



MYSTIC LAKE
CENTER

CATERING



CATERING MENU COLLECTION

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COFFEE AND REFRESHMENTS

À LA CARTE REFRESHMENTS

Fresh Orange and Grapefruit Juices

*Apple, Tomato, Cranberry,
Pineapple and V-8 Juices*

Individual Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Assorted Iced Teas

Regular, Pomegranate, Peach

Starbucks Chilled Frappuccinos

Mocha and Coffee

Energy Drinks

Naked Power Juices

Individual Teas

Assorted Soft Drinks and Iced Teas

Regular, Diet and Decaf

Waters

Acqua Panna, Fiji or Sanpellegrino Sparkling

Mystic Lake Bottled Water

Hydration Station

Lemon, Lime and Mint Infused Waters

Assorted Milks

2%, Skim and Chocolate

Minnesota Apple Cider

Hot or Cold



MYSTIC LAKE
CENTER

À LA CARTE SERVICE

FROM OUR BAKERY

Pastries ✓

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

Muffins ✓

Wild Blueberry, Cinnamon Apple Crumble and Golden Raisin Honey Bran

Bagels & Morning Pastries ✓

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

Cookies ✓

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

European Pastries ✓

Miniature European Pastries and Assorted Chocolate and Praline Selections

Healthy Start ✓

Assortment of Fresh Fruits
Individual Greek Yogurts
Assorted Granola and Power Bars

Frozen Treats ✓

Ice Cream Bars and Ice Cream Sandwiches

Scrumptious Snacks ✓

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

GF – Gluten-Free ✓ – Vegetarian VG – Vegan

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MYSTIC LAKE
CENTER

BREAKS

POWER JUICE STATION GF, V

Create your own power mix by selecting 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

BAKED DELIGHTS V

Chocolate Chunk, Cinnamon Spiced Oatmeal Raisin, Roasted Peanut Butter, White Chocolate Macadamia Nut and Sugared Ginger Cookies

White and Chocolate Milk Shooters

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

SIPS & SWEETS V

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*)

Wozupi Honey Drizzle and Condiments

Blueberry, Lemon Poppy and Cinnamon Apple Streusel Muffins

Greek Yogurt with Mixed Berries and Wozupi Honey

MEDITERRANEAN V

Vegetable Crudités and Dips

Mediterranean Hummus

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

Warm California Artichoke and Spinach Dip

SNACKS & LIGHT BITES GF, V

Display of Red, White and Blue Tortilla Chips
Salsa and Guacamole

Potato Chips

Bleu Cheese Dip and Sour Cream and Onion Dip

Maddy & Maize Gourmet Popcorn:

Select three:

Kettle Corn

White Cheddar

Bourbon BBQ

Dark Chocolate Caramel

Raspberry Lemon

Coconut Curry



MYSTIC LAKE
CENTER

GF – Gluten-Free V – Vegetarian VG – Vegan

CONTINENTAL BREAKFAST

ON THE MOVE ▼

Freshly 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

Selected Teas

THE SIGNATURE ▼

Sliced Fresh Fruits and Berry Display

Individual Chilled Fruit Yogurts

Pastry Chef's Bakery Selections of Hand-Twisted Fruit-Filled Danish Pastries, Mini Flakey Turnovers, French Butter Croissants, Muffins and Bagels
Cream Cheese, Sweet Butter and Marmalade, Assorted Jams and Wozupi Honey

Orange, Apple and Cranberry Juices

Freshly Brewed Colombian Coffee
Regular and Decaf

Selected Teas

BAGELS & MORE

Brick Fired Bagels: Plain, Cinnamon Raisin, Everything, Blueberry and Whole Wheat

Smoked Salmon and Chive Spread, Cream Cheese and 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

Selected Teas

EXPRESS ▼

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

Selected Teas



MYSTIC LAKE
CENTER

GF – Gluten-Free ▼ – Vegetarian VG – Vegan

BUFFET BREAKFAST

Minimum 35 guests

ULTIMATE

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

Steel Cut Oatmeal

Raisins, Sweet Cream and Brown Sugar

Scrambled Eggs

Breakfast Potatoes

Cinnamon Swirl French Toast

Fresh Berry Compote and Pure Maple Syrup Whipped Butter

Hickory Smoked Bacon

Link Sausage or Patty Sausage

Orange, Grapefruit and Cranberry Juices

2% and Skim Milk

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

DELUXE

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, Tomatoes, 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

Selected Teas

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**MYSTIC LAKE
CENTER**

BUFFET BREAKFAST

Minimum 35 guests

STANDARD

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 or Patty Sausage

Hash Browns

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

CLASSIC

Assortment of Sweet Rolls and Muffins

Scrambled Eggs

Hash Browns

Hickory Smoked Bacon

Link Sausage or Patty Sausage

Orange, Grapefruit and Cranberry Juices

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

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**MYSTIC LAKE
CENTER**

BREAKFAST ENHANCEMENTS

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

Ducktrap Smoked Salmon

Traditional Garnishes

Belgian Waffle Station V

Warm Pure Maple Syrup, Assorted Fresh Berries, Sweet Butter, Toasted Pecans, Brown Sugar and Whipped Cream

Chef Required - \$125

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

Chef Required - \$125

Sunshine Fruit Smoothie GF, V

Blended to Order

Strawberries, Melon, Banana, Yogurt, Wozupi Honey and Granola

Chef Required - \$125

Mediterranean Frittata V

Fresh Wilted Spinach, Potatoes, Asparagus, Artichoke, Roasted Red Pepper, Herb Croutons, Feta Cheese and Citrus Hollandaise Sauce

Omelet Station GF

Farm Fresh Omelets

Whole Eggs, Egg Whites and Egg Beaters
Variety of Fillings: Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Tomatoes, Spinach, Onions, Peppers and Pico de Gallo

Chef Required - \$125

Spanish Tortilla

Eggs, Potatoes, Chorizo Sausage, Onions and Piperrada Sauce

Classic Eggs Benedict

Maximum 200 Guests

Brioche Crème Brûlée French Toast V

With Warm Pure Maple Syrup and Sweet Butter

Assorted Cold Cereals V

Granola, Mueslix, Flakes, Berries, Raisins and Bananas

Whole Milk and Skim Milk

Southwest Breakfast Wraps

Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese wrapped in a Warm Flour Tortilla (*pre-made*)

French Butter Croissant Sandwich

Ham, Bacon or Sausage, Egg and Monterey Jack Cheese

Large Southern Buttermilk Biscuits

Sausage Gravy

Greek Yogurt Parfait GF, V

Sweet Cheese Blintzes V

Fresh Berry Compote and Vanilla Cream

Steel Cut Oatmeal or Cheese Grits GF, V

Sweet Cream, Brown Sugar and Raisins

Scrambled Farm Fresh Eggs and Egg Whites GF, V

Donuts V

Assortment may include: Sugar Glazed, Filled and Old Fashioned

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MYSTIC LAKE
CENTER

PLATED BREAKFAST

SUNSHINE

Fresh Strawberries and Vanilla Cream
Western Baked Frittata with Canadian Bacon, Roasted Tomatoes, Sweet Peppers, Spinach, Potatoes, Croutons, Aged Wisconsin White Cheddar and Lemon Hollandaise
Griddled Chicken Apple 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
Selected Teas

NEW DAY

Farm Fresh Scrambled Eggs
Fresh Herbs and Tomatoes
Link Sausage or Patty 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
Selected Teas

FIRST RAYS

Fresh Fruit Plate
Country Style Scrambled Eggs with Fresh Herbs and Wisconsin Cheddar
Hash Browns
Griddled Chicken Apple 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
Selected Teas



MYSTIC LAKE
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PLATED WELLNESS BREAKFAST

DAYBREAK *V*

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

Raspberry Agua Fresca

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

RISE AND SHINE

Steel Cut Oatmeal

Dried Fruit, Cinnamon Milk and Agave Nectar

Ducktrap Smoked Salmon
and Westphalian Rye Bread

Cucumber, Radish and Flax Seed Crisps

Strawberry Agua Fresca

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas



**MYSTIC LAKE
CENTER**

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

BUFFET LUNCH

Minimum 35 guests

NUEVO LATINO

Cuban Black Bean Soup

Tomatillo Salsa Verde and Tortilla Strips

Arugula, Hearts of Palm, Fresh Orange Slices,
Red Onions and Cilantro Lemon Vinaigrette

Baby Greens, Avocado, Tomatoes, Toasted
Pumpkin Seeds, Red Onions and Ruby Red
Grapefruit Vinaigrette

Pineapple Mojo Roasted Mahi-Mahi

Avocado, Jalapeño Pepper and Tomato Relish

Hot Cuban with Slow Roasted Pork, Swiss Cheese,
Caramelized Onions, Pickles, Spicy Mustard and
Cuban Bread

Chipotle Orange Low and Slow Beef Flank Meat

Black Bean, Charred Corn, Tomatoes, Lime
and Garlic Salsa

Corn Pozole

Lime Cilantro Spanish Rice

Cinnamon Spiced Churros, Pudim de Flan
and Tres Leches Cake

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

DELI FAVORITES

Chicken Noodle Soup

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

Pickles and Sours

Classic Deli Chicken and Tuna Salads

Potato Salad and Creamy Coleslaw

Oven Roasted Hand-Carved Turkey and Cranberry

Griddled Reuben on Thick Cut Marble Rye
Thousand Island Dressing

Grilled Hot Dogs

Sauerkraut, Buns and Condiments

Potato Chips

Assorted Deli Breads, Rolls, Mayonnaise,
Yellow and Dijon Mustards

New York Cheesecake, Six-Layer Blackout Cake and
Banana Cream Pie

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

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MYSTIC LAKE
CENTER

BUFFET LUNCH

Minimum 35 guests

MIDWESTERN FAVORITES

Crisp Baby Greens with Tomatoes, Cucumber
and Baby Green Beans

Red Wine Vinaigrette and Ranch Dressing

Potato Salad

Beefsteak Tomato Salad with Citrus Vinaigrette

Roasted Turkey Wrap with Baby Swiss Cheese,
Tomatoes, Baby Greens and Avocado Aioli

Lemon Basil Chicken Breast

Herb Brown Chicken Jus

Bourbon Maple and Black Pepper Beef Tips

Parsley and Onion New Potatoes

Wild Rice Pilaf

Haricot Verts and Carrot Twirls with Garlic

Fresh Baked Assorted Rolls and Sweet Butter

Haralson Apple Pie, Meyer Lemon Bars
and Snickerdoodle Cookies

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

TOUR OF ITALY

Zuppa Alla Minestrone

Classic Caesar Salad

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

Chicken Scaloppini Marsala, Peas and
Mushrooms

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

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

Italian Loaf Bread

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

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

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MYSTIC LAKE
CENTER

BUFFET LUNCH

Minimum 35 guests

LAKESIDE PICNIC

Baby Field Greens

Ranch and French Dressings

Watermelon Tomato Salad with Goat Cheese,
Basil and Balsamic Vinaigrette

Potato Salad

Coleslaw

BBQ Slow Smoked Beef Brisket

Southern Fried Chicken

Pulled Pork

*Cheddar and Swiss Cheese, Tomatoes, Onions, Crisp
Lettuce, Sliced Pickles, Olives, Buns and Condiments*

Fresh Buttered Corn

Jo-Jo Fries

Sweet Buttered Roasted Red Pepper and
Cheddar Cheese Cornbread

Strawberry Shortcake, Chocolate Pecan Pie
and Key Lime Pie

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

SANDWICH CLASSICS

Portobello Mushroom and Beef Barley Soup

Baby Iceberg Lettuce

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

Rigatoni Pasta Salad with Mozzarella Pearls, Fresh
Basil and Garden Vegetables

Creamy Coleslaw

Potato Salad

Deviled Egg Salad

Albacore Tuna Salad

Herb Chicken Salad

Roasted Tomatoes, Balsamic Portobello, Lettuce and
Whole Wheat Wrap

Assortment of Selected Cold Meats and Cheeses:

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

Assorted Breads and Rolls

Mayonnaise, Horseradish and Imported Mustards

Double Chocolate Fudge Brownies, White Chocolate
Macadamia Cookies, Milk Chocolate Cookies and
Butterscotch Blondies

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas

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MYSTIC LAKE
CENTER

PLATED LUNCH

All entrées served with choice of soup or salad, choice of dessert and artisan baked rolls (except for Wellness Options).
See Plated Course Selections for all options.

Red Wine Braised Boneless Beef Short Rib

Garlic Mashed Potatoes

Roasted Asparagus and Red Pepper

Rosemary and Garlic Grilled New York Strip Steak GF

Burgundy Mushroom Demi-Glace

Garlic Mashed Potatoes

Roasted Asparagus and Red Pepper

Pecan and Panko Crusted Norwegian Salmon

Citrus Maple Sauce

Roasted Corn Polenta

Crisp French Green Beans and Carrots

Top Sirloin and Garlic Shrimp GF

Lemon Garlic Butter Sauce

Herb Risotto

Roasted Asparagus and Red Pepper

Shrimp Scampi

Lemon Garlic Butter Sauce

Herb Risotto

Roasted Asparagus and Red Pepper

Scaloppini of Chicken

Mushroom Ravioli

Lemon Sage Mushroom Brown Chicken Sauce

Roasted Asparagus and Roasted Roma Tomatoes

Tandoori Airline Chicken Breast GF

Roasted Red Pepper Sauce

Couscous

Almonds, Spinach, Tomatoes and Raisins

Grilled Zucchini

Rosemary Roasted Airline Chicken Breast GF

Honey Orange Glaze

Crisp French Green Beans and Baby Carrots

Roasted Parmesan Red Potatoes

Applewood Smoked Pork Loin GF

Apple Chutney

Garlic Mashed Potatoes

Crisp French Green Beans and Baby Carrots



MYSTIC LAKE
CENTER

GF – Gluten-Free V – Vegetarian VG – Vegan



PLATED LUNCH - WELLNESS OPTIONS

Light & Fresh GF

Beefsteak Tomatoes and Fresh Basil,
Aged Balsamic and Olive Oil
Rosemary Spiced Skinless Airline Chicken Breast
Sweet Spiced Lentils
Roasted Asparagus and Marsala Sauce
Strawberry Agua Fresca

Grilled Chile Norwegian Salmon GF

Bibb Lettuce, Grape Tomatoes, Marinated
Artichoke, Toasted Sunflower Seeds and
Cilantro Lime Vinaigrette
French Green Beans and Wild Rice Pilaf
Strawberry Agua Fresca

Grilled Vegetable Platter VG

Baby Romaine
Roasted Asparagus
Tomato Roasted Garlic Caper Vinaigrette
Balsamic Grilled Portobello Mushrooms and Watermelon
Radish, Carrots, Zucchini, Yellow Squash, Red and Green
Peppers, Egg Plant, Blistered Cherry Tomato and Corn
Polenta
Raspberry and Mint Agua Fresca

GF – Gluten-Free V – Vegetarian VG – Vegan

PLATED COURSE SELECTIONS

Choose one soup or salad and one dessert to accompany your plated lunch entrée.

SALAD

Mixed Field Greens GF, V, VG (per dressing selection)

Tomatoes, Cucumber, Carrots and Sunflower Seeds
Choice of Dressing

Traditional Caesar Salad V

Crisp Romaine Lettuce, Parmesan Cheese,
Herb Croutons and Caesar Dressing

Caprese GF, V

Tomatoes, Fresh Mozzarella, Fresh Basil, Greens
and Balsamic Vinaigrette

**Bibb Lettuce, Arugula
and Frisée** GF without croutons, VG

Roasted Roma Tomatoes, Charred Sweet Peppers,
Pickled Red Onions, Radish, Herb Croutons and
Herbed Champagne Vinaigrette
additional charge

Garden Salad GF, VG

Baby Vegetables, Edible Soil, Baby Greens and
Herbed Champagne Vinaigrette
additional charge

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 charge

DESSERTS

Pastry Chef's Choice:

Cake with Buttercream V
Cheesecake or Seasonal Fruit Pie V
White Chocolate or Chocolate Mousse Cup GF, V

Triple Chocolate Fudge Cake V

Caramel, Ribbon Chocolate and Raspberries
additional charge

Strawberry Chantilly Cake V

White Chocolate Curls with Vanilla Sauce
additional charge

Toasted Almond Pear Tart V

Glazed Blueberries and Bourbon Vanilla Cream
additional charge

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Iced Tea and Selected Teas



MYSTIC LAKE
CENTER

GF – Gluten-Free V – Vegetarian VG – Vegan

HORS D'OEUVRES

Price per 100 pieces

COLD

Lobster Roll

Brioche Bun

Seared and Chilled Scallops GF

Cucumber Caviar and Tequila Chili Lime Sauce

Lemon Poached Shrimp GF

Horseradish Tomato Jam and Cucumber

Seared Ahi Tuna

Wakame Salad, Ponzu and Wasabi

Smoked Salmon Rosette

Red Onions, Capers, Dill and Lemon Cream Cheese

Sweet Pea Shooters

and Spiced Crab GF

Crab Profiteroles

Crisp Bacon, Lettuce and Lump Crabmeat
on a Cheddar Profiterole

Seared Beef Tenderloin

Bacon Jam, Roasted Tomatoes, Arugula and Crostini

California Sushi Roll GF

Crab, Cucumber, Avocado, Wasabi and Soy

Crisp Phyllo and

Curried Chicken Mousse

Cilantro, Crushed Peanuts and Red Pepper Confetti

Tuscan Vegetable Spiedini GF, VG

Fresh Mozzarella, Artichoke, Peppadew,
Tortellini and Basil

Gazpacho Andalucia GF, VG

Red and Yellow Tomato Shooters and Fine Olive Oil

Black Mission Fig and

Wozupi Honey V

Bleu Cheese Mini Tart

Mini Caprese Bites GF, V

Mozzarella, Tomatoes, Basil and Balsamic Reduction

Serrano Ham Wrapped Asparagus GF

Beetroot Deviled Eggs GF

Maple Black Pepper Bacon

Radish and Brioche Toast V

Truffle Butter, Arugula, Black Pepper and Sea Salt

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MYSTIC LAKE
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HORS D' OEUVRES

Price per 100 pieces

HOT

Miniature Beef Wellington

Béarnaise Sauce

Teriyaki Beef Kabob

Teriyaki Sauce

Bacon-Wrapped Shrimp Skewer GF

Garlic and Pepper Sauce

Short Rib Manchego Empanada

Jalapeño Cilantro Salsa

Bacon-Wrapped Scallop Skewers GF

Fried Chicken or

Oyster and Sea Salt Brioche

Boursin Cheese Butter and Bacon Jam

Chicken Kabob GF

Thai Peanut Sauce

Wild Raspberry and Brie en Croute

Balsamic Reduction

Mini Assorted Specialty Pizzas

Miniature Crab Cakes

Old Bay Red Pepper Aioli

Chimichurri Chicken Mini Burrito

Roasted Pepper Aioli

Crisp Truffle Mushroom Arancini

Tarragon Aioli

Pulled Pork Mini Burrito

Chimichurri

Mini Cheeseburgers

Lettuce, Tomatoes and Pickles

Greek Lamb Meatballs

Tzatziki Sauce

Italian Sausage Meatballs

Parmesan and Pomodoro Sauce

Pork and Vegetable Egg Rolls

Chinese Mustard Sauce

Mini Quiche Lorraine

Steamed Asian Shrimp Shao Mai

Sweet Chili Sauce

Vegetable Spring Roll V

Sweet Chili Sauce



MYSTIC LAKE
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HORS D' OEUVRES PACKAGES

Priced per person

ASIAN ODYSSEY

Tuna and Salmon Sashimi, Wasabi, Soy Sauce and Pickled Ginger
California Sushi Roll, Wasabi and Soy Sauce
Tofu Salad, Nori Seaweed, Sesame and Soy Sauce
Sweet Pea Shooters and Spicy Crab
Crab Rangoons and Sweet Chili Sauce
Fried Pork Meatballs and Chinese Mustard Sauce
Chinese Barbecue Pork Spare Ribs

FARMER'S MARKET

Charcuterie Board with Chef's selection of:
Sausage and Cheese, Whole Grain Mustard, Purple Mustard, Bacon Jam, Fig Jam, Smoked Almonds and Crostini
Lemon Poached Shrimp and Cocktail Sauce
Pea Shooters and Spicy Crab
Fried Chicken with Sea Salt Brioche, Boursin Cheese Butter and Bacon Jam
Grilled Vegetables:
Balsamic Grilled Portobello Mushrooms, Carrots, Zucchini, Yellow Squash, Red and Green Peppers, Asparagus, Blistered Cherry Tomato and Parmesan Cheese

MEATS & MORE

Serrano Ham Wrapped Asparagus
Seared Beef Tenderloin, Bacon Jam, Roasted Tomatoes, Arugula and Crostini
Bacon Wrapped Shrimp, Garlic and Red Pepper
Parmesan Italian Meatballs and Pomodoro Sauce
Warm California Artichoke and Spinach Dip with Fresh Crisp Pita Chips and Soft Pita

THE GLOBETROTTER

Seared Ahi Tuna
Wakame Salad, Ponzu and Wasabi
California Sushi Roll
Crab, Cucumber, Avocado, Wasabi and Soy Sauce
Vegetable Spring Roll and Sweet Chili Sauce
Chicken Satay and Thai Peanut Sauce
Duck Spring Rolls and Blueberry Plum Sauce

PERFECT PAIRINGS

Beetroot Deviled Egg and Bacon
California Sushi Roll, Wasabi and Soy Sauce
Raspberry and Brie en Croute
Chicken Satay and Thai Peanut Sauce
Mini Cheeseburgers, Lettuce, Tomatoes and Pickles

GOURMET BITES

Beetroot Deviled Eggs and Bacon
Mini Caprese Bites and Balsamic Reduction
Mini Cheeseburgers, Lettuce, Tomatoes and Pickles
Parmesan Italian Meatballs and Pomodoro Sauce



MYSTIC LAKE
CENTER

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RECEPTION SPECIALTIES

Priced per person

ICED SEAFOOD BAR **GF**

100 Piece Minimum

All Seafood Selections Served with Brandied Cocktail Sauce, Mignonette Sauce, Lemon, Horseradish and 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. Please ask your sales executive for details.

SCAMPI BAR

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

GARLIC SHRIMP SCAMPI with Butter, White Wine, Basil and Lemon

PAN SAUTÉED SHRIMP with Roasted Fennel, Tomatoes, Sweet Pepper and Fresh Garden Herbs

Herbed Basmati Rice

Chef Required

BOURBON AND BLACK PEPPER BEEF TIPS **GF**

Lemon Truffle Aioli and Grain Mustard

Chef Required

GNOCCHI BAR

Selection of Two Gnocchi:

PANCETTA AND SAGE GNOCCHI
with Brown Butter, Fennel, Pancetta, Sage, Lemon Brûlée and Asiago Cheese

SPINACH AND MUSHROOM GNOCCHI **V**
with Spinach, Arugula, Shiitake Mushroom and Gorgonzola Cheese in a Light Cream Sauce

GNOCCHI NAPOLETANA **GF, V**
with Garlic, Chiles, Roasted Tomatoes, Parmesan Cheese and Basil

Chef Required

ITALIAN PASTA STATION

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

Four Cheese Bread and Condiments

Chef Required

LATIN STREET FOOD

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

MAC AND CHEESE BAR

Gourmet Macaroni Prepared to Order
in Three Varieties:

WHITE CHEDDAR **V**
with Mascarpone Cheese and Black Truffle Crunch

ROCK SHRIMP
with White Cheddar, Sweet Peas and Basil

FRESH ASPARAGUS **V**
with Wild Mushrooms, Roasted Tomatoes and White Cheddar

Chef Required

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

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MYSTIC LAKE
CENTER

RECEPTION SPECIALTIES

Priced per person

DIM SUM BAR

All Dim Sum Served with Shoyu, Hoisin Sauce and Dragon Sauce in Bamboo Baskets with Chopsticks.

Selection of Four:

SEAFOOD with Shrimp Har Gau and Shrimp Toast

MEAT with Chicken Shao Mai, BBQ Pork Bun, Pork Pot Sticker and Beef Satay

VEGETARIAN **V** with Vegetable Pot Stickers and Vegetable Spring Rolls

CAESAR SALAD BAR

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$5

Chef Required

TUSCAN KALE CAESAR SALAD BAR

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$5

Chef Required

PARISIAN AND HEARTH BAKED BREAD BAR **V**

Serves 50

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

IMPORTED FRENCH BRIE **V**

Serves 35

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

HARVEST OF SEASONAL FRUIT AND BERRIES **GF, VG**

Serves 50

Chef's Selection of the Finest Available Fruits

SELECTION OF IMPORTED AND DOMESTIC CHEESES **V**

Serves 50

Decorated with Fresh Grapes, French Bread and English Crackers

VEGETABLES CRUDITÉS AND DIPS **VG, V**

Serves 50

WARM CALIFORNIA ARTICHOKE AND SPINACH DIP **V**

Serves 100

Fresh Crisp Pita Chips

MEDITERRANEAN HUMMUS AND ROASTED EGGPLANT BABA GHANOUSH **V**

Serves 50

Fresh Crisp Pita Chips

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

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MYSTIC LAKE
CENTER

RECEPTION SPECIALTIES

Priced per person

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

Serves 50

Salsa and Guacamole

POTATO CHIPS V

Serves 50

Sour Cream and Onion and Bleu Cheese Dips

SNACKS VG, V

Serves 25

Honey Roasted Peanuts

Pretzels, Potato Chips or Cheddar Goldfish Crackers

GOURMET POPCORN GF, V, VG

Maddy & Maize Gourmet Popcorn:

Select three:

Kettle Corn

White Cheddar

Bourbon BBQ

Dark Chocolate Caramel

Raspberry Lemon

Coconut Curry



**MYSTIC LAKE
CENTER**

GF – Gluten-Free V – Vegetarian VG – Vegan

CARVED SPECIALTIES

GF All carved specialties are gluten-free without baked bread and bun assortment.

STEAMSHIP ROUND OF BEEF **GF**

Serves 100

Assortment of Miniature Buns

Au Jus and Horseradish Sauce

Chef Required

PRIME RIB OF BEEF **GF**

Serves 50

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

Assortment of Miniature Buns

Creamed Horseradish, Whole Grain Mustard
and Mayonnaise

Chef Required

ROSEMARY ROASTED LAMB RACK **GF**

Serves 15

Assortment of Miniature Buns

Roasted Garlic Honey Mustard Provençale Crust and
Mint Marmalade

Chef Required

HERB ROASTED BEEF STRIP LOIN **GF**

Serves 30

Assortment of Miniature Buns

Béarnaise Sauce

Chef Required

FIVE PEPPER BEEF TENDERLOIN **GF**

Serves 20

Assortment of Miniature Buns

Dijonnaise and Bordelaise Sauces and
Creamed Horseradish

Chef Required

PECAN AND APPLEWOOD SMOKED SCOTTISH SALMON **GF**

Serves 20

Assortment of Miniature Buns

Citrus Maple and Mustard Glaze

Chef Required

WHOLE ROASTED STUFFED PIG **GF**

Serves 40

Assortment of Miniature Buns

Grain Mustard Aioli

Chef Required

SALT AND PEPPER ROASTED BEEF SIRLOIN **GF**

Serves 35

Assortment of Miniature Buns

Port Wine Demi

Chef Required

BONE-IN MUSTARD BROWN SUGAR GLAZED BAKED HAM **GF**

Serves 40

Assortment of Miniature Buns

Grain Mustard Aioli

Chef Required

WHOLE ROASTED TURKEY **GF**

Serves 35

Assortment of Miniature Buns

Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

Chef Required

MAPLE SMOKED PORK LOIN **GF**

Serves 30

Assortment of Miniature Buns

Apple Chutney and Spicy Mustard

Chef Required



MYSTIC LAKE
CENTER

GF – Gluten-Free **V** – Vegetarian **VG** – Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

BUFFET DINNER

Minimum 50 Guests

CHEF'S FAVORITES

SALAD AND BREAD

Potato Leek Soup
Endive and Arugula Salad with Walnuts, Grapes, Red Onions, Gorgonzola Cheese and Sherry Wine Vinaigrette
Chilled Slaw
Caprese Salad with Fresh Mozzarella, Tomatoes, Basil and Balsamic Reduction
Marinated Olives
Fresh Baked Breads and Whipped Butter

ENTRÉES

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
Strawberry Shortcake

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Grilled Salmon
Roasted Corn Tomato Relish and Lemon Butter Sauce

MINNESOTAN

SOUP AND SALADS

Minnesota Corn Chowder
Creamy Crisp Coleslaw
Marinated Cucumber Salad
Fresh Dill and Red Onion
Baby Iceberg Lettuce
Hot House Grape Tomatoes, Green Onions, Bacon and Crumbled Bleu Cheese
French and Buttermilk Ranch Dressings

ENTRÉES

Black Pepper and Red Wine Braised Beef Tips
Herbed Pasta
Rosemary Roasted Chicken
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, Banana Cream Pie and Warm Cinnamon Spiced Apple Crisp

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Pan Fried Walleye
White Wine Chive Butter Sauce

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**MYSTIC LAKE
CENTER**

BUFFET DINNER

Minimum 50 Guests

PACIFIC COAST

STARTERS AND SALADS

Cioppino San Francisco Fish Stew with Sourdough Bread
Chili Seared Black and Blue Tuna with Wasabi
Ginger Drizzle
Char-grilled Asparagus with Serrano Ham, Lemon Zest
and Shaved Manchego
Mixed Green Salad with Cherry Tomatoes, Carrots,
Cucumber, Avocado, Sherry Wine Vinaigrette
and Croutons

ENTRÉES

Brandy Glazed Peppered New York Strip Loin
Churrasco Chicken Marinated with Olive Oil,
Rosemary and Chimichurri Dipping Sauce
Farm Fresh Beans, Crisp Bacon, Corn and Roasted
Onions
Wild Rice Pilaf
Garlic Mashed Potatoes with Green Onions and Bacon
Artisan Baked Display of Breads and Rolls and
Creamery Butter

DESSERTS

Apple and Gold Raisin Crostata
Mixed Berry Fruit Tarts
Tiramisu

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Pan Roasted Halibut
Orange Tarragon Butter
additional charge

ATLANTIC COAST

STARTERS 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, Green Beans,
Cucumber and Carrots
Buttermilk Ranch and French Dressings

ENTRÉES

Pan Fried Flounder
Chive Shrimp Butter Sauce
Barbecue Pulled Pork
Lexington Barbecue Sauce
Farm Fresh Green Beans, Crisp Bacon and Roasted
Onions
Steamed New Potatoes
Sweet Butter, Sea Salt and Dill
Chef's Selection of Artisan Baked Rolls and Butter

DESSERTS

Boston Cream Pie
New York Cheesecake
Warm Peach Cobbler

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Rosemary and Black Pepper Smoked Strip Loin of Beef
Wild Mushroom Sauce
additional charge

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MYSTIC LAKE
CENTER

BUFFET DINNER

Minimum 50 Guests

ISLANDER

STARTERS AND SALADS

Jamaican Butternut Squash and Chicken Soup
Orange Tamarind Chicken Salad with Peanut, Goat Cheese and Watercress
Hearts of Palm Salad with Oranges, Red Onions, Romaine, Frisée and Citrus Vinaigrette
Mixed Greens with Shaved Onions, Tomatoes and Lemon Herb Vinaigrette

ENTRÉES

Jamaican Steamed Orange Roughy with Ginger Tomato Pepper Relish
Jerk Chicken with Garlic and Beer Butter
Jamaican Rice with Peas
Sweet Potatoes and Orange Mojo
Tamarind Spiced Vegetables
Artisan Baked Display of Rolls and Creamery Butter

DESSERTS

Pineapple Upside-Down Cake
Toasted Coconut Custard Torte
Mango Mousse Shooters

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Maple and Cider Brushed Jerk Smoked Pork Loin
Jerked Apple Chutney
additional charge

TASTE OF ASIA

SOUP AND STARTERS

Egg Drop Soup
Mandarin Orange, Green Onion and Napa Cabbage Salad
Toasted Peanuts and Lemon Soy Vinaigrette
Shrimp and Lotus Root Salad, Bok Choi, Peppers, Lime and Cilantro
Tofu, Sweet Soy, Nori and Sesame Oil and Seeds
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
Sweet and Spicy Chicken
Vegetable Fried Rice
Steamed Rice
Stir-Fried Gai Lan
Green Beans and Garlic

DESSERTS

Fortune Cookies and Almond Cookies
Sweet Rice Pudding

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Peking Duck
Hoisin Glaze
additional charge

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MYSTIC LAKE
CENTER

BUFFET DINNER

Minimum 50 Guests

NATIVE AMERICAN

SALADS AND STARTERS

Three Sister Soup with Butternut Squash, Corn, Bean and Rich Vegetable Broth
Hummus and Wild Onion Dips
Assorted Vegetables
Arugula, Spinach and Romaine Salad with Blueberries, Strawberries, Pickled Red Onions, Pumpkin Seeds and Red Wine Maple Vinaigrette

ENTRÉES AND SIDES

Slow Roasted Turkey Breast
Thyme Roasted Turkey Gravy
Stewed Buffalo Tips and Juniper Berry Sauce
Humita with Roasted Corn
Stewed Kale, Tomatoes, Onions and Garlic
Celery Root Mashed Potatoes
Wild Rice Pilaf
Fry Bread

DESSERTS

Wojupe Berry Pudding and Shortcake
Strawberry Chantilly Cake

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Pan Fried Walleye
Sherry Corn Sauce
additional charge

MEDITERRANEAN

SALADS AND STARTERS

Hummus
Baba Ghanoush (Roasted Eggplant)
Fattoush (Greens, Cucumbers, Tomatoes and Lemon Dressing)
Tabouleh (Tomatoes, Bulgar, Onion and Mint)
Pita, Naan, Flatbreads and Olive Oil

ENTRÉES AND SIDES

Kofta and Tzatziki (Grilled Lamb Meat Balls and Cucumber Yogurt Sauce)
Tikka Masala (Chicken in a Spicy Sauce)
Falafel
Biryani Rice (Seasoned Rice)
Aloo Gobi (Cauliflower, Potato and Tumeric)

DESSERTS

Baklava with Sweet Rice Pudding

BEVERAGES

Freshly Brewed Colombian Coffee
Regular and Decaf
Selection of Teas

UPGRADE

Moroccan Spiced Leg of Lamb
Harissa and Mint
additional charge

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MYSTIC LAKE
CENTER

PLATED DINNER

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

Currant and Red Wine Demi-Glace
Rosemary Lyonnaise Potatoes
Roasted Cremini Mushrooms
Sweet Baby Carrots and Roasted Asparagus

PORCINI MUSHROOM CRUSTED BEEF TENDERLOIN GF

Chianti Classico Glace
Horseradish Parsnip Potato Purée
Oven Roasted Asparagus and Red Pepper

PORCINI MUSHROOM SEARED BEEF TENDERLOIN GF

Caramelized Shallot Demi-Glace
Bacon Wrapped Shrimp
Caramelized Orange Butter Sauce
Horseradish Parsnip Potato Purée
Buttered Petite Haricot Verts and Carrots

SALT AND PEPPER SMOKED PRIME RIB OF BEEF GF

Herb Red Wine Au Jus
Bacon and Green Onion Garlic Mashed Potatoes
Oven Roasted Asparagus and Red Pepper

BRAISED BONELESS BEEF SHORT RIB

Pinot Noir Sauce
Horseradish and Parsnip Potato Purée
Oven Roasted Asparagus and Baby Carrots

PECAN CRUSTED WALLEYE

Caramelized Orange Maple Sauce
Chive and Goat Cheese Polenta
Sweet Baby Carrots and Baby French Green Beans

CHAR-GRILLED 14 OZ. NEW YORK STRIP STEAK GF

Lombardi Butter
Bacon and Green Onion Garlic Mashed Potatoes
Sweet Baby Carrots and Baby French Green Beans

PAN SEARED NORWEGIAN SALMON GF

Bourbon Maple Black Pepper Sauce
Chive and Goat Cheese Polenta
Sweet Baby Carrots and Baby French Green Beans

CRAB STUFFED LEMON SOLE GF

Sherry Corn Purée
Horseradish and Parsnip Potato Purée
Baby Carrots and Roasted Asparagus

HERB SEARED AIRLINE CHICKEN BREAST GF

Wild Mushroom Ragout
Rosemary Lyonnaise Potatoes
Buttered Petite Haricot Verts and Carrots

HERB SEARED AIRLINE CHICKEN BREAST GF

Cider Bacon Sauce
Horseradish and Parsnip Potato Purée
Buttered Petite Haricot Verts and Carrots

APPLEWOOD BROWN SUGAR SMOKED PORK LOIN GF

Brandy Spiced Apple Chutney
Rosemary Lyonnaise Potatoes
Buttered Petite Haricot Verts and Carrots

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**MYSTIC LAKE
CENTER**

PLATED COURSE SELECTIONS

Choose one soup or salad and one dessert to accompany your plated dinner entrée.

SALAD

Mixed Field Greens GF, VG (per dressing selection)

Tomatoes, Cucumber, Carrots and Sunflower Seeds

Choice of Dressing

Grilled Baby Romaine

Parmesan Focaccia Croutons, Crisp Capers and Cracked Black Pepper

Olive Oil Horseradish Caesar Dressing

Caprese GF, V

Tomatoes, Mozzarella, Fresh Basil and Greens

Balsamic Herb Vinaigrette

Mixed Endive Salad

Pears, Ama Blu Cheese, Bacon and Spiced Pecans

Spanish Sherry Vinaigrette

Garden Salad GF, VG

Baby Vegetables, Edible Soil and Baby Greens

Herbed Champagne 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

DESSERTS

Chocolate Decadence Hazelnut Mousse Torte

Tropical Fruit Tartlette

Roasted Coconut Ice Cream

Michigan Cherry Brown Butter Cake

Lemon Curd Shortbread

Tiramisu Coupe

Mini Cannoli and Biscotti Dust

New York Cheesecake

Mango and Strawberry Fruit Relish

Haralson Apple Strudel

Vanilla Bean Chantilly Cream and Spiced Candied Pecans

BEVERAGES

Freshly Brewed Colombian Coffee

Regular and Decaf

Selected Teas



MYSTIC LAKE
CENTER

GF – Gluten-Free V – Vegetarian VG – Vegan

DESSERT DISPLAYS

Minimum 40 People • Price Per Person

CHEESECAKE

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

ITALIAN PASTRIES

Tiramisu
Cannolis
Biscotti
Cappuccino Crème Caramel
Italian Cookies
Italian Rum Cake

MINIS AND MORE

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

FOUNTAIN OF CHOCOLATE

Flowing Dark Chocolate served with Mini Cream Puffs,
Rice Crispies Bites, Angel Food Cake, Strawberries,
Pineapple and Fresh Whipped Cream
Chef Required

COFFEE, PASTRIES AND MORE

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

SUNDAE BAR

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

BANANA SUZETTE

Freshly Prepared Crêpes served with Vanilla Bean Ice
Cream and Topped with Caramel Rum Sauce, Bananas
and Fresh Whipped Cream
Chef Required

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MYSTIC LAKE
CENTER

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

Premium

Beer

Domestic Draft

Specialty Draft

Domestic Bottle

Specialty Bottle

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

Wine by the Glass

HOSTED BAR

Full Bar

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

Beer and Wine

Includes draft beer, assorted wines and sodas.

SPECIALTY BAR

Create your own Juice Bar, Mimosa Bar, Bloody Mary Bar and more. Ask your sales executive for details and pricing.

Craft Beer Flight

Four 4 oz. Flavors

Create Your Own

Design a custom beverage for your special occasion.

CORDIAL CART

Disaronno, Baileys Irish Cream, Courvoisier VS, Sambuca Romano, Kahlúa, B&B, Drambuie, Grand Marnier, Cointreau and LBV Port

CHOOSE YOUR BRANDS

Call

Stoli Vodka

New Amsterdam Gin

Bacardi Rum

Christian Brothers Brandy

Hornitos Reposado Tequila

Jack Daniel's Whiskey

Johnny Walker Red Label Scotch

J Roget Brut

Premium

Ketel One Vodka

Grey Goose Vodka

Hendrick's Gin

Captain Morgan Rum

E&J XO Brandy

Jameson Whiskey

Patron Tequila

Macallan 12 yr Scotch

Schramsberg Mirabelle Brut

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®.



WINES BY THE BOTTLE

STEWARD

Sparkling

J Roget

White

Relax Riesling, Mosel, GR

Danzante Pinot Grigio, IT

Alexis Bailly Seyval Blanc, Hastings, MN

Toad Hollow Unoaked Chardonnay, Mendocino, CA

Red

Apothic Red, CA

Run Riot Pinot Noir, Central Coast, CA

Conquista Malbec, Mendoza, AR

Clos du Bois Merlot, CA

Rosenblum Zinfandel, CA

Carnivore Cabernet, CA

CONNOISSEUR

Sparkling

Tosti Moscato d'Asti

White

Trimbach Riesling, Alsace, FR

Kim Crawford Sauvignon Blanc, Marlborough, NZ

J Vineyards Pinot Gris, Russian River, CA

Murphy Goode "MN Cuvée" Chardonnay,

Alexander Valley, CA

Red

A to Z Pinot Noir, OR

Elsa Bianchi Malbec, Mendoza, AR

St Francis Merlot, Napa Valley, CA

Ravenswood Zinfandel, Sonoma, CA

Franciscan Cabernet, Napa Valley, CA

SPECIALIST

Sparkling

Schramsberg Crémant Demi-Sec, Calistoga, CA

White

Santa Margherita Pinot Grigio, Val d'Adige, IT

Chalk Hill Sauvignon Blanc, Sonoma, CA

La Crema Chardonnay, Russian River, CA

Red

Cherry Tart Pinot Noir, Sonoma Coast, CA

Duxoup Syrah, Dry Creek, CA

Markham Merlot, Napa Valley, CA

Dry Creek "Heritage Vine" Zinfandel, Sonoma, CA

Beringer "Knights Valley" Cabernet, CA

SOMMELIER

Sparkling

Dom Pérignon Brut, Épernay, FR

Veuve Clicquot Rose, Épernay, FR

White

Livio Felluga Pinot Grigio, Friuli, IT

Ladera Sauvignon Blanc, Howell Mtn, CA

Grgich Chardonnay, Napa Valley, CA

Far Niente Chardonnay, Napa Valley, CA

Red

J Vineyards Pinot Noir, Russian River, CA

Pio Cesare Barbera d'Alba, Piedmont, IT

Duckhorn Merlot, Napa Valley, CA

Ridge Zinfandel, Geyserville, CA

Jordan Cabernet, Alexander Valley, CA

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MYSTIC LAKE CENTER

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