

GOOD MORNING

catering menu

Priced per person – [6-11 AM] - Buffets – 15 guest minimum

CONTINENTAL bagels & cream cheese, assorted pastries – fruit salad – juices – coffee 7.25

REFRESHER greek yogurt – granola – berries – candied almonds – honey – juices – coffee 7.25

B'FAST CASSEROLE eggs, cheddar cheese & choice of 3 added ingredients (broccoli, bacon, sausage, ham, chorizo sausage, tomatoes, black olives, mushrooms, green peppers, onions OR spinach – cheesy hash browns – fruit salad – juices – coffee 9.75

SAMMIES croissants - fried eggs – bacon OR ham – swiss OR american - cheesy hash browns – fruit salad – juices – coffee 8.75

SOUTHERN MORNING biscuits & gravy – scrambled eggs - assorted pastries – fruit salad – juices – coffee 9

THE BASICS scrambled eggs – cheesy hash browns – bacon, sausage OR sliced ham – fruit salad – juices – coffee 9.25

BURRITO BAR scrambled eggs – bacon, ham OR sausage – cheesy hash browns – salsa – sour cream – shredded cheese – fruit salad – juices – coffee 9.75

WAFFLE BAR belgian waffles with butter, syrup & choice of 3 additional toppings (whipped cream, berries, chocolate chips, bananas, candied pecans, peanut butter) – bacon, sausage OR ham – juices – coffee 8.75



al a carte

COFFEE (CREAM, SUGAR, SWEETENER) 1.25

BACON, HAM OR SAUSAGE 2

BOTTLED WATER 1.75

HOT TEA (CREAM, SUGAR, SWEETENER) 1.75

DONUTS 1.50

OATMEAL PACKETS 1.75

BOTTLED MILK/CHOCOLATE MILK 2.00

GOOD AFTERNOON

deli catering menu

deli sandwiches & wraps

SAMMIE PLATTER 9 drop off – 10 set up

bread: choose 2: bakery rolls, whole wheat, rye swirl, croissants (lettuce, tomato, onion, mayo & mustard served on the side)

choose 3:

- ham & American
- turkey & swiss
- roast beef & cheddar
- rascals' chicken salad
- grilled veggies, greens & pepper jack

WRAP PLATTER 9 drop off – 10 set up

wrapped with lettuce, tomato

choose 3:

- chicken caesar
- buffalo chicken (with bleu cheese)
- turkey & swiss
- roast beef and cheddar
- rascals' chicken salad
- blt ranch
- grilled veggies, greens & pepper jack

BUFFET INCLUDES:

kettle chips, choice of side & cookies



deli box-it-up

SAMMIE or WRAP 9.25

hand-made sandwich or wrap (look left for options) with bagged chips, cookie and choice of side

GREENS 9.75

includes salad of choice – salad dressing – roll & butter - cookie

- **rascals' chicken caesar** (romaine, grilled chicken, parmesan, croutons, Caesar)
- **house chopped** (mixed greens, tomato, cucumber, olives, feta, red onion, pecans, greek vinaigrette)
- **traditional cobb** (romaine, grilled chicken, bacon crumbles, tomato, hard-boiled egg, bleu cheese, cheddar cheese, ranch dressing)
- **sesame chicken** (mixed greens, teriyaki chicken, snow peas, mandarin oranges, fried wontons)

deli buffet

BUILD YOUR OWN 9.50 drop off – 10.50 set up

- platters of honey ham, roast turkey and rare roast beef
- assorted sliced cheese
- lettuce, tomato, onion & pickles
- mustard & mayonnaise
- choose (2) (roll, wheat, rye swirl, croissant)
- choice of side
- kettle chips & cookies

deli sides

broccoli sunflower salad, caesar slaw, garden salad, veggies & dip, fruit salad, pasta salad, red bliss potato salad, caesar

GOOD AFTERNOON

lunch catering menu

Our crowd-pleasing favorites are a perfect lunch break in your busy day!

super soup & salad

(2) soup choices – caesar or chopped salad with grilled chicken – rolls & butter 10.45 [no drop-off]

BUILD YOUR OWN BUFFET:

PULLED PORK smoky pulled pork – bbq sauce – chipotle mayo - bakery bun – pickles – kettle chips – (1) side **9.25 drop off – 10.25 set-up**

TACO BAR soft shell tacos (2 per) – seasoned chicken OR ground beef – refried beans OR fiesta rice – tri-color tortilla chips - lettuce – shredded cheese – onion – sour cream – tomatoes - salsa (add guacamole 1.50 pp) **9.25 drop off – 10.25 set up**

CHICKEN CLASSICS grilled chicken breast (mushroom cream, lemon picatta OR marsala sauce) – garlic mashed potatoes - choice of 2 sides – rolls & butter **9.75 drop off – 10.75 set up**

TAILGATER hamburgers – hot dogs OR bratwurst – buns – condiments – cheese – baked beans – choice of two sides **9.75 drop off – 10.75 set up**

PASTA FEAST choose two (lasagna (meat or veggie) – cajun tortellini – pasta primavera – spaghetti & meatballs – baked rigatoni & sausage – fettucine alfredo – cavatappi mac & cheese) – caesar salad OR mixed greens salad – garlic breadsticks **10.25 drop off - 11.25 set up**

MINNESOTA FAVES choose one entree - (tater tot hotdish – beef stroganoff – meatloaf – cheesy chicken casserole – chicken pot-pie) – mixed greens salad & ranch – choose (2) sides – rolls & butter **10 drop off – 11 set up**

super soups

THE SCRATCH-MADE SOUPS THAT WE HAVE BEEN KNOWN FOR OVER THE LAST 25 YEARS!

ADD TO ANY MENU 2.00 per person

- Rascals' wild rice soup
- Chicken noodle
- Loaded baked potato
- Chicken tortilla
- Beef barley
- Tomato basil
- Steak and potato
- Creamy Mushroom
- House Chili (it's got a kick!)

potato & chili bar

A CROWD FAVORITE! baked OR mashed potatoes – house chili – shredded cheddar – sour cream – chives – bacon crumbles – broccoli – sour cream – black olives – jalapenos - salsa **9.25 drop off – 10.25 set up**



GOOD STUFF

catering menu add-ons

snacks & breaks [menu add-ons]

MEDITERRANEAN pita wedges, sliced cucumbers, carrots, hummus & mixed greek olives 3.50

SAY CHEESE! variety of cheeses, assorted crackers & mixed nuts 3.25

CHIPPY tri-color tortilla chips, salsa, guacamole & seasoned sour cream 3.75

SNACK BASKET granola bars, whole fruit & yogurt cups 3.75

SWEET n SALTY trail mix, assorted cookies, popcorn 3.50



beverages

CANNED SODA [coke products] 1.50

BOTTLED WATER 1.75

FLAVORED SPARKLING WATER 2.25

MILK/CHOCOLATE MILK 2.50

JUICE BOTTLES [apple, oj, cranberry] 2.50

ICED TEA STATION (20 MIN.) 1.25

LEMONADE STATION (20 MIN.) 1.25

HOT TEA STATION (20 MIN.) 2.25

COFFEE STATION (20 MIN.) 2.00

desserts [menu add-ons]

FRESH BAKED COOKIES peanut butter, chocolate chip, sugar & oatmeal raisin 1.50

CHOCOLATE FUDGE CAKE layered chocolate cake & fudge ganache 4.00

GOURMET BITES oreo fudge brownie bites, lemon squares, double chocolate, raspberry cream 2.25

CARROT CAKE old fashioned, spiced carrot cake with cream cheese frosting 3.75

TOFFEE BROWNIES rich, chocolatey, frosted brownies with a sprinkle of toffee crunch 3.50

CHEESECAKE BITES plain, lemon, chocolate chip, coffee bean, raspberry 2.75



Rascals

ESTABLISHED 1994

GOOD COMPANY

appetizer catering menu

Appetizers [serves 15-20; 50 pc/order]

VEGGIES & DIP *crispy chilled carrots – celery – cucumbers - cherry tomatoes - broccoli - red peppers - rascals house ranch dip*

50 drop off – 60 set-up

FRUIT PLATTER *watermelon, pineapple, strawberries, honeydew, cantaloupe, purple grapes (may change seasonally)*

60 drop off – 70 set up

CAPRESE BITES *fresh mozzarella, cherry tomatoes, basil & balsamic glaze*

75 drop off – 85 set up

DEVEILED EGGS *choose from classic style, bacon cheddar OR jalapeno popper*

80 drop off – 90 set up

CHARCUTERIE BOARD *artisan cheeses, cured meats, dried fruits, olives, crackers & nuts*

95 drop off – 105 set up

JUMBO SHRIMP *chilled and served with cocktail sauce & lemon wedges*

125 drop off – 135 set up

BRUSCHETTA *crostini bites & tomato bruschetta dip*

65 drop off – 75 set up



MINI EGG ROLLS *crispy mini egg rolls (pork OR veggie) with asian zing dipping sauce*

75 drop off – 85 set up

MEATBALLS *a crowd pleaser! choice of bbq, Swedish style or asian zing sauce*

50 drop off – 60 set up

RASCALS WINGS *choice of 2 sauces (on side; bbq, buffalo, asian zing, teriyaki or bourbon sauce) and ranch dressing OR bleu cheese dressing*

90 drop off – 100 set up

TERYAKI CHICKEN SKEWERS *marinated chicken skewers with a thai peanut dip*

90 drop off – 100 set up

STUFFED MUSHROOMS *large mushroom caps stuffed with sausage & bleu cheese OR spinach & sharp cheddar cheese*

90 drop off – 100 set up

BACON WRAPPED SCALLOPS *sea scallops wrapped in savory bacon*

120 drop off – 130 set up

FILET SLIDERS (build your own) *filet of beef - silver dollar buns - horsie sauce - onion strings*

95 drop off – 105 set up



GOOD EVENING

dinner catering menu

PERSONALIZED DINNER BUFFETS

Choose: (1) salad – (2) side items – (1) entrée and rolls & butter [additional entrée \$5 per person]

salads

TRADITIONAL CAESAR *romaine, parmesan, homemade croutons & house dressing*

CRANBERRY SPINACH *romaine, spinach, bleu cheese, dried cranberries, candied pecans with house vinaigrette*

GARDEN FRESH *mixed greens, cucumbers, tomatoes, croutons and ranch dressing*

BROCCOLI SUNFLOWER *broccoli florets, purple grapes, sunflower seeds, purple onions and a tangy dressing*

PASTA *tri-colored rotini noodles, tomatoes, black olives, green peppers, parmesan cheese and Italian vinaigrette*

CAESAR SLAW *shredded cabbage, tomatoes and scratch-made Caesar dressing*

RED BLISS POTATO SALAD *baby reds, onions, hardboiled eggs in a traditional dressing*



sides

GARLIC MASHED POTATOES *house made skin on potatoes mashed to creamy perfection*

ROASTED BABY RED POTATOES *sliced baby reds roasted in garlic & olive oil*

CHEESY HASH BROWNS *creamy, cheesy rascals house favorite*

WILD RICE PILAF *white & wild rice blend with herbs & house seasoning*

GREEN BEANS ALMANDINE *steamed green beans roasted in garlic and topped with slivered almonds*

ROASTED CARROTS *baby carrots roasted in a sweet brown sugar glaze*

BAKED BEANS *bbq beans with bacon crumbles*

FIESTA CORN *sweet corn niblets with red pepper confetti*



GOOD EVENING

dinner catering menu

meat entrees

ROAST BEEF slow roasted, sliced roast beef in a savory demi glaze 19.95

ROAST PORK TENDERLOIN served sliced in a creamy mushroom sauce 18.95

BRUSCHETTA CHICKEN grilled chicken breast topped with fresh bruschetta 16.95

HONEY GLAZED HAM classic brown sugar glaze 18.95

SLOW ROASTED PRIME RIB with au jus & horseradish sauce (requires attendant to hand-carve) 25.95

GARLIC PARMESAN CHICKEN grilled chicken in white wine garlic cream sauce 16.95

HERB CHICKEN bone in chicken seasoned and slow roasted 14.95

STUFFED HERB CHICKEN bone in chicken breast stuffed with herbed spinach cream cheese 16.95

RASCALS MEATLOAF a menu favorite in a classic tomato sauce 17.95

HOMESTYLE TURKEY & DRESSING slow-roasted turkey breast atop a bed of dressing and drizzled with fresh turkey gravy 17.95



VEGETARIAN ENTREES

GRILLED VEGETABLE NAPOLEON portobello mushroom with roasted peppers, sun dried tomato and herbed cream cheese

WILD MUSHROOM RISOTTO arborio rice with cremini and porcini mushrooms in a garlic, white wine sauce

VEGGIE POT PIE CASSEROLE a luscious blend of peas, carrots and potatoes in a creamy mushroom sauce and topped off with a crisp puff pastry crust

CHEESE ENCHILADAS a creamy cheese and onion blend wrapped in white corn tortillas with a spiced enchilada sauce

PASTA ENTREES

PENNE ALA VODKA parmesan topped penne noodles baked in a vibrant house alfredo & marinara blend

FETTUCINE ALFREDO our scratch alfredo sauce tossed with a classic fettucine noodle

BAKED RIGATONI a hearty classic with rigatoni, marinara and spicy Italian sausage and mozzarella

GOURMET MAC & CHEESE cavatappi noodles topped with our house beer cheese sauce & sprinkled with chopped bacon

CAJUN TORTELLINI rascals top-seller...cheese tortellini noodles mixed with peppers, onions & cajun sausage and shrimp

GOOD TIMES

beverage catering menu

Liquors (choose tier)

	CASH	HOSTED
Call	6	5
Brandy	E&J	
Gin	Tanqueray	
Scotch	Dewars	
Rum (spiced)	Captain Morgan	
Rum	Bacardi	
Tequila	Jose Cuervo	
Vodka	Tito's	
Whiskey	Jack Daniels	
Bourbon	Jim Beam	
Top Shelf	8	7
Bourbon	Bulett	
Brandy	Korbel	
Gin	Bombay Sapphire	
Scotch	Chivas	
Tequila	Patron	
Vodka	Grey Goose	
Whiskey	Crown Royal	
Basics	5	4
Bourbon	Phillips (for all)	
Gin		
Vodka		
Whiskey		
Scotch		

wine & sparkly (choose 1)

Premium wine	7	6
Red		
White		
Top Shelf	wine list available	
Red		
White		
House	6	5
Red		
White		

Sparkling		
Mini Korbel Brut	7	6
Moscato	8	7



Beer (2 domestic - 2 craft/import)

Crafts & Imports	6	7
List available		
Domestic Tall-boy	4	5
Coors Lite		
Miller Lite		
Domestic Bottles	4	5
Miller Lite		
Coors Lite		
Premium		
Other options available		

Kegs		
One keg serves 124 glasses. (Pricing varies depending upon choice. Please inquire.)		
SODA		
Coke, Diet Coke & Sprite	1.50	2.50

All bars come with a water station.
If there is something that you would like, but don't see, please inquire.

beverage service options

CASH BAR guests pay for their own beverages - \$100 bar set-up fee - 1 bartender per (75) guests at a rate of 20/hour - all liquor taxes are built into beverage pricing

HOSTED BAR select a tier - \$100 bar set-up fee and bartender rate waived if a \$500 minimum is met - beverage prices subject to an 18% service charge & 9.625 liquor tax

BAR SERVICE INCLUDES:

set-up and tear-down, ice, linen cloth & skirt for table (please provide 2-6 foot tables), disposable drinkware, garnishes, straws and cocktail napkins.

WE CARD EVERYONE (& don't serve anyone under 21) so please remind guests that ID will be needed.



GOOD INFORMATION

rascals catering details

service & additional equipment options

DROP OFF SERVICE comes with disposable plates, napkins, flatware, table cover – all food delivered in disposable serving pieces with disposable serving utensils – our staff will deliver and set up buffet – there are no chafing dishes with this service level

SET UP SERVICE comes with buffet linen table cloth & skirting - disposable plates, napkins, flatware – all food delivered in real platters, bowls and pans along with stainless steel serving utensils – our staff will deliver and set up buffet with chafing dishes and will return after 60-90 minute serving time to clean up buffet

FULLY CATERED SERVICE comes with buffet & beverage table linen table cloth & skirting - disposable plates, napkins, flatware – all food displayed in real platters, bowls and pans along with stainless steel serving utensils and chafing dishes - our staff will set up and service buffet during dining service, bus dining tables, clean up our service and package your leftover food (please provide appropriate containers) – this service adds \$20 per server/per hour to our set-up menu pricing

ALSO AVAILABLE:

- Guest table/additional service table linens (white or black) **5/table**
- Linen napkins (white or black) **1/napkin**
- Additional service table skirting (white or black) **15/skirt section**
- China dinner, dessert, salad plates **2/per piece**
- Crystal glassware/stemware **2/per piece**
- Stainless flatware **1/fork & knife set**

Final Event Details

Menu selections, event details and timelines are due 5 business days prior to your event date.

Event Payment

A 20% deposit is required for all fully catered events (not drop-off/set-up). Final payment is due on or before event service. Any event cancelled less than 48 hours in advance may result in a fee. Payment can be made in cash, check, cashiers check. (All prices reflect a 2.5% cash discount that does not apply to credit card payments.)

Billing

An 18% service charge will be added to all events and hosted bars. State liquor and sales tax will be charged on your bill.

Terms & Conditions

Rascals Catering shall not be liable for the non-performance of this contract when such non-performance is attributable to labor troubles, disputes, strikes, accidents, government regulations or restriction upon travel or transportation, non-availability of beverage or food supplies, riots, national emergencies, acts of God and other weather related conditions, whether enumerated herein or not, which are beyond the reasonable control of Rascals Catering, preventing or interfering with Rascals catering performance. In such an event, Rascals Catering shall not be liable to the customer for any damages which may result from non-performance.

Prices and menu are subject to change.