



MINNESOTA MASONIC
HERITAGE
CENTER

Catering Menu

Thank you for your interest in the Masonic Heritage Center for your catering needs. All catering events must meet the required \$50 minimum.

If you are interested in a menu item but you are not seeing it on our menu, please contact the Catering Coordinator for assistance. The Masonic Heritage Center Catering is more than willing to accommodate any special requests if possible and within reason.

For more information, please contact:

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Menu items and pricing are subject to change. To confirm your catering request, a signed catering agreement is required. **Taxes and a **standard 15% service charge** will be added to all final bills.**

Beverages

Canned Pop - \$1.25 per person

Available Options: Coke, Diet Coke, Sprite,
Mountain Dew, Diet Mountain Dew,
Dr. Pepper, Diet Dr. Pepper

Charged on Consumption

Bottled Water - \$1.25 per person

Charged on Consumption

LaCroix Water - \$1.25 per person

Available Options: Berry, Lemon, Lime, Orange

Charged on Consumption

Freshly Brewed Caribou Coffee - \$15 per gallon

Hot Apple Cider - \$12 per gallon

Raspberry Sherbet Punch - \$20 per gallon

Lemonade - \$14 per gallon

Available in Pink or Yellow

Orange Juice - \$12 per gallon

Hot Tea - \$8 per gallon

Assorted variety available.

Iced Tea - \$15 per gallon

Unsweetened. Served with Lemon Wedges.

Hot Chocolate - \$8 per gallon

16 packets of Hot Cocoa Mix per gallon of hot water.

Breakfast

All Breakfasts include Caribou Coffee, Seasonal Fresh Fruit, and Orange Juice.

Continental Breakfast Bar

Individual yogurts with granola, Danish, Donuts, or Muffins.
\$8 per person

Hot and Hearty Breakfast Bar

Choice of Scrambled Eggs or Cheesy Scrambled Eggs, Sausage or Bacon, and Breakfast Potatoes, Cheesy Potatoes, or Creamy Hashbrowns.
\$11 per person

Deluxe Hot and Hearty Breakfast Bar

Choice of French Toast Bake, Breakfast Bread Pudding with Vanilla Custard Sauce (available in Blueberry Cream Cheese or Apple Raisin) or Biscuits and Sausage Gravy. Includes a choice of Scrambled Eggs or Cheesy Scrambled Eggs, Sausage or Bacon, and Breakfast Potatoes, Cheesy Potatoes, or Creamy Hashbrowns.
\$14 per person

Ala Cart Breakfast

Assorted Mini Danishes - \$14 per dozen

Baked Muffins - \$12 per dozen

Donuts - \$14 per dozen

Individual Yogurts w/ Granola - \$2.50 per person

Seasonal Fresh Fruit - \$4 per person

Freshly Brewed Caribou Coffee - \$15 per gallon

Orange Juice - \$12 per gallon

Lunch

Includes coffee & water station.

Sandwich Buffet: Build your own croissant sandwich. Choice of two meats: ham, turkey or roast beef. Includes a cheese, lettuce, and tomato tray with condiments and a choice of two sides (full selection of side options listed below).

\$12 per person

Hot Sandwich Buffet: Choice of BBQ beef, pork or chicken, or Sloppy Joes. Choice of Kaiser, onion poppy seed, or traditional hamburger buns. Served with cheese and pickle tray and choice of two sides (full selection of side options listed below).

\$13 per person

Burger and Dog Buffet: Build your own burger and hot dog or brat station. Hamburger station comes with cheese, lettuce, tomato, onion, and pickle tray. Hot dogs served with condiments and relish and brats served with condiments and sauerkraut.

Choice of two sides (full selection of side options listed below).

\$14 per person

Build Your Own Salad Bar: Start with fresh spinach, mixed greens, or iceberg lettuce.

Includes baked chicken breast, julienne ham and turkey, broccoli, green and red peppers, cucumbers, shredded carrots, pea pods, sliced mushrooms, tomatoes, sliced red onions, olives, bacon bits, shredded cheddar cheese, feta cheese, sliced almonds, sun flower seeds, and raisins.

Served with assorted dressings and a warm garlic breadstick.

\$14 per person

Taco Salad Bar: Beef or chicken, shredded lettuce, diced tomatoes, shredded cheese, jalapenos, black olives, green onions, salsa, and sour cream built in a tortilla shell bowl.

Served with Spanish rice and your choice of black or refried beans.

\$14 per person

Pasta Bar: Two different kinds of noodles, marinara meat sauce, marinara sauce, Alfredo sauce, baked chicken breast, warm garlic bread stick and side Caesar salad.

\$16 per person

Side Options: Caprese tortellini pasta, Italian pasta salad, house salad, Caesar salad, baked beans, coleslaw, potato salad, assorted chips, seasonal fresh fruit, veggie tray.

Soup options: Tomato Basil, Beef Pot Roast with Vegetables,

Broccoli Cheese, Chicken Wild Rice.

Dinner

Served on upscale disposable. Please select from options below.
Includes coffee station and water service.

Tier 1 Buffet - \$16 per person

Select one entrée, one starch, one vegetable and one dessert.
Add on a Dinner Roll or Garlic Breadstick for an additional \$.25 per person
*Additional Charge for extra sides or entrees

Tier 2 Buffet - \$24 per person

Select two entrees, two starches, two vegetables and two desserts.
Add on a Dinner Roll or Garlic Breadstick for an additional \$.25 per person
*Additional Charge for extra sides or entrée

Entrée Selections

Baked Honey Garlic Chicken, Creamy Chicken Breast, Champagne Chicken,
Chicken Wild Rice Casserole, Rotisserie Chicken, Chicken Alfredo Bake,
Spaghetti with Meat Sauce, Butternut Squash Ravioli with Sage Cream Sauce, Lasagna,
Stuffed Pork Loin, Roast Beef, Tator Tot Hot Dish, Reuben Casserole

Starch Selections

Roasted Red Potatoes, Garlic Smashed Potatoes, Mashed Potatoes,
Cheesy Potatoes, Creamy Hashbrowns, Roadside Potatoes,
Au Gratin Potatoes, Scalloped Potatoes, Rice Pilaf, Wild Rice Blend

Vegetable Selections

Seasonal Roasted Vegetables, Roasted Asparagus, Green Bean Almondine,
Lemon Dill Carrots, Glazed Carrots,
Vegetable Medley, Broccoli, Buttered Corn

Dessert Selections

Seasonal Pie, Chocolate Cheesecake, Salted Caramel Cheesecake, Raspberry Swirl Cheesecake,
Chocolate Bundt Cake, Layered Carrot Cake, Lemon Layer Cake, Red Velvet Layer Cake

Salad Starter or Side Soup - \$2.50 per person

Salad options: Winter Salad, House Salad, Caesar Salad.
Soup options: Tomato Basil, Beef Pot Roast with Vegetables,
Broccoli Cheese, Chicken Wild Rice

Sweets & Treats

Ice Cream Sundae Bar - \$2.50 per person

Vanilla Ice Cream with your choice of three toppings.
Choose from Chocolate Sauce, Hot Fudge, Caramel Sauce,
Strawberry Sauce, Whipped Cream or Cherries

Small Cookies - \$6 per dozen

Available Flavors: Chocolate Chip, M&M, Snickerdoodle, Sugar,
Peanut Butter, Oatmeal Raisin, Assorted

Large Cookies - \$2 each

Available Flavors: Chocolate Chip, Reese's Pieces, M&M,
Snickerdoodle, White Chocolate Macadamia
Charged on Consumption

Dessert Bars - \$15 per dozen

Pie - \$2 per person

Available in a variety of flavors.

Cake - \$3 per person

Available in a variety of flavors.

Cheesecake - \$4 per person

Available in a variety of flavors.

Decorated Half Sheet Cake - \$45 each

48 pieces

Choices: Chocolate or Vanilla Cake,
Chocolate Mousse or Vanilla Cheesecake Mousse,
and Chocolate or Vanilla Buttercream Frosting.

Apple Crisp - \$2.50 per person

Add Vanilla Ice Cream \$1 per person.

Party Trays

Minimum of 10 servings per item.

Chips and Dip - \$4 per person

Choices include:

Spinach Artichoke Dip with Pita Chips,
Potato Chips with French Onion Dip,
Chips with Salsa. Add guacamole \$1.50 per person.

Vegetables and Dip - \$4 per person

Garden Vegetable Tray with Ranch Dip.

Greek Vegetable Tray with Hummus - \$5.50 per person

Vegetables with Kalamata Olives, Hummus, Ranch Dip,
Tzatziki Cucumber Sauce, and Pita Triangles.

Cheese and Crackers - \$3 per person

Cheese and Crackers with Meats - \$5 per person

Seasonal Fruit Tray - \$4 per person

Colossal Shrimp Cocktail - \$6 per person

Approximately 3 colossal size shrimp per person.

Honey Smoked Salmon Tray - \$6 per person

Served with Crackers, Capers, and Fresh Lemon Wedges.
Approximately 3oz per person.

Bruschetta Tray - \$3 per person

Served on Crostini. 1 piece per person.

Hot Hors D'Oeuvres

Minimum of 10 servings per item.

Sweet & Sassy Phyllo Bites - \$4 per person

3 pieces per person

Raspberry Brie Phyllo - \$3 per person

2 pieces per person

Asparagus & Asiago Phyllo - \$3 per person

2 pieces per person

Bacon Wrapped Scallops - \$5 per person

2 pieces per person

Egg Rolls - \$3 per person

1 egg roll per person

Available in Pork, Vegetable, or Chicken.

Pigs in a Blanket - \$4 per person

3 pieces per person

Mini Quiche - \$4 per person

3 pieces per person

BBQ Cocktail Smokies - \$4 per person

5 pieces per person

Meatballs - \$4 per person

5 pieces per person

Available in BBQ, Marinara, or Sweet Chili.

Chicken Drumsticks - \$5 per person

3 pieces per person

Skewered Bacon Wrapped Smokies - \$6 per person

Each skewer contains 5 Smokies wrapped in bacon.

1 skewer per person

Dishware &

Upscale Disposable - \$2 per place setting

Includes silver fork, knife & spoon, black coffee cup, clear water cup, clear salad plate, black dinner plate, black dessert plate and white paper napkins.

China Service - \$3.50 per place setting

Includes fork, knife & spoon, coffee cup & saucer, water goblet, clear salad plate, dinner plate, dessert plate and Cloth Napkin (see available colors below).

Wine Glass - \$1 per place setting

Champagne Flute - \$1 per place setting

Steak Knife - \$.25 per place setting

Linens

Short Linens - \$1 per linen

Only available in white.

Floor Length Linens - \$5 per linen

Available in black, white, or ivory.

Cloth Napkins - \$.50 per place setting

Available in maroon, red, burnt orange, golden yellow, hunter green, light blue, navy blue, plum purple, light pink, white, black, ivory, tan, and brown. Please ask if you would like to see sample of the napkin colors to insure napkin is the correct color you are expecting.

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