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 Cooks 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 Babacoa

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 $5 Each

16oz Domestic Draft
Bottled Domestic Beer
Glass Of House Wine

NON-PREMIUM

2 HR • $28 | 3 HR • $40 | 4 HR • $52
Drink Ticket $7 Each

16oz Draft Domestic/Import
Bottled Beer Domestic/Import
Glass of House Wine
1 Rail/Call Liquor

PREMIUM

2 HR • $33 | 3 HR • $45 | 4 HR • $57
Drink Ticket $10 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

A LA CARTE ALCOHOL

DOMESTIC KEG
$425 Each
Serves Approximately 150, 12oz Glasses

CASH BAR
Guests Purchase Their Own Beverages

HOST BAR
Set By Time Or Dollar Amount

NON-ALCOHOLIC

UNLIMITED SODA STATION
$4.50 Per Person
Pepsi • Diet Pepsi • Sierra Mist

COFFEE
Carafe $9 | Gallon $27
Regular Or Decaffeinated, Served
With Cream & Sugar

HOT APPLE CIDER
$29 Per Gallon

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

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

ADDITIONAL BAKERY OPTIONS

CAKES

Half Sheet $40 | Full Sheet $70
Cupcakes | $25 Per Dozen

Flavors: Double Chocolate Cake with Chocolate Icing, Apple Streusel Coffee Cake, Orange Cake with Sweet Butter cream Icing, Banana Cake with Butter cream Icing, Red Velvet Cake with Butter cream Icing, Carrot Cake with Cream Cheese Icing ($10 Additional)

MINI CAKE/BUNDT CAKE

$50 Per Dozen

Flavors: Mini Tiramisu, Mini Red Velvet, Butter Toffee Bundt Cake ($10 Additional), Chocolate Ganache Filled Bundt Cake ($10 Additional)

MUFFINS

$30 Per Dozen

Apple Cinnamon, Blueberry, Banana Nut, Double Chocolate and Lemon Cranberry

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