

Hors d'oeuvre Displays

Small 50 guests
Medium 100 guests
Large 150 guests

Domestic Cheese and Cracker Display

(Cheddar, Swiss, Pepper Jack, and Provolone)

Small - \$125.00
Medium - \$250.00
Large - \$375.00

Seasonal Fresh Fruit Display

Small - \$150.00
Medium - \$300.00
Large - \$450.00

Crostini Display

Served with Basil Pesto, Sundried Tomato Pesto, Olivetta,
and Artichoke Spread

Small - \$100.00
Medium - \$200.00
Large - \$300.00

Roasted Vegetable Display

With Mustard Dill Dip

Small - \$115.00
Medium - \$230.00
Large - \$345.00

Baked Brie in Puff Pastry

Served with Granny Smith Apples and Crostini

Serves 25 guests per display
\$150.00

Vegetable Pizza

Flaky Crust with Cream Cheese and Vegetables

Small - \$125.00
Medium - \$250.00
Large - \$375.00

International Cheese and Cracker Display

(Brie, Dill Havarti, Smoked Gouda, Rondele, and Fontina)

Small - \$250.00
Medium - \$425.00
Large - \$600.00

Fresh Vegetable and Dip Display

Small - \$100.00
Medium - \$200.00
Large - \$300.00

Antipasto with Meat and Cheese Display

(Hard Salami, Prosciutto Ham, Fresh Mozzarella and
Provolone)

Small - \$200.00
Medium - \$400.00
Large - \$600.00

Whole Poached Salmon Display

Serves 40 guests per display
\$200.00

7- Layer Mexican Dip

Served with Tortilla Chips

Small - \$100.00
Medium - \$200.00
Large - \$300.00

Lox Platter

(serves 20 guests per display)

Chopped Sweet Onions, Tomatoes, Capers,
Fresh Parsley and Crostini Surrounding Fresh Lox
\$135.00

CARVED TO ORDER

Whole Beef Tenderloin	Serves 20 guests - \$175.00 each
Top Round of Beef	Serves 40 guests - \$200.00 each
New York Strip Loin	Serves 20 guests - \$250.00 each
Whole Roast Pork Loin	Serves 25 guests - \$140.00 each
Turkey Breast	Serves 20 guests - \$125.00 each
Honey Glazed Ham	Serves 50 guests - \$225.00 each
Prime Rib of Beef	Serves 25 guests - \$250.00 each

Each Chef attended station requires a \$100 chef carving fee

Minneapolis Golf Club

*The service charge added to food and beverage billings is the property of the
Minneapolis Golf Club which has complete discretion as to its use and distribution.*

Hors d'oeuvres

Cold

Iced Gulf Shrimp with Lemon and Cocktail Sauce.....	\$31.00/dozen
Crostinis	\$15.00/dozen
Artichoke Parmesan, Tomato Herb and Olivetta	
Smoked Salmon Mousse on a Toast Point	\$21.00/dozen
Bruchetta with Fresh Mozzarella and Sliced Tomato with Basil Pesto	\$24.00/dozen

Hot

Swedish or BBQ Meatballs.....	\$12.00/dozen
Tortilla Pinwheels to Include Roast Beef, Vegetable and Proscuitto.....	\$24.00/doz
Grilled Focaccia Brushed with Olive Oil, Sliced Tomato and Three Cheeses	\$18.00/doz
Asparagus with Asiago Cheese in Phyllo.....	\$24.00/dozen
Chicken Drumsticks.....	\$16.00/dozen
Bacon Wrapped Chestnuts	\$22.00/dozen
Bacon Wrapped Scallops.....	\$29.00/dozen
Proscuitto and Provolone in Puff Pastry.....	\$16.00/dozen
Chicken Sate' with Peanut Sauce.....	\$27.00/dozen
Hibachi Beef Skewers	\$26.00/dozen
Assorted Petite Quiches-Spinach, Lorraine, Cheese	\$20.00/dozen
Feta and Sundried Tomatoes in Phyllo	\$22.00/dozen
Seafood Rangoon	\$25.00/dozen
Mini Gourmet Sausage Pizzas	\$31.00/dozen
Pork Pot Stickers.....	\$16.00/dozen
Kalamata and Artichoke Tart	\$28.00/dozen
Chicken Dumplings.....	\$36.00/dozen
Pork Dumplings.....	\$36.00/dozen
Mini Crab Cakes.....	\$31.00/dozen
Brie & Raspberry in Phyllo.....	\$33.00/dozen
Shrimp and Herb Cheese in Phyllo	\$37.00/dozen
Gourmet Mini Beef Wellingtons.....	\$37.00/dozen
Chipotle Steak Churrasco	\$31.00/dozen
Szechuan Beef Sate.....	\$24.00/dozen
Stuffed Mushroom Caps	
Spinach	\$21.00/dozen
Italian Sausage.....	\$19.00/dozen
Artichoke	\$20.00/dozen

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