

Events Menu & Pricing

Dining at The Minnesota Horse and Hunt Club makes for a memorable experience. The chef curated menu includes ingredients from the fields, woods, lakes and streams of the five-state region. All meals are prepared fresh, on-site and served by knowledgeable staff. A premium bar variety can be expected with the availability for vast choices of premium liquor, beer and wines.

The Minnesota Horse and Hunt Club

www.horseandhunt.com

APPETIZER SELECTIONS

CHICKEN SKEWERS with Teriyaki glaze (per dozen)	\$26.95
SHRIMP SKEWER with sweet chili sauce (per dozen) GF	\$27.95
SCALLOP & BACON WRAPS with butter (per dozen)	\$30.95
PHEASANT STUFFED MUSHROOMS topped with Swiss cheese sauce (per dozen)	\$27.95
ITALIAN SAUSAGE STUFFED MUSHROOMS with marinara sauce (per dozen)	\$20.95
MEATBALLS. Swedish or BBQ (per dozen)	\$20.95
SALAMI HORNS STUFFED with cream cheese (per dozen) _{GF}	\$19.95
SPRING EGG ROLLS	\$19.95
SHRIMP & COCKTAIL SAUCE	\$5.50/pp
CAPRESE SKEWERS cherry tomatoes, mozzarella balls and basil drizzled with balsamic glaze (per dozen) GF	\$25.95
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SMOKED GAME BIRD PLATER	\$34.95/lb
PASTA SALAD, POTATO SALAD OR COLESLAW	\$5.25/pp
PIZZA 12"	\$21.95
MINI BURGER SLIDERS OR BBQ PORK SLIDERS (minimum 48; per dozen)	\$38.95
SMOKED SIDE OF SALMON DISPLAY with lemons, onions & capers gr	\$181.95
CHICKEN WINGS Buffalo, BBQ, or Teriyaki (per dozen) GF	\$22.95
VEGETABLE PLATTER with dip, serves 25 GF	\$91.95
LARGE BAKED BRIE ENCROUTE with assorted crackers and fruit	\$241.95
FRESH FRUIT TRAY Assorted in-season fruits (Large tray serves 50, Small tray serves 25) GF	
BAGGED SNACKS chips, pretzels and trail mix (each)	\$4.00
CANDY BARS variety (each)	\$4.50

CHEESE TRAY....assorted cheese display (large tray serves 50, small tray serves 25) \$161.95 large \$91.95 small



Prices subject to change up to 60 days prior to events





LUNCHEON SELECTIONS

Luncheon for 15+ people & is served until 3PM

GRILLED BURGER	\$18.95
all beef burgers w/ lettuce, tomato, onion, pickles, mayo, BBQ,	
cheddar cheese slices with chips or cole slaw	
GRILLED CHICKEN BREAST	\$18.95
w/ cheddar cheese, lettuce, tomato, onion, pickles, with chips or cole slaw	
DELI BUFFET	\$18.95
sliced ham, turkey, roast beef, assorted cheeses, lettuce, tomato,	
onion, pickles and chips or slaw	
PULLED PORK SANDWICH	\$18.95
choice of french fries or potato chips	
GRILLED BRATWURST OR 2 HOT DOGS	\$17 95
served with chips	Q17.50
SOUP AND SANDWICH	\$18.95
assorted pre-made deli sandwiches and potato chips	
CHICKEN CAESAR SALAD GF (if no croutons are ordered)	\$17.95
GRILLED BURGER & CHICKEN BREAST BUFFET	\$20.9
served with lettuce, tomato, onion, BBQ sauce, cheese slices, with	Ψ <u>2</u> 0.3

potato chips or cole slaw

BREAKFAST MENU

for 15+ people, served 8:30-10AM SCRAMBLED EGGS (CHEESY) SAUSAGE OR BACON HASH BROWNS FRESH FRUIT ASSORTED DANISHES JUICE \$18.95/PP



ENTRÉE SELECTIONS

Entrées include choice of parsley buttered baby red potatoes; fresh steamed seasonal vegetables; predressed mixed green salad* w/ balsamic vinaigrette; fresh baked bread and butter

STUFFED CHICKEN . stuffed with provolone cheese & prosciutto on a bed of sweet chili cream sauce	. \$29.95	OLD FASHIONED PULLED PORK BBQ buffet only: served with coleslaw, baked beans, potatoes, corn bread, honey butter and buns GF	\$29.95
ROASTED TURKEY	. \$29.95	ROAST PRIME RIB 14oz	\$31.95
roasted to perfection & served with mashed potatoes & our famous stuffing and turkey gravy		slow cooked, minimum order of 15 GF	
		BEEF TENDERLOIN FILLET 8oz	. \$46.95
ROASTED PHEASANT BREAST	\$33.95	grilled or blackened and served with our Béarnaise GF	
served with sage cream sauce GF			
		RIBEYE STEAK 10oz	\$40.95
BAKED SALMON	. \$31.95	served with sautéed mushrooms GF	
served with dill cream sauce GF			
		PETITE FILET W/4 SHRIMP SKEWERS	\$46.95
BAKED WALLEYED PIKE	. \$32.95	jumbo shrimp served broiled GF	
served with lemon cream sauce GF			
		VEGETARIAN MUSHROOM RAVIOLI	\$29.95
SLOW ROASTED PORK LOIN	\$28.95	mushroom stuffed ravioli served with a mushroom cream sauce	
topped with a rosemary caramel Dijon sauce GF			\sim
	\sim	VEGETARIAN BUTTERNUT SQUASH RAVIOLI	\$29.95
BARBECUE RIBS	\$30.95	squash stuffed ravioli served with a sage cream sauce	
half rack served with sweet & tangy BBQ sauce GF			
		CHILDREN'S MEAL (AGES 7 & UNDER)	\$14.95
OLD FASHIONED PIG ROAST	- \$29.95	chicken fingers, fresh fruit cup and french fries (no salad)	
roasted on site; served with cole slaw, corn bread, corn on the			
cobb & BBQ sauce or salad, vegetable, baby red potatoes, honey			
butter. MINIMUM ORDER OF 100. GF			
Kids 7 & under \$12.95/ea.			

WHEN ORDERING PLATED MEALS: HOST OF THE EVENT IS TO GIVE AN ACCURATE COUNT OF EACH PERSON'S ORDER. BABY RED POTATOES AND/OR WILD RICE PILAF IS ORDERED FOR THE ENTIRE GROUP AS A WHOLE. INDIVIDUAL PLACE CARDS ARE REQUIRED FOR PLATED MEALS WITH MORE THAN ONE SELECTION AS WELL AS A MASTER TABLE BY TABLE FOOD SPREAD SHEET, AND ARE TO BE SUPPLIED BY THE GUEST.

WHEN ORDERING BUFFET MEALS: FOR TWO OR MORE SELECTIONS MADE: PRICING IS DONE BY TAKING THE MOST EXPENSIVE ENTRÉE SELECTION AND ADDING \$10 FOR EACH ADDITIONAL ENTRÉE SELECTION. FOR PLATED OR BUFFET MEALS, THE FINAL COUNT IS DUE 14 DAYS PRIOR TO THE EVENT. PLEASE LIMIT ENTRÉES ORDERED TO 2 OPTIONS IF THE GROUP IS OVER 25 GUESTS; OTHERWISE 3 OPTIONS ARE PERMITTED.

MINNESOTA



PRICES DO NOT INCLUDE SALES TAX OR 20% SERVICE FEE *Salads come pre-dressed. Self serve salad dressings can be ordered at \$.75 per salad dressing, per person



BEVERAGE SELECTIONS

Beverages are not included with meals



NOUSE DIVANDS	
PREMIUM BRANDS	\$10
TOP SHELF	\$10/up
LIQUEURS & CORDIALS	\$9/up
HOUSE WINE (SMOKING LOON)	\$27/bottle
CHAMPAGNE (WILLIAM WYCLIFF)	\$27/bottle
CHARDONNAY (SMOKING LOON)	\$27/bottle
CABERNET OR MERLOT (SMOKING LOON)	\$27/bottle
WHITE ZINFANDEL	\$27/bottle
WINE LIST	PRICE VARIES
DOMESTIC BEER	\$7
IMPORTED BEER	\$8
16 GALLON KEG	
TO UNLEON REU	
DOMESTIC BEER	\$350
DOMESTIC BEER	\$400
DOMESTIC BEER PREMIUM BEER	\$400 \$450
DOMESTIC BEER PREMIUM BEER IMPORTED BEER	\$400 \$450 ON REQUEST
DOMESTIC BEER PREMIUM BEER IMPORTED BEER CRAFT BEER	\$400 \$450 ON REQUEST \$5
DOMESTIC BEER PREMIUM BEER IMPORTED BEER CRAFT BEER SOFT DRINKS	\$400 \$450 ON REQUEST \$5 \$5
DOMESTIC BEER PREMIUM BEER IMPORTED BEER CRAFT BEER SOFT DRINKS BOTTLED WATER	\$400 \$450 ON REQUEST \$5 \$5 \$27/gal
DOMESTIC BEER PREMIUM BEER IMPORTED BEER CRAFT BEER Soft DRINKS Bottled Water Lemonade or Punch	\$400 \$450 ON REQUEST \$5 \$5 \$27/gal \$30/gal
DOMESTIC BEER PREMIUM BEER IMPORTED BEER CRAFT BEER SOFT DRINKS BOTTLED WATER LEMONADE OR PUNCH HOT CIDER	\$400 \$450 ON REQUEST \$5 \$5 \$27/gal \$30/gal \$30/gal

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DESSERT SELECTIONS

SPECIALTY DESSERTS \$8.50/PP - LIMIT 2 OPTIONS

CARAMEL APPLE PIE • KEY LIME PIE • STRAWBERRY CHEESECAKE NEW YORK VANILLA CHEESECAKE • CARROT CAKE • CHOCOLATE DECADENCE

*** OUR SIGNATURE APPLE CRISP** \$6.95/PP

ADDITIONAL OPTIONS

COOKIES	\$4.00/EA
BROWNIES OR BARS	\$4.25/EA
S'MORS (FOR EVENTS WITH BONFIRES - BASKET OF 10)	\$40.00/EA

Gluten free desserts are available upon request

WEDDING CAKES

BUTTERCREAM COLLECTIONS CAKE...... \$6.00/PP

THERE IS A \$1.50 PER PERSON CHARGE FOR BRINGING IN OUTSIDE LICENSED BAKERY CAKES OR DESSERTS (INCLUDING CUPCAKES AND SHEET CAKES)

CAKE CUTTING IS DONE BY THE HOST IF IT COMES FROM ANY BAKERY OTHER THAN BUTTERCREAM COLLECTIONS.

IF PREFERRED, MINNESOTA HORSE & HUNT CLUB STAFF WILL CUT THE CAKE (INCLUDING PLATING) FOR \$150, PROVIDING THAT IT CAME FROM BUTTERCREAM COLLECTIONS

