



MYSTIC LAKE  
CENTER

# *CATERING*



## CATERING MENU COLLECTION

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## COFFEE AND REFRESHMENTS

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### À LA CARTE REFRESHMENTS

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*Fresh Orange and Grapefruit Juices* \$52/gallon

*Apple, Tomato, Cranberry,  
Pineapple and V-8 Juices* \$4  
Individual Juices

*Freshly Brewed Colombian Coffee* \$52/gallon  
*Regular and Decaf*

*Assorted Iced Teas* \$52/gallon  
Regular, Pomegranate, Peach

*Starbucks Chilled Frappuccinos* \$5  
Mocha and Coffee

*Energy Drinks* \$5

*Naked Power Juices* \$5

*Individual Teas* \$3

*Assorted Soft Drinks and Iced Teas* \$4  
Regular, Diet and Decaf

*Waters* \$5  
Acqua Panna, Fiji or Sanpellegrino Sparkling

*Mystic Lake Bottled Water* \$3

*Hydration Station* \$32/gallon  
Lemon, Lime and Mint Infused Waters

*Assorted Milks* \$4  
2%, Skim and Chocolate

*Minnesota Apple Cider* \$52/gallon  
*Hot or Cold*



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## À LA CARTE SERVICE

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### FROM OUR BAKERY

**Pastries** V \$30/dozen

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

**Muffins** V \$30/dozen

Wild Blueberry, Cinnamon Apple Crumble and Golden Raisin Honey Bran

**Bagels & Morning Pastries** V \$30/dozen

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

**Cookies** V \$30/dozen

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

**European Pastries** V \$30/dozen

Miniature European Pastries and Assorted Chocolate and Praline Selections

**Healthy Start** V

Assortment of Fresh Fruits \$3/piece  
Individual Greek Yogurts \$4  
Assorted Granola and Power Bars \$4

**Frozen Treats** V \$4

Ice Cream Bars and Ice Cream Sandwiches

**Scrumptious Snacks** V \$3 each

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 V – Vegetarian VG – Vegan

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## BREAKS

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### **POWER JUICE STATION** GF, V \$9

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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 - \$125*

### **BAKED DELIGHTS** V \$12

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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 \$15

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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 \$18

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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 \$15

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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*

## CONTINENTAL BREAKFAST

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### ON THE MOVE ∨

\$17

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 ∨

\$16

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

\$16

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 ∨

\$15

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

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## BUFFET BREAKFAST

Minimum 35 guests

### ULTIMATE

\$22

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

\$20

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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## ***BUFFET BREAKFAST***

*Minimum 35 guests*

### ***STANDARD***

**\$19**

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***

**\$18**

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  
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## BREAKFAST ENHANCEMENTS

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

<b>Ducktrap Smoked Salmon</b>	<b>\$11</b>	<b>Classic Eggs Benedict</b>	<b>\$8</b>
Traditional Garnishes		Maximum 200 Guests	
<b>Belgian Waffle Station</b> V	<b>\$10</b>	<b>Brioche Crème Brûlée French Toast</b> V	<b>\$7</b>
Warm Pure Maple Syrup, Assorted Fresh Berries, Sweet Butter, Toasted Pecans, Brown Sugar and Whipped Cream		With Warm Pure Maple Syrup and Sweet Butter	
<i>Chef Required - \$125</i>		<b>Assorted Cold Cereals</b> V	<b>\$7</b>
<b>Huevos Rancheros Station</b>	<b>\$9</b>	Granola, Mueslix, Flakes, Berries, Raisins and Bananas	
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		Whole Milk and Skim Milk	
<i>Chef Required - \$125</i>		<b>Southwest Breakfast Wraps</b>	<b>\$7</b>
<b>Sunshine Fruit Smoothie</b> GF, V	<b>\$9</b>	Scrambled Eggs, Chicken Apple Sausage and Monterey Jack Cheese wrapped in a Warm Flour Tortilla ( <i>pre-made</i> )	
<i>Blended to Order</i>		<b>French Butter Croissant Sandwich</b>	<b>\$6</b>
Strawberries, Melon, Banana, Yogurt, Wozupi Honey and Granola		Ham, Bacon or Sausage, Egg and Monterey Jack Cheese	
<i>Chef Required - \$125</i>		<b>Large Southern Buttermilk Biscuits</b>	<b>\$6</b>
<b>Mediterranean Frittata</b> V	<b>\$9</b>	Sausage Gravy	
Fresh Wilted Spinach, Potatoes, Asparagus, Artichoke, Roasted Red Pepper, Herb Croutons, Feta Cheese and Citrus Hollandaise Sauce		<b>Greek Yogurt Parfait</b> GF, V	<b>\$6</b>
<b>Omelet Station</b> GF	<b>\$8</b>	<b>Sweet Cheese Blintzes</b> V	<b>\$5</b>
<i>Farm Fresh Omelets</i>		Fresh Berry Compote and Vanilla Cream	
Whole Eggs, Egg Whites and Egg Beaters		<b>Steel Cut Oatmeal or Cheese Grits</b> GF, V	<b>\$5</b>
Variety of Fillings: Diced Ham, Shredded Cheddar, Jack Cheese, Mushrooms, Tomatoes, Spinach, Onions, Peppers and Pico de Gallo		Sweet Cream, Brown Sugar and Raisins	
<i>Chef Required - \$125</i>		<b>Scrambled Farm Fresh Eggs and Egg Whites</b> GF, V	<b>\$4</b>
<b>Spanish Tortilla</b>	<b>\$8</b>	<b>Donuts</b> V	<b>\$4</b>
Eggs, Potatoes, Chorizo Sausage, Onions and Piperrada Sauce		Assortment may include: Sugar Glazed, Filled and Old Fashioned	

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## PLATED BREAKFAST

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### SUNSHINE

\$20

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

### FIRST RAYS

\$18

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

### NEW DAY

\$16

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

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## PLATED WELLNESS BREAKFAST

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### DAYBREAK *V*

\$19

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

\$19

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

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## BUFFET LUNCH

Minimum 35 guests

### NUEVO LATINO

\$30

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

\$28

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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## BUFFET LUNCH

Minimum 35 guests

### MIDWESTERN FAVORITES

\$30

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

\$28

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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## BUFFET LUNCH

Minimum 35 guests

### LAKESIDE PICNIC

\$29

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

\$26

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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## 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.

<b>Red Wine Braised Boneless Beef Short Rib</b>	<b>\$35</b>	<b>Tandoori Airline Chicken Breast GF</b>	<b>\$27</b>
Garlic Mashed Potatoes		Roasted Red Pepper Sauce	
Roasted Asparagus and Red Pepper		Couscous	
		Almonds, Spinach, Tomatoes and Raisins	
		Grilled Zucchini	
<b>Rosemary and Garlic Grilled New York Strip Steak GF</b>	<b>\$33</b>	<b>Rosemary Roasted Airline Chicken Breast GF</b>	<b>\$26</b>
Burgundy Mushroom Demi-Glace		Honey Orange Glaze	
Garlic Mashed Potatoes		Crisp French Green Beans and Baby Carrots	
Roasted Asparagus and Red Pepper		Roasted Parmesan Red Potatoes	
<b>Pecan and Panko Crusted Norwegian Salmon</b>	<b>\$32</b>	<b>Applewood Smoked Pork Loin GF</b>	<b>\$25</b>
Citrus Maple Sauce		Apple Chutney	
Roasted Corn Polenta		Garlic Mashed Potatoes	
Crisp French Green Beans and Carrots		Crisp French Green Beans and Baby Carrots	
<b>Top Sirloin and Garlic Shrimp GF</b>	<b>\$30</b>		
Lemon Garlic Butter Sauce			
Herb Risotto			
Roasted Asparagus and Red Pepper			
<b>Shrimp Scampi</b>	<b>\$29</b>		
Lemon Garlic Butter Sauce			
Herb Risotto			
Roasted Asparagus and Red Pepper			
<b>Scaloppini of Chicken</b>	<b>\$28</b>		
Mushroom Ravioli			
Lemon Sage Mushroom Brown Chicken Sauce			
Roasted Asparagus and Roasted Roma Tomatoes			

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## PLATED LUNCH - WELLNESS OPTIONS

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### *Light & Fresh* GF \$32

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 \$30

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 \$29

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

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## PLATED COURSE SELECTIONS

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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 \$3

**Garden Salad** GF, VG

Baby Vegetables, Edible Soil, Baby Greens and  
Herbed Champagne Vinaigrette  
additional \$5

### 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

**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 \$3

**Strawberry Chantilly Cake** V

White Chocolate Curls with Vanilla Sauce  
additional \$3

**Toasted Almond Pear Tart** V

Glazed Blueberries and Bourbon Vanilla Cream  
additional \$3

### BEVERAGES

**Freshly Brewed Colombian Coffee**

Regular and Decaf

**Iced Tea and Selected Teas**

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## HORS D' OEUVRES

Price per 100 pieces

### COLD

<i>Lobster Roll</i> Brioche Bun	\$600	<i>Crisp Phyllo and Curried Chicken Mousse</i> Cilantro, Crushed Peanuts and Red Pepper Confetti	\$300
<i>Seared and Chilled Scallops</i> GF	\$425	<i>Tuscan Vegetable Spiedini</i> GF, VG	\$300
Cucumber Caviar and Tequila Chili Lime Sauce		Fresh Mozzarella, Artichoke, Peppadew, Tortellini and Basil	
<i>Lemon Poached Shrimp</i> GF	\$375	<i>Gazpacho Andalucia</i> GF, VG	\$300
Horseradish Tomato Jam and Cucumber		Red and Yellow Tomato Shooters and Fine Olive Oil	
<i>Seared Ahi Tuna</i>	\$375	<i>Black Mission Fig and Wozupi Honey</i> V	\$300
Wakame Salad, Ponzu and Wasabi		Bleu Cheese Mini Tart	
<i>Smoked Salmon Rosette</i>	\$375	<i>Mini Caprese Bites</i> GF, V	\$275
Red Onions, Capers, Dill and Lemon Cream Cheese		Mozzarella, Tomatoes, Basil and Balsamic Reduction	
<i>Sweet Pea Shooters and Spiced Crab</i> GF	\$350	<i>Serrano Ham Wrapped Asparagus</i> GF	\$275
<i>Crab Profiteroles</i>	\$350	<i>Beetroot Deviled Eggs</i> GF	\$275
Crisp Bacon, Lettuce and Lump Crabmeat on a Cheddar Profiterole		Maple Black Pepper Bacon	
<i>Seared Beef Tenderloin</i>	\$350	<i>Radish and Brioche Toast</i> V	\$275
Bacon Jam, Roasted Tomatoes, Arugula and Crostini		Truffle Butter, Arugula, Black Pepper and Sea Salt	
<i>California Sushi Roll</i> GF	\$350		
Crab, Cucumber, Avocado, Wasabi and Soy			

GF - Gluten-Free V - Vegetarian VG - Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

## HORS D'OEUVRES

Price per 100 pieces

### HOT

<i>Miniature Beef Wellington</i> Béarnaise Sauce	\$500	<i>Chimichurri Chicken Mini Burrito</i> Roasted Pepper Aioli	\$350
<i>Teriyaki Beef Kabob</i> Teriyaki Sauce	\$500	<i>Crisp Truffle Mushroom Arancini</i> Tarragon Aioli	\$350
<i>Bacon-Wrapped Shrimp Skewer</i> GF Garlic and Pepper Sauce	\$425	<i>Pulled Pork Mini Burrito</i> Chimichurri	\$350
<i>Short Rib Manchego Empanada</i> Jalapeño Cilantro Salsa	\$425	<i>Mini Cheeseburgers</i> Lettuce, Tomatoes and Pickles	\$350
<i>Bacon-Wrapped Scallop Skewers</i> GF	\$425	<i>Greek Lamb Meatballs</i> Tzatziki Sauce	\$350
<i>Fried Chicken or</i> <i>Oyster and Sea Salt Brioche</i> Boursin Cheese Butter and Bacon Jam	\$375	<i>Italian Sausage Meatballs</i> Parmesan and Pomodoro Sauce	\$325
<i>Chicken Kabob</i> GF Thai Peanut Sauce	\$375	<i>Pork and Vegetable Egg Rolls</i> Chinese Mustard Sauce	\$300
<i>Wild Raspberry and Brie en Croute</i> Balsamic Reduction	\$375	<i>Mini Quiche Lorraine</i>	\$300
<i>Mini Assorted Specialty Pizzas</i>	\$375	<i>Steamed Asian Shrimp Shao Mai</i> Sweet Chili Sauce	\$275
<i>Miniature Crab Cakes</i> Old Bay Red Pepper Aioli	\$350	<i>Vegetable Spring Roll</i> V Sweet Chili Sauce	\$275

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## HORS D' OEUVRES PACKAGES

Priced per person

### ASIAN ODYSSEY \$38

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 \$30

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 \$26

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 \$25

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 \$22

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 \$18

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

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## RECEPTION SPECIALTIES

Priced per person

### ICED SEAFOOD BAR **GF** \$35

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 \$31

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 - \$125*

### BOURBON AND BLACK PEPPER BEEF TIPS **GF** \$25

Lemon Truffle Aioli and Grain Mustard

*Chef Required - \$125*

### GNOCCHI BAR \$17

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 - \$125*

### ITALIAN PASTA STATION \$16

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 - \$125*

### LATIN STREET FOOD \$16

Pork and Cheese Empanadas

Ancho Orange Chimichurri Grilled Chicken

Chipotle Pepper Marinated Beef Flank

New Mexican Black Beans

Guacamole, Assorted Relishes and Salsa

Warm Soft Flour and Corn Tortillas

*Chef Required - \$125*

### MAC AND CHEESE BAR \$15

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 - \$125*

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

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

  
MYSTIC LAKE  
CENTER

## RECEPTION SPECIALTIES

Priced per person

### DIM SUM BAR

\$28

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

\$7

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$5

Chef Required - \$125

### TUSCAN KALE CAESAR SALAD BAR

\$9

Reggiano Cheese, Olive Oil Rye Croutons and Olive Oil Dressing

Add Grilled Chicken or Shrimp \$5

Chef Required - \$125

### PARISIAN AND HEARTH BAKED BREAD BAR **V**

\$60

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**

\$195

Serves 35

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

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

\$300

Serves 50

Chef's Selection of the Finest Available Fruits

### SELECTION OF IMPORTED AND DOMESTIC CHEESES **V**

\$300

Serves 50

Decorated with Fresh Grapes, French Bread and English Crackers

### VEGETABLES CRUDITÉS AND DIPS **VG, V**

\$200

Serves 50

### WARM CALIFORNIA ARTICHOKE AND SPINACH DIP **V**

\$175

Serves 100

Fresh Crisp Pita Chips

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

\$175

Serves 50

Fresh Crisp Pita Chips

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

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## RECEPTION SPECIALTIES

Priced per person

**DISPLAY OF RED, WHITE AND  
BLUE TORTILLA CHIPS** GF, V, VG \$175

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Serves 50

Salsa and Guacamole

**POTATO CHIPS** V \$150

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Serves 50

Sour Cream and Onion and Bleu Cheese Dips

**SNACKS** VG, V \$120

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Serves 25

Honey Roasted Peanuts

Pretzels, Potato Chips or Cheddar Goldfish Crackers

**GOURMET POPCORN** GF, V, VG \$7

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Maddy & Maize Gourmet Popcorn:

Select three:

*Kettle Corn*

*White Cheddar*

*Bourbon BBQ*

*Dark Chocolate Caramel*

*Raspberry Lemon*

*Coconut Curry*

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## CARVED SPECIALTIES

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

### STEAMSHIP ROUND OF BEEF GF \$675

Serves 100

Assortment of Miniature Buns

Au Jus and Horseradish Sauce

Chef Required - \$125

### PRIME RIB OF BEEF GF \$515

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 - \$125

### ROSEMARY ROASTED LAMB RACK GF \$500

Serves 15

Assortment of Miniature Buns

Roasted Garlic Honey Mustard Provençale Crust and  
Mint Marmalade

Chef Required - \$125

### HERB ROASTED BEEF STRIP LOIN GF \$400

Serves 30

Assortment of Miniature Buns

Béarnaise Sauce

Chef Required - \$125

### FIVE PEPPER BEEF TENDERLOIN GF \$350

Serves 20

Assortment of Miniature Buns

Dijonnaise and Bordelaise Sauces and  
Creamed Horseradish

Chef Required - \$125

### PECAN AND APPLEWOOD SMOKED SCOTTISH SALMON GF \$375

Serves 20

Assortment of Miniature Buns

Citrus Maple and Mustard Glaze

Chef Required - \$125

### WHOLE ROASTED STUFFED PIG GF \$375

Serves 40

Assortment of Miniature Buns

Grain Mustard Aioli

Chef Required - \$125

### SALT AND PEPPER ROASTED BEEF SIRLOIN GF \$325

Serves 35

Assortment of Miniature Buns

Port Wine Demi

Chef Required - \$125

### BONE-IN MUSTARD BROWN SUGAR GLAZED BAKED HAM GF \$300

Serves 40

Assortment of Miniature Buns

Grain Mustard Aioli

Chef Required - \$125

### WHOLE ROASTED TURKEY GF \$300

Serves 35

Assortment of Miniature Buns

Dijon Mustard, Pesto Mayonnaise and Cranberry Relish

Chef Required - \$125

### MAPLE SMOKED PORK LOIN GF \$125

Serves 30

Assortment of Miniature Buns

Apple Chutney and Spicy Mustard

Chef Required - \$125



MYSTIC LAKE  
CENTER

GF - Gluten-Free V - Vegetarian VG - Vegan



## BUFFET DINNER

Minimum 50 Guests

### CHEF'S FAVORITES

\$52

#### 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  
\$13 per person

### MINNESOTAN

\$46

#### 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  
\$10 per person

GF – Gluten-Free V – Vegetarian VG – Vegan

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MYSTIC LAKE  
CENTER

## BUFFET DINNER

Minimum 50 Guests

### PACIFIC COAST

\$48

#### 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  
\$13 per person

### ATLANTIC COAST

\$48

#### 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  
\$11 per person

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MYSTIC LAKE  
CENTER

## BUFFET DINNER

Minimum 50 Guests

### ISLANDER

\$50

#### 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  
\$8 per person

### TASTE OF ASIA

\$46

#### 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  
\$85 per duck

GF – Gluten-Free V – Vegetarian VG – Vegan

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## BUFFET DINNER

Minimum 50 Guests

### NATIVE AMERICAN

\$46

#### 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  
*\$10 per person*

### MEDITERRANEAN

\$44

#### 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  
*\$9 per person*

GF – Gluten-Free V – Vegetarian VG – Vegan

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## PLATED DINNER

**BLACK PEPPER CRUSTED BEEF  
TENDERLOIN & LEMON BUTTER  
ROASTED LOBSTER TAIL GF** \$56

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

**PORCINI MUSHROOM CRUSTED  
BEEF TENDERLOIN GF** \$54

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

**PORCINI MUSHROOM SEARED  
BEEF TENDERLOIN GF** \$52

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** \$49

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

**BRAISED BONELESS  
BEEF SHORT RIB** \$48

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

**PECAN CRUSTED WALLEYE** \$46

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** \$45

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

**PAN SEARED  
NORWEGIAN SALMON GF** \$44

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

**CRAB STUFFED LEMON SOLE GF** \$44

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

**HERB SEARED AIRLINE  
CHICKEN BREAST GF** \$34

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

**HERB SEARED AIRLINE  
CHICKEN BREAST GF** \$32

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

**APPLEWOOD BROWN SUGAR  
SMOKED PORK LOIN GF** \$30

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

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## PLATED COURSE SELECTIONS

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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

additional \$3

**Garden Salad** GF, VG

Baby Vegetables, Edible Soil and Baby Greens

Herbed Champagne Vinaigrette

additional \$5

### 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

**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

additional \$3

### BEVERAGES

**Freshly Brewed Colombian Coffee**

Regular and Decaf

**Selected Teas**

GF – Gluten-Free V – Vegetarian VG – Vegan

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## DESSERT DISPLAYS

Minimum 40 People • Price Per Person

### CHEESECAKE

\$19

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

\$17

Tiramisu  
Cannolis  
Biscotti  
Cappuccino Crème Caramel  
Italian Cookies  
Italian Rum Cake

### MINIS AND MORE

\$17

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

### FOUNTAIN OF CHOCOLATE

\$16

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

### COFFEE, PASTRIES AND MORE

\$15

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

\$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

\$13

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

GF – Gluten-Free V – Vegetarian VG – Vegan

OWNED & OPERATED BY THE SHAKOPEE MDEWAKANTON SIOUX COMMUNITY

## WINE AND SPIRITS

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### CHOOSE YOUR BAR

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#### CASH BAR

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

#### Spirits

Call \$7

Premium \$8.50

#### Beer

Domestic Draft \$5

Specialty Draft \$6

Domestic Bottle \$5.50

Specialty Bottle \$6.25

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

#### Wine by the Glass

\$8 – \$15

#### HOSTED BAR

##### Full Bar

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

\$17 per person/first hour

\$14 per person/additional hour

##### Beer and Wine

Includes draft beer, assorted wines and sodas.

\$13 per person/first hour

\$11 per person/additional hour

#### 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

\$16 each

#### Create Your Own

Design a custom beverage for your special occasion.

Starting at \$8

#### CORDIAL CART

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

\$10 per drink

### 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

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### STEWARD \$30

#### 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 \$40

#### 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 \$50

#### 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 \$220

Veuve Clicquot Rose, Épernay, FR \$80

#### White

Livio Felluga Pinot Grigio, Friuli, IT \$60

Ladera Sauvignon Blanc, Howell Mtn, CA \$60

Grgich Chardonnay, Napa Valley, CA \$80

Far Niente Chardonnay, Napa Valley, CA \$90

#### Red

J Vineyards Pinot Noir, Russian River, CA \$80

Pio Cesare Barbera d'Alba, Piedmont, IT \$55

Duckhorn Merlot, Napa Valley, CA \$90

Ridge Zinfandel, Geyserville, CA \$85

Jordan Cabernet, Alexander Valley, CA \$105

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