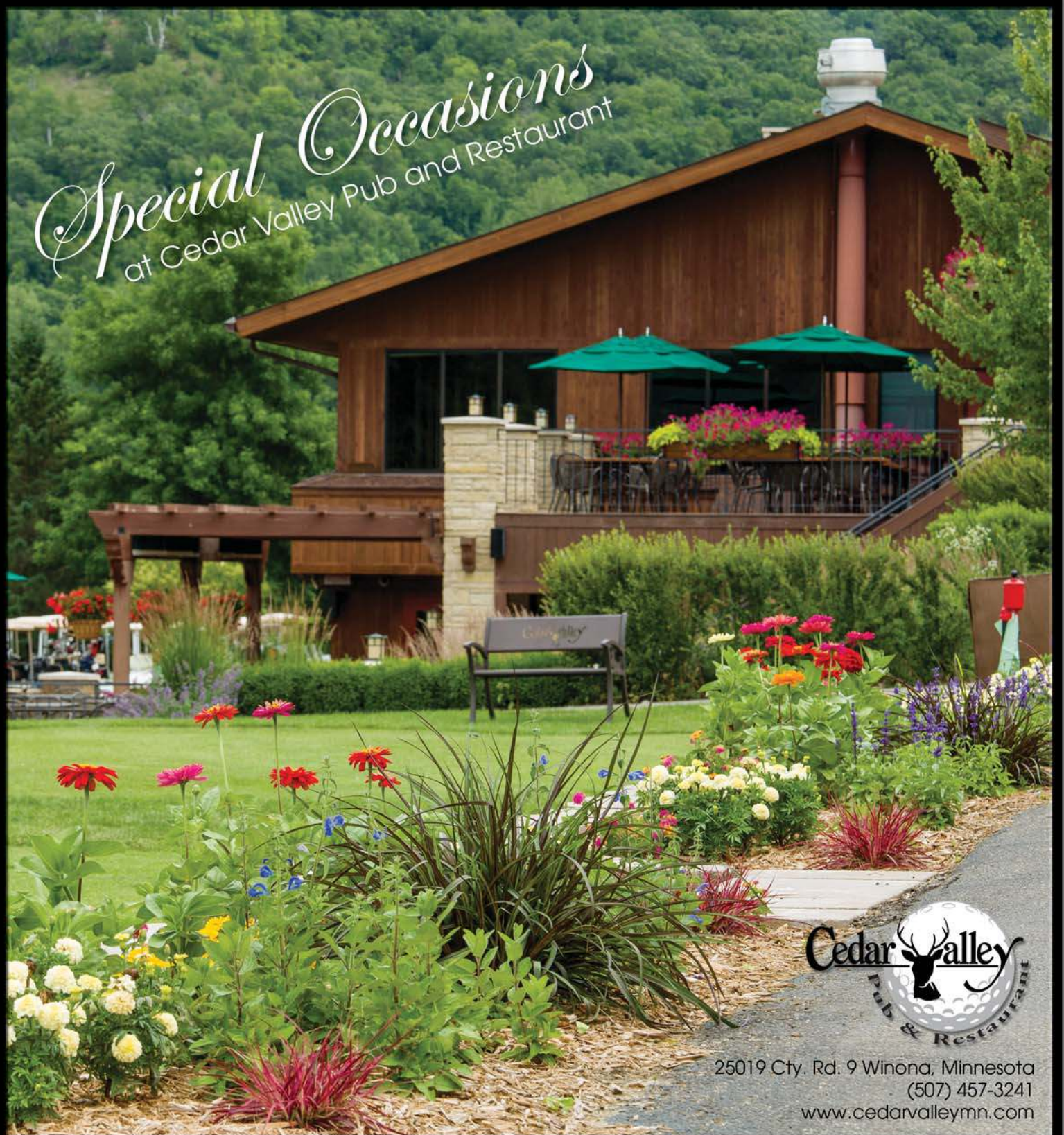


Special Occasions

at Cedar Valley Pub and Restaurant



25019 Cty. Rd. 9 Winona, Minnesota
(507) 457-3241
www.cedarvalleymn.com





HORS D'OEUVRES

HOT HORS D'OEUVRES

<i>CRAB-STUFFED MUSHROOMS</i>	approx. 70	\$100.00
<i>CHESSE-STUFFED MUSHROOMS</i>	approx. 70	\$75.00
<i>MINI PORK EGG ROLLS</i>	approx. 60	\$75.00
<i>MEATBALLS - BBQ OR SWEDISH</i>	approx. 80	\$75.00
<i>CHICKEN WINGS/DRUMMIES & DIPPING SAUCE</i>	approx. 50	\$75.00
<i>BBQ COCKTAIL WIENERS</i>	approx. 100	\$75.00
<i>BACON-WRAPPED WATER CHESTNUTS</i>	approx. 100	\$80.00
<i>BEEF/CHICKEN KABOBS</i>	50 kabobs	\$80.00
<i>PETITE QUICHE</i>	50 assorted	\$100.00
<i>PROSCIUTTO & ASPARAGUS WRAPS</i>	75 wraps	\$100.00

COLD HORS D'OEUVRES

<i>SMOKED SALMON</i>		\$175.00
Whole Salmon, smoked and dressed		
<i>DOMESTIC CHEESE TRAY</i>	sm. tray \$90.00 lrg. tray \$130.00	
Variety of cubed cheeses, served with cracker baskets		
<i>DOMESTIC MEAT & CHEESE TRAY</i>	sm. tray \$100.00 lrg. tray \$150.00	
Variety of sliced meats and cheeses, served with cracker baskets		
<i>VEGETABLE TRAY</i>	sm. tray \$50.00 lrg. tray \$85.00	
Variety of vegetables, served with dipping sauces		
<i>FRUIT TRAY</i>	sm. tray \$75.00 lrg. tray \$125.00	
In-season fresh fruits		
<i>SHRIMP COCKTAIL</i>	approx. 75 shrimp	\$100.00
<i>BRUSCHETTA</i>	sm. bowl \$60.00 lrg. bowl \$90.00	
Fresh Italian relish served with baked French bread		
<i>SPINACH DIP & PITA WEDGES</i>	sm. bowl \$60.00 lrg. bowl \$90.00	
Fresh spinach dip served with heated Pita wedges		
<i>PICKLE & HAM ROLL-UPS</i>	approx. 100	\$40.00
<i>TORTILLA PINWHEELS</i>	approx. 100	\$50.00
Choice of Hawaiian or Mexican-style		
<i>COCKTAIL SANDWICHES</i>	approx. 50	\$100.00
Sandwiches with assorted meats		
<i>DEVILED EGGS</i>	approx. 50	\$75.00

Prices are subject to change



SERVED BANQUET

All dinners are served with choice of starch and vegetable, a tossed greens dinner salad, and dinner rolls. Add a salad bar for \$1 per plate.

per plate

FETTUCCHINE WITH MARINARA OR ALFREDO	\$14.95
LASAGNA (Meat/Vegetarian Options)	\$17.95
SEASONED CHICKEN BREAST W/ CREAM SAUCE	\$16.95
CHICKEN SALTIMBOCCA W/ CREAM SAUCE	\$18.95
WILD RICE STUFFED CHICKEN W/ CREAM SAUCE	\$18.95
ROSEMARY ROASTED PORK LOIN	\$18.95
BROILED COD	\$16.95
SHRIMP (Breaded or Broiled)	\$20.95
BROILED/BATTERED WALLEYE	\$21.95
TENDERLOIN TIPS	\$22.95
SLOW ROASTED PRIME RIB	\$22.95
TENDERLOIN 8 OZ.	\$30.00
COMBINATION OPTIONS (pick from the options):	\$30.00

OPTION 1: Pork Loin • Ribeye (8 oz.) • Tenderloin Tips • Tenderloin (6 oz.)

OPTION 2: Shrimp & Sallop Skewer • Shrimp Skewer • Breaded Shrimp • Seasoned Chicken Breast

STARCH OPTIONS:

Roasted Baby Reds • Baked Potatoes • Scalloped Potatoes • Au Gratin Potatoes • Mashed Potatoes
Twice-Baked Potatoes (additional \$2.00 charge per plate) (cheddar & chives or bacon & cheddar) • Rice Blend

VEGETABLE OPTIONS:

Baby Carrots • Biscayne Blend • California Blend • Caribbean Blend • Green Bean Almondine
Sweet Corn

SALAD DRESSING OPTIONS:

Bleu Cheese • French • Italian • Ranch • Thousand Island

A list of dessert options can be found on page 5



BUFFET OPTIONS

BURGER BUFFET

\$13.95

Each plate would include a 1/3lb. burger with options for cheese, lettuce, tomato, onion, pickle, ketchup, and mustard, and each plate would be served with potato salad, pasta salad, chips, and cookies.

SANDWICH BUFFET

\$16.95

A Build-Your-Own sandwich line served with your choice of lunch meats, multiple types of breads, sliced cheeses, lettuce, tomato, onion, and mayo. Each plate is served with potato salad, pasta salad, chips, and cookies.

PASTA BUFFET

\$15.95

Choose two noodle options with up to three sauces, your choice of vegetable, a plated salad, and dinner rolls or breadsticks.

BUFFET DINNER

\$23.95

Each buffet comes with a selection of two meats, one pasta, one starch, one vegetable and a plated dinner salad. Add the salad bar for \$1 per plate.

MEAT CHOICES:

Baked Ham • Roasted Turkey • Seasoned Chicken Breast with Garlic Cream or Marsala Cream Sauce • Baked Cod • Roasted Pork Loin • Tenderloin Tips • Breaded Shrimp
 Chef Carved Prime Rib (Add \$2.00 per plate)

PASTA SAUCE OPTIONS:

Plain Alfredo • Plain Marinara • Chicken Bacon Alfredo • Italian Sausage Marinara
 Chicken and Mushroom Marsala

STARCH OPTIONS:

Roasted Baby Reds • Baked Potatoes • Scalloped Potatoes • Au Gratin Potatoes • Mashed Potatoes
 Twice-Baked Potatoes (additional \$2.00 charge per plate) (cheddar & chives or bacon & cheddar) • Rice Blend

VEGETABLE OPTIONS:

Baby Carrots • Biscayne Blend • California Blend • Caribbean Blend • Green Bean Almondine
 Sweet Corn

SALAD DRESSING OPTIONS:

Bleu Cheese • French • Italian • Ranch • Thousand Island

A list of dessert options can be found on page 5



DESSERTS

CHEESECAKE

\$5.00 per slice

Assorted toppings available upon request

CHOCOLATE KAHLUA CREAM CAKE \$6.00 per slice

A homemade layered chocolate cake with Kahlua Ganache and Bailey's Cream Frosting

CARROT CAKE

\$4.00 per slice

A classic cake with cream cheese frosting

PIES

\$24.00 per pie or **\$4.00** per slice

Homemade pies available by the pie or the slice

Apple • Blueberry • Cherry • Pumpkin • Key Lime • Pecan • Oreo Cream • Peanut Butter Silk

FRESH COOKIE TRAY

\$50.00 for 50 cookies (25 of each)

Choose two types of cookies:

Chocolate Chip • Peanut Butter • Double Chocolate • Snickerdoodle • Oatmeal Raisin • Sugar





Banquet Room Request Form

Group Name: _____

Contact Person: _____

Daytime Phone # _____

Confirmed number of guests: _____

Date confirmed: _____ (must be at least 15 days prior to banquet)

- Private room available for 70 or more at a \$500.00 nonrefundable room charge
- Semiprivate room available for 20 - 50 at a \$250.00 nonrefundable room charge
- Use of the patio for ceremonies is an additional \$150.00

Contact person will be responsible for the costs incurred for the confirmed number of guests.

Contact person's signature

*Final payment due on day of event / Tax & 18% Gratuity will be added to the check
*Prices are subject to change**