



THEME MENU'S

BACKYARD BBQ

Seasoned Pulled Pork
served with a side of BBQ Sauce
Basket of Rolls
Creamy Cole Slaw
Western Baked Beans
Potato Chips and Pickles
\$9.95 per guest

SMOKEHOUSE FAVORITE

St. Louis Style Smoked BBQ Spare Ribs
Seasoned Pulled Pork with a Side of BBQ Sauce
Creamy Cole Slaw
Baked Potato with Real Butter and Sour Cream
Western Baked Beans
\$13.95 per guest

BREAKFAST BUFFET

Baked Omelet with Cheddar Cheese
& Bacon
Cheesy Hash Brown Potatoes
Premium Smoked Ham
Colorful Tray of Seasonal Fresh Fruit
\$12.95 per person

ITALIAN PASTA BAR

Creamy Caesar Salad
Garlic Breadsticks
Penne Pasta with Marinara Sauce
Italian Meatballs
\$9.95 per person
**add Pasta Alfredo for \$1.98/guest*

MEXICAN TACO BAR

Seasoned Beef & Chicken Taco Meat
Shredded Cheddar Cheese
Shredded Lettuce
Sour Cream & Salsa
\$9.95 per guest

BEVERAGES

THIRST QUENCHERS

Coffee service
Lemonade
Sweet tea
Fruit punch
\$19.95/gallon

BAR

Includes 2 bartenders, ice, cups, beverage napkins,
straws, mixers, condiments, rail drinks, beer, and wine.

Call for more information

(320) 369-4622



EXTRA OPTIONS

Linens for the tables \$4.95 each
Coffee or water at each table \$2.95/table
Guest tables served \$1.98/guest
Cut & serve cake from side table \$0.59/guest

*We look forward to catering your next
event!*



Northern Lights
Ballroom & Banquet Center

OFF SITE CATERING & BAR SERVICE



www.northernlightsbanquet.com
(320) 369-4622



APPETIZERS

Cheese Cubes and Spreads with Crackers \$98.95

Cream Cheese Cranberry Pecan Spread with Crackers \$89.95

Creamy Spinach Dip with Bread Cubes . \$98.95

Fresh Veggie Tray \$89.95

Relish Tray \$98.95

Cream Cheese Seafood Spread with Crackers \$98.95

Colorful Fruit Tray
(Available February-October) \$98.95

Zesty Salsa with Tortilla Chips \$79.95

Chocolate Fondue with Fresh Fruit
(Available February-October) \$139.95

Cocktail Meatballs \$89.95

Fiesta Pinwheels \$79.95

Chex Mix \$49.95

Mixed Nuts \$79.95

Popcorn \$39.95

Popcorn Bar \$59.95

Potato Chips \$39.95

Pretzels \$39.95

Each order serves approximately 50 guests

CATERING

Includes linens and décor for the banquet table, quality disposable plates & stainless steel flatware, 2 hours of service staff to set up and replenish the banquet table as needed, cleaning up the banquet table following dinner



TRADITIONAL BUFFET

Creamy Caesar Salad
Assorted Dinner Rolls

ENTRÉE'S

Premium Smoked Ham
Swedish or BBQ Meatballs
Breast of Chicken with your Choice of one of our Savory Sauces
Seasoned Pork Tenderloin

POTATO

Mashed Potatoes with Gravy
Au Gratin Potatoes
Baked Potatoes with Real Butter and Sour Cream
Scalloped Potatoes

VEGETABLE

Green Beans
Whole Kernel Corn

1 Hot Entrée \$12.95 per guest

2 Hot Entrees \$14.95 per guest

SERVED WITH POTATO & VEGETABLE



ROYAL BUFFET

Creamy Caesar Salad
Assorted Dinner Rolls

ENTRÉE'S

St. Louis Style Smoked BBQ Ribs
Premium Smoked Ham
Swedish or BBQ Meatballs
Breast of Chicken with your Choice of one of our Savory Sauces
Seasoned Pork Tenderloin
Chef Carved Roast Beef

SIDE DISH OPTIONS

Cheesy Hash Brown Potatoes
Mashed Potatoes with Gravy
Au Gratin Potatoes
Baked Potatoes
Scalloped Potatoes
Scalloped Corn
Sage Dressing
Green Beans
Whole Kernel Corn
Candied Carrots
Seasoned California Blend
Green Bean Casserole

1 Hot Entrée \$14.95 per guest

2 Hot Entrees \$16.95 per guest

SERVED WITH 4 SIDE DISHES