

Banquet Menu

www.SundanceGolfMN.com

763-420-4800

Appetizers

All appetizer prices are based on 25 guests

Meatballs: \$105.00

Homemade meatballs served Swedish style, with BBQ, marinara, or sweet and sour sauce

Mini Tacos: \$95.00

Mini deep fried chicken and bean tacos, served with sour cream, Pico de Gallo, and salsa

Veggie Tray: Seasonal Pricing

Fresh veggies served with ranch or dill dressing

Chips & Dip: \$65.00

Our signature sour cream and chive dip, served with assorted chips

Little Smokey's: \$85.00

Bruschetta: \$85.00

Toasted Garlic French bread topped with diced tomatoes, black olives, parmesan cheese, & fresh

herbs

Seasonal Fruit Tray: Seasonal Pricing

Variety of fresh, seasonal fruits

Meat & Cheese Platter: \$125.00

Assortment of fresh cheeses and cold cuts served with dollar buns

PLEASE NOTE THAT ALL PRICING IS BEFORE TAX AND GRATUITY

Shrimp Platter: \$150.00

Jumbo shrimp served with cocktail sauce

Chicken Wings: \$125.00

Deep fried, lightly breaded, bone-in wings served with choice of sesame, buffalo, garlic

parmesan, mango habanero, spicy garlic, or honey BBQ sauce

Spinach-Artichoke Dip: \$90.00

Served with garlic French baguette

Walleye Fingers: \$150.00

Fresh Canadian Walleye encrusted in panko breadcrumbs served with tartar sauce

Crab Cakes: \$150.00

Crispy crab cakes served with honey Dijon cream sauce

Chicken Fingers: \$120.00

Breaded and seasoned chicken strips served with your choice of two of the following sauces:

honey mustard, ranch, blue cheese, BBQ or buffalo.

Egg Roll: \$110.00

Tender shredded pork and Asian veggies with a blend of spices wrapped in a crispy egg roll

wrapper

Spring Roll: \$110.00

Chicken, veggies and cashews wrapped in a crispy spring roll

Buffet Style

Your choice of meat and two sides:

Potato wedges, French fries, coleslaw, potato salad, house salad, steamed veggies, baked beans, bread rolls, or kettle chips

Plated service is also available for an additional fee of \$2.00 per person.

6oz. Top Sirloin: \$15.95

Grilled Chicken breast: \$12.75

Plain or teriyaki style served on a bun with lettuce, tomato, and onion

BBQ chicken and Ribs: \$ 16.25

Burger and Bratwurst: \$13.50

Enjoy 1 of each per serving. ¼ lb. burger served with lettuce, tomato, and onions. Bratwurst with sauerkraut, onion, and relish

Add cheese for \$0.50 more

Sloppy Joes: \$11.50

Seasoned hamburger on a bun

Pulled Pork: \$13.50

Shredded, smoky, sweet pulled pork smothered in BBQ sauce served with a seasoned bun.

Brisket: \$15.50

Shredded, smoky flavor, soaked in our homemade au jus or smothered in our BBQ served with a seasoned bun.

Boxed Lunch: \$10.50

Includes a mixture of turkey and ham deli meat, cheese, chips, cookie, and a pickle

Cold Deli Buffet

Choice of 3 meats and 2 sides \$13.50 per person

Cold deli buffet includes: shredded lettuce, sliced tomatoes, sliced onions, pickle wedges, salad dressings, assorted breads or buns, and kettle chips.

Meat & cheese: Turkey breast, smoked ham, roast beef, hard salami, pastrami, corn beef, provolone, smoked cheddar, Swiss, pepper jack, and American

Sides: Italian pasta salad, creamy coleslaw, potato salad, tossed salad

Italian Buffet

\$14.50 per person

Choice of house or Caesar salad and penne, linguini, fettuccini or spaghetti

Includes: meatballs, grilled chicken, marinara, Alfredo sauce, and bread

Pizza/Pasta Buffet

\$13.50 per person

Up to three different topping pizzas with the choice of salad and breadsticks

Your choice of spaghetti and meatballs, or chicken alfredo

Taco Salad Buffet

\$13.50 per person

Your choice of two meats (Pulled chicken, Beef, or pulled pork) (Add steak as an option for .50 more per person)

Choose up to 5 sides

Each additional side is .50 per person

(Lettuce, cheese, sour cream, Pico, black olives, yellow onions, green onions, tomato, jalapenos, cilantro, crushed Doritos, corn or refried beans

Dinner Buffet

\$19.75

Choose 2 entrees below

Minimum of 40 people

Dinner buffet includes salad and choice of one potato and one vegetable

Honey Glazed Ham: Honey glazed, country smoked pit ham

Carved Roast Beef: Slow roasted with fresh garlic, cracked black pepper, and fresh herbs

Chicken Breast: *Lightly breaded with choice of sauce*

Fresh Roast Turkey Breast: With dressing

Roast Pork Loin: Served with sautéed apples

Beef Medallions: Sliced thin and tender, marinated, grilled and served with red wine mushroom sauce

Potato Choices: Plain or garlic mashed, scalloped, baked, garlic & rosemary, roasted baby reds, or rice pilaf

Vegetable Choices: Glazed carrots, parsley butter corn, California blend (broccoli, cauliflower, & carrots) broccoli with butter sauce, green beans almandine

Chicken sauces:

Herb Cream: a light white wine cream sauce and fresh herbs

Roasted Garlic: delicate white wine cream sauce with fresh roasted garlic, cracked black pepper, and parmesan cheese

Champagne Cream Sauce: Champagne and cream with a delightful blend of spices

Entrees

All entrees are served plated

Dinner includes choice of house or Caesar salad and choice of one potato and one vegetable

Potatoes: Mashed, Au Gratin, Rice Pilaf, Baked Potato, French fries, Seasoned fries, Steak fries or wedges

Vegetables: corn, broccoli, green beans, cauliflower or mixed veggies.

Chicken Breast: \$15.50

Grilled chicken in a light white wine cream sauce served with your choice of potato and vegetable

Teriyaki Chicken: \$16.50

Grilled Chicken with a Teriyaki glaze served with white rice and broccoli.

Jumbo Shrimp: \$19.95

Lemon pepper seasoned and breaded, or boiled in garlic-lemon butter

Atlantic Salmon: \$21.95

6oz Atlantic salmon seasoned with salt and pepper, and grilled to perfection. Topped with a creamy Béarnaise sauce

Walleye: \$24.95

Pan seared - seasoned with white wine, salt and pepper and paprika or

Breaded - dusted with our homemade pistachio breading and baked to a golden brown

Both are served with a lemon butter sauce

Pecan Crusted Pork Chop: \$19.75

Center cut pork chop encrusted in our pecan breading and baked.

Ribs – Half Rack: \$17.95

Full Rack: \$22.95

Grilled and Broiled smothered in BBQ sauce or a Bourbon glaze.

10oz New York strip steak: \$24.50

Tender charbroiled New York strip grilled to perfection

8oz Bacon wrapped Filet Mignon: \$27.95 - with a red wine garlic butter

8oz Top Sirloin: \$19.95 – with a red wine garlic butter

10oz Prime Rib -

Select - \$21.95

Choice - \$24.95

Certified Angus Beef - \$28.95

Refreshments

Domestic Keg Beer: (16 gallon) \$300.00

Domestic Keg Beer: (8 gallon) \$200.00

Craft Beer Keg: Varies

Count by The Cup – 20oz glass - Domestic - \$3.50

Craft - Varies

Wine

Wine prices are before tax and gratuity.

Cupcake Wines: \$255.00 per case or \$22.00 per bottle

Ecco Domani Pinot Grigio: \$288.00 per case

Mark West Chardonnay: \$273.00 per case

Mark West Pino Noir: \$273.00 per case

Hidden Crush Cabernet: \$324.00 per case

Blackstone Merlot: \$250.00 per case

Other

Coffee: \$50.00 per 100 cups

Pop: \$2.00 per guest – Unlimited refills

Desserts

Brownies: 42 pieces per tray \$26.25

Cookies: 84 cookies per tray \$31.25

Red Velvet Cheesecake \$4.95 per slice

A cheesecake inside a chocolate crumb crust topped with whip cream and garnished with red velvet crumbs

New York Cheesecake \$4.95 per slice

Rich and creamy "New York Style" cheesecake sitting above a cracker crust

Cheesecake Bite Assortment \$150.95 – 105 bite size pieces

Assorted miniature cheesecakes bite size. Chocolate cappuccino, silk vanilla, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond.

Chocolate Galaxy Cake \$5.25 per slice

Chocolate layered cake with caramel sauce under a fluffy chocolate cream cheese mousse topped with chocolate ganache

Lemon Mascarpone \$4.75 per slice

A two layer cake with cranberries, blueberries and cinnamon streusel then filled with fruit and lemon mascarpone cream

Apple. Cherry or Blueberry Pie - \$3.95 per slice