



3875 SCHOOL BLVD, MONTICELLO, MN 55362  
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# EVENT MENU

BIRTHDAY PARTIES | CORPORATE EVENTS | SPORTS TEAM EVENTS  
FIELD TRIPS & LOCK-INS | COMMUNITY & SCHOOL EVENTS  
WEDDINGS | AND MUCH MORE!

# A LA CARTE

We Recommend Three Appetizers To Serve Up To 15 Guests

## **BRUSCHETTA \$35**

Topped With A Blend Of Tomatoes, Basil, Garlic, Red Onion, A Blend Of Seasonings, And Balsamic Glaze

## **CHIPS & SALSA \$25**

Salsa And Freshly Cooked Corn Tortilla Chips

## **CAESAR SALAD \$45**

Romaine, Parmesan Cheese, Croutons, And Caesar Dressing

## **MIXED GREENS SALAD \$45**

Mixed Greens, Romaine, Julienned Red Onion, Croutons And Dressing

## **KETTLE CHIPS \$22**

Choice Of Original Flavor Or Garden Spice Flavor

## **ASIAN INFUSED COLESLAW \$45**

Superfoods With Kohlrabi Brussels Sprouts Mixed With Sweet Chili Slaw Dressing

## **DEVILED EGGS \$40**

Perfectly Built Deviled Eggs Topped With A Dash Of Spanish Paprika

## **ITALIAN PASTA SALAD \$45**

A Blend Of Tri-Colored Rotini, Pepperoni, Tomatoes, Red Onion, Parmesan Cheese, Black Olives, And Creamy Italian Dressing

## **PINWHEELS \$45**

Choice Of Turkey Or Ham Pinwheels Comprised Of Cream Cheese, Mozzarella Cheese, Red Onion, And Black Olives

## **MEATBALLS (BBQ, BOURBON, SWEDISH) \$50**

Pork And Beef Blend Meatballs With Choice Of Sauce\*

## **ANTIPASTO SALAD \$65**

Blend Of Romaine, Salami, Black Olives, Tomatoes, Red Onion, Dijon, Garlic, Olive Oil, And Balsamic Glaze

## **APPLE SALAD \$65**

Light Salad With Romaine Lettuce, Diced Granny Smith Apples, Red Onion, Mozzarella Cheese, And Balsamic Glaze

## **CREAMY POTATO SALAD \$65**

## **EGG ROLLS \$70**

Choice Of Pork Or Vegetarian Served With Sweet Chili Sauce

## **MINI CORN DOGS \$65**

Served With Ketchup And Mustard

## **CHEESE WONTONS \$75**

Cream Cheese Filled Wontons Served With Sweet Chili Sauce

## **MAC & CHEESE BITES \$75**

Served With Ranch Dressing

## **MINI TACOS \$70**

Served With Salsa. Add Sour Cream +\$15.

## **COCKTAIL WEENIES \$75**

All Beef Slow Cooked In Tangy Bbq Sauce

## **SPINACH ARTICHOKE DIP & PITTA BREAD \$85**

Spinach Artichoke Dip (Served Hot Or Cold) With Pita Chips

## **CHICKEN TENDERS \$90**

Medium Sized Chicken Tender With Choice Of 2 Dipping Sauces\*

## **WINGS \$90**

Boneless Or Traditional Wings With Choice Of 2 Dipping Sauces\*

## **SHRIMP COCKTAIL \$95**

Served With Cocktail Sauce

## **CHORIZO POTATO SALAD \$90**

Creamy Potato Salad With A Pork Chorizo Kick

## **MEAT, CHEESE & CRACKER DISPLAY \$90**

Sliced Ham, Turkey, Salami, Swiss, Cheddar, And Cracker Varieties

## **FRUIT DISPLAY \$95**

Fresh Cut Cantaloupe, Pineapple, Oranges, Honeydew, And Grapes Mixed And Served With Sweet Cream Fruit Dip

## **DELI SANDWICH DISPLAY \$85**

Slider-Style Brioche Buns Served With Ham, Turkey, Cheddar, Colby Jack, Pepper Jack, And Swiss (All Served On The Side) Served With Mustard And Mayo

## **VEGGIE DISPLAY \$90**

Baby Carrots, Celery Sticks, Cherry Tomatoes, And Broccoli Served With Ranch Dressing

## **BACON WRAPPER BOURBON GLAZED SCALLOPS \$100**

## **DUCK BACON WONTONS \$100**

Served With Sweet Chili Sauce

### **\* DIPPING SAUCE OPTIONS**

Bbq Sauce • Buffalo Sauce • Bourbon Sauce  
Sweet Chili Sauce • Parmesan Garlic • Ranch Dressing  
Blue Cheese Dressing • Honey Mustard Sauce

## **THE GRAZING TABLE**

\$2,000 Total | Serves 50-100 Guests

A tablescape filled with artfully arranged meats, cheese, crudités, as well as seasonal fruits, vegetables, decorations, serving utensils, and dishes. It's a relaxed way for you and your guests to mingle and will surely wow your guests.



# BUFFET MENUS

## ULTIMATE TACO BAR

\$22 Per Person | Minimum 15 Guests

### MEATS

*(choice of two)*

“Street” Taco Chicken • Seasoned Taco Beef  
Slow Cooked Carnitas • Beef Babacoa

### INCLUDES

Shredded Lettuce, Diced Tomatoes, Fresh Pico De Gallo,  
Diced Red Onion, Shredded Jack Cheese, Sour Cream,  
Corn Taco Shells & Flour Soft Shells, Fire Roasted Salsa,  
Corn Tortilla Chips, Borracho Beans, Garlic Lime Rice

Additional Meat Option (+\$3 pp)

## THE SLIDER BAR

\$22 Per Person | Minimum 15 Guests

### MEATS

*(choice of two)*

Beef Patties • BBQ Pulled Pork  
BBQ Chicken • Beef Barbacoa

### INCLUDES

Slider Buns, Romaine Lettuce,  
Sliced Tomatoes, Diced Red Onion,  
Sliced Pickles, Sliced American Cheese, Coleslaw,  
Dutch Kettle Chips, Ketchup, Mustard, Mayo

Additional Meat Option (+\$3 pp)

## CLASSIC ITALIAN DINNER

\$22 Per Person | Minimum 15 Guests

### INCLUDES

Penne, Cavatappi  
Cheese Tortellini (+\$3 pp)

### SAUCES

*(choice of two)*

Bolognese Sauce • Meatballs In Red Sauce  
Boscaiola Sauce • Chicken Alfredo Sauce • Rosa Sauce

### SALAD

*(choice of one)*

Caesar Salad  
Mixed Green Salad (With Choice Of 2 Dressings)  
Ranch • French • Blue Cheese • Honey Mustard

Garlic Buttered Breadsticks Included

Additional Pasta, Pasta Sauce, Or Salad Option (+\$3 pp)  
Extra Breadsticks (+\$2 pp)

## PIZZA & WINGS

\$22 Per Person | Minimum 10 Guests

### PIZZAS

*(choice of two)*

The Original Cheese • Loaded Pepperoni  
Classic Meat Lovers • Classic Supreme

### CHOICE OF TRADITIONAL OR BONELESS WINGS DIPPING SAUCES

*(choice of three | All Sauces Served On The Side)*

BBQ Sauce • Buffalo Sauce • Bourbon Sauce  
Sweet Chili Sauce • Boom Boom Sauce • Hot Honey Sauce  
Parmesan Garlic • Teriyaki Glaze • Ranch Dressing  
Blue Cheese Dressing • Honey Mustard Sauce

### SALAD

*(choice of one)*

Caesar Salad  
Mixed Green Salad (With Choice Of 2 Dressings)  
Ranch • French • Blue Cheese • Honey Mustard



# BUFFET MENUS

## BRONZE DINNER

\$22 Per Person | Minimum 25 Guests

### ENTRÉE

*(choice of one)*

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)

### STARCH

*(choice of one)*

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf

### VEGETABLE

*(choice of one)*

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob

## SILVER DINNER

\$27 Per Person | Minimum 25 Guests  
Upgraded To Plated Dinner +\$5 pp

### ENTRÉE

*(choice of two)*

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)
- Whole Roasted Turkey
- Chicken Kiev
- Teriyaki Ginger Salmon
- Roasted Honey Ham
- Mango Chutney Mahi Mahi
- Corned Beef Brisket

### STARCH

*(choice of one)*

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf

### VEGETABLE

*(choice of one)*

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob

### SALAD

*(choice of one)*

- Caesar Salad
- Mixed Green Salad (With Choice Of 2 Dressings)  
Ranch • French • Blue Cheese • Honey Mustard

Dinner Roll With Butter Included • Add Extra Dinner Rolls (+\$2 pp) • \*Add Carving Station \$75 Per Hour (2 Hour Minimum)



# BUFFET MENUS

## GOLD DINNER

\$40 Per Person | Minimum 50 Guests  
Upgraded To Plated Dinner +\$5 pp

### ENTRÉES

*(choice of three)*

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)
- Whole Roasted Turkey
- Chicken Kiev
- Teriyaki Ginger Salmon
- Roasted Honey Ham
- Mango Chutney Mahi Mahi
- Corned Beef Brisket
- Garlic Roasted Prime Rib With Au Jus
- Brazed Roast Beef With Red Wine Brown Gravy
- Smoked BBQ Beef Brisket
- Korean BBQ Pork Ribs
- Beef Short Rib With Red Wine Sauce
- Lamb Osso Bucco

### SALAD

*(choice of one)*

- Caesar Salad
- Mixed Green Salad (With Choice Of 2 Dressings)
- Ranch • French • Blue Cheese • Honey Mustard

### STARCH

*(choice of one)*

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf
- Cheesy Baked Hashbrowns
- Mac & Cheese
- Penne In Red Sauce
- Creamy Au Gratin Potatoes
- Cheese & Potato Pierogi's

### VEGETABLE

*(choice of one)*

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob
- Buttered Asparagus
- Green Bean Almondine
- Bacon Glazed Brussels Sprouts

Dinner Roll With Butter Included

Add Extra Dinner Rolls (+\$2 Pp)

\*Add Carving Station \$75 Per Hour (2 Hour Minimum)



# BEER • LIQUOR • WINE

## BEER & WINE

2 HR • \$25 | 3 HR • \$35 | 4 HR • \$47  
Drink Ticket \$5 Each

16 OZ Domestic Draft • Bottled  
Domestic Beer Glass Of House Wine

## NON-PREMIUM

2 HR • \$28 | 3 HR • \$40 | 4 HR • \$52  
Drink Ticket \$7 Each

16 OZ Draft Domestic/Import • Bottled  
Beer Domestic/ Import • Glass of House  
Wine 1 Rail/Call Liquor

## PREMIUM

2 HR • \$33 | 3 HR • \$45 | 4 HR • \$57  
Drink Ticket \$10 Each

Any Drink Of Guest Choosing, Including  
Top Shelf  
(No Pitchers Or Shareable Drinks)

Shots Are Not Included In The Packages • All Drinks Are Served With Mixers • The Minimum Package Is 2 Hours  
We Reserve The Right To Stop Alcohol Service If A Guest Is Exhibiting Any Signs Of Intoxication

# BEER • LIQUOR • WINE

## DOMESTIC KEG

\$425.00 Each Serves Approximately  
150 12-OZ Glasses

## PITCHER OF DOMESTIC BEER

\$14.00 Each

## PITCHER OF PREMIUM BEER

\$19.00 Each

## CASH BAR

Guests Purchase Their Own Beverages

## HOST BAR

Set By Time Or Dollar Amount

# NON-ALCOHOL DRINKS

## COFFEE

Carafe \$9 | Gallon \$27  
Regular Or Decaffeinated,  
Served With Cream & Sugar

## PITCHER OF SODA

\$7

Pepsi • Diet Pepsi • Starry  
Mountain Dew • Root Beer

## UNLIMITED SODA STATION

\$4 Per Person

Pepsi • Diet Pepsi • Sierra Mist

## UNLIMITED SODA & MIXERS

\$5 Per Person

Hosted At A Private Bar

## CANS OF SODA

\$3 Per Can Assorted Regular & Diet

## BOTTLE WATER

\$2 Per Bottle

## JUICE

\$25 Per Gallon

Orange • Apple • Cranberry

## MILK

\$12 Per Gallon

## SPARKLING CIDER

\$19 Per Bottle

## HOT APPLE CIDER

OR FRUIT PUNCH

\$29 Per Gallon

## ASSORTED HERBAL &

FLAVORED TEAS

\$1 Each



# DESSERTS

## **BUILD YOUR OWN CHEESECAKE BAR**

**\$8 Per Person | Minimum Order 15**

New York Style Cheesecake Slice And A Selection Of Toppings Including Strawberry Sauce, Caramel Sauce, Hot Fudge Sauce, Whipped Cream, Chocolate Chips, Rainbow Sprinkles

*(One Slice Per Serving)*

## **MACAROONS**

**\$4 Each | Minimum Order 15**

Choose One Flavor: Vanilla Bean, Chocolate,

Lemon, Raspberry, Pistachio

*(One Macaroon Per Serving)*

## **DESSERT BARS**

**\$3 Each | Minimum Order 12 | One Bar Per Serving**

A Variety Of 2 Ounce Bars

## **COOKIES**

**\$3 Each | Minimum Order 24**

Flavors: Chocolate Chip, M&M, Oatmeal Raisin, White Chocolate Macadamia Nut

# ADDITIONAL BAKERY OPTIONS

## **CAKES**

**Half Sheet \$40 | Full Sheet \$70  
Cupcakes | \$25 Per Dozen**

Flavors: Double Chocolate Cake with Chocolate Icing, Apple Streusel Coffee Cake, Orange Cake with Sweet Butter cream Icing, Banana Cake with Butter cream Icing, Red Velvet Cake with Butter cream Icing, Carrot Cake with Cream Cheese Icing (\$10 Additional)

## **MINI CAKE/BUNDT CAKE**

**\$50 Per Dozen**

Flavors: Mini Tiramisu, Mini Red Velvet, Butter Toffee Bundt Cake (\$10 Additional), Chocolate Ganache Filled Bundt Cake (\$10 Additional)

## **MUFFINS**

**\$30 Per Dozen**

Apple Cinnamon, Blueberry, Banana Nut, Double Chocolate and Lemon Cranberry

# BREAKFAST MENUS

## THE GUILD

\$21 Per Person | Minimum 15 Guests

### INCLUDES

Assorted Danishes  
Sausage Links  
Bacon Strips  
Breakfast Potatoes  
Scrambled Eggs  
Fresh Whole Fruit



## THE CONTINENTAL

\$19 Per Person | Minimum 15 Guests

### INCLUDES

Assorted Danishes  
Donut Holes  
Bagels  
Yogurt  
Fresh Whole Fruit



## THE DELUXE AMERICAN

\$20 Per Person | Minimum 15 Guests

### INCLUDES

Assorted Danishes  
Sausage Links  
Bacon Strips  
Breakfast Potatoes  
Scrambled Eggs  
French Toast Sticks