
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 Lisa Krueger by email at lisakrueger@pgatourtpc.com or call (763)795-0827 for more information



LUNCH - PLATED OR BUFFET - \$30

Buffet price includes Starbucks coffee service and assorted bread rolls with sweet cream butter. 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

Pumpkin pie

Pecan pie



DINNER BUFFET - \$40

*St. Nick Buffet: Minimum 25 people.
Buffet price includes Starbucks coffee service and
assorted bread rolls with sweet cream butter.*

CHOOSE ONE SOUP OR SALAD

Add second for \$2 more

Harvest salad with cranberries, walnuts, yams,
goat cheese and maple vinaigrette
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 Starbucks coffee service and
assorted bread rolls and sweet cream butter.*

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 drizzle
Caramel turtle cheesecake
Chocolate tuxedo mousse cheesecake
Flourless chocolate torte, raspberry coulis
Pumpkin spice cream cake, creme fraiche
Cinnamon cake & caramel sauce
Pecan pie
Pumpkin pie
Key lime pie
Crème brûlée, chocolate, vanilla, pumpkin
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, whipped cream, chocolate shavings, crushed peppermint	\$4
Hot mulled cider with cinnamon sticks	\$3
Starbucks coffee station	\$3

WITH ALCOHOL (pricing available upon request)

Ice luge holiday martinis
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

Pear and Gorgonzola crostini with balsamic reduction

Camembert mousse on apple chip with tart cherry jam



PLATED DINNERS

RED \$30

SALAD/SOUP (SELECT ONE STARTER)

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

ENTREES (SELECT 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 seasoned fish picatta

Pork loin with mushroom gravy

SWEET TOOTH (SELECT UP TO TWO)

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

GREEN \$35

SALAD/SOUP (SELECT ONE STARTER)

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 (SELECT 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 (SELECT UP TO TWO)

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

WHITE \$40

SALAD/SOUP (SELECT ONE STARTER)

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 (SELECT 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 (SELECT UP TO TWO)

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

Special delivery offerings available upon request.

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.

