



Food Catering Guarantee

Upon Reaching the All Inclusive Catering Minimum, There is No Charge for the Reception Hall Rental. The Following are also provided complimentary:

- ~ Bridal Suites
- ~ Outdoor Patios
- ~ Sound System (IPOD Ready)
- ~ Intelligent Light System with Fog
- ~ Dance Floor
- ~ Digital Video Projector Screen
- ~ Live Camera Feed
- ~ Tables and Chairs
- ~ China and Silverware
- ~ Tablecloths (Black, White, or Ivory)
- ~ Napkin Linens
- ~ Coat Room
- ~ Security
- ~ Guest Parking

Sales Tax and Service Charges

All Profile Event Center Services are Subject to State and Local Taxes and an 18% Service Charge.

Alcohol

Selections & Prices are Included on Page 5 & 6.

Hosted Bar Packages are Priced Per Guest 21 Years of Age or Older. These Packages Apply Towards the Minimum

Combination Bar You May Provide Selected Beverages on a Host Basis with Your Guest Having the Option to Purchase Other Drinks. You May also Elect to Have Items at the Bar Hosted for a Specific Period of Time (for Example, Cocktail Hour Before Dinner) and Then Change to a Cash Bar.

Cash Bar Your Guests Purchase Their Own Beverages at the Bar. The Cash Bar Prices are Inclusive of Local and State Taxes.

Drink Tickets You May Provide Prepaid Drink Tickets for Your Guests at a Twenty Percent (20%) Discount Off of the Cash Bar Prices. These Ticket Purchases Apply Towards the Minimum.

Unlimited Soda & Mixers

\$2.00 Per Number of Guests

Soda: Coke, Diet Coke, and Sprite.

Mixers: Sour, Tonic, Soda Water, Lemonade, Orange Juice, and Cranberry Juice

Hors D'oeuvres

Each Priced per 50 pieces (\$95.00)

Petite Spinach Quiche

Marinated Tomato and Mozzarella Brochettes

Chicken Satay with Thai Peanut Sauce

Beef Teriyaki Brochettes

Roast Beef Crostini

Vegetable Spring Rolls with Sweet Chili Sauce

Coconut Breaded Shrimp with Orange Marmalade

Vegetable and Cheddar Stuffed Mushrooms

Vegetable Tapenade

Chicken Tapenade

Basil and Gorgonzola Bruschetta

Crab Cake with Remoulade Sauce

Croque Monsieur or Madame

Platter Options

Each Platter Serves Approximately 50 People

Artisan Cheese and Cracker Platter

(\$175.00)

Spicy Hummus Platter

Whole Wheat Pita Wedges

(\$130.00)

Fresh Fruit Platter

(\$150.00)

Raw Vegetable Platter

With Dip

(\$120.00)

Antipasto Meat Platter

(\$175.00)

Shrimp Cocktail Platter

Serves 20 to 25 (\$150)

Shrimp Carousel Containing, Three Pounds (Approximately 100) Medium Cooked Shrimp

Served with Tangy Cocktail Sauce and Garnished with Lemon Slices

Soup Shooters

50 Shooters (\$95)

Tomato Basil Soup

Potato Leek Soup

Vegetable Soup

Late Night Pizza

Specialty Pizza \$19.95

Artichoke Buffalo Chicken Pizza

Blue Cheese, Artichokes and Hot Buffalo Chicken with Hot Buffalo Sauce

Chicken Pesto Pizza

Chicken, Pesto, Red Onions, Spinach and Mozzarella Cheese

Sundried Tomato Supreme Pizza

Sundried Tomatoes, Green Olives, Onions, Mushrooms, Green Peppers, and Mozzarella Cheese

Your choice of toppings:

Black Olives, Green Peppers, Onions, Pepperoni, Turkey Sausage, Spinach, Chicken, Mushrooms, and Beef

One Topping: \$16.95

Two Topping: \$17.95

Three Topping: \$18.95

Late Night "Bar Food"

Each option serves approximately 50 people (\$150)

Sliders with Ketchup and Mustard

Hot Wings with Bleu Cheese

Onion Rings with Ranch and Ketchup

Cheese Curds with Ranch

Sweet Potato Fries with Pesto Mayonnaise

Chips, Salsa and Homemade Guacamole

Hot Pretzels with Hot Cheese

Donut Holes

Mini Tacos with Salsa and Sour Cream

Fried Egg Rolls with Sweet & Sour Sauce

Fried Macaroni and Cheese

Mini Chimichangas with Salsa and Sour Cream

Mini Sandwiches with Pesto Mayonnaise

Sambusa with Pico de Gallo

Chocolate Fondue Fountain

Rich Chocolate Fondue Fountain with Selections Including: Bananas, Strawberries, Pineapple, Pound Cake, Marshmallows, Pretzels and Brownies
\$5.95 Per Person (5 hours)

Ice Cream Bar

Ice Cream Sundaes, Ice Cream Cones, Banana Split
Various Candy Toppings, Chocolate Sauce, Strawberry Sauce, Hot Fudge, Caramel, Whip Cream, Chocolate Chips
\$7.95 Per Person (2 hours)

Candy Bar (3 Hours)

Large and Unique Selection of Candy
Served in Novelty Glassware
\$2.95 Per Person

Snack Bar

Snack Selection Including:
Homemade Tortilla Chips, Homemade Potato Chips, Homemade Dipping Sauces, Pretzels, Chex Mix, Gourmet Popcorn Machine with Gourmet Salt Flavors
\$3.95 Per Person

S'mores Bar

Variety of Chocolates, Marshmallows and Graham Crackers
\$2.95 Per Person

Popcorn Machine

Gourmet Salt Flavors
\$1.95 Per Person

Plated Dinner Entrees

All Entrees include:

Warm Rolls and Butter
House Salad
Coffee Station

Salad Choices:

House Salad (Spring Mix Lettuce with Dried Cranberries, Apples, Walnuts, Onion and House Citrus Vinaigrette or Balsamic Vinaigrette)

Summer House Salad (Spring Mix Lettuce with Strawberries, Mandarin Oranges, House Honey Lemon Vinaigrette or Balsamic Vinaigrette)(Available April – Sept.)

Caesar Salad (Romaine Lettuce with Gourmet Croutons, Shaved Parmesan, Grape Tomatoes and Creamy Caesar Dressing)

Personalized Salad (Choice of Lettuce, Seasonal Toppings and Dressing)

The Sides Listed are the Chef's Recommendation. Any Side Can be Substituted with Another Side.

The Seafood Entrees are Seasonal Prices and May not be Available at the Current Market Prices Listed on the Menu.

Please Inform us of any Special Dietary Requirements or Allergies.

Seafood

Almond Crusted Walleye

Chardonnay Thyme Cream Sauce
Yukon Roasted Potatoes
Fresh Green Beans with Almonds
\$29.95

Salmon a la Crème

Herb Cream Sauce
*May Substitute Lemon Herb Sauce
Wild Rice
Top Green Carrots
\$27.95

Seared Halibut

Mango Salsa
French Scalloped Potatoes
Fresh Green Beans with Almonds
\$35.95

Grilled Mahi Mahi

Mango Salsa
French Scalloped Potatoes
Asparagus
\$33.95

Tilapia Filet

Mango Salsa
Wild Rice
Fresh Green Beans
\$26.95

Vegetarian

Wild Mushroom Ravioli

Creamy Alfredo Sauce
Vegetable Bundle
(Vegetarian)
\$24.95

Four Cheese Ravioli

Tomato Basil Sauce
Vegetable Bundle
(Vegetarian)
\$24.95

Eggplant Parmesan

Tomato Basil Sauce
(Vegetarian)
\$25.95

Vegetable Cannelloni

Tomato Basil Sauce
Cannelloni Pasta Shell
(Vegetarian)
\$23.95

Ratatouille

Traditional Ratatouille
(Vegan)
\$25.95

Poultry

Chicken Kiev

Light Cream Sauce
Gratin Potatoes
Fresh Green Beans
\$27.95

Chicken Marsala

Creamy Marsala Mushroom Sauce
Garlic Mashed Potatoes
Top Green Carrots
\$26.95

Chicken Supreme

Light Pesto Cream Sauce
Sweet Mashed Potatoes
Fresh Green Beans
\$26.95

Chicken Parmesan

Tomato Basil Sauce
Parmesan Reggiano
Garlic Mashed Potatoes
Fresh Green Beans
\$26.95

Almond Crusted Chicken

Mushroom Chardonnay Thyme
Cream Sauce
Yukon Roasted Potatoes
Fresh Green Beans with Almonds
\$27.95

Poultry (Cont.)

Sonoma Chicken

Chicken Breast Stuffed with Goat Cheese, Feta Cheese, Parmesan, Mushrooms, and Spinach

Saffron Sauce
Saffron Orzo Pasta
Fresh Green Beans
\$27.95

Pecan Crusted Chicken

Mushroom Chardonnay Thyme Cream Sauce

Gratin Potatoes
Fresh Green Beans
\$27.95

Mango Chicken

Marinated and Seared Chicken Breast

Mango Salsa
Wild Rice
Fresh Green Beans
\$27.95

Turkey Scaloppini

Avocado, Swiss Cheese, Tomatoes
Cream Sauce

Yukon Roasted Potatoes
Fresh Green Beans
\$26.95

Children

Plated Children's Entree

Chicken Fingers with Tater Tots and Fresh Fruit
(Ages 12 and under)
\$9.95

Beef

Prime Rib of Beef

Twelve Ounce Cut
Slow Roasted

Au Jus and Creamy Horseradish Sauce
Yukon Roasted Potatoes
Asparagus
\$30.95

Grilled Fillet Mignon

Six or Eight Ounce Cut

Dark Mushroom Sauce or Peppercorn Sauce

Garlic Mashed Potatoes
Asparagus
\$31.95 (Six Ounce Cut)
\$34.95 (Eight Ounce Cut)

Grilled Top Sirloin Steak

Eight Ounce Center Cut

Dark Mushroom Sauce or Peppercorn Sauce

Yukon Roasted Potatoes
Asparagus
\$28.95

Grilled Flank Steak

Six Ounce Cut

Marinated Overnight

Dark Mushroom Sauce or Peppercorn Sauce

Yukon Roasted Potatoes
Asparagus
\$26.95

Duo's

Steak & Salmon

Steak - Choice of Sauce:

Dark Mushroom Sauce or Peppercorn Sauce

Salmon – Choice of Sauce:

Light Cream Sauce or Lemon Herb Sauce
Yukon Roasted Potatoes
Asparagus

Steak Choice:

\$36.95 (Four Ounce Filet Mignon)

\$31.95 (Four Ounce Top Sirloin)

Steak & Chicken

Four Ounce Cut

Steak - Choice of Sauce:

Dark Mushroom Sauce or Peppercorn Sauce
Chicken Supreme with Light Pesto Cream Sauce

French Scalloped Potatoes
Fresh Green Beans
\$33.95

Steak & Crab Cake

Steak - Choice of Sauce:

Dark Mushroom Sauce or Peppercorn Sauce
Crab Cake- Remoulade Sauce

Yukon Roasted Potatoes
Asparagus
\$36.95 (Four Ounce Filet Mignon)
\$31.95 (Four Ounce Top Sirloin)

Surf & Turf

Four Ounce Lobster Tail

Four Ounce Filet Mignon – Choice of Sauce:

Dark Mushroom Sauce or Peppercorn Sauce
Garlic Mashed Potatoes
Asparagus
\$40.95

Buffet Style Options

All buffets include coffee station

Italian Buffet

Garlic Bread Sticks
Classic Caesar Salad
Chicken Parmesan
Shrimp and Penne Pasta Alfredo
Marinara Gemelli
Garlic Mashed Potatoes
Seasonal Fresh Steamed Vegetables
\$27.95

Mexican Fiesta

Homemade Tortilla Chips
Selections of Authentic Mexican Salsas
Chicken or Beef Fajitas with Peppers and Onions
Barbacoa
Spanish Rice
Refried Beans
Mexican Corn Flour Tortillas and Corn Shells

Toppings including:

Diced Onions, Tomatoes, Shredded Lettuce, Shredded Cheddar Cheese, Sliced Black Olives, Jalapenos, Sour Cream and Homemade Guacamole
\$25.95

African Buffet

Injera Bread
Mixed Salad
Qaywat (Beef Stew)
Grilled Chicken Breast
Tilapia Fillet
Basmati Rice
Penne Alfredo
Seasonal Fresh Steamed Vegetables
\$26.95

Platinum Buffet

Includes:

Chef's Variety of Warm Rolls and Butter
House Tri-Color Marinated Vegetable Pasta Salad
Chef's Choice Seasonal Fresh Steamed Vegetables

Salad Choice:

House Salad:

House (Spring Mix Lettuce with Dried Cranberries, Apples, Walnuts, Onion and House Citrus Vinaigrette or Balsamic Vinaigrette)

Summer House (Spring Mix Lettuce with Strawberries, Mandarin Oranges, House Honey Lemon Vinaigrette or Balsamic Vinaigrette)
(Available April – Sept.)

Caesar Salad (Romaine Lettuce with Gourmet Croutons, Shaved Parmesan, Grape Tomatoes and Creamy Caesar Dressing)

Personalized Salad (Choice of Lettuce, Seasonal Toppings and Three Dressing Options)

Choice of Two Side Items:

Garlic Mashed Potatoes
Yukon Roasted Potatoes
Gratin Potatoes
Soft Saffron Basmati Rice
Wild Rice
Saffron Orzo Pasta
Penne Alfredo
Marinara Gemelli

Platinum Buffet Entrees (Cont.)

**Choose 2 of the Following Entrees (\$27.95) or
Choose 3 of the Following Entrees (\$29.95)**

Sliced Sirloin - Mushroom or Peppercorn Sauce
Tenderloin Tips - Vegetables and Red Sauce
Flank Steak - Mushroom or Peppercorn Sauce
Chicken Supreme - Light Pesto Cream Sauce
Almond or Pecan Chicken - Mushroom Chardonnay Thyme Cream Sauce
Chicken Marsala - Mushroom Cream Sauce
Chicken Parmesan - Tomato Basil Sauce
Tilapia Filet - Mango Salsa
Grilled Salmon - Herb Cream Sauce or Lemon Herb Sauce
Penne Shrimp or Chicken Alfredo
Four Cheese Ravioli - Tomato Basil Sauce
Wild Mushroom Ravioli - Cream Sauce

Carving Station

**\$2.00 Per Person Plus Platinum Buffet Price &
\$150 for Chef**

Asian Buffet

Spinach Salad (Spinach, Water Chestnuts, Mandarin Oranges, and Ginger Dressing)
Egg rolls with Sweet Chili Sauce
Beef with Broccoli
Teriyaki Chicken
Fried Rice or White Rice
Mixed Vegetable Stir-Fry
\$26.95

Children's Buffet

Children Eat From the Adult Buffet
(Ages 12 and under)
\$9.95

Beer, Wine, & Liquor

Hosted Bar

Bar packages are priced per guest 21 years of age and older

House Wine & Beer

1 hr	2 hrs	3 hrs	4 hrs	5 hrs	6 hrs	7 hrs	8 hrs
6.95	9.95	12.95	13.95	15.95	16.95	17.50	18.95

Premium Wine & Beer

1 hr	2 hrs	3 hrs	4 hrs	5 hrs	6 hrs	7 hrs	8 hrs
9.95	12.95	15.95	17.95	18.95	20.95	21.95	22.50

House Wine, Beer, & Liquor

1 hr	2 hrs	3 hrs	4 hrs	5 hrs	6 hrs	7 hrs	8 hrs
10.95	13.95	16.95	18.95	19.95	21.95	22.95	23.50

Premium Wine, Beer, & Liquor

1 hr	2 hrs	3 hrs	4 hrs	5 hrs	6 hrs	7 hrs	8 hrs
12.95	15.95	19.95	21.95	23.95	24.95	25.95	26.50

Premium Wine, Beer, & Top Shelf Liquor

1 hr	2 hrs	3 hrs	4 hrs	5 hrs	6 hrs	7 hrs	8 hrs
15.95	18.95	22.95	24.95	26.95	27.95	28.95	29.95

Champagne Toast or Wine Pour

\$3.75 per adult guest

Combination Bar

You may provide selected beverages on a host basis with your guest having the option to purchase other drinks. You may also elect to have items at the bar hosted for a specific period of time (e.g., cocktail hour) and then change to a cash bar.

Cash Bar

Your guests purchase their own beverages at the bar. We do not charge any bartender or set-up fees or require a cash bar minimum.

Drink Tickets

You may provide prepaid drink tickets for your guests at the following per ticket cost:

House Beer (\$3.65)

House Wine & Beer (\$3.95)

Premium Wine & Beer (\$4.45)

House Wine, Beer & Liquor (\$4.65)

Premium Wine, Beer, & Liquor (\$4.95)

Premium Wine, Beer, & Top Shelf Liquor (\$5.25)

Policies

- Guests will not be served without proper identification.
- Each guest will be served only one alcoholic beverage at a time.
- We will provide one bartender for every 125 guests.
- State and local taxes and 18% service charge are applied to hosted bars.

House Draft Beer

Between fifteen (15) and twenty (20) beer options are kept in inventory. We can provide most domestic, foreign, and craft beer selections upon request at your final meeting.

Premium Beer

Corona - Heineken
Guinness
Two Selections of Tap Beer

Wine

Merlot
Pinot Noir
Cabernet Sauvignon
Chardonnay
Pinot Grigio
Moscato
White Zinfandel
Sparkling Wine

House Spirits

Vodka
Light Rum
Dry Gin
Blended Whiskey
Bourbon Whiskey
Scotch Whiskey
Brandy
Tequila

Premium Spirits

Finlandia Vodka
Finlandia Raspberry Vodka
Bombay Dry Gin
Malibu Rum
Cruzan Rum
Sauza Extra Blue Tequila
Windsor Canadian Whiskey
Clan MacGregor Scotch Whisky
Jim Beam Bourbon Whiskey
Fireball Cinnamon Whisky
Korbel Brandy

Top Shelf & Specialty

Grey Goose Vodka
Bombay Sapphire Gin
Bacardi Superior Rum
Captain Morgan Spiced Rum
Jameson Irish Whiskey
Dewar's Scotch Whiskey
Jack Daniel's Whiskey
Crown Royal Canadian Whisky
Jack Daniel's
Maker's Mark
Crown Royal
Patron Tequila
Amaretto Di Saronno
Bailey's Irish Cream
Kahlua
Hennessy Cognac
Jagermeister