



Big Ten  
Catering  
Menu



### More Information:

Choice of two entrees; prices are of the highest one for buffets & family style. For plated meals you will be charged for the quantity of each meal ordered.

Linen rental (black, white or ivory)-\$8/each  
Linen Napkins Rental-\$1/each

Table Set up-\$4/person includes silverware, plate, water glass.

We have a 4 hour minimum hours for each staff.

Final guest count, final payment & final timeline is due 2 weeks before event

#### Tastings are:

2<sup>nd</sup> Thursdays (6pm) or 2<sup>nd</sup> Sunday (3pm)

\*times/dates are subject to change

#### Types of events

##### Staffed Events

Incur staffing charge, gratuity (15%), event fee (if applicable), MN State Sales Tax & service charge.

##### Delivery Only

Incur delivery fee & service charge

Minnesota State Sales Tax will be applied to all items. A service charge of 20% has been added to all food and beverage. The service charge is not a gratuity, and is used to cover the costs associated with prep before & after your event



#### History of Big Ten Catering:

In the mid-1980s, the company broadened its operations by introducing both on-site and off-site catering services, marking an important milestone in its growth. What began as a complement to its restaurant operations quickly evolved into a core part of the business. The catering division was designed to meet the needs of a wide variety of events, including weddings, corporate functions, graduations, military gatherings, and community celebrations.

Over time, the catering operation continued to expand in scope and capacity, building a reputation for reliable service, quality food, and attention to detail. By adapting to the changing needs of clients and offering flexible event solutions, the company became a trusted provider for both small, intimate gatherings and large-scale events. Today, its catering services play a significant role in supporting local organizations, businesses, and families, reflecting a long-standing commitment to the community and to consistent, professional event execution.

# BEVERAGES

## Coffee Station

Includes coffee, cream & sugar

\$30/gallon (12-16 cups)

## Iced Tea

\$25/gallon (12-16 cups)

## Soda

coke, diet coke, sprite  
\$2 each

## Bottled Water

\$2 each

## Lemonade

\$25/gallon (12-16 cups)

## Apple Cider

\$35/gallon (12-16 cups)

## Hot Cocoa

\$50 (12-16 cups)



# BRUNCH

## Homestyle Breakfast

Scrambled Eggs, Cheesy Hashbrowns, bacon or sausage & pancakes  
\$12/person

## Continental Breakfast

Pastries, bagels, cream cheese, fresh fruit  
\$11/person

## Yogurt Bar

Vanilla yogurt, berries, granola, & honey  
\$7/person

## Thinly Sliced Smoked Prime Rib

Smoked Prime Rib seasoned & smoked to bring out the best flavors  
\$18/person

Cheesy Hashbrowns add \$3/person

Homestyle potatoes add \$2/person

Biscuits & gravy add \$4/person

## Biscuits & Gravy

\$50 (serves 12)

## Broasted Chicken & Waffles

\$40 (serves 12)

## Bagels & Cream Cheese

\$32 (serves 12)

## Hard Boiled Eggs

\$15 (serves 12)

## Pastries

\$25 (serves 12)

## Fresh Fruit Tray

(serves 25-30)



# DESSERTS

## Chocolate Torte GF

Elegant and timeless, this flourless chocolate torte delivers a rich chocolate punch with a blend of four chocolates, topped with a decadent ganache. Perfect for any occasion!  
\$80(16 slices)

## Dessert Bars

Assorted Dessert bars  
\$75 (24 bars)

## Chocolate Chip Cookies

\$25 (12 cookies)

## Assorted Cookie Tray

Chocolate chip, Sugar cookie & seasonal cookie  
\$30 (12 cookies)

## Brownies

\$50 (24 brownies)

# PASSED APPETIZERS

Butler passed-also available table style

## Small Bites

Small bites serves on crostinis

Bruchetta

\$2.75/person

Spinach & Goat Cheese

\$3.25/person

Roast Beef & Horseradish

\$3.75/person

Shrimp Cocktail

\$7/person

Deviled Eggs

\$3/person

Stromboli

\$3.50/person

Sausage Stuffed Mushrooms

3.75/person

Caprese Skewers

Mozzarella Balls, Cherry tomatoes

\$3.50/person

Cheese & Fruit Skewers

Mozzarella Balls, Grapes & Berries

\$3.50/person Butler Passed

# APPETIZERS

Fresh Fruit or Veggie Tray

Fresh Fruit (May-Aug)

\$95 (serves 30)

Spinach Artichoke Dip

Served with chips and bread.

\$96 (half pan)

Buffalo Chicken Dip

Served with tortilla chips

\$99 (half pan)

Chicken Tenders

Served with honey mustard

\$105 (45 pieces)

Chicken Wings

Served with ranch & buffalo

\$115 (45 peices)

Gourmet Cheese Platter

Artisan Style Cheese Tray

\$130(serves 25-30)



BBQ Meatballs

\$96 serve (1/2 pan)

Caprese Platter

Mozzarella, Cherry Tomatoes,

Basil tossed in olive oil

\$95

Charcuterie Board

Cheeses,fruit, meats & nuts

\$150 (serves 30)

Pulled Pork Sliders

smoked pork on top slider buns

\$105 (36 pieces)

Small Bite Dip Tray

Combination of all small bites

\$125 (36 pieces)

Cheese & Cracker Tray

Sliced cheeses with crackers

\$89 (serves 30)



# LATE NIGHT SNACKS

Chicken Wings

Served with ranch & buffalo

\$115 (45 peices)

Pizzas

1 topping-\$22/pi

2 toppings \$25/pizza

Bar Mix

Our Pub Mix snacks

\$1.75/person

Chips, Salsa & Queso

\$3.25/person

# DINNER ENTREES

Includes your choice of potato, vegetable, salad & dinner rolls.

## Chicken

### White Wine Chicken

Grilled chicken breast served with a white wine mushroom sauce.  
(GF by request)  
\$25

### Chicken Marsala

Breaded Chicken Breast with mushroom marsala sauce.  
\$26

### Baked Bone-in Chicken

Juicy Bone In Chicken seasoned and baked to perfection.  
\$24

### Chicken Kiev

Breaded chicken breast filled with butter and parsley and topped with a cream sauce.  
\$25

### Chicken Cordon Bleu

Breaded chicken breast filled with swiss & ham and topped with a cream sauce  
\$25

## Beef

### Braised Beef

Tender, slow-cooked beef simmered in a rich, savory sauce  
\$26

### Carved Roast Beef

Slow roasted beef  
\$26

### Sliced BBQ Beef Brisket

Sliced beef with homemade BBQ . Served with buns.  
\$27

### Beef Pot Roast

Traditional beef pot roast served with carrots and Potatoes. \*no side options  
\$26

### Roasted Prime Rib

Slow roasted prime rib with au jus and horseradish  
\$31

### New York Strip Steak

(plated option only)  
12 ounce cut of USDA Choice steak.  
\$30

# DINNER ENTREES

## Pork

### Pork Tenderloin

w/ pork demi glaze  
\$24

### Braised Pork Shoulder

in a demi glaze  
\$23

### Baked Ham

Baked ham sliced and served with a honey glaze.  
\$24

### Pork Ribs

Grilled 1/2 rack of pork ribs with homemade BBQ.  
\$29

## Fish/Shrimp

### Salmon Filet

roasted with a citrus sauce  
\$29

### Jumbalya

Traditional Jumbalya (no sides options)  
\$22



## Roasted Turkey

Slow roasted turkey sliced and served with stuffing, mashed potatoes & green beans  
\$24

## Vegan

### Stuffed Portobello Mushroom

Stuffed with a vegetarian stuffing and cheese.  
\$25

### Veggie Stir Fry

White Rice topped with fresh veggies.  
\$24

## Vegetarian

### Vegetable Alfredo

Fresh Vegetables in Alfredo sauce over linguine  
\$24

### Veggie Lasagna

Homemade lasagna made with fresh veggies & cheese. (minimum of 6 meals).  
\$23

### Spinach & Cheese Ravioli

Cheese Ravioli served with red sauce  
\$23

### Pesto Pasta

Pesto, Alfredo sauce, spinach, and broccoli.  
\$24

# PASTAS

Served with barlic bread or breadsticks & a vegetable.

Beef or Chicken Stroganoff  
Beef or chicken stroganoff  
served with egg noodles.  
sub mashed potatoes  
+\$2/person  
\$24

\*Pesto Chicken Pasta  
Pesto, Alfredo sauce,  
spinach, and broccoli  
\$26

\*Homemade Lasagna  
Homemade meat lasagna.  
\$23

\*Mostaccolli  
Penne pasta served with a  
meat sauce and topped  
with cheese.  
\$24

\*Parmesan Chicken  
Parmesan baked chicken  
served with linguine  
\$26

\*Spaghetti with Meatballs  
with Meatballs or Sausage  
\$23

Do both for +\$2/person

Shrimp Scampi  
Succulent shrimp sautéed  
in garlic and butter tossed  
with al dente pasta.  
\$24

Chicken Alfredo  
Fettuccine Alfredo with  
Chicken  
\$26

Bruchetta Chicken  
Served with a bruchetta  
pasta  
\$25



## Picnic Pack

Choice of 1: \$20  
Choice of 2: \$24  
Choice of 3: \$28

¼ #Ball Park Hotdogs,  
Bratwursts,  
Grilled Chicken Sandwiches,  
BBQ Pulled Pork, or  
1/3# Hamburgers

Grill on-site-add \$150

Sides included  
Chips, Coleslaw &  
Baked Beans

# SIDES & SALADS

## Sides

Mashed Potatoes-GF  
Rosemary Roasted Reds-GF  
Green Beans-GF  
Honey Glazed Carrots-GF  
Corn-GF

## Salads

House Salad  
Crisp garden greens with  
French & Ranch dressings

Classic Caesar Salad  
Fresh Romaine tossed in  
Caesar dressing & parmesan



## Premium Sides

add \$2.00 each per person

Twice Baked Potatoes-GF  
Cheesy Hash Brown Bake-  
GF

Wild Rice Pilaf-GF  
Au Gratin Potatoes-GF  
Fresh Asparagus,  
seasonal-GF  
Homemade Mac n Cheese

## Premium Salads

+1.75/person

Raspberry Spring Salad  
(available June-August)  
Mixed spring greens with Feta,  
raspberries drizzled with a  
raspberry vinaigrette.

Wedge Salad  
(comes plated only)  
Wedge of Iceberg, topped with  
tomatoes, blue cheese  
dressing and balsamic glaze.

# LUNCH MEALS

## - BOXED LUNCH -

**SANDWICH W/ CHIPS \$13.95**

Served with chips, cookie and soda

SANDWICH CHOICES:

- TURKEY CLUB TURKEY, BACON, LETTUCE, TOMATO
- HAM & SWISS- HAM & SWISS CHEESE
- ITALIAN TURKEY, SALAMI, PEPPERONI, PROVOLONE, LETTUCE, TOMATO, RED PEPPER AOLI
- VEGGIE LETTUCE, TOMATO, ONION, CUCUMBER & AMERICAN CHEESE

\*MAYO MUSTARD PACKET INCLUDED IN ALL BOXES

**SANDWICH W/SIDE SALAD \$15.95**

Served with side salad with italian dressing, cookie and soda

**FULL SALAD \$15.95**

Fresh Veggies on top fresh mixed greens, cookie and soda

**FULL CHEF SALAD \$17.95**

Fresh veggies, ham, turkey & cheese on top fresh mixed greens, cookie and soda

## - HOT INDIVIDUAL -

**BROASTED OR BAKED CHICKEN \$15.95**

Served with Mashed Potatoes, gravy & Coleslaw

**PULLED PORK OR CHICKEN SANDWICH \$14.95**

On a Bun with coleslaw & mac n cheese

**LOADED BAKED POTATO \$14.95**

Served with cheese, sour cream, butter & pulled pork

**MAC N CHEESE \$12.95**

Homemade Mac n Cheese

## - TRAYS -

**BYO SANDWICH TRAY (FEEDS 10-12) \$145**

Ham, Turkey, Salami, Cheddar, Swiss, Buns, Mayo, Mustard

**VEGGIE TRAY SMALL \$45**

Fresh Veggies with dill dip  
Small serves 15-25; large 30-40

**GROUP SALAD (FEEDS 25) VEGGIE \$20**

Choice of Veggie or Chef Salad **CHEF \$30**

## - HOT GROUP -

**BROASTED OR BAKED CHICKEN \$13.95**

Served with Mashed Potatoes, gravy & Coleslaw

**PASTA BAR \$14.95**

Choose 2:  
Chicken Fettuccine Alfredo  
Fettuccine Alfredo  
Spaghetti with Meatsauce  
Mosticiolli (no meat)  
Served with breadsticks

**PULLED PORK OR CHICKEN \$13.95**

Served with Mac n Cheese & Coleslaw

## - DESSERT -

**COOKIE TRAY \$55**

30 cookies

**BROWNIE TRAY \$55**

30 brownies

## - EXTRAS -

**DISPOSABLE PACKAGE \$1.75/PERSON**

Plates, napkins, silverware  
Compostable items (add \$1/person)

**DISPOSABLE CHAFERS \$18/EACH**

# FUNERAL MENU

## Pasta

\$12.75/person

\*choice of two options

Chicken Fettuccine Alfredo

Spaghetti with Meatsauce

Mosticiolli (no meat)

Beef Stroganoff

Lasagna

breadsticks &

Caesar Salad

included

## Sandwiches

\$10.25/person

Pick 1 option

Cold Sandwich Platter

Pulled Chicken and/or Pork

Grilled Chicken Sandwiches

## Desserts

Cookie or Brownie Tray

\$45/each tray

Each tray is 30 pieces

## Entrees

\$11.95/person

Pick 1 option

Broasted Chicken

Meatloaf

Smoked Hot Beef

Dinner Rolls Included

## Sides

Choices of 2: add \$2.50

Choice of 3: add \$3.25

Potato Salad

Pasta Salad

Coleslaw

Chips

Baked Beans

Mac N Cheese

## Extras

Linens-\$10/each

Disposable Plate Pkg

\$1.75/person



# HOSTED PACKAGES

## Keg Beer and Wine Package

100+ Guests

Includes unlimited beer & wine with 1 choice of domestic beer & 1 choice of specialty beer, and up to 3 choices of wine.

First 5 hours-\$12/person

Additional Hour(s)-\$4/person/hour

1st Hour-\$6/person

Add unlimited soda to package+-\$2.50/person

## Bottled Beer and Wine Package\*

under 100 Guests

Includes unlimited beer & wine with choice of 2 domestic & 2 specialty bottled beers, and 3 choices of wine.

First 5 hours-\$15/person

Additional Hour(s)-\$5/person/hour

1st Hour-\$7/person

Add unlimited soda to package+-\$2.50/person

Add on Selters to any package

+\$3/person

Add on Cider to any package

+\$3/person

Wine Upgrade to packages+-\$4/person

La Crema Pinot Gris

Josh Cellars Chardonnay

Coppola Diamond Pinot Noir

Josh Cellars Cabernet Sauvignon



## Domestic Keg Beer Choices

Mich Golden Light, Mich Ultra,  
Hamms, Surly Lager

## Specialty Keg Beer Choices

Blue Moon, Loon Juice,  
Castle Danger Creme Ale  
Deschutes (Black Butte Porter/Fresh Squeezed IPA)  
Modelo Especial, Grainbelt Nordeast  
Leinie's Honeyweiss or seasonal

## Bottled Beer Choices (domestic)

Budweiser, Bud Light  
Coors Light, Mich Golden Light  
Miller Lite

## Bottled Beer Choices (specialty)

Blue Moon, Grainbelt Nordeast  
Summit EPA, Modello  
Angry Orchard

## House Wine Choices:

Cabernet, Chardonnay, Melot, Pinot Grigio,  
Moscato, White Zinfandel

Bar Set up Fee-\$300 per bar  
\*Includes 5 hours of service.  
Additional Hours \$30/hour.  
Min of \$500 in sales  
(doesn't include setup, taxes or fees)  
\*10% gratuity added to all events (\$100 min)

# A LA CARTE OPTIONS

## Partially Hosted Options

Domestic Keg-\$375+  
Specialty Keg-\$425+  
House Wine-\$25/bottle  
Champagne-\$25/bottle

## CASH BAR

Host pays for bar set up, and any fees, taxes, gratuity. Guests pay for their own drinks.  
\$500 minimum in sales not including taxes & fees.

## LIQUOR

### Standard

\$8/drink-taxes and fees included  
Bacardi, Captain Morgan, E&J, Smirnoff,  
Windsor, Malibu, Jose Silver

### Premium

\$10/drink-taxes and fees included  
Jack Daniels, Jim Beam, Tanguray, Patron,  
Dewars, Baileys, Crown, Kaluha, Titos,  
Hennessy, Jameson

\*For hosted liquor a credit card must be on file.

