



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

*We offer an array of outstanding menus, theme dinners,
and elaborate hors d'oeuvre presentations or we would be
pleased to help you develop a customized menu for your
occasion. We excel at 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. It features 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.

Daytime Rental Rates



7:00 am to 4:00 pm

Sunday – Thursday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$450.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$150.00	\$550.00
St. Andrews	\$150.00	\$200.00
Seth Raynor	\$75.00	\$75.00
Mund Boardroom	\$75.00	\$75.00

Friday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$200.00	\$550.00
St. Andrews	\$200.00	\$200.00
Seth Raynor	\$75.00	\$75.00
Mund Boardroom	\$75.00	\$75.00

Saturday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$1,400.00
Large Turnberry	\$300.00	\$850.00
Small Turnberry	\$200.00	\$550.00
St. Andrews	\$200.00	\$200.00
Seth Raynor	\$75.00	\$75.00
Mund Boardroom	\$75.00	\$75.00

Evening Rental Rates



4:00 pm to 12:00 am

Sunday - Thursday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$500.00	\$2,500.00
Large Turnberry	\$300.00	\$1,750.00
Small Turnberry	\$200.00	\$750.00
St. Andrews	\$150.00	\$600.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

Friday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$1,000.00	\$5,000.00
Large Turnberry	\$750.00	\$3,000.00
Small Turnberry	\$250.00	\$2,000.00
St. Andrews	\$150.00	\$800.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

Saturday	Room Rental	Food and Beverage Minimum
Turnberry Hall	\$1,200.00	\$6,000.00
Large Turnberry	\$800.00	\$4,000.00
Small Turnberry	\$400.00	\$2,000.00
St. Andrews	\$150.00	\$800.00
Seth Raynor	\$75.00	\$150.00
Mund Boardroom	\$75.00	\$150.00

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. We accept cash, credit cards, personal check or cashiers check. Any additional payment will be required the next business day following the event. Payments made by credit card are subject to a 3% fee.

- **Cancellations**

All cancellations are subject to a cancellation fee as stated in the banquet contract. All cancellations within three 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 7.375%, with a sales tax on liquor of 9.625%.

- **Guarantees**

Four business days prior to your function, contact the catering office with a guaranteed number of guests who 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 all food and beverages 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 at this time. Vendors must vacate the premises by 12:30 am, or make prior arrangements through the catering office. Last call is at 11:45 pm. 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. Photographs must be limited to the ballroom side of the clubhouse. Outside photographs are restricted to the ballroom patio, front entrance and immediate surroundings.

Policies & Procedures



• Event Set-Up & Tear-Down

You are responsible for all set-up 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 away 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 by 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 opinion 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 and 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 that if you can imagine it, we can create it! **All prices are subject to change.**

• Menus Tasting

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 two weeks prior. A menu tasting can be scheduled during non-peak meal periods. Menu tastings are NOT complimentary.

• Table Linen

Ivory-colored tablecloths, and either ivory or burgundy napkins, are available at no charge. Other linen and napkin colors may be made available for 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 or dessert from a licensed vendor. There will be a \$1.50 per person charge for any outside dessert brought to the Club to be consumed at a banquet event.

- **Ceremony Set-Up Fee**

If you choose to have your ceremony at Midland Hills, ceremony set-up/ break-down fees start at \$300.00. 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 \$350.00 per bar are not reached. There will be a \$75.00-per-hour charge for setting up a third 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, at \$22.00 per hour per attendant.

- **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.....	\$200.00
Lavalier or Cordless Handheld Microphone.....	\$50.00
Podium	\$30.00
Staging (per 6-by-8-foot section).....	\$40.00
Projection Screen (with table for projector).....	\$20.00
Flip Charts & Markers.....	\$25.00
Telephone or Polycom.....	\$25.00
Smart TV.....	\$75.00
Outdoor Fire Pit.....	\$75.00
Audio Converter.....	\$25.00
Mirrors / Votives.....	\$1.00 each
Copies.....	\$0.15 per copy
Color Copies.....	\$0.50 per copy

***Other audio-visual needs available upon request.

All audiovisual equipment is subject to a 7.375% Minnesota sales tax



2022

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 hot tea

Breakfast Sandwich	\$12
<i>Ham, scrambled eggs, and cheddar cheese served on a large croissant, served with fresh fruit.</i>	
Oatmeal	\$11
<i>Hearty bowl of oatmeal accompanied by a side of brown sugar and raisins, served with whole-wheat toast and fresh fruit.</i>	
French Toast	\$13
<i>Cinnamon French toast served with warm maple syrup, maple link sausages, and fresh fruit.</i>	
Fresh Fruit Plate	\$13
<i>Seasonal fresh fruits served with your choice of yogurt or cottage cheese.</i>	
Steak and Eggs	\$18
<i>Scrambled eggs, 4-ounce top sirloin steak, cheesy hash browns, fresh fruit and breakfast pastry.</i>	
Buttermilk Pancakes	\$13
<i>Three Buttermilk pancakes, served with maple link sausages and fresh fruit. Add blueberries \$1.00</i>	
Scrambled Egg Breakfast	\$14
<i>Scrambled eggs, maple link sausages, cheesy hash browns, fresh fruit and breakfast pastry.</i>	
Eggs Benedict	\$14
<i>Traditional Eggs Benedict served with cheesy hash browns and fresh fruit.</i>	

Breakfast Buffets

Continental Breakfast - \$10

Coffee, Hot Tea & Orange Juice
Assorted Breakfast Pastries

Deluxe Continental - \$13

Coffee, Hot Tea & Orange Juice
Assorted Breakfast Pastries
Seasonal Fruits and Berries

All American - \$19 (15-person minimum)

Coffee & Hot Tea, Orange Juice, Breakfast Pastries,
Scrambled Eggs, 2 Bacon per guest, 1 Sausage Link per guest
Cheesy Hash Browns, Seasonal Fruits and Berries

Yogurt Bar - \$15

Yogurt Assortment with Granola, Honey, Raisins,
Seasonal Berries, Whole Bananas, Maple Syrup
Coffee, Hot Tea and Juice

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

A la Carte Items

Fresh Baked Caramel Rolls	\$2.50 per person
Yogurt	\$2.25 per person
Carafe of Juice	\$10.00 per carafe
Assorted Muffins	\$21 per dozen
Pastries or Breakfast Bread	\$21 per dozen
Bagels & Cream Cheese	\$22 per dozen
Fresh Fruits and Berries	\$5 per person
Granola	\$16 per pound

Add to Your Breakfast or Buffet

Sugar Cured Thick Cut Bacon	\$1.50 per slice
Pancakes or French Toast	\$3 per person
Oatmeal with Brown Sugar	\$3 per person
Ham Steak	\$3 per person
Eggs Benedict	\$4 each
Donuts	\$21 per dozen
Eggs, Meat & Cheese Muffins Breakfast Sandwiches	\$6 each

Luncheons



*All luncheon entrées include warm rolls with butter, coffee, hot tea, and milk.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.
Most entrées can be made gluten-free or dairy-free.*

Plated Luncheon Entrées

Entrées include your choice of starch and vegetable

Walleye Pike	\$21
<i>Lightly breaded and baked walleye pike, with lemon and tartar sauce.</i>	
Grilled Salmon	\$22
<i>Topped with three-citrus cream.</i>	
Midland Hills Chicken	\$19
<i>Lightly floured and pan-seared chicken breast with a buttery white-wine sauce with lemon, artichokes, tomatoes, capers and Kalamata olives.</i>	
Minnesota Chicken	\$19
<i>Chicken breast stuffed with wild rice, dried cranberries & apples with a morel-mushroom cream sauce.</i>	
Premier Chicken Florentine	\$19
<i>Roasted red pepper-spinach-and feta-stuffed chicken breast with a pesto cream sauce.</i>	
Chicken Al Fresco (GF)	\$19
<i>Grilled chicken breast topped with a light and lively warm tomato-basil dressing topped with asiago cheese.</i>	
Bourbon Street Penne Pasta	\$16
<i>Broccoli, sun-dried tomatoes, mushrooms, and penne pasta tossed in Cajun cream sauce.</i>	
Add Chicken	\$19

Starch Choices

Whipped Yukon Gold 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

You may add additional Vegetable or Starch accompaniments at \$2.00 per person per accompaniment.

Luncheon Sandwiches – *Substitute fruit for \$1. Add a cup of soup for \$3 per person.*

Club Deli Sandwich	\$16
<i>Turkey, ham and bacon served on either a croissant or a focaccia roll with mayonnaise, Swiss and cheddar cheeses, lettuce, tomato and red onion, served with chips and a pickle spear.</i>	
Pulled Pork Sandwich	\$16
<i>Barbecue pork served on a toasted bun with cheddar cheese, served with chips and a pickle spear.</i>	
Open-Face Turkey Sandwich	\$16
<i>Carved roast turkey with gravy on white toast with Yukon gold whipped potatoes and choice of vegetable with cranberry sauce.</i>	
Chicken Caesar Salad Wrap	\$16
<i>A flour tortilla filled with grilled chicken breast, Romaine lettuce, Parmesan cheese, croutons and traditional Caesar dressing, served with chips and a pickle spear.</i>	

Luncheons - Continued



*All luncheon entrées include warm rolls with butter, coffee, hot tea, and milk.
Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.
Most entrées can be made gluten-free or dairy-free.*

Chicken Club **\$16**
Grilled chicken breast, cheddar cheese, bacon, lettuce, and tomato on a bun, served with chips and pickle spear.

Chipotle Chicken Wrap **\$16**
A tortilla filled with grilled chicken, mesclun greens, red onion, tomatoes, mozzarella cheese and chipotle mayonnaise, served with chips and a pickle spear.

Box Lunches **\$17**
Choose turkey, ham, roast beef or tuna salad with choice of cheese and choice of large croissant, wheat, or white bread. Includes apple, chips and cookie.

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 **\$16**
Grilled chicken breast served warm over Romaine lettuce, tomato wedges and black olives tossed with croutons, Parmesan cheese, and traditional Caesar dressing.

Raspberry Chicken Salad (GF) **\$17**
Grilled chicken breast served warm over mixed greens with mandarin oranges, bleu cheese crumbles, cashews, strawberries and raspberries with raspberry vinaigrette.

Greek Chopped Salad (GF) **\$17**
Mixed greens tossed with warm grilled chicken, feta, red onions, artichoke hearts, Kalamata olives, and lemon-herb vinaigrette.

Buddha Bowl, Vegan or Not (GF) **\$17**
*Spinach and Romaine with quinoa, kamut, apples, cucumbers, roasted butternut squash, artichokes and avocados with curried lemon dressing.
Add Chicken, Shrimp or Salmon for \$2.50*

Cobb Salad (GF) **\$17**
Romaine and iceberg lettuce topped with sliced chicken breast, tomato, bleu cheese, eggs, bacon, avocado, and tossed in a creamy Dijon dressing.

Vegetarian Luncheon Entrées

Butternut Squash Ravioli **\$18**
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 (GF) **\$18**
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.

Buddha Bowl, Vegan or Not (GF) **\$17**
*Spinach and romaine with quinoa, kamut, apples, cucumbers, roasted butternut squash, artichokes and avocados with curried lemon dressing.
Add Chicken, Shrimp or Salmon for \$2.50*

Vegetable Wrap **\$16**
A spinach tortilla filled with fresh vegetables, tomatoes, onions, Romaine lettuce and herbed boursin cheese, served with chips and a pickle spear.

Luncheon Buffets



(Prices per person. Minimum of 30 people.)

Includes coffee, hot tea, and milk. Fresh fruit available for an additional \$3 per person.

Executive Deli Buffet **\$22**

Tuna salad, sliced deli meats, sliced cheeses, croissants and assorted rolls, Chef's choice soup tureen, Caesar salad, potato chips, potato salad, assorted cookies, mayonnaise, mustard, lettuce, tomato, red onion, and pickle spears.

Barbecue Buffet **\$22**

Grilled chicken breasts and burgers, Caesar salad, 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.

Add Beer Boiled Bratwurst \$2.25. Add Nathan's Quarter Pound Hot Dogs \$2.25.

Italian Buffet **\$23**

Caesar Salad, garlic bread, penne pasta, marinara sauce, Alfredo sauce, grilled chicken breast, meatballs, mixed vegetables and assorted cookies.

(Add Steak \$5.00 per person. Add Shrimp \$4.00 per person.)

Mexican Buffet **\$23**

Ground beef, grilled chicken, soft tortillas and hard taco shells, lettuce, tomatoes, red onions, black olives, cheddar cheese, salsa, sour cream, guacamole, tortilla chips, refried beans and Mexican rice and assorted cookies. (Add Steak \$5.00 per person. Add Shrimp \$4.00 per person.)

Build Your Own Soup & Salad Buffet **\$21**

Warm grilled chicken breast, 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, assorted rolls, Chef's choice soup tureen, broccoli salad, pasta salad, and assorted cookies (Add Shrimp \$4.00 per person. Add salmon \$6.00 per person.)

Create Your Own Lunch Buffet - includes warm rolls with butter. **\$23**

Add Additional Entrée - \$3 per person per additional entrée.

Choose Three Items

Caesar Salad
Midland Hills Salad
Garden Salad
Amaretto Glazed Mini Carrots
Green Beans Almondine
Vegetable Medley
Steamed Broccoli
Whipped Yukon Gold Potatoes
Roasted Baby Red Potatoes
Wild Rice Pilaf
Baked Potato

Choose Two Items

Bourbon Street Penne Pasta (with or without chicken)
Roasted Turkey
Pork Loin with Lingonberry Sauce
Premier Chicken
Midland Hills Chicken
Grilled Chicken al Fresco
Grilled Salmon with Citrus Cream
Walleye - Lightly Breaded and Baked
Honey Baked Ham
Beef Tips with Mushrooms & Onions in Demi Sauce
New York Striploin (Add \$8 per person)
Roast Beef Tenderloin (Add \$12 per person)

Included Item

Assorted Cookies & Bars
OR

For \$5 more - substitute one dessert for cookies and bars

Apple Pie, Carrot Cake, Turtle Cheesecake, Cheesecake with Strawberries,
Chocolate Mousse Cake, Strawberry Shortcake, Assorted Miniature Cheesecakes

Hors D' Oeuvres



(By the dozen. GF means gluten-free.)

- Hot**
 - GF Bacon Wrapped Shrimp - \$38
 - Coconut Shrimp with Piña Colada Sauce - \$38
 - Herbed Three Cheese Soufflé Toast - \$25
 - Irish Whiskey Sausage Puffs - \$29
 - GF Bacon Wrapped Apple Slices - \$27
 - Shrimp and Crab Fritters - \$29
 - With Louie Dip
 - GF Crab & Cream Cheese Stuffed Mushrooms - \$29
 - GF Spinach & Boursin Stuffed Mushrooms - \$28
 - GF Cajun Beef Tip Kabobs, Horseradish Sauce - \$35
 - Crab Cakes with Spicy Aioli - \$35
 - GF Bacon Wrapped Scallops - \$39
 - Brie & Raspberry Purses - \$35
 - Barbecue or Swedish Meatballs - \$25
 - GF Teriyaki Bacon Wrapped Water Chestnuts - \$25
 - Assorted Mini Gourmet Pizzas - \$26
 - Buffalo, Barbecue, or Asian Zing
 - Style Chicken Wings - \$24
 - GF Chicken Satay with Hoisin Sauce - \$28
- Cold**
 - GF Crab Claws with Cocktail Sauce - \$39
 - GF Cocktail Shrimp with Cocktail Sauce - \$38
 - GF Oysters on a Half Shell - \$34
 - Southwest Chicken Salad in Phyllo Cup - \$25
 - GF Roast Beef & Boursin Roll Up - \$25
 - GF Asparagus Wrapped in Beef Sirloin - \$29
 - GF Prosciutto & Grilled Onion, Balsamic Glaze Crostini - \$25
 - Chilled Pita Vegetable Pizza - \$24
 - Smoked Turkey, Ham and Cream Cheese Pinwheel - \$24
 - Smoked Salmon & Dill Cream Cheese Crostini - \$26
 - GF Prosciutto & Melon Skewers - \$24
 - Tomato Bruschetta Crostini - \$23
 - Pear & Gorgonzola Crostini - \$24
 - GF Deviled Eggs - \$24
 - GF Antipasto Skewers Vegetarian - \$23
 - GF Antipasto Skewers with Italian Salami - \$24
 - Roasted Red Pepper & Hummus Roll Up - \$23
 - Mini Corn Muffins with Cranberry Chicken Salad - \$26
 - Seared Ahi Tuna Wontons with
 - Micro Greens and Balsamic Glaze - \$35

Snacks, Break Time & Late Night

- Chips, Salsa and Guacamole..... \$5.50 per person
- Popcorn Trio - Plain, Cheesy & Caramel..... \$4.00 per person
- Mixed Nuts..... \$25.00 per pound
- Peanuts, Pretzels or Trail Mix..... \$18.00 per pound
- 16-inch Pizza (Pepperoni, Sausage, Cheese & Vegetable)..... \$21.00 per pizza
- Assorted Cookies, Brownies and Bars..... \$26.00 per dozen
- Assorted Dollar Bun Sandwiches..... \$29.00 per dozen
- Assorted Mini Sliders (Cheeseburger, Barbecue Pork, Buffalo Chicken & Swiss)..... \$31.00 per dozen
- Caesar Salad, Midland Hills Salad or Garden Salad..... \$5.25 per person
- Chips and Dip..... \$2.50 per person

- State Fair Appetizer Sampler**..... \$10 per person
*Mini corn dogs, cheese curds, mini chicken tacos and vegetable eggrolls
with ketchup, mustard, Mexi-ranch and sweet & sour sauces*

- Gourmet Candy, Coffee & Cocoa Bar**..... \$11 per person
*A selection of gourmet candies, with coffee, rich chocolatey cocoa, cinnamon sticks,
specialty sugars, honey, chocolate chips, mini marshmallows, cream, and barista syrups*

Entertainment Platters



	<u>Small</u> Serves approximately: 25 people	<u>Large</u> 50 people
Party Sandwiches <i>Three herbed focaccia rounds with ham, turkey, salami, cheddar, lettuce, tomato, and onion dressed with Italian Dijon mayonnaise and cut in quarters.</i>	\$40 (serves 10)	
Southwest 7 Layer Dip <i>Refried beans, sour cream, salsa, cheddar cheese, tomatoes, onion, and black olives layered and served with tortilla chips.</i>	\$70	
Italian Bruschetta Tray <i>Crispy toasted slices of Italian bread complemented with a basil-and-Parmesan-infused tomato topping that is nestled in the center of the tray.</i>	\$70	
Hot Crab & Artichoke Dip <i>Creamy crab dip served with toasted French bread.</i>	\$95	
Hot Spinach & Artichoke Dip <i>Creamy spinach and artichoke dip served with toasted French bread.</i>	\$70	
Raspberry Brie En Croute <i>Brie layered with raspberries and baked in puff pastry, served with assorted crackers.</i>	\$80	
Gourmet Vegetable Tray <i>A variety of fresh vegetables arranged around ranch dipping sauce.</i>	\$85	\$165
Grilled Vegetable Tray <i>Assortment of fresh balsamic-marinated grilled vegetables served with Chipotle pepper dip.</i>	\$95	\$185
Classic Meat & Cheese Tray <i>Sliced ham, roast turkey, roast beef and salami accompanied by assorted sliced cheeses served with selected breads garnished with olives, cherry peppers and sliced pickles.</i>	\$135	\$265
Smoked Salmon Platter <i>A magnificent display of smoked salmon, served with crackers, capers, eggs and Dijon mustard.</i>	\$100	\$190
Seasonal Fresh Fruits And Berries	\$135	\$265
Gourmet Cheeses <i>Variety of gourmet cheeses served with an assortment of crackers.</i>	\$125	\$250
Corn Chips with Warm Chili Cheese Dip	\$70	\$135

Live Chef Stations



These stations are priced and portioned to accompany a variety of other appetizers and Hors d'Oeuvres. Live stations intended to be a main entrée among vegetable and starch accompaniments as a dinner buffet will be charged additional accordingly. 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	\$250
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Served with mini rolls, cranberry mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Baked Ham with Honey Bourbon Glaze	\$275
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Served with mini rolls, mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Herb Crusted Roast Pork Loin	\$295
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Served with mini rolls, mayonnaise and whole-grain mustard.

Serves approximately 25 people.

Roast Strip Loin of Beef	\$350
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Served with mini rolls, and creamy horseradish sauce.

Serves approximately 25 people.

Roasted Tenderloin	\$425
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Served with mini rolls and creamy horseradish sauce.

Serves approximately 25 people.

Prime Rib	\$350
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Served with mini rolls, creamy horseradish sauce and au jus.

Serves approximately 25 people.

Children's Menu \$14

Includes fresh fruit and milk

Chicken Tenders with Fries

Macaroni & Cheese

Dinner Entrées



Includes warm rolls, coffee, hot tea, and milk. Entrées include your choice of starch and vegetable and choice of:

Midland Hills Salad: Romaine and iceberg with tomato, cucumber, beets, croutons, sunflower seeds, Parmesan cheese and creamy peppercorn dressing

Garden Salad: Romaine and iceberg with tomato, cucumber, croutons, Parmesan cheese and choice of dressing.

Caesar Salad: Crisp hearts of Romaine tossed in robust Caesar dressing topped with herbed croutons and Parmesan cheese.

Specialty Customized Salads start at \$1.75 extra per person.

Dressings served on the side family-style are subject to a \$.25 per person additional charge per dressing. Multiple entrées served are subject to a split plate charge. Maximum of three different entrées.

Most entrées can be made gluten-free or dairy-free.

Seafood

Grilled Salmon **\$34**
Topped with three-citrus cream.

Walleye Pike **\$34**
Lightly breaded and baked walleye pike, with lemon and tartar sauce.

Halibut **\$36**
Pan-seared halibut topped with lobster-dill sauce.

Beef & Pork

Pork Tenderloin Medallions **\$33**
Topped with a whole-grain mustard & honey sauce.

New York Strip Steak **\$40**
12-ounce topped with your choice of sauce: Béarnaise or wild-mushroom glaze.

Top Sirloin Steak **\$35**
8-ounce topped with your choice of sauce: Béarnaise or wild-mushroom glaze.

Filet Mignon King – 8 ounces – \$49; Queen – 6 ounces – \$45
Topped with your choice of sauce: Béarnaise or wild-mushroom glaze.

Starch Choices

Whipped Yukon Gold 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

You may add additional Vegetable or Starch accompaniments at \$2.00 per person per accompaniment

Dinner Entrées - Continued



Includes warm rolls, coffee, hot 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.

Most entrées can be made gluten-free or dairy-free.

Dressings served on the side family-style are subject to a \$.25 per person additional charge per dressing.

Poultry

Midland Hills Chicken

\$32

Lightly floured and pan-seared chicken breast with a buttery white-wine sauce with lemon, artichokes, tomatoes, capers and Kalamata olives.

Chicken Al Fresco (GF)

\$32

Grilled chicken breast topped with a light and lively warm tomato-basil dressing topped with asiago cheese.

Minnesota Chicken

\$33

Chicken breast stuffed with wild rice, dried cranberries & apples with morel-mushroom cream sauce.

Premier Chicken Florentine

\$33

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

Starch Choices

Whipped Yukon Gold 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, hot 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.

Most entrées can be made gluten-free or dairy-free.

Dressings served on the side family-style are subject to a \$.25 per person additional charge per dressing.

Duets – All filet mignons include a choice of sauce: Béarnaise or wild-mushroom glaze.

Filet & Walleye

\$45

Combination of a 4-ounce filet mignon topped with choice of sauce, and lightly breaded and baked walleye served with tartar sauce.

Filet & Salmon

\$45

Combination of a 4-ounce filet mignon topped with choice of sauce, and Atlantic salmon with three citrus cream.

Filet & Shrimp

\$45

Combination of a 4-ounce filet mignon topped with choice of sauce, and four sautéed shrimp in garlic butter.

Filet & Chicken

\$42

Combination of a 4-ounce filet mignon topped with choice of sauce, and herb grilled chicken with fresco tomato sauce.

Dinner Duets - Continued



*Includes warm rolls, coffee, hot 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.*

Most entrées can be made gluten-free or dairy-free.

Dressings served on the side family-style are subject to a \$.25 per person additional charge per dressing.

Salmon & Chicken **\$37**
Combination of Atlantic salmon with three-citrus cream, and herb grilled chicken with fresco tomato sauce.

Shrimp & Chicken **\$36**
Combination of four sautéed shrimp in garlic herb butter, and herb grilled chicken with roasted red pepper cream sauce.

Vegetarian

Wild Mushroom Risotto **\$28**
Sautéed wild mushrooms and shallots folded into creamy risotto, topped with Parmesan cheese.

Butternut Squash Ravioli **\$28**
Served with dried cranberries and toasted pecans in white-wine cream sauce.

Pasta Primavera **\$27**
Fresh vegetables sautéed and tossed with penne pasta and Parmesan cream sauce

Buddha Bowl, Vegan or Not (GF) **\$27**
*Spinach and Romaine with quinoa, kamut, apples, cucumbers, roasted butternut squash, artichokes and avocados with curried lemon dressing.
Add Chicken, Shrimp or Salmon for \$2.50.*

Dinner Buffets



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

- Mexican Buffet** **\$34**
Mixed-greens salad with Mexi-ranch dressing, beef taco meat, chicken taco meat, chipotle-lime tilapia, Mexican rice, refried beans, soft tortillas and hard taco shells, salsa, pico de gallo, guacamole, sour cream, cheddar cheese, shredded lettuce and tortilla chips.
Churros with chocolate sauce.
(Add Steak \$5.00 per person. Add Shrimp \$4.00 per person.)
- Minnesota Buffet** **\$42**
Dinner rolls and butter, cranberry-apple & broccoli pasta salad.
Mixed baby greens with toasted pecans and raspberry vinaigrette.
Walleye lightly breaded and baked, served with tartar sauce.
Wild-rice-stuffed chicken with morel mushroom cream sauce.
Roasted baby red potatoes and green beans.
Cheesecake with berries.
- Italian Buffet** **\$36**
Garlic bread, Caesar salad, tortellini pasta salad.
Chicken parmesan, meatballs.
Marinara sauce, Alfredo sauce.
Meat lasagna or vegetarian lasagna.
Cavatappi pasta, zucchini and squash sauté.
Tiramisu.
- Midland Hills Buffet** **\$42**
Dinner rolls and butter, Midland Hills salad, Caprese salad.
Pork loin with lingonberry gravy.
Pan-seared Atlantic salmon with three-citrus cream.
Mashed potatoes, vegetable medley.
Chocolate cake.
- Create Your Own Dinner Buffet** - includes assorted rolls with butter. **\$42**
 Add an Additional Entrée for \$3.00 per person.

Choose Three Items	Choose Two Items	Choose One Item
Caesar Salad	Bourbon Street Penne Pasta (with or without chicken)	Apple Pie
Midland Hills Salad	Chicken Al Fresco	Carrot Cake
Amaretto Glazed Mini Carrots	Herb & Cheese Stuffed Chicken, Pesto Cream	Cheesecake with Strawberries
Green Beans Almondine	Midland Hills Chicken	Key Lime Pie
Vegetable Medley	Grilled Salmon with Three-Citrus Sauce	Chocolate Mint Pie
Garlic Whipped Potatoes	Walleye, Lightly Breaded and Baked	Strawberry Shortcake
Roasted Baby Red Potatoes	Honey Baked Ham	Turtle Cheesecake
Wild Rice Pilaf	Beef Tips with Onion and Mushroom Sauce	Chocolate Mousse Cake
	Roasted Turkey and Gravy	
	Pork Loin with Lingonberry Gravy	
	Prime Rib or New York Strip Loin (Add \$8 per person)	
	Beef Tenderloin (Add \$12 per person)	

Add an Additional Dessert for \$3.00 per person.

Desserts



GF - Gluten Free

Assorted Cookies, Brownies & Bars	\$26.00 per dozen
Chocolate Covered Strawberries (seasonal item)	\$32.00 per dozen
Assorted Mini Cheesecakes and Petit Fours	\$28.00 per dozen
Ice Cream Station	\$8.50 per person
<i>Served with vanilla and chocolate ice cream. Includes sauces, whipped cream, cherries, nuts and assorted candy toppings.</i>	
Carrot Cake	\$7.50 per person
Turtle Cheese Cake	\$7.50 per person
Chocolate Pudding Cake	\$7.50 per person
Brownie Sundae with Sauce	\$7.50 per person
New York Style Cheesecake with Strawberries	\$7.50 per person
GF Sorbet	\$5.50 per person
Strawberry Shortcake	\$6.50 per person
Vanilla or Chocolate Sundae with Sauce	\$6.50 per person
GF Decadent Flourless Chocolate Cake	\$7.50 per person
GF Strawberry Cream Cake	\$7.50 per person

Beverages

Non-Alcoholic Beverages

Soda & Bottled Water	\$2.32 each
Powerade or Gatorade	\$3.10 each
Perrier	\$4.07 each
Coffee	\$5.50 per pot/\$40 per urn
Non-Alcoholic Champagne	\$17.50 per bottle
Fruit Punch or Pineapple Punch	\$26.00 per gallon
Fruit Infused Water (Cucumber, Mint, Lemon)	Varies
Lemonade & Ice Tea	\$9.00 per carafe/\$32 per gallon
Juices: Orange, Grapefruit, Pineapple, Cranberry, Tomato	\$10.00 per carafe

Beverages - Continued



Beer

Domestic Bottle Beer \$5.31

Bud Light, Budweiser, Coors Light, Michelob Golden Draft Light, Miller Lite, Michelob Ultra and O'Doul's

Imported & Premium Bottled Beer \$6.07

Corona, Summit EPA, others on request

Craft Beer \$6.82

Keg Beer (16 Gallons) \$325.00

Michelob Golden Draft Light, Coors Light, Miller Lite, Bud

Craft/Imported Beer upon Request Varies

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

House Brands \$6.07

Call Brands \$6.82

Absolut, Absolut Citron, Amaretto, Bacardi Limon, Captain Morgan, Dewars, Jack Daniel's, Jameson, Jim Beam, Kahlua, Malibu

Premium Brands \$7.58

Bailey's, Bombay Sapphire, Crown Royal, Grey Goose Vodka, Maker's Mark, Southern Comfort, Tanqueray

Wine & Champagne

House Wines \$6.82 per glass \$25.00 per bottle

Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, or Sauvignon Blanc

House Champagne \$6.82 per glass \$25.00 per bottle

Champagne Punch \$45.00 per gallon

Other wines available upon request

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