

INVITE US TO YOUR NEXT EVENT!
YOUR TABLE OR OURS.



event@lyndescatering.com

763.425.9054

209 County Road 81 • Osseo, MN 55369

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BREAKFAST BUFFETS

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin

CONTINENTAL BREAKFAST

Assorted Sweet Rolls and Muffins with Coffee \$5.95

CONTINENTAL PLUS BREAKFAST

Assorted Sweet Rolls, Danishes, Muffins and Fruit with Coffee \$7.95

FRENCH TOAST BAKE

With Maple Syrup, side of Bacon, Homestyle Potatoes or Hashbrowns \$10.25

BISCUIT AND SAUSAGE GRAVY BAKE

With Homestyle Potatoes or Hashbrowns \$10.95
Side of Sausage or Bacon Add \$3.95

HAM & CHEESE STRATA

With Homestyle Potatoes or Hashbrowns \$9.95
Side of Sausage or Bacon Add \$3.95

MADE TO ORDER CHEESE OMELETS

With side of Bacon or Sausage links, Homestyle Potatoes or Hashbrowns and Danish \$12.95

Choose any of the following options for your Omelet:

Green Pepper, Mushroom, Tomato, Onion Add \$1.50

Ham, Bacon, Sausage Add \$2.25

Add a side of Hollandaise Sauce for \$1.50

BUILD YOUR OWN SKILLET

Over Hard or Scrambled Eggs, Homestyle Potatoes or Hashbrowns, Cheese, Served with Assorted Danish \$11.95

Choose up to 5 of the following:

Green Pepper, Mushroom, Onion, Tomato, Bacon, Sausage, Ham

Side of Sausage or Bacon Add \$3.95

Add a side of Hollandaise for \$1.50

BUILD YOUR OWN BREAKFAST SANDWICH

English Muffin, Egg, Cheese and choice of Sausage Patty, Ham or bacon. Served with Homestyle Potatoes or Hashbrowns \$10.95

Side of Sausage or Bacon Add \$3.95

A LA CARTE

Coffee \$39.99 Per Gallon

(Includes Insulated Coffee Cup w/Lid, Cream, Sugar and Stir Sticks)

Assorted Muffins, Bagels and Cinnamon or Caramel rolls \$4.95

Assorted Fresh Fruit \$2.95

Bottled Orange and Apple Juice \$3.49

Bottled Water \$2.25

Add Peppers and Onions to your Homestyle Potatoes or Hashbrowns \$1.50

Add Cheese to Your Homestyle Potatoes or Hashbrowns \$1.75

Upgrade your Homestyle Potato to Cheesy Hashbrown Casserole \$2.50



HORS D'OEUVRES

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin
EACH SERVES 25 PEOPLE

GRILLED BACON-WRAPPED SEA SCALLOPS \$88

**STUFFED MUSHROOMS
WITH LUMP CRAB & CHEDDAR CHEESE \$85**

**STUFFED MUSHROOMS
WITH SAUSAGE & CHEDDAR CHEESE \$45**

**SWISS, PEPPER JACK AND CHEDDAR CHEESE CUBES,
HERB GARLIC AND SMOKEY BACON CHEDDAR CHEESE
SPREADS WITH CRACKERS \$53**

LUMP CRAB CAKES
With Remoulade Sauce \$122

CANADIAN WALLEYE CAKES
With Remoulade Sauce \$68

**DELI CUBED TURKEY, HAM AND SALAMI
WITH SWISS, PEPPER JACK AND CHEDDAR CHEESE.
SERVED WITH CRACKERS \$91**

ASSORTED DEVEILED EGGS
Cajun, Smoked Salmon, Bacon & Cheddar \$49

TERIYAKI CHICKEN SKEWERS \$110

BACON-WRAPPED JALAPEÑOS
Stuffed with Sausage and Cream Cheese \$48

TAIL OFF SHRIMP CEVICHE \$175

PROSCIUTTO WRAPPED ASPARAGUS \$63

GRILLED SLICED BEEF TENDERLOIN
Served chilled with Sliced Hard Rolls, Horseradish Sauce
and butter \$160

SMOKED ALASKAN SALMON DIP
With Crackers \$33

**HOT PEPPER JACK SPINACH DIP
AND ROASTED RED PEPPER ARTICHOKE DIP**
Served with Baguette Bread \$74

SPINACH DIP
With Hawaiian Bread \$37

REAL LOBSTER TACOS
With Salsa and Guacamole \$125

FRESH FRUIT TRAY
Pineapple, Red Grapes, Strawberries and Cantaloupe \$45

MEATBALLS
With our Homemade BBQ Sauce \$55

SWEDISH MEATBALLS
With a touch of Nutmeg \$66

LITTLE SMOKIES
Tossed in our made homemade BBQ Sauce \$49

BACON-WRAPPED LITTLE SMOKIES
Served with BBQ Aioli \$88

FRIED CHICKEN WINGS
With Sauces on the Side - BBQ, Jamaican Jerk, Teriyaki and
Buffalo - Served with Bleu Cheese dressing \$83

FRESH VEGETABLE TRAY
Baby Carrots, Broccoli, Grape Tomatoes, Cucumbers and Peppers.
Served with Ranch Dill Dip \$47

CUCUMBERS AND PEPPERS
Served with Ranch Dill Dip \$43

MEXICAN DIP
With Chips & Salsa \$55

BRUSCHETTA
With fresh tomatoes and Baguette bread \$50

TAIL ON JUMBO SHRIMP COCKTAIL \$160

CHILI-LIME CHICKEN SKEWERS \$99

PORK EGG ROLLS
Served with Sweet Chili Sauce \$68

BLACK BEAN & CORN QUESADILLA
With Guacamole and Salsa \$42

CAPRESE PICKS
With Grape Tomatoes, Fresh Mozzarella and Fresh Basil.
Drizzled with a Balsamic reduction. \$64

SPECIALTY / ETHNIC BUFFETS

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin

PASTA BUFFET

Chicken Alfredo with Penne Pasta, Italian Sausage or Meatballs with Rotini Pasta and Marinara Sauce. Served with your choice of Caesar or tossed Salad and choice of Garlic Buttered breadsticks or French Bread. \$15.95

Slice of Muscato Berry Tiramisu
Cheesecake Add \$5.95

ITALIAN LASAGNA

Layers of our Delicious Homemade Lasagna served with your choice of Caesar or Tossed Salad and choice of Garlic Buttered Breadstick or French bread \$13.95

Slice of Muscato Berry Tiramisu
Cheesecake Add \$5.95

GERMAN

Marinated Sauerbraten, German Spaetzle, Red Cabbage with Apples, Mashed Potatoes with Ginger Snap Gravy, Lettuce Salad with Hot Bacon Dressing and Dinner Rolls. \$15.95

MEXICAN

Beef and Chicken Tacos, Cheese Enchiladas with Fiesta Rice and Black Beans. Served with Shredded Lettuce, Cheese, Tomatoes, Onions, Taco Sauce and Sour Cream \$14.95

Guacamole Add \$2.25
Chips, salsa and Queso cheese dip
Add \$2.99

LIBERIAN

Pepper chicken

Includes Jollof Rice \$16.95

Congo Town Fish

Includes Fried Ocras \$17.95

Tugborgee

\$17.95

Lamb Chop

Includes Potato Greens \$19.95

IRISH

Corned Beef and Cabbage

Served with Colcannon Mashed Potatoes and Dinner Rolls \$15.95

Guinness Beef Stew

Served with Choice of Salad and Homemade Irish Soda Bread \$16.95

ASIAN

Choose 1 Entrée \$14.95

Choose 2 Entrees \$15.95

Includes Mixed vegetables, Oriental Lettuce Salad, and White Rice.
Substitute Fried Rice Add \$1.75

Szechwan Chicken

Lemon Chicken

Sesame Chicken

Stir Fry Chicken or Beef

Mandarin Treasure Chicken

Sweet and Sour Chicken

Teriyaki Beef

Teriyaki Chicken

Sweet and Sour Pork

Spicy Peanut Chicken

Mini Egg Rolls

BEVERAGES & DESSERTS

PUNCH

\$30.00 Per Gallon

(Includes 9 oz. Cups and Beverage Napkins)

ASSORTED POP

Sold in Cans \$2.25

LEMONADE

\$30.00 Per Gallon

(includes 9 oz. Cups and Beverage Napkins)

COFFEE

\$39.99 Per Gallon

(Includes Insulated Coffee Cup w/Lid, Cream, Sugar and Stir Sticks)

BOTTLED WATER \$2.25

ASSORTED COOKIES \$1.95

ASSORTED BARS \$2.25



PICNIC / GRADUATION / INFORMAL PARTY IDEAS

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin.
One entrée choice and three of the following options:

Potato chips
Pasta Salad

Coleslaw
Potato Salad

Baked Beans
Fresh Fruit

Vegetable Tray with Ranch Dip

LYNDE'S BROASTER CHICKEN \$14.95

Breaded Chicken With Orignal Broaster
Flour Breeding pressure fried to a
golden brown

HAMBURGERS

With Buns, Cheese, Lettuce, Tomato,
Onion \$12.95

SLOPPY JOES

With Buns \$10.95

SHREDDED BBQ BEEF OR SHREDDED JAMAICAN JERK PORK

With Buns \$12.95

WALKING TACOS

Beef taco, Individual Bags of Doritos
Nacho Cheese Chips. Served with
Shredded Lettuce, Cheese, Tomatoes,
Onions, Taco Sauce and
Sour Cream \$11.50

GRILLED CHICKEN SANDWICH

With Buns, Cheese, Lettuce,
Tomato \$11.95

BRATS

With Buns \$11.95
Add \$.75 for Sauerkraut

1/4 LB ALL BEEF HOT DOGS

With Buns \$10.25
Add \$.75 for Sauerkraut

BOX LUNCHES

Box Lunches include Cutlery Kit, Potato chips, Cookie, Mustard, Mayo and Fruit \$10.75
Add Pasta Salad \$2.00

FRESH SLICED DELI MEAT:

Ham
Turkey
Smoked Turkey
Beef
Salami

MAYO BASED SALADS:

Chicken Salad
Tuna Salad
Ham Salad
Egg Salad

BREADS:

Wheat
Marble Rye
Sourdough
Brioche Bun
Garlic Herb Wrap
Jalapeño Wrap

SPECIALTY WRAPS:

CLUB WRAP

Turkey, ham, bacon

BLACKENED CHICKEN CAESAR GARLIC HERB WRAP

With Caesar Dressing on the Side

BUFFALO CHICKEN JALAPEÑO WRAP

With Ranch Dressing on the Side

TURKEY BACON GARLIC HERB WRAP

VEGETARIAN JALAPEÑO WRAP



LUNCH BUFFETS Ends at 4pm!

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin, Choice of Potato, Vegetable, Salad and Bread.
Add Real Silverware and China Plate \$2.00 | Add Linen Table covers and Napkins \$2.00

OPTION 1 \$11.75

BAKED POTATO BAR

Large Baked Potato, Butter, Sour Cream, Shredded Cheese, Bacon, Peas, Onions, Broccoli, and Homemade Chili.

LYNDE'S BROASTER CHICKEN

Breaded Chicken With Original Broaster Flour Breading pressure fried to a golden brown

BAKED COD

Filet of Cod baked in a light butter Crumb topping with a hint of Lemon

THICK CUT ROAST TURKEY WITH DRESSING

Natural whole Turkey Roasted to Perfection

SMOKED BONELESS OVEN BAKED HAM

Glazed with Honey or Pineapple Sauce

GRILLED BONELESS CHICKEN BREAST

Grilled Tender Chicken Breast with Choice of Sauce:

Garlic White Wine Mushroom Sauce

Rosemary Butter Cream Sauce

Alfredo Sauce

Cajun Cream Sauce

OPTION 2 \$12.95

ROAST PORK LOIN WITH DRESSING

Seasoned Boneless Pork Loin with Homemade Bread Dressing

MEATLOAF

Our Homemade Meatloaf topped with a Sweet and Savory Ketchup Sauce

CHICKEN KIEV

Breaded chicken with Garlic Herb Butter

SOUP, SALAD AND SANDWICH

Assorted Turkey, Beef and Ham Sliders with Cheese served with Pickles, Mustard and Mayo on the side. Choice of Salad and Up to Two Soup Choices with Crackers

OPTION 3 \$14.95

CHICKEN DELMONICO

Grilled Chicken topped with shaved Ham and Swiss Cheese sauce

BACON WRAPPED PORK LOIN

Pork Loin wrapped in Bacon and stuffed with our Buttery Wild Rice Blend with Delicious Herbs and Spices

BAKED SALMON

Topped with a Lemon and White Wine Sauce

CHOOSE AN ADDITIONAL:

ENTRÉE: ADD \$3.95 TO ORIGINAL PRICE | POTATO OR VEGETABLE: ADD \$2.50 TO ORIGINAL PRICE

POTATO CHOICES:

Mashed Potatoes with gravy (*whipped with skins*)

Garlic Mashed Potatoes

Asiago Mashed Potatoes

Tex-Mex (*baby reds, onions, peppers*)

Bread Dressing (*celery, onions & seasoning*)

Wild Rice Blend (*with Bacon, Onion, Celery and Diced Pimentos*)

Creamy Cheese Hashbrowns

Baked Potatoes (*with Butter and Sour Cream*)

Au Gratin (*Sliced potatoes with blended cheese sauce*)

Scalloped (*sliced potatoes with seasoned cream sauce*)

BREAD CHOICES:

Variety of Dinner Rolls

French Bread

Garlic Buttered Breadsticks

Garlic Bread

VEGETABLE CHOICES:

Seasoned Roasted Veggies (*Red, Yellow and Orange Peppers, Asparagus, Grape tomatoes*)

Green Beans Almondine

Sauteed Veggies (*Onions, Peppers, Yellow Squash, Green Zucchini and Snow Pea Pods*)

Buttered Corn

Glazed Baby Carrots

Corn O'Brien (*Bacon, Onion & Green Pepper*)

SALAD CHOICES:

Tossed Garden Salad (*with Assorted Dressing Packets*)

Mixed Field Greens (*with Toasted Almonds, Strawberries and Raspberry Vinaigrette*)

Caesar Salad (*with Caesar Packets*)

Spring Mix (*with Candied Walnuts, Dried Cranberries and Feta Cheese with Homemade Honey-Lemon Vinaigrette*)

Spinach Salad (*Fresh Spinach with sliced eggs, crumbled bacon and Red Onions. Served with our Homemade Tomato-Bacon Dressing*)

DINNER BUFFETS

Served After 4PM

All Buffet Menus Include Disposable Chafing Dishes and Disposable Plate/Fork/Knife/Napkin, Choice of Potato, Vegetable, Salad and Bread.
Add Real Silverware and China Plate \$2.00 | Add Linen Table covers and Napkins \$2.00

OPTION 1 \$14.95

CUT ROAST TURKEY WITH DRESSING

Natural whole Turkey Roasted to Perfection

LYNDE'S BROASTER CHICKEN

Breaded Chicken With Orignal Broaster Flour Breading pressure fried to a golden brown

BAKED COD

Filet of Cod baked in a light Butter Crumb topping with a hint of Lemon

SMOKED BONELESS OVEN BAKED HAM

Glazed with Honey or Pineapple Sauce

MEATLOAF

Our Homemade Meatloaf topped with a Sweet and Savory Ketchup Sauce

GRILLED BONELESS CHICKEN BREAST

Grilled Tender Chicken Breast with Choice of Sauce:
Garlic White Wine Mushroom Sauce
Rosemary Butter Cream Sauce
Alfredo Sauce
Cajun Cream Sauce

OPTION 2 \$15.95

CHICKEN DELMONICO

Grilled Chicken topped with shaved Ham and Swiss Cheese sauce

BABY BACK RIBS

Slow roasted Pork Ribs smothered in house made BBQ sauce

CHICKEN KIEV

Breaded Chicken with Garlic Herb Butter

ROAST PORK LOIN WITH DRESSING

Seasoned Boneless Pork Loin with Homemade Bread Dressing

OPTION 3 \$18.25

ROAST BEEF

Slow Cooked Tender Roast Beef sliced and served in its natural Juices

CANADIAN WALLEYE

6-8oz Walleye filet topped with Toasted Almonds

BACON WRAPPED PORK LOIN

Pork Loin wrapped in Bacon and stuffed with our Buttery Wild Rice Blend with Delicious Herbs and Spices

BAKED SALMON

Topped with a Lemon white Wine sauce

CHOOSE AN ADDITIONAL:

ENTRÉE: ADD \$3.95 TO ORIGINAL PRICE | POTATO OR VEGETABLE: ADD \$2.50 TO ORIGINAL PRICE

PRIME RIB

Market value pricing

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Garlic Bread

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Spinach Salad (*Fresh Spinach with sliced eggs, crumbled bacon and Red Onions. Served with our Homemade Tomato-Bacon Dressing*)