

THREE COMPANIES | ONE TABLE
Lynde's Restaurant & Catering

**WELLS CATERING
CATERING BY DELI DOUBLE**

THE BEST
Service



Elegance



*Event
Menu*



EVENT@LYNDESCATERING.COM
WELLSCATERING.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,

Cathy & Mark Lynde

EVENT MENU

HOT HORS D'OEUVRES

PRICED PER PERSON

STUFFED MUSHROOMS

With lump crab & cheddar \$3.75

STUFFED MUSHROOM CAPS

2 pc. | \$2.75

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 \$3.95

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 \$1.75

MEATBALLS

2 PC. | \$2.75

Sweet Chili, Swedish or BBQ

CHICKEN SKEWERS

2 pc. | \$2.95

Teriyaki or Citrus

BLACKENED BEEF TENDERLOIN SKEWERS

With red pepper & onion \$3.50

CHICKEN DRUMMIES

Teriyaki or buffalo, served w/ranch \$2.25

PULLED BBQ PORK SLIDERS

Served w/brioche buns \$4.95

LITTLE SMOKIES

Tossed in homemade BBQ sauce \$2.75

BACON-WRAPPED LITTLE SMOKIES

Served with a side of BBQ aioli sauce \$3.25

BACON-WRAPPED

Water Chestnuts or Sea Scallops \$3.75

BACON-WRAPPED JALAPEÑOS

Stuffed w/sausage & cream cheese \$2.25

COCONUT SHRIMP

Served w/homemade marmalade sauce \$3.75

EVENT MENU

COLD HORS D'OEUVRES

PRICED PER PERSON

FRESH FRUIT PLATTER

An artistic arrangement of fresh fruit
\$2.25

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 \$3.59

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 & Fowl Entrées

Includes: One selection from each category

Add: Plated Meals | Additional 2.50/person

SALADS

HOUSE SALAD

Served w/peppercorn dressing

CAESAR SALAD

Fresh romaine, parmesan & croutons

CRANBERRY WALNUT SALAD

Mixed field greens w/dried cranberries, candied walnuts & feta w/lemon honey dressing

MIXED GREENS SALAD

Topped w/fresh strawberries & served w/raspberry vinaigrette

SPINACH SALAD

Bacon, red onion, toasted almonds & hard-boiled egg w/tomato bacon dressing

VEGETABLES

Baby Glazed Carrots

Green Beans w/Almonds

Buttered Corn

Roasted Vegetables

Key Largo Blend

Roasted Brussels Sprouts w/Lemon & Dill

Roasted Broccoli w/Garlic & Parmesan

Additional Vegetables | 2.49/person

SIDES Additional Sides | 2.49/Person

Asiago Mashed Potatoes

Baked Potato w/Sour Cream & Butter

Mashed Potatoes & Gravy

Scalloped Potatoes

Au Gratin Potatoes

Roasted Red Potatoes

Garlic Mashed Potatoes

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.) 29.95
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.) 26.00
A delicious top sirloin steak served w/homemade steak sauce

NEW YORK STRIP (10 OZ.) 31.95
Grilled to perfection, served w/homemade steak sauce

BEEF POT ROAST (BUFFET ONLY) 22.95
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 19.95
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
Pit-roasted & carved

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

BABY BACK RIBS (HALF RACK) 23.95
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 22.95
Stuffed w/prosciutto ham, topped w/fresh herb cream sauce

ARTICHOKE PARMESAN CHICKEN 21.95
Stuffed w/artichokes & seasonings, topped w/parmesan cream sauce

CHICKEN CORDON BLEU 21.95
Ham-stuffed chicken breast served w/creamy Swiss cheese sauce

CAPRESE CHICKEN 22.95
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 Bar 21.95

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

Pick two each of the 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

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 | 20.95

Beef Lasagna - Ground Beef & Sausage w/Marinara Sauce

Vegetable Lasagna - Alfredo Sauce & Garden Vegetables

Includes one vegetable, salad & bread

ORIENTAL BUFFET | 20.95

Egg Rolls w/Thai Peanut Sauce

Cream Cheese Wontons w/Sweet Chili Sauce

Oriental Salad

Beef Stir Fry & Chicken Stir Fry

White Rice

Fried Rice

MEXICAN BUFFET | 20.95

Taco Meat | Ground Beef & Chicken

Fajitas | Steak & Chicken

Mexican Dip w/Chips & Salsa

Soft Shells

Spanish Rice

Black Beans

Shredded Cheddar

Shredded Lettuce

Black Olives

Guacamole

Pico de Gallo

Sour Cream

BBQ BUFFET | 19.95

Pick Two Meats | Pick Two Sides

Includes: Potato chips, baked beans & fresh fruit

Also Included: Lettuce, tomato, cheese, ketchup, mustard, mayo, pickle relish (w/hotdogs), sauerkraut (w/bratwurst), all disposable plates & wrapped silverware

Pick Two: Hamburgers, hotdogs, bratwurst, chicken breast, BBQ beef, Jamaican jerk pork

Pick Two: Potato salad, coleslaw, Oriental coleslaw, broccoli & bacon salad, veggie pasta salad, tossed salad, Caesar salad, spring salad w/fresh strawberries, seven layer salad

EVENT MENU

DESSERT

CHEESECAKE BAR 6.00

Choice of Toppings

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

STRAWBERRY CHEESECAKE 5.00

PETITE DESSERT ASSORTMENT 5.00

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.

CHOCOLATE CAKE 5.00

DUTCH APPLE PIE 4.00

BEVERAGE

Canned Pop 2.25

Bottled Water 2.25

Coffee (reg/decaf) 19.00/gal.

Punch 19.00/gal

Iced Tea 19.00/gal.

Lemonade 19.00/gal.

BAR SERVICE

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 763.712.0987

