



Catering Menu

*Minnesota Sportservice, LLC Culinary
Arts Catering*

Delaware North Companies, a global leader in hospitality & food, prides itself in providing memorable experiences to each client & guest. Sportservice, a division of Delaware North Companies, is the exclusive caterer at Target Field for all ballpark & special events. Our event space provides an All American setting for the most private gatherings, business meetings to grand celebrations. Energize your meetings with legendary catering by Minnesota Sportservice, LLC hosted in our beautiful ballpark.

Our Culinary Arts staff will provide attendees with refreshing fare from start to finish. Target Field is fast becoming known for its award-winning chefs & culinary artisans who prepare traditional ballpark food fare to sumptuous hors d'oeuvres, entrees & desserts for your event. You can choose from our exquisitely crafted menus, or we will customize a lavish menu masterfully paired with wines & spirits.

We were proud to be chosen to host the Annual Boy's and Girl's Club Fund Raiser & the University of Minnesota Twin's Diamond Awards' Banquet this past year. Our 2013 season will open with the 19th Annual Minnesota Monthly Food & Wine Experience throughout our Legend's Club & Metropolitan Club providing their guests with an opportunity to experience our beautiful event center.



Our Culinary Team is proud of our recent awards

2010 Best of the Cities Target Field Culinary Team
DNC Sportservice Company "Food & Beverage Excellence" 2010 Target Field
Peta's 2010 Vegetarian – Friendly Ballpark Award

CATERING (All Areas) – Special Events

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*We will gladly customize meal sections to
Accommodate special food needs:*

Signature Items 
Gluten Free (G)
Vegan (∞)
Vegetarian (V)

TARGET FIELD CATERING GENERAL INFORMATION & CONTRACTUAL POLICY
PLEASE TAKE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES

Contract Policies

A 25% non-refundable deposit & signed food & beverage contract is due 30 days prior to your event. The final guarantee is required ten (10) business days prior to the event by check or credit card. ANY COMPANY or UNIVERSITY BUSINESS CHECK MUST BE RECEIVED ten (10) business days prior to the event. Any additional charges incurred during your event will be applied to the credit card number on file & charged upon conclusion of your event. Tax Exempt Certificates must be provided during initial booking. The State of Minnesota recognizes food & beverage exemption for the following organizations: US State Government or American Indian.

Guarantees

The catering sales team must be advised of exact numbers of guests attending your event no later than 12pm (noon), ten (10) business days prior to the start of your function. Three (3) days prior to the event date by 12:00pm (noon), the client has the ability to increase the numbers of guests. Any functions over 500 guests will require a 30-day notification. This number will constitute the guarantee & not be subject to reduction. Sportservice will provide meals for 5% over the guarantee, up to a maximum of 30 meals (The client will be charged for the consumption of the overage).

Cancellations

Cancellation of any event must be in writing to your Minnesota Sportservice, LLC Catering Sales Professional. Written cancellations must be made by the individual(s) who signed the original contract. Cancellations received less than thirty (30) days in advance of the event will result in a fee of 25% of the estimated food & beverage charges in addition to the 25% non-refundable deposit. Cancellations received on or within ten (10) business days prior to your event will result in 100% payment of all charges of the event. All contracts are subject to change during Twins Playoffs, World Series, Concerts, or inclement weather conditions.

Taxes & Service Charges

The applicable City & State Tax of 10.775% will apply to all Food & Beverage, 13.275% Alcohol, 7.775% Labor & Equipment Rentals & 7.775% Service Charge Tax. Additional Entertainment taxes will apply only to food, beverages & alcohol. A standard administrative charge of 15% will be added on all food & beverage orders. The administrative charge is not a gratuity & will be retained by Minnesota Sportservice to elevate services. Prices listed on our event menus do not reflect these sales taxes & service charges.

Banquet Plans

Banquet Service is presented at a six, eight or a ten place setting per table. Sportservice provides white, black or ivory standard table cloths & blue, white, ivory or black napkins for all events free of charge. Exact table counts are due 72 hours prior to your event. Other linen colors, sizes & designs are available for rental at an additional charge. Specialty linens provided by the client must be delivered to the ballpark by 3PM the day before your event.

Food & Beverage Regulations

Sportservice is the Exclusive Caterer for Target Field. All food & beverage intended for consumption in this facility must be purchased through Sportservice. No food & beverage may be brought into or removed from the facility. Sportservice, as a Licensee holder, is responsible for the Administration of the Sale & Service of Alcoholic Beverages in accordance with the Laws & Regulations of the State of Minnesota & the City of Minneapolis. All beer, wine & liquor must be supplied by Sportservice & consumed on the premises.

Labor Fees & Rental Fees

Minnesota Sportservice, LLC will outline the appropriate staffing for your event based on your needs. Bartending & Attendant Fees will apply to every event. Events requiring specialty or additional china, portable bars or additional equipment & product may be subject to earlier guarantee dates, deposits & rentals fees.

Wedding Tastings

Minnesota Sportservice, LLC Catering Sales Professionals & our Legendary Culinary team invite you to a complimentary menu tasting two to three months prior to your wedding. Your tasting is offered for up to four guests to sample a maximum of two menu entrees with accompaniments & salad. Small Plates, Carver Stations and Chef Station items are not included. A list of tasting menu options is available from your Sales Professional. Tastings will be scheduled during non-game days only.



All Day Meeting Package

Groups more than 50 Guests
Priced Per Guest

Breakfast \$12

Hot Beverage Station
Freshly Brewed Regular & Decaffeinated Coffee

Continental Breakfast Buffet
Variety of breakfast breads, pastries, fresh fruit platter
Served with chilled juices

Lunch Buffet \$19

Choice of One Beverage
Pepsi Product or Bottles Water

Choice of Two Salads
Grilled Vegetable Pasta Salad
Caesar Salad
Cole Slaw
Mix Green Salad

Choice of One

Chef's Pasta Station
Penne Pasta, Grilled Chicken, Wild Mushroom Cream Sauce, Seasonal Vegetables
Farfalle Pasta, House-made Marinara, Italian Sausage, Seasonal Vegetables
Garlic Bread Sticks
Cannolis

Hot Ballpark Sandwiches
BBQ Pulled Pork, Smoked Beef Brisket, Homemade Italian Beef,
Baked Beans, Fresh Baked Rolls
Kettle Chips & Roasted Onion Dip
Fresh Baked Cookies & Brownies

Tailgate
Hot Dogs, Stadium Brats, Legends Club Beef Sliders
Baked Beans
Traditional Condiments
Fresh Baked Cookies & Brownies

Afternoon Break \$4.50

Includes Assorted Pepsi Products & Bottled Water

Choice of One Snack
South of the Border
Corn Tortilla Chips, Salsa Fresca, Salsa Verde, Salsa Roja

Kettle Chips
Roasted Onion Dip



Breakfast Buffets

Minimum 25 Guests

Priced Per Guest

Breakfast Buffets include a Coffee Station

North Star Continental \$12

Breakfast Breads, Muffins, Croissant
Sweet Butter & Assorted Preserves
Sliced Seasonal Fruit
Chilled Juices (Cranberry, Grapefruit,
Orange) Hot Beverage Service

The Healthy Harvest \$13

Sliced Seasonal Fresh Fruit
Assorted Bagels served with Light Flavored Cream
Cheese Spreads
Bakery Fresh Mini Bran Muffins, Old Fashioned
Oats with Raisins & Brown Sugar
Low-fat Fruit Yogurt Parfaits Topped with
House-made Granola & Fresh Berries
Assorted Dry Cereal with Skim & 2% Milk
Chilled Juices (Cranberry, Grapefruit, Orange)
Hot Beverage Service

Ole' Enchiladas \$16

Sliced Seasonal Fresh Fruit
Assorted Bakery Breads with Sweet Butter &
Preserves
Scrambled Eggs with Chorizo Sausage Baked in
Flour Tortillas
Mild House-made Enchilada Sauce
Potatoes O'Brien
Toppings Include Diced Tomatoes &
Jalapeños, Shredded Jack Cheese,
Sour Cream,
Pico De Gallo & House-made Salsa
Chilled Juices (Cranberry, Grapefruit, Orange)
Hot Beverage Service

Minnesota Nice \$14

Sliced Seasonal Fresh Fruit
Assorted Bakery Mini Muffins, Coffee Cakes with
Sweet Butter & Preserves
French Style Scrambled Eggs with Asparagus Tips,
Roasted Breakfast Potatoes
Apple Wood Smoked Bacon, Country Sausage
Links Chilled Juices (Cranberry, Apple, Orange)
Hot Beverage Service

Scottish Smoked Salmon Platter \$16

Fresh Bagels, Diced Eggs, Capers, Red Onion,
Cream Cheese

Omelet & Eggs \$8

Applicable Chef Fee will apply
Made-to-order Farmer Fresh Scrambled Eggs or
Fluffy Omelets
Sausage, Diced Ham, Bacon, Seasonal Vegetables &
Mushrooms
Cheddar, Jack & Mozzarella Cheese

French Toast Station \$6

Applicable Chef Fee will apply Cinnamon
Raisin French toast made to order, Sweet
Whipped Butter, Minnesota Maple Syrup

Hot Beverage Service \$3.75

Freshly Brewed Regular & Decaffeinated
Coffee, Traditional & Herbal Teas with Honey
& Lemon Wedges

ALA CART ITEMS

1 Gallon = 12-15 servings

BEVERAGES

Assorted Pepsi Soft Drinks \$2.75/ea
Aquafina Bottled Water (20 oz.) \$3.75/ea
Regular or Decaffeinated Coffee \$35/gal
Hot Cocoa \$37/gal
Traditional & Herbal Tea \$2/bag
Single Serving Skim, Whole, or 2% Milk \$2/ea
Brewed Unsweetened Ice Tea \$30/gal Chilled
Sweet Tea \$30/gal
Chilled Lemonade \$30 gal
Fruit Juices \$40/gal
Single Serve Fruit Juices \$3/ea

BREAKFAST ALA CARTE ITEMS

Whole Fruits \$1.75/ea
Assorted Danish \$28/doz
Assorted Donuts \$30/doz
Assorted Bagels & Cream Cheese \$33/doz
Petit Croissants/Pan au Chocolate \$34/doz



Boxed Lunches

Priced Per Guest

Minimum 6 orders per selection

Includes Fresh Whole Fruit, Potato Chips, Potato Salad or Vegetable Pasta Salad, Cookie, Condiments

**Includes One Assorted Pepsi Product or
Bottled Water**

Sandwiches \$15

Honey Baked Ham & Swiss

Served on Brioche Roll with Lettuce, Tomato, Onion & Stone Ground Mustard

Smoked Turkey & Provolone

Served on Sourdough Roll with Lettuce, Tomato, Onion & Pesto Mayo

Roast Beef & Roasted Garlic Boursin Cheese

Served on Onion Bun with Mixed Greens, Balsamic Onions & Fire Roasted Tomatoes

Turkey BLT & Smoked Provolone

Served on Sourdough Roll, Smokehouse Bacon, Lettuce & Tomato

Grilled Seasonal Vegetable & Goat Cheese

Served on Tomato Focaccia, Grilled Vegetables, Roasted Pepper Hummus & Field Greens

Grilled Pesto Chicken

Served on Ciabatta Roll, Roasted Red Peppers, Baby Spinach & Roasted Garlic Aioli

Specialty Wraps \$16

Southwest Chicken Wrap

Crispy Chicken Tenders, Smoked Pepper Aioli, Roasted Corn & Peppers, Pico de Gallo

Turkey BLT Wrap

Smoked Turkey, Cured Bacon, Aged Cheddar, Lettuce & Tomato

Grilled Vegetable Wrap

Seasonal Marinated Grilled Vegetables, Balsamic Syrup, Local Goat Cheese

Luncheon Buffets

Minimum 25 Guests - Priced Per Guest
Buffets are based on a (2) Hour Period

A Day in Tuscany \$22

Chicken Parmigiana
Cheese Ravioli with Tomato Basil Sauce
Baked Penne Rigatoni
with Bolognese Sauce
Classic Caesar Salad
Seasonal Roasted Vegetables
Ciabatta, Tuscan & Herb Rolls
Canolis

Home Sweet Home MN \$22

House-made Meatloaf
Chicken Pot Pie
Roasted Garlic Mashed Potatoes
Seasonal Roasted Vegetables
Garden Green Salad
Assorted Dressings Assorted
Breads, Rolls & Butter
Apple Crisp

Twin Cities Deli \$20

Roast Beef & Smoked Turkey
Honey-glazed Ham & Genoa Salami
Swiss, Cheddar & Provolone Cheeses
Bakery Fresh Deli Breads
Lettuce, Tomatoes, Pickles, Olives
An assortment of Spreads & Sauces
Southern Home-made Potato Salad
Coleslaw
Assorted Dessert Bars

Classic Tailgate

\$19 LUNCH \$22 DINNER

Beer Brats & Sauerkraut Kosher Hot
Dogs with Grilled Onions
Legend Club Sliders
Seasonal Vegetable Pasta Salad
House-made Potato Salad
Vegetarian Baked Beans Potato
Kettle Chips & Dip
Freshly Baked Cookies

Mexican Fiesta \$21

Chicken Enchiladas with Queso Fresco
Marinated Steak & Chicken Fajitas
Warm Flour Tortillas
Spanish Rice, Tortilla Chips, Salsa Roja
Guacamole, Jalapeño, Cheddar Cheese,
Tomato & Shredded Lettuce
Black Bean & Corn Salad
Caramel Flan

Asian Buffet \$20

Mandarin Chicken Salad, Soy Ginger Dressing
Dragon Noodle Salad, Thai Chili Vinaigrette
Vegetable Fried Rice
Sweet & Sour Chicken
Mongolian Beef
Jasmine Rice Fortune
Cookies

Enhance Your Lunch Buffet with a Home Made Soup

Minimum 25 people - \$2.95 per Guest

Vegetable Minestrone
Ballpark Chili
MN Chicken Wild Rice



Plated Lunch Entrees

Priced Per Guest
Minimum 50 people per selection
Includes Freshly Baked Bread & Butter

Freshly Brewed Regular & Decaffeinated Coffee

Choice of One
Garden Salad with Choice of Dressing (V, G)
Caesar Salad (V)

Lemon & Herb Roasted Airline Chicken Breast \$17 (G)

Chardonnay Lemon Sauce with Yukon Gold Mashed Potatoes

Chicken Milano \$18 (G)

Marinated Chicken Breast in Fire-Roasted Tomato Beurre Blanc, Baby Spinach
Roasted Garlic Red Skin Potatoes & Seasonal Roasted Vegetables

Chicken Marsala \$19 (G)

Roasted Garlic Mashed Potatoes, Seasonal Roasted Vegetables

Potato Crusted Walleye Pike \$20

Citrus Caper Sauce,
Duchess Potatoes, Zucchini & Fire Roasted Tomatoes

Wild Salmon Fillet \$22 (G)

Pan Seared Fillet of Salmon with Dill Champagne Sauce,
Seasonal Vegetables & Anna Potatoes

Roasted Canadian Pork Tenderloin \$19

Marinated in Fresh Herbs & Slowly Roasted with Minnesota Wild Rice Pilaf
Brandy Mushroom Cream Sauce & Seasonal Vegetables

Braised Short Rib \$19 (G)

Cabernet Reduction, Seasonal Vegetables
Whipped Potatoes

Eggplant Rollatini \$16 (V)

Lightly Breaded Eggplant with Linguini in Pesto Cream Sauce

Portobello Mushroom Tower \$17 (G, V)

Roasted Seasonal Vegetables, Local Goat Cheese, Balsamic Syrup, Fire Roasted Tomato Sauce

Choice of One Dessert:
Chocolate Caramel Torte
Classic Crème Brule



Plated Salad Entrees

Priced Per Guest
Minimum 50 Guests per selection
Includes Freshly Baked Bread & Butter
and
Freshly Brewed Regular & Decaffeinated Coffee

Baby Spinach Salad with Pancetta \$16

Grape Tomatoes, Gorgonzola Cheese, Red Onions, Pancetta Crisps, Candied Pecans
Rosemary Lemon Vinaigrette

Minnesota Wild Rice & Cranberry Salad with Maple Farm Duck \$17

Minnesota Wild & Long Grain Rice, Chilled Sliced Duck Breast,
Dried Cranberries, Pine Nuts, Sun-Dried Cherry Vinaigrette

Classic Caesar Salad \$12

Add Grilled Chicken \$2, Grilled Shrimp \$4, or Seared Tenderloin \$3

Crisp Romaine Lettuce, House-made Garlic Croutons, Shaved Parmesan Cheese
with Traditional Caesar Dressing

Minnesota Artisan Farmstead Cheese & Cured Meat Salad \$17

Minnesota Artisan & Farmstead Cheeses, Seasonal Fruit & Berries
Cured Salami & Sausages, Walnuts & Minnesota Farmed Honey Dipping Sauce

Grilled Pork Tenderloin Salad \$16

Romaine & Field Greens, Scallions, Apricots, Dried Cherries & Toasted Almonds
Apricot Glazed Sliced Pork Tenderloin with Apricot Balsamic Vinaigrette

Choice of One Dessert:

Chocolate Caramel Torte

Classic Crème Brule



Game Day Fare

Priced Per 50 Pieces

Adobo Chicken Quesadilla \$130

Sour Cream, Salsa Fresca

Loaded Potato Skins \$130

Bacon, Cheddar, Sour Cream, Chives

Spicy Chicken Wings \$150

Bleu Cheese & Celery Sticks

Specialty Pizzas

Priced Per Pizza

Classic Cheese \$32

Double Pepperoni \$34

Garden Vegetable \$34

Supreme \$39

BBQ Chicken \$39

Mini Corn Dogs \$110

Honey Mustard Dipping Sauce

Mini Sliders \$150

One Choice per 50 pieces

Beef, Chicken, Vegetarian, BBQ Pulled Pork

Kramarczuk's Sausage Samplings \$110

Grilled Onions, Peppers

Bavarian Pretzels \$150

Hot Cheese Sauce

Walleye Fingers \$175

Lemon Aioli

Chicken Fingers \$150

Ranch Dip, BBQ Sauce

Spinach & Artichoke Dip \$150

Toasted Pita Points

Nine Layer Dip \$150

Corn Tortilla Chips, Salsa Roja

Hummus Trio \$150

Roasted Red Pepper, Plain, Pesto

Chips & Salsa \$150

House-Made Salsa Verde, Roja & Fresca

Kettle Chips \$130

Roasted Onion Dip

Fresh Popcorn \$85

In Souvenir Bucket

Cracker Jacks \$90

Grab n Go Bags

Roasted Mixed Nuts \$225

Salted

Savory Snack Mix \$130



Small Plates

Available Displayed or Butler Passed
Priced Per 50 Pieces

CHILLED HORS D'OEUVRES

Black Bean Tostada \$150
Cilantro Lime Crème

Roasted Butternut Squash \$125
Caramelized Apple & Fennel

Vegetable Spring Rolls \$150
Mae Ploy Sauce

Roasted Vegetable Bruschetta \$125
Garlic Crostini

Wild Mushroom Bruschetta \$150

Caprese Bruschetta \$110

Pepper Crusted Tenderloin Crostini \$225
Horseradish Crème Fraiche

Mini Chicken Caesar Salad \$125
Garlic Crouton

Prosciutto Wrapped Asparagus \$180

Prosciutto Wrapped Melon \$150

Smoked Salmon & Jicama Salsa \$175
Blue Corn Tortilla Chips

Jumbo Shrimp \$200
Cocktail Sauce, Lemon Wedges

Smoked Salmon \$185
Pumpernickel Rye Crostini, Chive Spread

Shrimp Gazpacho Shooters \$200

Spicy Tuna Tartar \$210
Miso Cone, Wasabi Tobiko

HOT HORS D'OEUVRES

Meatballs \$120
*Choice of One: Swedish,
BBQ, Wild Rice*

Marinated Lamb Lolli-Pop \$195
House Made Mint Jelly

Mexican Beef Empanada \$125

Spinach Spanakopita \$150

Eggplant Ratatouille Stuffed Squash \$125

Wild Mushroom en Crouete \$150

Parmesan Stuffed Artichoke Hearts \$175

Vegetable Stuffed Mushroom Caps \$125

Sausage Stuffed Mushroom Caps \$150

Pancetta Wrapped Shrimp Skewer \$200
Thai Chili Dipping Sauce

Scallops Rumaki \$200

Mini Walleye Cakes \$200
Tartar Sauce

Blue Crab Cakes \$200
Lemon Aioli

Thai Marinated Beef Satay \$175

Chicken Satay \$150
Lemongrass Peanut Sauce



Anti Pasta & Seafood Displays

Priced Per 50 Guests

Farm Fresh Vegetable Crudités \$110

An Array of Crisp Fresh Vegetables with Creamy Buttermilk Dressing

Bruschetta Bar \$275

Wild Mushroom & Gorgonzola, Grilled Vegetables, Sundried Tomato Pesto,
Grape Tomato, Rock Shrimp
Roasted Garlic Crostini

Breads & Spreads \$350

Marinated Grilled Vegetables, Flavored Hummus,
Olive Tapenade, Garlic Herb Oil
Flavored Whipped Butters with Artisan Rolls, Baguettes, Flatbreads

Sliced Fruit Display \$175

Artfully Displayed Seasonal Fresh Fruits & Berries
Sweetened Yogurt Dip

Molto Anti Pasta \$600

Marinated Grilled Vegetables, Chilled Vegetable Crudités,
Seasonal Fruits & Berries, Domestic & International Cheeses with
Gourmet Crackers, Flatbreads, Baguettes,
Roasted Red Pepper & Garlic Pesto Humus,
Artichoke Dip, Toasted Pita Points

Chilled Colossal Shrimp \$450

Includes Ice Sculpture
Seasoned & Poached Fresh Pacific Jumbo Shrimp
Lemon, Zesty Horseradish Cocktail

Local & International Cheese & Sausage Platter \$250

Imported & Local Farmstead Cheeses, Cured Meats, Nuts & Berries
accompanied by Baguettes, Flatbreads, Crackers,
Olive Oil, Balsamic Vinegar

Sushi Station \$350

Includes traditional rolls, sashimi, traditional accompaniments

Seafood Tower \$750

Includes Ice Sculpture
A Chilled Bounty of the Sea includes Shrimp Cocktail with Traditional
Garniture, Crab Claws, Oysters, Green Lip Mussels

Plated Dinner Selections

Minimum 50 Guests

Dinner includes fresh baked rolls & butter

Regular & Decaffeinated Coffee

Create a plated dinner by selecting one salad, entrée, potato, vegetable

Choice of One Salad

- | | |
|---|--|
| Baby Spinach Salad Grape Tomatoes, Red Onion, Maytag Blue Cheese, Balsamic Dijon Vinaigrette | Ice Berg Wedge Salad Grape Tomatoes, Red Onions Gorgonzola Vinaigrette |
| Greek Feta Salad Mediterranean Greens, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese Lemon Oregano Vinaigrette | Mixed Green Salad Radicchio Cup, Candied Walnuts, Goat Cheese, Raspberry Vinaigrette |

Choice of One Entrée

- | | |
|---|---|
| <i>Wild Rice Stuffed Chicken</i> \$28 Champagne Cream Sauce | <i>Filet Mignon (8oz)</i> \$44 (G) Cabernet Reduction |
| <i>Chicken Marsala</i> \$28 (G) Marsala Wine Reduction | <i>Portabella Tower</i> \$24 (V, G) Balsamic Syrup, Fire Roasted Tomato Sauce |
| <i>Wild Salmon Filet</i> \$32 (G) Lemon Caper Beurre Blanc | <i>Porcini Airline Chicken</i> \$28 Porcini Cream Sauce |
| <i>Canadian Walleye Pike</i> \$32 Basil Beurre Blanc | <i>Medallion & Salmon Filet</i> \$42 (G) Barolo Sauce & Dijon Dill Sauce |
| <i>Roasted Canadian Pork Loin</i> \$28 Wild Mushroom Cream Sauce | <i>Filet Mignon & Shrimp Scampi</i> \$42 (G) Bordelaise Sauce & Garlic Beurre Blanc |
| <i>Prime Rib (12oz)</i> \$36 (G) Natural Au Jus | |

- Choice of One Vegetable
- Haricot Vert Bundles
 - Grilled Seasonal Vegetables
 - Green Bean Medley
 - Roasted Zucchini & Yellow Squash
 - Asparagus Bundles
 - Bistro Vegetable Medley

- Choice of One Starch
- Herb Roasted Yukon Gold Potatoes
 - Wild Rice Pilaf
 - Anna Potatoes
 - Duchess Potatoes with Boursin Cheese
 - Dauphinoise Potatoes Roasted
 - Red Skin Potatoes Roasted
 - Garlic Mashed Potatoes

Buffet Creations

Our Exquisite Buffets Offer an Assortment of Entrees
Buffets Include a Variety of Rolls, Bread & Butter
Regular or Decaffeinated Coffee
Priced Per Guest

Choice of Two
Garden Green Salad with Choice of Dressing
Mediterranean Pasta Salad
Creamy Broccoli Slaw
Summer Bean Salad Asian
Noodle Salad Cheese
Tortellini Salad

Choice of Two Entrees \$35

London Broil
Grilled Onions, Bordelaise Sauce

Pork Loin & Wild Rice Roulade
Mushroom & Cognac Cream Sauce

Parmesan Crusted Chicken Scaloppini
Vodka Tomato Cream Sauce

Grilled Wild Salmon
Lemon & Caper Sauce

Penne Pasta with Prosciutto & Peas
Pesto Cream Sauce

Lemon Chicken
Oven Dried Tomato Beurre Blanc

Toasted Sesame Crusted Chicken
Orange Ginger Sauce

Maple Roasted Pork Loin
Wild Mushroom Cream

Farfalle, Shrimp & Asparagus
Sun Dried Tomato Cream Sauce

Pan Seared Walleye Pike
Dill & Lemon Aioli

Choice of One Vegetable
Stir Fried Vegetable Medley
Roasted Asparagus Bundles & Bell Peppers
Roasted Squash, Zucchini & Baby Carrots
Haricot Vert & Glazed Baby Carrots

Choice of One
Minnesota Wild Rice & Cranberry Pilaf
Yukon Gold Whipped Potatoes Asiago
Potato Tarts
Herb Roasted Red Skin Potatoes
Whipped Sweet Potatoes



Chefs Stations

Chef Required \$100 per Chef
Minimum 50 Guests for each Station.

Me Amoré Pasta \$11

Farfalle & Penne Tossed with Olive Oil,
Marinara, Porcini Mushroom
Cream Sauce, Grilled Chicken, Italian Sausage,
Seasonal Vegetables, Crushed Red Peppers,
Shaved Pecorino-Romano Cheese
Crusty Breads, Rosemary Focaccia, Bread Sticks

Asian Expo \$10

Marinated Chicken & Beef Strips Stir-Fried
with Snow Peas, Carrots, Broccoli Florets,
Bamboo Shoots, Baby Corn, Sliced Button
Mushrooms in a Soy-Ginger Sauce
Steamed Sticky Rice, Chinese Noodles

Fiesta Fajitas \$12

Spicy Chicken & Marinated Beef Fajitas
Flour Tortillas, Cheddar Cheese, Peppers, Onions,
Sour Cream, Guacamole, Salsa Verde, Pico De Gallo

Mashed Potato Bar \$9

Yukon Gold Mashed & Sweet Mashed
Chives, Bacon, Cheddar, Sour Cream

Field of Greens \$7

Choice of One

Minnesota Farmers Market Chop Salad

Variety of Fresh Greens, Seasonal Vegetables
Local Cheeses, Raspberry & Balsamic
Vinaigrette Dressings

Classic Caesar Salad

Crisp Romaine Lettuce, Shaved Pecorino,
Garlic Croutons, Classic Caesar Dressing

Italian Chop Salad

Romaine, Iceberg, Radicchio, Bushel Boy Grape
Tomatoes, Ditalini Pasta,
Smoked Bacon, Cucumbers,
Gorgonzola Cheese, Red Onion,
Grilled Chicken, Honey Dijon Dressing

Culinary Carver

Chef Required \$100 per
Station

Herb Crusted Top Round \$7
Dijon Crusted Pork Loin \$7
Prime Rib Roast \$16
New York Strip \$18
Pig Roast (serves 75) \$9
Sage Roasted Turkey \$8
Honey Baked Ham \$8
Beef Tenderloin \$25
Beef Steamship (serves 150) \$11
Pork Steamship (serves 75) \$11



Desserts

Minimum of 50 Guests

Killebrew Root Beer “Bunt” Cake \$6.75

Chocolate Glaze & Vanilla Bean Ice Cream

Minnesota Maple Flan \$6.75

Honey Sautéed Figs & Wafer Tuile

Strawberry & Raspberry Soufflé \$6.75

Buttermilk Sorbet & Macerated Berries

Brown Butter & Vanilla Tea Cakes \$6.75

Apple Chutney, Cardamom Ice Cream
Cognac Sabayon

Vanilla Bean Cheese Cakes \$6.75

Lemon Madeline Cookies,
White Wine Soaked Blueberries & Lemongrass Sorbet

Caramel Custards \$6.75

Chocolate Caramel Gelee
Caramelized Bananas, Candied Hazelnut

Classic Crème Brulee \$6.75

Hazelnut “Rookie” Cookie
Macerated Berries

Chocolate Brownie Sundae \$6.75

Chocolate Sauce & Vanilla Ice Cream

Buttermilk Panna Cotta Cups \$6.75

Raspberry Gelée & White Wine
Soaked Blueberries

Chocolate Caramel Torte \$6.75

Chocolate Mousse, Candied Orange

Take Me Out to the Ball Game Sundae \$7

(Includes Attendant) Chocolate &
Caramel Sauce, Peanuts, M&M[®] s,
Sprinkles, Crème Chantilly

Bananas Fosters & Cherries Jubilee \$7

Sautéed Bananas in Brown Sugar
Meyers Rum, & Sautéed Bing
Cherries in Orange & Brandy,
Served Warm Over Vanilla Bean Ice Cream
Chef Required \$100 charge

Fresh Fruit Tarts \$6

Apricot Glazed Fresh Fruit
Vanilla Bean Pastry Cream

Lemon Curd & Meringue Tarts \$6

Citrus Compote

Sweet Hors d’ Oeuvres

Priced per 50 Pieces

Warm Cinnamon Beignets \$125

Miniature Fruit Tarts \$100

Vanilla & Chocolate Brulee \$135

Assorted Dessert Bars \$100

Tiramisu Shooters \$125

Chocolate Pudding Cups \$100 (∞) Vanilla

Bean Panna Cotta, Fresh Fruit \$125 (∞)

Assorted Mousse Martinis \$150 (∞)



Strolling Dessert Carts

Priced per Guest
Minimum of 100 people
Choice of One

Miniature Dessert Selection \$12

Chocolate Truffles, Crème Brule, Fruit Jellies,
French Macaroons, Peanut Butter Clusters,
Hazelnut “Rookie” Cookies, Chocolate Caramel
Bars, Linzer Cookies, Mousse Cups, Cream Puffs,
Assorted Biscotti, Lemon Meringue Tarts,
Cheese Cake Bites, Venetian Bars

Sinful Chocolate Delights \$14

Milk Chocolate Cheese Cake, Peanut Butter Cups,
Flourless Chocolate Cake, Hazelnut “Rookie”
Cookies, Chocolate Caramel Torte,
Chocolate Pudding Cups,
Chocolate Covered Strawberries,
Devil’s Food Raspberry Diva
Cake

Target Fields Signature Dessert Cart \$14

Raspberry Diva Cakes, Spiced Walnut Carrot Cakes,
Flourless Chocolate Cakes,
Vanilla Bean Cheese Cakes, Assorted
Miniature Cup Cakes, Tiramisu,
Petit Mousse Cakes, Fruit Tarts, Chocolate Pudding
Cups

Cakes & Cup Cakes

Signature Diva Cake (14pc) \$74

House made Raspberry & Vanilla Butter Cream,
Rich Devil’s Food Chocolate Cake

Spiced Carrot Cake (14pc) \$74

Walnut Praline, Orange Cream Cheese Icing

Flourless Chocolate Cake (14pc) \$74

(Gluten Free Option)
Rich Chocolate Mousse, Glazed with Dark
Chocolate

Vanilla Bean Cheese Cake (14) \$72

Grand Mariner Berry Sauce, Crème Chantilly

Sheet Cakes

Full Sheet- Serves 100ppl
Half Sheet- Serves 45-50 ppl
See Your Catering Representative
for Pricing.

Assorted Cupcakes

Devil’s Food, Vanilla Genoese, Hazelnut Banana
House Made Vanilla & Chocolate Butter Cream
Small- \$26 per dozen
Large- \$44 per dozen

Wine List

Priced Per Bottle

Alternative White

Chateau Ste. Michelle, Riesling \$32.00
BV Coastal Estates Riesling, CA \$28.00
Beringer White Zinfandel, CA \$26.00
Canyon Road White Zinfandel, CA \$24.00

Sauvignon Blanc & Fumé Blanc

Canyon Road Sauvignon Blanc, CA \$24.00
Chateau St. Jean Fumé Blanc, CA \$32.00

Pinot Grigio & Pinot Gris

Canyon Road, CA \$24.00
Estancia Pinot Grigio, CA \$28.00

Chardonnay

Canyon Road, CA \$24.00
Columbia Crest "Two Vines", WA \$26.00
BV Coastal Estates, CA \$28.00
La Terre, CA \$27.00
BV Coastal Estates, CA \$28.00
William Hill, CA \$28.00
Hawk Crest of Stags' Leap, CA \$35.00
Chateau St. Jean, CA \$35.00
Frei Brothers 'Reserve', CA \$39.00

Champagne/Sparkling Wine

Domaine Ste. Michelle Brut \$32.00
Korbel Brut, CA \$28.00
Dom Pérignon, France \$190.00

Alternative Red

Sterling Vintner's Collection Shiraz CA \$30.00
Clos du Bois Shiraz, CA \$32.00
Folie à Deux 'Ménage à Trois' Red, CA \$32.00
Rosenblum XXXI Zinfandel, CA \$32.00
Ravenswood Zinfandel, CA \$34.00
Francis Ford Coppola "Diamond Collection", CA \$39.00

Pinot Noir

A by Acacia, Los Carneros, CA \$38.00
Erath Winery, OR \$42.00
MacMurray Ranch, CA \$36.00

Merlot

Canyon Road, CA \$24.00
Columbia Crest "Two Vines", WA \$26
Bonterra, CA \$37.00
Blackstone, CA \$32.00
Red Diamond, WA \$28.00
Clos du Bois, CA \$36.00

Cabernet Sauvignon

Columbia Crest "Two Vines" WA \$26.00
William Hill, CA \$27.00
La Terre, CA \$27.00
Blackstone "Winemaker's Selection", CA \$32.00
Chateau St. Jean, CA \$36.00
Louis Martini, CA \$30.00
Hawk Crest of Stags' Leap, CA \$36.00
Beringer "Reserve", CA \$44.00
Ferrari-Carano, CA \$48.00
Sterling Vineyards, CA \$54.00
Conn Creek, CA \$56.00
Stag's Leap Wine Cellars "Artemis", CA \$88.00



Beer and Liquor

Domestic Beer \$7.00

Budweiser
Bud Light
Miller Lite
Coors Light
Grain Belt Premium
Michelob Ultra
Rolling Rock MGD
64

Non Alcoholic Beer \$4.00

O'Douls Amber

Premium Beer \$7.50

Stella Artois
Corona Extra
Guinness
Amstel Light
Heineken
Heineken Light
Summit Pale Ale
Samuel Adams Lager
Leinenkugel Honey Weiss

Domestic Liquor \$7.00

Smirnoff Vodka
Jose Cuervo Especial Tequila
Beefeater Gin
Seagram's 7 Gin
Jim Beam

Dewar's White Label
Bacardi Superior E&J
Brandy
Svedka Vodka

Premium Liquor \$7.50

Ketel One Vodka
Absolut Vodka
Grey Goose Vodka
Three Olives Vodka
Tanqueray Gin
Bombay Sapphire Gin
Captain Morgan Spiced Rum
Meyer's Dark Rum Johnnie
Walker Black Johnnie
Walker Red Crown Royal

Maker's Mark
Jack Daniels
Jameson
Canadian Club
Knob Creek
Chivas 12 Year
Macallan 12 Year
Patrón Silver
Courvoisier VS
Bailey's Irish Cream
Malibu Coconut Rum



Beverage Packages
Based on a Per Person Charge
Minimum 50 People

Unlimited Non Alcoholic Beverages \$6

Pepsi Products
Bottled Water
Coffee/Tea

Bar Package One \$23

1st Hour

Three Hour Maximum
\$7 Each Additional Hour

House Wine
Domestic Beer
& Import Beer
Domestic Liquors

Bar Package Two \$27

1st Hour

Three hour Maximum
\$7 Each Additional Hour

House Wine
Domestic & Imported Beer
Premium Liquor

