

Events Menu & Pricing 2024-2025

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)	. φ 20 .95
SHRIMP SKEWER	. \$27.9
with sweet chili sauce (per dozen) GF	
BACON WRAPPED SCALLOPS	\$MP
ITALIAN SAUSAGE STUFFED MUSHROOMS	\$20.95
MEATBALLS Swedish or BBQ (per dozen)	\$20.95
SALAMI HORNS STUFFED with cream cheese (per dozen) GF	.\$19.95
EGG ROLLS	\$19.95
SHRIMP COCKTAIL	\$MP
CAPRESE SKEWERS	\$25.95

SMOKED GAME BIRD PLATTER with raspberry sauce (4lb minimum)GF	\$MP
PASTA SALAD, POTATO SALAD OR COLESLAW	\$5.25/pp
PIZZA 12"	\$23.95
MINI ITALIAN SANDWICH (minimum 48; per dozen)	\$38.95
SMOKED SALMON PLATTER	\$185.95
HOUSE SMOKED CHICKEN WINGS Buffalo, BBQ, or Teriyaki (per dozen) ^{GF}	\$24.95
VEGETABLE PLATTER with house made Ranch dip, serves 25 <i>GF</i>	··· \$95.95
BAKED BRIE PLATTER with assorted crackers and fruit, serves 25	. \$95.95
FRESH FRUIT PLATTER Assorted in-season fruits (Large tray serves 50, Small tray serves 25) GF	\$165.95 \$95.95









PRICES DO NOT INCLUDE SALES TAX OR 20% SERVICE FEE Prices subject to change up to 60 days prior to events

LUNCHEON S SELECTIONS

GRILLED BURGER.....\$20.95

all beef burgers w/ lettuce, tomato, onion, pickles, mayo, BBQ, cheddar cheese slices with chips or cole slaw

GRILLED BURGER & CHICKEN BREAST BUFFET...... \$22.95

served with lettuce, tomato, onion, BBQ sauce, cheese slices, with potato chips or cole slaw

DELI BUFFET......\$20.95 sliced ham, turkey, roast beef, assorted cheeses, lettuce, tomato, onion, pickles and chips or slaw

PULLED PORK SANDWICH	\$20.95

choice of french fries or potato chips

CHICKEN CAESAR SALAD	\$17.95
GF (if no croutons are ordered)	

BOX LUNCH	\$18.95
sandwich, bagged chips, fruit & cookie	
-sliced ham, turkey, roast beef, assorted cheeses, lettuce, tomato	



GF bun available for additional \$2.50

*BREAKFAST AVAILABLE UPON REQUEST





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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	. \$30.95
ROASTED TURKEY	\$30.95
roasted to perfection & served with mashed potatoes & our famous stuffing and turkey gravy	
OLD FASHIONED PORK BBQ	\$29.95
roasted on site; served with coleslaw, corn bread, corn on the cobb & BBQ sa or salad, vegetable, baby red potatoes, honey butter. Kids 7 & under \$12.95/ea. GF	uce
BAKED SALMON	\$32.95
served with dill cream sauce	
BAKED WALLEYEserved with lemon cream sauce ^{GF}	\$MP
BARBECUE RIBS	\$31.95
half rack served with sweet & tangy BBQ sauce	

 ROAST PRIME RIB 14oz.
 \$32.95

 slow cooked, minimum order of 15 ^{GF}
 \$MP

 CUSTOM CUT STEAK.
 \$MP

 grilled or blackened and served with our Béarnaise ^{GF}
 \$46.95

 PETITE FILET W/4 SHRIMP SKEWERS.
 \$46.95

 jumbo shrimp served broiled ^{GF}
 \$29.95

 Choice of, mushroom stuffed ravioli served with a mushroom cream sauce or squash stuffed ravioli served with a sage cream sauce
 \$15.95

 chicken fingers, fresh fruit cup and french fries (no salad)
 \$15.95



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.





BEVERAGE SELECTIONS



HOUSE BRANDS	.\$7 - \$10
PREMIUM BRANDS	\$10
TOP SHELF	\$10/up
LIQUEURS & CORDIALS	\$9/up
HOUSE WINE	\$27/bottle
CHAMPAGNE	\$27/bottle
CHARDONNAY	\$27/bottle
CABERNET OR MERLOT	\$27/bottle
WHITE ZINFANDEL	\$27/bottle
WINE LIST	PRICE VARIES
DOMESTIC BEER	.\$7
IMPORTED BEER	\$8
16 GALLON KEG	
DOMESTIC BEER	\$350
PREMIUM BEER	\$400
IMPORTED BEER	\$450
CRAFT BEER	ON REQUEST
SOFT DRINKS	\$5
BOTTLED WATER	\$5
LEMONADE OR PUNCH	\$27/gal
HOT CIDER	\$30/gal
COFFEE	\$30/gal
HOT CHOCOLATE	\$30/gal



DESSERT SELECTIONS

SPECIALTY DESSERTS \$8.95/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
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

MINNESOTA

