



the **Mermaid**
Entertainment & Event Center

2200 MOUNDS VIEW BLVD, MOUNDS VIEW, MN 55112
(763) 780-2900 | TRIPLESHIFT.COM

EVENT MENU

WEDDINGS | BIRTHDAY PARTIES | CORPORATE EVENTS
SPORTS TEAM EVENTS | FIELD TRIPS & LOCK-INS
COMMUNITY & SCHOOL EVENTS | AND MUCH MORE!

A LA CARTE

We Recommend Three Appetizers To Serve Up To 15 Guests

BRUSCHETTA \$35

Topped With A Blend Of Tomatoes, Basil, Garlic, Red Onion, A Blend Of Seasonings, And Balsamic Glaze

CHIPS & SALSA \$25

Salsa And Freshly Cooked Corn Tortilla Chips

CAESAR SALAD \$45

Romaine, Parmesan Cheese, Croutons, And Caesar Dressing

MIXED GREENS SALAD \$45

Mixed Greens, Romaine, Julienned Red Onion, Croutons And Dressing

KETTLE CHIPS \$22

Choice Of Original Flavor Or Garden Spice Flavor

ASIAN INFUSED COLESLAW \$45

Superfoods With Kohlrabi Brussels Sprouts Mixed With Sweet Chili Slaw Dressing

DEVILED EGGS \$40

Perfectly Built Deviled Eggs Topped With A Dash Of Spanish Paprika

ITALIAN PASTA SALAD \$45

A Blend Of Tri-Colored Rotini, Pepperoni, Tomatoes, Red Onion, Parmesan Cheese, Black Olives, And Creamy Italian Dressing

PINWHEELS \$45

Choice Of Turkey Or Ham Pinwheels Comprised Of Cream Cheese, Mozzarella Cheese, Red Onion, And Black Olives

MEATBALLS (BBQ, BOURBON, SWEDISH) \$50

Pork And Beef Blend Meatballs With Choice Of Sauce*

ANTIPASTO SALAD \$65

Blend Of Romaine, Salami, Black Olives, Tomatoes, Red Onion, Dijon, Garlic, Olive Oil, And Balsamic Glaze

APPLE SALAD \$65

Light Salad With Romaine Lettuce, Diced Granny Smith Apples, Red Onion, Mozzarella Cheese, And Balsamic Glaze

CREAMY POTATO SALAD \$65

EGG ROLLS \$70

Choice Of Pork Or Vegetarian Served With Sweet Chili Sauce

MINI CORN DOGS \$65

Served With Ketchup And Mustard

CHEESE WONTONS \$75

Cream Cheese Filled Wontons Served With Sweet Chili Sauce

MAC & CHEESE BITES \$75

Served With Ranch Dressing

MINI TACOS \$70

Served With Salsa. Add Sour Cream +\$15.

COCKTAIL WEENIES \$75

All Beef Slow Cooked In Tangy Bbq Sauce

SPINACH ARTICHOKE DIP & PITTA BREAD \$85

Spinach Artichoke Dip (Served Hot Or Cold) With Pita Chips

CHICKEN TENDERS \$90

Medium Sized Chicken Tender With Choice Of 2 Dipping Sauces*

WINGS \$90

Boneless Or Traditional Wings With Choice Of 2 Dipping Sauces*

SHRIMP COCKTAIL \$95

Served With Cocktail Sauce

CHORIZO POTATO SALAD \$90

Creamy Potato Salad With A Pork Chorizo Kick

MEAT, CHEESE & CRACKER DISPLAY \$90

Sliced Ham, Turkey, Salami, Swiss, Cheddar, And Cracker Varieties

FRUIT DISPLAY \$95

Fresh Cut Cantaloupe, Pineapple, Oranges, Honeydew, And Grapes Mixed And Served With Sweet Cream Fruit Dip

DELI SANDWICH DISPLAY \$85

Slider-Style Brioche Buns Served With Ham, Turkey, Cheddar, Colby Jack, Pepper Jack, And Swiss (All Served On The Side) Served With Mustard And Mayo

VEGGIE DISPLAY \$90

Baby Carrots, Celery Sticks, Cherry Tomatoes, And Broccoli Served With Ranch Dressing

BACON WRAPPER BOURBON GLAZED SCALLOPS \$100

DUCK BACON WONTONS \$100

Served With Sweet Chili Sauce

*** DIPPING SAUCE OPTIONS**

Bbq Sauce • Buffalo Sauce • Bourbon Sauce
Sweet Chili Sauce • Parmesan Garlic • Ranch Dressing
Blue Cheese Dressing • Honey Mustard Sauce

THE GRAZING TABLE

\$2,000 Total | Serves 50-100 Guests

A tablescape filled with artfully arranged meats, cheese, crudités, as well as seasonal fruits, vegetables, decorations, serving utensils, and dishes. It's a relaxed way for you and your guests to mingle and will surely wow your guests.



BUFFET MENUS

ULTIMATE TACO BAR

\$22 Per Person | Minimum 15 Guests

MEATS

(choice of two)

“Street” Taco Chicken • Seasoned Taco Beef
Slow Cooked Carnitas • Beef Barbacoa

INCLUDES

Shredded Lettuce, Diced Tomatoes, Fresh Pico De Gallo,
Diced Red Onion, Shredded Jack Cheese, Sour Cream,
Corn Taco Shells & Flour Soft Shells, Fire Roasted Salsa,
Corn Tortilla Chips, Borracho Beans, Garlic Lime Rice

Additional Meat Option (+\$3 pp)

THE SLIDER BAR

\$22 Per Person | Minimum 15 Guests

MEATS

(choice of two)

Beef Patties • BBQ Pulled Pork
BBQ Chicken • Beef Barbacoa

INCLUDES

Slider Buns, Romaine Lettuce,
Sliced Tomatoes, Diced Red Onion,
Sliced Pickles, Sliced American Cheese, Coleslaw,
Dutch Kettle Chips, Ketchup, Mustard, Mayo

Additional Meat Option (+\$3 pp)

CLASSIC ITALIAN DINNER

\$22 Per Person | Minimum 15 Guests

INCLUDES

Penne, Cavatappi
Cheese Tortellini (+\$3 pp)

SAUCES

(choice of two)

Bolognese Sauce • Meatballs In Red Sauce
Boscaiola Sauce • Chicken Alfredo Sauce • Rosa Sauce

SALAD

(choice of one)

Caesar Salad
Mixed Green Salad (With Choice Of 2 Dressings)
Ranch • French • Blue Cheese • Honey Mustard

Garlic Buttered Breadsticks Included

Additional Pasta, Pasta Sauce, Or Salad Option (+\$3 pp)
Extra Breadsticks (+\$2 pp)

PIZZA & WINGS

\$22 Per Person | Minimum 10 Guests

PIZZAS

(choice of two)

The Original Cheese • Loaded Pepperoni
Classic Meat Lovers • Classic Supreme

CHOICE OF TRADITIONAL OR BONELESS WINGS DIPPING SAUCES

(choice of three | All Sauces Served On The Side)

BBQ Sauce • Buffalo Sauce • Bourbon Sauce
Sweet Chili Sauce • Boom Boom Sauce • Hot Honey Sauce
Parmesan Garlic • Teriyaki Glaze • Ranch Dressing
Blue Cheese Dressing • Honey Mustard Sauce

SALAD

(choice of one)

Caesar Salad
Mixed Green Salad (With Choice Of 2 Dressings)
Ranch • French • Blue Cheese • Honey Mustard



BUFFET MENUS

BRONZE DINNER

\$22 Per Person | Minimum 25 Guests

ENTRÉE

(choice of one)

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)

STARCH

(choice of one)

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf

VEGETABLE

(choice of one)

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob

SILVER DINNER

\$27 Per Person | Minimum 25 Guests
Upgraded To Plated Dinner +\$5 pp

ENTRÉE

(choice of two)

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)
- Whole Roasted Turkey
- Chicken Kiev
- Teriyaki Ginger Salmon
- Roasted Honey Ham
- Mango Chutney Mahi Mahi
- Corned Beef Brisket

STARCH

(choice of one)

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf

VEGETABLE

(choice of one)

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob

SALAD

(choice of one)

- Caesar Salad
- Mixed Green Salad (With Choice Of 2 Dressings)
- Ranch • French • Blue Cheese • Honey Mustard

Dinner Roll With Butter Included • Add Extra Dinner Rolls (+\$2 pp) • *Add Carving Station \$75 Per Hour (2 Hour Minimum)



BUFFET MENUS

GOLD DINNER

\$40 Per Person | Minimum 50 Guests
Upgraded To Plated Dinner +\$5 pp

ENTRÉES

(choice of three)

- Garlic Butter Chicken
- Garden Herb Roasted Chicken
- Tequila Lime Pork Chop
- Apple Glazed Pork Roast
- Garlic Herb Pork Roast
- Beef Pot Roast
- Stuffed Mushrooms (VEGAN / GF)
- Whole Roasted Turkey
- Chicken Kiev
- Teriyaki Ginger Salmon
- Roasted Honey Ham
- Mango Chutney Mahi Mahi
- Corned Beef Brisket
- Garlic Roasted Prime Rib With Au Jus
- Brazed Roast Beef With Red Wine Brown Gravy
- Smoked BBQ Beef Brisket
- Korean BBQ Pork Ribs
- Beef Short Rib With Red Wine Sauce
- Lamb Osso Bucco

SALAD

(choice of one)

- Caesar Salad
- Mixed Green Salad (With Choice Of 2 Dressings)
- Ranch • French • Blue Cheese • Honey Mustard

STARCH

(choice of one)

- Garlic Red Mashed Potatoes
- Herb Roasted Red Potatoes
- Wild Rice Pilaf
- Cheesy Baked Hashbrowns
- Mac & Cheese
- Penne In Red Sauce
- Creamy Au Gratin Potatoes
- Cheese & Potato Pierogi's

VEGETABLE

(choice of one)

- Vegetable Medley
- Glazed Baby Carrots
- Corn On The Cob
- Buttered Asparagus
- Green Bean Almondine
- Bacon Glazed Brussels Sprouts

Dinner Roll With Butter Included

Add Extra Dinner Rolls (+\$2 Pp)

*Add Carving Station \$75 Per Hour (2 Hour Minimum)



BEER • LIQUOR • WINE

BEER & WINE

2 HR • \$25 | 3 HR • \$35 | 4 HR • \$47
Drink Ticket \$7 Each

16 OZ Draft • Bottled Beer
Glass Of House Wine

NON-PREMIUM

2 HR • \$28 | 3 HR • \$40 | 4 HR • \$52
Drink Ticket \$9 Each

16 OZ Draft • Bottled Beer
Glass Of House Wine
1 Rail/Call Liquor

PREMIUM

2 HR • \$33 | 3 HR • \$45 | 4 HR • \$57
Drink Ticket \$11 Each

Any Drink Of Guest Choosing,
Including Top Shelf
(No Pitchers Or Shareable Drinks)

Shots Are Not Included In The Packages • All Drinks Are Served With Mixers • The Minimum Package Is 2 Hours
We Reserve The Right To Stop Alcohol Service If A Guest Is Exhibiting Any Signs Of Intoxication

BEER • LIQUOR • WINE

DOMESTIC KEG

\$425.00 Each

Serves Approximately 150 12-OZ Glasses

PITCHER OF DOMESTIC BEER

\$14.00 Each

PITCHER OF PREMIUM BEER

\$19.00 Each

WINE BY THE BOTTLE

Price Based On Wine Selected

CASH BAR

Guests Purchase Their Own Beverages

HOST BAR

Set By Time Or Dollar Amount

NON-ALCOHOL DRINKS

COFFEE CARAFE

\$9

Regular Or Decaffeinated,
Served With Cream & Sugar

PITCHER OF SODA

\$7

Pepsi • Diet Pepsi • Starry
Mountain Dew • Root Beer

UNLIMITED SODA STATION

\$4 Per Person

Pepsi • Diet Pepsi • Sierra Mist

UNLIMITED SODA & MIXERS

\$5 Per Person

Hosted At A Private Bar

CANS OF SODA

\$3 Per Can

Assorted Regular & Diet

BOTTLE WATER

\$2 Per Bottle

JUICE

\$25 Per Gallon

Orange • Apple • Cranberry

MILK

\$12 Per Gallon

SPARKLING CIDER

\$19 Per Bottle

HOT APPLE CIDER

OR FRUIT PUNCH

\$29 Per Gallon

ASSORTED HERBAL &

FLAVORED TEAS

\$1 Each



DESSERTS

BUILD YOUR OWN CHEESECAKE BAR

\$8 Per Person | Minimum Order 15

New York Style Cheesecake Slice And A Selection Of Toppings Including Strawberry Sauce, Caramel Sauce, Hot Fudge Sauce, Whipped Cream, Chocolate Chips, Rainbow Sprinkles

(One Slice Per Serving)

MACAROONS

\$4 Each | Minimum Order 15

Choose One Flavor: Vanilla Bean, Chocolate,

Lemon, Raspberry, Pistachio

(One Macaroon Per Serving)

DESSERT BARS

\$3 Each | Minimum Order 12 | One Bar Per Serving

A Variety Of 2 Ounce Bars

COOKIES

\$3 Each | Minimum Order 24

Flavors: Chocolate Chip M&M, Oatmeal Raisin,

White Chocolate Macadamia Nut

NOTHING BUNDT CAKES "BUNDTINIS"

\$27 | Minimum Order 12 | By The Dozen

BAKERY OPTIONS BY KINGDOM BAKING

CAKES

Single Layer | Half Sheet \$40 | Full Sheet \$60

Double Layer | Half Sheet \$60 | Full Sheet \$85

Cupcakes | \$25 Per Dozen

Flavors: Chocolate Cake With Chocolate Ganache,

Vanilla Cake With Buttercream Frosting,

Carrot Cake With Cream Cheese Frosting,

Red Velvet Cake With Cream Cheese Frosting,

Coconut Cake With Whipped Cream Frosting & Coconut Flakes (GF)

(Not Available As Cupcakes)

MINI CAKES

\$40 Per Dozen

Flavors: Crème Brulee, Mousse Cake Ala Crème Brulee,

Mocha Torte, Gluten Free Coconut Cake

PREMIUM BARS

Half Sheet \$60, Full Sheet \$85

Flavors: Chocolate Or Chocolate Caramel Brownies,

Oatmeal Raspberry Bars, Cheesecake Bars,

Lemon Bars (GF), Pumpkin Bars, 7 Layer Bars

SCONES

\$40 Per Dozen

Flavors: Cinnamon, Cranberry White Chocolate,

Blueberry, Buttermilk, Savory Vegan Oatmeal Raisin,

Blueberry (GF), Savory (GF)

DONUTS

\$25 Per Dozen

Flavors: Salted Caramel, Chocolate With Sprinkles,

Vanilla With Sprinkles, Glazed, Apple Fritters

MUFFINS

\$35 Per Dozen

Flavors: Lemon Poppy Seed, Blueberry, Bran,

Apple Cinnamon, Chocolate Chip Banana Bread

CROISSANTS

\$40 Per Dozen

Flavors: Chocolate, Butter, Pain Au Raisin

BREAKFAST MENUS

THE GUILD

\$21 Per Person | Minimum 15 Guests

INCLUDES

Assorted Danishes
Sausage Links
Bacon Strips
Breakfast Potatoes
Scrambled Eggs
Fresh Whole Fruit



THE CONTINENTAL

\$19 Per Person | Minimum 15 Guests

INCLUDES

Assorted Danishes
Donut Holes
Bagels
Yogurt
Fresh Whole Fruit



THE DELUXE AMERICAN

\$20 Per Person | Minimum 15 Guests

INCLUDES

Assorted Danishes
Sausage Links
Bacon Strips
Breakfast Potatoes
Scrambled Eggs
French Toast Sticks