



WINE + SPIRITS + FOOD

www.MinhasKitchen.com

# Events and Wedding Dinners

## Gold Package

**SINGLE PLATE** \$21 per person

**DUET PLATE** \$23 per person

**BUFFET** \$23 per person two entrées  
\$25 per person three entrées

### ENTRÉES

- Butter Roasted French Chicken Breast
- Spinach and Mozzarella Pork Loin Roulade with a Mushroom Buerre Blanc
- Veg** Wild Mushroom Ravioli with Bourbon Cream Sauce
- Veg Gf** Pan Seared Vegetable Stir-fry
- Deep Fried Walleye and chips tartar and sweet sriricha soy dipping sauce
- Minhas Macaroni & Cheese

**Veg** Veg. **Gf** Gluten free

## Platinum Package

**SINGLE PLATE** \$24 per person

**DUET PLATE** \$26 per person

**BUFFET** \$24 per person two entrée  
\$26 per person three entrée

### ENTREES

- Gf** Butter Roasted NY Strip with a Horseradish Cream
- Gf** Bone---in Duck Confit
- Veg** Pesto Pasta
- Pecan Encrusted Whitefish with a Balsamic Honey Butter
- Gf** NY Strip medallions and Broiled Shrimp with a Roulade and Mushroom Demi
- Gf** NY Strip Skewers with Broiled Shrimp and Fresh Vegetables

**Veg** Veg. **Gf** Gluten free

For more enquiries call us on(608) 328-5555 or [Catering@MinhasKitchen.com](mailto:Catering@MinhasKitchen.com)



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## Diamond Package

**SINGLE PLATE** \$29 per person

**DUET PLATE** \$32 per person

**BUFFET** \$30 per person two entrées  
\$32 per person three entrées

### ENTRÉES

- Veg** NY Steak with Roasted Garlic Compound Butter
- Braised Beef Short Rib with a Veal Demi-Glace
- Gf** Pesto Baked Tomato Salmon Chardonnay
- Pheasant Breast Tempura with Hero Sauce
- Veg** Tomato Vodka Cream Portabella Pasta served with Fried Onion Rings and crostini

**\*Looking for something different for your event?**

Our Chef is happy to work with you to create the perfect menu for you event.

### DINNER SIDES

- Cheddar Mashed Potatoes
- Baby Red Potatoes
- Texas Fried Potatoes
- Red Pepper Cheddar Risotto
- Blue Cheese Risotto
- White Rice
- Green Beans
- Honey Glazed Carrots
- Steamed Broccoli
- Peppers and Onions
- Coleslaw
- Bacon Pesto Ranch Pasta

### SALADS

- House** (mixed greens, hardboiled eggs, Cherry tomatoes, Carrots and honey tomato vinaigrette)
- Cranberry Ranch** (Candied pecans, Cranberries, Rainbow carrot spears, Garlic ranch dressing)

### KIDS MEAL

\$9

(served with French Fries)

- Chicken Strips
- Grilled Cheese
- Burger
- Buttered Noodles
- Mac and Cheese

### DESSERT PLATTERS

- Fudge Brownie (50 pcs) \$80
- Vanilla Pudding Cake (35 pcs) \$50
- Assorted Cookies (50 pcs) \$65
- Chocolate Peanut butter Cake (35 pcs) \$50
- Rumchata Cheesecake (35 pcs) \$50

**Veg** Veg. **Gf** Gluten free

\* If minimums are not met, there will be a \$500 bar set up and staffing fee added to the final bill.