



# MEETING & EVENT PLANNING GUIDE





# WE LOOK FORWARD TO HOSTING YOUR EVENT

Thank you for considering one of our beautiful locations to host your event. Our dedicated staff is committed to making your experience one to remember. Our talented Event Team is prepared to work with you on every detail.

Our fully equipped kitchen and banquet facilities are staffed with experienced professionals that provide many meal options from a laid back BBQ for 40, to a formal plated dinner for 300.

Our Event Team will work with you to plan a custom menu for your occasion. The following pages contain some of our most popular choices but please remember; this is a guide to be used in creating a specific menu your guests will love.

Feel free to choose one of our options or work with our staff to plan something that is just right for you!

Thank you again for considering Minnesota National!



# BREAKFAST

*Our breakfast buffets are served with house blend coffee in regular and decaf, an assortment of regular & herbal hot teas, and a selection of chilled juices.*

## English Tea

English muffins, toast, or bagels served with cream cheese, honey, and assorted jams

**\$6.99 / Person**

## The Continental Breakfast

Fresh cut seasonal fruits and an assortment of sweet rolls & pastries

**\$7.99 / Person**

## The Country Breakfast

Fresh cut seasonal fruits, scrambled eggs, sausage links, breakfast potatoes, & biscuits w/ sausage gravy

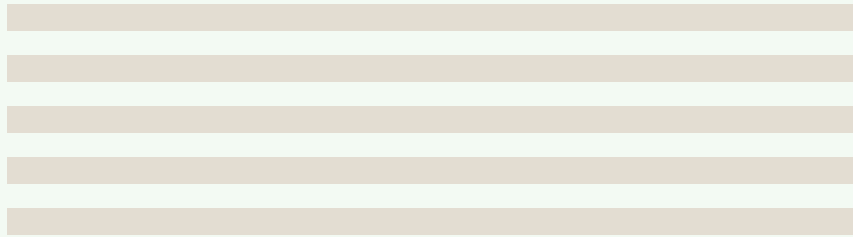
**\$14.99 / Person**

## Build Your Own Omelet Buffet

A selection of various breakfast meats, cheeses, vegetables, and a Chef supplied for 90 minutes to prepare omelets. Served with breakfast potatoes and fresh cut seasonal fruit

**\$14.99 / Person**

Attendance guarantees are due 10 business days prior to event. All prices are subject to applicable sales tax and an 18% service charge. All prices are subject to change.



# LUNCHEON

## Soup & Half Sandwich

A cup of our house made soup and crackers followed by two sandwich choices

*\* Served with chips and fresh fruit*

Ham & Swiss on Marble Rye

BLT on Wheat

Porketta on a Hoagie Bun

Turkey & American on Wheat

Roast Beef & Cheddar on White

Vegetable Wrap

Chicken Caesar Wrap

## Backyard Burgers & Brats

1/3 lb. grilled burgers & brats and an assortment of condiments for topping

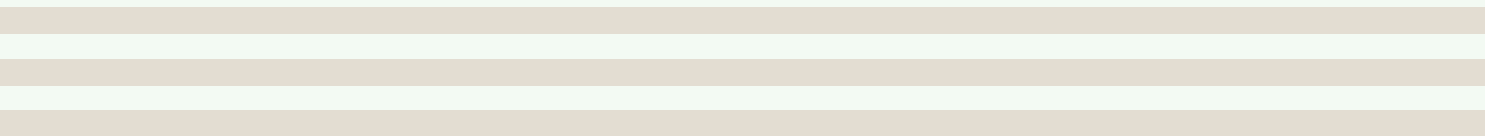
**\$11.99 / Person**

## BBQ Chicken & Ribs

BBQ spring chickens & our delicious baby back ribs

**\$19.99 / Person**

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# HORS D'OEUVRES

Tortilla Chips & Fresh Salsa	<b>\$50</b>
Fresh Vegetable Tray with Dip	<b>\$125</b>
Fresh Fruit Tray with Dip	<b>\$125</b>
Meat & Cheese Tray	<b>\$200</b>
Spinach Dip with Rustic Bread	<b>\$175</b>
Deviled Eggs	<b>\$100</b>
Bone-In Chicken Wings	<b>\$200</b>
BBQ or Swedish Meatballs	<b>\$160</b>
Mini Spring Rolls	<b>\$175</b>
Shrimp Cocktail Platter	<b>\$250</b>

*\* Items listed above serve approximately 50 guests*

## Bulk Beverages

Hot Coffee (Regular or Decaf) • Hot tea (Assorted Flavors) • Hot Chocolate Iced Tea • Lemonade • Fruit Punch • Soda

**\$25 / Gallon**

Unlimited Soda

**\$2.50 / Person**

*\* Full bar is also available for your event inquire for more details*

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# DINNER BUFFET

All dinner buffets are served for 90 minutes and include dinner rolls with butter

*Minimum of 50 people. Reduced pricing available for children.*

## Minnesota National Buffet

Your choice of 2 entrée selections, 2 potatoes selections 1 vegetable and 1 salad

**\$18.99 / Person**

## The Grand Buffet

Roast Turkey with Stuffing • Carved Roast Beef • Oven Roasted • Chicken Carved Honey Ham • Grilled Salmon • Roasted Pork Loin • Chicken Parmesan • Chicken Fettuccini • Lasagna

**\$22.99 / Person**

## Potato Selections

Garlic Mashed • Mashed Potatoes and Gravy • Baked Potato • Roasted Baby Reds • Au Gratin • Bacon, mushroom wild rice

**\$19.99 / Person**

## Vegetable Selections

Seasonal Vegetable Blend • Glazed Carrots • Sweet Kernel Corn Seasoned Broccoli • Green Beans

**\$19.99 / Person**

## Salad Selections

Caesar • Garden • Fruit • Cold Pasta Salad • Coleslaw • Potato Salad

**\$19.99 / Person**

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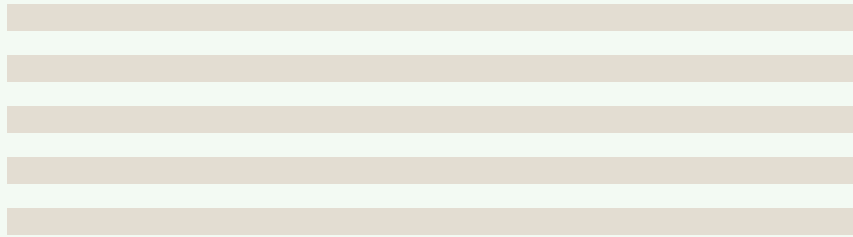


# PLATED DINNER SERVICE

*Served with your choice of 2 entrée' selections, 1 potato selection, 1 vegetable selection, 1 salad selection and dinner roll with butter.*

Oven Roasted Turkey & Stuffing	<b>\$14.99</b>
Honey Glazed Baked Ham	<b>\$14.99</b>
Sliced Roast Beef	<b>\$14.99</b>
Northwoods Chopped Steak	<b>\$14.99</b>
Hand Breaded Chicken Kiev	<b>\$15.99</b>
8oz Woodsman Flat Iron Steak	<b>\$18.99</b>
Slow Cooked BBQ Ribs	<b>\$15.99</b>
Parmesan Crusted Walleye	<b>\$22.99</b>
Broiled or Fried Jumbo Shrimp	<b>\$18.99</b>
Slow Roasted Prime Rib	<b>\$24.99</b>

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# PASTAS

\*Served with salad and rustic garlic bread

## Creamy Blue Cheese Pesto

Chili cream sauce with bell peppers, mushrooms, and caramelized onions tossed with fettuccini

**\$22.49**

## Alfredo

Our creamy Alfredo sauce tossed with fettuccini:

**\$14.99**

**\$2.99** Add chicken or shrimp

## Chicken Parmesan

Parmesan crusted chicken breast atop a bed of fettuccini dressed with our delicious marinara sauce

**\$16.99**

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