

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, garden salad with
choice of seasonal vegetables or fruits.

Sample Entrée Options for Buffet or Plated Meals

Choose Two Entrees:

**Chef Carved Prime Rib of Beef*
Au Jus

Pork Tenders
with Champagne Apples or
Sundried Tomato Sauce

Roast Beef Au Jus

Herb Roasted Chicken

Beef Tips
with Wine Sauce or Mushroom Demi-Glace

Chicken Breast
with Champagne or Marsala sauce

Baked Salmon
with Lemon Dill Butter

Wild Mushroom or Cheese
Ravioli

Walleye Almondine
with Lemon and Tartar Sauce

Ricotta Stuffed Pasta Shells
with Alfredo or Marinara 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

Herbed Buttered Red Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Mashed Potatoes with gravy

Seasonal Vegetables
Asparagus Spears
Squash
Sweet Potato Mash