



Elsie's

Restaurant, Bar & Bowling Center

— ***Banquet Menu*** —



FOR MORE INFORMATION CONTACT:

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729 MARSHALL ST. NE MINNEAPOLIS, MN

Appetizers

All appetizers serve 25 guests, 2 pieces per person

Appetizer Sampler

- Assorted vegetable tray served with ranch dressing
- Assorted domestic cheese and crackers
- Meatballs: pork and beef, your choice of BBQ, Swedish or teriyaki
- Wings: bone-in or boneless, your choice of BBQ, buffalo, Thai chili, Cajun seasoning or plain
- Meat tray: ham, turkey, salami and roast beef served with fresh rolls
- Potato chips served with French onion dip OR tortilla chips served with salsa

\$16 per person

Hot Appetizers

- Teriyaki chicken skewers marinated in ginger soy sauce and sesame seeds \$150
- Jumbo mushrooms stuffed with Italian sausage \$150
- Spinach and artichoke dip served with grilled pitas \$100
- Reuben dip served with rye croutons \$100
- Mini tacos \$125
your choice of chicken or beef served with salsa
- Bavarian pretzels served with gouda cheese sauce \$80
- Cream cheese wontons filled with smoked duck, bacon and sweet corn served with Thai chili sauce \$150
- Cream cheese wontons served with sweet and sour sauce \$80
- Vegetable spring rolls served with Thai chili sauce \$150
- BBQ lil' smokies \$75
- Oven baked cheese bread with a cheddar jack cheese blend served with marinara sauce \$80
- Meatballs \$140
pork and beef, your choice of BBQ, Swedish or teriyaki
- Wings: bone-in or boneless \$150
your choice of BBQ, buffalo, Thai chili, Cajun seasoning or plain

Cold Appetizers

- Bruschetta served with crostinis \$75
diced roma tomatoes, garlic, basil and balsamic vinaigrette
- Caprese skewers \$80
fresh mozzarella, cherry tomatoes, pesto and balsamic glaze
- Assorted vegetable tray served with ranch dressing \$75
- Assorted domestic cheese and crackers \$90
- Assorted seasonal fresh fruit tray \$90
- Garden salad with cucumbers, tomatoes, croutons and your choice of dressing \$40
- Meat tray \$165
ham, turkey, salami and roast beef served with fresh rolls, mustard and mayonnaise
- Shrimp Cocktail \$175
jumbo shrimp served chilled with cocktail sauce and lemons
- Tortilla chips served with salsa \$30

Breakfast Buffets

All breakfast buffets include coffee and orange juice stations. Buffets require a 20 person minimum. All prices are per person.

Washington

Scrambled eggs with cheese, pork sausage links, sugar cured bacon, french toast casserole, seasonal fruit tray, bagels with cream cheese, assorted pastries and your choice of Elsie's cheesy hash OR breakfast potatoes

\$18 per person

Broadway

Scrambled eggs with cheese, pork sausage links, sugar cured bacon, assorted pastries and your choice of Elsie's cheesy hash OR breakfast potatoes

\$14 per person

Continental

Seasonal fruit tray, assorted pastries and croissants

\$12 per person

Anytime Buffets

Buffets require a 20 person minimum. All prices are per person.

Picnic

Grilled hamburger patties and grilled chicken breasts served with fresh buns, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, BBQ baked beans, and your choice of coleslaw OR pasta salad and your choice of potato chips OR fries

Add bacon \$2 per person

Add waffle fries served with seasoned sour cream \$1 per person

Add BBQ pulled pork \$3 per person

\$15 per person

Deli

Smoked ham, salami, roasted turkey and roast beef served with fresh rolls, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, potato chips and your choice of coleslaw OR pasta salad

\$14 per person

The Marshall

Slow cooked beef pot roast served with gravy, mashed potatoes, seasonal vegetables, garden salad and fresh rolls

\$15 per person

Home-Style

YOUR CHOICE OF TWO ENTRÉES:

Roasted turkey breast, slow cooked pot roast with gravy, garlic herb roasted chicken, BBQ pork spare ribs, smothered pork chops, chicken marsala OR baked Atlantic cod with lemon butter sauce

YOUR CHOICE OF ONE POTATO OR RICE:

Baked, au gratin, oven roasted, mashed, OR Minnesota wild rice blend

YOUR CHOICE OF ONE SIDE:

Coleslaw, pasta salad, sage stuffing OR BBQ baked beans

Served with garden salad, fresh rolls and seasonal vegetables

\$23 per person

Anytime Buffets *(continued)*

Buffets require a 20 person minimum. All prices are per person.

Cantina Bar

Chicken tinga, pork carnitas, seasoned pinto beans and lime rice served with soft flour tortillas and crispy corn tortilla shells, shredded cheese, shredded lettuce, onions, roasted peppers, jalapeños, black olives, salsa, pico de gallo, guacamole, sour cream and tortilla chips

Add grilled sirloin steak \$6 per person

Add traditional churros \$2 per person

Add tres leches cake \$5 per person

\$16 per person

Taco Bar

Seasoned taco beef, seasoned pinto beans and lime rice served with soft flour tortillas and crispy corn tortilla shells, lime rice, shredded cheese, shredded lettuce, tomatoes, onions, roasted peppers, jalapeños, black olives, salsa, sour cream and tortilla chips

Add guacamole \$1 per person

Add traditional churros \$2 per person

Add tres leches cake \$5 per person

\$12 per person

Little Italy

Herb grilled chicken breast and penne pasta served with garlic cream sauce, marinara sauce, seasonal vegetables, caesar salad and breadsticks

Add tiramisu cake \$5 per person

Add cannoli filled with chocolate mousse \$4 per person

\$14 per person

Big Italy

YOUR CHOICE OF TWO ENTRÉES:

Herb grilled chicken breast, Italian sausage with peppers and onions, cheese stuffed lasagna rolls with marinara sauce, chicken alfredo primavera and chicken parmesan

Add tiramisu cake \$5 per person

Add cannoli filled with chocolate mousse \$4 per person

Served with caesar salad, breadsticks and seasonal vegetables

\$19 per person

Plated Dinners

Served with garden salad, dinner rolls, seasonal vegetables and your choice of one potato OR Minnesota wild rice blend.
All prices are per person.

Potato Choices (all meals are served with the same potato choice):
baked, au gratin, oven roasted OR mashed

Beef and Pork

- 8 oz. filet mignon \$34
- 6 oz. top sirloin \$22
- 12 oz. grilled NY strip \$27
- 12 oz. roasted prime rib \$26
- Grilled pork tenderloin with maple bacon chipotle glaze \$19

Chicken

- Wild rice stuffed chicken served with lingonberry sauce \$22
- Grilled garlic chicken served with herb cream sauce \$19

Fish and Seafood

- Broiled walleye served with lemon and tartar sauce \$24
- Grilled marinated Atlantic salmon served with pineapple jalapeño relish \$22
- Broiled jumbo shrimp scampi \$25

Vegetarian

- Roasted squash ravioli served with fried sage and brown butter \$19
- Penne pasta primavera alfredo \$18
- Fried portobello mushrooms served with mixed greens and lemon herb vinaigrette \$20

Pizza & Kids Menu

16" Gourmet Round

\$26 per pizza. Serves 5-6 people.

Your choice of:

- Pepperoni
- Sausage
- Grilled Chicken
- Three Cheese
- Vegetarian

Please inquire about additional toppings available.

Kids

\$7 per person. For our guests 10 years of age or younger.
Served with fruit OR fries.

Your choice of:

- Chicken fingers
- Mac and cheese
- Hamburger
- Cheeseburger
- Grilled chicken

Dessert & Beverages

Desserts

\$4 per person

Assorted cookies and bars

\$5 per person

Your choice of:

- Chocolate fudge cake
- Tiramisu cake
- Carrot cake
- Tres leches cake
- Cannolis filled with chocolate mousse
- Cupcakes
- Mini cheesecakes

Beverages

Please inquire about our bar services.

\$30 punch station

Includes 3 gallons of punch.

\$50 coffee station

Includes 2 gallons of coffee.

\$2 per person soda station

Includes unlimited soda of your choice, with purchase of food. Must purchase for each guest attending

Additional Information

**FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.
YOUR DEPOSIT WILL SHOW AS A CREDIT ON FINAL BILL.**

Food and Beverage Minimums

FRIDAY & SATURDAY:

- Small Room \$1,000.00
(up to 30 people for a sit down dinner or 55 people for appetizers and drinks)
- Large Room \$1,500.00
(up to 60 people for a sit down dinner or 80 people for appetizers and drinks)
- Both Rooms \$2,500.00
(up to 150 people for a sit down dinner or 200 people for appetizers and drinks)

SUNDAY—THURSDAY:

- Small Room \$500.00
- Large Room \$750.00
- Both Rooms \$1250.00

AS LONG AS THE FOOD AND BEVERAGE MINIMUMS HAVE BEEN MET OR EXCEEDED THERE IS NO ROOM RENTAL FEE.

Deposits

\$250—\$1250

DEPOSITS ARE DUE WITHIN ONE WEEK, AND ARE NON-REFUNDABLE WITHIN 45 DAYS OF YOUR EVENT.

Food Tastings

SCHEDULED FOOD TASTINGS ARE AVAILABLE AFTER DEPOSIT IS RECEIVED.

Tastings are offered Wednesday—Friday between 2—4PM. Please call our event coordinator at 612-378-9701 to set up your appointment.

Additional Information (continued)

Amenities

BAR SERVICE:

Full service bar is available upon request. Please ask for details.

MUSIC & ENTERTAINMENT:

DJ's, and small acoustic groups are allowed within the banquet rooms. A table will be provided for DJ's. DJ's will NOT be able to hook up to Elsie's sound system. Please provide event coordinator with any music and entertainment plans at least 14 days before event.

AUDIO VISUAL EQUIPMENT:

A screen and projector are available for \$50.

All cords and adapters needed to hook up to a laptop will be provided. You are responsible for providing your own laptop for viewing.

A wireless microphone and podium, XM radio and iPod hookup are available upon request at no additional charge.

Event Arrangements

FINAL DETAILS ARE REQUIRED 14 DAYS PRIOR TO YOUR EVENT:

- Food choices
- Final headcount (the number provided will be what you are charged for)
- Bar details
- Set up details
- Decorations:
You provide your own decorations. Loose glitter or confetti are NOT allowed.
A clean up fee may be charged if used.
You may rent one mirror and three tea lights for \$4.00.
- Cakes:
You may bring in your own cake from a store or bakery. There is a \$1.50 per slice fee if we cut and serve the cake. A table, plates, napkins and forks for the cake will be provided.

Gluten friendly is available upon request.

Due to health department regulations, all food and beverages must be prepared by Elsie's, with the exception of cakes that are purchased from a store or bakery. The health department also prohibits us from allowing guests to take any extra food home from a buffet. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be aware that all of our food products may come into contact with certain allergens.

Sales tax is charged on all food, beverages, services and gratuity.

An 18% gratuity is charged on all food, beverages and services on the event tab.

Any damage or excessive mess due to your group's actions will result in appropriate fees assessed.

Elsie's is not responsible for lost or stolen items.

No smoking is allowed inside the premises.