



John Barleycorn Private Dining Packages

Prices, availability and items are subject to change

Brunch Buffet

Price per person: \$12.95

Add soft drinks, juice and a coffee station for an additional \$3 per person

Includes chef-attended omelet, pasta and prime rib carving stations

Crepes

French toast

Breakfast potatoes

Mac and cheese

Ribs

Biscuits and gravy

Bacon

Sausage

Toast

Dessert bar (ice cream with assorted toppings, fruit and cookies)

Basic Appetizer Package

Price per person: \$9.95 (two hours)

Please choose three of the following:

Miniature corn dogs, mustard dipping sauces

Cheese and onion quesadillas, salsa, sour cream

Miniature Italian beef sandwiches

Boneless chicken strips, zesty dipping sauce

Chicken wings

Flautas

Bruschetta

Vegetable crudité

Chips and salsas

Nachos grande (tortilla chips with a variety of toppings and accompaniments)

Italian sausage and pepper sandwiches

Premium Appetizer Package

Price per person: \$15 (two hours)

Served buffet style (passed service available upon request)

Please choose three of the following:

Mini crab cakes, roasted corn salsa, red pepper aioli
Ancho-rubbed beef skewers, chimichurri - *please add \$3 per person*
Parmesan-garlic steakhouse fries, roasted garlic aioli
Parmesan-polenta sticks, Tuscan-style tomato sauce
Seared Australian lamb chops, tomato chutney – *please add \$3 per person*
Tortilla-crust ed calamari, roasted tomato salsa, shaved Manchego
Roasted vegetable quesadillas, ancho-chile sour cream
BBQ pulled pork sliders, onion straws – *platters of 20, please add \$1.95 per person*
Filet mignon sliders, honey-horseradish sauce – *platters of 20, please add \$3 per person*
Gourmet chicken salad sliders, candied walnuts, grapes, herbed mayonnaise
Roman tomato bruschetta, fresh tomatoes, red peppers, fresh basil, garlic, crostini
Sausage stuffed mushroom caps, pesto aioli
Mojo-glazed chicken and apple skewers
Coconut-breaded shrimp, banana-apricot dipping sauce
Vegetable spring rolls, chile-garlic sauce
Caprese skewers, tomatoes, basil, mozzarella, balsamic reduction
Hand-breaded mozzarella sticks, Tuscan-style tomato sauce

Level One Dining Package

Price per person: \$14.95

Served buffet style

Choose two salads, three entrees, two side dishes, vegetable and two desserts

Salads

Barleycorn – chopped romaine, grape tomatoes, shaved red onions, blue cheese crumbles, choice of vinaigrette

Field greens – baby greens, grape tomatoes, sliced cucumbers, shaved red onions, choice of vinaigrette and flatbread

Entrees

Chicken breast Milanese – breast of bone-in chicken coated with seasoned breadcrumbs, Provençal sauce (chopped tomatoes, garlic, shallots, butter, white wine, fresh herbs)

Newcastle-battered halibut – hand-battered Alaskan halibut, shoestring fries, house-made coleslaw, malt vinegar, caper remoulade

Down-home meatloaf – savory ground Angus meatloaf, wild mushroom ragout, haystack onions

Side dishes

Roasted garlic mashed potatoes

Herb-roasted potatoes

Minnesota wild rice blend

Fresh seasonal vegetables

Desserts

New York-style cheesecake, strawberry sauce

Triple-chocolate layer cake

Grandma's carrot cake

Level Two Dining Package

Price per person: \$19.95

Served buffet-style

Choose two salads, three entrees, two side dishes, vegetable and two desserts

Salads

Hearts of romaine – applewood-smoked bacon, aged blue cheese, chopped tomatoes, cucumbers, blue cheese vinaigrette, oversized crouton

Los Cabos – chopped romaine, roasted corn, black beans, jicama, chopped tomatoes, queso fresco, tortilla strips, mojo vinaigrette

Entrees

Pan-seared Atlantic salmon – warmed tomato, fennel and Asiago salad, buerre blanc, balsamic reduction

Herbed-baked chicken breast – herb-and-spice-rubbed chicken breast, natural jus

Roasted pork loin – Canadian pork loin seasoned with fresh herbs and spices, apple-sage stuffing, rum cider reduction

Side dishes

Roasted garlic mashed potatoes

Herb-roasted potatoes

Minnesota wild rice blend

Fresh seasonal vegetables

Desserts

Key lime pie, raspberry compote

Caramel apple pie

Triple-chocolate layer cake

Level Three Dining Package

Price per person: \$24.95

Served buffet style

Choose two salads, three entrees, two side dishes, vegetable and two desserts

Salads

Baby spinach – candied walnuts, aged blue cheese, grape tomatoes, apple cider vinaigrette

East meets west – shredded romaine, pea pods, julienne red peppers, water chestnuts, mandarin oranges, shredded red cabbage, carrots, wonton strips, ginger-sesame vinaigrette

Entrees

10-ounce grilled pork chop – marinated center-cut bone-in chop, fire-roasted apple chutney, Myers's rum reduction

Chicken Rustica – roasted with fresh herbs, garlic, tomatoes, roasted red peppers, peas

Grilled mahi mahi – Gulf-caught mahi, mango-pineapple salsa, buerre blanc, plantain crisps

Grilled vegetable lasagna – spinach, roasted red peppers, grilled zucchini, yellow squash, eggplant, sun-dried tomatoes, ricotta cheese, fresh herbs, Tuscan-style tomato sauce, pesto

Side dishes

Roasted garlic mashed potatoes
Herb-roasted potatoes
Minnesota wild rice blend

Fresh seasonal vegetables

Desserts

Individual turtle cheesecake, caramel and chocolate sauce
Strawberry shortcake, rum-glazed strawberries, chocolate sauce
Caramel apple pie

Executive Dining Package

Price per person: \$29.95

Served buffet style

Choose two salads, three entrees, two side dishes, vegetable and two desserts

Salads

Harvest – baby spinach, sliced apples, cucumbers, toasted almonds, crumbled goat cheese, grape tomatoes, sun-dried cranberries, raspberry vinaigrette

South Beach – grilled and chilled gulf shrimp, asparagus, orange segments, diced peppers, baby spinach, citrus-champagne vinaigrette

Entrees

Bronzed sea scallops – sautéed spinach and radicchio salad, crispy bacon, key lime-buerre blanc, balsamic reduction

Panko-crusted Alaskan halibut – seasoned panko breadcrumb-crusted Alaskan halibut, creamy lobster risotto, lobster-Cognac reduction

Half roasted Long Island duckling – black cherry and walnut chutney, natural jus

Grilled Australian lamb chops – center cut lamb chops grilled medium-rare, warm tomato relish, mint-infused demi-glace

Braised Minnesota wild rice-stuffed red peppers – seasonal vegetables, Minnesota wild rice, fresh herbs, tomato-shallot broth

Grilled vegetable ratatouille – marinated and grilled vegetables, Asiago-breadcrumb crust

Side dishes

Roasted garlic mashed potatoes
Herb-roasted potatoes
Minnesota wild rice blend
Fresh seasonal vegetables

Desserts

Cookie dough wontons, cherry compote, vanilla bean ice cream
Raspberry chocolate flan
Strawberry shortcake, rum-glazed strawberries, chocolate sauce

Pasta Station

Price per person: \$7 (as an add-on to above buffet packages)

Includes all items listed below:

<u>Pasta</u>	<u>Sauces</u>	<u>Vegetables</u>	
Penne	Marinara	Red peppers	Broccoli
Bowtie	Alfredo	Green peppers	Spinach
Cavatappi	Olive oil and garlic	Onions	Mushrooms
		Tomatoes	

Meat Carving Station

Price per person: \$7 (as an add-on to above buffet packages)

Please choose one of the following:

Prime rib
Roasted turkey
Honey ham
Beef tenderloin

Party Platters

Each platter serves approximately 30 people

Jumbo gulf shrimp cocktail, zesty cocktail sauce, pickled vegetables (five pounds, approximately 90 pieces) - \$125

Spinach, Asiago, artichoke gratin, assorted flatbreads - \$45

Artisan cheese and fresh seasonal fruit platter, baked brie, assorted cheeses, crackers - \$95

Antipasto platter, assorted cheeses, sliced meats (prosciutto, salami, cappicola, sopressata), marinated vegetables, olives - \$125

Smoked salmon platter, diced eggs, capers, diced red onions, chive-infused cream cheese, crostini (hand-trimmed three-pound salmon) - \$75

Marinated grilled vegetables, assorted vinaigrettes and flatbreads - \$55

Roast tenderloin of beef, marinated and roasted medium-rare, honey-horseradish sauce, roasted garlic aioli - \$145

Seasonal fresh fruit skewers, mint-yogurt dipping sauce - \$45