



Events Menu

MENU TERMS

Rose Vine Hall is your venue for your event. We keep things simple to make your event seamless and memorable:

- We require only a food and beverage minimum be met. Otherwise, a room fee will be added to your final event bill. Ask your event concierge for specifics.
- Events are subject to a cancellation fee. See your event booking information for full detail of this policy.
- A guaranteed guest count and menu preorder must be provided five business days prior to your event. After this timeline, guest count may only be increased. Failure to meet this deadline will result in a 10% surcharge on the food order.
- Buffets are arranged based on number of guests. Because they are not unlimited, we suggest each guest visit the buffet once before inviting second visits.
- For seated dinner events with preordered meals, the host must provide place cards and assigned seating for all guests attending. The place cards must have clear indicators of meal choice for each guest. Speak with your event manager for more details.
- For all events, a state sales tax is applied to all food and beverages. **We do not automatically add gratuity to your event bill. However, our service team depends on tips for a significant amount of their wages. A tip estimator at eighteen and twenty percent is included in the check presenter.** Prices stated within this menu do not include applicable tax and gratuity.
- For parties that start after 3:00 p.m., your private space is set up and ready one-half hour before the event start time if communicated to the catering office. Any changes in arrival time or early arrivals for set up, decorating or A/V-equipment testing must be communicated directly to the event manager in advance. Early morning and luncheon events start at the time designated on your event contract or the time arranged with your event manager.

We're happy to create a custom menu to meet your specific event needs.

BEVERAGE SERVICES

We have many beverage-service options for your guests. Beverage purchases go towards your per-person food and beverage minimums:

Cash Bar

Guests pay for their own beverages. Guests can either pay as they order drinks or may start a tab with a debit or credit card. **Note: separate tabs for large groups do take extra time.**

Host/Open Bar

Under this arrangement, the host of the event purchases all beverages for the group. The bar can be hosted for the entire event, a set period of time, specific beverages or a set dollar amount arranged before your event with your event manager.

Drink Tickets

You can set limitations on the quantity and type of beverages consumed at your event. This is tastefully done through the usage of drink tickets. The tickets are custom-made for your event. We only charge for redeemed tickets, and after the event tab is closed, tickets cannot be used.

Host Bar and Alcohol Policy

You can set the host tab amount at the time of your event. It is important that your event manager know what the event limits are for the host tab. You can limit the host bar to domestic beer and house wine or choose to host drinks under a set dollar amount. If guests want something that is not part of the host bar offerings, they will need to pay for the sale with cash or a credit/debit card. A credit card or debit card is needed to start a tab. The bartender keeps the card until the tab is settled. **Reminder: gratuity is not included in the host tab total.**

It is illegal to bring any alcoholic beverages into Rose Vine Hall. If guests are unable to follow this law, they will be asked to surrender the substance brought in or be asked to leave the premises.

Rose Vine Hall does not serve alcohol to anyone under 21. All who wish to consume alcohol at Rose Vine Hall must present a valid form of identification upon the request of Rose Vine Hall staff. Rose Vine Hall reserves the right to refuse service of alcohol to any guest.

BEVERAGES

COFFEE AND PUNCH

Coffee Service

We set up a help-yourself, full service coffee station. Coffee is brewed fresh and served with cream, sugar and sugar substitute.

Coffee Service for up to 25 people	\$50
Coffee Service for up to 50 people	\$85
Coffee Service for up to 75 people	\$120
Coffee Service for up to 100 people	\$160
Coffee Service for 125+ people	\$195

Punch	\$25 per gallon
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Our home-mixed blend of fruit punch, orange juice, pineapple juice and Sprite to add a little kick! Served in a beautiful punch bowl display and chilled by ice with real fruit slices frozen inside (2 gallon minimum).

WINE LIST

(All bottles are 750 mL unless specified)

Calina – Chardonnay (California)	\$6 / \$19
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This chardonnay has honeysuckle and toasted vanilla oak notes. The palate is full of tropical fruit and finishes with a touch of smoke and caramel apple flavors.

Benvolio – Pinot Grigio (Italy)	\$8 / \$24
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This light and lively pinot grigio offers an aroma of vibrant grapefruit, green apple and hints of lemon. It features a crisp, fruity flavor and an undertone of minerals from the soil.

Frenzy – Sauvignon Blanc (New Zealand)	\$7 / \$21
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All a sauvignon blanc should be! Crisp, slightly dry with just the right acid balance to pair with our delicious stuffed salmon or feta sundried tomato walleye.

Snoqualmie Naked – Organic Riesling (Washington)	\$7 / \$21
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Organically grown and produced, this riesling offers bright aromas of apricots and spices—slightly sweet but not cloying.

Mad Housewife – White Zinfandel (California)	\$5 / \$16
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Made in a fruit-forward, fresh style, this white zinfandel has a subtle sweetness woven through a basket of berry flavors such as strawberry and blueberry.

Calina Cabernet – Cabernet Sauvignon (Chile)	\$6 / \$18
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Dark red in color, it features ripe blackberries, cedar, spice, vanilla and cola in the nose. A lush mid palate is backed up by firm tannins and a long finish.

Septima – Malbec (Argentina)..... \$6 / \$18

This 2009 malbec features a silky bouquet of plums, raspberries, licorice and a hint of mocha. Well balanced and bold!

Jekel – Pinot Noir (California) \$8 / \$24

This is a pure pinot noir with signature ripe black cola and a hint of spiciness in the nose. Core flavors of sherry and plum along with lush notes of wild berries and vanilla fill the mouth while the soft velvety tannins and balanced acidity keep the wine suspended in the finish.

Columbia Crest – Merlot (California) \$6 / \$18

Complex Grand Estates Merlot offers a rich aromatic profile, highlighting exceptional fruit notes. The nose is lush and the wine finishes with an exceptional velvet mouth feel.

CHAMPAGNE & SPARKLING WINE LIST (All Bottles are 750 ml)

Poema – Cava (Spain) \$20

Delicious, light and bubbly! Very easy to drink and a great food-pairing sparkling wine.

Charles de Fere Jean Louis – Brut (France) \$25

An elegant blend of rich, toasty flavors—apple, grapefruit and white peach scents mix to create a strong and complex flavor.

Non-alcoholic Sparkling Juice \$15

A sparkling juice for non-alcoholic toasts.

** Looking for something special? Just ask and we will special order it for you if available.

APPETIZERS

COLD APPETIZER TRAYS

Domestic Cheese Tray

Choose from a mixture of domestic cheeses: colby jack, Wisconsin cheddar, swiss, mozzarella and pepper jack. Upgrade (for \$25) to be served with honey and apple chutney and an assortment of crackers.

Full Tray (Serves 50 People) \$140
Half Tray (Serves 25 People) \$90

Vegetable Crudités

A seasonal assortment of fresh veggies. Possible selections include: mushrooms, cucumbers, celery, broccoli, carrots, cherry tomatoes and green and red peppers. Served with a ranch veggie dip.

Mirror Display (Serves 75 People)..... \$180
Full Tray (Serves 50 People) \$130
Half Tray (Serves 25 People) \$85

Grilled Vegetable Tray

Zucchini, squash, asparagus, green onions and baby red potatoes slices are grilled to perfection and chilled.

Mirror Display (Serves 75 People)..... \$215
Full Tray (Serves 50 People) \$145
Half Tray (Serves 25 People) \$95

Antipasto Display

A colorful assortment to include: salami, peppers, pepperoni, marinated olives, Italian pasta salad and assorted cheeses. Served with an assortment of crackers.

Mirror Display (Serves 75 People)..... \$260
Full Tray (Serves 50 People) \$185
Half Tray (Serves 25 People) \$110

COLD APPETIZER TRAYS, continued

Chips and Salsa Deluxe

Tri-colored tortilla chips surround homemade salsa, black bean salsa and guacamole.

Mirror Display (Serves to 50 People) \$130
Full Tray (Serves to 25 People) \$80

Fruit Display

Cantaloupe, honeydew melon, fresh pineapple, grapes and strawberries.

Mirror Display (Serves 75 People) \$205
Full Tray (Serves 50 People) \$145
Half Tray (Serves 25 People) \$90

Add Strawberry Cream Cheese Dip for \$15

Meats and Cheese Tray

Ham, turkey and roast beef combined with domestic cubed cheeses. Served with an assortment of crackers.

Mirror Display (Serves 75 People) \$225
Full Tray (Serves 50 People) \$165
Half Tray (Serves 25 People) \$105

Mini Deli Sandwiches

A variety of rolls are stacked with your choice of up to two of the following combinations: roast beef and cheddar, honey ham and aged swiss and smoked turkey and provolone.

Full Tray (75 Sandwiches) \$175
Half Tray (35 Sandwiches) \$105

Add sides upgrade for \$13.50: chipotle mayo, regular mayo, dijon mustard, lettuce, onion and tomato.

Baked Brie

Triple-cream brie is wrapped in a puff pastry shell and baked until golden brown. Served plain or topped with: apricot preserves, basil pesto or roasted garlic. Served with apple slices, strawberries, grapes and crackers.

Full Tray (Serves to 50 People) \$150
Half Tray (Serves to 25 People) \$95

Smoked Salmon Gravlax

Smoked Sterling Atlantic Salmon served chilled. Brushed with lemon garlic butter and dill and sided with cream cheese, chopped egg, red onion and an assortment of crackers.

Serves to 50 People \$150

COLD APPETIZER BITES

(20 Person Minimum—per person estimates are indicated.)

Shrimp Cocktail \$6.00 per person

Shrimp is poached in court bouillon, cooled and served with cocktail sauce and lemons.

(3 U16 shrimp per person)

Beef Ranch Pinwheels \$5.00 per person

Flour tortillas are stuffed with roast beef, mixed greens, minced garlic, cheddar cheese, chopped tomatoes and ranch dressing, sliced into bite-size pinwheels.

(2 pinwheels per person)

Prosciutto Wrapped Melon \$5.00 per person

Ripe, succulent melon is wrapped with prosciutto ham and sprinkled with chopped chives.

Spicy Chicken Pinwheels \$5.00 per person

Flour tortillas are stuffed with roasted chicken, garlic, onion, roasted red peppers, spinach and chipotle mayo, then cut into bite-size pinwheels.

(2 pinwheels per person)

Grilled Vegetable Skewers \$5.00 per person

Delicious perfectly grilled baby red potatoes and vegetables and fresh mozzarella are skewered and chilled. Served with garlic aioli.

(2 pieces per person)

Fresh Tomato and Basil Bruschetta ... \$5.00 per person

Traditional bruschetta served with a kiss of balsamic reduction. Served with crostini. Nice and light.

(2 pieces per person)

DIPS

(20 Person Minimum)

Roasted Red Pepper Artichoke Dip. \$5.00 per person

Fire-roasted red peppers, onions, garlic, artichoke hearts, cream and parmesan cheeses, sided with tri-color tortilla chips.

Taco Dip..... \$4.00 per person

A layer of refried beans is topped with salsa, cream cheese, shredded lettuce, chopped tomatoes, black olives, green onions and jalapenos. Surrounded by tri-color tortilla chips.

Six Cheese Dip \$5.00 per person

A delicate melted mixture of six cheeses: cheddar, swiss, mozzarella, provolone, parmesan and gorgonzola. Sided with tri-color tortilla chips.

Pepper Jack Spinach Dip..... \$5.00 per person

A zesty blend of spicy, melted pepper jack cheese, spinach and chopped tomatoes, sided with tri-color tortilla chips.

HOT PARTY FAVORITES

(20 Person Minimum—per person estimates are indicated.)

Appetizer Platter..... \$4.00 per person

An assortment of appetizers: Tex Mex queso rolls, cheese quesadillas, onion rings and mozzarella sticks. Served with BBQ sauce, marinara, salsa and cilantro sour cream.

(2–3 pieces per person)

Cocktail Sausages..... \$4.50 per person

All beef cocktail weenies are served in our tangy BBQ sauce.

(5–7 sausages per person)

Swedish Meatballs \$5.00 per person

Ground beef, pork, onions, breadcrumbs and seasoning. Served up in a rich sour cream gravy.

(2–3 meatballs per person)

Tepanyaki Beef Tidbits..... \$5.50 per person

Marinated beef tenderloin cubes are pan-seared, garnished with green onions and red peppers and served with a sweet cream-cheese dipping sauce.

(About 6 bits per person)

WARM DELIGHTS

(20 Person Minimum—per person estimates are indicated.)

Fennel Sausage Stuffed Mushrooms...\$5.00 per person

Large button mushrooms stuffed with savory fennel sausage, parmesan cheese and coriander. Sumptuous!

(2 mushrooms per person)

Bacon Cheddar Ranch Crisps..... \$4.50 per person

Puff pastry squares are topped with cheddar cheese and bacon, then baked to perfection. Drizzled with ranch dressing and sprinkled with chives to complete this tasty treat.

(2–3 crisps per person)

Baked Empanadas \$5.00 per person

Baked pastries filled with chicken, corn and pepper jack cheeses. Served with chimichurri sauce, which is a mixture of cilantro, parsley, mint, garlic and olive oil.

(2–3 pieces per person)

Pineapple Cream Cheese Wontons. \$5.00 per person

Wontons are hand-stuffed with pineapple slices and cream cheese, then fried to perfection. Served with sweet Thai chili sauce on the side.

(2–3 wontons per person)

WARM DELIGHTS, continued

Mini Reubens..... \$5.00 per person

Corned beef, sauerkraut, swiss cheese and thousand island dressing on top of mini rye party bread and warmed to perfection!

(2-3 pieces per person)

Crab Rangoon \$5.00 per person

Morsels of snow crab meat are added to cream cheese with surimi and other spices, then wrapped in a crisp spring roll. Served with sweet Thai chili sauce.

(2-3 pieces per person)

HOT SKEWERS

(20 Person Minimum—per person estimates are indicated.)

Italian Sausage Skewers..... \$5.00 per person

Grilled sausage chunks are alternated with red pepper, green pepper and onion. Served in a zesty marinara sauce.

(2 skewers per person)

Walleye Skewers..... \$6.00 per person

Beer-battered walleye fingers are deep-fried and skewered on bamboo sticks for no-mess banquet eating. Served with tartar sauce.

(2 skewers per person)

APPETIZER BUFFETS

(20 Person Minimum)

Many guests prefer we select appetizers for their event. Here are our popular choices:

Appetizer Buffet I..... \$14.25 per person

Vegetable Crudités Tray
Fruit and Cheese Display
Appetizer Platter
Six Cheese Dip OR Taco Dip
Chips and Salsa

Appetizer Buffet II..... \$15.75 per person

Vegetable Crudités Tray
Fruit and Cheese Display
Spicy Chicken OR Beef Ranch Pinwheels
Roasted Red Pepper Artichoke Dip OR Six Cheese Dip
Chips and Salsa
Walleye OR Chicken Skewers (Choose two flavors: Louisiana, Tangy BBQ, Teriyaki, Jamaican)

Fried Cheese Ravioli..... \$5.00 per person

Creamy mozzarella blended with parmesan and ricotta cheeses, coated with coarsely ground italian, garlic and parsley spiced bread crumbs. Served with marinara sauce on the side.

(2-3 pieces per person)

Chicken Skewers \$5.00 per person

A crispy, breaded chicken breast is placed on skewers and dipped in your choice of two sauces: Tangy, BBQ, Jamaican Jerk, Teriyaki, Louisiana.

(2 skewers per person)

Sugar Cane Shrimp Skewers..... \$6.00 per person

Five U30 shrimp are threaded on a sweet sugar cane skewer and sautéed until golden. Served with cocktail sauce on the side.

(1 skewer per person)

Chicken Satays \$5.00 per person

Grilled chicken strips threaded onto a skewer make a healthy party option! Served with sweet Thai chili sauce on the side.

(2 skewers per person)

Deluxe Appetizer Buffet \$18.50 per person

Vegetable Crudités and Cheese
Spicy Chicken OR Beef Ranch Pinwheels
Swedish Meatballs OR Cocktail Sausages
Walleye OR Chicken Skewers (Choose two flavors: Louisiana, Tangy BBQ, Teriyaki, Jamaican)
Roasted Red Pepper Artichoke Dip OR Six Cheese Dip
Appetizer Platter

Ultimate Appetizer Buffet \$23.00 per person

Combo Vegetable Crudités and Antipasto Display
Fruit and Cheese Display OR Baked Brie
Mini Deli Sandwiches (Choose two: ham, turkey, or roast beef)
Swedish Meatballs OR Crab Rangoon
Walleye OR Chicken Skewers (Choose two flavors: Louisiana, Tangy BBQ, Teriyaki, Jamaican)
Roasted Red Pepper Artichoke Dip OR Six Cheese Dip
Assorted Cookies and Bars OR Baby Cheesecakes

(Includes iced tea, lemonade and soda.)

BREAKFAST AND SNACK OPTIONS

(20 Person Minimum. Can be customized—just ask!)

Basic Boardroom \$10.95 per person

Breakfast Pastries
Assorted Muffins
Croissants and Jelly
Seasonal Fresh Fruit
Regular and Decaffeinated Coffee
Fruit Juice and Water

Boardroom Deluxe..... \$14.95 per person

Cheese and Egg Scramble
Breakfast Potatoes
Bacon and Sausage
Seasonal Fresh Fruit
Toast
Regular and Decaffeinated Coffee
Fruit Juice and Water

Crème Brulee French Toast \$16.00 per person

À LA CARTE OPTIONS

(20 person minimum for food items.)

Assorted Muffins \$2.25 per person

Banana, blueberry and apple.

Bagels..... \$2.00 per person

Served with cream cheese and jelly.

Breakfast Pastries \$2.25 per person

Medium-sized raspberry, apple, cheese, and plain breakfast pastries. (2 pastries per person)

Croissants.....\$2.00 per croissant

Flaky croissants served with assorted jelly.

Ham and Cheese Scramble..... \$2.75 per person

Bacon and Sausage \$3.00 per person

SNACKS

(20 Person Minimum, price listed per person.)

Peanut Butter and Jelly Sandwiches.....\$2.00

Cookies and Milk.....\$2.25

Pretzels or Snack Mix\$2.00

Popcorn\$2.50

Soft Pretzels with Cheese.....\$3.00

Pizzas \$13.95 (per pizza)

Fresh Fruit Assortment \$2.50 per person

Assorted Juices \$2.25 per person

**Bottomless Sodas,
Lemonade, Iced Tea** \$2.50 per person

Yogurt..... \$2.50 per person

Bottled Fiji Water\$2.00 per bottle

Hot Tea \$2.25 per person

MEETING BREAKS

(20 Person Minimum)

Sweets and Salts \$6.25 per person

Snack Mix or Pretzels
Fresh Fruit Kabobs
Assorted Cookies and Bars
Assorted Sodas

Afternoon Snack..... \$8.25 per person

Fresh Fruit Kabobs
Assorted Crackers
Cubed Cheeses and Meats
Assorted Cookies and Bars
Assorted Sodas

Health Nut \$9.25 per person

Fresh Fruit Kabobs
Vegetable Crudités and Ranch
Mixed Nuts
Assorted Juices

COMPLETE BUFFET OPTIONS

(20 Person Minimum)

Buffets include complimentary sodas, lemonade and iced tea. We can customize a buffet to suit your group; just ask!

Burger Buffet \$15.50 per person

Our signature American burgers are served with the following toppings: assorted cheeses, lettuce, tomato, raw onion, pickles, sesame seed buns, sautéed mushrooms, onions and bacon. Includes chips and a cole slaw. All \$1.75 per person for a house salad with ranch dressing.

Chicken Sandwich Buffet \$15.50 per person

Marinated, grilled chicken breasts served with assorted cheeses, lettuce, tomato, raw onion, pickles, sesame seed buns, sautéed mushrooms, onions and bacon. Includes chips and a Caesar salad.

Turkey Burger Buffet..... \$15.50 per person

Turkey burgers are grilled and served with assorted cheeses, lettuce, tomato, raw onion, pickles, sesame seed buns, sautéed mushrooms, onions and bacon. Includes fries and a Caesar salad.

(Combine with the Burger or Chicken Buffet for \$16.50 per person.)

Build-Your-Own Taco Bar \$16.00 per person

Make your own tacos with all the right fixings for a fiesta! Flour tortillas, corn shells, shredded chicken, ground beef, fajita vegetable mix, refried beans, Spanish rice, diced tomatoes, onions, lettuce, cilantro sour cream, shredded cheddar, salsa and guacamole.

Add chili con queso and tortilla chips for \$1.50 per person!

Pasta Buffet \$16.00 per person

Penne pasta and fettuccine are tossed lightly in olive oil and salt, then served with your choice of two pasta sauces: marinara, marinara with meatballs, marinara with meat sauce, black pepper alfredo or black pepper alfredo with chicken. Includes garlic bread, Caesar salad and fresh grated parmesan cheese.

Deluxe Pasta Buffet \$22.00 per person

Three delectable pastas on one buffet! Meat lasagna, chicken fettuccine alfredo and our vegetarian homemade manicotti. Includes garlic bread, Caesar salad and fresh grated parmesan cheese.

Salad Buffet..... \$14.00 per person

Fresh mixed greens, diced tomatoes, cucumbers, shredded carrots, mushrooms, chopped eggs, red onion, shredded cheddar and mozzarella cheeses, crumbled bacon, chopped turkey, chopped ham, croutons, assorted dressings and pasta salad. Includes an assortment of rolls and butter.

Deli Sandwich Buffet \$15.50 per person

An assortment of deli meats, sesame seed buns, croissants and artisanal bread is served up so that you can build your own sandwich. We set up cheeses, lettuce, tomato, onions and all of the necessary condiments. Served with potato chips and a house salad with ranch.

(Add chicken or tuna salad for \$1.50 per person)

Add chicken wild rice or the soup of the day to any of the above buffets for \$3.25 per person.

SALAD AND PIZZA BUFFET

(20 Person Minimum)

\$15.00 per person

For up to 25 People

Select three types of pizza (can combine signature and build-your-own pizzas) and add one of the below salads.

For up to 30 People

Select five types of pizza (can combine signature and build-your-own pizzas) and add two of the below salads.

This buffet is not recommended for groups of 30 or more.

Pizza Buffet includes complimentary sodas, lemonade and iced tea.

SALADS

Caesar Salad

Caesar dressing, garlic croutons, aged parmesan cheese, fresh romaine.

House Greens Salad

Mixed greens, red onions, cherry tomatoes and parmesan cheese are topped with croutons and served with ranch dressing on the side.

SIGNATURE PIZZAS

Straight Up Sausage

Italian sausage, mozzarella cheese and marinara sauce.

Classic Pepperoni

Tangy pepperoni, mozzarella cheese and marinara sauce.

Thai Chicken Pizza

Sweet Thai chili sauce, roasted chicken, carrots, snow peas and red peppers.

Athenian Chicken Pizza

Alfredo sauce, mozzarella cheese, roasted chicken, sun-dried tomatoes, calamata olives and basil.

Our bars (buffet style) are based upon the number of guests attending your event.

Per health code, we cannot box up buffet items for take out.

Kids 3 to 12 years old are half price.

Northern Italian Pizza

Prosciutto ham, Italian sausage, mozzarella cheese, fresh basil and oregano.

Hawaiian Pizza

Your traditional Hawaiian experience: melted mozzarella, pineapple and ham with marinara sauce. Aloha!

Chicken Alfredo Pizza

Alfredo sauce, mozzarella cheese, roasted chicken and broccoli.

Veggie Delight

Ma said eat your veggies! Bell peppers, black olives, onions, mushrooms and mozzarella.

BUILD YOUR OWN BUFFETS

Carving stations are an elegant feature to your event and are an ideal addition to an appetizer buffet or as a primary meal. Carving stations include a carving chef who carves until all have been through the buffet.

(20 Person Minimum)

Buffet includes your choice of salad, main entree, vegetable and choice of potato. Includes complimentary soda, iced tea and lemonade.

One entree\$26.00 per person

Two entrees\$29.00 per person

Carving Station Options

- Ham with Sweet and Sour Sauce
- Roasted Turkey Breast with Gravy and Cranberry Sauce
- Roasted Pork Tenderloin with Gravy and Cranberry
- Center Cut Sirloin with Horseradish Cream and Au Jus
- Prime Rib with Horseradish Cream and Au Jus (\$5.00 extra per person)

—OR—

Individual Buffet Options

- Seared Chicken Parmesan with Herbed Cream Sauce
- Chicken Florentine with Spinach Lemon Butter Sauce
- Stuffed Salmon with Herbed Cream Sauce
- Stuffed Walleye with Herbed Lemon Cream Sauce
- Portobello Stuffed Mushrooms

Salad Choices (Choose 1)

House Greens: mixed greens, onions, cherry tomatoes, parmesan cheese, croutons. Served with ranch dressing and French bread garlic rounds.

Caesar: Fresh romaine, homemade garlic croutons, aged parmesan crisps, and Caesar dressing. Served with French bread garlic rounds.

Strawberry: Sliced strawberries and red onions are tossed with fresh spinach and honey mustard dressing. Served with French bread garlic rounds.

Add \$1.00 per person

Chinese Salad

Fresh iceberg lettuce, carrots, red cabbage, shoestring potato sticks, green onions and sesame-lime dressing. Served with French bread garlic rounds.

Add \$1.75 per person

Vegetable (Choose 1)

- Sautéed Vegetable Medley
- Green Bean Casserole
- Sautéed Green Beans
- Corn

Potato (Choose 1)

- Au Gratin Potatoes
- Seasoned Baby Red Potatoes
- Baked Potato
- White Cheddar Mashed Potatoes

SIT DOWN OPTIONS

Select two entrees for your group. Three to five entrees are allowed with a 10% increase in price.

Please inquire about options for food allergies or special meal needs. Includes soda, iced tea and lemonade.

Preorder needed five business days prior to event.

Add an additional side for \$2.50 per person.

SALADS

Choose one of the listed starter salads. Salads are served with lightly toasted garlic French bread rounds.

House Greens Salad

Mixed greens, onions, tomatoes, parmesan cheese and croutons, served with ranch dressing.

Caesar Salad

Romaine lettuce, parmesan cheese and croutons tossed in a Caesar dressing.

Chinese Salad

Shredded iceberg lettuce tossed with carrots, green onions, red cabbage, shoestring potato sticks and a sesame-lime dressing.

Add \$1.75 per person

Strawberry Salad

Sliced strawberries and red onions are tossed in fresh spinach and served with honey mustard dressing.

Add \$1.00 per person

BEEF

All beef entrees are served with baby red potatoes and asparagus.

Steak House Style Prime Rib \$35.00

14-ounce cut of prime rib smoked and slow cooked for hours until tender.

Top Sirloin \$28.00

A 10-ounce top sirloin is char-grilled and topped with bleu cheese garlic butter.

T-Bone Steak.....\$36.00

A 16-ounce T-bone steak is char-grilled to perfection!

Surf and Turf \$35.50

An 8-ounce filet topped with hollandaise sauce is served with a sugar cane shrimp skewer (5 sautéed U30 shrimp).

8 oz. Filet..... \$33.00

An 8-ounce filet topped with homemade béarnaise sauce, seasoned baby red potatoes and a sautéed vegetable medley.

Gluten Free Top Sirloin..... \$28.00

A 10-ounce top sirloin is char-grilled and served with roasted red pepper butter.

FISH

All fish entrees are served with mashed potatoes and vegetable medley.

Feta and Sun-Dried Tomato Stuffed Walleye.....\$28.00

Our 9-ounce walleye filet, stuffed with feta cheese and sun-dried tomatoes, is pan fried.

Shrimp Fettuccine \$23.00

A delicious combination of sautéed shrimp, snow peas, mushrooms and fettuccine noodles tossed in a parmesan cream sauce.

Ahi Tuna with Papaya Salsa..... \$25.00

Our 7-ounce Ahi tuna filet is grilled and topped with papaya salsa, served with coconut, jasmine rice and a mango vegetable medley.

Gluten-Free Walleye..... \$28.00

Dusted with cajun spice and served with baby red potatoes and asparagus.

Stuffed Atlantic Salmon \$26.00

A 7-ounce Atlantic grilled salmon filet stuffed with cream cheese, mushroom, onions and topped with a herbed cream sauce.

CHICKEN AND PORK

All chicken entrees are served with mashed potatoes and vegetable medley. All pork entrees are served with baby red potatoes and asparagus.

Chicken Florentine \$25.00

A pan-seared chicken breast is topped with a delectable spinach-lemon butter sauce.

Seared Chicken Parmesan \$25.00

A tender chicken breast crusted with aged parmesan cheese and rapidly seared until golden brown. Served with a light herbed cream sauce.

Chicken Marsala..... \$25.00

A chicken breast is lightly breaded and drizzled with a marsala wine sauce, mushrooms and onions.

Chicken Fettuccine Alfredo \$23.00

Fettuccine noodles, snow pea pods and mushrooms tossed in an alfredo cream sauce and topped with a grilled chicken breast and parmesan cheese.

Roasted Pork Tenderloin \$26.00

Seasoned, slow-roasted pork tenderloin is served with homemade pork gravy, just like grandma's!

Stuffed Pork Chops \$26.00

Two char-grilled 10-ounce pork chops stuffed with golden raisins, cornbread and apples.

VEGETARIAN

Vegetarian Stuffed Portobello Mushrooms... \$23.00

Jumbo portobello mushroom caps stuffed with Boca meat, feta cheese and sun-dried tomatoes. Served with sautéed vegetables and white cheddar mashed potatoes.

Veggie Alfredo \$21.00

Carrots, snow peas and mushrooms tossed in our delectable Alfredo cream sauce served over fettuccine noodles.

Manicotti..... \$21.00

Fresh pasta tubes hand stuffed with ricotta, mozzarella, and parmesan cheeses. Baked in marinara sauce and finished with more melted mozzarella.

Gluten-Free Brown Rice Pasta..... \$21.00

Vegetable medley, fresh cut herbs and savory homemade marinara.

Upgrade Your Starch

Build-your-own baked or mashed potato buffet for an upcharge of \$1.95 per person.

We serve up the potatoes, and you add the toppings. Ingredients include:

Sour Cream	Steamed Broccoli
French Fried Onions	Butter
Bleu Cheese Crumbles	Bacon Bits
Cheddar Cheese	Chives

DESSERTS

Desserts are the perfect way to end your dining experience. All desserts have a 20 person minimum.

BUFFET OR FAMILY STYLE

Assorted Baby Cheesecakes \$5.00 per person

An assortment of bite-size, fluffy cheesecakes. Flavors include chocolate cappuccino, silk tuxedo, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond.

(2 cheesecakes per person)

Chocolate Dipped Desserts..... \$6.00 per person

White and dark milk chocolate hand-dipped strawberries, cookies and pretzel rods add a delectable end to any meal!

(2–3 pieces per person)

Assorted Cookie and Bar Selection \$4.00 per person

An array of sugar and chocolate chip cookies, paired with assorted bars (lemon with powdered sugar, raspberry, caramel oatmeal and seven-layer).

(2 per person)

Mini Brownie Platter \$5.00 per person

An assortment of delicious mini brownies. Small bite-sized pieces—a great way to get a nibble of yummy chocolate.

(2–3 per person)

INDIVIDUAL DESSERTS

Chocolate Lava Cake \$7.00 per piece

A luscious chocolate cake covered in chocolate icing and filled with a dark chocolate truffle. Served warm for a chocolate explosion.

Tiramisu..... \$7.00 per piece

Lady finger cookies soaked in espresso and coffee liqueur, topped with mascarpone cheese and pure whipped cream and lightly dusted with cocoa.

Cheesecake Xango \$7.00 per serving

Chef Luis' specialty! Cheesecake wrapped in a tortilla, fried until golden and dusted with cinnamon sugar!

SPECIALTY CAKES

Rose Vine Hall partners with Buttercream Cakes & Desserts to provide delicious additions to your event. Please mention our location when ordering your dessert from Buttercream. We will add your order to your event bill at Rose Vine Hall and happily waive the cake fee. Delivery is available for \$25.

For more information, please contact Buttercream at:

www.buttercream.info
St. Paul location—651.642.9400

Special occasion cakes from other Minnesota-licensed bakeries may be brought in to Rose Vine Hall for a fee of \$1 per person served (or \$0.50 per cupcake). The Rose Vine Hall Staff will provide plates and utensils, cut your cake and serve it to your guests.