



COUNTRY

INN & SUITES

BY RADISSON

HOTEL & CONFERENCE CENTER



BANQUET & EVENT MENU

FOOD & BEVERAGE PROVIDED BY

Legends
Bar & Grill

REVISED JANUARY 2026



COUNTRY

INN & SUITES

BY RADISSON

HOTEL & CONFERENCE CENTER

ALL MEETING ROOM, FOOD & BEVERAGE, AND RELATED SERVICES ARE SUBJECT TO APPLICABLE TAXES (CURRENTLY 8.38% FOR FOOD, 10.88% FOR BEVERAGE, AND 7.88% FOR RESOURCES) AND SERVICE CHARGE (CURRENTLY 22.0%) IN EFFECT ON THE DATE(S) OF THE EVENT.

PRICES SUBJECT TO CHANGE WITH ANNUAL PRICE REVIEWS

ALL ITEMS PRICED PER PERSON UNLESS NOTED OTHERWISE.

BANQUET & EVENT MENU

BREAKFASTS, ARTISAN
SANDWICHES, & WRAPS



BREAKFAST BUFFETS

MINIMUM 25 GUESTS
1 HOUR SERVICE

CONTINENTAL BUFFET \$21

- Assorted Muffins, Pastries, & Bagels w/ Cream Cheese
- Fresh Fruit and Yogurt
- Granola Mix

CLASSIC BUFFET \$25

- Scrambled Eggs w/ Cheese
- **Choice of** Breakfast Potatoes or Parmesan Hashbrowns
- French Toast w/ Maple Syrup
- **Choice of** Bacon, Sausage or Turkey Sausage
 - Additional Meat- \$3pp
- Fresh Fruit

BREAKFAST SOLOS

PRICED PER DOZEN

- **CARAMEL ROLLS** \$40
- **ASSORTED MINI PASTRIES** \$36
- **ASSORTED MUFFINS** \$36
- **ASSORTED BREADS** \$36
- **ASSORTED BAGELS W/ CREAM CHEESE** \$36
- **ASSORTED GRANOLA & PROTEIN BARS** \$27
- **ASSORTED FRUIT** \$36

ARTISAN SANDWICHES & WRAPS

SERVED W/ HOUSE FRIED CHIPS
Substitute Soup du Jour or Garden Salad for \$2 (Condiments Included)

TURKEY & BACON \$21

CIABATTA

Turkey, Applewood Bacon, Provolone, Lettuce, & Tomato, Topped with Garlic Aioli

DELI COUNTER \$21

CROISSANT

Ham, Turkey, Swiss, American Cheese, Lettuce, & Tomato

ULTIMATE ROAST BEEF \$25

CIABATTA

Fresh Sliced Roast Beef, Caramelized Onion, Lettuce, & Tomato

ARTISAN BOXED \$25

LUNCH

Choice of Turkey & Bacon

Ciabatta or Deli Counter

Croissant Sandwich.

- Potato Salad
- Served with an Apple and a Cookie
- Add Fresh Sliced Roast Beef Sandwich for \$3+

LEGENDARY WRAPS \$21

Choice of Buffalo Chicken

Ranch or Chicken Bacon

Ranch

Substitute GF bread for additional \$3 each

Add on Soup (Soup Du Jour, Chicken Wild Rice, Tomato Basil (GF)(V) \$7 each

BANQUET & EVENT MENU

Executive Meeting Package



EXECUTIVE MEETING PACKAGE

All food service will be removed after 1 hour

ALL DAY BEVERAGES

- Water Service, Brewed Coffee (Reg and Decaf), Hot Tea

starting

\$49 PER PERSON

BREAKFAST

- Assorted Muffins, Pastries, & Bagels w/ Cream Cheese, Whole Fresh Fruit

AM SNACK

- Trail Mix and Ice Tea

LUNCH

- Choose one option from the Artisan Sandwiches & Wraps (besides the box lunch)
- Upgrade to Buffet Selection Menu for \$5 per person

PM SNACK

- Assorted Brownies & Cookies

Substitute GF bread for additional \$3 each

BANQUET & EVENT MENU

CHEF CARVED STATIONS

CHEF CARVED STATIONS

MINIMUM 50 GUESTS
\$150 CHEF SERVICE FEE PER STATION

ROASTED WHOLE TURKEY BREAST (GF) \$34

Served with Shallot Aioli

USDA PRIME RIB OF BEEF (GF) \$50

Served with Horseradish Crème and Au Jus

MUSTARD SLOW-ROASTED PORK LOIN \$35

Smoked & Slow Roasted, Served with Mustard Creme Sauce

SUGAR-CURED BONE-IN HAM \$35

Served with Bourbon Sauce

ADDITIONAL ENTREES

ADDITIONAL \$15 PER PERSON

- HERB ROASTED CHICKEN BREAST (GF)
- BEEF LASAGNA
- CHICKEN PENNE ALFREDO
- POT ROAST
- VEGETARIAN CHEF'S CHOICE (GF)



CHEF CARVED STATION SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR ENTREE

VEGETABLE OPTIONS

- Green Beans
- Seasonal Blend(GF)
- Glazed Carrot (GF)
- Asparagus (GF)
- Roasted Vegetables (GF)
- Sweet Corn (GF)

STARCH OPTIONS

- Roasted Red Herb Potatoes (GF)
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped Potatoes

SALAD OPTIONS

- Garden Salad
 - Spring Mix, Grape Tomato, Cucumber, & Red Onion
- Ceasar Salad
 - Chef Made Ceasar Dressing

BANQUET & EVENT MENU

PLATED ENTREES



PLATED ENTREES

LIMIT 3 PLATED ENTREES AND/OR SALADS PER EVENT (Bread Included)

FRESH TENDER CUT SIRLOIN

Grilled to Perfection

- 6 OZ \$38
- 8 OZ \$42
- 10 OZ \$44

BRAISED BEEF SHORT RIB \$40

Boneless, Tender Beef Ribs Cooked Slowly with Vegetables, Herbs, & Red Wine

HICKORY SMOKED PORK LOIN \$32

Smoked Over Hickory Wood

CHAMPAGNE CHICKEN \$40

Signature Herb-Crusted Chicken, finished with our renowned Champagne Sauce

CHICKEN PARMESAN \$35

House Hand-breaded Chicken Breast topped with Marinara, melted Mozzarella, on top a bed of Linguini Pasta

HERB ROASTED CHICKEN BREAST \$28

Boneless Grilled Chicken with Smoked Gouda Cream Sauce

GRILLED SALMON \$38

Grilled Salmon Topped with Caribbean Creole Sauce

SPINACH & RICOTTA ROLLUPS (V) \$30

Spinach and Ricotta rolled up inside Lasagna Noodles, Topped with House-Made Creamy Alfredo

ENTREE SIDES

SELECT ONE VEGETABLE, STARCH, & SALAD TO ACCOMPANY YOUR ENTREE

VEGETABLE OPTIONS

- Green Beans
- Seasonal Blend (GF)
- Glazed Carrot (GF)
- Asparagus (GF)
- Roasted Vegetables (GF)
- Sweet Corn (GF)

STARCH OPTIONS

- Roasted Red Herb Potatoes (GF)
- Smoked Gouda Cheese Au Gratin
- French Style Garlic Whipped Potatoes
- Excluded in Chicken Parmesan entree

SALAD OPTIONS

- Garden Salad
 - Spring Mix, Grape Tomato, Cucumber, & Red Onion
- Ceasar Salad
 - Chef Made Ceasar Dressing

BANQUET & EVENT MENU

PLATED SALADS

SALADS (GF)

LIMIT 3 PLATED ENTREES AND/OR SALADS PER EVENT (Bread Included)

CHICKEN CEASAR \$25

Grilled Chicken, Romaine Lettuce, Chef made Caesar Dressing, Parmesan Cheese, Grape Tomato, & House Croutons

GREEK SALAD \$22

Chopped romaine lettuce, diced tomato, cucumber, roasted artichoke, Kalamata olives, feta cheese, red and green onion, red pepper, and Greek vinaigrette

COBB SALAD \$25

Egg, Bacon, Chicken, Tomato, Avocado, Black Olives, Red Onions, & Blue Cheese on Romaine Lettuce

GARDEN SALAD \$18

Spring Mix, Grape Tomato, Cucumber, & Red Onion

SOUPS

SOUP OPTIONS TO ACCOMPANY YOUR SALAD

SOUP DU JOUR \$7

• Chef's Choice

CHICKEN WILD RICE \$7

TOMATO BASIL(GF)(V) \$7

BANQUET & EVENT MENU

BUFFET SELECTIONS



BUFFET SELECTIONS

MINIMUM 25 GUESTS

LIMIT ONE BUFFET PER MEALTIME

MINNESOTA CLASSIC \$29

BUFFET

- **Choice of** Hamburgers, Barbeque Chicken Breast, or Brats
- Brisket Baked Beans
- House Potato Chips and French Onion Dip
- **Choice of** Potato Salad or Coleslaw
- Served with Lettuce, Tomato, Red Onion, Swiss Cheese, & American Cheese

LITTLE ITALY BUFFET \$28

- **Choice of** Chicken Parmesan or Lasagna (Beef or Vegetarian)
- Seasonal Blend Vegetable
- Caesar Salad
- Garlic Breadsticks

DELUXE DELI BUFFET \$27

- Turkey, Ham, American Cheese, & Swiss Cheese
- Rolls & Croissants
- Soup du Jour
- House Fried Potato Chips with French Onion Dip
- Served with Lettuce, Tomato, Onion, Mayo, & Mustard

FRESH MEX BUFFET \$30

- Chicken Fajita Meat
- Seasoned Ground Beef
- Flour Tortillas & Chili Lime House Made Tortilla Chips (Sub Corn Flour Tortilla's for \$2+)
- Pico de Gallo, Lettuce, Shredded Cheese, Refried Beans, Guacamole, Olives, Sour Cream, & Cilantro
- Lime Rice
- Salsa

Substitute GF bread for additional \$3 each

BANQUET & EVENT MENU

BUFFET SELECTIONS



BUFFET SELECTIONS

MINIMUM 25 GUESTS

LIMIT ONE BUFFET PER MEALTIME

MEDITERRANEAN \$27

BUFFET

- Chicken Gyro
- Greek Salad
- Yellow Rice
- Tzatziki, Hummus, & Pitas

MINNESOTA \$28

HOMESTYLE BUFFET

- **Choice of** Hickory Smoked Pork or Pot Roast
- House Mashed Potatoes
- French Style Green Beans
- Garden Salad
- Rolls & Butter

SOUTHERN BBQ \$28

BUFFET

- Fried Chicken
Sub BBQ Brisket for \$4+
- Coleslaw
- Buttered Sweetcorn
- Maple Bacon Baked Beans
- Buttermilk Biscuits

BAKED POTATO, SOUP, \$27 & SALAD BAR

- Grape Tomatoes
- Salad Bar with Cottage Cheese
- Diced Hard Boiled Eggs
- Shredded Cheese
- Bacon Bits
- Broccoli
- Sweet Peppers
- Cucumbers
- Croutons
- **Choice of** Dressing
- Baked Potato
- Homemade Chili (Beef or Chicken)
- Sour Cream
- Cheese
- Green Onions
- Rolls
- Butter

Substitute GF bread for additional \$3 each

BANQUET & EVENT MENU

DESSERT, REFRESHMENTS, & PIZZA SELECTIONS



DESSERT SELECTIONS

LIMIT TWO PER EVENT

- NEW YORK CHEESECAKE WITH BLUEBERRY COMPOTE \$6
- TRIPLE CHOCOLATE TIGER CAKE \$6
- CHOCOLATE LAYER CAKE \$6
- TRIPLE LAYER WHITE CHOCOLATE RASPBERRY CAKE \$6
- TORTE CAKE (GF) \$6

PIZZAS

PRICED PER PIZZA

- CHEESE** \$18
- PEPPERONI** \$20
- SAUSAGE** \$20
- SUPREME** \$22
Pepperoni, Sausage, Green Peppers, Mushrooms, Onions, Banana Peppers, Italian Seasoning
- VEGGIE** \$21
Diced Tomato, Black Olives, Banana Peppers, Green & Bell Peppers, Mushrooms, and Spinach with Alfredo or Traditional Red Sauce

Substitute GF crust for additional \$7/pizza

REFRESHMENTS

PRICED PER GALLON

- FRESH BREWED COFFEE \$30
- HOT APPLE CIDER \$30
- LEMONADE \$30
- ICED TEA \$30
- HOT TEA \$3/PKT
- HOT CHOCOLATE \$3/PKT
- ASSORTED SODA \$4/EA
- BOTTLED WATER \$4/EA
- JUICE \$30

BEVERAGE PACKAGES

PRICED PER PERSON

- ALL DAY BEVERAGE PACKAGE** \$16
Includes Unlimited Regular & Decaf Coffee, Hot Tea, Assorted Sodas, and Water Bottles for One Day
- HALF DAY BEVERAGE PACKAGE** \$12
Includes Unlimited Regular & Decaf Coffee, Hot Tea, Assorted Sodas, and Water Bottles for Four Hours or Half of Event Duration, Whichever is Less

WEDDING & EVENT

CAKE EXTRAS

- CAKE STORAGE FEE \$75
- CAKE CUTTING & PLATTING FEE \$150

BANQUET & EVENT MENU

SPECIALTY BREAKS & REFRESHMENTS



SPECIALTY BREAKS & REFRESHMENTS

PRICED PER PERSON

PARFAIT STATION \$12

- Individual Parfait Cups
- Vanilla Yogurt
- Raspberries & Blueberries
- Granola
- Freshly Brewed Coffee
- Assorted Tea

SWEET & SALTY \$12

- Gourmet Chocolate Trail Mix
- Popcorn with Flavor Toppers
- Gummy Bears
- Assorted Soda & Bottled Water

CLASSIC COFFEE \$14

BREAK

- Assorted Pastries
- Sliced Fresh Fruit
- Juice
- Freshly Brewed Coffee

LET'S SALSA \$14

- Tortilla Chips & Salsa
- Queso Dip
- Chewy Pretzel Sticks
- Fresh Lemonade

COOKIE CUTTER \$12

- Assorted Baked Cookies
- White Milk & Chocolate Milk
- Freshly Brewed Coffee
- Assorted Tea

A LA CARTE

ITEMS PRICED PER DOZEN

- ASSORTED COOKIES, BARS, & BROWNIES \$36
- COLD MOZZARELLA CHEESE STICKS \$15
- ASSORTED WHOLE FRUIT \$15

A LA CARTE

PRICED FOR 25 GUESTS

- GARDETTO'S SNACK MIX \$75
- MINI PRETZELS \$50
- GUMMY BEARS \$75
- HOUSE FREID POTATO CHIPS W/ FRENCH ONION DIP \$65

BEEF TENDERLOIN CANAPE

BANQUET & EVENT MENU

APPETIZERS



APPETIZERS

MINIMUM 25 GUESTS
PRICED PER PERSON

BEEF TENDERLOIN CANAPE OR CROSTINI Served with Dijon Crème, Must Choose Canape or Crostini	\$ 5	CHICKEN WINGS Choice of BBQ, Buffalo, Sweet Thai, or Dry Rub	\$ 6
BRUSCHETTA CANAPE OR CROSTINI Must Choose Canape or Crostini	\$ 3	MEATBALLS Choice of BBQ Sauce or Savory Swedish Cream Sauce	\$ 5
BLT CANAPE OR CROSTINI Must Choose Canape or Crostini,	\$ 4	FRUIT DISPLAY Assorted Seasonal Fruit	\$ 4
SPINACH & ARTICHOKE DIP House Made, Served with Crostini and Crackers	\$ 5	CRUIDITE TRAY Carrot, Celery, Cucumber, Sweet Pepper, and Ranch	\$ 4
TACO DIP Layered Dip Made from Beef, Refried Beans, Cheese, Sour Cream, Tomato, Cucumber, Spanish Beans, Green Onions, and Black Olives, Served with House Fried Tortilla Chips	\$ 4		
BBQ LITTLE SMOKIES Tossed in House BBQ Sauce	\$ 3		
JUMBO SHRIMP Jumbo Chilled Argentinian Red Shrimp with Horseradish Cocktail	\$ 12		

LOOKING FOR SOMETHING ELSE? OUR CULINARY TEAM IS HAPPY TO ACCOMMODATE CUSTOM SELECTIONS UPON REQUEST. PLEASE SPEAK WITH SALES TO EXPLORE AVAILABLE OPTIONS AND PRICINGS.

BANQUET & EVENT MENU

APPETIZER PACKAGES, BAR FEES,
KEGS, & BAR DRINKS



APPETIZER PACKAGES

MINIMUM 50 GUESTS
PRICED PER PERSON

MEAT & CHEESE BOARD \$13

BOARD

Salami, Prosciutto, Pepperoni,
Cured Ham, Artisan Cheese,
Fresh Fruit, Olives, Toasted
Baguette, Crackers, and Fig
Jam

APPETIZER PACKAGE 1 \$16

- Meat & Cheese Board
- Dollar Bun Sandwiches
- Meatballs, BBQ and
Buffalo Sauce on the side
- Potato Chips with French
Onion Dip
- Tortilla Chips with Salsa

APPETIZER PACKAGE 2 \$14

- **Choose Either** Fruit or
Vegetable Display
- BLT Crostini
- Chicken Drumsticks/Wings
With BBQ, Buffalo Sauce,
Sweet Thai Chili, and Dry
Rub
- Potato Chips with French
Onion Dip
- Tortilla Chips with Salsa

BAR FEE & KEGS

PRICED PER UNIT
PRICED FOR STANDARD LIQUOR

CASH/HOST BAR \$150

BARTENDER FEE

DOMESTIC KEGS \$450+

Available with Host Bar ONLY

IMPORT KEGS \$550+

Available with Host Bar ONLY

BAR DRINKS

PRICED PER DRINK

STANDARD LIQUOR \$8

PREMIUM LIQUOR \$9

MVP LIQUOR \$12

DOMESTIC BEER \$7

IMPORT & CRAFT BEER \$8

SELTZER & CIDER \$7

WINE \$7

SODA/WATER \$4

**\$150 BAR SET UP FEE APPLIES
WITH A MINIMUM. ADDITIONAL
CHARGE APPLIES FOR 2 BARS. 4
HOUR MAX. \$50 ADDITIONAL
HOUR. LAST CALL 1130PM.**

BANQUET & EVENT MENU

LIQUOR & WINE OFFERINGS



STANDARD LIQUOR

HOUSE CHOICE

PREMIUM LIQUOR

EXAMPLES INCLUDE BUT ARE NOT LIMITED TO...

TITO'S
SMIRNOFF
TANQUERAY
BACARDI
JOSE CUERVO
SAUZA
CAPTIAN MORGAN

MVP LIQUOR

EXAMPLES INCLUDE BUT ARE NOT LIMITED TO...

STOLI
GREY GOOSE
KETEL ONE
HENDRICKS GIN
BOMBAY SAPHIRE
CASAMIGOS

WINE LIST

WHITE ZINFANDEL
CHARDONNAY
PINOT GRIGIO
MOSCATO
CABERNET SAUVIGNON
MERLOT
PINOT NOIR