

2016 Boeing Classic



Corporate Hospitality Menu

Levy Prom Golf, LLC

Kalli Bass

484 Inwood Ave
Oakdale, Minnesota 55128

Cell: 651-325-6576
Email: kbass@levyrestaurants.com



BOEING CLASSIC

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Mushroom and Tenderloin Interactive Chef Station



Food and Beverage Service Includes

High Quality Disposable Plastic Plates, Flatware, Tournament Logo Cups and Two-Ply Napkins

China Service, Stainless Flatware and Linen Napkins are available at an additional charge

Fresh Floral Centerpiece for Buffet Table and Indoor Guest Tables

Upgraded Floral available for an additional charge

All Service Related Equipment such as Chafing Dishes, Serving Utensils and Dishes, etc.

Customized Menus are Available upon Request

All Pricing is Subject to Applicable Local Taxes and Tournament Approval

LINEN

Solid, Classic Color Banquet Cloth for the Buffet, Bar, Inside Guest Tables and Registration Tables

Upgraded Linen available for an additional charge at www.bbjinlin.com

SERVING TIMES

Unless a request for different times has been made, the following are the set serving times:

Friday - Sunday

Breakfast	8:30am – 10:30am
Lunch	11:30am – 2:30pm
Hors d'oeuvres	3:00pm – 6:00pm
Beverage Service	11:00am – 6:00pm *

*Beverage Service ends at the at the End of Play or 6:00pm – whichever comes first

Because exact Tee Times have not been determined, the above service times are subject to change

SERVICE TIME MAXIMUM

There is a Three (3) Hour Maximum serving time limit for each meal. There will be no exceptions

FOOD REQUIRMENTS AND GUEST COUNT MINIMUMS

A minimum Food and Beverage guest count of 30 is required to receive service each day. If less than this minimum, a 15% service fee will be added to the final invoice

In order for us to plan for this event correctly, we will need you to supply us with your guaranteed guest count no later than **July 22, 2016**

No decreases to guaranteed guest counts will be accepted after the above date

BEVERAGE SERVICE

Beverage Service is included in all of the following food packages

An upgraded/additional beverage package may be purchased separately and the guest count must match the number of daily tickets you are allotted for your given location

Because we are uncertain what your guests will be consuming, all beverages will be continually stocked throughout the day

ORDERS AFTER DEADLINE AND MENU ADD-ON'S

When food and beverage is ordered during the event or after the specific deadline listed, there will be an increase of 15% to the listed menu price

If there are any changes and/or additions made during the week of the event we require a Credit Card number to act as payment guarantee.

SERVICE CHARGE

As Service Charge of **15%** will be added to all food and beverage charges

STAFFING

Standard Numbers of Wait Staff and Bartenders for Food and Beverage Service

Wait Staff	One (1) for every 50 guests
Bartender	One (1) for every 100 guests
Service Manager	One (1) manager will be in charge for each location

Additional Staff may be added at a Rate of \$30.00 per hour per Wait Staff and/or Bartender with a Minimum of Four (4) Hours

All Service Staff and Bartenders will be Appropriately Uniformed

PAYMENT PROCEDURES

Full payment is required before food and beverage can be served during the event

A credit card number is required before any menu changes and/or additions during the event can be accepted

Your card number is used as a guarantee for payment. These changes and/or additions will be reflected on a final invoice, which will be due 30 days after the conclusion of the tournament.

A 1.5% service charge per month will be added to all overdue balances

IMPORTANT DEADLINES

July 22, 2016

Food and Beverage Contract Due
Guaranteed Guest Counts
Linen Order Due

FOOD AND BEVERAGE PACKAGES

THE RIDGE \$85.00/guest



Pasta Interactive Station

The Ridge Package Includes:

HEALTHY CHOICE BREAKFAST

LUNCHEON BUFFET

Two Entrees OR One Entrée / One Chef Station

Three Salads / One Dessert / Cookies, Brownies and Dessert Bars

HORS D'OEUVRES

Two Hors d'oeuvres

SNACKS

Three Snacks

FULL BAR

THE CASCADE \$72.00/guest



Strawberry Citrus Salad

The Cascade Package Includes:

CONTINENTAL BREAKFAST

LUNCHEON BUFFET

Two Entrees / Two Salads / One Dessert / Cookies,
Brownies and Dessert Bars

HORS D'OEUVRES

Two Hors d'oeuvres

SNACKS

Three Snacks

BEER AND WINE BAR

*Upgrade to Full Bar for Additional \$8.00/guest

FOOD AND BEVERAGE PACKAGES

THE CLASSIC

\$64.00/guest



Caprese Platter

The Classic Package Includes:

***This is a predetermined menu – please no substitutions**

LUNCHEON BUFFET

Two Entrees / Two Salads / Cookies, Brownies and Dessert Bars

SNACKS

Three Snacks

BEER AND WINE BAR

*Upgrade to Full Bar for Additional \$8.00/guest

ENTRÉE SELECTIONS

The "Ridge" includes choice of Two (2) entrees or One (1) entrée and One (1) Chef Station

The "Cascade" includes choice of Two (2) entrees

PORK TACOS

Pickled Red Onion / Cilantro / Cotija Cheese / Peach Tomato Mint Salsa / Flour Tortillas

LOBSTER MAC AND CHEESE

Elbow Macaroni / Blend of Cheeses / Lobster

CHICKEN SALTIMBOCCA

Roasted Sage / Prosciutto / Airline Chicken / Light Lemon Sauce / Roasted Vegetable Couscous

WILD MUSHROOM RAVIOLI (V)

Parmesan Cream Sauce / Cracked Black Peppers / Roasted Portobello Mushrooms / Fire Roasted Red Pepper / Parmesan Cheese

MOROCCAN CHICKEN TAGINE

Dates / Pearl Onions / Moroccan Broth / Moroccan Israeli Couscous

BEEF TIPS

Demi Glaze / Button Mushrooms / Buttered Mashed Potatoes

BLACKENED PORK LOIN (C)

Horseradish Mustard / Chipotle Aioli / Assorted Rolls

MARINATED FLANK STEAK (C)

Sundried Tomato Marinade / Roasted Tomato Aioli / Baby Spinach / Assorted Rolls

CRAB CAKES

Roasted Garlic Chive Remoulade / Avocado Cilantro Tomato Salsa

MUSTARD PORK MEDALLIONS

Pommes Mustard Sauce / Green Pea Cilantro Basmati Rice

BURGER BAR

Choice of One: Hamburgers / Chicken Breasts / Turkey Burgers / Bacon / Mushrooms / BBQ Sauce / Chipotle Ranch Sauce / Guacamole / Sour Cream / Pico de Gallo / Jalapenos / Assorted Rolls / Condiments

(V) – Vegetarian

(C) – Hand-Carved

ENTRÉE SELECTIONS

FISH TACOS

White Fish / Cabbage / Chipotle Lime Dressing / Cilantro / Tomato / Sweet Red Onion / Lime Wedges / Flour Tortillas

PENNE PUTTANESCA (V)

Tomato / Basil / Black Olives / Green Olives / Capers / White Wine / Parmesan Cheese / Penne

CHOPPED MESQUITE BRISKET

Traditional BBQ Sauce / Sweet & Sticky BBQ Sauce / Bourbon BBQ Sauce / Assorted Rolls
Corn Bread Muffins

PULLED PORK

Sweet & Sticky BBQ Sauce / Cabbage / Jalapenos / Assorted Rolls

BURGERS

Chipotle Ranch Sauce / Assorted Rolls / Condiments

HERB TURKEY (C)

Spicy Avocado Sauce / Chipotle Ranch Sauce / Assorted Rolls

PAN ROASTED CHICKEN

Rosemary / Thyme / Yukon Gold Potatoes

MEATBALL SANDWICH

Italian Style Meatballs / Marinara Sauce / Mozzarella Cheese / Hoagie Buns

CAJUN CHICKEN SALAD SANDWICH

Chicken / Celery / Green Onion / Parsley / Pecan / Cajun Dressing / Miniature Croissant

TURKEY BURGER

Avocado / Alfalfa Sprouts / Tomato / Red Onion Marmalade / Assorted Rolls

CURRIED CAVATAPPI (V)

Grilled Vegetables / Light Curry Sauce / Cavatappi

DELI TRAY

Roast Beef / Turkey Breast / Honey Glazed Ham / Genoa Salami / Corned Beef / Assorted Rolls / Condiments

(V) – Vegetarian
(C) – Hand-Carved

CHEF STATIONS

The Following Chef Interactive Stations are available with the "Ridge" or can be added to other packages for an additional \$15.00/guest

All Packages will be prepared to order and presented for your guests by one of our Chefs.

SEVEN SEAS

Mahi Mahi / Grouper

Pineapple Habanero Sauce / Cilantro Chimichurri Sauce / Pineapple Mango Salsa

Flour Tortillas / Pigeon Pea Rice / Mixed Vegetables

MAC AND CHEESE BAR

Elbow Macaroni

Classic / Gruyere / Gouda Sauce

Bacon / Cauliflower / Mushrooms / Scallions / Salsa / Cilantro / Jalapeno

Peppers / Garlic / Roasted Red Peppers / Chili Sriracha Sauce

PANINIS' (Choice of Two)

CAPRESE (V) / Tomato / Mozzarella / Basil

CUBAN / Pork / Ham / Swiss Cheese / Pickles / Yellow Mustard

SMOKED TURKEY / Pepper Cheese / Pesto Mayo / Heirloom Tomato

ITALIAN / Ham / Salami / Provolone / Tomato / Banana Peppers

HONEY HAM / Aged Cheddar / Arugula / Stone Ground Mustard

**All Sandwiches Served with Kettle Chips*

LEANING TOWER OF PASTA (Choice of Two)

ITALIAN SAUSAGE / Farfalle / Garden Marinara

CHICKEN BREAST / Penne / Pesto Sauce

JUMBO SHRIMP / Cavatappi / Garlic Wine Sauce

VEGETABLE (V) / Cheese Tortellini / Alfredo Sauce

**All Sandwiches Served with Baguettes / Bread Sticks*

QUESADILLAS (Choice of Two)

Tequila Chicken

Mojo Skirt Steak

Pork Carnita

Black Beans (V)

Cilantro Lime Shrimp

Flour Tortillas / Tomato / Onion / Jalapenos / Black Olives / Cheddar

Cheese / Sour Cream / Guacamole / Pico de Gallo / Salsa

(V) – Vegetarian

SALAD SELECTIONS

The "Ridge" includes choice of Three (3) salads / The "Cascade" includes choice of Two (2) salads

SOUTHWEST

Cilantro Greens / Corn / Black Beans / Red Pepper / Tomato / Pepper Jack Cheese / Tortilla Strips / Chipotle Ranch Dressing

MUSTARD POTATO

Hard Boiled Eggs / Green Onion / Celery / Creamy Dijon Mayonnaise Dressing

ROASTED ASPARAGUS

Asparagus Spears / Red Pepper / Shittake Mushrooms / Balsamic Reduction

RASPBERRY GREENS

Baby Field Greens / Crumbled Chevre / Raspberries / Toasted Walnuts
Raspberry Vinaigrette

WEDGE

Tomato / Bleu Cheese Crumbles / Bacon / Scallions / Bleu Cheese Dressing

HEIRLOOM TOMATO SALAD

Grape Heirloom Tomatoes / Cauliflower / Broccoli / Banana Peppers / Red Onion
Crumbled Feta / Herb Garlic Dressing

SHRIMP PASTA

Pesto Shrimp / Asparagus / Tomato / Parmesan Cheese / Creamy Garlic Basil Dressing
Bowtie Pasta

CHICKEN CLUB

Chicken / Croutons / Tomato / Bacon / Green Onion / Mayonnaise Basil Dressing

CAPRESE TRAY

Mozzarella / Tomato / Basil / Balsamic Glaze

VEGETABLE ROTINI

Broccoli / Cauliflower / Carrots / Banana Pepper / Tomatoes / Black Olives / Italian
Vinaigrette / Rotini

MEDITERRANEAN

Mixed Greens / Crumbled Feta / Kalamata Olives / Tomato / Yellow Peppers
Cucumber / Red Onion / Greek Dressing

GARDEN

Romaine / Parmesan Cheese / Heirloom Tomato / English Cucumbers / Matchstick Carrots
Avocado Ranch Dressing

DESSERT SELECTIONS

The "Ridge" and "Cascade" packages include choice of One (1) dessert along with Cookies, Brownies and Dessert Bars

***MINIATURE DESSERT TRAY**

Mini Cookies / Brownie Bites / Cheesecake Bites / Petite Fours

PASTEL DE TRES LECHES

Sponge Cake / Strawberries / Whipped Cream

CUPCAKES

Red Velvet / Peanut Butter Cream / Chocolate / Dark Chocolate / Vanilla Buttercream
(Assortment May Vary)

CHOCOLATE INDULGENCE

Chocolate Cake / Fudge / Strawberries

PEACH COBBLER

Whipped Cream

COCONUT FLAN

Coconut / Whipped Cream

CHEESECAKE BITES

NY / Fudge / Raspberry Swirl / Espresso / Traditional
(Assortment May Vary)



*Denotes an additional \$3.00/guest

HORS D'OEUVRES

The "Ridge" and "Cascade" packages include choice of Two (2) hors d'oeuvres

SLIDERS

Caramelized Onions / Pickle Coins / Slider Buns

DRY RUB WINGS

Ranch Dressing / Celery Sticks

STUFFED MUSHROOM CAPS

Spicy Sausage / Spinach / Mozzarella / Basil

MEATBALL DUO

Bourbon BBQ Meatballs / Spicy Jam Meatballs

PORK SLIDERS

Shredded Pork / Sweet & Sticky BBQ Sauce / Hawaiian Bun

HOT DOG BAR

All Beef Hot Dogs / Chili / Sauerkraut / Cheddar Cheese / Onions / Ketchup / Mustard Relish / Hot Dog Buns

SPINACH ARTICHOKE DIP (V)

Artichoke Hearts / Spinach / Roasted Garlic / Cream Cheese / Baguette

CHICKEN LETTUCE WRAPS

Teriyaki Chicken Strips / Lettuce / Peapods / Yellow Peppers / Carrots

FARMERS MARKET (V)

Fire Roasted Peppers / Roasted Cauliflower / Baby Cucumber Sticks / Shitake Mushrooms
Oven Roasted Asparagus / Green Top Carrots / Tri Colored Pepper Sticks / Roasted Roma
Tomatoes / Grilled Zucchini / Roasted Garlic Sriracha Hummus

ITALIAN BRUSCHETTA (V)

Tomato / Onion / Garlic / Parmesan Cheese / Basil / Extra Virgin Olive Oil / Focaccia

NACHO BAR

Choice of One Chicken / Beef

Cheese Sauce / Lettuce / Tomato / Onion / Jalapenos / Salsa / Sour Cream / Tortilla Chips

BUFFALO CHICKEN DIP

Baguettes

***SHRIMP COCKTAIL**

Jumbo Gulf Shrimp / Horseradish Cocktail Sauce / Tomato Brandy Cocktail Sauce

Lemon Wedges

(V) – vegetarian

*Denotes an additional \$4.00/guest

SNACKS

The "Ridge" and "Cascade" packages include choice of Three (3) Snacks

DOMESTIC CHEESE BOARD

Assorted Cheese Cubes / Crackers / Fresh & Dried Fruits / Nuts

SNACK MIX

Pretzel Stix / Rye Crisps / Dry Roasted Peanuts

VEGETABLE CRUDITE

Carrots / Celery / Grape Tomatoes / Yellow Peppers / Cucumber / Ranch Dill Dip

FRUIT TRAY

Cantaloupe / Honeydew / Watermelon / Pineapple / Strawberries / Grapes

KETTLE CHIPS

Garlic Onion Dip

WATERMELON WEDGES

Seedless Wedges

TEX MEX

Pico de Gallo / Guacamole / Salsa / Tortilla Chips

CHEDDAR CRACKERS

PIMENTO CHEESE DIP

Red Onion / Pimento / Sharp Cheddar Cheese / Baguettes

SPINACH DIP

Red Onion / Water Chestnuts / Spinach / Boule Bread / Baguettes

MIXED NUTS

Dry Roasted Peanuts / Deluxe Mix Nuts

SWEET TREATS

Mini Candy Bars / Hard Candies

THE CLASSIC

The following menu is pre-determined – no substitutions please

THURSDAY

LUNCHEON BUFFET

BURGERS

Chipotle Ranch Sauce

CURRIED CAVATAPPI (V)

Grilled Vegetables / Light Curry Sauce / Cavatappi

ASSORTED ROLLS

CONDIMENT TRAY

Lettuce / Tomato / Onion / Pickle / Cheeses

MEDITERRANEAN

Mixed Greens / Crumbled Feta / Kalamata Olives / Tomato / Yellow Peppers / Cucumber
Red Onion / Greek Dressing

CHICKEN CLUB

Chicken / Croutons / Bacon / Tomato / Green Onion / Mayonnaise Basil Dressing

COOKIES / BROWNIES / DESSERT BARS

SNACKS

DOMESTIC CHEESE BOARD

Assorted Cheese Cubes / Crackers / Fresh & Dried Fruits / Nuts

WATERMELON WEDGES

Seedless Wedges

MIXED NUTS

Dry Roasted Peanuts / Deluxe Mixed Nuts

BAR SERVICE

BEER / WINE / NON-ALCOHOLIC

THE CLASSIC

The following menu is pre-determined – no substitutions please

FRIDAY

LUNCHEON BUFFET

PULLED PORK

Sweet & Sticky BBQ Sauce / Cabbage / Jalapenos

HERB TURKEY (sliced)

Spicy Avocado Sauce / Chipotle Ranch Sauce

ASSORTED ROLLS

RASPBERRY

Baby Field Greens / Crumbled Chevre / Raspberries / Toasted Walnuts / Raspberry Vinaigrette

MUSTARD POTATO

Hard Boiled Egg / Green Onion / Celery / Creamy Dijon Mayonnaise Dressing

COOKIES / BROWNIES / DESSERT BARS

SNACKS

VEGETABLE CRUDITE

Carrots / Celery / Grape Tomato / Yellow Peppers / Cucumber / Ranch Dill Dip

KETTLE CHIPS

Garlic Onion Dip

CHEDDAR CRACKERS

BAR SERVICE

BEER / WINE / NON-ALCOHOLIC

THE CLASSIC

The following menu is pre-determined – no substitutions please

SATURDAY

LUNCHEON BUFFET

FISH TACOS

White Fish / Cabbage / Lime / Chipotle Ranch Dressing / Cilantro / Sweet Red Onion
Tomato

MESQUITE BRISKET (chopped)

Beef Brisket / Traditional BBQ Sauce / Sweet & Sticky BBQ Sauce / Bourbon BBQ Sauce

ASSORTED ROLLS / FLOUR TORTILLAS / CORN BREAD MUFFINS

SOUTHWEST

Cilantro Greens / Corn / Black Beans / Red Pepper / Tomato / Pepper Jack Cheese / Tortilla
Strips / Chipotle Ranch Dressing

HEIRLOOM TOMATO SALAD

Grape Heirloom Tomatoes / Broccoli / Cauliflower / Banana Peppers / Red Onion / Crumbled
Feta / Herb Garlic Dressing

COOKIES / BROWNIES / DESSERT BARS

SNACKS

SPINACH DIP

Red Onion / Water Chestnuts / Spinach / Boule Bread / Baguettes

SWEET TREATS

Mini Candy Bars / Hard Candies

FRUIT TRAY

Cantaloupe / Honeydew / Watermelon / Grapes / Strawberries

BAR SERVICE

BEER / WINE / NON-ALCOHOLIC

THE CLASSIC

The following menu is pre-determined – no substitutions please

SUNDAY

LUNCHEON BUFFET

PAN ROASTED CHICKEN

Rosemary / Thyme / Yukon Gold Potatoes

PENNE PUTTANESCA (V)

Tomato / Basil / Black Olives / Green Olives / Capers / White Wine / Parmesan Cheese / Penne

DINNER ROLLS

GARDEN

Romaine / Parmesan Cheese / Heirloom Tomatoes / English Cucumbers / Matchstick Carrots
Avocado Ranch Dressing

CAPRESE TRAY

Mozzarella / Tomato / Basil / Balsamic Glaze

COOKIES / BROWNIES / DESSERT BARS

SNACKS

TEX MEX

Pico de Gallo / Salsa / Guacamole / Tortilla Chips

PIMENTO CHEESE DIP

Red Onion / Sharp Cheddar Cheese / Pimentos / Baguette

SNACK MIX

Pretzel Styx / Rye Crisps / Dry Roasted Peanuts

BAR SERVICE

BEER / WINE / NON-ALCOHOLIC

A LA CARTE MENU UPGRADES

The Following Menu Upgrades are Available at an Additional Charge

AM BEVERAGES

\$4.00/guest

Apple / Cranberry / Orange Juice
Regular Coffee

CONTINENTAL BREAKFAST

\$12.50/guest

Fruit Tray
Donuts / Bagels / Muffins

Apple / Cranberry / Orange Juice
Regular Coffee

HEALTHY CHOICE BREAKFAST

\$14.50/guest

Fruit Tray
Bagels
Yogurt / Cereal / Milk

Apple / Cranberry / Orange Juice
Regular Coffee

EYE OPENER BREAKFAST

\$18.50/guest

Fruit Tray
Donuts / Bagels / Muffins

Creamy Hash Browns / Potatoes O'Brien / Parmesan Potato Tart / Oven Brownd Potatoes
(Select One of Above)

Bacon / Sausage Links / Pit Ham / Canadian Bacon / Turkey Sausage / Sausage Patties
(Select Two of Above)

Scrambled Eggs / Pancakes / Egg Bake / French Toast / Omelets / Waffles
(Select Two of Above)

Apple / Cranberry / Orange Juice
Regular Coffee

BEVERAGE SERVICES

The Following Beverage Services may be purchased alone or with a Food Package

NON-ALCOHOLIC

\$10.50/guest

Coke, Diet Coke, Sprite, Soda and Tonic Waters, Bottled Water, Lemonade and Iced Tea

BEER and WINE

\$16.75/guest

Coke, Diet Coke, Sprite, Soda and Tonic Waters, Bottled Water, Lemonade and Iced Tea

Beer: Selection from Anheuser Busch and Lagunitas

Wine: Selection from Chateau Ste Michelle

FULL BAR

\$22.00/guest

Coke, Diet Coke, Sprite, Soda and Tonic Waters, Bottled Water, Lemonade and Iced Tea

Beer: Selection from Anheuser Busch and Lagunitas

Wine: Selection from Chateau Ste Michelle

Liquor: Fine Name Brand Spirits of Bourbon, Gin, Vodka, Scotch and Rum

Beverage pricing is per guest, per day, with unlimited responsible consumption during posted hours. Each beverage package comes complete with all the required Mixes, Garnishes, Napkins, and Disposable Glassware

