



SPECIALTY BUFFET MENUS

Mexican Buffet or Taco Bar is \$21.00 per person including Coffee.

Mexican Buffet

Protein Choices (select 2)

Cilantro Lime Pulled Chicken
Carnitas Style Pork
Beef Barbacoa

Included Sides

White Corn Tortilla Refried Beans
Red Spanish Rice Chips
Red and Green Salsa

Taco Bar

Protein Choices (select 1)

Seasoned Ground Beef
Cilantro Lime Pulled Chicken
Carnitas Style Pork

Included Toppings

Hard Shells White Corn Tortillas
Shredded Cheese Diced Tomatoes
Diced Onions Shredded Lettuce
Salsa Sour Cream
Cilantro Black Olives

*Extras for Mexican Buffet or Taco Bar Sautéed Vegetables (Red & Green Peppers and Onions) add \$1.00

Italian Buffet is \$20.00 per person including Coffee.

Entrée Choices (select 2)

Blackened Grilled Chicken (and Penne Alfredo Sauce)
Baked Ziti with Sausage, Spicy Red Sauce and Mozzarella Cheese
Pasta Primavera with Penne Pasta (and Creamy Pesto Sauce)
Spaghetti with Red Meat Sauce

Salad Choices (select 1)

Caesar
Mixed Green Salad

Cold Buffet is \$14.00 per person including Coffee.

Included Proteins

Sliced Turkey Breast
Sliced Smoked Ham
(Includes Buns, Lettuce, Sliced Tomatoes, Sliced Onions,
Mayo, Mustard, Potato Chips and Pickle)

Additional Items (priced per person)

Fruit Tray \$2.50
Assorted Sliced Cheese \$2.00
Deli-Style Salads Choices \$2.50
Cole Slaw Potato Salad Asian Salad
Waldorf Broccoli, Cauliflower & Bacon



2025 BUFFET MENUS

Choice of 2 Entrée selections. Entrée served with a Seasonal Vegetable and a Starch option: Baked Potato, Whipped (with or without garlic), Au Gratin, Rice Pilaf.

\$23.50 per person.

Beef Stroganoff

Juicy beef and mushrooms in a creamy sauce.

Beef Tips

Seared with mushrooms and onions in beef gravy.

Pot Roast

Slow-roasted, served with rich brown gravy and pan-roasted vegetables.

Sliced Turkey

Roasted turkey breast topped with turkey gravy.

Sliced Ham

Smoked ham with sweet and sour sauce.

Chicken Chardonnay

Delicately sautéed chicken breast finished in our own white wine sauce.

Lemon Chicken

Parmesan-crusting chicken breast with capers and lemon zest.

Fried Chicken

Perfectly cooked, tender, and juicy.

Vegetarian, Vegan & Gluten-Free Option:

Individual Roasted Vegetable Napoleon Stack, Priced Per Plate/Person: \$22.50

Stacked roasted zucchini, yellow squash, fresh tomato, yellow onions, mushrooms, carrots with marinara sauce, and a rosemary sprig.

Carving Station Option ... \$150 fee per selection

Carved Meat Options - Select One:

Smoked Ham or Roasted Turkey Breast: \$24.00

Beef Brisket: \$26.00 or Prime Rib: \$27.00



APPETIZERS & SNACKS

(50 pieces unless noted otherwise)

Hot Choices

Meatballs (Choice of Swedish, BBQ, Jerk Sauce, or plain)	\$65
Chicken Wings (Choose One Sauce: Plain, Teriyaki, BBQ, Buffalo, Jerk Sauce)	\$95
Vegetable Egg Rolls with Sweet and Sour Sauce	\$85
Mini Tacos with Salsa & Sour Cream (75 pcs)	\$75
Cocktail Sausages with BBQ Sauce (100 pcs)	\$70
Mexican Layer Dip with Tostada Chips	\$75
Mini Cheeseburgers with side condiments service on dollar buns	\$195
Shaved Prime Rib Sandwiches with Horseradish Sauce served on dollar buns	\$220
Mozzarella Sticks with Marinara Sauce	\$95
Chicken Satay with Chef Mike's Sauce	\$95
Creamy Spinach-Artichoke Dip with Grilled Pita Bread	\$85
Apple Brie Puffs-(Diced apples, onions & Brie cheese stuffed in puff pastry and melted)	\$90

Cold Choices

Caprese Skewer- Tomato, Fresh Basil & Mozzarella with Balsamic glaze	\$80
Provolone, Pepperoni, and Kalamata Olive on Rosemary Sprig	\$90
Assorted Vegetables with Dill Dip	\$85
Assorted Cheese & Cracker	\$90
Assorted Fruit (When in season)	\$100
Assorted Finger Sandwiches (choose one) <i>Choice of Ham Salad, Chicken Salad, Tuna Salad, and Egg Salad</i>	\$90
Deviled Eggs	\$75

Canapes?

• Polish Sausage Crostini with Mustard	\$85
• Green Olive Tapenade Crostini	\$85
• Tomato/Basil Bruschetta with Parmesan Cheese	\$85

Dry Snacks

	(per pound)
Tortilla Chips & Salsa 🌿	\$25
Seasoned Potato Chips with French Onion Dip	\$30
Popcorn 🌿	\$10
Pretzels	\$10
Pub Mix	\$20
Dry Roasted Peanuts 🌿	\$10
Mixed Nuts 🌿	\$40

 Gluten-Free Selection
Vegetarian Selection

1114 American Boulevard West, Bloomington, MN 55420

OFFICE: (612) 699-7803 Direct Line

EMAIL: events@bloomingtoneventcenter.com WEBSITE: www.bloomingtoneventcenter.com



2025 SPRING PLATED DINNER CHOICES

Choice of 2 Entrée selections. Entrée served with house salad, roll, seasonal vegetable(s), and coffee. One salad dressing selection per event.

Price Per Person

Chicken Kiev: Breaded chicken breast with buttered herbs served with wild rice pilaf.	\$19.00
MN Chicken: Chicken breast with wild rice sage stuffing, served with baked potato.	\$19.00
Chicken Chardonnay: Sautéed chicken breast finished in white wine sauce. Served with wild rice pilaf.	\$19.00
Lemon Chicken: Pan-seared chicken breast, topped with lemon sauce. Served with wild rice pilaf.	\$19.00
Broasted Fried Chicken and BBQ Ribs: Served with baked potato.	\$23.00
Grilled Salmon with Maltese Sauce: Served with wild rice pilaf. Maltese sauce is orange-infused hollandaise sauce.	\$23.00
Walleye Parmesan Crusted: Parmesan and panko-crusted Canadian Walleye. Served with baked potato.	\$27.00
Meatloaf: Homestyle recipe served with mashed potatoes.	\$19.00
Pot Roast: Slow-roasted beef roast, savory gravy, and mashed potatoes.	\$20.00
Filet Mignon: 6oz tenderloin house cut filet mignon Served with baked potato.	\$27.00
Roasted Pork Loin: Center-cut boneless pork loin served with baked potato. Crusted with fresh rosemary and orange marmalade.	\$19.00
Beef Stroganoff: Juicy beef and mushrooms in a creamy sauce. Served over egg noodles.	\$20.00
Pasta Primavera: Yellow squash, zucchini, tomatoes, carrots, bell pepper, and red onion in a creamy pesto sauce. Served with penne pasta	\$19.00
Penne Pasta: Penne pasta with a rich wild mushroom cream sauce.	\$19.00



2025 PLATED LUNCH CHOICES

Choice of 2 selections. Entrée served with seasonal vegetable(s) and coffee.

With any entrée, add a mixed green salad and roll for \$1.50

Per Person

Chicken Kiev: Breaded chicken breast with buttered herbs served with wild rice pilaf.	\$15.00
MN Chicken: Chicken breast with wild rice sage stuffing, served with baked potato.	\$15.50
Chicken Chardonnay: Sauteed chicken breast finished in white wine sauce. Served with wild rice pilaf.	\$15.00
Lemon Chicken: Pan-seared chicken breast, topped with lemon sauce. Served with wild rice pilaf.	\$15.00
Meatloaf: Homestyle recipe served with mashed potatoes.	\$15.00
Swedish Meatballs: Meatballs smothered with rich creamy gravy. Served with mashed potatoes.	\$15.00
Pot Roast: Slow-roasted beef, roast savory gravy, and mashed potatoes.	\$16.50
Roasted Pork Loin: Center-cut boneless pork loin served with baked potato. Crusted with fresh rosemary and orange marmalade.	\$15.00
BBQ Ribs: Slow-cooked loin back ribs served with baked potato.	\$18.00
Beef Stroganoff: Juicy beef and mushrooms in a creamy sauce. Served over egg noodles.	\$15.50
Pasta Primavera: Yellow squash, zucchini, tomatoes, carrots, bell pepper, and red onion in a creamy pesto sauce.	\$15.50
Ricotta Stuffed Tortellini: Small rings of pasta filled with ricotta cheese with a rich mushrooms and peas cream rosa sauce.	\$15.00
Penne Pasta: Penne pasta with a rich wild mushroom cream sauce.	\$15.00
DINNER PORTION ONLY DUE TO PRICE INCREASE	
Walleye Parmesan Crusted: Parmesan and panko-crusted Canadian Walleye. Served with a baked potato.	\$27.00

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DESSERTS

Per person

Vanilla Ice Cream Sundae (with chocolate or caramel sauce)	\$5.00
BRIDGEMAN'S Seasonal Ice Cream flavors (one scoop)	\$3.75
Chocolate, Strawberry or Vanilla Mousse	\$5.00
Brownies (no nuts version)	\$3.50
Petite Brownie with a scoop of ice cream	\$5.00
New York Cheesecake	\$6.00
*Turtle Cheesecake topped with chocolate & and caramel sauce, plus toasted almonds	\$7.00
Lemon Cake	\$4.50
*Carrot Cake	\$4.50
*Apple Crisp with whipped cream	\$4.50
Spice Cake	\$4.50
Tuxedo Chocolate Cake	\$4.50
<u>SEASONAL</u>	
Fresh Fruit Cup - Ripe Seasonal (April-September)	\$5.00
Cheesecake topped with Ripe Seasonal Fresh Fruit	\$5.50
Tiramisu	\$6.00

* Items contain nuts



BREAKFAST MENU OPTIONS

Per Person

Traditional Breakfast Buffet **\$13.00**

Scrambled Eggs, American Fried Potato, Sausage, Biscuits and Coffee

Add Bacon **\$2.50**

Add Hash Brown Patties **\$1.50**

Add Fruit **\$2.50**

Add Sweet Roll **\$1.50**

Orange Juice **\$2.50**

Continental Breakfast **\$9.00**

Assortment of Mini Danish pastries and coffee

(Cinnamon Swirl, Raspberry, Maple Pecan, Vanilla, and Apple)

Add Fruit tray to Continental Breakfast **\$2.50**