

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## *A La Carte Menus*



# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## RECEPTION MENU

*\*Recommended Butler Passed items*

### COLD HORS D'OEUVRES

*50 pieces per order for \$125.00*

- \*Coronets of Salami*
- \*Baby Dills Wrapped with Pastrami and Herb Cream Cheese*
- \*Fresh Fruit Skewers*
- \*Smoked Salmon, Cream Cheese, Dill Mousse on Toasted Crostini*
- \*Seafood Salad in Profiterole*
- \*Peppered Beef Tenderloin, Bibb lettuce, Horseradish Cream on Crostini*
- \*Toasted Bruschetta*
- \*Deviled Eggs*
- \*Vegetable Spread Cucumber Round*
- \*Italian Finger Sandwiches with Hard Salami, Provolone, Peppers, and Onion on Baked Focaccia with Olive Mayonnaise*
- \*Cajun Chicken Pinwheel*

### HOT HORS D'OEUVRES

*50 pieces per order for \$125.00*

- \*Waterchestnuts Wrapped in Bacon*
- \*Italian Sausage Stuffed Mushrooms*
- \*Spinach and Feta Cheese Puffs*
- \*Coconut Crusted Chicken with Honey Mustard*
- \*Five Spice Chicken Wings, Spicy Ginger Sauce*
- \*Oriental Spring Rolls, Plum Sauce*
- \*Vegetarian Egg Rolls, Hot Mustard Sauce*
- \*Mini Sausage Pizzas*

### PREMIUM HOT HORS D'OEUVRES

*50 pieces per order for \$175.00*

- \*Mini Beef Wellington*
- \*Sea Scallops Wrapped in Bacon*
- \*Seafood Stuffed Mushroom Caps*
- \*Wild Mushroom, Goat Cheese Turnovers*
- \*Coconut Shrimp, Spicy Thai Sauce*
- \*Chicken Sate, Peanut Sauce*
- \*Mini Crab Cakes, Saffron Rémoulade*

*All prices subject to 21% service charge and 6.875% sales tax.  
Prices subject to change until confirmed on signed Banquet Event Orders.  
21% service charge is not a gratuity, and is distributed  
at the discretion of management.*

**RECEPTION ENHANCEMENTS**

*Serves 50 People*

***Antipasto and Bruschetta Display***

*Sliced Capicola, Genoa Salami, Prosciutto, Provolone, Whole Milk  
Mozzarella Cheese, Pepperoncinis and Roasted Peppers Garnished with Roma Tomatoes,  
Marinated Artichoke Hearts, Kalamata Olives and Grilled Vegetables  
Served with Roasted Garlic Spread, Italian Breads and Pita Triangles  
\$200.00 per Display*

***Vegetable Crudités from the Garden***

*Broccoli, Cauliflower, Carrots, Zucchini, Cherry Tomatoes, Peppers, Cucumbers, Celery  
Dipping Sauces to Include Herbed Dip, Blue Cheese  
\$155.00 per Platter*

***Domestic and International Cheese***

*Selection of Domestic and Imported Cheese with Grapes,  
Strawberries, Crackers and Sliced Baguettes  
\$175.00 per Tray*

***Baked Brie en Croute***

*Whole Wheel of Brie Baked in Flaky Pastry  
Complemented with Peach Chutney  
Served with Water Crackers and Sliced Baguettes  
\$125.00 per Wheel*

***Shrimp Cocktail***

*Jumbo Shrimp Served on Ice with Cocktail Sauce, Horseradish,  
Lemon Wedges and Mini Tabasco Bottles  
\$45.00 per dozen*

***Fresh Seasonal Sliced Fruit Tray***

*Assorted Melons, Oranges, Berries  
Served with Honey Yogurt Dip  
\$145.00 per Tray*

***Smoked Salmon***

*Whole Side of Smoked Salmon, Thinly Sliced and Served with Capers, Red Onions,  
Chopped Egg, Chives, Lemon Wedges, Herb Cream Cheese and Toast Points  
\$125.00 per each*

***All prices subject to 21% service charge and 6.875% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.***

**RECEPTION ENHANCEMENTS**

**Hot Artichoke Dip**  
with French Bread  
Serves 50 Guests \$85.00

**Chilled Spinach Dip**  
with Pita Triangles  
Serves 50 Guests \$85.00

**DRY SNACKS**

*Deluxe Mixed Nuts*  
\$22.00 per pound

*Goldfish Snack Mix*  
\$12.00 per pound

*Gourmet Popcorn*  
Plain, Cheese, and Caramel Corn  
\$14.00 per pound

*Tortilla Chips and Salsa*  
\$14.00 per pound

**PETIT DESSERTS**

**50 pieces per order for \$125.00**

**Petit Pastries**

*Chocolate Sacher Torte*  
*Mini Éclairs*  
*Napoleons*  
*Mini New York Cheesecakes*  
*Cream Puff*  
*Chocolate Mousse Swans*  
*Chocolate Carmel Tartlets,*  
*Citron Tartlets*  
*Raspberry Almond Tartlets*  
*Raspberry Almond Triangles*

**European Cookies**

*Linzer Cookies, Paris Brest, French Macaroons*

**Chocolate Confections & Truffles**

*Assortment of flavors available*

**Petit Fours**

*Mango, Hazelnut, Green Tea,*  
*Other Flavors upon Request*

**Old Fashioned Sundae Shop**

*Ice Creams to Include Vanilla, Chocolate and Strawberry*  
*With a Variety of Novelty Toppings to Include*  
*Chocolate Sauce and Caramel Sauce, Chopped Walnuts, Strawberries, M&M's, Bananas, Whipped*  
*Cream, Maraschino Cherries*  
\$10 per person

**All prices subject to 21% service charge and 6.875% sales tax.**  
**21% service charge is not a gratuity, and is distributed at the discretion of management.**  
**Prices subject to change until confirmed on signed Banquet Event Orders.**

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## **THE CARVERY**

*Carved to Order  
Chef's Fee \$75 per Hour*

### **Blackened Beef Tenderloin**

*with Chili Mayonnaise and Soft Rolls  
Serves 30 Guests \$225*

### **Roasted Turkey Breast**

*Mayonnaise, Whole Grain Mustard,  
Cranberry Relish and Mini Rolls  
Serves 30 Guests \$145*

### **Honey Baked Ham**

*with Pineapple Chutney, Basil Mayonnaise and  
Mini Rolls  
Serves 30 Guests \$145*

### **Carved Strip Loin of Beef**

*with Horseradish Sauce, Mustard Garlic  
Mayonnaise and Soft Rolls  
Serves 30 Guests \$165*

## **CHEF'S PRESENTATION**

*Chef's Fee \$75 per Hour*

### **Pasta Station**

*Penne and Fussilli Pasta  
Complemented with Marinara and White Wine Cream Sauces  
Chicken Strips, Fresh Salmon, Wild Mushrooms, Capers, Onions, Shredded Parmesan  
Freshly Baked Italian Baguettes  
\$12.00 per person*

### **Fajita Station**

*Marinated Sliced Flank Steak and Chicken Breasts  
Sautéed Peppers and Onions  
Warm Flour Tortillas  
Salsa, Guacamole, Sour Cream, Lettuce and Shredded Jack Cheese  
\$16.00 per person*

### **Asian Station**

*Sweet and Sour Chicken, Fried Rice  
Vegetarian Egg Rolls with Spicy Mustard Sauce  
Cream Cheese Wontons  
\$9.00 per person*

**All prices subject to 21% service charge and 6.875% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.**

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## PLATED DINNER

*All entrees include, choice of Appetizer or Salad, Chef's choice of Seasonal Accompaniments, Freshly Baked Rolls with Butter Freshly Brewed Coffee, Regular and Decaffeinated, and a Selection of Herbal Teas*

### STARTERS (Select One)

*Marinated Tomato, Cucumber, and Red Onion on Mixed Greens Romaine, Baby Greens with Fresh Berries and Raspberry Vinaigrette  
Caesar Salad with Seasoned Croutons and Fresh Parmesan  
Minnesota Wild Rice Soup  
Cream of Carrot Dill Soup  
Country Vegetable Beef Soup  
Crab Cakes, Wasabi Tartar Sauce*

### THE MAIN COURSE

*\*If more than one plated entrée is selected the charge will be based on the higher priced item.*

*Parmesan Crusted Chicken Breast  
with Pesto Cream  
\$27.95*

*Grilled Breast of Chicken  
Topped with a Moutarde Sauce  
\$25.95*

*Breast of Chicken stuffed with Wild Rice and  
Mushrooms served with a Cabernet Sauce  
\$28.95*

*Roasted Sirloin of Beef  
with Wild Mushroom Ragout  
\$28.95*

*Prime Rib of Beef with a Thyme Garlic Au Jus  
\$31.95*

*Beef Tournedos  
With a Morel Cognac Demi-Glace  
\$32.95*

*Grilled Salmon served with a Soy Wasabi Butter  
\$29.95*

*Pecan Crusted Walleye  
With a Roasted Pepper Cream  
\$29.95*

*Boneless Pork Chop with Maple Glaze  
\$28.95*

*Grilled Vegetable Brochette  
Drizzled with a Roasted Garlic Herb Vinaigrette  
\$25.95*

*All prices subject to 21% service charge and 6.875% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.*

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## DINNER COMBINATIONS

*All entrees include, choice of Appetizer or Salad, Chef's choice of Seasonal Accompaniments, Freshly Baked Rolls with Butter, Freshly Brewed Coffee, Regular and Decaffeinated, and a Selection of Herbal Teas*

### STARTERS (Select One)

*Sliced Tomato, Red Onion, Fresh Mozzarella, Romaine Lettuce, Balsamic Vinaigrette*

*Caesar Salad with Seasoned Croutons, Fresh Parmesan*

*Individual Antipasto Plate*

*Fresh Spinach, Gourmet Greens, Fresh Berries, and Raspberry Vinaigrette*

*Romaine Lettuce, Cucumber, Tomato, and Carrot, choice of Dressings*

*Minnesota Wild Rice Soup*

*Vegetable Beef Soup*

*Tomato Basil Soup*

### THE MAIN COURSE

*(\*If more than one plated entrée is selected the charge will be based on the higher priced item.)*

*Petite Filet Mignon with Mushroom Ragout*

*Parmesan Crusted Chicken Breast with a Pesto Cream Sauce*

**\$31.95**

*Petite Filet Mignon with Mushroom Ragout*

*Grilled Salmon Drizzled with a Soy Honey Glace*

**\$36.95**

*Petite Filet Mignon with Mushroom Ragout*

*Sautéed Sea Bass topped with a Fresh Fruit Salsa*

**\$35.95**

*Petite Filet Mignon with Mushroom Ragout*

*Crab Stuffed Shrimp Wrapped in Bacon on a bed Grilled Tomato Broth*

**\$37.95**

*All prices subject to 21% service charge and 6.875% sales tax.*

**21% service charge is not a gratuity, and is distributed at the discretion of management.**

*Prices subject to change until confirmed on signed Banquet Event Orders.*

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## DINNER BUFFETS

*(Buffet minimum of 30 people)*

*All Buffets include Freshly Brewed Coffee, Regular or Decaffeinated, and Iced Tea*

### **THE "SPANISH"**

*Tortilla Chips, Salsa  
Avocado, Grapefruit on Mixed Greens Salad,  
Cumin-Lime Vinaigrette  
Black Bean, Roasted Corn Salad  
Jalapeno Poppers, Chipotle Sour Cream  
Beef Fajita Bar, Flour Tortillas, Tomatoes,  
Lettuce, Cheese, Pico de Gallo  
Chicken Santa Fe  
Grilled Swordfish, Tequila Lime Sauce  
Spanish Rice  
Frijoles a la Charra  
Churros  
Fried Cheesecake  
Passion Fruit Flan  
**\$31.95***

### **THE "ITALIAN"**

*Tossed Caesar Salad  
Antipasto Salad  
Toasted Bruschetta  
Baked Artichoke Dip, Pita Triangles  
Chicken Cacciatore  
Seafood Fettuccine Alfredo  
Baked Manicotti Florentine  
Sautéed Yellow and Green Squash  
with Tomatoes  
Red Pepper Risotto, Homemade Focaccia  
Tiramisu  
Fresh Fruit Tart  
**\$32.95***

### **THE "ORIENT"**

*Gourmet Mixed Greens with Fresh Berries  
Pork Pot stickers, Tiger Sauce  
Asian Chicken Pasta Salad  
Peppered Beef, Broccoli  
Sweet and Sour Chicken  
Shrimp Fried Rice  
Vegetarian Lo Mein, Stir Fried Vegetables  
Fortune Cookies  
Fusion Chocolate Fondue  
**\$32.95***

### **THE "ALL MINNESOTA"**

*Wild Rice Soup  
Mixed Greens with Assorted Dressing  
Waldorf Salad, Country Broccoli Salad  
Lemon Pepper Baked Chicken  
Crusted Walleye, Garlic Aioli  
Sliced Sirloin, Wild Mushroom Ragu  
Mashed Potatoes  
Fresh Green Beans, Baby Carrots  
Rhubarb Custard Pie  
Bread Pudding  
**\$33.95***

***\$150.00 Surcharge for less than 30 people.***

***All prices subject to 21% service charge and 6.875% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.***

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## **DESSERT ENHANCEMENTS**

### **COFFEE KIOSKS**

*To include freshly brewed Caribou® Coffees  
Vanilla, Caramel, Irish Crème Coffee Flavors, Chocolate Shavings, Cinnamon Sticks  
Ground Nutmeg and Whipped Cream*

**\$5.95 per person**

### **DESSERT KIOSKS**

*(Your choice of 5)*

*Gourmet Turtle Cheesecake  
Key Lime Pie  
Platter of Fresh Seasonal Fruit  
Carrot Cake Laced with Chocolate Ganache  
Chocolate Mascarpone Torte  
Chocolate Flourless Torte, Raspberry Sauce  
Lemon Mousse Torte  
New York Style Cheesecake, Fresh Berry Sauce  
Chocolate Dipped Strawberries  
Warm Bread Pudding, Maple Cream Sauce  
Warm Apple Crisp*

**\$7.95 per person**

### **CORDIALS**

*(Your choice of 4)*

*Baileys Irish Cream  
Grand Marnier  
Kahlúa  
Amaretto Di Saronna  
Drambuie  
Courvoisier  
Rumpleminz  
B & B*

**\$9.95 per person**

***All prices subject to 21% service charge and 6.875% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.***

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## WEDDING CAKES

*Designed by our Pastry Chef specifically for your event.*

### ***Cake Flavors***

*Silver Pound White*

*Traditional White*

*Chocolate*

*Marble*

*Traditional Yellow*

*Almond*

*Carrot*

### ***Filling Flavors***

*Raspberry Jam, Strawberry Jam, Orange Jam, Lemon,*

*Mocha Buttercream, Chocolate Ganache*

*Fresh Strawberries and Cream*

*Coconut Cream*

*Mousse available in a wide variety of flavors including:*

*Raspberry, White Chocolate, Grand Marnier, Bailey's Irish Crème, Amaretto*

*and a wide selection of other liqueurs.*

### ***Frosting***

*Cakes are frosted in Italian buttercream, which has a pearly soft white color.*

*Other frostings are available, including Marzipan and Rolled Fondant. We will be happy to consult with the Chef and create a special cake at your request.*

### ***Groom's Cakes***

*These chocolate cakes are also available in a wide*

*Variety of flavors and designs,*

*Chocolate Ganache, Amaretto, Kahlua, Grand Marnier,*

*Raspberry, Mocha Cream and German Chocolate, as well as*

*many flavors can be designed to your wishes.*

*Groom's cakes can be finished with White or Dark*

*Chocolate Shavings or Dipped Strawberries.*

***All prices subject to 21% service charge and 6.875% sales tax.***

***21% service charge is not a gratuity, and is distributed at the discretion of management.***

***Prices subject to change until confirmed on signed Banquet Event Orders.***

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## *Private Bar Service*

### *Call Brands*

*Smirnoff Vodka Tanqueray Gin  
Jim Beam Bourbon Seagram's 7 Whiskey Dewars Scotch  
Bacardi Rum Jose Cuervo Gold Tequila Hennessy VSOP Brandy*

### *Premium Brands*

*Absolut Jack Daniels Remy Martin VSOP Chivas  
Cuervo Black Crown Royal Captain Morgan Rum Bombay Sapphire*

### *Cordials and Cognacs*

*Amaretto De Saronno Baileys Irish Cream  
Kahlua Grand Marnier*

### *Domestic and Imported Beers*

*Michelob Golden Draft Light Miller Genuine Draft Bud Light  
Corona Heineken Samuel Adams Haake Beck N/A*

### *Host or Cash Private Bar Service*

*(Charges are based on actual consumption)*

	<i>Host</i>	<i>Cash</i>
<i>Cocktails</i>	<i>\$4.50</i>	<i>\$5.00</i>
<i>Premium</i>	<i>\$5.00</i>	<i>\$5.50</i>
<i>Cordials</i>	<i>\$6.00</i>	<i>\$6.50</i>
<i>Wine by the Glass</i>	<i>\$5.50</i>	<i>\$6.00</i>
<i>Domestic Bottled Beer</i>	<i>\$3.50</i>	<i>\$4.00</i>
<i>Import/Specialty Bottled Beer</i>	<i>\$4.50</i>	<i>\$5.00</i>
<i>Non-Alcoholic Bottled Beer</i>	<i>\$4.50</i>	<i>\$5.00</i>
<i>Soft Drinks, Juices, Bottled Water</i>	<i>\$2.50</i>	<i>\$2.75</i>

As an option to a full hosted bar, self-serve (beer and wine) bars are available for 30 people maximum.

All beverages include current state and local sales taxes. All hosted beverages are subject to a 21% service charge.  
**21% service charge is not a gratuity, and is distributed at the discretion of management.**

*A bartender charge of \$75.00 per bar will be applied for all bars with sales under \$500.00. Published prices are non-negotiable and subject to change without notice. Minnesota Law prohibits the sale of alcohol to persons under 21 years of age. Guest may be asked to present identification. Oak Ridge Hotel & Conference Center is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol is permitted to be brought onto the licensed property.*

**All prices subject to 21% service charge and 9.375% sales tax.  
21% service charge is not a gratuity, and is distributed at the discretion of management.  
Prices subject to change until confirmed on signed Banquet Event Orders.**

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

Glass Bottle

## Sparkling Wine & Champagnes

101	Jacob's Creek, Chardonnay - Pinot Noir, Brut Cuvée, <b>Australia</b>		\$19
102	Freixenet - Cava, Cordon Negro, <b>Spain</b>		\$23
	Split - Freixenet - Cava, Cordon Negro, <b>Spain</b>	\$8	
103	Il Follo - Prosecco, Extra Dry, Valdobbiene, <b>Italy</b>		\$27
104	Veuve Clicquot - Champagne, Reims, <b>France</b>		\$75

## Whites

201	Kris, Pinot Grigio, Delle Venezie, <b>Italy</b>	\$7	\$25
203	Santa Margherita, Pinot Grigio, Valdadige, <b>Italy</b>		\$45
301	Mirassou, Riesling, California	\$7	\$25
401	Los Cardos, Sauvignon Blanc, Tupungato-Mendoza, <b>Argentina</b>	\$7	\$25
405	Marshall, Sauvignon Blanc, Napa Valley		\$34
501	Mirassou, Chardonnay, California	\$7	\$25
504	Estancia, Chardonnay, Monterey, California	\$9	\$31
507	Sonoma Cutrer, Chardonnay, Russian River		\$43
602	Cline, Viognier, California	\$7	\$25

## Reds

702	Estancia, Pinot Noir, Monterey, California	\$9	\$31
704	Walnut City, Reserve, Pinot Noir, Willamette Valley, Oregon		\$45
801	St. Francis, Zinfandel, Sonoma		\$43
805	Estancia, Zinfandel, Monterey, California	\$9	\$31
900	Mirassou, Merlot, California	\$7	\$25
904	Estancia, Merlot, Monterey, California	\$9	\$31
905	Rutherford Hill, Merlot, Napa Valley		\$48
1001	Mirassou, Cabernet Sauvignon, California	\$7	\$25
1004	J. Lohr, Seven Oaks, Cabernet Sauvignon, Paso Robles, Central Coast	\$9	\$31
1006	Carmenet Dynamite, Cabernet Sauvignon, North Coast		\$41
1102	Jacob's Creek Reserve, Shiraz, Barossa Valley, <b>Australia</b>	\$7	\$25
1104	Ravenswood, Vintners Blend, Shiraz, California		\$37

**All prices subject to 21% service charge and 9.375% sales tax.**  
**21% service charge is not a gratuity, and is distributed at the discretion of management.**  
**Prices subject to change until confirmed on signed Banquet Event Orders.**

# OAK RIDGE

A DOLCE CONFERENCE HOTEL

## ***SERVICE CHARGES AND LABOR FEES***

- Service Charge:* A 21% Service Charge, 6.875% Sales Tax and 9.375% Liquor Tax will be added to all food and beverage events. **21% service charge is not a gratuity, and is distributed at the discretion of management.**
- Minimum Surcharge Fee:* A \$150.00 Surcharge Fee will be applied for events with a guarantee of less than 30 guests.
- Bartender Fees:* A \$75.00 per Bartender Fee will be charged for catered bar services. This fee will be waived if sales exceed \$500.00 per bar.
- Additional Staff:* Additional service personnel can be provided, with advance notice, at the following rates:  
Banquet Servers - \$75.00 per Server, based on four hours  
Banquet Captain - \$100.00 per Captain, based on four hours  
Banquet Housemen - \$25.00 per Housemen, per hour