

GOOD MORNING

Breakfast catering menu

Priced per person – [7-11 AM] - Buffets – 15 guest minimum

CONTINENTAL bagels & cream cheese, assorted pastries – fruit salad – juices – coffee
8.75 drop off – 9.75 set up

REFRESHER greek yogurt – granola – berries – candied almonds – honey – juices – coffee
8.75 drop off – 9.75 set up

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
12.75 drop off – 13.75 set up

SAMMIES croissants - fried eggs – bacon OR ham – swiss OR american - cheesy hash browns – fruit salad – juices – coffee
11.50 drop off – 12.50 set up

SOUTHERN MORNING biscuits & gravy – scrambled eggs - assorted pastries – fruit salad – juices – coffee
11.75 drop off – 12.75 set up

THE BASICS scrambled eggs – cheesy hash browns – bacon, sausage OR sliced ham – fruit salad – juices – coffee
12 drop off – 13 set up

BURRITO BAR scrambled eggs – crumbled bacon, chopped ham OR chorizo sausage – cheesy hash browns – salsa – sour cream – shredded cheese – fruit salad – juices – coffee
12.75 drop off – 13.75 set up

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
11.50 drop off – 12.50 set up



al a carte

COFFEE (cream, sugar, sweetener) 1.50

JUICE BOTTLES (apple, oj, cranberry) 3

BACON, HAM OR SAUSAGE 2.25

BOTTLED WATER 2

HOT TEA (cream, sugar, sweetener) 2

DONUTS 1.75

OATMEAL PACKETS 2

BOTTLED MILK/CHOCOLATE MILK 2.25

GOOD AFTERNOON

deli catering menu

lunch catering menu (Monday-Friday: 11am-4pm – additional fees when outside of that timeframe.)

deli sandwiches & wraps

SAMMIE PLATTER 11.75 drop off – 13.00 set up

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

choose 3:

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

WRAP PLATTER 11.75 drop off – 13.00 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 (1) additional side & cookies



deli sides

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

deli box-it-up

SAMMIE or WRAP 11.75

hand-made sandwich or wrap (left column for filling options) with bagged chips, cookie and choice of (1) side

GREENS 12.50

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 12.25 drop off – 13.50 set up

- platters of honey ham, roast turkey and rare roast beef
- assorted sliced cheese
- lettuce, tomato & pickles
- mustard & mayonnaise
- choose (2) (roll, wheat, rye swirl, white, croissant)
- kettle chips & choice of (1) side

GOOD AFTERNOON

lunch catering menu (Monday-Friday; 11am-4pm – additional fees when outside of that timeframe.)

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 **13.50** (no drop off option)

BUILD YOUR OWN BUFFET:

PULLED PORK pulled pork – bbq sauce – chipotle mayo – fresh bun – pickles – kettle chips – choose (1) additional side **12 drop off – 13.25 set-up**

TACO BAR soft shell tortillas – seasoned chicken OR ground beef – refried beans OR fiesta rice (both adds 1.00 pp) – tortilla chips – lettuce – shredded cheese – onion – sour cream – tomatoes - salsa (add guacamole 1.50 pp) **12 drop off – 13.25 set-up**

CHICKEN CLASSICS grilled chicken breast (herb cream, lemon pepper OR marsala sauce) – choice of 2 sides – rolls & butter **12.75 drop off – 14.00 set up**

TAILGATER burgers – hot dogs – buns – condiments – cheese – baked beans – choose (1) additional side **12.75 drop off – 14.00 set up**

PASTA FEAST choose two – [lasagna (meat or veggie) – cajun tortellini – pasta primavera – spaghetti & meatballs – baked sausage rigatoni – fettuccine alfredo – cavatappi mac & cheese] – caesar salad OR mixed greens salad – garlic breadsticks **13.25 drop off – 14.50 set up**

MINNESOTA FAVES choose one entree - (tater tot hotdish – beef stroganoff – meatloaf – cheesy chicken casserole) – mixed greens salad & ranch – (1) additional side **11.75 drop off – 13.00 set up**

super soups

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

ADD TO ANY MENU 3.25 per person

- Rascals' wild rice soup
- Chicken noodle
- Loaded baked potato
- Chicken tortilla
- Beef barley
- Tomato basil
- Beer Cheese
- Vegetable Beef
- 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 **12.00 drop off – 13.25 set-up**



GOOD STUFF

catering menu add-ons

snacks & breaks [menu add-ons]

MEDITERRANEAN pita wedges, sliced cucumbers, carrots, hummus & mixed greek olives **4.25**

SAY CHEESE! variety of cheeses, assorted crackers & mixed nuts **4**

CHIPPY tri-color tortilla chips, salsa, guacamole & seasoned sour cream **4.50**

SNACK BASKET granola bars, whole fruit & yogurt cups **4.50**

SWEET & SALTY trail mix, assorted cookies, popcorn **4.25**



beverages

CANNED SODA [coke products] 1.75

BOTTLED WATER 2

FLAVORED SPARKLING WATER 2.75

MILK/CHOCOLATE MILK 3

JUICE BOTTLES [apple, oj, cranberry] 3

ICED TEA STATION (20 MIN.) 1.50

LEMONADE STATION (20 MIN.) 1.50

HOT TEA STATION (20 MIN.) 2.75

COFFEE STATION (20 MIN.) 2.50



desserts [menu add-ons]

FRESH BAKED COOKIES peanut butter, chocolate chip, sugar & oatmeal raisin **1.75**

CHOCOLATE FUDGE CAKE layered chocolate cake & fudge ganache **4.75**

GOURMET BITES oreo fudge brownie bites, lemon squares, double chocolate, raspberry cream **4.50**

CARROT CAKE old fashioned, spiced carrot cake with cream cheese frosting **4.50**

TOFFEE BROWNIES rich, chocolatey, frosted brownies with a sprinkle of toffee crunch **4.25**

CHEESECAKE BITES plain, lemon, chocolate chip, coffee bean, raspberry **3.25**

Rascals

ESTABLISHED 1994

GOOD COMPANY

appetizer catering menu

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

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

40 drop off – 50 set up

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

50 drop off – 60 set up

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

60 drop off – 70 set up

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

70 drop off – 80 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*

115 drop off – 125 set up

BRUSCHETTA *crostini bites & tomato bruschetta dip*

55 drop off – 65 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

TERIYAKI 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*

85 drop off – 95 set up

BACON WRAPPED SCALLOPS *sea scallops wrapped in savory bacon*

110 drop off – 120 set up

FILET SLIDERS (build your own) *filet of beef - silver dollar buns - horsey 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 and house dressing

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

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

BROCCOLI SUNFLOWER broccoli florets, purple grapes, sunflower seeds, purple onions and tossed in 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...continued

MEAT ENTREES

ROAST BEEF slow roasted, sliced roast beef in savory demi glaze
22.95 drop off – 24.95 set up

ROAST PORK TENDERLOIN served sliced in creamy mushroom sauce
20.95 drop off – 22.95 set up

BRUSCHETTA CHICKEN grilled chicken breast topped with fresh bruschetta
18.50 drop off – 20.50 set up

HONEY GLAZED HAM classic brown sugar glaze
20.95 drop off – 22.95 set up

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

GARLIC PARMESAN CHICKEN grilled chicken in white wine garlic cream sauce
18.50 drop off – 20.50 set up

HERB CHICKEN bone in chicken seasoned and slow roasted
16.95 drop off – 18.95 set up

STUFFED HERB CHICKEN bone in chicken breast stuffed with herbed spinach cream cheese
18.50 drop off – 20.50 set up

RASCALS MEATLOAF a menu favorite with classic tomato sauce
19.75 drop off – 21.75 set up

HOMESTYLE TURKEY & DRESSING slow-roasted turkey breast atop a bed of dressing and drizzled with fresh turkey gravy
19.75 drop off – 21.75 set up



VEGETARIAN ENTREES

GRILLED VEGETABLE NAPOLEON portobello mushroom with roasted peppers, sun dried tomato and herbed cream cheese
16.50 drop off – 18.50 set up

WILD MUSHROOM RISOTTO arborio rice with cremini and porcini mushrooms in a garlic, white wine sauce
16.25 drop off – 18.25 set up

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
17 drop off – 19 set up

CHEESE ENCHILADAS a creamy cheese and onion blend wrapped in white corn tortillas with spiced enchilada sauce
17 drop off – 19 set up

PASTA ENTREES

PENNE ALA VODKA parmesan topped penne noodles baked in a vibrant house alfredo & marinara blend
17 drop off – 19 set up

FETTUCINE ALFREDO our scratch alfredo sauce tossed with a classic fettucine noodle
17 drop off – 19 set up

BAKED RIGATONI a hearty classic with rigatoni, marinara and spicy Italian sausage and mozzarella
17.75 drop off – 19.75 set up

GOURMET MAC & CHEESE cavatappi noodles topped with our house beer cheese sauce & sprinkled with chopped bacon
17.75 drop off – 19.75 set up

CAJUN TORTELLINI rascals top-seller...cheese tortellini noodles mixed with peppers, onions, cajun sausage, shrimp & chicken
18.50 drop off – 20.50 set up

GOOD TIMES

beverage catering menu

Liquors (choose tier)

	CASH	HOSTED
Basics	5	4
Bourbon	Phillips (for all)	
Gin		
Vodka		
Whiskey		
Scotch		
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	Bulleit	
Brandy	Korbel	
Gin	Bombay Sapphire	
Scotch	Chivas	
Tequila	Patron	
Vodka	Grey Goose	
Whiskey	Crown Royal	

Wine & Sparkly (choose tier)

	CASH	HOSTED
House wine	6	5
Red		
White		
Premium wine	7	6
Red		
White		
Top Shelf	wine list available	
Red		
White		
Sparkling		
Mini Korbel Brut	7	6
Moscato	8	7



Beer

(2 domestic - 2 craft/import)

	CASH	HOSTED
Domestic Tallboy	6	5
Coors Lite		
Miller Lite		
Domestic Bottles	6	5
Miller Lite		
Coors Lite		
Premium		
Other options available		
Crafts & Imports	8	7
List available		

Keys

One keg serves 124 glasses.
(Pricing varies depending upon choice. Please inquire.)

Soda

Coke, Diet Coke & Sprite
2.50 1.50

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, disposable 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 table linen 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 (warming trays) and will return after 60-90 minute serving time to clean up buffet – **extra fees for extended serving times (\$30/hour)**

FULLY CATERED SERVICE (set-up service PLUS staff on site) 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 **\$30 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) **\$25/skirt section**

Final Event Details

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

Event Payment

A \$500 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.)

Facility Caterer Fees

When your event venue charges a caterer fee to Rascals, that fee will be charged to you on your invoice. (Many city run event spaces will charge these fees.)

Billing

An 18% service charge will be added to all catering 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