THE Park EVENT CENTER

Catering Menu

ABOUT US

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

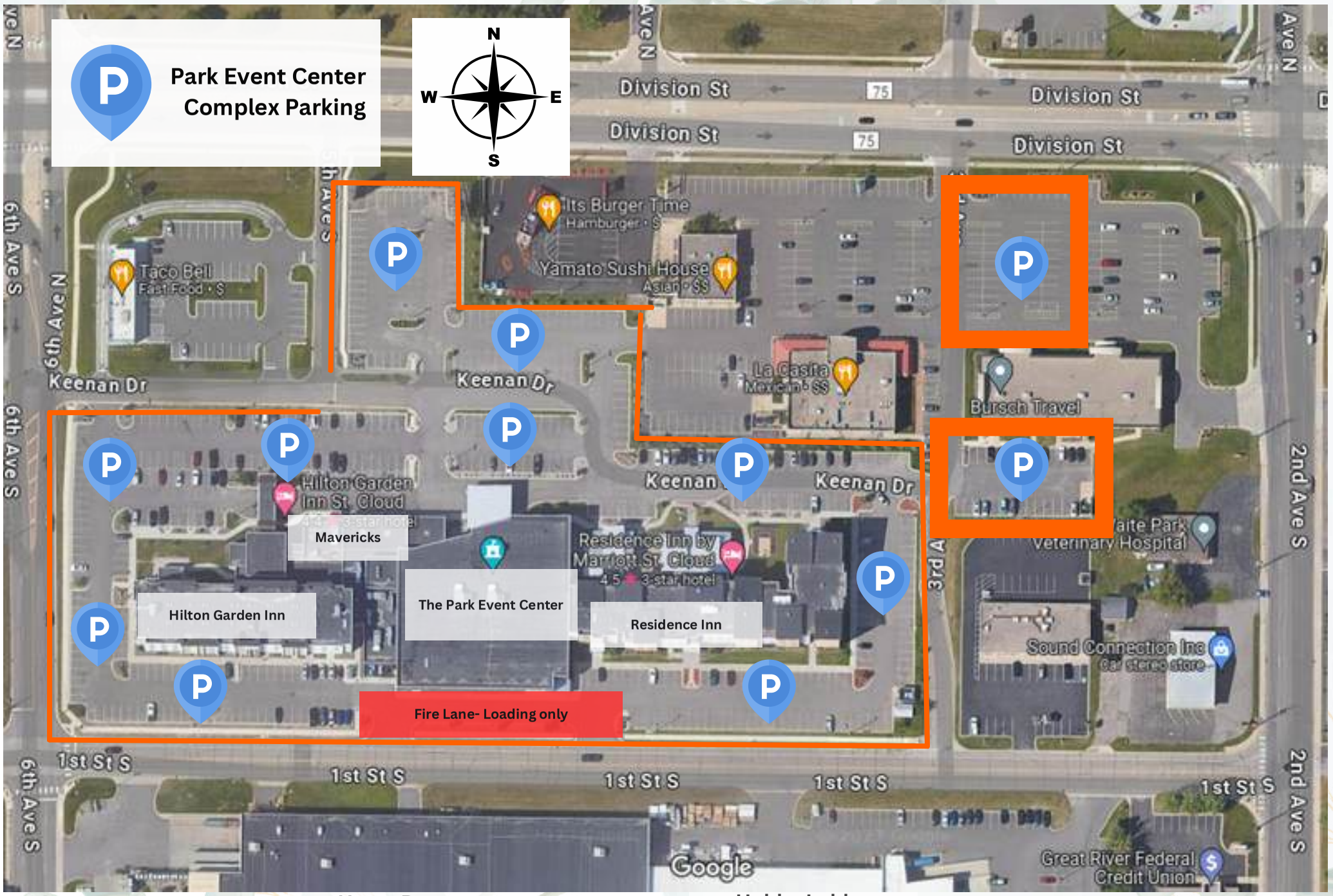
With our State-of-the-Art facility, Award Winning Chef, and expertly trained team, we offer you and your guests an unforgettable experience.
From the planning to the execution, our Sales & Catering team will make sure your event is one to remember.

Additional Amenities

Guests can enjoy enclosed walkways for easy access between the hotel, event space, and restaurant, ensuring their comfort.

On-site parking available
(Map provided for your convenience).

Complimentary standard Wi-Fi for all meeting/event attendees.



Home Depot

Hobby Lobby

Policies

Food & Beverage Policy:

All food and beverages served at The Park Event Center must be provided and prepared by Mavericks Steak & Cocktails.

No leftover food or drinks may be taken off the premises due to state health regulations.

Catering prices in the menu are current, but subject to a maximum 10% change depending on market conditions, which will be confirmed 60 days before the event.

Prices listed do not include taxes or gratuities.

Bartenders are mandatory for all cash and host bars, with an additional $100 per bartender fee if bar sales are under $250 per bartender.

Contract Policy:

A contract with The Park Event Center must be signed by the renter to secure the space.

The contract includes a Credit Card Authorization form for a $350.00 deposit, deducted from the final bill during the event.

Separate requirements apply for social events; contact the sales office for details.

Guarantee Policy:

A signed Banquet Event Order is required one month before the event; otherwise, selected items cannot be guaranteed.

The final food and beverage count must be confirmed ten (10) business days before the event, with charges based on the guaranteed attendance.

The Park Event Center is not liable if the actual number of attendees exceeds the confirmed food & beverage count in the Banquet Event Order.

Decorating Policy:

The use of staples, nails, tape, open flames, confetti, rice, birdseed, loose glitter, or helium balloons is prohibited inside the building.

For any inquiries regarding these policies, please contact the Sales & Catering Department.

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.
Our 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

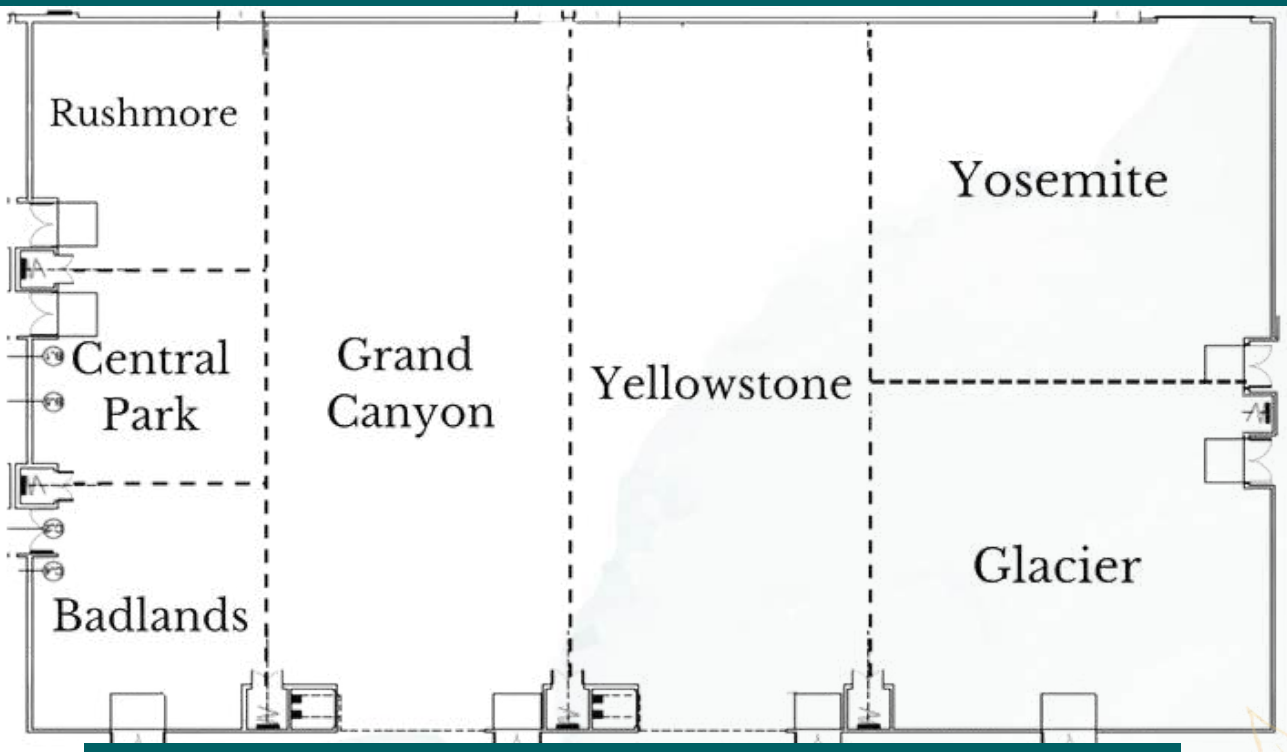
The Park Event Center provides white, ivory, or black table linens, napkins and skirting. However, additional colors may be available upon request for a fee. Requests must be received prior to finalizing your banquet event order to be guaranteed.

Audio Visual Equipment

Cost per day

Pipe and Drape w/ Black or White Backdrop (PS)	$50
High-Speed Wireless Internet	$150
Easels	$30
Power Strip(ea)	$25
Flipchart w/ Markers	$50
Whiteboard(4ft) w/ Markers	$30
Cordless/Lavalier/ Microphone	$50
Headset Microphone	$150
Slide Advancer/Pointer	$20
Screen/LCD Projector Package	$200
Dance Floor	$180+
Staging 4x8ft panels	$60
Sound Patch	$60
Hedge Wall	$240

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® by Marriott

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

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, free grocery delivery(M-F), LED TVs with streaming capabilities and HBO GO on the house. Complimentary breakfast is provided daily!

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

Hilton Garden Inn®

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

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

Rooms & Rates

Rooms & discounted rates will be offered based on availability at each of the on-site hotels. Early check-ins are not guaranteed and must be confirmed by each hotel's Sales Office.

BREAKFAST BUFFETS

BREAKFAST SANDWICH BAR

Pre-Assembled Sandwiches on Croissant Bun
Eggs, Sausage **or** Bacon,
Cheese slices, Hashbrowns Patties (DF)
& Seasonal Fresh Fruit
Condiments:
Salsa, Sour Cream,
Hot Sauce & Ketchup

Add Turkey Sausage
Build Your Own Option

THE CLASSIC BREAKFAST

Scrambled Eggs, Bacon,
Breakfast Potato Hash (GF/DF)
(Red Pepper, Onion, Poblano and Diced Potato),
Seasonal Fresh Fruit &
Assorted Muffins
Condiments:
Salsa, Sour Cream, Hot Sauce,
Ketchup & Shredded Cheese

Add Turkey Sausage
Add Black Bean Hash

EARLY RISERS DELUXE

NEW RECIPE Vegetable Egg Bake (V/GF), Bacon,
French Toast Sticks with Maple Syrup,
Breakfast Potatoes Hash (GF/DF),
(Red Pepper, Onion, Poblano and Diced Potato),
Seasonal Fresh Fruit & Caramel Rolls
Condiments:
Shredded Cheese, Salsa, Sour Cream
Hot Sauce & Ketchup

Add Turkey Sausage
Add Black Bean Hash

All breakfast buffets are served with Ice Water & Coffee

Buffets must be guaranteed for a Minimum of 25 guests.
Gluten-Free options available

BREAKFAST BUFFETS

CONTINENTAL BREAK

Fresh Baked Muffins & Donut Holes
Sliced Seasonal Melons
Ice Water & Coffee

CENTRAL PARK BREAKFAST

Muffins & Bagels with Cream Cheese
Vanilla Yogurt with
Granola & Fresh Berries
Hard-Boiled Eggs
Ice Water & Coffee

NEW

GRAB & GO BREAKFAST

Egg White Egg Bites (V/GF)
(Spinach, Feta & Tomato)
Assorted Fresh Sliced Seasonal Fruits
Assorted Donut Holes (V)
Smoothie Shooters (GF)

Condiments:
Salsa, Hot Sauce & Ketchup
Ice Water & Coffee

Please See Page 15 for our Dietary Conscious Meals

All breakfast buffets are served Ice Water & Coffee.
Gluten-Free options available

TAKE A BREAK

Per Person

YOSEMITE PARK FARE

Assorted Breakfast Breads
Granola Bars & Whole Fruit
Ice Water & Coffee

RUSHMORE SNACK

Assorted Cookies & Bars
Sodas & Bottled Water

GLACIER PARK PACK

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

Please See Page 15 for our Dietary Conscious Option

CHIPS & DIP BREAK

Sun Chips, Tortilla Chips & Kettle Chips
Salsa, Guacamole & Hummus

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
Breads, Chips & Chilled Dips
(Spinach Spread & French Onion Dip)
Domestic Cheese & Crackers
Infused Water Station

À LA CARTE

Per Dozen

Assorted Muffins
Assorted Donut Holes
Assorted Cookies
Breakfast Breads
Assorted Donuts
Cinnamon or Caramel Rolls
Brownies
Assorted Granola Bars
Whole Fruit
Bagged Trail Mix
Yogurt, Fresh Fruit & Granola Parfait

FAREWELL BAGS

NEW

A thank-you snack bag for your guests to enjoy on their ride home!

Includes a Bottled Water
Beef Stick, Cheese Stick
Cookie & Snack Mix

BEVERAGES

BASED ON CONSUMPTION

Per Unit

Bottled Water
Propel Water
Assorted Soda
Assorted Soda Water
Orange or Apple Juice Bottles
Assorted Tea Bags
Hot Chocolate
Pure Leaf Iced Tea
Bubbl'r Energy Drink
Starbucks Iced Coffee
Celsius Energy Drink

Per Gallon

Fresh Brewed Coffee
Raspberry Iced Tea
Lemonade
Infused Water Station

LUNCH BUFFETS

MIDWEST GRILL*

Grilled Hamburger (GF/DF) with a Brioche Bun (DF)
Cheese Slices, Lettuce, Tomatoes, Raw Onions,
Caramelized Onions (DF), Pickle Slices,
Mac & Cheese,
Potato Chips, Fresh Seasonal Melon
Condiments:
Ketchup, Mustard, Hot Sauce & Mayo
Upgrade to Double Patty*
Add Chicken (GF/DF)
Add Pork Brats

THE COMFORT TABLE

NEW

Spinach Arugula Salad with French (GF/DF),
Ranch (GF) & Balsamic Vinaigrette (GF)
Dinner Rolls with House-made Whipped Herb Butter
House-made Meatloaf, Beef Pot Roast (GF) or Herb
Roasted Chicken Breast (GF) with Pan Sauce (GF)
Dill Seasoned Baby Carrots (GF)
Au Gratin Potatoes (V)
Two proteins

SLICE OF THE PARK

NEW

FOR GROUPS OF 100 OR LESS

Choice of Caesar Salad or Fresh Garden Salad with
French (GF/DF), Ranch (GF) & Balsamic Vinaigrette (GF)
with a Gnocchi Pesto Salad (cold)
Assortment of House-made
Sausage, Pepperoni & Cheese Pizzas
Garlic Knots and Marinara
Gluten-Free Pizza

THE PARK DELI

Fresh Garden Salad with
French (GF/DF), Ranch (GF) &
Balsamic Vinaigrette (GF)
Sliced Ham, Sliced Turkey, Cheese Slices,
Croissant Buns, Lettuce, Tomatoes, Onions,
Pickle Slices, Potato Chips, Fresh Cut Melons
Choice of Soup:
Chicken Wild Rice (GF), Tomato Basil (GF/DF)
or Vegetable Barley (V) Soup
Two choice Soup
Add Tuna Salad (GF/DF)

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,
French (GF/DF), Ranch (DF), &
Balsamic Vinaigrette (DF)
Breadsticks & Choice of Soup:
Chicken Wild Rice (GF), Tomato Basil (GF/DF)
or Vegetable Barley (V) Soup
Two choice Soup
Add Salmon (GF/DF)
Add Steak (GF/DF)

Minimum 25 guaranteed guests.
Gluten-Free options are available

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 BUFFETS

SOUTHERN GRILL

Pulled Pork (GF/DF) or Pulled Chicken (GF/DF)
served in Maverick's Sweet BBQ Sauce (GF/DF)
with a Brioche Bun (DF)
Cheese Slices, Red Onions, Pickle Slices,
Mac & Cheese, Coleslaw,
Potato Chips (GF/DF), Fresh Seasonal Melon
Upgrade to Smoked Brisket (GF/DF)

NEW

THE ISLAND ESCAPE

Island Spinach Salad
(Papaya, Mandarin, Spinach, Arugula & Pepitas)
with Chipotle-Honey Vinaigrette (Vg/V/GF/DF)
Pineapple Roast Pork Loan &
Huli Huli Chicken (GF/DF)
Coconut Rice (Vg/V/GF/DF)
Sauteed Vegetable Blend (Vg/V/GF/DF)
(Edamame, Baby Bok Choy, Carrots & Red Peppers)

NEW

LAKESIDE SUPPER

Choice of Fresh Garden Salad with
French (GF/DF), Ranch (GF) & Balsamic Vinaigrette (GF)
White Fish with Lemon Caper Sauce (GF/DF
Slow-Cooked Tender Roast Beef with
Red Wine & Shallot Demi-Glace (GF/DF)
Wild Rice Pilaf (GF/DF) & Steamed Broccoli (GF/DF)

GREEK BUFFET

Mixed Greens & Greek Vinaigrette (GF/DF),
Pita Bread,
Seasoned Chicken (GF/DF) & Lamb (DF)
Tzatziki Sauce, Feta Cheese, Kalamata Olives,
Cucumber, Spinach, Lettuce,
Tomatoes, Onions,
Squash, Zucchini & Red Pepper Medley,
NEW Greek Antipasti
(Cucumber, Tomato, Artichokes,
Shredded Carrots & Pepperoncini)
Hummus Spread (GF/DF) &
Bite-sized Naan Bread
Add Shrimp (GF/DF)
Add Falafel (Vg/DF)

THE FIESTA

Beef Tacos (GF/DF) & Pulled Chicken (GF/DF)
Fajita Vegetables (GF/DF),
Hard (GF/DF) & Soft Shells,
Spanish Rice (GF), Refried Beans (GF/DF),
Tortilla Chips (GF/DF), Fresh Pico De Gallo,
Guacamole, Mexican Street Corn (GF),
Fresh Chopped Lettuce, Tomatoes, Olives,
Jalapenos, Shredded Cheese, Sour Cream,
Tajin & Salsa
Upgrade to Steak Fajitas (GF/DF)

Minimum 25 guaranteed guests.
Gluten-Free options are available.

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 BUFFETS

ENTREES

ONE ENTRÉE **TWO ENTRÉE** **THREE ENTRÉE**

All lunch buffets are served with a Garden Salad, Starch & Vegetable

CHICKEN PARMESAN
Hand- breaded Chicken breast with Shredded Four Cheese Blend topped with Marinara (GF/DF) or Alfredo Sauce (GF)

CHICKEN BREAST
Choice of Marsala (GF),
Creamy Tuscan (GF),
Herb Cream Sauce(GF),
Lemon Caper (GF/DF) or Bruschetta (GF/DF)

COD
White Fish with Lemon Caper Sauce (GF/DF)

ROAST BEEF
Slow-Cooked Tender Roast Beef with choice of Traditional Brown Gravy (GF/DF),
Burgundy Mushroom Demi- Glace (GF/DF) or
Red Wine & Shallot Demi-Glace (GF/DF)

BEEF LASAGNA
Made Fresh with Ground Beef, Layers of Bechamel Sauce, Mozzarella Cheese & House Italian Sauce
Served with Garlic Toast

BEEF TIPS
Served with choice of
Traditional Brown Gravy (GF/DF),
Burgundy Mushroom Demi- Glace (GF/DF) or
Red Wine & Shallot Demi-Glace (GF/DF)

VEGETABLE OPTIONS:
Squash, Zucchini, & Red Pepper Medley,
Glazed Carrots,
Steamed Broccoli,
Green Beans
NEW Root Vegetable Blend
(Carrot, Parsnips and Golden Beats)
or Chef's Choice Vegetable Blend

All Vegetable Options (GF/DF)

STARCH OPTIONS:
Garlic Mashed Potatoes (GF),
Herb Roasted Red Potatoes (GF/DF),
French Onion & Cheese Whipped Potatoes (GF)
Wild Rice Pilaf (GF/DF)
NEW Red Pepper, White Bean, Gnocchi & Garlic Parmesan dressing

All Choices offered Plated
Minimum 25 guaranteed guests
Gluten-Free options available

WORKING BOX LUNCHES

Gluten-Free options available

DELI SANDWICH
Choice of Ham or Turkey
Sandwich or Wrap
with Lettuce, Tomato & Onion

CHICKEN CAESAR WRAP
Fresh Romaine, Croutons, Parmesan Cheese &
Caesar Dressing wrapped in a Garlic Herb Tortilla

VEGAN WRAP
Diced Zucchini & Yellow Squash, Red Onion, Bell
Peppers, Spinach & Hummus

NEW RECIPE

CHICKEN CAPRESE SANDWICH (COLD)
Chicken Breast on Naan Bread with Fresh Mozzarella,
Tomato & Basil Pesto with Balsamic Glaze

CHEF SALAD
Ham, Turkey, Diced Tomatoes, Hard-Boiled Eggs & Cheddar Cheese
on a bed of Iceberg & Fresh Greens Mix with House-made Croutons &
Choice Dressing: French, Ranch or Balsamic Vinaigrette

**All working box lunches include a choice of
Soda or Bottled Water,
Pasta Salad, Fruit, Chips and Cookie**

PLATED LUNCH

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

NEW RECIPE Chicken Caprese Sandwich (Hot)
Naan Bread, Fresh Mozzarella, Tomato and Basil Pesto with
Balsamic Glaze
or
Deli Sandwich on Croissant Bun or Tortilla Wrap
Choice of Turkey or Ham,
Swiss, American or Cheddar Cheese
Lettuce, Tomato, Mayo, & Mustard

with a Garden Salad or Choice Soup
Chicken Wild Rice, Tomato Basil (GF/DF)
or Vegetable Barley Soup

Allergen Disclosure

Our kitchen offers products with dairy, butter, and eggs. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with allergies such as soy, dairy, egg or wheat allergies.

At The Park Event Center, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Effort is made to instruct our food production staff on the severity of food allergies. However, there is always a risk of contamination. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Customers concerned with food allergies need to be aware of these risks.

The Park Event Center will not assume any liability for adverse reactions to food consumed, or items one may encounter while eating our products.

Please contact us at *sales@theparkeventcenter.com* if you have specific questions or concerns about any of our products or if you are looking to customize your meals. We are able to accommodate some special dietary requirements and food allergies.

For the best possible experience, please have guests name for meals and breaks for ease of service

DIETARY CONSCIOUS MENU

Vegan(VG) Dairy Free (DF) Gluten Free (GF) Vegetarian (V)

PLEASE SEE OUR ALLERGEN DISCLOSER ON PAGE 14

For the best possible experience, please have guests name for meals and breaks for ease of service

PASTA PRIMAVERA (V,DF)

Penne Pasta with Fresh Seasonal Vegetables in our House-made Marinara Sauce & Fresh Herbs

Add Chicken Breast, Salmon or Steak

Substitute Gluten-Free Noodles

NEW ROASTED CAULIFLOWER STEAK (GF,VG,V, DF)

Miso Glazed Roasted Cauliflower topped with Chimichurri and Sauteed Vegetables on a bed of Polenta

Add Chicken Breast, Salmon or Steak

NEW PORTABELLA MUSHROOMS (GF,V)

Roasted Portabella Mushrooms stuffed with canelli white beans, chopped marinated artichoke hearts, oil-packed sun-dried tomatoes and wilted baby spinach, Bound with cream cheese & crumbled feta

Add Chicken Breast, Salmon or Steak

STUFFED SQUASH (GF,VG,V, DF)

Seasoned Roasted Squash filled with Wild Rice Pilaf, Quinoa, Kale, Cranberry, Chickpeas & Sauteed Vegetables with Fire-Roasted Tomato Sauce

STIRFRY (GF,VG,V, DF)

Fresh Vegetables sauteed with Garlic and Blood Orange Glaze over Cilantro Lime Rice

Add Chicken Breast, Salmon or Steak

EGGPLANT ROLLATINI (GF/V)

Thinly sliced Eggplant filled with Ricotta & Parmesan Cheese with Herbs Topped with Marinara Sauce & Mozzarella with Sauteed Vegetables

BALSAMIC MARINATED VEGETABLE SKEWERS (GF,VG,V, DF)

Button Mushrooms, Bell Peppers, Red Onion & Zucchini with Herb Roasted Marinated Grape Tomatoes on a bed of Wild Rice Pilaf & Chickpea blend with Sauteed Vegetables

All Dinner Entrees will include a Garden Salad with French, Ranch, Balsamic Vinaigrette or Olive Oil & Balsamic Vinegar, Gluten Free Dinner Roll and Butter Packet

HOT HORS D'OUERVES

NEW

Egg Rolls (V)

A savory blend Southwest Black Bean & Roasted Sweet Potato with dipping sauce

NEW

Birria Beef Egg Rolls

A fusion appetizer combining Mexican slow-cooked beef birria with the crispy, golden crunch of a fried Asian-style egg roll wrapper with dipping sauce

Buffalo Chicken Dip (GF)

This Crowd Favorite Dip is know for its Cheesy, Creamy & Spicy Flavor served with Baked Pretzel Bread, Assorted Pita Chips and Gluten-Free Alternative

Spinach Artichoke Dip (GF/V)

A Warm Dip with Spinach, Artichoke Hearts, Cream Cheese, Sour Cream, and Various Cheeses served with Pita Chips, Pretzel Bread and
Gluten-Free Alternative

Coconut Shrimp

Hand-Breaded Shrimp with a choice of Sweet Chili Marmalade Sauce or Apricot Marmalade Sauce

Meatballs

Choice of Swedish or BBQ

Lasagna Roll Up

Hand-breaded Rolled Lasagna filled with Ricotta & a Four Cheese Blend
Served with Marinara

Grilled Cheese Shooters (V)

Grilled Cheese Slice served with Tomato Soup

Serves Approximately 25 people/ 50 pieces an order.

HOT HORS D'OUERVES

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

Plain, Hot Buffalo, Mavericks Signature BBQ, or Thai Sweet Chili Served with Carrots, Celery Sticks, Ranch, & Bleu Cheese

Stuffed Mushrooms (V)

Stuffed Mushroom Caps with Herbed Cream Sauce

Italian Sausage

Crab

Seared Beef Satay (GF)

Beef served with Bulgogi & Shishito Peppers

Chicken Satay (GF)

Braised Chicken served with Tikki Masala Sauce & Tamarind Chutney on the side

Walleye Bites

with Lemon Aioli,
Tartar Sauce & Fresh Lemon Slices

House Made Pizzas

Choice of Pepperoni, Cheese, Sausage, Veggie Lovers

Or

Buffalo Chicken, Supreme Or Chicken Bacon Ranch

Traditional or Gluten Free Crust
Each pizza serves 5-10 people

Serves Approximately 25 people/ 50 pieces an order.

COLD HORS D'OUERVES & DISPLAYS

Jumbo Shrimp (GF)
Served with House-made Cocktail Sauce

Vegetable Platter (GF/V)
Served with Ranch & Dill Dip

Fresh Fruit Platter (GF/V)
A variety of Seasonal Fresh-Cut Fruit with
House-made dip

Mavericks House made Mix
The Perfect Combination of Salty & Sweet
House-made Snack Mix

Traditional Bruschetta (V)
Roma Tomatoes, Basil, Fresh Roasted Garlic & Olive Oil served on a Crostini

Caprese Skewers (V)
(per 50 pieces)
Fresh Tomato, Mozzarella, Basil & Balsamic Vinaigrette

Serves Approximately 25 people/ 50 pieces an order.

COLD HORS D'OUERVES & DISPLAYS

Cheese & Crackers Platter

An assortment of Imported & Domestic Cheese & Crackers

Charcuterie Board

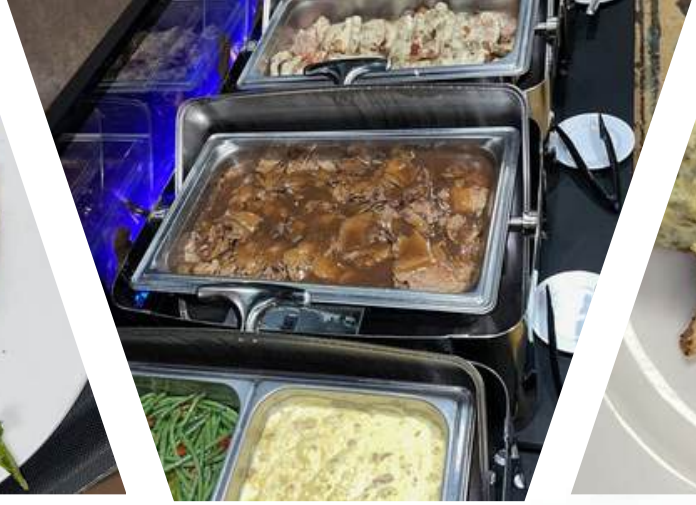
A Deluxe Spread of Meats, Kielbasa & Smokies, Beef Sticks, Gourmet Cheese, Crackers, Berries & Dark Chocolate

Substitute for all Beef products

Gourmet Charcuterie Board

Feta Dip, Hummus & Olive Tapenade
Garlic Mozzarella Bites,
Naan Bread, Crackers,
Decorative Fruits & Fruit Dip,
House-made Assorted Pickled Vegetables,
Grilled Asparagus, Pepperoni & Salami,
Kielbasa Sausages,
Seasonal Sausage & Smokies
Gourmet Cheese & Dark Chocolate Served with Infused Oils & Balsamic Vinegar

Substitute for all Beef products



Dinner Buffets

ENTREES

One Entrée | Two Entrée | Three Entrée

All Dinner Buffets are served with a Garden Salad, Dinner Rolls, House-made Whipped Herb Butter, Starch & Vegetable

CHICKEN BREAST
Choice of Marsala (GF/DF),
Creamy Tuscan (GF),
Herb Cream Sauce (GF),
Lemon Caper (GF/DF) or Bruschetta (GF/DF)

BEEF TIPS
Served with choice of
Traditional Brown Gravy (GF/DF),
Burgundy Mushroom Demi- Glace (GF/DF) or
Red Wine & Shallot Demi-Glace (GF/DF)

WALLEYE STRIPS
Walleye with choice of
Herb Cream Sauce (GF),
Blackened Cajun Dry Rub (GF/DF) or
Caper Cream Sauce (GF)

VEGETABLE OPTIONS
Roasted Squash, Zucchini, & Red Pepper Medley,
Glazed Carrots
Steamed Broccoli
Green Beans
NEW Root Vegetable Blend
(Carrot, Parsnips and Golden Beats)
or Chef's Choice Vegetable Blend

All Vegetable Options (GF/DF)

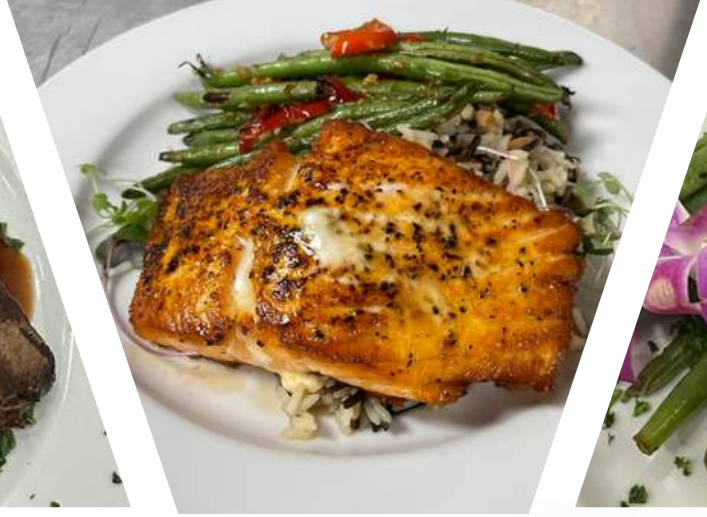
CHICKEN PARMESAN
Shredded Four Cheese Blend
Hand-breaded Chicken Breast topped with
Marinara (GF/DF) or Alfredo Sauce (GF)

ROAST BEEF
Slow-Cooked Tender Roast Beef with
choice Traditional Brown Gravy (GF/DF),
Burgundy Mushroom Demi- Glace (GF/DF)
or Red Wine & Shallot Demi-Glace (GF/DF)

BROILED SALMON
Salmon filet with choice of
Jack Daniels Glaze (GF/DF),
Blackened Cajun Dry Rub (GF/DF) or
Citrus Butter Sauce (GF/DF)

STARCH OPTIONS
Garlic Mashed Potatoes (GF)
Herb Roasted Red Potatoes (GF/DF)
French Onion & Cheese Whipped Potatoes (GF),
Wild Rice Pilaf (GF/DF)
NEW Red Pepper, White Bean, Gnocchi & Garlic
Parmesan Dressing

Minimum 25 guaranteed guests
Gluten-Free options available for an additional $2 per person



PLATED DINNER

All Plated Dinners are served with a choice of Salad, Dinner Rolls, House made Whipped Herb Butter, Starch & Vegetable

CHICKEN BREAST
Choice of Marsala (GF/DF),
Creamy Tuscan Sauce (GF),
Herb Cream Sauce (GF/DF),
Lemon Caper (GF/DF) or Bruschetta (GF/DF)

CHICKEN PARMESAN
Hand-Breaded Chicken Breast with Shredded Four Cheese Blend topped with Marinara (GF/DF) or Alfredo (GF)

SEASONAL STUFFED CHICKEN BREAST
Reach out to the Sales Office for the Seasonal Flavor!

SALMON
6oz Salmon Filet with choice of
Jack Daniels Glaze (GF/DF),
Blackened Cajun Dry Rub (GF/DF) or
Citrus Butter Sauce (GF/DF)

TOP SIRLOIN*
8oz Top Sirloin served with choice of
Brandy Peppercorn (GF/DF),
Burgundy Mushroom Demi-Glace (GF/DF),
Red Wine & Shallot Demi-Glace (GF/DF),
or Bearnaise Sauce (GF)
All steaks will be cooked to Medium

THREE CHEESE & SPINACH RAVIOLI
Marinara Sauce, Shredded Cheese and Assorted Vegetables, Served with Garlic Bread

PORK TENDERLOIN*
Choice of Apple Bacon Demi-Glace (GF/DF),
Creamy Stone-Ground Mustard (GF)

SLOW ROASTED BEEF
Served in choice of
Traditional Brown Gravy (GF/DF),
Burgundy Mushroom Demi-Glace(GF/DF) or
Red Wine & Shallot Demi-Glace (GF/DF)

WALLEYE
8oz Walleye with choice of
Herb Cream Sauce (GF),
Blackened Cajun Dry Rub (GF/DF) or
Caper Cream Sauce (GF)

BEEF PETITE TENDERLOIN MEDALLIONS*
2-4oz Petite Medallions
Choice of Brandy Peppercorn (GF),
Burgundy Mushroom Demi-Glace (GF/DF),
Red Wine & Shallot Demi-Glace (GF/DF),
or Bearnaise Sauce (GF)
All steaks will be cooked to medium

Please See Page 15 for our Dietary Conscious 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 SIDE CHOICES

SALADS

Mixed Green Salad, Caesar Salad
or upgrade to a Caprese Salad (GF)

DRESSINGS

Ranch (GF), French (GF/DF),
Balsamic Vinaigrette (GF),
or Raspberry Vinaigrette (GF/DF)

STARCH

Garlic Mashed Potatoes (GF),
Wild Rice Pilaf (GF/DF),
Herb Roasted Red Potatoes (GF/DF),
French Onion & Cheese Whipped Potatoes (GF),
Wild Mushroom Risotto
NEW Red Pepper, White Bean, Gnocchi & Garlic
Parmesan dressing

VEGETABLE

Roasted Squash & Zucchini + Red Pepper Medley
Steamed Broccoli, Glazed Carrots, Green Beans,
NEW Root Vegetable Blend
(Carrot, Parsnips and Golden Beats)
Asparagus (not available for buffets)
Broccolini (not available for buffets)
All Vegetables Options (GF/DF)

CHILDREN'S MEALS

Chicken Strips or Hamburger
Served with French Fries, Ranch & Ketchup

PARK DESSERTS

DONUTS HOLES /50 PCS

Powdered Sugar & Cinnamon-Sugar
House-made Donut Holes served with
a Warm Chocolate Ganache

CHOCOLATE BUTTERCREAM ICED CAKE(GF)

NEW

NEW YORK CHEESECAKE

Blueberry, Strawberry, or
Chocolate & Caramel topping

MINI MOUSSE DISPLAY

Mango Mousse,
Strawberry Shortcake Mousse,
Chocolate Mousse
Minimum of 25 per flavor

TIRAMISU

Creamy Dessert Layered with
Espresso-Soaked Ladyfingers

ASSORTED DESSERT BARS PER DOZEN

Assortment of Dessert bar
flavors

GOURMET DESSERT BY SLICE

Mixed Berry Cake
Raspberry Donut Crumble Cheesecake
NEW Black Cherry Ricotta Cheesecake

DAIRY FREE OPTIONS AVAILABLE

Please contact the Sales Team for our Seasonal Dessert Selections!

Desserts are special order items
Orders must be placed **two weeks** prior to
your event

BAR SERVICES

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.

DOMESTIC KEGS:

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:

Domestic, Import, or Craft

CHAMPAGNE & WINE: SERVED PER GLASS & 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:

House, Call, & Premium

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