

catering & banquet
information 2008



Best Western
RAMKOTA HOTEL
of Aberdeen, South Dakota

1400 8th Ave NW • Aberdeen, SD 57401 • 605/229-4040 • aberdeen.ramkota.com
catering@aberdeenramkota.net



Our Banquet and Catering staff look forward to assisting you with weddings, receptions, corporate functions, fund-raisers or other events.

Our experienced Event Specialists understand the need for perfection in each detail.

LET US ANSWER YOUR QUESTIONS

May we choose more than one entrée?

You may choose up to two selections from our plated menus. In addition, we always offer an option for vegetarians. Everyone must have the same salad selection. If you choose to serve more than one entrée the higher priced entrée will be the price of the meal. We also offer special pricing for children up to age 10.

When do I tell you my final attendance number?

Guaranteed attendance is due 72 hours prior to the event. For weekend events, the guaranteed attendance is due on the Tuesday before your event, by 4:00 pm. We will prepare for 5% over the guaranteed count, unless that number exceeds the safe capacity of the banquet room.

How many guests will be seated at each table?

We use round tables that seat 8 comfortably.

May we bring in any of our own food?

Minerva's Banquet Department will prepare and serve all of the food for your event.

Are we allowed to take any remaining food and beverage items?

The unconsumed food and beverage from any Hors d'oeuvre reception, Buffet or Plated meal is not allowed to be removed from the banquet space.

May we bring our own alcoholic beverages?

Under no circumstances will individual attendees be permitted to bring alcoholic beverages into any banquet room/ adjacent areas.

What is our age limit for consuming alcohol?

All guests need to be 21 years of age to purchase, consume or have alcoholic beverages in their possession.

How much is the service charge? How much is the sales tax?

Currently the taxable service charge (gratuity) is 18%, and the state sales tax is 7%.

How do we handle payment for any event?

The guest can leave a valid credit card on file for all charges. Receipts will be sent accordingly. Direct bill applications, purchase orders and tax exempt status will need to be submitted to the catering department prior to the event. Unpaid balances over 30 days are subject to a one and one half percent finance charge.

Do we allow entertainment?

We encourage entertainment. If loudness from bands, entertainment or public address systems disturbs any other guests, or becomes a problem, our property reserves the right to ask the patron or entertainment leader to reduce the loudness or perform without amplification. Please notify your Catering contact of entertainment three months prior to the event.

What time do we have to vacate the room?

Last call for alcohol is 1:30 am. The room must be vacated by 2:00 am.

Can items or Audio Visual be left in the banquet space overnight?

Yes, subject to banquet space availability. Minerva's or the Ramkota Hotel will not assume any responsibility for damages or loss of merchandise or articles left in a banquet room.

Are you or your guests responsible for damage?

Any damage or additional cleaning costs incurred by the property will be added to the master bill. Please do not use staples, nails or tacks. Due to fire restrictions, NO open flamed candles can be used.

BEVERAGES



Columbian Coffee (<i>per gallon</i>)	\$17.50
Flavored Teas (<i>per tea bag</i>).....	\$1.00
Assorted Soft Drinks (<i>each</i>).....	\$1.50
Bottled Spring Water (<i>each</i>)	\$1.75
Chilled Fruit Juices (<i>per carafe</i>)	\$9.00
Fruit Punch (<i>per gallon</i>)	\$14.00
Bottled Juice (<i>each</i>).....	\$2.60
Iced Tea (<i>per gallon</i>)	\$14.00
Lemonade (<i>per gallon</i>)	\$14.00
Milk (<i>per serving</i>).....	\$1.75
(<i>per carafe</i>)	\$9.00

BAKERY & SNACK ITEMS



Assorted Cookies (<i>per dozen</i>).....	\$11.00
Gourmet Chocolate Chip Cookies (<i>per dozen</i>)	\$15.00
Caramel Rolls (<i>each</i>).....	\$2.00
Assorted Muffins (<i>each</i>)	\$1.75
Bagels with Cream Cheese (<i>each</i>).....	\$2.00
Assorted Danish (<i>each</i>).....	\$2.75
Chocolate Fudge Brownies (<i>each</i>)	\$1.75
Assorted Gourmet Bars (<i>each</i>).....	\$2.00
Seasonal Sliced Fresh Fruit (<i>per person</i>)	\$2.75
Potato Chips and Dip (<i>serves 50</i>)	\$55.00
Tortilla Chips with Salsa (<i>serves 50</i>).....	\$55.00
Tortilla Chips with Hot Cheese Dip (<i>serves 50</i>).....	\$70.00
Chex Mix (<i>serves 50</i>)	\$65.00
Pretzels (<i>serves 50</i>).....	\$45.00
Popcorn (<i>serves 50</i>).....	\$45.00

All prices subject to applicable taxes and 18% taxable service charge.

CONTINENTAL BREAKS

Minimum 20 Guests-under 20, add a dollar per person



Standard

Caramel Rolls
Assorted Chilled Fruit Juices
Coffee and Hot Tea
\$4.95 per person

Executive

Assorted Muffins, Pastries & Bagels
Whipped Butter
Cream Cheese & Preserves
Seasonal Fresh Fruit
Assorted Chilled Fruit Juices
Coffee and Hot Tea
\$7.50 per person

Classic

Assorted Muffins
Caramel Rolls
Seasonal Fresh Fruit
Coffee and Hot Tea
\$5.95 per person

Traveler

Assorted Bagels with Cream Cheese
Whipped Butter & Preserves
Seasonal Fresh Fruit
Coffee and Hot Tea
\$5.95 per person

SPECIALTY BREAKS

Minimum 20 Guests-under 20, add a dollar per person



The Pick-Me-Up \$4.50
Assorted cookies, Chex mix, coffee and assorted soft drinks.

The Bakers Break \$5.00
Assorted gourmet brownies, fresh baked cookies, coffee and hot tea.

Sweet and Salty \$4.50
Kettle chips with French onion dip, tortilla chips with salsa, popcorn, fresh baked lemon bars and chilled soft drinks.

All Scream for Ice Cream \$4.95
French vanilla ice cream, Oreo cookies, M&M's, chopped nuts and sprinkles with chocolate, Strawberry and caramel sauces, whipped cream and maraschino cherries.

The Lighter Side \$5.25
Fresh seasonal fruit, vegetable platter with gourmet dip, assorted health bars and chilled bottled water.

Per Person Basis

All prices subject to applicable taxes and 18% taxable service charge.

PLATED BREAKFAST

All Plated Breakfasts come with fresh fruit garnish, coffee and orange juice



Dakota Special \$7.50

Two scrambled eggs, bacon strips OR sausage links, hash browns, blueberry muffins.

French Toast \$7.50

Cinnamon French toast, warm maple syrup and bacon strips.

Hearty Country Breakfast \$7.95

Two scrambled eggs with cheese, country fried steak with country gravy, baked buttermilk biscuits and hash browns.

Sunrise Scrambler \$7.25

Scrambled eggs with diced ham, onion and cheese, hash browns and baked buttermilk biscuit.

Eggs Benedict \$8.95

Poached eggs and baked ham on a toasted English muffin with hollandaise and hash browns.

Per Person Basis

BREAKFAST BUFFETS

Minimum 35 Guests-under 35, add a dollar per person



All-American Brunch

*Sliced Seasonal Fresh Fruit
Western Scrambled Eggs
Bacon Strips and Sausage Links
Buttermilk Biscuits and Country Gravy
Caramel Rolls and Assorted Muffins
Waffles with Warm Maple Syrup
and Whipped Cream
Whipped Butter
Assorted Chilled Fruit Juices
Coffee and Hot Tea
\$10.95 per person*

Hub City Breakfast

*Fresh Scrambled Eggs with Cheese
Bacon Strips OR Sausage Links
Breakfast Potatoes
Caramel Rolls and Assorted Muffins
Assorted Chilled Fruit Juices
Coffee and Hot Tea
\$8.25 per person*

The Western Buffet

*Scrambled Eggs with Cheese
Bacon Strips and Sausage Links
Breakfast Potatoes
Buttermilk Biscuits and Country Gravy
Assorted Chilled Fruit Juices
Coffee and Hot Tea
\$8.75 per person*

All prices subject to applicable taxes and 18% taxable service charge.

FROM THE DELI

All Deli Entrees are served with coffee and iced tea.



Chicken Caesar Salad

*Crisp Romaine Lettuce
Fresh Croutons
Parmesan Cheese
Creamy Caesar Dressing
Topped with:
Strips of Grilled Chicken Breast
Bread and Butter
\$8.95 per person*

Aberdeen Hoagie

*Thinly Sliced, Turkey, Salami
and Ham with Swiss Cheese
Lettuce, Tomato and Onion
on a Hoagiel
Served with:
Potato Chips, Fresh Fruit Garnish
Mustard Mayonnaise Sauce
\$8.95 per person*

Croissant Sandwich

*A Cold Meat Croissant Sandwich
with Lettuce & Tomato
Choice of:
Ham, Turkey OR Chicken Salad
Served with:
Deli Pasta Salad
Pickle
Fresh Fruit Garnish
\$8.95 per person*

Grilled Chicken Sandwich

*Grilled Chicken Breast
Monterey Jack Cheese
Sautéed Red Onions
Lettuce, Tomato, and Cajun Mayo
Served on a Grilled Tavern Bun
Served with:
French Fries
Pickle
\$8.95 per person*

Soup and Sandwich

*Turkey Breast and Swiss Cheese
on Wheat Bread
Lettuce, Tomato and Mayonnaise
Served with:
Potato Chips, Fresh Fruit Garnish
Cup of Today's Soup
\$8.95 per person*

Picnic Chef Salad

*Fresh Garden Greens
Warm Breaded Chicken Breast
Ham, Cheese, and
Assorted Vegetables
Served with:
Ranch Dressing
Bread and Butter
\$8.50 per person*

Crispy Chicken Club Wrap

*Tortilla Wrap
Romaine Greens
Whipped Cream Cheese
Diced Crisp Chicken
Bacon and Tomato
Roasted Red Peppers
Ham and Swiss Cheese
with Balsamic Vinaigrette
Served with:
Potato Salad and Fresh Fruit Garnish
\$8.95 per person*

Working Box Lunch

*Includes your Choice of:
Sliced Ham, Turkey OR Roast Beef
Whole Wheat Bun
Served with:
Seasonal Whole Fruit,
Potato Chips, Cookie
Can of Soda
(does not include coffee & iced tea)
Includes Packaged Condiments
\$7.95 per person*

All prices subject to applicable taxes and 18% taxable service charge.

LUNCH ENTREES

All Lunch Entrees served with garden salad with creamy peppercorn ranch dressing, seasonal vegetable, bread and butter, coffee and iced tea.



- Stuffed Pork Chop** \$9.95
Traditional bread stuffing and baked in an onion demi sauce with creamy mashed potatoes.
- Herb Roast Pork Loin** \$9.50
Herb encrusted pork loin slow roasted served with butter brown potatoes. Your choice of Dijon cream, mushroom supreme or Marsala sauce.
- Honey Pepper Salmon 6 oz** \$10.95
Atlantic salmon fillet lightly seasoned and drizzled with a honey, lemon and tarragon infused hollandaise sauce served with wild rice blend.
- Roast Turkey & Dressing** \$9.50
Slow-roasted Chef carved turkey breast with mashed potatoes, pan gravy & sage stuffing.
- Baked Chicken Breast** \$9.50
Boneless chicken breast lightly seasoned served with mashed potatoes. Your choice of Teriyaki pineapple sauce, mushroom supreme or Marsala sauce.
- Country Pot Roast** \$9.95
Tender slow roasted beef served with savory gravy with mashed potatoes.
- Burgundy Beef Tips** \$9.95
Tender beef tips with mushrooms and onions simmered in demi sauce served with mashed potatoes.
- Lasagna** \$9.25
Meat lasagna with marinara sauce or vegetable lasagna with Alfredo sauce.

Per Person Basis

All prices subject to applicable taxes and 18% taxable service charge.

LUNCH BUFFETS

Minimum 35 Guests-under 35, add a dollar per person
All Luncheon Buffets are served with coffee and iced tea.



- Super Sub Buffet** \$8.95
Chef made super subs stuffed with turkey and ham on a hoagie roll with lettuce, tomato and Swiss cheese. Served with kettle chips, potato salad and deli pasta salad and our chocolate fudge brownies.
- Deli Bar Buffet** \$10.25
Sliced ham, roasted beef and turkey, American, Swiss and cheddar cheeses, lettuce, tomato, red onions and pickles, assorted breads, Chef's soup of the day, kettle chips and Chef's choice of two deli salads.
- South of the Border** \$9.50
Tri-colored tortilla chips with warm nacho cheese sauce and assorted toppings. Taco bar with seasoned ground beef, shredded cheese, lettuce, tomato, onions, black olives, sour cream, salsa and Spanish rice. Soft and hard tortillas.
- Minervas Italian House Salad** \$9.95
Italian vegetable blend, marinara and Alfredo sauce, penne pasta, meat lasagna (or vegetable lasagna) and garlic bread sticks.
- Build Your Own Salad Buffet** \$8.95
Fresh mixed greens, assorted toppings, 3 dressings, chefs choice of deli salad with soup of the day and sliced French bread.
- Hamburger Buffet** \$9.95
Build your grilled burger with American and Swiss cheese, lettuce, tomato, onions, pickles and a tavern bun. Served with condiments, kettle chips and chocolate fudge brownies.
- Pizza Buffet** \$8.95
An assortment of homemade pizzas: pepperoni, sausage, cheese and supreme. Served with Caesar salad and fresh baked bread sticks with marinara dipping sauce.

Per Person Basis

HOT LUNCH BUFFETS

Hot lunch buffets are served with house salad and three dressings, selection of vegetable and potato or rice with bread and butter, coffee and iced tea. Minimum 35 Guests-under 35, add a dollar per person

Entrée Selections One Entrée \$9.95 • Two Entrees \$11.95

Entrees

- Roast Pork Loin with Marsala Sauce
- Chicken Breast with Mushroom Supreme Sauce
- Crisp Fried Chicken
- Roast Turkey with Sage Dressing
- Country Pot Roast with Savory Gravy
- Cheese Manicotti with Alfredo and Marinara Sauce
- Meat Lasagna
- Chicken Broccoli Alfredo Penne Pasta
- Baked Honey Ham with Pineapple Salsa

Seasonal Vegetables

- House Mix (Zucchini, Broccoli, Carrots)
- Buttered Corn • Glazed Baby Carrots
- Chuck Wagon Corn (peppers & onion)
- Green Beans
- Vegetable Blend (broccoli, carrots, peppers)

Potatoes / Rice

- Mashed Potatoes • Au Gratin Potatoes
- Roasted Red Jacket Potatoes
- Wild Rice Blend

All prices subject to applicable taxes and 18% taxable service charge.

CHILLED APPETIZERS

Per 100 pieces

Shrimp Cocktail	\$275.00
<i>Jumbo shrimp cocktail served with cocktail sauce.</i>	
Tortilla Pin Wheels	\$110.00
<i>Vegetables and cream cheese filled tortillas.</i>	
Silver Dollar Sandwiches	\$185.00
<i>White and wheat cocktail rolls with roast beef, turkey and ham.</i>	
Gourmet Silver Dollar Sandwiches	\$195.00
<i>White and wheat cocktail rolls with ham and chicken salad.</i>	
Chocolate Covered Strawberries	\$200.00
<i>Large strawberries hand dipped in rich chocolate. (seasonal)</i>	
Assorted Cold Canapes	\$225.00
<i>Classic deluxe canapés with assorted toppings.</i>	
Deviled Eggs	\$110.00
<i>Chef prepared fresh deviled eggs dusted with paprika.</i>	

HOT HORS D'OEUVERS

Per 100 pieces

Meatballs	\$110.00
<i>Served with choice of sauce: Swedish, Barbeque or Italian.</i>	
Cocktail Franks	\$75.00
<i>Barbeque mini beef franks with sweet barbeque sauce.</i>	
Jumbo Chicken Wings	\$110.00
<i>With celery and ranch dressing. Choice of: Honey Barbeque, Buffalo or Dixie Style</i>	
Stuffed Mushrooms	\$145.00
<i>Mushroom caps stuffed with crab stuffing or sausage and spinach.</i>	
Padang Chicken	\$145.00
<i>Baked strips of chicken in a spicy peanut sauce with mushrooms.</i>	
Pork Egg Rolls	\$110.00
<i>Mini egg rolls filled with pork and cabbage, served with sweet and sour sauce.</i>	
Chicken Tenders	\$145.00
<i>Breaded chicken tenders with honey mustard dipping sauce.</i>	
Mini Pizzas	\$125.00
<i>Fresh baked mini pizzas, pepperoni, sausage and Margherita.</i>	
Mini Burgers	\$145.00
<i>Build your own mini burger with buns and condiments.</i>	

Artichoke and Crab Bake

Blended artichoke hearts, crab meat with cheese then baked and served with hearty crackers and fresh baked bread.

\$195.00 (serves 50 guests)

All prices subject to applicable taxes and 18% taxable service charge.

CHILLED HORS D'OEUVRES

Trays, Platters and Displays



Antipasto Display *Marinated vegetables surrounded by provolone, mozzarella, Italian salami, prosciutto ham, Roma tomatoes with fresh basil, black and green olives, artichoke hearts, pepperoncini peppers. Served with assorted breads.*

Small (50 guests) \$175.00
Large (100 guests) \$300.00

Meat & Cheese Platter

*Fresh assorted cheeses with Italian salami, summer sausage, smoked ham, and turkey
Served with crackers and fresh breads.*

(serves 50 guests) \$150.00

Fresh Fruit *Assortment of seasonal fresh fruit.*

Small (50 guests) \$110.00
Large (100 guests) \$195.00

Market Fresh Vegetables *An array of fresh vegetables served with dip.*

Small (50 guests) \$90.00
Large (100 guests) \$170.00

Display of Cheese *Imported and Domestic cheeses served with hearty crackers and fruit garnish.*

Small (50 guests) \$175.00
Large (100 guests) \$300.00

Minervas' Spinach Dip *Spinach dip served with sourdough bread, celery and carrot sticks.*

(serves 50 guests) \$95.00

Nine Layer Taco Dip *Chilled taco dip served with crisp tri-colored tortilla chips.*

(serves 50 guests) \$100.00

CHEF ATTENDED ACTION STATIONS

*Chef carved silver dollar sandwiches served with sliced red onions, pickles,
sliced tomatoes, flavored mayo, mustard and mayonnaise.*

Pork Loin (serves 20 guests) \$95.00

Honey-Glazed Ham (serves 30 guests) \$110.00

Oven Roasted Turkey (serves 30 guests) \$125.00

Chef Carved Beef (serves 30 guests) \$195.00

Pasta Station (serves 50 guests) \$275.00

Fresh tossed pastas; Choice of Penne or Bowtie Pasta. Choice of two fresh made sauces: Alfredo, Marinara, Pesto Cream, Italian Meat Marinara or Primavera Alfredo served with garlic bread sticks.

All prices subject to applicable taxes and 18% taxable service charge.

PLATED DINNER ENTREES

All Plated Dinners are served with fresh garden salad with creamy peppercorn ranch dressing. Chef's choice of potato or rice, seasonal vegetable, bread and butter, market coffee and iced tea.



- Roast Turkey & Dressing** \$14.95
Slow-roasted Chef carved turkey breast with pan gravy and sage stuffing.
- Roast Pork Loin** \$14.95
*Roasted seasoned pork loin with Your choice of:
Dijon cream, mushroom supreme or Marsala sauce.*
- Montreal Pork Chop** \$15.95
Bacon wrapped boneless pork chop, grilled with Montreal seasoning and fresh mushroom white wine demi sauce.
- Baked Chicken Breast** \$14.95
*Two boneless chicken breasts lightly seasoned with your choice of:
Dijon cream, mushroom supreme, wildberry hollandaise or Marsala sauce.*
- Country Pot Roast** \$14.95
Our famous roast beef, slow roasted with savory gravy.
- Honey Pepper Salmon** \$18.95
Atlantic salmon fillet lightly seasoned and drizzled with honey, lemon and tarragon infused hollandaise sauce.
- Lemon Pepper Orange Roughy** \$16.95
Baked orange roughy served atop shrimp and crab wild rice stuffing with alfredo sauce.
- Italian Chicken Breast** \$15.95
Tender chicken breast stuffed with Roma tomatoes, Italian cheeses, prosciutto ham, spinach and pine nuts with a rich pesto cream sauce.

All prices subject to applicable taxes and 18% taxable service charge.

PLATED STEAK ENTREES

All Plated Dinners are served with fresh garden salad with creamy peppercorn ranch dressing. Chef's choice of potato or rice, seasonal vegetable, bread and butter, coffee and iced tea.



Minervas Hunter's Ribeye 10 oz\$19.95

Minervas Hunter's Ribeye 12 oz\$23.95

Our best hand-cut and trimmed choice ribeye seasoned and charbroiled, served with burgundy au jus, topped with an onion slab.

Top Sirloin 10 oz\$17.95

Choice sirloin charbroiled and served with onion and mushroom burgundy au jus.

Roast Prime Rib of Beef 10 oz.....\$19.95

Roast Prime Rib of Beef 12 oz\$23.95

Slow roasted choice prime rib of beef with classic au jus and horseradish sauce.

Filet Mignon 8 oz\$27.95

Choice tenderloin filet bacon wrapped and charbroiled with port wine sauce.

NY Strip 10 oz\$22.95

Choice strip steak Montreal seasoned and charbroiled with burgundy au jus.

MIXED GRILLS

All Plated Dinners are served with fresh garden salad with creamy peppercorn ranch dressing. Chef's choice of potato or rice, seasonal vegetable, bread and butter, coffee and iced tea.

Steak and Chicken\$19.95

7 oz. top sirloin with burgundy au jus and a 4oz chicken breast with mushroom Marsala sauce.

Steak and Salmon\$20.95

7 oz. top sirloin with burgundy au jus and a 4 oz honey pepper salmon with béarnaise sauce.

Steak and Shrimp\$21.95

7 oz. top sirloin with burgundy au jus and three sautéed jumbo shrimp.

Per Person Basis

All prices subject to applicable taxes and 18% taxable service charge.

DINNER BUFFETS

All Dinner Buffets are served with garden salad and choice of three dressings, choice of two deli salads, potato or rice, seasonal vegetable, bread and butter, coffee and iced tea.

Minimum 35 Guests-under 35, add a dollar per person



Entrée Choices

Choice of Two Entrées: \$15.95

Choice of Three Entrées: \$18.95

- Roast Pork Loin with Choice of Sauce
- Chicken Breast with Choice of Sauce
(Dijon Cream Sauce, Marsala Sauce or Mushroom Supreme Sauce)
- Crisp Fried Chicken
- Roast Turkey with Sage Dressing
- Country Pot Roast with Savory Gravy
- Barbeque Pork Ribs
- Honey-Pepper Salmon with Bearnaise
- Cheese Manicotti with Alfredo and Marinara Sauce
- Meat Lasagna or Vegetable Lasagna
- Chicken Broccoli Alfredo Penne Pasta
- Baked Honey Ham with Pineapple Salsa

Buffet Carved Entrees

Make your Buffet a cut above by adding a Chef-carved selection.

The following substitutions are available at an additional charge.

Chef-carved Pork Loin	\$1.95
Chef-carved Beef	\$2.95
Chef-carved Prime Rib of Beef	\$5.95
Chef-carved Honey Baked Pit Ham	\$1.95

Per Person Basis

Seasonal Vegetables

- House Mix
(Zucchini, Broccoli, Carrots)
- Prince Edward Blend
(Mixed Beans)
- Buttered Corn
- Baby Carrots
- Chuck Wagon Corn
(peppers & onion)
- Green Beans w/ Ginger Sauce
- Belgian Almandine
(green beans w/carrots & almonds)
- Vegetable Blend
(broccoli, carrots, peppers)

Potatoes/Rice

- Baked
- Au Gratin
- Scalloped
- Whole Baby Whites
- CreamyMashed (skin on)
- Roasted Red Jacket Potatoes
- Wild Rice Blend

All prices subject to applicable taxes and 18% taxable service charge.

SPECIALTY DINNER BUFFETS

Minimum 35 Guests-under 35, add a dollar per person
All Specialty Dinner Buffets are served with coffee and iced tea.



A Taste of Italy

*Marinated Cucumber, Onion, Tomato and Olive Salad,
Minerva House Salad with Vinaigrette Dressing
Classic Meat Lasagna
Italian Sausage with Peppers and Onions
Penne and Bow Tie Pastas
Alfredo and Marinara Sauce
Warm Bread Sticks
Tiramisu
Coffee and Iced Tea
\$17.95 per person*

South of the Border

*Mixed Greens Salad with Dressing
Corn Chips with Nacho Cheese
Grilled Spicy chicken and Seasoned Ground Beef
Corn and Flour Tortilla Shells
Shredded Cheese, Lettuce, Tomato, Onions,
Black Olives, Jalapenos, Sour Cream and Salsa
Spanish Rice and Black Beans
Warm Apple Crisp
Coffee and Iced Tea
\$14.95*

A Touch of Elegance

*Mixed Greens Salad
Assorted Salad Toppings and Croutons
Seasonal Fresh Fruit
Garden Broccoli & Oriental Pasta Salad
Chef-carved Beef
Chicken Breast with Raspberry Hollandaise
Seasonal Fresh Vegetable, Wild Rice Blend
Roasted Red Jacket Potatoes
Assorted Bread and Butter
Variety of Cheesecakes
\$20.95 per person*

All prices subject to applicable taxes and 18% taxable service charge.

DESSERTS

All desserts are priced per person.



Cheesecake	\$3.95
<i>Classic New York cheesecake with assorted fruit toppings.</i>	
Double Chocolate Cake	\$3.95
<i>Rich, sweet and bitter chocolate layered cake with fresh whipped cream.</i>	
Black Forest Cake	\$3.25
<i>Layers of rich chocolate cake with cherries and whipped cream.</i>	
Walnut Carrot Cake	\$3.95
<i>Sweet layered carrot cake drizzled with our vanilla sauce.</i>	
Lemon Dream Layer Cake	\$3.25
<i>Light lemon cake iced with rich white frosting.</i>	
White Chocolate Raspberry Cake	\$2.95
<i>White cake layered with white chocolate frosting and raspberry sauce.</i>	
Fruit Pies	\$2.95
<i>Available in either apple or cherry.</i>	
Raspberry Bread Pudding	\$3.25
<i>Served warm with a whiskey river sauce.</i>	
Turtle Cheesecake	\$4.95
<i>Graham cracker crust, layer of chocolate fudge, caramel and pecans.</i>	
Classic Tiramisu	\$4.95
<i>The classic Italian dessert with a cafe vanilla sauce. (½ portion available for \$2.45)</i>	
Triple Tiger Chocolate Cake	\$3.95
<i>Triple layered cake.</i>	
Ice Cream	\$1.95

Petit For Service

Finish your meal in comfortable elegance with our exclusive tableside petit for service. A delightful variety of miniature dipped cakes and sweets, brought to your guests for them to choose from and enjoy. Also includes personal service of our coffee. \$115.00 (serves 25 guests)

All prices subject to applicable taxes and 18% taxable service charge.

BAR SERVICE

Host Bar Per Drink

Call Brands.....	\$3.00
Premium Brands	\$3.50
Top Shelf	\$4.25
Cordials.....	\$4.50
Wine Coolers.....	\$3.50
Domestic Beer	\$2.75
Import / Micro Beer.....	\$3.50 and up
Non Alcoholic Beer.....	\$2.75
Signature Wines.....	\$4.50
Pop or Juice.....	\$3.50

*Host Bars are Subject to an 18% Taxable
Service Charge and a 7 % Sales Tax*

Beer Kegs

Maximum of two (2) kegs per Function with a Party Bar.

Domestic Kegs (16 gallon).....	\$195.00
<i>Bud Light, Coors Light, Michelob Golden Draft, Miller Genuine Draft, Miller Lite</i>	
Import / Premium Kegs (20 liters).....	\$95.00
<i>Big Sky Moosedrool, Boulevard Wheat, Fosters, Leinenkugel Honey Weiss, Sam Adams Lager</i>	

*Please place any orders for beer kegs at least one week
prior to your Function to guarantee delivery.*

Wine

Minervas' Signature Wines (<i>per bottle</i>).....	\$18.00
<i>Cabernet Sauvignon, Chardonnay, Merlot, White Zinfandel</i>	
Andre Spumante Champagne (<i>per bottle</i>).....	\$16.00
Gionelli Asti (<i>per bottle</i>).....	\$18.00
Sutter Home Sparkling Grape Juice (<i>non-alcoholic, per bottle</i>).....	\$12.00

Minervas' full and extensive wine list is available on request.

*Please place any orders for wine at least two weeks
prior to your Function to guarantee delivery.*

Drink Tickets

*We can provide drink tickets for you to distribute as you wish for your function.
Tickets may be used at your Party Bar to purchase any beverage, or a limited selection.
The price of all beverages purchased with the drink tickets will be applied to your final bill,
and will have tax and service charge applied.*

Advance notice is requested if you would like drink tickets for your function.

Bar Policy

*A \$75.00 Bartender fee is applicable to Cash and Host Bars with sales less than \$250.00.
(Keg beer and table wine does not count toward this total).
A Bartender is Required for All Host and Cash Bars.
All applicable state laws will apply.*

