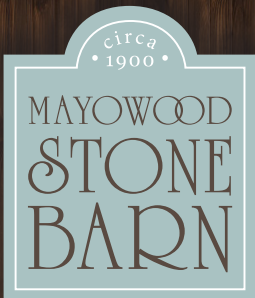


circa  
• 1900 •

# MAYOWOOD STONE BARN

## WEDDING MENU





# THANK YOU

FOR CHOOSING MAYOWOOD STONE BARN TO HOST YOUR SPECIAL DAY.

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The following information explains how everything comes together with ease to provide food and beverages for your event. We work with you to plan the menu, service style, and overall cuisine taste. We have designed these packages to include all of our food services and amenities.

There is a food and beverage minimum. Contact your sales associate for more information.

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Our catering staff will be happy to customize menus and service proposals to meet specific needs for your special occasion. The menu options are price quoted separately and include the wedding package extras listed at no extra charge. We are here to assist in making your special day planning as easy as possible.

Our catering team is eager to assist you with any beverage service you may need.

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Pricing is subject to tax and 20% service charge.

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## THE FOLLOWING SERVICES ARE COMPLIMENTARY WITH OUR WEDDING PACKAGE

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China, silverware, and water glasses.

Champagne toast for head table.

Ivory, White, or Black table linens (Please Note these tablecloths are not floor length).

A folded linen napkin will be placed at each guest setting.

Tasting options for two (2) people.

Dessert table will be assisted by our catering staff.



# APPETIZERS

*Butlered or Display*

**DOMESTIC AND IMPORTED CHEESE  
DISPLAY (V,GF)**

**GARDEN FRESH VEGETABLE  
DISPLAY (V,VE,GF,DF)**

**BURGUNDY STEAK CANAPE**

**ANTIPASTO SKEWERS OR  
DISPLAY**

**SAUSAGE STUFFED CRIMINI (GF)**

**BACON WRAPPED WATER  
CHESTNUTS (GF,DF)**

**WILD MUSHROOM  
ARANCINI (V)**

**FRESH FRUIT SKEWERS OR DISPLAY  
(V,VE,GF,DF)**

**WATERMELON CUBE WITH  
FRUIT PICO MINT LEAF GARNISH  
(GF,V,VE,DF)**

**CRANBERRY WALNUT  
CROSTINI WITH WARM BRIE (V)**

**SPINACH ARTICHOKE TART (V)**

**BRIE CROSTINI WITH FRESH  
RASPBERRY (V)**

**SMOKED SALMON CROSTINI**

**CAPRESE SKEWERS (V,GF)**

**BLUEBERRY GOAT CHEESE  
AND FIG TARTLET (V)**

**HERB ROASTED TOMATO AND  
BURRATA CROSTINI (V)**

# UPGRADED APPETIZERS

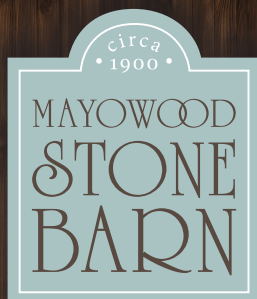
*Additional per person per selection*

**SHRIMP COCKTAIL  
SHOOTERS (GF,DF)**

**WALLEYE CAKES (DF)**

**BACON WRAPPED BEEF  
TENDERLOIN (GF,DF)**

**SWEET CHILI CHICKEN  
SPOONS (DF)**





# MENU PACKAGES

All options accompanied with fresh baked dinner rolls with butter. Beverage station includes decaf coffee, lemonade, and water.

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## THE ELITE

Select 2 Entrées, one vegetable, one starch, and one salad selection.

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## THE ROYAL

Select 1 of 2 Entrée options, one vegetable, one starch, and one salad selection.

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## THE GRAND

Select 1 Entrée option, one vegetable, one starch, and one salad selection.

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## BUFFET

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## THE SOUTHERN GRILL

Accompanied with choice of fresh baked cornbread muffins, cheddar chive biscuits, or kaiser rolls. *150 person maximum.*

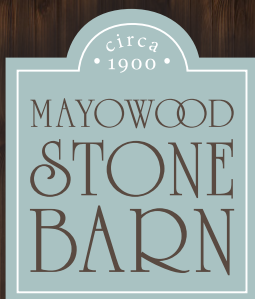
Pick 2 Entrées and 3 sides

Pick 1 Entrée and 3 sides

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Gluten Friendly, Dairy Free, Vegetarian, Vegan, and any other dietary restrictions available upon request.

Customized Menus Available Upon Request





## SALADS

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### **COUNTRY SALAD (V,GF)**

Feta cheese, candied walnuts, and dried cranberries. Served with Dijon vinaigrette

### **ITALIAN SALAD (V)**

Kalamata olives, pepperoncini, red onion, grape tomatoes, cucumbers, Parmesan, croutons and Italian herb dressing

### **BLACKBERRY GOAT CHEESE SALAD (V,GF)**

Blueberry goat cheese, candied walnuts, and fresh blackberries, served with raspberry vinaigrette

### **CAESAR SALAD (V)**

Shaved Parmesan cheese, grape tomatoes, and croutons, served with classic Caesar dressing

### **HOUSE SALAD (V)**

Tomatoes, sliced cucumber, shredded cheddar cheese, and croutons, served with choice of dressing

Salad options can be adjusted to meet dietary needs.

## DRESSING CHOICES

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### **RANCH (GF,V)**

### **BALSAMIC VINAIGRETTE (GF,V)**

### **ITALIAN HERB (GF,V)**

### **CITRUS VINAIGRETTE (GF,DF,V)**

### **FRENCH (GF,DF,VE)**

### **DIJON VINAIGRETTE (GF,DF,V)**

### **CAESAR (GF)**

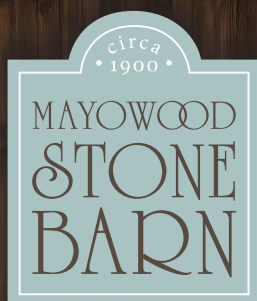
### **RASPBERRY VINAIGRETTE (GF,DF,VE)**

## KIDS MEAL

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### **CHICKEN STRIPS WITH MAC & CHEESE**

Served with a fresh fruit cup and appropriate condiments





# ENTREES

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## BEEF

### **BURGUNDY STEAK (GF,DF)**

Grilled and served with wild mushroom demi-glace

### **NEW YORK STRIP (GF,DF)**

Grilled New York strip steak with rosemary pan sauce

### **CENTER-CUT SIRLOIN (GF,DF)**

Grilled with a green peppercorn demi-glace

### **CITRUS BUTTER STEAK (GF)**

Seared with a lemon thyme cream sauce

### **BRAISED SHORT RIB (GF,DF)**

Slow roasted with onions, carrots, celery, and herbs in red wine. Served with pinot noir jus

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## CHICKEN

### **BOURSIN CHICKEN**

Breaded chicken breast stuffed with boursin cheese, topped with a basil boursin cream sauce

### **CAPRESE CHICKEN**

Seared breaded chicken breast with melted mozzarella, basil leaf, and topped with a sundried tomato pesto

### **FRENCHED CHICKEN BREAST (GF)**

Pan-seared Frenched chicken breast with charred tomato cream sauce

### **SPINACH ARTICHOKE CHICKEN (GF)**

Seared Frenched chicken breast with artichoke and spinach cream sauce

### **WILD RICE AND GOUDA CHICKEN ROULADE**

Panko-crusted chicken stuffed with wild rice and Gouda cheese served with a Gouda cream sauce

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## PORK

### **MARINATED MAPLE-SMOKED PORK CHOP (GF,DF)**

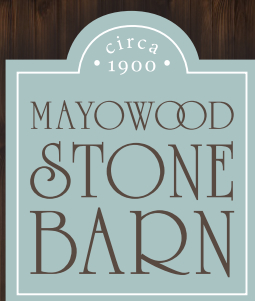
Served with a caramelized shallot espagnole

### **PORCINI CRUSTED PORK MEDALLIONS (GF,DF)**

Served with a sun-dried cherry demi-glace

### **HERB CRUSTED PORK TENDERLOIN (GF,DF)**

With apple cider demi glace





## FISH

### SEARED SALMON (GF)

Lemon herb seared salmon with a shallot herb beurre blanc

### MIDWEST WALLEYE

Parmesan crusted walleye with a caper lemon cream sauce



## VEGETARIAN

### WILD MUSHROOM, GOAT CHEESE AND KALE STRUDEL

Served with a wild mushroom cream sauce

### BUTTERNUT SQUASH RAVIOLI

Tossed with a butternut squash cream sauce, and topped with roasted butternut squash

### ROASTED ROOT VEGETABLE ROULADE

Served with a roasted red pepper cream sauce

### VEGETABLE SPAGHETTI (GF,DF,VE,V)

Served with pomodoro tomatoes and "falafel meatballs"

### FALAFEL (GF,DF,VE,V)

Paired with saffron rice, sweet corn, red pepper, pearl onion relish, and romesco sauce

## UPGRADED ENTREE CHOICES



### SLICED BEEF TENDERLOIN (GF,DF)

Herb crusted with a truffle demi-glace

### PETITE RIBEYE FILET (GF,DF)

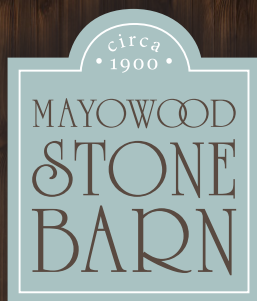
Char grilled, served with a cherry espagnole sauce

### PAN-SEARED HALIBUT (GF, DF)

Orange pineapple pepper seared halibut with a mango pineapple chutney

### DOUBLE BONE FRENCHED PORKCHOP (GF)

Stuffed with Provolone and apples, smothered in an apple whiskey bacon jam



*Please note that these options are better suited for plated meal options.*

V- Vegetarian, VE- Vegan, GF- Gluten Friendly\*, DF- Dairy Free

\* Gluten free ingredients, not in a gluten free kitchen



## STARCHES

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### **YUKON GOLD MASHED POTATOES (GF)**

Choice of: sour cream and chive, bacon cheddar or Parmesan garlic

### **MINNESOTA WILD RICE BLEND (V,VE,GF,DF)**

### **ROASTED RED POTATOES (V,VE,GF,DF)**

Choice of: herb or caramelized onions

### **HEIRLOOM FINGERLING POTATOES (V,VE,GF,DF)**

Choice of: garlic roasted or truffle and herb

### **CARAMELIZED ONION RED SKIN MASHED POTATOES (GF,V)**

## VEGETABLES

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### **BUTTERED GREEN BEANS (V,GF)**

Choice of: garlic or almondine

### **BROCCOLI WITH SUNDRIED TOMATO BUTTER (V,GF)**

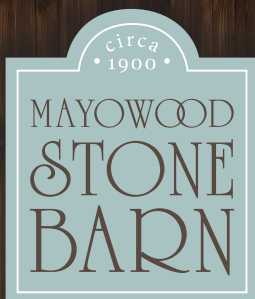
### **HONEY BOURBON FRENCH TOP CARROTS (V,GF,DF)**

### **GARLIC PARMESAN ROASTED CAULIFLOWER FLORETS (V,GF)**

### **ROASTED BRUSSEL SPROUTS WITH BACON AND ONION (GF,DF)**

### **LEMON ROASTED BROCCOLINI (V,GF,DF,VE)**

### **CHEFS BLEND SEASONAL VEGETABLES (V,GF,DF,VE)**



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# THE SOUTHERN GRILL

## ENTREES

**BARBECUE MESQUITE  
SMOKED BRISKET (GF,DF)**

**BARBECUE HAND PULLED  
PORK (GF,DF)**

**SHREDDED CHAR GRILLED  
BARBECUE CHICKEN (GF,DF)**

**DRY RUBBED CARVED  
PORK LOIN (GF,DF)**

**LEMON GARLIC AND HERB GRILLED  
CHICKEN QUARTERS (GF,DF)**

**BARBECUE BABY BACK  
PORK RIBS (GF,DF)**

**GRILLED BOURBON GLAZED  
CHICKEN (GF,DF)**

**BARBECUE PULLED BEEF (GF,DF)**

## SIDES

**CHOICE OF SALAD (V)**

**WATERMELON  
WEDGES (V,VE,GF,DF)**  
Seasonally available

**FRESH CUT FRUIT (V,VE,GF,DF)**

**BACON BABY RED POTATO  
SALAD (GF)**

**GRILLED CORN ON  
THE COB (V,GF)**  
Seasonally available

**CLASSIC COUNTRY  
COLESLAW (V,GF,DF)**

**GARLIC BUTTER GREEN  
BEANS (V,GF)**

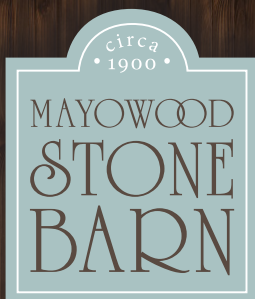
**BUTTERED CORN (V,GF)**

**ROASTED RED POTATOES WITH  
CARMELIZED ONIONS AND BACON  
(GF,DF)**

**SMOKED GOUDA MACARONI  
AND CHEESE (V)**

**MOLASSES BAKED  
BEANS (V,GF,DF)**

**ROASTED GARLIC MASHED  
POTATOES (V,GF)**





## DESSERT

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### CAKES

BUNNIE'S COCONUT CAKE

CHOCOLATE  
RASPBERRY CAKE

STRAWBERRY CREAM CAKE

CHOCOLATE MINT CAKE

DOUBLE CHOCOLATE

VANILLA CAKE

APPLE CRISP

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### CUPCAKES

BUNNIE'S COCONUT CAKE

VANILLA

CHOCOLATE

CHOCOLATE RASPBERRY

STRAWBERRY CREAM CAKE

CHOCOLATE MINT

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### MINI BUNDTTS

VANILLA

CHOCOLATE

FUNFETTI

CARROT

LEMON

RED VELVET

STRAWBERRY

PUMPKIN

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### COOKIES

CHOCOLATE CHIP

WHITE MACADAMIA NUT

OATMEAL RAISIN

M&M

SUGAR

### BARS

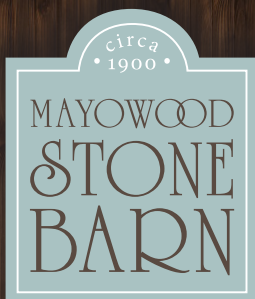
BROWNIES

SEVEN LAYER

LEMON

SCOTCHEROO

APPLE





# BRUNCH & LUNCH BEFORE "I DO"

Only available before ceremony. Not available for reception meals.

## BRUNCH OPTIONS

### CONTINENTAL (V)

Assorted Danish, muffins, and fresh cut fruit

### ROYAL (V)

Bagels with a variety of spreads, yogurt cups topped with berries and granola, assorted muffins, Danish pastries, and fresh-cut fruit

## LUNCH OPTIONS

### SANDWICHES & WRAPS

*All sandwiches and wraps served with chips and a cookie.*

#### TURKEY, HAM, AND ROAST BEEF FILLED CROISSANTS

Flaky croissant filled with lettuce, tomato, and cheese

#### THE ITALIAN

French bread filled with salami, mortadella, prosciutto, Provolone, lettuce and tomato, with pesto aioli

#### RANCH TURKEY WRAP

Smoked turkey breast, mixed greens, diced tomatoes in an herbed tortilla served with a ranch dressing

#### CHICKEN CAESAR WRAP

Grilled chicken, shaved Parmesan, mixed greens in an herb tortilla, served with Caesar dressing

#### GRILLED VEGETABLE AND HUMMUS WRAP (V)

Filled with grilled broccoli, bell peppers, red onion, squash, mushrooms, hummus, and mixed greens, in an herbed tortilla

### SALADS

*All salads are served with chips and a cookie.*

#### CAESAR SALAD (V)

Parmesan cheese, tomatoes, and croutons. Served with classic Caesar dressing

#### COUNTRY MIX (GF,V)

Feta cheese, candied walnuts, and dried cranberries. Served with Dijon vinaigrette

#### HOUSE SALAD (V)

Tomatoes, sliced cucumber, shredded cheddar cheese, and croutons, served with choice of dressing

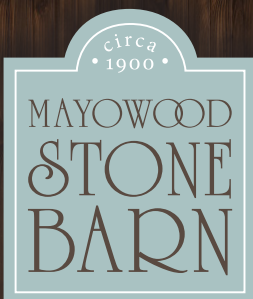
#### BLACKBERRY GOAT CHEESE SALAD (GF,V)

Blueberry goat cheese, candied walnuts, and fresh blackberries, served with raspberry vinaigrette

*Add grilled chicken to any salad*

*Add roasted shrimp to any salad*

*Add steak to any salad*



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\* Gluten free ingredients, not in a gluten free kitchen



# BRUNCH & LUNCH BEFORE "I DO"

Only available before ceremony. Not available for reception.

## BAR OPTIONS

### MIMOSA BAR

Classic Mimosa Bar  
Includes champagne,  
orange juice and choice of 1  
mix in: raspberries, blueberries,  
strawberries, pineapple wedges

Variety Mimosa Bar  
Includes champagne, orange juice,  
cranberry juice, pineapple juice  
and choice of 2 mix- ins: raspberries,  
blueberries, strawberries, pineapple  
wedges

### BLOODY MARY BAR

House Vodka  
Master of Mixes®  
Bloody Mary Mixer

Titos Vodka  
Master of Mixes®  
Bloody Mary Mixer

### TOPPINGS:

Olives  
Celery  
Sliced Lemons  
Pickle Spears  
Cheese Cubes  
Tabasco  
Beef Stick  
Bacon

*Upgraded options available,  
please contact your sales representative.*

## LATE NIGHT SNACKS

All late night snack items priced per person. Includes disposable  
dinnerware.

### DELI SLIDERS

Ham, turkey, roast beef on  
buttered cocktail buns

### BB'S PIZZA

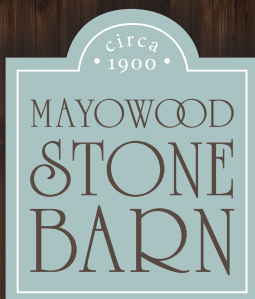
Priced per pizza.  
Includes disposable  
dinnerware.

### PRETZEL STICKS (V)

Soft baked pretzel sticks with  
choice of (2) sauces: mustard  
dip, beer cheese, marinara  
sauce, or cinnamon sugar  
icing dip

Crowd Favorites:  
Triple Cheese, Pepperoni,  
Sausage & Mushroom,  
Barbecue Chicken

*Add an additional sauce*





# BAR & BEVERAGE

## HOSTED DRINKS

### COUPLES SIGNATURE DRINKS

Choose one of our favorite cocktails that your guests will love!

Charged on Consumption

### CHAMPAGNE POUR PACKAGE

Choose a champagne pour to commemorate your evening.

### HOSTED SODA PACKAGE

Serve your group Pepsi products for the entire evening

## WINE

### SPECIALTY WINE

Ask your sales associate for a list of our specialty wines

### HOUSE WINE

Served by the Bottle.

Cabernet, Pinot Noir, Chardonnay, Pinot Grigio, Rosé, and Moscato

### WINE POUR PACKAGE

Select a special wine pour for your reception.



## LOCAL, CRAFT & IMPORTED KEGGED BEER

Please inquire about other options. (Market Price)

### SUPPORT LOCAL BREWERIES

LTS  
Little Thistle  
SXSE

### MINNESOTA / REGIONAL BREWERIES

Fair State Co-op MN  
Bent Paddle MN  
Summit MN  
Fulton MN  
Toppling Goliath IA

### NATIONAL BREWERIES

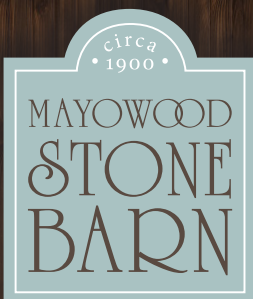
New Belgium CO  
Sam Adams MA  
Blue Moon CO  
Deschutes WA  
Bell's MI



## DOMESTIC BEER KEGS

Coors Light  
Michelob Golden Light  
Grain Belt

Busch Light  
Bud Light  
Miller Lite



We accept cash and credit cards.  
ATM on-site for your convenience.

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