



FAB! WEDDINGS

# Catering Menu

*Brianna's  
catering*

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# Hors D'Oeuvres

## Hot Appetizers

### Italian Sausage Slices/Chunks **GF✓**

House made mild pork sausage, bite sized, seasoned to perfection

### Italian Meatballs

Our house made meatballs made with the highest quality ground beef and Brianno's special savory seasonings; served with Brianno's marinara sauce

### Stuffed Mushroom Caps **GF✓**

Mushrooms stuffed with house made sausage topped with red sauce, mozzarella and romano cheese

### Chicken Satay Skewers **GF✓**

Marinated chicken served with a tangy sweet & sour sauce

## Fresh Appetizers

### Cheese and Cracker Tray

Assorted crackers and cheeses

### Chef's Choice of Fresh Seasonal Veggies Tray and Dip

### Bruschetta

Crostini topped with tomato mix, tomato basil vinaigrette and fresh mozzarella

### Caprese Lollipops **GF✓**

Fresh mozzarella, grape tomatoes, fresh basil with balsamic reduction

### Fresh Veggie Pizza

Light croissant topped with Brianno's seasoned cream cheese, finely grated fresh veggies (carrots, broccoli, cauliflower, red peppers, green peppers, red onion) and cheddar cheese

## Appetizer Pricing and Sizing

### Social Hour Refreshments





Any 3 options \$5.99 per guest


Any 4 options \$7.99 per guest

### Appetizers as a Meal

Any 4 options \$17.99 per guest

Any 5 options \$23.99 per guest

 Contains Dairy  Dairy Optional **DF✓** Dairy Free  Contains Butter  Contains Eggs

 Vegetarian **GF✓** Made without gluten containing ingredients in a facility that uses flour **GF?** Gluten free optional



# Dinner Menu

Dinner service includes white stoneware plates, silverware, water goblets, water carafes, and linen napkins. Dinner is served buffet style, plating is available. Staff to serve and bus tables is included.

## Choosing a Reception Menu

Prices quoted are based on 1 or 2 entrees and the same choice of vegetable, starch, and salad for all guests. If some guests have special dietary needs we recommend you choose one of your main entrees to satisfy these needs at no extra cost. If you select an additional entree for this purpose, the cost is \$35.99 for each special meal. We can accommodate up to three entrees per reception.

### Brianno's Classic Menu

Includes salad, starch, vegetable, and Brianno's specialty Italian bread or rolls

Choose 1 entree for \$22.99 per guest

Choose 2 entrees for \$26.99 per guest

#### Roasted Chicken Breast GF?

Roasted to perfection and topped with Brianno's house made creamy white wine sauce

#### Chicken with Veloute Sauce GF✓ DF✓

Roasted chicken breast with a gluten free, dairy free, savory sauce

#### Beef Tip Stroganoff

A delicious creamy beef with mushroom and onion brown sauce over penne pasta



#### Pan Roasted, Sliced Beef Tenderloin (Add \$4 per person) GF?

Served with a red wine mushroom demi-glace

#### Roasted Pork Loin GF?

Seasoned slow roasted, sliced and served with savory home made gravy

#### Penne Pasta with House Made Marinara paired with your choice of the following:




Italian sausage slices  Italian beef meatballs, or seasonal garden vegetables 

#### Cavatappi Pasta and Creamy White Wine Sauce paired with your choice of the following:

Grilled chicken and/or broccoli florets and red peppers

#### Homemade Meat Lasagna

Layered with traditional homemade meat sauce, Brianno's four cheese blend, fresh whole milk mozzarella, creamy ricotta, aged romano and parmesan, in hand seasoned lean leaf and homemade Italian sausage. Brianno's lasagna is an all time favorite that delights and brings together all generations.

Try it at  an Open House  at Brianno's Deli  at a paid private tasting

# Dinner Menu

## Chef Specialties

Includes salad, starch, vegetable, and Brianno's specialty Italian bread with basil vinaigrette; plated  
Choose two entrées for \$39.99 per guest  
Combine with 1 entrée from the Brianno's Classic Menu for \$35.99 per guest

### Roasted Beef Tenderloin

Seasoned and grilled to medium, served with a savory mushroom demi-glaze

### Carved Prime Rib

Seasoned, slow roasted, hand sliced and served with a thickened au jus, creamy horseradish on the side



### Pan Seared Boneless Pork Chop GF

Seasoned, pan fried and served with pan gravy or apple brandy cream sauce

## Italian Homemade Pasta Festa

Includes 2 pastas, salad and bread: \$20.99 per guest

### Penne Pasta with House Made Marinara paired with your choice of the following:

Italian sausage slices  Italian beef meatballs, or seasonal garden vegetables 

### Cavatappi Pasta and Creamy White Wine Sauce paired with your choice of the following: GF?

Grilled chicken and/or broccoli florets and red peppers



### Salad GF

Caesar or Brianno's house salad

### Brianno's Old World Bread & Signature Basil Vinaigrette Dipping Sauce

## Italian Brunch

Breakfast and lunch buffet \$24.99 per guest

Muffins and scrambled eggs with American and Cheddar cheese and a choice of Italian sausage and/or vegetables  


Any one item from the Brianno's Classic Menu and choice of starch or vegetable







Add seasonal fruit and salad for \$2 per guest





## Groom's Dinner Package

Offered at Royal Cliff in Eagan \$39.99 per guest, groups of 30 or more

Meal Includes 2 entrees from the Brianno's classic menu, salad, starch, veggie, bread, 1 cocktail per person, unlimited soda and coffee and your choice:

House Made New York Style Cheese Cake or Original Italian Coffee Tiramisu 

 Contains Dairy  Dairy Optional  DF  Dairy Free  Contains Butter  Contains Eggs

 Vegetarian  GF  Made without gluten containing ingredients  GF? Gluten free optional in a facility that uses flour



# Salads & Sides

## Dinner Salads

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### American Tossed Salad GF✓

Iceberg and romaine, tomatoes, red onion, carrots, cucumber, dressed with homemade croutons: French or Creamy Italian Dressing

### Classic Caesar Salad GF✓

Hand cut romaine lettuce, homemade Caesar dressing (contains anchovies), dressed with Romano cheese and homemade croutons

### Brianno's Field Green Salad GF✓

Field green spring mix, red onions, sliced mushrooms, grape tomatoes, dressed with crumbled bleu cheese, homemade croutons, and homemade tomato basil vinaigrette

## Starches

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### Garlic Mashed Potatoes GF✓

### Cheesy Mashed Potatoes GF✓

### Au Gratin Potatoes

Sliced potatoes tossed in a creamy blend of cheese sauce, topped with chives and romano cheese

### Baby Red Potatoes GF✓

Seasoned baby red potatoes, served in a delicious parsley butter sauce

### Wild Rice Pilaf GF✓

Mix of wild and white rice, dressed with a vegetable garnish of mushrooms, onions and red bell peppers

### Penne Pasta with Marinara (Red) Sauce GF✓

### Macaroni and Cheese

Cavatappi pasta tossed in a creamy blend of American and cheddar cheese

## Vegetables



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### Flash Fried Green Beans tossed in a Teriyaki Sauce GF✓

### Sweet Baby Carrots tossed with Savory Herbs GF✓

### Southwestern Sweet Corn GF✓

Tender corn garnished with onions, red and green bell peppers

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# Bar Service

A bartender will be provided for each 100 guests so that everyone is served quickly. The head table is served a Champagne Toast on the house (with valid ID). Shots are priced as to discourage people from requesting them.

## Bar Pricing

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	Cash Bar	Hosted (Prepaid) Bar
Bartenders	\$1/person	\$1/person
Soda & Coffee	\$2	\$2 unlimited
Draft Beer	\$4	\$3
Bottled Beer	\$5	\$4
Cider	\$5	\$4
Wine (at the bar)	\$6	\$5
Wine or Champagne Pour	N/A	\$7
Liquors - Premium	\$6	\$6
Liquors - Top Shelf	\$8	\$8
Shots	\$10	\$10
Signature Drink	N/A	ask

## Hosted (Prepaid) Bar

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Dollar Amount: Prepay a dollar amount for hosted drinks and specify which drinks are available (free) for your guests. Recommended \$10 per adult.

Prepaid Tickets: Prepay a number of tickets which you distribute to guests as you see fit

- Beer & Wine Tickets: \$4 each
- Beer, Wine and Premium Liquor Tickets: \$6 each
- Tickets for Any Drinks: \$8 each

## Prepaid Bulk

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Hosted Keg:	Standard Beer - \$349	Premium Beer \$399	Craft Beer - \$449
Corking Fee: (client provided)	Keg \$250	Wine - \$18 per Bottle	

# Bar Inventory

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## Michelob Golden Lite - Draft

Lager, 4.1% ABV: Missouri-American-Style Lager - cold filtered light lager beer that is brewed using a blend of two-row and six-row barley malt, premium American hops and rice to create its smooth, refreshing taste.

## Blue Moon

Wheat Ale, 5.4% ABV: A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.

## Misty Mountain Hops - Bald Man Brewing - Eagan, MN

IPA, 6.4% ABV: Well-balanced with a distinctive blend of four hops. This brew has a citrusy, not too bitter, palate with a clean finish. Due to space limitations, this is not available at Rosehenge Hall.

## White Claw

## House Wines

by Proverb: Chardonnay, Pinot Grigio, Merlot and Cabernet

by Canyon Road: Moscato

by Gionelli: Asti Spumanti; head table complimentary toast

## Top Shelf

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Crown Royal Canadian Whisky

Baileys Irish Crème

Disaronno Amaretto

Glenfiddich 12yr Single Malt Scotch

Grey Goose Vodka

Hennessey Cognac

Johnny Walker Red

Johnny Walker Black

Kahlua Coffee Liqueur

Patron Silver Tequila

## Premium

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Bacardi Silver Rum

Bombay

Captain Morgan Spiced Rum

E & J Brandy

Fireball Cin Liqueur

Jack Daniels

Jameson Irish Whiskey

Jägermeister Liqueur

Jim Beam

Jose Quervo Gold Tequila

Malibu Coconut Rum

Mothers Peach Schnapps

Seagrams 7 Blended Whiskey

Smirnoff Vodka

Smirnoff Raspberry Vodka

Tanqueray Gin

Tito's Vodka (gluten free)

Tiple Sec Liqueur

McAdams Canadian Whisky

## Mixes

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Bitters

Bloody Mary mix

Club Soda

Cranberry Juice

Dry Vermouth

Ginger ale

Lemon Sour

Margarita mix

Orange Juice

Pinapple Juice

Red Bull

Rose's Grenadine

Rose's Lime Juice

Sweet Vermouth

Tonic Water