



# ROCKWOODS

## 2020 On-Site Catering Menu

763. 441. 6375 | [Events@RockwoodsMN.com](mailto:Events@RockwoodsMN.com)



**Hot breakfast order minimum \$250**

## **A La Carte** per 30 servings (half servings available on all items except pizzas)

<b>Cut Fruit &amp; Berries</b> \$120	<b>Crispy Bacon</b> \$90
<b>Assorted Pastries</b> \$65	<b>Thick Cut House=Smoked Bacon</b> \$105
<b>Bagels, Cream Cheese, Toaster</b> \$50	<b>Sausage Links</b> \$90
<b>Yogurt, Granola, &amp; Berries</b> \$80	<b>Country Rope Sausage</b> \$100
<b>Muffin Variety</b> \$80	<b>Jalapeno Cheddar Sausage</b> \$120
<b>Caramel Rolls</b> \$60	<b>Country Sausage Patties</b> \$90
<b>Cinnamon Rolls</b> \$50	<b>American Fries</b> \$70
<b>Assorted Granola Bars</b> \$35	<b>Potatoes O'Brien</b> \$70
<b>Croissants with Butter</b> \$50	<b>Rosemary Roasted Red Potatoes</b> \$80
<b>Scrambled Eggs</b> \$75	<b>Petite Tender Steak</b> \$375
<b>Scrambled Eggs with Cheese</b> \$95	<b>Pork Loin</b> \$150
<b>Cheddar Egg Bake</b> \$100	<b>Rotisserie Chicken</b> \$180
<b>12" Breakfast Pizza</b> \$13 (not 30 servings)	<b>French Toast</b> \$90
<b>18" Breakfast Pizza</b> \$23 (not 30 servings)	<b>Hash Brown Casserole</b> \$100

## **Plated** (minimum of 25 servings required)

<b>Classic Breakfast</b> \$14 per person
Cheddar egg bake, roasted potatoes, crisp bacon, toast, & coffee
<b>Steak &amp; Eggs</b> \$18 per person
6oz top sirloin, cheddar egg bake, roasted potatoes, crisp bacon, toast, & coffee

## **Buffet** (minimum of 25 servings required)

<b>Continental Breakfast</b> \$11 per person
Cut fruit & berries, assorted pastries, fruit juices, & coffee
<b>Hot Breakfast Buffet</b> \$16 per person
Includes Toast, 1 Egg Dish, 1 Potato Dish, & 1 Side Item
Egg Options: scrambled eggs, eggs benedict, or cheddar egg bake
Add a 2nd Egg \$1/person
Potato Options: roasted potatoes, creamy hash browns, or potatoes O'Brien
Add a 2nd Potato \$1/person
Side Options: bacon, sausage
Add 2nd Side \$1/person

**Make it a brunch!** Add an entrée item for \$4/person: steak, pork loin, salmon, or chicken

## **Chef Stations** add a \$50 per hour chef fee, plus the cost of food listed below

<b>Fresh Waffles</b> \$4 per person (minimum of 30 people)
We bring our waffle maker to your catered event. Includes batter & syrup.
<b>Custom Omelets</b> \$6 per person (minimum of 30 people)
Full cooking set up station. Includes eggs & assorted chef's choice omelet ingredients
<b>Meat Carving</b>
Full Glazed Ham \$8 per person –
Full Prime Rib Serves 10-20 portions \$market price (approximately \$350-450 each)



# Appetizers

## Snacks 30 servings each (½ orders available)

Gardetto's Snack Mix \$40  
Chex Mix \$40  
Pretzels \$40

Kettle Corn \$60  
Chicago Popcorn \$60  
Kettle Chips & Onion Dip (GS) \$60

Tortilla Chips & Salsa (GS) \$60  
Beer Nuts \$45  
Puppy Chow \$40

## Served Cold 30 servings each (½ orders available, except on those marked with an \*)

Vegetables & Ranch (GS) \$80  
Premium Vegetable & Crudities Display (GS) \$90 with ranch & smoky chipotle  
Cheese & Crackers \$90 1 large tray of assorted cheeses plus 1 basket crackers Add Deli Meats \$30  
Fruit & Berries (GS) \$120 1 large tray of seasonal cut fruit & berries  
Premium Cheese & Fruit Display \$120 1 large tray  
Caprese Skewers (GS) \$60 30 skewers  
Antipasto Skewers (GS) \$75 30 skewers  
Shrimp Cocktail (GS) \$120 30-45 jumbo shrimp (by weight)  
Premium Seafood Tower \$Market Price (Approximately \$250-350)  
Smoked Deviled Eggs (GS) \$60 45 pieces  
Smoked Salmon Side\* \$80 full fillet with tomato caper relish (GF) & crackers  
Garden Salad Bowl \$90 Mixed greens, chopped vegetables, croutons, choice of dressing  
Spinach Salad (GS) \$90 Strawberries, red onions, almonds, poppy seed dressing  
Italian Pasta Salad \$80 Cavatappi pasta, Italian dressing, pepperoni, salami, mozzarella, peppers  
Potato Salad (GS) \$75 celery, relish, pickles, mustard dressing  
Sliders \$90 30 sliders, choose ham & cheese, turkey & cheese, or BLT

## Served Hot 30 servings each (½ orders available, except on those marked with an \*)

12" Wood Oven Pizza\* \$13 does not serve 30, includes 1 topping, \$2 per added topping  
18" Wood Oven Pizza\* \$23 does not serve 30, includes 1 topping, \$3 per added topping  
Sliders \$90 30 sliders- hamburger, cheeseburger, pulled pork, pulled beef, or pulled chicken  
Nacho Bar (GS) \$120 tortilla chips, cheese sauce, sour cream, jalapenos, lettuce, salsa Add Seasoned Beef \$30  
BBQ Meatballs \$65 75-80 meatballs, 1.5oz each  
Wild Rice Meatballs \$75 home-style with lingonberry sauce 75-80 meatballs, 1.5oz each  
Sausage Mushroom Caps \$75 30-45 caps depending on size  
Crab Stuffed Mushroom Caps \$120 30-45 caps depending on size  
Bacon Wrapped Scallops (GS) \$120 30 scallops  
Bacon Wrapped Water Chestnuts (GS) \$75 30 pieces  
Bacon Wrapped Cheesy Jalapenos (GS) \$90 30 pieces  
Bacon Wrapped Fingerling Potatoes (GS) \$80 30 pieces  
Fingerling Loaded Potato Skins \$65 Mini loaded potato skins 30 pieces  
Chimichurri Beef Crostini \$85 30 baguette slices, tri tip beef, Chimichurri sauce  
Chicken Pot Stickers \$65 30 pot stickers  
Egg Rolls - Pork or Vegetarian \$80 60 pieces with sweet & sour sauce  
Beef Tips (GF) \$90 40-45 pieces with sautéed peppers, onions, & gorgonzola cheese sauce  
Chicken Tenders \$90 30 tenders with choice of 2 sauces on the side  
Chicken Wings \$80 40-45 pieces (teriyaki, sweet chili, BBQ, Korean BBQ, Cajun dry rub, Nashville hot, buffalo, Jamaican jerk, or ghost pepper)  
Walleye Cakes \$90 30 cakes with tartar sauce  
Crab Cakes \$105 30 cakes with tartar sauce  
Baked Brie\* \$70 with fig jam & warm baguette slices  
Walleye Strips \$90 30-40 pieces with tartar sauce  
Teriyaki Chicken Skewers (GS) \$80 30 skewers  
Prosciutto Wrapped Asparagus (GS) \$60 60 pieces  
Jalapeno Artichoke Dip \$60 with warm baguette  
Mozzarella Sticks \$70 30-40 pieces with marinara sauce  
Fried Pickle Spears \$45 30-40 pieces with ranch dip  
Mini BBQ Quesadillas \$75 30 pieces. Choose pork, chicken, or brisket



## Small Groups: ordering during the event (25 guests or less)

Restaurant Menu at [RockwoodsMN.com](http://RockwoodsMN.com) - Our full menu, or a custom limited menu. Your guests can place an order with a server or by passing around a discrete order form during your meeting.

## Pre-Ordered Plated Meals Choose from this list, or the plated dinner menu for more options

### BBQ Ribs \$19

Half rack of our house smoked ribs with baked beans & potato salad

### Burger \$14

Hamburger with lettuce, tomato, & onion with chips & a pickle.  
Add cheese for \$1

### Grilled Chicken \$16

Grilled breast with chicken demi-glace, wild rice pilaf, & chef's vegetables

### Pot Roast \$21

Tender beef roast with gravy, mashed potatoes, & chef's vegetables

### Walleye Sandwich \$20

Lightly breaded pan fried filet, rice pilaf, & chef's vegetables

### Chicken Cobb Salad \$14

Lettuce, tomato, bacon, chicken breast, hardboiled egg, avocado, green onion, dressing choice

### Caesar Salad Box \$12

Romaine lettuce, classic Caesar dressing, rosemary focaccia croutons, parmesan,  
Add Chicken \$5    Add Salmon \$7    Add Shrimp \$7    Add Steak \$7

### Basic Sandwich Entrée \$10

Includes full sandwich with lettuce, tomato & onion, a bag of chips, a pickle, & a cookie  
You decide how many of each type of sandwich to order, or ask for a labeled assortment

Sandwich Meats: ham, turkey, roast beef

Sandwich Cheeses: American, Cheddar, Pepper Jack, Swiss, Smoked Gouda

Sandwich Breads: Diamond City Pub Bun, Sour Dough, Wheat, Rye, 2 King's Hawaiian rolls

Chip Options: Classis, BBQ, Salt & Vinegar

Cookie Options: Chocolate Chip, Monster, White Chocolate Macadamia

### Premium Sandwich Entrée \$14

Includes premium full sandwich with, a bag of chips, a pickle, & a cookie  
You decide how many of each type of sandwich to order, or ask for a labeled assortment

Sandwich Options:

Italian: Prosciutto, capicola, pepperoni, mozzarella, lettuce, onions, & red wine vinaigrette

Banh Mi: Vietnamese sub with grilled beef, pate, pickled vegetables, & cilantro

Pastrami on Rye: with horseradish cream & red onions

Lobster Club: Lobster meat, lemon mayo, lettuce, tomato, bacon, & sprouts

Curry Cashew Chicken Salad: On cranberry pecan bread with alfalfa sprouts

Chip Options: Classis, BBQ, Salt & Vinegar

Cookie Options: Chocolate Chip, Monster, White Chocolate Macadamia

## Salad & Deli Lunch Buffet \$14 per person - 25 person minimum

Includes mixed greens with croutons, shredded cheese, bacon crumbles, & 3 dressing choices.  
Also includes assorted breads & buns, deli meats, sliced cheeses, lettuce, tomato, onion, & condiments



# Buffets

## Dinner and Lunch

*25 person minimum for all buffets*

### Backwater BBQ Buffet \$23 per person

**Includes 1 BBQ option, 1 side, bread & butter, with our house-made BBQ sauces on the side**

BBQ Options: spare ribs, beef brisket, pulled pork, BBQ chicken, Smoked Turkey, Texas Hot Links

Additional BBQ Items: \$2 each/person (See below for Whole Hog chef station)

Side Options: mac & cheese, baked beans, coleslaw, chef's vegetables, or mashed potatoes

Additional Sides: \$1 each

Add a garden salad with 3 dressing options: \$5 per person

### Grilling Buffet \$15 per person

**Includes kettle chips & 1 griller with buns, lettuce, tomato, onion, pickles, cheeses, condiments**

Choose 1 Griller: 1/2lb beef patties, grilled chicken breasts, turkey burgers, or bratwurst

Additional Griller Items: \$2 each/person

Add thick sliced bacon: \$2 per person

Additional Sides: \$1 each/person (mac & cheese, baked beans, potato salad, coleslaw, vegetables, pasta salad)

Add a garden salad with 3 dressing options: \$5 per person

### Homestyle Buffet \$26 per person

**Includes 1 hot entrée, 1 side, & bread with butter**

Entrée options: beef tri tip (GF), herb grilled chicken (GF), chicken marsala, top sirloin with beef demi-glace (GF), grilled salmon with basil pesto (GF), pork tenderloin with apple brandy sauce (GF), pot roast with beef gravy (GF), pan fried walleye almandine

Additional Entrée Items: \$2 each/person

Upgrade to Prime Rim (pre-carved or add \$50 carving fee): \$Market Price

Side Options: garlic mashed potatoes, au gratin potatoes, rosemary roasted red potatoes, rice pilaf, mac & cheese, green beans & carrots, Brussel sprouts & bacon, Broccoli with peppers & onions, or upgrade to asparagus for \$2 per person

Additional Sides: \$1 each/person

Add a garden salad with 3 dressing options: \$5 per person

### Italian Buffet \$19 per person

**Includes 1 pasta choice, chef's vegetables, & garlic bread**

Pasta Options: chicken alfredo, pasta alfredo, spaghetti & meatballs,

chicken carbonara, lasagna, Bourbon Street pasta, cheese tortellini with peas & prosciutto

Additional Pasta Options: \$2 each/person

Add a garden salad with 3 dressing options: \$5 per person

### Rockwoods Grand Buffet \$55 per person

**Includes beef striploin with lobster hollandaise, pan fried walleye almandine, pork tenderloin with apple brandy sauce, au gratin potatoes, asparagus, bread & butter, garden salad bowl with choice of three dressings.** Sides can be substituted for any of the options above, or added for the prices listed on the Homestyle Buffet.

### Chef Stations \$50 per hour chef fee, plus the cost of food

**Street Tacos** \$110 per 30 tacos

Chefs grill tortillas (your choice of corn or flour) on display in the room & stuff for guests to pick up

**Meat Carving**

Full Glazed Ham \$8 per person

Full Prime Rib serves 10-20 portions \$market price (approximately \$350-450)

Whole Hog on the smoker precook weight rec. 1lb/person \$market price (approx. \$20/lb)



# Plated Dinner

## Small Groups: ordering during the event (25 guests or less)

Not Available on a Friday or Saturday from 6:00-7:30pm. Restaurant Menu at [RockwoodsMN.com](http://RockwoodsMN.com).  
Our full menu, or a custom limited menu. Your guests can place an order with a server or by passing around a discrete order form during your meeting.

## Pre-Ordered Meals You collect & turn in meal counts 10 days in advance of the event

- Entrées include a Protein, a Side, a Vegetable, & Bread with Butter. Starches can be substituted.
  - Additional meal courses available for \$6 each (salad course, soup course, etc.)
- All guests with dietary restrictions receive a custom meal (vegetarian, peanut allergy, etc.) and are not included in the two main options you give your guests.

With 2 or more meal options, guests need a meal choice indicator for servers to see during the event. You can provide these, or we can make them for you for \$0.25 each. You will simply turn in your spreadsheet of the guest's names, meal choice, and assigned table if applicable & we make color-coded name cards.

## GIVE YOUR GUESTS ONLY 2 CHOICES (OR ADD \$2 PER PERSON FOR 3 CHOICES)

### Beef Tri Tip \$21

chimichurri, garlic mashed potatoes (GF)

### Pot Roast \$22

6 ounces, beef gravy, garlic mashed potatoes (GF)

### Petite Tender Steak \$24

8 ounces, beef demi-glace, au gratin potatoes (GF)

### Delmonico Steak \$26

8 ounces, beef demi-glace, au gratin potatoes (GF)

### Ribeye \$34

14 ounce ribeye, beef demi-glace, au gratin potatoes (GF)

### Filet Mignon \$32

6 ounce filet, beef demi-glace, au gratin potatoes (GF)

### Herb Grilled Chicken \$21

olive oil & herb marinated grilled breast, chicken demi-glace, wild rice pilaf (GF)

### Chicken Marsala \$23

grilled chicken breast, wild mushroom marsala sauce, garlic mashed potatoes

### Caribbean Chicken \$23

grilled citrus marinated chicken breast, tropical fruit salsa, wild rice pilaf (GF)

### Chicken Champagne \$24

parmesan breaded breast, champagne Alfredo sauce, garlic mashed potatoes

### Honey Lemon Chicken \$26

airline chicken breast, lemon beurre blanc, garlic mashed potatoes (GF)

### Turkey Breast \$23

Turkey breast cutlet, cranberry chutney, garlic mashed potatoes (GF)

### Apple Pork Tenderloin \$25

pan seared, honey crisp apple & brandy cream, garlic mashed potatoes (GF)

### Pork Chops \$25

center cut, marinated & cherry wood smoked, bourbon bacon BBQ, roasted red potatoes

### Pan Fried Walleye \$29

cracker encrusted pan fried cold water walleye, toasted almonds, rice pilaf

### Cedar Plank Salmon \$29

Norwegian salmon roasted on a cedar plank, basil pesto, rice pilaf (GF)

## Children's Meals (choose the same meal for all children attending)

### Choose 1 plated option \$10

Chicken Strips & Fries, Mini Corn Dogs & Fries, Cheeseburger & Fries, Cheese Pizza, Mac & Cheese

Children go through the buffet \$10 Children 3 and under are free for buffets

Add a fruit cup or a cup of applesauce \$3 Served before the entrée, (similar to a salad for adults)



## Dessert Trays 30 servings per order

Brownies \$50	Assorted Dessert Bars \$50	Chocolate Dipped Cream Puffs \$75
Truffles \$60	Macaroon Tower \$110	Chocolate Dipped Long Stem Strawberries \$100
Assorted Cookies \$50	Assorted Petite Fours \$70	Mini Assorted Cheesecakes \$70

## Dessert Shooters 30 shooters for \$90

Chocolate Lovers	Berries & Custard	Salted Caramel
Lemon Trifle	Panna Cotta	Strawberry Shortcake

## Plated Cake & Pie \$6 per person. Minimum of 7 pieces per flavor must be ordered.

Choose 1 and we can serve it to guests at their seat.

Choose 2 or more and we will set them on a table for guests to pick up their selection.

Carrot Cake	Chocolate Lovers Cake	New York Cheesecake	Strawberry Rhubarb Pie
Tiramisu	Lemon Raspberry Cake	Salted Caramel Cheesecake	Raspberry Pie
Pumpkin Pie	Southern Pecan Pie	Caramel Apple Pie	French Silk Pie
		Blueberry Pie	Cherry Pie

## Chocolate Fountain \$6 per serving, minimum of 30 servings

Streaming melted milk chocolate with an assortment that may include: pretzels, strawberries, marshmallows, pound cake, wafers, and brownies. Items are subject to change. Platters of assorted items will be made to the size of servings ordered. When items run out, they will not be replenished unless more servings are ordered.

## Buttercream Cakes Includes a private tasting at their beautiful showroom!

Visit [www.buttercream.info/schedule-at-tasting-appt/](http://www.buttercream.info/schedule-at-tasting-appt/) to schedule your tasting!

You will work with them to determine delivery or pick up options, design, flavors & more.

**Display Cake** \$4.50 per serving (does not include delivery or other rentals)

**Filled Sheet Cake** \$3.50 per serving (does not include delivery or other rentals)

Delivery is \$90 or you can pick up from their location.



## Nadia Cakes Cupcakes \$38 per dozen – min. of 5 dozen

visit [nadiacakes.com/ourcupcakes](http://nadiacakes.com/ourcupcakes) to view their hundreds of flavors



## Sheet Cakes We take care of the ordering, pick up, storage, display, and serving for your event!

8" Round	\$40	(single tier with 2 layers inside, 10-15 servings)
Half Sheet	\$80	(34-44 servings)
Full Sheet	\$120	(70-80 servings)

## Bringing in a Dessert Must be from a licensed facility

All Fees include: a table, linen, serving platters or plates, risers for display, napkins, clean up, and storage of the items in our cooler before and after the event. You get to take your leftovers with you.

**\$1/person fee** for bringing cupcakes, doughnuts, cookies, or other handheld dessert

**\$2/person fee** for bringing cake or dessert that we will cut & plate for guests to pick up

**\$3/person fee** for bringing cake or dessert that we will cut, plate, & serve to each guest



Please see our  
individual room  
information  
pages  
for pricing and  
guidelines for  
reserving a  
private event  
space inside of  
our beautiful  
facility

