

PIONEER GRILL

BY KNUTE NELSON



CATERING
TO YOUR
EVERY NEED

Book your event with us **TODAY!**

For booking information,
please contact our Sales and Catering
Department at (320) 759-4608

BREAKFAST

Continental

Assorted pastries, freshly brewed coffee and fruit juice.

French Toast

Served with sausage links, butter and warm maple syrup, coffee and fruit juice.

Pioneer Breakfast

Scrambled eggs, breakfast potatoes, choice of ham or sausage links, assorted pastries, coffee, and fruit juice.

Yogurt Bar

Build your own yogurt parfait with vanilla yogurt, blueberries, raspberries, granola, and walnuts. Served with assorted pastries, coffee, and fruit juice.

Cinnamon/Caramel rolls or Assorted Muffins 1 doz.

Add fresh cut seasonal fruit to any of the above selections for an additional cost.

ICON

Build Your Own Sandwich

Assorted gourmet breads, sliced deli meats, sliced cheese, lettuce, tomato and pickles. Served with potato chips and your choice of homemade soup or garden salad with dressings.

Cheeseburger Bar

Grilled fresh 1/3-pound Angus beef patties served with crispy potato chips, baked beans and all the fixings.

Pulled Pork Sandwich

Tender homemade BBQ pulled pork served with baked beans, coleslaw, potato chips and pickles.

Taco Salad Bar

Crispy taco bowl served with homemade beef taco meat, lettuce, diced tomatoes, onions, black olives, shredded cheese, ranch dressing, salsa and sour cream.

*All prices are based
on a per person
charge and subject
to sales tax of
7.375% and 18%
gratuity.*



Tex Mex Taco Bar

Build your own taco masterpiece with your choice of chicken or beef taco meat, soft and hard corn taco shells, Spanish rice, re-fried beans and your favorite south -of- the- border toppings.

Lasagna Rolls

Creamy ricotta and mozzarella cheeses rolled in pasta sheets, steamed and topped with a rich marinara and meat sauce. Served with garlic toast, garden salad and dressings.

Italian Sampler

Cavatappi pasta, marinara and meat sauce, homemade creamy Alfredo sauce, grilled chicken breast strips, garlic toast, grated parmesan, garden salad and dressings.

Chow Mein Stir Fry

Choose from chicken or pork, served with steamed rice, eggrolls, chow Mein noodles and fortune cookie.

APPETIZERS

Vegetable tray with dip

Meat tray and cheese tray with crackers

Fresh fruit tray

Southwest Eggrolls

Boneless wings

Meatballs

Chips & salsa

Artichoke dip with focaccia bread

Deviled eggs

Caprese Skewers

Whole smoked salmon

* Chocolate covered strawberries

* Deli ham or turkey tea buns

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CUSTOMIZED BUFFET ENTRÉES

Include garden salad and fresh baked dinner rolls, choice of potato/rice and vegetable option. Buffet includes coffee and water.

Off premise catering only available for groups 30 and larger.

POULTRY

- ☐ Chicken Cordon Bleu
- ☐ Apricot Glazed Bacon Wrapped Chicken
- ☐ Sliced Roasted Turkey
- ☐ Stuffed Chicken Breast
- ☐ Chicken Kiev

BEEF

- ☐ Sliced Beef Pot Roast in Au Jus
- ☐ Center Cut Sirloin
- ☐ Country Style Meatballs

PORK

- ☐ Roasted Pork Loin
- ☐ Honey Glazed Ham
- ☐ Braised Pork in Mushroom sauce

FISH

- ☐ Salmon
- ☐ Island Style Tilapia

POTATO/RICE

- ☐ Baked Potato
- ☐ Roasted Baby Reds or Yukon Gold
- ☐ Mashed Potatoes with Gravy
- ☐ Au Gratin
- ☐ Cranberry Wild Rice Blend

Vegetable

- ☐ Fresh Green Beans with Carrots
- ☐ Buttered Kernel Corn
- ☐ Glazed Whole Baby Carrots
- ☐ Roasted Asparagus

DESSERTS

All prices are based on a per person charge and subject to sales tax of 7.375% and 18% gratuity.

Pecan Pie

Pumpkin Pie

Turtle Cheesecake

NY Style Cheesecake

Carrot Cake

Lemon & Cream Shortcake

Gourmet Cookie

Assorted Bars

BEVERAGES

Beer (on site only)

Wine (on site only)

Soda

Lemonade

Coffee

BOX LUNCHES

Perfect for any luncheon event on or off premise.

All prices are based on a per person charge and subject to sales tax of 7.375% and 18% gratuity.

Every Box Lunch includes: your choice of sandwich or wrap, bag of chips, fresh baked cookie and condiments.

Choose from the following:

- Ham and Swiss
- Turkey and Provolone
- Beef and Cheddar
- Club Wrap

All sandwiches are made on a buttery croissant (unless specified otherwise) with lettuce, cheese and condiments on the side

You can add pasta salad, potato salad, coleslaw or fruit for an additional cost.



MISCELLANEOUS RENTALS

Non-profits Pay Hal- price for Room Rentals

Community Room, 40' x 61'

- Capacity | 100

Activity Room, 38' x 48'

- Capacity | 50

Multi-Purpose Room

- Capacity | 50

Miscellaneous Items

- Linen Napkins | \$1 each
- White Tablecloths | \$6 each
- Rental | \$150
- Rental | \$75
- Rental | \$75
- NO CHARGE for AV Equipment



Community Room



Activity Room



Multi-Purpose Room



Private Dining Room

CATERING CONTRACT CONDITIONS

Menu Selection and Food Policy

- Catering menu selections are required 7 days prior to the event when finalizing details.
- All food, beer and wine must be supplied and prepared through Grand Arbor with the exception of commercially prepared cupcakes and cakes. Please contact our Catering Coordinator or the Culinary Director for final approval.
- Based on recommendation from the Health Department, our policy is not to leave leftover food or beverages out of the event area. All food will be brought back to the facility and disposed of properly.
- Menu choices and prices are subject to change and are guaranteed 4 weeks prior to the event date.

Attendance Guarantees

- An estimate attendance guarantee (RSVP) is required 7 days prior to the event date.
- A final guarantee of the attendance for any catered event is required 4 days in advance of the event date.
- If the attendance falls below the guaranteed number, the customer will be charged for the final guaranteed number. Grand Arbor customarily prepares for 5% over the guaranteed number.

Service Charge and Sales Tax

- A 18% gratuity will apply to all food and beverage items.
- A 7.375% MN sales tax will be applied to food and beverage items.
- Applicable charges and tax are subject to change.