



Weddings & Private Events Catering Menu

FINE DINING SINCE 1867

Full China & Linen Rentals

This complete package includes everything you will need to cater to your guests \$8 per person

Linens

Linen Napkins \$1.00

Linen Table Cloths \$6 (Black, White, or Ivory. More Colors available prices vary)

Skirting

Cake Table Skirting- \$15.00

Gift Table Skirting- \$25.00

Head Table Skirting- \$50.00

Skirting Package (all tables listed above) \$75.00

China

China/Dinner Plates \$.50 each

Glass Water Goblets- \$.50 each

Dessert/Salad/Appetizer Plates \$.50 each

Champagne/Wine Glasses \$.50 each

Coffee Cup & Saucer \$.50 each

Silverware (fork, Knife, Spoon) \$1.20 each set

Labor Charges

Labor Fee is \$25/Hour, per wait staff and/or Cook,

Bartender \$30 per Hour

Chef – when required \$40 per hour

We require a 3 hour minimum, for any of the above staff

Recommended Staff

We will help you to determine the amount of staff you will need depending on your menu and the service you want provided

Delivery and Service Fee: When Food is delivered and/or set up, we will assess a \$25 per hour labor charge from portal to portal. A 20% Service Fee will be added to your bill for all Food, Beverage, and rentals (This is not a gratuity). We will provide all chafers, utensils, trays, etc.

Tax and Gratuity Minnesota Sales tax applies to all food and Liquor. Gratuity is not automatically assessed. If you think we did an excellent job, a gratuity is greatly appreciated!

Pick Up Orders

Ordered Items will be prepared and put into disposable containers. Minnesota Sales Tax will only apply to food and beverage purchases.



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Bar Arrangements

Bartenders \$30 per Hour

Bar Set-Up Fee \$150 per bar

Full-Premium Open Bar Package- \$23/guest for the first three hours. \$7/guest for each additional hour.

Beer, Wine, and Soft Drink Package- \$21/guest for the first three hours. \$6/guest for each additional hour.

Soft Drink Package- \$7/guest for the first three hours- \$2/guest for each additional hour.

Cash Bar- Each guest pays for his or her own beverages. Minimums apply based on your guest count. Inquire for more details and a customized quote.

Hosted Bar- Host Pays for the bar

Host all beverages the entire evening.

Host all beverages for a designated time frame.

Host certain beverages, i.e. beer, pop.

Mix and Match any of the above.

Pricing is charged per drink. An estimate will be allocated and will need to be pre-paid prior to your event. Final charges will be for what was ordered, if the estimate is over the actual charges a refund will apply. If the actual charges go above the estimate the balance will be applied to your event total.

Rentals & Services

Dance Floor (12x16)	\$500
Ceiling Draping with Lights	\$600 and up
Custom Colored Accent Lighting	\$35 and up
Punch Fountain (3gallon)	\$75
Chocolate Fountain	\$75
Drink Tokens	\$15
Trellis not decorated	\$75
Specialty Napkins	\$1 & up
Outdoor White Chair Rental	\$4-\$6
Specialty Table Cloths	Prices vary
Specialty Overlays	Prices vary
Table Runners	\$4.75 & up
Chair Covers	\$3-\$5 & up
Sashes	\$1.25-\$1.50 & up
Set up of Chair Covers/Sashes	\$1.00/chair
Our Staff Set up Décor	\$35/hr/staff member
Delivery Fee (rentals)	\$75
LCD Projector & Screen	\$100

All rentals & services will be subject to a 20% Service fee

Afton House Inn Plated Catering Menu

All Entrees include Afton House Inn Caesar Salad, Fresh Green Beans & Carrots, Choice of Potato, Fresh Rolls & Butter. Potato Choices: Buttered Parsley, Mashed, or Herb Roasted.

***Indicates no choice of potato.*

2-3 item selection with a pre-order required 10 days prior to your event.

Custom Menus/Entrees available upon request

Champagne Chicken \$21.95

*Breast of Chicken, garnished with Grapes
And topped with a Light Champagne Sauce.*

Chicken Marsala \$21.95

*Breast of Chicken topped with a
Mushroom Marsala Sauce.*

Amish Chicken Parmesan \$21.95

*Pan Roasted Airline Chicken Breast atop Potato Gnocchi,
Organic Tomato Sauce. ***

Roasted Turkey \$18.95

*Roasted Turkey Breast with Sage Stuffing,
& Gravy.*

Coarse Grain Mustard Crusted

Norwegian Salmon \$25.95

*Pan seared Salmon filet crusted with Creole
Mustard, Drizzled in Maple Soy Glaze, served
With Jasmine Rice. ***

Almond Crusted Walleye \$32.95

*Walleye Topped with Slivered Almonds
With Jasmine Rice & Brown Butter Sauce ***

Tortilla Crusted Tilapia \$19.95

Flakey Tortilla Crusted Tilapia

Ravioli~Butternut Squash \$24.95

*Pasta Pillows filled with Butternut Squash, Topped with
Brown Butter Sauce and Parmesan Cheese. ***

Linguini & Mushroom Pasta \$19.95

*Grilled Mushroom and Linguini with Organic Baby
Spinach, Black River Gorgonzola tossed in Chardonnay
Butter Sauce. ***

Add Chicken \$22.95 Add Shrimp \$24.95

Pork Loin \$25.95

*Pork Loin encrusted in Kalamata Olives with Organic
Ratatouille, Polenta & finished with Grana Padano***

Roast Prime Rib of Beef \$28.95

*Slow Roasted 12 oz. Choice Prime Rib prepared medium
with Horseradish Cream*

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

6oz Grilled Beef Tenderloin \$32.95

Topped with Veal Demi-Glace with

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

10oz Sirloin \$31.95

Topped with Mushrooms, and Truffle Butter

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

Petite Tenderloin & Champagne Chicken

\$33.95

Champagne Chicken Breast & Grilled Beef Tenderloin

Add Shrimp Skewer \$7

Add Lobster Tail mkt value (minimum order of 20)

Braised Peppercorn Short rib \$24.95

Served with Natural Au Jus

Afton House Inn Buffet Catering Menu

Potato Choices: Buttered Parsley, Mashed, or Herb Roasted

** denotes no potato

Italian Feast \$24.95

Chicken Breast with Lemon Caper Sauce, Italian Penne Pasta with Red Meat Sauce, Gnocchi with Pesto Alfredo Sauce, Fresh Green Beans & Carrots, Italian Fennel Cole Slaw with Capers, Caesar Salad, Italian Cold Pasta Salad, Antipasto Tray, and Garlic Bread. **

Salmon Filet & Penne Belvedere \$21.95

Fresh Salmon Filet Topped with a Red Wine Glaze, served with a Penne Pasta in a Vodka Tomato Cream Sauce. Served with Caesar Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Baked Chicken & Beef Marsala \$19.95

Baked Chicken with Herb Seasoning & Sliced Beef with Mushroom Marsala Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Baked Chicken & BBQ Ribs \$17.95

Herb Baked Chicken and Slow Roasted BBQ Glazed Ribs, Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter

Roasted Turkey & Ham \$18.95

Herbed Gravy with Sliced Turkey, Sliced Ham with Nature's Nectar Honey. Served with Fresh Garden Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Slow Roasted Pork Loin \$19.95

Tender Medallions of Pork Loin topped with House Mustard Cream Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Champagne Chicken \$19.95

Breast of Chicken garnished with Grapes and topped with a Light Champagne Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Private Brunch \$18.95

Seasonal Fresh Fruit, Danish Pastries, Fruit Filled Pancakes with Syrup, Scrambled Eggs, Sausage Links, Oven Roasted Potatoes, Herb Baked Chicken, Caesar Salad, and Fresh Rolls & Butter **

Tortilla Crusted Tilapia & Chicken Breast with Lemon Caper Sauce \$17.95

Oven Baked Tortilla Crusted Tilapia, Chicken Breast with Lemon Caper Sauce. Served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter

Carved Prime Rib of Beef \$28.95

Prime Rib of Beef served with Cream Horseradish & Au Jus, served with Caesar Salad, Pasta Salad, Fresh Green Beans & Carrots, Choice of Potato, and Fresh Rolls & Butter.

Fajita Fiesta \$18.95

Chicken & Pork Carnitas, Onions & Peppers, Black Beans, Spanish Rice, Chips & Salsa, Pico de Gallo, Shredded Lettuce, Shredded Cheese, Sour Cream, Flour and Corn Tortillas. **

Enhance Your Buffet (priced per person)

Chef Carved Meat \$75	Beef Bordelaise \$6
Champagne Chicken \$5	Baked Chicken \$4
Tortilla Crusted Tilapia \$7	Chicken Marsala \$5
Salmon Filet \$7	Shrimp Skewer \$7
Linguini & Mushroom Pasta \$5	
Penne with Red Meat Sauce \$6	
Ravioli Butternut Squash \$7	

Afton House Inn Catered Hors d'oeuvre Menu

All Hors d'oeuvres are priced per person unless noted

Cold Horsd'oeuvres

Assorted Fresh Fruits \$2.95

An artistic display of Seasonal Fresh Fruits & Berries with Organic Greek Yogurt

Domestic Cubed Cheese Tray with Crackers \$2.75

Beautifully displayed Cubed Cheddar, Pepper Jack, Co-jack, & Swiss with Crackers

Sliced Meat & Cheese Tray with Crackers \$5.00

Thin slices of Turkey, Ham & Roast Beef paired with Sliced Cheddar, & Provolone Cheeses with Crackers

Vegetable Crudité with Ranch Dip \$2.95

A variety of crisp Fresh Vegetables with our House made Ranch Dip

Hummus with Pita Chips \$2.50

House made Hummus with Fresh Sea Salt Roasted Pita Chips

Caprese Skewers \$3.00

Fresh Mozzarella, Grape Tomatoes brushed with Basil Pesto

Shrimp Cocktail (3 per person) \$5.50

Fabulous display of Fresh Large Shrimp with Cocktail Sauce, Lemon Wedges and Iceberg/Celery Salad

Garnished Smoked Salmon (serves 40-45) \$150.00

1 whole side of Fresh Salmon served with Capers, Minced Red Onion, Chopped Eggs with Crackers

Crab & Mango Salad \$3.95

Spicy Crab Salad, Butter Lettuce, & Mango Salsa

Antipasto Tray \$4.50

A variety of Olives, Hard Salami, Pepperoncini, & Provolone Cheese served with Crackers

Fire Roasted Vegetables \$3.50

Zucchini, Green Topped Carrots, & Red Potatoes fire roasted And served with Romesco Aioli

Chilled Beef Tenderloin \$3.95

Sliced thin and served with Baguette and Fresh Horseradish Cream & Cracked Black Pepper

Salsa Trio \$3.50

Black Bean Corn Salsa, Pico de Gallo, and Hot Salsa served with Tri color Tortilla Chips

Hot Horsd'oeuvres

Chicken Wings

(Asian, Buffalo, BBQ or Dry Rub) 2/person \$2.50

Crispy Hot Wings glazed with Sauce of your choice

Meatballs (BBQ or Italian) 2/person \$2.00

Tender Seasoned Beef Meatballs simmered in sauce of your choice

Stuffed Mushrooms \$2.25

Fresh Button Mushrooms stuffed with house made Italian Sausage and baked to perfection

Bacon Wrapped Shrimp \$3.00

Fresh Large Shrimp wrapped in Thick Sliced Bacon with Mango Wasabi Cocktail Sauce

Chicken Satay \$2.75

Tender Chicken Breast pieces glazed with our house made Spicy Thai Peanut Sauce

Pot Stickers \$2.75

Crescent Shaped Dumplings filled with Pork, steamed and then fried crispy & served with Asian Dipping Sauce

Artichoke & Spinach Dip with Pita Chips \$3.25

Artichoke Hearts & Spinach baked bubbly hot and served with crispy Sea Salt Roasted Pita Chips

Egg Rolls \$2.50

Crispy Egg Rolls stuffed with Ground Pork, Cabbage, Carrots and served with Sweet and Sour Sauce

Southwestern Egg Rolls \$2.75

Crispy Egg Rolls stuffed with Chicken, Black Beans, Cheese and served with an Avocado Ranch Dipping Sauce

Tequila Lime Shrimp Kabobs \$6.00

Five Fresh Shrimp skewered, grilled & glazed with Green Chili Lime Tequila Marinade

Beef Brochette \$3.95

Skewered Tender Beef Bites grilled and served with a Hot Buffalo Cream Sauce

Korean Short Rib \$3.75

Grilled, Asian Glaze, finished with Scallions & Sesame Seed

Snacks

Potato Chips & House made Onion Dip \$2.25

Snack Mix per lb. \$15

Peanuts per lb. \$16

Afton House Inn Catered Dessert & Beverage Menu

All Desserts are priced per person unless noted

Chef's Special Features

Monthly Feature – Assorted

Homemade Delights \$7

Sweets

Brownies ~ Dozen \$18

Jumbo Assorted Cookies ~ Dozen \$18

Ecstasy Bar Assortment ~ 35 Bars

(Raspberry, Old-Fashioned Lemon, Caramel Oatmeal, & Seven Layer) \$60

Mini Cheesecake Assortment ~ 35 pieces

(Raspberry, Lemon, Vanilla, Chocolate Chip & Silk Tuxedo) \$75

Mini Petit Fours 48 Count \$80

(Chocolate Brownie, Red Velvet, Carrot Cake, & Truffle Bon Bon)

Chocolate Truffles ~ Each \$3

Chocolate Dipped Strawberries ~ Each \$2

Desserts (Cakes must be ordered whole)

Carrot Cake (14 Slices) \$3.00

Apple Spice Cake (14 Slices) \$3.00

Lemon Poppy Seed (14 Slices) \$3.00

Layered Vanilla Bean Cake (10 Slices) \$3.50

New York Cheese Cake (14 Slices) \$3.00

Turtle Cheesecake (14 Slices) \$3.50

Dessert Shooters (may not be available for all catered events)

Key Lime Custard \$3.50

Velvety Custard with Key Lime Zest on toasted Graham Cracker base

Crème Brûlée \$3.50

Smooth creamy Custard topped with brittle Caramelized Sugar

Chocolate Mousse \$3.50

Creamy Chocolate Mousse topped with Whip Cream & Chocolate Shavings

Mocha Crème Brûlée \$3.50

Silky Custard with notes of Coffee & Chocolate finished with a Crispy Sugar Crust

Coconut Flan \$3.50

Velvety Coconut Cream Custard with Caramel Topping topped with Toasted Coconut Flakes

Berries & Cream \$3.50

Fresh Berries macerated with Vanilla Sugar & topped with Devonshire Cream

Cupcakes-

\$3.00 each

White Cake with Almond Buttercream

White Cake with Vanilla Buttercream

Carrot Cake with Cream Cheese Frosting

Red Velvet with Cream Cheese Frosting

Chocolate Cake with Milk Chocolate Buttercream

Filled Cupcakes \$3.50 each

White Cake with Raspberry Filling and Almond Buttercream

Chocolate Cake with Caramel Mousse Filling and Ganache topped with Pecans

Red Velvet Cake with Bailey's Mousse Filling and Cream Cheese Frosting

Beverages per Gal (Serves 16-20)

Coffee \$24

Fruit Punch \$24.95

Ice Tea/Lemonade \$24.95

To book your event or schedule a meeting, please call Melissa or Dan in the Sales Department

651-436-8883.

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