached Pear Salad, mixed greens, local goat cheese, candied pecans and red wine vinaigrette 7.00

Bibb Lettuce, seasonal berries, candied nuts, blue cheese crumbles and lemon vinaigrette 7.00

DESSERTS

Accompanied by freshly brewed Caribou coffee.

Rustic Apple Tart with cinnamon custard sauce 6.00

Chocolate PB Banana Bread Pudding 6.00

Carrot Cake with cream cheese frosting and toasted walnuts 6.00

New York Style Cheesecake with butter crust and berry compote 6.00

Tiramisu with espresso, mascarpone and bittersweet chocolate 6.50

Flourless Chocolate cake with raspberry sauce 6.50

SMALL BITES & BREAKS



SMALL BITES & BREAKS

Our chef-driven fare brings the heart of the kitchen into your reception through inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.

HORS D'OEUVRES

Price per dozen. Minimum order of 4 dozen total.

Chicken

- Chicken and Jack Cheese Quesadilla with avocado crema 42.00
- Chicken Cordon Blue 75.00
- Chicken Meatballs with green chile verde sauce 48.00
- Tandoori Chicken Satay with mango salsa 65.00

Beef

- Mini Beef Wellington with horseradish cream 75.00
- Grilled Beef Tenderloin Bruschetta with caramelized Vidalia onion and horseradish cream 54.00
- Beef Cheddar Sliders with barbecue sauce 54.00

Pork

- Twice Baked Fingerling Yam with pulled pork 48.00
- Crispy Pork Belly Tostones with pickled vegetables slaw and mojo 54.00
- Stuffed Mushrooms with fennel sausage and garlic breadcrumbs 65.00

Vegetable

- Whipped Ricotta Crostini with olive salad 42.00
- Vegetable Spring Roll with sweet chili sauce 48.00
- Wild Mushroom and Brie Crostini 48.00
- Brie En Crouete with fresh raspberry 60.00
- Baby Spinach and Brown Mushroom with pico de gallo 48.00

Seafood

- Crab Cake with lemon aioli 75.00
- Pesto Marinated Shrimp Shooter with lemon aioli 60.00
- Seared Sesame Tuna Wonton with ocean salad and wasabi cream 60.00
- Smoked Salmon Crackers with crème fraîche, capers and red onion 58.00
- Classic Fisherman's Wharf Style Shrimp Shooter 60.00



SMALL PLATES

Minimum order of 12 per selection

Pan Seared Sea Scallops with roasted corn relish and balsamic reduction 8.00 each

Chicken Potstickers with vegetable fried rice and sweet soy drizzle 6.00 each

Roasted Chicken Osso Bucco Putanesca with creamy corn polenta 6.50 each

Braised Beef with aged cheddar mac and port wine tomato glaze 7.00 each

Seared Crab Cake with jicama slaw and lemon aioli 6.50 each

Pork Belly Steamed Bun with Hoisin glaze, cilantro, radish and carrot 6.00 each

WILLY WONKA JUNK FOOD

Milk chocolate dipped potato chips, strawberries, and marshmallows.

Dark chocolate dipped pretzel rods, hickory bacon, orange peel, pineapple, and bananas 14.00 per guest

ARTISANAL CHARCUTERIE

Imported prosciutto, salami, mortadella, and coppa served with pickled vegetables, sliced old world breads and flavored olive oil 17.00 pp

BUTCHER BAKER CHEESEMAKER TABLE

Cured meats, local cheeses, mustards, local honey, lavosh and flatbreads
16.00 per guest

MIDWEST CHEESE TASTING BOARD

Chef's Selection of local cheeses, served with local honey, dried fruit garnish, pecans, almonds and flatbreads 16.00 per guest

ARTISANAL BAVARIAN PRETZEL

Hand rolled in-house and served warm.

Traditional Salted Bavarian with mustard and cheese sauce

Cinnamon Sugar with vanilla bean sauce and caramel

Dark Chocolate Dipped Pretzel with bacon

White Chocolate Dipped Pretzel with crushed Oreos

96.00 PER DOZEN

ALL DAY CHEF TABLES



TEX-MEX

Our Signature Mexican Chef Table features fresh guacamole with assorted salsas and warm chips.

42.00 PER GUEST

ENTREES

choose two, additional choice 9.00 pp

Pollo Adobado Ancho-marinated chicken breast with slow-cooked peppers and Chihuahua cheese

Pollo con Platano Pan-roasted chicken marinated in orange-achiote sauce, topped with pico de gallo and queso fresco crema. Served with sweet plantains and pickled chipotle onion

Carnitas Braised Pork with cilantro, white onion and grilled pineapple. Served with warm tortillas

Barbacoa Braised beef brisket with tomatillo-habanero salsa, cilantro slaw and pickled red onion

Chicken Tinga Slow-cooked and pulled chicken marinated in orange-achiote sauce, topped with pico de gallo and queso fresco cream. Served with warm tortillas

Arrachera Guajillo chile and tequila marinated pork or chicken with chile rajas and Menonita cheese

SIDE PLATTERS

choose three, additional choice 6.00 pp

Charro Beans

Fire Roasted Tomato Rice

Elotes with cotija cheese, lime crema and chili powder

Chorizo Potatoes with Chihuahua cheese and chili-lime crema

Field Greens with orange segments, jicama and honey chipotle dressing

Corn and Black Bean Salad with lime vinaigrette

Grilled Seasonal Vegetables

DESSERT

choose one, additional choice 6.00 pp

Cinnamon Sugar Churros with chocolate sauce

Tres Leches Cake

Vanilla Bean Flan

Double Chocolate-Cayenne Bread Pudding

ALL DAY CHEF TABLES

continued



GOOD "OLE" SOUTHERN HOSPITALITY

Hickory and smoked meats hand carved or chopped by our chefs and served with traditional Arkansas sweet, smoking hot and sweet and three mustard barbecue sauces.

44.00 PER GUEST

ENTREES

choose two, additional choice 9.00 pp

- 12 Hour Brisket
- Hickory Smoked Pulled Pork
- Smoked Links
- Smoked Pulled Chicken

SIDE PLATTERS

choose three, additional choice 6.00 pp

- Southern Coleslaw
- Three Bean Stew
- Crushed Corn Pudding
- Smokehouse Baked Beans
- Southern Salad – mixed berries, goat cheese, spiced pecans and white balsamic vinaigrette
- Whipped Sweet Potatoes with maple syrup
- Cheese Lovers Mac and Cheese
- Herb Roasted Potatoes
- Honey Cheddar Cornbread

DESSERT

choose one, additional choice 6.00 pp

- Peach Cobbler with Cinnamon Whipped Cream
- Blueberry Crisp with streusel topping
- Pecan Pie with whiskey maple cream sauce
- Double Chocolate Bread Pudding with bourbon whipped cream



GAME DAY IN SAINT PAUL!

Looking for a fun starter package? Then jump-in and try our classic Game Day package.

50.00 PER GUEST

FLAVORED POPCORN

Three flavors of tasty popcorn: traditional buttered, cheese and caramel

PRETZEL BITES

Beer cheese and jalapeno dipping sauce

CHEF'S GARDEN VEGETABLES

Buttermilk ranch dip

CLASSIC SIDES

Mustard potato salad and red cabbage slaw

CHIPS, QUESO AND SALSA

Tortilla chips, salsa roja, roasted salsa verde and warm queso blanco

ALL-AMERICAN SUBMARINE SANDWICH

Ham, turkey and roast beef piled high on soft Italian bread with lettuce, tomato, red onion and herb mayo

CHICKEN TENDERS

Buttermilk ranch and BBQ sauces

SHEBOYGAN HOT DOGS

Grilled and served with traditional condiments and kettle-style potato chips

CHEESEBURGER SKEWERS

Beef meatballs topped with American cheese, bacon, lettuce, tomato and pickle, accompanied by ketchup and mustard

GOURMET COOKIES AND BROWNIES

ALL DAY CHEF TABLES

continued



LITTLE ITALY

Explore the artisanal side of Italy with expertly curated entrees and sides.

41.00 PER GUEST

ENTREES

Chicken Vesuvio Oven-roasted chicken with garlic, fresh lemon, crisp potatoes and sweet peas

Sausage and Peppers Pan-seared Italian sausage with sweet yellow, green and red peppers

Italian Super Hero Sandwich Salami, ham, white American cheese, lettuce, tomato and cherry pepper relish

SIDE PLATTERS

Freshly Baked Garlic Parmesan Bread served with warm marinara sauce

Roasted Cauliflower accompanied by goat cheese dipping sauce

Broccoli and Shells Salad tossed in a lemon oregano vinaigrette

Classic Caesar Salad shaved Parmesan, garlic-Parmesan croutons and our signature Caesar dressing

DESSERT

Assorted Mini Desserts



ITALIAN BISTRO

Explore the artisanal side of Italy with expertly curated charcuterie boards showcasing hand carved prosciutto and gourmet cured meats complemented by a bounty of complex cheeses and tangy pickled vegetables.

30.00 PER GUEST

ARTISAN MEATS

choose three, additional choice 5.00 pp

Genoa salami

Soppressata

Mortadella

Capicola

Prosciutto

Roast Turkey

Roast Beef Sirloin

Smoked Ham

Local Summer Sausage

ARTISAN CHEESES

choose three, 4.00 per guest for each additional selection
Served with local honey, nuts, and dried fruit garnishes

Aged Provolone

Sharp Cheddar

Smoked Gouda

Blue Cheese

Brie

Herbed Goat Cheese

ROASTED AND PICKLED VEGETABLES

choose three, additional choice 3.00 pp

Marinated Olives

Roasted Squash

Grilled Asparagus

Marinated Artichoke Hearts

Roasted Bell Peppers

Balsamic Braised Mushrooms

Balsamic Brussels Sprouts with Bacon

SAINT PAUL FAVORITES

Our signature chef table concepts are proven to be our guest's favorite.
All tables served for a minimum of 50 guests.
A 160.00 Chef's fee will be added to all carving stations.



MEDITERRANEAN SALADS, SPREADS & FLATBREADS

*Mediterranean vegetarian antipasti
with herb flatbreads and pita chips*

Spiced Israeli Chickpea Salad
Roasted Cauliflower Salad
Chargrilled Zucchini
Tabbouleh
Ranch Hummus
Chimichurri
Butternut Squash Tahini
Caprese Relish
Greek Yogurt Molasses Dressing
Assorted Greek Olives
Flavored Olives Oils and Vinegars

18.00 PER GUEST

MEATBALL BAR

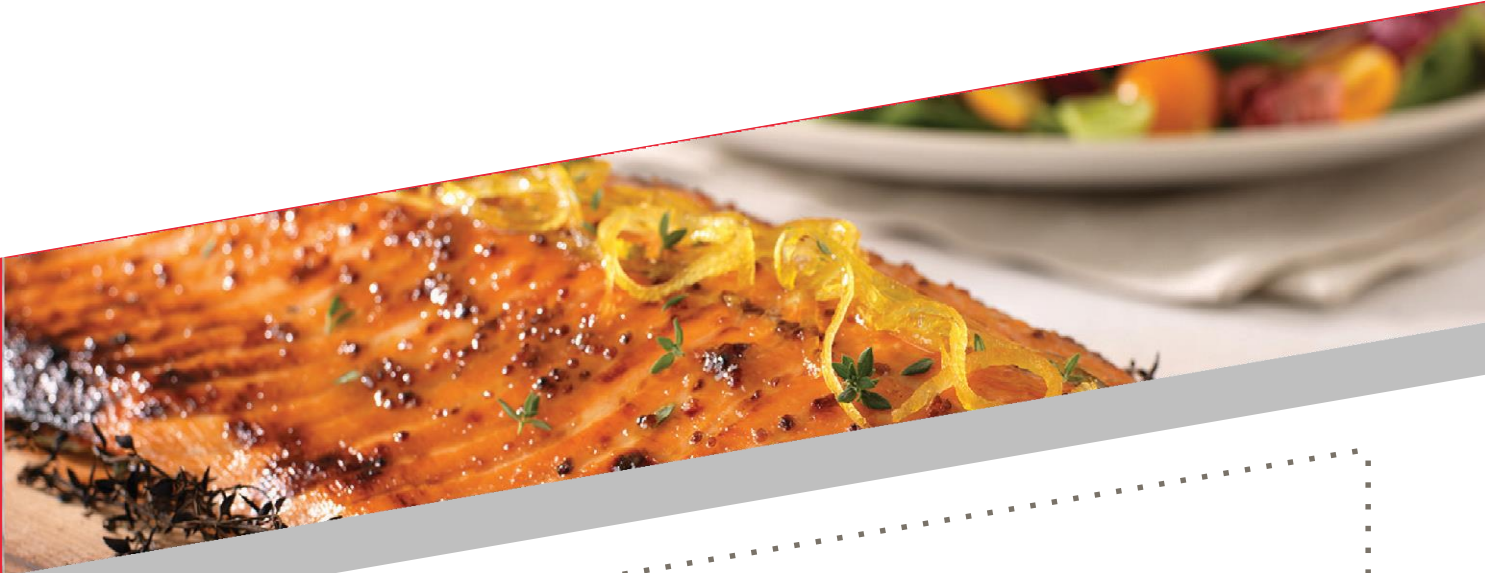
Traditional Beef with marinara sauce
Chicken with green chile verde sauce
Thai Pork with ginger-soy barbecue sauce
Brioche slider rolls

13.00 PER GUEST

PORK STEAMSHIP CARVING TABLE

Roasted Pork Steamship
Mac and Cheese Stuffed Potatoes
Hickory Bacon
Romesco
Harissa
Chermoula
Pineapple, Jicama and Cucumber Slaw

15.00 PER GUEST



CARVED ITALIAN SAUSAGE

Grilled Italian Rope Sausage
Sautéed Tri-color Peppers
Grilled Onions
Tomato-basil sauce
Giardiniera
Mini Torpedo Roll

15.00 PER GUEST

CARVED SMOKED RIB-EYE

Arkansas Barbecue Sauce
Smoking Hot and Sweet Barbecue Sauce
Three Mustard Barbecue Sauce
Hot Sauce
Mini Baguettes

21.00 PER GUEST

CARVED SALMON TEPPANYAKI

Green Cabbage Salad
Honey Soy Glaze
Sweet Soy Vinaigrette
Wonton Chips
Edamame Guacamole
Sweet Chili Glaze

16.00 PER GUEST

SEAFOOD DISPLAY

Jumbo Shrimp Cocktail
Crab Claws
Rock Shrimp Ceviche
Old Bay Gazpacho
Zesty Cocktail Sauce with Horseradish
Crab Shack Mustard
Lemon Wedges

22.00 PER GUEST

DESSERTS

Serve up a sweet ending to your event with our suite of showstopping desserts. These desserts are more than just a meal; they're an event! Whether you're in the mood for plated options or chef's table service, we combine picture perfect presentation with dreamy desserts like fondue, sundaes, and more.



DESSERTS

Dazzle your guests with desserts served with flair that let them get in on the action. Choose from our crowd-pleasing options or customize your own distinct dessert experience.

Served for a minimum of 50 guests.

DONUT SUNDAE BAR

Chocolate and Vanilla Donuts
 Vanilla Bean Ice Cream
 Strawberry, Chocolate and Carmel Sauce
 Seasonal Berries
 Sprinkles, Cookie Crumbs, Crushed Peanuts
 Red Cherries and Whipped Cream
 14.00 per guest

COOKIES, BROWNIES, AND MILK

Warm Chocolate Chip and
 Peanut Butter Cookies
 Chocolate Brownies and Blondies
 Ice Cold Milk

Ask about our milk and cookie shooters!
 9.00 per guest

SIGNATURE DESSERTS

A selection of our Signature desserts!
 Carrot cake, red velvet cake, Chicago-style
 cheesecake bites, cupcakes, sweet dessert
 shots, cookies, brownies and gourmet
 dessert bars 15.00 per guest

CUPCAKE BAR

A variety of flavors including lemon
 meringue, red velvet, jelly roll, chocolate
 peanut butter cup, double chocolate and
 vanilla bean 10.00 per guest

SPECIALTY COCKTAILS

Toast to a great event with our signature cocktails crafted with refreshing flavors, fresh ingredients, and high quality spirits.



SPECIALTY COCKTAILS

Choose a la carte offerings with our creative and classic cocktail selections,
or select from one of our hosted bar packages to suit your taste.

All specialty cocktails priced to serve 10-12 guests per order.

BLOODY MARY BAR

a fabulous starting point!

Vodka and Bloody Mary mix with beef sticks, celery, cherry tomatoes, pickles, green olives,
shrimp and pepperoncini

120.00 per order

SWEET HEAT MARGARITA

A new spin on a classic!

Jalapeño infused tequila, orange liqueur and fresh squeezed lime juice

120.00 per order

OLD FASHIONED

Bitters, soda water, orange and cherry

120.00 per order

CRAFT AND MICROBREW BEERS

Choose from a variety of local brews.

Ask your Catering Sales Manager for current offerings

Priced at 8.00 each

FEATURING THESE LOCAL BREWERIES:

Bent Paddle Golden IPA

Indeed B Side Pilsner

Bauhaus Stargazer

BAR SELECTIONS

Catch up with your guests over a selection of wines and imported and domestic beers, all served by our bar staff.



BAR SELECTIONS

Select your preferred bar package based on our offerings below.
Beverages are billed on consumption unless otherwise noted.

HOSTED DELUXE BAR

COCKTAILS

Featuring Tito's Handmade, Bombay Sapphire, Dewar's 12, Maker's Mark, Jameson, Jack Daniel's, Bacardi 8, Jose Cuervo Traditional, Hennessy VS, Martini & Rossi Dry and Sweet Vermouth

9.00 per drink

WINE BY THE GLASS

Little Black Dress Pinot Grigio

Kendall Jackson Chardonnay

Mark West Pinot Noir

Columbia Crest Cabernet Sauvignon

10.00 per glass

PREMIUM BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 5.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

HOSTED PREMIUM BAR

COCKTAILS

Featuring Pinnacle, Bombay, Dewar's, Jim Beam, Bacardi Superior, Captain Morgan, Canadian Club, Jose Cuervo Especial, Christian Brothers VSOP, Martini & Rossi Dry and Sweet Vermouth

8.00 per drink

WINES BY THE GLASS

Pinot Grigio

Chardonnay

Cabernet Sauvignon

White Zinfandel

9.00 per glass

PREMIUM BEER 8.00 each

DOMESTIC BEER 7.00 each

BOTTLED WATER 5.00 each

SOFT DRINKS 4.00 each

JUICES 4.00 each

PACKAGE BAR SERVICE

150.00 Bartender Fee required for all alcohol services. One bartender per 75 guests.

	2 HOURS	3 HOURS	4 HOURS
DELUXE BRANDS	24.00 pp	29.00 pp	34.00 pp
PREMIUM BRANDS	20.00 pp	25.00 pp	30.00 pp
BEER AND WINE	18.00 pp	22.00 pp	26.00 pp
NON-ALCOHOLIC	8.00 pp	11.00 pp	14.00 pp

CASH BAR OPTIONS ARE ALSO AVAILABLE

A minimum per bar is required, as well as a bartender fee.
Please review with your Catering Sales Manager for details.

WINE BY THE BOTTLE

Our wine cellar is stocked with an array of full bodied reds, crisp whites, and bright bubbly to add some flair to your event.



WINE BY THE BOTTLE

Curate your own personal wine list from our menu of cellar favorites.

WHITE WINE

BUBBLY

- Korbel Brut, California 45.00
- Domaine Chandon Brut, California 69.00
- Veuve Cliquot "Yellow Label" Brut, Reims, France 120.00

BRIGHT AND BRISK

- Little Black Dress Pinot Grigio, California 37.00
- Ecco Domani Pinot Grigio, Italy 40.00

FRESH AND FRUITY

- Chateau St. Michelle Riesling, Washington State 40.00
- Seven Daughters Moscato, California 48.00

TART AND TANGY

- Kim Crawford Marlborough New Zealand, Sauvignon Blanc 77.00
- Markham Napa Valley, California, Sauvignon Blanc 54.00

CREAMY AND COMPLEX

- Greystone Chardonnay, California 35.00
- Kendall-Jackson 'Vintner's Reserve' Chardonnay, California 46.00
- LaCrema Chardonnay, Monterey, California 90.00
- Sonoma-Cutrer Chardonnay, Sonoma Coast, California 100.00

REFRESHING ROSÉS

- M. Chapoutier Belleruche Rosé (Côtes du Rhône), Rhone, France 45.00
- Kim Crawford Rosé, Hawkes Bay, New Zealand 60.00
- Beringer White Zinfandel, Napa, California 33.00

RED WINE

RIPE AND RICH

- The Federalist Honest Red Blend, California 55.00
- Mark West Pinot Noir, California 38.00
- Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California 46.00
- Meiomi Pinot Noir, California 60.00
- 14 Hands Merlot, Washington State 33.00
- Dreaming Tree 'Crush' Red Blend, California 52.00

SPICY AND SUPPLE

- Cline 'Ancient Vines' Zinfandel, California 59.00
- Jacob's Creek Classic Shiraz, Southeastern Australia 40.00

BIG AND BOLD

- Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington 32.00
- Louis Martini Cabernet Sauvignon, Sonoma, California 53.00
- Simi Cabernet Sauvignon, Alexander Valley, California 69.00
- Chimney Rock Cabernet Sauvignon, Napa Valley, California 195.00

NON-ALCOHOLIC REFRESHMENTS

We offer a bevy of non-alcoholic beverages to quench thirsts with a culinary twist. Bright, refreshing fruit waters showcase unexpectedly delicious flavor combinations like Rosemary Lime and Minted Watermelon.



NON-ALCOHOLIC REFRESHMENTS

Customize your event with the right beverage services
based on your group from the options below.

ALL NATURAL FRUIT WATERS

choose two

Strawberry Jalapeño

Cucumber Lemon

Peach Pineapple

40.00 per gallon

HOT CHOCOLATE BAR

A candy bar in a cup! Delicious warm chocolate with fresh whipped cream, chocolate sprinkles, and delightful mini marshmallows 6.00 per guest

FRESHLY BREWED CARIBOU COFFEE

Regular and decaffeinated with cream and sweeteners 36.00 per gallon

HOT TEA SERVICE

Black and herbal selections with lemons and honeys 20.00 per order, serves 12 guest

FRESHLY BREWED ICED TEA

Served with lemons and sweeteners 28.00 per gallon

ASSORTED SOFT DRINKS (12 OZ)

Coke, Diet Coke, Coke Zero Sugar and Sprite 4.00 each

ASSORTED INDIVIDUAL JUICES

Orange, Mixed Berry and Apple 4.00 each

BOTTLED WATER 5.00 each

SPARKLING WATER 4.00 each

SAN PELLEGRINO SPARKLING WATER (1L)

9.00 each

POWERADE 4.00 each

ENERGY DRINKS 5.00 each

317 *On Rice Park*
EVENT CENTER



HOME OF THE MINNESOTA WILD CORPORATE OFFICES