Years of experience, award winning chefs, beautiful dining rooms, all reasons to consider Binz for your next event. Binz West Dining Room seats up to 250 people. Surrounded by windows, it is an excellent location summer, winter, spring, or fall.

Binz Catering welcomes the opportunity to serve you. It is our goal to provide fine food and excellent service at a reasonable cost.

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

Thank you,
Andrew Casale
Executive Chef

Room Rental
The room rental charge is $175.00 per hour. This fee includes the following:
- Bud vases and two votive candles per table.
- Cake cutting and crystal cake knife.
- Floor plan and diagram. The BINZ uses two standard floor plans for buffet service or served dinners. Any changes to these standard plans will result in a one-time fee of $250.00. The BINZ reserves the right to limit changes to the standard floor plans.
- Full table linens, including skirting for all special tables (cake, DJ, gift, etc.)
- Management and wait staff throughout the event.
- Microphone and PA.
- Portable bar with skirting that includes the use of champagne flutes, cocktail napkins, disposable cocktail glasses, punch bowl and cups, wine carafes. Assorted cocktail mixes, pop, and bar condiments (lemons, limes, cherries, etc.) are also included.

Liquor Policy
Alcohol service is available for a catered event through the University of St. Thomas Dining Services Office for an additional fee. Fees may include bartenders, bar set-up, security, guaranteed minimum sales, price per drink, for hosted or cash bars.

Outside alcohol is not permitted on any campus location. This includes personally purchased alcohol. Any Licensee, or its employees, agents, invitees, or other individuals using the Licensed facilities, desiring to serve, possess or consume alcoholic beverages in the Licensed Facilities, must submit a copy of a Request to Serve/Use Alcoholic Beverages Form to UST at least 30 days prior to the event. Copies of this form are available by contacting the Dining Services Office at 651-962-6060.

Individuals possessing and/or consuming alcoholic beverages on UST’s campus must be twenty-one (21) years of age or older.

No alcoholic beverages shall be stored, possessed or consumed on the Licensed Facilities, or anywhere on UST’s campus, without prior written consent of UST. Consent may be withheld at the sole discretion of UST.

Service Charge
A 15% service fee will be added to the total food and beverage bill.

A portable dance floor (15 x 15) is available for rental for $295.00.

Customers provide centerpieces and fresh flowers for the guest tables and are responsible for their arrangement. An additional fee will be charged if BINZ staff assists in centerpiece arrangement.

Applicable taxes will be applied to all external and cash orders, 7.625%

Health and Safety Regulations
In compliance with state and local health regulations, all leftover food and beverages at the end of an event is the property of St. Thomas Catering, and cannot be removed from the premises by the client or guest.

St. Thomas Catering will not be held liable for food or beverage that is removed without our knowledge.
Brunch Buffet
All buffets include Coffee, Hot Tea, Milk and Water. Brunch is available 10:00 a.m. - 2:00 p.m.

Heartland Brunch ~ 16.95
Scrambled Eggs & Chives, Wisconsin White Cheddar Hash Browns, Fresh Fruits of the Season, Fruit Breads, Fresh Baked Scones and Orange Juice
Choice of: Roast Smoked Iowa Ham with Cherry Port Glaze or Smoked Sausage with Peppers

Cold Appetizers
Priced by the Serving per Person
- Domino Sandwiches: 1.00
- Assorted Mini Sandwiches: 1.50
- Shrimp Trees with Cocktail Sauce: 1.50
- Red Pepper Hummus with Pita Chips: 1.25
- Stuffed Strawberries: 1.25
- Vegetable Platter with Dill Dip: 1.50
- Assorted Cheese Tray with Crackers: 1.50
- Cheese and Salami Tray with Crackers: 1.95
- Fresh Fruit Display: 1.50
- Grilled Asparagus with Rosemary Aioli (Seasonal): 1.50
- Antipasti Platter: 2.50
- Whole Smoked Salmon: 16.95 per pound

Hot Appetizers
Priced by the Piece
- BBQ Meatballs: .95
- Crisp Fried Drummettes: .95
- Egg Rolls with Plum Sauce: .95
- Ginger Sesame Meatballs: .95
- Toasted Ravioli with Marinara Sauce: .95
- Pepperoni Quiche: 1.25
- Pot Stickers: 1.25
- Roasted Tomato Quiche: 1.25
- Shrimp Scampi Skewers: 1.50

Hand Passed
- Domino Sandwiches: 1.00
- Miniature Egg Rolls with Sweet & Sour Sauce: .95
- Pot Stickers: .95
- Pepperoni Quiche: 1.25
- Italian Sausage Skewers: 1.25
- Roasted Tomato Quiche: 1.25
- Strawberry Covered Chocolate: 1.25

Late Night Offerings
- Potato Chips and Dip: .85
- Pretzels: .85
- Assorted Bars: 1.50
- Fresh Baked Cookies: 1.00
- Tortilla Chips and Salsa: 1.50
- Assorted Mini Sandwiches: 1.25
- Strawberry Covered Chocolate: 1.25
- Pizza (8 slices): 13.50

Prices Subject to Change
Buffet Service ~ 18.75
Please include in your selections: two Entrées, three Salads, one Starch and one Vegetable.
Add a third Entrée for 2.95 per person and additional Sides for 1.25 per person.

Plated Service ~ 19.75
Please include in your selections: one Entrée, one Salad, one Starch and one Vegetable.
In the best interest of your event we offer only one entrée for served dinners.

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

Entrée Selections

Chicken Marsala
Chicken Parmesan Reggiano
Grilled Herb Chicken Béarnaise
Crispy Citrus Chicken with Pineapple Salsa
Chicken Piccatta with Lemo Caper Sauce
Roast Turkey Breast with Herb Dressing
Cajun Pork Roast with Pepper Sauce
Country Sausage with Roasted Peppers
Grilled Italian Sausage with Garden Peppers
Roast Pork Caraway
Roasted Center Cut Pork Loin with Cherry Port Sauce
Smoke Roasted Pit Ham with Cherry Port Sauce

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

Char Grilled Atlantic Salmon
Crispy North Atlantic Cod
Orange Roughy
Ask about our Market Fish Selection!

Prices Subject to Change

Salad Selections

Binz House Salad
Romaine, Bacon, Celery and Thin Sliced Purple Onions Tossed with Peppercorn Dressing

Blue Cheese Wedge
Creamy Blue Cheese, Blue Berries, Bacon, Chives, Ice Berg Wedge

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

Caesar
Traditional Romaine with Caesar Dressing, Croutons and Shredded Parmesan

Couscous Salad with Lemon Vinaigrette

Classic Wedge Salad
Green Goddess Dressing, Bacon, Sweet Tomatoes, Ice Berg Wedge

Fresh Fruit Display
Assorted Seasonal Fresh Fruit

Helen’s Broccoli Salad
Broccoli Buds, Sunflower Seeds, Craisins and Red Wine Vinaigrette

Mediterranean Salad
Romaine, Lemon Vinaigrette, Kalamata Olives, Sweet Tomatoes, Banana Peppers, and Feta Cheese

Penne Noodle Salad
Fresh Vegetables with Fresh Mozzarella Cheese Balls

Tortellini Salad
Cheese Tortellini with Vinaigrette, Cucumbers, Provolone Cheese, Roasted Red Pepper and Green Onion

Starch Selections

Baked Potatoes
Binz House Mashed Potatoes
Carol’s Ultimate Mac and Cheese
Cilantro Lime Rice
Hot Chili Mashed Potatoes
Mashed Yukon Gold Potatoes
Roasted Yukon Gold Potatoes with Herbs
Wild Rice Itasca

Vegetable Selections

Asparagus with Drawn Lemon Butter
Seasonal
Candied Carrots
Cauliflower Gratinée
Green Beans Almondine
Grilled Asparagus
Pan Roasted Green Beans with Fennel Butter

Prices Subject to Change
Desserts

Assorted Bars  1.50
Cannolis with Raspberry Port Sauce  3.95
Lemon Torte with Strawberries and Hawaiian Balsamic Syrup  4.95
Raspberry Torte with Raspberries and Melba/Mint Sauce  4.95
Cheesecake with Strawberry Sauce  4.95
Strawberry Shortcake  4.95
Ice Cream Pies  4.95
Grasshopper Ice Cream Pie with Mint Chocolate Sauce
Strawberry Ice Cream Pie with Strawberry Sauce
Sea Salt Ice Cream Pie with Espresso Sauce
Coffee Ice Cream Pie with Chocolate Espresso Sauce

Alcoholic Beverages

Alcoholic Beverages are priced per glass.

<table>
<thead>
<tr>
<th>Hosted Bar (Plus Tax)</th>
<th>Cash Bar (Includes Tax)</th>
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<tbody>
<tr>
<td><strong>Liquor</strong></td>
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<tr>
<td>Spirits House Rail</td>
<td>$4.50</td>
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<td></td>
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<td>Spirits Top Shelf</td>
<td>$6.25</td>
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<td></td>
<td>$8.00</td>
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<tr>
<td><strong>Beer</strong></td>
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<tr>
<td>Domestic Bottle</td>
<td>$3.75</td>
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<td></td>
<td>$5.00</td>
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<tr>
<td>Imported Bottle</td>
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<td></td>
<td>$6.00</td>
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<tr>
<td>Domestic Keg (16 gal)</td>
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<td>Import Keg (16 gal)</td>
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<td></td>
<td>NA</td>
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<tr>
<td><strong>Wine</strong></td>
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<tr>
<td>House Wine**</td>
<td>$4.50</td>
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<td>$6.00</td>
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<tr>
<td><strong>Non-Alcoholic</strong></td>
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<td>Soda</td>
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<td>Mineral Water</td>
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<td>Juice</td>
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Full service bars and bars outside the Anderson Student Center, Binz or Minneapolis Terrance Murphy Hall will incur a bar setup fee of $150 per bar plus tax. Bar setup fee will be waived if only serving beer and wine in the above listed locations.

The bartender fee is $30 per hour plus tax with a 4 hour minimum. Additional bartenders are $25 per hour plus tax with a 4 hour minimum. Dining Services will determine the number of bartenders needed using a guideline of 1 bartender per 75 customers. Each event will require customization due to the length and type of event, beverage selection, and service expectations.

**If wine served/requested is different than House the price is dependent on the selection. Wine set on tables is sold per bottle.**