
WEDDING MENU



Twin Cities



CEREMONY & RECEPTION PACKAGES

Outdoor Lawn Package:

Rehearsal (one-hour)
White padded folding chairs
Unity table
Standard set up and take down

\$6.00 per person

**upon availability of the club*

Minnesota Room Chapel:

Rehearsal (one-hour)
Wireless sound system with microphone
Oak leather bound rounded chairs
Unity & program table
Standard set up and room flip for reception

\$800

**Upon availability of the club*



ACCOMMODATION PACKAGE

Choose a room accommodation that would best suit your wedding/event needs:

BASIC ACCOMMODATIONS

\$500

Outdoor and indoor areas for photos
Room set up and take down
Early weekday reception dropoff available for favors, etc.
Tables and chairs for 200 guests
Head table or harvest table
Water goblets, flatware, plates, China
Banquet equipment and platters (based on need)
Cocktail tables
Guest book, gift table & placecard table
Votive candles - *(three per table)*
Attendants & bartenders
Bar service
DJ table
Coat check (seasonal)
Table linens and linen napkins
Cake table
Ice water at each setting
Starbucks coffee table service
Wireless high-speed Internet
Wireless microphone

STANDARD ACCOMMODATIONS

\$750

Includes basic package + 16'x20' dance floor

RENTALS

EQUIPMENT RENTALS

LCD projector (blu-ray included)	\$100
40" flat screen (blu-ray included)	\$75
Screen - 6'x6'	\$25
MP3/iPod Hook Up	\$50
42" flat screen TV	\$75
Blu-Ray DVD player	\$50
Flip chart with paper and markers	\$25
TV/DVD combo	\$25
Conference phone	\$25
Power strip/extension cords	\$10
12'x18' dance floor	\$300
6' tables	\$10
Cocktail tables	\$7
Linen - black, white, or sandalwood	\$10/linen
Napkins - assortment of colors	\$0.50/napkin
Skirting - black or khaki	\$20
Easel stands	\$10
AV carts	\$10
Podium	\$50

*You are welcome to bring your own equipment.
 (Please note that equipment used from the club will need to be set up and run from someone in your party on the day of your event).*

**Included with Food & Beverage purchase*

LOCKER ROOM USAGE AND ACCESSIBILITY

\$400
 (Optional)

Beautiful and spacious locker rooms located on lower level available to both parties for use before the wedding ceremony. *See locker room policies for more information.*
Seasonal availability, see your TPC Twin Cities event coordinator.

PRE-EVENT OPTIONS

PRE-EVENT FOOD TRAYS

Deli meat sandwich tray with cheese and sandwich condiments and bottled water (serves 20 people) \$125

Mimosas, Starbucks coffee station, bagels with flavored cream cheese (serves 12 people) \$99

Mimosas, bottled water, vegetable crudité with dipping sauce, fresh fruits with creme, crackers and snack cut domestic cheeses (serves 12 people) \$150

Hye rollers tray of assorted pinwheel rollups, kettle chips with chip dip, gourmet cookies and bars, bottled water (serves 20 people) \$150

Soft drinks, beer, wine and mini cocktail bars are available upon request.



MENU PACKAGING

In addition to our catering packet and customized menu options, the following are packages pre-arranged for plated receptions.

TPC Twin Cities is able to accommodate dietary requests upon prior arrangements.

Choice of one salad and up to three entrée choices, plus one vegetarian and one kids meal

Complimentary Soup or Salad Options:

Garden salad with house vinaigrette

Garden salad and three preset dressings

Romaine salad served with Caesar dressing

Upgraded Salad Options (\$2.00/guest):

TPC Twin Cities House salad with mixed greens, sliced Brie cheese, bacon and peppercorn vinaigrette

Summer salad of greens, strawberries, mandarin oranges, red onion and raspberry vinaigrette

Caprese salad with greens, fresh tomato, mozzarella and basil vinaigrette

Clubhouse salad of iceberg and romaine with tomatoes, cucumbers, bacon, shredded cheddar and seasoned croutons served with three preset dressings

Mixed field greens with fresh raspberries, goat cheese, candied walnuts, and honey-lemon vinaigrette (in season only)

Greek salad with crumbled feta cheese, mixed olives, cucumber, diced tomato and pita crisps with herb vinaigrette

Bread and butter included in all packages

All entrées will be served with chef's choice of vegetable and potato du jour

MENU PACKAGING

**PREMIER
WEDDING
PACKAGE**
\$30++

Sautéed breast of chicken served with garlic cream sauce
Sliced beef served with demi-glace and crispy onions
Pecan-cruste fresh fish selection with maple cream sauce or lemon beurre blanc

**SILVER
WEDDING
PACKAGE**
\$35++

Salmon with tropical salsa - grilled salmon with tropical salsa
of pineapple, peppers, onions
Wild mushroom chicken breast-seared chicken breast
with wild mushroom demi-glace
Sliced petite filet with demi-glace - grilled petite shoulder filet
sliced and topped with demi-glace and crispy onion strings

**GOLD
WEDDING
PACKAGE**
\$38++

Italian-stuffed breast of chicken with prosciutto,
herbs and italian cheeses served with sauce romesco
Sliced and roasted strip loin of beef with butter drizzle
Pan-seared salmon served with lemon wedge and citrus beurre blanc
Boneless braised beef short ribs served with beef demi-glace

**SUPREME
WEDDING
PACKAGE**
\$40++

12oz pork chop with chimichurri sauce- grilled pork chop with chimichurri sauce
(fresh sauce consisted of blended herbs like parsley, cilantro, and oregano)
Bruschetta chicken-grilled chicken topped with tomato bruschetta
mix with fresh basil, onions, and garlic
8oz sirloin with maitre'd butter-grilled sirloin topped with maitre 'd
butter consisting of butter, shallots, parsley, and lemon

**ULTIMATE
WEDDING
PACKAGE**
\$45++

6oz filet with verjus sauce-grilled filet topped with verjus demi-glace and
roasted shallots
Sea bass with saffron sauce-pan-seared sea bass topped with a saffron cream
sauce
Lamb chops with roasted garlic and thyme jus- grilled lamb chops served with a
lamb jus infused with roasted garlic and thyme

MENU PACKAGING

PLATINUM WEDDING PACKAGE

\$50++

Pan-seared breast of duck with lingonberry truffle demi
Pheasant wellington
Grilled 8oz filet of beef
8-10oz cold water lobster tail
Surf and turf- 6oz filet of beef and bacon-wrapped shrimp

VEGETARIAN

Wild rice pilaf with grilled vegetables, portobello mushrooms
Mediterranean couscous with artichokes, grilled vegetables,
tomato vinaigrette and goat cheese

Southwest black beans with corn succotash served
with seasoned rice pilaf and avocado mousse

Confit vegetables with sautéed shaved
brussels sprouts and hazelnuts

Farro salad with dried blueberries,
crispy leeks and wild mushrooms

\$38++

Minnesota forest floor with Minnesota wild rice,
sautéed wild mushrooms, dried blueberries, confit ramps
and sautéed fiddlehead ferns

\$45++

(Seasonal item: May & June)

KIDS MEALS

\$14++

Chicken tenders and fresh strawberries with
choice of French fries or sautéed vegetables

Mini corn dogs and fresh strawberries with choice
of French fries or sautéed vegetables

Mac 'n cheese with fresh strawberries

BEVERAGE SELECTIONS

*Prices are subject to 21% service charge and applicable sales tax.
All service charges are the property of TPC Twin Cities, which has complete discretion as to its use and distribution.*

BEVERAGE STATIONS

Starbucks coffee - house blend	\$39.95 1.5 gal.
Tazo hot tea - assorted selections	\$16.95 0.5 gal.
Hot chocolate with whipped cream	\$16.95 0.5 gal.
Iced tea / lemonade	\$16.95 0.5 gal.
Warm apple cider	\$16.95 0.5 gal.
Traditional fruit punch - includes ice ring (other flavors available) With Champagne:	\$19.95 per gal. \$30.95 per gal.
Bottled Coca-Cola products	\$3.00 each
Minute Maid juices	\$3.00 each
Pellegrino mineral water	\$3.50 each
Aqua Panna water	\$3.50 each

PER DRINK CONSUMPTION

House cocktail	\$8 - \$11
Premium cocktail	\$9 - \$12
Domestic beer	\$6
Import/micro brew	\$8
Wine by the glass	\$9
Soft drinks & juices	\$3
Unlimited soft drinks - flat rate	\$250

Drink tickets available

DRAFT BEER

16 gal. Michelob Golden Draft Lt	\$325
16 gal. Domestic Kegs	\$350*
16 gal. Imported / Micro Brew	\$400*

*prices begin

BOTTLE SERVICE

Sparkling cider	\$14.95 bottle*
House wine / Champagne	\$36.00 bottle*
Josh wine with personalized labels	\$40.00 bottle*
Wine / Champagne corkage	\$20.00 (750ml. only)

*prices begin

TPC TWIN CITIES HOUSE POURS

Bacardi, Beefeaters, Captain Morgan, Christian Brothers, Dewar's, Grey Goose, Jack Daniel's, Jameson, Jim Beam, Windsor

TPC TWIN CITIES PREMIUM POURS

Baileys, Bombay Sapphire, Crown Royal, Disaronno, Glenlivet, Johnnie Walker Black Label, Maker's Mark

BEER

Budweiser, Bud Light, O'Doul's, Michelob ULTRA, Miller Lite, Coors Light, Stella Artois

*All other beer available upon request; specific quantities required

WINE

House wine: William Hill Cabernet, Chardonnay, Merlot, Pinot Noir, Sauvignon Blanc

*All other wine available upon request; specific quantities required

VENDORS

Wedding Planners:

Simply Elegant - Kerry Hollenback, 612-867-7287, kerry@thesimplyelegantgroup.com

J'aime Events - Jaime Engebretson, 763-416-4464, info@jaimeevents.com

Availed - Lexie Albers, 612-440-2729, availedevents@gmail.com

Jenny Culley, 612-599-2634

Mimi Design - Amy Fuerstenberg, 612-789-2507

Disc Jockeys:

Midwest Sound and Light Show: Contact TPC Twin Cities directly for preferred pricing

Instant Request: 952-934-6110

Florists:

Festivities: Caitlyn, 763-682-4846

Addie Lane: Micki, 763-784-6826

Forever Floral: Jackie, 763-757-9003

Forever in Bloom: Shelli, 651-481-1166, foreverinbloom@qwestoffice.net

Arts + Flowers Design Studio: 952-920-8415

Equipment Rentals:

Festivities: Caitlyn, 763-682-4846

Après Party and Tent Rental - Karla, 952-942-3399

Audio Visual:

Av for You: Josh, 952-200-6417

Chris Berg: cgreyart@gmail.com

Wedding Patisseries:

Buttercream: Marisa, 651-642-9400

Cocoa & Fig: 952-540-4300

Café Latte: 651-224-5687

Photographers:

Memories In Time Photography: Cara Winters, 952-288-8617, cara@memoriesintimemn.com

JeannineMarie Photography: Jeannine, 651-434-1578, info@jeanninemarie.com

C Wenthur Photography: Carle, 651-206-8331, cwenthurphoto@mac.com

Andrew Vick Photography: 952-929-4295

VENDORS *cont.*

Photobooth:

The Diamond Photobooth: Ben, 612-656-9494, ben@thediamondphotobooth.com

Valet Services:

Picadilly Valet: Andrew, 612-341-2600

Ice Carvings:

Ice Carvings, Etc: John, 763-757-4936, john@icecarvingsetc.com

Traveling Make-Up:

Eye Candy: Lisa, 612-710-2087, lisaingebelanger@gmail.com

Officiants:

Tom Armstrong: 651-773-4092, tgarmstrong@comcast.net

Stationary/Invitations:

Ivory Isle Designs: Josie Helmstetter, 952-380-8696, josie@ivoiryisledesigns.com

A Milestone Paper: Sarah, 651-492-6977, sarah@amilestonepaperco.com

Hotels:

Best Western: 763-792-0750 - 10580 Baltimore Street NE Blaine, MN



MIDWEST INFO

Basic Service Package

Up to 7 hours of dinner and dance music - Full sound & light system
Wireless microphone - Customize your event with our client portal

Saturdays May-October - \$895

Any other day - \$695

Premium Service Package

Up to 7 hours of dinner and dance music

Full sound & light system - Wireless microphone - Customize your event with our client portal

Pick one of the following premium services:

1. On-site ceremony (if a 7 hour reception does not follow immediately, consider upgrading to our unlimited hours service package)
2. Six uplights (each additional uplight is \$45)
3. Projector service
4. Custom monogram light
5. Karaoke

***Add on any additional premium service for just \$195 each

Saturdays May-October - \$1,095

Any other day - \$895

Unlimited Hours Service Package

Unlimited hours of dinner and dance music

Full sound & light system - Wireless microphone - Customize your event with our client portal

Pick one of the following premium services:

1. On-site ceremony
2. Twelve uplights (each additional uplight is \$45)
3. Projector service
4. Custom monogram light
5. Karaoke

***Add on any premium service for just \$100 each

Saturdays May-October - \$1,195

Any other day - \$995

GROOMSMAN GOLF PACKAGE

\$129+ tax per player (upon availability)

Includes golf, golf car and practice facility

Groom plays free with a foursome or more

Custom balls, golf shirts, hats, glassware, etc. are also available at the club.



BREAKFAST SELECTIONS

PLATED BREAKFAST

Scrambler	Three egg scramble topped with cheddar cheese served with breakfast potatoes and your choice of bacon or sausage link, fruit garnish	\$13++
The omelet	Ham and cheese omelet served with breakfast potatoes and garnished with fruit	\$13++
TPC Twin Cities breakfast sandwich with fruit	Toasted English muffin or croissant with sausage patty or bacon, egg, and American cheese	\$12++
Breakfast burrito	Burrito with chorizo, cheddar cheese, egg, roasted assorted pepper and caramelized onions and served with breakfast potatoes	\$13++

BREAKFAST BUFFET

Continental	Fresh baked assorted breakfast pasties, fruit assortment, coffee and orange juice carafe	\$15++
Birdie wake-up call	Fresh baked assorted breakfast pasties, fruit assortment. Scrambled eggs and breakfast potatoes with peppers and onions, bacon, sausage. Served with coffee and orange juice carafe	\$19++
Healthy eagle	Egg white frittata with tomatoes, spinach, mushroom and goat cheese Build you own parfait with berries, Greek yogurt (plain) and granola Steel cut oatmeal with brown sugar, raisins, Craisins, sliced apricots Coffee and tea and orange juice carafe Whole fruit (banana and apple), multi grain bread, bacon, sausage, served with almond butter	\$22++
Hole-in-one	Fresh baked assorted breakfast pasties, fruit assortment Starbucks coffee, tea and orange juice carafe. Eggs benedict top with hollandaise, cheesy hash brown, bacon, sausage. Waffle with pure maple syrup, white and wheat toast	\$22++

ADD-ONS

Assorted smoothies (strawberry, banana, orange)	\$3/per
Assortment of individual boxed cereal with milk	\$3.5/per
Hard-boiled eggs	\$ 24/Dz
Smoked salmon with mini bagel and toppings	\$6/per
Assorted bagels with cream cheese	\$3/per
Assorted granola bars	\$2/per
Granola parfait with mixed berries	\$3/per
Breakfast sandwich, bacon or sausage	\$5/per
French toast with maple syrup	\$3/per
Seasonal sliced fruit	\$3/per

PLATED LUNCH

LIGHT SOUP OR SALAD WITH A SANDWICH

Soup or Salad option:

- | | |
|---------------------------------|------------------------|
| House salad (balsamic dressing) | Cream of mushroom soup |
| Caesar salad | Chicken wild rice soup |
| Harvest vegetable soup (V-GF) | French onion soup |
| Upgrade option | \$2/person |

Greek salad: cucumber, tomatoes, peppers, red onion, Kalamata olives, feta cheese over lettuce green and served with oregano vinaigrette

Manchego-walnut green salad: topped with strawberry and berry vinaigrette

Harvest salad: apple, pecans and cranberries, shaved Parmesan over mixed greens and dressed with maple sherry dressing

Baby kale salad: paired with grape tomatoes, garbanzo beans, roasted butternut squash, white balsamic dressing

Sandwich:

- | | |
|--|------|
| Turkey club served with kettle chips and fresh baked cookie | \$16 |
| Gouda pesto chicken panini served with kettle chips and fresh baked cookie | \$17 |
| Croque monsieur served with kettle chips and fresh baked cookie | \$17 |
| Roasted Portabella mushroom, mozzarella and spinach wrap served with kettle chips and fresh baked cookie | \$16 |
| Open-faced salmon B-L-T served with kettle chips and fresh baked cookie | \$18 |

Bread and butter included in all packages.

All entrées will be served with chef's choice of vegetable and potato du jour.

PLATED LUNCH *cont.*

ENTRÉES

Braised beef (beef bourguignon) topped with bacon, onions and mushroom	\$23++
Sliced petit filet with demi-glace	\$26++
Beef tenderloin (6oz) with béarnaise	\$27++
Grilled chicken with wild mushroom sauce	\$25++
Chicken Parmesan with tomato sauce	\$25++
Roasted pork tenderloin with mustard marsala cream sauce	\$24++
Pork loin with apple-cranberry marmalade	\$23++
Pan-seared salmon with citrus beurre blanc	\$25++
Parmesan-crusted walleye served with white wine cream sauce	\$26++
Grilled mahi with ranchero sauce	\$25++
Moroccan vegetable stew (V-GF)	\$22++

Selection of seasonal vegetables may include:

- Grilled asparagus
- Candied carrots
- Haricot verts and golden beets

Selection of potato du jour may include:

- Saffron risotto
- Baby red smashed potatoes
- Gruyere gratin
- Wild rice medley
- Roasted sweet potatoes
- Golden raisin couscous



LUNCH BUFFETS

SOUP AND SALAD

\$17.95++

Chicken wild rice soup or chili with toppings and soup du jour

Build your own salad: two kinds of greens (mixed greens and spinach or romaine)

Assorted toppings, (croutons, cucumbers, tomatoes, chopped hard-boiled egg, bacon bits, shredded Parmesan, julienne onions, chopped turkey and ham)

Assorted dressings (French, ranch, balsamic)

Produce of the season salad

Dinner roll with butter

Assorted cookie and bars (may include chocolate chip, oatmeal, snickerdoodle, and/or peanut butter cookies)

TPC TWIN CITIES DELI

(Popular by demand)

\$21.95++

Sliced turkey, ham, roasted beef platter

Assorted sliced cheese (American cheddar and Swiss) display

Lettuce, tomatoes, sliced onion display

Potato salad, pasta salad

Kettle chips

Dollar buns

Assorted cookie bars (may include chocolate chip, oatmeal, snickerdoodle, and/or peanut butter cookies, lemon crumble, brownies, Oreo brownies, and/or berry crumble)

FROM THE GRILL

(Popular by demand)

\$21.95++

1/2 lb. burger, marinated chicken breast, bratwurst or hot dog

BBQ sauce, mustard, ketchup

Lettuce, tomatoes, onions, pickle

Bun

Baby red potato salad with scallions, cheddar cheese, Applewood smoked bacon and buttermilk-chive dressing

Cranberry-almond coleslaw

Kettle chips

Assorted cookies and bars (may include chocolate chip, snickerdoodle, and/or peanut butter cookies, lemon crumble, brownies, Oreo brownies, and/or berry crumble)

LUNCH BUFFETS

THE BBQ \$23.95++

Wedge salad
Cranberry-almond coleslaw
Baked beans
Jalapeño corn bread
St. Louis-style ribs
Smoked brisket
Cheesy potatoes
Corn on the cob
Cherry and apple pies

THE BIG ITALIAN \$22.95++

Caesar salad
Caprese salad
Garlic bread sticks
Herb meatballs, grilled chicken
Penne and linguini pasta
(gluten free pasta available for \$2/guest)
Vegetarian lasagna, roasted vegetables and zesty marinara
Alfredo, marinara and pesto sauce

Add on dessert for \$4/person
Tiramisu, orange scented cannoli, berry panna cotta



CHEF STATION BUFFETS

(\$100 per chef for 2 hours and 1 chef per 35 guests)

PASTA

\$20++

Traditional Caesar salad
Garlic breadsticks
Two pastas, gluten free available upon request
Alfredo, marinara sauce, pesto
Chicken, shrimp, beef
Shaved Parmesan and goat cheese
Onions, carrots, mushrooms, broccoli, garlic, tomatoes, olives, spinach, peppers, artichokes, green peas, zucchini and squash

FAJITA BAR

\$22++

Southwest salad with chipotle ranch dressing
Chicken, shrimp, beef
Lime, Jalapeños, chopped cilantro
Sour cream, shredded cheddar cheese, queso fresco
Flour and tri-colored corn tortilla chips
Onion and red & green pepper mix
Braised black beans
Spanish rice
Refried beans
Pico de Gallo, guacamole and roasted salsa

BOX LUNCHES

GOOD MORNING

\$13++

TPC Twin Cities breakfast sandwich (egg, sausage patty, American cheese in toasted English muffin or croissant) with whole fruit and orange juice

JUST WHAT I NEEDED

\$18.95++

Choice of deli meat (turkey, roasted beef, ham) served with lettuce, tomatoes and your preference of cheese and bread

Whole apple, bag of kettle chips and cookie

THE GOURMET

\$21++

Your choice of chicken Caesar wrap, turkey club wrap, or Italian hoagies
Whole apple, bag of kettle chips, cookie and 10th Tee energy bar

RECEPTION APPETIZERS

RECEPTION HOT APPETIZERS

Bacon-wrapped shrimp with BBQ sauce	\$38/dz
Coconut shrimp served with with apricot marmalade	\$34/dz
Assorted mini quiche	\$23/dz
Assorted mini pizza	\$34/dz
Pork eggroll with Thai chili sauce	\$24/dz
Spanakopita	\$23/dz
Crab cake with saffron aioli	\$35/dz
Baked brie with raspberries	\$23/dz
Florentine stuffed mushrooms	\$23/dz
Chicken or beef satay served with Asian peanut sauce	\$25/dz
Beef wellington	\$36/dz
Divot with béarnaise	\$25/dz
Bacon-wrapped water chestnuts	\$23/dz
Chicken quesadilla served with salsa	\$23/dz
Blackened shrimp topped with hollandaise	\$36/dz
Assorted mini pizza	\$32/dz
Swedish meatballs, lingonberry sauce	\$99/50p - \$190/100p
Beef short-rib quesadilla with roasted poblano aioli	\$32/dz

RECEPTION COLD APPETIZERS

Smoked pork tenderloin topped with cherry tapenade on crostini	\$24/dz
Antipasto skewer	\$22/dz
Curry chicken in profiterole	\$24/dz
Phyllo cups with crab and avocado	\$28/dz
Deviled eggs	\$21/dz
Prosciutto-wrapped melon	\$21/dz
Salmon on pumpernickel toast point with crème fraiche and dill	\$25/dz
Tomato bruschetta on crostini	\$21/dz
Tortilla roll-ups	\$21/dz
Pear gorgonzola crostini with balsamic reduction	\$21/dz
Assorted sushi	\$34/dz
Cajun tuna on wonton with Napa slaw	\$28/dz
Shrimp cocktail shooter, midori, traditional, apricot horseradish	\$36/dz
Panisse (garbanzo bean flour-GF-V) topped with fresca sauce	\$24/dz
Camembert mousse on apple chip with candied pecans and tart cherry jam	\$36/dz

APPETIZER DISPLAYS

(Serves approx. 25 guests)

Three-way salmon display - Consists of poached, cured, smoked served with mini bagel or rye toast and red onion, hard boiled egg, lemon, diced tomatoes

\$165

Imported cheese platter served with assorted crackers

\$190

Domestic cheese platter served with assorted crackers

\$150

Crudité platter served with curry-ranch dipping sauce

\$130

Fresh fruit and berries platter

\$130

Grilled asparagus and raspberry platter topped with balsamic reduction

\$175

Seafood bar - Consists of shrimp cocktail, fresh oysters, and snow crab claws served with cocktail sauce, mignonette, lemon wedges

\$300

Charcuteries platter - Consists of assorted Lyonnaise sausage, paté, aged prosciutto served with toasted crostini, imported olive mix, cornichon and toasted hazelnut

\$275

Artichoke spinach dip with bagel toast

\$150

Roasted garlic hummus served with grilled pita

\$125

Assorted tortilla roll-ups - Consists of chicken Tinga, dill pickles and Swiss and southwest chipotle

\$140

DINNER ENTRÉES

Bread and butter included in all packages.

All entrees will be served with chef's choice of vegetable and potato du jour.

SALAD OPTION

House salad - red onion, cucumber, carrots

Traditional Caesar salad - hearts of romaine, shaved Parmesan, garlic croutons

Harvest vegetable soup (V-GF)

UPGRADES SALAD AND SOUP OPTION

\$2/GUEST

Chicken wild rice soup

French onion soup

Cream of mushroom soup

Classic iceberg wedge salad with bacon, red onion, tomatoes, blue cheese

Greek salad with cucumbers, tomatoes, peppers, red onions, Kalamata olives, and feta cheese, over lettuce greens and served with oregano vinaigrette

Manchego walnut green salad topped with strawberry and berry vinaigrette

Harvest salad with apple, pecans, cranberries, and shaved Parmesan over mixed greens and dressed with maple sherry dressing

Baby kale salad paired with grape tomatoes, garbanzo beans, roasted butternut squash, white balsamic dressing

UPGRADES SIDE OPTIONS

Vegetable (\$2/guest)

Grilled asparagus or citrus steamed

Green top baby carrots

Roasted root vegetables

Tomatoes Provencal

Roasted Brussels sprouts with bacon, onions, or golden raisin sauce

Haricot verts and gold beets

Roasted butternut squash

Starch (\$2/guest)

Saffron risotto

Truffle mashed potatoes

Gruyere gratin potatoes

Minnesota rice pilaf

Roasted sweet potatoes

Golden raisin couscous

Herb-roasted potatoes

Smashed baby red potatoes

Boursin-whipped potatoes

PLATED ENTRÉES

ENTRÉES

6oz beef tenderloin filet served with verjus sauce	\$34
14 oz blackened ribeye with beanaise	\$32
Grilled sliced petit filet with demi-glace	\$32
Grilled sirloin (8oz) with maître d'hotel butter	\$30
Wild mushroom chicken airliner (8oz)	\$26
Chicken Oscar	\$34
Bruschetta chicken breast with balsamic vinaigrette	\$26
Potato-cruste chicken mornay	\$26
Pork tenderloin with Port rosemary jus	\$26
Pork chop (12oz) with chimichurri	\$29
Roasted lamb chop (6oz) with roasted garlic and thyme jus	\$33
Pan-seared seabass with saffron sauce	\$43
Grilled salmon with tropical salsa	\$26
Parmesan-cruste or broiled walleye with white wine butter sauce	\$35

DUO

Beef tenderloin filet (5oz) maître d'hotel butter and potato-cruste chicken breast (4oz)	\$49
Beef tenderloin filet (5oz) maître d'hotel butter and shrimp scampi (3)	\$49
Grilled chicken breast (6oz) and salmon (5oz) served with citrus buerre blanc	\$42
Sliced petit filet demi-glace with lobster tail (5oz)	\$58

VEGETARIAN

Cannelloni: Consists of fresh roasted vegetable and ricotta rolled in pasta sheet, topped with marinara and mozzarella cheese	\$23
Pasta primavera: Consists of linguini topped with assorted roasted vegetables and confit tomatoes	\$19
Vegetarian stir fry with fried rice-celery, carrots, onions, broccoli, and mushrooms	\$20
Grilled vegetable wellington, grilled vegetables wrapped in puff pastry, Boursin cheese, roasted tomato coulis	\$24
Butternut squash ravioli with roasted mushroom ragout	\$23

DINNER BUFFETS

THE GOBBLER

\$24++

TPC Twin Cities house salad with assorted dressings and toppings
Roasted turkey breast with gravy
Mashed potatoes
Vegetable du jour
Cranberries
Chef's choice assorted dessert

QUICK FILL

\$25++

Crudité platter with ranch dip
Chicken wing with assorted sauce
Caramelized onion and cheddar cheese beef slider
Cajun tater tots
Mac and cheese gratin
Assorted cookie bar

ITALIAN BUFFET

\$28++

Classic Caesar salad
Penne pasta
Linguine
Marinated and grilled julienne cut chicken
Italian herb meatballs
Marinara sauce
Alfredo sauce
Fresh Parmesan cheese
Vegetarian lasagna, roasted vegetables and zesty marinara
Garlic breadsticks
Crème brulee

MINNESOTAN CLASSIC

\$37++

Greens with apples, walnuts, maple dressing
Tait Grandma potato salad
Grilled chicken with wild mushroom sauce
Herb-panko crusted walleye served with citrus cream sauce
Mashed potatoes
Wild rice pilaf
Green bean casserole
Assorted cheesecake and pie
Cranberry-almond coleslaw

DINNER BUFFETS

SOUTHWEST BBQ

\$35++

Pasta salad
Pulled pork slider
Smoked ribs
Mesquite chicken breast
Jalapeño cornbread
Roasted ranch potatoes
Baked beans
Honey-glazed carrots
Grilled pineapple topped with fresh cilantro
Cherry and apple pies

THE DUO

\$42++

House salad with assorted dressings
Asparagus and berries with shaved manchego, drizzled balsamic
Roasted baby red potatoes
Garlic and cheddar mac and cheese gratin
Maple-acorn squash
Lemon piccata chicken
Carved beef manhattan
Strawberry shortcake
Berry panna cotta
Tiramisu



SNACKS AND BREAKS

CINEMA BREAK

\$8.50++

Assorted popcorn (plain, caramel and cheeses)
Assorted candy bar, tortillas with grilled chili-cheese sauce
Whole fruit

GOURMET COFFEE BREAKS

\$6.25++

House blend coffee served with whipped cream, flavored syrups, chocolate shavings, crushed peppermint, marshmallows and caramel sauce

ARNOLD PALMER

\$7.00++

Build your own Arnold Palmer: served with finger sandwiches including pimento and egg salad, and salty nuts

TEA PARTY BREAK

\$6.00++

Teas with assortment of tea sandwiches (cucumber cream cheese, smoked salmon and capers, curry chicken salad)

A-BOOST BREAK

\$7.00++

Energy drinks with protein bar, banana and apple and chocolate chip cookies

SWEET TOOTH BREAKS

\$6.50++

Assorted mini pastries and truffles



SNACKS AND BREAKS

BREAKS A LA CARTE

Assorted cookies (chocolate chip, oatmeal, snickerdoodle and peanut butter)	\$3.25 per person
Assorted bars (lemon crumble, brownie, Oreo brownie, berry crumble)	\$3.25 per person
Chips and assorted salsa	\$3 per person
Soft pretzel sticks served with cheese sauce	\$4 per person
Kettle chips with Boursin dip	\$2.75 per person
Assorted snack mixes	\$2.50 per person
Assorted bagels with cream cheese	\$3.25 per person
Whole fruit	\$2 per person
Assorted granola bars, chips, and candy bar	\$3 per person

PM STATIONS

*(pricing only available
at 9pm or later)*

Pizza (pepperoni or cheese)	\$17
Meat and cheese tray with dollar buns and condiments (serves 50)	\$125
Late night chicken wings (100 pieces)	\$140
TPC Twin Cities snack mix (6lbs)	\$65
Three large bowls of assorted chips & dip	\$65
Homemade cookies and bars (50 pieces)	\$75
Mini cheeseburgers and tater tots (serves 50)	\$250
Wing bar with seasoned wings and three sauces (serves 50)	\$250
Grilled cheese and tomato soup sippers (serves 50)	\$150
Mini tacos with seasoned cream (100 pieces)	\$125
Popcorn machine with popcorn bags (serves 100-150)	\$275
Potato Bar: serves 50 people Baked potatoes, chopped bacon, sour cream, scallions, cheddar cheese, petite broccoli florets, butter, caramelized onions	\$200 or \$4 per person
Nacho Bar: serves 50 people Tortilla chips, white cheese sauce, salsa, sour cream, olives, jalapeño, chopped cilantro, black beans, lettuce, pico de gallo, guacamole (additional \$2/person)	\$250 or \$5 per person
Mini BBQ pulled pork sliders with tart cherry coleslaw (serves 50)	\$275

CHEF'S SIGNATURE DESSERT ALTERNATIVES

Chocolate Dipped Strawberries

Seasonal stem-on strawberries dipped in white and dark Belgian chocolate

\$125 for 50 pieces / \$240 for 100 pieces

Mini Cheesecakes and Petit Fours

\$200 for 50 pieces / \$395 for 100 pieces

Candy Buffet

10 assorted jars of candy with mini white Chinese favor boxes

\$400 serves roughly 125

Candy Jar Rental

Includes set up, decorated table, unlimited jars, scoops and tongs.

*Damage fee of \$15 per jar if damage occurs.

\$70.00 (you provide the candy)

Cheesecake with choice of Berries or Caramel

\$6 per person

Strawberry Shortcake

\$6 per person

GF Flourless Chocolate Torte with Crème Anglaise

\$6 per person

Chocolate Lava Cake

\$6 per person

GF Salted Caramel Cheesecake

\$6 per person

Berry Trifle

\$6 per person

Tiramisu

\$6 per person

Carrot Cake

\$6 per person

GF Crème Brulee

\$7 per person

CONTACT US:

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