

*Binz
Catering*

BINZ WEST CATERING

The University of St. Thomas and Binz West welcomes the opportunity to serve you. It is our intent to provide fine food and excellent service at a reasonable cost. We strive toward this excellence through careful planning, continuous training, and building of staff enthusiasm.

We will be happy to meet with you to discuss all the details of your event. Please visit our dining room and let us show you how special your event could be.

Thank you,

Andrew Casale
Special Events/Production Coordinator
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TABLE OF CONTENTS

<i>Catering Policies</i>	1
<i>Brunch Selections</i>	2
<i>Dinner Selections</i>	2
<i>Entree Selections</i>	3
<i>Salad Selections</i>	4
<i>Potatoes and Rice</i>	5
<i>Vegetable Selections</i>	5
<i>Desserts</i>	5
<i>Hors D'oeuvres</i>	6
<i>Late Night Offerings</i>	6
<i>Room Rental Charges</i>	7
<i>Additional Costs</i>	8
<i>Notes</i>	9

Note: Leftover Food – Under no circumstances can leftover food be taken from the Binz. Your event is planned according to your guaranteed number of people. If your event falls short of the guaranteed number, the leftover food remains the property of Binz catering.

Heartland Brunch

\$13.95

Served between 10:00AM and 2:00PM

Orange juice

Fresh fruits of the season

Miniature Danish

Fruit breads

Scrambled eggs and chives

Wisconsin white cheddar hash browns

Your choice of:

Roast smoked Iowa ham with cherry port glaze

Smoked sausage with peppers

DINNER SELECTIONS

All meals include Fresh Baked Artisan Breads, Coffee, Tea, and Milk

Plate Service (Served Dinners)

\$14.95

Choose one item from each category - an entrée, salad, potato, and vegetable. In the best interest of your event we offer only one entrée choice for served dinners. Vegetarians will be accommodated.

Buffets

\$15.95

Customize your buffet by choosing from each category. Please include in your selections two entrée choices, three salad choices, one potato choice and one vegetable choice.

Plate Service - Choose any one item

Buffets - Choose any two items and add a third for \$2.95 per person

Entrée Selections:

Chicken Marsala
Chicken Parmesan Reggiano
Sweet and Sour Chicken
Grilled Herb Chicken Béarnaise
Ginger Lime Chicken
Chicken Dijon
Roast Turkey Breast with Herb Dressing

Roasted Center Cut Pork Loin with Cherry Port Sauce
Cajun Pork Roast with Pepper Sauce
Roast Pork Caraway
Smoke Roasted Pit Ham with Cherry Port Sauce
Grilled Italian Sausage with Garden Peppers
Country Sausage with Roasted Peppers

Char Grilled Atlantic Salmon
Tilapia Almandine
Tilapia with Chili Caper Tartar Sauce

Ginger Sesame Meatballs
Meatballs with Marinara Sauce
Meatballs with Forest Mushroom Gravy
Pot Roast of Beef with Caramelized Pearl Onions
Beef Tips Bourguignonne
Roast New York Sirloin
 Carved add \$2.95

SALADS SELECTIONS

Plate Service – Choose any one item

Buffets - Choose any three items and add a fourth for \$1.25 per person

Caesar: Traditional Romaine with Caesar dressing, croutons and shredded Parmesan

Binz House Salad: Peppercorn dressing, tossed with Romaine, Bacon, celery and thin sliced purple onions

Caesar Blu: Romaine, Blue Cheese, Bacon, Tomatoes, Chives and a Balsamic Drizzle

Hearts of Romaine: Romaine Hearts with Roasted Tomatoes, Parmesan Cheese, Kalamata Olives, Croutons, Caesar Dressing and Balsamic Drizzle

Tortellini Salad: Cheese tortellini with vinaigrette, cucumbers, provolone, roasted red pepper and green onion

Penne Noodle Salad : Fresh vegetables with fresh mozzarella cheese balls

Pomodora Salad: Sweet grape tomatoes, fresh mozzarella cheese, Kalamata olives and yellow peppers

Helens Broccoli Salad: Broccoli Buds, sunflower Seeds, Craisins, and Red Wine Vinaigrette

Edna's Garden Salad: Mixed Greens, Cucumbers, Tomatoes, Olives, Purple Onion with Vinaigrette dressing

Roasted Vegetable Salad: Roasted green beans, peppers, asparagus and tomatoes

Fresh Fruit Display: Assorted seasonal fresh fruit presentation

POTATOES AND RICE SELECTIONS

Plate Service: Choose any one item

Buffet Service: -choose any one item and add a second for \$1.25 per person

- Roasted Yukon Gold Potatoes with Herbs
- Roasted New Red Potatoes with Rosemary
- Binz House Mashed Potatoes
- Mashed Yukon Gold Potatoes
- Hot Chili Mashed Potatoes
- Wisconsin white cheddar Hash Browns
- Baked Potatoes
- Cilantro Lime Rice
- Wild Rice Itasca

VEGETABLES

Plate Service: Choose any one item

Buffet Service: -choose any one item and add a second for \$1.25 per person

- Pan Roasted Green Beans with Fennel Butter
- Asparagus with Drawn Lemon Butter (seasonal)
- Green Beans with Baby Carrots and Red Pepper
- Candied Carrots
- Cauliflower Mornay Polonaise
- Yellow Beans with carrots and Sweet Tomatoes (seasonal)
- Grilled Asparagus
- Green Beans Almondine

DESSERTS

- | | |
|---|--------|
| Strawberry Shortcake | \$3.25 |
| Carrot Walnut Cake | \$3.25 |
| Chocolate Eclairs | \$3.00 |
| Cannolis with Melba Sauce | \$2.50 |
| Strawberry Tarts | \$2.50 |
| Assorted Bars | \$1.25 |
| Chocolate Covered Strawberries | \$1.25 |
| Cheesecake with Strawberry Sauce | \$3.25 |
| Ice Cream Pies | \$3.25 |
| Grasshopper Ice Cream Pie with Mint Chocolate Sauce | |
| Strawberry Ice Cream Pie with Strawberry Sauce | |
| Coffee Ice Cream Pie with Chocolate Espresso Sauce | |

HORS D'OEUVRES

COLD: (Note: All Cold Hors D'oeuvres sold per person)

Custom fruit punches	\$12.50 per gallon
Fresh fruit display	\$1.50
Whole smoked salmon	\$16.95 pr. #
Shrimp trees with cocktail sauce	\$1.00 per piece
Vegetable platter with dill dip	\$1.35
Red Pepper Hummas with Pita Chips	.95
Cheese and salami tray with crackers	\$1.50
Assorted cheese tray with crackers	\$1.50
Assorted Mini Sandwiches	\$1.00
Domino Sandwiches	.75
Grilled Asparagus with Rosemary Aoli (Seasonal)	\$1.50
Chocolate Dipped Strawberries	\$1.25

Hot: (Note: All Hot Hors D'oeuvres sold per piece)

Crisp Fried Drummettes	.95
Egg rolls with Plum Sauce	.95
BBQ Meatballs	.75
Miniature Quiche	\$ 1.25
Toasted Ravioli with Marinara sauce	.75
Ginger Sesame Meatballs	.75
Pot Stickers	\$1.25
Shrimp scampi skewers	\$1.25

Hand Passed:

Assorted Mini Sandwiches	\$1.00
Mini Quiche	.95
Pot Stickers	.95
Miniature Egg Rolls with Sweet & Sour Sauce	.95
Domino Sandwiches	.75
Wild Mushrooms Crustinis	\$1.25
Chocolate Dipped Strawberries	\$1.25

LATE NIGHT OFFERINGS

Assorted Mini Sandwiches	\$1.00
Pizza (8 slices)	\$13.50
Assorted Bars	\$1.00
Fresh baked Cookies	\$1.00
Potato Chips and Dip	.85
Tortilla Chips and Salsa	\$1.00
Pretzels	.85

ROOM RENTAL CHARGES

The room rental charges are \$175.00 per hour. Included in that charge is everything listed below

floor plan and diagram
full table linens,
skirting for all special tables, cake, gift, etc.
votive candles, 2 per table

microphone and PA
bud vases, punch bowl, punch cups, cocktail napkins
wine carafes, champagne flutes
cake cutting, crystal cake knife provided
management and wait staff until the end of your event
skirted DJ table
portable bar with skirting
assorted pop, cocktail mixes
bar condiments (lemons, limes, cherries, etc.)
disposable cocktail glasses, cocktail napkins

no blender drinks

Alcohol and bartenders not included (See additional costs)
Arrangement of centerpieces supplied by host for guest tables not included (See additional costs)

Portable dance floor rent
15x15 \$295.00

Additional Costs

Bartenders - \$12 per hour - Binz West Catering bartenders are private contractors (not University of St. Thomas employees). We prefer using these bartenders because they are familiar with our facilities, rules and regulations. The host is responsible for payment that is due on the day of the event.

Gratuity - we do not automatically add a gratuity to your bill, any gratuity you wish to leave would be payable the day of event

Sales Tax is 7.25%

Alcohol - supplied by host, ask for our advice and recommendations

Wedding Cakes - Ask for our advice and recommendations

Fresh Flowers - supplied by host

DJ Service - Ask for our advice and recommendations

Arrangement of Centerpieces - supplied by host for guest tables – an additional fee will be charged if Binz staff assists in arrangement of centerpieces for dining tables.

Table Mirrors - available for fee of \$2.50 per mirror

Floor Plans – The Binz uses two (2) standard floor plans for buffet service or served dinner. Any changes to these floor plans will result in a one-time fee of \$250.00. The Binz reserves the right to limit changes to the standard floor plans.

