

Big Ten Catering

2026

Tier 1

\$19/person

***Includes disposable plates, silverware & napkins
Choose 2 sides***

Ball Park Hotdogs

1/4lb all beef hotdogs

Bratwursts

Grilled Bratwursts

Grilled Chicken Sandwiches

Grilled marinated chicken on a bun

BBQ Pulled Pork

Smoked pulled pork with homemade BBQ sauce.
Served with buns

Hamburgers

1/2lb grilled hamburgers or cheeseburgers

Taco Bar (no 2nd entrée choice with this)

Beef & Chicken Tacos served with Chips/Salsa, refried beans
and Spanish rice (no sides included)

Tier 3

\$29/person

***Includes real plates, silverware & linen napkins
Choose 2 sides and a salad***

White Wine Chicken

Grilled chicken breast served with a white wine mushroom
sauce (can be made gluten free by request)

Chicken Marsala

Breaded Chicken Breast with mushroom marsala sauce.

Baked Bone-in Chicken

Juicy Bone In Chicken seasoned and baked to perfection.

Carved Roast Beef

Slow roasted beef.

Chicken Kiev

Breaded chicken breast filled with butter and parsley and
topped with a cream sauce cream sauce.

Sliced BBQ Beef Brisket

Sliced beef with homemade BBQ . Served with buns.

Beef Pot Roast

Traditional beef pot roast served with carrots and
Potatoes. *no side options

More Information:

**All options served buffet style, unless upgraded to plated.
Choice of two entrees; prices are of the highest one.
Table served (plated) option Add \$5/person**

Tier 2

\$27/person

***Includes real plates, silverware & linen napkins
Choose 2 sides and a salad
*no side options with pastas***

Baked Ham

Baked ham sliced and served with a honey glaze.

Roasted Turkey

Slow roasted turkey sliced and served with stuffing.

Beef or Chicken Stroganoff

Beef or chicken stroganoff served with egg noodles.

Homemade Meatloaf

Homemade meatloaf topped with a mushroom sauce.

***Pesto Chicken Pasta**

Pesto, Alfredo sauce, spinach, and broccoli.

***Homemade Lasagna**

Homemade lasagna, meat or vegetarian.

***Hot Italian Dagos**

Hot Italian dagos served on a bed of penne noodles topped
with mozzarella and marinara sauce.

***Mostaccioli**

Penne pasta served with a meat sauce and topped with
cheese.

***Parmesan Chicken**

Parmesan baked chicken served with linguine noodles

***Spaghetti with meatballs or Sausage**

Spaghetti with Meatballs or Italian Sausage

***Chicken Alfredo**

Fettuccine Alfredo with Chicken

Tier 4

\$32/person

***Includes real plates, silverware & linen napkins
Choose 2 sides and a salad***

Roasted Prime Rib (+\$100 chef fee)

Slow roasted prime rib with au jus and horseradish

Pork Ribs

Grilled 1/2 rack of pork ribs with homemade BBQ.

Salmon Filet

Oven roasted with a citrus sauce.

New York Strip Steak (plated option only)

12 ounce cut of USDA Choice steak.

Sides

Chips & Coleslaw
Baked Beans
Mashed Potatoes
Rosemary Roasted Potatoes
Green Beans
Honey Glazed Carrots
Corn

Premium Sides

add \$2.00 each per person
Twice Baked Potatoes
Cheesy Hash Brown Bake
Wild Rice Pilaf
Au Gratin Potatoes
Fresh Asparagus, seasonal
Homemade Mac n Cheese

Vegetarian/Vegan Options

\$28/person

***Comes with sides and salad from main choices
Vegetarian meal can be added to your main options.***

Vegetable Alfredo

Fresh Vegetables in Alfredo sauce over linguine



Stuffed Portobello Mushroom

Stuffed with a vegetarian stuffing and cheese.

*can be made vegan by request

Veggie Lasagna

Homemade lasagna made with fresh veggies & cheese.
(minimum of 6 meals required).



Veggie Stir Fry

White Rice topped with fresh veggies.

* can be made vegan by request

Veggie Lo Mein

Lo Mein Noodles with fresh veggies

Cheese Ravioli

Cheese Ravioli served with red sauce

Pesto Pasta

Pesto, Alfredo sauce, spinach, and broccoli.

Minnesota state tax and event fee will be applied to your bill. If you choose to pay by credit card a 4% credit card fee will be applied. All prices are subjected to change. 15% Gratuity added for staffed events. Payment due in full 2 weeks before event. Subject to delivery charge for delivery only events.

Salads

Raspberry Spring Salad

add \$1.75/person(available June-August)

Mixed spring greens with Feta, raspberries drizzled with a raspberry vinaigrette.

House Salad

Crisp garden greens with French & Ranch dressings

Classic Caesar Salad

Fresh Romaine tossed in Caesar dressing & parmesan

Wedge Salad-for plated meals only-\$2/person

Wedge of Iceberg, topped with tomatoes, blue cheese dressing and balsamic glaze.

More Information:

All options served buffet style, unless upgraded to table served option.

No extra charge for staff (included in all food choices)

Choice of two entrees; prices are of the highest one.

Table served (plated) option Add \$5/person

Tier 1 includes:

- disposable plates, forks & paper napkins
- linens for buffet tables
- staff to set up, serve food, and clean up.

Tier 2,3,4 includes:

- china plates, silverware, water glasses, water carafes
- (85 x 85) linens for guest tables and head table (color BLACK, WHITE or IVORY)
- linens for buffet tables
- linen napkins
- mixed dinner rolls
- staff to set up and serve food, and clean up

Delivery comes with disposable plates/silverware.

\$150/staff to stay til the end to grab linens, help clean