



Meetings by appointment with Megan or Alyna



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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 \$45
Cheesy Garlic Bread \$65

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 \$120
Broccoli, Peppers & Onions \$90
Asparagus \$150
Green Top Carrots \$120
Green Beans & Carrots \$90
Green Bean Almandine \$90
Broccolini \$120

MEATS

Roasted Turkey & Gravy \$415
Herb-grilled chicken \$415
Chicken Marsala \$440
Beef Striploin \$730
Beef Pot Roast \$730
Sliced Smoked Beef Brisket \$650
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

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
Mini BBQ Chicken Quesadillas \$75
Jalapeno Bacon Wrapped Shrimp \$170
Bacon Wrapped Scallops \$200
Crab Cakes & Tartar Sauce \$150
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