



hors d'oeuvres

Hors d'oeuvres can be butler passed.

TWO CHOICES • \$8 per guest THREE CHOICES • \$10 per guest FOUR CHOICES • \$12 per guest

CAPRESE LOLLIPOPS

1 piece per guest

WINGS

2 pieces per guest

STUFFED TATER TOTS

l piece per guest

BRUSCHETTA

1 piece per guest

SPINACH & ARTICHOKE DIP WITH PITA BREAD

4 oz. per guest

SEASONAL FRUIT PLATTER

3 oz. per guest

VEGETABLE PLATTER

3 oz. per guest

ANGUS TIPS

2 oz. per guest

SHRIMP COCKTAIL

1 piece per guest

MEATBALLS

2 pieces per guest

BEEF CROSTINI

1 per guest

MUSHROOM CROSTINI

1 per guest

MEAT, CHEESE & CRACKER PLATTER

Minimum of 10 guests









BUFFETS

\$22 per guest

deli buffet

Build your own deli sandwich with choice of two meats: sliced roast beef, smoked turkey, or ham. Swiss and cheddar cheese with sandwich accompaniments. Served with assorted fresh bread and choice of garden salad with dressing options or pasta salad and kettle chips.

pasta buffet

Pasta bar featuring chicken alfredo with penne noodles and choice of meat or vegetarian lasagna. Served with breadsticks and caesar or house salad.

backyard buffet

Build your own sliders. Choice of two options: grilled hamburger, grilled chicken breast, or pulled pork. Accompaniments include assorted cheeses, lettuce, tomato, onion, pickles, and assorted condiments. Served with kettle chips and a garden salad or coleslaw.

taco bar

Build your own tacos with hard or soft shells, seasoned ground beef, chicken tinga and all the taco fixings. Served with Spanish rice, refried beans, and chips and salsa. UPGRADE TO FAJITA BUFFET +§4 PER GUEST

dinnerbuffet

Your meal includes two entrée selections, bread, one salad choice, one side choice & one vegetable choice.

We include all stoneware, coffee and water service. All table and napkin linen is included - sizing and colors are limited.

Prices are for buffet style. Plated dinner is available for an additional \$3 per guest.

salad choices

- » House Salad
- » Caesar Salad
- » Bistro Salad

vegetable choices

- » Teriyaki Green <mark>Beans</mark>
- » Steamed Broccoli
- » Honey Glazed Carrots

side choices

- » Smashed Potatoes
- » Macaroni & Cheese
- » Roasted Red Potatoes

When ordering from both Tier One & Tier Two options, it is \$42 per person.









tier one • \$36 per guest

LUCKY'S SIRLOIN

6oz Sirloin topped with house made steak butter.

KABOBS

CHOICE OF:

- » Chicken
- » Shrimp
- » Beef
- » Vegetable

BONELESS CHICKEN BREAST

CHOICE OF:

- » Chicken Parmesan
- » Champagne Chicken
- » Mushroom Cream Sauce

OTHER SAUCES AVAILABLE BY REQUEST.

SLOW ROASTED SLICED PORK LOIN

CHOICE OF:

- » Mushroom Cream Sauce
- » Pineapple Chutney

ROAST BEEF

Served with gravy.

PASTA ENTREE

CHOICE OF SAUCE:

- » Marinara
- » Alfredo
- » Rosa
- » Lasagna (VEGGIE OR MEAT)
 CHOICE OF PROTEIN:
- » Roasted chicken
- » Italian sausage



tier two • \$46 per guest

WALLEYE

CHOICE OF:

- » Pan-fried
- » Deep-fried

LUCKY'S FILET

CHOICE OF:

- » Lucky's Butter
- » Bearnaise
- » Black & Bleu
- » Au poivre

BAKED SALMON

CHOICE OF:

- » Asian BBQ
- » Lemon Dill Butter

BBQ RIBS

Slow-cooked ribs brushed with BBQ sauce.

LATE NIGHT nacho bar

\$10 PER GUEST

House made tortilla chips, lettuce, pico de gallo, sour cream, guacamole & queso cheese sauce. CHOICE OF:

- » Ground Beef
- » Chicken Tinga

pizza bar

\$9 PER GUEST

- » Pepperoni
- » Sausage
- » Deluxe
- » Cheese





BOXED LUNCH

sandwich or wrap

\$17 PER PERSON

Served with kettle chips, fruit and a cookie. CHOICE \mbox{OF} :

sandwich

- » Turkey on Ciabatta
- » Ham on Ciabatta
- » Roast Beef on Ciabatta

wrap

- » Chicken Caesar Wrap
- » Buffalo Chicken Wrap
- » Club Wrap
- » Veggie Wrap

boxed salad

\$16 PER PERSON Served with bread & butter.

CHOICE OF:

- » Chicken Caesar
- » Lucky's Chop
- » Garden
- » Bistro
- » Cobb



BREAKFAST

baker's special

\$13 PER GUEST Fruit tray, muffins, bagels and cream cheese.

lucky's deluxe breakfast

\$17 PER GUEST
Fruit tray, scrambled eggs,
cheesy hash browns & pancakes.
CHOICE OF:
» Sausage | Bacon | Ham

BREAKFAST ADDITIONS

BAGELS & CREAM CHEESE	. \$16 PER DOZEN
BREAKFAST BARS	\$2 EACH
CARAMEL ROLLS	. \$16 PER DOZEN
ASSORTED MUFFINS	. \$15 per dozen
INDIVIDUAL YOGURTS .	^{\$} 2 EACH
ASSORTED DANISHES .	. \$17 PER DOZEN

a la carte

FRUIT PUNCH\$15 PER GALLON MILK\$14 PER GALLON ORANGE JUICE\$14 PER GALLON KETTLE CHIPS\$10 PER POUND

dessert

\$6 PER SLICE

SUPREME CHOCOLATE CAKE
CARROT CAKE
CHEESECAKE

\$17 PER DOZEN

ASSORTED COOKIES
ASSORTED BARS
FUDGE BROWNIES



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- BUFFET-STYLE
- PLATED DINNER

Thank you for your interest.

CONTACT US FOR MORE INFORMATION AT 612-554-7045 or events@eculinaryinc.com.

Host your event at Lucky's!

Take the stress off your plate when you rent one of our private event spaces, equipped with everything you need for a good time. Whether you're planning a seasonal celebration, corporate lunch, reunion or anniversary, we've got you covered.

LUCKY'S MENDOTA CAPACITY: 100

THE MUDD ROOM AT LUCKY'S MENDOTA CAPACITY: 100

LUCKY'S ROSEVILLE CAPACITY: 80

LUCKY'S PLYMOUTH CAPACITY: 80

BANQUET HALL AT LUCKY'S PLYMOUTH CAPACITY: 250

LUCKY'S FARGO CAPACITY: 75

Learn more about our venues and partner locations at ECLECTICCULINARYCONCEPTS.COM/CATERING.

