



Banquet Policies

Thank you for choosing Lost Spur Golf and Event Center for your special occasion. Our policies are designed to provide the information necessary to create a wonderful experience for you and your guests. Our professional planner is available to guide you through all the options and decisions you need to make, and will answer any questions you have. Please do not hesitate to ask.

Deposit and Payment Information

To reserve your date, you must return your signed contract and the deposit stated on your contract to the catering planner. All deposits are non-refundable. Final payment is due the day of the event. All Food and Beverages prices are subject to 7.125% MN state sales tax and a 19% service charge. Alcohol is also subject to an additional 9.25% MN state liquor tax. Lost Spur does not except checks.

Room Rental

Rates will apply for all events and will be quoted by the catering planner at the time of booking. The room rental fee includes: Standard set up, clean up, white or ivory linens, china, silverware, steamware, tables, and chairs.

Cancellation

Deposits are non-refundable. Cancellations within 30 days of the event require a payment of food and beverage minimum.

Food and Beverage Minimums

Food and Beverage Minimums will apply to all events and will be quoted by the catering planner at the time of booking. Food and beverage minimums do not include, room rental, tax, or service charges.

Food Tastings

Food tastings may be pre-arranged through the catering department with at least one week's notice. Food tastings are not complimentary.

Menu Selection

Lost Spur offers an extensive selection of menus, or, if you desire, our executive chef will create a custom menu perfect for your event. Menu prices will be guaranteed 30 days prior to your event based on market fluctuations. Final menu selections should be submitted a minimum of two weeks prior to the event to ensure availability of the desired menu items. Final guarantees must be received ten working days prior to your event. Any reduction to the guest count after that day cannot be accepted. All counts must be given directly to your catering planner.

Entrée Selection

Limit of three entrée selections. For a multiple option menus you will be required to provide a breakdown of entrée choices 10 days prior to your scheduled event, as well as a color code system to identify each guest's entrée selection. Vegetarian, children's, and special dietary needs entrees are available upon request prior to your event.

Food and Beverage Regulations

All food and beverage must be provided by Lost Spur, with the exception of specialty cakes. Due to health department and insurance regulations, No food or beverage items may be removed from the premises.

Beverage Service

Catering planner will determine number of bartenders, based upon final guarantee. In the event your bar would generate less than \$500.00 in sales, a \$100 labor fee would apply. All guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guest that is underage, unable to produce proper identification, and or appears to be intoxicated. All alcohol services conclude at 11:45pm. All beverages are to be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

Wedding Cakes and Cake Cutting

You are welcomed to provide your own cake, but must choose a bakery who is a licensed commercial baker. Wedding cakes are subject to a cutting and serving fee of \$1.00 per person (this includes weddings that have individual cakes as centerpieces at each dinner table).

Events providing only sheet cakes or cupcakes for dessert are subject to a cutting and serving fee of \$.50 per person.

Clean- Up or Damage Repair

Please do not affix any item to the walls without prior approval. Lost Spur reserves the right to charge and appropriate clean up or damage repair fee if the condition of the facilitates deems this to be necessary.

Lost or Damaged Items

Lost Spur will not assume any responsibility for damage or loss of any merchandise or articles left on the premises before, during, or after any event. To assure the security of your wedding gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept and monitor all of your wedding gifts and cards. We will lock up all gifts and cards, but be sure to provide instructions to your gift coordinator to remove your gifts prior to leaving.

Security

Security is required for all wedding receptions as well as other larger groups. The catering planner is responsible for booking the security and the event host is responsible for the security fee of \$200.00.

Music and Entertainment

The catering planner is pleased to recommend music and entertainment for your event, or you may make your own arrangements. It is important that your entertainment contact our catering planner to arrange for set-up and times, locations of equipment, and power needs. All entertainment must be set up before your guests arrive and finish by 12:30 am.

Time Frame

For evenings events, bar service and entertainment must end at 11:45pm. with guests vacating the premises by 12:30am. On Sundays evenings, bar service and entertainment must end at 11:00pm and guests vacating the premises by 11:45pm.

Coat Check Attendants

The costs of service is \$75.00.

Smoke Free Environment

Lost Spur is a smoke free facility. Smoking is allowed outside patio only.

Décor Service

Lost Spur offers full service décor for your event. We specialize in ceiling fabric swagging and lights, table fabric swaging & lights, specialty linen and more... Please request a Décor Service packet if you are interested in any of these options. An appointment can also be arranged for further consultation on decor.

Table Linens

Lost Spur provides white, and ivory table linen. We also have a wide variety of linen colors at an extra cost. Our catering planner will be happy to show you samples of colors.

Centerpiece and Decorations

Confetti, rice, birdseed, or balloon release is not allowed. nails , tacks, pins , staples, or other sharp devices are not allowed or affix any decorations. Non marring tape or 3M Command Hooks are the only permitted items which you may affix decorations or displays.

Wedding Ceremonies

Wedding ceremonies are in indoor option only and there is an additional \$300.00 fee.



Rental Information

Banquets

Grand Ballroom

Sunday- Thursday
Friday
Saturday

\$300.00
\$600.00
\$800.00

\$1,500.00
\$3,000.00
\$4,000.00

Ballroom One

Sunday- Thursday
Friday
Saturday

\$250.00
\$500.00
\$650.00

\$1,000.00
\$2,000.00
\$3,000.00

Ballroom Two

Sunday - Thursday
Friday
Saturday

\$150.00
\$200.00
\$250.00

\$700.00
\$750.00
\$1,000.00

Ballroom Three

Sunday- Thursday
Friday
Saturday

\$250.00
\$500.00
\$650.00

\$1,000.00
\$2,000.00
\$3,000.00

Onsite Wedding Ceremony Fee

Indoors

\$300.00

Not Applied

Meetings

Meeting rates are valid Monday- Friday 8:00 a.m - 4:00 p.m. Evening & weekend meetings incur banquet rates.

All Rooms

Full Day
1/2 Day

\$250.00
\$125.00

\$500.00
\$250.00

Capacity Chart

Room	Dimintions	Banquet Banquet 10	Banquet Rounds 8	Theater	Classroom	Standing	U - Shaped	Hollow Square
Grand Ballroom	44 x 100	400	350	400	200	450	N/A	N/A
Ballroom I	44 X 70	250	200	150	100	300	N/A	N/A
Ballroom II	43 X 45	150	100	100	80	200	25	25
Ballroom III	43 X 70	200	150	150	100	300	N/A	N/A
Grill Area	27 X 40	50	40	N/A	N/A	75	N/A	N/A

Audio Visual Equipment

Podium and Microphone

\$25.00

Flip Chart

\$25.00

Screen

\$25.00

Laptop or DVD Player

\$50.00



Alcohol Beverage Service

Hosted bar prices are subject to 19% service charge and applicable Minnesota state sales & liquor tax. Cash bar prices reflect Minnesota state sales & liquor tax. A fee of \$100.00 per bartender will apply for bar sales under \$500.00.

	<i>Cash</i>	<i>Host</i>
<i>House Brand Liquor</i>	<i>\$5.25</i>	<i>\$5.00</i>
<i>Premium Brand Liquor</i>	<i>\$5.50</i>	<i>\$5.25</i>
<i>Cocktail</i>	<i>\$6.25</i>	<i>\$6.00</i>
<i>Cordials</i>	<i>\$6.50</i>	<i>\$6.25</i>
<i>House Wine per Glass</i>	<i>\$6.50</i>	<i>\$6.00</i>
<i>Domestic Bottled Beer</i>	<i>\$4.50</i>	<i>\$4.00</i>
<i>Premium Bottled Beer</i>	<i>\$5.50</i>	<i>\$5.00</i>
<i>Soft Drinks</i>	<i>\$2.25</i>	<i>\$2.00</i>

Hosted Bar Service

Full Bar Service (per person)

	<i>House Brand</i>	<i>Premium Brands</i>
<i>One Hour Host Package</i>	<i>\$10.50</i>	<i>\$12.50</i>
<i>Each Additional Hour</i>	<i>\$6.25</i>	<i>\$7.25</i>

Wine, Beer, and Soft Drink (per person)

	<i>House Brands</i>
<i>One Hour Hosted Package</i>	<i>\$9.00</i>
<i>Each Additional Hour</i>	<i>\$6.00</i>

Champagne & Wine Service Tableside

<i>Bottled House Wine</i>	<i>\$20.95</i>
<i>Cannon Road Chardonnay, Merlot, Cabernet, White Zinfandel</i>	
<i>Bottled Sera Pinot Grigo</i>	<i>\$21.95</i>
<i>Wycliff Champagne</i>	<i>\$20.95</i>
<i>Gionelli Asti Spumante</i>	<i>\$25.95</i>
<i>Champagne Toast</i>	<i>\$4.50 per person</i>
<i>Wine Service with Dinner</i>	<i>\$4.50 per person</i>
<i>Domestic Keg Beer</i>	<i>\$300.00 per keg</i>
<i>Punch</i>	<i>\$18.00 per gallon</i>
<i>Coffee</i>	<i>\$22.00 per gallon</i>
<i>Hosted Sodas all night</i>	<i>\$300.00</i>
<i>Coke, Diet Coke, Spite</i>	



Alcohol Beverage Selections

Special Requests- No Prob

House Brands

Smirnoff
Tanqueray
Bacardi
Bacardi Limon
Captain Morgan
Dewers
Windsor
Canadian Club
Jim Beam
Christian Brothers
Southern Comfort

Premium Brands

Absolute
Absolute Citron
Bombay Sapphire
Korbel
Jack Daniels
Jonny Walker Red
Jose Quervo
Kaluha
Malibu
Amaretto
Baily's Irish Cream

Cordials

Wild turke
Grey Goos
Jagermeis
Crown Roj
Patron
Glenlivet
Dr Mc Gill

Domestic Bottled Beer

Miller Lite
Miller Genuine Draft
Michelob Golden Draft Light
Budwieser
Bud Lite

Premium Bottled Beer

Corona
Summit Pale Ale

Non- Alcoholic Beer

O'douhls Amber
Bush lite

Sodas

Coke
Diet Coke
Sprite

Wine

Pinot Grig
Chardonn
Merlot

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Breakfast Menu

Continental Breakfast:

Assortment of Breakfast Pastries. Complimented with Fresh Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee.

\$8.00 per person

Breakfast Buffet:

Cheesy Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Biscuits & Gravy, French Toast, and Fresh Fruit. Assortment of Breakfast Pastries, Orange, and Cranberry Juice, Regular & Decaf Coffee

\$13.00 per person

Signature Buffet:

Denver-Style Scrambled Eggs, Eggs Benedict, Cheesy Hash browns, Bacon and Sausage, Fresh Fruit, Variety of Breakfast Pastries, Champagne Chicken, Brown Sugar Ham, Roasted Potatoes, Smoked Salmon Display, Farfel Primavera, Strawberry Brie Mixed Green Salad, Orange and Cranberry Juice, Regular and Decaf Coffee.

\$23.00 per person

Minimum 25 Guests

All Entrées subject to applicable Sales Tax and 19% Service Charge.

Lost Spar

Golf Event Menu 2011



Pre Bagged Lunch to Go

Great for golfers to pick up when they register!

15 per person includes Tax and Service Charge.

Includes Choice of (2) Individually Wrapped Sandwiches, Choice of (1) Salad, Bag Of Chips, Apple, Bottled Soda, and a Cookie.

Wrapped Sandwiches

*Ham & Cheddar on A Ciabatta Bun
Smoked Turkey And Swiss on A Ciabatta Bun
Roast Beef And Provolone on A Ciabatta Bun
Turkey Club Wrap
Buffalo Chicken Wrap*

Salad Selections

*Coleslaw
Potato Salad
Pasta Salad*

Grill Sandwich Buffet

Grilled Hamburger and Grilled Chicken Breast, Sliced Domestic Cheeses, Potato Salad, Fresh Fruit Bowl, Potato chips and Condiments and Buns.

16.57 includes tax and service charge.

Deli Buffet

Assorted Deli Sliced Meats, Sliced Domestic Cheeses, Condiments and Variety of Breads. Pasta Salad, Potato Chips, and Fresh Fruit Bowl.

16.57 includes tax and service charge.

Chicken Buffet & BBQ Pork Ribs

Buttermilk Herbed Baked Chicken and BBQ Pork Ribs. Served with Mashed Potatoes, Seasonal Vegetable, Home Made Biscuits, and Coleslaw.

28.04 includes tax and Service charge.

Steak Buffet

Grilled Flat Iron Steak, Roasted Yukon Golds, Seasonal Vegetable, Fresh Garden Salad with two Dressings, Rolls with Butter.

26.77 includes tax and service charge.



Plated Lunch

Home-Style Luncheons ~ Includes Mashed Potato and House Vegetable. **\$13.00**

Pan Seared Chicken Breast with Dijon Sauce

Oven Roasted Pork with Pan Gravy and Sage Dressing

Old Thyme Pot Roast with Pan Gravy

Oven Roast Turkey with Pan Gravy and Sage Dressing

Herb Breaded Pan Fried Walleye with Tartar Sauce

Classic Meat Loaf with Beef Gravy

Pastas ~ Served with Garlic Bread Sticks. **\$11.00**

5 Layer Lasagna ~ Hot Italian Sausage, Ground Beef, Basil Ricotta, Mozzarella, Parmesan, and Tomato Sauce.

Tortellini Straw and Hay ~ Cheese Filled Tortellinis tossed with Ham, Peas, and Mushrooms in a Parmesan Cream Sauce.

Farfel Primavera ~ Oven Roasted Carrots, Onions, Peppers, and Zucchini. Tossed with Lemon Oregano Chicken, and Grape Tomatoes in a Garlic Cream Sauce.

Shrimp Fra Diavolo ~ Sauteed Shrimp and Mushrooms in a Spicy Garlic Butter, Tossed with Linguine.

Sandwiches ~ Served with House Chips and Pickle Spear. **\$10.00**

Corned Beef ~ Rye Bun with House Braised Brisket, Fresh Sauerkraut and Horsey Sauce.

Crispy Buffalo Chicken Wrap ~ Sun Dried Tomato Tortilla, Romaine Lettuce and Bleu Cheese.

Turkey Club Wrap ~ Spinach Tortilla with Cheddar, Swiss, Lettuce, Tomato, Bacon, and Sweet Chili Mayo.

California Bacon Cheese Burger ~ Stadium Bun with Lettuce, Tomato, and Raw Onion.

Lost Spur Patty Melt ~ Marble Bread with Mozzarella, Canadian Bacon, Fried Onions and Chipotle Ranch.

Lemon Oregano Grilled Chicken ~ Stadium Bun with Lettuce, Tomato, Raw Onions, Provolone Cheese and Lemon Basil Mayo.

Salads ~ \$12.00

Taco ~ *Chopped Iceberg Lettuce with Spicy Beef, Tomatoes, Black Beans, Roasted Corn, Scallions, Shredded Cheddar, Sour Cream, Salsa, and Chipotle Ranch in a Tortilla Shell.*

Oriental ~ *Chopped Iceberg Lettuce with Teriyaki Chicken, Pineapple, Cashews, Shredded Carrots, Fried Wontons, Sesame Dressing. Served with a bread stick.*

Caesar ~ *Chopped Romaine Lettuce with Grilled Lemon Oregano Chicken, Cucumbers, Tomatoes, Croutons, Shaved Parmesan, and Creamy Caesar Dressing. Served With a garlic bread stick.*

Spur ~ *Mixed Field of Greens, Balsamic Braised Red Onions, Candied Walnuts, Bleu Cheese Crumbles, Seasonal Berries, Roasted Tomato Balsamic Vinaigrette. Served with a bread stick.*

All Entrées subject to applicable Sales Tax and 19% Service Charge.

Pre Bagged Lunch To Go

***Great For Golf Outings and Meetings!
\$15.00 Per Person Includes Tax and Service Charge.***

Includes Choice Of (2) Individually Wrapped Sandwiches, Choice of (1) Salad , Bag Of Chips, Apple , Bottled Soda, and a Cookie.

Wrapped Sandwiches

Ham & Cheddar on a Ciabatta Bun

Smoked Turkey and Swiss on a Ciabatta Bun

Roast Beef and Provolone on a Ciabatta Bun

Turkey Club Wrap

Buffalo Chicken Wrap

Salad Selections

Coleslaw

Potato Salad

Pasta Salad



Lunch Buffets

Minimum of 25 Guests

Sandwich and Salads Selections

Your Choice of Two Sides. All Sandwich Buffets Served with House Chips

Deli Sandwiches \$12.00

Assorted Deli Sliced Meats, Sliced Domestic Cheeses, Condiments, and Variety of Breads.

Deli and Salad Sandwiches \$13.00

Assorted Deli Sliced Meats, Egg Salad, Tuna Salad, Sliced Domestic Cheeses, Condiments, and Variety of Breads.

Grill Sandwiches \$13.00

Grilled Hamburger, and Grilled Chicken Breast, Sliced Domestic Cheeses, Condiments, and Buns.

Hot Sandwiches \$13.00

BBQ Shredded Beef, Carolina Pulled Pork, Sliced Domestic Cheeses, Condiments, and Buns.

Salad Bar and Soup \$12.00

Chopped Iceberg and Romaine Mix, Mixed Field of Greens, with sides of Grilled Chicken, Diced Ham, Bacon Bits, chopped Egg, Sweet Peas, Bean Sprouts, Tomatoes, Cucumbers, Onions, Peppers, Shredded Carrots, Cheeses, Croutons, Garlic Bread Sticks, house choice of soup.

Sides:

Pasta Salad, Potato Salad, Coleslaw, Broccoli Slaw, Jicama Slaw, Fresh Fruit Bowl, Cottage Cheese, Garden Salad, Caesar Salad, Baked Beans, Vegetable Sticks.

Italian \$15.00

Five Layer Lasagna, Chicken Penne Alfredo, Fresh Vegetable, Caesar Salad, and Warm Garlic Bread Sticks.

Mexican \$15.00

Chicken Chimichanga and Seasoned Ground Beef Taco's. Served with Spanish Rice, Refried Beans, Lettuce, Cheese, Pico De Gallo, Guacamole, Corn and Black Bean Salad, Tortilla Chips, and Salsa.

Home- Style \$14.00

Each additional choice add \$3.00

Includes Mashed Potatoes, House Vegetable, Fresh Fruit Bowl, Garden Salad, and Rolls.

Pan Seared Chicken Breast with Dijon Sauce

Oven Roasted Pork with Pan Gravy and Sage Dressing

Oven Roasted Turkey with Pan Gravy and Sage Dressing

Old Thyme Pot Roast with Pan Gravy

All Entrées subject to applicable Sales Tax and 19% Service Charge.



Hors D' Oeuvres Menu

Hot Selection 50 pieces per order

- Walleye Fingers with Cajun Tartar Sauce ~ \$90.00*
- Meatballs (BBQ, Swedish, Sweet and Sour, or Spicy Marinara) ~ \$50.00*
- Brie with Raspberry in Phyllo Purse ~ \$100.00*
- Crab Cakes with Romoulad Sauce ~ \$100.00*
- Walleye Wild Rice Cakes with Jalapeno Tartar ~ \$100.00*
- Pork Egg Rolls with Sweet Chili Sauce ~ \$75.00*
- Pork and Shrimp Egg Rolls with Sweet Chili Sauce ~ \$75.00*
- Bacon Wrapped Smokies ~ \$50.00*
- Buffalo Chicken Wings with Bleu Cheese dressing and Celery Sticks ~ \$60.00*
- Perking Chicken Wings with Peanut Sauce and Carrot Sticks ~ \$60.00*
- Triple Pepper Coconut Crusted Chicken Tenderloins with apricot Sauce ~ \$75.00*
- Italian Stuffed Mushrooms ~ \$75.00*
- Mini Beef Wellingtons with Horsey Sauce ~ \$100.00*
- Honey Garlic Grilled Chicken Drumsticks ~ \$90.00*
- Pork Wings ~ \$150.00*

Cold Selection 50 pieces per order

- Shrimp Cocktail with Cocktail Sauce and Lemons ~ \$100.00*
- Ham Pinwheels ~ \$50.00*
- Bruschetta Crostinis with Fresh Mozzarella ~ \$70.00*
- Chocolate Dipped Strawberries ~ \$90.00*
- Assorted Canapes ~ \$80.00*
- Deviled Eggs ~ \$50.00*

Displays Serves approximately 50 People

- Meat Cheese Display with Crackers ~ \$135.00*
- Artisan Cheese Display with Crackers ~ \$225.00*
- Fresh Fruit Display ~ \$150.00*
- Vegetable Crudite Display with Ranch Dip ~ \$125.00*
- Baked Brie en Croute with Apples and Crostinis ~ \$165.00*
- Grilled Vegetable Display ~ \$180.00*
- Trio of Breads and Flavored Oils ~ \$90.00*

Smoked Salmon Display ~ \$180.00

Skewers 50 pieces per order

Teriyaki Beef, Pinapples, and Red Pepper Skewers ~ \$125.00

Cajun Pork Tenderloin Skewers with Mango Sauce ~ \$100.00

Glazed Shrimp and Andoullie Sausage Skewers ~ \$150.00

Chicken Satay Skewers with Peanut Sauce ~ \$75.00

Seasonal Fruit Skewers with Vanilla Mint Yogurt ~ \$100.00

Dips and Sides Serves approximately 50 People

Hot or Cold Artichoke Dip with Herb Pita Chips ~ \$125.00

Warm Crab Dip with Toast Points ~ \$175.00

Fruit Salsa with Cinnamon Chips ~ \$125.00

Tri Colored Tortilla Chips with Fire Roasted Salsa ~ \$40.00

Hummus and Pita Bread ~ \$95.00

Potato Chips and Onion Dip ~ \$40.00

Mixed Nuts and Pastel Mints ~ \$50.00

Lost Spur Swiss Nut Mix ~ \$50.00

Gardetto's Snack Mix ~ \$35.00

Sandwich Snacks (Choose One) 50 for \$100.00

*Hot Sandwiches with Mini Buns and Sliced Cheddar
(Pulled Pork, Sliced Roast Beef, or BBQ Shredded Beef)*

*Deli Meat with Mini Buns, Cheese, Mayo and Lettuce
(Honey Ham, Roast Beef, or Smoked Turkey)*

*Pre-Made Mini Croissants with Tomato
(Egg Salad, Tuna Salad, Ham Salad, or Chicken Salad)*

The Reception Line

*\$4.00 per person unlimited for the one hour, Minimum of 100 people
Fresh Fruit Display, Fresh Vegetable Display, Cheese and Crackers, and Snack Mix*

All Prices subject to applicable Sales Tax and 19% Service Charge.



Dinner Buffets

Minimum of 25 Guests

Prices begin at \$21 per person for one choice and \$24 for two choices. Buffets include Fresh Garden Salad with two Dressings, Roasted Yukon Potatoes, Seasonal Vegetable, Rolls with Butter, and Coffee

Entrées

Pan Seared Chicken Breast

(Choose One Preparation)

Marsala Sauce with Cremini Mushrooms

Pink Peppercorn Champagne Sauce

Roasted Garlic Glazed with Lemon Herb Sauce

Flat Iron Steak

(Choose One Preparation)

Shallot Port Demi-Glaze

Sauce au Poivre

Rosemary Red Wine Reduction

Oven Roasted Pork Loin

(Choose One Preparation)

Cider Cinnamon with Apple Jack Sauce

Oven Roasted Porketta with Brandied Cherries

Rub Roasted with Pan Gravy

Seared Salmon Filet

(Choose One Preparation)

Peppered Citrus Honey

Dill Chardonnay Cream

Lemon Tarragon Sauce

Additional Accompaniment \$2 per person per Choice

Baby Red Smashers, Cheddar Au Gratins, Wild Rice Pilaf, Farfel Primavera

Additional Vegetables \$1.50 per person per Choice

Green Beans Almandine, Balsamic Glazed Carrots, Roasted Asparagus

Additional Salad \$2 per person per Choice

Caesar, Pasta, Potato, Lost Spur Salad, Coleslaw, Fresh Fruit

All Entrées subject to applicable Sales Tax and 19% Service Charge.



Select Dinner Buffets

Minimum of 25 Guests

A Tour of America \$22.00

Buttermilk Herbed Baked Chicken and BBQ Pork Ribs. Served with Mashed Potatoes, Seasonal Vegetable, Home Made Biscuits, and Coleslaw.

The Italian Buffet \$21.00

Italian Sausage and Beef Lasagna, Chicken Marsala, Farfel Primavera, Anti Pasto Platter, Italian Garden Salad, and Warm Garlic Butter Ciabatta Rolls.

The Heart of Mexico \$21.00

Chicken Chimichangas with Red Enchilada Sauce and Seasoned Ground Beef Tacos. Served with Spanish Rice, Refried Beans, Condiments, Tortilla Chips with Salsa, and Corn Black Bean Salad with Chipotle Lime Vinaigrette.

Pasta Buffet \$21.00

Baked Mostaccioli and Tortellini Straw and Hay. Served with Caesar Salad, Penne Vegetable Pasta, Anti Pasto Platter, and Garlic Butter Ciabatta Rolls.

Appetizer Buffet \$17.00

Fresh Fruit Display, Fresh Vegetable Display, Cheese and Crackers, Tortilla Chips with Salsa, Pulled Pork Sandwiches with Mini Buns, Coleslaw, Honey Garlic Grilled Chicken Drumsticks, and BBQ Meatballs.

All Entrées subject to applicable Sales Tax and 19% Service Charge.



Dinner Plated Entrees

Dinner Entrees include House Salad, Chef's Choice of Accompaniment & Seasonal Vegetable, Rolls with Butter, and Coffee.

Entrées

Pan Seared Chicken Breast \$21.00

(Choose One Preparation)

*Marsala Sauce with Cremini Mushrooms Roasted
Pink Peppercorn Champagne Sauce
Roasted Garlic Glazed with Lemon Herb Sauce*

Spur Stuffed Chicken \$23.00

Stuffed with Artichokes, Spinach, Roasted Red Peppers, and Baby Swiss.

8 oz Choice Flat Iron Steak \$23.00

Topped with Shallot Port Demi-Glaze

10 oz Center Cut Choice Top Sirloin \$25.00

Topped with Sauce au Poivre

6 oz Choice Filet Mignon of Beef \$28.00

*Topped with Rosemary Red Wine Reduction
Add Seared Scallops with Lemon Aioli \$8.00*

Pork Loin Chops \$23.00

(Choose One Preparation)

*Pan Fried Caramel Apple with Pecans Oven Roasted
Oven Roasted Porketta Seasoning with Brandied Cherries
Country Fried With Pear Chutney*

Canadian Walleye \$25.00

(Choose One Preparation)

*Pan Fried with Herb Breading and Cambridge Tartar Sauce
Pan Fried with Pecan Breading and Honey Pecan Butter*

Red Chili Rubbed Salmon Filet \$24.00

Topped with Smoked Yellow Pepper Sauce

All Entrées subject to applicable Sales Tax and 19% Service Charge.



Dinner Specialty Menu

Vegetarian

Potato Gnocchi \$20.00

Mushrooms Sugo Topped with Shredded Parmesan

Bleu Cheese Polenta Cakes \$19.00

Chive Spinach Pesto Tomato Sauce

Gluten Free

Creamy Tomato Chicken \$21.00

On a Bed of Gluten free Pasta

Pan Seared Sea Bass \$26.00

Fennel Sauce and Tomato Relish

Kids

Hand Breaded Chicken Tenders \$9.00

French Fries, and a Cookie

Cheese Burger \$9.00

French Fries, and a Cookie

Late Night Snacks

Cheeseburger Sliders (50) \$100.00

14 Inch Pizzas (choose any toppings no limit) \$15.00

Sausage, Pepperoni, Canadian Bacon, Mushrooms, Onions, Peppers

Gourmet Pita Pizzas \$12.00

Grilled Shrimp with Tarragon Pesto and Mozzarella Cheese. Spicy Chicken with Cajun Cream Sauce, Red Onion and Pepperoncini and Mozzarella. Artichoke with Spinach, Tomato, Basil, and Parmesan Cheese.

Nacho Bar (one order serves approximate 50 people) \$150.00

Taco Beef, Cheese Sauce, Jalapenos, Pica De Gallio, Salsa

All Entrées subject to applicable Sales Tax and 19% Service Charge.



Full Day Business Package

Room Set - Up Cost \$250.00

Time Slot 8:00am- 4:00pm

\$26.00 per person

Fresh Start Breakfast Buffet:

Assortment of Scones and Breakfast Pastries. Complimented with Fresh Fruit, Orange and Cranberry Juice, Regular and Decaf Coffee.

Select One Lunch Buffet:

The Deli:

Assorted Deli Sliced Meats, Sliced Domestic Cheeses, Condiments, Variety of Breads. Potato Chips, Pickles, Potato Salad. Coffee and Bottled Sodas.

Soup & Salad Buffet:

Mixed Field of Greens with Ranch & Italian Dressing and an assortment of toppings to include: Grilled Chicken, Diced Ham, Bacon Bits, Chopped Egg, Sweet Peas, Bean Sprouts, Tomatoes, Cucumbers, Onions, Peppers, Shredded Carrots, Cheeses, Croutons, Garlic Bread Sticks, and your choice of Soup. Coffee and Bottled Sodas.

The Grill Buffet:

Grilled Hamburger and Grilled Chicken Breast, Sliced Domestic Cheeses, Condiments, Buns, Potato Salad, Baked Beans. Coffee and Bottled Sodas.

Chefs Choice Buffet:

Let our Chef plan your buffet for you. Coffee and Bottled Sodas .

Select One Snack Buffet

Assorted Cookies, Bars, and Brownies

Vegetable Platter and Gardetto's Snack Mix

Tortilla Chips with Salsa and Pretzels

Rentals Available

<i>Podium and Wired Microphone</i>	<i>\$25.00</i>
<i>Flip chart</i>	<i>\$25.00</i>
<i>Screen</i>	<i>\$25.00</i>
<i>TV DVD Player</i>	<i>\$50.00</i>

All Prices subject to applicable Sales Tax and 19% Service Charge.



Desserts

Lost Spur Dessert Station **\$4.00 per person**
Minimum of 25 people
Petit Fours, Mini Cheese Cakes, and Nanaimo Bars

Fudge Lava Cake \$ 4.00

Mixed Berry Parfait \$ 4.00

Chocolate Mousse Parfait \$ 4.00

Vanilla Cheesecake \$ 6.00

(Strawberry, Lemon Blueberry Compote or Turtle Topping)

White Chocolate Raspberry Cheesecake \$ 6.00

Wild Berry Sorbet with Melon Salsa \$ 4.00

Vanilla Ice cream \$ 3.00

Small Bites \$3.00 **Minimum 20 small bites**

Turtle Cream Pie, Red Velvet Cake, Tiramisu, Carrot Cake, Fudge Chocolate Cake, Key Lime Pie, Lemon Layer Cake

Assorted Cupcakes \$3.00 **Minimum 20 cupcakes**

Vanilla Bean, Chocolate on Chocolate, Red Velvet, Jelly Roll, Peanut Butter Cup, Lemon Meringue

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Temptations

Breakfast Breads (serves 6) \$10.00 per Loaf

Assorted Danish \$18.00 per dozen

Bagels with Cream Cheese \$22.00 per dozen

Jumbo Muffins \$22.00 per dozen

Sticky Buns \$18.00 per dozen

Assorted Donuts \$18.00 per dozen

Assorted Scones \$24.00 per dozen

Coffee Cake (serves 8) \$12.00 each cake

Assorted Homemade Cookies \$10.00 per dozen

Chocolate Brownies \$18.00 per dozen

Assorted Bars \$24.00 per dozen

Assorted Nanaimo Bars \$18.00 per dozen

Whole Fresh Fruit \$18.00 per dozen

Assorted Yogurts \$18.00 per dozen

Granola Bar \$18.00 per dozen

Assortment of Full Size Candy Bars \$14.00 per dozen

Basket of Pretzels \$8.00 per pound

Baskets of Potato Chips \$10.00 per pound

Baskets of Tortilla Chips \$10.00 per pound

Assorted Bag Chips \$14.00 per dozen

Mixed Nuts \$18.00 per pound

Spanish Peanuts \$8.00 per pound

Gardetto's Snack Mix \$12.00 per pound

Coffee \$22.00 per gallon

Hot Chocolate \$16.00 per gallon

Lemonade, Iced Tea, and Punch \$18.00 per gallon

Assorted Soda' and Bottled Water \$2.00 each

Carafes of Juices and Milk \$9.00 each

All Prices subject to applicable Sales Tax and 19% Service Charge.



School Buffet Banquet Menu

15.00 per person includes Tax and Service Charge

Italian Buffet

Baked Ziti & Meatballs, Bow Tie Pasta Alfredo, Garlic Bread and Caesar Salad

Grill Buffet

Burgers and Chicken with Condiments, Baked Beans and Potato Chips

Taco Buffet

Build your own Beef Taco's, Condiments, Spanish Rice, Re fried beans and Black bean Corn Salad

Turkey Buffet

Roasted Turkey, With Mashed Potatoes and Gravy, Corn and Coleslaw

Baked Chicken Buffet

Baked Chicken, Roasted Potatoes, Corn and Garden Salad

Pot Roast Buffet

Oven Roast Beef, Mashed Potatoes and gravy, Corn and Garden Salad

Ham Buffet

Baked Ham with Au gratins Potatoes, Corn and Garden Salad



Additional Entrée add \$3.00 more per person

School Brunch Buffet Banquet Menu

Cheesy Scrambled Eggs, Denver Style Eggs, Bacon , Sausage and Kielbasa, French Toast, Cheesy Hash browns, Fresh Fruit Platter, Variety Of Breakfast Breads, Mix Berry Parfait, Milk, Orange and Cranberry Juice



Memorial Menu

25 People Minimum

*Smaller Groups are Welcome to orders from
our Grill Menu*

Deli Sandwichs 12

Assorted Deli Sliced Meats, Sliced Domestic Cheese, Chips, Condiments, Variety of Breads, Hot Dish, Fresh Fruit, Potato Salad, Cookies, and Coffee.

Grill Sandwichs 13

Grilled Hamburger and Grilled Chicken Breast, Sliced Domestic Cheeses, Condiments and Buns, Cookies and Coffee.

Italian Buffet 15

5 Layer Lasagna, Chicken Penne Alfredo, Fresh Vegetable, Caesar Salad, and Warm Garlic Bread Sticks, Cookies and Coffee.

Lemonade, Iced Tea, and Punch \$18.00 per gallon

Assorted Soda's and Bottled Water \$2.00 each

Carafes of Milk \$9.00 each

All Prices subject to applicable Sales Tax and 19% Service Charge.