

Appetizers

CHICKEN WINGS

Boneless or traditional- Teriyaki, Buffalo, Honey BBQ or Jamaican jerk.
Served with celery and Ranch or Bleu cheese dressing.

35 pieces \$54.99

BACON WRAPPED TENDERLOIN BITES

2 tenderloin tips wrapped in bacon on a skewer, served with
roasted red pepper horseradish sauce.

35 pieces \$59.99

JUMBO SHRIMP COCKTAIL

Iced jumbo shrimp served with cocktail sauce and lemons.

35 shrimp \$59.99

FRESH FRUIT PLATTER

Chunk cut cantaloupe, pineapple, strawberries and grapes.

(feeds approx. 30-35 people) \$34.99

TORTILLA CHIPS & SALSA BAR

Fresh tortilla chips, salsa, sour cream, pico de gallo and guacamole.

(feeds approx. 30-35 people) \$34.99

CHICKEN SATAY SKEWERS

Tender chicken breast meat skewered, marinated and basted with a
sweet teriyaki sauce and grilled.

35 pieces \$59.99

MINI HICKORY PORK SANDWICHES

Mini buns, slow roasted hickory pork and sweet BBQ sauce.

(some assembly required)

35 mini sandwiches \$59.99

FRESH VEGETABLE PLATTER

Baby carrots, broccoli, celery, Roma tomato and olive marinade salad and
cucumbers with ranch dipping sauce.

(feeds approx. 30-35 people) \$34.99

PRIME RIB CROSTINIS

Crostini rounds with a light garlic cream cheese spread and thin shaved chilled
prime rib drizzled with creamy horseradish.

35 pieces \$59.99

Appetizers continued on reverse.

Appetizers

CHIPOTLE BBQ MEATBALLS

Tender cocktail meatballs tossed in a sweet & zesty chipotle BBQ sauce.

35 servings (2 meatballs per serving) \$59.99

BRUSCHETTA BITES

Toasted Vienna rounds topped with a fresh mix of olive oil, roma tomatoes, garlic, onion and fresh basil with a touch of balsamic vinegar glaze.

35 pieces \$54.99

FRUIT KABOBS

Mini kabobs of cantaloupe, pineapple and strawberry served with a poppy seed dressing.

35 skewers \$54.99

SPINACH ARTICHOKE DIP

Creamy baked Spinach & Artichoke dip served with French bread crostinis & tortilla chips.

(feeds approx. 30-35 people) \$54.99

BACON WRAPPED SEA SCALLOPS

Sea scallops wrapped in hickory smoked bacon.

35 pieces \$69.99

SMOKED SALMON FILET

Smoked Atlantic Salmon served with assorted crackers and cheeses!
2-3lbs of salmon

(serves approx. 30 people) \$89.99

MINI PINWHEELS

Assorted meat and veggie Pinwheel roll ups.

30 servings (2 per serving) \$54.99

ANTIPASTO SKEWERS

Mozzarella, artichoke, kalamata olive and sun-dried tomato

30 skewers \$89.99

B Buffets

*All Dinner Packages are served buffet style with tossed or Caesar salad, fresh baked dinner rolls and your choice of 2 side dishes. Includes white china.
(For plated service add \$5 per person)*

HICKORY SMOKED RIBS AND WOOD ROASTED CHICKEN

Our Chicken & Ribs are dry rubbed with our unique blend of seasonings, then slow roasted over a hard wood fire to make them tender, juicy and flavorful.

\$20.00

WOOD ROASTED CHICKEN AND PENNE ALFREDO

Our signature wood fired chicken Paired with penne pasta tossed in a creamy Alfredo sauce

\$18.00

CARVED BEEF AND CHICKEN CORDON BLEU

Our slow roasted beef inside round sliced on site, served with tender Chicken Cordon Bleu.

\$20.00

WOOD ROASTED CHICKEN AND CARVED BEEF

Our Signature wood fired chicken paired with tender, fresh carved, slow roasted beef inside round.

\$19.00

CHICKEN CORDON BLEU

Boneless chicken breast stuffed with Baby Swiss cheese and tender ham, baked with a panko crust until golden brown, served topped with a creamy Dijon sauce.

\$18.00

Entrées continued on reverse.

B Buffets

WOOD ROASTED CHICKEN
\$14.00

HAND CARVED ROAST BEEF
\$16.00

SLOW ROASTED PRIME RIB
\$23.00

BUTTERNUT SQUASH WITH CHICKEN
\$20.00

THREE CHEESE MANICOTTI
\$17.00

CHEDDAR ENCRUSTED COD
\$18.00

SIDE OPTIONS

Au Gratin Potatoes
Redskin Garlic Mashed Potatoes
Rice Pilaf
Potato Salad
Wild Rice Blend with Mushrooms
Pasta Salad
Cole Slaw
Campfire Baked Beans
Vegetable Medley
Green Bean Almandine
Corn
Tossed Salad
Caesar Salad
Asparagus with Hollandaise Sauce
Kettle Chips
Fresh Fruit
Rosemary Garlic Baby Red Oven Roasted Potatoes

Plated Entrées

All plated entrees come with our signature house salad and fresh baked dinner rolls. All entrées and side dishes can be substituted for any other item on our menu (price may vary).

SIGNATURE PLATED MEAL

Hand Carved Sirloin and Wood Roasted Chicken served with
Garlic Mashed Potatoes and Asparagus with Hollandaise Sauce
\$24.99

CHICKEN CORDON BLUE

with Au Gratin Potatoes and Green Bean Almandine
\$23.00

MAPLE PECAN GLAZED SALMON

with Wild Rice Blend with Mushrooms and Vegetable Melody
\$24.00

CHICKEN KIEV

with Redskin Garlic Mashed Potatoes and Asparagus with Hollandaise Sauce
\$23.00

GRILLED CENTER CUT SIRLOIN

with Rosemary Garlic Baby Red Potatoes and Garlic Green Beans
\$29.00

THICK CUT CAJUN CHOPS

(16oz.) with Rice Pilaf and Vegetable Melody
\$25.00

WOOD ROASTED CHICKEN

with Green Bean Almandine and Rosemary Garlic Baby Red Potatoes
\$19.00

Desserts & Snacks

TURTLE CHEESECAKE

\$4.00

CHOCOLATE CAKE

\$4.00

COOKIES

\$3.00

BROWNIES

\$3.00

ASSORTED MINI DESSERT BAR

\$4.00

SHEET CAKE DECORATED FOR YOUR EVENT

\$200.00

SANDWICH PLATTERS

Sandwiches are served on fresh baked Ciabatta bread and come with chips and Senser's jumbo chocolate chip cookie. (serves 8 people)
Choice of: Roast Beef with Swiss, Turkey with Swiss, or Club.

\$49.00

WRAP PLATTERS

6" jumbo tortilla wraps come with chips and Senser's jumbo chocolate chip cookie. (serves 8 people) Choice of: Buffalo Chicken, Chicken Caesar, Honey Mustard Chicken, or Veggie.

\$49.00

PIZZAS

Our delicious 10" pizzas. Choice of: Cheese, Pepperoni, Sausage, Veggie, Buffalo Chicken, White Garlic Chicken, Roasted Barbecue Chicken, Bacon Cheeseburger, Pepperoni & Mushroom, or Build Your Own.

\$13.00 each

Liquor

*Senser's Catering is fully licensed to serve alcohol in the state of Minnesota.
The extent of these services may be limited by local law and/or venue.*

WINE SELECTION

TIER ONE

\$25 per bottle (8-9 glasses per bottle)

Nathanson Creek White Wine - Chardonnay, White Zinfandel
Nathanson Creek Red Wines - Merlot, Cabernet Sauvignon
Wycliff California Champagne

TIER TWO

\$28 per bottle (4-5 glasses per bottle)

Hogue Riesling
Bella Sera Moscato
Le Grand Pinot Noir
Apothic Red Blend
Ravenswood Cabernet
Blackstone Merlot
Robert Mondavi Chardonnay

TIER THREE

\$35-\$45 per bottle (4-5 glasses per bottle)

William Hill Chardonnay
Clo du Bois Merlot
Robert Mondavi Riesling
Louis Martini Cabernet
Mark West Pinot Noir

Liquor continued on reverse.

Liquor

KEG BEER

DOMESTIC KEG

\$350

Miller Light
Budweiser

Bud Light
Coors Light

Michelob Golden Draft Light

IMPORT KEG

\$450-\$600

Leine Honeyweiss
Summit Extra Pale Ale

Sam Adams
Blue Moon

Other keg flavors available upon request.

BOTTLED BEER

DOMESTIC BOTTLED BEER

\$84 per case

Miller Light
Budweiser

Bud Light
Coors Light

Michelob Golden Draft Light

IMPORT BOTTLED BEER

\$108 per case

Summit EPA
Sam Adams

Stella Artois
Heineken

Corona

HARD LEMONADES & CIDERS

\$108 per case

Mike's Hard Lemonade
Angry Orchard Apple Cider

Other bottled beer available upon request.

Your Event

With almost 40 years of combined experience, Senser's Catering takes pride in making your day one to remember. Our professional resources in culinary and service skills afford you complete assurance that all commitments will be carried out to your satisfaction. In order to ensure you and your guests of a well-organized function, we ask that you adhere to the following policies:

TASTINGS

Our tastings are complimentary: 1- 4 guests with 3 entrée options, 2 side dish options and 2 appetizer options. There will be a \$10/Guest charge for any additional guests at a tasting.

DOWN PAYMENT

A signed contract and down payment are required in order to save the date for your special event. Once you sign and return your contract your reservation will be confirmed as a definite booking. A deposit of 10% of the total food bill is required 30 days prior to your event date to avoid losing the date you are seeking for your event. All deposits are Non-refundable.

CANCELATION POLICY

Either Senser's Catering or Customer may cancel this agreement without cause at any time prior to the event by paying to the other party liquidated damages (agreed not to constitute a penalty) based on the following:

One Hundred Eighty (180) days or more from the event date	25%
One Hundred Seventy Nine (179) days to Thirty One (31) days from event date	50%
Thirty (30) days or less from the event date	100%

Cancellations made under this provision shall be made by the canceling party to the non-canceling party by written notice and payment of the liquidated damages due at the time.

GUARANTEE COUNT

A final guest count is required by the catering office no later than 11:00am, seven (7) working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be made accordingly.

TAXES

All local and state taxes applicable to this agreement and to the services rendered by Senser's Catering are in addition to the prices herein agreed upon, and the Customer agrees to pay them.

Your Event

PORTION SIZES

Most of our menus are sold on a per guest basis, with portion sizes having been determined by our experienced catering staff. If you would like exact information on quantities please do not hesitate to ask our Director of Catering. In many cases portion sizes will be discussed during the food tasting.

LEFTOVER FOOD

When we are on location to serve food we usually carry more than we expect to serve. When offsite for a long period of time, we have extended food temperatures and holding conditions to a point that we will not release leftover food to you or your guests. This policy is in accordance with the Minnesota Department of Health. We trust you will cooperate.

FOOD & BEVERAGE

No food or beverage of any kind may be brought into the event by the Customer or any of the Customer's guests or invitees unless prearranged and approved by the Catering Director.

The following types of alcohol beverage service are available:

Hosted Bar: Price for every alcoholic beverage served is charged to the Customer.

Cash Bar: Guests pay for each drink.

Hosted/Cash Bar: Exact details will be agreed to in writing.

STAFF

We will work with you to determine the appropriate number of staff needed to service your event.

Event Captain \$25.00 per hour waived

Bartender \$20.00 per hour waived if bar minimum is met.

Servers \$15.00 per hour waived

Carving Chef \$25.00 per hour waived

SERVICE CHARGE & GRATUITY

Each event will be assessed an 18% service fee. This fee is not a gratuity. If you feel the staff are deserving of a gratuity the Customer may include this as part of the final payment. The gratuity will be dispersed amongst the staff and is greatly appreciated.

PAYMENT

The final payment is due at the conclusion of the event.