

Cragun's

Wedding Buffets & Plated Dinners

Buffet includes two entrée choices and two accompaniments.

Buffet Service is for a minimum of 65 people

*Chef-Carved Option additional cost per person (pp) – amount depends on entrée choice

Each service area has a maximum capacity.

Total Bill is subject to 18% service charge and MN state sales tax

Buffet & Plated Dinners begin with:

Assortment of Fresh Rolls and Butter at each table.

Individual Garden Salad topped with choice of seasonal vegetables or fruits.

Choice of two dressings

Sample Entrée Options for Buffet or Plated Meals

Choose Two Entrees:

**Chef Carved Prime Rib of Beef*

Au Jus

Roast Beef Au Jus

with natural juice

Beef Bourguignonne

with red wine sauce

Baked Salmon

with Lemon Dill or Pommery Mustard Sauce

Crab Cakes

roasted red pepper remoulade

Shrimp Scampi

Pork Loin

sun-dried tomato cream sauce

Herb Roasted Chicken

natural au jus

Chicken Breast

with Champagne or Marsala sauce

Wild Mushroom or Caprese

Ravioli

Ricotta Stuffed Pasta Shells

with Alfredo Sauce

Accompaniments

Green Beans w/ Toasted

Almonds

Honey Glazed Baby Carrots

Sugar Snap Peas with Red

Peppers

Fresh Garden Blend

Vegetables

Broccoli Spears w/Julienne

Carrots

Seasoned Rice Pilaf

Golden Scalloped Potatoes

Herbed Buttered Red Potatoes

Twice Baked Potatoes

Mashed Potatoes with gravy or

Garlic Mashed Potatoes

Seasonal Vegetables

Asparagus Spears

Squash

Sweet Potato Mash

