

THREE COMPANIES | ONE TABLE

# Lynde's Restaurant & Catering

WELLS CATERING  
CATERING BY DELI DOUBLE

THE BEST  
*Service*



*Elegance*



*Event  
Menu*



EVENT@LYNDESCATERING.COM  
LYNDESCATERING.COM

763.712.0987

209 COUNTY ROAD 81  
OSSEO MN 55369



We are a family-owned business serving the entire Metro area since 1975 and are committed to going above and beyond for the satisfaction of our clients. Social to corporate we cater for any size group from casual to the most formal and our catering team will customize the menu to your exact culinary specifications.

With over 40 years' experience our team will accommodate your special event just the way you deserve.

After reviewing our menu we are certain you will see why so many people believe our catering service is the right choice for a memorable and successful occasion.

Sincerely,

*The Lynde Family*

# EVENT MENU

## HOT HORS D'OEUVRES

PRICED PER PERSON

### CRAB STUFFED MUSHROOMS

2 pc. | \$3.99

With Lump Crab & Cheddar

### ITALIAN STUFFED MUSHROOMS

2 pc. | \$2.99

Stuffed w/ Italian Sausage

### LUMP CRAB CAKES

Served w/Remoulade Sauce \$4.95

### CANADIAN WALLEYE CAKES

Served w/Remoulade Sauce \$4.95

### LOBSTER TACOS

Served w/Salsa & Guacamole \$3.99

### HOT SPINACH DIP

Served w/Ciabatta \$2.95

### HOT ARTICHOKE DIP

Served w/Ciabatta \$2.95

### PORK EGG ROLLS

Served w/Sweet Chili Sauce \$4.25

### BLACK BEAN & CORN QUESADILLA

Served w/Guacamole & Salsa \$1.99

### MEATBALLS

2 PC. | \$2.99

Sweet Chili, Swedish or BBQ

### CHICKEN SKEWERS

1 pc. | \$3.25

Teriyaki or Citrus Glazed

### BLACKENED BEEF TENDERLOIN SKEWERS

With Red Pepper & Onion \$3.95

### CHICKEN DRUMMIES

Teriyaki or Buffalo, Served w/Ranch \$4.25

### PULLED BBQ PORK SLIDERS

Served w/Brioche Buns \$4.95

### LITTLE SMOKIES

Tossed in Homemade BBQ Sauce \$2.75

### BACON-WRAPPED LITTLE SMOKIES

Served w/a side of BBQ Aioli Sauce  
\$3.25

### BACON-WRAPPED

Water Chestnuts \$3.75

### BACON-WRAPPED JALAPEÑOS

Stuffed w/Sausage & Cream Cheese  
\$3.75

### COCONUT SHRIMP

Served w/Homemade Marmalade Sauce  
\$3.99

# EVENT MENU

## COLD HORS D'OEUVRES

PRICED PER PERSON

### FRESH FRUIT PLATTER

An Artistic Arrangement of Fresh Fruit  
\$2.49

### FRUIT KABOBS

Fresh Strawberry, Blackberry, & Pineapple  
on a Decorative Skewer \$2.99

### FRUIT & CHEESE PLATTER

An Appetizing Arrangement of fresh  
seasonal fruit, assorted cubed cheese  
& gourmet crackers \$3.99

### GARDEN FRESH VEGETABLES

Fresh assortment of vegetables served  
with a side of home made dill dip \$2.50

### SPINACH DIP

Served w/Hawaiian bread \$2.75

### MEXICAN FIESTA DIP

Creamy Mexican dip with lettuce, tomato,  
cheese, black olives, and green onion,  
served w/corn tortilla chips \$3.99

### SMOKED ALASKAN SALMON DIP

Served w/crackers \$2.75

### JUMBO SHRIMP PLATTER

Garnished to perfection & served  
w/cocktail sauce \$5.99

### SMOKED SALMON SIDE

(Serves a minimum of 40 guests per order)  
Salmon garnished with red onion,  
chopped hard boiled egg, cream cheese,  
lemon, and dill.  
Served w/gourmet crackers (Market Price)

### DEVEILED EGGS

Cajun, smoked, bacon & cheddar \$2.25

### ASSORTED MEAT & CHEESE TRAY

Deli-cubed turkey, ham & salami w/swiss,  
pepper jack, & cheddar cheese,  
served w/crackers \$3.75

### ARTISAN CHEESE PLATTER

Assorted cheese, garlic herb spread &  
bacon cheddar spread, served w/crackers  
\$2.75

### CHARCUTERIE PLATTER

Sliced Italian dry salami, dry salami  
nuggets, variety of cubed cheeses, baby  
dill gherkins, olive medley & hummus,  
served w/gourmet crackers \$4.25

### ANTIPASTO SKEWERS

Hard salami, grape tomato, fresh  
mozzarella, cheese-filled tortellini, & basil  
drizzled w/lemon herb olive oil \$3.25

### CAPRESE SKEWERS

Fresh mozzarella marinated in lemon herb  
olive oil w/a grape tomato & fresh basil  
\$2.75

### BRUSCHETTA

Our Bruschetta mix with baguette bread  
\$2.99

### CHILLED BEEF TENDERLOIN CROSTINI

Sliced beef tenderloin w/horseradish  
cream cheese & arugula \$5.25

# EVENT MENU

## SERVED BUFFET-STYLE

### Beef, Pork, Chicken, Seafood, & Poultry Entrées

Includes: One selection from each category

Add: Plated Meals | Additional 2.50/person

Additional Side 2.49/person

## SALADS

### HOUSE SALAD

Spring Mixed, Tomato & Croutons  
Served w/ Peppercorn Dressing

### CAESAR SALAD

Fresh Romaine, Parmesan & Croutons  
Served w/ Caesar Dressing

### CRANBERRY WALNUT SALAD

Mixed Field Greens, Dried Cranberries, Feta  
& Candied Walnuts Served w/ Raspberry Vinaigrette

### MIXED GREENS STRAWBERRY SALAD

Fresh Strawberries & Toasted Almonds  
Served w/ Raspberry Vinaigrette

### SPINACH SALAD

Bacon, Red Onion & Hard-Boiled Egg  
Served w/ Chef's Tomato Bacon Dressing

## VEGETABLES

### BABY GLAZED CARROTS

### GREEN BEANS ALMONDINE

### BUTTERED CORN

### ROASTED VEGETABLES

Mix of Asparagus, Red Onion, Assorted Peppers & Tomato

### KEY LARGO BLEND

Mix of Carrots, Green Beans & Peppers

### ROASTED BRUSSELS SPROUTS

Mixed w/ Lemon & Dill

### ROASTED BROCCOLI

Mixed w/ Garlic & Parmesan

## POTATOES & RICE

### ASIAGO MASHED POTATOES

### GARLIC MASHED POTATOES

### MASHED POTATOES & GRAVY

### SCALLOPED POTATOES

### AU GRATIN POTATOES

### ROASTED RED POTATOES

### BAKED POTATO

w/ Sour Cream & Butter

### WILD RICE

w/ Bacon Garnish

## BREAD

### BAGUETTE BREAD

### GARLIC BREAD

### BREADSTICKS

### ASSORTED DINNER ROLLS

*If there is something you have in  
mind that is not listed,  
please don't hesitate to ask!*

*Our experience and know-how will  
satisfy your every request. Together, we  
can create a menu that will leave your  
guests awed with culinary delight!*

# EVENT MENU

## BEEF ENTRÉES

**BEEF TENDERLOIN (8 OZ.) (MARKET PRICE)**  
Grilled to Perfection, served w/homemade steak sauce

**PRIME RIB (14 OZ.) (MARKET PRICE)**  
Chef Carving Fee 100.00  
Slow-roasted w/our special seasoning & horseradish sauce

**TOP SIRLOIN (10 OZ.) (MARKET PRICE)**  
A delicious top sirloin steak served w/homemade steak sauce

**NEW YORK STRIP (10 OZ.) (MARKET PRICE)**  
Grilled to perfection, served w/homemade steak sauce

**BEEF POT ROAST (BUFFET ONLY) 23.99**  
A Sunday favorite just like Mom used to make

## POULTRY

**TURKEY 20.95**  
Whole, slow-roasted & hand-carved turkey served w/mashed potatoes, homemade gravy, bread dressing, corn, cranberry relish & assorted rolls w/butter

## CHICKEN ENTRÉES

**Chicken Breast 19.99**  
Tender & juicy, cooked to perfection & topped w/one of our signature sauces

## SIGNATURE SAUCES

**ROSEMARY BUTTER CREAM SAUCE**  
Rich, heavy cream & fresh rosemary

**GARLIC WHITE WINE MUSHROOM SAUCE**  
Mushrooms, white wine, spices & heavy cream

**ÉTOUFFÉE SAUCE**  
Heavy cream, peppers, onions & a touch of Cajun seasonings

**LEMON HERB SAUCE**  
Fresh-squeezed lemon, Dijon mustard, red pepper flakes & fresh basil

**BRUSCHETTA TOPPING**  
Tomato, basil & balsamic vinegar

## PORK ENTRÉES

**HONEY BAKED HAM (8 OZ.) 20.95**  
Roasted & Carved

**CENTER-CUT PORK CHOP 21.95**  
Thick-cut, grilled pork chop topped w/maple bourbon glaze

**BABY BACK RIBS (HALF RACK) 39.99**  
Smoked & topped w/homemade, sweet & spicy BBQ sauce

## SEAFOOD ENTRÉES

**GRILLED SALMON (8 OZ.) 25.95**  
Topped w/honey Dijon dill sauce

**SAUTÉED WALLEYE (8 OZ. | PLATED ONLY) 27.95**  
Served w/homemade tartar sauce

**CRAB-STUFFED SALMON (8 OZ) 29.95**  
Fresh salmon stuffed w/crab, topped w/lobster sauce

**SALTIMBOCCA CHICKEN 25.95**  
Stuffed w/prosciutto ham, topped w/fresh herb cream sauce

**ARTICHOKE PARMESAN CHICKEN 23.95**  
Stuffed w/artichokes & seasonings, topped w/parmesan cream sauce

**CHICKEN CORDON BLEU 23.95**  
Ham-stuffed chicken breast served w/creamy Swiss cheese sauce

**CAPRESE CHICKEN 23.49**  
Chicken breast stuffed w/tomato & mozzarella, topped w/fresh basil cream sauce

**BROASTED CHICKEN 19.95**  
Prepared to tender, juicy & crispy perfection using the finest ingredients

# EVENT MENU

## PASTA ENTRÉE/BUFFET

### Pasta Buffet 23.49

We can provide you with many different combinations. Listed are just a few.

**Pick from our selections below for pasta, meat and sauce. Includes one vegetable, salad & bread.**

**Pasta Selections (pick two)** - Penne, garden rotini, rigatoni

**Meat Selections (pick one)** - Chicken breast, meatballs, andouille sausage

### SIGNATURE SAUCES (Pick 2)

**Cajun Marinara** - Tangy, mixed w/cajun seasonings

**Creamy Alfredo** - Heavy cream, garlic, spice & parmesan

**Cajun Alfredo** - Traditional w/a twist of spicy cajun seasoning

**Garlic White Wine Mushroom** - Creamy, garlic blend of mushrooms, white wine & seasonings

**Marinara** - Chunky blend of tomato, onion & seasoning

**Three-Cheese Bacon** - Parmesan, asiago, cheddar & smoked bacon, topped w/scallions

**Étouffée** - Tastefully prepared w/heavy cream, peppers, onions & a touch of cajun seasonings

### LASAGNA BUFFET | 21.49

Beef Lasagna - ground beef & sausage  
w/marinara Sauce

Vegetable Lasagna - alfredo sauce &  
garden vegetables

Includes one vegetable, salad & bread

### KABOB BUFFET | 24.49

Beef & Chicken Kabobs - skewered  
w/assorted vegetables and pineapple

Includes Wild rice pilaf, spinach salad, & dinner rolls

### MEXICAN BUFFET | 21.95

Taco meat | ground beef & chicken  
fajitas | steak & chicken  
mexican dip w/chips & salsa  
soft shells

cilantro-lime rice  
calypso black beans  
shredded cheddar  
shredded lettuce

guacamole  
pico de gallo  
sour cream

### BBQ BUFFET | 22.95

#### Pick Two Meats | Pick Two Sides

**Includes:** Potato chips, baked beans & fresh fruit

**Also Included:** Lettuce, tomato, sauerkraut, cheese, onions, sweet pickle relish, dill pickles, mayo, ketchup & mustard

Condiment List will be adjusted per entree item

**Pick Two:** Hamburgers, bratwurst, chicken breast, BBQ beef, BBQ pork, BBQ chicken jamaican jerk pork

**Pick Two:** Potato salad, coleslaw, veggie pasta salad, house salad, caesar salad, cranberry walnut salad, mixed greens  
strawberry salad, seven layer salad

# EVENT MENU

## DESSERT

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CHEESECAKE BAR 7.99

### CHOICE OF TOPPINGS

fresh strawberries, chocolate, caramel, chopped nuts & whipped cream

STRAWBERRY CHEESECAKE 7.49

PETITE DESSERT ASSORTMENT 4.99

Our signature chocolate dipped strawberries, caramel pecan bars, caramel flan cheesecake bars, chocolate cheesecake bars, lemon bars, raspberry macaroon bars, chocolate truffle bars, and salted caramel brownie bars.

COOKIES 2.49

An assortment of cookies including chocolate chip, M & M, Reese's pieces, chocolate chunk w/caramel and sea salt, macadamia nut, and snickerdoodle.

## BEVERAGE

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Canned Pop 2.25

Bottled Water 2.25

Coffee (reg/decaf) 39.99/gal.

Punch 19.00/gal

Iced Tea 19.00/gal.

Lemonade 19.00/gal.

## BAR SERVICE

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Contact our catering team to get more information on our full bar service for your event, serving your guests with great cocktails, beer, & wine.

*Event Menu Includes:*

*China plate, fork, knife, paper napkins & buffet tables*

*to make your special event  
just the way you want!*

Contact us: [Event@lyndescatering.com](mailto:Event@lyndescatering.com) 763.712.0987

