



Thank you for your interest in our Banquets at the Boardwalk venue. We are here to help you with the planning of your event in any way we can, and it is our goal to help make your event an enjoyable and memorable experience for both you and your guests.

Overlooking the beautiful Red River, our 'one-of-a-kind' Banquets at the Boardwalk venue has the ability to host events ranging from 20 to 450 guests. Whether it's a small gathering, such as a corporate meeting or social, or a large event, such as a fundraiser or wedding reception, our venue has what it takes to make your event a 'one-of-a-kind' experience.

In addition to Banquets at the Boardwalk, the Rivers Edge Lounge and the River Deck Bar also have what it takes to provide your guests with a 'one-of-a-kind' experience they'll never forget. The Rivers Edge Lounge offers a full-service bar that will provide them with an open yet cozy environment, while the River Deck Bar offers a seasonal patio furnished with outdoor décor, fire pits and a unique outdoor bar.

Whether you're planning a corporate meeting for your colleagues or a wedding reception for your family and friends, our experienced staff will provide you with the exceptional service you deserve and will help make the planning process a worry-free experience every step of the way.

For more information on how to host your 'one-of-a-kind' event, please contact us today. We are available Monday through Friday from 9:00AM to 5:00PM and also by appointment. You may also visit www.boardwalkentertainmentgroup.com for more information.

We look forward to hearing from you and are excited to help with the planning of your event!

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Banquets
at the
Boardwalk
Menu

Light Luncheons

Minimum 15 people.

*Up to two Entrées may be selected for the entire group.
Light Luncheons include: Ice Water and Coffee or Ice Tea.
Add a Cup of Soup du Jour for an additional \$2.00.

Fresh Fruit Plate

*Medley of Seasonal Fresh Fruits,
Yogurt and a Croissant.
\$9.95 per person*

Soup and Salad

*Spring Greens Salad w/choice of Dressing
and a Cup of Soup du Jour.
\$8.95 per person*

Chef Salad

*Spring Greens Salad topped w/Ham, Turkey,
Cheddar and Swiss Cheese, Egg Slices,
Tomatoes, Black Olives and Green Onions.
Served w/Fresh Baked Bread and
choice of Dressing.
\$9.95 per person*

Caesar Salad

*Bed of Romaine Lettuce tossed with
Caesar Dressing, Fresh Shredded
Parmesan Cheese and Croutons.
\$8.95 per person
Add Grilled Chicken for an additional \$2.50.*

(Dressings choices include: Ranch, French, Blue Cheese, Thousand Island, Raspberry Vinaigrette or Balsamic Vinaigrette.)

Sandwiches

*Sandwiches include choice of: Coffee, Iced Tea or Milk,
*Choice of one: Potato Salad, Coleslaw, Pasta Salad or Chips.
Add a Cup of Soup du Jour or a Garden Salad for an additional \$2.00.*

Deli Sandwich

*Choice of one: Roast Beef, Turkey,
Ham or Corned Beef. Garnished with
Lettuce, Tomato and Mayonnaise.
Served on a Kaiser Roll with a Pickle Spear.
\$10.95 per person*

Croissant Club

*Turkey Breast, Bacon, Swiss Cheese,
Lettuce, Tomato and Mayonnaise.
Served on a Fresh Croissant with
a Pickle Spear.
\$10.95 per person*

Grilled Chicken Sandwich

*Grilled Chicken Breast
Garnished with Lettuce, Tomato and Onion.
Served on a Kaiser Roll.
\$10.95 per person
Add Cheese for an additional \$0.50.*

***Prices subject to change due to local Market Pricing at time of event.*

***MN Sales Tax, Service Fee (Gratuity) and Set-Up Fee not included in prices listed.*

Plated Dinners

Minimum 20 people.

Plated Dinners include: Entrée, Soup/Salad, Vegetable and Potato/Rice.

Up to two Entrées may be selected and chosen from for the entire group.

Same side items must be selected for the entire group.

Pasta Dishes do not include a Potato/Rice option.

Plated Dinners also include: Rolls, Butter, Ice Water and Coffee or Ice Tea

Soup/Salad (choose one)

Soup du Jour

Spring Greens Salad w/choice of two Dressings

Caesar Salad

Spinach Salad w/choice of two Dressings

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(Dressings choices include: Ranch, French, Blue Cheese,

Thousand Island, Raspberry Vinaigrette, Balsamic

Vinaigrette

Vegetable (choose one)

Broccoli, Cauliflower and Carrot Medley

Green Beans Almondine

Honey Glazed Baby Carrots

Broccoli w/Chive Butter

Whole Kernel Corn

Potato/Rice (choose one)

Rosemary Roasted Red Potatoes

Whipped Potatoes and Gravy

Garlic Mashed Potatoes

Baked Potato

Rice Pilaf

Wild Rice

Au Gratin Potatoes

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Plated Entrée Selections

Lunch Size Entrée Portions & Pricing available upon request.

Lunch Size Portions must be served before 4:30PM.

****HAND-MADE POULTRY****

Chicken Parmesan

6 oz. Italian Breaded, Baked Chicken Breast topped with Provolone Cheese and Marinara.
\$17.95 per person

Chicken Cordon Bleu

6 oz. Chicken Breast stuffed w/Swiss Cheese and Ham and baked to golden brown topped with Moray sauce
\$19.95 per person

****SEAFOOD****

Baked Walleye Almondine

6-8 oz. Walleye Filet baked in a White Wine Sauce and topped with Lemon, Pepper and Almonds.
\$20.95 per person

Shrimp

Five Jumbo Shrimp with your choice of Deep-Fried, Broiled in Herbed Garlic Butter or Scampi Style.
\$20.95 per person

****GRASSLANDS****

Grilled Ribeye Steak

10 oz. Ribeye Steak grilled to perfection and topped with Sautéed Mushrooms in a Mushroom Red Wine Sauce.
\$21.95 per person

In an effort to ensure the best quality with our Ribeye, We Will set a limit of 100 steaks per group

Prime Rib

(Minimum 20 people)
Slow roasted USDA 10 oz. choice Prime Rib Served with Au Jus and Horseradish Sauce
\$24.95 per person

Roast Beef

Two 4 oz. tender slices of Juicy Roast Beef topped With a Light Brown Gravy.
\$18.95 per person

Chicken Picata

6 oz. Lightly Breaded Chicken Breast sautéed with Capers in a Lemon White Wine Sauce.
\$18.95 per person

Roast Turkey

Two 3 oz. slices of juicy, hand-carved roast turkey breast
\$17.95 per person

Grilled Salmon Filet

6 oz. fresh grilled Salmon Filet with a Cucumber Dill Sauce.
\$21.95 per person

Pork Tenderloin

Three 2 oz. Pork Tenderloin Slices slow cooked for hours in our Red Wine and Mushroom Sauce.
\$19.95 per person

Glazed Brown Sugar Ham

Two 4 oz. tender slices of Ham baked with Cloves and Pineapple.
\$18.95 per person

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Plated Entrée Selections Continued

*Lunch Size Entrée Portions & Pricing available upon request.
Lunch Size Portions must be served before 4:30PM.*

****Pasta****

Chicken Dijon

*6 oz. seasoned Chicken Breast served on
Fettuccini Pasta in a Creamy Dijon Sauce
topped with fresh grated Parmesan Cheese.
\$18.95 per person*

Classic Meat Lasagna

*8 oz. of our Classic Homeade Italian
Lasagna. Served with Garlic Toast.
\$17.95 per person.*

****Vegetarian****

Alfredo Primavera

*Fettuccini Pasta in a Creamy Alfredo
Sauce served with Freshly Grated
Parmesan Cheese.
\$15.95 per person
Add a 6 oz. Chicken Breast for an additional
\$3 per plate.*

Eggplant Parmesan

*Two 1 inch fresh slices of Eggplant
covered in our Special Sauce and
topped with fresh grated
Parmesan Cheese.
\$15.95 per person*

(All Pasta and Vegetarian Dishes are served with the Salad and Vegetable option, as selected for the group, but they are not served with the Potato/Rice option.)

****Kid's Menu****

Chicken Strips with Fries

*Children 12 and under only.
Deep-fried Chicken Filets served with
French Fries.
\$8.95 per person*

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Buffets

Light Lunch/Dinner Selections

Minimum 25 people. Must be served no later than 4:30PM.
Light Buffets include: Buffet, Ice Water and Coffee or Ice Tea.

Boardwalk Deli Bar

Roast Beef, Turkey and Ham,
Swiss, American and Cheddar Cheese.
Served with Lettuce, Tomato, Onion, Pickles,
and Deli Breads. Choice of Potato Salad or Chips.
Served with a Medley of Season Fruit and
Fresh Baked Brownies or Cookies.
\$14.95 per person(lunch) \$16.95(dinner)

Salad and Soup Bar

Spring Greens Salad with choice of three Dressings.
Served with Fresh Artisan Breads, Shredded Cheese,
Croutons, Sliced Red Onions and Tomatoes.
Choice of Two Soups.
Served with Chef's Choice Dessert.
\$12.95 per person (lunch) \$14.95(dinner)

Pasta Bar

One choice of Chicken Alfredo Primavera or
Spaghetti and Meatballs served with Garlic Toast,
Spring Greens Salad and choice of two Dressings.
Served with Chef's Choice Dessert.
\$15.95 per person(lunch) \$17.95(dinner)

(Dressings choices include: Ranch, French, Blue Cheese, Thousand Island, Raspberry Vinaigrette or Balsamic Vinaigrette. Soup choices include: Beef and Vegetable, Chicken Tortilla, Chicken Dumpling, Chicken Noodle, Chili, Hungarian Mushroom, Tomato Basil and Vegetable.)

Burger Bar (Boardwalk Special)

Grilled Hamburgers, Grilled Chicken,
Baked Beans, Potato Chips and Pickles.
Choice of Potato Salad, or Cole Slaw.
Served with a Medley of Seasonal Fruit and
Fresh Baked Brownies or Cookies.
\$15.95 per person(lunch) \$17.95(dinner)

Taco Bar

Our homemade Taco Meat and Chicken
Breast served with Hard and Soft Shells,
Rice, Beans, Lettuce, Tomatoes,
Red Onions, Black Olives, Shredded Cheese,
and Salsa.
\$14.95 per person(lunch) \$16.95(dinner)

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Dinner Buffets

Minimum 35 guests. Dinner Buffets include:

Choice of Entrée, Salad, Vegetable and Potato/Rice.

Pasta Buffets are not served with a Potato/Rice option.

Rolls, Butter, Ice Water and Coffee or Ice Tea are also included.

Salad (choose one)

Spring Greens Salad w/choice of two Dressings

Caesar Salad

Spinach Salad w/choice of two Dressings

(Dressings choices include: Ranch, French, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Blue Cheese or Hot Bacon.)

Vegetable (choose one)

Broccoli, Cauliflower and Carrot Medley

Green Beans Almondine

Honey Glazed Baby Carrots

Broccoli w/Chive Butter

Whole Kernel Corn

Potato/Rice (choose one)

Rosemary Roasted Red Potatoes

Whipped Potatoes and Gravy

Oven Roasted Potatoes

Baked Potato

Rice Pilaf

Wild Rice

Garlic Mashed Potatoes

Augratin Potato

Entrée Choices

Poultry

Chicken Breast w/choice of Sauce

(BBQ, Teriyaki, Mushroom, Picata or Hawaiian)

Chicken Parmesan

Roast Turkey

Chicken Cordon Bleu

Seafood

Baked Walleye Almondine*

Grilled Salmon Filet*

Breaded Shrimp*

Grasslands

Roast Beef served au jus

Glazed Brown Sugar Ham

Pork Tenderloin*

Prime Rib*(Carving Station Needed)

Pasta

Classic Meat Lasagna

Chicken Alfredo

Spaghetti & Meatballs

Choice of one Entrée..... \$19.95 per person

Choice of two Entrées..... \$21.95 per person

Choice of three Entrées..... \$23.95 per person

(Entrées marked with a * will increase the prices listed above by \$1.00.

Some restrictions may apply to the above Entrée availability for Buffet Style Dinners.)

Carving Station \$75.00

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Featured Holiday Dinner

Minimum 35 guests. Events between November 1st to January 31st only.

Dinner includes: Entrée, Salad, Vegetable, Potato and Dessert.

Same side items must be selected for entire group.

Rolls, Butter, Ice Water and Coffee are also included.

Entrée Choices (choose one or do half-and-half)

Roast Turkey w/stuffing

Glazed Brown Sugar Ham

Salad

Spring Greens Salad w/choice of two Dressings

Vegetable (choose one)

Green Beans Almondine

Whole Kernel Corn

Potato (choose one)

Whipped Potatoes and Gravy

Garlic Mashed Potatoes

Dessert (choose one or do half-and-half)

Peppermint Cheesecake

Pumpkin Cheesecake

Plated Dinner Style..... \$19.95 per person(only 1 choice of meat)

Buffet Dinner Style.....\$20.95 per person(choice of 1 meat or ½ & ½)

(Lunch Size Entrée Portions & Pricing for Plated Dinner Style available upon request. Lunch Size Portions must be served no later than 4:30PM. Lunch Size Portions are not available for Buffet Dinner Style, although you may choose to have your Buffet served before 4:30PM.)

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Hors D'oeuvres

Prices based on 50 Pieces per Tray

To assist you with your planning:

Light Hors D'oeuvres (3-5 pieces per person)

Medium Hors D'oeuvres (6-8 pieces per person)

Heavy Hors D'oeuvres (9-11 pieces per person)

Cold Hors D'oeuvres

Cheese (Domestic) and Crackers - \$105

Chilled Shrimp w/Lemon and Cocktail Sauce - \$175

Fresh Vegetable and Dip - \$100

Seasonal Fruit with Yogurt Sauce - \$125

Meat, Cheese and Crackers - \$150

Smoked Salmon with Rye Bread - \$130

Turkey Bacon Ranch Pinwheels - \$75

Turkey & Ham Cocktail Sandwiches - \$125

Bruschetta on baguettes - \$100

Hot Hors D'oeuvres

Bacon Wrapped Scallops - \$135

BBQ Smokies - \$85

Chicken Strips w/Honey Mustard and BBQ Sauce - \$125

Chicken Wings w/ Ranch Dressing - \$125

(Asian, BBQ, Buffalo, Jalapeno BBQ or Teriyaki)

Chips and Queso - \$90

Cocktail Meatballs (Swedish or BBQ) - \$110

Egg Rolls - \$100

Fresh Lump Crab Cakes - \$175

Gorgonzola Stuffed Mushroom Caps - \$105

Marinated Chicken Skewers - \$125

Marinated Steak Skewers - \$125

Mini Pulled Pork BBQ Sandwiches - \$150

Potato Skins - \$100

Spinach Artichoke Dip w/Fresh Breads and Chips - \$100

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Desserts

Prices based on 50 Pieces per Tray

Assorted Cookies - \$100
Assorted Muffins = \$125
Assorted Pastries = \$125
Chocolate Brownies - \$100
Chocolate Covered Strawberries - \$125
Chocolate Mousse Cups - \$125
Chocolate Truffles - \$100
Cream Cheese Fruit Tarts - \$150
Mini Cheesecake Bites - \$125

Individual Desserts

Assorted Flavors of Sorbet - \$2.50 each
Carrot Cake - \$3.50 each
Chocolate Mousse Cup - \$3.50 each
Chocolate Peanut Butter Cream Pie - \$4.00 each
Classic NY Style Creamy Cheesecake - \$4.00 each
Fresh Baked Muffins - \$2.50 each
(Banana Nut, Blueberry, Bran Spice, Chocolate Chip, Lemon Poppy Seed)
Fresh Fruit Cup - \$3.00 each
Hot Fudge Chocolate Cake - \$3.50 each
Key Lime Cream Pie - \$3.00 each
Lemon Cream Layer Cake - \$3.00 each
Red Velvet Layer Cake - \$3.50 each
Tiramisu - \$3.50 each
Turtle Cream Pie - \$3.50 each

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Bar/Beverage Services

Host Bar

<i>1 Case House Wine (12 Bottles) (Cabernet, Chardonnay, Merlot, Pinot Grigio, Riesling, White Zinfandel)</i>	<i>\$250.00</i>
<i>1 Case House Champagne (12 Bottles) (Wedding Champagne)</i>	<i>\$275.00</i>
<i>1 Large Keg (roughly 128 16oz Cups) (Budweiser, Bud Light, Miller Lite, Coors Light)</i>	<i>\$285.00</i>
<i>1 Large Keg (roughly 128 16oz Cups) (Blue Moon, Shock Top, Sam Adams, Summit EPA)</i>	<i>\$325.00</i>
<i>Drink Tickets (Covers 9oz Well Cocktails, 12oz Domestic Bottles of Beer, 16oz Draft Beer and Glasses of House Wine)</i>	<i>\$4.50</i>
<i>Unlimited Fountain Soda</i>	<i>\$250.00</i>
<i>Coffee per Gallon (16 8oz Cups)</i>	<i>\$20.00</i>
<i>White Grape Punch per Gallon (16 8oz Cups)</i>	<i>\$20.00</i>
<i>Portable Bar</i>	<i>\$100.00</i>

Cash Bar

<i>16oz Bar/Fountain Soda</i>	<i>\$2.00</i>
<i>9oz Well Cocktail</i>	<i>\$4.00</i>
<i>12oz Domestic Bottles</i>	<i>\$4.00</i>
<i>Import Bottles</i>	<i>\$4.50 – \$5.50</i>
<i>16oz Draft Beer</i>	<i>\$5.00 - \$6.00</i>
<i>Glass of House Wine</i>	<i>\$5.00</i>
<i>Top Shelf Cocktails</i>	<i>\$6.00</i>

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