



**Welcome
to the
Rushmore Plaza Civic Center**

Thank you for considering us for your upcoming special event. Our Banquet Menu should acquaint you with the full service facilities, products, and services we have to offer.

We are proud of our reputation for providing high quality food and service, as well as having outstanding staff! Our visitors come first, and we feel that this attitude is one of the most important contributors to our success and to the success of the community we serve.

Again thank you and welcome to the Rushmore Plaza Civic Center, the Center of it All!

Ryan Knutson, Director of Food & Beverage

Jorge Ucan, Culinary Manager

Nathan Forsyth Asst Food Service Manager

Shanna De Leon Asst Culinary Manager

****All Food and Beverage selections are subject to an 18% service fee and applicable taxes.****

Breakfast

Priced Per Person

Continental Breakfasts – Includes Coffee, Ice Water, Hot Tea, and Orange Juice

The Basic Continental \$8.75

Fresh Seasonal Fruit, Vanilla Yogurt or Greek Yogurt and Granola, Assorted Fresh Pastries, and Whipped Butter

The Executive Continental \$10.25

Fresh Seasonal Fruit, Cinnamon Rolls, Caramel Rolls, Oatmeal Bar including Raisins, Brown Sugar, Dried Cranberries, Cinnamon, and Whipped Butter

Build your Own Chef's Table Breakfast \$11.95

All Chef's Tables include Regular Coffee, Ice Water, Hot Tea, Orange Juice, and Fresh Seasonal Fruit

Pastries – Choice of 1

- Cinnamon Rolls & Caramel Rolls
- Assorted Danish
- Muffins & Breakfast Breads
- Assorted Scones

Eggs – Choice of 1

- Scrambled Eggs
- Fried Eggs
- Egg Scramble – Cheddar Jack & Chives
- Egg Scramble – Peppers, Onions, Chorizo, Pepper Jack
- Egg Scramble – Spinach, Tomatoes, Bacon, Fontina

Meats – Choice of 2

- Bacon
- Pork Sausage Links
- Ham
- Turkey Bacon

Potato – Choice of 1

- Hash Browns
- Breakfast Potatoes
- Potatoes O'Brien
- Hash Brown Casserole

Quick Breakfast

Priced Per Person

Breakfast on the Go – Per Person

French Toast - Average Three Cakes	\$3.75
Pancakes - Average Three Slices	\$3.00
Biscuits & Gravy - Average Two Biscuits	\$3.50
Banana Bread French Toast - Average Two Slices	\$4.00
Breakfast Burritos	\$5.00

Healthy Morning Snack - Per Person

Assorted Granola Bars	\$2.50
Fresh Cut Fruit	\$3.25
Whole Fruit	\$2.00
Greek Yogurt, Fruit & Granola Parfaits	\$4.25
Vanilla Yogurt, Fruit & Granola Parfaits	\$4.00

Fresh Bakery

Priced Per Dozen

Fresh Bakery – Per Dozen

Assorted Scones	\$36.00
Caramel Rolls	\$34.00
Cinnamon Rolls	\$32.00
Assorted Jumbo Muffins	\$35.00
Assorted Fresh Baked Danish	\$34.00
Assorted Donuts	\$28.00

Lunch

Priced Per Person

Boxed Lunches

The Traditional Box Lunch – includes Choice of Sandwich, Homemade Chips, Cookie, and Fresh Fruit Cup **\$12.00**

- Turkey & Swiss on Wheatberry Bread
- Ham & Cheddar on Sourdough Bread
- Roast Beef & Cheddar on 7 Grain Bread
- Vegetarian Hummus & Cucumber Wrap

The Deluxe Box Lunch – includes Choice of Sandwich, Homemade Chips & Onion Dip, Brownie, Fresh Fruit Cup, and Bottled Water or Assorted Canned Soda **\$15.00**

- Southwest Turkey Wrap with Smoked Turkey, Red Onions, Diced Tomatoes, and Jalapeno Cream Cheese
 - Buffalo Chicken Wrap with Bleu Cheese Dressing
 - Italian Sandwich
 - Roast Beef & Horseradish Jack Cheese Hoagie
 - Grilled Vegetables & Hummus Wrap
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Cold Chef's Tables – Includes Homemade Chips & Onion Dip, Choice of Two Salads, Cookies or Brownies, Ice Water, Lemonade, and Coffee

The Deli Bar \$15.00

Ham, Turkey, Roast Beef
Assorted Breads and Croissants
Assorted Cheeses
Leaf Lettuce, Sliced Tomatoes, and Red Onions
Pickle Spears
Mayo & Mustard

The Classic Collection – Choice of Two \$17.00

Chicken Salad on Croissant
Cuban Pork & Provolone on Panini
Turkey Cranberry Ciabatta
Thai Chili Beef Wrap
Greek Naan
Avocado Chicken Club

Salads Selections– Select Two

Garden Salad w/ Assorted Dressings
Spinach Salad
Fresh Seasonal Fruit
Cheddar Mac Salad
Tomato & Farro Salad
Steakhouse Potato Salad

Lunch

Priced Per Person

Hot Chef's Tables – Includes Ice Water, Lemonade, and Coffee

The Italian – \$18.00

Caesar Salad
Penne & Farfalle Pasta
Chunky Marinara Sauce
Creamy Alfredo Sauce
Italian Grilled Chicken Breast Strips
Meatballs in Marinara
Broccoli w/ Lemon Zest
Breadsticks
Mini Cannoli's

The Fiesta – \$17.00

Green Chili & Cheese Enchiladas
Grilled Chicken Tinga
Roasted Beef Barbacoa
Corn & Flour Tacos
Cilantro Lime Rice
Refried Beans
Lettuce, Cheese, Tomatoes, Jalapenos, Black Olives
Guacamole, Sour Cream, Salsa
Tortilla Chips w/ Warm Queso
Cinnamon Churro Bites

The Carvery – \$21.00

Farro & Tomato Salad
Steakhouse Potato Salad
Homemade Chips and Onion Dip
Assorted Breads
Assorted Sliced Cheeses
Leaf Lettuce, Sliced Tomatoes, Sliced Red Onions, and Pickle Chips
Chef Carved Prime Rib
Choice of Chef Carved Cuban Pork Loin or Roasted Turkey Breast
Mayo, Bacon Aioli, BBQ Sauce, and Horseradish Aioli
Fresh Baked Cookies

Lunch

Priced Per Person

Hot Chef's Tables – Includes Ice Water, Lemonade, and Coffee

The Summer BBQ – \$18.00

Apple Coleslaw
3-Cheese Mac & Cheese
BBQ Baked Beans
Buttermilk Oven Fried Chicken Tenders
BBQ Pulled Pork
Bakery Rolls & Cornbread Muffins
Apple Crisp

The Burger Bar – \$17.00

Tossed Garden Greens with Assorted Dressings
Red Bliss Potato Salad
Grilled Hamburgers & Grilled Chicken Breasts with Fresh Buns
Sautéed Mushrooms & Jalapeno Peppers
Cheddar & Swiss Cheese, Lettuce, Tomatoes, Onions & Pickles
Traditional Condiments & Kettle Chips
Chocolate Chip Cookies & Rushmore Brownies

Plated Lunches

Priced Per Person

Plated Lunches – Served with Ice Water, Lemonade, and Coffee
Add a Garden Green Salad for \$2.75

Italian Chopped Salad - Mixed Greens with Onions, Tomatoes, Olives, and Italian Vinaigrette served with Brownies and Breadsticks **\$14.00**

Grilled Chicken Salad - Mixed Greens with Strawberries, Dried Cranberries, Candied Pecans, Apples, and Feta Cheese with Honey Vinaigrette served with Brownies and Breadsticks **\$15.00**

Spaghetti Squash Primavera - Spaghetti Squash with Loaded Marinara Sauce served with Brownies and Breadsticks **\$15.00**

Hot Beef – Open-Faced Hot Beef with Mashed Potatoes smothered in Beef Gravy Served with Green Bean & Corn Succotash served with Jumbo Cookies **\$16.00**

Chicken Parmigiana – Chicken Parmigiana on Linguini, Broccoli with Lemon Zest, Mini Cannoli's, and Breadsticks **\$16.00**

Pork Loin - Savory Pork Loin with Roasted Fingerling Potatoes, and Green & Yellow Beans with Carrots served with Lemon Bars and Butter Rolls **\$16.00**

Chili Lime Cod with Mango Rice Pilaf and Roasted Mixed Vegetables served with Lemon Bars and Pettit Pain Rolls **\$16.00**

Breaks

Priced Per Person

Death by Chocolate – Assortment of Bite Size Cookies and Brownies, Chocolate Dipped Pretzels, Oreo Cookies, Cereal Treats, and Strawberries served with Milk, Regular Coffee, Decaf Coffee, and Hot Tea **\$8.50**

Sweet & Salty – Homemade Chips & Onion Dip, Pub Mix, Pretzels, M&Ms, Reese's, and Licorice with Iced Tea and Lemonade **\$7.25**

Game Day – Soft Pretzel Sticks w/ Beer Cheese Sauce, Dry Roasted Peanuts, Popcorn, and M&Ms with Iced Tea and Lemonade **\$8.00**

Nacho Bar – Tri-Color Chips, Hot Queso, Salsa, Guacamole, and Black Bean and Corn Salsa with Iced Tea and Lemonade **\$7.50**

Healthier Alternative – Hummus with Pita Chips & Pretzels, Veggie Chips, Berry Trail Mix, Whole Fruit, served with Lemonade & Iced Tea **\$7.75**

Donut Bar— Assorted Cake & Raised Donuts, Cream Cheese Frosting, Chocolate Frosting & Carmel Glaze, Sprinkles, Flavored Sugars, Shaved Coconut, Dried Fruit & Flavored Chips served with Regular Coffee, Decaf Coffee, Hot Tea, Orange Juice & Milk **\$8.00**

A la Carte

Priced Per Person

Hummus with Pita Chips & Pretzels	\$3.95
Homemade Chips & Onion Dip	\$1.95
Ice Cream Novelties	\$3.00

Priced Per Dozen

Fresh Baked Cookies	\$20.00
Jumbo Cookies	\$28.00
Brownies	\$32.00
Lemon Bars	\$32.00
Cereal Treats	\$25.00
Mini Cream Puffs & Chocolate Eclairs	\$33.00
Chocolate Covered Strawberries	\$36.00

Priced Per Pound

Fresh Popped Popcorn	\$12.00
Pretzels Twists	\$15.00
Assorted Mini Candy Bars	\$18.00

Priced Per Gallon

Coffee	\$28.00
Decaf Coffee	\$28.00
Ice Water	\$10.00
Lemonade	\$20.00
Infused Lemonade	\$25.00
Iced Tea	\$25.00
Craft Iced Tea	\$28.00
Hot Tea	\$25.00
Hot Chocolate	\$25.00
Hot Cider	\$25.00

Priced Per Each

Milk	\$3.50
PowerAde & Body Armor	\$3.75
Canned Soda	\$1.50
Bottled Water	\$1.50
Bottled Juice	\$4.00

Hors d'oeuvres

Priced Per Person

Displays

- Artisan Cheese & Crackers \$4.50
- Vegetable Crudités with Dip \$3.75
- Fruit Display with Dip \$4.50
- Marinated Antipasto Plater \$4.75
- Seven Layer Dip \$3.50

Bacon-Wrapped

- Pineapple \$3.00
- Shrimp \$4.50
- Asparagus \$3.50
- Jalapeno Poppers \$4.00
- Beer Brat \$3.50
- Steak Tip \$4.00

Cucumber Rounds

- Dill \$2.25
- Avocado \$2.25
- Feta and Sundried Tomato \$2.50

Crostini

- Prosciutto & Peach \$2.50
- Berry & Mascarpone \$2.25
- Raspberry & Brie \$2.75
- Spinach & Artichoke Dip \$2.25

Salad Skewers

- Caprese \$2.25
- Greek \$2.50
- Fruit \$2.50

Satay Skewers \$3.50

- Thai Sweet Chili Chicken
- Teriyaki Beef

Bacon wrapped Smokies \$3.50

- Bourbon BBQ
- Brown Sugar & Molasses
- Plum Sauce
- Tomato & Onion Jam

Sliders \$3.00

- Pretzel Wrapped Brats
- Beef & Cheddar
- Meatball
- Buffalo Chicken
- Pulled Pork
- Hawaiian Ham & Cheese
- Cheesesteak
- Turkey & Swiss

Hot Dips

- Spinach & Artichoke Dip \$2.50
- Creamy Bacon Beer Cheese Dip \$2.25

Meatballs \$3.00

- BBQ
- Swedish
- Spicy Glazed
- Meatloaf

Stuffed Mushrooms

- Spinach \$3.00
- Crab \$3.50
- Sausage \$3.25

Chicken Wings – boneless or bone-in \$3.50

- Sweet & Tangy BBQ
- Buffalo Ranch
- Parmesan Garlic
- Honey Mango BBQ
- Cayenne Pepper Buffalo

Shrimp Cocktail \$5.00

Sushi \$4.75

Assortment of Tiger Roll, Shrimp Roll, California Roll & Cucumber Avocado

Chef's Table Dinner

\$27.95 Priced Per Person

Chef's Table Dinner – Served with Rolls and Whipped Butter, Decaf Coffee, Water, and Iced Tea

Salads – Choice of 1

- Garden Salad with Ranch and Red Wine & Olive Oil Vinaigrette
- Caesar Salad
- Spinach Mix with Blueberries, Strawberries, and Slivered Almonds with Raspberry Vinaigrette
- Fresh Seasonal Fruit
- Mixed Greens with Beets, Butternut Squash, Candied Pecans, Manchego Cheese, and Apple Cider Vinaigrette
- Baby Greens with Peaches, Cherry Tomatoes, Toasted Pecans, Bleu Cheese, and Champagne Vinaigrette

Accompaniments – Choice of 2

- Asiago Mashed Potatoes
- Roasted Fingerling Potatoes
- Roasted Sweet Potatoes with Chipotle Pecan Butter
- Garlic Smashed Potatoes
- Northwood's Long Grain and Wild Rice
- Penne with Sundried Tomato Pesto
- Herbed Couscous
- Haricot Verts with Almond Pesto
- Honey Glazed Carrots
- Oven Baked Broccoli
- Seasonal Mixed Vegetables
- Confetti Vegetable Risotto

Entrees – Choice of 2

- Peppercorn Roast Beef with Horseradish Crème Sauce
- Smoked Beef Brisket
- Marinated London Broil
- Pecan Crusted Chicken

- Bruschetta Chicken
- Herb Roasted Pork Loin with Peach Chutney
- Peppered Turkey with Orange-Cranberry Sauce
- Chili-Lime Cod with Fresh Mango Salsa
- Honey Ginger Salmon

Desserts – Choice of 2

- Chocolate Bundt Cake with Chocolate Ganache
- Vanilla Bean Bundt with Raspberry Sauce
- Tiramisu
- Flourless Chocolate Cake (GF)
- New York Cheesecake with Seasonal Fruit Toppings
- Triple Layer White Chocolate & Raspberry Cream Cake
- Summer Berry Stack

Plated Dinner

Plated Dinners – Served with Dinner Rolls and Whipped Butter, Decaf Coffee, Water, and Iced Tea

Salads – Choice of 1

- Garden Salad with Ranch and French Dressings
- Baby Greens with Peaches, Cherry Tomatoes, Toasted Pecans, Bleu Cheese, and Champagne Vinaigrette
- Caprese Salad with Balsamic Vinaigrette
- Mixed Greens with Mandarin Oranges, Candied Cashews, Ramen Noodles, and Sesame Vinaigrette
- Spinach Mix with Apples and Dried Cranberries with Balsamic Dressing

Entrees with Accompaniments

- Chicken Marsala with Mushroom Sauce over Fettuccini Pasta with Sicilian Blend Vegetable **\$21.95**
- Pecan Crusted Chicken with Long Grain & Wild Rice, and Seasonal Vegetables **\$22.95**
- Peppercorn Beef with Red Wine Reduction with Smashed Potatoes, and Honey Carrots **\$25.95**
- Beef Brisket with Chimichurri Sauce with Parmesan Roasted Baby Potatoes, and Haricot Verts, Roasted Red Pepper, and Onion Medley **\$24.95**
- Smoked Porter Braised Beef Short Ribs with Roasted Fingerling Potatoes and Seasonal Mixed Vegetables **\$27.95**
- Herb Roasted Pork Loin with Apple Cider Cream Sauce and Asiago Mashed Potato and Steamed Asparagus **\$24.95**
- Honey Garlic Salmon with Couscous, Steamed Caulilini & Broccolini **\$28.95**
- Brown Sugar and Bourbon Glazed Beef Tenderloin with Baby New Potatoes and

Roasted Carrots with Parsley and Thyme **\$29.95**

- Peppercorn Crusted New York Strip with Potatoes Dauphinoise and Oven Roasted Parmesan Tomatoes and Squash **\$29.95**
- Spaghetti Squash Primavera with Cheese and Marinara Sauce **\$21.95**
- Mediterranean Zucchini Noodles with Artichokes, Sundried Tomatoes, Sautéed Mushrooms, and Pesto **\$22.95**

Desserts – Choice of 2

- Chocolate Bundt Cake with Chocolate Ganache
- Vanilla Bean Bundt with Raspberry Sauce
- Tiramisu
- Flourless Chocolate Cake (GF)
- New York Cheesecake with Seasonal Fruit Toppings
- Triple Layer White Chocolate & Raspberry Cream Cake
- Summer Berry Stack

Action Stations

Priced Per Person

Pasta Station – Penne and Cheese Tortellini with Alfredo and Marinara Sauces tossed in a Fresh Parmesan Wheel with a variety of Toppings **\$9.95**

Upscale Grilled Cheese Station – Choices of Sourdough, Multigrain, and Jalapeno Cornbread with Cheddar, American, Swiss, Pepper Jack, and Gouda with Ham, Turkey, Tomatoes, Bacon, Spinach, Grilled Onions, and Specialty Sauces **\$8.95**

Mashed Potato Bar – Yukon Gold, Red Bliss, or Smashed Sweet Potatoes toppings include Bacon, Cheese, Chives, Sour Cream, Broccoli, Ham, Butter, Brown Sugar, and Cinnamon Butter **\$7.95**

Carving Stations

Priced Per Person

Carving Stations – Served with Fresh Bakery Rolls

Smoked Pit Ham with Whole Grain Mustard \$7.95

Roasted Frenched Turkey Breast with Cranberry Orange Chutney \$7.95

Herb Encrusted Pork Loin with Ancho-Chili Aioli \$7.95

Slow Roasted Angus Beef with Garlic Au Jus & Sour Cream and Horseradish Sauce \$9.95

Smoked Beef Brisket with Sweet & Tangy BBQ \$9.95

Slow Roasted Prime Rib with Garlic Au Jus & Sour Cream and Horseradish Sauce \$14.95