

2019 - 2020



food selections

RESORT WEDDINGS
& SPECIAL EVENTS

Cragun's
RESORT ON GULL LAKE

877-585-3285 • www.craguns.com

Hot Hors d'Oeuvres

Cheeseburger Sliders ketchup, mustard, pickle, cheese.....	\$2.50/per piece
Chicken Satay chili lime glaze, peanut sauce	\$2.50/per piece
Maryland Crab Cakes chili aioli	\$3/per piece
Spanakopita spinach, feta, phyllo dough	\$3/per piece
Franks in a Blanket stoneground mustard	\$2.50/per piece
Warm Pollo Tacos pico de gallo, cotija.....	\$2/per piece
Meatballs BBQ or Swedish.....	\$2/per piece

Cold Hors d'Oeuvres

Bruschetta tomato, garlic, basil, extra virgin olive oil, balsamic on a crostini	\$2/piece
Ahi Poke Cucumber Cup tuna edamame, soy, agave, ginger, sesame	\$3/piece
Antipasto Skewer tomato, mozzarella, artichoke, kalamata, balsamic.....	\$2/piece
Prosciutto & Melon assorted melons wrapped in prosciutto.....	\$2/person
Smoked Salmon Canapes salmon, cream cheese, capers, lemon.....	\$2.50/piece
Dry Snack Assortment	\$3/person

Displays

Antipasto cheeses, meats, olives, pickled or grilled vegetables, breads, crackers	\$6/person
Seasonal Fruit Display assortment of seasonal fresh fruit.....	\$5/person
Hummus & Tapenade Crudit� served with pita bread	\$5/person

Dinner Buffets

Dinner buffets include coffee, ice water, and dinner rolls.
Additional plated salad option: \$2/person.

MINNESOTA BUFFET

\$32/person

Irma's Pot Roast, bordelaise sauce
Pan Fried Walleye, lemon cream sauce
Green salad (deconstructed)
Green Bean Almondine
Au Gratin Potatoes
Wild Rice Pilaf

SOUTHWEST BUFFET

\$30/person

Flank steak (fire roasted peppers, onions)
Grilled chicken (mole poblano)
Chopped salad with chipotle vinaigrette
Calabacitas (squash, zucchini, corn)
Arroz con crema (creamy rice with poblano peppers)
Borracho beans (pinto beans cooked with beer, bacon, tomatoes, and jalapeno)

MEDITERRANEAN BUFFET

\$30/person

Steak pizzaiola (marinara)
Maryland blue crab ravioli
Spinach & ricotta ravioli (alfredo)
Caesar salad
Grilled focaccia bread
Roasted brussel sprouts
Wild mushroom risotto

CREATE YOUR OWN BUFFET

Chef will advise on price

Choose from any of the plated dinners on the next page
to create your own unique buffet

Plated Dinners

Plated dinners include a served salad, bread service, intermezzo, water, coffee, and service of your wedding dessert. Less than 30 guests, add \$5 per person.

ENTRÉES (maximum of three entrée choices)

Parmesan Crusted Walleye | \$32/person
tarragon mornay

French Chicken Breast | \$28/person
stuffed with spinach and goat cheese, natural jus

Minnesota Stuffed Chicken | \$29/person
wild rice stuffing, havarti, béchamel sauce

Irma's Pot Roast | \$35/person
beef short rib, bordelaise

Herb Roasted Pork Loin | \$33/person
Dijon buerre blanc

Seared Salmon | \$31/person
citrus fumet

Petit Filet 6 oz | \$38/person
demi-glace

Chicken Cordon Bleu | \$28/person
herb mornay

Quinoa Sweet Potato Bolas (veg.) | \$24/person
marinara, gluten-free pasta

Seared Tofu (veg.) | \$24/person
vegetable pasta, pesto

SALADS (choose one)

Green Salad
mixed garden greens with cucumber, tomato, onion, carrots, ranch dressing

Classic Caesar
romaine, parmesan cheese, croutons, Caesar dressing

Kale Salad
roasted grapes and tomatoes, toasted pumpkin seeds, feta cheese, balsamic vinaigrette

Strawberry Salad
frisee, endive, sliced strawberries, cheddar tuille, strawberry white balsamic vinaigrette

VEGETABLES (choose one)
Other vegetables available on request.

Green Bean Almondine

Grilled Asparagus (seasonal)

Candied Carrots

Yellow Squash & Zucchini

California Blend

broccoli, carrots, cauliflower, red pepper

Mediterranean Blend

green bean, broccoli, yellow carrot, red pepper

STARCHES (choose one)

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Chef's Au Gratin

Twice Baked Potato

Wild Mushroom Risotto

KIDS MEALS \$8/person

Chicken Strips fries, fruit cup

Mac & Cheese fries, fruit cup

Grilled Cheese Sandwich fries, fruit cup

Rehearsal Meal Ideas

PICNIC | \$20/person

Burgers, brats, sauerkraut, buns, lettuce, tomato, onion, cheddar, Swiss, American cheese, mac & cheese, corn on the cob, chips, coleslaw, potato salad, cookies

BBQ | \$24/person

Barbequed chicken, ribs, collard greens, corn on the cob, au gratin potatoes, green salad, ranch or French dressing, corn bread, brownies

NEW ORLEANS | \$26/person

Chicken and sausage gumbo, seafood etouffee, jasmine rice, black eyed peas, boiled potatoes, corn, marinated vegetable salad with Italian dressing, pickled vegetables, corn bread, beignets

Late Night

PIZZA | \$20/pizza

16" thick crust pizza: pepperoni, sausage, hawaiian, supreme, or vegetable

TACO NACHO | \$12/person

Beef picadillo, achoite chicken, flour tortillas, hard-shell tortillas, tortilla chips, salsa, guacamole, queso sauce, jalapeno, sour cream, olives, lettuce, cheddar, tomato

AFTER BAR PARTY | \$12/person

Buffalo wings, BBQ meat balls, cheese curds, cheese and crackers, bleu cheese dressing, celery, ranch dressing

Honeymoon Brunch

Honeymoon Brunch includes coffee, hot tea, and fruit juice. Minimum 20 people.

HONEYMOON BRUNCH | \$20/person

Seasonal fresh fruit display | smoked salmon platter | Dijon pork loin | scrambled eggs | eggs benedict or egg white frittata or quiche lorraine | pancakes or french toast | hash browns, breakfast potatoes or potato casserole | bacon or sausage | assorted pastries

Wedding Day Morning

Delivered to your dressing room.
Must be pre-ordered 2-weeks in advance.

STARTERS

Continental Breakfast	\$9.50/person
assorted pastries, fresh fruit tray, build your own yogurt parfait	
Pastry Basket	\$5.50/person
assorted mini muffins, croissants, and whole fruit	
Assorted sweet breads	\$24/dozen
Assorted donuts	\$28/dozen
Assorted muffins	\$24/dozen
Assorted cookies	\$22/dozen
Cinnamon rolls with icing	\$25/dozen
Caramel rolls	\$25/dozen
Granola bars	\$22/dozen
Assorted bars	\$24/dozen
brownies, blondies, strawberry swirl cheese cake, lemon bars	
Rice Krispie bars	\$22/dozen
Whole fruit apples, oranges, bananas	\$2/each

REFRESHMENTS

Coffee, decaf	\$35/gallon
Assorted juice and milk	\$3/12 oz bottle
Assorted sodas and water	\$2.50/each

Wedding Day Lunches

Delivered to your dressing room.
Must be pre-ordered 2-weeks in advance.

SALADS | \$15/person

Includes dinner roll, fruit, and cookie.

Cobb Salad (gluten free)

spinach, chicken, tomato, hardboiled egg, avocado, bacon, bleu cheese, and balsamic vinaigrette

Chopped Chef's Salad (gluten free)

lettuce, tomato, onion, ham, turkey, hardboiled egg, cheddar cheese, and ranch dressing

Caesar Salad

romaine, chicken, parmesan cheese, croutons, Caesar dressing

CLASSIC DELI | \$15/person

Includes chips, fruit, and cookie. Gluten free bread is available.

Roast Beef Baguette

horseradish sauce, roasted tomato, and arugula

Ham & Swiss Ciabatta

Dijon mustard, greens, and tomato

Turkey Croissant

cranberry mayo, greens, and tomato

Vegan Wrap

grilled cucumber, roasted peppers, tomato, lettuce, portobello mushrooms, balsamic

Bar Service

Cragun's Resort offers a variety of bar options. Choose a specific setup or combine them throughout your evening.

Your event coordinator will work with you to help you select the right beverage service for your event.

Cragun's does not require minimum purchases on your bar. However, with any private bar, there is a service and setup fee of \$50 plus bartender hours at \$25 per hour. Cragun's requires one bar per 100 guests.

There is a \$20 per bottle corkage fee; please make prior arrangements with your event coordinator.

Service types: host bar, ticket bar, cash bar, host keg, host wine, corkage, coffee station

COCKTAILS

Well cocktails	\$6
Call cocktails	\$7
Premium cocktails	\$8
Signature cocktails	available upon request

BEER

Domestic, craft, and imported.....	\$5-\$6
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KEG

Domestic, craft, and imported.....	\$300-\$400
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WINE & CHAMPAGNE

House wine (2 reds & 2 whites).....	\$18
Champagne (house)	\$22

NON-ALCOHOLIC

Soda	based on consumption
Lemonade.....	\$30/gallon
Sparkling punch	\$30/gallon
Coffee	\$30/gallon

SPECIALTY WATER

Infused flavored water	\$10/gallon
Fiji.....	\$4
Voss still or sparkling.....	\$6
San Pellegrino	\$7