




 Meetings by appointment with Megan or Alyna

 events@rockwoodsmn.com

 763-441-6375

 9100 Quaday Ave NE Otsego, MN 55330

 www.rockwoodsMN.com



ROCKWOODS

Off-Site Catering

*Pick Up, Delivery,
or Full Service*



Pick Up or Delivery

Orders over \$500 will require 50% of the order total deposit due 10 days before your event.
Final Balance is due at or before pick up or delivery.

PICK-UP

No fee or minimum
You pick-up from Rockwoods in Otsego

DROP-OFF

\$25 Delivery Fee + \$150 Order Minimum
within 15 miles, add \$3 per mile over 15 miles

DELIVERY WITH BUFFET SET UP

\$75 Delivery Fee + \$400 Order Minimum
Up to 30 min of set up
Within 15 miles, add \$3 per mile over 15 miles

SERVICE SUPPLIES

Serving Tongs/Spoons
included

Disposable Food Warmers
\$15 each

Plates & Utensils
Heavy-duty disposable plates &
plastic flatware neatly rolled in
individual paper napkins \$3 per
person

Full-Service Catering

50% of your minimum will be due within 1 week of booking, and it will act as a deposit towards the balance of your order.
Final Payment is due by the conclusion of your event.

Net 30 billing is available for approved corporate accounts when requested in advance.

- Delivery & set up
- Service & clearing (time limits may apply)
- Plates, napkins, flatware
- Food warmers for buffet
- Serving tongs/spoons for buffet
- Buffet tables & linens on request

Disposables	\$8/Person Fee	+\$1000 Order minimum
Compostables	\$12/Person Fee	+\$1000 Order minimum
Ceramic Plates, Metal Utensils, etc.	\$20/Person Fee	+\$4000 Order minimum

Bar Service

IN ADDITION TO CATERING

\$50/bartender/hour
\$500 hosted minimum

STANDALONE

\$150/bartender/hour
\$1000 hosted minimum

SERVICE SUPPLIES

Disposable Drinkware
\$3/person

Compostable Drinkware
\$5/person

Glassware Rental
\$6/person

Partner Event Locations

Rockwoods is a preferred caterer at the following event spaces:

Elk River Furniture & Things Community Event Center
St. Michael Catholic Church Event Center
The Mill Site in Anoka

Buffet

Build your buffet by ordering individual items in quantities of 30 servings (½ orders available)

~ To calculate an estimated per-serving cost, divide the cost of each item by 30 and add together the items you select ~

COLD SIDES/SALADS

- Garden Salad \$100
- Spinach & Strawberry Salad \$100
- Italian Pasta Salad \$90
- Potato Salad \$80
- Coleslaw \$75

HOT SIDES

- Au Gratin Potatoes \$165
- Mashed Potatoes \$115
- Beef Demi-Glace \$75
- Chicken Demi-Glace \$75
- Rosemary Roasted Red Potatoes \$85
- Wild Rice Pilaf \$120
- Smokehouse Baked Beans \$90
- Brussel Sprouts & Bacon \$100
- Broccoli, Peppers & Onions \$90
- Asparagus \$150
- Green Top Carrots \$120
- Green Beans & Carrots \$90
- Green Bean Almandine \$90

PASTAS

- Pasta Alfredo \$415
- Chicken Alfredo \$495
- Chicken Carbonara \$550
- Macaroni & Cheese \$225
- Spaghetti \$385
- Spaghetti & Meatballs \$440
- Lasagna with Meat \$385
- Cheese Tortellini, Peas, & Prosciutto, in Alfredo \$440

SMOKED SANDWICHES

- with pub buns, Bourbon Bacon BBQ, & coleslaw on the side*
- Smoked Pulled Pork \$375
 - Smoked Pulled Chicken \$350
 - Smoked Turkey \$350
 - Smoked Brisket \$450

TACOS

- with hard or soft taco shells, lettuce, sour cream, shredded cheese, salsa*
- Shredded Chicken \$150
 - Ground Beef \$150
 - Pulled Pork \$150

MEATS

- Roasted Turkey & Gravy \$375
- Herb-grilled chicken \$415
- Chicken Marsala \$440
- Beef Striploin \$730
- Beef Pot Roast \$730
- Sliced Smoked Beef Brisket \$550
- Apple Brandy Pork Loin Chop \$635
- Grilled Salmon with Basil Pesto \$660
- Walleye Almandine \$660
- Chicken Tenders \$90

BURGERS

- with pub buns, lettuce, tomato, onion, pickles, condiments*
- Grilled Chicken Breasts \$425
 - Hamburger Patties \$400
 - Melty Cheeseburger Patties \$450
 - Add cheese on the side \$50
 - Add smoked bacon on the side \$85

BREAD

- Sliced French Baguette/Butter \$40
- Garlic Bread \$40

Small Bites

Per order of 30 servings (½ orders available). For butler passed add \$10 per order

SNACKS

- Chex Mix \$60
- Gardetto's Snack Mix \$60
- Kettle Chips & Onion Dip \$70
- Chicago Popcorn \$60
- Pretzels \$60
- Puppy Chow \$60
- Tortilla Chips & Salsa \$70
- Buttered Popcorn \$60
- Mixed Nuts \$100
- Trail Mix \$90

COLD BITES

- Antipasto Skewers \$80
- Bruschetta \$70
- Caprese Skewers \$70
- Shrimp Cocktail \$150
- Smoked Deviled Eggs \$60
- Vegetables & Ranch Shooters \$80
- Fruit Skewers \$80
- Smoked Salmon Crostini \$90
- Spinach Crostini \$60
- Prosciutto Crostini \$100
- Prosciutto Wrapped Asparagus \$110

COLD PLATTERS

- Cheese & Crackers \$120
- Cheese, Meats, & Crackers \$120
- Cheese, Crackers, Fruit, & Fruit Dip \$120
- Fruit & Berries \$120
- Vegetables & Ranch \$100
- Charcuterie Board \$150
- Smoked Salmon & Crackers \$125
- Baked Brie/Warm Jam/Baguette \$75
- Seafood Tower \$Market Price

SLIDERS (BUILDABLE)

- Cold Ham & Cheese Sliders \$100
- Cold Turkey & Cheese Sliders \$100
- Warm Hamburger or Cheeseburger Sliders \$120
- Warm Pulled Beef, Pork, or Chicken Sliders \$120
- Warm Walleye Sliders \$175

DIPS

- Chilled Smoked Salmon Dip/Crostini \$120
- Chilled Hummus Dip/Pita \$90
- Warm Spinach Artichoke Dip/Crostini \$75
- Warm Jalapeno Popper Dip/Crostini \$100
- Warm Crab Dip/Pita \$150

WARM BITES

- Beef Carnitas Empanadas \$90
- Mini Beef Wellington \$170
- BBQ Meatballs \$65
- Wild Rice Meatballs/Lingonberry Jam \$75
- Sausage Stuffed Mushroom Caps \$75
- Beef Tips & Gorgonzola Sauce \$135
- Chicken Wings & Ranch \$90
- Chicken Tenders \$90
- Teriyaki Chicken Skewers \$80
- Chicken Pot Stickers \$65
- Egg Rolls- Pork or Vegetarian \$80
- Mini Loaded Potato Skins \$65
- Fried Pickle Spears & Ranch \$45
- Mini BBQ Quesadillas \$75
- Dill Pickle Cheese Curds \$70
- Jalapeno Bacon Wrapped Shrimp \$170
- Bacon Wrapped Scallops \$135
- Crab Cakes & Tartar Sauce \$150
- Walleye Strips & Tartar Sauce \$100
- Calamari Strips & Tartar Sauce \$100 Warm

NACHOS

- Chips, Sour Cream, Lettuce, Salsa \$120
- Add Seasoned Beef \$30

Breakfast

Orders before 9am require a minimum order of \$300 and earliest time is 7:00am.

We can also arrange for pick up the night prior with heating instructions for your own home or business without a minimum.

BUFFET

Build your buffet by ordering individual items in quantities of 30 servings (½ orders available)

~ To calculate a per person cost for each item, just divide by 30 ~

Cheddar Egg Bake \$125	Danishes \$80	Croissants with Butter \$125
Scrambled Eggs \$90	Assorted Donuts \$90	French Toast \$90
Scrambled Eggs with Cheese \$100	Coffee Cake \$75	Country Sliced Rope Sausage \$120
American Fries \$90	Muffin Variety \$80	Breakfast Sausage Patties \$120
Hash Brown Casserole \$120	Everything Bagels, Cream Cheese, Toaster \$80	Breakfast Sausage Links \$120
Potatoes O'Brien \$90	Sliced Bread & Toaster \$50	6oz Striploin Steaks \$600
RW Smash Browns \$80	Cinnamon Rolls \$75	Sausage Links \$110
Cut Fruit & Berries \$125	Caramel Rolls \$85	House-Smoked Bacon \$120
Yogurt, Granola, & Berries \$100		Ham \$110

Boxed Lunches

SANDWICH MEALS

Minimum order of 20 meals, maximum order of 500.

Deli Sandwich Box \$16

Full Ham or Turkey Deli Sandwich with cheese, lettuce, tomato, onion
Chips, Pickle, & Cookie

ENTREES

Maximum of 30 meals per order. Maximum of 3 meal choices between all guests
(allergies & special diets will be handled individually and accommodated)

Example: You have lunch for 30 employees, you must gather their meal selections in advance & only give them 3 options to choose from. Meal Choices must be turned in 72 hours in advance of the meal.

Large Chicken Caesar Salad

house-made Caesar dressing & croutons \$23

Jambalaya Bucatini

bucatini pasta, chicken, andouille sausage,
jumbo shrimp, bell peppers, onions, celery, tomato,
Creole tomato sauce, green onion \$23

Jalapeno Cheddar Hot Link

with steakhouse potato salad and jalapeño apple
coleslaw \$13

Birria Pork Burrito Bowl

southwest rice, salsa, avocado, black bean corn salsa,
jalapeño crema, crispy jalapeños \$21

Smokehouse Brisket Mac N Cheese

jumbo elbow macaroni, three-cheese sauce,
toasted breadcrumbs \$22

Spareribs Meal

four bones with steak house potato salad and
jalapeño apple coleslaw \$17

BBQ Chicken Cobb Salad

smoked chicken, house-smoked bacon, romaine lettuce, hardboiled egg, cheddar, avocado,
black bean corn salsa, corn nuts, chipotle ranch \$17

Desserts

HANDHELD DESSERT PLATTERS

Per order of 30 servings (½ orders available)

Fresh Baked Brownies \$95	Chocolate Dipped Strawberries \$100	Strawberry Shortcake Shooters \$100
Chocolate Truffles \$75	Mini Assorted Cheesecakes \$90	Key Lime Pie Shooters \$120
Fresh Baked Assorted Cookies \$60	Berries & Custard Shooters \$120	Oreo Cookie Mouse Shooters \$100
Assorted Dessert Bars \$95	Salted Caramel Shooters \$120	Chocolate Lovers Shooters \$120
Chocolate Dipped Cream Puffs \$90		Lemon Trifle Shooters \$100

WHOLE PIES & CAKES

Chocolate Lovers Cake

14 slices \$120

New York Cheesecake

12 slices \$120 (includes 1 topping per pie:
strawberry sauce, chocolate, caramel)

RW Warm Bread Pudding

32 slices \$125

BUTTERCREAM CAKES PARTNERSHIP

Display Cake \$4.50 per serving

Filled Sheet Cake \$3.50 per serving

St. Paul or Minnetonka. You will work with them to design your cake and determine delivery or pick-up options. Visit www.buttercream.info/schedule-at-tasting-appt/ to book. We add their pricing to your Rockwoods invoice, but third-party purchases do not count toward your minimum. Their policy is ONLY Buttercream desserts at your event.

BRING A DESSERT

Must be from a licensed facility. Dessert table, linens, platters, napkins, clean up, & storage.

Handhelds

Cupcakes, doughnuts, cookies, etc.
without plates or forks \$1/guest

Cake Supplies

with plates, forks, cutting utensils
\$2/guest

Cake Cut & Served

We will cut, plate, and serve to each of
your guests \$3/guest

Non-Alcohol Beverages

INDIVIDUAL

Canned Soda \$2/can (Pepsi, Diet Pepsi, Mountain Dew, Starry)

Bottled Water \$2/bottle

ADD-ON TO FULL-SERVICE CATERING

Hot Coffee \$50 per 1.5 gallon dispenser, regular or decaf with sweetener and half & half
Infused Water \$50 per 2 gallon batch. Choose citrus blend, lemon, cucumber, or strawberry

Homemade Lemonade \$30 per gallon

Homemade Sweet Tea \$30 per gallon

Juice \$15 per liter orange, apple, or cranberry

Punch \$25 per gallon- sparkling orange cherry

Bar Service

BULK BAR ITEMS

Unlimited Fountain Soda \$1.25 per guest (total count)

House Wine Case - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauv. Blanc, Moscato \$300 (just \$6.25 per glass)

Josh Cellars Wine Case - Cabernet or Chardonnay \$450

Keg of Light Beer - Mich Light, Miller Lite, Coors Light \$380 (just \$3.16 per pint!) (only available in event center)

Other Keg Options - We can source just about anything! \$420-600 (only available in event center)

HOSTED TABS, DRINK TICKETS, & MORE

If you want to host alcohol, *our best overall bar recommendation* is to set up a hosted tab with a total dollar amount limit. We will create custom menus based on a price limit per drink you set. Then guests can order, beer, wine, and mixed drinks with complete flexibility within your budget.

BOTTLES & CANS

Choose up to 4. Price is per can/bottle.

Bud Light \$4	Miller Lite \$4	Goose Island IPA \$	Angry Orchard Cider \$6
Budweiser \$4	Busch Light \$4	Guinness	Duluth Cider Gitch \$8
Coors Banquet \$5	Corona \$5	Kona Big Wave	White Claw Raspberry \$5.50
Coors Light \$4	Corona Light \$5	Stella \$5.50	White Claw Black Cherry \$5.50
Michelob Ultra \$4.50	Grainbelt Premium \$4	Shiner Bock \$5	High Noon Peach \$7
Michelob Golden Light \$4	Grainbelt Nordeast \$4	Carbliss \$7	High Noon Pineapple \$7

MIXED DRINKS

Choose up to 4. Price is per drink.

Mixers include Pepsi, Diet Pepsi, Starry, Soda, and Tonic. Garnishes include Lemons & Limes.

Bourbon & Whiskey

Barrell Craft Dovetail \$16
Barrell Craft Vantage \$16
Basil Hayden \$13
Bulleit Bourbon \$7
Crown Royal \$7
Crown Apple/Peach/Vanilla \$7
George Dickel 8yr \$8
George Dickel Bond \$12
High West Bourbon \$9
Jameson \$7
Keeper's Heart American + Irish \$7
Keeper's Heart Bourbon + Irish \$10
Knob Creek \$9
Makers Mark \$7
Old Bardstown Estate \$9
Pendleton \$6
Penelope Four Grain \$8
Penelope Barrel Strength \$13
Penelope Architect \$13
Penelope Toasted \$15
Screwball Peanut Butter \$7
Smoke Wagon Small Batch \$13
Smoke Wagon Straight Bourbon \$8
Smoke Wagon Uncut the Younger \$11
Woodford Reserve \$10

Specialty Cocktails

On Request

Rye Whiskey

Barrell Craft Seagrass Rye \$16
Bone Snapper Rye \$16
Bulleit Rye \$16
George Dickel Rye \$7
High West Double Rye \$9
Knob Creek 7yr Rye \$9
Pendleton 1910 Rye \$12
Rittenhouse Rye \$7
Smoke Wagon Blender's Select Rye \$15
Smoke Wagon Bottled Bond Rye \$13
Smoke Wagon Malted Barley Rye \$15
Wild Turkey 101 Rye \$8
Willet 4yr Rye \$15

Vodka

Belvedere \$7
Grey Goose \$8
Ketel One \$7
Ketel One Cucumber & Mint \$7
Ketel One Grapefruit Rose \$7
Ketel One Peach & Orange Blossom \$7
Luksusowa (Potato) \$5.50
Stolichnaya \$6
Stoli Bluberri \$6
Stoli Citros \$6
Stoli Ohranj \$6
Stoli Razberi \$6
Stoli Vanil \$6
Titos \$6

Scotch

Balvenie 12yr \$17
Dewars \$6
Glenfiddich 12y \$9
Glenlivet 12yr \$11
Johnnie Walker Black \$10
Johnnie Walker Red \$7
Laphroaig 10yr \$14

Tequila

1800 Reposado \$7
Casadores Reposado \$14
Casamigos Blanco \$12
Casamigos Reposado \$14
Clase Azul Anejo \$75
Dobel Humito (Smoked) \$11
Don Julio 1942 \$24
Don Julio Blanco \$11
Libelula \$6
Patron Silver \$11

Gin

Aviation \$6
Beefeater \$5.50
Bombay Sapphire \$6
Drumshanbo Gunpowder \$9
Hendricks \$9
Plymouth \$8
Tanqueray \$6
Tanqueray Rangpur Lime \$6
Tanqueray Sevilla Orange \$6
Seersucker Southern Style \$5.50

Rentals

Items do not count towards minimums.

TABLES

We have a limited number of tables we can rent out or bring along. A linen is included.

4ft Folding Table \$15

6ft Folding Table \$20

8ft Folding Table \$20

For tents, other tables, & chairs, please reach out to GHS Tent Rental

www.ghstentrental.com 612-281-4145

LINENS

Table Linen \$5 White, Ivory, or Black available only

Linen Napkins \$2 custom folds available, or also use to accent your centerpieces



DECOR

Satin Table Runner \$2.00 (6" wide, 39 color options)

Cylinder Vase with Beads & Floating Candle \$4

Plate Charger Metallic Gold or Silver Plastic 13" \$1.50

Votive Candle in Glass Holder \$.50

3" Floating Candle \$2

Wood Round \$3

Mirror Cake Stand \$10

Rhinestone Card Box \$10



Catering Policies

Menu & menu prices are subject to change based on supply cost variations over time.

Rockwoods will not be responsible for serving, setting up, or providing supplies for any food or beverages not ordered through Rockwoods.

Fees

Do not count towards the minimum. It covers the included amenities. Included in the recommended gratuity.

Minimum

The dollar amount you are required to spend before tax and gratuity on food &/or beverages. The amount not reached by the conclusion of the event will be added to the event total as a separate line item. 3rd Party Items do not count towards the minimum.

Final Food Order Due

A coordinator will give you the exact date on your event order, between 5-10 days, depending on the day of the week of your event. Counts can go UP until the day prior, but counts cannot go down for any reason. If actual event attendance falls below the food order, the host will still be charged the original final food order amount. If your final counts are not turned in by the due date on your event order, we reserve the right to cancel your event, and cancellation policy fees will apply as listed in the cancellation policy.

Leftover Food

Most items can be taken home with a signed waiver.

Food Tasting Options

- A. A private tasting is \$50, plus the cost of food ordered & tip. Tue, Wed, or Thur only, scheduled in advance.
- B. Visit our restaurant: We have the same great chefs with some similar items that we can recommend, or just see how awesome anything they make tastes!

Alcohol Policy

Paying for alcohol does NOT put you in a place of liability. That liability falls on our liquor license. No alcohol is to be brought in and NO underage drinking is permitted. ALL guests will need to show legal identification. Anyone showing signs of intoxication will not be served. We reserve the right to "cut off" alcohol service, ask individuals to leave, close the bar, or end the event. **Should there be a violation of this alcohol policy, a \$500 fee will be added to your final bill.**

Tax

7.375% on food, non-alcoholic beverages & rentals. 9.875% on alcohol. Menu prices do not include tax.

Gratuity

A recommended gratuity will be added to your event estimates to help in your budgeting. 100% of the gratuity is paid to our employees who worked at your event. You cannot change the tip after the event date has passed.

Payment Methods

- A. Online Payment Link via Email Check/Cash/Card
- B. In Person – by appointment please if not during event!
- C. No coupons or gift cards can be used for payment
- D.

Damage or Excessive Clean-Up:

The client assumes responsibility for any damage to rented or utilized catering equipment committed by the client or any guest or agent of the client. Rockwoods is not responsible for the clean up of the event space, aside from items used in food and beverage service and our service areas. Rockwoods is not responsible for complete garbage removal unless pre-arranged with event coordinators; fees may apply.

Liability

Rockwoods is not responsible for equipment, materials, gifts, etc. that are brought onto the property. Rockwoods is not responsible for the theft or damage of any vehicle. Rockwoods shall not be liable for non-performance if attributed to trouble, dispute, strike, government (Federal, State or Municipal) or restrictions upon travel or transportation in the non-availability of food, beverage, or supply, riots, national emergencies, acts of God and other causes whether expressly provided herein or not, which are beyond the reasonable control of Rockwoods. In such event, Rockwoods shall not be liable to the customer for any damage.

Cancellation Policy

- After the fee is paid, it is non-refundable.
- Within 3 months of the event date – loss of room fee & 75% of minimum due plus a 20% service charge
- Within 1 month of the event date – loss of room fee & 50% of minimum due plus a 20% service charge
- Within 10 days of the event date – 100% of the minimum plus a 20% service charge