Broadway Ballroom Event & Catering Guide



Thank you for considering Broadway Ballroom Event Center and Catering!

Our event center can hold up to 500 people. Our versatile space goes from a 60'x40' room up to 120'x60' room. Great for hosting receptions, fundraisers, conventions, meetings, parties, and so much more. Food and drink to you - We do that too! With over 60 years in the food and beverage industry, our experienced staff will help make sure your event goes smoothly.

To learn and see more visit our website, www.broadway-ballroom.com Like and follow us on Facebook @broadwayballroomeventcenter Follow us on Instagram @broadwayballroom



Breakfast Buffet

Pricing is per person

Continental Breakfast

\$8.25

Assorted pastries, assorted fresh fruit, and fruit juices.

Breakfast Burrito

\$10.95

Flour tortilla, scrambled eggs, black beans, Spanish rice, queso and your choice of chorizo or carne asada steak.

Ginger Rogers

\$12.95

Scrambled eggs, assorted fresh fruit, your choice of bacon, sausage, or ham. Served with fruit juices and your choice of caramel rolls or muffins.

Build your own breakfast sandwich

\$11.95

Eggs, your choice of bacon or sausage and cheese on an English muffin or croissant served with hash browns, a yogurt parfait and fruit juices.

Sunrise

\$13.95

Scrambled eggs, hash browns, assorted fresh fruit, pastries, breakfast cereal, yogurt, and fruit juices.

Ballroom

Scrambled eggs, hash browns, assorted fresh fruit, pastries, your choice of bacon or sausage links and fruit juices. Add a second meat for \$2.75. Add a choice of biscuits and gravy, French toast, waffles, or pancakes with syrup for \$2.25.





Egg Bake - \$69.95 (feeds approx. 25ppl)

Choose from bacon, sausage, or ham with cheese, green peppers, mushroom, and onion.

Caramel or cinnamon rolls - \$21.00 per dozen or \$1.95 per roll Assorted muffins, strudels, mini bagels - \$2.75 per piece

> Granola bars - \$14.00 per dozen Fresh cut fruit - \$4.25 per person Coffee by the gallon - \$15.00 per gallon





Appetizers

Each order contains 50 pieces:

Pot stickers with peanut sauce Chicken wings with ranch and buffalo sauce Chicken cordon bleu bites with cheese sauce Italian sausage stuffed mushrooms Deviled eggs Silver dollar sandwiches Ambrosia fruit kabob Chocolate dipped strawberries Bruschetta	\$118 MP \$95 \$90 \$59 \$108 MP MP \$79
Bruschetta Smoked salmon tray served with toast points	\$79 MP





Each order is based on servings for 50 people:

Kettle chips and French onion dip	\$65
Tortilla chips and salsa	\$73
Fresh pretzel bites served with beer cheese sauce	\$88
Crab dip served with assorted crackers or tortilla chips	\$89
Vegetables served with ranch dressing	\$123
Fresh fruit and berries	\$115
Fruit and cheese display	\$175
Meat & cheese tray served with crackers	\$162
Cheese & cracker tray	\$119
BBQ smoked sausages	\$90
Smoked meatballs with BBQ, marinara, or sweet chili sauce	\$90
Spinach artichoke dip with tortilla chips or focaccia bread	\$154
Mashed potato bar with toppings	\$188
Charcuterie board	\$210
Jumbo shrimp with cocktail sauce	MP

MP = Market price

Buffet & Plate Service

Buffet and plated meals are served with a garden salad, two dressings, a choice of vegetable, and choice of starch with a dinner roll. Please see accompaniments page for options.

Buffet - One Entrée \$21.45

Plated - One Entrée Per Person \$23.95

Buffet - Two Entrée \$25.75

Plated - Two Entrée Per Person \$28.25

Poultry

Sliced, slow roasted turkey with natural gravy
Chicken Kiev
Chicken Cordon bleu

Roast chicken breast atop stuffing, covered with chicken gravy Grilled chicken breast topped with sun-dried tomato pesto and cheese sauce

Pasta

(pasta dishes are not served w/starch or vegetable)

Chef baked lasagna with garlic bread stick
Grilled chicken alfredo served over penne pasta
Spaghetti & Meatballs
Three cheese stuffed ravioli with marinara or alfredo sauce

Beef

Meatballs in pilsner gravy
Beef tips in burgundy sauce (+\$3.00)
Sirloin steak smothered in mushrooms & onions (+\$5.00)
10 oz. 1 entrée choice 6oz. 2 entrée choice
Roast beef in gravy (+\$3.00)

Pork

Applewood smoked pork tenderloin
BBQ pork ribs
Stuffed pork chops in mushroom gravy
Maple or honey glazed ham
Bone in porkloin porterhouse (+\$3.00)

Fish

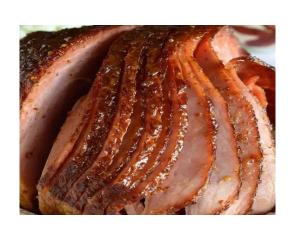
Beer battered walleye (\$3.00) Walleye cooked in lemon butter (\$3.00)

Vegetarian & Vegan

Broccoli fettuccine alfredo
Three cheese stuffed ravioli with marinara or alfredo sauce
Olive oil pasta with roasted vegetables & garlic- vegan
Roasted vegetables with wild rice pilaf - vegan







Accompaniments

Starches

Garlic mashed potatoes
Mashed potatoes with gravy
Gouda gratin
Roasted baby reds
Baked potato
Wild rice pilaf



Vegetables

Green beans
Green bean almondine
Antiqua vegetable blend
Carrots with a choice of honey glaze, garlic herb
compound butter, or cilantro and butter
Corn

Broccoli & cauliflower with garlic herb compound butter

Asparagus (+\$1.25)

Festival blend- carrots, pea pod, yellow squash, zucchini, red pepper, red onion.

Kids meal

Choose one @ \$8.95

Chicken strips with waffle or crinkle fries Macaroni and cheese with waffle or crinkle fries





Desserts & Snacks

	Buffet	Plated	Snacks
Cheesecake with toppings	\$5.25/slice	\$5.75/slice	
Pie (8 pieces)	\$31.75	\$35	Bowl of pretzels \$8
pumpkin, pecan, apple, peach, blueberry	φο1ο	Ψο Ο	Bowl of Gardetto's \$15
Brownies (80 pieces)	\$55	\$75	Assorted cookies by the dozen \$16
Sheet cake (80 pieces)	\$55	\$75	Bowl of mixed nuts \$45
Chocolate, white, marble			Theatre popcorn small \$30 large \$50
Ballroom dream cake (80 pieces)	\$80	\$100	Chex mix \$15
Triple layer chocolate cake	\$4.25/slice	\$4.50/slice	
White chocolate raspberry layer cake	\$4.25/slice	\$4.50/slice	
Crème de Menthe cake	\$55	\$75	
Assorted Desserts (bakers choice)	\$1.50	\$2.00	

Specialty Buffet

Taco Bar

Includes a choice of seasoned beef or fajita chicken, hard and soft shells, taco meat, lettuce, cheese, onion, tomato, black olives, jalapenos, sour cream, hot and mild taco sauce, tortilla chips, salsa \$14.95 Both beef & chicken \$17.95

Mexican Buffet Bar

Taco bar plus sauteed onions and peppers. Served with black beans, Spanish rice. **\$20.95** Both seasoned beef & chicken fajita meat **\$3** add Carne Asada Steak **\$5**

Potato Bar

Includes cheese, bacon, butter, sour cream, chives, and chili. Includes a house salad with two dressings of your choice. **\$11.95**

Build Your Own Deli Sandwich & Soup

Includes fresh baked bread, turkey, ham, assorted cheeses, lettuce, tomato, onion, pickles, mustard, mayo, and potato chips. Served with your choice of pasta salad, potato salad, or coleslaw. Soup choices: chicken wild rice, tomato bisque, chili, or beer cheese \$14.75

Build Your Own Burger Bar

Fresh baked buns, assorted cheeses, sauteed onions and mushrooms, lettuce, tomato, onion, pickles, ketchup, mustard, and mayo. Served with potato chips and your choice of pasta salad, potato salad, or coleslaw. \$14.75 Add baked beans \$1.25

Add bacon \$2.75

Pasta Bar

Build your own pasta! Includes penne noodles, marinara sauce, alfredo sauce, meatballs, grilled chicken breast. Served with breadsticks and a lettuce salad with your choice of 2 dressings. \$18.25

Pizza Buffet

Your choice of oven rise or thin crust pizza, garden salad with your choice of 2 dressings. **\$14.75**

Old Fashion BBQ

Your choice of 2 entrees: Baked BBQ chicken, Pulled pork sandwiches, burgers, or brats. Served with baked beans, potato chips, fresh cut fruit, and your choice of potato salad, coleslaw, or Italian pasta salad. **\$20.75**

All Prices subject to 20% Maintenance fee and MN State Sales Tax

Salads & Sandwiches

	Quart	Gallon
Potato salad	\$10	\$38.50
Coleslaw	\$9	\$37.25
Italian pasta salad	\$11	\$43.50
Chicken salad	\$25.50	\$93.50

Items are priced per person:

BBQ pulled pork with a bun	\$6.75
BBQ shredded beef with bun	\$6.95
Sloppy joes with bun	\$6.75
Chicken salad croissant	\$6.75
Potato chips	\$1.25
Baked beans	\$1.25
Fresh cut fruit	\$4.25
BBQ ribs	\$7.95
Chicken wild rice soup	\$4.99





Prices are per pan:

Au Gratin Potatoes \$44.05 (feeds approximately 30 people)

Gouda Gratin Potatoes \$68.25 (feeds approximately 30 people)

Boxed Lunch Options:

Full Sandwich- Deli sandwich with ham or turkey, cheese, lettuce, mustard & mayo packets. **\$10.95** Creamy chicken salad croissant- lettuce **\$11.95**

Ciabatta Bun Sandwich- ham or turkey, cheese lettuce, mustard & mayo packets. \$11.95

Each option comes with a choice of 2 sides:

Potato chips, potato salad, coleslaw, Italian pasta salad, side of veggies, banana, apple, cookie. *Napkin and plastic silverware are inleuded.*

Beverages

At events providing alcoholic beverages for guests, the bar and bartender(s) will be provided at no cost Inquire about options for beverage/bar arrangements

Last sale will be 15 minutes before the event ends, no later than 12:30 AM

Special orders for beverages may be ordered with a 14 day notice







Keg BeerDomestic - \$335
Craft/Premium - \$350 & up

House Wine - Silver Gate \$19/bottle \$205/case N/A Beverages
Fruit Punch (5 gal) - \$40
Lemonade (5 gal) - \$40
Strawberry Lemonade (5 gal) - \$55

Decorations & Equipment

Ceiling decoration with chiffon & lights	\$395
Chandelier (your choice of 3)	\$150
Individual lit tables with Chiffon	\$50
Backdrop: fit to size your choice of twinkle lights or up lights.	\$400
Mirror Plate 12"x12" Cylinder vases 6",7.5", 10.5" your choice of pillar or floating candle	\$3.95 each \$3.95 each
Projector	\$65
Microphone	\$35
Easel	\$20

