



# Catering Menu



# ABOUT US

The Park Event Center Complex is home to the finest Hotels, Event Center & Restaurant in Central Minnesota.

With our State-of-the-Art facility, Award Winning Chef, and expertly trained team, we offer you and your guests an unforgettable experience.

From the planning to the execution, our Sales & Catering team will make sure your event is one to remember.

## **Additional Amenities**

Guests will enjoy the convenience of enclosed walkways to ensure that commuting from your hotel to the event space or restaurant is as comfortable as possible!

On-Site Parking  
(Map included for your convenience)

Complementary standard Wi-Fi for all meeting/ event attendees



**Park Event Center  
Complex Parking**



Home Depot

Hobby Lobby

Google

# 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. 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

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/ Black or White Backdrop (PS)	\$50.00
High-Speed Wireless Internet	\$150.00
Easels	\$30.00
Power Strip(ea)	\$25.00
Flipchart w/ Markers	\$50.00
Whiteboard(4ft) w/ Markers	\$30.00
Cordless/Lavalier/ Microphone	\$50.00
Headset Microphone	\$150.00
Slide Advancer/Pointer	\$20.00
Screen/LCD Projector Package	\$200.00
Dance Floor	\$150.00 +
Staging 4x8ft panels	\$50.00
Sound Patch	\$50.00
Portable Hedge Wall (limited)	\$100.00



# Policies

## Food & Beverage Policy

All food and beverages 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%. Pricing can be confirmed to you 60 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

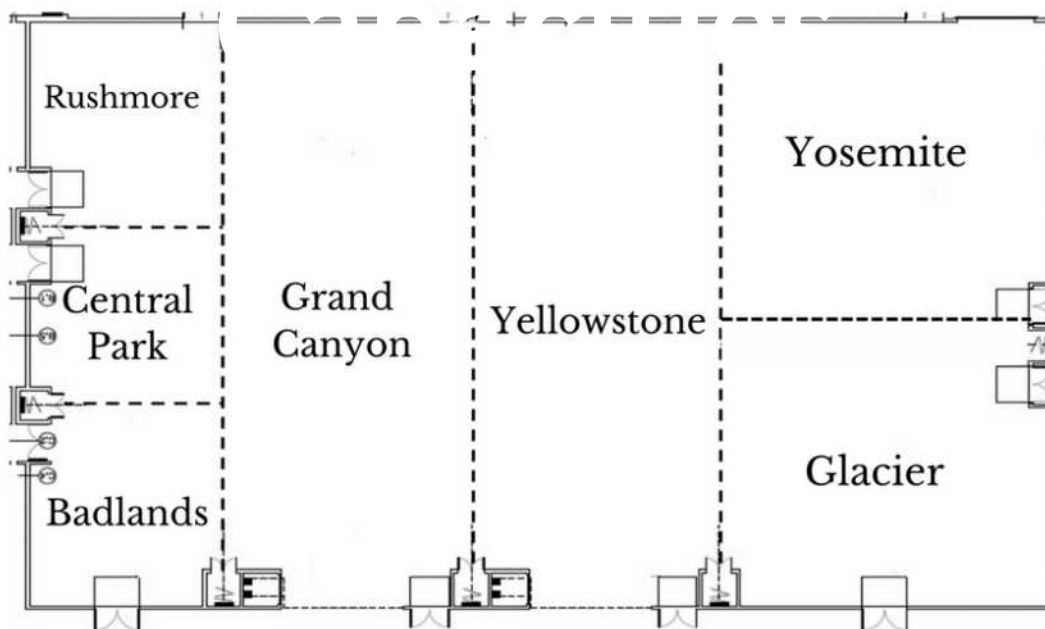
The Park Event Center requires a signed Banquet Event Order to be submitted one month prior to the event; otherwise, items selected cannot be guaranteed. The final guaranteed food and beverage count will be due ten (10) business days prior to the scheduled event/function. The Park Event Center will charge 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, birdseed, loose glitter, or helium balloons, **inside the building.**

Please speak with the Sales & Catering Department for any questions regarding these policies.

# Ballroom Layout &



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](https://www.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

[HGilstcloud.hgi.com](https://www.hgilstcloud.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's Sales Office.





# BREAKFAST BUFFETS

## BREAKFAST SANDWICH BAR

ENGLISH MUFFINS OR BISCUITS  
EGGS, SAUSAGE **OR** BACON, CHEESE  
SEASONAL FRESH FRUIT,  
HASHBROWNS PATTIES  
CONDIMENTS: SALSA, SOUR CREAM,  
HOT SAUCE & KETCHUP

## EARLY RISERS DELUXE

SCRAMBLED EGGS WITH CHEESE  
BACON  
FRENCH TOAST WITH MAPLE SYRUP  
BREAKFAST POTATOES  
SEASONAL FRESH FRUIT  
CARAMEL ROLLS **OR** CINNAMON ROLLS  
CONDIMENTS: SALSA, SOUR CREAM  
HOT SAUCE & KETCHUP

## THE CLASSIC BREAKFAST

SCRAMBLED EGGS, BACON,  
SEASONAL FRESH FRUIT,  
BREAKFAST POTATOES  
ASSORTED MUFFINS  
CONDIMENTS: SALSA,  
SOUR CREAM, HOT SAUCE,  
KETCHUP & SHREDDED CHEESE

## CHEF'S BREAKFAST TABLE

MINI BAGELS, ENGLISH MUFFINS WITH  
HOUSE-MADE CREAM CHEESE &  
WHIPPED HONEY BUTTER  
FRESH BERRIES WITH  
HOUSE-MADE WHIPPED CREAM  
HONEY, PEANUT BUTTER, HUMMUS,  
STONE GROUND MUSTARD,  
SCRAMBLED & HARD BOILED EGGS,  
BACON, SMOKED SALMON, DELI TURKEY,  
APPLE, ARUGULA, AVOCADO SPREAD,  
CUCUMBER, PICKLED RED ONION,  
RADISH & TOMATOES

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

## OMELET

A TWO-EGG & CHEESE OMELET  
SERVED WITH BREAKFAST POTATOES & FRESH FRUIT  
CONDIMENTS: KETCHUP & HOT SAUCE

UPGRADE TO ASSORTED VEGETABLE OMELET +\$2



## BREAKFAST QUICHE SLICE

FRESH PASTRY CRUST FILLED  
WITH EGGS, BACON & CHEESE  
SERVED WITH FRESH FRUIT & DRESSED GREENS.

## EGGS BENEDICT

ENGLISH MUFFIN TOPPED WITH SLICED HAM &  
A POACHED EGG, FINISHED WITH HOLLANDAISE SAUCE  
SERVED WITH BREAKFAST POTATOES & FRUIT CUP  
CONDIMENTS: KETCHUP & HOT SAUCE

UPGRADE SALMON +\$3

UPGRADE STEAK +\$4

AVAILABLE FOR GROUPS OF 100 PEOPLE OR LESS



All breakfasts 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.*

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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.



# T A K E A B R E A K

## **YOSEMITE PARK FARE**

ASSORTED BREAKFAST BREADS  
GRANOLA BARS & WHOLE FRUIT  
FRUIT JUICE & COFFEE

## **CONTINENTAL BREAK**

FRESH BAKED MUFFINS & SCONES  
SLICED SEASONAL MELONS  
FRUIT JUICE & COFFEE

## **BADLANDS BREAK**

HOUSE-MADE MAVERICKS CHIPS  
HOUSE-MADE MAVERICKS MIX  
ASSORTED COOKIES  
SODAS & BOTTLED WATER

## **FARMERS MARKET**

FRESH VEGETABLES & RANCH DIP  
FRESH SEASONAL FRUIT TRAY  
DOMESTIC CHEESE & CRACKERS  
INFUSED WATER STATION

## **RUSHMORE SNACK**

COOKIES & ASSORTED BARS  
SODAS & BOTTLED WATER

## **GLACIER PARK PACK**

HOUSE-MADE MAVERICKS MIX  
ASSORTED COOKIES  
ASSORTED WHOLE FRUIT  
SODAS & BOTTLED WATER

## **CENTRAL PARK BREAKFAST**

BAGELS WITH HOUSE-MADE  
CREAM CHEESE & MUFFINS  
VANILLA YOGURT WITH  
GRANOLA & FRESH BERRIES  
HARD-BOILED EGGS  
FRUIT JUICE & COFFEE  
ADD AVOCADO SPREAD +\$3

# À LA CARTE

## BAKERY

### PER DOZEN

ASSORTED MUFFINS  
ASSORTED SCONES  
ASSORTED DESSERT BARS  
ASSORTED COOKIES  
ASSORTED DONUTS  
CINNAMON OR CARAMEL ROLLS  
BROWNIES  
YOGURT, FRESH FRUIT & GRANOLA PARFAIT  
ASSORTED GRANOLA BARS  
WHOLE FRUIT

## BEVERAGES

BASED ON CONSUMPTION

### PER UNIT

BOTTLED WATER  
PROPEL WATER  
ASSORTED SODA  
ASSORTED TEA BAGS  
HOT CHOCOLATE  
PURE LEAF ICED TEA  
BUBBL'R ENERGY DRINK  
STARBUCKS ICED COFFEE

### PER GALLON

FRESH BREWED COFFEE  
ICED TEA  
LEMONADE  
FRUIT PUNCH  
INFUSED WATER



# LUNCH BUFFET

## MIDWEST GRILL\*

GRILLED HAMBURGER WITH A BRIOCHE BUN  
ASSORTED SLICED CHEESE  
LETTUCE, TOMATOES, ONIONS,  
PICKLE SLICES, MAC & CHEESE,  
POTATO CHIPS, FRESH SEASONAL FRUIT  
CONDIMENTS: KETCHUP, MUSTARD,  
HOT SAUCE & MAYO

DOUBLE PATTY +\$2

## THE PARK DELI

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

## GREEK BUFFET

PITA BREAD  
SEASONED CHICKEN AND LAMB  
TZATZIKI SAUCE, FETA CHEESE,  
KALAMATA OLIVES, SPINACH,  
LETTUCE TOMATOES, ONIONS  
GRILLED ZUCCHINI, RED PEPPERS,  
SQUASH, RED ONION,  
HUMMUS SPREAD WITH CRACKERS,  
BITE-SIZED NAAN BREAD, FRESH  
CARROTS, CUCUMBER & CELERY

ADD SHRIMP +\$3

## SOUTHERN GRILLE

PULLED PORK OR PULLED CHICKEN  
SERVED IN MAVERICK'S SWEET BBQ  
SAUCE WITH A BRIOCHE BUN  
ASSORTED SLICED CHEESE  
RED ONIONS & PICKLE SLICES  
MAC & CHEESE & COLESLAW  
POTATO CHIPS & SWEET CORNBREAD

## CHEF'S GARDEN TABLE

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 WITH  
FRENCH, RANCH, & BALSAMIC DRESSINGS  
WITH BREADSTICKS

ADD SALMON +\$3

ADD STEAK +\$4

## THE FIESTA

BEEF TACOS & 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, SHREDDED CHEESE,  
SOUR CREAM & SALSA

UPGRADE TO STEAK +\$4

Minimum 25 guaranteed guests.

Gluten-Free options are 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      TWO ENTRÉE      THREE ENTRÉE

ALL LUNCH BUFFETS ARE SERVED WITH A CHOICE OF GARDEN SALAD WITH RANCH, FRENCH, & BALSAMIC DRESSINGS OR CAESAR SALAD, A CHOICE OF ONE VEGETABLE, & A CHOICE OF ONE STARCH.

## ENTREES

### CHICKEN PARMESAN

HAND-BREADED CHICKEN BREAST TOPPED WITH MARINARA OR ALFREDO SAUCE & SHREDDED PARMESAN

### ROAST BEEF (GF)

SLOW-COOKED TENDER ROAST BEEF WITH CHOICE OF CLASSIC BROWN OR BURGUNDY MUSHROOM GRAVY

### CHICKEN BREAST (GF)

CHOICE OF MARSALA, CREAMY TUSCAN SAUCE, HERB CREAM SAUCE, CACCIATORE OR MAVERICK'S SIGNATURE SWEET BBQ SAUCE

### HOUSEMADE BEEF LASAGNA

MADE FRESH WITH GROUND BEEF LAYERS OF BECHAMEL SAUCE, FRESH MOZZARELLA CHEESE & HOUSE ITALIAN SAUCE

### WHITE FISH\* (GF)

POACHED WHITE FISH SERVED IN A HERB LEMON CAPER CREAM SAUCE

### BEEF TIPS\* (GF)

IN A RED WINE & SHALLOT DEMI-GLACE OR TRADITIONAL BROWN GRAVY

### STARCH OPTIONS:

GARLIC MASHED POTATOES, HERB ROASTED RED POTATOES, SWEET POTATO MASH, TOMATO BASIL ORZO OR WILD RICE PILAF

### VEGETABLE OPTIONS:

ROASTED SQUASH, ZUCCHINI, & RED PEPPER MEDLEY, GLAZED CARROTS, STEAMED BROCCOLI, GREEN BEANS OR CHEF'S CHOICE VEGETABLE BLEND

BROCCOLINI +\$1

ALL CHOICES OFFERED PLATED FOR +\$1/PERSON  
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 UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

# PLATED LUNCH

GLUTEN-FREE OPTIONS AVAILABLE  
FOR AN ADDITIONAL \$2+ PER PERSON.

## TURKEY BACON RANCH WRAP

SLICED TURKEY, BACON, TOMATOES,  
LETTUCE, AND RANCH IN A TORTILLA.  
SERVED WITH MAVERICKS CHIPS

## CHEF SALAD

HAM, TURKEY, DICED TOMATOES, HARD-  
BOILED EGGS, AND CHEDDAR CHEESE  
SERVED OVER AN ICEBERG AND FRESH  
GREENS MIX WITH HOUSEMADE CROUTONS  
AND YOUR CHOICE OF DRESSING:  
FRENCH, RANCH, BALSAMIC VINAIGRETTE

## CHICKEN SANDWICH

WARM CHICKEN BREAST TOPPED WITH  
PROVOLONE CHEESE, TOMATO, & ONION  
ON A BRIOCHE BUN  
SERVED WITH MAVERICKS CHIPS

## SOUP/SALAD/SANDWICH FOR 2 CHOICES FOR 3 CHOICES

CROISSANT BUN OR TORTILLA WRAP.  
TURKEY, HAM, OR ROAST BEEF.  
SWISS, AMERICAN OR CHEDDAR CHEESE.  
LETTUCE, TOMATO, MAYO, & MUSTARD.  
GARDEN, OR CAESAR SALAD.  
SOUP DU JOUR

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.



# WORKING BOX LUNCHES

GLUTEN-FREE OPTIONS AVAILABLE FOR AN ADDITIONAL \$2+ PER PERSON.

## DELI SANDWICH

CHOICE OF HAM, TURKEY, OR ROAST BEEF SANDWICH OR WRAP

## TURKEY BACON RANCH WRAP

SLICED TURKEY, BACON, TOMATOES, LETTUCE, & RANCH IN A TORTILLA

## CHEF SALAD

HAM, TURKEY, DICED TOMATOES, HARD-BOILED EGGS, AND CHEDDAR CHEESE SERVED OVER AN ICEBERG AND FRESH GREENS MIX WITH HOUSEMADE CROUTONS AND YOUR CHOICE OF DRESSING: FRENCH, RANCH, BALSAMIC VINAIGRETTE

## CHICKEN SANDWICH

WARM CHICKEN BREAST TOPPED WITH PROVOLONE CHEESE, TOMATO, & ONION ON A BRIOCHE BUN

## CHICKEN SALAD WRAP

SHREDDED CHICKEN WITH HUMMUS, SPINACH CARROTS, RED ONION, AND RED & GREEN PEPPERS WRAPPED IN A TORTILLA. SERVED WITH HOUSE-MADE MAVERICK CHIPS

**ALL WORKING BOX LUNCHES INCLUDE A CHOICE OF SODA OR BOTTLED WATER, PASTA SALAD OR COLESLAW CUP, FRUIT, CHIPS, AND A COOKIE OR BAR.**

ITEMS MARKED WITH \* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





# VEGETARIAN MEALS

AVAILABLE FOR LUNCH AND DINNER

## BALSAMIC MARINATED VEGETABLE SKEWERS (VG)

BUTTON MUSHROOMS, BELL PEPPERS, RED ONION & ZUCCHINI WITH HERB ROASTED MARINATED GRAPE TOMATOES

## THREE CHEESE RAVIOLI

TOMATO BASIL MARINARA SAUCE WITH SHREDDED CHEESE & GARLIC TOAST

## PASTA PRIMAVERA

PENNE PASTA WITH FRESH SEASONAL VEGETABLES IN A HOUSEMADE ALFREDO CREAM SAUCE TOPPED WITH PARMESAN CHEESE & FRESH HERBS

## STUFFED SQUASH (GF, VG)

SEASONED ROASTED SQUASH FILLED WITH WILD RICE PILAF, QUINOA, KALE, CRANBERRY & CHICKPEAS FIRE-ROASTED TOMATO SAUCE

## BAKED RATATOUILLE (GF)

EGGPLANT, ZUCCHINI, YELLOW SQUASH, RED PEPPER, & YELLOW PEPPERS, STEWED IN A FIRE ROASTED TOMATO SAUCE.

## GRILLED PORTABELLA MUSHROOM (GF)

GRILLED PORTABELLA MUSHROOM STUFFED WITH QUINOA, FEISTY FETA SPREAD, SAUTEED VEGETABLES, & FIRE ROASTED TOMATO SAUCE

ALL PLATED DINNERS ARE SERVED WITH A GARDEN SALAD AND DINNER ROLLS WITH WHIPPED HONEY BUTTER.

GLUTEN-FREE OPTIONS ARE AVAILABLE FOR AN ADDITIONAL \$2+ PER PERSON.



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

## MOO SHU EGG ROLLS

A MAVERICK'S DELICACY WITH A BLEND OF CHICKEN, CREAM CHEESE, & SWEET CHILI PUREE SERVED WITH A PLUM SAUCE

## BUFFALO CHICKEN DIP (GF)

SERVED WITH BAKED PRETZEL BREAD & ASSORTED PITA CHIPS

## REUBEN DIP (GF)

ALL THE FLAVORS OF THE CLASSIC SANDWICH IN A CREAMY DIP  
SERVED WITH PITA CHIPS & PRETZEL BREAD

## BACON JALAPENO DIP (GF)

CHOPPED CRISPY BACON, SLICED JALAPENO & FOUR CHEESE BLEND SERVED WITH PITA CHIPS & PRETZEL BREAD

## SPINACH ARTICHOKE DIP (GF)

SERVED WITH PITA CHIPS & PRETZEL BREAD

## COCONUT SHRIMP

HAND-BREADED SHRIMP WITH A CHOICE OF SWEET CHILI MARMALADE SAUCE OR APRICOT MARMALADE SAUCE

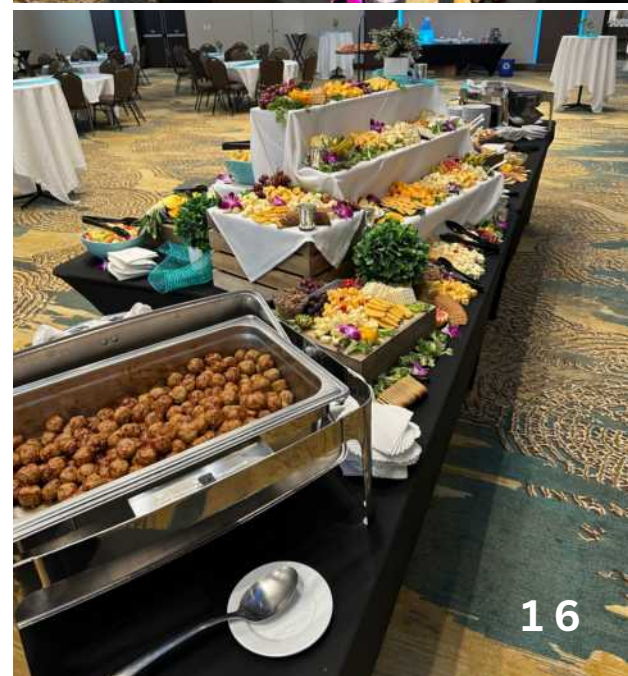
## MEATBALLS

CHOICE OF SWEDISH, BBQ, OR ITALIAN

SERVES APPROXIMATELY 25 PEOPLE/ 50 PIECES AN ORDER.

GLUTEN-FREE ALTERNATIVES ARE AVAILABLE FOR \$50 PER 25 PEOPLE

ITEMS MARKED WITH \* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





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

## 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, & BLEU CHEESE

## SPRING ROLLS WITH THAI SWEET CHILI (V)

VEGETARIAN ASIAN SPRING ROLL SERVED WITH A SWEET & SPICY SAUCE.

## STUFFED MUSHROOMS (V)

STUFFED MUSHROOM CAPS WITH HERBED CREAM SAUCE.  
UPGRADE ITALIAN SAUSAGE \$130  
UPGRADE CRAB \$175

## SEARED BEEF SATAY (GF)

STEAKHOUSE SEASONED BEEF WITH CREAMY HORSERADISH ON THE SIDE

## CHICKEN SATAY (GF)

BRAISED CHICKEN SERVED WITH GREEN HERB & GARLIC SAUCE

## LATE NIGHT PIZZAS

CHOICE OF PEPPERONI, CHEESE, SAUSAGE, & VEGGIE LOVERS.  
EACH PIZZA SERVES 5-10 PEOPLE.

GLUTEN-FREE CRUST AVAILABLE  
SERVES ~5 PEOPLE

SERVES APPROXIMATELY 25 PEOPLE/ 50 PIECES AN ORDER.

GLUTEN-FREE ALTERNATIVES ARE AVAILABLE FOR \$50 PER 25 PEOPLE

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.



# C O L D   H O R S D ' O U E R V E S

## GOURMET CHARCUTERIE BOARD

A DELUXE SPREAD OF MEATS, GOURMET CHEESE, CRACKERS, BERRIES, & DARK CHOCOLATE

## GOURMET CHEESE & CRACKERS PLATTER

AN ASSORTMENT OF IMPORTED & DOMESTIC CHEESE & CRACKERS

## BUILD A SPREAD BOARD

FETA DIP, HUMMUS & OLIVE TAPENADE SERVED WITH INFUSED OILS & BALSAMIC VINEGAR, FRENCH BREAD, NAAN BREAD, CRACKERS, ASSORTED VEGETABLES, & GARLIC MOZZARELLA PULL-APART BREAD

SERVES APPROXIMATELY 25 PEOPLE/ 50 PIECES AN ORDER.

GLUTEN-FREE ALTERNATIVES ARE AVAILABLE FOR \$50 PER 25 PEOPLE

ITEMS MARKED WITH \* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





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

## **JUMBO SHRIMP (GF)**

SERVED WITH HOUSEMADE COCKTAIL SAUCE

## **VEGETABLE PLATTER (GF) (V)**

SERVED WITH RANCH & DILL DIP

## **FRESH FRUIT PLATTER (GF) (V)**

A VARIETY OF SEASONAL FRESH-CUT FRUIT



## **MAVERICKS CHIPS (GF)**

HOUSE-MADE POTATO CHIPS WITH A PERFECT BLEND OF SEASONINGS & A TOUCH OF TRUFFLE OIL

## **MAVERICKS HOUSE-MADE MIX**

THE PERFECT COMBINATION OF SALTY & SWEET HOUSE-MADE SNACK MIX

## **TORTILLA CHIPS WITH SALSA & GUACAMOLE**

## **TRADITIONAL CAPRESE BRUSCHETTA (V)**

ROMA TOMATOES, BASIL, FRESH ROASTED GARLIC & OLIVE OIL SERVED ON CROSTINI



SERVES APPROXIMATELY 25 PEOPLE/ 50 PIECES AN ORDER.

**GLUTEN-FREE ALTERNATIVES ARE AVAILABLE FOR \$50 PER 25 PEOPLE**

ITEMS MARKED WITH \* MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAINS (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



# DINNER BUFFET

ONE ENTRÉE TWO ENTRÉE THREE ENTRÉE

ALL DINNER BUFFETS ARE SERVED WITH ASSORTED ROLLS WITH HOUSE-MADE HONEY BUTTER, A CHOICE OF GARDEN SALAD WITH FRENCH, RANCH, AND BALSAMIC VINAIGRETTE DRESSINGS OR CAESAR SALAD, A CHOICE OF ONE VEGETABLE, AND CHOICE OF ONE STARCH

## ENTREES

### CHICKEN BREAST\*

(GF)

CHOICE OF MARSALA, CREAMY TUSCAN, HERB CREAM SAUCE, CACCIATORE OR MAVERICK'S SIGNATURE SWEET BBQ SAUCE

### BEEF TIPS\*(GF)

SERVED IN A RED WINE & SHALLOT DEMI-GLACE OR TRADITIONAL BROWN GRAVY

### BROILED WALLEYE\*

(GF)

8OZ WALLEYE WITH CHOICE OF HERB CREAM SAUCE OR LEMON CAPER CREAM SAUCE

### STARCH OPTIONS

GARLIC MASHED POTATOES, HERB ROASTED RED POTATOES, SWEET POTATO MASH, TOMATO BASIL ORZO OR WILD RICE PILAF

### CHICKEN PARMESAN\*

HAND-BREADED CHICKEN BREAST TOPPED WITH MARINARA OR ALFREDO SAUCE & SHREDDED PARMESAN

### ROAST BEEF(GF)

SLOW-COOKED TENDER ROAST BEEF WITH CHOICE OF CLASSIC BROWN OR RED WINE DEMI GLACE.

### BROILED SALMON\*(GF)

8OZ SALMON FILET WITH CHOICE OF HONEY GLAZE, APPLE JALAPEÑO CHUTNEY OR LEMON HERB BUTTER SAUCE

### VEGETABLE OPTIONS

ROASTED SQUASH, ZUCCHINI, & RED PEPPER MEDLEY, GLAZED CARROTS, STEAMED BROCCOLI, GREEN BEANS, OR CHEF'S CHOICE VEGETABLE BLEND

BROCCOLINI +\$1

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.



# PLATED DINNER

ALL PLATED DINNERS ARE SERVED WITH A CHOICE OF SALAD, STARCH, VEGETABLE, & DINNER ROLLS AND WHIPPED HONEY BUTTER

## CHICKEN BREAST\* (GF)

CHOICE OF MARSALA, HERB CREAM SAUCE, MAVERICK'S SIGNATURE SWEET BBQ SAUCE, CREAMY TUSCAN SAUCE

## PORK CHOP\* (GF)

CHOICE OF APPLE BACON DEMI-GLACE, CREAMY STONE-GROUND MUSTARD OR VEGETABLE PAN SAUCE

## CACCIATORE CHICKEN BREAST\* (GF)

MUSHROOMS, TOMATO, ONION, FOUR-CHEESE BLEND & PEPPERS TOPPED WITH HERB TOMATO SAUCE

## PORK TENDERLOIN\* (GF)

CHOICE OF APPLE BACON DEMI-GLACE, CREAMY STONE-GROUND MUSTARD OR VEGETABLE PAN SAUCE

## CHICKEN PARMESAN\*

HAND-BREADED CHICKEN BREAST TOPPED WITH MARINARA OR ALFREDO SAUCE & SHREDDED FOUR CHEESE BLEND

PLEASE SEE PAGE 15 FOR VEGETARIAN/VEGAN MEALS

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 DINNER

ALL PLATED DINNERS ARE SERVED WITH A CHOICE OF SALAD, STARCH, VEGETABLE, & DINNER ROLLS, AND WHIPPED HONEY BUTTER.

## **SLOW ROASTED BEEF (GF)**

8OZ WITH CHOICE OF CLASSIC BROWN GRAVY

## **BEEF PETITE TENDERLOIN MEDALLIONS\* (GF)**

TWO PETITE MEDALLIONS  
CHOICE OF BRANDY PEPPERCORN, ROASTED GARLIC DEMI-GLACE, OR BEARNAISE SAUCE  
ALL STEAKS WILL BE COOKED TO MEDIUM

## **BROILED SALMON\* (GF)**

8OZ SALMON FILET PREPARED BROILED OR BLACKENED, WITH CHOICE OF HONEY GLAZE, APPLE JALAPEÑO CHUTNEY, OR LEMON BUTTER SAUCE

## **8OZ TOP SIRLOIN\* (GF)**

CHOICE OF BRANDY PEPPERCORN, ROASTED GARLIC DEMI-GLACE, OR BEARNAISE SAUCE  
ALL STEAKS WILL BE COOKED TO MEDIUM

## **STEAK TOPPERS**

GARLIC BUTTER +\$1.50/PERSON  
MUSHROOM & ONIONS +\$3/ PERSON

## **BROILED WALLEYE\* (GF)**

8OZ WALLEYE WITH CHOICE OF HERB CREAM SAUCE OR LEMON CAPER CREAM SAUCE

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.



# DINNER SIDE CHOICES

## SALADS

MIXED GREEN SALAD, CAESAR SALAD  
UPGRADE TO SEASONAL SALAD +\$6

## DRESSINGS

RANCH, FRENCH, BALSAMIC VINAIGRETTE,  
RASPBERRY VINAIGRETTE

## STARCH

GARLIC MASHED POTATOES, WILD RICE PILAF,  
HERB ROASTED RED POTATOES,  
SWEET POTATO MASH, TOMATO BASIL ORZO,  
WILD MUSHROOM RISOTTO

## VEGETABLE

ROASTED SQUASH & ZUCCHINI, STEAMED  
BROCCOLI, GLAZED CARROTS, GREEN BEANS

+\$1 BROCCOLINI

+\$3 ASPARAGUS



# CHILDREN'S MEALS \$12

SERVED WITH FRENCH FRIES OR  
FRESH-CUT FRUIT

CHICKEN STRIPS

HAMBURGER

MACARONI AND CHEESE







# DESSERTS

## HOUSE-MADE COBBLER

PEACHES & CREAM  
APPLE, BLUEBERRY  
25 PERSON MINIMUM

## NEW YORK CHEESECAKE

BLUEBERRY, STRAWBERRY,  
OR CHOCOLATE &  
CARAMEL TOPPING

**GOURMET DESSERT  
WHOLE CAKE**  
MUST PURCHASE WHOLE CAKE

## DONUTS HOLES

POWDERED SUGAR &  
CINNAMON-SUGAR  
HOUSE-MADE DONUT  
HOLES SERVED WITH  
A WARM CHOCOLATE  
GANACHE

**TIRAMISU**  
CREAMY DESSERT  
LAYERED WITH  
ESPRESSO-SOAKED  
LADYFINGERS

## FLOURLESS CHOCOLATE TORTE (GF)

GLUTEN-FREE CHOCOLATE  
TORTE TOPPED WITH  
GANACHE & RASPBERRY  
PUREE

**GOURMET DESSERT  
BY SLICE**

Please contact sales office for  
Seasonal Gourmet Desserts

DESSERT ORDERS MUST BE PLACED TWO  
WEEKS PRIOR TO YOUR EVENT

# 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 & CRAFT BEERS AVAILABLE. PRICING IS AVAILABLE UPON REQUEST.

A 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, & 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. DRINK TICKETS ARE AVAILABLE UPON REQUEST. PRIVATE IN-ROOM BAR: 25-PERSON MINIMUM REQUIRED.

SEE THE MANAGER FOR PRICING & AVAILABILITY. IMPORT & CRAFT BEER ORDERS ARE REQUIRED THREE (3) WEEKS PRIOR TO THE EVENT DATE.

