



2023 ~ 2024 Banquets & Events Menu

Breakfast & Brunch



\$16

Includes Regular & Decaf Coffee, Assorted Hot Teas, Orange & Cranberry Juices



BUFFET

CLASSIC CONTINENTAL
Fresh Seasonal Fruit Display
Assorted Yogurts & Granola Crunch
Assorted Pastries & Breakfast Breads

DCC BREAKFAST \$22
Fresh Seasonal Fruit Display

Assorted Yogurts & Granola Crunch Bacon & Sausage Links Scrambled Eggs



BREAKFAST SAMMIES

Whole Fruit (Apples, Bananas, Oranges)
Bacon, Egg, & Cheese Biscuit
Ham, Egg & Cheese English Muffin
Sausage Biscuit

PLATED

All Entrées served with Seasonal, Fresh Fruit



THE DELLWOOD

\$18

\$18

Scrambled Eggs
Potatoes O'Brien
Choice of Bacon or Sausage Link
Toasted English Muffin

THE CLUBHOUSE

\$19

Scrambled Eggs
Potatoes O'Brien
Choice of Bacon or Sausage Link
Buttermilk Pancakes with Syrup & Butter

VEGGIE FRITTATA

\$19

Farm Fresh Eggs with Cream, Spinach, Mushrooms, Asparagus, Grilled Heirloom Tomatoes, Fresh Herbs & Gruyere Cheese



Breakfast Additions







BREAKFAST & BRUNCH ADDITIONS

HARD BOILED EGGS	\$2
GREEK YOGURT	\$4
CHIA SEED PARFAIT Greek Yogurt, Chia Seed, Coconut Milk, Seasonal Fruit Puree	\$5
GREEK YOGURT PARFAIT House Granola & Assorted Fresh Berries	\$5
STEEL CUT OATMEAL Assorted Nuts & Dried Fruits	\$5
WAFFLES OR FRENCH TOAST Waffles & Butter	\$4
BAGELS Whipped Cream Cheese	\$4

Luncheon



PLATED ENTRÉE SALADS

Served with Warm Rolls & Butter

Add Protein: Chicken Breast—\$6 Atlantic Salmon—\$9 Ahi Tuna—\$12

BUDDHA BOWL \$18

Napa Cabbage, Mixed Greens, Watermelon Radish, Shaved Carrots,

Picked Red Onion, Avocado, Edamame, Roasted Peanuts, Tamari--Ginger Vinaigrette

THE FARMHOUSE \$18

Mixed Greens, Hard Boiled Egg, Sassy Bacon, Tomato,

Avocado, Carrot, Cheese, Cucumber, Watermelon Radish, Green Goddess Dressing

GRILLED CAESAR SALAD \$12

Grilled Romaine Lettuce, Parmesan Cheese, Croutons,

Lemon, House-made Caesar Dressing

STRAWBERRY & BRIE SALAD \$18

 $Spinach, Dried\ Cranberries,\ Red\ Onion,\ Candied\ Pecans,\ Fresh\ Strawberries,$

Blackberries, Raspberries, Warm Brie Crostini, White Balsamic Vinaigrette

PLATED ENTRÉES

Served with Warm Rolls & Butter, DCC House Salad, Starch & Vegetable Accompaniments

CHAMPAGNE CHICKEN \$20

Champagne Cream Sauce, Sliced Grapes & Fresh Herbs

CHICKEN CAPRI (GF) \$20

Grilled Chicken Breast, Marinated Tomatoes, Fresh Mozzarella & Pesto Sauce

MINNESOTA WALLEYE \$23

Pecan Crusted, Lemon & Remoulade

HERB ROASTED CAULIFLOWER STEAK (Vegan) \$20

Beans & Roasted Tomatoes

WILD MUSHROOM RAVIOLI (V) \$20

Alfredo Sauce & Shaved Parmesan

Meeting Breaks

Minimum of 25 guests required

THE TAILGATE

Boneless Buffalo Wings
Celery & Carrot Sticks
Fresh Kettle Chips
Top the Tater Dressing
House-made Bleu Cheese
House-made Ranch
\$7/person

THE CANTINA

Fresh Tortilla Chips

Roasted Tomato Salsa
House-made Guacamole
DCC Hot Queso
Pickled Jalapenos
Watermelon, Mango, Pineapple with Tajin
Cinnamon Churros
Chocolate & Dulce de Leche Sauces

\$9/person

Add On: Assorted Jaritos Mexican Sodas \$4/bottle

SWEET & SALTY

White Cheese Popcorn
Chicago Style Popcorn
Salted Hard Pretzels
Kettle Chips with Bermuda Onion Dip
Plain M&Ms
\$9/person

SWEET SHOP

Jelly Beans
Plain & Peanut M&Ms
Assorted Mini Candy Bars
Gummi Bears
Customizable
\$8/person

BARS & COOKIES

Chef's Choice of Assorted Homestyle Bars Chocolate Chip Cookies \$24 / Dozen





THE DIPLOMAT

Grilled & Raw Vegetable Display Roasted Red Pepper Hummus House-made Ranch Dressing Warm Naan Bread \$6/person

THE STATE FAIR

Choose 5 from the following options:

Mini Corn Dogs
Tater Tots
Onion Rings
Cheese Curds
Mexican Street Corn
Soft Pretzel Sticks with DCC Cheese Sauce
Mini Donuts
Chocolate Chip Cookies
\$13/person



Passed Hors D'oeuvres



Ordering minimum of 12 pieces

COLD HORS D'OEUVRES

priced per piece

CAPRESE SKEWERS (GF)

Cherry Tomato, Fresh Basil & Mozzarella

MINI B.L.T

Applewood Bacon, Roma Tomato & Lettuce

PROSCUITTO WRAPPED MELON (GF)

Dellwood House Dressing

STUFFED PEPPADEW PEPPERS (GF)

Herbed Cream Cheese

DELLWOOD DEVILED EGGS (GF)

Chive & Caviar

CHARCUTERIE SKEWERS

Cheese Tortellini, Pepperoni, Olives

AHI TUNA BITES

Wasabi Aioli, Sweet Chili Sauce, Crispy Wonton

JUMBO SHRIMP COCKTAIL (GF)

Champagne Cocktail Sauce





CROSTINIS

\$4 per piece

BRUSCHETTA

Fresh Tomato, Basil & Garlic

MEDITTERANEAN TAPENADE

Goat Cheese

ARTICHOKE PARMESAN

CURRIED CHICKEN SALAD

MINI REUBEN

Open Face on Rye

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. We do our best to accommodate all special dietary needs. We are not a wheat free or nut free facility, so there could be trace amounts in the air and on our work surfaces

\$4

\$4

\$4

\$4

\$4

\$5

\$5

\$6

Passed Hors D'oeuvres cont.



WARM HORS D'OEUVRES

priced per piece

BBQ OF SWEDISH MEATBALLS	\$4
COCONUT CHICKEN TENDERS	\$4
Sweet Chili Sauce	



PORK POISTICKERS	\$4
Asian Sesame Sauce & Basil Aioli	
FLATBREAD PIZZAS	\$4

FLATBREAD PIZZAS
Choose One: Prosciutto & Pear,
Margherita or Tuscan Chicken







Choose One: Crab, Italian Sausage, or Spinach	
CHICKEN SATAY	\$5
Thai Peanut Sauce	

STEAK BITES (GF)	\$5
Spiced Tenderloin Tips & Horseradish Cream	



SURF & TURF (GF)	\$6
Tenderloin Tips & Grilled Shrimp	



WALLEYE SKEWERS	\$6
Panko Bread Crumbs & Remoulade	











Displays & Carving Stations



DISPLAYS

Each Display serves approximately 50 Guests

ARTICHOKE GRATIN WITH CROSTINI Add Crab Meat	\$160 \$185
FARMER'S MARKET VEGETABLE Grilled, Pickled & Raw Veggies Roasted Red Pepper Hummus	\$225
CRUDITE House-made Ranch Dressing	\$180
FRESH FRUIT & ASSORTED CHEESE Assorted Crackers	\$225
BRUSCHETTA SAMPLER Tomato Basil, Spicy Feta & Olive Tapenade	\$185



All Carving Stations are Chef attended and include Fresh Silver Dollar Rolls & Assorted Condiments Chef Attendant fee of \$150 may apply Prices listed are per Guest with a minimum of 50

MARINATED BEEF TENDERLOIN

\$24

SEASONAL, FRESH FRUIT \$180 Sliced and Displayed **CARVING STATIONS CHARCUTERIE** \$225 Cured Select Meats, Pickled Vegetables Nuts & Dried Fruits, Assorted Crackers **ASSORTED CHEESE DISPLAY** \$180 **Assorted Crackers** WHOLE PIT SMOKED HAM \$9 SHRIMP COCKTAIL \$250 **PRIME RIB** Champagne Cocktail Sauce & Lemons \$15 **DELI DISPLAY** \$12 person **ROASTED TURKEY BREAST** Turkey, Ham & Salami \$12 Lettuce, Tomato, Onions, Silver Dollar Rolls Accoutrements & Kettle Chips

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Plated Entrees



All Entrées served with Warm Dinner Rolls & Butter, Salad Selection, and Starch & Vegetable

POULTRY

DELLWOOD STUFFED CHICKEN	\$32
Breaded Chicken Breast, Smoked Bacon, Spinach	
Basil, Havarti Cheese, Bruschetta Alfredo Sauce	
CHAMPAGNE CHICKEN	\$29
Champagne Cream Sauce, Sliced Grapes & Fresh Herbs	
CHICKEN PARMESAN	\$29
Panko Bread Crumbs, Parmesan, Bruschetta Relish	
Pesto Alfredo Sauce	
ALMOND CHICKEN	\$29
Crushed Almonds with Panko Bread Crumbs,	
Honey Dijon Mustard	
CHICKEN MARSALA	\$29
Mushroom Marsala Sauce	
CHICKEN CAPRI (GF)	\$29
Grilled Chicken Breast, Marinated Tomatoes	
Fresh Mozzarella with a Pesto Sauce	
VEGETARIAN	
HERB ROASTED CAULIFLOWER STEAK (Vegan)	\$26
Beans & Roasted Tomatoes	
WILD MUSHROOM RAVIOLI (V)	\$26

Alfredo Sauce & Shaved Parmesan







Plated Entrees



All Entrées served with Warm Dinner Rolls & Butter, Salad Selection, and Starch & Vegetable

BEEF & PORK

100z PORK LOIN Apricot Mustard Demi-Glace	\$29
120z BERKSHIRE PORK CHOP Maple Bourbon Glaze	\$36
8oz GRILLED SIRLOIN Herbed Butter, Sautéed Mushrooms	\$36
120Z NEW YORK STRIP Boursin Cream Sauce	\$42
6oz SLICED TENDERLOIN Bourbon & Peppercorn Demi Glace	\$44



SEAFOOD

6oz FILET MIGNON

Wild Mushroom Demi Glace

MINNESOTA WALLEYE Pecan Crusted, Remoulade & Lemon

ATLANTIC SALMON Lemon Dill Cream



DUETS

\$46

\$35

\$35

MINNESOTA SURF & TURF	\$50
40z Sliced Beef Tenderloin	
Pecan Crusted Walleye	
SURF & TURF	\$50
40z Sliced Beef Tenderloin	
Grilled Shrimp Scampi	
STEAK & CHICKEN	\$49
40z Sliced Beef Tenderloin	
Choice of one chicken selection as duet:	
Capri, Champagne, Masala, Parmesan	

Salads & Accompaniments



All Entrées served with Warm Dinner Rolls & Butter, Salad Selection, and Starch & Vegetable



SALAD SELECTIONS

DELLWOOD HOUSE SALAD

Mixed Greens, House Vinaigrette, Tomato, Sliced Cucumbers, Shredded Carrots, Red Cabbage & Croutons

CAESAR SALAD

Crisp Romaine, House Caesar Dressing, Garlic Croutons & Shaved Parmesan

STRAWBERRY & BRIE

Mixed Greens, Sliced Strawberries,
Brie Cheese, Raspberry Poppy Seed Dressing
& Candied Slivered Almonds
\$3 Additional/person

WEDGE SALAD

Tomato, Blue Cheese Crumbles, Pickled Red Onion, Bacon, Buttermilk Blue Cheese \$3 Additional/person

ENTRÉE ACCOMPANIMENTS

Garden Fresh Green Beans Julienne Sweet Red Pepper

Green Beans Almandine

Vegetable Medley Seasonal

House Made Mashed Potatoes

Roasted Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes Olive Oil & Herbs

Scalloped Potatoes

Au Gratin Potatoes

MN Wild Rice Pilaf



KIDS

choice of one kids offering per event:
Chicken Fingers with French Fries & Fruit
Grilled Cheese with French Fries & Fruit
Mini Cheese or Pepperoni Pizza & Fruit
\$12/child (12 and younger)

Themed Buffet Options



THE SMOKEHOUSE

\$28 Lunch / \$33 Dinner

Fresh, Seasonal Fruit Display Homestyle Baked Beans Southern Coleslaw Hawaiian Sweet Rolls Roasted Potato Wedges

Sliced Beef Brisket

Shredded BBQ Chicken



THE COOKOUT

\$25 Lunch / \$30 Dinner

Fresh, Seasonal Fruit Display Dill Potato Salad Kettle Chips

. Southern Chicken Breast

All Beef Hamburgers

Bratwurst

Fresh Buns & Accoutrements



THE TUSCAN

\$28 Lunch / \$33 Dinner

Garlic Breadsticks

Fresh, Seasonal Fruit Display

Caesar Salad

Fresh Pasta (includes some GF Pasta)

House-made Roasted Garlic Alfredo

House-made Tomato Marinara

Italian Sausage & Peppers OR Italian Meatballs

Chicken Parmesan

Crushed Red Pepper & Grated Parmesan



THE SOUTHWEST

\$28 Lunch / \$33 Dinner

Fresh, Seasonal Fruit Display

Seasoned Ground Beef

Fajita Chicken with Peppers & Onions

DCC Hot Queso

Black Beans

Cilantro Lime Rice

Tortilla Chips & Shells

Accoutrements



Buffet Options



Includes Warm Dinner Rolls & Butter, Salad Selection, and Starch & Vegetable

One Entrée Selection	\$34
Two Entrée Selections	\$37
Three Entrée Selections	\$40

ENTRÉE OFFERINGS

Champagne Chicken

Chicken Marsala

Chicken Capri (GF)

Wild Mushroom Ravioli (V)

Roasted Pork Loin

Marinated Flank Steak

Pecan Crusted Walleye

Atlantic Salmon

Beef Tenderloin +\$3/person



ACCOMPANIMENTS

Garden Fresh Green Beans Julienne Sweet Red Pepper

Green Beans Almandine

Vegetable Medley Seasonal

Winter Root Vegetable Medley
Seasonal

Summer Succotash Seasonal

House-made Mashed Potatoes

Roasted Garlic Mashed Potatoes

Roasted Yukon Gold Potatoes
Olive Oil & Herbs

Scalloped Potatoes

Au Gratin Potatoes

MN Wild Rice Pilaf

Desserts & Sweets



Includes Coffee Service (Regular, Decaf & Assorted Hot Teas)

DELLWOOD'S DESSERTS - PLATED or DISPLAY

Priced per person

Rustic Apple Tart	\$10
Key Lime Pie	\$10
Ely's Caramel Cheesecake with Almond Crust (GF)	\$10
Strawberry Shortcake	\$10
Chocolate Mousse Cake (GF)	\$10
Devonshire Cheesecake	\$10
DCC to di id alla (diatamadhala)	+ 6



DCC Individual's - (pictured below)

\$6

Cheesecake with Fresh Berries, Key Lime Crème, Red Velvet Mousse



BARS & COOKIES

Chef's Choice of Assorted Homestyle Bars Chocolate Chip Cookies \$24 / Dozen



Desserts & Sweets cont.

CAKES - please see preferred vendors

TIERED CAKE per slice \$5 and up

SHEET CAKE per slice \$2. - \$3.50

CUPCAKES per piece \$4 - \$7

MINI CUPCAKES per piece \$3 - \$4





MINI DESSERTS - created by Buttercream

Minimum order of 12 per flavor

\$5/mini

BROWNIE BITES

Classic, Cream Cheese, Chocolate Pistachio, Chocolate Peanut Butter, Chocolate Raspberry, Salted Caramel

CAKE POPS

Amaretto Almond, Bailey's, Carrot, Chocolate Pistachio, Key Lime, Peanut Butter, Raspberry Red Velvet

2" CHEESECAKES

Bailey's, Chocolate Truffle, Key Lime, New York, Raspberry White Chocolate, Turtle

2" TARTS

Glazed Fresh Fruit, Lemon Mascarpone,
Painted Truffle, Raspberry White Chocolate

CHOCOLATE CUPS (GF)

Amaretto, Bailey's, Cappuccino, Mint, Raspberry, Vanilla

SHOOTERS

Amaretto Mousse, Bailey's Irish Crème, Chocolate Mousse, Lemon Strawberry Split, Neapolitan, Raspberry Royale, Strawberry Ala Ritz, Red Velvet, Tiramisu, Vanilla Mousse

If choosing to offer cake items, or mini desserts at your celebration - DCC has selected a couple of sweet spots as preferred vendors to work with:

BUTTERCREAM

buttercream.info 682 Transfer Rd, St. Paul, MN 55114

KEY'S CAFÉ & BAKERY

keyscafe.com

White Bear Lake & Roseville Locations





Late Night Snacks



Priced per 25 people

THE TAILGATE

Boneless Buffalo Wings Celery & Carrot Sticks Fresh Potato Chips Top the Tater Dressing House-made Bleu Cheese House-made Ranch \$175

PIZZA PARTY

Cheese Pepperoni & Sausage Supreme \$150 = 6 pizzas

SWEET SHOP

Sweet & Sour Candy Plain & Peanut M&Ms Assorted Mini Candy Bars **Gummi Bears** *customizable \$200

THE STATE FAIR

Choose 5 from the following options:

Mini Corn Dogs **Tater Tots Onion Rings Cheese Curds** Mexican Street Corn Soft Pretzel Sticks with DCC Cheese Sauce Mini Donuts **Chocolate Chip Cookies** \$325



Beverages & Bar (inclusive tax & service charge)



Non-Alcoholic UNLIMITED Beverage Package	\$300
Tap Sodas (Coca-Cola products), Lemonade, Assorted Hot Teas, Regular & Decaf Coffees	
NON-ALCOHOLIC BEVERAGES	
Coca-Cola Products (Bottled)	\$5
Coca-Cola Products (Tap)	\$3
Sparkling Cider (Bottled)	\$20
Lemonade (Gallon)	\$25
Coffee (Gallon)	\$28
BEER	
Domestic Keg	\$375
Import / Craft Keg	\$475
Domestic Bottles	\$6
Import / Craft Bottles	\$7
WINE	
Sand Point - California	\$30
Chardonnay, Sauvignon Blanc, Pinot Grigio, Rose, Cabernet, Pinot Noir, Merlot	
CHAMPAGNE	
Wycliff Brut	\$32
SPIRITS	
Well Drink	\$8
Call Drink	\$9
Premium Drink	\$10
BLOODY MARY BAR (Minimum of 12 Guests)	\$150
Tito's Vodka	
House-made Bloody Mary Mix	
Assorted Accoutrements	
MIMOSA BAR (Minimum of 8 Guests)	\$90
2 bottles Wycliff Brut Champagne	
Orange & Cranberry Juices	
Fresh Assorted Berries	
1	

Beverages & Bar



DOMESTIC KEGS

Michelob Golden Light

Miller Lite

Bud Light

Coors Light

Grain Belt Premium

WELL SPIRITS

Vodka: Crystal Palace Gin: Fleischman's Rum: Ron Diaz

Whiskey: Wakefield

CALL SPIRITS

Vodka: Tito's

Gin: Tangueray

Rum: Captain Morgan's

Whiskey: Crown Royal & Jack Daniels

PREMIUM SPIRITS

Vodka: Ketel One

Gin: Bombay

IMPORT/CRAFT KEGS

Surly Brewing

Blue Moon

Lift Bridge

Stella Artois

Summit Brewing

Big Wood Brewery

Kona Brewing

Leinenkugel's

Deschutes Brewery

New Belgium

BOTTLED BEER

Coors Light

Miller Lite

Michelob Golden Light

Bud Light

Coors Edge (Non-Alcoholic)

CRAFT / IMPORT BEER

Corona

Lift Bridge Hop Dish

Big Wood Jack Savage

Kona Big Wave

SELTZERS (CANS)

White Claw - assorted flavors

^{*}Please contact a DCC Event Team Member for Seasonal Varieties and Special Requests