



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

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

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

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

GENERAL INFORMATION

Banquet Facilities

TURNBERRY HALL

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

LARGE TURNBERRY

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

SMALL TURNBERRY

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

ST. ANDREWS

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

SETH RAYNOR

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

MUND BOARDROOM

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

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

DAYTIME (6:30 am – 4:30 pm)

Room	Sunday-Friday	Saturday
Turnberry Hall	\$200.00	\$500.00
Large Turnberry	\$200.00	\$500.00
Small Turnberry	\$150.00	\$300.00
St. Andrews	\$150.00	\$200.00
Seth Raynor	\$75.00	\$75.00
Mund Boardroom	\$75.00	\$75.00

EVENINGS (5:00 pm – 12:00 am)

Room	Sunday-Thursday	Friday	Saturday
Turnberry Hall	\$300.00	\$800.00	\$1200.00
Large Turnberry	\$300.00	\$800.00	\$1200.00
Small Turnberry	\$150.00	\$300.00	\$200.00
St. Andrews	\$150.00	\$200.00	\$150.00
Seth Raynor	\$75.00	\$100.00	\$100.00
Mund Boardroom	\$75.00	\$100.00	\$100.00

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

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

Policies & Procedures

ROOM RENTAL & DEPOSITS

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

BOOKING CONTRACT, BILLING & PAYMENT

A contract must be signed and returned when an event is booked. An estimated bill will be presented for full pre-payment one week prior to the scheduled date for all **non-member** functions. We accept cash, personal check or cashiers check. **We do accept credit cards but a 3% fee will be added to the total due.** Any additional payment will be required the next business day following the event. Overpayment will be refunded through the Accounting Department the following business day.

CANCELLATIONS

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

SALES TAX & SERVICE CHARGE

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

GUARANTEES

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

FOOD & BEVERAGE REGULATIONS & TOBACCO PRODUCTS

Due to Health Department Regulations and club policy, Midland Hills Country Club must provide food and beverage consumed on the premises. Health Department Regulations prohibit us from allowing guests to take home extra food and beverage. Our liquor license states all alcoholic beverages must be purchased and consumed at the Club.

We have the right to confiscate any personal alcohol brought onto the premises. Midland Hills Country Club is a non-smoking facility. The use of tobacco products is prohibited inside the clubhouse.

DAMAGE CHARGES

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

VACATE & LAST CALL TIMES

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

BALLROOM ENTRANCE, FACILITIES ACCESS & PHOTOGRAPHY

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

EVENT SET-UP & TEAR DOWN

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

ALCOHOL CONSUMPTION POLICY

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

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

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

MENUS & PRICING

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

MENU TASTINGS

A food tasting may be pre-arranged through our catering office at the banquet menu price, please call the office to schedule these events at least one week prior. A menu tasting can be scheduled during non-peak meal periods.

TABLE LINEN

Ivory colored tablecloths, and either ivory or burgundy napkins are available at no charge. Other linen colors may be made available at an extra charge.

SKIRTING

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

VENDORS

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

Additional Fees

CAKE PLATE FEE

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

CEREMONY SET-UP FEE

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

BARTENDER CHARGES

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

CHEF CHARGES

There is a \$90.00 per chef charge per live food station (i.e. carving, prepared to order). Catering Office will give recommendation as to how many chefs are needed.

ICE CARVINGS

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

VALET CHARGES

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

COAT CHECK

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

AUDIO VISUAL EQUIPMENT

LCD Projector.....	\$100.00
Piano.....	\$100.00
Dance Floor.....	\$250.00
Lavaliere or Cordless Microphone.....	\$50.00
Podium	\$30.00
Staging (per 6'x8' section).....	\$40.00
TV, VCR, and DVD Player.....	\$30.00
Projection Screen (with table for projector).....	\$20.00
Overhead Projector.....	\$20.00
Flip Charts & Markers.....	\$25.00
Telephone.....	\$25.00
Easel.....	\$15.00
Extension Cord / Surge Protector.....	\$5.00
Mirrors / Votives.....	\$1.00 each
Fax Machine.....	\$0.50 per use
Copies.....	\$0.15 per copy
Color Copies.....	\$0.50 per copy

***Other audiovisual needs available upon request.

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

Driving Directions

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

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

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

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

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

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

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

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

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

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

FROM THE NORTH (Duluth, Wyoming, Hinckley)

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

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

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

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

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

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

2017 BANQUET MENU

Breakfast Entrées & Brunch Buffets

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

Breakfast Entrées - Breakfast entrées include coffee and tea.

BREAKFAST SANDWICH **\$11**

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

OATMEAL **\$11**

Hearty bowl of oatmeal accompanied by a side of brown sugar and raisins.
Served with whole wheat toast and fresh fruit.

FRENCH TOAST **\$11**

Cinnamon French toast served with warm maple syrup, maple link sausages, and fresh fruit.

FRESH FRUIT PLATE **\$12**

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

BREAKFAST BURRITO **\$12**

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

FRESHLY BAKED EGG STRATA **\$12**

Classic egg bake with a choice of ham and Cheddar cheese OR peppers, onions and Mozzarella cheese, served with fresh fruit.

BLUEBERRY PANCAKES **\$11**

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

SCRAMBLED EGG BREAKFAST **\$13**

Scrambled eggs, maple link sausages, cheesy hashbrowns, fresh fruit and breakfast pastry.

EGGS BENEDICT **\$13**

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

SCRAMBLED EGG EN CROUTE **\$13**

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

Breakfast Buffets

Continental Breakfast **\$9**

Coffee & Tea
Orange Juice
Assorted Breakfast Pastries

Deluxe Continental **\$12**

Coffee & Tea
Orange Juice
Assorted Breakfast Pastries
Sliced Fruit

All American **\$16.50**

Coffee & Tea
Orange Juice
Assorted Breakfast Pastries
Scrambled Eggs
Bacon (2 pieces of bacon per guest)
Sausage (1 sausage link per guest)
Cheesy Hash Browns
Sliced Fruit

A la Carte Items

Caramel Rolls \$2.25 per person
Yogurt \$2.25 per person
Carafe of Juice \$9.00 per carafe
Assorted Muffins \$19.50 per dozen
Bagels & Cream Cheese \$19.50 per dozen

Add to Your Buffet

Sliced Fresh Fruit \$2.50 per person
Pancakes (choice of plain, blueberry or chocolate chip) \$2.25 per person
Smoked Salmon & Bagels \$4.50 per person
Omelet or Waffle Station \$4.00 per person
(plus \$90 Chef fee)

****Customized Brunches Available for Groups of 25 or more****

Luncheons

All luncheon entrées include warm rolls with butter, coffee, tea, and milk.

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

Plated Luncheon Entrées

Luncheon entrées includes choice of Midland Hills salad, Caesar salad, or garden salad.

Specialty salads start at \$1.75 extra per person. Served with your choice of starch and vegetable.

WALLEYE PIKE

\$19

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

Served with your choice of starch and vegetable.

MINNESOTA CHICKEN

\$18

Roasted boneless chicken breast stuffed with wild rice drizzled with a morel mushroom cream sauce.

Served with your choice of starch and vegetable.

PREMIER CHICKEN

\$18

Roasted red pepper and feta stuffed chicken breast with a pesto cream sauce.

Served with your choice of starch and vegetable.

MIDLAND HILLS CHICKEN

\$18

Almond breaded, sautéed chicken breast with a brandy cream sauce.

Served with your choice of starch and vegetable.

DIJON CHICKEN

\$18

Dijon and breadcrumb crusted chicken breast baked and served with a Dijon cream sauce.

Served with your choice of starch and vegetable.

CHICKEN POT PIE

\$15

Chicken breast in a rich cream sauce with potatoes, onions, mushrooms, peas and carrots

topped with a delicate puff pastry.

BOURBON STREET PENNE PASTA

\$15

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

Add Chicken

\$17

BEEF TIPS

\$19

Traditional beef stroganoff served over garlic mashed potatoes or egg noodles.

Served with your choice of vegetable.

PORK CHOP

\$19

8-ounce grilled pork chop with a roasted apple and Dijon cream sauce.

Served with your choice of starch and vegetable.

TOP SIRLOIN STEAK

\$20

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

STARCH CHOICES

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

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES *(add \$1.00)*

Grilled Asparagus
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Luncheons (continued)

Includes coffee, tea, and milk. *Multiple entrées served are subject to a split plate charge. Maximum of three entrées.*

Luncheon Sandwiches - Add a cup of soup for \$3 per person.

DELI SANDWICH	\$14
A combination of turkey and ham served on either a croissant or a Focaccia roll. Served with cheese, lettuce, tomato and red onion garnish, chips and a pickle spear.	
HALF DELI SANDWICH & CUP OF SOUP	\$13
PULLED PORK SANDWICH	\$14
Barbecue pork served on onion bun with Muenster cheese. Served with coleslaw and a pickle spear.	
TUNA OR CHICKEN SALAD SANDWICH	\$13.50
Classic tuna or chicken salad with lettuce and tomato served on a croissant. Served with chips and a pickle spear.	
OPEN FACE TURKEY SANDWICH	\$14
Carved roast turkey with gravy on white bread with garlic mashed potatoes and green beans almonidine.	
CHICKEN CAESAR SALAD WRAP	\$13.50
A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmegiano-Reggiano cheese, and traditional Caesar dressing. Served with chips and a pickle spear.	
CHICKEN CLUB	\$14
Grilled chicken breast, Cheddar cheese, bacon, lettuce, and tomato on a multi-grain whole wheat bun. Served with chips and pickle spear.	
CHIPOTLE CHICKEN WRAP (max 50 guests)	\$13.50
A tortilla filled with grilled chicken, Arugula, red onion, tomatoes, Mozzarella cheese and Chipotle mayonnaise. Served with chips and a pickle spear.	
VEGGIE WRAP	\$13.00
A spinach tortilla filled with roasted vegetables, Romaine lettuce and herbed goat cheese. Served with chips and a pickle spear.	

Salad Luncheon Entrées – Salad selections include warm rolls with butter. Add a cup of soup for \$3 per person.

Substitute shrimp or salmon add \$3 per person.

GRILLED CHICKEN CAESAR	\$14
Grilled chicken breast served warm over Romaine lettuce, tomato wedges and black olives tossed with homemade croutons, Parmegiano-Reggiano cheese, and traditional Caesar dressing.	
RASPBERRY CHICKEN SALAD	\$15
Grilled chicken breast served warm over mixed greens with Mandarin oranges, bleu cheese crumbles, cashews, strawberries, and golden raisins in a raspberry-tarragon vinaigrette.	
GREEK CHOPPED SALAD	\$15
Mixed greens tossed with warm grilled chicken, Feta, red onions, artichoke hearts, Kalamata olives, and oregano vinaigrette.	
COBB SALAD	\$15
Romaine and iceberg lettuce topped with sliced chicken breast, tomato, bleu cheese, eggs, bacon, avocado, and tossed in a creamy Dijon dressing.	
ROASTED APPLE & CHICKEN SALAD	\$15
Grilled chicken breast served warm over baby spinach, roasted apples, Manchego cheese and candied walnuts, drizzled with apple cider vinaigrette.	

Luncheons (continued)

Includes coffee, tea, and milk. Luncheon entrées includes warm rolls with butter and choice of Midland Hills salad, Caesar salad, or garden salad. Specialty salads start at \$2.00 extra per person.

Vegetarian Luncheon Entrées

PORTOBELLO MUSHROOM & SPINACH RAVIOLI	\$17
Served with a roasted garlic cream sauce.	
ROASTED VEGETABLE CALZONE	\$17
Pizza dough stuffed with roasted vegetables, wild mushrooms, asparagus, Mozzarella, Parmesan, and Marinara sauce.	
STEAMED VEGETABLE PLATE	\$16
Served over brown rice.	
BUTTERNUT SQUASH RAVIOLI	\$17
Served with dried cranberries and toasted pecans in a white wine cream sauce.	
PASTA PRIMAVERA	\$17
Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.	
WILD MUSHROOM RISOTTO	\$17
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.	

Luncheon Buffets – (Minimum of 30 people)

Includes coffee, tea, and milk. Fresh fruit available for an additional \$2 per person

EXECUTIVE DELI BUFFET	\$18.50
Albacore tuna salad, sliced meats (ham, turkey & roast beef), sliced cheeses, croissants and assorted rolls, soup tureen, Caesar salad, potato chips, roasted baby red potato salad, assorted cookies, mayonnaise, mustard, lettuce, tomato, red onion, and pickle spears.	
BARBECUE BUFFET	\$19
Grilled chicken, burgers, brats, Caesar salad, roasted baby red potato salad, corn on the cob, potato chips, sliced cheeses, assorted buns, mayonnaise, ketchup, mustard, lettuce, tomato, red onion, relish, pickle spears, and assorted cookies.	
ITALIAN BUFFET	\$19
Caesar Salad, garlic breadsticks, penne and linguini pasta noodles, Marinara and Alfredo sauces, grilled chicken breast, meatballs, mixed veggies, and assorted cookies. (Add Steak \$2.50 per person. Add Shrimp \$3.00 per person.)	
MEXICAN BUFFET	\$18.50
Ground beef, grilled chicken, hard and soft taco shells, lettuce, tomatoes, red onions, black olives, cheddar cheese, salsa, sour cream, guacamole, tortilla chips, Spanish rice and black beans, and assorted cookies. (Add Steak \$2.50 per person. Add Shrimp \$3.00 per person.)	
BUILD YOUR OWN SOUP & SALAD BUFFET	\$18.75
Warm grilled chicken breast, shrimp, Romaine lettuce, spring greens, croutons, tomatoes, pickles, red onions, cucumbers, olives, Parmesan cheese, bleu cheese, cheddar cheese, beets, strawberries, pineapple, pecans, bacon crisps, sunflower seeds. Caesar dressing, ranch dressing, raspberry vinaigrette, Dijon dressing, assorted rolls, soup tureen, broccoli salad, pasta salad, and assorted cookies.	
LIVE ACTION PASTA STATION (made to order)	\$20
Chicken, meatballs, shrimp, linguini, penne, white sauce, red sauce, assorted vegetables, and Parmesan cheese. Caesar salad, garlic bread and assorted cookies. <i>A labor charge of \$90.00 per chef will be applied for live stations.</i> <i>Catering Office will give recommendation as to how many chefs are needed.</i>	
CREATE YOUR OWN LUNCH BUFFET – includes warm rolls with butter	\$20
Choose Three Items	Choose Two Items
Caesar Salad	Bourbon Street Penne Pasta (with or without chicken)
Midland Hills Salad	Roasted Turkey
Garden Salad	Pork Loin
Amaretto Glazed Mini Carrots	Premier Chicken
Green Beans Almondine	Midland Hills Chicken
Vegetable Medley	Minnesota Chicken
Steamed Broccoli	Grilled Salmon with Citrus Butter
Garlic Mashed Potatoes	Walleye – Lightly Breaded and Baked
Roasted Baby Red Potatoes	Honey Baked Ham
Wild Rice Pilaf	Beef Tips
Baked Potato	Striploin (Add \$3 per person)
	Roast Beef Tenderloin (Add \$4 per person)
Included Item	
Assorted Cookies & Bars	
For \$3 more – choose one item	
Apple Pie, Carrot Cake, Chocolate Cake, Turtle Cheesecake, Cheesecake with Fresh Berries, Chocolate Mousse Cake	

Hors D'oeuvres – by the dozen

Hot

- Bacon Wrapped Prawns - \$36
- Coconut Shrimp with Piña Colada Sauce – \$33
- Steak Fajita Quesadilla (12 slices) – \$26
- Crab Quesadilla (12 slices) – \$26
- Chicken Quesadilla (12 slices) – \$24
- Wild Mushroom Quesadilla (12 slices) – \$24
- Grilled Vegetable Quesadilla (12 slices) – \$24
- Crab & Cream Cheese Stuffed Mushrooms – \$26
- Gorgonzola & Cream Cheese Stuffed Mushrooms – \$26
- Spinach & Boursin Stuffed Mushrooms – \$26
- Mini Beef Wellingtons – \$28
- Crab Cakes with Spicy Aioli – \$27
- Breaded Artichoke Hearts with Lemon Aioli – \$24
- Bacon Wrapped Scallops – \$30
- Asparagus Wrapped in Phyllo – \$23
- Brie & Raspberry Purses – \$23
- Barbecue or Swedish Meatballs – \$23
- Teriyaki Bacon Wrapped Water Chestnuts – \$24
- Assorted Mini Gourmet Pizzas – \$23
- Buffalo, Barbecue, or Pineapple-Chipotle Style Chicken Wings – \$22
- Teriyaki Beef Skewer – \$28
- Chicken Satay with Peanut Sauce – \$27

Cold

- Crab Claws with Cocktail Sauce – \$34
- Cocktail Shrimp with Cocktail Sauce – \$36
- Oysters on a Half Shell – \$24
- Southwest Chicken Salad in Phyllo Cup – \$24
- Roast Beef & Boursin Roll Up – \$24
- Asparagus Wrapped in Beef Tenderloin – \$26
- Cucumber with Dill Sour Cream & Bay Shrimp – \$24
- Sirloin & Horseradish Sour Cream Crostini – \$24
- Assorted Finger Sandwiches – \$23 (*Egg, Tuna & Cucumber*)
- Prosciutto & Grilled Onion with Balsamic Glaze Crostini – \$24
- Smoked Turkey, Ham and Cream Cheese Pinwheel – \$23
- Smoked Salmon & Dill Cream Cheese Crostini – \$24
- Prosciutto & Melon Skewers – \$22
- Tomato Bruschetta Crostini – \$22
- Pear & Gorgonzola Crostini – \$22
- Cherry Tomatoes with Herb Creamed Cheese – \$22
- Tuna Salad Crostini – \$22
- Deviled Eggs – \$22
- Antipasto Skewers – \$22
- Roasted Red Pepper & Hummus Roll Up – \$22

Snacks & Break Items

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

Entertainment Platters

	<u>Small</u>	<u>Large</u>
	Serves approximately - 25 people	
PARTY SUB (Serves 10) Large baguette with ham, turkey, salami, cheddar, lettuce, tomato, and onion. Served with a side of mayo and mustard.	\$35	
SOUTHWEST 7-LAYER DIP Refried beans, cream cheese, cheddar cheese, tomatoes, salsa, scallions and sour cream layered and served with tortilla chips.	\$50	
ITALIAN BRUSCHETTA TRAY Crispy toasted slices of Italian bread complemented with a basil and Parmesan infused tomato topping that is nestled in the center of the tray.	\$50	
HOT CRAB DIP Creamy crab dip served with toasted pita chips.	\$55	
SPINACH & ARTICHOKE DIP Creamy spinach and artichoke dip served with toasted baguette slices.	\$50	
RASPBERRY BRIE EN CROUTE Brie layered with raspberries baked in a puff pastry shell. Served with gourmet crackers.	\$65	
GOURMET VEGETABLE TRAY A variety of fresh produce arranged around ranch or dill dipping sauce.	\$70	\$130
GRILLED VEGETABLE TRAY Assortment of fresh balsamic marinated grilled vegetables served with Chipotle pepper dip.	\$80	\$140
CLASSIC MEAT & CHEESE TRAY Sliced ham, roast turkey, roast beef and salami accompanied by gourmet assorted cheeses. Garnished with an assortment of mixed olives and cherry peppers. Served with selected breads.	\$90	\$170
SMOKED SALMON PLATTER A magnificent display of smoked salmon, served with crackers, capers, eggs and red onions.	\$100	\$190
BRUSCHETTA TABLE SPREAD Olive tapenade, spinach and artichoke dip, tomato bruschetta, and two caprese strudels served with toasted baguette, flatbread crackers, sliced Ciabatta bread.	\$100	\$190
ANTIPASTO PLATTER Assortment of sliced cured meats, gourmet cheeses, grilled marinated vegetables, and queen olives.	\$100	\$190
RAINBOW FRUIT TRAY A colorful arrangement of fresh fruit.	\$110	\$200
GOURMET CHEESE & FRUIT TRAY Variety of gourmet cheeses served with an assortment of crackers and fresh fruit.	\$120	\$215
WHIPPED POTATO STATION Whipped potatoes, accompanied by an assortment of delicious toppings including spinach and artichoke dip, gravy, horseradish cream, bleu cheese, ranch dressing, bacon, whipped butter, cheddar cheese, Parmesan cheese, sour cream, scallions, and sun-dried tomatoes.	\$120	\$215

Live Chef Stations

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

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

ROAST TURKEY BREAST	\$120
Served with mini rolls, cranberry mayonnaise and imported mustard. Serves approximately 20 people	
BAKED HAM WITH HONEY BOURBON GLAZE	\$160
Served with mini rolls and imported mustard. Serves approximately 30 people	
HERB CRUSTED ROAST PORK LOIN	\$140
Served with mini rolls and whole grain mustards. Serves approximately 20 people	
ROAST STRIP LOIN OF BEEF	\$200
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	
ROASTED TENDERLOIN	\$240
Served with mini rolls and a wild mushroom demi-glace. Serves approximately 20 people	
PRIME RIB	\$250
Served with mini rolls, creamy horseradish sauce and au jus. Serves approximately 25 people	
LIVE ACTION FAJITA STATION (made to order)	\$30 per person
Flank steak, chicken, tortillas, red and green peppers, onions, salsa, sour cream and guacamole. Accompanied by Spanish rice and refried beans. (Minimum of 30 people required)	
LIVE ACTION PASTA STATION (made to order)	\$32 per person
Chicken, meatballs, shrimp, linguini, penne, white sauce, red sauce, assorted vegetables, and Parmesan cheese. Accompanied by Caesar salad and garlic bread. (Minimum of 30 people required)	

Dinner Entrées

Includes warm rolls, coffee, tea, and milk. Served with your choice of starch and vegetable.
Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$2 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Seafood

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

Beef & Pork

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

STARCH CHOICES

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

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES *(add \$1.00)*

Grilled Asparagus
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Entrées (continued)

Includes warm rolls, coffee, tea, and milk. Served with your choice of starch and vegetable.
Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$2 extra per person.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Poultry

BONE-IN CHICKEN BREAST **\$28**

Roasted bone-in chicken breast in pan jus.

HERBED STUFFED CHICKEN BREAST **\$28**

Roasted chicken breast stuffed with herbed bread, Parmesan cheese and topped with a creamy Roma tomato sauce.

MIDLAND HILLS CHICKEN **\$28**

Almond breaded, sautéed chicken breast with a brandy cream sauce.

MINNESOTA CHICKEN **\$28**

Wild rice stuffed chicken breast with a morel mushroom sauce.

PREMIER CHICKEN **\$28**

Roasted red pepper and feta stuffed chicken breast with a pesto cream sauce.

CHICKEN MARSALA **\$28**

Sautéed chicken breast in a Marsala wine and mushroom sauce.

CHICKEN PARMESAN **\$28**

Breaded chicken breast topped with marinara sauce and Mozzarella cheese. Served over a bed of pasta.

CHICKEN PICATTA **\$28**

Lightly breaded chicken breast sautéed with a lemon caper butter sauce, served over fettuccine.

STARCH CHOICES

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

VEGETABLE CHOICES

Green Beans Almondine
Amaretto Glazed Mini Carrots
Vegetable Medley
Broccoli

UPGRADE CHOICES (add \$1.00)

Grilled Asparagus
Whipped Sweet Potatoes
Ranch Whipped Potatoes
Cheddar Whipped Potatoes

Dinner Duets

Includes warm rolls, coffee, tea, and milk. Served with your choice of starch and vegetable.
Choice of Midland Hills salad, Caesar salad or garden salad. Specialty salads start at \$2 extra per person.

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

FILET & WALLEYE **\$38**

Combination of a 4oz. filet mignon topped with choice of sauce and lightly breaded and baked walleye.

FILET & SALMON **\$38**

Combination of a 4oz. filet mignon topped with choice of sauce and Atlantic salmon with fruit salsa.

FILET & SWORDFISH **\$38**

Combination of a 4oz. filet mignon topped with choice of sauce and grilled swordfish with sun-dried tomato-basil butter.

FILET & PRAWNS **\$38**

Combination of a 4oz. filet mignon topped with choice of sauce and sautéed prawns in a garlic butter.

FILET & CHICKEN **\$34**

Combination of a 4oz. filet mignon topped with choice of sauce and herb grilled chicken with Roquefort cream sauce.

SALMON & CHICKEN **\$33**

Combination of Atlantic salmon with fruit salsa and herb grilled chicken with a vodka dill sauce.

PRAWNS & CHICKEN **\$33**

Combination of sautéed prawns in garlic herb butter and herb grilled chicken with a roasted red pepper cream sauce.

PORK & CHICKEN **\$32**

Combination of pork tenderloin medallions with a whole grain mustard cream sauce and herb grilled chicken with a cranberry cream sauce.

Vegetarian

PORTOBELLO MUSHROOM & SPINACH RAVIOLI **\$25**

Served with a roasted garlic cream sauce.

ROASTED VEGETABLE CALZONE **\$25**

Pizza dough stuffed with roasted vegetables, wild mushrooms, asparagus, Mozzarella, Parmesan and Marinara sauce.

WILD MUSHROOM RISOTTO **\$25**

Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.

STEAMED VEGETABLE PLATE **\$25**

Served over brown rice.

BUTTERNUT SQUASH RAVIOLI **\$25**

Served with dried cranberries and toasted pecans in white wine cream sauce.

PASTA PRIMAVERA **\$25**

Fresh vegetables sautéed and tossed with penne pasta and a Parmesan cream sauce.

Dinner Buffets

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

MEXICAN BUFFET

\$32.50

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

MINNESOTA BUFFET

\$39

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

ITALIAN BUFFET

\$36

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

MIDLAND HILLS BUFFET

\$39

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

CREATE YOUR OWN DINNER BUFFET – includes assorted rolls with butter

\$40

Choose Three Items

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

Choose Three Items

Bourbon Street Penne Pasta (with or without chicken)
Chicken Tuscany
Herb Stuffed Chicken
Midland Hills Chicken
Grilled Salmon with Citrus Butter
Walleye, Lightly Breaded and Baked
Honey Baked Ham
Beef Tips
Roasted Turkey and Gravy
Pork Loin with a Lingonberry sauce
Prime Rib (Add \$3 per person)
Roast Beef Tenderloin (Add \$4 per person)

Choose Two Items

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

Desserts

Assorted Cookies, Brownies & Bars	\$22.00 per dozen
Chocolate Covered Strawberries (seasonal item)	\$24.00 per dozen
Assorted Mini Pastries & Petit Fours	\$26.00 per dozen
Assorted Cheesecake Lollipops	\$38.00 per dozen
Assorted Dessert Shooters	\$38.00 per dozen
Dessert Buffet	\$10.00 per person
Chef's choice buffet of seasonal desserts including chocolate covered strawberries, mini pastries, mini chocolate mousse cups, and assorted candies and mints.	
Ice Cream Station	\$7.50 per person
Served with vanilla and chocolate ice cream. Includes sauces, whipped cream, cherries, and assorted candy toppings. Includes chef attendant.	
Carrot Cake	\$6.00 per person
Crème Brulee (only available for groups of 50 or less)	\$6.00 per person
Molten Chocolate Cake with Vanilla Ice Cream (only available for groups of 50 or less)	\$7.00 per person
Turtle Cheesecake	\$6.00 per person
Chocolate Pudding Cake	\$6.00 per person
Brownie Sundae	\$6.00 per person
Chocolate Cake	\$5.00 per person
Key Lime Cheesecake	\$6.00 per person
New York Style Cheesecake with Seasonal Berries	\$6.00 per person
Caramel & Sea Salt Cheesecake	\$6.00 per person
Fruit Tart	\$8.00 per person
Banana Cream Pie	\$5.00 per person
Warm Apple Crisp with Ice Cream	\$6.00 per person
Warm Apple Dumpling with Ice Cream	\$6.00 per person
White Chocolate Raspberry Cheesecake	\$6.00 per person
Choice of Pie: Apple, Cherry, Pumpkin, Pecan or French Silk	\$5.00 per person
Sorbet	\$4.00 per person
Strawberry Shortcake	\$5.00 per person
Vanilla or Milk Chocolate Ice Cream Dish	\$5.00 per person

Beverages

Non-Alcoholic Beverages

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

Beer

DOMESTIC BOTTLED BEER	\$4.00
Bud Light, Budweiser, Coors Light, Michelob Golden Draft Light, Miller Lite, Michelob Ultra, O'Doul's and O'Doul's Amber	

IMPORTED & PREMIUM BOTTLED BEER	\$4.50
Summit EPA, Amstel Light, Fulton Lonely Blonde, Stella, and Heineken	

KEG BEER (16 gallons)	
Michelob Golden Draft Light	\$325.00
Leinenkugel Honey Weiss	\$375.00
Summit Pale Ale, Newcastle	\$425.00
(Additional brands available upon request)	

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

HOUSE BRANDS	\$5.50
Bacardi, Crawford Scotch, E & J, Jose Cuervo, Windsor, Seagrams Gin, Seagrams Vodka	

CALL BRANDS	\$6.25
Absolut, Absolut Citron, Amaretto, Bacardi Limon, Captain Morgan, Dewars, Jack Daniels, Jameson, Jim Beam, Kahlua, Malibu, Tanqueray	

PREMIUM BRANDS	\$7.00
Bailey's, Bombay Sapphire, Crown Royal, Grey Goose Vodka, Makers Mark, Southern Comfort	

Wine & Champagne

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

CHAMPAGNE		WHITE WINE		RED WINE	
Coastal Vines	\$24.00	Sterling Vintners, Chardonnay	\$30.00	Sterling Vintners, Merlot	\$26.00
Korbel, Extra Dry	\$28.00	Kendall Jackson, Chardonnay	\$30.00	Coppola, Merlot	\$33.00
Chandon	\$36.00	Coppola, Chardonnay	\$29.00	Rutherford Hill, Merlot	\$40.00
Vueve Clicquot Brut	\$65.00	Lake Sonoma, Chardonnay	\$30.00	Sterling Vintners, Cabernet	\$26.00
		Folie a Deux, Chardonnay	\$32.00	Folie a Deux, Cabernet	\$49.00
		Sonoma Cutrer, Chardonnay	\$43.00	Lake Sonoma, Cabernet	\$42.00
		Rombauer, Chardonnay	\$65.00	Artezin, Zinfandel	\$32.00
Champagne Punch (gallon)	\$45.00	Ferrari-Carano, Pinot Grigio	\$30.00	Line 39, Pinot Noir	\$30.00
		Chateau St. Michelle,	\$27.00	Coppola, Pinot Noir	\$32.00
		Sauvignon Blanc		Greg Norman, Malbec	\$32.00

Add Strawberries or Raspberries to Champagne - \$1.00 per person
All prices are subject to applicable sales tax and service charge.