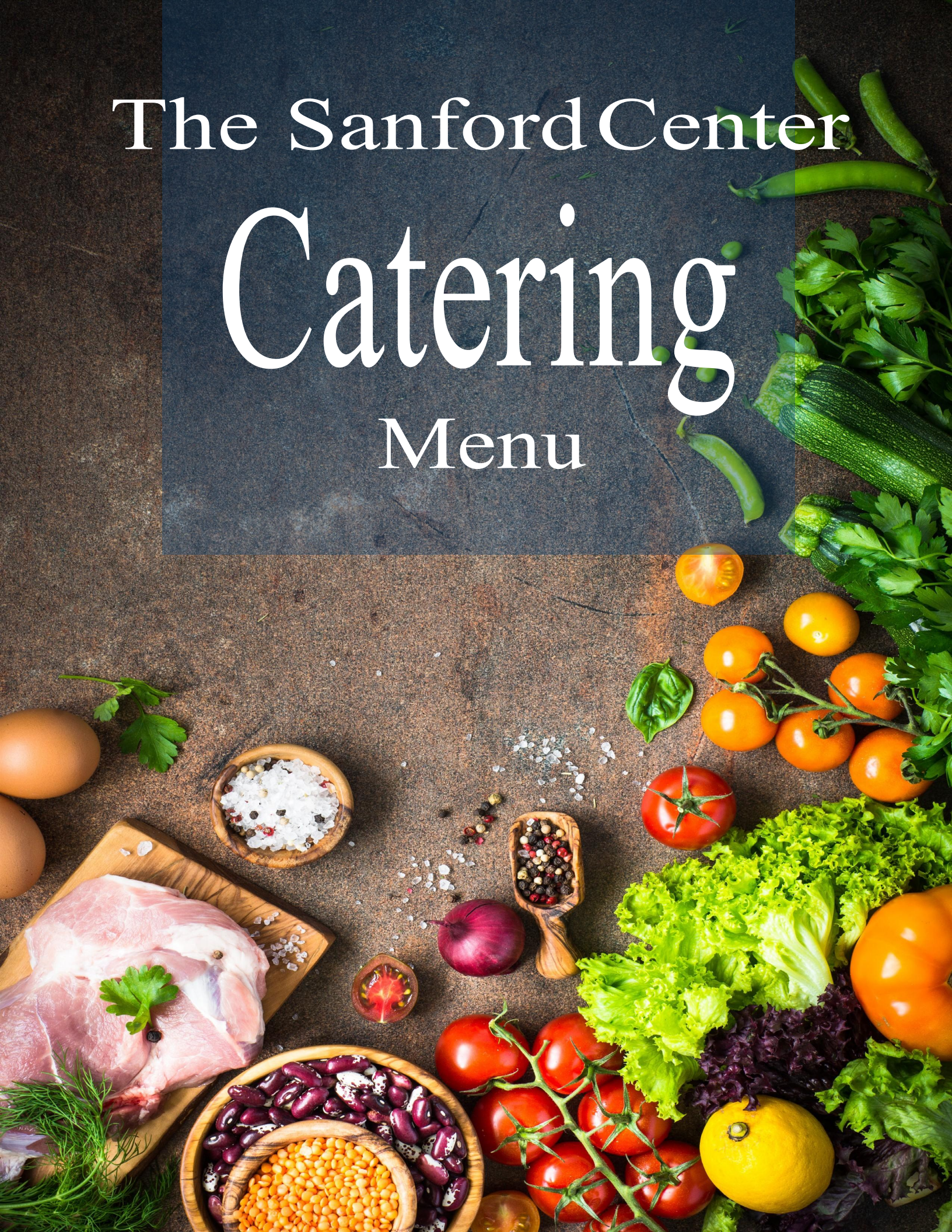


# The Sanford Center Catering Menu







SANFORD  
CENTER



# Welcome!

We are pleased to present our custom catering menu to you and look forward to hosting your event at Sanford Center.

The Sanford Center is managed by ASM Global, who is the world's leading producer of entertainment experiences. It is the global leader in venue and event strategy and management – delivering locally tailored solutions and cutting-edge technologies to achieve maximum results for venue owners. The company's elite venue network spans five continents, with a portfolio of more than 325 of the world's most prestigious arenas, stadiums, convention, and exhibition centers, and performing arts venues.

Our Catering Menu features a wide array of foods from appetizers to full meals, salads, sandwiches, entrees, decadent desserts and a complete beverage service. So...sit back, relax and let us bring the best to you while you enjoy your event!

## Contact Us

Please call with any questions  
or special requests

218-441-4000



A collage of breakfast items including orange slices, a cup of coffee, croissants, and strawberries. The text "Breakfast Menu" is overlaid in the center.

# Breakfast

## Menu





# BREAKFAST

Breakfast buffets include Fresh Brewed Coffee, and Ice Water

## **Morning Mix | \$13**

Everything, Blueberry, and Original Bagels, Cream Cheese, and Seasonal Whole Fruit

## **Continental | \$14**

House made Blueberry Scones, Assorted Breakfast Breads, Served with Honey Whipped Butter and Sliced Seasonal Fruit

## **Paul Bunyan | \$15**

Sanford Egg Bake (Ham, Onions and Cheese), Hash browns and Sausage Links served with Butter Biscuits

## **Blue Ox | \$15**

Southwest Scrambled Eggs with Ham, Peppers & Onions, Crispy Hash browns, Flour Tortillas, Cheese, Pico, Sour Cream & Taco Sauce with individual condiments

## **Executive | \$18**

Fluffy Scrambled Eggs with toppings (Cheese, Onions & Peppers), Hash brown Casserole, Bacon, Sausage, Butter Biscuits and Country Sausage Gravy

## **Lake Side | \$17**

Pancakes, or Waffles with Maple Syrup, Fresh Fruit, Scrambled Eggs, and Sausage Links

\*We follow all State and Local guidelines. Individual containers or plating may be used should guidelines change.

All prices are subject to sales tax and a 22% Service Charge.





## BREAK SERVICE

### **Healthy Start | \$10**

Vanilla Yogurt, Strawberry, Blueberry and Granola Toppings, served with Seasonal Fruit

### **A Break | \$10**

Assorted Baked Cookies, Regular and Spicy Snack Mix and Plain M&M's

### **Snack Attack | \$9**

House Made Chips with Herb Dip, and Tortilla Chips and Salsa

### **Go Fresh | \$11**

Carrot & Celery Sticks served with Ranch Dressing, Roasted Red Pepper Hummus & Bruschetta with Pita Chips

### **Big Screen | \$9**

Freshly Popped Popcorn, Pretzel Bites with Cheese, Assorted Mini Candies

### **Seasonal Fruit Platter | \$60** serves 25

### **Signature Meat & Vegetable Platter | \$75** serves 25

### **Assorted Gourmet Brownies | \$25** per dozen

### **Assorted Cookie Platter | \$25** per dozen





# Lunch Menu





# LUNCH BUFFET

All buffets are self served. Portions are based on average consumption.  
Lunch Buffets include Ice Water and Iced Tea.

## Little Italy | \$18

Caesar Salad, Grilled Chicken and House Alfredo Sauce, Italian Meatballs in Marinara Sauce, Penne Noodles, Shredded Parmesan Cheese, Garlic Bread, and Assorted Cookies

## South of the Border | \$18

Shredded Chicken, Seasoned Ground Beef, Cilantro Lime Rice, Flour Tortillas, Lettuce, Black Olives, Shredded Cheese, Sour Cream, Pico de Gallo, Guacamole, and Assorted Cookies.

## Burger & Brat Bar | \$20

House Blend Ground Beef Patties and Brats grilled up and served with Buns, Lettuce, Tomatoes and assorted Cheeses. Garden Salad, Potato Salad, House Chips and Dip, and assorted Cookies.

## BBQ Pulled Pork | \$18

BBQ Pulled Pork, Hawaiian buns, House Macaroni & Cheese, Roasted Sweet Corn, Coleslaw, and Assorted Cookies.

## Mix and Match | \$19

### Pick 1 Salad:

Garden Salad  
Potato Salad  
Coleslaw

### Pick 1 Side:

Dill Carrots  
Green Beans  
Roasted Corn

### Pick 1 Starch:

Garlic Mashed  
Wild Rice Pilaf  
Roasted Red Potatoes

### Pick 1 Entrée:

Meatballs & Gravy  
Grilled Chicken Breast  
Sliced Roast Pork

### Pick 1 Dessert:

Assorted Cookies  
Mini Cheesecake  
Fudge Brownies



All prices are subject to sales tax and a 22% Service Charge.





## BOXED LUNCH

### **Box Sandwich Lunch | \$15**

Deli Ham & Cheddar

Turkey & Swiss

Roast Beef & Cheddar

Chicken Salad

Tuna Salad

Egg Salad

\*Boxed Sandwich Lunches include: Bag of Chips and a Cookie.

### **Box Salads Lunch | \$16**

**Sanford Chef Salad**

Tomatoes, Carrots, Red Onions, Hard Boiled Egg,

Sliced Ham and Turkey

**Chicken Caesar**

Romaine, Croutons, Parmesan, tomatoes,  
and Caesar Dressing.

**Spring Salad**

Mixed Greens, Sliced Chicken, Onions,

Concassed Grapes, Candied Almonds,

Strawberries, and Raspberry Vinaigrette

\*Boxed Salad Lunches include a Cookie.



All prices are subject to sales tax and a 22% Service Charge.





# Hors d'oeuvres

## Menu





## On the Cold Side

All items can be displayed, or hand passed. Price is per person

Bacon Wrapped Apricots with Maple Reduction	\$4
Bruschetta Crostini with Balsamic Reduction	\$4
Thai Chicken Lettuce Wraps	\$4
Shrimp Cocktail	\$7
Chicken Salad Slider	\$5
Apple Brie Crostini	\$4
Fruit Kabob with Raspberry Glaze	\$5
Ahi Tuna Poke	\$7

## Dips

All dips serve 15 people

Banana Cream Dip - Vanilla Wafers	\$25
Artichoke Spinach Dip - House Chips	\$30
Caramelized Onion Herb Dip - House Chips	\$30
Queso & Salsa - House Chips	\$25
Guacamole & Salsa - House Chips	\$25

## Keeping It Hot

All items can be displayed, or hand passed. Price is per person

Prime Rib Sliders	\$7
House BBQ Meatballs	\$4
Crab Stuffed Mushrooms	\$5
Bacon Wrapped Shrimp	\$7
Walleye Fingers	\$8
Buffalo Chicken Bites	\$5
Cream Cheese Wonton	\$4
Perch Chips	\$6
Chicken Tenders	\$6

**Signature Meat & Vegetable Platter | \$75** serves 25

**Seasonal Fruit Platter | \$60** serves 25



A close-up photograph of a dinner menu. The background is a high-quality food shot featuring a large, seared piece of meat, likely a tri-tip or brisket, with a dark, charred exterior and a pinkish-red interior. To the left of the meat are several green beans. In the foreground, a large mushroom cap is visible, showing its gills. The text "Dinner Menu" is overlaid in a white, serif font, centered on the image.

# Dinner

## Menu





## PLATED DINNER

Plated Dinners are served with a Salad, Rolls & Butter,  
Dessert, Ice Water & Iced Tea pre-set on tables

### **Chicken Marsala | \$28**

Pan Fried Chicken Breast, Mushroom Creme Sauce, Garlic Whipped Potatoes, Seasonal Vegetable

### **Honey Glazed Salmon | \$30**

Honey Glazed Salmon with, House Mango Salsa, Rosemary Roasted Red Potatoes, Seasonal Vegetable

### **Pork Chop | \$28**

Grilled Bone-In Pork Chop, Demi-Glace, Garlic Wild Rice Pilaf, Seasonal Vegetable

### **Shrimp Gnocchi | \$34**

House Gnocchi, House cream sauce, Garlic Roasted Shrimp, Seasonal Vegetable

### **Bacon wrapped Filet Mignon | MKT Price**

Seasoned and Grilled Medium, served with Garlic Whipped Potatoes, Seasonal Vegetable

### **Panko Crusted Walleye | \$34**

Panko Crusted Walleye, Wild Rice Pilaf, Seasonal Vegetable

### **Grilled Ribeye | \$42**

10oz Ribeye Grilled Medium, Blue Cheese Compote Butter, Rosemary Roasted Red Potatoes, Seasonal Vegetable

### **Mushroom Risotto | \$28**

Mushroom Blend, Garlic, Herbs, Balsamic Reduction, Seasonal Vegetable



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## CREATE YOUR OWN BUFFET

Dinner buffets are served with Rolls and Butter,  
Chef's Choice Dessert, Ice Water and freshly brewed Iced Tea

**Served Buffet | \$30**

### Choose 1 Salad Option:

Caesar Salad  
House Salad  
Pasta Salad

### Choose 1 Side Option:

Green Bean Casserole  
Dill Carrots  
House Vegetable Blend  
Roasted Corn

### Choose 1 Starch Option:

Wild Rice Blend  
Rosemary Roasted Red Potatoes  
Mashed Potatoes  
Mac & Cheese

### Choose 1 Entrée Option:

Roasted Pork Loin  
Airline Chicken Breast  
Roasted Eye of Round  
Mango Salmon

### Vegetarian Entrée Options:

Mushroom Risotto  
Wild Rice Pilaf w/ Cranberries & Walnut

\*A children's meal of chicken tenders and french fries may be added on for \$12 per plate.

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The background of the entire image is a dark, moody scene featuring a chocolate cake and a vanilla ice cream scoop. The cake is on the left, topped with white powder and chocolate shavings. The ice cream is on the right, drizzled with chocolate sauce. A fine mist of white powder is suspended in the air above the cake. A semi-transparent dark blue horizontal band is positioned across the middle of the image, serving as a backdrop for the text.

# Dessert Menu





# DESSERTS

## Cakes

Key Lime Pie

Sanford's Carrot Cake

Lemon Italian Cream Cake

Strawberry Short Cake

Triple Layer Chocolate Mousse Cake

## Cheesecakes

Crepe Brulee

Classic with Fruit Topping

Sauces

Chocolate - Raspberry - Caramel - Blueberry



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A high-quality photograph of two glasses of drinks on a dark, textured surface. The glass on the left contains a light-colored beverage with ice, a lemon slice, and a sprig of mint. The glass on the right contains a darker, amber-colored beverage with ice, a lemon slice, and a sprig of thyme. Various fresh herbs, including rosemary and thyme, and a slice of orange are scattered around the glasses. A copper jigger is visible in the upper right corner. The text 'Drinks Menu' is overlaid in the center in a white serif font.

# Drinks

## Menu





## BAR OPTIONS

### Domestic Beer Keg \$425

Budweiser, Bud Light, Michelob  
Ultra, Michelob Golden, Busch Light,  
Coors Light, Miller Light

### Craft Beer Keg \$675

Bemidji Brew IPA, German Blonde,  
Kona Big Wave, Goose Island IPA,  
Northeast, Grainbelt Premium

### Cash & Host Bar Prices

\$400 Food & Beverage Minimum Per Bar  
Prepaid Drink Tickets | \$9 each

### Wine \$35

Beringer Founders Estate Wines include:  
Chardonnay, Sauvignon Blanc, Pinot Noir,  
Cabernet Sauvignon, and Moscato

Crown Royal, Captain Morgan, Jack Daniels, Titos Vodka, Bacardi Rum, Tanqueray Gin,  
Johnny Walker Scotch, Jose Cuervo

## BEVERAGES

Freshly Brewed Regular Coffee | \$35<sub>gallon</sub>

Freshly Brewed Decaf Coffee | \$35<sub>gallon</sub>

Bottled Water | \$3.50<sub>each</sub>

Lemonade or Freshly Brewed Iced Tea | \$30<sub>gallon</sub>

Ice Water Station | \$10<sub>gallon</sub>

Assorted Soft Drinks 20 oz | \$5<sub>each</sub>

Milk and Chocolate Milk 8oz | \$4<sub>each</sub>



A set of silverware, including a knife, a fork, and a spoon, is arranged on a dark, textured wooden surface. The handles of the three pieces are crossed at the bottom and tied together with a piece of light-colored, frayed twine. The silverware is highly reflective, showing bright highlights. The text "General" is written in a large, white, serif font, and "INFO" is written in a smaller, white, serif font below it, both centered over the silverware.

# General

## INFO



## GENERAL INFO

ASM Global is the exclusive provider of food and beverages for The Sanford Center. We are committed to the highest standards of quality and service. All food and beverages are to be arranged through The Sanford Center. No outside food or beverages of any kind are permitted without the prior written consent of The Sanford Center's Management.

### Beverage Services

As a venue with a current Minnesota Liquor License, we are responsible for the administration of the regulations stated in our license. Alcoholic beverages may not be brought onto the premises from outside sources and may not be removed from the premises. In compliance with regulations we reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons.

### Dietary Considerations

We are happy to address special dietary requests for individual guests. All special requests need to be made in writing 30 days prior to your event.

### China Service

High grade disposable products will be used as a standard for breaks and socials. China service is used for all buffets and plated serve out meals.

### Linens

All banquet prices include black, white, or ivory linens as well as assorted napkin colors

### Menu Selections

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 30 days prior to the event date.

### Tastings

Tastings are \$45 for the bride and groom. Additional people are \$25 per person 60 to 90 days prior to your event. Tastings are available Tuesday - Thursday from 10AM - 3PM. Contact the Convention Sales Manager to schedule yours today!

### Guarantees

A final guarantee of attendance for food functions is required 14 days prior to the event date. For any changes after the final guarantee has been submitted, there will be a \$3.00 per person surcharge.

### Minimums

A minimum of \$750 for Food & Beverage is required

### Cancellation Policy

In the event of a cancellation, no deposit refund shall be made. Cancellation of food functions must be sent in writing to your Convention Sales Manager. Any cancellation received:

More than 15 business days of the scheduled event will result in a fee equal to 25% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

Less than 15 business days of the scheduled event will result in a fee equal to 50% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

After the Final Guarantee has been provided will result in a fee equal to 100% of the estimated food and beverage charges plus any base rental fees as outlined in the contract.

**All prices are subject to sales tax and a 22% Service Charge.**



# Contact Us

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