



Banquet Menu

Entertainment & Event Center

Contact us to book your next event:

April Timp – Sales Manager / Event Coordinator

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*Harvey's Private Dining Room
Seating for up to 40 people*



*Large buffets served on the lanes
Accommodating 10 to 800 people*



Banquet & Meeting Space

Beverages

Coffee Station.....\$28.00 / gallon (serves 16– 20 ppl)

Juice.....\$8.00 / pitcher

Milk.....\$8.00 / pitcher

Pitchers of Soda..... \$7.00 / pitcher (serves 4ppl per pitcher)

***Pepsi – Diet Pepsi – Sierra Mist – Root Beer – Pink Lemonade
Mountain Dew – Orange – Dr. Pepper

Soda /Water Station..... Choose 3 soda selections 2.00 per person
(minimum of 25 people – set up for 2 hours)

Drink Tickets

If you would like to host any drinks for your event, we offer the following options:

~**Open Value Ticket** – This allows the guest to order their choice of drink and it is charged accordingly.

~**Limited Option Tickets** – you choose items which you are willing to cover cost on. Ie: a one shot drink, bottle of domestic beer, 16oz. tap domestic beer, glass of house wine or a soda. This averages to be around 5.50 per ticket. A tab will be kept and adjusted to your final billing.

~**Host Tab** – Open bar, we will add it all up if you do not wish to have tickets.



PINZ Custom Buffets

Minimum of 25 guests

\$26.99 / person—two entrée(s)

\$28.99 / person—three entrée(s)

Buffets include fresh rolls and butter.

Entrée options:

Roasted Pork Loin with Honey Dijon Sauce (GF)

Guinness Braised Short ribs

Chicken Parmesan topped with Tomato Olive Relish and Pesto Alfredo

Almond Chicken with Honey Dijon

Baked Chicken Saltimbocca

Grilled Chicken Breast with Brandy Mushroom or Champagne Sauce (GF by request)

Chicken Penne Alfredo

Cheese Manicotti or Chicken & Spinach Manicotti with Marinara or Alfredo Sauce

Baked Cod 6 oz. with Lemon Dill Cream Sauce (GF)

Salmon with Ginger Maple Glaze or Dill Cream Sauce (GF)

Salad options - choose one:

*House Salad with Ranch and French Dressings

*Classic Caesar Salad with shredded parmesan

*Strawberry Brie Salad

(mixed greens, cabbage, sliced strawberries, candied pecans)

Served with Strawberry Vinaigrette Dressing

Vegetable options - choose one:

Vegetable Medley - Green Bean Almondine

Steamed Broccoli - Buttered Corn

Starch options - choose one:

Roasted Baby Reds - Au Gratin Potatoes

Garlic Mashed Potatoes - Wild Rice Pilaf



PINZ Themed Buffets

Minimum of 25 guests

Italian Buffet \$19.99 / person

Chicken Penne Alfredo, Cheese or Spinach & Chicken Manicotti with Marinara, Chef's Choice Vegetables & Garlic Bread sticks.

Choose Salad option of:

*Classic Caesar Salad with shredded parmesan or
Fresh Garden Salad with Ranch and French dressing*

BBQ Buffet \$21.99 / person

BBQ Ribs, Fried Chicken, Pulled Pork, Coleslaw, Potato Salad, Buttered Corn,
Baked Beans and Fresh Rolls.

Add Corn Bread for 1.00 per person.

Mexican Buffet \$19.99 / person

2 Enchiladas - Beef, Chicken, or Cheese with Green Salsa

3 Tacos - Beef or Chicken

Add another meat for \$2 more / person

Served with Spanish rice, Chipotle Fried Beans, Chips & Salsa, Hard & Soft Shells,
Lettuce, Onions, Diced Tomatoes, Shredded Cheese, Sour Cream
and our house made Salsa.

Stadium Buffet \$19.99 / person

Choose two meats: Hamburgers - Hot Dogs - Grilled Chicken Breasts.

Served with Potato Salad, Coleslaw, Potato Chips, Assorted Cheese, Lettuce,
Tomatoes, Onions, Pickles, Mayo, Ketchup, and Mustard.

Build Your Own Sandwich Buffet \$13.99 / person

Sliced Roast Beef, Turkey Breast, Sliced Baked Ham and Salami,
Assorted Sandwich Rolls, Assorted Cheese, Tomatoes, Lettuce, Onions, Pickles,
Mayo, Mustard and Potato Chips.

Add fresh fruit, potato salad and coleslaw - \$18.99 / person

Build Your Own Pasta Buffet \$12.99 / person

Choose one of the following Salads:

Fresh Garden Salad with Ranch Dressing
Classic Caesar Salad served with our house made Caesar Dressing.

Served with both: Marinara & Alfredo Sauces

Choose one of the following Meats:

Grilled Chicken (add \$2) | Meatballs (add \$2) | Sausage & Peppers (add \$2)
Chicken Parmesan (add \$3)

Build Your Own Taco Bar \$13.99 / person

Choose one of the following Meats: Beef or Chicken

Served with:

Hard & Soft Shells, Lettuce, Onions, Diced Tomatoes, Shredded Cheese, Sour Cream
and Salsa, Chipotle Fried Beans and Spanish Rice.

Add on a third taco for \$1.00 / per person

Add another meat for \$2.00 / per person

Pizza & Salad Buffet \$13.99 / person

Assorted Pizza – Unlimited for 60 minutes.

Served with Breadsticks and one of the following Salads:

Fresh Garden Salad with Ranch Dressing or
Classic Caesar Salad with shredded parmesan



Delicious Desserts - \$3.49 / Slice

*Chocolate Cake

*Chocolate Torte (GF)

* Lemon Berry Layer Cake

*Carrot Cake

*Salted Caramel Cheesecake (GF)

*New York Style

Served with Raspberry, Caramel or Chocolate Sauce

***PINZ** Cupcakes – \$2.50 each

* Assorted Baked Cookies - \$18.99 / dozen

* Assorted Bars - \$32.99 / dozen

* Fudge Brownies - \$32.99 / dozen



Specialty PIZZA'S - \$18.99

The Gutter	Pepperoni, sausage, Canadian bacon, mushrooms, onions, green peppers and mozzarella cheese.
Meat Lovers	Pepperoni, diced Italian sausage, bacon bits, Canadian bacon and mozzarella cheese.
Hawaiian Cowboy	BBQ sauce, shredded pork, pineapple, pickled jalapeno, cheddar cheese, mozzarella cheese and fresh cilantro.
Philly Cheese Steak	House made alfredo sauce topped with grilled sirloin steak, sautéed onions, mixed bell peppers, sliced mushrooms and mozzarella cheese.
Veggie Supreme	Mushrooms, mixed bell peppers, red onion, black olives and mozzarella cheese.
Chicken Bacon Ranch	Our house made alfredo sauce & ranch dressings, grilled chicken, bacon, mixed bell peppers, red Onion, cheddar & mozzarella cheeses.
Taco	House made salsa, ground beef taco meat, Pico de Gallo, mozzarella & cheddar cheese. Topped with shredded lettuce and sour cream.
BBQ Bacon Cheeseburger	BBQ sauce, onion, diced tomatoes, bacon, banana peppers, Angus beef burger mozzarella and smoked cheddar cheese.
Buffalo	Buffalo sauce, grilled chicken, diced celery, red onion, blue cheese crumbles and fresh mozzarella cheese.
Thai Chicken	Sesame peanut sauce, grilled chicken, red onion, red peppers, jalapenos, pea pods, mozzarella cheese, cilantro and peanuts.
Santa Fe	Carnitas, black bean corn salsa, pickled red onions, fresh jalapenos, queso cotija cheese, mozzarella cheese, fresh cilantro and chipotle aioli.
Cheese – \$15.99 Each additional topping \$1.00	Choose from: pepperoni, sausage, chicken, carnitas, bacon, Canadian bacon, red or green peppers, tomatoes, pineapple, green olives, black olives, artichokes, pickled jalapenos, banana peppers or spinach.

All 16" Pizzas render 8 slices.



Appetizer Platters

All platters serve approximately 25 people

Fresh Cut Seasonal Fruit Platter (GF) - \$68.99

Fresh Vegetables & Dip Platter (GF) - \$51.99

Assorted Cheese & Crackers Platter - \$49.99

French Bread w/ Spinach Dip (cold) \$38.99 (hot) \$48.99

TotChos - \$44.99

Tots topped with cheese sauce, taco meat, onions, tomatoes and sour cream

Tortilla Chips & Salsa \$28.99

Tortilla Chips & Southwestern Dip \$31.99

Garden Salad or Caesar Salad - \$34.99

French Fries - \$31.99

Onion Rings - \$48.99

Appetizers

Served 25 pieces per order

Caprese Kabobs - \$57.99

Grape tomatoes, fresh mozzarella, basil, and balsamic glaze

Asparagus Phyllo Wraps - \$55.99

Asparagus, asiago cheese, aioli wrapped in phyllo

Bacon Wrapped Water Chestnuts - \$59.99

Cubano Canapé - \$62.99

Sliced pork roast, pickle, Swiss Dijon aioli served on a crostini

Mini Rubeen - \$64.99

Corned beef, sauerkraut, Swiss, 1000 island dressing on cocktail rye bread

Pesto Shrimp Canapé - \$64.99

Goat cheese, shrimp and pesto crostini

Chicken Tenders - \$39.99



Southwest Phyllo Cups - \$57.99

Corn, black beans, red peppers, tomatoes, lime juice, cilantro and avocado served in mini phyllo cups

BBQ Meatballs - \$25.99

Pretzel Bites - \$11.99

Mini Corn Dogs - \$16.99

Cream Cheese Wontons - \$27.99

Served with Sweet Chili Sauce

Deep Fried Cheese Ravioli - \$28.99

Jalapeno Poppers – \$29.99

served with raspberry chipotle sauce

Deep Fried Pickle Chips - \$9.99

Pub Sliders (24 pieces) - \$39.99

Bruschetta - \$ 19.99

Mozzarella Sticks - \$39.99

Pork or Vegetable Egg Rolls - \$27.99

served with sweet chili sauce

Deviled Eggs - \$26.99

Traditional, Truffled, Buffalo Ranch or Jalapeno Popper

Wings – Bone in (GF) - \$25.99

Sauce Choices:

Buffalo, Carolina BBQ, Mango Habanero, Roasted Garlic, Honey BBQ, Carolina Reaper,
Sweet Chili, Sesame, Sriracha-ginger maple,
Thai Peanut or Teriyaki

Rub Choices:

Bloody Mary, Ranch, Buffalo, Cajun or Harissa



*We take great pride in creating menus especially designed for you and your group. We do not allow any food or beverage items to be brought into PINZ without prior permission. Leftover food and beverage is **not allowed** to be taken off property due to health codes.*

Food & Beverage Minimum: A Food & Beverage minimum is required for all events. To avoid paying additional room rental charges, the combined food and beverage revenues generated at your event must meet or exceed the contracted food and beverage minimum, exclusive of tax and service charge.

Tax Exempt Status: If your group is tax exempt, we are required by the state of Minnesota to receive a copy of your Minnesota State Sales Tax Exempt Certificate and number issued by the Revenue Department with your signed contract. If proof of exemption is not provided with your signed contract, PINZ will charge all applicable taxes. Exemption is not on food & beverage, but on services only.

Guarantees: Final menu selections should be submitted 5 business days prior to each function to ensure availability of the desired menu items. Guaranteed guest counts are required by 10:00 am no later than 5 business days prior to your event. This is the minimum number of people for which you will be charged. This number cannot be lowered after it is given without approval of the Sales Manager. If no guarantee is received, PINZ will prepare and charge for the highest number of persons estimated on the Banquet Event Order.

Billing: We require a valid credit card upon booking an event. A signed contract must be received within 5 days. Payments may be made in the form of personal checks (No later than two weeks prior to event), cash, or a cashier's check. Payment at the end of the function can be made in form of cash, cashier's check or an approved credit card. No personal checks will be accepted as a form of payment at the end of the function.

Pricing: Prices are subject to change. All food and beverage prices need to be confirmed and guaranteed two weeks in advance of your function.

All food and beverages are subject to current sales taxes and 18% service charges.

Don't see something on the menu?

Just ask, we will work with you to customize any event to suit your needs.

