



CATERING MENU COLLECTION



MYSTIC LAKE
CENTER





CATERING MENU COLLECTION

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COFFEE AND REFRESHMENTS

À LA CARTE REFRESHMENTS

FRESH ORANGE AND GRAPEFRUIT JUICES \$65/gallon

FRESHLY BREWED COLOMBIAN COFFEE \$70/gallon
Regular and Decaf

ASSORTED ICED TEAS \$65/gallon
Regular, Pomegranate, Peach

HYDRATION STATION \$39/gallon
Lemon, Lime or Mint Infused Waters

APPLE, TOMATO, CRANBERRY, PINEAPPLE AND V8 JUICES \$4
Individual Juices

STARBUCKS CHILLED FRAPPUCCINOS \$5
Mocha and Coffee

ASSORTED SOFT DRINKS AND ICED TEAS \$4
Regular, Diet and Decaf

WATERS \$5
Acqua Panna, Fiji, Sanpellegrino Sparkling, Blood Orange, Grapefruit, Clementine, Pomegranate

MYSTIC LAKE BOTTLED WATER \$4

ASSORTED MILKS \$4
2%, Skim and Chocolate

ENERGY DRINKS \$5

NAKED POWER JUICES \$5

INDIVIDUAL TEAS \$3

À LA CARTE

PASTRIES v \$32/dozen

Glazed Lemon Pound Cake, Cranberry Walnut Streusel and Mystic's Signature Banana Bread

MUFFINS v \$32/dozen

Wild Blueberry, Cinnamon Apple Crumble and Golden Raisin Honey Bran

BAGELS & MORNING PASTRIES v \$32/dozen

Flaky Croissants, Selection of Bagels, Fondant Iced Cinnamon Rolls and Cinnamon Swirl Coffee Cake

COOKIES v \$32/dozen

Chocolate Chunk, Roasted Peanut Butter, White Chocolate Macadamia Nut, Cinnamon Spiced Oatmeal Raisin and Toffee Crunch

EUROPEAN PASTRIES v \$32/dozen

Miniature European Pastries, Assorted Chocolate, Praline Selections

FROZEN TREATS v \$4/each

Ice Cream Bars and Ice Cream Sandwiches

SCRUMPTIOUS SNACKS v \$4

Assorted Candy Bars: Snickers, Milky Way, Kit Kat, M&M's and Hershey's

Individual Bags of Baked and Traditional Potato Chips, Pretzels and White Cheddar Popcorn

HEALTHY START v

Assortment of Fresh Fruits \$3

Individual Greek Yogurts \$4

Assorted Granola and Power Bars \$4

BREAKS

POWER JUICE STATION GF, V \$11

Create Your Own Power Mix

Select your favorite natural vegetables, fruits, berries and juices.

Coconut Water, Orange Juice, Carrot and Apple Juices

Wheat Grass, Kale and Spinach

Beet, Cucumber, Ginger and Parsley

Strawberry, Blueberry, Pineapple, Melon, Banana and Apple

Almond

Yogurt, Honey and Agave

Chef Required - \$125

BAKED DELIGHTS V \$13

Chocolate Chunk, Cinnamon Spiced Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia Nut and Toffee Crunch Cookies

White and Chocolate Milk Shooters

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

SNACKS & LIGHT BITES GF, V \$17

Display of Red, White and Blue Tortilla Chips

Salsa and Guacamole

Potato Chips

Bleu Cheese Dip and Sour Cream and Onion Dip

Gourmet Popcorn

Selection of three popcorn flavors

SIPS AND SWEETS V \$17

Keurig

Regular and Decaf Coffee

Selections served with an assortment of flavored syrups and toppings including chocolate shavings, fresh whipped cream, cinnamon, cocoa powder and chocolate stir sticks. Freshly brewed coffee will be offered with 50 guests or more.

Hot Freshly Brewed Teas

Mint, Herbal, Jasmine (Green) and Chamomile (Decaf)

Wild Honey Drizzle and Condiments

Blueberry, Lemon Poppy and Cinnamon Apple Streusel Muffins

Greek Yogurt with Mixed Berries and Wozupi Honey

MEDITERRANEAN V \$19

Vegetable Crudités and Dips

Mediterranean Hummus

Roasted Eggplant Baba Ghanoush with Fresh Crisp Pita Chips and Soft Pita

Warm California Artichoke and Spinach Dips

CONTINENTAL BREAKFAST

ON THE MOVE

\$19

Fresh Baked Wild Blueberry Muffins and Assorted Hand-Twisted Fruit-Filled Danish Pastries

Individual Chilled Fruit Yogurt

Fresh Fruit Kabobs

Wrapped to Go

Buttery Croissant with Scrambled Egg, Crisp Smoked Bacon and American Cheese

Orange, Apple and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

THE SIGNATURE v

\$17

Sliced Fresh Fruits and Berry Display

Individual Chilled Fruit Yogurts

Pastry Chef's Bakery Selections of Hand-Twisted Fruit-Filled Danish Pastries, Mini Flaky Turnovers, French Butter Croissants, Muffins and Bagels

Cream Cheese, Sweet Butter and Marmalade, Assorted Jams and Wild Honey

Orange, Apple and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

BAGELS & MORE

\$17

Brick Fired Bagels

Plain, Cinnamon Raisin, Everything, Blueberry and Whole Wheat

Smoked Salmon and Chive Spread, Cream Cheese, Light Cream Cheese, Sweet Butter, Marmalade and Assorted Jams

Sliced Fresh Fruits and Berries

Cage-Free Boiled Eggs

Orange, Apple and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

EXPRESS v

\$16

Mystic's Signature Banana Bread and Cinnamon Apple Streusel Coffee Cake

Toasted Granola and Chilled Fruit Yogurt Parfait

Sliced Fresh Fruits and Berries

Orange, Apple and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

BUFFET BREAKFAST

Minimum 35 Guests

ULTIMATE

\$25

Sliced Seasonal Fresh Fruit and Assorted Berries

Assortment of Sweet Rolls, Muffins,
French Butter Croissants and Plain Bagels
*Sweet Butter, Marmalade, Cream Cheese and
Assorted Jams*

Assorted Cold Cereals

Individual Chilled Fruit Yogurts
Raisins and Granola

Scrambled Eggs

Breakfast Potatoes

Cinnamon Swirl French Toast
*Fresh Berry Compote and Pure Maple Syrup
Whipped Butter*

Hickory Smoked Bacon

Link Sausage

Orange, Grapefruit and Cranberry Juices

2% and Skim Milk

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

DELUXE

\$23

Sliced Fresh Seasonal Fruits and Berries

Gourmet Breakfast Breads and Muffins Including
Cranberry Orange, Lemon Poppy and Banana Walnut

Variety of Brick Fired Bagels
Smoked Salmon Spread, Cream Cheese and Herb Chive

Gourmet Baked Frittata with Spinach, Mushroom,
Tomato, Cheddar Cheese and Chive Hollandaise

Hickory Smoked Bacon and Link Sausage

Breakfast Potato Hash

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

STANDARD

\$22

Sliced Fresh Seasonal Fruit and Berries

Bakery Fresh Assortment of Sweet Rolls, Muffins and
French Butter Croissants

Sweet Butter, Marmalade and Assorted Jams

Assorted Cold Cereals
2% and Skim Milk

Individual Chilled Fruit Yogurts

Scrambled Eggs
Wisconsin Cheddar Cheese and Chives

Cinnamon Swirl French Toast
Pure Maple Syrup

Hickory Smoked Bacon

Link Sausage

Hash Browns

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

CLASSIC

\$21

Assortment of Sweet Rolls and Muffins

Scrambled Eggs

Hash Browns

Hickory Smoked Bacon

Link Sausage

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

GF – Gluten-Free V – Vegetarian VG – Vegan

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 MYSTIC LAKE CENTER®

BREAKFAST ENHANCEMENTS

All enhancements are designed and priced to accompany a continental or buffet breakfast.

OVERNIGHT OATS	\$6	CLASSIC EGGS BENEDICT	\$10
Choose Two Blueberry Lemon, Strawberry Chocolate, Banana Peanut Butter, Pecan Honey Brown Sugar and Raisins		<i>Maximum 200 Guests</i>	
DUCKTRAP SMOKED SALMON	\$13	BRIOCHE CREME BRULEE	\$9
Traditional Garnishes		FRENCH TOAST ^V	
BELGIAN WAFFLE STATION ^V	\$12	With Warm Pure Maple Syrup and Sweet Butter	
Warm Pure Maple Syrup, Assorted Fresh Berries, Sweet Butter, Toasted Pecans, Brown Sugar and Whipped Cream		ASSORTED COLD CEREALS ^V	\$7
<i>Chef Required - \$125</i>		Granola, Muesli, Flakes, Berries, Raisins and Bananas, Whole Milk and Skim Milk	
HUEVOS RANCHEROS STATION	\$10	SOUTHWEST BREAKFAST WRAPS	\$8
Farm Fresh Eggs Made to Order with Soft and Crisp Tortillas, Southwest Ranchero Sauces, Cotija Cheese, Avocado, Cilantro, Pico de Gallo and Mexican Black Beans		Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese wrapped in a Warm Flour Tortilla (pre-made)	
<i>Chef Required - \$125</i>		FRENCH BUTTER	\$7
SUNSHINE FRUIT SMOOTHIE ^{GF, V}	\$11	CROISSANT SANDWICH	
Strawberries, Melon, Banana, Yogurt, Wild Honey and Granola		Ham, Bacon or Sausage, Egg and Monterey Jack Cheese	
<i>Blended to Order</i>		LARGE SOUTHERN	\$7
<i>Chef Required - \$125</i>		BUTTERMILK BISCUITS	
MEDITERRANEAN FRITTATA ^V	\$10	Sausage Gravy	
Fresh Wilted Spinach, Potatoes, Asparagus, Artichoke, Roasted Red Pepper, Herb Croutons, Feta Cheese and Citrus Hollandaise Sauce		GREEK YOGURT PARFAIT ^{GF, V}	\$7
OMELET STATION ^{GF}	\$10	SWEET CHEESE BLINTZES ^V	\$6
Whole Eggs, Egg Whites and Egg Beaters		Fresh Berry Compote and Vanilla Cream	
Variety of Fillings: Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Tomatoes, Spinach, Onions, Peppers and Pico de Gallo		STEEL CUT OATMEAL	\$6
<i>Chef Required - \$125</i>		OR CHEESE GRITS ^{GF, V}	
SPANISH TORTILLA	\$9	Sweet Cream, Brown Sugar and Raisins	
Eggs, Potatoes, Chorizo Sausage, Onions and Piperrada Sauce		SCRAMBLED FARM FRESH EGGS	
		AND EGG WHITES ^{GF, V}	\$4

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PLATED BREAKFAST

SUNSHINE

\$23

Fresh Strawberries and Vanilla Cream

Western Baked Frittata

Canadian Bacon, Roasted Tomatoes, Sweet Peppers, Spinach, Potatoes, Croutons, Aged Wisconsin White Cheddar and Lemon Hollandaise

Link Sausage

Breakfast Potatoes or Hash Browns

French Butter Croissants and Mini Flakey Fruit Filled Turnovers

Sweet Butter, Marmalade and Fruit Preserves

Fresh Orange Juice

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

NEW DAY

\$18

Farm Fresh Scrambled Eggs

Fresh Herbs and Tomatoes

Link Sausage

Crisp Smoked Bacon

Hash Browns or Breakfast Potatoes

Assortment of Sweet Rolls, Muffins and French Butter Croissants

Sweet Butter, Marmalade and Assorted Jams

Fresh Orange Juice

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

PROTEIN UPGRADES

Maple Pepper Bacon \$3

Chicken Apple Sausage \$3

NY Strip Steak \$7

FIRST RAYS

\$20

Fresh Fruit Cup

Country Style Scrambled Eggs with Fresh Herbs and Wisconsin Cheddar

Hash Browns

Link Sausage

Crisp Smoked Bacon

Buttermilk Biscuits, Blueberry Muffins and English Muffins

Sweet Butter, Marmalade and Assorted Jams

Fresh Orange Juice

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

FRESH START V

\$22

Just Eggs Substitute

Chives

Olive Oil Potatoes and Onions

Vegan Breakfast Meat

Overnight Oats

Almond Milk and Maple Syrup

Orange, Grapefruit or Tomato Juice

Fresh Brewed Coffee

Selection of Teas

DAYBREAK V

\$21

Greek Yogurt

Fresh Strawberries and Crushed Almonds

Egg White Omelet with Roasted Mushrooms, Spinach, Grilled Onions, Broccoli and Oven Dried Tomatoes

Golden Raisin Honey Bran Muffins

Orange or Grapefruit Juice

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

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PLATED LUNCH

All lunch entrées are served with a choice of one salad or soup, starch, vegetable and dessert.

SALADS

GARDEN SALAD

GF, V, VG (PER DRESSING SELECTION)

Tomatoes, Cucumber, Carrots, Haricot Verts, Sunflower Seeds and Choice of Dressing

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons and House Dressing

CAPRESE GF, V

Tomato Relish, Fresh Mozzarella, Fresh Basil, Baby Iceberg Lettuce and Balsamic Vinaigrette

SOUPS

CREAM OF WILD RICE SOUP

TOMATO BASIL SOUP GF, V

APPLE-BUTTERNUT SQUASH SOUP V

Toasted Pumpkin Seeds

CORN AND CRAB CHOWDER

Applewood Smoked Bacon

Additional \$3

DESSERTS

KEY LIME CHEESECAKE

with Raspberry

CHOCOLATE DECADENCE

with Raspberry

STRAWBERRY CHANTILLY

STARCH

BACON & GREEN ONION GARLIC MASHED POTATOES

ROASTED PARMESAN RED POTATOES

CHEESY ROASTED CORN POLENTA

COUSCOUS

Almonds, Spinach, Tomatoes and Raisins

VEGETABLE

HARICOT VERTS

ROASTED ASPARAGUS AND RED PEPPER

ROASTED ASPARAGUS AND ROASTED ROMA TOMATO

CRISP FRENCH GREEN BEANS AND CARROTS

GRILLED ZUCCHINI

PLATED LUNCH

All lunch entrées are served with a choice of one salad or soup, starch, vegetable and dessert.

ENTRÉES

**ROSEMARY AND GARLIC GRILLED
TOP SIRLOIN STEAK** GF \$35

Burgundy Mushroom Demi-Glace

**TANDOORI AIRLINE
CHICKEN BREAST** GF \$32

Roasted Tomato-Coconut Sauce

**PECAN AND PANKO CRUSTED
NORWEGIAN SALMON** \$34

Citrus Maple Sauce

**ROSEMARY ROASTED AIRLINE
CHICKEN BREAST** GF \$30

Honey Orange Glaze

**TOP SIRLOIN AND
GARLIC SHRIMP** GF \$34

Lemon Garlic Butter Sauce

**APPLEWOOD SMOKED
PORK LOIN** GF \$29

Apple Chutney

SHRIMP SCAMPI \$32

Lemon Garlic Butter Sauce

SCALOPPINI OF CHICKEN \$32

Mushroom Ravioli

Lemon Sage Mushroom Brown Chicken Sauce

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PLATED LUNCH WELLNESS OPTIONS

All lunch entrées are served with a choice of one salad or soup, starch, vegetable and dessert.

LIGHT AND FRESH GF, V \$35

Beefsteak Tomatoes, Fresh Basil, Aged Balsamic,
Olive Oil

Rosemary Spiced Skinless Airline Chicken Breast

Sweet Spiced Lentils

Roasted Asparagus and Marsala Sauce

Compressed Watermelon with Berries and Mint

GRILLED CHILE NORWEGIAN SALMON \$34

Bibb Lettuce, Grape Tomatoes, Marinated Artichoke,
Toasted Sunflower Seeds, Cilantro Lime Vinaigrette

French Haricot Verts and Wild Rice Pilaf

Compressed Watermelon with Berries and Mint

GRILLED VEGETABLE PLATTER VG \$32

Spinach and Frisée, Apple, Grapefruit, Asparagus,
Radish, Wild Honey Vinaigrette

Balsamic Grilled Portobello Mushrooms, Watermelon
Radish, Carrot, Zucchini, Yellow Squash, Red and
Green Peppers, Eggplant, Blistered Cherry Tomato,
Corn Polenta

Compressed Watermelon with Berries and Mint

LUNCH TO-GO

All box lunches include appropriate condiments and disposable ware.

BOX LUNCHES

\$19

#1 OVEN ROASTED TURKEY WRAP

Lemon-Chive Aioli
Tomato, Lettuce, Marinated Onion
Sun Chips
Chocolate Chip or Peanut Butter Cookie
Whole Fruit

#2 MARINATED GRILLED BREAST OF CHICKEN

Swiss Cheese, Lettuce, Tomato, Marinated Onion,
Herb Focaccia Roll, Pesto Aioli
Sun Chips
Chocolate Chip or Peanut Butter Cookie
Whole Fresh Fruit

#3 VEGETABLE WRAP

Balsamic Roasted Tomato, Portobello Mushroom,
Zucchini, Marinated Onion, Lettuce with Hummus
Pita Chips
Granola Bar
Whole Fresh Fruit

#4 CHOPPED SALAD WRAP

Rotisserie Chicken, Baby Greens, Tomato, Cucumber,
Chickpeas, Carrots, Aged Cheddar, Sun-Dried Tomato Aioli
Sun Chips
Chocolate Chip or Peanut Butter Cookie
Whole Fresh Fruit

#5 TENDER ROASTED BEEF

Horseradish Aioli, Cheddar, Tomato, Poppy Seed Baguette
Sun Chips
Chocolate Chip or Peanut Butter Cookie
Whole Fresh Fruit

#6 SMOKEHOUSE HAM

Smoked Gouda Cheese, Marinated Onion,
Tomato, Cucumber, Lettuce, Horseradish Aioli
and Pumpernickel Roll
Sun Chips
Chocolate Chip or Peanut Butter Cookie
Fresh Fruit

LUNCH BUFFETS

Minimum 35 guests

MIDWESTERN FAVORITES \$34

SALADS

Crisp Baby Greens with Tomatoes, Cucumbers,
Baby Green Beans and Choice of
Red Wine Vinaigrette and Ranch Dressings

Beefsteak Tomato Salad with Citrus Vinaigrette

Potato Salad

ENTRÉES & SIDES

Lemon Basil Chicken Breast

Herb Brown Chicken Jus

Bourbon Maple and Black Pepper Beef Tips,
Parsley and Onions, New Potatoes

Haricot Verts and Carrot Twirls with Garlic

Fresh Baked Assorted Rolls and Sweet Butter

DESSERTS

Haralson Apple Pie

Meyer Lemon Bars

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

LAKESIDE PICNIC \$31

SALADS

Baby Field Greens, Choice of Ranch or French Dressings

Watermelon Tomato Salad with Goat Cheese, Basil and
Balsamic Vinaigrette

Coleslaw

ENTRÉES & SIDES

BBQ Slow Smoked Beef Brisket

Southern Fried Chicken

Pulled Pork

Cheddar and Swiss Cheese

Buns

Fresh Buttered Corn

Jo-Jo Fries

Sweet Buttered Roasted Red Pepper and Cheddar
Cheese Cornbread

DESSERTS

Chocolate Pecan Pie

Key Lime Pie

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

LUNCH BUFFETS

Minimum 35 guests

TOUR OF ITALY

\$32

SOUP & SALAD

Zuppa Alla Minestrone

Classic Caesar Salad

Caprese Salad with Tomatoes, Fresh Basil,
Fresh Mozzarella, Olive Oil and Balsamic

ENTRÉES & SIDES

Chicken Scallopini Marsala, Peas and Mushrooms

Penne Pasta with Spinach and Wild Mushrooms Tossed
in a Light Whole Grain Mustard and Sun-Dried Tomato
Cream Sauce

Italian Loaf Bread

Assorted Gourmet Pizzas (Select Two):

Four Cheese

Mozzarella, Fontina, Gruyère and Parmesan

Veggie

*Roasted Peppers, Spinach, Caramelized Onions and
Fresh Mozzarella*

Italian

*Italian Sausage, Mozzarella, Fontina, Roasted
Peppers and Red Onions*

Pepperoni

Pepperoni and Mozzarella

DESSERTS

Tiramisu, Chocolate Dipped Cannoli, Italian Rum Cake
with Roasted Pignolis and Biscotti Anisette

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

DELI FAVORITES

\$30

SOUP & SALAD

Chicken Noodle Soup

Baby Iceberg Lettuce, Sliced Beefsteak Tomatoes,
Sweet Onions, Chunky Bleu Cheese and
Buttermilk Ranch

Potato Salad

ENTRÉES & SIDES

Classic Deli Chicken and Tuna Salads

Pre-made on Croissants

Oven Roasted Hand-Carved Turkey and Cranberry

Griddled Reuben

Thick Cut Marble Rye, Thousand Island Dressing

Grilled Hot Dogs

Sauerkraut, Buns and Condiments

Potato Chips

DESSERTS

New York Cheesecake

Banana Cream Pie

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

LUNCH BUFFETS

Minimum 35 guests

SANDWICH CLASSICS \$28

SOUP & SALAD

Portobello Mushroom and Beef Barley Soup

Baby Iceberg Lettuce

*Tomatoes, Bacon, Scallions, Bleu Cheese, Ranch
and Balsamic Dressings*

Creamy Coleslaw

Potato Salad

Deviled Egg Salad

Herb Chicken Salad

ENTRÉES & SIDES

Roasted Tomatoes, Balsamic Portobello, Lettuce,
Tomato Basil Wrap

Assortment of Selected Cold Meats and Cheeses:

*Peppered Roast Beef, Roast Turkey, Smokehouse Ham,
Genoa Salami, Cheddar, Swiss and Provolone Cheese*

Assorted Breads and Rolls

Mayonnaise, Horseradish and Imported Mustards

DESSERTS

Double Chocolate Fudge Brownies,

White Chocolate Macadamia Cookies

Milk Chocolate Cookies

Butterscotch Blondies

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

HORS D'OEUVRES

Price per 100 pieces

All hors d'oeuvres are served individually.

COLD

LEMON POACHED SHRIMP GF Horseradish Tomato Jam	\$475	BLT PROFITEROLES Crisp Bacon, Lettuce and Basil Aioli on a Cheddar Profiterole	\$350
SEARED AHI TUNA Wakame Salad, Ponzu and Wasabi	\$475	PUFF PASTRY AND CURRIED CHICKEN MOUSSE Cilantro, Crushed Peanuts and Red Pepper	\$400
SMOKED SALMON ROSETTE Cucumber, Red Onions, Capers, Dill and Lemon Cream Cheese	\$475	GAZPACHO ANDALUSIA GF, VG Red and Yellow Tomato Shooters, Fine Olive Oil	\$400
SEARED BEEF TENDERLOIN Bacon Jam, Roasted Tomatoes, Arugula and Crostini	market price	FIG JAM & GOAT CHEESE TART Goat Cheese Mini Tart	\$375
CALIFORNIA SUSHI ROLL GF Crab, Cucumber, Avocado, Wasabi and Soy	\$450	BUILD YOUR OWN BRUSCHETTA Yellow Tomato, Red Tomato, Olive Tapenade, Boursin Cheese Spread, Salami Parmesan Crisps and Crostini	\$9/person
TUSCAN VEGETABLE SPIEDINI GF, VG Fresh Mozzarella, Artichoke, Peppadew, Tortellini and Basil	\$400	CHARCUTERIE BOARD Salami, Capicola, Prosciutto, Mortadella, Guanciale, Liver Pâté, Country Pâté, Vegetable Terrine, Pickled Vegetables, Mustards and Sauces	\$600/50 people
MINI CAPRESE BITES GF, V Mozzarella, Tomatoes, Basil and Balsamic Reduction	\$375		
SERRANO HAM WRAPPED ASPARAGUS GF	\$375		
BEETROOT DEVEILED EGGS GF Maple Black Pepper Bacon	\$355		
BEEF ROULADE Goat Cheese, Radish	market price		
LOBSTER ROLL Brioche Bun	market price		
COUNTRY PATÉ Fig Jam, Grain Mustard Aioli, Crostini	\$450		
RADISH AND BRIOCHE TOAST Truffle Butter, Arugula, Black Pepper and Sea Salt	\$325		

GF - Gluten-Free V - Vegetarian VG - Vegan

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HORS D'OEUVRES

Price per 100 pieces

All hors d'oeuvres are served individually.

HOT

MINIATURE BEEF WELLINGTON Béarnaise Sauce	\$600	WILD RASPBERRY AND BRIE EN CROÛTE Balsamic Reduction	\$475
TERIYAKI BEEF KABOB Teriyaki Sauce	\$600	MINIATURE CRAB CAKES Old Bay Red Pepper Aioli	\$475
BACON-WRAPPED SHRIMP SKEWER GF Garlic and Pepper Sauce	\$525	CHIMICHURRI CHICKEN MINI BURRITO Roasted Pepper Aioli	\$400
SHORT RIB MANCHEGO EMPANADA Jalapeño Cilantro Salsa	\$525	CRISP TRUFFLE MUSHROOM ARANCINI Fontina Cheese & Pancetta	\$400
BACON-WRAPPED SCALLOP SKEWERS GF Thai Peanut Sauce	\$525	MINI CHEESEBURGERS Lettuce, Tomatoes and Pickles	\$450
FRIED CHICKEN AND SEA SALT BRIOCHE Boursin Cheese Butter and Bacon Jam	\$475	GREEK LAMB MEATBALLS Tzatziki Sauce	\$450
GRUYERE CHEESE CROQUETTES Lemon Chive Aioli	\$350	ITALIAN SAUSAGE MEATBALLS Parmesan and Pomodoro Sauce	\$400
MINI ASSORTED SPECIALTY PIZZAS	\$400	PORK AND VEGETABLE EGG ROLLS Chinese Mustard Sauce	\$375
POTATO WRAPPED SHRIMP KATAIFI Asian Duck Sauce	\$450	VEGETABLE SPRING ROLL V Sweet Chili Sauce	\$350
CHICKEN KABOB GF Thai Peanut Sauce	\$475		

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 MYSTIC LAKE CENTER®

HORS D'OEUVRES PACKAGES

ASIAN ODYSSEY

\$42

Tuna and Salmon Sashimi, Wasabi, Soy Sauce, Pickled Ginger

California Sushi Roll, Wasabi, Soy Sauce

Tofu Salad, Nori Seaweed, Sesame, Soy Sauce

Sweet Pea Shooters and Spicy Crab

Crab Rangoon, Sweet Chili Sauce

Fried Pork Meatballs, Chinese Mustard Sauce

Chinese Barbecue Pork Spare Ribs

FARMER'S MARKET

\$36

Charcuterie Board with Chef's Selection of:
Sausage and Cheese, Whole Grain Mustard, Purple Mustard, Bacon Jam, Fig Jam, Smoked Almonds, Crostini

Lemon Poached Shrimp and Cocktail Sauce

Pea Shooters and Spicy Crab

Fried Chicken with Sea Salt Brioche, Boursin Cheese Butter, Bacon Jam

Grilled Vegetables:

Balsamic Grilled Portobello Mushrooms, Carrots, Zucchini, Yellow Squash, Red and Green Peppers, Asparagus, Blistered Cherry Tomato, Parmesan Cheese

MEATS AND MORE

\$32

Serrano Ham Wrapped Asparagus

Seared Beef Tenderloin, Bacon Jam, Roasted Tomatoes, Arugula, Crostini

Bacon Wrapped Shrimp, Garlic, Red Pepper

Parmesan Italian Meatballs, Pomodoro Sauce

Warm California Artichoke and Spinach Dip with Fresh Crisp Pita Chips, Soft Pita

PERFECT PAIRINGS

\$28

Beetroot Deviled Egg and Bacon

California Sushi Roll, Wasabi, Soy Sauce

Raspberry and Brie en Croûte

Chicken Satay, Thai Peanut Sauce

Mini Cheeseburgers, Lettuce, Tomatoes, Pickle

GOURMET BITES

\$25

Beetroot Deviled Eggs and Bacon

Mini Caprese Bites and Balsamic Reduction

Mini Cheeseburgers, Lettuce, Tomatoes, Pickles

Parmesan Italian Meatballs, Pomodoro Sauce

RECEPTION SPECIALTIES

Priced per person. Minimum 25 guests

CAESAR SALAD BAR \$9

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$7

Chef Required - \$125

TUSCAN KALE CAESAR SALAD BAR \$11

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$7

Chef Required - \$125

BLACK PEPPER BEEF TIPS \$28

Mashed Potato, Herb Pasta, Red Wine Mushroom Sauce, Tomato Ragout

ITALIAN PASTA STATION \$20

Selection of Two Pastas:

Tri-color Cheese Tortellini

with Prosciutto, Mushrooms and Peas Tossed in Alfredo Sauce

Farfalle Pasta

with Italian Sausage, Tricolor Peppers and Red Onions Tossed in Marinara Sauce

Penne Pasta

with Shrimp, Tricolor Peppers and Red Onions Tossed in Basil Pesto

Four Cheese Bread and Condiments

Chef Required - \$125

LATIN STREET FOOD \$21

Pork and Cheese Empanadas

Ancho Orange Chimichurri Grilled Chicken

Chipotle Pepper Marinated Beef Flank

New Mexican Black Beans

Guacamole, Assorted Relishes and Salsa

Warm Soft Flour and Corn Tortillas

Chef Required - \$125

PARISIAN AND HEARTH BAKED BREAD BAR V \$80

Sourdough, Parmesan Spinach, Bâtard Bread, Cracked Wheat Rolls, Sea Salt Seeded Lavosh and Olive-Topped Focaccias served with Creamery Butter and Extra Virgin Olive Oil

Serves 50

MAC AND CHEESE BAR \$19

Gourmet Macaroni Prepared to Order in Three Varieties:

White Cheddar V

with Mascarpone Cheese and Black Truffle Crunch

Shrimp

with White Cheddar, Sweet Peas and Basil

Fresh Asparagus V

with Wild Mushrooms, Roasted Tomatoes and White Cheddar

Chef Required - \$125

RECEPTION SPECIALTIES

Priced per person. Minimum 25 guests

SCAMPI BAR \$34

Jumbo Shrimp Prepared to Order (based on three pieces per person):

Garlic Shrimp Scampi with Butter, White Wine, Basil, Lemon

Pan Sautéed Shrimp with Roasted Fennel, Tomatoes, Sweet Pepper, Fresh Garden Herbs

Herbed Basmati Rice

Chef Required - \$125

HARVEST OF SEASONAL FRUIT AND BERRIES GF, VG \$400

Chef's Selection of the Finest Available Fruits

Serves 50

SELECTION OF IMPORTED AND DOMESTIC CHEESES V \$400

Decorated with Fresh Grapes, French Bread and English Crackers

Serves 50

VEGETABLES CRUDITÉS AND DIPS V \$300

Serves 50

WARM CALIFORNIA ARTICHOKE AND SPINACH DIP V \$225

Fresh Crisp Pita Chips

Serves 100

MEDITERRANEAN HUMMUS AND ROASTED WITH EGGPLANT BABA GHANOUSH V \$225

Fresh Crisp Pita Chips

Serves 50

Chef Required - \$125

ICED SEAFOOD BAR GF MP

All Seafood Selections Served with Brandied Cocktail Sauce, Mignonette Sauce, Lemon, Horseradish, Oyster Crackers

Chilled Shrimp

Deluxe Cracked Stone Crab Claws

Snow Crab Claws

Chilled Lobster Medallions

Freshly Shucked Oysters

Enhance your seafood bar with a nautical ice carving, shells and glowing seafood ice bars.

100 piece minimum

Please ask your sales executive for details.

IMPORTED FRENCH BRIE \$225

Topped with Toasted Almonds, Lilac Honey and Berries served with Baguette

Serves 35

DISPLAY OF RED, WHITE AND BLUE TORTILLA CHIPS GF, V, VG \$200

Salsa and Guacamole

Serves 50

POTATO CHIPS V \$175

Sour Cream and Onion and Bleu Cheese Dips

Serves 50

SNACKS V \$150

Honey Roasted Peanuts

Pretzels, Potato Chips or Cheddar Goldfish Crackers

Serves 25

GOURMET POPCORN GF, V, VG \$7

Selection of Three Flavors

GF – Gluten-Free V – Vegetarian VG – Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

 MYSTIC LAKE CENTER®

CARVED SPECIALTIES

All carved specialties are gluten-free without baked bread and bun assortment. All include an assortment of miniature buns, are market priced and require a chef – \$125.

HERB ROASTED BEEF STRIP LOIN \$600

Béarnaise Sauce

Serves 30

PRIME RIB OF BEEF \$625

Choose Hickory and Applewood Smoked Prime Rib
OR Salt and Pepper Crusted Prime Rib

Creamed Horseradish, Whole Grain Mustard
and Mayonnaise

Serves 50

HERB ROASTED LEG OF LAMB \$475

Roasted Garlic Honey Mustard Provencal Crust
and Mint Marmalade

Serves 25

FIVE PEPPER BEEF TENDERLOIN \$425

Dijonnaise and Bordelaise Sauces, Creamed Horseradish

Serves 20

SALT AND PEPPER ROASTED BEEF SIRLOIN \$400

Port Wine Demi

Serves 35

PECAN AND APPLEWOOD SMOKED SCOTTISH SALMON GF \$375

Citrus Maple and Mustard Glaze

Serves 20

WHOLE ROASTED STUFFED PIG \$800

Grain Mustard Aioli

Serves 75

BONE-IN MUSTARD BROWN SUGAR GLAZED BAKED HAM \$325

Grain Mustard Aioli

Serves 40

WHOLE ROASTED TURKEY \$350

Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

Serves 35

MAPLE SMOKED PORK LOIN \$200

Apple Chutney and Spicy Mustard

Serves 30

PLATED DINNER

All dinner entrées are served with a choice of one soup or salad, starch, vegetable and dessert.

SALADS

HOUSE SALAD

Field Green Blend, Radish, Carrot, Cucumber and Tomato

CAESAR SALAD

Romaine, Parmesan Cheese, Croutons and House Dressing

CAPRESE *GF, V*

Tomato Relish, Fresh Mozzarella, Fresh Basil, Greens and Balsamic Vinaigrette

SOUPS

CREAM OF WILD RICE SOUP

TOMATO BASIL SOUP *GF, V*

APPLE-BUTTERNUT SQUASH SOUP *V*

Toasted Pumpkin Seeds

CORN AND CRAB CHOWDER

Applewood Smoked Bacon
additional \$3

DESSERTS

KEY LIME CHEESECAKE

with Raspberry

CHOCOLATE DECADENCE

with Raspberry

STRAWBERRY CHANTILLY

STARCH

ROSEMARY LYONNAISE POTATOES

HORSERADISH PARSNIP POTATO PUREE

CHEESY ROASTED CORN POLENTA

CHIVE AND GOAT CHEESE POLENTA

BACON AND GREEN ONION GARLIC MASHED POTATOES

VEGETABLE

ROASTED CREMINI MUSHROOMS, SWEET BABY CARROTS AND ROASTED ASPARAGUS

BUTTERED PETITE HARICOT VERTS AND CARROTS

OVEN-ROASTED ASPARAGUS AND BABY CARROTS

OVEN-ROASTED ASPARAGUS AND RED PEPPER

SWEET BABY CARROTS AND BABY FRENCH HARICOT VERTS

HARICOT VERTS

PLATED DINNER

All dinner entrées are served with a choice of one soup or salad, starch, vegetable and dessert.

ENTRÉES

**BLACK PEPPER CRUSTED
BEEF TENDERLOIN &
LEMON BUTTER ROASTED
LOBSTER TAIL GF**

market price

Currant and Red Wine Demi-Glace

**SEARED BEEF TENDERLOIN &
BACON WRAPPED SHRIMP GF**

\$60

Caramelized Orange Butter Sauce

**BRAISED BONELESS BEEF
SHORT RIB**

\$58

Pinot Noir Sauce

**LEMON ROSEMARY
CHICKEN BREAST**

\$36

Seared Chicken Breast, Lemon Rosemary Sauce

FILET OF BEEF TENDERLOIN

\$60

Filet of Beef Tenderloin, Red Wine Demi-Glace

**PAN-SEARED
NORWEIGIAN SALMON GF**

\$48

Bourbon Maple Orange Sauce

**SALT AND PEPPER SMOKED
PRIME RIB OF BEEF GF**

\$60

Herb Red Wine Au Jus

PECAN CRUSTED WALLEYE

\$48

Caramelized Orange Maple Sauce

CHAR-GRILLED

\$54

NEW YORK STRIP STEAK

Lombardi Butter

**HERB SEARED AIRLINE
CHICKEN BREAST WITH
CHOICE OF SAUCE**

\$39

Wild Mushroom Ragout GF
Cider Bacon Sauce
Lemon Rosemary Sauce

**APPLEWOOD BROWN SUGAR
SMOKED PORK LOIN GF**

\$32

Brandy Spiced Apple Chutney

**DUET OF BEEF TENDERLOIN
AND AIRLINE CHICKEN BREAST**

\$62

Calvados Demi-Glace

**SEARED AIRLINE
CHICKEN BREAST GF**

\$36

Cider Bacon Sauce

GF – Gluten-Free V – Vegetarian VG – Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

 MYSTIC LAKE CENTER®

DINNER BUFFETS

Minimum 50 guests.

MINNESOTAN

\$52

SOUP AND SALADS

Minnesota Corn Chowder

Marinated Cucumber Salad

Fresh Dill and Red Onion

The Wedge Salad

Baby Iceberg Lettuce, Hot House Grape Tomatoes,

Green Onions, Bacon and Crumbled Bleu Cheese

French and Buttermilk Ranch Dressings

ENTRÉES & SIDES

Black Pepper and Red Wine Braised Beef Tips

Herbed Pasta

Rosemary Roasted Chicken Breast

Herbed Brown Chicken Jus

Creamed Corn Casserole

Broccoli, Cauliflower and Carrots

Garlic Mashed Potatoes with Bacon and Scallions

Baskets of Artisan Baked Rolls

DESSERTS

Chocolate Mousse Cake

Warm Cinnamon Spiced Apple Crisp

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

NATIVE AMERICAN

\$52

SALADS AND STARTERS

Three Sister Soup

Butternut Squash, Corn, Bean and Rich Vegetable Broth

Hummus and Wild Onion Dips

Assorted Vegetables

Arugula, Spinach and Romaine Salad

Blueberries, Strawberries, Pickled Red Onions,

Pumpkin Seeds and Red Wine Maple Vinaigrette

ENTRÉES & SIDES

Slow Roasted Turkey Breast

Thyme Roasted Turkey Gravy

Stewed Buffalo Tips and Juniper Berry Sauce

Humita with Roasted Corn

Stewed Kale, Tomatoes, Onions, Garlic

Celery Root Mashed Potatoes

Wild Rice Pilaf

DESSERTS

Wojapi Berry Pudding and Shortcake

Strawberry Chantilly Cake

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

DINNER BUFFETS

CHEF'S FAVORITES

\$58

SOUP, SALAD AND BREAD

Potato Leek Soup

Endive and Arugula Salad

Walnuts, Grapes, Red Onions, Gorgonzola Cheese and Sherry Wine Vinaigrette

Caprese Salad

Fresh Mozzarella, Tomatoes, Basil, Balsamic Reduction

Fresh Baked Breads and Whipped Butter

ENTRÉES & SIDES

Grilled Jumbo Shrimp

Lemon Garlic Old Bay Butter and Roasted Cherry Tomatoes

Rosemary and Black Pepper Strip Loin of Beef

Wild Mushroom Sauce

Herb Roasted Fingerling Potatoes

Wild Rice Pilaf and Crisp Bacon

Oven-Roasted Asparagus

Lemon and Shaved Manchego

DESSERTS

Mile High New York Cheesecake

Kentucky Bourbon Pecan Pie

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

PACIFIC COAST

\$65

STARTERS AND SALADS

Cioppino San Francisco Fish Stew with Sourdough Bread

Char-Grilled Asparagus with Serrano Ham, Lemon Zest, Shaved Manchego

Mixed Green Salad with Cherry Tomatoes, Carrots, Cucumber, Avocado, Sherry Wine Vinaigrette, Croutons

Shrimp Louis

Romaine, Cucumber, Egg, Avocado, Tomato, Onion, Radish Sprouts, Louis Dressing

ENTRÉES & SIDES

Salt and Pepper Prime Rib Au-Jus

Churrasco Chicken Marinated with Olive Oil, Rosemary and Chimichurri Dipping Sauce

Farm Fresh Beans, Crisp Bacon, Roasted Onions

Herb Basmati Rice

Golden Mashed Potatoes

Artisan Baked Display of Breads and Rolls and Creamery Butter

DESSERTS

Apple and Gold Raisin Crostata

Mixed Berry Fruit Tarts

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

DINNER BUFFETS

ATLANTIC COAST

\$60

SOUP AND SALADS

New England Clam Chowder

Old Bay Oyster Crackers

Red Tomato and Shallot Salad with Fresh Basil,
Extra Virgin Olive Oil and Shaved Parmesan

Garden Green Salad with Tomatoes, Haricot Verts,
Cucumber, Carrots

Buttermilk Ranch and French Dressings

ENTRÉES

Shrimp and Clam Boil

Crab Cakes

Lemon Chive Aioli

Old Yankee Pot Roast

Thyme Roasted Vegetables

Carrot, Onion, Haricot Verts, Asparagus, Tomatoes

Steamed New Potatoes

Sweet Butter, Sea Salt, Fine Herbs

Chef's Selection of Artisan Baked Rolls and Butter

DESSERTS

Boston Cream Pie

Warm Peach Cobbler

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas

TASTE OF ASIA

\$65

SOUP AND STARTERS

Egg Drop Soup

Mandarin Orange, Green Onion and Napa Cabbage Salad

Toasted Peanuts, Lemon Soy Vinaigrette

Shrimp and Lotus Root Salad

Bok Choi, Peppers, Lime, Cilantro

Tofu, Sweet Soy, Nori, Sesame Seeds, Sesame Oil

Cream Cheese Wonton and Sweet Chili Sauce

Pork Pot Stickers, Scallion Sesame and Soy Dipping Sauces

Vegetable Spring Roll

Sweet and Sour Sauce

ENTRÉES

Mongolian Beef

Salt and Pepper Shrimp

Sweet and Spicy Chicken

Vegetable Fried Rice

Steamed Rice

Stir-Fried Gain Lan

Haricot Verts and Garlic

DESSERTS

Fortune Cookies and Almond Cookies

Sweet Rice Pudding

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selection of Teas



DINNER BUFFETS

MEDITERRANEAN

\$56

SALADS AND STARTERS

Hummus

Baba Ghanoush

Roasted Eggplant Dip

Fattoush Salad

Greens, Cucumbers, Tomatoes, Lemon Dressing

Tabbouleh

Tomatoes, Bulgar, Onion, Mint

Pita, Naan, Flatbreads and Olive Oil

ENTREES AND SIDES

Kofta and Tzatziki

Grilled Lamb Meatballs and Cucumber Yogurt Sauce

Tikka Masala

Chicken in a spicy sauce

Falafel

Biryani Rice

Seasoned Rice

Aloo Gobi

Cauliflower, Potato and Turmeric

DESSERTS

Baklava

Sweet Rice Pudding

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

DESSERT DISPLAYS

Minimum 40 People • Price Per Person

CHEESECAKE \$21

- Cheesecake Coupe
- Strawberry Cheesecake with Toasted Almonds
- Chocolate Fudge Cheesecake
- Chocolate Brownie Cheesecake
- White Chocolate Oreo Cheesecake
- New York Cheesecake with Assorted Toppings

MINIS AND MORE \$19

- Lemon Roulade
- Mini Fruit Tarts
- Pecan Diamonds
- Mini Mousse Chocolate Cups
- Almond Raspberry Pyramids
- French Macaroons
- Assorted Chocolate Truffles or Pralines

SUNDAE BAR \$13

- Vanilla Bean Ice Cream
- Caramel, Chocolate and Strawberry Sauce,
Chopped Peanuts, Oreo Topping, Candy Sprinkles,
Maraschino Cherries and Fresh Whipped Cream*
- Chef Required - \$125*

BANANA SUZETTE \$15

- Freshly Prepared Crêpes
- Served with Vanilla Bean Ice Cream and Topped with
Caramel Rum Sauce, Bananas and Fresh Whipped Cream*
- Chef Required - \$125*

ITALIAN PASTRIES \$19

- Tiramisu
- Cannoli
- Biscotti
- Cappuccino Crème Caramel
- Italian Cookies
- Italian Rum Cake

FOUNTAIN OF CHOCOLATE \$18

- Flowing Dark Chocolate
- Served with Mini Cream Puffs, Rice Crispie Bites,
Angel Food Cake, Strawberries, Pineapple and
Fresh Whipped Cream*
- Chef Required - \$125*

COFFEE, PASTRIES AND MORE \$17

- Mini Biscotti and Cannoli
- Assorted Truffles and Pralines
- Mixed Berry Tea Scones
- Lemon Curd Tartlets
- Warm Sipping Chocolate
- Cappuccino Crème Caramel
- Freshly Brewed Colombian Coffee
- Regular and Decaf*

WINE AND SPIRITS

CHOOSE YOUR BAR

CASH BAR

A bartender fee, service charge and beverage minimum may apply. Please ask your sales executive for details.

SPIRITS

Call \$8 – \$9

Premium \$10 – \$12

BEER

Domestic Bottle \$6

Specialty Bottle \$7

Domestic Keg \$450

Specialty Keg \$550

Seasonal Craft Beer – Ask your sales executive for varieties and pricing.

WINE BY THE GLASS \$9 – \$15

CANNED WINE \$11

Darkhorse

Sauvignon Blanc, Pinot Grigio, Rosé, Pinot Noir

Underwood

Pinot Gris, Rosé, Pinot Noir

WINE ON TAP \$450 – \$550

20L Keg

CANNED BEVERAGES \$8

Seltzer, Cider, IPA and Ales

CANNED COCKTAILS \$8

Fling Blood Orange and Vodka

Fling Cucumber Lime Gin and Tonic

Fling Margarita

Selections may vary.

HOSTED BAR

FULL BAR

Includes draft beer, call spirits, assorted wines and sodas.

\$18 per person/first hour

\$15 per person/additional hour

BEER AND WINE

Includes draft beer, assorted wines and sodas.

\$14 per person/first hour

\$12 per person/additional hour

CREATE YOUR OWN Starting at \$9

Design a custom beverage for your special occasion.

BAR PACKAGES

25 person minimum for 2 hours

FROSÉ \$9 per person

Frozen Rosé with a touch of Peach Purée and Prosecco

SANGRIA \$9 per person

Traditional Red and White, Peach Rosé and Apple Pear

BELLINI CRUSH \$8 per person

Peach Purée, Fresh Lemon Juice and Prosecco served over crushed ice

MIMOSA BAR \$10 per person

Choose up to five: Orange, Cranberry, Pineapple,

Mango, Grapefruit, Pomegranate, Peach and Raspberry

Served with assorted fruits and candies

MARGARITA BAR \$12 per person

Traditional, Strawberry and Mango Jalapeño on the rocks

BLOODY MARY BAR \$13 per person

Zing Zang, Kickass, Miss Mary's Mix

Served with an assortment of toppings

CHOOSE YOUR BRANDS

CALL

Stoli Vodka

Bacardi Superior Rum

Bacardi Limon Rum

Captain Morgan Spiced Rum

Malibu Rum

New Amsterdam Gin

Jack Daniel's Whiskey

Jim Beam Bourbon

Sauza Hornitos Reposado Tequila

Christian Brothers Brandy

Johnnie Walker Red Scotch

PREMIUM

Ketel One Vodka

Tito's Vodka

Bacardi Superior Rum

Bacardi Limon Rum

Malibu Rum

Bombay Sapphire Gin

Crown Royal Whiskey

Jameson Irish Whiskey

Knob Creek Bourbon

Patrón Tequila

E&J XO Brandy

Johnnie Walker

WINES BY THE BOTTLE

STEWARD \$30

GUENOC: Pinot Grigio, Sauvignon Blanc, Chardonnay, Pinot Noir, Merlot, Cabernet, Petite Sirah

PROVERB: Chardonnay, Pinot Grigio, Sauvignon Blanc, Rosé, Cabernet, Merlot, Pinot Noir

CONNOISSEUR \$40

TRAPICHE: Pinot Grigio, Charonnay, Pinot Noir, Malbec, Cabernet, Red Blend

CHATEAU SOUVERAIN: Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Merlot

SPECIALIST \$50

MCMANIS: Pinot Grigio, Viognier, Chardonnay, Rosé, Pinot Noir, Merlot, Cabernet, Petite Sirah, Zinfandel

ANGELINE: Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet, Rosé

RESERVE LIST

WHITE

Storypoint Chardonnay	\$50
M. Chapoutier Belleruche Côtes du Rhône	\$50
Evolution Riesling	\$50
Evolution White Blend	\$60
Conundrum White Blend	\$65
Emmolo Sauvignon Blanc	\$80
Cakebread Chardonnay	\$80
Mer Soleil Chardonnay	\$90
Far Niente Chardonnay	\$100

RED

Storypoint Cabernet & Pinot Noir	\$50
M. Chapoutier Belleruche Côtes du Rhône	\$50
Evolution Red Blend	\$60
Conundrum Red Blend	\$65
J Vineyards Pinot Noir	\$90
Mer Soleil Pinot Noir	\$100
Cakebread Cellars Cabernet	\$110
Caymus Vineyards Cabernet	\$180

SPARKLING

Wycliff	\$30
Risata Moscato d'Asti	\$45
Segura Viudas	\$45
Lamarca	\$47
Torresella	\$52
Conundrum Sparkling	\$52
J Cuvée Brut	\$70
Evolution Sparkling	\$73
Veuve Clicquot	\$95

ROSÉ

STILL

Rosehaven	\$45
Angeline	\$50
M. Chapoutier Belleruche	\$50
Champs de Provence	\$52
Conundrum	\$52
Malene	\$60

SPARKLING

Wycliff Brut Rosé	\$30
Segura Viudas	\$45
Risata Dry Sparkling Rosé	\$47
Champs de Provence	\$60
Lucien Albrecht	\$70
Rosé d'Or Sparkling Crémant	\$75

No alcohol may be brought onto the property. Alcohol service will only be provided to guests at least 21 years of age who show a valid government-issued photo ID. Mystic Lake® reserves the right to refuse service to any individual who appears to be impaired or intoxicated. Host pricing does not include tax or service charge.

A \$500 per bar minimum is required for a bartender fee to be waived. If the \$500 minimum is not met, the difference will be applied to your bill. All food and beverage, including alcohol, must be purchased from Mystic Lake Casino Hotel®.

CATERING GUIDELINES

ALCOHOL SERVICE

No alcohol may be brought onto the property. Alcohol service will be provided to guests at least 21 years of age who show a valid government-issued photo ID. Mystic Lake® reserves the right to refuse service to any individual who appears to be impaired or intoxicated.

Host bar pricing does not include tax or service charge in bar menu pricing and will be added in your final bill. Cash bar pricing is inclusive of tax. \$500 per bar minimum is required for a bartender fee to be waived. If the \$500 minimum is not met, the difference will be applied to your bill. All food and beverage, including alcohol, must be purchased from Mystic Lake Casino Hotel. Bar service will cease 30 minutes prior to the agreed end time of the event. Bar service is limited to the hours of 8 am – 11:59 pm.

PRICING AND GURANTEE

All prices are guaranteed 60 days prior to your event date. Pricing for items identified as “market price” will be confirmed no less than 21 prior to event date.

At times the market will experience a disruption to the supply chain causing interruption to the availability of some food and beverage items. Ingredients may be substituted during these circumstances. For menu items that cannot be sourced, your Event Planner along with our Chef will work with you on alternative solutions.

GUARANTEES

Final attendance must be specified three business days prior to your event date by 11 am CST. This number will be considered your lowest guarantee and is not subject to reduction. Should a final guarantee not be received, your expected attendance on your Banquet Event Order will be considered the final guarantee. You will be charged the final guarantee or the number in attendance, whichever is greater. Increases to your guest count received later than three business days in advance will be subject to a 50% menu price increase based on availability of menu items.

Final detailed menu selections are due 45 days prior to your event.

Hotel agrees to prepare food 3% over the stated guarantee up to a maximum of 50 people.

CONTRACTING LESS THAN 14 DAYS

The Hotel reserves the right to increase menu pricing by up to 15% to all short term meeting and event requests. Availability of certain menu items are contingent on ability to source the product on all Short-Term events. “Short Term” is considered an event that is requested less than 14 days prior to the start date.

EVENT SPACE AND SET-UP

Changes to the set-up of the event space less than 72 hours prior to the event may be assessed a \$75 per hour change fee, with a minimum charge of \$75.

OUTDOOR EVENTS

Based on the forecasted weather from the National Weather Service, a decision to move to an indoor location will be made 6 – 24 hours (depending on type of event) prior to the start time of your event. In case of severe weather which poses a threat to people or property immediately prior to or during your outdoor event, we will make an immediate decision to stop the event and move all people to a place of safety. The need for outdoor lighting will be required for evening events and can be priced through your Event Planner. Music at outdoor locations must conclude by 11 pm. Outdoor music must follow noise ordinances in play at the date and time of the event.

CATERING GUIDELINES

BUFFET SERVICE MINIMUM REQUIREMENTS

Breakfast buffets require a minimum of 35 guests

Lunch buffets require a minimum of 35 guests

Dinner buffets require a minimum of 50 guests

Hors d'oeuvres have a 100 piece minimum

Hors d'oeuvres that are served hot will be in a serving station

Hors d'oeuvres that are served cold can be served in a serving station or butler passed

MEAL SERVICE TIMES

Breakfast served from 5 AM – 11 AM CST

Lunch served from 11 AM – 3 PM CST

Dinner/ Reception served from 3 PM – 9 PM CST

Plated meal is based on a 1.5 hour service time

Breaks are based upon 30 minute service time

Buffets are served on a 1 hour service time

An extension in service time is subject to additional fees and may not be suitable for all menu items.

Due to health regulations and quality concerns, remaining items from any meal period may not be repurposed, boxed for take-home or served again for another function or break. Exception allowed for a wedding cake topper.

Multiple plated entrée choices may be served for group meal functions. The Catering / Event Services team will guide the number of splits allowed based on group size and complexity. Split entrées are not available for group sizes less than 50 people. All entrées will be served with the same starch and vegetable. Pricing is based on the highest price entrée for all split options or a \$2.50 per entrée upcharge on menu price of the most expensive entrée, whichever is greater.

All chef carvers, station attendants, made-to-order requests or requests for additional servers beyond hotel standard guidelines are \$125 each for 1-4 hours of service.

Outside food is not permitted. We can accommodate special dietary restrictions for guests with food allergies/intolerance and guests who adhere to common dietary restrictions. Arrangements for special dietary needs should be confirmed no later than 45 days prior to your event.

Specialty meals required for religious reasons can be sourced from outside vendors that are certified in catering. This is subject to a \$25 service fee per meal. Work with the Catering / Event Services Executive to arrange these meals no later than 45 days in advance. Should the total meal count needed be less than 10% of group attendance, exceptions can be approved for client to directly purchase outside meals based on religious exemption.

All food and beverage is subject to a 22% non-taxable gratuity. Current prevailing tax rate is 7.375%. Alcohol Tax is 9.875%. Tax and service charge are subject to change.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.



MYSTIC LAKE
CENTER

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