



Banquet Menu

FOR MORE INFORMATION CONTACT:

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729 MARSHALL ST. NE MINNEAPOLIS, MN

In the bottom left corner, there are two overlapping squares: a dark brown one on top and a dark blue one at the bottom. In the bottom right corner, there are two overlapping squares: a mustard yellow one on top and a dark blue one at the bottom.

Appetizers

All appetizers serve 25 guests

Cold Appetizers

Bruschetta: Served with crostini, diced roma tomatoes, garlic, basil and balsamic vinaigrette \$150

Caprese Skewers: Fresh mozzarella, cherry tomatoes, pesto and balsamic glaze \$150

Assorted Vegetable Tray: Served with ranch dressing \$150

Assorted Domestic Cheese and Crackers \$180

Assorted Seasonal Fresh Fruit Tray \$175

Garden Salad: With cucumbers, tomatoes, croutons and your choice of dressing \$65

Meat Tray: Ham, turkey, salami and roast beef served with fresh rolls, mustard and mayonnaise \$235

Shrimp Cocktail: Jumbo shrimp served chilled with cocktail sauce and lemons \$270

Tortilla Chips: Served with salsa \$55

Hot Appetizers

Teriyaki Chicken Skewers: Marinated in ginger soy sauce and sesame seeds \$180

Jumbo Mushrooms: Stuffed with Italian sausage \$210

Spinach and Artichoke Dip: Served with grilled pitas \$165

Reuben Dip: Served with rye croutons \$150

Mini Tacos: Your choice of chicken or beef served with salsa \$150

Bavarian Pretzels: Served with gouda cheese sauce \$165

Duck Cream Cheese Wontons: Filled with smoked duck, bacon and sweet corn served with Thai chili sauce \$180

Cream Cheese Wontons: Served with sweet and sour sauce \$120

Vegetable Spring Rolls: Served with Thai chili sauce \$180

BBQ Lil' Smokies \$115

Oven Baked Cheese Bread: With a cheddar jack cheese blend served with marinara sauce \$95

Meatballs: Pork and beef, your choice of BBQ, Swedish or teriyaki \$170

Wings: Bone-in or boneless, your choice of BBQ, buffalo, Thai chili, Cajun seasoning or plain \$225

Breakfast Buffets

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

Washington

\$29 per person

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

Broadway

\$24 per person

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

Continental

\$20 per person

Seasonal fruit tray, assorted pastries and croissants

Anytime Buffets

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

Appetizer Sampler *\$26 per person*

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

Picnic *\$26 per person*

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 +\$2.50 per person **Add Waffle Fries** Served with seasoned sour cream +\$1.25 per person

Add BBQ Pulled Pork +\$3.75 per person

Deli *\$24 per person*

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

The Marshall *\$28 per person*

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

Home-Style *\$38 per person*

Served with garden salad, fresh rolls and seasonal vegetables

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
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 | BBQ Baked Beans

Anytime Buffets

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

Cantina Bar \$25 per person

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 +\$8 per person

Add Traditional Churros +\$4 per person

Add Tres Leches Cake +\$7.50 per person

Taco Bar \$22 per person

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, jalapeños, black olives, salsa, sour cream and tortilla chips

Add Guacamole +\$2.50 per person

Add Traditional Churros +\$4 per person

Add Tres Leches Cake +\$7.50 per person

Little Italy \$25 per person

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

Add Tiramisu Cake +\$7.50 per person

Add Cannoli (filled with chocolate mousse) +\$7.50 per person

Big Italy \$31 per person

Served with Caesar salad, bread sticks and seasonal vegetables

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 | Chicken Parmesan

Add Tiramisu Cake +\$7.50 per person

Add Cannoli (filled with chocolate mousse) +\$7.50 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 | Mashed

Choose up to 3 entrées. A \$4 plate charge will be added for additional entrées.

Beef and Pork

- 8 oz. Filet Mignon \$46
- 6 oz. Top Sirloin \$30
- 12 oz. Grilled NY Strip \$41
- 12 oz. Roasted Prime Rib \$40
- Grilled Pork Tenderloin: \$30

Fish and Seafood

- Broiled Walleye:**
Served with lemon and tartar sauce \$31
- Grilled Marinated Atlantic Salmon:**
Served with pineapple jalapeño relish \$29
- Grilled Jumbo Shrimp:** With garlic butter \$31

Chicken

- Wild Rice Stuffed Chicken:**
Served with lingonberry sauce \$31
- Grilled Garlic Chicken:**
Served with herb cream sauce \$25

Vegetarian

- Roasted Squash Ravioli:**
Served with fried sage and brown butter \$26
- Penne Pasta Primavera Alfredo** \$24
- Fried Portobello Mushrooms:** Served with mixed greens and roasted garlic vinaigrette \$29

Plant based options available upon request

Kids

\$12 per person. For guests 10 years of age or younger.
Served with fries.

Your Choice Of:

Chicken Fingers | Mac 'n Cheese | Hamburger | Cheeseburger | Grilled Chicken

Pizza

16" Gourmet Round Serves 6-7 people. *Avaliable for lane events only.

Cheese Pizza \$36 **Pizza with Two Toppings** \$41 **Additional Toppings** +\$1.25 each

Your choice of:

Pepperoni • Sausage • Grilled Chicken • Three Cheese • Vegetarian

Please inquire about additional toppings available.

Desserts + Beverages

Desserts

Assorted Cookies and Bars \$6 per person

Gourmet Desserts \$8.50 per person

Your choice of:

Chocolate Fudge Cake

Tiramisu Cake

Carrot Cake

Tres Leches Cake

Cannoli (filled with chocolate mousse)

Beverages

Please inquire about our bar services.

Punch Station

Includes 3 gallons of punch. \$36

Coffee Station

Includes 2 gallons of coffee. \$60

Soda Station

Includes unlimited soda of your choice, with purchase of food. Must purchase for each guest attending \$4 per person

Additional Information

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

**ROOM FEE: Weekdays \$250, \$250 OR \$500 | Weekends \$250, \$500 OR \$750
FLIP FEE \$350 for Weddings & Receptions | LINEN FEE \$1.00 per person**

Food and Beverage Minimums

FRIDAY AND 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

Deposits

**HALF OF APPLICABLE FOOD AND BEVERAGE ROOM MINIMUM IS DUE
NO LATER THAN ONE WEEK FROM BOOKING DATE.**

DEPOSITS 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 2:00 - 4:00PM.
Please call our event coordinator at 612-378-9701 to set up your appointment.

Additional Information

Amenities

BAR SERVICE: Full-service bar is available upon request. Please ask for details.

MUSIC AND 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 \$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.

Linen Fee: \$1.00 per person

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 20% 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.