



2023 Catering Menu



Event Catering Rental & Fees

Full China & Linen Rentals

This complete package includes everything you would need to cater to your guest's \$10/person

2 forks, 1 knife, 1 spoon, water goblet, appetizer plate, dinner plate, cake plate, linen napkin, table cloths (white, black or ivory) Additional cost for specialty linens/colors

A La Carte Rentals

Cake Table Skirting - \$25.00

Gift Table Skirting - \$25.00

Head Table Skirting - \$50.00

Champagne Flute - \$1.20ea

Wine Glass - \$1.20ea

Labor Charges

Labor fee is \$25/hour/wait staff and/or cook,

A Chef when required is \$40/hour. We require a 3 hour minimum, for any of the above staff members.

Recommended Staff

We will help you determine the amount of staff you will need depending on your menu and service you want provided.

Delivery and Service Fee

When food is delivered and/or set up, we will assess \$25/hour labor charge from portal to portal. 20% Service Fee is added to your bill for all food and beverage (This is not a gratuity.) We will provide all serving utensils, chafers, trays, etc.

Tax and Gratuity

Minnesota sales tax applies to all food items.

Gratuity is not automatically assessed. If you think we did an excellent job, a gratuity is appreciated. The standard is 18-20%

Catering Service Charge

This venue charges the Afton House Inn a 15% Fee of Food and Hosted Beverages. The fee will be passed onto our customer and will be added to your bill.

Plated Dinner Menu

All Entrees include Caesar Salad, Fresh Green Beans & Carrots, Potato, and Fresh Rolls & Butter. Potato Choices: Buttered Parsley, Mashed, or Herb Roasted.

***Indicates no choice of potato.*

Custom Menus/Entrees available upon request

Champagne Chicken \$25

Chicken Breast, garnished with grapes and topped with a Light Champagne Sauce

Chicken Marsala \$25

Breast of Chicken topped with a mushroom Marsala Sauce

Chicken Parmesan Alfredo \$25

Chicken Breast pan coated with Parmesan and topped with Alfredo sauce.

Roasted Turkey \$23

Roasted Turkey Breast with Sage Stuffing, & Gravy with house made cranberry sauce

Honey Lemon Glazed Salmon \$28

Pan seared Salmon filet with a light honey lemon glaze. Served with Jasmine Rice **

Almond Crusted Walleye \$33

Walleye Topped with Slivered Almonds with Jasmine Rice & Brown Butter Sauce **

Tortilla Crusted Tilapia \$25

Flakey Tortilla Crusted Tilapia

Butternut Squash Tortellacci \$26

Pasta Pillows filled with Butternut Squash, Topped with Brown Butter Sauce and Parmesan Cheese. **

Linguini & Mushroom Pasta \$22

Grilled Mushroom and Linguini with Organic Baby Spinach, Black River Gorgonzola tossed in Chardonnay Butter Sauce. **

Add Chicken \$3 Shrimp \$5

Roasted Pork Loin with Bourbon Sauce \$26

Roasted Pork Loin with mild spices with Scallion Bourbon Sauce.

Braised Peppercorn Short Rib \$28

Served with Natural Au Jus

Roast Prime Rib of Beef \$38

Slow Roasted 12 oz. Choice Prime Rib prepared medium with Horseradish Cream

6oz Grilled Beef Tenderloin \$39

Topped with Veal Demi-Glace with

10oz Sirloin \$37

Topped with Mushrooms, and Truffle Butter

Add Shrimp Skewer \$7

Need other options? or do you have a family traditional wedding course? Our Chef would be happy to customize a meal for you and your guests, we are more than willing to work with you and any menu restrictions and or budgets.

Please Inquire!



Dinner Buffet Menu

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted

** indicates no choice of potato

Off The Grill \$17.95

Your choice of 2 proteins: 1/4 lb. Hamburgers prepared in Marsala Sauce, Brats in Beer and Onions, Grilled Chicken Breast or BBQ Pulled Pork Buns with Lettuce, Sliced Cheeses, Tomato, Onions, and Pickles. Served with Pasta Salad, Baked Beans, and Potato Chips **

Add 3rd protein option for \$3/person

Artisan Sandwich Buffet \$16.95

Ham, Turkey, and Roast Beef Sandwiches served on Artisan Bread with Sliced Cheeses, Lettuce, Tomatoes, Onions, and House Pickles. Served with Caesar Salad, Pasta Salad, and Potato Chips. **

Memphis Pulled Pork Buffet \$15.95

Pulled Pork on a bun. Served with Caesar Salad, Pasta Salad, Potato Chips, and Homemade Chocolate Chip Cookies. **

Lemon Honey Glazed Salmon & Baked Chicken \$29.95 **

Pan Seared 6oz. Salmon Filet Glazed with Lemon Honey Sauce. Served with Jasmine Rice, Herbed Baked Chicken, Fresh Green Beans and Carrots, Caesar Salad, Pasta & Potato Salad, Rolls and Butter.

Roasted Prime Rib of Beef \$37.95

12oz Choice Cut Prime Rib of Beef slow cooked, prepared medium and carved shipside. Served with Au Jus and Cream Horseradish, Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Chicken & Ham \$19.95

Honey Baked Ham and Herb Roasted Chicken served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Surf and Turf \$27.95

Beef Bordelaise and Seasoned Shrimp Skewer served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Baked Chicken and Beef Marsala \$23.95

Baked Chicken with Herb Seasoning and Sliced Beef with Mushroom Marsala Sauce. Served with Fresh Green Beans and Carrots, Caesar Salad, Pasta & Potato Salad, Rolls, and Butter.

Roasted Turkey and Ham \$22.95

Sliced Turkey with Gravy and Honey Glazed Ham. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Tortilla Crusted Tilapia and Chicken

Breast with Lemon Caper Sauce \$25.95

Oven Baked Tortilla Crusted Tilapia and Chicken Breast with Lemon Caper Sauce. Served with Caesar Pasta & Potato Salad, Fresh Green Beans and Carrots, Rolls, and Butter.

Chicken Champagne \$19.95

Chicken Breast with Champagne Cream Sauce and Red Grapes. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Rosemary Pork Loin & Herb Baked Chicken \$21.95

Tender Medallions of Rosemary Pork Loin with Mustard Demi-Glace and Baked Chicken, Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter.

Chicken & Ribs \$19.95

Herb Baked Chicken & Zesty BBQ Ribs. Served with Caesar Salad, Pasta & Potato Salad, Fresh Green Beans and Carrots, Choice of Potato, Rolls, and Butter

Specialty Buffets

Italian Feast \$27

Chicken Breast with Lemon Caper Sauce, Italian Mostaccioli, Beef Marsala, Seasonal Vegetable, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread

Admiral's Brunch \$22

Seasonal Fresh Fruit, Danish Pastries, Baked French Toast with Maple Syrup, Scrambled Eggs, Sausage Links, Oven Roasted Potatoes, Herb Baked Chicken, Caesar Salad, and Fresh Rolls & Butter

Fajita Fiesta \$21

Chicken & Pork Carnitas, Onions & Peppers, Black Beans, Spanish Rice, Chips & Salsa, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Flour and Corn Tortillas

Add Home-made Fresh Guacamole \$3/person

Hawaiian Luau \$22

Braised Island Pork, Teriyaki Chicken, Scallion Fried Rice, Fresh Vegetable Medley, Fresh Fruit Display, Island Salad, and Hawaiian Pasta Salad



Hors D'Oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Hors D'Oeuvres

Assorted Fresh Fruit \$3.25

An artistic display of assorted seasonal fresh fruits & berries

Cheese Tray with Crackers \$3.75

Beautifully displayed domestic cubed cheddar, pepper jack, co-jack, & Swiss with crackers

Meat & Cheese Tray with Crackers \$5.75

Thin slices of turkey, ham & roast beef paired with sliced cheddar, & provolone cheeses with crackers

Vegetable Crudit  with Ranch Dip \$3.50

A variety of crisp fresh vegetables with our house made ranch dip

Hummus with Pita Chips \$4.95

House made hummus with fresh sea salt roasted pita chips

Caprese Skewers \$3.25

Fresh mozzarella, grape tomatoes brushed with basil pesto

Shrimp Cocktail (3 per person) \$7

Fabulous display of fresh large shrimp with cocktail sauce, lemon wedges and Iceberg-Celery Salad

Garnished Smoked Salmon (serves 40-45) \$175

One whole side of fresh salmon served with capers, minced red onion, and chopped eggs with crackers

Antipasto Tray \$5.50

A variety of olives, hard salami, pepperoncini, & provolone cheese served with crackers

Fire Roasted Vegetables \$4.50

Zucchini, green topped carrots, Yellow & Red Peppers & red potatoes fire roasted and served with Romesco Aioli

Chilled Beef Crostini \$4.95

Thinly sliced prime rib of beef served on a baguette with fresh horseradish cream & cracked black pepper

Salsa Trio \$4.75

Black bean and corn salsa, Pico de Gallo, and medium salsa served with tri-colored tortilla chips

Snacks

Potato Chips & House made

Onion Dip \$2.50

Snack Mix per lb. \$15

Salted Cashews per lb. \$24



Hot Hors D' Oeuvres

Chicken Wings \$3.95

Crispy wings glazed with sauce of your choice (Asian, Buffalo, BBQ, or Dry Rub) 2/person

Meatballs \$2.75

Tender seasoned beef meatballs (BBQ or Italian) simmered in sauce of your choice 2/person

Stuffed Mushrooms \$2.95

Fresh button mushrooms stuffed with house made Italian sausage and baked to perfection

Bacon Wrapped Shrimp \$3.25

Fresh large shrimp wrapped in thick sliced bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$3.25

Tender chicken breast pieces glazed with our house made Thai Peanut Sauce

Pot Stickers \$3.25

Crescent shaped dumplings filled with pork, steamed and then fried crispy & served with Thai Chili dipping sauce

Artichoke & Spinach Dip \$3.25

Artichoke hearts & spinach baked bubbly hot and served with crispy sea salt roasted pita chips

Asian Egg Rolls \$2.75

Crispy egg rolls stuffed with ground pork, cabbage, carrots and served with sweet and sour sauce

Tequila Lime Shrimp Kabobs \$7.00

Five fresh shrimp skewered, grilled & glazed with Green Chili-Lime Tequila marinade

Beef Brochette \$5.25

Skewered tender beef bites grilled and served with a Hot Buffalo-Cream sauce





Dessert & Beverage Menu

All Desserts are priced per person unless noted

Sweets

Brownies \$24 (dozen)

Cookie Assortment \$19 (dozen)

Bar Assortment \$65 (35 Bars)

Raspberry, Old-Fashioned Lemon, Caramel
Oatmeal, & Seven Layer

Chocolate Fountain Treats \$7 pp

Whole Strawberries, Pineapple, Pretzels and
Marshmallows for dipping with Chocolate &
Fountain

Mini Petit Fours \$85 (48 count)

Chocolate Brownie, Red Velvet, Carrot Cake,
& Truffle Bon Bon

Chocolate Truffles \$3 (each)

Chocolate Dipped Strawberries

\$3.50 (each)

Mini Cheesecakes \$85 (35 pieces)

Raspberry, Lemon, Vanilla, Chocolate Chip &
Silk Tuxedo

Banquet Cakes

(Cakes must be ordered whole)

Carrot (14 Slices) **\$49**

Apple Spice (14 Slices) **\$49**

Lemon Poppy Seed (14 Slices) **\$49**

Chocolate (14 Slices) **\$49**

New York Cheese Cake (14 Slices) **\$64**



Cupcakes

Unfilled and Iced \$3 each

- ❖ *White Cake with Almond Buttercream*
- ❖ *White Cake with Vanilla Buttercream*
- ❖ *Carrot Cake with Cream Cheese Frosting*
- ❖ *Red Velvet with Cream Cheese Frosting*
- ❖ *Chocolate Cake with Milk Chocolate Buttercream*

Filled Cupcakes \$4.00 each

- ❖ *White Cake with Raspberry Filling and Almond Buttercream*
- ❖ *Chocolate Cake with Caramel Mousse Filling and Ganache topped with Pecans*
- ❖ *Red Velvet Cake with Bailey's Mousse Filling and Cream Cheese Frosting*

Wedding Cakes – Contact Wedding Coordinator for Details

Beverages per Gal (Serves 18) \$35 Gal.

Coffee

Fruit Punch

Ice Tea/Lemonade



All Rentals & Services are subject to a rental service fee of 20%

Bar Arrangements

We do not have a bar minimum, however the bar must be available to your guests

Bar Options

Cash Bar – Each guest pays for his or her own beverages ordered at the bar

Host Bar – The Host pays for the bar with the following options

- Host all beverages entire event
- Host all beverages or certain beverages for a designated time frame, then cash bar
- Host a specific monetary amount, for example, you can host the bar up to \$500 and switch to cash bar
- Host certain beverages, for example beer & soda only
- Mix and match any of the above

Drink Tokens – You provide drink tickets to your guests. The ticket can be good for any beverage ordered or you can choose what you would like the ticket to be used for. The ticket is worth the value of the drink ordered. If your guests do not turn in the ticket at the bar, then you are not charged for a drink.

Bartender Fee -

\$225/Bartender, recommended 1 bartender/75 guests

\$100 Delivery Charge/Set Up

