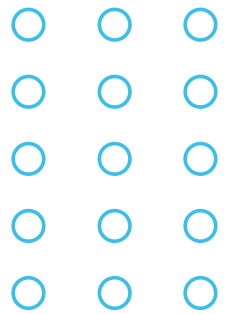




MINNESOTA MASONIC
HERITAGE
CENTER

Catering Menu











MINNESOTA MASONIC HERITAGE CENTER

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:
Kelsey Hiemenz - Operations Manager
952-948-6501

Kelsey.Hiemenz@mnmasonic.org

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|---|----------------------|--------------------------|--------------------------|--------------------------|
|  | Free Wi-Fi | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  | Ample Parking | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  | ADA-compliant spaces | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
|  | Non-Profit Rates | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**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
Charger on Consumption

Bottled Water - \$1.25 per person

Charger on Consumption

LaCroix Water - \$1.25 per person

Assorted Flavors

Charger on Consumption

Fresh Brewed Caribou Coffee - \$18 per gallon

(Regular, decaf, or both) Served with Creamer and Sugar Packets

Lemonade - \$10 per 2 gallons

Available in Pink or Yellow

Sherbert Punch - \$25 per 2 gallons

Assorted flavors based on availability

Orange Juice - \$14 per gallon

Hot Tea - \$8 per gallon

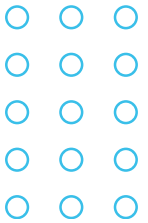
Assorted variety available

Iced Tea - \$18 per gallon

Unsweetened. Served with Lemon Wedges and Sugar Packets

Breakfast

All Breakfasts include Caribou Coffee
and Seasonal Fresh Fruit
(12 person minimum for all Breakfasts)



Continental Breakfast Bar

Individual Yogurts with Granola, Danish, Donuts, or Muffins
\$10 per person

Hot and Hearty Breakfast Bar

Choice of Scrambled Eggs or Cheesy Scrambled Eggs, Sausage or
Bacon, and Breakfast Potatoes or Creamy Hashbrowns
\$12 per person

Deluxe Hot and Hearty Breakfast Bar

Choice of French Toast Bake, Breakfast Bread Pudding with Vanilla
Custard Sauce (Blueberry Cream Cheese) or Biscuits and Sausage
Gravy. Includes a choice of Scrambled Eggs or Cheesy Scrambled
Eggs, Sausage or Bacon, and Breakfast Potatoes or Cheesy
Hashbrowns
\$16 per person

Assorted Mini Danishes - \$14 per dozen

Baked Muffins - \$15 per dozen

Donuts - \$18 per dozen

Individual Yogurts with Granola - \$2.50 per person

Seasonal Fresh Fruit - \$4 per person

Fresh Brewed Caribou Coffee - \$18 per gallon

Orange Juice - \$14 per gallon

Lunch

Include Caribou Coffee and Water Station
(12 person minimum on lunches, unless specified)

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)
\$14 per person (6 person minimum)

Hot Sandwich Buffet: Choice of BBQ beef, pork, or chicken. Served with cheese and pickle tray and choice of two sides (full selection of side options listed below).
\$16 per person

Burger and Brat Buffet: Burger and Beer Brat. Hamburger comes with cheese, lettuce, tomato, onion, and pickle tray. Brats served with condiments and sauerkraut. Choice of two sides (full selection of side options listed below).
\$17 per person

Build Your Own Salad Bar: Start with fresh spinach, mixed greens, or romaine lettuce. Includes baked chicken breast, julienne ham and turkey, broccoli, green and red peppers, cucumbers, shredded carrots, pea pods, tomatoes, olives, bacon bits, shredded cheddar cheese, feta cheese, sliced almonds, sunflower seeds, and Craisins. Served with assorted dressings and a warm garlic breadstick.
\$17 per person

Taco Salad Bar: Beef or chicken, shredded lettuce, diced tomatoes, shredded cheese, jalapenos, black olives, salsa, and sour cream. Served with tortilla chips, Doritos, Spanish rice and your choice of black or refried beans.
\$15 per person

Add Nacho Cheese - \$1.50 per person and Guacamole - \$1 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.
Soup options: Tomato Basil, Beef Barley, Broccoli Cheese, Chicken Wild Rice.

Served on upscale disposable.
Please select from options below.
Includes Caribou Coffee and Water Service.

Dinner

Tier 1 Buffet (15 person minimum) - \$18 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 entrées.

Tier 2 Buffet (50 person minimum) - \$30 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, Salmon (Honey Garlic or Teriyaki), Chicken Alfredo Bake, Baked Ziti, Lasagna, Cajun Chicken Pasta, Chicken Pesto Pasta, 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, Butternut Squash Ravioli sage cream sauce, Buttered Noodles

Vegetable Selections

Seasonal Roasted Vegetables, Roasted Asparagus, Green Bean Almondine, Glazed Carrots, Broccoli, Buttered Corn

Dessert Selections

Seasonal Pie, Mint Pie, Cheesecake, Lemon Layer Cake, Ultimate Chocolate Cake, Layered Carrot Cake, or Chef's Choice

Salad Starter or Side Soup - \$2.50 per person

Salad options: Winter Salad, House Salad, Caesar Salad. Soup options: Tomato Basil, Beef Barley, Broccoli Cheese, Chicken Wild Rice



Sweets & Treats

Ice Cream Sundae Bar - \$3 per person

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

Small Cookies - \$6 per dozen

Assorted Flavors

Dessert Bars - \$15 per dozen

Assorted Flavors

Pie - \$3 per person

Available in a variety of flavors

Cake - \$4 per person

Available in a variety of flavors

Cheesecake - \$5 per person

Available in a variety of flavors

Kelsey's Famous Made with Love Cupcakes (1 dozen minimum) - \$24 per dozen

Available in a variety of flavors and colors.
Topped with Vanilla Buttercream.
\$1 extra per cupcake for frosted flowers.

Apple Crisp - \$3 per person

Add Vanilla Ice Cream \$1 per person

Ala Mode - \$1 per person

Add a scoop of ice cream to any dessert



Party Trays

Minimum of 10
servings per item

Chips and Dip - Choices include:

Chips with Salsa - \$2 per person

Add guacamole - \$1.50 per person.

Potato Chips with French Onion Dip - \$3 per person

Cowboy Caviar with Fritos - \$4 per person

Spinach Artichoke Dip with Hawaiian Bread - \$5 per person

Vegetables and Dip - \$4 per person

Garden Vegetable Tray with Ranch Dip.

Greek Vegetable Tray with Hummus - \$7 per person

Vegetables with Kalamata Olives, Hummus, Ranch Dip, Tzatziki

Cucumber Sauce, and Pita Chips.

Cheese and Crackers - \$2 per person

Cheese and Crackers with Meats - \$4 per person

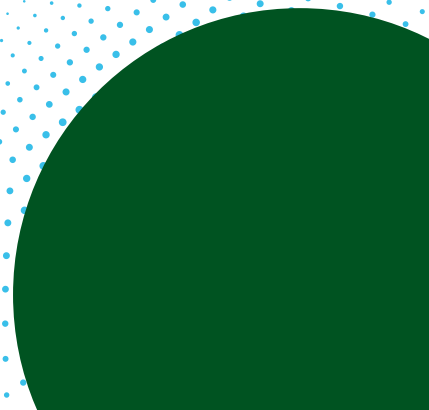
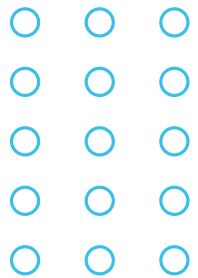
Seasonal Fruit Tray - \$4 per person

Honey Smoked Salmon Tray - \$8 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

Hot Spinach and Artichoke Dip - \$5 per person

Served with Crackers

Pretzel Bites - \$4 per person

Served with Cheese Sauce

Phyllo Bites - \$4 per person

3 pieces per person.

Egg Rolls - \$3 per person

1 Egg Roll per person

Pigs in a Blanket - \$3 per person

3 pieces per person

Mini Quiche - \$3 per person

Assorted Flavors

3 pieces per person

BBQ Cocktail Smokies - \$3 per person

5 pieces per person

Meatballs - \$3 per person

5 pieces per person

Available in BBQ or Sweet Chili

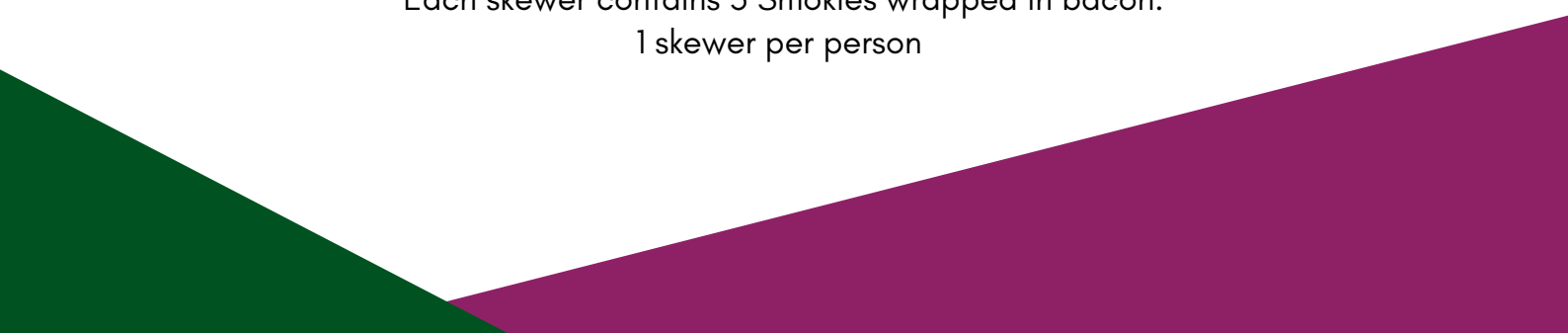
Chicken Drumsticks - \$5 per person

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, and spoon, coffee cup & saucer, water goblet, clear salad plate, dinner plate, dessert plate, and cloth napkin.

Wine Glass - \$1 per place setting

Champagne Flute - \$1 per place setting

Steak Knife - \$.25 per place setting



Linens

Short Linens - \$2 per linen


Only available in white

Floor Length Linens - \$10 per linen

Available in black, white, or ivory

Cloth Napkins - \$.50 per place setting

Ask for variety of colors available



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Bloomington, MN 55437
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