

317 ON RICE PARK FACILITY INFORMATION

317 on Rice Park, consistently ranked among the Twin Cities most distinguished meetings and events venues, is conveniently located in the heart of the arts and entertainment district of downtown Saint Paul. Centered between The Ordway Center for the Performing Arts, James J. Hill Library, Landmark Center, Science Museum of Minnesota, Xcel Energy Center, Saint Paul RiverCentre and the Legendary Roy Wilkins Auditorium. 317 on Rice Park provides an unmatched opportunity to combine a meeting or event with a wide variety of quality entertainment experiences. In addition, our unique venue offers a distinctive setting for corporate meetings and events, memorable celebrations, elegant wedding ceremonies and receptions.

The Lobby

This inviting space provides a sense of arrival to any guest entering 317 on Rice Park. The masterful blend of rich dark woodwork and high ceilings are an integral part of this 1,300 square foot space. Original architectural elements combined with fresh flowers, soft music, and a grand staircase further enhance the feel of the space.

Parkview Room

A sense of history and sophistication are embodied in the Parkview Room. This 2,590 square foot ballroom offers a view of Historic Rice Park through 12' arched windows. Additionally, the richly carved, dark beamed 14' ceiling and wood-burning stone fireplace work together to create a feeling of warmth and comfort.

John's Bar

John's Bar reflects the heritage and club like atmosphere of 317 on Rice Park. The 882 square foot space features the original bar, richly carved raised paneling and black leather club chairs. In addition, John's Bar is equipped with a 47" flat screen television for enjoying important sports and video presentations.

Riverside Room

The Riverside Room is recognized for its natural light as well as it's views of the Mississippi River Bluffs. This 2,516 square foot ballroom features a 14' ceiling. Adjacent to and combinable with both John's Bar and the Club Room, the Riverside Room can expand to 4,286 square feet of flexible event space.

Club Room

The Club Room serves as an elegantly appointed Executive Boardroom featuring full wireless capabilities, rich dark woodwork and a 12' ceiling. The Club Room seats up to 12 in the boardroom configuration which includes an additional soft seating area featuring oversized black leather club chairs. The Club Room also converts into 888 square feet of flexible function space combinable with the Riverside Room.

Wireless Internet, Phone and Remote TV Service

High speed wireless internet, wireless phone and wireless remote TV service are provided throughout 317 on Rice Park. Please ask your sales representative for details and pricing in order to access any of our wireless services.

Audio/Visual Service

Wildside Caterers is pleased to offer a selection of in-house state of the art Audio/Visual equipment. Your sales representative would be pleased to coordinate all your AV needs based on the fee schedule outlined in the menu. It is necessary that all AV orders be confirmed by 12:00 noon, three (3) business days prior to your event to ensure availability. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday. Wildside Caterers will not handle, transport, operate, store or be responsible for Audio/Visual equipment not rented through Wildside Caterers.

Wedding Ceremony Service

317 on Rice Park offers one of the most beautiful environments in Saint Paul to hold a wedding ceremony. Our Ceremony Packages include the selected space with many of the most requested components of a complete wedding ceremony. Please refer to the Wedding Ceremony Package insert for more information and pricing.

Wedding Coordinator Service

Wildside Caterers takes pride in offering a full range of services including those of a full-time professional wedding coordinator. Please refer to the Wedding Coordinator Package insert for more information and pricing.

Coat Check Service

Wildside Caterers is pleased to offer coat check service. One (1) attendant per 100 guests will be provided for a fee of \$25.00 per hour, per attendant. A (4) four hour minimum is required. In addition, a fee of \$1.00 per item checked will apply. The \$1.00 per item checked may be paid in cash by the individual or hosted by the client.



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Confirmation of Event/Deposits

A non-refundable deposit of 25% of the estimated charges and the non-refundable facility fee is required with a fully executed Contract to confirm the event space.

A non-refundable deposit of the remaining 75% of the estimated charges is required with the signed Event Policy and all the signed Catering Event Orders fourteen (14) days prior to the event. A signed Contract, Event Policy, signed Catering Event Orders and 100% deposit are required in order for services to occur.

Host bars will require an estimated bar deposit based on industry standards. Should the actual consumption exceed the deposit amount, the client will be billed accordingly. In the event actual consumption falls below the deposit amount, a refund check will be issued within thirty (30) business days.

To secure replenishment privileges, a credit card authorization form must be on file in our office prior to the event. No billing will be processed to the credit card on file unless authorized or payment is not received within ten (10) days of being invoiced.

All checks for deposits or payment of invoices are to be made payable to Wildside Caterers. The above policies may not be modified without the written consent of an Executive Officer of Wildside Caterers.

Facility Fees

Facility fees apply per contracted space, per day, for standard set-up, breakdown and event and facility maintenance. Applicable taxes apply to all facility fees.

Room Rental

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 and applicable taxes.

Event Space Waiver

Room rental fees will be waived if the event space waiver (based on the sale of food, beverage, and in-house audio visual to the Client) is met before all facility fees, service charges and applicable taxes.

If food, beverage and in-house audio visual 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 food, beverage and in-house audio visual to the Client) is met before all facility fees, service charges and applicable taxes.

If food, beverage, and in-house audio visual sales do not meet the event space minimum, a room rental fee equal to the difference will apply.

Facility Rental Time Periods

Monday through Friday:
(Food and Beverage Waivers Apply)

Morning events may be contracted from 6:30 a.m. and must be completed by 10:30 a.m.

Afternoon events may be contracted from 11:30 a.m. and must be completed by 4:30 p.m.

Evening events may be contracted from 5:30 p.m. and must be completed by 12:00 a.m.

Morning through afternoon events may be contracted from 6:30 a.m. and must be completed by 4:30 p.m.

Afternoon through evening events may be contracted from 11:30 a.m. and must be completed by 12:00 a.m.

Morning through evening events may be contracted from 6:30 a.m. and must be completed by 12:00 a.m.

Saturday and Sunday:
(Food and Beverage Minimums Apply)

Morning events may be contracted from 6:30 a.m. and must be completed by 3:00 p.m.

Evening events may be contracted from 4:00 p.m. and 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 of Service/Service After Midnight

A service fee based on the space contracted of up to \$300 per hour will apply to extended hours of service and service after midnight.

Liability

Wildside Caterers does not assume responsibility for injury to any persons or damage to or loss of any merchandise, equipment or personal belongings.



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Exclusivity and Sampling of Products

Wildside Caterers retains the exclusive right to provide and control the sale of all food and beverage services throughout the facility in addition to all other services including concessions and novelties, and to provide control and retain any revenues derived therefrom.

Health and Insurance Regulations

Food safety and 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 twenty-one to purchase or consume alcoholic beverages. Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Wildside Caterers reserves the right to refuse service to anyone at anytime.

Last Call For Alcohol

Bar service will be offered until 11:45 p.m. with last call occurring at 11:30 p.m. unless extended hours of service is contracted.

In any event, bar service will conclude at least 15 minutes prior to the building vacate time contracted with last call occurring at least 30 minutes prior to the bar closing.

Entertainment and Third-Party Vendors

One of the unique features of holding an event at 317 on Rice Park is the creativity of our team and the flexibility of our space. Your sales representative would be pleased to provide coordination services for third-party vendors to enhance your event. In the event you desire this service to be provided by Wildside Caterers for your event a 10% up-charge to all third party vendor services will apply. In any case, all third-party vendors that are contracted to provide services for the event on behalf of the Client must be pre-approved by Wildside Caterers.

To better enable us to coordinate all aspects of your event, we require a copy of all third-party vendor contracts. If Wildside Caterers is requested to contract with third-party vendors on behalf of the Client, the Client shall approve each vendor and their proposal in writing prior to Wildside Caterers executing the contract with the vendor. The client shall also be responsible for all advanced deposits required to secure services. We reserve the right to regulate volume, conduct, set-up and tear-down of vendors to ensure a pleasant experience for all of our guests.

No entertainment may be scheduled to perform later than 12:00 a.m. unless extended hours of service is contracted. One hour is allowed after the entertainment is concluded to take down and 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 and agreed upon in advance of the event.

Associated Family of Companies

Minnesota Sports and Entertainment
317 Washington Street, Saint Paul, MN 55102
Business: (651) 602-6000
www.wild.com

Morrissey Hospitality Companies
345 Saint Peter Street, Saint Paul, MN 55102
Business: (651) 221-0815
www.morrisseyhospitality.com

The Saint Paul Hotel
350 Market Street, Saint Paul, MN 55102
Business: (651) 292-9292
www.saintpaulhotel.com

The Saint Paul Grill
350 Market Street, Saint Paul, MN 55102
Business: (651) 224-7455
www.saintpaulgrill.com

Pazzaluna Urban Italian Restaurant
360 Saint Peter Street, Saint Paul, MN 55102
Business: (651) 223-7000
www.pazzaluna.com

Tria Restaurant, Bar and Market
5959 Centerville Road, North Oaks, MN 55127
Business: (651) 426-9222
www.triarestaurant.com



317 ON RICE PARK SERVICES AND RENTAL INFORMATION

COPY AND FAX SERVICES

Copies (Black and White) (Per Copy)	\$.15
Copies (Color) (Per Copy)	\$.50
Printing (Black and White) (Per Copy)	\$.15
Printing (Color) (Per Copy)	\$.50
Fax (1st Page)	\$ 2
Fax (Each Additional Page)	\$.25

PRESENTATION SUPPLIES

Easel	\$ 5
Flipchart Easel, Pad and Markers.....	\$ 25
Additional Flipchart Pad.....	\$ 10
Flipchart Easel, 3M Post It Pad and Markers	\$ 45
Additional Flipchart 3M Post It Pad.....	\$ 25
White Board and Dry Erase Markers	\$ 15
Dry Erase Marker	\$ 2
Laser Pointer	\$ 10
Podium	\$ 25

ELECTRICAL

Extension Cord / Multiplug Surge Protector	\$ 5
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AUDIO

Background Music	N/C
Wired Hand Held Mic, Cable and Stand	\$ 25
Wireless Hand Held Mic and Stand	\$ 50
Wireless Lavalier Mic	\$ 50
4 Channel Mixer (Required with Multiple Microphones)	\$ 40
CD Player.....	\$ 40

VIDEO

Video Presentation Package	\$ 275
<i>(Includes: 1 Screen, 1 LCD Projector and DVD/VHS Player with a Cart)</i>	
Portable 27" TV with Cart	\$ 50
Portable 32" TV with Cart	\$ 60
47" Flat Screen TV/VCR (John's Bar Only)	\$ 150
Remote Wireless TV Service	\$ 30
VCR	\$ 25
DVD Player	\$ 45
LCD Projector.	\$ 225
Overhead Projector	\$ 35
Tripod Screen	\$ 25

TELECOMMUNICATIONS

Telephone Line (Local Service)	\$ 20
Phone Handset with Telephone Line (Local Service)	\$ 30
Wireless Speaker Phone (Local Service).....	\$ 75
Domestic Long Distance Charges (Per Hour)	\$ 10

Additional Audiovisual Equipment Available Upon Request

INTERNET ACCESS

Wired High Speed Internet Access (One Machine) ..	\$ 250
Additional Wired Connections (Per Machine)	\$ 50
Wireless Internet Access (Per Machine)	\$ 75
Laptop Computer with Microsoft Office	\$ 90
Network Patch Cable	\$ 10

TECHNICIAN

On-Site Technician (Business Hours) (Three Hour Minimum) (Per Hour) ..	\$ 40
On-Site Technician (After Hours) (Three Hour Minimum) (Per Hour) ...	\$ 60

DANCE FLOOR

Dance Floor (Per 3' x 3' Section)	\$ 8
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STAGING

16 in. Staging with Skirting (Per 8' by 6' Section) ..	\$ 12
Stairs	N/C

TABLES AND CHAIRS

Un-skirted 6' or 8' Table (Each Per Day)	\$ 8
Skirted 6' or 8' Table with Linen (Each Per Day)	\$ 18
24" High 30" Round Cocktail Table with Linen ...	\$ 12
42" High 30" Round Cocktail Table with Linen ...	\$ 18
Ballroom Chair	\$ 3

TABLE LINENS

52" x 52" White, Black or Ivory Table Linen	\$ 4
85" x 85" White, Black or Ivory Table Linen	\$ 5
52" x 114" White, Black or Ivory Table Linen....	\$ 5
126" Round, White, Black or Ivory Table Linen ..	\$ 18
Napkins (Various Colors)	\$.50

TABLETOP

Votive Candle (Set of 3)	\$ 1
Number Stands (Each)	\$ 1
Table Numbers (1-50)	\$ 4
12" Round Mirrors (Each)	\$ 4
Tiffany Lamps (Each)	\$ 10

DECOR

White Arbor	\$ 60
Marble Columns (34", 46", 58") (Each)	\$ 15
White Aisle Runner	\$ 25
Chair Draping Down Center Aisle	\$ 50
Pillar Candle (Each)	\$ 20
Black Pipe/Drape Back Drop (Per 8' Section)	\$ 10
USA and State of Minnesota Flags	\$ 20
Floral Bud Vase Centerpiece	\$ 15

FIRE PLACE

Parkview Room Fire Place	\$ 125
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317 ON RICE PARK CATERING INFORMATION & POLICIES

A passion for food. An obsession for detail. Wildside Caterers has developed a speciality for planning and executing premier events. Food is what people remember, and more importantly is a key ingredient to creating wonderful memories. At Wildside Caterers we understand the importance of your special event. From consistently fine cuisine to professionally delivered service, Wildside Caterers' experienced staff will help you design a dining experience that is uniquely your own.

Menu Selection

Our menus offer a vast selection of food and 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 catering representative along with our Executive Chef, will be happy to tailor a menu to your preferences.

Due to exclusivity rights, outside food and beverages are not permitted within 317 on Rice Park with the exception of specialty wedding cakes, to which a cake-cutting fee of \$2.00 per person will apply.

If you have special dietary restrictions or needs, please do not hesitate to contact your catering representative.

Kosher Catering

Wildside Caterers is proud to present the areas best Kosher menu. In addition to featuring exceptional food, our Kosher Program is complemented by meticulous service. The 317 on Rice Park Kosher Program is guided by the Rabbinical Supervision of Rabbi Asher Zeilengold with the Adath Israel Synagogue.

Prices

Prices are quoted in advance of an event, but are subject to change due to fluctuating market prices. Menu prices will be guaranteed for a maximum of sixty (60) days.

When requesting a multiple entrée selection, a multiple entrée fee of \$2.50 per person will apply for each additional entrée selection. We request that the same accompaniments be selected for all entrées. All menu prices are subject to a 20% service charge and applicable sales tax.

Catering Event Orders

Please be sure that your signed Catering Event Orders are received by the Catering Office fourteen (14) days prior to the event date in order to ensure the availability of all items.

Off Premise Service

A \$2.50 per person set-up fee will apply to all full service off premise catering services in addition to any delivery fees and/or food and beverage minimums that may apply based on the type and scope of the event.

Guarantees

So that proper planning and execution of the event may occur, the client is required to guarantee the number of attendees. The client is responsible for payment of the final guaranteed number even if fewer guests actually attend the function.

The client assumes the responsibility to establish guaranteed attendance. Any change in the guaranteed number of guests is also the responsibility of the client. Guarantee changes must be communicated in writing and must meet the time constraints specified below. In the event time constraints are not met, charges will be based on the original estimated attendance on the Catering Event Orders.

It is necessary that the guaranteed number of guests be confirmed by 12:00 noon, three working days prior to your event. For example, an event scheduled on a Monday must be confirmed by 12:00 noon the preceding Wednesday.

Wildside Caterers will allow for numbers greater than the guarantee by preparing seating, place settings and meals for 5% over the guaranteed attendance to a maximum of thirty (30). The 5% overage will be a vegetarian selection. When requesting additional seating above and beyond Wildside Caterers standard for meal functions, an over set fee of \$2.50 will apply for each additional seat provided and a fee of \$5.00 will apply for each additional place setting provided.

Catering and Bar Service

Due to staffing requirements, the following charges and minimums apply to all catering and bar services.

Catering services will be provided free of labor charges if sales exceed \$250.00 per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

A bartender will be provided free of labor charges if sales exceed \$350.00 per bar, per three (3) hour period. If sales are not reached, a fee of \$160.00 will be applied for each period the minimum is not met.

For cash bar service, one (1) bartender will be scheduled for every 125 guests. For host bar service, one (1) bartender will be scheduled for every 75 guests.



BAR MENUS

ADDITIONAL BAR OPTIONS
ARE AVAILABLE UPON REQUEST

HOST BAR

Soft Drink.....	\$2.50
Juice.....	\$2.50
Sparkling Water.....	\$3.50
Domestic Beer.....	\$4.00
Premium Beer.....	\$5.00
House Wine.....	\$5.75
Premium Wine.....	\$6.75
Premium Liquor.....	\$6.00
Premium Cocktails.....	\$9.00
Super Premium Liquor.....	\$7.00
Super Premium Cocktails.....	\$10.00
Speciality Liquor.....	\$8.00
Speciality Cocktails.....	\$11.00

All beverages consumed are paid by the Host. A Bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

CASH BAR

Soft Drink.....	\$2.75
Juice.....	\$2.75
Sparkling Water.....	\$3.75
Domestic Beer.....	\$4.25
Premium Beer.....	\$5.25
House Wine.....	\$6.00
Premium Wine.....	\$7.00
Premium Liquor.....	\$6.25
Premium Cocktails.....	\$9.25
Super Premium Liquor.....	\$7.25
Super Premium Cocktails.....	\$10.25
Speciality Liquor.....	\$8.25
Speciality Cocktails.....	\$11.25

All beverages consumed are paid in cash by the individual. A bartender will be provided free of charge if consumption is over \$350.00 per bar, per three (3) hour period. If sales do not exceed \$350.00 per bar, per three (3) hour period, a bartender fee of \$160.00 will apply for each minimum that is not met.

HOST BAR PER PERSON

Full Bar First sixty (60) minutes.....	\$10.00
Each additional thirty (30) minutes.....	\$5.00
Each additional fifteen (15) minutes.....	\$2.25

(Based on consecutive hours of service)

A bartender will be provided free of charge for all host bars per person based on a seventy five (75) person minimum per bar. If there are less than seventy five (75) people per bar, a bartender fee of \$160.00 will apply for each minimum that is not met.

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.

WINE LIST

ADDITIONAL WINE SELECTIONS
ARE AVAILABLE UPON REQUEST

CHARDONNAY

BIN#		
100	Cakebread.....	\$81
101	Gary Farrell Russian River Selection.....	\$71
102	Chateau St. Jean Robert Young.....	\$62
103	Simi Russian River Reserve.....	\$55
104	Clos Du Val.....	\$51
105	Mac Rostie.....	\$46
106	Kim Crawford.....	\$41
107	Kendall Jackson.....	\$38
108	Clos Du Bois.....	\$34
109	Estancia.....	\$32
110	Coppola Diamond Collection.....	\$29
111	Founders' Estate.....	\$26
112	Stone Cellars.....	\$23

OTHER WHITES

BIN#		
200	Kim Crawford, Sauvignon Blanc.....	\$37
201	Luna Vineyards, Pinot Grigio.....	\$32
202	Santi, Pinot Grigio.....	\$28
203	Beringer, White Zinfandel.....	\$23

MERLOT

BIN#		
300	Geyser Peak, Alexander Valley Reserve.....	\$85
301	Franciscan.....	\$52
302	Blackstone, Napa.....	\$41
303	Kendall Jackson.....	\$38
304	Clos Du Bois.....	\$36
305	Coppola Diamond Collection.....	\$29
306	Founders' Estate.....	\$26
307	Stone Cellars.....	\$23

CABERNET SAUVIGNON

BIN#		
400	Quintessa.....	\$220
401	Silver Oak, Napa.....	\$187
402	Chateau St. Jean Cinq Cepage.....	\$158
403	Caymus.....	\$140
404	Geyser Peak, Alexander Valley Reserve.....	\$106
405	Stag's Leap.....	\$98
406	Charles Krug.....	\$54
407	Twenty Bench, Napa.....	\$46
408	St. Francis.....	\$43
409	Beringer Knight's Valley Reserve.....	\$38
410	Clos Du Bois.....	\$36
411	Martin Ray.....	\$33
412	Coppola Diamond Collection.....	\$29
413	Founders' Estate.....	\$26
414	Stone Cellars.....	\$23

OTHER REDS

BIN#		
500	Wild Horse, Pinot Noir.....	\$51
501	Seven Sinners, Syrah.....	\$46
502	Greg Norman California, Pinot Noir.....	\$33
503	Ravenswood, Zinfandel.....	\$31
504	Black Opal, Shiraz.....	\$27

SPARKLING WINES AND CHAMPAGNES

BIN#		
600	Dom Perignon.....	\$240
601	Moet White Star.....	\$100
602	Mumm Cuvee Napa Brut.....	\$45
603	Korbel Brut.....	\$34



MORNING BREAK SERVICE

Coffee and Cinnamon Rolls \$5.95

Fresh baked cinnamon rolls
freshly brewed coffee, decaffeinated coffee and herbal teas

Iron Range Continental \$7.95

Freshly baked assortment of mini muffins
including mini corn bread muffins with maple butter
whole fresh fruit including apples, oranges, bananas and pears
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Lakes Continental \$8.95

Freshly baked assortment of mini muffins,
mini fruit filled snack sticks and mini croissants
served with whipped butter and preserves
platters of seasonal fresh fruit
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

The Healthy Start Continental \$9.95

Freshly baked glorious morning muffins and
assorted bagels with cream cheese, margarine and preserves
platters of seasonal fresh fruit
chilled individual low fat fruit yogurts
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

Capitol City Continental \$10.95

Freshly baked assortment of strawberry, blueberry,
raspberry, chocolate and sugared scones
platters of seasonal fresh fruit
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

Muffins, Scones and Fresh Berries \$11.95

Freshly baked assortment of mini muffins and mini scones
served with individual bowls of fresh sugared
blackberries, raspberries and strawberries
with whipped cream
fresh orange, apple and cranberry juices
freshly brewed coffee, decaffeinated coffee and herbal teas

*Morning break services limited to
sixty (60) minutes of service.*

AFTERNOON BREAK SERVICE

Movie Time Break \$5.95

Movie style buttered popcorn and
select full size candy bars
assorted soft drinks and natural spring water

Old Fashioned Cookie Break \$6.95

A variety of freshly baked original chocolate chunk, sugar, white
chocolate macadamia nut and butterscotch oatmeal cookies
accompanied by fudge brownies with and without nuts
assorted soft drinks, ice cold 2% milk
freshly brewed coffee and decaffeinated coffee

Dessert Bar Break \$7.95

A selection of summerberry, seven layer,
peanut butter and chocolate marshmallow bars
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Wildside Break \$8.95

An elaborate selection of chocolate dipped cookies to include:
sugar cookies dipped in white chocolate,
white chocolate macadamia nut cookies dipped in milk
chocolate and chocolate chunk cookies dipped in dark chocolate
with white chocolate drizzle and gourmet rice crispy
treats to include: original recipe, peanut butter with milk
chocolate chunks and original recipe half dipped in dark
chocolate with white chocolate drizzle
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Shortcake Break \$9.95

Seasonal fresh berries marinated in sugar
served with our own freshly baked scones and
fresh whipped cream
assorted soft drinks, natural spring water
freshly brewed coffee and decaffeinated coffee

Sweet Cream Social \$10.95

Vanilla ice cream served with seasonal fresh berries,
hot fudge and hot caramel sauces,
freshly baked chocolate chunk cookies
root beer, natural spring water
freshly brewed coffee and decaffeinated coffee

*Afternoon break services limited to
thirty (30) minutes of service.*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



A LA CARTE

BREAK SERVICE SELECTIONS

BEVERAGE SELECTIONS

Coffee, Decaffeinated Coffee or Tea	\$32.00	gallon
(1 gallon serves aprox. 15 cups, 1 pot aprox. 7 cups)	\$16.00	pot
Specialty Coffee Accompaniments	\$18.00	gallon
(white and raw sugar cubes, chocolate shavings, fresh whipped cream and mint chocolate stir sticks)	\$ 8.00	pot
Hot Apple Cider	\$32.00	gallon
Hot Chocolate	\$32.00	gallon
Fresh Lemonade	\$29.00	gallon
	\$14.50	pitcher
Fruit Punch	\$29.00	gallon
	\$14.50	pitcher
Fresh Brewed Iced Tea	\$29.00	gallon
	\$14.50	pitcher
Freshly Squeezed Orange Juice	\$40.00	gallon
	\$20.00	pitcher
Apple or Cranberry Juice	\$40.00	gallon
	\$20.00	pitcher
Champagne Punch	\$57.00	gallon

(Individual)

Assorted Soft Drinks	\$2.50	each
Natural Spring Water	\$2.50	each
Chilled Grip and Go Milk	\$3.25	each
Sparkling Mineral Water	\$3.50	each
Bottled Fruit Juice	\$3.75	each

WATER SERVICE

Classroom Water Service with Jolly Ranchers . .	\$1.00	each*
*(Per person, per four (4) hour period)		
Classroom Water Service with Wildside Mints .	\$1.75	each*
*(Per person, per four (4) hour period)		
Speaker and Head Table Water Service . . .	\$10.00	each*
*(Per location, per session)		
Water Cooler Service Refresh (5 gallons) . .	\$25.00	each*
Water Cooler Service (Set up and 5 gallons) .	\$50.00	each*
*(Water stations will be provided complimentary outside meeting rooms and in select locations throughout the general concourses with all break services)		

ICE CREAM SELECTIONS

(Serves 10)

Wildside Ice Cream	\$87.00	each
(Our original presentation of speckled vanilla ice cream accompanied by waffle cones and waffle cups, served with fresh berries, chocolate fudge and caramel sauces, nuts and sprinkles)		

(Individual)

Assorted Ice Cream Treats	\$3.50	each
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BREAKFAST SANDWICHES

Egg, chorizo and cheese breakfast burrito . .	\$ 3.25	each
Egg and cheese on English muffin	\$ 3.25	each
Sausage and cheese on English muffin . . .	\$ 3.75	each
Sausage, egg and cheese on English muffin .	\$ 4.00	each

BAKERY AND SWEETS

Assorted Freshly Baked Breakfast Breads . .	\$18.00	loaf
<i>Served with Butter and Preserves</i>		
Freshly Baked Cinnamon Rolls	\$21.00	dozen
Freshly Baked Fruit Filled Snack Sticks . . .	\$21.00	dozen
Assorted Raised Donuts	\$21.00	dozen
Assorted Freshly Baked Danish Pastries . . .	\$24.00	dozen
Assorted Freshly Baked Muffins	\$24.00	dozen
Assorted Freshly Baked Scones	\$24.00	dozen
Assorted Bagels	\$27.00	dozen
<i>Served with Cream Cheese and Preserves</i>		
Freshly Baked Pecan Sticky Buns	\$27.00	dozen
Assorted Freshly Baked Croissants	\$30.00	dozen
<i>Served with Butter and Preserves</i>		
Assorted Freshly Baked Cookies	\$24.00	dozen
Assorted Freshly Baked Fudge Brownies . . .	\$24.00	dozen
Assorted Dessert Bars	\$27.00	dozen
Specialty Granola Bars	\$30.00	dozen
Assorted Chocolate Dipped Cookies	\$33.00	dozen
Assorted Gourmet Rice Crispy Treats	\$39.00	dozen

(Individual)

Assorted Whole Fresh Fruit	\$1.75	each
Assorted Bags Old Dutch Potato Chips	\$1.75	each
Assorted Full Size Candy Bars	\$2.00	each
Assorted Individual Low Fat Yogurts	\$2.50	each
Assorted Individual Cereal with Milk	\$4.50	each

(Serves 10 to 12)

Fresh Popped Popcorn	\$21.00	each
Salted Peanuts in the Shell	\$21.00	each
Wildside Snack Mix	\$24.00	each
Whoppers and M&M's	\$27.00	each
Fruit Flavored Candy Trio	\$27.00	each
<i>(Gummi Bears, Jolly Rancher Jelly Beans and Skittles)</i>		
Five Star Nut Mix	\$27.00	each
Fresh Popped Popcorn with Peanut M&M's . .	\$30.00	each
Cheddar Cheese Popcorn	\$30.00	each
Pretzel Snacker <i>(Garlic and honey mustard)</i>	\$30.00	each
Jumbo Salted Cashews	\$33.00	each
Wild Popcorn Tin	\$42.00	each
<i>(Commemorative Minnesota Wild popcorn tin filled with freshly popped popcorn topped with peanut M&M's, cheddar cheese and caramel popcorn)</i>		

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.



BREAKFAST SELECTIONS

All breakfasts include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Omelets \$10.95

Your choice of one of the following omelet selections:

Denver

three cheese

mushrooms with Swiss cheese

Italian sausage with mozzarella cheese

salsa and cheddar cheese

diced ham and cheddar cheese or

sautéed onions and peppers

with home fried potatoes, thick-sliced smoked bacon and sausage patties

assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants

served with butter and preserves

Classic American \$11.95

Fluffy scrambled eggs with fresh chives and cheddar cheese,

home fried potatoes, thick-sliced smoked bacon and sausage patties

assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants

served with butter and preserves

"French" Toast Northwoods Style \$12.95

Thick-sliced cinnamon raisin bread dipped in egg batter,

then grilled to a golden brown

served with maple syrup and whipped butter

thick-sliced smoked bacon and sausage patties

Chicken Mushroom Frittata \$13.95

A classic Italian breakfast of diced chicken, eggs, mushrooms, cheddar and Parmesan cheeses

baked in a crêpe shell with marinara sauce

assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants

served with butter and preserves

Executive Breakfast \$14.95

Strip steak and

scrambled eggs with fresh chives

home fried potatoes

assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants

served with butter and preserves

Eggs Wildside \$15.95

(Maximum 75 people)

Toasted English muffins with a grilled steak medallion

and a grilled chicken medallion

topped with poached eggs and classic béarnaise sauce

assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants

served with butter and preserves

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



BREAKFAST BUFFET SELECTIONS

All breakfast buffets include freshly brewed coffee and decaffeinated coffee, hot herbal teas and freshly squeezed orange juice.

Classic Breakfast Buffet \$13.95

Assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants served with butter and preserves
platters of seasonal fresh fruit
scrambled eggs with cream cheese and green onions
home fried potatoes
thick-sliced smoked bacon and sausage patties

Select Breakfast Buffet \$15.95

Assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants served with butter and preserves
platters of seasonal fresh fruit
three cheese and diced ham with cheddar cheese omelets
home fried potatoes
thick-sliced smoked bacon and sausage patties

Deluxe Breakfast Buffet \$17.95

Assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants served with butter and preserves
platters of seasonal fresh fruit
cream cheese blintzes with strawberry sauce
cinnamon raisin French toast with maple syrup and whipped butter
scrambled eggs with cream cheese and green onions
home fried potatoes
thick-sliced smoked bacon and ham steaks

Chef Attended Stations Buffet Additions

- *Pancake station with whipped butter and maple syrup \$2.95 per guest
- *Thick-sliced cinnamon raisin French toast with whipped butter and maple syrup \$2.95 per guest
- *Omelet station cooked to order \$3.95 per guest
- *Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream \$3.95 per guest
- *Chef required - \$120.00 per chef, 1 chef recommended for every 50 guests.

*Champagne Brunch \$32.95

Assorted freshly baked mini muffins, fruit filled snack sticks and mini croissants served with cream cheese, butter and preserves
international and local cheeses garnished with red and white grapes with gourmet crackers
garden fresh vegetables with homemade spinach dip
raspberry encrusted brie with gourmet crackers
grilled marinated vegetables, cheese, pickles and olives
jumbo shrimp and crab claws with tangy cocktail sauce
smoked salmon with capers, chopped egg, red onions, tomatoes and cream cheese
fresh fruit & berries
fresh mixed greens with carrots and radishes
thick-sliced smoked bacon and sausage patties
California style corned beef hash
fresh baked biscuits and gravy
chicken wild rice dumplings
home fried potatoes
cinnamon raisin French toast with maple syrup and whipped butter
scrambled eggs with cream cheese and green onions
chicken francaise
fettuccini carbonara
sautéed garden fresh vegetables
acorn squash and lentil casserole with maple cream sauce
*Belgian waffle station with whipped butter, mixed berries, maple syrup and fresh whipped cream
*omelet station cooked to order
*prime rib with sage au jus, horseradish sauce, sautéed mushrooms and onions
Chef selected desserts

*Chef required - \$120.00 per chef, a minimum of 3 chefs required to service the Champagne Brunch.
The Champagne Brunch has a one hundred (100) person minimum and a five hundred (500) person maximum.

Buffets limited to two (2) hours of service.

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



LUNCHEON STARTERS

All luncheon entrées include your choice of one soup or salad from the list below.

SOUP

Miso
Cream of Three Onion
New England Clam Chowder
Cream of Asparagus
Chicken Noodle

SALAD

Classic American Salad
Iceberg lettuce with vine ripened tomatoes, radishes and carrot swirls served with chunky bleu cheese dressing

St. Paul Grill Strawberry Spinach Salad
Fresh spinach, sliced strawberries and Brie cheese served with raspberry poppyseed dressing

Field Greens in a Radicchio Cup
Mixed field greens in a radicchio cup with Roma tomatoes and hearts of palm served with honey mustard dressing

Wild Field Greens Salad
Wild field greens with carrot swirls and Roma tomatoes served with ranch dressing

Hearts of Romaine Salad
Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes, pre-tossed with zesty Parmesan peppercorn dressing

Midwest Salad
Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges served with raspberry vinaigrette

Heirloom Salad
Bibb lettuce wrapped around heirloom tomatoes served with a traditional French vinaigrette

Traditional Caesar Salad
Romaine lettuce with Parmesan cheese and croutons pre-tossed with Caesar dressing

Spinach Salad
Spinach leaves with dried cherries and sliced candied almonds pre-tossed with balsamic vinaigrette

DELUXE LUNCHEON STARTERS

These items are available at an additional cost.

APPETIZERS

(Individual)

Fresh Fruit Cup - \$2.95
Shrimp Cocktail Mary Rose - \$5.95

(Family Style Per Person)

Bruschetta Platter - \$.95
Crostini topped with fresh mozzarella, basil and marinated red and yellow tomatoes

Vegetable Platter - \$1.95
Assortment of garden fresh vegetables served with homemade spinach dip

Antipasto Platter - \$2.95
Assorted Italian meats, black and green olives, roasted and marinated vegetables and mozzarella cheese

Cheese and Cracker Platter - \$3.95
International and local cheeses garnished with red and white grapes, served with gourmet crackers

SOUP

Minnesota Wild Rice with Grilled Chicken - \$1.95
Cream of Three Onion En Croûte - \$2.95
Consommé Brillat-Savarin - \$3.95
Seafood Gumbo - \$4.95
Lobster Bisque - \$5.95

SALAD

Bibb and Brie Salad - \$3.95
Bibb lettuce with Brie cheese, red and yellow tomatoes served with raspberry vinaigrette

Oriental Mixed Green Salad - \$5.95
Spicy Oriental greens with water chestnuts, dried cherries and litchi nuts drizzled with sesame vinaigrette

Salad Wildside - \$7.95
Mixed greens with Lollo Rosso, frisée and watercress with roasted pistachio crusted Brie cheese, pan roasted artichokes and sliced strawberries served with strawberry balsamic dressing

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.



LITE LUNCHEON SANDWICHES

*All lite luncheon sandwiches include freshly brewed coffee
and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

Sandwiches

Ham Sandwich \$10.95

Thinly sliced ham with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced Minnesota wild rice bread with honey mustard
served with potato salad and fresh kosher pickle

Turkey Sandwich \$10.95

Thinly sliced roasted breast of turkey with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes on thick-sliced whole
wheat bread with cranberry mayonnaise served
with tri-color rotini pasta salad and fresh kosher pickle

Maple Bar-B-Que Chicken Sandwich \$10.95

Grilled breast of chicken marinated in maple marinade,
topped with sweet caramelized onions
on a Minnesota wild rice roll with bar-b-que bleu cheese aiöle
served with cole slaw and fresh kosher pickle

Roast Beef Sandwich \$11.95

Thinly shaved roast beef with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced rye bread with horseradish mayonnaise
served with wild rice salad and fresh kosher pickle

Portobello Mushroom Sandwich \$11.95

Grilled marinated portobello mushroom
topped with leaf lettuce and sliced vine ripened tomatoes
on herbed hoagie roll with tapenade mayonnaise
served with cole slaw and fresh kosher pickle

Southern Fried Chicken Sandwich \$12.95

Southern fried chicken breast
topped with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on a soft Kaiser roll with bar-b-que ranch dressing
served with potato salad and fresh kosher pickle

Wildside Italian Hoagie Sandwich \$12.95

Italian Hoagie with Boursin cheese, prosciutto ham,
salami and mozzarella cheese topped with a mixture of
shredded lettuce, basil, pesto and
diced vine ripened tomatoes on a herbed hoagie roll
served with tri-color rotini pasta salad and fresh kosher pickle

Herbed Focaccia Turkey Sandwich \$13.95

Thinly sliced breast of turkey with Havarti cheese,
leaf lettuce and sliced vine ripened tomatoes
on herbed focaccia with cranberry mayonnaise
served with potato salad and fresh kosher pickle

Basil Grilled Eggplant Sandwich \$14.95

Basil grilled eggplant slices with mozzarella cheese,
leaf lettuce and sliced vine ripened tomatoes
on a hoagie roll with smoked tomato aiöle
served with cole slaw and fresh kosher pickle

Grilled Chicken Breast Sandwich \$14.95

Grilled breast of chicken
topped with roasted red pepper Boursin cheese spread,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll
served with potato salad and fresh kosher pickle

Beef Tenderloin Sandwich \$15.95

Thinly sliced grilled beef tenderloin with smoked cheddar
cheese, shaved red onion, leaf lettuce and sliced vine ripened
tomatoes on herbed hoagie roll with horseradish mayonnaise
served with wild rice salad and fresh kosher pickle

Roast Sirloin and Brie Sandwich \$16.95

Thinly sliced roasted strip loin of beef with Brie cheese,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll with garlic mayonnaise
served with tri-color rotini pasta salad and fresh kosher pickle

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



LITE LUNCHEON

WRAPS AND SALADS

*All lite luncheon wraps and salads include freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups to your lite luncheon selection for just \$2.95 per person.*

Wraps

Caesar Salad Wrap \$9.95

Crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Ham and Havarti Wrap \$10.95

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Smoked Turkey Wrap \$11.95

Thinly sliced breast of smoked turkey, asparagus, pepper jack cheese and shredded lettuce with ranch dressing in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Oriental Vegetable Wrap \$11.95

Oriental vegetable salad, Boston lettuce and strawberry cream cheese in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Turkey Club Wrap \$12.95

Thinly sliced breast of turkey, bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Buffalo Chicken Tender Wrap \$13.95

Buffalo chicken tenders, shredded lettuce, diced vine ripened tomatoes with bleu cheese dressing in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Chicken Caesar Salad Wrap \$14.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and fresh kosher pickle

Salads & Lettuce Wraps

Antipasto Salad \$11.95

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted red and yellow peppers served with zesty Italian dressing, Parmesan cheese and baskets of homemade Parmesan garlic bread

Chef's Salad \$12.95

Garden greens mixed with spinach and dried cherries topped with julienne of oven roasted turkey, ham, salami, smoked cheddar cheese and pepperoni, vine ripened tomato wedges, sliced red onions and cucumbers served with red ranch dressing and baskets of gourmet rolls and cracker bread with butter

Oriental Peanut Fried Chicken Salad \$13.95

A mix of crisp fried noodles, bok choy, Nappa cabbage and Asian greens tossed in sesame vinaigrette, topped with a peanut fried chicken breast and served with a fortune cookie

Grilled California Chicken Pasta Salad \$14.95

Grilled breast of chicken sliced and fanned over tri-color rotini pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens topped with fresh Asiago cheese shards, served with raspberry vinaigrette and baskets of gourmet rolls and cracker bread with butter

Grilled Chicken Caesar Salad \$15.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing and baskets of gourmet rolls and cracker bread with butter

Cashew Chicken Salad Lettuce Wrap \$ 10.95

Grilled chicken with cashews, chopped celery, red grapes, water chestnuts and sesame mayonnaise served with Bibb lettuce leaves and baskets of gourmet rolls and cracker bread with butter

Oriental Peanut Fried Chicken Lettuce Wrap \$ 11.95

Diced peanut fried chicken mixed with crisp noodles, bok choy, Nappa cabbage, Asian greens and sesame vinaigrette served with Bibb lettuce leaves and baskets of gourmet rolls and cracker bread with butter

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



LITE LUNCHEON ENTRÉES

*All lite luncheon entrées include
freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add one of our great soups or salads to your lite luncheon selection for just \$2.95 per person.*

Hot Entrées

Italian Sausage Calzone \$12.95

Italian sausage, peppers and onions, ricotta and mozzarella cheeses with a rich tomato sauce, baked in a pizza crust

Open Faced Turkey Sandwich \$13.95

Fresh sliced breast of turkey served open faced on grilled sourdough bread
with garlic mashed potatoes,
turkey gravy and mixed vegetables

Wildside Pasta \$13.95

Cappalretti noodles stuffed with cheese served country-style with marinara sauce, Italian sausage, shredded sirloin and thick chunks of pepperoni topped with mozzarella cheese served with homemade Parmesan garlic bread

Chicken Fried Steak \$14.95

Cube steak lightly coated in batter and flour then fried to a golden brown served with garlic mashed potatoes, country gravy, mixed vegetables and baskets of gourmet rolls and cracker bread with butter

Meat Lasagna \$15.95

Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce surrounded by fresh julienne vegetables served with baskets of homemade Parmesan garlic bread

Open Faced Strip Steak Sandwich \$16.95

Hand carved strip steak grilled medium rare, placed on a toasted garlic roll with grilled mushrooms and onions served with herb roasted potatoes

Farfalle Pasta & Chicken Chardonnay \$17.95

Farfalle pasta with Chardonnay sauce topped with a grilled breast of chicken served with baskets of homemade Parmesan garlic bread

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



LUNCHEON ENTRÉES

*All entrées include baskets of fresh gourmet rolls and cracker bread with butter.
Your choice of one luncheon starter and the appropriate accompaniments to compliment your entrée selection.
Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.*

Red Chili Chicken \$17.95

Grilled breast of chicken topped with sweet and spicy red chili sauce

Smoked Sirloin \$17.95

Tender smoked sirloin, hand carved and served with our own spicy bar-b-que sauce

Chicken Breast Francaise \$18.95

Breast of chicken dipped in flour, egg and chives, sautéed and topped with lemon and parsley sauce

Tenderloin Tips with Noodles \$18.95

Tenderloin tips sautéed with mushrooms, onions and baby carrots in rich red wine sauce served on a bed of buttered egg noodles

Chicken Marsala \$19.95

Sautéed breast of chicken with Marsala wine and mushroom sauce

Bar-B-Que Bleu Cheese Meat Loaf \$19.95

Old fashioned meat loaf topped with bar-b-que bleu cheese sauce

Chicken with Wild Mushrooms and Brandy Cream Sauce \$19.95

Sautéed breast of chicken with wild mushrooms and brandy cream sauce

Onion Crusted Pork Medallions \$20.95

Pork medallions marinated in buttermilk, then brushed with a Dijon mustard and white wine mix, coated with finely chopped onions and sautéed, with lemon butter and chive sauce

Manicotti \$21.95

Pasta shells stuffed with ricotta and mozzarella cheeses topped with a classic Italian pink meat sauce surrounded by fresh julienne vegetables served with baskets of homemade Parmesan garlic bread

Sautéed Medallions of Turkey \$22.95

Breaded turkey tenderloin medallions sautéed golden brown and topped with a smoky flavored mushroom cream sauce

Chicken Tuscany \$22.95

Breast of chicken topped with spinach, artichokes and sun-dried tomatoes, in a rich Tuscany sauce

Teriyaki Strip Steak \$22.95

Strip steak marinated in garlic, ginger, rice wine and soy sauce, grilled then sliced and topped with teriyaki sauce

Oriental Pan Seared Salmon Fillet \$23.95

Salmon fillet marinated and pan seared in Oriental seasonings

Heartland Crusted Walleye Pike \$24.95

Herbed bread crumbs and oat crusted fillet of walleye pike with sage butter sauce

Strip Steak & Grilled Chicken \$25.95

Sliced grilled strip steak with bordelaise sauce and grilled breast of chicken with Boursin cream sauce

Strip Steak & Sautéed White Fish \$26.95

Sliced grilled strip steak with a roasted shallot sauce and sautéed egg battered white fish with garlic chive beurre blanc

Strip Steak & Onion Crusted Walleye \$27.95

Sliced grilled strip steak with shiitake mushroom sauce and onion crusted fillet of walleye with lemon chive cream sauce

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



LUNCHEON DESSERT SELECTIONS

Tri-Color Mousse \$3.75

Chocolate, white chocolate and raspberry mousse served in a champagne glass garnished with fresh mint and a gaufrette wafer

Fruits of the Forest Pie \$4.00

Blackberries, raspberries, rhubarb and strawberries baked in a pie crust topped with fresh whipped cream served with a rich crème anglaise sauce and kiwi coulis

Fresh Seasonal Berries \$4.25

Fresh strawberries, raspberries and blackberries served in a sugar rimmed martini glass, topped with fresh whipped cream and a mint leaf

Chocolate Decadence Torte \$4.50

Slow baked flourless semi-sweet chocolate torte served with a rich crème anglaise sauce and raspberry coulis

Tiramisu \$4.75

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate served with a rich crème anglaise sauce with a chocolate web

Mountain Berry Cream Flan \$5.00

A mixture of blackberries, blueberries and raspberries on a custard filled short paste crust, finished with light powdered sugar and served with lemon and kiwi coulis

Key Lime Pie \$5.25

Tangy sweet key lime pie on a graham cracker crust served with whipped cream

Ultimate Chocolate Cake \$5.50

Chocolate cake baked with a fudge bottom and layered with light chocolate mousse, served with a rich crème anglaise sauce with lemon and raspberry coulis

Grandma's Carrot Cake \$5.75

Two layered carrot cake with pecans and pineapple, covered with cream cheese frosting and chopped walnuts with a rich crème anglaise sauce and chocolate hearts

New York Cheesecake \$6.00

New York style cheesecake on a graham cracker crust topped with fresh sugared berries

Raspberry Tango Cake \$6.25

Yellow cake filled with four layers of raspberry and butter cream, served with chocolate and caramel sauce

Lemon Mist Cake \$6.50

Yellow cake filled with lemon flavored butter cream served with a rich crème anglaise sauce and raspberry coulis

Caramel Fudge Pecan Cake \$6.75

A rich chocolate sponge cake filled with chocolate fudge and pecans drizzled with caramel served with chocolate and caramel sauce

Kentucky Bourbon Pecan Pie \$7.00

Double thick traditional pecan pie drizzled with Kentucky bourbon served with fresh whipped cream with caramel sauce and raspberry hearts

FAMILY STYLE DESSERT PLATTERS PER PERSON

Cookie Platter \$2.75

15 assorted cookies to include: original chocolate chunk, white chocolate macadamia nut, sugar and butterscotch oatmeal cookies sprinkled with white chocolate shavings and M&M's

Gourmet Rice Crispy Treats \$3.00

10 assorted gourmet rice crispy treats to include: original recipe, peanut butter with milk chocolate chunks and original recipe half dipped in dark chocolate with white chocolate drizzle

Assorted Dessert Bar Platter \$3.25

15 assorted dessert bars to include: summerberry, seven layer, peanut butter and chocolate marshmallow bars

Gourmet Cookie Platter \$3.50

15 assorted gourmet cookies to include: sugar dipped in white chocolate, white chocolate macadamia nut dipped in milk chocolate and chocolate chunk dipped in dark chocolate garnished with dark chocolate shavings and M&M's

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



COLD LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your cold luncheon buffet selection for just \$2.95 per person.

All-American Sandwich Platter Buffet \$13.95

Kettle style chips
platter of sandwiches including:
sliced roast breast of turkey with Swiss cheese, leaf lettuce and sliced vine ripened tomatoes
sliced roast beef with smoked cheddar cheese, leaf lettuce and sliced vine ripened tomatoes
and sliced ham with Havarti cheese, leaf lettuce and sliced vine ripened tomatoes
served on fresh baked rolls and sandwich breads with mayonnaise and whole grain mustard
Chef's selection of assorted freshly baked cookies

Wildside Italian Hoagie Sandwich Platter Buffet \$14.95

Tri-color rotini pasta salad
platter of Italian hoagie sandwiches with Boursin cheese, prosciutto ham, salami and mozzarella cheese
topped with a mixture of shredded lettuce, basil, pesto and diced vine ripened tomatoes on a herbed hoagie roll
served with a side of gourmet peppers
Chef's selection of assorted freshly baked cookies

Deli Buffet \$15.95

Fresh fruit salad, cole slaw and kettle style chips
platter of turkey, ham and salami
served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions,
sliced smoked cheddar and Swiss cheeses,
fresh kosher pickles, mayonnaise, whole grain mustard
and an assortment of sandwich breads and rolls
Chef's selection of assorted freshly baked cookies

Wrap Buffet \$16.95

Fresh fruit salad, wild rice salad and kettle style chips with homemade spinach dip
trio of wraps including:
buffalo chicken strips in a herb wrap with shredded lettuce, diced vine ripened tomatoes and bleu cheese dressing
smoked turkey and asparagus with pepper jack cheese and shredded lettuce in a herb wrap with ranch dressing
oriental vegetable salad with Boston lettuce in a herb wrap with strawberry cream cheese
Chef's selection of assorted freshly baked cookies

Wildside Deli Buffet \$17.95

Fresh fruit salad, potato salad and kettle style chips with French onion dip
platter of roast strip loin, roast breast of turkey,
smoked ham and salami
slices of smoked cheddar, Swiss and provolone cheeses,
served with mayonnaise, whole grain mustard, leaf lettuce, sliced vine ripened tomatoes,
sliced red onions, fresh kosher pickles
and an assortment of sandwich breads and rolls
Chef's selection of assorted dessert bars

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Grilled Chicken and Pineapple Sandwich Buffet \$16.95

Wild rice salad, kettle style chips with homemade spinach dip and fresh fruit salad
grilled marinated chicken breasts accompanied by grilled fresh pineapple slices
served with leaf lettuce, sliced vine ripened tomatoes, sliced red onion, sliced smoked cheddar and Swiss cheese,
fresh kosher pickles, mayonnaise, whole grain mustard and freshly baked rolls
Chef's selection of assorted freshly baked cookies

Bar-B-Que Sandwich Buffet \$17.95

Potato salad, cole slaw and fresh fruit salad
hand pulled slow roasted pork shoulder, shredded beef and shredded chicken, all mixed with our own rich tomato bar-b-que sauce
served with cole slaw mayonnaise and freshly baked buns
Chef's selection of assorted dessert bars

Backyard Sandwich Buffet \$18.95

Hearts of romaine salad with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes,
pre-tossed with zesty Parmesan peppercorn dressing, cole slaw and fresh fruit salad
baked beans
wedge fries
marinated chicken breasts with roasted yellow and red peppers
half pound burgers with sautéed mushrooms and onions
served with leaf lettuce, sliced vine ripened tomatoes, sliced red onions, sliced smoked cheddar and Swiss cheeses,
fresh kosher pickles, mayonnaise, ketchup, whole grain mustard and freshly baked buns
Chef's selection of assorted dessert bars

Bar-B-Que Buffet \$19.95

Corn bread muffins with maple butter and honey
spinach salad with dried cherries and sliced candied almonds pre-tossed with balsamic vinaigrette, cole slaw and fresh fruit salad
corn on the cob
baked beans
bar-b-que breast of chicken
sliced beef brisket
Chef's selection of seasonal fresh pies

Fiesta Buffet \$20.95

Hand fried tri-color corn tortilla chips with fresh tomato salsa
field greens salad with cheddar cheese, scallions and vine ripened tomatoes with ranch dressing, roasted corn salad and fresh fruit salad
refried beans
Spanish rice
Southwestern flavored chicken and sirloin strips with sautéed onions and peppers
accompanied by guacamole, sour cream, pico de gallo, shredded cheddar cheese and warm flour tortillas
churros

Buffets limited to two (2) hours of service.

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



HOT LUNCHEON BUFFETS

*All buffets include freshly brewed coffee and decaffeinated coffee,
hot herbal teas, iced tea and ice water.*

Add one of our great soups to your hot luncheon buffet selection for just \$2.95 per person.

Italian Buffet \$22.95

Homemade Parmesan garlic bread

Caesar salad tossed in traditional Caesar dressing, tri-color rotini pasta salad and fresh fruit salad

Italian meat bake

vegetable lasagna with assorted vegetables, spinach, ricotta and mozzarella cheeses in pasta sheets baked in an Alfredo sauce

meat lasagna with Italian sausage, ground beef, ricotta and mozzarella cheeses in pasta sheets baked in a rich tomato sauce

tiramisu

Oriental Buffet \$23.95

Oriental salad with spicy greens, radishes, bok choy and water chestnuts with spicy chili vinaigrette

oriental fruit salad

stir fry vegetables

pork fried rice

soy sauce and mirin marinated breast of chicken

teriyaki marinated strip steak

fortune cookies

Rice Park Buffet \$24.95

Gourmet rolls and cracker bread with butter

field greens salad with balsamic vinaigrette, cucumber and vine ripened tomato salad with fresh mint and fresh fruit salad

mixed vegetables

Minnesota wild rice medley

shiitake crusted breast of chicken with mushroom cream sauce

grilled salmon with bar-b-que kiwi sauce

Chef's selection of seasonal fresh cakes and pies

Saint Paul Buffet \$25.95

Gourmet rolls and cracker bread with butter

field greens salad with balsamic and raspberry vinaigrette, marinated tomatoes and red onion salad and fresh fruit salad

glazed baby carrots

au gratin potatoes

chicken francaise

sliced New York strip loin with maître d'hôtel sauce

Chef's selection of seasonal fresh cakes and pies

Wildside Signature Buffet \$27.95

Caspian bread brushed with olive oil and sea salt served with rosemary butter

mesclun greens salad with raspberry vinaigrette, tomato and green pepper salad and fresh fruit salad

green beans à la Provençal

garlic mashed potatoes

pork loin with amaretto dijon cream

grilled breast of chicken with bay shrimp and artichoke pesto

roasted New York strip loin with green peppercorn and mango chutney sauce

Chef's selection of seasonal fresh cakes and pies

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



RECEPTION PRESENTATIONS

COLD DISPLAYS

Goat Cheese Confetti with Cracker Bread \$90

Goat cheese confetti with diced fruits, drizzled with olive oil served with cracker bread
(serves approximately 25 guests)

Brie Cheese with Apricot En Croûte \$90

One wheel of warmed baked Brie en croûte with a maple pecan apricot glaze served with gourmet crackers
(serves approximately 25 guests)

Brie Cheese with Raspberry En Croûte \$90

One wheel of warmed baked Brie with raspberry en croûte served with gourmet crackers
(serves approximately 25 guests)

Tortilla Chips and Salsa Display \$90

Hand fried tri-color tortilla chips served with homemade green and fresh tomato salsas
(serves approximately 50 guests)

Nine Layer Dip Display \$150

A triple-tier display of a dip of black beans, sour cream, guacamole, shredded cheddar cheese, sliced jalapeños, scallions, sliced black olives, shredded lettuce and diced vine ripened tomatoes served with hand fried tri-color corn tortilla chips
(serves approximately 50 guests)

Tortilla Chips with Guacamole and Salsa Display \$150

A display of hand fried tri-color tortilla chips with guacamole, homemade green and red fresh tomato salsas
(serves approximately 50 guests)

Kettle Chips with Spinach and Onion Dip Display \$150

Kettle style chips with our homemade spinach and French onion dips
(serves approximately 50 guests)

Cream Cheese Dip Display \$175

A triple-tier display of cream cheese topped with red jalapeño jelly, hot peach preserves and red bell pepper ancho chili jam served with large thin wheat crackers
(serves approximately 50 guests)

Nigiri Sushi and Norimake Roll Display \$175

A double-tier display of assorted sushi to include: shrimp, tuna and salmon accompanied by a display of California, smoked salmon and cucumber rolls served with soy sauce, wasabi and ginger
(serves approximately 50 guests)

Garden Fresh Vegetable Display \$175

A double-tier display of garden fresh vegetables served with our homemade spinach dip
(serves approximately 50 guests)

Grilled Marinated Vegetable Display \$200

A double-tier display of grilled marinated mushrooms and seasonal vegetables to include asparagus, roasted peppers, zucchini and yellow squash
(serves approximately 50 guests)

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

COLD DISPLAYS

Meat and Cheese Display \$200

A double-tier display of sliced pastrami, pepperoni, salami, cheddar and jalapeño jack cheeses, garnished with olives and pickles, served with gourmet crackers
(serves approximately 50 guests)

International & Domestic Cheese Display \$200

A double-tier display of international and local cheeses garnished with red and white grapes served with gourmet crackers
(serves approximately 50 guests)

Fresh Fruit Display \$200

A double-tier display of red and yellow watermelon, pineapple, papaya, cantaloupe, strawberries and kiwi
(serves approximately 50 guests)

Fresh Berry Display \$200

A double-tier display of assorted fresh berries served with brown sugar sour cream dip
(serves approximately 50 guests)

Mini Croissant Sandwich Display \$225

A mirrored display of 50 assorted mini croissant sandwiches cut in half including: turkey with Swiss cheese, ham with smoked cheddar cheese, cucumber and smoked salmon served with mayonnaise and whole grain mustard
(serves approximately 50 guests)

Grilled Chicken, Tomato and Mozzarella Salad Display \$250

A mirrored display of sliced grilled breast of chicken layered between red and yellow tomatoes and fresh mozzarella cheese topped with balsamic vinaigrette and fresh basil pesto
(serves approximately 50 guests)

Smoked Salmon Display \$250

A mirrored display of smoked salmon accompanied by capers, chopped eggs, chopped red onions, sliced vine ripened tomatoes and cream cheese served with sliced pumpernickel bread and bagel chips
(serves approximately 50 guests)

Pazzaluna Antipasto Display \$250

A triple-tier display of smoked salmon, salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives, served with soft and hard bread sticks
(serves approximately 50 guests)

Iced Jumbo Shrimp Display \$550

A triple-tier display of 150 jumbo shrimp, peeled and chilled served with Tabasco sauce, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Iced Jumbo Shrimp and Crab Claw Display \$625

A triple-tier display of 75 jumbo shrimp, peeled and chilled and 75 snow crab claws served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges
(serves approximately 50 guests)

Wildside's Signature Seafood Display \$1,100

An elaborate mirrored display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna served with garlic lemon aioli, tangy cocktail sauce, Tabasco sauce and lemon wedges
(serves approximately 50 guests)

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

Hot Pizza Dip Combo \$135

Served on a heated carving board with toasted pizza bread

Supreme: Rich marinara sauce topped with Italian sausage, pepperoni, onions, peppers, sliced mushrooms and melted mozzarella cheese

Alfredo Artichoke: Creamy alfredo sauce topped with artichokes and melted mozzarella and Boursin cheeses
(serves approximately 50 guests)

Gourmet Soft Pretzel Bar \$150

A trio of toasted jumbo pretzels hand dipped in butter with; rock salt, Asiago cheese and a mix of cinnamon and sugar, served with stone ground mustard on a heated carving board
(50 pretzels serves approximately 50 guests)

Pasta Bar \$475

Tri-color cheese tortellini with marinara sauce

penne pasta with artichoke pesto and bay shrimp and farfalle pasta with grilled chicken Chardonnay sauce served with fresh Parmesan cheese and homemade Parmesan garlic bread

(serves approximately 50 guests)

Fiesta Bar \$550

Nine layer dip display served with hand fried tri-color corn tortilla chips, cream cheese stuffed jalapeño poppers, smoked chicken quesadillas, mini chicken tacos and queso chips served with homemade green and fresh tomato salsas
(serves approximately 50 guests)

The Minnesota State Fair Bar \$775

Fresh popped popcorn, trio of warm jumbo pretzels hand dipped in butter with: rock salt, Asiago cheese and a mix of cinnamon and sugar served with stone ground mustard hand made beer battered white cheddar cheese curds, fried macaroni and cheese triangles, mini corn dogs served with yellow mustard and ketchup, garlic wedge fries, crispy fried chicken strips served with honey mustard, buffalo and ranch dipping sauces, pickles on a stick, cups of warm miniature chocolate chip cookies served with ice cold milk and hand spun cotton candy
(serves approximately 50 guests)

Pacific Rim Bar \$850

(served hot)

Chicken satay with peanut sauce, assorted egg rolls and dim sum served with chili sauce, spicy Chinese mustard sauce and spicy garlic ginger sauce

(served cold)

Oriental Peking shrimp wrapped in snow peas, lobster spring rolls with tiger sauce and Nigiri sushi and Norimaki rolls with teriyaki sauce, wasabi and ginger and fortune cookies
(serves approximately 50 guests)

Hot and Cold Seafood Bar \$1,750

(served hot)

An elaborate display of crab cakes with saffron aioli sauce, oysters Rockefeller and coconut shrimp with cajun marmalade
(served on ice)

An elaborate mirrored display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna served with garlic lemon aioli, tangy cocktail sauce, Tabasco sauce and lemon wedges
(serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

COLD HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

Belgian Endive with Roquefort Mousse.	\$12 per dozen
Figs wrapped in Prosciutto.	\$12 per dozen
Mini Potatoes filled with Caviar.	\$12 per dozen
Prosciutto and Melon	\$15 per dozen
Ham and Cream Cheese on Cucumber.	\$15 per dozen
Maytag Bleu Cheese with Pesto Fava Beans .. on Purple Potato	\$15 per dozen
Mini Caesar Salad on Crouton	\$18 per dozen
Steak Roulades on Crostini	\$18 per dozen
Cherry Tomatoes with Herbed Cream Cheese . .	\$18 per dozen
Tomato Buffalo Mozzarella Bruschetta.	\$18 per dozen
Chicken Negamaki	\$21 per dozen
Pepper Tenderloin on Crostini	\$21 per dozen
Caprese Salad on a Skewer	\$21 per dozen
Carpaccio with Capers, Chopped Egg, Olive Oil . on Crostini	\$21 per dozen
Smoked Turkey and Asparagus Wraps	\$24 per dozen
Lump Crabmeat Salad with Fresh Dill on Crouton	\$24 per dozen
Stuffed Artichokes with Herbed Cream Cheese .	\$27 per dozen
Oriental Beef on Crisp Wonton with Wasabi Aioli	\$30 per dozen
Smoked Salmon Chive Spread on Pumpnickel	\$30 per dozen
Strawberries with Herbed Cream Cheese.	\$33 per dozen
Grilled Shrimp on Tortillas with Guacamole. . . .	\$33 per dozen
Smoked Salmon on Cucumber.	\$36 per dozen
Half Shelled Oysters with Tangy Cocktail Sauce .	\$36 per dozen
Snow Peas stuffed with Crab Salad.	\$42 per dozen
Cracked Snow Crab Claws with Mustard Sauce .	\$45 per dozen
Jumbo Shrimp with Tangy Cocktail Sauce.	\$45 per dozen
Lobster Spring Rolls with Tigar Sauce.	\$45 per dozen
Oriental Peking Shrimp wrapped in Snow Peas .	\$48 per dozen

HOT HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

Bar-b-que Meatballs	\$12 per dozen
Meatballs Marinara	\$12 per dozen
Swedish Meatballs	\$12 per dozen
Chicken Hot Wings with Ranch Dip.	\$15 per dozen
Bar-b-que- Chicken Wings	\$15 per dozen
Teriyaki Chicken Wings	\$15 per dozen
Cream Cheese stuffed Jalapeño Poppers	\$18 per dozen
Mini Chicken Tacos with Fresh Tomato Salsa . .	\$18 per dozen
Vegetable Spring Rolls with Red Chili Sauce. . .	\$21 per dozen
Water Chestnuts wrapped in Bacon.	\$24 per dozen
Chicken Strips with Honey Mustard, Buffalo and Ranch Dips	\$27 per dozen
Spinach and Feta Spanakopita	\$30 per dozen
Coconut Shrimp with Cajun Marmalade.	\$30 per dozen
Mushroom Caps Florentine	\$33 per dozen
Smoked Chicken Quesadillas. with Sour Cream and Fresh Tomato Salsa	\$33 per dozen
Chicken Satay with Peanut Sauce	\$36 per dozen
Oysters Rockefeller	\$36 per dozen
Mushroom Caps stuffed with Sausage.	\$39 per dozen
Bay Scallops wrapped in Bacon.	\$39 per dozen
Sesame Chicken Strips with Garlic Ginger Sauce	\$42 per dozen
Baked Brie and Raspberry Puff	\$42 per dozen
Chicken Skewers wrapped in Prosciutto with Garlic Whiskey Aioli	\$45 per dozen
Beef Satay with Whiskey Sauce.	\$48 per dozen
Mini Beef Wellington with Bernaise Sauce . . .	\$51 per dozen
Mushroom Caps Stuffed with Crab	\$54 per dozen
Baby Lamb Chops.	\$57 per dozen
Crab Cakes with Smoked Tomato Aioli	\$64 per dozen

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

CARVERY STATIONS

**Chef attended performance stations, \$120.00 per chef, per four (4) hour period.
1 chef recommended for every 50 to 150 guests.*

***Roasted Turkey Breast \$225**

Slow roasted breast of turkey
served with mayonnaise, cranberry relish and silver dollar rolls
(four breasts of turkey serve approximately 50 guests)

***Sugar Glazed Ham \$225**

Ham glazed with mustard and brown sugar,
served with mayonnaise, whole grain mustard and silver dollar rolls
(one ham serves approximately 50 guests)

***Smoked Sirloin \$275**

Slow smoked sirloin
served with mayonnaise, spicy bar-b-que sauce, horseradish and silver dollar rolls
(two briskets serve approximately 50 guests)

***Roast Pork Loin \$350**

Roast pork loin spiced by hand prior to cooking with our own blend of herb seasonings
served with Amaretto dijon mustard cream sauce and silver dollar rolls
(two pork loins serve approximately 50 guests)

***Herb Crusted Prime Rib \$425**

Herb crusted prime rib
served with mayonnaise, horseradish sauce, sage au jus and mini Kaiser rolls
(one prime rib serves approximately 50 guests)

***Châteaubriand \$550**

Châteaubriand roasted to medium rare
served with mayonnaise, horseradish sauce, béarnaise sauce and mini French baguettes
(four châteaubriands serve approximately 50 guests)

***Seabass Tacos \$625**

Seabass fillet marinated in our own Southwestern seasonings
served with warmed corn tortillas, pico de gallo and serrano chili pepper aioli
(ten pounds of seabass serves approximately 50 guests)

***Steamship Round of Beef \$675**

Steamship round of beef, spiced by hand prior to cooking with our own blend of herb seasonings
served with mayonnaise, whole grain mustard, horseradish sauce and silver dollar rolls
(one steamship round serves approximately 150 guests)

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A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

SPECIALITY PERFORMANCE STATIONS

**Chef attended performance stations, \$120.00 per chef, per four (4) hour period.
1 chef recommended for every 50 to 150 guests.*

***Bruschetta Bar \$175**

Freshly baked crostini with your choice of toppings to include: red and yellow tomatoes, caramelized onions, fresh mozzarella cheese, fresh basil pesto, prosciutto ham and kalamata olive spread
(serves approximately 50 guests)

***Mashed Potato Station \$250**

Garlic mashed potatoes hand tossed with your choice of toppings to include: sour cream, shredded cheddar cheese, scallions, fresh tomato salsa, diced vine ripened tomatoes and crumbled tortilla chips
(serves approximately 50 guests)

***Pasta Sauté Station \$375**

Penne pasta sautéed to order with a classic Italian pink meat sauce or wild mushroom cream sauce served with freshly grated Parmesan cheese and homemade Parmesan garlic bread
(serves approximately 50 guests)

***Asian Stir Fry Station \$425**

Fresh Asian vegetables stir fried to order with tender strips of beef or chicken, served with fried noodles and cream cheese wontons
(serves approximately 50 guests)

***Pan Seared Scallop Station \$475**

Fresh sea scallops pan seared with smoked tomato puree, corn and leeks
(serves approximately 50 guests)

DESSERT PERFORMANCE STATIONS

***Crème Brûlée \$225**

Classic dish of cream and eggs
this chilled custard is topped with sugar then caramelized with a torch to give a sweet crunch to the creamy filling
(serves approximately 50 guests)

***Bananas Foster \$275**

Bananas, pecans, brown sugar, butter, rum, brandy and orange juice set aflame then served over speckled vanilla ice cream
(serves approximately 50 guests)

***Fresh Berry Shortcake \$300**

A mixture of strawberries, raspberries and blackberries marinated in their own sugared juices over a freshly baked scone and topped with fresh whipped cream
(serves approximately 50 guests)

***American Apple Pie Flambé \$325**

Sliced Fuji apples sautéed with apple liqueur, caramel sauce and butter served over speckled vanilla ice cream and topped with a homemade cinnamon and sugar pie crust crescent
(serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.*



RECEPTION PRESENTATIONS

DESSERT DISPLAYS

Cookie Platter \$125

A combination of freshly baked original chocolate chunk, white chocolate macadamia nut, sugar and butterscotch oatmeal cookies sprinkled with white chocolate shavings and M&M's
(75 cookies serve approximately 50 guests)

Assorted Dessert Bar Platter \$150

A mouth watering display of summerberry, seven layer, peanut butter and chocolate marshmallow bars
(50 dessert bars serve approximately 50 guests)

Gourmet Rice Crispy Platter \$150

An assortment of freshly made original recipe, peanut butter with milk chocolate chunks and original recipe half dipped in dark chocolate with white chocolate drizzle
(50 rice crispy bars serve approximately 50 guests)

Apple Crisp \$175

A sweet traditional homemade apple crisp served warm with fresh whipped cream
(2 pans serve approximately 50 guests)

Chocolate Dipped Cookie Platter \$200

A combination of freshly baked sugar cookies dipped in white chocolate, white chocolate macadamia nut cookies dipped in milk chocolate and chocolate chunk cookies dipped in dark chocolate with white chocolate drizzle, garnished with dark chocolate shavings and M&M's
(75 cookies serve approximately 50 guests)

Cookie Pudding \$225

A rich homemade pudding made with coconut and an assortment of cookies baked in a rich chocolate custard served warm with speckled vanilla ice cream
(2 pans serve approximately 50 guests)

Wildside Ice Cream \$250

Our original presentation of speckled vanilla ice cream accompanied by waffle cones, waffle bowls, fresh berries, chocolate fudge, caramel sauce, nuts and sprinkles
(4 gallons of ice cream serves approximately 50 guests)

Specialty Cream Filled Cup Cakes \$275

An assortment of freshly baked cream filled cupcakes to include: tropical coconut, chocolate praline, lemon cream and double chocolate
(50 cupcakes serve approximately 50 guests)

Fruit Fondue Display \$275

An elaborate display of skewered fruit including: strawberries, honeydew melon, cantaloupe and pineapple served with mocha sweet chocolate fondue and fresh whipped cream
(display serves approximately 50 guests)

Fancy Dessert Display \$300

A sophisticated display of rich desserts including: chocolate covered fresh strawberries injected with Grand Marnier, individual lava and tiramisu cakes, petit fours and assorted truffles
(75 individual desserts serve approximately 50 guests)

The Dream Factory Exclusively From The Cheesecake Factory Bakery \$325

One of each Dream Factory Cheesecake listed below, greatful cherry, chocolate tuxedo mousse, the thrilla from vanilla and berry white
(4 whole cheesecakes serve approximately 50 guests)

Assorted Gourmet Cake Display \$350

A multi-tier cake display of ultimate chocolate, lemon mist, raspberry tango and Grandma's carrot
(4 whole cakes serve approximately 50 guests)

Assorted Fruit Tart Display \$375

A selection of large blueberry, peach and strawberry tarts
(50 individual desserts serve approximately 50 guests)

Chocolate Fountain Display \$400

Flowing dark chocolate accompanied by your favorite dipping desserts to include: homemade caramels, pineapple, strawberries, marshmallows, macarons, pirouettes, assorted cookies, rice crispy treats and jumbo pretzels
(display serves approximately 50 guests)

Wildside's Chocolate Lovers Display \$425

A display of jumbo pretzels, pecan turtles, large fresh strawberries and potato chips all hand dipped in milk chocolate and garnished with M&M's and old fashioned malted milk balls
(display serves approximately 50 guests)

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A seventy-two (72) hour notice is required for all orders.*



DINNER STARTERS

All dinner entrées include your choice of one soup or salad from the list below.

SOUP

*Miso
Cream of Three Onion
New England Clam Chowder
Cream of Asparagus
Chicken Noodle*

SALAD

Classic American Salad
Iceberg lettuce with vine ripened tomatoes, radishes and carrot swirls served with chunky bleu cheese dressing

St. Paul Grill Strawberry Spinach Salad
Fresh spinach, sliced strawberries and Brie cheese served with raspberry poppyseed dressing

Field Greens in a Radicchio Cup
Mixed field greens in a radicchio cup with Roma tomatoes and hearts of palm served with honey mustard dressing

Wild Field Greens Salad
Wild field greens with carrot swirls and Roma tomatoes served with ranch dressing

Hearts of Romaine Salad
Hearts of romaine with crumbled bleu cheese, bacon, red onion, cucumber and diced tomatoes, pre-tossed with zesty Parmesan peppercorn dressing

Midwest Salad
Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges served with raspberry vinaigrette

Heirloom Salad
Bibb lettuce wrapped around heirloom tomatoes served with a traditional French vinaigrette

Traditional Caesar Salad
Romaine lettuce with Parmesan cheese and croutons pre-tossed with Caesar dressing

Spinach Salad
Spinach leaves with dried cherries and sliced candied almonds pre-tossed with balsamic vinaigrette

DELUXE DINNER STARTERS

These items are available at an additional cost.

APPETIZERS

(Individual)

*Wild Mushroom Strudel - \$5.95
Manicotti with Vodka Tomato Sauce - \$6.95
Scallops Newburg in Pattie Shells - \$10.95
Traditional Shrimp Cocktail - \$12.95*

(Family Style Per Person)

Bruschetta Platter - \$.95
Crostini topped with fresh mozzarella, basil and marinated red and yellow tomatoes

Vegetable Platter - \$1.95
Assortment of garden fresh vegetables served with homemade spinach dip

Antipasto Platter - \$2.95
Assorted Italian meats, black and green olives, roasted and marinated vegetables and mozzarella cheese

Cheese and Cracker Platter - \$3.95
International and local cheeses garnished with red and white grapes, served with gourmet crackers

SOUP

*Minnesota Wild Rice with Grilled Chicken - \$1.95
Cream of Three Onion En Croûte - \$2.95
Consommé Brillat-Savarin - \$3.95
Seafood Gumbo - \$4.95
Lobster Bisque - \$5.95*

SALAD

Bibb and Brie Salad - \$3.95
Bibb lettuce with Brie cheese, red and yellow tomatoes served with raspberry vinaigrette

Oriental Mixed Green Salad - \$5.95
Spicy Oriental greens with water chestnuts, dried cherries and litchi nuts drizzled with sesame vinaigrette

Salad Wildside - \$7.95
Mixed greens with Lollo Rosso, frisée and watercress with roasted pistachio crusted Brie cheese, pan roasted artichokes and sliced strawberries served with strawberry balsamic dressing

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A seventy-two (72) hour notice is required for all orders.*



DINNER ENTRÉES

All entrées include baskets of fresh gourmet rolls and cracker bread with butter.

Your choice of one dinner starter and the appropriate accompaniments to compliment your entrée selection.

Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.

WILDSIDE CATERERS SIGNATURE ENTRÉES

Phyllo Wrapped Breast of Chicken Stuffed with Sea Scallops \$37.95

Phyllo wrapped breast of chicken stuffed with sea scallops studded with black truffles which are marinated in pesto sauce served with lemon chili oil and fresh mint salsa

Rondelles of Tenderloin with Shrimp \$39.95

Medallions of beef tenderloin stuffed with gulf shrimp, goat cheese, grapes and pine nuts, hand carved and served with a rich garlic ginger sauce

Wild Mushroom Stuffed Strip Loin En Croûte \$40.95

Whole strip loin stuffed with wild mushrooms wrapped in a puff pastry then baked until golden brown, hand carved and served with Périgourdine sauce

Stuffed Veal Chop \$57.95

Grilled veal chop stuffed with buffalo mozzarella, sun-dried tomatoes and red onions with Marsala butter sauce

Lobster Stuffed Tenderloin \$59.95

Tenderloin stuffed with lobster tails roasted medium rare, hand carved and served with morels and white truffles sautéed in white truffle oil

DINNER COMBINATIONS

London Broil and Grilled Chicken \$29.95

Our special marinated strip loin slow roasted medium rare, hand carved and served with rich bordelaise sauce and a grilled chicken breast with apricot jalapeño sauce

Grilled Chicken and Jumbo Shrimp \$33.95

Grilled breast of chicken with lemon white wine butter sauce and jumbo shrimp with lobster sauce

Filet Mignon and Grilled Chicken \$38.95

Grilled filet mignon with wild mushroom sauce and a grilled breast of chicken with tomato cucumber salsa

Filet Mignon and Salmon Duet \$41.95

Grilled filet mignon with roasted shallot sauce and a grilled fillet of salmon with dill beurre blanc

Filet Mignon and Gulf Shrimp \$42.95

Grilled filet mignon with roasted shallot sauce crowned with three jumbo shrimp with garlic chive beurre blanc

Filet Mignon and Maryland Crab Cake \$49.95

Grilled filet mignon with rich roasted shallot sauce accompanied by two Maryland crab cakes with smoked tomato aioli

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A seventy-two (72) hour notice is required for all orders.



DINNER ENTRÉES

All entrées include baskets of fresh gourmet rolls and cracker bread with butter.

Your choice of one dinner starter and the appropriate accompaniments to compliment your entrée selection.

Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.

Chicken Dijon \$20.95

Sautéed breast of chicken with Dijon mustard sauce on a bed of spinach

Chicken with Mushroom Cream Sauce \$20.95

Sautéed breast of chicken with a smokey wild mushroom cream sauce

Roasted Pork Loin \$21.95

Whole pork loin seasoned and roasted, hand carved and served with fire glazed apples

Chicken with Hazelnut Cream Sauce \$21.95

Sautéed breast of chicken with hazelnut cream sauce

Chicken Piccata \$22.95

Sautéed breast of chicken with lemon butter caper sauce

London Broil Bordelaise \$23.95

Marinated strip loin slow roasted medium rare, hand carved with rich bordelaise sauce

Sautéed Chicken Chardonnay \$24.95

Sautéed breast of chicken with mushrooms, artichokes, sun-dried tomatoes and prosciutto ham with Chardonnay cream sauce

Pork Loin with Amaretto Dijon Cream \$25.95

Pork Medallions marinated in buttermilk, sauteed and served with Amaretto Dijon Cream Sauce

Cornish Game Hen \$26.95

Semi-boneless cornish game hen stuffed with apples and wild rice with apple cider sauce flavored with thyme

Chicken Negamaki \$27.95

Sautéed marinated breast of chicken stuffed with a Japanese rice roll, served with garlic ginger sauce

Traditional Prime Rib \$28.95

Traditionally roasted prime rib of beef with sage au jus

Planked Salmon \$30.95

Fillet of salmon placed on a cedar plank and flash baked with Cajun peach cream sauce

Chicken Oscar \$31.95

Sautéed breast of chicken topped with snowcrab meat, asparagus and béarnaise sauce

Chicken Wellington \$32.95

Boneless breast of chicken stuffed with wild mushroom duxelle and foie gras, wrapped in a puff pastry baked golden brown with Périgourdine sauce

Macadamia Crusted Walleye Pike \$34.95

We have taken this Minnesota favorite and given it a Caribbean flair with a macadamia nut crust and tropical fresh fruit salsa

Tenderloin Medallions \$35.95

Sautéed medallions of center cut tenderloin with mango green peppercorn sauce

Sliced Maple Glazed Tenderloin \$36.95

Tenderloin marinated in maple syrup slow roasted medium rare, hand carved with classic bordelaise sauce

New York Strip Steak \$43.95

New York strip steak grilled medium rare with bourbon and wild mushroom cream sauce

Mushroom Dusted Veal Medallions \$44.95

Sautéed medallions of veal, cut from the loin, dusted with porcini mushroom powder with Madeira butter sauce

Grilled Filet Mignon \$45.95

Center cut filet mignon grilled medium rare with port wine and butter demi-glace sauce

A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.

A seventy-two (72) hour notice is required for all orders.



DINNER DESSERT SELECTIONS

Tri-Color Mousse \$3.75

Chocolate, white chocolate and raspberry mousse served in a champagne glass garnished with fresh mint and a gaufrette wafer

Fruits of the Forest Pie \$4.00

Blackberries, raspberries, rhubarb and strawberries baked in a pie crust topped with fresh whipped cream served with a rich crème anglaise sauce and kiwi coulis

Fresh Seasonal Berries \$4.25

Fresh strawberries, raspberries and blackberries served in a sugar rimmed martini glass, topped with fresh whipped cream and a mint leaf

Chocolate Decadence Torte \$4.50

Slow baked flourless semi-sweet chocolate torte served with a rich crème anglaise sauce and raspberry coulis

Silk Cheesecake \$4.50

Double layered chocolate and vanilla cheesecake served with lemon and raspberry coulis

Tiramisu \$4.75

A light composition of ladyfingers dipped in an espresso coffee mixture then layered with mascarpone and grated chocolate served with a rich crème anglaise sauce with a chocolate web

Mountain Berry Cream Flan \$5.00

A mixture of blackberries, blueberries and raspberries on a custard filled short paste crust, finished with light powdered sugar and served with lemon and kiwi coulis

Crème Brûlée \$5.25

Classic custard topped with sugar and caramelized with a torch served with fresh whipped cream and a strawberry

Ultimate Chocolate Cake \$5.50

Chocolate cake baked with a fudge bottom and layered with light chocolate mousse, served with a rich crème anglaise sauce with lemon and raspberry coulis

Grandma's Carrot Cake \$5.75

Two layered carrot cake with pecans and pineapple, covered with cream cheese frosting and chopped walnuts with a rich crème anglaise sauce and chocolate hearts

New York Cheesecake \$6.00

New York style cheesecake on a graham cracker crust topped with fresh sugared berries

Raspberry Tango Cake \$6.25

Yellow cake filled with four layers of raspberry and butter cream, served with chocolate and caramel sauce

Lemon Mist Cake \$6.50

Yellow cake filled with lemon flavored butter cream served with a rich crème anglaise sauce and raspberry coulis

Caramel Fudge Pecan Cake \$6.75

A rich chocolate sponge cake filled with chocolate fudge and pecans drizzled with caramel served with chocolate and caramel sauce

Turtle Cheesecake \$7.00

New York style cheesecake resting on a thick layer of fudge with a graham cracker crust, covered with caramel sauce and garnished with chopped pecans

Opera Cake \$7.25

Light and dark layers of chocolate sponge cake with smooth coffee butter cream and chewy almond dacquoise topped with deep chocolate ganache infused with a coffee glaze

Fresh Berries in a Conch Shell \$11.75

A mix of blackberries, raspberries and strawberries cascading from a chocolate conch shell with fresh whipped cream and mint

Chocolate Tower \$12.75

Sabayon chocolate mousse wrapped in a chocolate ribbon served with a Frangelico praline cream reduction, three fresh raspberries and a lemon leaf

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



DINNER BUFFETS

*All dinner buffets include baskets of fresh gourmet rolls and cracker bread with butter.
A double tier display of international and local cheeses garnished with red and white grapes, served with gourmet crackers
and garden fresh vegetables served with our homemade spinach dip.*

Pastry Chef's dessert selection.

*Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.
Add Caspian bread brushed with olive oil and sea salt, served with rosemary butter for \$1.50 per person.*

Southern Buffet \$29.95

American salad of iceberg lettuce with vine ripened tomato wedges,
radishes and carrot swirls with chunky bleu cheese dressing
potato salad, sweet and tangy cole slaw
green beans with julienne red and green peppers and walnuts
hush puppies
Southern fried boneless chicken breasts
cajun catfish
beef short ribs with rich spicy bar-b-que sauce

Great Lakes Buffet \$32.95

Chopped salad with iceberg lettuce, vine ripened tomatoes, cucumbers, red onions and cheddar cheese served with ranch dressing
artichoke and mushroom salad
fresh fruit salad
sautéed garden fresh vegetables, potatoes au gratin
chicken piccata
walleye pike with sage brown butter
sautéed pork medallions with Amaretto dijon mustard cream sauce

***American Bistro Buffet \$35.95**

Fresh California field salad with a mix of wild field greens and iceberg lettuce, carrots, radishes,
vine ripened red and yellow tomato wedges and croutons served with balsamic vinaigrette
classic spinach salad with bacon, mushrooms and chopped eggs served with raspberry vinaigrette
fresh fruit salad

sautéed vegetables with herbs and garlic, oven roasted tri-color potatoes with rosemary
grilled breast of chicken with caramelized citrus sauce
grilled mahi-mahi with pineapple salsa

*London broil with roasted shallot port wine sauce

*Chef required - \$120.00 per chef, 1 chef recommended for every 150 guests.

***The Select Buffet \$41.95**

Traditional Caesar salad with crisp romaine lettuce, herbed croutons, Parmesan cheese and our classic Caesar dressing
wild field greens salad with carrot swirls and Roma tomatoes served with ranch dressing
tomato mozzarella salad with olive oil and balsamic vinegar
fresh seasonal vegetable medley, garlic mashed potatoes
sautéed breast of chicken with fried leeks in sherry sauce

lobster tortellini with julienne vegetables, Parmesan cheese, olive oil and garlic

*roast Châteaubriand with wild mushroom sauce

*Chef required - \$120.00 per chef, 1 chef recommended for every 150 guests.

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



HEADWATERS BAR AND RESTAURANT

For that very special occasion look no further. Headwaters Bar and Restaurant located on the exclusive Club level of the Xcel Energy Center is the place. The upscale yet casual 220 seat dining environment is created through the open, airy design of the space, as well as through the introduction of performance-cooking components; including a large open working rotisserie displaying various poultry and meats in the roasting process. Due to the popularity of the concept and the limited availability of Headwaters Bar and Restaurant for private functions, Wildside Caterers is pleased to offer the menu below in any of our facilities, year round.

Headwaters Signature Buffet \$44.95

display of gourmet rolls, bread sticks, cracker bread and mini croissants
roasted red pepper and rosemary flavored butters
sundried tomato olive oil / basil olive oils
international and domestic cheeses
vegetable crudité with homemade spinach dip
raspberry encrusted brie with gourmet crackers
marinated grilled vegetables, cheese, pickles & olives

jumbo shrimp and crab claws with tangy cocktail sauce
Italian pasta salad
fresh fruit & berries

fresh mixed greens salad with carrots and radishes with salad bar toppings to include:
bacon, egg, cheddar cheese, tomatoes, cucumbers, red onion, mushrooms and croutons
dressings: French / bleu cheese / ranch / Italian

mini crab cakes
rotisserie pork loin with amaretto dijon mustard cream sauce
bbq baby back ribs
chicken & wild rice dumplings
potatoes au gratin
mashed potatoes loaded with butter, sour cream, bacon, cheddar cheese and chives
chicken wild rice soup
beef barley soup

*sautéed chicken with Marsala wine sauce
*shrimp scampi

*pappardelle with Italian sausage, roasted red pepper and mozzarella cheese
*sautéed garden fresh vegetables

*grilled salmon with fresh tomatoes and basil
acorn squash and lentil casserole with maple cream sauce
*prime rib with sage au jus, sautéed mushrooms and onions

*cheesecake with mixed berry topping, mixed berry shortcake, cheesecake, carrot cake, seven layer Grand Marnier cake, five high chocolate cake, warm apple crisp, warm cookie pudding, mixed berry ice cream sundae, chocolate ice cream sundae, vanilla ice cream or any item à la mode
freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.

**Chef required - \$120.00 per chef, 5 chefs required to service the Headwaters Signature Buffet.
Headwaters Signature Buffet has a one hundred (100) person minimum and a five hundred (500) person maximum.
Buffets limited to two (2) hours of service.*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



WILDSIDE CATERERS BOX MEALS

*All box lunches include bottled natural spring water,
appropriate condiments and serveware.*

SANDWICHES

Ham Sandwich \$9.95

Thinly sliced ham with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced Minnesota wild rice bread with honey mustard
served with a bag of potato chips and cookie

Turkey Sandwich \$9.95

Thinly sliced roasted breast of turkey with Swiss cheese,
leaf lettuce and sliced vine ripened tomatoes on thick-sliced
whole wheat bread with cranberry mayonnaise served with a
bag of potato chips and cookie

Maple Bar-B-Que Chicken Sandwich \$9.95

Grilled breast of chicken marinated in maple marinade,
topped with sweet caramelized onions
on a Minnesota wild rice roll with bar-b-que bleu cheese aiöle
served with a bag of potato chips and cookie

Roast Beef Sandwich \$10.95

Thinly shaved roast beef with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on thick-sliced rye bread with horseradish mayonnaise
served with wild rice salad and dessert bar

Portabello Mushroom Sandwich \$10.95

Grilled marinated portabello mushroom
topped with leaf lettuce and sliced vine ripened tomatoes
on herbed hoagie roll with tapenade mayonnaise
served with cole slaw and dessert bar

Southern Fried Chicken Sandwich \$11.95

Southern fried chicken breast
topped with smoked cheddar cheese,
leaf lettuce and sliced vine ripened tomatoes
on a soft Kaiser roll with bar-b-que ranch dressing
served with potato salad and dessert bar

Wildside Italian Hoagie Sandwich \$11.95

Italian hoagie with Boursin cheese, prosciutto ham,
salami and mozzarella cheese topped with a mixture of
shredded lettuce, basil, pesto and
diced vine ripened tomatoes on a herbed hoagie roll
served with tri-color rotini pasta salad and dessert bar

Herbed Focaccia Turkey Sandwich \$12.95

Thinly sliced breast of turkey with Havarti cheese,
leaf lettuce and sliced vine ripened tomatoes
on herbed focaccia with cranberry mayonnaise
served with potato salad and dessert bar

Basil Grilled Eggplant Sandwich \$13.95

Basil grilled eggplant slices with mozzarella cheese,
leaf lettuce and sliced vine ripened tomatoes
on a hoagie roll with smoked tomato aiöle
served with cole slaw and dessert bar

Grilled Chicken Breast Sandwich \$13.95

Grilled breast of chicken
topped with roasted red pepper Boursin cheese spread,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll
served with potato salad and dessert bar

Beef Tenderloin Sandwich \$14.95

Thinly sliced grilled beef tenderloin with smoked cheddar cheese,
shaved red onion, leaf lettuce and sliced vine ripened tomatoes
on herbed hoagie roll with horseradish mayonnaise
served with wild rice salad and dessert bar

Roast Sirloin and Brie Sandwich \$15.95

Thinly sliced roasted strip loin of beef with Brie cheese,
leaf lettuce and sliced vine ripened tomatoes
on a Minnesota wild rice roll with garlic mayonnaise
served with tri-color rotini pasta salad and dessert bar

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



WILDSIDE CATERERS BOX MEALS

*All box lunches include bottled natural spring water,
appropriate condiments and serveware.*

Wraps

Caesar Salad Wrap \$8.95

Crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and a dessert bar

Ham and Havarti Wrap \$9.95

Southern ham, Havarti cheese, shredded lettuce, diced vine ripened tomatoes, diced red onion with honey mustard dressing in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Smoked Turkey Wrap \$10.95

Thinly sliced breast of smoked turkey, asparagus, pepper jack cheese and shredded lettuce with ranch dressing in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Oriental Vegetable Wrap \$10.95

Oriental vegetable salad, Boston lettuce and strawberry cream cheese in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Turkey Club Wrap \$11.95

Thinly sliced breast of turkey, bacon, smoked cheddar cheese, shredded lettuce, diced vine ripened tomatoes and mayonnaise in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Buffalo Chicken Tender Wrap \$12.95

Buffalo chicken tenders, shredded lettuce, diced vine ripened tomatoes with bleu cheese dressing in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Chicken Caesar Wrap \$13.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons tossed in traditional Caesar dressing in a herb wrap served with a sliced red and yellow tomato salad and dessert bar

Salads & Lettuce Wraps

Antipasto Salad \$10.95

A mixture of field greens topped with pepperoni, mozzarella cheese, salami, black olives and roasted red and yellow peppers served with zesty Italian dressing, Parmesan cheese, a soft garlic bread stick and dessert bar

Chef's Salad \$11.95

Garden greens mixed with spinach and dried cherries topped with julienne of oven roasted turkey, ham, salami, smoked cheddar cheese and pepperoni, vine ripened tomato wedges, sliced red onions and cucumbers, served with red ranch dressing, fresh baked roll with butter and dessert bar

Oriental Peanut Fried Chicken Salad \$12.95

A mix of crisp fried noodles, bok choy, Nappa cabbage and Asian greens tossed in sesame vinaigrette topped with a peanut fried chicken breast served with a fortune cookie

Grilled California Chicken Pasta Salad \$13.95

Grilled breast of chicken sliced and fanned over tri-color rotini pasta salad with grapes, walnuts, almonds and orange sections on a bed of mesclun greens topped with fresh Asiago cheese shards, served with raspberry vinaigrette, fresh baked roll with butter and dessert bar

Grilled Chicken Caesar Salad \$14.95

Sliced grilled breast of chicken with crisp romaine lettuce, Parmesan cheese and croutons served with traditional Caesar dressing, fresh baked roll with butter and dessert bar

Cashew Chicken Salad Lettuce Wrap \$9.95

Grilled chicken with cashews, chopped celery, red grapes, water chestnuts and sesame mayonnaise served with Bibb lettuce leaves, fresh baked roll with butter and dessert bar

Oriental Peanut Fried Chicken Lettuce Wrap \$10.95

Diced peanut fried chicken mixed with crisp noodles, bok choy, Nappa cabbage, Asian greens and sesame vinaigrette, served with Bibb lettuce leaves, fresh baked roll with butter and dessert bar

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



KOSHER MENUS

Wildside Caterers is delighted to present you with our Kosher catering menu. From weddings and Bar/Bat Mitzvahs to Kiddushim, Brisses, Baby Namings, Fund-raisers, Family Reunions and Corporate events, we truly understand the importance of religion and tradition to Kosher celebrations. Our professional staff works diligently to honor religious traditions, deliver exceptional Kosher cuisine and provide meticulous service.

Kosher menu prices are subject to change due to fluctuating market conditions and availability. Wildside Caterers maintains the right to substitute products or services originally intended to be used at the event to account for market conditions and availability. Such substitutions shall be made and communicated to insure the highest quality possible is maintained within the price range quoted.

Pricing for premium Kosher catering such as Lubavitch will be subject to a surcharge.

The 317 on Rice Park Kosher Program is guided by the Rabbinical Supervision of Rabbi Asher Zeilingold with the Adath Israel Synagogue.

Wildside Caterers will coordinate the appropriate Rabbinical Supervision for a fee of \$30.00 per hour. The determination of hours required to execute the event is at the sole discretion of the Rabbi based on the specific requirements of your event.

Wildside Caterers will be happy to assist with the coordination and/or rental of decor, speciality linens, flowers, decorations, carnival games, magicians, caricaturists, bands or DJ's for your celebration.

KOSHER RECEPTION PRESENTATIONS

COLD DISPLAYS

***(P) Hummus Display \$175**

A triple-tier display of garlic hummus, baba ghanoush served with cracker bread
(serves approximately 50 guests)

***(P) Marinated Grilled Vegetable Display \$250**

A triple-tier display of marinated grilled vegetables
(serves approximately 50 guests)

***(P) Garden Fresh Vegetable Display \$225**

A double-tier display of garden fresh vegetables served with honey mustard
(serves approximately 50 guests)

***(P) Fresh Berry Display \$250**

A double-tier display of assorted fresh berries
(serves approximately 50 guests)

***(P) Fresh Fruit Display \$225**

A double-tier display of red and yellow watermelon, pineapple, papaya, cantaloupe, strawberries and kiwi
(serves approximately 50 guests)

***(D) Nigiri Sushi/Norimake Roll Display \$275**

A double-tier display of assorted sushi to include: tuna and salmon accompanied by a display of California, smoked salmon and cucumber rolls served with soy sauce, wasabi and ginger
(serves approximately 50 guests)

***(D) Cheese Display \$250**

A double-tier display of cheese garnished with red and white grapes served with gourmet crackers
(serves approximately 50 guests)

***(P) Smoked Salmon Display \$375**

A mirrored display of smoked salmon accompanied by capers, chopped eggs, chopped red onions and sliced vine ripened tomatoes served with sliced marble rye and cracker bread
(serves approximately 50 guests)

**(D) Dairy - *(M) Meat - *(P) Parve*

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A seventy-two (72) hour notice is required for all orders.*



KOSHER RECEPTION PRESENTATIONS

SPECIALTY HORS D'OEUVRE STATIONS

***(P) Gourmet Soft Pretzel Bar \$150**

Toasted jumbo pretzels hand dipped in rock salt served with yellow mustard
(serves approximately 50 guests)

***(D) Grilled Cheese Panini Bar \$175**

Sourdough bread filled with cheese and Panini grilled served with French fries and ketchup
(serves approximately 50 guests)

***(D) Mozzarella Stick and Pasta Bar \$200**

Deep fried mozzarella sticks and penne pasta served with marinara sauce
(serves approximately 50 guests)

***(M) Chicken Tenderloin Bar \$225**

Deep fried chicken tenders with honey mustard served with French fries and ketchup
(serves approximately 50 guests)

***(M) Hot Dog Bar \$250**

Quarter pound premium all beef hot dogs served with French fries, ketchup, yellow mustard and freshly baked rolls
(serves approximately 50 guests)

***(D) Oriental Bar \$275**

Vegetable spring rolls, dim sum, California rolls and fortune cookies
(serves approximately 50 guests)

COLD HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

***(D) Cherry Tomatoes
with Herb Cream Cheese \$24**

***(D) Tomato Buffalo
Mozzarella Bruschetta \$27**

***(M) Pepper Tenderloin
on Crostini \$30**

***(M) Smoked Turkey
and Asparagus Wraps \$30**

***(M) Carpaccio with Capers,
Egg and Olive Oil \$33**

***(P) Blackened Tuna
on Crostini with Wasabi \$42**

***(P) Smoked Salmon on Cucumber \$48**

HOT HORS D'OEUVRES

*Minimum order of three (3) dozen per selection.
Priced per dozen.*

***(P) Potato Knishes \$21**

***(D) Mozzarella Sticks \$24**

***(D) Cheese Quesadillas
with Sour Cream and Salsa \$27**

***(M) Chicken Tenders \$30**

***(D) Spinach and Feta Spanakopita \$33**

***(P) Vegetable Spring Rolls \$36**

***(D) Spinach Stuffed Mushrooms \$39**

***(D) Brie and Honey Mustard Rolls \$42**

***(M) Sesame Chicken Strips
with Ginger Garlic Sauce \$45**

**(D) Dairy - *(M) Meat - *(P) Parve*

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A seventy-two (72) hour notice is required for all orders.*



KOSHER RECEPTION PRESENTATIONS

CARVERY STATIONS

**Chef attended performance stations,
\$120.00 per chef, per four (4) hour period.
1 chef recommended for every 50 to 150 guests.*

***(M) *Roasted Turkey Breast \$325**
Slow roasted breast of turkey
served with cranberry relish and silver dollar rolls
(four breasts of turkey serve approximately 50 guests)

***(M) *Sugar Glazed Corned Beef \$425**
Corned beef glazed with mustard and brown sugar,
served with mayonnaise, whole grain mustard
and silver dollar rolls
(two corned beef serve approximately 50 guests)

***(M) *Smoked Beef Brisket \$475**
Slow smoked brisket of beef
served with whole grain mustard, horseradish, bbq sauce
and silver dollar rolls
(four briskets serve approximately 50 guests)

***(M) *Prime Rib \$575**
Prime rib slow roasted to medium rare
served with horseradish, silver dollar rolls
(two prime ribs serve approximately 50 guests)

SPECIALTY PERFORMANCE STATIONS

**Chef attended performance stations, \$120.00 per chef,
per four (4) hour period.
1 chef recommended for every 50 to 150 guests.*

***(D) *Bruschetta Bar \$225**
Freshly baked crostini with your choice of toppings to include:
red and yellow tomatoes, caramelized onions,
fresh mozzarella cheese, fresh basil pesto and
kalamata olive spread
(serves approximately 50 guests)

***(D) *(P) *Mashed Potato Station \$275**
Garlic mashed potatoes hand tossed with your choice of
toppings to include: scallions, sautéed mushrooms,
grilled eggplant, diced vine ripened tomatoes, smoked salmon,
salsa and crumbled tortilla chips
(serves approximately 50 guests)

***(M) *Pasta Station \$425**
Penne pasta with marinara sauce and
meat ravioli with pink meat sauce
served with warm garlic bread
(serves approximately 50 guests)

***(M) *Stir Fry Station \$475**
Vegetable spring rolls,
stir fry vegetables and
marinated beef tips in
Oriental seasonings
(serves approximately 50 guests)

**(D) Dairy - *(M) Meat - *(P) Parve*

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A seventy-two (72) hour notice is required for all orders.*



KOSHER RECEPTION PRESENTATIONS

DESSERT DISPLAYS

***(P) Chocolate Candy Assortment \$125**

A satisfying combination of chocolate covered marshmallow twists mixed together with plain and peanut M&M's
(display serves approximately 50 guests)

***(P) Fruit Flavored Candy Assortment \$150**

A variety of sour bites in a sugar coating served along with a fruity mixture of Gummi Bears, jelly beans and Sunkist fruit gems
(display serves approximately 50 guests)

***(P) Ice Cream Sundae Bar \$275**

A combination of our original presentation of parve vanilla ice cream accompanied by waffle cones, waffle bowls, hot fudge, sliced strawberries, cookie bits, chocolate chips, nuts and sprinkles
(4 gallons of ice cream serves approximately 50 guests)

***(P) Assorted Cake Display \$400**

A display of assorted cakes:
Lemon Soufflé Cake, Chocolate Fudge Torte, Chocolate Paradise Torte and Carrot Cake
(4 whole cakes serve approximately 50 guests)

***(D) Chocolate Fountain Display \$550**

Flowing dark chocolate accompanied by our favorite dipping desserts to include: vanilla cookies, graham crackers, skewers of fresh pineapple, strawberries and marshmallows
(display serves approximately 50 guests)

***(P) Assorted Pastry Display \$600**

A display of freshly baked Kosher pastries
(75 individual pastries serve approximately 50 guests)

**(D) Dairy - *(M) Meat - *(P) Parve*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



KOSHER DINNER STARTERS

All dinner entrées include your choice of one soup or salad from the list below.

SOUP

(D)(M) Wild Rice*

**(P) Vegetable Barley*

SALAD

**(D) Traditional Caesar Salad*

Romaine lettuce with Parmesan cheese and croutons
pre-tossed with Caesar dressing

**(D) Romaine Salad*

Hearts of romaine with crumbled bleu cheese, red onion, cucumber and diced tomatoes,
pre-tossed with zesty Parmesan peppercorn dressing

**(P) Midwest Salad*

Blend of mixed greens, dried cranberries, sliced almonds and mandarin oranges
served with honey mustard

(D)(P) Field Green Salad*

Mixed field greens with carrot swirls and Roma tomatoes
served with ranch or Italian dressing

KOSHER DELUXE DINNER STARTERS

These items are available at an additional cost.

**(P) Spinach Salad - \$2.95*

Spinach leaves with dried cherries and sliced candied almonds
pre-tossed with balsamic vinaigrette

**(D) Strawberry Spinach Salad - \$3.95*

Spinach leaves, sliced strawberries and Brie cheese
served with honey mustard

**(D) Dairy - *(M) Meat - *(P) Parve*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



KOSHER DINNER ENTRÉES

*All entrées include baskets of fresh gourmet rolls and cracker bread with margarine.
Your choice of one dinner starter and the appropriate
accompaniments to compliment your entrée selection.
Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.*

***(M) Grilled Chicken with Tomato Cucumber Salsa \$24.95**

Grilled breast of chicken served with fresh tomato cucumber salsa

***(M) Grilled Chicken with Saffron and Rosemary Jus-lie \$26.95**

Grilled breast of chicken served with saffron and rosemary jus-lie

***(M) Sautéed Chicken with Roasted Shallots \$28.95**

Sautéed breast of chicken with roasted shallots, mushrooms and port wine sauce

***(M) Chicken Bigarade \$30.95**

Sautéed breast of chicken with a classic tart and sweet orange sauce

***(M) Grilled Chicken with Raspberry Sauce \$33.95**

Grilled breast of chicken topped with our own raspberry sauce

***(M) Hand Carved Smoked Brisket \$35.95**

Tender smoked brisket, hand carved and served with our own honey bar-b-que mustard sauce

***(M) London Broil Bordelaise \$37.95**

Marinated strip steak slow roasted medium rare, hand carved with rich bordelaise sauce

***(M) Prime Rib with Sage Au Jus \$39.95**

Prime rib slow roasted medium rare, hand carved with sage au jus and horseradish

***(M) Filet Mignon with Shallot Sauce \$41.95**

Grilled filet of beef served medium rare with port wine roasted shallot sauce

***(M) Filet Mignon with Maître d' Hôtel Sauce \$43.95**

Grilled filet of beef served medium rare with Maître d' Hôtel sauce

***(M) Filet Mignon with Shallot Sauce and
Grilled Chicken with Tomato Cucumber Salsa \$45.95**

***(M) Filet Mignon with Maître d' Hôtel Sauce and
Chicken Bigarade \$47.95**

**(D) Dairy - *(M) Meat - *(P) Parve*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



KOSHER DINNER ENTRÉES

*All entrées include baskets of fresh gourmet rolls and cracker bread with butter.
Your choice of one dinner starter and the appropriate
accompaniments to compliment your entrée selection.
Freshly brewed coffee and decaffeinated coffee, hot herbal teas, iced tea and ice water.*

***(P) Mushroom, Onion and Asparagus Frittata \$23.95**

Classic dish of eggs and breadcrumbs
combined with mushrooms, onions and asparagus

***(D) Mushroom and Onion Quiche \$25.95**

An egg custard with mushrooms and onions
baked in a flaky pastry crust

***(P) Pan Seared Salmon with Garlic Ginger \$29.95**

Salmon fillet marinated and pan seared in Oriental seasonings
served with garlic ginger sauce

***(P) Grilled Salmon with BBQ and Kiwi Sauce \$31.95**

Boneless grilled salmon fillet
served with a spicy and sweet bbq sauce

***(P) Almond Crusted White Fish with Fruit Salsa \$33.95**

Canadian white fish fillet encrusted in bread crumbs and almonds
served with a tropical fresh fruit salsa

***(P) Macadamia Crusted Walleye Pike \$36.95**

Walleye pike coated in a macadamia nut crust
served with a tropical fresh fruit salsa

***(P) Southwestern Sea Bass \$39.95**

Chilean sea bass marinated in Southwestern seasonings
served with chili sauce

**(D) Dairy - *(M) Meat - *(P) Parve*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*



KOSHER DINNER DESSERT SELECTIONS

***(P) Carrot Cake \$8.25**

Two layered carrot cake topped with buttercream frosting served with rich cremè anglaise and caramel sauce

***(P) Chocolate Dream Cake \$8.25**

Chocolate bundt cake with a hint of cherry served with rich cremè anglaise and chocolate sauce

***(P) Lemon Soufflé Cake \$8.75**

Two layers of lemon sponge cake filled with lemon filling and topped with lemon whipped cream served with lemon and kiwi coulis

***(P) Chocolate Fudge Torte \$8.75**

Two layers of chocolate cake topped with creamy chocolate frosting served with rich cremè anglaise, kiwi and raspberry coulis

***(P) Chocolate Paradise Torte \$8.75**

Slow baked flourless semi-sweet chocolate torte served with raspberry coulis

**(D) Dairy - *(M) Meat - *(P) Parve*

*A twenty percent (20%) service charge and applicable sales tax will be applied to all orders.
A seventy-two (72) hour notice is required for all orders.*

