



# • Banquet Menu •

**FOR MORE INFORMATION CONTACT:**

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In the bottom-left corner, there are two overlapping squares: a dark brown one on top and a dark blue one on the bottom. In the bottom-right corner, there are two overlapping squares: a yellow one on the bottom and a dark blue one on top.

# • Appetizers •

All appetizers serve 25 guests

## Hot Appetizers

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**Spinach and Artichoke Dip:** Served with grilled pitas \$150

**Reuben Dip:** Served with rye croutons \$150

**Mini Tacos:** Your choice of chicken or beef served with salsa \$150

**Bavarian Pretzels:** Served with gouda cheese sauce \$150

**Duck Wontons:** Filled with smoked duck, bacon and sweet corn served with Thai chili sauce \$150

**Cream Cheese Wontons:** Served with sweet and sour sauce \$120

**Vegetable Spring Rolls:** Served with Thai chili sauce \$150

**BBQ Lil' Smokies** \$115

**Oven Baked Cheese Bread:** With a cheddar jack cheese blend served with marinara sauce \$80

**Meatballs:** Pork and beef, your choice of BBQ, Swedish or teriyaki \$140

**Wings:** Bone-in or boneless, your choice of BBQ, buffalo, Thai chili, Cajun seasoning or plain \$200

## Cold Appetizers

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**Bruschetta:** Served with crostini diced roma tomatoes, garlic, basil and balsamic vinaigrette \$150

**Assorted Vegetable Tray:** Served with ranch dressing \$150

**Assorted Domestic Cheese and Crackers** \$150

**Assorted Seasonal Fresh Fruit Tray** \$150

**Garden Salad:** With cucumbers, tomatoes, croutons and your choice of dressing \$60

**Meat Tray:** Ham, turkey, salami and roast beef served with fresh rolls, mustard and mayonnaise \$225

**Shrimp Cocktail:** Jumbo shrimp served chilled with cocktail sauce and lemons \$250

**Tortilla Chips:** Served with salsa \$50

# • Breakfast Buffets •

All breakfast buffets include coffee and orange juice stations.  
Buffets require a 20-person minimum. All prices are per person.

**Continental** \$20 per person

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Seasonal fruit tray, assorted pastries and croissants

**Broadway** \$24 per person

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Scrambled eggs with cheese, pork sausage links, sugar cured bacon, assorted pastries and your choice of cheesy hash -OR- breakfast potatoes

# • Anytime Buffets •

Buffets require a 20-person minimum. All prices are per person.

## Appetizer Sampler *\$25 per person*

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**Assorted Vegetable Tray:** Served with ranch dressing

**Assorted Domestic Cheese and Crackers**

**Meatballs:** Pork and beef, your choice of BBQ, Swedish or teriyaki

**Wings:** Bone-in or boneless, your choice of BBQ, buffalo, Thai chili, Cajun seasoning or plain

**Meat Tray:** Ham, turkey, salami and roast beef served with fresh rolls

**Potato Chips:** Served with French onion dip -OR- **Tortilla Chips:** Served with salsa

## Picnic *\$25 per person*

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Grilled hamburger patties and grilled chicken breasts served with fresh buns, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, BBQ baked beans, and your choice of coleslaw -OR- pasta salad and your choice of potato chips -OR- fries

**Add Bacon** +\$2 per person

**Add Waffle Fries** Served with seasoned sour cream +\$1 per person

**Add BBQ Pulled Pork** +\$3 per person

## Deli *\$22 per person*

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Smoked ham, salami, roasted turkey and roast beef served with fresh rolls, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, potato chips and your choice of coleslaw -OR- pasta salad

## Home-Style *\$36 per person*

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Served with garden salad, fresh rolls and seasonal vegetables

**YOUR CHOICE OF TWO ENTRÉES:**

Roasted Turkey Breast • Slow Cooked Pot Roast (with gravy) • Garlic Herb Roasted Chicken  
BBQ Pork Spare Ribs • Smothered Pork Chops • Chicken Marsala  
Baked Atlantic Cod (with lemon butter sauce)

**YOUR CHOICE OF ONE POTATO -OR- RICE:**

Baked • Au Gratin • Oven Roasted • Mashed -OR- Minnesota Wild Rice Blend

**YOUR CHOICE OF ONE SIDE:**

Coleslaw • Pasta Salad • Sage Stuffing • BBQ Baked Beans

## The Marshall *\$28 per person*

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Slow cooked beef pot roast served with gravy, mashed potatoes, seasonal vegetables, garden salad and fresh rolls

# • Anytime Buffets •

**Buffets require a 20-person minimum. All prices are per person.**

## **Cantina Bar** \$25 per person

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Chicken tinga, pork carnitas, seasoned pinto beans and lime rice served with soft flour tortillas and crispy corn tortilla shells, shredded cheese, shredded lettuce, onions, roasted peppers, jalapeños, black olives, salsa, pico de gallo, guacamole, sour cream and tortilla chips

**Add Grilled Sirloin Steak** +\$8 per person

**Add Traditional Churros** +\$3 per person

**Add Tres Leches Cake** +\$6 per person

## **Taco Bar** \$22 per person

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Seasoned taco beef, seasoned pinto beans and lime rice served with soft flour tortillas and crispy corn tortilla shells, shredded cheese, shredded lettuce, tomatoes, onions, jalapeños, black olives, salsa, sour cream and tortilla chips

**Add Guacamole** +\$2 per person

**Add Traditional Churros** +\$3 per person

**Add Tres Leches Cake** +\$6 per person

## **Little Italy** \$24 per person

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Herb grilled chicken breast and penne pasta served with garlic cream sauce, marinara sauce, seasonal vegetables, Caesar salad and breadsticks

**Add Tiramisu Cake** +\$6 per person

**Add Cannoli** (filled with chocolate mousse) +\$6 per person

## **Big Italy** \$30 per person

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Served with Caesar salad, bread sticks and seasonal vegetables

### **YOUR CHOICE OF TWO ENTRÉES:**

Herb Grilled Chicken Breast • Italian Sausage (with peppers and onions)

Cheese Stuffed Lasagna Rolls (with marinara sauce) • Chicken Alfredo Primavera • Chicken Parmesan

**Add Tiramisu Cake** +\$6 per person

**Add Cannoli** (filled with chocolate mousse) +\$6 per person

# • Plated Dinners •

Served with garden salad, dinner rolls, seasonal vegetables and your choice of one potato  
-OR- Minnesota wild rice blend. All prices are per person.

**Potato Choices (all meals are served with the same potato choice):**  
Baked • Au Gratin • Oven Roasted • Mashed

Choose up to 3 entrées. A \$4 plate charge will be added for additional entrées.

## Beef and Pork

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- 8 oz. Filet Mignon \$45
- 6 oz. Top Sirloin \$30
- 12 oz. Grilled NY Strip \$40
- 12 oz. Roasted Prime Rib \$40
- Grilled Pork Tenderloin: \$30

## Chicken

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- Grilled Garlic Chicken:**  
Served with herb cream sauce \$25

## Fish and Seafood

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- Broiled Walleye:**  
Served with lemon and tartar sauce \$30
- Grilled Marinated Atlantic Salmon:** \$28  
Served with pineapple jalapeño relish
- Grilled Jumbo Shrimp:** With garlic butter \$30

## Vegetarian

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- Roasted Squash Ravioli:**  
Served with fried sage and brown butter \$25
- Penne Pasta Primavera Alfredo** \$22
- Fried Portobello Mushrooms:** Served with mixed greens and roasted garlic vinaigrette \$26

Plant based options available upon request

# • Kids •

\$10 per person. For guests 10 years of age or younger.  
Served with french fries.

**Your Choice Of:**

Chicken Fingers • Mac and Cheese • Hamburger • Cheeseburger • Grilled Chicken

# • Pizza •

## 16" Gourmet Round Serves 6-7 people

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**Cheese Pizza** \$24   **Pizza with Two Toppings** \$26   **Additional Toppings** +\$2 each

Your choice of:

Pepperoni • Sausage • Grilled Chicken • Three Cheese • Vegetarian

*Please inquire about additional toppings available.*

# • Desserts & Beverages •

## Desserts

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**Assorted Cookies and Bars** \$6 per person

**Gourmet Desserts** \$7 per person

Your choice of:

Chocolate Fudge Cake

Tiramisu Cake

Carrot Cake

Tres Leches Cake

Mini Cheesecakes

## Beverages

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**Please inquire about our bar services.**

### **Punch Station**

Includes 3 gallons of punch. \$30

### **Coffee Station**

Includes 2 gallons of coffee. \$50

### **Soda Station**

Includes unlimited soda of your choice, with purchase of food. Must purchase for each guest attending \$4 per person

# • Additional Information •

**FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.  
YOUR DEPOSIT WILL SHOW AS A CREDIT ON FINAL BILL.**

**Linen \$1 per person ~ Room Flip Fee \$300 ~ Chair Covers \$2 per chair  
Dance floor \$50 ~ Stage \$100**

**\*Room set up fee may apply ~ Please ask for details.**

## Food and Beverage Minimums

### **FRIDAY & SATURDAY:**

**Half Room:** \$1,500.00

**Full Rooms:** \$2,500.00

### **Room Rental Fee In Addition to Minimums :**

Small Room: \$250 Large Room: \$500 Both Rooms: \$750

### **SUNDAY—THURSDAY:**

**Half Room:** \$500.00

**Full Rooms:** \$1000.00

### **Room Rental Fee In Addition to Minimums:**

Small Room: \$100 Large Room: \$250 Both rooms: \$500

## Deposits

**\$500 DEPOSIT**

**DUE NO LATER THAN ONE WEEK FROM THE BOOKING DATE.**

**DEPOSITS ARE NON-REFUNDABLE WITHIN 45 DAYS OF YOUR EVENT**

## Food Tastings

**SCHEDULED FOOD TASTINGS ARE AVAILABLE  
AFTER DEPOSIT IS RECEIVED.**

Tastings are offered Wednesday - Friday between 2:00 - 4:00PM.  
Please call our event coordinator at 651.462.6000 to set up your appointment.

# • Additional Information •

## Amenities

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### **BAR SERVICE:**

Full-service bar is available upon request. Please ask for details.

### **MUSIC & ENTERTAINMENT:**

DJ's, and small acoustic groups are allowed within the banquet rooms. A table will be provided for DJ's. DJ's will NOT be able to hook up to Splitrocks sound system. Please provide event coordinator with any music and entertainment plans at least 14 days before event.

### **AUDIO VISUAL EQUIPMENT:**

A screen and projector are available for \$50.

All cords and adapters needed to hook up to a laptop will be provided. You are responsible for providing your own laptop for viewing.

A wireless microphone and podium, XM radio are available upon request at no additional charge.

## Event Arrangements

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**FINAL DETAILS ARE REQUIRED 14 DAYS PRIOR TO YOUR EVENT:**

### **Food Choices**

**Final Headcount:** The number provided will be what you are charged for

### **Bar Details**

### **Set Up Details**

**Decorations:** You provide your own decorations. Loose glitter or confetti are NOT allowed.

A clean up fee may be charged if used.

You may rent one mirror and three tea lights \$4.00

**Cakes:** You may bring in your own cake from a store or bakery. There is a \$1.50 per slice fee if we cut and serve the cake. A table, plates, napkins and forks for the cake will be provided.

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Gluten friendly is available upon request.

Due to health department regulations, all food and beverages must be prepared by Splitrocks, with the exception of cakes that are purchased from a store or bakery. The health department also prohibits us from allowing guests to take any extra food home from a buffet. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be aware that all of our food products may come into contact with certain allergens.

**Sales tax is charged on all food, beverages, services and gratuity.**

**An 20% gratuity is charged on all food, beverages and services on the event tab.**

Any damage or excessive mess due to your group's actions will result in appropriate fees assessed.

Splitrocks is not responsible for lost or stolen items.

No smoking is allowed inside the premises.