

Rose Vine Hall Banquet Center

Events Menu

Fall 2009/Winter 2010

Menu Terms

At Rose Vine Hall Banquet Center we host great events. We keep the planning simple and make your event memorable. To provide the best possible service:

- ◆ A guest and food and beverage minimum must be met to avoid the addition of a "room fee" on to your final bill. Ask your event manager for specific details.
- ◆ Groups with pre-ordered food will be subject to a \$220 cancellation fee should they cancel 3 days or less prior to event. "Day of" parties that cancel or fail to show will be charged the full amount of pre-ordered food, tax and gratuity charges. Fee will be charged to the credit card secured at the time of booking. See Event Booking Information for full detail of this policy.
- ◆ A guaranteed guest count and menu pre-order must be given five business days prior to your event. After this timeline, guest count can only increase. Failure to meet this deadline will result in a 10% surcharge on entire food order.
- ◆ For sit down dinner events with pre-ordered 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 planner for more details.
- ◆ For all events, a state sales tax and an 18% gratuity are applied to all food and beverage. State law requires a 1% tax be added on to gratuities. **Prices stated within this menu DO NOT include applicable tax and gratuity.**
- ◆ For parties that start after 3 pm, your private space is set up and ready 1/2 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 testing A/V equipment must be communicated directly with 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 planner.

Our Event Menu Changes on a Seasonal Basis. We Honor Menu Items and Pricing For Events Occurring Within the Time Frame Indicated on the Upper Right-Hand Date.

We're Always More Than Happy To Create A Custom Menu Should You Have Specific Requests.

Beverage Service

Beverage service for your guests can be done many ways.
Beverage purchases do go towards your per person food and beverage minimum fee.

Cash Bar

Guests pay for their own beverages. Guests either pay as they order drinks or they may start a tab with a credit card. Doing separate tabs for large groups does 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, certain beverages, or a set dollar amount arranged before your event with your event planner

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 can not be used.

Beverage Estimates

Rail Brand Liquor	\$4.00	Call Brand Liquor	\$4.50	Premium Liquor	\$5.50	Super Premium Liquor	\$6.50
Domestic Bottle	\$3.50	Imported Bottles	\$4.50	Import Pint Beer	\$5.00	Domestic Pint Beer	\$4.00

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 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 Staff. Rose Vine Hall reserves the right to refuse service of alcohol to any guest.

Cocktail Packages

An excellent way to keep within budget, yet provide guests with an ample beverage selection is to select one of our beverage packages.

Package One \$12 / person / hour

House Brand Liquors, Domestic Beer, Mad Housewife Cabernet Sauvignon, Screw Kappa Nappa Chardonnay, and Assorted Sodas.

Package Two \$15 / person / hour

House and Call Brand Liquors, Domestic & Import Beer, Mad Housewife Cabernet Sauvignon, Screw Kappa Nappa Chardonnay, Gazla Vinho Verde, Xplorador Malbec, and Assorted Sodas.

Package Three \$19 / person / hour

House, Call, Premium, & Super Premium Brand Liquors, Domestic & Import Beer, All Wines, and Assorted Sodas.

Coffee & 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	\$40	Coffee Service for up to 50 people	\$75
Coffee Service for up to 75 people	\$110	Coffee Service for up to 100 people	\$150
		Coffee Service for 125+ people	\$185

Punch

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.

\$25 per gallon (2 gallon minimum)

Wine List (All Bottles Are 750 mL Unless Specified)

Novellum Chardonnay (France) ~~\$7~~ / ~~\$22~~

A nice, un-oaked French Chardonnay that will go well with a variety of food options. A “classic chardonnay” is the best way to describe the bouquet with pear, melon, apple and strawberry notes.

Screw Kappa Napa - Chardonnay (California) ~~\$4~~ / ~~\$13~~

This chardonnay has honeysuckle and toasted vanilla oak notes. The palate is full of tropical fruit while finishing with a touch of smoke and caramel apple flavors.

2005 Tamas Estates - Pinot Grigio (Italy) ~~\$7~~ / ~~\$22~~

The 2005 vintage of Tamas Estates Pinot Grigio has an aroma of vibrant grapefruit, green apple and hints of lemon. With a crisp, fruity flavor and an undertone of minerals from the soils of the Monterey region.

Gazla - Vinho Verde (Portugal) ~~\$5~~ / ~~\$16~~

Very refreshing lemon and other citrus flavors with just a hint of fizz. Created in 1984, it is a light, fresh and versatile wine, with fruity bouquet and flavor.

Blue Fish - White Riesling (Germany) ~~\$7~~ / ~~\$22~~

What a catch! This mildly sweet Riesling from Germany's Pfalz Region is complimented with apple and citrus overtones giving it a refreshing character.

Leaping Horse - White Zinfandel (California) ~~\$5~~ / ~~\$16~~

Made in a fruit-forward, fresh style, has a subtle sweetness woven through a basket of berry flavors such as strawberry and blueberry.

2003 Vega Del Rio - Rioja (Spain) ~~\$5~~ / ~~\$16~~

With a brilliant ruby color and a hint of purple, this young fruity wine explodes with luscious cherries and raspberries, tempered by soft tannins from the small percentage of Mazuelo grapes blended in the wine.

2005 Mad Housewife - Cabernet Sauvignon (California) ~~\$4~~ / ~~\$13~~

Ripe cherries, mint, and mocha characterize this soft, beautiful expression of the grape. The bouquet offers an explosion of sweet preserves while the palate is delighted with the smooth, lush sensations of silky Cabernet.

Alto Almanzora Este (Spain) ~~\$7~~ / ~~\$22~~

Deep purple in color it offers up a kinky, full-blown nose of smoke, spice box, and wild blueberry. Ripe, succulent, and layered, this bargain-priced, hedonistic effort totally over-delivers. Outstanding ripeness and concentration, with notes of black cherry, black currants, mocha and a savory coffee note.

Fonterutoli Badiola - Sangiovese Merlot (California) ~~\$7~~ / ~~\$22~~

This 2003 Badiola is a thoroughly modern little gem made from 75% Sangiovese, 15% Merlot, and 10% Cabernet Sauvignon. Lovely notes of cherries and plums with light to mid tannin levels give it the feel of a more expensive wine.

2005 Cycles Gladiator - Pinot Noir (California) ~~\$7~~ / ~~\$22~~

This is pure Pinot Noir with signature ripe black cola and a hint of spiciness on the nose. Core flavors of cherry and plum along with silky notes of wild berries and vanilla fill the mouth while the soft, velvety tannins and balanced acidity keeps the wine suspended into the finish.

2003 Xplorador - Malbec (Argentina) ~~\$5~~ / ~~\$16~~

Xplorador's Malbec grapes are grown in the Lujan de Cuyo section of Argentina's Mendoza wine region. Originally from Bordeaux, the Malbec grapes thrive in Mendoza and produce luscious wines that are full of fruit flavor.

2006 Banfi Bell'agio Chianti Wicker (Italy) 1.5 Liter ~~\$42~~

Ruby red with patches of purple, this wine is full and reminiscent of violets. Dry, smooth, zesty notes of cherry and berry fruit. Ideal with pastas and cheeses.

Champagne & Sparkling Wine List (All Bottles are 750 mL)

Chateau Elysees Extra Dry NV (California) ~~\$15~~

An extra dry sparkling wine.

Cinzano Asti Sparkling Wine (Piedmonte, Italy) ~~\$20~~

A sweet & fruity sparkling wine produced from the white Muscat grape in the DOCG area of Asti.

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 taste.

Non-alcoholic Sparkling Juice ~~\$15~~

A sparkling juice for non-alcoholic toasts.

Cold Appetizer Trays

Domestic or Imported Cheese Tray

Choose from a mixture of domestic cheeses, Colby Jack, Wisconsin Cheddar, Swiss, Mozzarella and Pepper jack, or imported Cheeses of Brie, Havarti, Gouda, and sharp cheddar. Served with honey and apple chutney and an assortment of crackers.

Full Tray (Serves 50 People)	\$115/\$130
Half Tray (Serves 25 People)	\$65/\$80

Vegetable Crudité's

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

Mirror Display (Serves 75 People)	\$145
Full Tray (Serves 50 People)	\$100
Half Tray (Serves 25 People)	\$55

Grilled Vegetable Tray

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

Mirror Display (Serves 75 People)	\$180
Full Tray (Serves 50 People)	\$110
Half Tray (Serves 25 People)	\$60

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)	\$230
Full Tray (Serves 50 People)	\$155
Half Tray (Serves 25 People)	\$80

Chips & Salsa Deluxe

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

Mirror Display (Serves to 50 People)	\$95
Full Tray (Serves to 25 People)	\$50

Fruit Display

Cantaloupe, honey dew melon, fresh pineapple, grapes, and strawberries paired served with assorted crackers.

Mirror Display (Serves 75 People)	\$170
Full Tray (Serves 50 People)	\$115
Half Tray (Serves 25 People)	\$60

Add Strawberry Cream Cheese Dip for \$15

Meats & Cheese Tray

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

Mirror Display (Serves 75 People)	\$190
Full Tray (Serves 50 People)	\$130
Half Tray (Serves 25 People)	\$70

Mini Deli Sandwiches

Small rolls are stacked with **your choice of up to two of the following combinations**: Roast beef, cheddar & chipotle mayonnaise; Honey ham, aged Swiss and dijonaise; Smoked turkey, provolone & mayonnaise.

Full Tray (75 Sandwiches)	\$140
Half Tray (35 Sandwiches)	\$70

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)	\$120
Half Tray (Serves to 25 People)	\$65

Smoked Salmon Gravlox

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	\$120
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Cold Appetizer Bites

(20 Person Minimum - "Per Person" Estimates Are Indicated)

Shrimp Cocktail

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

\$4.00 Per Person

3 U-16 shrimp per person

Beef Ranch Pinwheels

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

\$3.00 Per Person (2-3 pinwheels per person)

Caprese Skewers

Grape tomatoes, fresh basil and mozzarella are alternated on a skewer and then drizzled with a balsamic reduction.

\$3.25 Per Person (2 skewers per person)

Spicy Chicken Pinwheels

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

\$3.00 Per Person (2-3 pinwheels per person)

Cucumber Rondelles

Herbed cream cheese is spread on party rye bread and topped with a cucumber and dill sprig. Dainty!

\$3.00 Per Person (2-3 pieces per person)

Chicken OR Shrimp Salad Crostini

Homemade chicken OR shrimp salad is spread on top of toasted French bread rounds.

\$3.00 Per Person (2-3 pieces per person)

Dips (20 Person Minimum)

Roasted Red Pepper Artichoke Dip

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

\$3.00 Per Person

Taco Dip

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.

\$3.00 Per Person

6 Cheese Dip

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

\$3.00 Per Person

Pepper Jack Spinach Dip

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

\$3.00 Per Person

Hot Party Favorites

(20 Person Minimum - "Per Person" Estimates Are Indicated)

Appetizer Platter

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.

\$3.25 Per Person (2-3 pieces per person)

Cocktail Sausages

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

\$2.75 Per Person (5-7 sausages per person)

Swedish Meatballs

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

\$3.25 Per Person (2-3 meatballs per person)

Tepanyaki Beef Tidbits

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

\$3.75 Per Person (about 6 bits per person)

Warm Delights

(20 Person Minimum - "Per Person" Estimates Are Indicated)

Assorted Petite Quiches

An assortment that includes the classic quiche Lorraine, Spinach, Herb Cheese, and zesty Cajun Shrimp. Made with fresh half and half cream, all natural Swiss cheese, and real bacon and shrimp.

\$3.25 Per Person
2-3 quiches per person

Bacon Cheddar Ranch Crisps

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.

\$2.75 Per Person
2-3 crisps per person

Mini Rachels

Sliced roast turkey, Swiss cheese, sauerkraut, and Ranch dressing served warm atop a slice of party rye bread.

\$3.00 Per Person
2-3 pieces per person

Prosciutto Wrapped Asparagus

Two roasted asparagus spears are wrapped in prosciutto ham stuffed with herbed cream cheese.

\$3.75 Per Person
1 bundle per person

Mini Reubens

Corned beef, sauerkraut, Swiss cheese and Thousand Island Dressing on top of mini rye party bread and warmed to perfection!

\$3.00 Per Person
2-3 pieces per person

Crab Rangoon

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.

\$3.25 Per Person
2-3 pieces per person

Fried Cheese Ravioli

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.

\$3.00 Per Person
2-3 pieces per person

Pineapple Cream Cheese Wontons

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

\$3.00 Per Person
2-3 wontons per person

Hot Skewers

(20 Person Minimum—Per Person Estimates Are Indicated)

Italian Sausage Skewers

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

\$3.25 Per Person (2 skewers per person)

Walleye Skewers

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

\$3.25 Per Person (2 skewers per person)

Chicken Skewers

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

\$3.25 Per Person (2 skewers per person)

Sugar Cane Shrimp Skewers

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

\$3.00 Per Person (1 skewer per person)

Chicken Satays

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

\$3.25 Per Person (2 skewers per person)

Appetizer Buffets

(20 Person Minimum)

We Are Often Asked to Make Appetizer Selections for Our Guests.
Here Are Our Popular Choices!

Appetizer Buffet I

Vegetable Crudités Tray
Fruit & Cheese Display
Appetizer Platter
Six Cheese Dip **OR** Taco Dip
Chips and Salsa
\$9.95 Per Person

Appetizer Buffet II

Vegetable Crudités Tray
Fruit & 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)
\$11.25 Per Person

Deluxe Appetizer Buffet

Vegetable Crudités Tray
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
\$14.50 Per Person (Includes Sodas, Iced Tea, & Lemonade)

Ultimate Appetizer Buffet

Combo Vegetable Crudités & Antipasto Display
Fruit & 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 & Bars **OR** Baby Cheesecakes
\$18.75 Per Person (Includes Sodas, Iced Tea, & Lemonade)

Breakfast Options & Buffets

(20 Person Minimum. Can Be Customized - Just Ask!)

Basic Boardroom

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

\$9.50 Per Person

Boardroom Deluxe

Ham, Cheese & Egg Scramble
Breakfast Potatoes
Bacon and Sausage
Seasonal Fresh Fruit
Pancakes
Regular & Decaffeinated Coffee
Fruit Juice & Water

\$13.75 Per Person

Ala Carte Options

(20 person minimum for food items)

Assorted Muffins

Medium size banana, blueberry, and apple muffins. 2 muffins/person
\$2.25 per person

Breakfast Pastries

Medium size raspberry, apple, cheese, and plain breakfast pastries. 2 pastries/person
\$2.25 per person

Ham & Cheese Scramble

\$2.75 per person

Fresh Fruit Assortment

\$2.50 per person

Bottomless Sodas, Lemonade, Iced Tea

\$2.50 per person

Bottled Fiji Water

\$2.00 per bottle

Bagels

Chef's choice of bagels—plain, wheat, or cinnamon raisin. Served with assorted cream cheeses and jelly.
\$2.00 per bagel

Croissants

Flaky croissants served with assorted jelly.
\$2.00 per croissant

Bacon & Sausage

\$3.00 per person

Assorted Juices

\$2.25 per person

Yogurt

\$2.50 per person

Hot Tea

\$2.25 per person

Meeting Breaks (20 Person Minimum)

Sweets and Salts

Snack Mix or Pretzels
Fresh Fruit Kabobs
Assorted Cookies and Bars
Assorted Sodas
\$5.25 per person

Afternoon Snack

Fresh Fruit Kabobs
Assorted Crackers
Cubed Cheeses and Meats
Assorted Cookies and Bars
Assorted Sodas
\$7.25 per person

Health Nut

Fresh Fruit Kabobs
Vegetable Crudites & Ranch
Mixed Nuts
Assorted Juices
\$8.25 per person

Snacks (20 Person Minimum, price listed per person)

Peanut Butter & Jelly Sandwiches	\$2.00	Cookies & Milk	\$1.75
Pretzels or Snack Mix	\$1.75	Popcorn	\$2.50
Soft Pretzels with Cheese	\$2.50	Pizzas	\$12.95 (per pizza)
Fresh Fruit Kabobs	\$2.50	Quesadillas	\$2.75

Complete Buffet Options

(20 Person Minimum)

Burger Buffet

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 fries and a Caesar salad.

\$13.25 Per Person

Chicken Sandwich Buffet

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

\$13.25 Per Person

Variety is the Spice of Life! Do a Chicken & Hamburger Buffet for \$13.75 Per Person!

Turkey Burger Buffet

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.

\$12.75 Per Person (Combine with the Burger or Chicken Buffet for \$13.50 per person)

Build Your Own Taco Bar

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.

\$12.50 Per Person

Add Chili Con Queso and Tortilla Chips for \$1.50 per Person!

Pasta Buffet

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.

\$12.50 Per Person

Deluxe Pasta Buffet

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.

\$17.50 Per Person

Salad Buffet

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.

\$12.75 Per Person

Deli Sandwich Buffet

An assortment of deli meats, sesame seed buns, croissants and artistry 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, Caesar salad, and an assortment of cookies.

\$12.25 Per Person (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/person

The Above Buffets Include Complimentary Sodas, Lemonade and Iced Tea

Salad & Pizza Buffet (20 Person Minimum)**\$11.75 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 50 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 50 or More**Salads*

Caesar Salad Caesar dressing, garlic croutons, aged parmesan cheese, all over fresh romaine.	Black 'n Bleu Salad Bleu cheese crumbles, hazelnuts, smoked bacon, chopped egg blended with bleu cheese dressing.
House Greens Salad Mixed greens, red onions, cherry tomatoes, and parmesan cheese are topped with croutons and served with Ranch dressing on the side.	Chop Salad Iceberg lettuce, balsamic vinaigrette, roasted chicken, chopped bacon, mozzarella cheese, diced tomatoes and fried wontons.

Signature Pizzas

Straight Up Sausage Italian sausage, mozzarella cheese, & marinara sauce.	Classic Pepperoni Tangy pepperoni, mozzarella cheese, & marinara sauce
Thai Chicken Pizza Sweet Thai chili sauce, roasted chicken, carrots, snow peas, red peppers.	Northern Italian Pizza Proscuitto Ham, Italian sausage, mozzarella cheese, fresh basil and oregano.
Athenian Chicken Pizza Alfredo sauce, mozzarella cheese, roasted chicken, sun-dried tomatoes, Calamata olives and basil.	
Hawaiian Pizza Your traditional Hawaiian experience: melted mozzarella, pineapple, and ham with marinara sauce. Aloha!	

Build Your Own Pizzas

Start your pizza with house spicy marinara and mozzarella cheese. Add any of the below ingredients:

Sausage	Roasted Chicken	Bacon	Proscuitto	Sun Dried Tomato	Red Onion	Black Olives
Jalapenos	Pepperoni	Roasted Red Pepper	Green Peppers	Mushrooms	Garlic	Crumbled Bleu Cheese

Pizza Buffet Includes Complimentary Sodas, Lemonade and Iced Tea

Build Your Own Buffets (20 Person Minimum)

Carving stations add a "Wow" factor 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.

Build Your Own Buffet: Buffet includes your choice of salad, main entree, vegetable and choice of potato or rice. Choose 1 entree for \$18.25 per person or 2 entrees for \$20.50 per person. Prime Rib is \$23.50 per person for 1 or 2 entrée selections.

Salad Choices (Choose 1)

House Greens - Mixed greens, onions, cherry tomatoes, parmesan cheese, croutons. Served with Ranch dressing and 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

Caesar - Fresh Romaine, homemade garlic croutons, aged parmesan crisps, and Caesar dressing. Served with French Bread Garlic Rounds.

Chinese Salad - Fresh Iceberg lettuce, carrots, red cabbage, shoestring potato sticks, green onions and sesame-lime dressing. Served with French Bread Garlic Rounds.
Add \$1.00 per person

Carving Station Options (Choose 1)

Ham with Sweet & Sour Sauce
Roasted Turkey Breast with Gravy & Cranberry Sauce
Roasted Pork Tenderloin with Gravy & Cranberry
Center Cut Sirloin with Horseradish Cream & Au Jus
Prime Rib with Horseradish Cream & Au Jus

~OR~

Individual Buffet Options (Choose 1)

8 oz. Pork Chops & Apple Sauce
Seared Chicken Parmesan with Herbed Cream Sauce
Stuffed Salmon with Herbed Cream Sauce
Stuffed Walleye with Herbed Lemon Cream Sauce
Portobello Stuffed Mushrooms

Vegetable (Choose 1)

Sautéed Vegetable Medley
Green Bean Casserole
Sautéed Green Beans
Corn



Potato or Rice (Choose 1)

Au Gratin Potatoes
Wild Rice Pilaf
Seasoned Baby Red Potatoes
Homemade Macaroni & Cheese
White Cheddar Mashed Potatoes

Upgrade Your Starch!

Build Your Own Baked or Mashed Potato Buffet!
Add \$1.25 per person.

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

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

The Above Buffets Include Complimentary Sodas, Lemonade and Iced Tea

Sit Down Options

Choose One of the Listed Starter Salads, Then Select Two Entrees For Your Group.
Three to Five Entrees are Allowed With a 10% Increase in Price.
Includes Soda, Iced Tea and Lemonade.

Pre-Order Needed Five Business Days Prior to Event!

~ Salads ~

Salads are served with lightly toasted, garlic French bread rounds.

<p>House Greens Salad Mixed greens, onions, tomatoes, Parmesan cheese & croutons, served with ranch dressing.</p>	<p>Caesar Salad Romaine lettuce, parmesan cheese, and croutons tossed in a Caesar dressing.</p>
<p>Chinese Salad Shredded Iceberg lettuce tossed with carrots, green onions, red cabbage, shoestring potato sticks, and a sesame-lime dressing.</p>	<p>Strawberry Salad Sliced strawberries and red onions are tossed in fresh spinach and served with honey mustard dressing.</p>

~ Beef ~

Steak House Style Prime Rib

14-ounce cut of prime rib smoked and slow cooked for hours until tender. Served with white cheddar mashed potatoes, sautéed vegetable medley, au jus and horseradish on side. **\$25**

Top Sirloin

A 10-ounce top sirloin is char-grilled and topped with bleu cheese garlic butter. Served with white cheddar mashed potatoes and a sautéed vegetable medley. **\$21**

T-Bone Steak

A 16 oz. T-Bone steak is char-grilled and sided with a loaded baked potato and a sautéed vegetable Medley. **\$26**

8 oz. Filet

An 8-ounce filet topped with homemade béarnaise sauce, seasoned baby red potatoes, and a sautéed vegetable medley. **\$24**

Surf & Turf

An 8-ounce filet topped with hollandaise sauce is served with a sugar cane shrimp skewer (5 sautéed U30 shrimp), then sided with asparagus spears and seasoned baby red potatoes. **\$29**

St. Louis Style BBQ Ribs

A full rack of tender pork ribs slow roasted for hours and brushed with BBQ sauce. Served with white cheddar mashed potatoes, coleslaw, and a moist towelette! **\$22**

~ Fish ~

Feta Cheese & Sun-Dried Tomato Stuffed Walleye

Our 9 oz. Walleye fillet, stuffed with feta cheese and sun-dried tomatoes, is pan fried and served over white cheddar mashed potatoes and sautéed vegetables and drizzled with herbed cream sauce. **\$22**

Shrimp Fettuccine

A delicious combination of sautéed shrimp, snow peas, mushrooms, and fettuccine noodles tossed in a parmesan cream sauce. **\$18**

Macadamia Crusted Halibut

An 8 oz. Halibut fillet, crusted with Macadamia nuts is grilled and drizzled with a red pepper burre blanc, served with seasoned baby red potatoes and sautéed vegetable medley. **\$28**

Atlantic Grilled Salmon

7 oz Atlantic Grilled Salmon fillet drizzled with and served with wild rice pilaf and sautéed vegetable medley. **\$19**

Sit Down Options

~ Chicken & Pork ~

Roasted Pork Tenderloin

Seasoned, slow-roasted pork tenderloin is served with homemade pork gravy, seasoned baby red potatoes, and a sautéed vegetable medley. **\$19**

Pork Chops

Two char-grilled 8 oz. thick cut pork chops sided with a loaded baked potato, sautéed vegetable medley, and apple sauce. **\$19**

Seared Chicken Parmesan

A tender chicken breast crusted with aged Parmesan cheese and rapidly seared until golden brown. Served over white cheddar mashed potatoes and a sautéed vegetable medley with a light herbed cream sauce. **\$19**

Herbed Chicken Puff Pastry

A delectable puff pastry is filled with a chicken breast, herbed cream cheese and wild mushrooms and baked to golden brown. Served with seasoned baby red potatoes and a sautéed vegetable medley.. **\$20**

Chicken Florentine

A pan seared chicken breast is served over white cheddar mashed potatoes and a sautéed vegetable medley and then topped with a delectable spinach-lemon butter sauce. **\$19**

Chicken Marsala

A chicken breast is lightly breaded and drizzled with a marsala wine sauce, mushrooms, and onions. Served over white cheddar mashed potatoes and a sautéed vegetable medley. **\$19**

Chicken Fettuccine Alfredo

Fettuccine noodles, snow pea pods, and mushrooms tossed in an Alfredo cream sauce and topped with a grilled chicken breast and parmesan cheese. **\$17**

Penne Diablo

Grilled sausage, red and green peppers, and penne noodles tossed in a blend of our homemade marinara and Alfredo sauces. **\$18**

~vegetarian~

Vegetarian Stuffed Portobello Mushrooms

Jumbo Portobello mushroom caps stuffed with Boca meat, feta cheese, and sun-dried tomatoes.. Served with sautéed vegetables and white cheddar mashed potatoes. **\$18**

Veggie Alfredo

An assortment of veggies tossed with fettuccine noodles and a delectable Alfredo cream sauce. **\$16**

Manicotti

Fresh pasta tubes hand stuffed with ricotta, Mozzarella, and parmesan cheeses. Baked in marinara sauce and finished with more melted mozzarella. **\$16**

Vegetarian Penne Diablo

Red and green peppers, jalapeños, and penne noodles tossed in a blend of our homemade marinara and Alfredo sauces. **\$16**

Desserts

Desserts are the Perfect Way to End Your Dining Experience.
All Desserts Have a 20 Person Minimum.

The Below Desserts Are Best Served Buffet Or Family Style.

Assorted Baby Cheesecakes

An assortment of bite-size, fluffy cheesecakes. Flavors to include Chocolate Cappuccino, Silk Tuxedo, New York Vanilla, Chocolate Chip, Lemon, Raspberry, and Amaretto Almond.

\$2.95/Person (2 cheesecakes/person)

Chocolate Dipped Desserts

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

\$3.00/Person (2-3 pieces/person)

Assorted Cookie & Bar Selection

An array of sugar and chocolate chip cookies, paired with assorted bars (lemon with powdered sugar, raspberry, caramel oatmeal, and 7 layer).

\$2.75/Person (2 per person)

Assorted Petit Fours

An assortment of delicious mini cakes filled and coated with rich icing to include carrot cake, red velvet cake, double chocolate.

\$2.75/Person (2-3 cakes per person)

The Below Desserts Are Best Served Individually
All Desserts Have a 20 Person Minimum.

Tiramisu

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

\$3.50 Per Piece

Raspberry Mont Blanc

A white chocolate mousse with raspberry liquor layers. Shelled with white and red chocolate shaped as a pyramid.

\$4.25 Per Piece

Mango Paradiso

Layers of vanilla genoise, mango, passion fruit, and Coconut mousse with dark chocolate stripes. Topped with a gooseberry.

\$4.25 Per Piece

Chocolate Trilogy

Chocolate genoise layered with white, milk, and dark chocolate and topped with chocolate shavings and powdered sugar.

\$4.25 Per Piece

Chocolate Lava Cake

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

\$3.95 Per Piece

Specialty Cakes

Special occasion cakes may be brought in to Rose Vine Hall for a non-negotiable fee of \$1/person served. Cakes must come from a licensed baker (ie be prepared to Minnesota Health Code).

The Rose Vine Hall Staff will provide plates & utensils, cut your cake and serve it to your guests.

Buttercream Cakes

Rose Vine Hall partners with Buttercream 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.

For more information, please contact Buttercream at: www.buttercream.info
St. Paul—651.642.9400 / Minnetonka—952.249.0390.

