

Rascals catering

Contact us:

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🌐 Catering@**Rascals**AppleValleyMN.com

Good Morning

Breakfast catering menu (Monday-Friday; 7am-11am; priced per person; 15 guest minimum)

***Additional fees may apply when outside of that timeframe.

CONTINENTAL

bagels & cream cheese, assorted pastries – fruit salad – juice

8.75 drop off – 9.75 set up

REFRESHER

greek yogurt – granola – berries – candied almonds – honey – juice

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 – juice

12.75 drop off – 13.75 set up

SAMMIES

croissants - fried eggs – bacon, sausage patties or ham – swiss, cheddar or pepperjack - cheesy hash browns – fruit salad – juices

11.50 drop off – 12.50 set up

SOUTHERN MORNING

biscuits & gravy – scrambled eggs - assorted pastries – fruit salad – juice

11.75 drop off – 12.75 set up

THE BASICS

scrambled eggs – cheesy hash browns – bacon, sausage OR sliced ham – fruit salad – juice

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

12.50 drop off – 13.50 set up



A La Carte - Add ons

COFFEE (cream, sugar, sweetener)	1.50
JUICE BOTTLES (apple, oj, grape)	3
BACON, HAM OR SAUSAGE	2.25
BOTTLED WATER	2
HOT TEA (cream, sugar, sweetener)	2
DONUTS	2
OATMEAL PACKETS/HOT WATER	2
BOTTLED MILK/CHOCOLATE MILK	2.25

Good Afternoon

Lunch Catering (Monday-Friday; 11am-4pm; priced per person; 15 guest minimum)

***Additional fees when outside of that timeframe.

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

Deli Sandwich & Wrap Buffets

SAMMIE PLATTER 13 drop off – 14.25 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 13 drop off – 14.25 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

BUILD YOUR OWN 13.50 drop off – 14.75 set up

- platters of honey ham, roast turkey & rare roast beef
- assorted sliced cheese
- lettuce, tomato & pickles
- mustard & mayonnaise
- choose (2) (sandwich roll, ciabatta roll, wheat, rye swirl, white, croissant roll)

Box It Up

SAMMIE or WRAP 13 drop off

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

GREENS 14 drop off

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)



BUFFETS INCLUDE: kettle chips, choice of (1) side & cookies

SIDE CHOICES: broccoli sunflower salad, garden salad, caesar salad, veggies & dip, fruit salad, pasta salad, red bliss potato salad, coleslaw, Cajun slaw, Greek pasta salad

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BUILD YOUR OWN BUFFET:::

PULLED PORK pulled pork – bbq sauce – chipotle mayo – fresh bun – pickles – kettle chips – choose (1) additional side
13 drop off – 14.25 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)
13 drop off – 14.25 set-up

CHICKEN CLASSICS grilled chicken breast (garlic herb cream, bruschetta OR marsala sauce) – choice of 2 sides – rolls & butter
13.75 drop off – 15.00 set up

TAILGATER burgers – hot dogs – buns – condiments – cheese – baked beans – choose (1) additional side
13.75 drop off – 15.00 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 (add chicken - 1 per person)
14.25 drop off – 15.50 set up

MINNESOTA FAVES choose one entree - (tater tot hotdish – beef stroganoff – meatloaf – cheesy chicken casserole) – mixed greens salad & ranch – (1) additional side
13.75 drop off – 15.00 set up

POTATO & CHILI BAR - A CROWD FAVORITE!

Start with baked OR mashed potatoes & house chili & then...choose your (5) toppings - comes with butter packets:

shredded cheddar – sour cream – chives – bacon crumbles – chopped broccoli – sour cream – black olives – jalapenos – salsa – chopped onions – fried onion strings – diced ham – chicken – pico de gallo – bleu cheese crumbles – ranch dressing – buffalo sauce – fresh corn – tortilla strips – beef gravy

[.50 per topping for more than 5]

13 drop off – 14.25 set-up

SUPER SOUP & SALAD

(2) soup choices – garden, Caesar or chopped salad with grilled chicken – rolls & butter
14.50 (no drop off option)

THE SCRATCH-MADE SOUPS THAT WE HAVE BEEN KNOWN FOR OVER THE LAST 25 YEARS!
ADD TO ANY MENU 3.50 per person (cup)

- 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!)



Good Stuff

Catering **full-order** menu add-ons

Snacks & Breaks [additional menu add-ons;
higher priced if not added to a meal order]

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 (per item)

CANNED SODA [coke products] 2

BOTTLED WATER 2.50

FLAVORED SPARKLING WATER 2.75

MILK/CHOCOLATE MILK 3

BOTTLE JUICE [apple, oj, cranberry] 3

ICED TEA STATION (20 MIN.) 1.75

LEMONADE STATION (20 MIN.) 1.75

HOT TEA STATION (20 MIN.) 2.75

COFFEE STATION (20 MIN.) 2.75



Desserts (per person)

FRESH BAKED COOKIES peanut butter, chocolate chip, sugar 2

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 3.50

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



Good Company

Appetizer Catering Menu

Appetizers [serve 15-20; 50 pcs/order]

VEGGIES & DIP crispy chilled carrots – celery – cucumbers - cherry tomatoes - broccoli - red peppers - rascals house ranch dip
45 drop off – 55 set up

FRUIT PLATTER watermelon, pineapple, strawberries, honeydew, cantaloupe, purple grapes (may change seasonally)
55 drop off – 65 set up

CAPRESE SKEWERS fresh mozzarella, cherry tomatoes, basil & balsamic glaze
65 drop off – 75 set up

DEVEILED EGGS choose from classic style, bacon cheddar OR jalapeno popper
75 drop off – 85 set up

CHARCUTERIE BOARD artisan cheeses, cured meats, dried fruits, olives, crackers & nuts
105 drop off – 115 set up

JUMBO SHRIMP chilled and served with cocktail sauce & lemon wedges
120 drop off – 130 set up

BRUSCHETTA crostini bites & tomato bruschetta
60 drop off – 70 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
95 drop off – 105 set up

TERIYAKI CHICKEN SKEWERS marinated chicken skewers with a thai peanut dip
95 drop off – 105 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
115 drop off – 125 set up

FILET SLIDERS (build your own) filet of beef - silver dollar buns - horsey sauce - onion strings
100 drop off – 110 set up

MINI EGG ROLLS crispy mini egg rolls (pork OR veggie) with asian zing dipping sauce
80 drop off – 90 set up

MEATBALLS a crowd pleaser! choice of bbq, swedish style or asian zing sauce
55 drop off – 65 set up



Good Evening

Dinner Catering Menu

DINNER BUFFETS - 30 guest minimum

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



Protein Entrees

ROAST BEEF slow roasted, sliced roast beef in savory demi glaze
23.95 drop off – 25.95 set up

ROAST PORK TENDERLOIN served sliced in creamy mushroom sauce
21.95 drop off – 23.95 set up

HONEY GLAZED HAM classic brown sugar and honey glaze
21.95 drop off – 23.95 set up

SLOW ROASTED PRIME RIB with au jus & horseradish sauce (No drop-off option; requires attendant to hand-carve)
29.95 set up

GARLIC PARMESAN or **BRUSCHETTA CHICKEN** grilled chicken breast in white wine garlic cream sauce OR fresh bruschetta
19.50 drop off – 21.50 set up

STUFFED HERB CHICKEN bone-in chicken breast seasoned & stuffed with herbed spinach cream cheese
19.50 drop off – 21.50 set up

RASCALS MEATLOAF a menu favorite with classic tomato sauce OR mushroom gravy
20.75 drop off – 22.75 set up

HOMESTYLE TURKEY & DRESSING slow-roasted turkey breast atop a bed of dressing and drizzled with fresh turkey gravy
20.75 drop off – 22.75 set up



If there is a menu item/entree that you are interested in and not seeing on our menu, please inquire.

Vegetarian Entrees

WILD MUSHROOM RISOTTO arborio rice with cremini and porcini mushrooms in garlic white wine sauce
17.25 drop off – 19.25 set up

VEGGIE POT PIE CASSEROLE a luscious blend of peas, carrots and potatoes in a creamy mushroom sauce and topped off with crisp puff pastry crust
17.75 drop off – 20 set up

Pasta Entrees

PENNE ALA VODKA parmesan topped penne noodles baked in vibrant house alfredo & marinara blend
18 drop off – 20 set up

FETTUCINE ALFREDO our scratch alfredo sauce tossed with classic fettucine noodle
18 drop off – 20 set up

BAKED RIGATONI a hearty classic with rigatoni, marinara, spicy Italian sausage and mozzarella
18.75 drop off – 20.75 set up

GOURMET MAC & CHEESE cavatappi noodles topped with our house beer cheese sauce & sprinkled with chopped bacon (add chicken/1 per person)
18.75 drop off – 20.75 set up

CAJUN TORTELLINI rascals top-seller...cheese tortellini noodles mixed with peppers, onions, andouille sausage, shrimp & chicken
19.50 drop off – 21.50 set up

Good Evening; Dinner Catering Menu OPTIONS - CONTINUED...

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; tossed in tangy dressing

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

COLESLAW shredded cabbage, tomatoes and scratch-made slaw dressing (you can get it CAJUN style also)

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

GREEK PASTA SALAD penne noodles, with house greek dressing, tomatoes, cucumbers, feta, kalamata olives



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 sweet brown sugar glaze

BAKED BEANS bbq beans with bacon crumbles

SWEET CORN buttered sweet corn niblets



Good Times

Rascals offers FULL BEVERAGE/BAR CATERING PACKAGES
Please inquire!

Good Information

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

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 the 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 ONE WEEK prior to your event date.
- Event Payment - **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.
- 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.