MINNESOTA DISCOVERY CENTER

MENU

EVENTS | CORPORATE MEETINGS | CATERING







MAKE YOUR NEXT EVENT A HISTROICAL AFFAIR

- Corporate Meetings and Trainings
- Family Reunions
- Holiday Parties
- Baby Showers
- Birthday Parties
- Catering On and Off-Site



AT YOUR SERVICE

From the moment you decide to have your event or meeting with us, our team will guide you through every step of the process. No matter the size of your event or meeting, our team will provide you with the same customer service you have come to expect from the Minnesota Discovery Center.

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Breakfast

MINNESOTA DISCOVERY CENTER | CHISHOLM, MINNESOTA

Buffet Style Breakfast

Continental Breakfast

Muffins or scones, fresh fruit, and juice | 8.95

Hot Stop

Bacon or sausage, breakfast potatoes or cheesy hash browns, assorted bagels with cream cheese, and fluffy scrambled eggs | 12.95

Add on:

- Biscuits and gravy or French toast w/syrup | 2
- Sliced fruit | 2
- Substitute ham | 1
- *Donuts* | 1.5
- Whole fruit | 1

Breakfast Sandwich

Croissants or English muffins, fried egg, bacon or sausage, American cheese | 8.95

Add on:

- Breakfast potatoes | 3
- Sliced fruit | 2
- Whole fruit | 1

Quiche

Spinach and cheese or meat and cheese, breakfast potatoes, and fresh sliced fruit | 12.95

Yogurt and Granola Parfait

With muffin, scone, or bagel with cream cheese | 8.95





Buffet Style Lunch

Pasta Bar

Penne Pasta with choice of tangy meat sauce, meatballs and marinara, or Chicken Parmesan or Meat Lasagna with sausage or beef, served with fresh parmesan, bread sticks, and choice of Ceasar salad or Rustic salad | 16

Mac and Cheese Bar

Penne pasta mixed with our own special blended cheese sauce, served with an assortment of toppings and sauces | 16

Add-on protein:

-Chicken, pork or meatballs | 2

Taco Bar

Soft or hard shells, Spanish rice, refried beans, and your choice of spicy ground beef, buffalo chicken or shredded chicken. Served with lettuce, Pico de Gallo, taco sauce, sour cream, black olives, shredded cheese, cilantro, onions, and chips and salsa | 17.95

-Additional protein | 2

1/2 lb. Burger Bar

Cooked medium well with your choice of ground beef, Bison, wild rice burger, or 6 oz. grilled chicken on a brioche bun. Served with an assorted cheese and vegetable platter and kettle chips | 17.95

Sandwich Bar

Served with trays of assorted meats and cheeses, croissants, a vegetable garnish tray, chips, Rustic salad or Ceasar salad, and choice of wild rice or tomato basil soup | 17.95

Lunch Boxes ~ Individually Wrapped

Any combination of roast beef, turkey or ham with swiss, cheddar, pepper jack, provolone or American cheese served on a fresh croissant with lettuce, sliced tomato, and red onion.

Served with house pasta salad, chips, and choice of cookie or brownie | 15.95

Veggie Sandwich

Boursin or hummus with spinach, roma tomato, onion, roasted red pepper, Kalamata olives, and avocado on a fresh croissant.

Served with house pasta salad, chips, and choice of cookie or brownie | 15.95

Vegan + GF options available upon request.



Buffet Style Lunch

Pizza Bar ~ Onsite Only

1 topping pizza | 15.95 2 topping pizza | 16.95

Up to 5 toppings | 18.95

Sauce choices

Pesto, marinara, alfredo, BBQ

Meat Choices

Ground beef, salami, chicken, pepperoni, sausage, or ham

Topping Choices

Green peppers, onions, black olives, pineapple, tomato, artichoke

Sliders (Approximately 50 Sliders)

Ham and swiss cheese, pulled pork, shredded BBQ chicken, buffalo chicken, hamburger and American cheese, or bison and cheddar cheese.

Served on Hawaiian bread with house made coleslaw | 125



Cold Hors doenvres

MINNESOTA DISCOVERY CENTER | CHISHOLM, MINNESOTA

Buffet Style Hors d'oevres | Butler Passed Hors d'oevres Additional \$75 Prices Listed Serves Approximately 25 Guests

Wonton Crisps

Topped with Boursin cheese and apricot preserves or strawberry preserves garnished with a mint chiffonade | 75

Cucumber Cups

Stuffed with hummus and roasted red peppers | 60

Caprese Skewers

Fresh mozzarella cheese, cherry tomato's, fresh basil drizzled with balsamic vinaigrette | 100

Bruschetta

Our grilled roasted garlic crostini's topped with our chef inspired bruschetta and drizzled in a balsamic glaze | 80

Caprese Crostini's

With mozzarella cheese, roma tomato, balsamic drizzle, and topped with chiffonade basil | 80

Fresh Fruit Skewers

Fresh fruit skewer with in season fruits and berries | 110

Charcuterie Board

Assorted meats and cheeses paired beautifully with berries, nuts, dried fruits, and assorted crackers | 140

Cheese Tray with Crackers | 130

Veggie Tray with Dip or Hummus | 110

Pinwheels

Turkey cranberry, Mediterranean, spinach hummus and peppers, or chicken taco | 75

Smoked Salmon Crostini

Smoked salmon, Boursin cheese, lemon zest, and fresh dill | 90



Hot Hors doenvres

MINNESOTA DISCOVERY CENTER | CHISHOLM, MINNESOTA

Buffet Style Hors d'oeuvres | Butler Passed Hors d'oevres Additional \$75 Prices Listed Serves Approximately 25 Guests

MeatballsSwedish, BBQ, or sweet and sour | 70

Wild Rice Stuffed Mushrooms

With a dill cream sauce | 90

Mini Egg Rolls or Pot Stickers ~ Onsite Only | 50

Skewered Chicken Satay in Peanut Sauce | 80

Spinach Artichoke Dip w/ Pita Chips | 75

Cashew Chicken Phyllo Cups | 90

Chicken Wings ~ Onsite Only

BBQ, buffalo, sweet chili, teriyaki, or hot teriyaki | 110

Mushroom Tartlet

Caramelized onion, mushrooms, and parmesan nestled in a phyllo cup | 70

Spanakopita

Phyllo dough wrapped spinach and feta, drizzled in light dill sauce | 75

Bacon Wrapped

Pineapple | 80 Dates | 140 Shrimp | 175

Walleye Fingers

Hand breaded and fried walleye served with our house made tartar sauce | 90

Buffalo Cauliflower | 80

Figs in a Blanket

Figs wrapped in a puff pastry topped with fig jam and mint chiffonade | 70

Pretzels with Beer Cheese | 60



Buffet Style or Plated Entrées

All entrées are served with a Rustic or Ceasar salad, roll, and choice of starch and vegetable. Additional starches, vegetables, and salad options are \$2 per person, per additional side.

CHICKEN

Chicken Alfredo

Penne pasta topped with our creamy roasted garlic alfredo sauce and hand sliced grilled chicken breast served with parmesan cheese and breadsticks | 22

Chicken Marsala

Breaded and pan seared chicken breast in a flavorful bacon spiked mushroom and marsala wine cream sauce | 23

Champagne Chicken

Breaded and pan seared chicken breast topped with our very own champagne sauce | 23

Bruschetta Chicken

Grilled chicken breast topped with pesto sauce, mozzarella cheese, and our own chef inspired bruschetta | 23

Chicken Cordon Bleu

A half pound chicken breast breaded and stuffed with sliced ham and swiss cheese. Pan seared, baked and topped with our parmesan cream sauce and Dijon lemon cream sauce | 25

PORK

Roast Pork Tenderloin

Hand sliced and baked in a honey garlic sauce 123

Honey Glazed Ham

Hand sliced, oven roasted with our signature honey glaze | 23

Stuffed Pork Chops

Our hand cut pork chops stuffed with our very own signature stuffing and baked to perfection 124





Buffet Style or Plated Entrées

All entrées are served with a Rustic or Ceasar salad, roll and choice of starch and vegetable. Additional starches, vegetables, and salad options are \$2 per person, per additional side.

FISH

Maple Glazed or Cajun Salmon

Pan seared Atlantic salmon baked with a maple or a Cajun glaze | 25

Roasted Walleye Stuffed with Wild Rice in a Herb Butter

Oven baked walleye stuffed and drizzled with our compound herb butter | 25

BEEF

Braised Pot Roast in a Ragoût Sauce

Our homemade spoon tender braised pot roast in a portabella mushroom ragoût sauce | 23

Slow Roasted Brisket

Slow roasted brisket either BBQ or in a tangy au jus | 23

Roast Tenderloin

Sliced cooked medium-rare and served with our tangy au jus | 25

Top Sirloin

Cooked to medium-rare/medium | 28

Hand Sliced Prime Rib

12oz sliced to order with our house made jus | 33

8oz Filet Mignon

Cooked to medium-rare/medium, topped with ragoût gravy | 35

PASTA

Manicotti

Pasta shells stuffed with our ricotta cheese, basil, and herb blended tomato sauce, and baked mozzarella cheese | 22

Lasagn*a*

Our own lasagna prepared with several layers of meat and cheese. Available with pork, beef or vegetable | 23

Roasted Veggie Penne Pasta

Topped with sage cream sauce | 22

Eggplant Parmesan

Roasted egg plant topped with savory marinara sauce and baked with fresh mozzarella cheese | 22



All entrées come with choice of starch, vegetable and Rustic or Ceasar Salad with roll.

Additional starches, vegetables, and salad options are \$2 per person, per additional side.

Side Starches

Wild Rice Pilaf |1

Three Cheese Au Gratin Potatoes Parmesan, cheddar, and pepper jack

Parmesan Herb Encrusted Roasted Baby Reds

Baked Potato

Twice Baked Potato with Pepper Jack Cheese, Bacon, and Sour Cream | 2

Mac and Cheese

Garlic Mashed Baby Reds

Roasted Fingerlings

Sides Vegetables

Roasted Vegetables

Zucchini, squash, onion, and bell peppers

Roasted Green Beans with Almonds

Steamed Broccoli or Cauliflower

Oven Roasted Asparagus with Hollandaise | 2

Maple Glazed Carrots



Rustic Salad

Mix of romaine and mixed greens with cherry tomato, cucumber, carrots, croutons, and shaved parmesan with Italian vinaigrette

or

Ceasar Salad

Crisp romaine, Ceasar dressing, parmesan cheese, and croutons

Additional Salad Options | 2

Baby Spinach Salad

Baby spinach, feta cheese, fresh berries, candied pecans, and raspberry vinaigrette

Shrimp Louie

Shredded iceberg lettuce, baby shrimp, avocado, tomato, hard boiled egg, and Thousand Island dressing

Summer Berry Salad

Mix of iceberg lettuce and mixed greens, gorgonzola cheese, assorted berries, golden raisins, walnuts, and lemon Dijon vinaigrette

Poached Pear and Apple Salad

A fresh spring mix topped with bleu cheese, poached apples and pears, shaved almonds, and a poppy seed dressing

Buffet Style Kids 12 and Under

Mac and Cheese | 9
With Tatar Tots

Chicken Strips | 9
With Tatar Tots or Mac and Cheese

Pasta | 9
With Red Sauce



Homemade Strawberry Shortcake | 9

Cake Slice

Chocolate or Fruit | 8

Champagne Flutes

Mousse

Rich, light, and airy with your choice of chocolate or vanilla | 9

Berries with Whipped Cream | 9

Made with a Chantilly cream

Apple Crisp

Individual crisps baked in our cast iron skillets | 9

Crème Brûlée

Hand toasted brûlée made with oven roasted filbert nuts | 11

Tiramisu

Kahlúa and espresso soaked lady fingers with our house made mascarpone tiramisu crème | 11

Cheesecake House Made

Lemon meringue or apple crisp | 12

Assorted Cookies - 1 Dozen | 12.95

Brownies and Bars | 12.95







Signature Beverage Station

MINNESOTA DISCOVERY CENTER | CHISHOLM, MINNESOTA



Canned Soda | 1.5

Bottled Soda | 2.5

Bottled Water | 1.5

Bottled Dasani | 2.5

Lemonade | 20 per gallon

Strawberry Lemonade | 20 per gallon

Punch | 20 per gallon

1919 Root Beer Keg | 160 [*180 servings*] | 80 serves [80 servings]

Coffee | 20 per gallon

Fruit or Cucumber Infused Water Station | 20

Water Station | complimentary included with venue rental



Beer, Wine, Spirits

MINNESOTA DISCOVERY CENTER | CHISHOLM, MINNESOTA

All bars must reach a \$250 minimum in liquor sales. If minimum is not met, client will be responsible to pay the difference.

CHAMPAGNE

240 C French Sparkling Wine | 25 B

Complimentary bottle for Bride & Groom Must be over 21

RUSTIC PIG HOUSE WINES

G В

22 Moscato 6

Featuring Clos du Bois

G В В G

Merlot

Pinot Noir

Zinfandel Malbec

Cabernet Sauvignon

22 WHITE WINE 22 **RED WINE**

Chardonnay **Pinot Grigio** Sauvignon Blanc Riesling Rosé

Must be reserved 30 days in advance

Premium Clos du Bois by the bottle | 29

BEER MIXED DRINKS

Bottled Beer | 5 Well **Premium** | 6 **Imported** 16 **Kegs** 1 325

Imported ~ Starting at 350