



THE
Park
EVENT CENTER



Catering Menu

ABOUT US

Opened January 2020, The Park Event Center is the finest hotel, event, and restaurant complex in Central Minnesota.

Guests will enjoy the convenience of enclosed walkways connecting all facilities together, to ensure commuting from your hotel to the event space or restaurant is as comfortable as possible!

From planning to execution, the Sales & Catering team for The Park Event Center will make sure your event is one to remember.

With both our state-of-the-art culinary facility and skillfully trained team, we will offer you and your guests an unforgettable experience. We are proud to provide the in-house catering & bar services for each event at the Park Event Center and look forward to working with you to create a unique and memorable occasion.



Meetings & Events

The Park Event Center has one grand ballroom totaling over 15,000+ sq. ft. of event space; however, can also split into 7 different spaces: varying in sizes. The pre-function space offers an additional 3,000 sq. ft. of open area, offering incredible natural light, ideal for group registrations, vendor displays, or social hours.

Room Rental

Your room rental includes the following:
Podium + Wireless Microphone and Wi-Fi Internet.
All tables and chairs, as well as the set-up and tear down; linens, tablecloths, napkins, and the use of our china, glassware, and silverware.

Table Linens & Napkins

The Park Event Center provides white, ivory, or black table linens, napkins and skirting. However, additional colors may be available upon request for a fee. Requests must be received prior to finalizing your banquet event order to be guaranteed.

Audio Visual Equipment

	Cost per day
Hedge Wall	\$200.00
Pipe and Drape w/	\$50.00
Black or White Backdrop (PS)	
High-Speed Wireless Internet	\$150.00
Easels	\$30.00
Power Strip(s)	\$25.00
Flipchart w/ Markers	\$30.00
Whiteboard(4ft) w/ Markers	\$30.00
Whiteboard(8ft) w/ Markers	\$30.00
Cordless/Lavalier/ Microphone	\$30.00
Headset Microphone	\$150.00
Slide Advancer/Pointer	\$20.00
Screen/LCD Projector Package	\$180.00
Dance Floor	\$150.00 +
Staging 4x8ft panels	\$50.00
Sound Patch	\$50.00

Policies

Food & Beverage Policy

All food and beverages to be served on The Park Event Center property must be supplied and prepared by Mavericks Steak & Cocktails. Due to the state health code, no remaining food or beverage may be removed from the premises.

The catering prices listed in our catering menu are current. However, due to market conditions, these prices are subject to change up to, but no more than 10% after the time of contract. Pricing will be confirmed to you 90 days prior to your event. Prices do not include applicable taxes or gratuities.

Bartenders are required for all cash and host bars. If bar sales are less than \$250 per bartender, a fee of \$100 per bartender will be applied to the final bill.

Contract Policy

The renter will be required to sign a contract with The Park Event Center in order to confirm space.

This contract includes a Credit Card Authorization form that must be filled out, as the card will be charged a \$350.00 deposit. This deposit will come off the bottom line at the time of your meeting/event.

Social events do have separate requirements -please see the sales office for details-

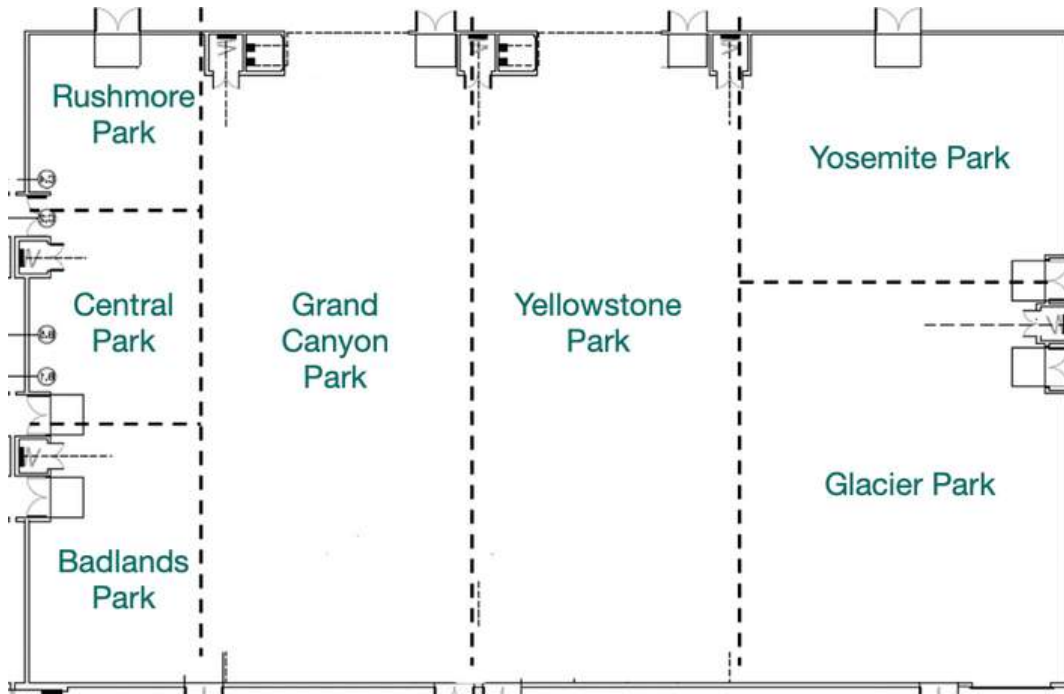
Guarantee Policy

The Park Event Center requires a signed Banquet Event Order to be submitted one month prior to the event; otherwise, items selected cannot be guaranteed. Final guaranteed food and beverage count will be due ten (10) business days prior to the scheduled event/function. The Park Event Center will charge the group the amount due in accordance with the guaranteed attendance. In addition, The Park Event Center will not be held responsible if the actual number of attendees exceeds the amount of food & beverage confirmed on the signed Banquet Event Order.

Decorating Policy

The Park Event Center does not allow renters to use staples, nails, or tape to hang decorations on the walls and prohibits the use of open flames, confetti, rice, bird seed, loose glitter, helium balloons, smoke, and/or fog machines inside the building. Please speak with the Sales & Catering Department for any questions regarding these policies.

Ballroom Layout & Capacities



Room	Sq Ft	Classroom	Rounds	Crescent Rounds	U-Shape	8x10 Booths	Theater
Ballroom	15,171	640	800	600	NA	95	1,000
Glacier Park	2,369	64	120	90	52	15	175
Yosemite Park	2,475	64	136	102	52	15	175
Glacier/Yosemite	4,844	128	250	190	NA	30	350
Yellowstone Park	3,675	160	184	138	60	22	250
Grand Canyon Park	3,675	160	184	138	60	22	250
Yellowstone/Grand Canyon Park	7,350	320	400	300	100	45	500
Glacier/Yosemite/ Yellowstone/Grand Canyon	12,194	440	600	450	NA	75	850
Badlands Park	1,037	30	40	30	24	6	60
Central Park	967	30	40	30	24	6	50
Badlands/Central	1,999	60	80	60	NA	12	120
Rushmore Park	978	30	40	30	24	6	60
Central/Rushmore	1,940	60	80	60	NA	12	120
Central/Badlands/ Rushmore Park	2,982	90	120	90	NA	19	180



Hotel Information

Whether you're a Marriott Bonvoy™ member or a Hilton Honors™ Member, we've got you covered. The Park is extremely proud to have such prestigious brands as a part of our complex which provide our overnight guests with not just a high quality, contemporary product, but also exceptional service.

The following services and amenities are provided at each of the hotel properties: complimentary wi-fi, pool, whirlpool, fitness center, business center, laundry room and a market pantry to purchase snacks and beverages.

Residence Inn

Marriott.com/stcwp | 320.640.0200
450 Division Street | Waite Park, MN 56387

Opened November 2018, this hotel is the first all-suite extended stay Marriott brand in the St. Cloud area. This property offers a variety of studio, one-bedroom and two-bedroom suite layouts. Each room type includes a fully equipped kitchen, living room with a sofa sleeper, Keurig® Brewing System, free grocery delivery, LED TVs with streaming capabilities and HBO GO on the house. Complimentary breakfast is provided daily as well as an evening social with appetizers and drinks on Mondays, Tuesdays, and Wednesdays.

Check in Time: 4:00pm
Check out Time: 11:00am



Hilton Garden Inn

HG1stcloud.hgi.com | 320.640.7990
550 Division Street | Waite Park, MN 56387

Opened September 2019, the Hilton Garden Inn offers standard king and two queen bedrooms. Room amenities provided in all guest rooms include but are not limited to microwave, mini-refrigerator and Keurig® Brewing System as well as large work station and HDTV with premium cable services. A delicious, cooked-to-order breakfast is provided at an additional cost by Mavericks Steak & Cocktails.

Check-in Time: 3:00pm
Check-out Time: 11:00am



Room Blocks & Rates

Room blocks & discounted rates will be offered based on availability at each of the on-site hotels. Any remaining rooms in the room block will be released 30 days prior to arrival.

Early check-ins are not guaranteed and must be confirmed by hotel Sales Office.

BREAKFAST BUFFETS

THE CLASSIC BREAKFAST \$18

Scrambled Eggs, Bacon,
Seasonal Fresh Fruit,
Breakfast Potatoes
Assorted Muffins
Condiments: Salsa, Sour Cream,
Hot Sauce, Ketchup
Shredded Cheese

Add Sausage Links +\$2/person

BREAKFAST SANDWICH BAR* \$17

English Muffins or Biscuits
Eggs, Sausage, Bacon, Cheese
Seasonal Fresh Fruit
Condiments: Salsa, Sour
Cream, Hot Sauce, Ketchup

EARLY RISERS DELUXE \$22

Scrambled Eggs with Cheese
Bacon and Sausage Links
French Toast with Maple Syrup or
Biscuits & Gravy
Breakfast Potatoes
Seasonal Fresh Fruit
Caramel Rolls or Cinnamon Rolls
Condiments: Salsa, Sour Cream
Hot Sauce, Ketchup

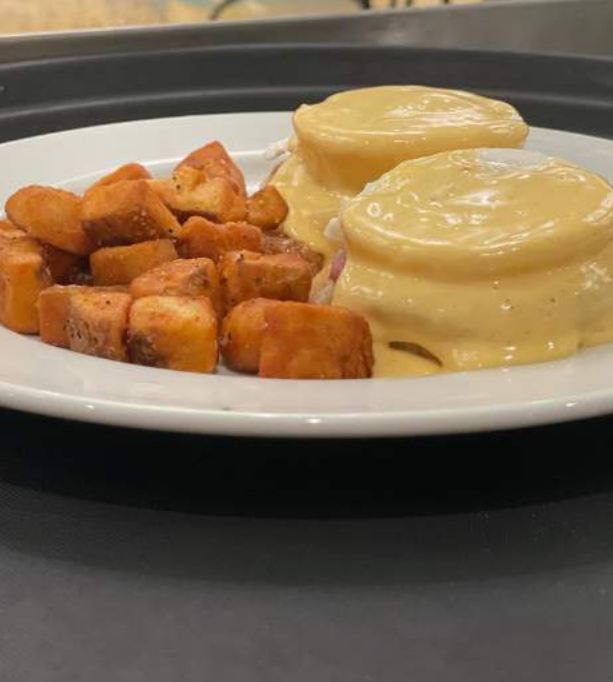


All breakfast buffets are served with fruit juice and coffee.

Buffets must be guaranteed for a Minimum of 25 guests.

Gluten-Free options available for an additional \$2+ per person.

Items marked with * may be served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.



PLATED BREAKFAST

Eggs Benedict* \$16

English muffin topped with sliced ham and a poached egg, finished with hollandaise sauce.

Served with breakfast potatoes and fruit cup

Ketchup and Hot Sauce



Upgrade to Salmon +\$3/person

Upgrade to Steak +\$4/person

Available for groups of 100 people or less

Breakfast Quiche Slice \$14

Fresh Pastry crust filled with eggs, bacon & cheese.

Served with fresh fruit and dressed greens.

Omelet \$13

A two-egg and cheese omelet.

Served with breakfast potatoes and fresh fruit Ketchup and Hot Sauce.



Upgrade to assorted vegetable omelet +\$2/person

All breakfasts are served with fruit juice and coffee.
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T A K E A B R E A K

Y O S E M I T E P A R K F A R E \$ 9

Assorted Breakfast Breads
Granola Bars & Whole Fruit
Fruit Juice & Coffee

C O N T I N E N T A L B R E A K \$ 1 0

Fresh Baked Muffins & Scones
Sliced Seasonal Melons
Fruit Juice & Coffee

C E N T R A L P A R K B R E A K F A S T \$ 1 3

Choice of two pastries:
Bagels with Assorted Cream
Cheese, Muffins, or Scones.
Vanilla Yogurt with Granola &
Fresh Berries
Hard-Boiled Eggs
Fruit Juice & Coffee

R U S H M O R E S N A C K \$ 9

Cookies & Assorted Bars
Sodas & Bottled Water

G L A C I E R P A R K P A C K \$ 1 0

House-made Mavericks Mix
Assorted Cookies
Assorted Whole Fruit
Sodas & Bottled Water

B A D L A N D S B R E A K \$ 1 3

House-made Mavericks Chips
House-made Mavericks Mix
Assorted Cookies
Sodas & Bottled Water

À LA CARTE Bakery

Per dozen

- Assorted Muffins \$23
- Assorted Scones \$24
- Assorted Dessert Bars \$21
- Assorted Cookies \$18
- Assorted Donuts \$24
- Cinnamon or Caramel Rolls \$23
- Brownies \$21
- Yogurt, Fresh Fruit & Granola Parfait \$5/ea
- Assorted Granola Bars \$1.50/ea
- Whole Fruit \$1.25 per piece

Snacks

Serves approximately 25 people

- Seasonal Fresh Cut Fruit \$75
- Fresh Cut Vegetables & Dip \$75
- Build Your Own Nacho Bar \$135
(tortilla chips with tomatoes, sour cream, jalapeños, black olives, shredded cheese, and choice of seasoned ground beef, shredded chicken, or pork)
- Tortilla Chips with House-made Salsa & Guacamole \$60
- Trail Mix \$50
- Mavericks Housemade Mix \$50
- Pretzels \$25

Beverages

Based on Consumption

- Bottled Water \$2.50
- Propel Water \$3.50
- Assorted Soda \$2.50
- Assorted Tea Bags \$2
- Hot Chocolate \$2
- Pure Leaf Iced Tea \$4
- Starbucks Iced Coffee \$5

Per Gallon

- Fresh Brewed Coffee \$32
- Iced Tea \$25
- Lemonade \$25
- Fruit Punch \$25
- Infused Water \$75



LUNCH

MIDWEST GRILL *

\$ 1 8

Grilled Hamburger with a Brioche Bun
Assorted Sliced Cheese
Lettuce, Tomatoes, Onions,
Pickle Slices
Baked Beans, Potato Chips
Fresh Seasonal Fruit
Condiments: Ketchup, Mustard, Hot Sauce,
Mayo, Bistro Sauce

Double patty option +\$2/person

THE PARK DELI

\$ 1 9

Fresh Garden Salad with French, Ranch
and Balsamic Dressing
Sliced Ham, Turkey & Roast Beef
Assorted Sliced Cheese & Breads
Lettuce, Tomatoes, Onions, Pickle Slices
Potato Chips
Fresh Cut Melons
Soup du Jour

THE FIESTA

\$ 2 2

Beef Tacos and Chicken Fajitas
Hard and Soft Shell
Spanish Rice, Refried Bean Tortilla Chips
with Fresh Pico De Gallo & Guacamole,
Mexican Street Corn, fresh chopped
Lettuce, Tomatoes, Olives, Jalapenos,
Cheese, Sour Cream & Salsa

Upgrade to Steak Fajitas for \$4/person

BUFFET

SOUTHERN GRILLE

\$ 1 8

Pulled Pork or Pulled Chicken served in
Maverick's Signature Sweet BBQ Sauce
with a Brioche Bun
Assorted Sliced Cheese
Red Onions & Pickle Slices
Baked Beans & House-made Coleslaw
Potato Chips & Sweet Cornbread

CHEF'S GARDEN

\$ 1 9

Field Green Mix
Diced Turkey, Ham, Chicken, Hard Boiled
Eggs, Shredded Cheese, Sunflower
Seeds, Cucumbers, Tomatoes, Shredded
Carrots, Croutons, Cottage Cheese,
Sliced Green Onions, Peppers &
Mushrooms
French, Ranch, and Balsamic Dressings
& Breadsticks

Add on Salmon +\$3/person

Add on Steak +\$4/person

STIR FRY

\$ 2 2

Quinoa, Chickpea, & Brown Rice Blend
with Noodles, Fresh seasonal Sauteed
Vegetables, Seasoned Chicken
Sauces: Garlic-Ginger, Sweet Chili Plum,
Soy Sauce, Peanut Sauce, Siracha, and
Hot Sauce

Upgrade to two proteins for \$28.00

Upgrade to three proteins for \$32.00

Minimum 25 guaranteed guests.

Gluten-Free options available for an additional \$2+ per person.

Items marked with * may be served raw or undercooked, or contains (or may contain) raw or undercooked ingredients.
Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

LUNCH BUFFET

ONE ENTRÉE
\$ 1 8

TWO ENTRÉE
\$ 2 0

THREE ENTRÉE
\$ 2 2

All lunch buffets served with choice of garden salad with Ranch, French and Balsamic dressings or caesar salad, choice of one vegetable and choice of one starch
All Choices offered Plated for +\$1/person

ENTRÉES

CHICKEN PARMESAN

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

CHICKEN BREAST

Choice of marsala, creamy tuscan sauce, herb cream sauce, or Maverick's signature sweet BBQ sauce

WHITE FISH

Poached white fish served in a herb lemon caper cream sauce

VEGETABLE

OPTIONS :

Roasted Yellow Squash & Zucchini,
Glazed Carrots, Steamed Broccoli,
Green Beans
Chef's Choice Vegetable Blend
Upgrade to Asparagus +\$3/person
Upgrade to Broccolini +\$3/person

ROAST BEEF

Slow-cooked tender roast beef with choice of classic brown or burgundy mushroom gravy

HOUSEMADE BEEF LASAGNA

Made fresh with ground beef layers of bechamel sauce, fresh mozzarella cheese and house Italian sauce

MEATLOAF

Blend of ground beef, herbs & spices, topped with a sweet tangy tomato sauce

STARCH

OPTIONS :

Garlic Mashed Potatoes, Rosemary
Roasted Red Potatoes, Sweet Potato
Puree Tomato Basil Orzo or Wild Rice
Pilaf

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PLATED LUNCH

TURKEY BACON RANCH WRAP \$16

Sliced turkey, bacon, tomatoes, lettuce, and ranch in a tortilla.

Served with Mavericks chips

COBB SALAD \$16

Mixed field greens, crispy or grilled chicken, diced tomatoes, bacon, hard-boiled eggs, avocado, crumbled bleu cheese with your choice of dressing:

French, Ranch, Balsamic Vinaigrette

SOUP / SALAD / SANDWICH \$16 FOR 2 CHOICES \$18 FOR 3 CHOICES

White or Wheat Bread, Ciabatta Bun or Tortilla Wrap. Turkey, Ham or Roast Beef. Swiss, American Cheese, Shredded Cheddar Jack or Herbed Cream Cheese. Lettuce, Tomato, Mayo and Mustard. Garden, Caesar, or Greek Salad. Soup du Jour

Gluten-Free options available for an additional \$2+ per person.

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PLATED LUNCH

MAVERICK'S BURGER \$16

Hamburger topped with American cheese, bacon, tomato, lettuce, and onion on a brioche bun
Served with Mavericks chips



CHICKEN SANDWICH \$16

Chicken breast topped with provolone cheese, tomato, and onion on a brioche bun
Served with Mavericks chips



DECONSTRUCTED CHICKEN POT PIE \$16

Huge puff pastry smothered with buttery creamy chicken, fresh vegetables, and herbs
Side Garden Salad with choice of French, Ranch or Balsamic Vinaigrette

CHICKEN SALAD WRAP \$16

Shredded Chicken with red and green grapes, carrots, red onion, and red and green peppers wrapped in a tortilla.
Served with housemade Maverick chips.



Gluten-Free options available for an additional \$2+ per person.

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WORKING BOX LUNCHES

DELI SANDWICH \$18

Choice of ham, turkey, or roast beef sandwich or wrap.

TURKEY BACON RANCH WRAP \$18

Sliced turkey, bacon, tomatoes, lettuce, and ranch in a tortilla.

COBB SALAD \$20

Mixed field greens, crispy or grilled chicken, diced tomatoes, bacon, hard-boiled eggs, avocado, crumbled bleu cheese with your choice of dressing:

French, Ranch, Balsamic Vinaigrette

CHICKEN SANDWICH \$20

Chicken breast topped with provolone cheese, tomato, and onion on a brioche bun.

CHICKEN SALAD WRAP \$20

Shredded Chicken with red and green grapes, carrots, red onion, and red and green peppers wrapped in a tortilla. Served with housemade Maverick chips.

All working box lunches include a choice of soda or bottled water, pasta salad or coleslaw cup, fruit, chips, and a cookie/bar.

Gluten-Free options available for an additional \$2+ per person.

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VEGETARIAN OPTIONS

VEGETARIAN COBB SALAD \$16 / \$20

A blend of mixed greens topped with tomatoes, avocado, corn, cucumbers, green onions, hard-boiled eggs and shredded cheese

GRILLED PORTABELLA MUSHROOM \$20 / \$22

Grilled Portabella Mushroom stuffed with quinoa, feisty feta spread, sautéed vegetables, and pesto sauce

STUFFED SQUASH \$18 / \$20

Seasoned Roasted squash filled with wild rice pilaf, quinoa, kale, cranberry & chickpeas

STUFFED PEPPER \$18 / \$20

Wild rice pilaf, quinoa, kale, cranberry & chickpeas stuffed in a red bell pepper

PASTA PRIMAVERA \$18 / \$20

Penne pasta with fresh seasonal vegetables in a housemade alfredo cream sauce topped with parmesan cheese & fresh herbs

BAKED RATATOUILLE \$22 / \$24

Eggplant, zucchini, yellow squash, red pepper, & yellow peppers, stewed in a tomato pesto.

All plated dinners are served with a garden salad and dinner rolls with honey butter.

Gluten-Free options available for an additional \$2+ per person.

H O T H O R S D ' O U E R V E S

Spring Rolls with Thai Sweet Chili V \$120

Vegetarian asian spring roll served with a sweet and spicy sauce.

Buffalo Chicken Dip \$125

Served with fresh baked pretzel bread and assorted pita chips

Traditional GF or Boneless Wings (per 50 pieces) Market Price

Plain, hot buffalo, mavericks signature bbq, or thai sweet chili.

Served with carrots, celery sticks, ranch, and bleu cheese

Meatballs \$90

Choice of Swedish or BBQ

Spinach Artichoke Dip \$90

Served with a choice of pita chips and pretzel Bread

GF Side Options \$145

Serves Approximately 25 people/
50 pieces an order.

Gluten-Free options available for
an additional \$2+ per person.

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H O T H O R S D ' O U E R V E S

Moo Shu Egg Rolls \$120

A Maverick's delicacy with a blend of chicken, cream cheese, and sweet chili puree served with a plum sauce.

Coconut Shrimp \$150

Hand-breaded shrimp

Stuffed Mushrooms V \$90

Stuffed mushroom caps with an herbed cream sauce.

Upgrade Italian sausage \$110

Upgrade to crab +\$20

Seared Beef Satay \$ 185

Steakhouse seasoned beef served with horseradish sauce

Chicken Satay \$165

Braised chicken served with choice of peanut or sweet chili sauce

Late Night Pizzas \$24/ea

Choice of Pepperoni, cheese, sausage, and veggie lovers. Each pizza serves 5-10 people.

Serves Approximately 25 people/
50 pieces an order.

Gluten-Free options available for
an additional \$2+ per person.

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C O L D H O R S D ' O U E R V E S

Gourmet Cheese & Crackers Platter \$85

An assortment of imported and domestic cheese and crackers

GF Option \$145

Gourmet Charcuterie Board

\$Market Price

A deluxe spread of meats, gourmet cheese, fruits, and dark chocolate

Strawberry Bruschetta V \$85

Sweet cream cheese, strawberries, and spinach served on crostini

GF Option \$145

Traditional Caprese Bruschetta V \$75

Roma tomatoes, basil, fresh roasted garlic and olive oil served on crostini

GF Option \$135

Serves Approximately 25 people/
50 pieces an order.

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C O L D H O R S D ' O U E R V E S

Vegetable Platter V \$75

Served with ranch dip

Fresh Fruit Platter V \$75

A variety of seasonal fresh cut fruit

Jumbo Shrimp \$130

Served with housemade cocktail sauce

Mavericks House-made Mix \$50

Tortilla Chips with House-made Salsa
& Guacamole \$60

Build a Spread board \$120.00

Choose two:

Feisty Feta, Red Pepper Hummus, Honey
Whipped Butter, or Bruschetta

Served with Infused oils and Balsamic
vinegar,

French Breads, Crackers, and assorted
vegetables

Serves Approximately 25 people/
50 pieces an order.



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D I N N E R B U F F E T

ONE ENTRÉE
\$ 2 4

TWO ENTRÉE
\$ 2 6

THREE ENTRÉE
\$ 2 8

All dinner buffets served with assorted rolls with house-made honey butter, choice of garden salad with French, Ranch, and Balsamic Vinaigrette dressings or caesar salad, choice of one vegetable and choice of one starch

E N T R E E S

S E A F O O D J A M B A L A Y A *

Shrimp, andouille sausage, rice, onions, celery, fresh herbs, and tomatoes slow cooked

C H I C K E N P A R M E S A N

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

C H I C K E N B R E A S T

Choice of marsala, creamy tuscan, herb cream sauce or Maverick's signature sweet BBQ sauce

B R O I L E D S A L M O N

8oz Salmon filet with choice of plain, blackened, honey glaze, apple jalapeño chutney or lemon herb butter sauce

B R O I L E D W A L L E Y E

8oz Walleye with choice of cajun seasoning or lemon caper beurre blanc

R O A S T B E E F

Slow-cooked tender roast beef with choice of classic brown or red wine demi glace.

S T A R C H O P T I O N S

Garlic Mashed Potatoes, Rosemary Roasted Red Potatoes, Sweet Potato Puree, Tomato Basil Orzo or Wild Rice Pilaf

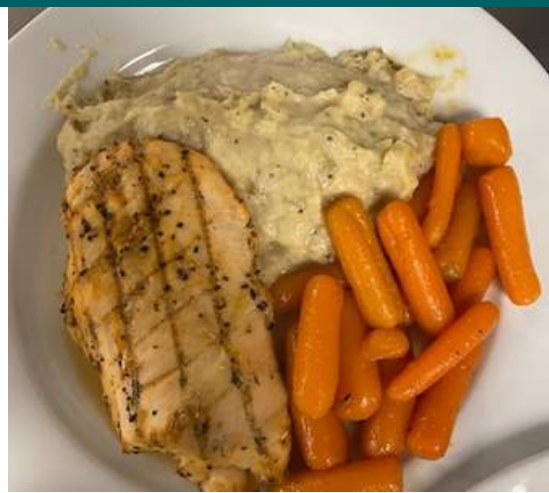
V E G E T A B L E O P T I O N S

Roasted Yellow Squash & Zucchini, Glazed Carrots, Steamed Broccoli, Green Beans, Chef's Choice Vegetable Blend
Upgrade to Asparagus +\$3/person
Upgrade to Broccolini +\$3/ person

Minimum 25 guaranteed guests.

Gluten-Free options available for an additional \$2+ per person.

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PLATED DINNER

CHICKEN BREAST \$22

Choice of honey marsala, herb cream sauce, Maverick's signature sweet BBQ sauce, creamy tuscan sauce

CHICKEN PENNE PASTA* \$24

Penne pasta tossed in our housemade alfredo sauce with chicken and finished with parmesan and herbs

CHICKEN PARMESAN \$24

Hand-breaded chicken breast topped with marinara or alfredo sauce and shredded parmesan

PASTA

PRIMAVERA* \$20

Farfalle butterfly pasta with grilled vegetables tossed in our housemade alfredo sauce and finished with parmesan and herbs. Add Chicken +\$4/person

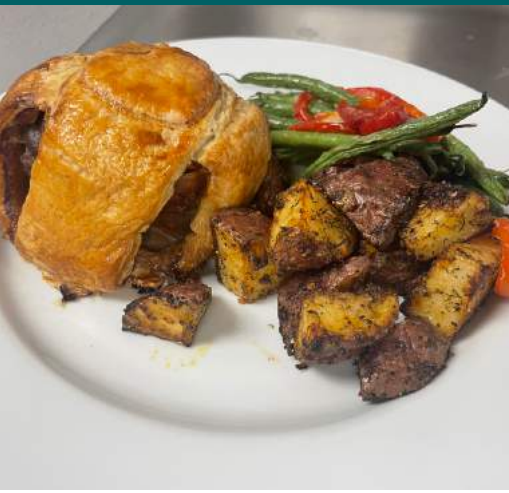
SEASONAL STUFFED CHICKEN BREAST \$26

PORK CHOP \$22

With caramelized onions and apple compote
Choice of apple bacon demi-glace, or a stone-ground mustard

All plated dinners are served with a choice of salad, starch, vegetable, & dinner rolls with honey butter.

*Pasta entrées come with a choice of salad and breadsticks. Gluten-free pasta available for \$2 upcharge upon request.



PLATED DINNER

BROILED WALLEYE

\$ 2 8

8oz Walleye with choice of herb cream sauce or lemon caper cream sauce

SLOW ROASTED BEEF

\$ 2 4

8oz with choice of classic brown gravy or mushroom au jus sauce.

7 O Z F I L E T

M I G N O N * \$ 3 4

Perfectly tender, lean, center-cut filet with choice of Brandy Peppercorn, Roasted garlic demi-glace, or Bearnaise sauce

All steaks will be cooked to medium

1 2 O Z / 1 6 O Z P R I M E R I B W I T H A U J U S *

\$ 3 0 / \$ 3 4

This cut is aged and slow-roasted to guarantee top quality

BROILED SALMON \$ 2 6

8oz Salmon filet prepared broiled or blackened, with choice of honey glaze, apple jalapeño chutney, or lemon butter sauce

BEEF WELLINGTON

\$ 3 6

Tender beef stuffed with mushroom duxelle wrapped in a puff pastry and served with wild mushroom sauce

8 O Z T O P S I R L O I N *

\$ 2 6

Known for its great texture and distinctive flavor with choice of Brandy Peppercorn, Roasted garlic demi-glace, or Bearnaise sauce

All steaks will be cooked to medium

S T E A K T O P P E R S

Garlic butter +\$1.50/person

Mushroom & Onions +\$3/ person

All plated dinners are served with a choice of salad, starch, vegetable, & dinner rolls with honey butter.

DINNER SIDE CHOICES

Salads

Mixed Green Salad or Caesar Salad
Seasonal salad +\$5.00

Dressings

Ranch, French, Balsamic Vinaigrette,
Raspberry Vinaigrette

Vegetable

Roasted Yellow Squash & Zucchini, Chef's
Choice Vegetable Blend, Steamed Broccoli,
Glazed Carrots, Green Beans
Upgrade +\$3/person: Asparagus
Upgrade +\$3/person: Brocolini

Starch

Garlic Mashed, Rosemary Roasted Red
Potatoes, Sweet Potato Puree, Wild Rice Pilaf,
Tomato basil Orzo, Wild Mushroom Risotto



CHILDREN'S MEALS

Served with french fries or fresh cut fruit

Chicken strips \$11

Hamburger \$11

Macaroni and cheese \$10





DESSERTS

BREAD PUDDING \$ 6

Traditional or Chocolate
bread pudding topped with
a bourbon maple glaze.
25 person minimum

TIRAMISU \$ 6

Creamy dessert layered with
espresso-soaked ladyfingers

FLOURLESS CHOCOLATE TORTE \$ 6

Gluten free chocolate torte
topped with ganache and
raspberry puree
GF DF

SEASONAL FRUIT TARTE \$ 6

HOUSE - MADE COBBLER \$ 6

Peaches & Cream
or Blueberry
25 person minimum

NEW YORK CHEESECAKE \$ 6

Cherry, blueberry or
strawberry topping
Upgrade: Turtle Cheesecake
+\$1/person

DONUTS HOLES \$ 6

Powdered sugar and
cinnamon-sugar house-made
donut holes served with a
warm chocolate ganache

SEASONAL DESSERTS AVAILABLE
CHECK WITH YOUR SALES TEAM

BAR SERVICES

Domestic Kegs: \$375+

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

Import/Craft Kegs: Market price

We have a variety of import and craft beers available. Pricing available upon request.

Maximum number of kegs allowed is at the discretion of The Park Event Center.

Please see sales office for details.

Bottled Beer: \$5-\$7

Domestic, Import, or Craft

Champagne & Wine: \$7/glass; \$28-\$32/bottle

We have a variety of champagne and wines available upon request. Orders are required three (3) weeks prior to the event date.

Cash Bar: \$6+

House, Call, and Premium

Host Bar

A tab of all drinks consumed will be kept for one final bill. Host bars can run for the duration of the event or for any amount of time specified.

Drinks tickets available upon request.

Private in room bar - 25 person minimum required.

See manager for pricing & availability. Import & Craft beer orders are required three (3) weeks prior to the event date.

