



Majors
sports cafe
CATERING

GREETINGS



Majors Sports Café is Pleased to Present Our Events Menu. We Offer a Fabulous Array of Food and Beverage Services Designed to Meet the Needs of Any Size/Type Group. We Keep the Planning Simple and Strive to Make Your Event Memorable.

This Menu Is Meant to Give You an Idea of Available Services, But Our Full Range of Services is Not Limited to the Listed Selections. Please consult our Event Management Team With Any Special Needs That You May Have.

To provide the best possible service, we adhere to the following basic conditions for private space rental:

- **A guest and food/beverage minimum must be met to avoid the addition of a “room fee” on to your final bill. Ask your event manager for specific details.**
- **Group reservations for parties of over \$1,000 will be required to sign a contract and a credit card number will be secured.**
- **A guaranteed guest count and menu pre-order must be given five business days prior to your event. After this timeline, guest count can only increase.**
- **A three day advanced notice of cancellation is required for parties who have pre-ordered food. Failure to do so will result in a service charge of \$250.00 to cover cost of food ordered by chef.**
- **For all events, a state sales tax and an 18% gratuity are applied to all food and beverage. State law requires a 1% tax be added on to gratuities. Taxes and Gratuity are roughly estimated at 26% total.**
- **For parties that start after 3 pm, your private space is set up and ready 1/2 hour before the event start time. Any changes in arrival time or early arrivals for set up, decorating or testing A/V equipment must be communicated directly with the catering office in advance. Early morning and luncheon events start at the time designated on your event contract. Again, Any changes in arrival time or early arrivals for set up, decorating or testing A/V equipment must be communicated directly with the catering office in advance.**

Thank You For Thinking Of Us As a Place to Host Your Event. We Welcome the Opportunity to Serve You!

Contacts:	Gennifer Fadden	Leah Poldoski
Email:	gfads@hotmail.com	lpoldoski@yahoo.com
Telephone:	Bloomington (952) 835.8308	Golden Valley (763) 746.2280
Website:	www.majorssportscafe.com	

Beverage Service



Beverage service for your guests can be set up many ways. Beverage service, in addition with food ordered, goes towards meeting your per person food and beverage minimum fee.

Cash Bar

Guests pay for their own beverages. Guests either pay as they order drinks or they may start a tab with a credit card. Doing separate tabs for large groups does take extra time.

Host/Open Bar

Under this arrangement, the host of the event purchases all beverages for the group. Beverages can be hosted for: The entire event, a set period of time or a set dollar amount.

Limitations on a Host/Open Bar Via Drink Tickets

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

Host Bar Estimates

We will gladly do estimates for you, but an estimate does not include any applicable Happy Hour Pricing and is only an estimate. Below are estimates on types of beverages.

House Brands \$4.25	Call Brands \$4.75	Premium Brands \$5.25	Top Shelf \$6.00
Domestic Beer \$4.25	Imported Beer \$4.75	House Wine \$6.00	

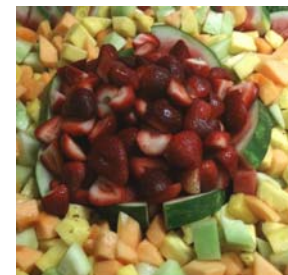
Corking Fees on Wine and Champagne

For special occasions, you may bring in six 750 ml bottles of wine/champagne per 50 guests at the cost of \$8 per bottle. **1.5 L Bottles NOT ALLOWED.** If they are brought in, we charge \$16 per opened bottle.

Beverage Service Packages

See Page 13 for some fun and practical beverage packages that we have put together.

Trays & Cold Bites



<p>Olive & Cheese Tray Pitted domestic olives, Greek olives and domestic and imported cheeses. Served with an assortment of crackers.</p> <table border="0"> <tr> <td>Mirror Display</td> <td>(Serves to 75 People)</td> <td>\$165</td> </tr> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$105</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$55</td> </tr> </table>	Mirror Display	(Serves to 75 People)	\$165	Full Tray	(Serves to 50 People)	\$105	Half Tray	(Serves to 25 People)	\$55	<p>Meats, Olives, & Cheeses Ham, turkey, roast beef, assorted cheeses and olives make for an outstanding display! Served with a variety of crackers.</p> <table border="0"> <tr> <td>Mirror Display</td> <td>(Serves to 75 People)</td> <td>\$215</td> </tr> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$150</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$75</td> </tr> </table>	Mirror Display	(Serves to 75 People)	\$215	Full Tray	(Serves to 50 People)	\$150	Half Tray	(Serves to 25 People)	\$75
Mirror Display	(Serves to 75 People)	\$165																	
Full Tray	(Serves to 50 People)	\$105																	
Half Tray	(Serves to 25 People)	\$55																	
Mirror Display	(Serves to 75 People)	\$215																	
Full Tray	(Serves to 50 People)	\$150																	
Half Tray	(Serves to 25 People)	\$75																	
<p>Assorted Veggies A seasonal assortment of fresh veggies. Possible selections include: Broccoli, baby carrots, cherry tomatoes, celery and others. Served with ranch dressing.</p> <table border="0"> <tr> <td>Mirror Display</td> <td>(Serves to 75 People)</td> <td>\$155</td> </tr> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$95</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$50</td> </tr> </table>	Mirror Display	(Serves to 75 People)	\$155	Full Tray	(Serves to 50 People)	\$95	Half Tray	(Serves to 25 People)	\$50	<p>Veggie, Cheese, Meats & Olives A little bit of everything! 1/4 portions of assorted meats, olives, veggies and cheeses! Served with ranch dressing and a variety of crackers. Well-rounded!</p> <table border="0"> <tr> <td>Mirror Display</td> <td>(Serves to 75 People)</td> <td>\$235</td> </tr> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$170</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$85</td> </tr> </table>	Mirror Display	(Serves to 75 People)	\$235	Full Tray	(Serves to 50 People)	\$170	Half Tray	(Serves to 25 People)	\$85
Mirror Display	(Serves to 75 People)	\$155																	
Full Tray	(Serves to 50 People)	\$95																	
Half Tray	(Serves to 25 People)	\$50																	
Mirror Display	(Serves to 75 People)	\$235																	
Full Tray	(Serves to 50 People)	\$170																	
Half Tray	(Serves to 25 People)	\$85																	
<p>Fruit & Cheese Display Assorted fruits and cheeses that may include: Swiss, provolone, cheddar and pepper jack cheeses. Served with the season's freshest fruit and an assortment of crackers.</p> <table border="0"> <tr> <td>Mirror Display</td> <td>(Serves to 75 People)</td> <td>\$180</td> </tr> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$125</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$65</td> </tr> </table>	Mirror Display	(Serves to 75 People)	\$180	Full Tray	(Serves to 50 People)	\$125	Half Tray	(Serves to 25 People)	\$65	<p>Baked Brie Triple cream brie is wrapped in puff pastry, served plain or topped with: Apricot Preserves, Basil Pesto or Roasted Garlic. Baked golden brown. Served with fresh seasonal fruit and a variety of crackers.</p> <table border="0"> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$125</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$65</td> </tr> </table>	Full Tray	(Serves to 50 People)	\$125	Half Tray	(Serves to 25 People)	\$65			
Mirror Display	(Serves to 75 People)	\$180																	
Full Tray	(Serves to 50 People)	\$125																	
Half Tray	(Serves to 25 People)	\$65																	
Full Tray	(Serves to 50 People)	\$125																	
Half Tray	(Serves to 25 People)	\$65																	
<p>Chips & Salsa Deluxe Tri-colored tortilla chips surround homemade salsa, sour cream and guacamole.</p> <table border="0"> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$65</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$40</td> </tr> </table>	Full Tray	(Serves to 50 People)	\$65	Half Tray	(Serves to 25 People)	\$40	<p>Mini Deli Sandwiches Ciabatta rolls stuffed with your choice of the following flavor combinations: Roast beef and cheddar; Honey ham and Swiss; Smoked turkey and provolone.</p> <table border="0"> <tr> <td>Full Tray</td> <td>(Serves to 50 People)</td> <td>\$65</td> </tr> <tr> <td>Half Tray</td> <td>(Serves to 25 People)</td> <td>\$40</td> </tr> </table>	Full Tray	(Serves to 50 People)	\$65	Half Tray	(Serves to 25 People)	\$40						
Full Tray	(Serves to 50 People)	\$65																	
Half Tray	(Serves to 25 People)	\$40																	
Full Tray	(Serves to 50 People)	\$65																	
Half Tray	(Serves to 25 People)	\$40																	
<p>Spicy Chicken Pinwheels Flour tortillas stuffed with: Roasted chicken, garlic, onion, roasted red peppers, minced spinach and chipotle peppers. \$2.50 Per Person (2 pinwheels per person)</p>	<p>Beef Ranch Pinwheels Flour tortillas stuffed with: Roast beef, spinach, minced garlic, cheddar, tomatoes and ranch dressing. Cut into bite-sized pieces. \$2.50 Per Person (2 pinwheels per person)</p>																		
<p>Majors Shrimp Cocktail Shrimp is poached in court bouillon, cooled and served with chili cocktail sauce and lemons. \$3.95 Per Person (3 U-16 shrimp per person)</p>	<p>Bruschetta Finely chopped tomatoes, onion, garlic and basil on top of a toasted baguette. \$2.75 Per Person (2-3 pieces per person)</p>																		
<p>Pickle Roll Ups Deli ham spread with cream cheese, wrapped around a dill pickle and cut into slices. \$2.25 Per Person (3-4 slices per person)</p>	<p>Chips & Creamy Bacon Cheddar Dip An appetizer inspired by the Iron Range... Ripple potato chips served with a creamy bacon cheddar dip. \$1.50 Per Person</p>																		

Hot Goodness

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



<p>Swedish Meatballs Ground beef, pork, onions, breadcrumbs and seasoning. Served up in a rich sour cream gravy. \$2.50 Per Person (2 meatballs per person)</p>	<p>Cocktail Sausages All beef cocktail weenies served in our signature BBQ sauce. You know you love them!!! \$2.50 Per Person (5-7 sausages per person)</p>
<p>Pineapple Cream Cheese Wontons Pineapple cream cheese wontons are served with a sweet and spicy Thai chili sauce. \$2.75 Per Person (2-3 wontons per person)</p>	<p>Chicken Satays Grilled chicken strips threaded on a skewer. Served with a Thai cream cheese dipping sauce. \$3.00 Per Person (2 skewers per person)</p>
<p>Chicken Skewers Crispy, breaded chicken breast strip placed on a skewer and dipped in sauce choice: BBQ, Louisiana, Thai Dragon, Jamaican or Honey Chipotle. Served with bleu cheese dressing. \$3.00 Per Person (2 skewers per person)</p>	<p>Bacon Cheddar Ranch Crisps Puff pastry squares topped with cheddar cheese and bacon, baked to perfection, then a drizzle of ranch dressing and a sprig of chives completes this tasty morsel. \$2.50 Per Person (2-3 crisps per person)</p>
<p>Walleye Skewers Beer battered walleye fingers seasoned and deep-fried. Skewered with bamboo sticks and served with tartar sauce. \$3.00 Per Person (2 skewers per person)</p>	<p>Thai Beef Tidbits Marinated tenderloin cubes are pan seared and served with cream cheese dipping sauce. \$3.75 Per Person (about 6 tidbits per person)</p>
<p>Potstickers Ground pork with a medley of finely chopped veggies. Wrapped in an authentic Asian dumpling wrap and served with a sesame soy dipping sauce. \$2.75 Per Person (2-3 pieces per person)</p>	<p>Appetizer Platter Onion rings, mozzarella cheese sticks, Tex Mex queso rolls and cheese quesadillas. Served with: BBQ sauce, marinara and cilantro sour cream. \$2.75 Per Person (2-3 pieces per person)</p>
<p>Thai Chicken Tidbits Marinated, pan-seared boneless chicken breast chunks served with cream cheese dipping sauce. \$3.00 Per Person (about 6 tidbits per person)</p>	<p>Sausage Stuffed Mushrooms Mushrooms stuffed with Italian sausage, basil, cream cheese, parmesan and onion. \$3.25 Per Person (2-3 mushrooms per person)</p>
<p>Panko Shrimp Jumbo shrimp rolled in panko bread crumbs, flash-fried and served with Thai chili sauce. \$3.75 Per Person (2 shrimp per person)</p>	<p>Italian Sausage Skewers Grilled sausage chunks are alternated with red pepper, green pepper and onion. Served in a zesty marinara sauce. \$3.00 Per Person (2 skewers per person)</p>
<p>Build Your Own Sliders Buffet Angus burger and Southern-fried chicken sliders served with these ingredients for you to add: Cheddar cheese, lettuce, tomato, sliced red onion, pickle chips, Majors' ale sauce, mayo and ketchup. \$3.25 Per Person (2 sliders per person)</p>	<p>Party! Nachos Tri-colored tortilla chips, beef or chicken, melted cheddar and pepper jack cheeses, tomatoes, jalapenos, black olives, onions, cilantro sour cream and salsa. \$3.25 Per Person (2 sliders per person)</p>

Dips

(15 Person Minimum). All Dips Served With Tortilla Chips



Roasted Red Pepper Artichoke Dip

Fire roasted red peppers, onions, garlic, artichoke hearts and parmesan cheese.

\$2.75 Per Person

Taco Dip

A layer of refried beans is topped with salsa cream cheese, lettuce, tomato, black olive, green onion and jalapenos.

\$2.50 Per Person

Six Cheese Dip

A delicate mixture of six cheeses: Cheddar, Swiss, mozzarella, provolone, parmesan and gorgonzola.

\$2.75 Per Person

Buffalo Chicken Dip

Cream cheese, cubed chicken, bleu cheese dressing and Louisiana wing sauce blended and baked into warm goodness.

\$2.75 Per Person

Appetizer Buffets

(20 Person Minimum)



We Are Often Asked to Make Appetizer Selections for Our Guests. Per Your Budget Dictates, Here Are Popular Choices.

Appetizer Buffet I

Vegetable Crudités, Assorted Olives and Cheeses
Roasted Red Pepper Artichoke Dip **or** Six Cheese Dip
Assorted Pizzas

\$9.75 Per Person

Spicy Chicken Pinwheels **or** Beef Ranch Pinwheels
Chips and Salsa Deluxe

Appetizer Buffet II

Vegetable Crudités, Assorted Olives and Cheeses
Roasted Red Pepper Artichoke Dip **or** Six Cheese Dip
Walleye **or** Chicken Skewers
(If Only Chicken is Selected, Two Flavors of Chicken Allowed)

\$11.25 Per Person

Spicy Chicken **or** Beef Ranch Pinwheels
Chips and Salsa Deluxe
Assorted Pizzas

Deluxe Appetizer Buffet

Vegetable Crudités, Assorted Olives and Cheeses
Swedish Meatballs **or** Cocktail Sausages
Walleye Skewers **or** Chicken Skewers
(If Only Chicken is Selected, Two Flavors of Chicken Allowed)

\$14.50 Per Person

Spicy Chicken **or** Beef Ranch Pinwheels
Roasted Red Pepper Artichoke Dip **or** Six Cheese Dip
Appetizer Platter
Bacon Cheddar Ranch Crisps

Ultimate Appetizer Buffet

Vegetable Crudités, Assorted Olives and Cheeses
Swedish Meatballs **or** Italian Sausage Skewers
Walleye Skewers **or** Chicken Skewers
(If Only Chicken is Selected, Two Flavors of Chicken Allowed)
Bacon Cheddar Ranch Crisps

\$17.95 Per Person

Mini Deli Sandwiches (Two Flavors Allowed)
Appetizer Platter
Assorted Pizzas
Roasted Red Pepper Artichoke Dip **or** Six Cheese Dip
Assorted Cookies & Bars

Breakfast Buffets

(30 Person Minimum)



Basic Boardroom

Pastries, Bagels & Cream Cheese and/or Assorted Muffins
French Toast with Syrup
Seasonal Fresh Fruit
Regular & Decaffeinated Coffee, Fruit Juice & Water
\$9.75 Per Person

Boardroom Deluxe

Ham, Cheese & Egg Scramble
Bacon and Sausage
French Toast and Syrup
Regular & Decaffeinated Coffee, Fruit Juice & Water
\$14.25 Per Person

Breakfast Potatoes
Seasonal Fresh Fruit

Casual Buffets

(20 Person Minimum)



Burger Bar or Chicken Sandwich Bar

Our signature Classic Burgers or are grilled chicken fillets are served with the following toppings: Assorted cheeses, lettuce, tomato, raw onion, pickles, sesame seed buns, sautéed mushrooms, onions, bacon, mayonnaise and bbq sauce. Includes fries and a Caesar salad.

\$13.25 Per Person. Do a Combination Burger/Chicken Bar for \$13.95 Per Person

Build Your Own Taco Bar

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

\$12.75 Per Person

ADD CHILI CON QUESO AND TORTILLA CHIPS FOR \$1.50 PER PERSON

Pasta Bar

Penne pasta and spaghetti cooked al dente, tossed lightly in olive oil and salt. **Served with your choice of two pasta sauces:** Marinara with/without meat, black pepper alfredo with/without chicken. Includes garlic bread, Caesar salad and fresh parmesan cheese.

\$12.50 Per Person

Deluxe Pasta Bar

Three delectable pastas on one buffet! Lasagna, chicken fettuccine and our cheese stuffed manicotti. Includes garlic bread, Caesar salad and fresh grated parmesan cheese.

\$16.50 Per Person

Deli Sandwich Buffet

An assortment of deli meats and various artistry breads served up so that you can build your own sandwich. We set up: Cheeses, lettuce, tomato, onions and all necessary condiments. Served with individual sized bags of chips and a Caesar salad.

\$10.95 Per Person

Salad Bar

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

\$12.75 Per Person

ADD CHICKEN WILD RICE SOUP OR THE SOUP OF THE DAY FOR \$2.00 PER PERSON

These Buffets Include Complimentary Soda, Lemonade and Iced Tea

Pizza Buffets

(20 Person Minimum. 50 Person Maximum)



\$11.25 Per Person

For up to 20 People

Select Three Types of Pizza and Add One of the Below Salads

For up to 50 People

Select Five Types of Pizza and Add Two of the Below Salads

SALADS

<p>Caesar Salad Caesar dressing, garlic croutons, aged parmesan crisps, all over fresh romaine.</p>	<p>Black 'n Bleu Salad Bleu cheese crumbles, hazelnuts, bacon, chopped egg blended with bleu cheese dressing.</p>
<p>House Greens Salad Mixed greens, onions, cherry tomatoes, and parmesan cheese are tossed with ranch dressing. Croutons on top!</p>	<p>Majors Chop Salad Iceberg lettuce, balsamic vinaigrette, roasted chicken, peppered bacon, mozzarella cheese, diced tomatoes and fried wontons.</p>

SIGNATURE PIZZAS

<p>Buffalo Chicken Louisiana sauce, bleu cheese dressing, chicken, Mozzarella, red onion, bleu cheese crumbles</p>	<p>Northern Italian Proscuitto, Italian sausage, mozzarella cheese, fresh basil and oregano</p>
<p>Reuben 1,000 Island dressing is the sauce, mozzarella, corned beef and sauerkraut. Ja Vol!</p>	<p>Chicken Alfredo Alfredo sauce, roasted chicken, sautéed veggie mix topped with mozzarella</p>
<p>BBQ Chicken BBQ sauce, mozzarella cheese, red onions, roasted chicken, cilantro</p>	<p>BLT Ranch Marinara, ranch dressing, cheddar, chopped bacon, onions and chopped tomato. Topped with shredded lettuce</p>

BUILD YOUR OWN PIZZA

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

Pepperoni	Sausage	Roasted Chicken	Ham	Proscuitto
Red Onions	Black Olives	Green Olives	Garlic	Basil
Oregano	Sun-Dried Tomato	Diced Tomato	Red Peppers	Green Peppers
Green Onions	Mushrooms	Jalapenos	Shredded Cheddar	Parmesan

Your Event Manager Will Give You An Estimate Based On Your Group Size of How Many Pizzas To Expect. Brilliant!

Pizza Buffet Includes an Assortment of Sodas, Lemonade and Iced Tea

Carving Stations

(20 Person Minimum)



Carving stations add a “Wow” factor to your event and are an ideal addition to an appetizer buffet or as a primary meal. Carving stations include a carving chef who carves for 30 minutes per 75 people.

Stations are served a la carte OR as a complete buffet.

Complete Buffet Selects One Station, One Salad and Two Sides.

Stations

Center Cut Sirloin

Tender, slow-cooked center cut top sirloin is cut to order. Served with beef gravy, horseradish sour cream and a dijonnaise sauce.

- \$8.25 Per Person - Ala Carte
- \$18.25 Per Person - Complete Buffet

Roasted Turkey Breast

Oven roasted turkey encrusted in herbs and seasonings. Served with a turkey gravy, dijonnaise and cranberry sauce.

- \$4.75 Per Person - Ala Carte
- \$15.25 Per Person - Complete Buffet

Ham & Turkey Mixed Carving Station

Featuring roasted turkey and honey-glazed ham at one carving station. Served with turkey gravy, dijonnaise and cranberry sauce.

- \$9.25 Per Person - Ala Carte
- \$19.75 Per Person - Complete Buffet

Roasted Pork Tenderloin

Seasoned, slow-roasted pork tenderloin is served with homemade pork gravy and cranberry sauce.

- \$7.25 Per Person - Ala Carte
- \$17.95 Per Person - Complete Buffet

Prime Rib Carving Station

Our prime rib is smoked and slow cooked for hours. Cut to order and served with au jus and horseradish sour cream.

- \$12.95 Per Person - Ala Carte
- \$23.95 Per Person - Complete Buffet

BBQ Ribs

Seasoned with a blend of spices, slow-roasted for hours and covered with our zesty BBQ sauce.

- \$10.25 Per Person - Ala Carte
- \$21.25 Per Person - Complete Buffet

Seared Chicken Parmesan

Tender breasts of chicken coated in a parmesan crust and rapidly seared. Served with herbed cream sauce.

- \$9.75 Per Person - Ala Carte
- \$20.25 Per Person - Complete Buffet

Stuffed Walleye

Feta cheese, sun-dried tomato stuffed Walleye fillet is pan-fried. Drizzled with herbed lemon cream sauce.

- \$9.75 Per Person - Ala Carte
- \$20.25 Per Person - Complete Buffet

Salads

House Greens Salad

Mixed greens, onions, cherry tomatoes, parmesan cheese, croutons. Tossed in Ranch dressing. Includes French Bread Garlic Rounds.

Caesar Salad

Caesar dressing, garlic croutons, aged parmesan crisps, over fresh romaine. Includes French Bread Garlic Rounds.

Italian Salad

Chopped tomatoes, mozzarella, purple onions, pepperoncinis, croutons tossed in Italian dressing. Includes French Bread Garlic Rounds.

Sides

Roasted Vegetables

Coleslaw

Green Bean Casserole

Chived Baby Red Potatoes

Au Gratin Potatoes

Rice Pilaf

Baked Beans

Homemade Macaroni & Cheese

Cheddar Mashed Potatoes

Need More Than Two Sides? Additional Sides Are \$1.75 Per Person

Build Your Own Baked Potato or Mashed Potato Bar

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

Butter	Sour Cream	Chives
Bacon Bits	Shredded Cheddar Cheese	Horseradish Sour Cream

\$1.25 Per Person Upgrade

Plated Options



Choose From One (1) of the Listed Starter Salads. Select Two (2) Entrees For Your Group. Three (3) Entrees are Allowed With a 10% Increase in Price. Includes Soda, Iced Tea and Lemonade.

PRE-ORDER NEEDED FIVE BUSINESS DAYS PRIOR TO EVENT.

SALADS

<p>Caesar Salad Caesar dressing, garlic croutons, aged parmesan crisps, all over fresh romaine.</p>	<p>Black 'n Bleu Salad Bleu cheese crumbles, hazelnuts, bacon, chopped egg blended with bleu cheese dressing.</p>
<p>House Greens Salad Mixed greens, onions, cherry tomatoes, and parmesan cheese are tossed with ranch dressing. Croutons on top!</p>	<p>Majors Chop Salad Iceberg lettuce, balsamic vinaigrette, roasted chicken, peppered bacon, mozzarella cheese, diced tomatoes and fried wontons.</p>



“BEEF... IT'S WHAT'S FOR DINNER”



All beef entrees served with garlic sautéed vegetables.

Steak House Style Prime Rib

14-ounce cut of prime rib smoked and slow cooked for hours. Served with white cheddar mashed potatoes, au jus and horseradish. **\$23**

Top Sirloin

A 10-ounce top sirloin is flame-broiled and topped with bleu cheese garlic butter. Served with white cheddar mashed potatoes. Two temperatures allowed. **\$21**

8 oz. Filet

An 8 oz. filet served with a side of béarnaise sauce. Served with chived baby red potatoes. **\$24**



SWIMMERS



Grilled Salmon

Salmon fillet is seasoned with salt and pepper, brushed with garlic lemon butter and served with chived baby red potatoes and garlic sautéed vegetables. **\$19**

Feta Cheese and Sun-Dried Tomato Stuffed Walleye

Walleye fillet is stuffed with feta cheese and sun-dried tomatoes. Pan fried and served over white cheddar mashed potatoes with a drizzle of lemon thyme butter sauce. **\$19**

Teriyaki Glazed Salmon

Atlantic salmon fillet is grilled, drizzles with teriyaki glaze and served on wilted sesame garlic spinach. **\$17**

Plated Options

(20 Person Minimum)



WHITE MEAT

All entrees served with garlic sautéed vegetables.



Seared Chicken Parmesan

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

Roasted Rosemary Lemon Chicken

Half a roasted chicken, sided with luscious caramelized onion stuffing and white cheddar mashed potatoes. **\$17**

Herbed Chicken Puff Pastry

A delectable puff pastry is filled with a chicken breast, herbed cream cheese and baked to golden brown. Served with chived baby red potatoes. **\$19**

Chicken Florentine

A lightly breaded, pan seared chicken breast served over white cheddar mashed potatoes, topped with a delectable spinach-lemon butter sauce. **\$19**

Roasted Pork Tenderloin

Seasoned, slow-roasted pork tenderloin is served with homemade pork gravy and chived baby red potatoes. **\$19**

COMBINATION DINNERS

Salmon & Chicken Florentine

Grilled salmon fillet and a lightly breaded, pan seared chicken breast are topped with a delectable spinach-lemon butter sauce, served with white cheddar mashed potatoes and wilted spinach. **\$22**

Top Sirloin & Chicken Parmesan

A 5-ounce top sirloin is served with a tender chicken breast crusted with aged Parmesan cheese and rapidly seared until golden brown, topped with a light herbed cream sauce. Served with white cheddar mashed potatoes and garlic sautéed vegetables. **\$24**

PASTA AND VEGETARIAN

Chicken Alfredo

Alfredo noodles and broccoli tossed in garlic cream sauce, topped with a sliced chicken breast and fresh parmesan cheese. **\$15**

Grilled Chicken Pesto Fettuccine

Grilled chicken, mushrooms, spinach, prosciutto, sun-dried tomatoes and green onions combined with pesto cream sauce. Topped with parmesan. **\$18**

Vegetarian Stuffed Portobello Mushrooms

Jumbo mushroom caps stuffed with feta cheese, sun-dried tomatoes, and Kalamata olives. Served with roasted vegetables and white cheddar mashed potatoes. **\$17**

Manicotti

Fresh pasta tubes filled with ricotta, mozzarella and parmesan cheeses. Baked in marinara sauce and finished with more melted mozzarella. 100% vegetarian! **\$16**

Dessert

(20 Person Minimum)



Coffee and/or Dessert is the Perfect Way to End Your Dining Experience.
All Desserts Served Plated or Buffeted.

Coffee

75 Piece Chocolate Dipped Desserts

Chocolate dipped strawberries, cookies and pretzel rods.
\$110.00

50 Piece Assorted Cookie and Bar Selection

A tray layered with a multitude of different indulgent cookies and bars.
\$85.00

Cherry Apple Crisp

Cherries, apples, brown sugar and crispy oats are baked, served warm and topped with whipped cream.
\$3.00 Per Person

Brownie Sunday

A warm brownie with a scoop of vanilla ice cream, topped with caramel and chocolate sauces and whipped cream.
\$3.25 Per Person

Pie Display

Four different pies (flavors change weekly) are put on a help yourself buffet station and served with sides of whipped cream, ice cream and caramel sauce.
\$3.75 Per Person

Mini Dessert Sampler

Individual sized treats: Key lime tarts, luscious fudge chocolate cake, cream cheese filled carrot cake, delectable peanut butter cream pie. We select the quantities of each for you.
\$3.25 Per Person

Coffee

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

Coffee Service for up to 25 people \$40
Coffee Service for up to 75 people \$95

Coffee Service for up to 50 people \$70
Coffee Service for up to 100+ people \$125

REGARDING OUTSOURCED CAKES/DESSERTS

Special Occasion Cakes, From a Licensed Baker, May Be Brought In To Majors Sports Cafe at the Flat Rate of \$25. Wedding Cakes May Be Brought In at the Flat Rate of \$75.
We supply plates, forks and napkins.

Add-On Services

The Space is Secured and the Food is Ordered. Want to add a special touch to your event? We offer the following packages and recommend a couple of vendors:

Champagne Reception

We pass around an assortment of champagne and champagne cocktails to your guests.
Flavors include: Plain, Crandazzle, Mimosa and Raspberry Fizz.

25 People: \$80.00 for 1/2 hour; \$150.00 for one hour

50 People: \$150.00 for 1/2 hour; \$295.00 for one hour

75 People: \$225.00 for 1/2 hour; \$475.00 for one hour

Cocktail Party Packages

Package I \$24.95 per person for Two Hours

Well Drinks, Domestic Pints of Beers, House Wines & Assorted Sodas.

Package II \$32.95 per person for Two Hours

Well and Call Drinks, Domestic and Imported Pints of Beers, All Wines by the Glass & Assorted Sodas.

“Enhanced” Coffee Station

In addition to the coffees, cream, skim milk and sugars, we add Bailey’s, Kahlua, Grand Marnier, Butterscotch Schnapps, Frangelico, Whipped Cream, Carmel and Chocolate Sauces.

Coffee Service for Up To 25 People: \$110.00

Coffee Service for Up to 50 People: \$225.00

Coffee Service for Up to 75 People: \$325.00

Andon Balloons

Need an amazing, fun and unique balloon arrangement or want someone to take decorating off your hands? Andon Balloons in Richfield is the place to check out! Contact them at 612.866.0353 or online at www.andonballoons.com.

Hotel Accommodations

The Crowne Plaza is across the Highway and is the hotel that we refer our guests to. Their accommodations are immaculate, the staff is friendly and they are more than happy to shuttle you/your group to our location.



Crowne Plaza Hotel

5401 Green Valley Drive
Bloomington, MN 55437

Hotel Front Desk
952.831.8000

Hotel Fax
952.831.8426