Themed/International Buffets
All menus can be customized to fit your needs and can also be customized to be a plated meal. Ask a coordinator for more details.

German & Eastern European
Choice of Two Salads:
- Fresh Vegetable Display
- Assorted Herring Display
- Beet and Onion Salad
- Wilted Sweet and Sour Slaw with Bacon
- Multi-Grain Breads and Rolls with Butter
Choice of Entrée(s):
- Grilled Bratwurst, Pork Loin with Sauerkraut
- Braised Ribs with Wine Kraut and Spaetzle
- Hungarian Beef Stew with Dumplings
- Pork Cutlets in Weisswein Sauce
- Roast Pork Loin with Mushroom Sauce
Choice of Two Accompaniments:
- Potato Latkes
- Fried Potatoes with Onions and Garlic
- Braised Red Potatoes
- Braised Red Cabbage
- Kluski Noodles
- Spaetzle
- German Green Beans
- Seasoned Carrots
- Sweetened Sliced Beets
Choice of One Dessert:
- Apple Strudel
- German Kuchen

Caribbean Islands
Choice of Two Starters:
- Tropical Fruit, Berry and Cheese Display with Assorted Crackers
- Vegetables with Caribbean Dip
- Shrimp and Avocado wrapped with Bacon
- Creole Clam Stuffed Mushrooms
- Cuban Black Bean Soup
- Fresh Rolls and Butter
Choice of Entrée(s):
- Chicken with Coconut and Curry Sauce
- Curried Lamb Stew
- Jamaican Jerked Pork or Chicken
- Curried Grilled Chicken
- Lamb Creole
- Baked Snapper with Orange Sauce and Avocado
Choice of Two Accompaniments:
- Brown Rice Pilaf with Bell Peppers
- Fried Plantains
- Grilled Corn
- Stir-Fried Vegetables
- Orange Glazed Carrots
- Assorted Condiments, Sauces and breads
Choice of One Dessert:
- Bread Pudding with Rum Sauce
- Banana and Mango Trifle

Note: The ++ denotes a 19% service charge on all food and beverages. There is an appropriate delivery charge and a charge of $125.00 per attendant for functions requiring service staff. One attendant is required for every 30-50 guests with a minimum of two attendants for a buffet meal. (For any event with a service time longer than 2 hours, an additional charge of $28.50 per service staff, per hour may apply.) State and local taxes are applied to the total bill.

Special Events Catering | 3425 Highway 169 North Plymouth, Minnesota 55441
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American Eclectic
Garden Green Salad, Assorted Dressings
Marinated Vegetable Salad
Choice of Entrée(s):
Beef Stroganoff with Egg Noodles
Beef Burgundy
Loin of Pork with Sherry Mushroom Sauce
Beef or Chicken Teriyaki
Grilled Chicken Breast, Piccata or Madeira Sauce
Baked Chicken
Chicken Fricassee
Chicken Cacciatora
Turkey Dijon
Chicken and Ham Jambalaya
Louisiana Red Beans and Rice with Sausage
An Appropriate Starch Selection
An Appropriate Vegetable Selection
Rolls and Butter
Coffee Station
Choice of One Dessert:
Brownies, Chocolate Cake, or Carrot Cake

Greek Feast
Hors D’oeuvres and Salad
Moutabel and Humus with Pita Triangles
Tabbouleh
Greek Salad
(served with cucumber, onion, tomato, garlic, kalamatas, oregano, olive oil and vinegar)
Choice of 2 of the following 3 or the Roasted Vegetable Display
• Keftedakia
• Spanakopita
• Dolmadakia
Roasted Vegetable Display
Display includes Greek and European Cheese, Mediterranean Olives and Pickled Items Marinated in Lemon, Greek Oregano and Herbs and Olive Oil
Choice of Entrée(s):
Moussaka
Layers of cooked Eggplant with a mixture of Ground Beef and Lamb, Onion, Tomato, Parsley and Spices
Pastitsio
Pasta Bake with Grated Cheese and Ground Beef, Onion and Tomato Sauce
Gyro
Lamb and Beef served buffet style with Pita Bread, Onion, Bell Peppers, and a Cucumber Yogurt Sauce
Souvlakia
Marinated and Seasoned Lamb and Beef Skewers with Peppers and Onions.
Choice of Two Sides:
Grilled Eggplant, Zucchini, Yellow Squash, Roma Tomatoes Saffron Rice Pilaf with Wheat Berries and Bulgar
Artichoke Hearts with Onions and Tomatoes
Bread and Pita with Butter and Spreads
Choice of One Dessert:
Baklava
Apricot and Kirsch Trifle

French Dejeuner
Mesclun Salad with Orange Vinaigrette and Walnuts
Celeriac and Tart Apple Salad
Nicoise Salad
Petit Pains with Butter
Choice of Entrée(s):
Chicken Breast Piccata
Coq au Vin
Pork Blanquette
Roast Loin of Pork with Sherry Mushroom Sauce
Beef Bourguignon
Beef Provencale (Beef Stew)
Cod Fish or Seasonal Fish, Nantua Sauce
Cassoulet (a Chef Specialty)
Choice of Two Accompaniments:
Scalloped Potatoes
Potatoes Dijonnaise
Roasted Potatoes with Garlic and Thyme
Green Beans Almondine
Cauliflower Polonaise
Carrots Vichy
Dessert:
Chocolate and Strawberry Mousse

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Hawaiian Luau

Choice of Two Salads:
- Avocado, Bell Pepper, and Carrot with Mango Maui Onion Dressing
- Tossed Big Island Greens with Passion Fruit Vinaigrette
- Island Style Pasta Salad
- Pleasant Hawaiian Slaw

Hawaiian Style Fruit and Cheese Display with Assorted Crackers
Vegetables with Seaweed and Tarragon Dip

Assorted Rolls with Butter

Choice of Entrée(s):
- Kona Style Roast Steamship of Beef with Chinese Anise Sauce
- Korean Style Barbecue Ribs with Paniolo Barbecue Sauce
- Shoyu Chicken with Five Spice Powder, Cilantro and Shiitake Mushrooms
- Kalua Pig, Teriyaki Glaze

Choice of Two Accompaniments:
- Curried Rice with Tri-colored Peppers
- Carrots and Root Vegetables
- Baked Hawaiian Beans
- Corn on the cob (seasonal)
- Smoky Roasted Potatoes with Herbs
- Grilled Eggplant, Zucchini, Summer Squash and Bell Peppers

Choice of One Dessert:
- Waipio Banana Chocolate Composition
- Pineapple Upside Down Cake with Pecan
- Strawberry Whipped Cream Trifle

Vegetarian

Choice of Two Salads:
- Domestic Cheese and Fresh Fruit Display with Assorted Crackers
- Fresh Vegetable Display with Roasted Tomato Dip
- Penne Pasta Salad with Balsamic Dressing
- Romaine Salad with Caper Dijon Dressing

Assorted Rolls with Butter

Choice of Entrée(s):
- Portabella Mushroom and Caramelized Onion Quiche
- Vegetarian Lasagna
- Vegetarian Greek Moussaka
- Stuffed Cabbage Rolls with Lentil Ragout
- Baked Mushroom Lasagna with Bechemel Sauce
- Capellini with Capers, Roasted Tomatoes, Leeks, Kalamatas, Garlic and Olive Oil
- Baked Penne Pasta with Artichoke, Spinach, Mushrooms and Asiago Cheese
- Noodles and Vegetables with Tofu, Indian Style
- Tofu and Vegetables Oriental

Choice of Two Accompaniments:
- Roasted Rosemary Red Potatoes
- Grilled Italian Vegetables
- Baked Tomatoes with Parmesan
- Stir-fry Vegetable with Miso Sauce
- Seasoned Skillet Potatoes
- Wheat Berry Walnut Rice

Dessert:
- Mixed Fruit, Berry and Marsala Crème Trifle

Minnesota

Tossed Salad with Dressing
- Broccoli Salad

Choice of Entrée(s):
- Chicken Pot Pie
- Meatloaf with Gravy
- Swedish Meatballs
- Wild Rice & Mushroom Stuffed Chicken
- Pan-fried Walleye (add $3.00++/person)

Choice of Two Accompaniments:
- Wild Rice Pilaf
- Tator Tot Hotdish
- Scalloped Potatoes
- Green Bean Hotdish
- Scalloped Corn

Choice of One Dessert:
- Apple Crisp
- Carrot Cake

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Italian Buffet
Choice of Two Salads:
Garden Greens with Dressing Choices
Classic Caesar Salad
Caprese Salad with Balsamic Vinaigrette
Caponata Salad
French Bread & Butter
Choice of Entrée(s):
Medallions of Chicken with Pesto Cream Sauce
Penne Alfredo with Chicken and Mushrooms
Rigatoni Marinara with Italian Sausage
Three Cheese Tortellini with Rose Sauce
Classic Lasagna with Red Sauce
Vegetarian Lasagna
Choice of Two Accompaniments:
Roasted Italian Vegetables
Baked Roma Tomatoes with Mozzarella
Vegetable Ratatouille
Green Beans with Garlic and Parmesan
Herb and Garlic Roasted Potatoes
Dessert:
Tiramisu Trifle

Mexican
Fajita Buffet
Avocado, Corn, and Pepper Salad
Fruit Salad
Fajita Seared Chicken and Beef
Bell Peppers, Yellow Onion, and Tortilla Shells
Salsa Fresco, Salsa Roja and Black Bean Salsa
Tortilla Chips
Refried Beans and Spanish Rice

Taco Buffet
Avocado, Corn, and Pepper Salad
Fruit Salad
Seasoned Ground Beef
Hard Corn Shells and Soft Flour Tortillas
Spanish Rice, Refried Beans, Cheddar Cheese, Diced Tomatoes, Sliced Jalapenos, Black Olives, Shredded Lettuce, Sour Cream, Tortilla Chips, and Salsa

Asian
Salad with Pea Pods, Mandarin Oranges, and Fried Wonton Strips with Sesame Ginger Dressing
Eggrolls
Choice of Entrée(s):
Pork Lo Mein
Szechwan Beef
Sweet & Sour Chicken
Chicken & Broccoli
Chicken in Plum Sauce
Choice of Three Accompaniments:
Stir Fry Vegetable Blend
Szechwan Green Beans
Fried Rice
White Rice
Dessert:
Tapioca Pudding & Fortune Cookies