

The Happy Gnome Banquet Center Menu

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thehappygnome.com

For additional info please contact
Event Coordinator: Dave Wheeler
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Appetizers

Service for 30 guests, served Buffet Style

Artisan 3 Cheese Platter

\$100

Selection of locally farmed small batch cheeses served with crustini

Cheese and Fruit Platter

\$90

Cheeses include pepper jack, Swiss, & sharp cheddar, complimented with a variety of fresh seasonal fruit. Served with crackers

Crudités' Platter

\$80

To include: Broccoli, Carrots, Cucumbers, and Celery, Tomatoes & Peppers served with an herb aioli dip.

Fresh Seasonal Fruit Platter

\$80

Antipasti Platter

\$100

Assorted House pickled vegetables, Italian Salami, House marinated olive mix, Pepperocini peppers, & Feta Cheese, Served with sliced French baguettes.

Bread & Oil Platter

\$50

Fresh, warm French Baguettes Served with Balsamic Vinaigrette, Extra Virgin Olive oil, and a spice tray

Shrimp Cocktail

Market Price/LB

Fresh, cleaned shrimp, served over ice with our house-made cocktail sauce

Chips & Salsa

\$45

Hand-cut tortilla chips and our house-made salsa

Add Guacamole

\$20

Cocktail Meatballs

\$60

Your choice of BBQ or Italian Style

Grilled Beef or Chicken Kabobs w/ Grilled Vegetables

\$90

Egg Rolls

\$65

Served with Thai chili sauce and hot mustard

Spinach & Artichoke Dip

\$75

Topped with fresh Parmesan and served with crustini

Hummus Duo with Pita Bread

\$75

Roasted Red Pepper Hummus & Toasted Pesto , Garlic Hummus

Brie En Croute

\$100

Brie wheel & dried fruit chutney in puff pastry

Assorted Olive Tray

\$75

Served with crustini

Taboleh Salad

\$75

Served with Pita & cucumber mint yogurt sauce

Wings

\$90

Spicy Or Honey BBQ

Buffet Dining

Prices per person

Soup and Salad Combo Buffet

\$12

Your choice of two soups, our spinach salad and our mixed green salad, served with a French baguette, olive oil, balsamic vinaigrette, butter and crackers

Deli Buffet

\$13

Build your own sandwiches from oven-roasted turkey, hickory smoked ham and slow roasted beef. Sliced cheeses, relish tray, assorted breads, and condiments. Served with potato salad, pasta salad and chips

Add mixed green salad and soup

\$2

Taco Buffet

\$15

Hard and soft taco shells, ground beef, shredded chicken, lettuce tomato onion, sour cream, and shredded cheese. Served with refried beans, Spanish rice and a basket of chips and salsa for every table.

Add Beef or Chicken Enchiladas

\$2

Add Guacamole

\$1

Fajita Buffet

\$17

Build your own Beef and Chicken fajitas, Served with warm flour tortillas, shredded lettuce, diced tomatoes, shredded cheese, Pico de Gallo, house-made salsa, sautéed onions and peppers, and sour cream, black beans and white rice, a basket of chips and salsa for every table.

Add Beef or Chicken Enchiladas

\$2

Add Guacamole

\$1

Pasta Buffet

\$17

Build your own pasta with house-made Alfredo or marinara, over penne, or fettuccine noodles. Served with mixed green salad, fresh grated Parmesan and garlic bread.

Add Grilled Chicken, house-made Meatballs or Bolognese

\$2

Italian Feast

\$18

Chicken Parmesan, Baked Penne and Pasta Primavera.
Served with salad and garlic bread

Asian Buffet

\$18

Choice of Chicken Lo Mein, Spicy Curry Beef, or Sesame Shrimp. Served with choice of Pork or Vegetable fried rice, or white rice. Pork or Vegetable egg rolls, and vermicelli sesame salad

Family Style Dining

All Selections served with

- Chef's seasonal vegetable
- Fresh baked bread
- Mixed Green Salad

Substitute spinach salad for

\$1

Add House – made soup for

\$1

All Selections served with one side of your choice

- Oven roasted new potatoes with rosemary & garlic
- Baby red potato hash with onions and bell peppers
- Jasmine curried rice
- Garlic mashed potatoes
- Wild rice pilaf

Choose One Entrée

\$25

- Salmon with Ouzo-Fennel Cream
- Bone-in Chicken with Rosemary Chicken Jus
- 5oz Sirloin Steak with wild mushroom demi
- Pork loin with stone mustard & citrus demi
- Roasted pepper, spinach, and goat cheese stuffed portabella cap

Desserts

Plated Group Desserts

\$3

Selection of one Dessert below

Create your own Dessert Buffet

\$4

Choice of two of the selections below

- **Cheesecake**
- **Assorted Cheesecakes**

- **Cheese Cake Bites**
- **Assorted cheesecake bites**
- **Chocolate Cake**
- **Flourless Chocolate Torte**
- **Carrot Cake**
- **Assorted Cookies and Bars**
- **Grand Old Creamery ice Cream**

N/A Beverages

- **Assorted Sodas (Free Refills)**
\$2.25
Coke, Diet Coke, Sprite, Fanta Orange,
- **Assorted Fruit Juice**
\$2
Cranberry, orange, grapefruit, Pineapple
- **Milk (white or chocolate)**
\$2
- **Coffee (Free Refills)**
\$2
- **Iced Tea (Free Refills)**
\$2.25
- **Lemonade (Free Refills)**
\$2.25
- **Red Bull**
\$3.50
- **Punch (in punch bowl/per gal)**
\$30
- **Pelligrino / Arranciata Mineral Water**
\$3

Private Bar Info

The Happy Gnome offers a complimentary Private bar set-up in your room.

Hosted Bar

Guests have their choice of beverage and charges will be accrued based on actual consumption. All beverages will be added to the final bill with liquor tax and gratuity added.

Cash Bar

Guests are responsible for their own beverage purchases, taxes and gratuity

Drink Tickets

Each guest receives a predetermined number of tickets. As tickets are redeemed, charges are accrued based on actual consumption with liquor tax and gratuity added. The Happy Gnome does not sell or host kegs.

Banquet Beer

Please ask the Event Coordinator for an updated Draft Beer Menu. Due to the nature of the beers we offer we

cannot guarantee specific item availability. We will do our best to accommodate your specific requests.

Banquet Wine

Please ask the event coordinator for an updated Wine Menu. We can assist in choosing the perfect wine for your event. If you prefer to bring your own wine there is a \$12.00 corkage fee.

Additional Services

The Happy Gnome can provide an assortment of services to enhance your event experience. If you need other services besides those listed below, please ask.

Cakes

We work with local bakeries that provide cakes for any occasion. Please ask the Event Coordinator for a list of bakeries we work with. If you would like to bring in your own cake we will provide a cake table, cake cutting and plating service for \$25.00

Décor

Table coverings and centerpieces for private events are available for no charge. Should you desire specialty linens or floral arrangements, room decorations or other décor, please ask and we would be happy to coordinate your special needs.

Entertainment

We would be happy to secure a disc jockey, band, magician, karaoke or other entertainment for your private event

Terms & Conditions

Food and Beverages

All food and beverages (with the exception of wedding cakes and other specialty cakes) must be supplied by the Happy Gnome. Neither the client nor their guests may bring in or remove any food or beverage from the premise.

Deposits

The Happy Gnome requires a signed contract and deposit. The deposit confirms and guarantees you space in our room. This money is non-refundable.

Guarantee

Confirmation of the function details, total guest count, and menu selections must be made no later than 14 days prior to the event. The final guarantee for total guest count must be made no later than three (3) days prior to the event. The client will be charged the number of guests originally stated if we do not receive a final number by the deadline. Your final number is a guarantee not subject to

reduction. Your final bill will be based upon this guarantee or the actual number of guests served, whichever is greater.

Menu Selection

The menu selection must be made fourteen (14) days prior to your event date

Sales Tax and Service Charge

An eighteen (18%) percent gratuity will be added to the final bill. All food and beverage prices are subject to sales tax as required by law. Prices and menu selections are subject to change at any time.

Cancellations

In the event you cancel your event, for any reason within thirty (30) days of the scheduled event date you will be responsible for the balance of the estimated contracted food and beverage total. Deposits are non-refundable in the event of a cancellation.

Payment

Full payment is required at the conclusion of your function. The happy Gnome accepts Visa, MasterCard, Amex, Discover, Check or Cash. Groups are billed on a "one check" basis only.

Room Rental

Room rental charge includes guest tables and chairs, white table linens with white napkins, place settings, water goblets, flatware, cake table, a full service private bar with bartender, votive candles, continuous music, set-up and breakdown.

