Customize your meal!

Standard prices include choice of 2 entrees, up to 4 sides and dinner rolls.

Entrees

Pulled Pork Cranberry Pork Loin Sliced Ham Champagne Chicken Teriyaki Chicken

Vegetarian

Slow Roasted Turkey

Stir Fry Alfredo Lasagna

Additional charge per plate

Apple Rosemary Chicken Broasted Chicken Sliced New York Strip

Cold Side Dishes

Tossed Salad Coleslaw Potato Salad Italian Pasta Salad

Fresh Fruit -Add 1.50 per plate

Fresh Vegetable Tray -Add .75 per plate

Hot Side Dishes

Baby Red Potatoes
Mashed Potatoes &
Gravy
Garlic Mashed Potatoes
Dressing
Green Bean Almondine
Buttered Corn
Glazed Carrots
Baked Beans

Vegetable Seasoned Rice

Desserts

Assorted Cookies
Brownies
Rice Krispy Bars
Carrot Cake
Cupcakes

Wedding and Sheet Cakes are available. Consult with the Event Coordinator for pricing.

Regular Presentation Includes:

- Steel Chafing Pans
- Plastic Buffet Table Covering
- Disposable Forks & Knives
- Disposable 3 Compartment Plates
- Paper Napkins
- Guest Disposes of Items
- This presentation is very nice and is included in the standard pricing.
- Add 5.00 per plate to the standard pricing for Clearing & Bussing of tables with this package.

Silver Presentation Includes:

- Steel Chafing Pans
- Linen Buffet Table Covering
- Stainless Forks & Knives
- China Plates
- Paper Napkins
- Clearing & Bussing Tables
- Washing China & Silver
- Add 8.00 per plate to the standard pricing for this package.

Gold Presentation Includes:

- Steel Chafing Pans
- Linen Buffet Table Covering
- Stainless Forks & Knives
- China Plates
- Paper Napkins
- Clearing & Bussing Tables
- Washing China & Silver
- Water Glasses & Pitchers
- (we will refill water pitchers on tables as needed)
- Add 10.00 per plate to the standard pricing for this package.

Standard Menu Pricing

One Side Dish

50-99 people - 14.99

100-199 people - 12.99 200-299 people - 10.99

300-399 people - 9.99

400+ people - 9.49

Two Side Dishes

50-99 people - 15.99

100-199 people - 13.99 200-299 people - 11.99

300-399 people - 10.99

400+ people - 10.49

Three Side Dishes

50-99 people - 16.99

100-199 people - 14.99

200-299 people - 12.99 300-399 people - 11.99

400+ people - 11.49

Four Side Dishes

50-99 people - 17.99

100-199 people - 15.99

200-299 people - 13.99

300-399 people - 12.99

400+ people - 12.49

Customize your Bar Service

Purchase a Keg of beer or 500.00 Open bar service and add Unlimited Soda for 175.00

Drink tickets are available to purchase in advance to pass out to guests of your choice.

4.50 Rail Drinks

Windsor, Vodka, Bacardi, Bacardi Limon, Captain Morgan, E & J, UV Blue/Grape, Cherry McGillicuddy's, Fireball

Domestic Kegs 325.00

Premium Kegs 400.00 Soda/Mixes 1.50 Pepsi, Diet Pepsi, Sierra Mist, Mt Dew, Water, Tonic. Club Soda.

Orange Juice

5.25 Premium Drinks

Tanqueray Gin, Jack Daniels, Absolut Vodka, Johnnie Walker, Chuck Norris

6.00 Premium Drinks

Crown Royal, Jag Bombs

5.00 Wine

Merlot, Cabernet, Chardonnay, Red Moscato

Wanting something not on the list?
We take requests. Consult with the
Event Coordinator.

4.50 Bottled Beer Mike's Hard Lemonade White Claw Imported Beers

> 3.00 Energy Drinks

All Prices Subject to 20% gratuity plus applicable Minnesota State sales tax.

Banquet Guidelines & Contract

Menu:

Thank you for selecting Bison Creek Catering and Bar Service. The contents of our banquet menus are merely suggestions. Our Event Coordinator will design a menu especially for your event. To insure the highest quality food for your event, the food must be served at the designated serving time. A 50.00 late fee will be charged for every 20 minutes past the predetermined serving time. The serving time must be confirmed 2 weeks prior to your event. Menu selections are required three weeks prior to your function.

Pricing, Tax and Service Charge:

Food and beverage prices are subject to change, without notification. Final pricing will be confirmed 60 days prior to your function. All menu prices are subject to applicable Minnesota state sales tax and an 18% service charge. The service charge is not the property of any one employee and will be dispersed at the discretion of management.

Deposits, Guarantee and Payment:

A non-refundable deposit is required for all functions. A deposit of 500.00 for catering service and 500.00 for bar service is required to confirm your reservation. Final payment is due 2 weeks in advance of your function. If there is an outstanding balance due at the conclusion of the function, it is to be paid at that time, unless specific arrangements have been previously set. A guaranteed number of attendees must be received 2 weeks prior to your function. This number will be considered a guarantee and is not subject to reduction. If the guarantee attendance is not received, the number expected will automatically become the guarantee.

cancellations:

In the event you should cancel your function, the following non-refundable deposit and cancellation fee will apply:

30-0 days prior: 100% of estimated food & beverage values.

31-90 days prior: 50% of estimated food & beverages values.

If catering or bar deposit is not received this contract becomes null.

Bartender Fee and Bar Requirements:

Functions require a minimum bar revenue of 1000.00 for catered bar service. Consult your Event Coordinator for details and to arrange your bar service. Bison Creek, as a Licensee, is responsible for the administration of the sale and service of alcoholic beverages in accordance with Minnesota laws. Bison Creek requires that beverages be dispensed only by Bison Creek servers and bartenders. The Bison Creek alcoholic beverages license requires Bison Creek to (1) request valid identification (photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or if valid identification cannot be produced, and (2) refuse alcoholic beverage service to any person who in Bison Creek's judgment appears to be impaired.

Off-Site Catering Menu





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