

Banquet Menu

FOR MORE INFORMATION CONTACT:

parties@memorylanes.com 612-378-1141



Appetizers

All appetizers serve 25 guests

Cold Appetizers

Bruschetta: Served with crostini diced roma tomatoes, garlic, basil and balsamic vinaigrette \$150

Assorted Vegetable Tray: Served with ranch dressing \$150

Assorted Domestic Cheese and Crackers \$180

Assorted Seasonal Fresh Fruit Tray \$175

Garden Salad: With cucumbers, tomatoes, croutons, parmesan and your choice of dressing \$65

Tortilla Chips: Served with salsa \$55

Queso: \$65

Pinwheels: Choice of Caesar OR Club \$65 Caesar- Flour tortilla, lettuce, parmesan cheese and caesar dressing. Club-Flour tortilla, lettuce, roasted red peppers, cream cheese, bacon, turkey and ham.

Hot Appetizers

Oven Baked Cheese Bread: With a cheddar jack cheese blend served with marinara sauce \$95

Meatballs: Pork and beef, your choice of BBQ OR Itialian Marinara \$170

Add Alfredo \$25 per 25 guests

Wings: Bone–in or boneless, your choice of BBQ, buffalo, Thai chili, Asian dry rub, Tequila lime, Buffalo lime ranch, Cajun seasoning or Classic fried chicken wings \$225

Spinach and Artichoke Dip: Served with tortilla chips \$165

Smoked Wings: \$235

BBQ Ribs: \$30 per rack (1 rack serves 4 four people)

Quasadilla: Choice of chipotle chicken, carne asada or carnitas \$15 (serves One)

Anytime Buffets

Buffets require a 20-person minimum. All prices are per person.

Appetizer Sampler \$26 per person

Assorted Vegetable Tray: Served with ranch dressing

Assorted Domestic Cheese and Crackers

Meatballs: Pork and beef, your choice of BBQ, Swedish or teriyaki

Wings: Bone-in or boneless, your choice of BBQ, buffalo, Thai chili, Asian dry rub, Tequila lime, Buffalo lime ranch,

Cajun seasoning or Classic fried chicken wings.

Tortilla Chips: Served with salsa **Add Queso** + \$3 per person

Picnic \$26 per person

Grilled hamburger patties and grilled chicken breasts served with fresh buns, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, BBQ baked beans, and your choice of coleslaw -OR- pasta salad and your choice of potato chips -OR- fries

Add Bacon +\$2 per person

Add Waffle Fries Served with seasoned sour cream +\$1 per person

Add BBQ Pulled Pork +\$3 per person

Deli \$24 per person

Smoked ham, salami, roasted turkey and roast beef served with fresh rolls, assorted cheese, shredded lettuce, tomatoes, onions, pickles, mayo, potato chips and your choice of pinwheels, coleslaw -OR- pasta salad

The Marshall \$28 per person

Slow cooked beef pot roast served with gravy, mashed potatoes, seasonal vegetables, garden salad and fresh rolls

Anytime Buffets

Buffets require a 20-person minimum. All prices are per person.

Cantina Bar \$25 per person

Choice of Chipotle chicken, Pork carnitas OR Taco beef, seasoned pinto beans and lime rice served with soft flour tortillas OR crispy corn tortilla shells, shredded cheese, shredded lettuce, jalapeños, black olives, salsa, pico de gallo, guacamole, sour cream and tortilla chips

Add Grilled Sirloin Steak +\$8 per person

Add Queso + \$3 per person



Served with Caesar salad, bread sticks and penne pasta, garlic cream sauce and marinara sauce.

YOUR CHOICE OF TWO ENTRÉES:

Herb Grilled Chicken Breast | Italian Sausage (with peppers and onions) Lasagna (with marinara sauce) | Chicken Alfredo Primavera | Chicken Parmesan Cheese Tortellini

Add Meatballs - \$2 per person

• Pizza •

16" Gourmet Round

Serves 6-7 people

Cheese Pizza \$23 Pizza with Two Toppings \$27 Additional Toppings +\$1 each

Your choice of:

Pepperoni • Sausage • Grilled Chicken • Three Cheese • Vegetarian

Please inquire about additional toppings available.

Desserts + Beverages

Desserts

Gourmet Desserts \$8.50 per person

Your choice of: Chocolate Lava Cake Carrot Cake Tres Leches Cake Cheesecakes

Beverages

Please inquire about our bar services.

Punch Station

Includes 3 gallons of punch. \$36

Coffee Station

Includes 2 gallons of coffee. \$60

Soda Station

Includes unlimited soda of your choice, with purchase of food. Must purchase for each guest attending \$4 per person

Additional Information

FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT. YOUR DEPOSIT WILL SHOW AS A CREDIT ON FINAL BILL.

LINEN FEE \$1.00 per person

Food and Beverage Minimums

DAILY:

Party Room: \$500.00 (up to 30 people for sit down dinner or 50 people for appetizers and drinks)

Half Lane Room: \$500.00 (up to 30 peoplefor sit down dinner or 50 people for appetizers and drinks)

Deposits

HALF OF APPLICABLE FOOD AND BEVERAGE ROOM MINIMUM IS DUE NO LATER THAN ONE WEEK FROM BOOKING DATE.

DEPOSITS ARE NON-REFUNDABLE WITHIN 45 DAYS OF YOUR EVENT

Food Tastings

SCHEDULED FOOD TASTINGS ARE AVAILABLE AFTER DEPOSIT IS RECEIVED.

Tastings are offered Wednesday - Friday between 2:00 - 4:00PM. Please call our event coordinator at 612-378-1141 to set up your appointment.

Additional Information

Amenities

BAR SERVICE:

Full-service bar is available upon request. Please ask for details.

MUSIC AND ENTERTAINMENT:

DJ's, and small acoustic groups are allowed within the banquet room. A table will be provided for DJ's. DJ's will NOT be able to hook up to the sound system. Please provide event coordinator with any music and entertainment plans at least 14 days before event.

AUDIO VISUAL EQUIPMENT:

A screen and projector are available for \$50.

All cords and adapters needed to hook up to a laptop will be provided. You are responsible for providing your own laptop for viewing.

Event Arrangements

FINAL DETAILS ARE REQUIRED 14 DAYS PRIOR TO YOUR EVENT:

Food Choices

Final Headcount: The number provided will be what you are charged for

Bar Details

Set Up Details

Decorations: You provide your own decorations. Loose glitter or confetti are NOT allowed. A clean up fee may be charged if used.

Cakes: You may bring in your own cake from a store or bakery. There is a \$1.50 per slice fee if we cut and serve the cake. A table, plates, napkins and forks for the cake will be provided.

Gluten friendly is available upon request.

Due to health department regulations, all food and beverages must be prepared by Memory Lane's, with the exception of cakes that are purchased from a store or bakery. The health department also prohibits us from allowing guests to take any extra food home from a buffet. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please be aware that all of our food products may come into contact with certain allergens.

Sales tax is charged on all food, beverages, services and gratuity.

An 20% gratuity is charged on all food, beverages and services on the event tab.

Any damage or excessive mess due to your group's actions will result in appropriate fees assessed. Memory is not responsible for lost or stolen items. No smoking is allowed inside the premises.