



Meetings by appointment with Megan or Alyna



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www.rockwoodsMN.com



ROCKWOODS

*Off-Site Catering*

*Pick Up, Delivery,  
or Full Service*



## Pick Up or Delivery

Please refer to catering policies for payment due dates.

### PICK-UP

**No fee or minimum**

You pick-up from Rockwoods in Otsego

### DELIVERY WITH BUFFET SET UP

**\$75 Delivery Fee + \$400 Order Minimum**

Serving Tongs/Spoons Included (1 sided buffet)

Within 15 miles, add \$3 per mile over 15 miles

*\*Delivery Fee Due Upon Booking\**

### SERVICE SUPPLIES

**Additional Serving Tongs/Spoons**

\$1 each

**Disposable Food Warmers**

\$15 each

**Disposable Plates, Napkins & Silverware**

\$2/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.

Must supply a card on file to be processed at the end of the event.

PACKAGE INCLUDES:	GUEST COUNT	CATERING COST	ORDER MINIMUM
Buffet-Style Service Disposable Plates, Napkins, & Silverware Linens for Buffet Food Warmers Water Station Serving Utensils for 1 Sided Buffet Delivery up to 15 miles * Add \$3/Additional Mile * 1 Hour of Set Up 3 Hours of Event Staffing * Food Service & Clearing *	0-50	\$650	\$500
	51-100	\$800	\$1,000
	101-150	\$1,000	\$1,500
	151-200	\$1,200	\$2,000
	201-300	\$1,400	\$3,000
	300 & Up	Inquire for Personalized Quote	
An Operations Charge of 10% of Your Subtotal Will Be Added to Final Bill for All Full-Service Caterings.			

### FULL-SERVICE ADD-ONS

#### Extra Service Hours

Inquire for an estimate  
of additional cost

#### Ceramic Plates & Metal Utensils

\$15/person

*\* Additional Fee to Clean & Clear Ceramic Plates & Metal  
Utensils Not from Rockwoods \**

#### Disposable Decorative Plates

\$/person

#### Linen Napkin

*\*With Custom Fold\**

\$1.50/person

#### Table Linens

\$5/linen

## Bar Service

### IN ADDITION TO CATERING

\$50/bartender/hour

\$500 hosted minimum

### STANDALONE

\$150/bartender/hour

\$1000 hosted minimum

### SERVICE SUPPLIES

**Disposable Drinkware**

Included

**Glassware Rental**

\$6/person

# 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)*

3 Meat Egg Bake \$180	Fruit & Berries \$150	Croissants with Butter \$125
Scrambled Eggs \$90	Fruit Tray \$125	French Toast \$110
Scrambled Eggs with Cheese \$100	Coffee Cake \$75	Sausage Patties \$120
Hash Brown Casserole \$120	Assorted Donuts \$100	Maple Sausage Links \$120
Potatoes O'Brien \$100	Muffin Variety \$80	6oz Striploin Steaks \$600
RW Smash Browns \$90	Everything Bagels, Cream Cheese, Toaster \$85	Bacon \$120
Yogurt, Granola, & Berries \$100	Cinnamon Rolls \$75	Ham \$110
	Caramel Rolls \$85	

# Lunch

## BOXED 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. Comes with Chips, a Pickle, & a Cookie.

## BUFFET

### Salad & Deli Buffet

Mixed greens, croutons, shredded cheese, bacon crumbles, 3 dressing choices.

Assorted breads & buns, deli meats, sliced cheeses, lettuce, tomato, onion, & condiments.

\$500 per 30 people (Half Orders Available)

# 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	Oreo Cookie Mouse Shooters \$100
Fresh Baked Assorted Cookies \$60	Salted Caramel Shooters \$120	Chocolate Lovers Shooters \$120
Assorted Dessert Bars \$95		Lemon Trifle Shooters \$100

## SERVING A DESSERT NOT FROM ROCKWOODS

*Must be from a licensed facility. Linens for table, platters, napkins, set-up & clean up.*

### 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

# Buffet

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

## BREAD

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

## COLD SIDES & SALADS

Garden Salad \$100  
Spinach & Strawberry Salad \$110  
Italian Pasta Salad \$100  
Potato Salad \$80  
Coleslaw \$75

## HOT SIDES

Au Gratin Potatoes \$165  
Mashed Potatoes \$120  
Beef Demi-Glace \$90  
Chicken Demi-Glace \$90  
Rosemary Roasted Red Potatoes \$90  
Wild Rice Pilaf \$120  
Cilantro Lime Rice \$120  
Mac & Cheese (4oz) \$210  
Smokehouse Baked Beans \$100  
Brussel Sprouts & Bacon \$100  
Broccoli, Peppers & Onions \$90  
Asparagus \$150  
Green Top Carrots \$120  
Green Beans & Carrots \$90  
Green Bean Almandine \$90  
Broccolini \$120

## 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 \$725

## CARVING STATION

Add \$50/Hour Chef Fee  
Prime Rib \$Market

## PASTAS

Chicken Carbonara \$550  
Macaroni & Cheese (8oz) \$420  
Lasagna with Meat \$385  
Cheese Tortellini, Peas, &  
Prosciutto, in Alfredo \$440  
Pasta Alfredo \$415  
*Add Chicken \$80*  
Spaghetti \$385  
*Add Meatballs \$60*

## BUILDABLE SANDWICHES

*with pub buns, Bourbon Bacon BBQ,  
& coleslaw on the side*  
Pulled Pork \$400  
Smoked Pulled Chicken \$400  
Smoked Turkey \$400  
Smoked Brisket \$450

## TACOS

*with hard or soft taco shells, lettuce, sour cream,  
shredded cheese, salsa & choice of meat \$300*  
Shredded Chicken  
Ground Beef  
Pulled Pork

## BURGERS

*with pub buns, lettuce, tomato,  
onion, pickles, condiments*  
Grilled Chicken Breasts \$425  
Hamburger Patties \$400  
Add cheese on the side \$50  
Add smoked bacon on the side \$120

## PIZZAS

18" Stone Fired Pizza \$24  
*(not 30 serv.) choose cheese, pepperoni, or sausage.*  
Add \$3 per additional topping  
*\* 5-mile delivery limit for quality purposes \**

# Small Bites

**Per order of 30 servings (½ orders available)**

## SNACKS

Gardetto's Snack Mix \$60  
Kettle Chips & Onion Dip \$70  
Chicago Popcorn \$60  
Pretzels \$60  
Tortilla Chips & Salsa \$70  
Buttered Popcorn \$60  
Mixed Nuts \$100

## COLD PLATTERS

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

## 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 Spinach Artichoke Dip/Crostini \$100  
Warm Jalapeno Popper Dip/Crostini \$100  
Warm Crab Dip/Pita \$150  
Warm Buffalo Chicken Dip/Chips \$100

## COLD BITES

Antipasto Skewers \$100  
Bruschetta \$80  
Caprese Skewers \$70  
Shrimp Cocktail \$150  
Vegetables & Ranch Shooters \$80  
Fruit Skewers \$80  
Smoked Salmon Crostini \$90  
Beef Carpaccio Crostini \$175  
Prosciutto Crostini \$100  
Prosciutto Wrapped Asparagus \$110  
Pickle & Ham Roll Up \$90

## WARM BITES

Beef Carnitas Empanadas \$90  
BBQ Meatballs \$85  
Wild Rice Meatballs/Lingonberry Jam \$95  
Sausage Stuffed Mushroom Caps \$90  
Beef Tips & Gorgonzola Sauce \$150  
Chicken Wings (Boneless or Bone-In) \$90  
Chicken Tenders \$90  
Teriyaki Chicken Skewers \$90  
Chicken Pot Stickers \$65  
Vegetarian Egg Rolls \$80  
Mini BBQ Chicken Quesadillas \$75  
Jalapeno Bacon Wrapped Shrimp \$170  
Bacon Wrapped Scallops \$200  
Crab Cakes & Tartar Sauce \$150  
Walleye Strips & Tartar Sauce \$100  
Calamari Strips & Tartar Sauce \$100  
Cocktail Weenies \$65  
Duck Bacon Wontons \$100

## NACHOS

Chips, Cheese Sauce, Sour  
Cream, Lettuce, & Salsa \$150  
*Add Seasoned Beef \$50*

**Butler Passed Appetizers Available - Add \$10 per order**

***\*Inquire about available options\****



# Non-Alcohol Beverages

## INDIVIDUAL

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

**Bottled Water** \$2/bottle

## SELF SERVE BEVERAGE STATIONS

*Only Available for Full-Service Caterings.*

**Hot Coffee** \$50 per 1.5 gallon dispenser, regular or decaf with sweetener and half & half

**Homemade Lemonade** \$30 per gallon

**Homemade Sweet or Unsweetened Tea** \$30 per gallon

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

**Sparkling Orange Cherry Punch** \$25 per gallon

# Bar Service

## 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.

## WINE

**House Wine** - Cabernet, Pinot Noir, Merlot, Chardonnay, Sauv. Blanc, Moscato

**Additional Wine Options:** Josh Cabernet or Chardonnay, Seven Terraces Sauv Blanc, Anko Malbec Oregon Territory Pinot Noir

## BOTTLES & CANS

**Choose up to 4 Options – Add \$2/Person to Add Another Option**

Bud Light  
Budweiser  
Coors Banquet  
Coors Light  
Michelob Ultra  
Michelob Golden Light

Miller Lite  
Busch Light  
Corona  
Corona Light  
Grainbelt Premium  
Grainbelt Nordeast

Goose Island IPA  
Kona Big Wave  
Stella  
Shiner Bock  
Carbliss  
*Black Rasp, Cran, Lemon-Lime*

Angry Orchard Cider  
Duluth Cider Gitch  
White Claw  
*Raspberry or Black Cherry*  
High Noon Peach  
*Peach or Pineapple*

## MIXED DRINKS

**Choose up to 4 – Add \$1/Person to Add Another Option**

Mixers include Pepsi, Diet Pepsi, Starry, Soda, and Tonic. Garnishes include lemon & lime

### Bourbon & Whiskey

Basil Hayden  
Bulleit Bourbon  
Buffalo Trace  
Crown Royal  
*Reg, Apple, Peach or Vanilla*  
George Dickel 8yr  
George Dickel Bond  
High West Bourbon  
Jameson  
Keeper's Heart Bourbon + Irish  
Knob Creek  
Makers Mark  
Pendleton  
Screwball Peanut Butter  
Smoke Wagon Straight Bourbon  
Woodford Reserve

### Rye Whiskey

Barrell Craft Seagrass Rye  
Bone Snapper Rye  
Bulleit Rye  
George Dickel Rye  
High West Double Rye  
Knob Creek 7yr Rye  
Willett 4yr Rye

### Vodka

Titos  
Belvedere  
Grey Goose  
Ketel One  
*Reg, Cucumber & Mint, Grapefruit  
Rose, or Peach & Orange Blossom*  
Stolichnaya  
*Reg, Bluberri, Citros, Ohrani,  
Razberi, or Vanil*

### Scotch

Balvenie 12yr  
Dewars  
Glenfiddich 12y  
Glenlivet 12yr  
Johnnie Walker Black  
Johnnie Walker Red

### Tequila

1800 Reposado  
Casamigos  
*Blanco or Reposado*  
Clase Azul Anejo  
Dobel Humito (Smoked)  
Don Julio 1942  
Don Julio Blanco  
Libelula

### Gin

Aviation  
Beefeater  
Bombay Sapphire  
Drumshanbo Gunpowder  
Hendricks  
Plymouth  
Tanqueray  
Tanqueray Sevilla Orange  
Seersucker Southern Style

### Specialty Cocktails

On Request

\*INQUIRE ABOUT BEVERAGE  
PRICING & OTHER OPTIONS

# 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 unless prior arrangements have been made, and applicable fees have been paid.***

## Fees

Do not count towards the minimum. This fee is taxable & included in the recommended gratuity. Rockwoods strives to include as much as possible within our catering costs. However, some services may incur additional fees, such as a dedicated dishwasher or an on-site chef fee.

## 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, fees & catering costs do not count towards the minimum.

## Final Food Order

A coordinator will provide you with the exact due date for your final food order, typically between 6-10 days before your event, depending on the day of the week. Final guest counts cannot decrease after the due date for any reason. If actual event attendance falls below the final food order, the host will still be charged for the original final count.

In some cases, we may be able to accommodate an increase in your food order after the due date, but this is not guaranteed. Additional food requests will be subject to availability. If your final counts are not submitted by the due date, we reserve the right to cancel your event, and cancellation fees will apply as outlined in our cancellation policy.

## Leftover Food

Most items can be taken home with a signed waiver. By signing, you acknowledge that Rockwoods is not responsible for any spoilage or food-borne illness from leftover food. You also accept full responsibility for its removal and safe storage, understanding that the food has been on display during the event.

## Food Tasting Options

- A. A private tasting is \$50, plus the cost of food ordered, tax & 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.** Rockwoods is not licensed as an alcohol delivery or off sale liquor distributor and must remove all Rockwoods provided alcohol from event premises upon bar staff departure.

## Operations Charge

A 10% operations charge will be added to the pre-tax total of your bill. This charge is **not** a gratuity and is taxable. It helps cover essential or unseen operational costs that are not included in food, rental, or service fees. These costs may include, but are not limited to, administrative expenses, additional supplies, extra transportation/fuel, on-site cooking equipment, and buffet or service equipment.

## Payments Due

1. At Booking
  - a. Pick Up Orders: No Payment Due.
  - b. Delivery: \$75 Delivery Fee Due.
  - c. Full Service: 50% of Minimum Due. This will act as a deposit towards the final balance.
2. Final Payment
  - a. Pick Up Orders: Due 5 days in advance to your pickup order. We will send you an invoice once we receive your final food order.
  - b. Delivery: Due upon delivery, unless otherwise stated through your coordinator.
  - c. Full Service: Due upon conclusion of your event, unless otherwise stated through your coordinator.

## Payment Methods

- A. Online Payment Link via Email
- B. In Person – by appointment (Cash/Check/Card)
- C. Must supply credit card on file to be processed at the end of the catering, unless specified otherwise by your coordinator.
- D. Gift cards cannot be used for payment

## 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.

## 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 deposit is paid, it is non-refundable.
- Within 3 months of the event date – loss of deposit plus a 20% service charge
- Within 1 month of the event date – loss of deposit & an additional 25% of minimum due plus a 20% service charge
- After final food order is placed – Full event balance due plus a 20% service charge





## 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**