

HOST THE HOLIDAYS

MAKE IT AN OCCASION



Twin Cities

MAKE IT AN OCCASION

Choose from themed events & offerings such as:

- Santa Claus, Mrs. Claus and/or Elves
- Carolers
- Sleigh Rides by Horse or Reindeer
- Murder Mystery Actors
- Magician or Hypnotist
- BINGO
- Smartphone Trivia
- Magicians
- Casino Tables
- Cooking Class
- Ice Fishing
- Wine and Canvas
- Holiday Baking Classes
- Minute-to-Win-It DJ
- Photobooth
- Indoor Golf Simulator
- High End Private Chef's Tables
- Wine Tasting
- Ice Sculptures
- Candy Favors
- DJ or Musicians

An event coordinator will be provided to assist with every last detail, with customized event planning that ensures new and innovative events each year.

Contact Carrie Chavez by email at carriechavez@pgatourtpc.com
or call 763-795-0846 for more information



LUNCH - PLATED OR BUFFET - \$30

Buffet price includes coffee service and bread. All prices are per person.

CHOOSE ONE SALAD

Caesar salad

House salad with balsamic dressing, tomatoes, cucumbers and red onions

Winter salad with sweet potatoes, toasted spinach, maple dressing and garnished with tomatoes and cranberries

Mixed greens salad with baby kale topped with toasted almonds, green apples, goat cheese and Dijon vinaigrette dressing

CHOOSE UP TO THREE (TWO FOR BUFFET)

Beef bourguignon

Turkey blanquette (*braised turkey in white wine cream sauce, topped with mushrooms and caramelized onions*)

Classic turkey and gravy served with cranberry sauce

Sliced honey pit ham

Fresh herb and Dijon crusted pork with apple demi

CHOOSE 2 SIDES

Add third for \$2 more (per person)

Boursin mashed potatoes

Assorted roasted root vegetables

Honey glazed carrots

Stuffing

Green bean casserole

Herb roasted baby red potatoes

Maple roasted yams

CHOOSE UP TO TWO DESSERTS

Chocolate fudge cake

Peppermint cheesecake

Rustic apple pie

Traditional sour cream and cinnamon swirl cake

Pumpkin pie

Pecan pie



DINNER BUFFET - \$40

*St. Nick Buffet: Minimum 25 people.
Buffet price includes coffee service and bread.*

CHOOSE ONE SOUP OR SALAD

Add second for \$2 more

Harvest salad with cranberries, walnuts, yams,
goat cheese and maple vinaigrette
Festive succotash wedge salad
Caesar salad
Orange, apple, spinach and wild rice salad with apple cider vinaigrette
House salad with assortment of 3 dressings
Greek salad
Roasted butternut squash soup topped with crème fraîche
Creamy Minnesota wild rice soup
New England clam chowder

CHOOSE 2 ENTREES

Add third for \$5 more (per person)

Herb crusted prime rib served with Au jus and horseradish sauce
Roasted turkey served with cranberry relish and gravy
Whole roasted strip loin of beef with béarnaise sauce
Roasted pork loin with cinnamon apple and Au jus
Chicken marsala topped with sautéed mushrooms
Chicken picatta with lemon caper butter sauce
Shrimp scampi over toasted gnocchi
Braised chicken with mushrooms, bacon and onions
Rosemary Dijon lamb leg roast
Herb breaded walleye served with citrus beurre blanc
Meatloaf with mushroom gravy

CHEF STATION FEE \$100 (2 HOURS)



DINNER BUFFET SIDES & DESSERT

*St. Nick Buffet: Minimum 25 people.
Buffet price includes coffee service and bread.*

CHOOSE 2 SIDES

Add a third for \$3 more

Boursin mashed potatoes
Maple sweet potatoes purée
Sage stuffing
Italian sausage and wild rice stuffing
Vegetarian lasagna
Macaroni & cheese gratin
Herb roasted baby red potatoes

CHOOSE 1 VEGETABLE

Add second for \$2 more

Green bean almondine
Honey glazed baby carrots topped with scallions
Cheesy broccoli
Chef's choice assorted in-season vegetables
Roasted root vegetables

CHOOSE TWO DESSERTS

Add a third for \$3 more (per person)

Tait's famous bread pudding
Caramel turtle cheesecake
Chocolate tuxedo mousse cheesecake
Flourless chocolate torte
Pumpkin spice cream cake
Cinnamon cake & caramel sauce
Pecan pie
Pumpkin pie
Key lime pie
Crème brûlée
Rustic apple tart
Chocolate loving spoon cake



HOLIDAY CHEER BEVERAGE STATION

Prices are per person

Sparkling white cranberry pomegranate punch	\$2
Sparkling pear and cider punch	\$2
Signature eggnog	\$3
Hot chocolate with whipped cream	\$3
Hot mulled cider with cinnamon sticks	\$3
Starbucks coffee station with holiday creamers	\$3

WITH ALCOHOL (pricing available upon request)

Ice luge holiday martinis
Spiked punch
Baileys and peppermint schnapps hot chocolate
“After dinner drinks” station



PASSED APPETIZERS

CHOOSE TWO FOR \$6.50, CHOOSE 3 FOR \$9

Blackened shrimp with béarnaise sauce

“Piggies in a blanket” served with mustard

Cranberry, goat cheese and walnut crostinis

Coconut chicken skewers served with curry sauce

Antipasto skewers

Bacon wrapped dates filled with goat cheese and hazelnuts

Wild mushroom beggar’s purses

Beef Wellington

Crab deviled eggs



PLATED DINNERS

RED

\$30

SALAD/SOUP

House salad
Caesar salad
Butternut squash soup
Chicken & wild rice soup

ENTREES (CHOOSE UP TO THREE)

ADD WINE POUR WITH DINNER FOR \$7

Entrees are served with chef's choice of potatoes and vegetable du jour. Other options are available by request and may change the prices.

Roasted chicken served with herb Au jus
(8 way cut chicken, not breasts)
Beef bourguignon topped with onions,
bacon and mushrooms
Broiled tilapia picatta
Pork loin with mushroom gravy

SWEET TOOTH

Pecan pie
Berry short cake
Chocolate fudge cake
Cheesecake with caramel sauce

GREEN

\$35

SALAD/SOUP

Berry spinach and goat cheese salad
topped with toasted almonds dressed
with raspberry vinaigrette
Greek salad served over romaine lettuce and
dressed with oregano dressing
New England clam chowder
Wild mushroom cream soup

ENTREES (CHOOSE UP TO THREE)

ADD WINE POUR WITH DINNER FOR \$7

Almond crusted walleye served with citrus
cream sauce
Chicken breast Oscar
Roasted top sirloin with wild mushroom
demi-glace cream sauce
Grilled salmon with tomato ragout

SWEET TOOTH

Warm bread pudding served
with caramel sauce
Chocolate molten lava cake
Peppermint cheesecake
Rustic apple tart

WHITE

\$40

SALAD/SOUP

Kale hazelnut and blue cheese salad
served with warm bacon vinaigrette
topped with Craisins
Grilled artichoke salad with petite green lettuce,
oven dried tomatoes topped with shredded
Manchego and balsamic vinegar
French onion soup
Brandy lobster bisque

ENTREES (CHOOSE UP TO THREE)

ADD WINE POUR WITH DINNER FOR \$7

7oz bacon wrapped filet served
with bordelaise sauce (red wine demi)
Maple bourbon pork tenderloin topped with
apple cinnamon
14oz ribeye served with horseradish sauce
Pan seared halibut with hazelnut
saffron cream sauce

SWEET TOOTH

Crème brûlée cheesecake
Flourless chocolate torte with
English cream sauce
Apple Bavarian tart
Red velvet chocolate cake

CANDYLAND CANDY BAR

\$7 (per person)

A lavish holiday candy assortment to include your favorites such as:

Candy canes

Spiced gum drops

Hershey Kisses

Christmas nougats

M&M's

Peanut brittle

Peppermint bark

and more!

Includes festive favor
bags for guests to keep.

