



## 2023 Wedding Tiers

All wedding packages include choice of potato, vegetable and dinner salad with French petite rolls

### Silver Buffet Package \$15.95

- Two Protein Buffet
- Upgraded disposable plates
- Upgraded disposable cutlery & napkins on Buffet

### Gold Buffet Package \$23.95

- Two Protein Buffet (1 Standard + 1 Upgraded)
- China Plates
- Upgraded Cutlery & Napkin Table Setting
- Choice of two passed appetizers

### Platinum Buffet Package \$29.95

- Three Protein Buffet (2 Standard + 1 Upgraded)
- Real China
- Upgraded Cutlery Table Settings
- Choice of three passed appetizers (2 Standard + 1 Upgraded)
- Upgraded Water Service

### Water Service

Per Person

- Water Station  
Disposable Cups with Water Dispenser \$ .50
- Tier I Water Service  
Disposable Cups with Water Pitchers at each table \$1.50
- Upgraded Water Service  
Pre-Filled Ice Water Glasses at each setting with Glass Water Carafes at each table \$2.50

### Ala Carte Additions

Per Person

- Upgraded Plates/Cutlery/Napkins \$1.00
- Champagne Wall \$4.00
- Disposable Coffee Station \$ .75
- Linen Rental MKT
- Late Night Snack MKT
- Bar Services MKT
- 

Pricing does not include a flat twenty percent charge for tax & service fee.



## Menu Options

### Standard Proteins

- Braised Beef Roast  
Red Wine Demiglace
- Garlic Herb Chicken  
Creamy Herb Gravy
- Chicken Chardonnay  
Citrus Beurre Blanc
- Chef Carved Pork Loin  
Pineapple/Mango Chutney
- Homestyle Meatballs
- Honey Garlic Chicken  
Honey Garlic Sauce - Scallions

### Upgraded Proteins

- Kansas City BBQ Ribs  
Glazed & Fall off the Bone
- Chef Carved Petite Filet  
Peppercorn Sauce
- Broiled Walleye  
Rice Pilaf
- Chef Carved Prime Rib  
Au Jus • Creamy Horseradish
- Shrimp Scampi  
Rice Pilaf

### Potato Options

- Garlic Whipped Reds
- Cheddar Chive Mashed
- Roasted Baby Reds
- Au Gratin
- Sweet Potato  
Brown Sugar Maple Butter
- Baked Russet  
Seasoned Chive Sour Cream

### Vegetable Options

- Roasted Root
- Roasted Medley
- Sauteed Bacon Greens
- Parmesan Asparagus

### Passed Appetizers

- Buffalo Chicken Wonton Cups
- Shrimp Cocktail Shooters
- Bruschetta Crostini
- Caprese Pipettes
- Warm Spinach Dip Wonton Cups
- California Roll Skewers
- Goat Cheese Fig Crostini
- Guacamole Cups

### Upgraded Passed Appetizers

- Coconut Crusted Shrimp  
Sweet Thai Aioli
- Miniature New England Lobster Rolls
- Pulled Pork Sliders



# Precision

C A T E R I N G

MINNESOTA

## Appetizers & Late Night Snacks

### Platters

Per 50 Guests

- **Meat, Cheese & Cracker Tray**      \$95  
Rolled Salami, Ham & Turkey • Cubed Cheddar, Pepper jack & Smoked Gouda. Assorted Crackers
- **Vegetable Platter**      \$80  
Baby Carrots • Broccoli • Celery • Cherry Tomatoes  
Ranch Dip
- **Shrimp Cocktail Tree (100pc)**      \$125  
Chilled Cocktail Shrimp skewered  
on a pineapple tree.  
House cocktail sauce & lemon.
- **Hummus Platter**      \$80  
Hummus • Pita • Celery • Baby Carrots
- **Grazing Table**      \$225

A 9 foot live edge oak filled with an impressive array of meats, cheeses, vegetables, fruits, spreads, dips & accouchements. \*Minimum 150 Guests

### Late Night Snack

\*Some Restrictions Apply

- **Nacho Bar**      \$5.00  
House Fried tortilla chips • seasoned ground beef,  
Warm queso Blanco • shredded cheddar jack • diced  
tomatoes, onions, black olives, jalapenos  
Sour Cream & Salsa
- **Late Night Apps**      \$6.00  
Assorted Party Bun Sandwiches • BBQ Meatballs Chips &  
Salsa • Vegetable Platters
- **Craft Hotdog Bar**      \$4.00  
1/4lb All Beef Dogs • Locally Baked Buns • Chili  
Warm queso Blanco • Onions • Sauerkraut

### By the Dozen

- **Caprese Pipettes**      \$14  
Fresh Mozzarella • Basil • Cherry Tomatoes  
Balsamic reduction pipette
- **Kettle Chips & French Onion Dip**      \$12
- **Tortilla Chips, Salsa & Guacamole**      \$18  
House Fried Tortilla Chips
- **Party Bun Sandwiches**      \$24  
Ham & Cheddar • Turkey & Swiss
- **Spinach Dip**      \$14  
House Fried Tortilla Chips
- **BBQ Meatballs**      \$20
- **Bruschetta Crostini**      \$14