



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 Regular and Decaf	\$70/gallon
ASSORTED ICED TEAS Traditional Black, Traditional Green, Passion Fruit	\$65/gallon
HYDRATION STATION Lemon, Lime or Mint Infused Waters	\$39/gallon
APPLE, TOMATO, CRANBERRY, PINEAPPLE AND V8 JUICES Individual Juices	\$4
STARBUCKS CHILLED FRAPPUCCINOS Mocha and Coffee	\$5
ASSORTED SOFT DRINKS AND ICED TEAS Regular, Diet and Decaf	\$4
WATERS Acqua Panna, Fiji, Sanpellegrino Sparkling, Blood Orange, Grapefruit, Clementine, Pomegranate	\$5
MYSTIC LAKE BOTTLED WATER	\$4
ASSORTED MILKS 2%, Skim and Chocolate	\$4
ENERGY DRINKS	\$5
NAKED POWER JUICES	\$5
HOT INDIVIDUAL TEAS	\$3

À LA CARTE

PASTRIES v Glazed Lemon Pound Cake, Cranberry Walnut Streusel and Mystic's Signature Banana Bread	\$32/dozen	FROZEN TREATS v Ice Cream Bars and Ice Cream Sandwiches	\$4/each
MUFFINS v Wild Blueberry, Cinnamon Apple Crumble and Golden Raisin Honey Bran	\$32/dozen	SCRUMPTIOUS SNACKS v 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	\$4/each
BAGELS & MORNING PASTRIES v Flaky Croissants, Selection of Bagels, Fondant Iced Cinnamon Rolls and Cinnamon Swirl Coffee Cake	\$32/dozen	HEALTHY START v Assortment of Fresh Fruits Individual Greek Yogurts Assorted Granola and Power Bars	\$3 \$4 \$4
COOKIES v Chocolate Chunk, Roasted Peanut Butter, White Chocolate Macadamia Nut, Cinnamon Spiced Oatmeal Raisin and Toffee Crunch	\$32/dozen		
EUROPEAN PASTRIES v Miniature European Pastries, Assorted Chocolate, Praline Selections	\$32/dozen		

BREAKS

POWER JUICE STATION GF, V \$11

Choose Two:

Red: Beetroot, Celery, Apple, Carrot, Cucumber, Lemon, Orange and Strawberries

Green: Spinach, Kale, Apple, Cucumber, Ginger, Pineapple, Agave and Melon

Purple: Blueberry, Banana, Orange Juice, Spinach, Greek Yogurt, Honey

Create Your Own Power Mix

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 V \$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 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 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 and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

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 and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selection of Teas

BUFFET BREAKFAST

Minimum 35 Guests

ULTIMATE	\$25	STANDARD	\$22
Sliced Seasonal Fresh Fruit and Assorted Berries		Sliced Fresh Seasonal Fruit and Berries	
Assortment of Sweet Rolls, Muffins, French Butter Croissants and Plain Bagels <i>Sweet Butter, Marmalade, Cream Cheese and Assorted Jams</i>		Bakery Fresh Assortment of Sweet Rolls, Muffins and French Butter Croissants	
Assorted Cold Cereals <i>2% milk</i>		Sweet Butter, Marmalade and Assorted Jams	
Individual Chilled Fruit Yogurts <i>Raisins and Granola</i>		Assorted Cold Cereals <i>2% milk</i>	
Scrambled Eggs		Individual Chilled Fruit Yogurts	
Breakfast Potatoes		Scrambled Eggs <i>Wisconsin Cheddar Cheese and Chives</i>	
Cinnamon Swirl French Toast <i>Fresh Berry Compote and Pure Maple Syrup Whipped Butter</i>		Cinnamon Swirl French Toast <i>Pure Maple Syrup</i>	
Hickory Smoked Bacon		Hickory Smoked Bacon	
Link Sausage		Link Sausage	
Orange and Cranberry Juices		Hash Browns	
Freshly Brewed Colombian Coffee <i>Regular and Decaf</i>		Orange and Cranberry Juices	
Selection of Teas		Freshly Brewed Colombian Coffee <i>Regular and Decaf</i>	
		Selection of Teas	
DELUXE	\$23	CLASSIC	\$21
Sliced Fresh Seasonal Fruits and Berries		Assortment of Sweet Rolls and Muffins	
Gourmet Breakfast Breads and Muffins Including Cranberry Orange, Lemon Poppy and Banana Walnut		Scrambled Eggs	
Variety of Brick Fired Bagels <i>Smoked Salmon Spread, Cream Cheese and Herb Chive</i>		Hash Browns	
Gourmet Baked Frittata with Spinach, Mushroom, Tomato, Cheddar Cheese and Chive Hollandaise		Hickory Smoked Bacon	
Hickory Smoked Bacon and Link Sausage		Link Sausage	
Breakfast Potato Hash		Orange and Cranberry Juices	
Orange and Cranberry Juices		Freshly Brewed Colombian Coffee <i>Regular and Decaf</i>	
Freshly Brewed Colombian Coffee <i>Regular and Decaf</i>		Selection of Teas	
Selection of Teas			

BREAKFAST ENHANCEMENTS

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

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

GF – Gluten-Free V – Vegetarian VG – Vegan

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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 Flaky 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
 Freshly Brewed Colombian Coffee
Regular and Decaf
 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

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

“ The staff helped make our special day go off without a hitch! Everything was truly wonderful! Our guests also had wonderful things to say about their experience. No matter where we were on the property, everyone was really helpful and gave us a great experience. Food and service were on point. ”
 - Craig P.

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 **\$35** **GF**

Burgundy Mushroom Demi-Glace

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

Citrus Maple Sauce

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

Lemon Garlic Butter Sauce

SHRIMP SCAMPI **\$32**

Lemon Garlic Butter Sauce

SCALLOPINI OF CHICKEN **\$32**

Choice of Vegetable Only

Mushroom Ravioli

Lemon Sage Mushroom Brown Chicken Sauce

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

Roasted Tomato-Coconut Sauce

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

Honey Orange Glaze

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

Apple Chutney

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** **\$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. Limited to groups of 300 or less.
Groups of 50 people or less - 1 choice; 100-150 - 2 choices; 150-300 - 3 choices
Dietary Restrictions will be accommodated.

BOX LUNCHES

\$27

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

HORS D'OEUVRES

Price per 100 pieces

All hors d'oeuvres are served individually.

HOT

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

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HORS D'OEUVRES PACKAGES

Priced per person. Minimum 25 guests

Must be ordered for your full guest count.

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

Must be ordered for your full guest count.

CAESAR SALAD BAR \$9

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$7

Chef Requested - \$125

TUSCAN KALE CAESAR SALAD BAR \$11

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$7

Chef Requested - \$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 Requested - \$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 Requested - \$125

PARISIAN AND HEARTH BAKED BREAD BAR \$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 Requested - \$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
Must be ordered for your full guest count.

HARVEST OF SEASONAL FRUIT AND BERRIES \$400

Chef's Selection of the Finest Available Fruits
Serves 50

SELECTION OF IMPORTED AND DOMESTIC CHEESES \$400

Decorated with Fresh Grapes, French Bread and English Crackers
Serves 50

VEGETABLES CRUDITÉS AND DIPS \$300

Serves 50

WARM CALIFORNIA ARTICHOKE AND SPINACH DIP \$225

Fresh Crisp Pita Chips
Serves 100

MEDITERRANEAN HUMMUS AND ROASTED WITH EGGPLANT BABA GHANOUSH \$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 \$200

Salsa and Guacamole
Serves 50

POTATO CHIPS \$175

Sour Cream and Onion and Bleu Cheese Dips
Serves 50

SNACKS \$150

Honey Roasted Peanuts
 Pretzels, Potato Chips or Cheddar Goldfish Crackers
Serves 25

GOURMET POPCORN \$8

Selection of Three Flavors

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 for an additional \$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 Provençal 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 \$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 entrees are served with a choice of one soup or salad, dinner roll, 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 PURÉE

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 entrees are served with a choice of one soup or salad, dinner roll, 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}

\$66

Caramelized Orange Butter Sauce

BRAISED BONELESS BEEF SHORT RIB

\$58

Pinot Noir Sauce

LEMON ROSEMARY CHICKEN BREAST

\$40

Seared Chicken Breast, Lemon Rosemary Sauce

FILET OF BEEF TENDERLOIN

\$72

Filet of Beef Tenderloin, Red Wine Demi-Glace

PAN-SEARED NORWEGIAN 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 NEW YORK STRIP STEAK

\$54

Lombardy Butter

HERB SEARED AIRLINE CHICKEN BREAST WITH CHOICE OF SAUCE

\$40

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

\$68

Calvados Demi-Glace

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, Hothouse 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

Minimum 50 guests

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

Minimum 50 guests

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 Gai 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

Minimum 50 guests

MEDITERRANEAN

\$56

SALADS AND STARTERS

Hummus

Baba Ghanoush

Roasted Eggplant Dip

Fattoush Salad

Greens, Cucumbers, Tomatoes, Lemon Dressing

Tabbouleh

Tomatoes, Bulgur, Onion, Mint

Pita, Naan, Flatbreads and Olive Oil

ENTRÉES 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

Selection of Teas

“ From start to finish Mystic Lake Center was top notch. We held all of my daughters wedding events there the whole weekend. We had the rehearsal dinner, wedding ceremony and reception all in one place and it was a beautiful event. All the staff from the wedding coordinators, chefs, wait staff, no detail was left out. The food is impeccable!!! There was always someone to handle any questions and everyone was professional and courteous. The ball rooms are just beautiful and the lighting perfect. The only negative thing I have to say is it was over too fast!!!! Everyone raved about the night and enjoyed staying in the new Promenade Hotel and loved enjoying the casino after the reception.”
- Beth H

DESSERT DISPLAYS

Minimum 40 People • Price Per Person

Must be ordered for your full guest count

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 Macarons
- 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

Singles Starting at \$8

- Bacardí
- Bacardí Limón
- Baileys
- Bombay Sapphire
- Bulleit
- Captain Morgan
- Casamigos Blanco
- Crown Royal
- Disaronno
- E&J
- Jack Daniel's
- Jameson
- Johnnie Walker Red
- Kahlúa
- Malibu
- Peach Schnapps
- Tito's
- Triple Sec

BEER

Domestic Keg \$500

Specialty Keg Starting at \$600

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

WINE BY THE GLASS \$9 – \$15

CANNED BEVERAGES \$8

Seltzer, Cider, 16 oz Beer

HOSTED BAR

FULL BAR

Includes beer, spirits, assorted wines and sodas.

\$18 per person/first hour

\$15 per person/additional hour

BEER AND WINE

Includes beer, assorted wines and sodas.

\$14 per person/first hour

\$12 per person/additional hour

CREATE YOUR OWN Starting at \$10

Design a custom cocktail or mocktail for your special occasion.

BAR PACKAGES

25 person minimum for 2 hours

BREAKFAST BAR \$15 per person for 2 hours

Mimosa

Choose up to three juices: Orange, Cranberry and Grapefruit

Served with assorted fruits and candies

Bloody Mary

Served with an assortment of toppings

MARGARITA BAR \$12 per person

Traditional, Strawberry and Mango Jalapeño on the rocks

ASK YOUR EVENT SALES EXECUTIVE FOR SPECIAL REQUESTS.

WINES BY THE BOTTLE

STEWARD \$30

14 HANDS: Pinot Grigio, Chardonnay, Merlot, Red Blend, Cabernet

CONNOISSEUR \$40

KENDALL JACKSON: Chardonnay, Pinot Gris, Sauvignon Blanc, Riesling, Vinters Reserve Cabernet, Pinot Noir, Red Zinfandel

SPARKLING

Wycliff Brut, Wycliff Brut Rose, Veuve du Vernay Brut, Veuve du Vernay Brut Rose

RESERVE LIST

Ask your Event Sales Executive for our reserve list.

“ Couldn’t say enough great things about this venue! Our guests loved that the ceremony, reception and hotel were all on site. We had our wedding in the Waconia Ballroom and it was absolutely beautiful. The textured lighting and decor was so elegant and exactly what I had imagined for our wedding. So happy we had chose this as our venue! ”
- Madeline P.

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 through 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 days prior to event date.

At times the market may 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.

“ We had been planning to celebrate our wedding here for almost 2 years and worked with various people throughout the process. Everyone we worked with was super helpful and answered all of our questions. They were very clear about pricing and expectations. We were in the Waconia Ballroom for our Ceremony & Reception. The Mystic Lake team made our vision come true and I cannot recommend them enough! ”
- Anna L.

CATERING GUIDELINES

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. A maximum of three entrée choices are allowed. One of those choices must be vegetarian. 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 8.375%. 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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