



Thank you for thinking of Sgt. Peppers when planning your special event. We offer a spacious banquet room for up to 60 people, with a full service bar and private patio. If you have any special requests, please discuss them with Julie, Dean or Rob @ (651) 738-7052. Sgt. Peppers does off site catering as well.

Our banquet policies are as follows:

- 1. There is a nominal fee of \$50.00 for parties under 30 people.**
- 2. All prices on our banquet menus do not include sales tax or gratuity.**
- 3. No separate checks allowed.**
- 4. No discounts can be used for functions in the banquet room.**
- 5. Happy Hour is not available in the banquet room.**
- 6. To serve you better, we need a 7day notice of your menu items and the number of people in your group. We ask for a 72hour notice to add or delete menu items for your function. Without this advanced notice we can only assume the original count is to be used in preparation and we will charge for the original number of dinners.**
- 7. Linens are available with one week's notice at a cost of \$60.00.**
- 8. You may decorate the room if you choose.**
- 9. You may provide your own cake or dessert.**
- 10. Soda, coffee or juice can be added to your event for \$2.00 per person.**
- 11. It is Sgt. Peppers policy that buffet food cannot be taken off the premises.**

Hor d'oeuvre Menu

Pricing is per person with a minimum of 30 people. Final counts are required 72 hours in advance, an 18% gratuity and 7.125% sales tax will be added to your final bill. You must choose a minimum of three items off the cold or hot appetizer menu. **All hor d'oeuvre banquets come with a complimentary Cheese & Cracker tray and Fresh Vegetables with Ranch style dip.**

Cold Appetizers:

Tenderloin of Beef. Marinated and sliced with horseradish sauce and toasted bread. **\$5**

Antipasto Platter. Assorted cheeses, hard salami and marinated vegetables. **\$4**

Cheese & Crackers. A variety of cheeses and assorted crackers. **\$3**

Vegetable Platter. Fresh garden vegetables with ranch dip. **\$3**

Fresh Fruit Platter. An assortment of in-season fruits. **\$3**

Chicken Pasta Salad. Bowtie pasta tossed with chicken and grapes in a garlic ranch dressing. **\$3**

Italian Pasta Salad. Rotini pasta, olives, broccoli, pepperoni, tomatoes and peppers tossed in an Italian vinaigrette. **\$3**

Dijon Ham and Cheese Pasta Salad. Ham, cheese, penne pasta, peas, celery, onions and Dijon mayo. **\$3**

Bruschetta. Fresh tomatoes, basil, garlic and mozzarella tossed in olive oil and served with crostini bread. **\$4**

Shrimp Cocktail. Large shrimp served chilled with lemon and cocktail sauce. **\$4**

Salads. Mixed green, Caesar, potato or coleslaw. **\$3**

Salmon. Poached or smoked and served with a chardonnay dill sauce. **\$160 (one fish will feed 30 to 40 people)**

Hot Appetizers:

Stella Wings. Applewood smoked then deep fried and served with your choice of sauce. \$4

Mia Wings. Breaded, deep fried then dusted with our special blend of seasonings. \$4

Hannah Wings. Deep fried and served with a variety of our signature sauces. \$4

Meatballs... Made fresh and smothered in your choice of creamy Swedish, marinara or B.B.Q sauce. \$4

Fried Shrimp. Breaded and deep fried served with cocktail sauce. \$4

Walleye Fingers. Canadian walleye, breaded and deep fried, served with tartar sauce. \$5

Roasted Red Pepper Artichoke Dip. A creamy blend of red peppers, artichokes and cream cheese, served with crispy pita bread. \$3

Sicilian Peppers and Onions. Sliced Italian sausage links with sautéed peppers and onions. \$4

Southwest Egg Rolls. Chicken, corn, black beans, cheese and peppers deep fried and served with ranch salsa. \$4

Chicken Kabobs. Marinated and skewered with peppers and onions. \$5

Wood Roasted Ribs. Baby back ribs, rubbed with our special blend of seasoning, then smoked and smothered in our B.B.Q sauces. \$5

Teriyaki Sirloin Tips. Beef sirloin seared and tossed with peppers, onions and pineapple in a teriyaki sauce. \$5

Stuffed Mushrooms. Mushroom caps filled with sausage dressing and sprinkled with parmesan cheese. \$4

Boneless Chicken Wings. Tender, white meat chicken tossed in one of our sauce or served with a variety of sauces on the side. \$4

Skewered Shrimp. Sugar cane skewered shrimp grilled and glazed with a honey dijon garlic sauce. \$4

Dinner Buffet Menu

You may choose up to two items from each of the three categories. **Buffets also include; use of room, steamed vegetables and dinner rolls.** Final counts are required 72 hours in advance, an 18% gratuity and 7.125% Minnesota sales tax will be added to your final bill.

\$18

Entrees

Baked Ham with Pineapple, Slow Roasted Roast Beef,
Roast Turkey, Deep Fried Chicken, Wood Roasted Baby Back Ribs,
Roast Pork Loin, Chicken Dijon, Smoked B.B.Q Chicken, Baked Cod.

Starch

B.B.Q Baked Beans, Baked Potatoes, Baby Red Potatoes,
Garlic Mashed Potatoes, Wild Rice Pilaf, Au gratin Potatoes, Linguini with Butter and
Parmesan Cheese.

Salad

Mixed Green Salad with choice of dressing, Caesar Salad, Strawberry Salad,
Cole Slaw, Potato Salad, Italian Pasta Salad or Fresh Fruit.

Lunch Buffet Menu

Lunch Buffet is **\$12** and consists of the same items as the Dinner Buffet. Once again you may choose up to two items from each category. **Buffets also include; use of the room, steamed vegetables and dinner rolls.**

Plated Dinner Menu

You may choose up to three different entrees. Your guests will choose from that list. All entrees (excluding Fettuccini) are served with mixed green or Caesar salad, steamed vegetables, dinner roll and baked potato. Final counts (total number of each item) are required 72 hours in advance, a 20% gratuity and 7.125% Minnesota sales tax will be added to your final bill.

Top Sirloin...a choice 10oz sirloin served with sautéed mushrooms. **\$20**

Prime Rib...a queen cut, served with au jus and horseradish.
(minimum of 10 orders) **\$21**

New York Strip...a choice 12oz steak broiled to perfection. **\$21**

Steak & Shrimp...a 8oz sirloin with deep fried or broiled shrimp. **\$21**

Sgt's Sirloin...a tender 8oz sirloin topped with béarnaise sauce. **\$17**

Deans Chicken...breast of chicken stuffed with sage dressing and topped with supreme sauce. **\$16**

Fried Chicken...a half chicken deep fried to a golden brown. **\$14**

Grilled Salmon...Grilled North Atlantic salmon served with a dill Chardonnay sauce. **\$18**

B.B.Q Smoked Chicken...a half chicken, wood roasted and glazed in our

own "two below honey" B.B.Q sauce. **\$15**

Shrimp Scampi. Broiled in a garlic butter and white wine. Served with a wild rice blend. **\$20**

Walleye Pike. Broiled or pan fried, served with lemon and tarter sauce. **\$19**

Wood Roasted Rib. 8 bones of our famous applewood smoked ribs glazed in our own "two below honey" B.B.Q sauce. **\$18**

Fettuccini Alfredo...fettuccini noodles tossed in our rich garlic cream sauce and finished with grated parmesan cheese and broccoli florets. **\$14.** with chicken add **\$3** / salmon **\$4.**

Broiled Cod. Lightly seasoned and broiled, served with roasted red pepper sauce. **\$16**

Chicken and Ribs. 4 bones of our wood roasted ribs and a quarter fried chicken. **\$18**

Plated Luncheon Menu

You may choose up to three different entrees. Your guests will choose from that list. Final counts are required 72 hours in advance, a 20% gratuity and 7.125% Minnesota sales tax will be added to your final bill.

Mixed green salad and dinner rolls can be added to your selections for an additional \$2.50

Cobb Salad. Romaine lettuce, tomato, bacon, egg, bleu cheese, homemade croutons and your choice of dressing. **\$11.** with chicken. **\$14**

Caesar Salad. Romaine lettuce with tomato, egg, croutons and parmesan cheese tossed in Caesar dressing. **\$11.** with chicken. **\$14**

California Burger. Lean ground beef patty with lettuce, tomato, and mayonnaise on a toasted white bun. served with French fries. **\$11**

Grilled Chicken Sandwich. Chicken breast with lettuce tomato and mayonnaise on a toasted white bun. served with French fries. **\$12**

Walleye Sandwich. Breaded and deep fried, with lettuce and tomato. Served with French fries. **\$13**

Sgt. Sirloin. Tender 8oz sirloin broiled and served with baked potato and steamed vegetables. **\$16**

Chef Salad. Mixed greens topped with turkey, ham, bacon, cheese and your choice of dressing. **\$14**

Open Faced Roast Beef Sandwich. Slow roasted beef served with mashed potatoes, gravy and steamed vegetables. **\$11**

Open Faced Turkey Sandwich. Served with mashed potatoes, sage dressing, gravy and steamed vegetables. **\$12**

Fettuccini Alfredo. Fettuccini noodles tossed in our garlic cream sauce and topped with parmesan cheese. **\$11** with chicken. **\$14**

Wood Roasted Ribs. Applewood smoked baby back ribs glazed in our own "two below honey" B.B.Q sauce. Served with French fries and steamed vegetables. **\$13**

Broiled Cod. Lightly seasoned and broiled and topped with roasted red pepper sauce served with wild rice and steamed vegetables. **\$14**

