

DINNER ENTRÉES (50 person minimum)

All-Inclusive Pricing

INCLUDES:

Fresh Garden Salad, rolls & butter, coffee, tea, and choice of Premium Dessert

Museum admission

Menu items

Room rental (set-up and clean-up)

Standard centerpieces

Pro Football Hall of Fame marquee signage

Parking and all services unless otherwise specified

All applicable taxes

All meals served on china with linen tablecloths and napkins

The following catering fees will be applied if the guest count falls below the minimum: Under 25 people: \$165 26-49 people: \$110

Applicable vacancy fee will also be applied

Lemon Chicken*

Grilled Chicken Breast Marinated in Lemon, Fresh Herbs and Garlic

Parmesan Crusted Chicken*

Grilled Chicken Breast coated with Italian Seasoning and topped with Marinara Sauce and Mozzarella Cheese.

Summer Chicken*

Grilled Chicken Breast smothered in Fresh Vegetables and topped with Mozzarella Cheese

Roasted Pork Tenderloin*

Almond and Herb-crusted with a Dijon Mustard Sauce

Seared Walleye Served with Root Vegetable Hash, Clam Sauce and Asparagus **Prime Rib*** 10-ounce, Oven-roasted with Au Jus.

Baked Cod* Baked with Herbs and Lemon Butter

Garlic Penne Pasta Penne Pasta with a Roasted Garlic Cream Sauce.

Penne Pasta with Meatballs

Tossed with your Choice of Sauce (Spicy Red, House-made Marinara, Roasted Garlic Cream or Alfredo) and topped with Parmesan Cheese

Tortellini Primavera

Four Cheese Tortellini with Seasonal Vegetables tossed in your Choice of House-made Marinara or Alfredo Sauce

Caprese Chicken

Grilled Chicken Breast on a bed of Fettuccini tossed in Extra Virgin Olive Oil and topped with Fresh Mozzarella and Tomato Salad.

Strip Steak* 10-ounce, New York Strip

Filet Mignon* 8-ounce Filet with Veal Demi Glaze

Braised Short Rib* 8-ounce Stout-braised Short Rib with Natural Reduction

*Accompanied with your choice of Vegetable and Potato