

# ME

WEDDING &  
CORPORATE

# NU

*Rolling Ridge*



# ME

BUILDING YOUR

# NU



## PRICE PER PLATE

Your price per person is determined by your entrée selection and how your meal is served: modified buffet, plated or family style. All entrées include your choice of one starch, one vegetable, one salad and one bread.

## YOUR GUEST TABLES

Tables are set with your choice of white, ivory or black linens. You may choose from 16 colors of linen napkins.

We include china dinner plates, salad plates, coffee cups, stemmed water goblets and silverware.

Each guest table will be pre-set with 2 carafes of infused water, artisan bread, whipped rosemary garlic butter and a plated salad.

A gourmet coffee station is also included and features raw sugar and flavored cream.

## YOUR MEAL SERVICE

### Modified Buffet (standard service)

Guests are invited to the buffet for the main entrée, starch and vegetable. The Head Table is served plated meals complimentary.

**Plated or Family Style**  
*additional \$3/guest*

## ENTRÉE OPTIONS

Add a Chef-Carved option as a second protein. Our Chef will carve and offer it individually to your guests at the end of the buffet line. Several Chef-Carved options are available.  
*prices vary/guest*

A second vegetable or starch may be added to your buffet line.  
*\$2/guest*

If you have a plated service you may select up to 2 different entrées from which your guests may choose. You will need to provide identification of the meal selection for each guest.

# ME

BUILDING YOUR

# NU



## HORS D 'OEUVRES

Begin your celebration with hors d 'oeuvres on a grazing station and/or butler-passed.

Hors d 'oeuvres are served with high quality disposable service ware. Additional charges will apply if you would like china service. Custom options available.

## DESSERT

Inquire about our dessert options or allow our staff to serve the dessert you provide. There is no charge to bring in your own dessert. We provide complimentary cake cutting, as well as necessary disposable dessert plates, forks and napkins.

## COMPLIMENTARY TASTING FOR OUR WEDDING COUPLES

When you book your wedding, we will provide a complimentary tasting for up to six people in our private tasting room at:

**3701 3rd Street North  
St. Cloud, MN 56303**

Please call 320-257-3008 to schedule your tasting 3 to 4 months before your event.

Pricing is subject to market conditions and availability.

All pricing is subject to change.

All guest pricing is done on a per person basis and is subject to a 19% Administration/Equipment rental fee plus a MN sales tax.

The Administration/Equipment rental fee covers the cost to staff your event and upkeep of service equipment.

See [www.shortstopcustomcatering.com](http://www.shortstopcustomcatering.com) for a complete list of policies.

# ME

HORS D'OEUVRES

# NU

## PACKAGE 1

*\$9.00/guest*  
choose 2 displays

## PACKAGE 2

*\$12.00/guest*  
choose 2 displays  
and 1 butler passed

## PACKAGE 3

*\$15.00/guest*  
choose 2 displays  
and 2 butler passed  
+ signature mixed nuts

Treat your guests to elegant displays that compliment your cocktail hour.  
(V) Vegetarian (GF) Gluten Free

### DISPLAYS

- Fresh Salsa Bar Served w/ Tri-Color Tortilla Chips (GF, V)
- Cold-Roasted Vegetable Display with Dips (GF, V)
- Warm Baked Brie (Choice of sweet or savory)  
Served with Signature Crackers (V)
- Seasonal Fruit Display Garnished w/ Fresh Berries (GF, V)
- Spinach and Artichoke Dip (Choice of Hot or Cold)  
Served with Grilled Naan Bread (V)
- Pork De Chef with Asparagus Smoked Gouda Cheese  
Drizzled with Hollandaise Sauce
- Roulade Varieties: Roast Beef and Asparagus,  
Turkey and Asparagus (Select 1)  
Served with Red Pepper Hummus (GF)

### BUTLER PASSED

- Crostini with Spreads: Teriyaki Chicken Spread,  
Four Olive Spread (V), Flaked Smoked Salmon Spread,  
Strawberry Bruschetta (V) (Choice of 2 Varieties)
- Cucumber Slider with Smoked Salmon Spread  
Garnished with Fresh Dill (GF)
- Phyllo Pastry Stuffed with Apples,  
White Cheddar and Bacon
- Nann Bread with Goat Cheese, Pepper Fig Jam,  
and Microgreens (V)

### CHARCUTERIE EXPERIENCE

- House Made Charcuterie with Imported and  
Domestic Cheeses, Cured Meats, Olives  
and Fruit. Served with Signature Crackers  
*\$9/guest*

All guest pricing is done on a per person basis and is subject to a  
19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME

YOUR MEAL

# AND

Your price per plate is determined by your entrée selection. Modified Buffet is our standard service. Add \$3 per guest for Fully Plated or Family Style Service. All entrées include your choice of one starch accompaniment, one vegetable, one salad and one bread.

## ENTRÉE OPTIONS

### **Asiago Encrusted Chicken – \$27**

Asiago Breaded Chicken Breast Topped with a Rich Garlic Herb Cream Sauce

### **Champagne Chicken – \$27**

Lightly Seasoned and hand Breaded Golden Chicken Breast. Paired with a House White Wine Cream Sauce

### **Apple Wild Rice Stuffed Chicken – \$29**

Breaded Chicken Breast, Hand Stuffed with Homemade Apple and Minnesota-Grown Wild Rice Stuffing Paired with a Sweet Onion Cream Sauce

### **Bacon Wrapped Dijon Chicken (GF) – \$28**

Dijon Honey Mustard Marinated Chicken Breast Accompanied with Sweet Onion Cream Sauce

### **Bacon Mozzarella Stuffed Chicken (GF) – \$30**

Bacon, Mozzarella, and Spinach Stuffed Statler Cut Chicken Breasts Accompanied with a Blueberry Balsamic Glaze

### **Applewood Bacon Wrapped Chicken (GF) – \$28**

Seasoned Chicken Breast Wrapped in Thick Cut Smoked Bacon with Savory Asiago Cream Sauce

### **Signature Stuffed Chicken (GF) – \$30**

Statler Cut Chicken Breast Stuffed with Prosciutto, Spinach, and Fontina Cheese. Paired with Rosemary Cream Sauce

### **Herb Seasoned French Cut Chicken (GF) – \$29**

Fresh Herb Marinated Bone-In Chicken Breast Accompanied with Basil Pesto Parmesan Sauce

### **Whiskey Glazed Ham (GF) – \$24**

Applewood Smoked Ham with Irish Whiskey Maple Syrup Glaze

### **Porchetta Pin Wheel (GF) – \$24**

Filled with Fresh Italian herbs Topped with Roasted Red Pepper Cream Sauce

### **Dijon Pretzel Encrusted Pork Loin – \$25**

With a Honey Mustard Cream Sauce

### **Roasted Stuffed Pork Loin (GF) – \$27**

Stuffed with Feta Cheese and Bacon Accompanied with a Green Onion Cream Sauce

### **Lemon Herb Grilled Boneless Pork Loin (GF) – \$28**



All guest pricing is done on a per person basis and is subject to a 19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME YOUR MEAL NU

ENTRÉE OPTIONS CONTINUED

**Almond Encrusted Walleye – \$29**  
Canadian Walleye Rolled in Crushed Almonds  
Paired with House White Wine Cream Sauce

**Citrus Thyme Salmon Filet (GF) – \$29**  
Lemon Olive Oil and Fresh Herb Seasoned  
Atlantic Salmon Filet

**Parmesan Wild Rice Encrusted Walleye – \$29**  
Canadian Walleye Drizzled with  
a Lemon Dill Cream Sauce

**Char-Broiled Chimichurri Shrimp Skewer (GF) – \$28**  
4 Jumbo Vannamei Grilled Shrimp

**Hickory Smoked BBQ Beef Brisket (GF) – \$30**  
Served with our Signature Pomegranate  
Blueberry BBQ Sauce

**6oz Mushroom and Parmesan Stuffed Sirloin (GF) – \$30**  
Topped with a Whiskey Peppercorn Demi-Glaze

**6oz Center Cut Beef Tenderloin (GF) – \$36**  
Topped with Stout Braised Wild Mushrooms and Onions

.....

A Chef Carved option may be selected in addition to your main entrée.  
Our chef will carve your protein selection and offer it individually  
to your guests at the end of the buffet line.

CHEF CARVED OPTIONS

**Slow Roasted Beef Shoulder Roast (GF) – \$9**  
Slow Cooked Juicy Roast Beef  
Accompanied with Rich Beef Gravy

**Whiskey Glazed Ham (GF) – \$8**  
Applewood Smoked Ham with  
Irish Whiskey Maple Syrup Glaze

**Honey Garlic Glazed Boneless Pork Loin (GF) – \$8**  
Tender Boneless Pork Loin with  
Roasted Red Pepper Cream Sauce

**Hickory Smoked BBQ Beef Brisket (GF) – \$10**  
Served with our Signature Pomegranate  
Blueberry BBQ Sauce

**Choice Cut Beef Prime Rib (GF) – \$15**  
Slow Roasted Beef Prime Rib served with  
Traditional Au Jus and Creamy Horseradish



All guest pricing is done on a per person basis and is subject to a  
19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME

ACCOMPANIMENT

# NU



Entrees Include Choice of One Starch.

**Whipped Garlic Mashed Potatoes (GF)**

Baby Red Potatoes Whipped with  
Roasted Garlic and Sour Cream

**Classic Mashed Potatoes with Chicken Gravy**

Homestyle Classic Mashed Potatoes  
Served with Savory Chicken Gravy

**Golden Gouda Potatoes (GF)**

Yukon Gold Potatoes with Smoked Gouda Cheese

**Vermont White Cheddar Mashed Potatoes (GF)**

Whipped Yukon Gold Potatoes Infused with  
Natural White Cheddar Cheese Curds

**Rosemary Golden Mashed Potatoes (GF)**

Yukon Gold Potatoes with Fresh Rosemary and  
Bacon Crumbles

**Roasted Red Potatoes with**

**Sautéed Peppers and Onions (GF)**

Baby Red Potatoes tossed with Julienne Cut  
Pepper Medley and Red Onions

**Smoked Gouda Bacon Mac & Cheese**

**(+ \$1.00 per guest)**

Macaroni and Creamy Smoked Gouda Cheese  
with Crumbled Bacon

**Quinoa Blend**

Red Quinoa, Jasmine Rice, Corn,  
Red Peppers with Cilantro and Lime Seasoning

**Rosemary Herb Roasted Baby Bakers (GF)**

Baby Baker Potatoes Lightly Seasoned with  
Rosemary and Garlic (Request to try them with our  
Signature Savory Bacon Shallot Jam)

**Wild Rice Medley (GF)**

Minnesota Grown Wild Rice Blend with  
Traditional Mirepoix

**Sea Salt and Cracked Pepper**

**Seasoned Baked Potato (GF)**

Accompanied with Sour Cream and Butter

OPTIONS

All guest pricing is done on a per person basis and is subject to a  
19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME VEGETABLE NU

Entrees Include Choice of One Vegetable

**Fresh Broccoli with Bell Peppers** (GF)  
Tossed with Olive Oil, Sea Salt and Pepper

**Caramelized Baby Carrots** (GF)  
Petite Baby Carrots Tossed in Brown Sugar Butter

**House Seasoned Green Beans** (GF)  
Green Beans Seasoned and Tossed with  
Roasted Red Peppers

**Roasted Butternut Squash and Brussel Sprouts**  
**(+\$1.00 per guest)** (GF)  
Tossed with Olive Oil, Sea Salt and Pepper

**Monaco Blend** (GF)  
Green Beans, Yellow Wax Beans,  
and Baby Carrot Medley

**Signature Buttered Whole Kernel Sweet Corn** (GF)  
Sweet Corn Seasoned and Tossed in  
Butter and Sugar

**Fresh Asparagus (+\$1.00 per guest)** (GF)  
Lemon Pepper and Olive Oil Fresh Asparagus Spears

**Roasted Vegetable Medley** (GF)  
Sweet Potatoes, Parsnip, Peppers, Onion and Kale

**Parisian Carrots** (GF)  
with Peapods, Tossed in Sea Salt and Pepper

## OPTIONS



All guest pricing is done on a per person basis and is subject to a 19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME SALAD & BREAD NU

Entrées Include Choice of One Salad and Choice of One Bread

## SALAD

### Classic Caesar

Romaine Lettuce, Shaved Parmesan Cheese, Grape Tomatoes, and Garlic Homestyle Croutons with a Creamy Caesar Dressing

### Spring Mix (GF)

Spring Mix Blend, Fresh Raspberries and Blackberries, Feta Cheese, and Honey Granola with Apple Poppy Seed Dressing

### Italian Style

Spring Mix Blend, Red Onion, Pepperoncini Peppers, Shaved Parmesan Cheese, Grape Tomatoes, Black Olives, and Garlic Homestyle Croutons with Golden Italian Dressing

### Sliced Pear Feta (GF)

Spring Mix Blend, Sliced Fresh Pears, Feta Cheese, and Caramelized Pecans with a Balsamic Vinaigrette

### Harvest Style (GF)

Spring Mix Blend, Grilled Zucchini, Yellow Squash, Red Onion, Roasted Red Peppers with Balsamic Vinaigrette

### Chopped BLT (GF)

Romaine, Crumbled Shoulder Bacon, Grape Tomatoes, And Goat Cheese with Southwest Pesto Ranch Dressing

.....

## BREAD

### House Breads

Sliced Asiago Baguette

Italian Herb and Onion Baguette

Garlic Romano Seasoned Yeast Roll

Artisan Roll Assortment  
(French, Seeded, Ciabatta, and Multi-Grain)

Rosemary Focaccia Bread



All guest pricing is done on a per person basis and is subject to a 19% Administration/Equipment Rental Fee plus a MN Sales Tax.

# ME

## SPECIAL MEAL OPTIONS

# NU

Please let us know if any of your guests have specific dietary needs such as Vegetarian, Vegan, Gluten Free and other intolerances. All Special Meals are Served Tableside for your Guests. Standard Entree Options may be customized by request for guests requiring a Gluten Free Meal.

### VEGETARIAN OPTIONS

**Triple Cheese Tri Color Tortellini  
with Alfredo Sauce**

**Stuffed Portobello Mushroom (GF)**  
with Caramelized Onions, Roasted Red Peppers  
and Feta Cheese

**Butternut Squash Ravioli  
with Sage Cream Sauce**

.....

### VEGAN OPTIONS

**Mediterranean Penne Pasta**  
with Bell Peppers, Kalamata Olives, and Basil

**Lemon Artichoke Stuffed Baked Potato (GF)**

**Curried Eggplant with Corn, Tomato, and Basil (GF)**  
served on Brown Rice with a Balsamic Glaze

.....

### CHILDREN'S MENU OPTIONS

Optional for Ages 12 and Under

**Chicken Tenders, Macaroni and Cheese,  
Fruit Cup, Juice Box and Ketchup**

**Buffet (minimum of 15 meals) – \$12**

**Served Table Side – \$14**



\*Please note, we can make accommodations for sensitivities, but we are not a certified gluten, dairy or nut free facility. Guests with severe allergies should use their own discretion with consumption.

All guest pricing is done on a per person basis and is subject to a 19% Administration/Equipment Rental Fee plus a MN Sales Tax.