



## Catering Menu

180 Coffee Mill Drive  
Wabasha, MN 55981  
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[coffeemillgolf.com/weddings.cfm](http://coffeemillgolf.com/weddings.cfm)

# HORS D'OEUVRES

## COLD

<b>SEASONAL FRUIT TRAY</b>	<u>25</u>	<u>50</u>
Cantaloupe, Honeydew, Pineapple, Grapes, Strawberries	\$75	\$150
<b>VEGGIE TRAY</b>	\$60	\$100
Carrots, Celery, Cauliflower, Broccoli		
<b>MEAT TRAY</b>	\$60	\$90
Honey Ham, Genoa Salami and Turkey Breast		
<b>GRILLED MARINATED VEGGIE TRAY</b>	\$65	\$125
Asparagus, Red And Green Peppers, Scallions, Zucchini, Yellow Squash		
<b>DOMESTIC CHEESE TRAY W/ CRACKERS</b>	\$60	\$100
Cheddar, Swiss, Pepper Jack		
<b>IMPORTED CHEESE TRAY W/ CRACKERS AND CROSTINI</b>	\$75	\$140
Brie, Herbed Goats Cheese, Yellow Cheddar		
<b>BRUSCHETTA POMADORO</b>	\$50	\$85
Roma Tomatoes, Basil, Garlic, Red Onion Mix & Crostini		
<b>ANTIPASTO TRAY</b>	\$75	\$140
Assorted Olives, Roasted Red Peppers, Marinated Artichoke Hearts, Fresh Mozzarella		
<b>SHRIMP COCKTAIL</b>	\$85	\$150
Chilled Jumbo Shrimp with Lemon wedges, Cocktail and Remoulade Sauces		
<b>CHILLED SPINACH ARTICHOKE DIP</b>	\$60	\$100
Cream Cheese, Spinach, Garlic, Artichokes and Parmesan. Served with French Bread & Pita Chips		
<b>HUMMUS TRIO</b>	\$50	\$90
Garlic Hummus, Roasted Red Pepper Hummus and Basil Pesto Hummus. Served with Fresh Pita Triangles		
<b>PUB MIX</b>	\$7/lb.	
Honey Mustard & Cheddar Twists, Honey Roasted Sesame Chips, Oriental Rice Crackers, Pretzel, Nacho Bagel Chips & Worcestershire Rye Chips		

# HORS D'OEUVRES

## HOT

<b>STUFFED MUSHROOMS</b>	<u>25</u> \$50	<u>50</u> \$100
With Spinach and Parmesan or Italian Sausage and Spinach		
<b>COCKTAIL MEATBALLS</b>	\$65	\$120
Choose, Swedish, BBQ or Sweet and Sour		
<b>BONE-LESS CHICKEN WINGS</b>	\$10/lb.	
Mango Habenero, BBQ, Bourbon Sriracha or Buffalo. Served with ranch & Bleu Cheese Dipping Sauces		
<b>BACON WRAPPED PESTO CHICKEN BITES</b>	\$70	\$135
<b>BACON WRAPPED SCALLOPS</b>	\$4 each	
Jumbo Scallops wrapped in Apple-Smoked Bacon with Maple-Bourbon Sauce		
<b>BUTTERFLY BREADED SHRIMP</b>	\$85	\$150
With cocktail sauce		
<b>MINI PORK EGG ROLLS</b>	\$90	\$175
With plum sauce		
<b>HOT SPINACH AND ARTICHOKE DIP</b>	\$60	\$100
Served with pita triangles and french bread		
<b>BAKED BRIE EN CROUTE</b>	\$75	\$140
Wrapped in dough with raspberry jam and baked. Served with crackers and crostini		
<b>MINI QUICHE TARTLETS</b>	\$65	\$120
Assorted egg, ham, spinach and cheese bites		
<b>BAVARIAN PRETZEL STICKS</b>	\$65	\$120
Jumbo fried pretzel breadsticks with honey mustard or warm monterey jack cheese dipping sauces		

# PLATED DINNERS

## BEEF

### PRIME RIB

8, 10 or 12 Ounce with Horseradish Cream

Market Price

### GRILLED SIRLOIN STEAK

8 Ounce with Mushroom Sauce

\$17.99

### GRILLED RIBEYE STEAK

12 Ounce with Chipotle Mayonnaise

\$19.99

## CHICKEN

### CHICKEN CORDON BLUE

Hand stuffed with Ham and Swiss Cheese, then breaded and baked.  
Served with Supreme sauce

\$16.99

### 1/2 ROTISSERIE CHICKEN

With Supreme Sauce

\$17.99

### CHICKEN PARMESAN

Breaded and baked. Served with Marinara Sauce and Parmesan Cheese

\$15.99

### CHICKEN MARSALA

Pan seared and served with a Mushroom, Marsala Wine Sauce

\$15.99

## SEAFOOD

### 10 OUNCE WALLEYE FILLET

Broiled or Parmesan Beer Battered

\$19.99

### GRILLED 8 OUNCE ATLANTIC SALMON FILLET

With Lemon-dill Sauce or Balsamic Glaze

\$18.99

### BROILED COD

With Lemon Butter Sauce

\$14.99

### JUMBO SHRIMP SCAMPI

Baked with Lemon, Garlic Butter

\$17.99

## PORK

### ROSEMARY ROASTED LOIN

\$15.99

### STUFFED BONELESS PORK CHOP

With Celery, Onion and Breaded Stuffing and Pan Gravy

\$15.99

### PIT HAM STEAK

With Pineapple Glaze

\$15.99

## BUFFET STYLE

<b>ROSEMARY ROASTED PORK</b>	\$14.99
Mashed Potatoes, Gravy and choice of Vegetable	
<b>BBQ PULLED PORK WITH COCKTAIL BUNS</b>	\$10.49
Choice of Starch and Vegetable	
<b>SLOW ROASTED BEEF OR TURKEY</b>	Beef \$15.99 Turkey \$14.99
With Mashed Potatoes, Gravy and Choice of Vegetable	
<b>PENNE PASTA WITH CHICKEN OR ITALIAN SAUSAGE</b>	\$15.99
Choose Alfredo or Marinara	
<b>BREADED CHICKEN PARMESAN MARINARA</b>	\$15.99
Served with choice of Starch and Vegetable	
<b>BURGER BAR</b>	\$10.49
1/3 Burger Patty with Buns, Sliced Cheese, Lettuce, Tomato, Onion, Pickle, Condiments, Kettle Chips and Pasta Salad. Add Chicken \$2.00 or Add Bratwurst \$1.00	
<b>SANDWICH BAR</b>	\$10.49
Assorted Breads, Ham, Turkey, Sliced Cheese, Lettuce, Tomato, Onion, Pickle, Condiments, Kettle Chips and Pasta Salad.	

## SIDES

### STARCHES

Mashed Potatoes  
Tri Color Roasted Baby Potatoes  
Wild Rice Pilaf  
Spring Rice Pilaf  
Baked Potato with Butter and Sour Cream  
Scalloped Potatoes  
Herb Bread Stuffing  
Parmesan Risotto Rice

### VEGETABLES

Green Beans with Slivered Almonds  
Minnesota Mix-Carrots, Corn and Peas  
Cajun Corn  
Grilled Seasonal Vegetables  
Parmesan Corn Polenta

## DESSERTS

<b>BUILD YOUR OWN BROWNIE BAR</b>	\$4/person
Whipped Cream, Maraschino Cherries, Chocolate and Caramel Sauces	
<b>CHEESECAKE</b>	\$4/person
<b>ASSORTED BARS</b>	\$4/person
<b>ASSORTED COOKIES</b>	\$2/person
<b>WARM CHOCOLATE MOLTEN LAVA CAKE</b>	\$4/person
<b>ICE CREAM SUNDAE</b>	\$3/person

## AFTER HOUR MENU OPTIONS

COCKTAIL SANDWICHES Ham and Turkey	<u>25</u> \$60	<u>50</u> \$90
DOMESTIC CHEESE AND CRACKER TRAY Cheddar, Swiss and Pepper Jack	\$60	\$100
MEAT TRAY Ham, Turkey and Genoa Salami	\$60	\$90
PUB MIX	\$7.00/lb	
SLICED FRUIT TRAY Cantaloupe, Honeydew, Pineapple, Grapes and Strawberries	\$75	\$150
VEGETABLE TRAY WITH RANCH Carrots, Broccoli, Cauliflower, Celery and Cucumbers	\$60	\$100

## SUGGESTED BEVERAGE MENU

CK Mondavi \$18/Bottle or \$204/Case of 12  
Merlot ~ Cabernet ~ Chardonnay ~ White Zinfandel ~ Muscato

COFFEE, WATER, & TEA INCLUSIVE WITH ALL DINNERS

SODA/POP UNLIMITED \$2/per Person

DOMESTIC KEG \$275

IMPORTS KEG \$350

MICRO BREWS \$450

## OPTIONS

CHEF CARVING STATION \$50/hour

CAKE CUTTING FEE \$75

LINEN/SKIRTS FEES \$5.00/each

CLOTH NAPKINS \$.40/each

ROOM RENTAL \$500

SET UP/TEAR DOWN \$100/hour  
(There will be an extra charge for Table Confetti)

TENT RENTAL, CHAIRS, TABLES - KENNEDY RENTALS  
Must go through the Customer

SPECIALTY DINNERWARE & GLASSWARE \$50 pick up fee

PORTABLE BAR \$50

BARTENDER FEE \$125/4 hours  
\$250/8 hours

*Service charge of 18% and applicable taxes to be added.*

*SPECIAL REQUESTS FOR OTHER MENU OPTIONS CAN BE DIRECTED TO OUR CHEF  
ALL PRICES SUBJECT TO CHANGE*