



Warm. Fresh. Real.

Everything at Tria, from the seasonal, fresh food & friendly service to the warm, inviting ambience is designed to deliver these three simple qualities. Tria provides the sophistication & energy you would expect to find in an urban location without the commute. Host your guests where the service, food & ambience create a lively, enjoyable & memorable experience. We offer something for everyone.

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127
TRIARESTAURANT.COM ... (651) 426-9222 ... INFO@TRIARESTAURANT.COM

Event Center Menu



General Information & Policies

TRIA RESTAURANT, BAR & EVENT CENTER offers a unique experience complete with professional coordination services & award-winning food, ensuring each meeting, group or private dining event is comfortable, productive & memorable.

TRIA RESTAURANT, BAR & PATIO is uniquely designed to provide areas suitable for groups & private dining from 10 to 200. To make your event truly special, each of our distinctive areas sets the mood with cozy fireplaces or a view of the excitement in the kitchen.

THE MARKET is a quaint event space perfect for meetings, receptions, family celebrations, wine tastings, Chef's tables, cooking demonstrations or as a pre-function space.

THE JEROME HILL ROOM provides flexibility, versatility & can accommodate up to 96 guests in a banquet setting. The space is perfect for rehearsal dinners, wedding receptions, corporate events, meetings, conferences, reunions, retreats, family celebrations or any business or social event.

CONFIRMATION OF EVENT / DEPOSITS A non-refundable deposit of the applicable facility fee & 25% of the estimated charges is required with a fully executed Catering Event Agreement to confirm the event. A non-refundable deposit of the remaining 75% of estimated charges is required with the signed Catering Event Policy & all signed Event Orders three (3) business days prior to the function. A signed Catering Event Agreement, signed Catering Event Policy & Signed Catering Event Orders along with a 100% deposit are required in order for services to occur. Host bars will require an estimated bar deposit based on industry standards. To secure replenishment privileges, credit card authorization must be on file in our office prior to the event.

Tria Restaurant, Bar & Event Center accepts MasterCard, Visa, Discover & American Express for up to a maximum of three thousand dollars (\$3,000) per event. All checks for deposits & payments are to be made payable to Tria Restaurant, Bar & Event Center. Should the actual amount owed to Tria Restaurant, Bar & Event Center pursuant to the terms of this Catering Event Agreement exceed the deposit paid, the amount due will be settled to the credit card on file at the conclusion of the event. In the event the amount owed to Tria Restaurant, Bar & Event Center pursuant to the terms of the Catering Event Agreement falls below the deposit paid, a refund check will be issued within 30 business days. The above policies may not be modified without the written consent of an Executive Officer of Tria Restaurant, Bar & Event Center.

FACILITY FEES

Facility fees apply per contracted space, per day, for wireless internet, standard set-up, breakdown, event & facility maintenance. Service charge & applicable taxes apply to all facility fees.

ROOM RENTAL FEES

Room rental fees will apply for each contracted space where either the applicable waiver or minimum is not met before all facility fees, service charges & applicable taxes. All room rentals include standard linens & napkins, tables, chairs, flatware, glassware, dishware & buffet pieces. Any additional needs are available for rental at an additional charge.

EVENT SPACE WAIVERS & MINIMUMS

Event space waivers will apply to all space rented Monday through Sunday prior to 4:00 p.m. & Monday through Thursday after 4:00 p.m. Event space minimums will apply to all space rented on Friday, Saturday or Sunday evenings.

EVENT SPACE WAIVER

Room rental fees will be waived if the event space waiver (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space waiver, the full room rental fee will apply.

EVENT SPACE MINIMUM

Room rental fees will be waived if the event space minimum (based on the sale of host food & beverage to the Client) is met before all facility fees, service charges & applicable taxes. If food & beverage sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

CANCELLATION

Tria Restaurant, Bar & Event Center has the right to cancel this Agreement for good cause, which shall be defined as non-payment by Client or refusal of Client to communicate with Tria Restaurant, Bar & Event Center. If cancellation occurs as noted above, the Client shall forfeit all prepaid fees & deposits.

This Agreement may not be cancelled solely to allow Tria Restaurant, Bar & Event Center to book a different Client for the same date & space. If the Client cancels the event for any reason whatsoever, the Client shall forfeit 100% of any deposit paid.

General Information & Policies

FACILITY RENTAL TIME PERIODS

Monday through Friday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 4:00 p.m.

Morning through afternoon events may be contracted from 7:00 a.m. & must be completed by 4:00 p.m.

Evening events may be contracted from 5:00 p.m. & must be completed by 12:00 a.m.

Saturday & Sunday:

Morning events may be contracted from 7:00 a.m. & must be completed by 10:00 a.m.

Afternoon events may be contracted from 11:00 a.m. & must be completed by 2:00 p.m.

Evening events may be contracted from 3:00 p.m. & must be completed by 12:00 a.m.

(In the event that we are able to accommodate an extension to the time frames listed above, a per hour service fee may apply.)

EXTENDED HOURS / SERVICE AFTER MIDNIGHT

A service fee based on the space contracted of up to \$500.00 per hour will apply to extended hours of service & service after midnight.

HEALTH & INSURANCE REGULATIONS

Food safety & licensing regulations prevent the removal of prepared food from the premises once it has been served.

ALCOHOLIC BEVERAGES

No alcoholic beverages shall be brought into the facility for sampling or consumption. Minnesota State Law prohibits persons under the age of 21 to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

RIGHT TO REQUIRE IDENTIFICATION

Tria Restaurant, Bar & Event Center reserves the right to require proof of identification showing the age of any & all persons requesting alcoholic beverages. Tria Restaurant, Bar & Event Center shall have the right to exercise its right to require identification & proof of age in its sole & absolute discretion.

The Client agrees to indemnify & hold Tria Restaurant, Bar & Event Center harmless from claims arising from Tria Restaurant, Bar & Event Center exercising its right to require identification from the Client or the Client's guests & invitees.

RIGHT TO REFUSE TO SERVE ALCOHOL

Tria Restaurant, Bar & Event Center reserves the right to refuse service of alcohol to anyone that it deems to be intoxicated in its sole & absolute discretion. The Client agrees to indemnify & hold Tria Restaurant, Bar & Event Center harmless from claims arising from Tria Restaurant, Bar & Event Center exercising its right to refuse to serve alcohol to the Client or the Client's guests & invitees.

LAST CALL FOR ALCOHOL

Bar service will conclude at least thirty minutes prior to the building vacate time contracted with last call occurring at least forty five minutes prior to bar closing.

DÉCOR

Tria Restaurant, Bar & Event Center does not permit the affixing of anything to the walls, floors, ceilings or outdoor poles with nails, staples, tape or other substances unless approved by your Catering Representative. Tria Restaurant, Bar & Event Center requires that all candles be enclosed. Tria Restaurant, Bar & Event Center does not allow the use of any confetti or glitter.

ENTERTAINMENT & THIRD-PARTY VENDORS

In the event Tria Restaurant, Bar & Event Center contracts the services for third-party vendors to enhance the event on the Client's behalf, a 10% up-charge to all third party vendor services will apply. Tria Restaurant, Bar & Event Center reserves the right to regulate volume, conduct, set-up & tear-down of vendors to ensure a pleasant experience for all of our guests. No entertainment may be allowed to perform later than 11:30 p.m. unless extended hours of service are contracted. One hour is allowed after the entertainment is concluded to take down & remove equipment from the facility. Any extraordinary set-up requirements will be charged at an appropriate rate; the charge will be based upon the request & agreed upon in advance of the event.

NO SMOKING POLICY

Tria Restaurant, Bar & Event Center is smoke free. Guests are not permitted to smoke or vape anywhere inside Tria Restaurant, Bar & Event Center.

WEDDING CEREMONY & RECEPTION PACKAGES

Tria Restaurant, Bar & Event Center offers one of the most warm & intimate environments in the area to hold a wedding ceremony & reception. Our Ceremony & Reception Packages include the selected space with many of the most requested components of a complete wedding ceremony & reception. Please refer to the Wedding Ceremony & Reception Package Brochures for more information & pricing.

OFF PREMISE CATERING SERVICE FEES

A transportation fee will apply to all off premise catering services. A per person set-up fee will apply to all full service catering events. Food & beverage minimums apply to all off premise catering events based on the type & scope of the event.

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127

TRIARESTAURANT.COM ... (651) 426-9222 ... INFO@TRIARESTAURANT.COM

Services & Rental Information

INTERNET SERVICES

Wireless Internet Complimentary

BUSINESS SERVICES

Black & White Copy (Per Copy)	.15
Color Copy (Per Copy)	.50
Black & White Printing (Per Copy)	.15
Color Printing (Per Copy)	.50
Fax (1st Page)	.75
Fax (Each Additional Page)	.25

PRESENTATION SUPPLIES

Easel	10
Flip Chart, 3M Post It Pad & Markers	45
Additional Flip Chart 3M Post It Pad	15
Podium	25

ELECTRICAL

Extension Cord / Multi-Plug Surge Protector	10
---	----

AUDIO

Background Music	Complimentary
Audio Patch to House Sound	30
Polycom Speaker Phone	75
Wired Mic & Stand	30
Wireless Hand Held Mic & Stand	75
Wireless Lavalier Mic	75
Sound System	150
(House Speakers & Wireless Mic)	

VIDEO

LCD Projector & Tripod Screen	150
Tripod Screen	25
Flat Screen TV	100
Video Presentation Package	200
(Includes: Podium, Wireless Mic, LCD Projector, Screen)	

WEDDING CEREMONY PACKAGES

INDOOR CEREMONY PACKAGE

Complete Indoor Ceremony Set	1000
Tria's Jerome Room	
Up to 100 Chairs	
Up to 4 Skirted Tables	
Facility Fee, Ceremony Set Up & Clean Up	
Bottled Water for Bridal Party & Guests (1 per person)	
Wedding Coordinator On Site	
In-House Music System	
One Hour Rehearsal Prior to Wedding Day	
(Based on Availability)	

OUTDOOR CEREMONY PACKAGE

Complete Outdoor Ceremony Set	1500
Tria's Patio	
Up to 100 Chairs	
Up to 4 Skirted Tables	
Facility Fee, Ceremony Set Up & Clean Up	
Bottled Water for Bridal Party & Guests (1 per person)	
Wedding Coordinator On Site	
One Hour Rehearsal Prior to Wedding Day	
(Based on Availability)	

CEREMONY ENHANCEMENTS

Carolina Arbor (outdoor use only)	75
AV Package	200
(Microphone, Stand, Two Speakers & Audio Mixer)	

TABLE LINENS

62" x 62" White, Ivory or Black Linen	5
85" x 85" White, Ivory or Black Linen	5
52" x 114" White, Ivory or Black Linen	5
Napkins (Various Colors, Each)	.50

TABLE TOP

Number Stands & Numbers (Each)	1
Votive Candle (Set of 3)	3
52" x 114" White, Ivory or Black Linen	5
Floral Bud Vase Centerpiece (Each)	15

Additional Audiovisual Equipment Available Upon Request.

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127

TRIARESTAURANT.COM ... (651) 426-9222 ... INFO@TRIARESTAURANT.COM

Catering Information

MENU SELECTION

Our menus offer a variety of food & beverage options in a wide range of price points. Please select your favorite menu from the varied options or if you have something specific in mind, your Sales Representative along with our Executive Chef, will be happy to tailor a menu to your preferences. Arrangements can be made to accommodate special dietary needs.

SUBSTITUTIONS

Tria Restaurant, Bar & Event Center shall have the right to substitute products or services originally intended to be used in the event to account for market conditions & availability. Such substitutions shall be made & communicated to the Client to ensure the highest quality possible of equal value within the price range quoted.

FOOD WITH A CONSCIENCE

We can create menus using food that is sourced locally & grown or raised naturally, without antibiotics or hormones. Sustainable menus & pricing are based upon seasonal market conditions & availability.

SUSTAINABILITY

With experience in programs designed & implemented to recycle & compost most waste, Morrissey Hospitality Companies, Inc. has been recognized as a regional leader in sustainability. To learn more about efforts & how your event can contribute, please contact your Sales Representative.

PRICING

Pricing is quoted in advance of an event, but is subject to change due to fluctuating market pricing. Menu pricing will be guaranteed for a maximum of sixty days with a signed catering event agreement & deposit on file. All pricing is subject to a 22% service charge which is not exclusively a gratuity to the staff working the event. A 4% surcharge has been added to your bill to contribute to the restaurants efforts to provide wages and benefits to attract and retain the talented team members who deliver your guest experience. The surcharge applied to your bill is not a server gratuity, is not obligatory, and will be removed from your bill by your server if requested. Applicable state sales & liquor taxes will be applied to all orders including the service charges applied to those orders.

MULTIPLE ENTRÉE FEE

When selecting multiple entrées, a multiple entrée fee of \$1.00 per person will apply for each entrée selection. We request that the same accompaniments be selected for all entrées.

DESSERT WAIVER FEE

Due to exclusivity rights, outside food & beverage are not permitted within Tria Restaurant, Bar & Event Center with the exception of pre-approved specialty wedding cakes that are purchased from & delivered by a licensed bakery, to which a dessert waiver fee of \$2.50 per person will apply.

CATERING EVENT ORDERS

Signed Catering Event Orders need to be received by the Catering Office fourteen (14) days prior to the event day in order to ensure the availability of all items.

GUARANTEES

So that proper planning & execution of the event may occur, the Client is required to guarantee the number of attendees. The number of attendees estimated by the Client on the Event Order will be deemed the guaranteed number of attendees for purposes of this agreement unless the Client notifies Tria Restaurant, Bar & Event Center in writing changing the number of guaranteed attendees within the time frames discussed below. The Client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function. It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, three (3) business days prior to the event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday.

Tria Restaurant, Bar & Event Center will allow for numbers greater than the guarantee by preparing meals & settings for 5% over the guaranteed attendance to a maximum of eight (8). The 5% overage for meals will be prepared as vegetarian. When requesting additional seating above & beyond Tria Restaurant, Bar & Event Center standard for meal functions, an overset fee of \$2.50 will apply for each additional seat provided & a fee of \$7.50 will apply for each additional setting provided.

CATERING & BAR SERVICE

Due to staffing requirements, the following charges and minimums apply to all bar services. A bartender will be provided free of labor charges if sales (exclusive of applicable taxes and service charge) exceed \$300.00 per bar, per three (3) hour period. If sales are not reached, a labor fee of \$95.00 will be applied for each period the minimum is not met.

For bar service, one bartender will be scheduled for every 75 - 100 guests. If requested, additional bartenders can be provided for a fee of \$95.00 per bartender, per three (3) hour period.

TASTINGS

Tastings are complimentary for groups over 60 once the event is officially booked & the required deposit is paid. Tastings may be scheduled no more than four (4) months prior to the event date for up to four (4) guests (including the couple if it is for a wedding reception). Additional guests are \$50.00 per person up to a maximum of 6 guests per tasting.

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127

TRIARESTAURANT.COM ... (651) 426-9222 ... INFO@TRIARESTAURANT.COM

Break Service A la Carte

Coffee or Decaffeinated Coffee

HOT BEVERAGES

One gallon serves approximately 16 cups.
One pot serves approximately 8 cups.

Coffee or Decaffeinated Coffee	48.00 gal	24.00 pot
Hot Herbal Teas or Hot Chocolate	48.00 gal	24.00 pot

COLD BEVERAGES

Soft Drinks & Natural Spring Water 12oz	3.00 each
Sparkling Water 12oz	5.00 each
Orange, Apple or Cranberry Juice	30.00 pitcher
Iced Tea, Lemonade or Fruit Punch	24.00 pitcher

HYDRATION STATIONS

Ice Water with Sliced Cucumbers	18.00 gallon
Ice Water with Sliced Oranges, Lemons & Limes	24.00 gallon

BAKERY

Fruit Filled Strudel	42.00 dozen
Muffins	42.00 dozen
Beignets (served warm)	42.00 dozen
Bagels with Cream Cheese	42.00 dozen
Cookies	42.00 dozen
Blondies	42.00 dozen
Fudge Brownies	42.00 dozen
Cupcakes	42.00 dozen

EGGS

Hard Boiled Eggs	3.00 each
Deviled Eggs	24.00 dozen

FRUIT & SNACKS

Chocolate Dipped Strawberries & Pineapple	3.00 each
Fruit Kebabs	3.50 each
Fruit Cup	4.00 each
Snack Mix	30.00 order
Kettle Chips & Spinach Dip	36.00 order

Breakfast

Include coffee, decaffeinated coffee, hot herbal teas, orange juice & ice water.

Continental Breakfast

Limit up to three (3) hours of service & priced per person.

FRESH START

Fresh Seasonal Fruit, Mini Muffins & Mini Fruit Filled Strudel 13.95

BAGELS & LOX

Bagels with Cream Cheese & Smoked Salmon 17.95

Plated Breakfast

Include assorted freshly baked mini muffins & mini fruit filled strudel.

CRÈME BRÛLÉE FRENCH TOAST

Crème Brûlée Batter, Challah & Pecan Sauce with Choice of Bacon or Sausage Links 15.95

TRIA SCRAMBLE

Scrambled Eggs, Andouille Sausage, Onions, Mushrooms, & Spinach with Creamy Leek Hashbrowns 15.95

EGGS BENEDICT

Pit Ham on Toasted English Muffin with Poached Eggs & Hollandaise with Creamy Leek Hashbrowns 15.95

SUNRISE SCRAMBLE

Scrambled Eggs with Cream Cheese & Chives with Choice of Bacon or Sausage Links & Creamy Leek Hashbrowns 17.95

LOBSTER SCRAMBLE

Scrambled Eggs, Lobster, Cream Cheese & Chives with Creamy Leek Hashbrowns 25.95

Breakfast Buffet

Include fresh seasonal fruit, assorted freshly baked mini muffins & mini fruit filled strudel. Buffets limited to two (2) hours of service. Minimum of 20 guests.

CREOLE BREAKFAST

Scrambled Eggs with Andouille Sausage, Onions, Mushrooms & Spinach with Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup 21.95

MORGAN'S BREAKFAST

Scrambled Eggs with Cream Cheese & Chives, Sausage, Bacon, Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup 23.95

BRUNCH BUFFET

Scrambled Eggs with Cream Cheese & Chives, Sausage Links, Bacon, Creamy Leek Hashbrowns, French Toast with Whipped Butter & Maple Syrup, Caesar Salad, Chicken Fran aise, Grilled Salmon, Asparagus Risotto & Sautéed Vegetables 31.95

5959 CENTERVILLE ROAD, NORTH OAKS, MN 55127

TRIARESTAURANT.COM ... (651) 426-9222 ... INFO@TRIARESTAURANT.COM

Plated Luncheon Starters

Add to any Luncheon Entrée for 6.95.

SOUP DU JOUR

MIXED GREENS SALAD

Radish, Fennel, Onion, Cucumber & Tomatoes with Herb Vinaigrette

CAESAR SALAD

Parmesan & Garlic Croutons

Luncheon Entrée Salads

Include a garlic bread stick.

CHICKEN CAESAR

Parmesan & Garlic Croutons 17.95

CHICKEN POPPY SEED SALAD

Baby Kale, Shaved Brussels Sprouts, Radicchio, Frisée, Brined Feta, Dried Cherries, Sunflower Seeds & Sweet Poppyseed Vinaigrette 19.95

PRIME TOP SIRLOIN

Mixed Greens, Asparagus, Onion, Peppers, Grape Tomato, Bleu Cheese, Fried Onions & Horseradish Vinaigrette 27.95

Luncheon Sandwiches

Include Chef's choice of side salad or kettle chips & a pickle.

HAM & CHEDDAR

With Dijon Mayo, Lettuce & Tomato on Ciabatta 13.95

TURKEY & SWISS

With Garlic Mayo, Lettuce & Tomato on Ciabatta 13.95

CAPRESE

Fresh Mozzarella, Roma Tomatoes, Spinach, Balsamic Glaze, Boursin & Basil Pesto Spread on Ciabatta 13.95 With Chicken 15.95

GRILLED CHICKEN

Provolone, Candied Bacon, Arugula & Peppadew Peppers with Spicy Remoulade 15.95

BACON CHEDDAR BURGER

Candied Pepper Bacon, Tillamook Cheddar, Fried Onions & Heinz 57 Aioli on a Grilled Bun 15.95

Luncheon Plated Entrées

Include bread basket with whipped butter.

Pasta

CHICKEN FETTUCCINE ALFREDO

Parmesan Cheese 19.95

FETTUCCINE ALFREDO

Parmesan Cheese 17.95

Poultry

Include Chef's selected accompaniments.

PAN ROAST HALF CHICKEN

Herb Pan Jus 25.95

CHICKEN FRANÇAISE

Capers, Fine Herbs & Lemon Beurre Blanc 23.95

Meat

PORK CHOP

Boubon Glazed, Fig Chutney & Garlic Mashed Potatoes 25.95

PRIME TOP SIRLOIN FRITES

8oz Prime Top Sirloin served with House Cut Fries & Béarnaise 29.95

Luncheon Plated Desserts

CRÈME BRÛLÉE

Vanilla Cream & Caramelized Sugar 6.95

NEW YORK CHEESECAKE

Served with Seasonal Compote 7.95

SUNDAE

Chocolate Sauce, Whipped Cream with a Cherry on top 7.95

Buffets

Minimum of 20 guests. Limited to two (2) hours of service.

THE MARKET DELI

Mixed Greens Salad with Ranch and Herb Vinaigrette
Kettle Style Chips & Spinach Dip
Potato Salad & Fresh Fruit Salad
A Platter of Thinly Sliced Meats to Include:
Roasted Turkey, Ham & Roast Beef
Served with Lettuce, Tomatoes, Red Onions,
Cheddar & Swiss Cheeses,
Mayonnaise & Dijon Mustard with Kosher Pickles,
Rolls & Sandwich Breads 21.95

ITALIAN

Toasted Garlic Bread
Caesar Salad
Fresh Fruit Salad
Create Your Own Pasta:
Cavatappi & Penne Pastas
Served with Marinara & Alfredo Sauces,
Grilled Seasoned Chicken, Italian Sausage,
& Seasonal Vegetable Medley 25.95

TRADITIONAL HARVEST

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Garlic Mashed Potatoes
Chicken Française
Beef Bourguignon 29.95

CENTENNIAL LAKES

French Baguettes with Whipped Butter
Mixed Greens Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Asparagus Risotto
Chicken Française
Seared Norwegian Salmon 33.95

THE FARMSTEAD

French Baguettes with Whipped Butter
Mixed Greens Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Creamy Leek Potatoes
Seared Norwegian Salmon
Wild Mushroom Tournedos of Beef 37.95

FRENCH COUNTRY

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Sautéed Seasonal Vegetables
Creamy Leek Potatoes
Chicken Dijon
Beef Tournedos Au Poivre 43.95

NORTH OAKS

French Baguettes with Whipped Butter
Spinach Salad
Fresh Fruit Salad
Roasted Vegetables
Creamy Leek Potatoes
Chicken Française
Seared Norwegian Salmon
*Carved Tenderloin of Beef with Béarnaise 49.95

THE PRESERVE

French Baguettes with Whipped Butter
Caesar Salad
Fresh Fruit Salad
Roasted Vegetables
Garlic Mashed Potatoes
Chicken Française
Walleye
*Carved Prime Rib with Horseradish & Au Jus 49.95

*Requires Chef attendant. \$75 Chef fee.

Plated Dinner Starters

Add to any Dinner Entrée.

SOUP DU JOUR 7.95

MIXED GREENS SALAD

Radish, Fennel, Onion, Cucumber & Tomatoes
with Herb Vinaigrette 6.95

CAESAR SALAD

Parmesan & Garlic Croutons 6.95

SPINACH SALAD

Dried Cherries, Spiced Walnuts, Crumbled Bleu Cheese
& Sweet Onion Vinaigrette 7.95

WEDGE SALAD

Tomatoes, Bleu Cheese Crumbles & Bacon
with Creamy Buttermilk Dressing 7.95

Plated Dinner Entrées

Include bread basket with whipped butter
& Chef's selected accompaniments.

Poultry

CHICKEN FRANÇAISE

Capers, Fine Herbs & Lemon Beurre Blanc 23.95

PAN ROAST HALF CHICKEN

Herb Pan Jus 25.95

Plated Dinner Entrées

Include bread basket with whipped butter
& Chef's selected accompaniments.

Features

BEEF BOURGUIGNON

Aromatic Vegetables, Shallot Demi-Glace,
Garlic Mashed Potatoes & Crispy Onions 29.95

Tournados of Beef

STEAK DIANE

Wild Mushroom Demi-Glace 41.95

AU POIVRE

Peppercorn Crusted with Brandy Cream Sauce 43.95

Steaks

PRIME TOP SIRLOIN

8oz with Steak Butter 29.95

FILET MIGNON

Grilled & Brushed with Steak Butter
4oz 31.95 ~ 6oz 39.95 ~ 8oz 45.95

RIBEYE

14oz with Steak Butter
& Crispy Onions 49.95

Fish

WALLEYE

Beurre Noisette, Haricot Verts, Roasted Radish
& Shallots 29.95

GRILLED NORWEGIAN SALMON

Ancient Grains, Pink Oyster Mushrooms, Arugula,
Parsnip Purée and Chive Oil 31.95

Plated Dinner Duets

Include bread basket with whipped butter.

BEEF BOURGUIGNON

4oz Burgundy braised with Chef's selected sauce, Garlic Mashed Potatoes & Seasonal Vegetables accompanied by one of the following selections:

PAN ROAST CHICKEN 31.95

GRILLED SALMON 33.95

FILET MIGNON

4oz Petite Filet, Choice of Asparagus Risotto, Creamy Leek Potatoes, Garlic Mashed or Baked Potato & Seasonal Vegetables accompanied by one of the following selections:

CHICKEN FRANÇAISE 31.95

CRAB CAKE 35.95

WALLEYE 37.95

GRILLED NORWEGIAN SALMON 39.95

Children's Entrées

Include a mixed fruit plate served during the salad course, if selected, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

FETTUCCINE ALFREDO 8.95

CHICKEN FINGERS & HOUSE CUT FRIES 9.95

**GRILLED CHICKEN BREAST
& GARLIC MASHED POTATOES** 9.95

**BEEF TENDERLOIN
& GARLIC MASHED POTATOES** 19.95

Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

SPAGHETTI SQUASH

Spaghetti Squash with Lentils, Almonds, Green Onions & Dried Cherries, Maple Cream Sauce & Barley Pilaf

STUFFED PORTOBELLO MUSHROOM

Grilled Portobello Mushroom with Spinach, Tomato, Chèvre & Panko Bread Crumbs, Balsamic Syrup & Israeli Cous Cous with Red Peppers

PAPPARDELLE PASTA

Pappardelle Pasta, Shiitake Mushrooms, Tomatoes, Asparagus & Artichokes with Basil Pesto Grilled Eggplant

Dinner Plated Desserts

CRÈME BRÛLÉE

Vanilla Cream & Caramelized Sugar 6.95

NEW YORK CHEESECAKE

Served with Seasonal Compote 7.95

CHOCOLATE GANACHE CAKE

Toffee Crumble, Chocolate Fudge & Whipped Cream 6.95

SEASONAL FRUIT CRISP

Seasonal Fruits with Crisp Topping
& Buttermilk Ice Cream 6.95

Reception Hors D'Oeuvres

Sold by each. Minimum of 12.

Need 1 week lead time.

Cold Hors D'Oeuvres

BRUSCHETTA BOURSIN 2

HAM & CREAM CHEESE ON CUCUMBER 2

DEVILED EGGS 2

BLEU CHEESE & WALNUT CROSTINI 3

**SEARED AHI TUNA WITH WASABI AIOLI
& GINGER CUCUMBER 3**

CAPRESE SKEWERS 3

**SEARED PEPPERED TENDERLOIN WITH RED PEPPER
& ROASTED TOMATO AIOLI ON CROSTINI 5**

TRADITIONAL SHRIMP COCKTAIL 4

Hot Hors D'Oeuvres

BRIE & BERRIES EN CROÛTE 4

CRAB STUFFED MUSHROOM CAPS 5

MINI BEEF WELLINGTON 5

MINI QUICHE LORRAINE 4

ASPARAGUS & ASIAGO CHEESE IN PHYLLO 5

**BLACKENED BEEF, BOURSIN
& CARAMELIZED SHALLOT SPOON 6**

CRAB CAKES WITH CITRUS AIOLI 7

Reception Displays

Snacks

Each display serves approximately 12 guests.

FIVE STAR NUT MIX 36

SNACK MIX 30

CHIPS & HOMEMADE DIP 36

Cheese, Fruit & Vegetable Displays

Each display serves approximately 25 guests.

BRUSCHETTA BOURSIN

Tomatoes, Garlic & Fresh Basil 125

FRESH FRUIT

Assortment of Fresh Seasonal Fruit & Berries 150

GARDEN FRESH VEGETABLES

Served with Housemade Ranch Dip 150

CHEESE BOARD

An Assortment of Imported & Domestic Cheeses
with Housemade Jelly, Spiced Nuts, Baguettes & Crackers 150

Charcuterie Displays

Each display serves approximately 25 guests.

CHARCUTERIE BOARD

An Assortment of Cured Meats, Housemade Pickles,
Crackers & Toasted Baguette 175

SMOKED SALMON DISPLAY

Scottish Lox, Crème Fraiche, Capers, Red Onion
& Rye Croutons 175

Cold Displays

Each display serves approximately 25 guests.

CHICKEN, TOMATO & MOZZARELLA

Sliced Grilled Chicken Breast, Red & Yellow Tomatoes,
Fresh Mozzarella Cheese, Balsamic Glaze, Fresh Basil Pesto
& Grilled Focaccia 175

TENDERLOIN & MARINATED GRILLED VEGETABLES

Sliced Herb Crusted Beef Tenderloin, Creamy Horseradish Sauce,
Marinated Grilled Vegetables & Grilled Focaccia 225

TRADITIONAL SHRIMP COCKTAIL

Cocktail Sauce & Lemon 225

Hot Displays

Each display serves approximately 25 guests.

BRUSSELS SPROUTS

Fried with Peppadew, Smoked Paprika Aioli
& Bacon Crumble 125

SPINACH & ARTICHOKE DIP

Toasted Garlic Baguettes 150

BUTTERMILK BATTERED CHICKEN TENDERLOINS

Fried Golden with Honey Mustard Dipping Sauce 150

POUTINE

Braised Beef, White Cheddar Curds,
Demi-Glace & Mozzarella 175

CALAMARI

Citrus Aioli 175

OCTOPUS

Potatoes, Calabrian Chilies, Chorizo, Kale & Creole Tomato
Relish 175

MINI CRAB CAKES

Citrus Aioli 150

BEEF BITES

Garlic & Herb Persillade en Toast 175

WALLEYE FINGERS

Buttermilk Battered with Cucumber Remoulade 175

Carvery Stations

Chef attended carvery station, \$75 per Chef, per three (3) hour period. Two (2) Chefs recommended for every 25-50 guests. Carvery stations serve approximately 25 guests. Need one week lead time.

SLOW ROASTED PORK LOIN

Brined with Maple Syrup & Apple Cider
& served with Mini Potato Buns 175
(one pork loin serves approximately 25 guests)

SLOW ROASTED TURKEY BREAST

Served with Cranberry Relish, Stone Ground Mustard
& Mini Potato Buns 225
(one turkey breast serves approximately 25 guests)

PRIME RIB

Served with Au Jus, Horseradish Cream Sauce
& Mini Potato Buns 300
(one half prime rib serves approximately 25 guests)

CHÂTEAUBRIAND

Slow Roasted to Medium Rare served with Mayo,
Horseradish Cream, Béarnaise & Mini Potato Buns 400
(two châteaubriands serves approximately 25 guests)

Late Night Reception

Serve approximately 25 guests.

HOUSE CUT FRIES

Ketchup & Béarnaise 100

MINI BEEF SLIDERS

25 Mini Mushroom & Swiss Burgers
& 25 Mini Bacon & Cheddar Burgers
Served on Potato Buns with Ketchup & Mustard 200

Specialty Stations

Chef attended specialty station, \$75 per Chef, per three (3) hour period. One (1) Chef recommended for every 25-50 guests. Specialty stations serve approximately 25 guests. Need one week lead time.

POUTINE

House Cut Fries served in four styles:
Montreal - Cheese Curds & French Country Gravy
East Coast - Chili & Cheese
Mexican - Queso Fresco & Housemade Chorizo Chile Sauce
Southern - Cheese Curds & Sausage Gravy 200

HERB RISOTTO

Risotto sautéed with your choice of toppings to include:
Shrimp, Grilled Chicken Breast, Asparagus, Mushrooms,
Roasted Peppers, Chives & Shredded Parmesan Cheese
Served in a martini glass 250

MACARONI & CHEESE

Penne Pasta with Cheddar & Asiago Cream Sauce
with your choice of toppings to include:
Lobster, Seasoned Ground Beef, Grilled Chicken Breast,
Applewood Smoked Bacon or Asparagus
Topped with Toasted Bread Crumbs
Served in a martini glass 350

Dessert Displays

Serve approximately 25 guests.

FRESHLY BAKED COOKIES

Chocolate Chip & Peanut Butter Cookies 108 (36 cookies)

FRESHLY BAKED FUDGE BROWNIES & BLONDIES

Freshly Baked Fudge Brownies & Blondies 126
(36 brownies & blondies)

CHOCOLATE DIPPED STRAWBERRIES

Fresh Strawberries Dipped in Imported Chocolates 144
(36 strawberries)

MINI DESSERTS

Cherry Pies, Chocolate Covered Strawberries,
Apple Tarts, Puff Pastries & Chocolate Éclairs 180
(36 mini desserts)

Boxed Meals

Include appropriate condiments & serveware.

Sandwiches

Includes one (1) sandwich, bag of potato chips & a cookie.

HAM & CHEDDAR

Dijon Mayo, Lettuce & Tomato on Ciabatta 19.95

TURKEY & SWISS

Garlic Mayo, Lettuce & Tomato on Ciabatta 19.95

CHICKEN CAPRESE

Grilled Chicken, Tomato, Basil, Mozzarella
& Balsamic Reduction on Ciabatta 21.95

Salads

Includes one (1) salad, garlic bread stick & a cookie.

CHICKEN CAESAR

Parmesan & Garlic Croutons 17.95

POPPYSEED SALAD WITH CHICKEN

Baby Kale, Shaved Brussels Sprouts, Radicchio,
Frisee, Brined Feta, Dried Cherries, Sunflower Seeds
& Sweet Poppyseed Vinaigrette Chicken 21.95

PRIME TOP SIRLOIN

Mixed Greens, Asparagus, Onion, Peppers, Grape Tomato,
Bleu Cheese, Fried Onions & Horseradish Vinaigrette 24.95

Bar Menus

Bartenders will be provided free of charge if consumption is over \$300 per bartender, per three (3) hour period. If sales do not exceed \$300 per bartender, per three (3) hour period, a fee of \$95 will apply for each minimum that is not met.

SIGNATURE DRINKS

Customize your event with a unique, signature cocktail or martini specially crafted for your event. Please inquire with your Catering Sales Representative.

SPECIALTY BAR

Customize your event with a unique, specialty bar, crafted for your event. Please inquire with your Catering Sales Representative.

Bloody Mary Bar 13 per person per hour

Mimosa Bar 12 per person per hour

WINE LIST

Wine pairings & pricing to complement your selected menu are available upon request. *Additional bar options are available upon request.

CASH BAR

All beverages consumed are paid in cash by the individual. One bartender will be scheduled per every 125 - 150 guests.

HOST BAR

All beverages consumed are paid by the host. One bartender will be scheduled per every 75 - 100 guests.

HOST BAR PER PERSON OPTIONS

All beverages consumed are paid by the host & are based on consecutive hours of service.