Memorial Menu

Plated

Entrees

Prime Rib of Beef Eggplant Parmesan Stuffed Salmon Boat Stuffed Pork Chop cichoke Chicken Breast (not availab

Spinach Artichoke Chicken Breast (not available as a dual entrée)

Side Dishes
Baked Sweet Potato
Baked Potato
Rice Pilaf
Vegetable Medley
Fresh Broccoli

<u>Salad</u> Tossed Garden Salad with Dressing Caesar Salad

> <u>Dessert</u> Snickers Pie New York Style Cheese cake Chef's Dessert Table

The per plate charge for one Entrée, Two sides, Salads, Dinner rolls, and Dessert is \$34.95.

Two Entrees on one plate \$35.95

Additional choices will be \$40.95

Beverage choices with the meal are water, coffee, or hot tea.

Prices are subject to 18% service charge and 5.5% tax.

Carvers Café Banquet Menu

Monumental Menu

Plated

Carvers Café Banquet Menu Monumental Menu

Entrees

Prime Rib of Buffalo Macadamia Nut Encrusted Chicken Wild Alaskan Sockeye Salmon Filet Beef Medallions Chicken Persil lade (not available as a dual entrée) Chicken Marsala Eggplant Parmesan

> <u>Side Dishes</u> Baked potato Wild Rice Blend Fresh Oven Roasted Potatoes Fresh Asparagus

> > Salad

Tossed Garden Salad with Dressing Spinach salad with strawberries and Raspberry Vinaigrette Broccoli Salad

Dessert

Tuxedo Cheesecake Bananas Foster Cheesecake Chef's Dessert Table

The per plate charge for one Entrée, Two sides, Salads, Dinner rolls, and Dessert is \$39.95.

Two Entrees on one plate \$40.95

Additional Choices \$45.95

Beverage choices with the meal are water, coffee, or hot tea.

Prices are subject to 18% service charge and 5.5% tax.

Carvers Café Banquet Menu

A Culinary Adventure in South Dakota Sustainability

Hors d oeuvres

Cowboy Caviar Buffalo bratwurst skewers Selection of South Dakota Cheeses

Salad

Organic Spring Green with Candied Walnuts Served with a Black Hill Honey Vinaigrette

Entrée

Buffalo Prime Rib And Wild Caught Walleye Medley of Root Vegetables Sustainably Grown Green Beans

Dessert

Sustainable Brownie with Thomas Jefferson Vanilla Ice Cream

The per plate charge for one Entrée, Two sides, Salads, Dinner rolls, and Dessert is \$47.95.

Prices are subject to 18% service charge and 5.5% tax.

Carvers Menu

Buffet

Entrees
Catch of the Day
Pork Chop with Gravy
Roast Chicken
Vegetarian Lasagna
New England Pot Roast

Side Dishes
Rice Pilaf
Rice Pilaf
Baked Potato
Oven Roasted Potatoes
Bowtie Pasta with Marinara
Mashed Potatoes
Green Beans
California Blend Vegetables
Peas with Pearl Onions
Vegetable Medley

<u>All Dinners Include:</u> Pre-Plated Garden Salad Water, Coffee, and Hot Tea Chef's Dessert Table

Choice of two Entrees with three Side Dishes, \$25.95 per person Choice of three Entrees with four Side Dishes, \$29.95 per person Prices are subject to 18% service Charge and 5.5% tax.

<u>Sculptor's Menu</u> Buffet

Entrees Eggplant Parmesan Stuffed Pork Chop Lemon Pepper Chicken Breast Orange Cranberry Glazed Chicken Breast Beef Stroganoff Stuffed Salmon Carved Roasted Ham Buffalo Stew Prime Rib of Beef

> <u>Side Dishes</u> Baked Potato Oven Roasted Rice Pilaf **Buttered** Noodles Au Gratin Potatoes Green Beans Candied Yams California Blend Vegetables Peas with Pearl Onions Vegetable Medley

All Dinners Include: Pre-Plated Garden Salad Water, Coffee, and Hot Tea Chef's Dessert Table

Choice of two Entrees with three Side Dishes, \$29.95 per person Choice of three Entrees with four Side Dishes, \$33.95 per person Prices are subject to 18% service Charge and 5.5% tax.

Presidential Menu

Buffet

Entrees

Vegetarian Wellington Macadamia Nut Encrusted Chicken Baked Salmon Filet Parmesan Encrusted Trout Chicken Marsala Prime Rib of Buffalo

Side Dishes
Wild Rice Pilaf
Oven Roasted Potatoes
Green Beans Almandine
California Blend Vegetables
Peas with Pearl Onions
Vegetable Medley

All Dinners Include: Pre-Plated Garden Salad Water, Coffee, and Hot Tea Chef's Dessert Table

Choice of two Entrees with three Side Dishes, \$34.95 per person Choice of three Entrees with four Side Dishes, \$38.95 per person Prices are subject to 18% service Charge and 5.5% tax.

Carvers Café Banquet Menu Hors d Oeuvres by Display

Assorted Imported and Premium, Cheese and Meats \$175.00 per Display

South Dakota Cheese and Meat with crackers \$175.00 per display

Baked Brie with Rusks Approximately 50 Guest per Display \$75.00 per display

Cold Smoked Salmon with Rusks \$90.00 per Display

Crudités Fresh Vegetables with Di \$95.00 per Display

Cheese Display Assorted Domestic Cheese Served with a variety of Crackers \$90.00 per Display

> Marinated Asparagus \$90.00 per Display

Seasonal Fruit Display \$125.00 per Display

Chip Bowls Ripple Potato Chips with Dip or Tortilla Chips with Salsa \$20.00 per 50 Guests

> Cowboy Caviar with Tortilla Chips (Blend of calico beans with fresh vegetables) Approximately 50 Guests per Display \$75.00

> > Baby Cheesecakes
> > Per 50 Guests
> > \$100.00
> > Brownie Bites
> > Per 50 Guests
> > \$50.00

Carvers Café Banquet Menu Hot Hors d'oeuvres

Mini Beef and Bean Burritos
Mini Chicken Cordon Bleu
Mini Taco (100 pieces)

Meatballs (Swedish, Barbeque or Sweet and Sour)
Pork and Vegetable Egg Rolls
Cheese Stuffed Jalapeno Poppers
Pork Wontons
Breaded Green Beans with Ranch Dip
Above is \$60.00 per 50 pieces

Pot stickers
Southwest Chicken Twists
Chicken Wings (Buffalo or Barbeque)
Black Bean Quesadilla
Spinach and Artichoke Rangoon
Buffalo Bratwurst Skewers
Above is \$75.00 per 50 pieces

Buffalo Meatballs (Swedish, Barbeque or Sweet and Sour)
Chicken Satay
Asparagus wrapped in Philo Dough
Beef Skewers
Above is \$110.00 per 50 pieces

Prices are all subject to 18% service charge and 5.5% tax.

Carvers Café Banquet Menu Bar Selections

Hosted and Cash Bar Prices

Premium Well	\$5.00
Call	\$6.00
Cordials	<i>\$6.50</i>
Domestic Beer	\$4.00
Import or Specialty Beer	\$5.00
House Red, White and Blush Wines by the glass	\$5.00
Soft Drinks (Coke Brand)	\$2.00
Bottled Water	\$2.00

No blended or Ice Cream Drinks available.

Carvers Café Features Premium well brand such as Smirnoff Vodka, J and B Scotch, and Jack Daniels Bourbon to name a few.

Wine is available by the bottle, Please work with our Catering Manager for Selections and Prices.

Thank You