



## **Croixdale Catering ~ In the St. Croix Valley**

Catering to your needs from our menu selections *or* your personal preferences. Tastefully prepared and professionally presented by our competent culinary staff. Cordial personalized service by our Croixdale staff is sure to provide a tasteful, and pleasant occasion for you and your guests.

*Thank you for considering our catering services for your next gathering.*

*March 2010 ~ Updated*

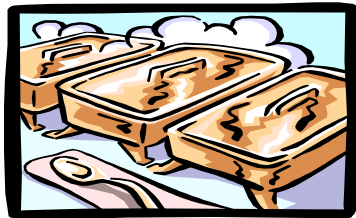


CROIXDALE  
750 Highway 95 North, Bayport, MN 55003  
Culinary Director Office: 651-275-4840  
Receptionist Desk: 651-275-4800



## Catering Services

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## **Catering Services**

Thank You for considering Croixdale Catering Service for your catered event.  
The following information applies to all catered events at Croixdale

### **Contact Information**

Contact the Nutrition & Culinary Service Director, at 651-275-4840 to place your catering order.

Contact the Receptionist desk , at 651-275-4800 for room reservations and lay out.  
Any audio-visual needs can also be arranged at this number.

### **Custom Menus**

In addition to our printed menu we would be happy to consider any menu of your choice to accommodate your meeting or occasion. We also have several examples of theme buffets, such as Christmas, Mothers Day, Lenten (Seafood ), and Cinco De Mayo (Southwest) menus.

### **Catering Information**

Because we do not charge a rental fee for reserving the space in the community, we recommend that food and beverages for your event come from our Catering Service.

Any items which the customer brings in to the event are to be removed at the end of the event (i.e. decorations, flowers, liquor, paper goods, etc.). Croixdale will not be responsible for any unclaimed items.

The customer is responsible for providing guaranteed numbers on the date and time agreed upon with the Culinary Director/catering staff.

We are willing to deliver your order to accommodate your location within the Croixdale community. Orders delivered to a meeting room, a lounge, a resident apartment or any non-nutrition and culinary service space will incur a \$5.00 delivery fee. All serving dishes and utensils must be returned on the food service cart provided to avoid any additional fees.

Billings are provided at the beginning of the month following the day of the event. Your bill includes food and room service charges, sales tax and a 15% service charge. Payment is due upon receipt of the bill.



## Ala Carte Service and Baked Goods

Demi Pastries/Each	Fresh Fruit Bowls
Doughnuts..... \$ .85	Small - (Serves 10 - 15).....\$27.00
Fruit Scones ..... \$ .85	Medium - (Serves 15 - 25).....\$39.00
Muffins ..... \$.85	Large - (Serves 25 - 35).....\$50.00
Croissants.....\$1.00	Fresh Whole Fruit (each piece) .....\$.55
Danish .....\$1.00	(Bananas, Oranges & Apples)
Bagel with Cream Cheese..... \$1.25	Pina Colada Fruit Dip (pint) .....\$6.00
Caramel Pecan Rolls..... \$1.25	

## Breakfast Buffet Service

(12 person minimum)

### Selection of juices available

Orange, Apple, Cranberry, Grape, Lemon,  
Tomato, and Vegetable

### **The Continental.....\$6.50 Per Person**

Freshly baked pastries, muffins, bagels with cream cheese ( choice of four)  
and fresh seasonal fruit.

Chilled juices (choice of two) coffee and tea.

### **A Healthy Option.....\$6.50 per person**

Vanilla yogurt, a selection of breakfast breads,  
Granola and fresh fruit toppings

Chilled juices (choice of two) coffee and tea.

### **Hot Breakfast Buffet.....\$7.50 per person**

Scrambled eggs , hash browns , bacon and sausage, blueberry French toast. Fresh  
pastries, scones, muffins and bagels with cream cheese & jam and fresh seasonal fruit.

Chilled juices (choice of two), coffee and tea.



## Beverages

### Beverages ~ per serving

Bottled Water .....	\$ .75
Milk (8oz.) 2% or skim .....	\$ .75
Mini Sodas .....	\$ .50
Cola, Diet Cola, Lemon Lime and Ginger Ale	

### Beverages ~ per gallon

Coffee.....	\$12.00
Decaffeinated Coffee .....	\$12.00
Hot Tea.....	\$12.00
Iced Tea.....	\$12.00
Apple Juice.....	\$14.00
Grape Juice.....	\$14.00
Orange Juice.....	\$14.00
Cranberry Juice .....	\$14.00
Tomato Juice.....	\$14.00
Vegetable juice.....	\$14.00
Lemonade.....	\$14.00
Hot/Cold Apple Cider .....	\$14.00
Hot Chocolate .....	\$14.00
Punch .....	\$14.00





## Lunch Buffet *or* Table Service

(30 person minimum)

**Hot Buffet \$12.75 *or* Table Service \$13.75**

### **Entrees** (*choice of two*)

Sliced Roast Beef  
Roasted Chicken  
Marinated Breast of Chicken  
Lasagna-meat, chicken or vegetable  
Baked Ham  
Slice Roast Turkey  
Lemon Pepper Cod

### **Salads** (*choice of two*)

Potato Salad  
Coleslaw  
Vegetable Tray  
Mixed Green Salad  
Fruit Salad  
Chef's Choice Pasta Salad  
Caesar Salad

### **Vegetables** (*Choice of one*)

California Blend  
Country Blend  
Italian Blend

### **Starches** (*choice of one*)

Au Gratin Potatoes  
Whipped Potatoes  
Roasted Red Potatoes

## **Cold Buffet \$8.75**

### **Meats** (*choice of three*)

Sliced Ham  
Sliced Roast Beef  
Sliced Turkey  
Chicken Salad  
Ham Salad  
Egg Salad  
Tuna Salad

### **Salads** (*choice of three*)

Potato Salad  
Coleslaw  
Relish Tray  
Mixed Green Salad  
Chef's Choice Pasta Salad  
Fruit Salad  
Caesar Salad

### **Cheeses** (*choice of three*)

Cheddar	Provolone
Dilled Havarti	Smoked Gouda
Pepper Jack	Swiss

**Buffet served with rolls, butter, condiment tray, coffee, decaf, tea or milk.**

**Includes assorted bars or cookie tray.**

**Specialty entrees and desserts available upon request.**

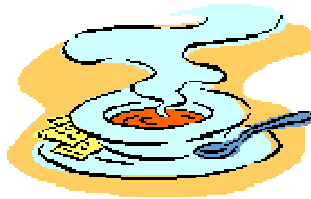


## Box Lunches

**Traditional Box Lunch** .....\$7.50  
Choice of turkey, roast beef, or ham including cheese, lettuce, tomato on whole grain bread. Served with potato chips and pickle, fruit salad, garden pasta and a fresh baked cookie.

**Specialty Box Lunch** .....\$8.25  
Choice of sliced turkey or ham including cheese, chicken salad, or egg salad. Served on a croissant. Served with lettuce, tomato, chips and pickle, coleslaw or potato salad and a cream cheese brownie.

**Boxed lunches served with choice of soda or bottled water.**



## Specialty Lunches

**Soup and Sandwich Buffet** .....\$9.00  
(12 person minimum)  
A bowl of the soup of the day served with a turkey or ham sandwich. Includes cheese, lettuce, tomato and mayonnaise on whole grain bread. Choice of chips, coleslaw or fresh fruit cup, assorted cookie tray, coffee and tea.

**Salad Luncheon** .....\$8.50  
Croixdale's chicken cashew salad plate with fresh fruit garnish. Served with mini croissant or fruit scones and cream, fresh baked bars, coffee and tea.



## **Dinner Buffet or Table Service**

(30 person minimum for buffet)

**Hot Buffet \$12.75 or Table Service \$13.75**

### **Entrees** (*choice of two*)

Sliced roast beef  
Champagne chicken breast  
Baked fried chicken  
Salmon with dill béchamel sauce  
Pork chops in sour cream mushroom sauce  
Beer battered baked cod  
Carved beef, pork, turkey or ham (add \$1.00)  
Pasta ~ selection of penne, fettuccine or spaghetti  
    Choice of Alfredo or marinara sauce  
    Choice of shrimp, chicken or meatballs

### **Vegetables** (*choice of one*)

Roasted vegetables  
Cauliflower au gratin  
Italian blend  
Green beans amandine  
Country blend



### **Starches** (*choice of one*)

Sour cream whipped potato  
Garlic cheese potatoes  
Baked baby russets  
Roasted red potatoes  
Rice pilaf  
Herb dressing

### **Salads** (*choice of two*)

Mixed green salad  
Coleslaw  
Three bean salad  
Potato salad  
Fruit salad  
Caesar salad

**All dinner services include rolls, butter, coffee, decaf, tea or milk.**

**Also included a dessert of cheesecake, cream cake, or fruit pie.**

**Specialty entrees and desserts available upon request.**



## Dessert Selections

(per dozen)

### Cookies

Fresh Baked Cookies ..... \$8.00  
Toffee Chocolate Chip, Peanut Butter, Snicker Doodle, M&M, White Chocolate  
Macadamia, Reese's Pieces, Oatmeal Cranberry Walnut

### Bars

Chocolate Peanut Butter Krispie Bars ..... \$7.50  
Assorted Brownies and Dessert Bars ..... \$9.50

### Cakes

#### Croixdale Cream Cakes

Cream Cakes per piece ..... \$2.25  
Small-Serves 24 dessert size ..... \$40.00  
Medium-Serves 48 dessert size ..... \$75.00  
Large-Serves 96 dessert size ..... \$135.00

#### *Flavor Choices:*

Lemon Chiffon, Orange Cream,  
White Chocolate Raspberry  
Strawberry Short Cake, Tuxedo Cake

#### Cheese Cake choices

Cheesecake per piece ..... \$2.25  
With fruit topping add ..... \$.50

#### *Flavor Choices:*

Crème Brulee, Carmel , Vanilla,  
Chocolate Raspberry, Monkey Love,  
Chocolate Mousse

#### Layer Cakes

Layer Cakes per piece ..... \$2.25

#### *Flavor Choices:*

German Chocolate, Carrot Cake w/ Cream Cheese Frosting,  
Black Forest, Walnut Cream

### Pies

#### Pie Selections

Pies per piece ..... \$2.25  
With Ala Mode, add ..... \$.50

#### *Flavor Choices:*

Fruit pies, Cream pies, Seasonal pies



## For Your Special Occasion

### Cake Reception Service

#### Plated Cream Cake Of Your Choice

Coffee and punch  
All disposable wares  
\$4.00/per person

Additional charge for a server to be present.

### Special Occasion Cakes

#### Decorated sheet cake

Flavor Choices: White, Chocolate or Marble

Quarter sheet cake ~ Serves 12 dessert size pieces, 24 buffet size pieces .....	\$36.00
Half sheet cake ~ Serves 24 dessert size pieces, 48 buffet size pieces .....	\$56.00
Full sheet cake ~ Serves 48 dessert size pieces, 96 buffet size pieces .....	\$86.00

### Extras

Fancy Mixed Nuts.....	\$15.00/lb.
Mints .....	\$





## **Hors D'oeuvres ~ Cold**

### **Garden Vegetable Tray**

A colorful variety of fresh seasonal vegetables including carrots, red and green bell peppers, celery, broccoli, cauliflower, green onions, grape tomatoes, and cucumbers displayed around a generous container of ranch dressing for dipping

\$26.00 serves 10-15, \$36.00 serves 15-25, \$46.00 serves 25-35

### **Meat and Cheese Tray**

Hearty to satisfy every guest. (choice of three meat & three cheese)

Meats: Roasted turkey, ham, and beef

Cheeses: cheddar, dilled havarti, pepper jack, provolone, smoked gouda or Swiss.

Served with rolls and condiments

\$36.00 serves 10-15, \$56.00 serves 15-25, \$70.00 serves 25-35

### **Classic Cheese Tray**

Assortment of sliced or cubed: cheddar, dilled Havarti, pepper jack, provolone, smoked Gouda, and Swiss,

Served with assorted crackers, garnished with fresh fruit.

\$26.00 serves 10-15, \$42.00 serves 15-25, \$56.00 serves 25-35

### **Fruit Platter**

A colorful arrangement of seasonal fruits.

\$27.00 serves 10-15, \$39.00 serves 15-25, \$50.00 serves 25-35

Pina Colada Fruit Dip \$6.00/pint

### **Taco Chips**

Served with traditional picante and sweet corn sauce, sour cream or guacamole (Choice of two dips).

\$15.00 serves 10-15, \$25.00 serves 15-25, \$35.00 serves 25-35



## **Hors D'oeuvres ~ Hot**

\* = Sold in 5 lb increments

\*\* = Sold in 2 dozen increments

### **Chicken Drumsticks**

BBQ, teriyaki sesame seed or honey mustard sauces  
\$57.00 per 5 lb (serves 20 - 30) \*

### **Sweet and Sour Chicken or Pork Tempura**

\$40.00 per 5 lb (serves 20-30) \*

### **Crab Stuffed Mushroom Caps**

\$22.50 per dozen \*\*

### **Mini Quiche or Chicken Cordon Blue**

Petite version of the classic Quiche Lorraine or Chicken Cordon Blue  
\$16.00 per dozen \*\*

### **Mini Kabobs**

Tender chunks of beef or chicken with mushrooms, green pepper and onion.  
\$3.25 each \*\*

### **Western Smoked Sausage**

With roasted red and green peppers and onions.  
\$32.00 per 5# (serves 30-40) \*

### **Meatballs**

With BBQ sauce, Swedish sour cream sauce or mustard sauce  
\$39.00 per 5# (serves 30-40) \*

### **Asparagus in Phyllo or Spanikopita**

Tender asparagus, asiago and fontina cheese or  
tasty spinach and feta cheese wrapped in phyllo pastry.  
\$15.00 per dozen \*\*

### **Rumaki**

Water chestnuts wrapped with bacon  
\$15.00 per dozen \*\*



## **Specialty Hors D' oeuvres**

### **Cold Reception Buffet \$8.75 per person**

Classic meat and cheese tray  
served with rolls and condiments.

Chef's choice pasta salad

Garden vegetable tray with dip

Array of fruit tray

Choice of coffee, tea and punch

### **Smoked Salmon Filet**

An attractive presentation of smoked salmon filet  
garnished with finely diced lemon, black olives,  
red onions, parsley, capers, and boiled eggs.  
Served with an assortment of crackers and croutons.

Pricing ~ request current market price quote.

### **Gulf Shrimp with Cocktail Sauce**

Peeled, tail-on, 26/30 count shrimp  
served in a decorative ice bowl with cocktail sauce.

Pricing ~ request current market price quote.





## Common Areas & Seating Available for Reservation

### **Terrace Dining Room**

Available after 3:00 P. M.

78 chairs, 11 square tables, 4 round tables, 4 small square tables

### **Private Dining Room**

16 chairs 2 large rectangle tables

( It is possible to add tables and chairs to the center of the room as needed.)

### **Classroom**

30 chairs, 8 narrow rectangle tables ( seats 26 when tables are in a large rectangle)

### **Hobby Center**

24 chairs, 2 round tables, 1 rectangle table ( seats 18-20 at tables)

### **Community Room** ~ only an option when other locations are not available

39 chairs, no tables - but could be added for a maintenance set up fee

### **Club Room**

12 chairs, 1 medium round table, 3 small round tables, 3 barstools at bar-height counter.

Capacity, hours and dates of availability , or other limitations for reservations/services are determined by management, prior reservations, and resident activities.

### **House Rules:**

- Children must be under adult supervision at all times
- Room must be left the way it was set up, special set-up request will only be considered prior to the actual reservation.
- This is our residents' home, all attendees must be responsible, courteous and conscientious.
- Respect private living areas that they are **Private**.
- Additional charges may apply for any damages.
- Any outside services must be reviewed and approved by Croixdale management prior to the Reservation. ( Example of this would include, but not be limited to, entertainment or other hired services coming to your gathering)

**Menus are subject to change, market price, and availability.**