



Outback Catering & Event Center
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Make Your Next Party a Bloomin' Event!

Since 1988, Outback Steakhouse has been known for its exceptional food and quality service. Now the Outback experience can be brought to you by **Outback Catering.**

- Serve your Aussie favorites like Bloomin' Onions, Juicy Steaks, Coconut Shrimp, Baby Back Ribs and much more!
- We are a full service caterer. While specializing in the Outback menu, we also serve breakfast, lunch and a variety of other menu items.
- Outback Catering is available for corporate events, private parties, wedding receptions, bar mitzvahs, theme parties, sporting events and more.
 - We are approved caterers at most Twin Cities banquet halls and cater extensively throughout the metro area.
- Your guests can receive sit-down service or a buffet spread fit for a king, your choice!

Let our sales staff and event coordinator handle your entire event. Give us a call to plan your event today!

952.876.6610

***All prices are subject to a 20% service charge and 7.275% MN sales tax.

***Please add \$2.00 per person for sit-down service

HORS D'OEUVRES - PRICED PER PERSON (unless otherwise noted)

Bloomin' Onion - \$10.50

An Outback Original - a seasoned and deep fried Colossal onion served with homemade spicy horseradish. (Serves 5-6)

Gold Coast Coconut Shrimp - \$6.00

Three large prawns dipped in beer batter, rolled in coconut, deep-fried to a golden brown and served with marmalade sauce.

Grilled Steak or Chicken Skewers - \$8.00

Four ounces of seasoned and grilled Steak or Chicken skewered with fresh red onions, red peppers, button mushrooms and zucchini.

Kookaburra Wings - \$4.50

Three large wings per person - served mild with Danish bleu cheese dressing.

Seasonal Fruit Tray - \$3.75

An array of fresh seasonal fruit.

Domestic Cheese Tray - \$3.25

Cheddar and Monterey Jack (may change due to availability), served with assorted crackers.

Fresh Vegetable Tray - \$3.50

Fresh veggies served with our homemade spicy ranch dressing.

Seared Ahi Tuna - \$15.00

Sashimi-style tuna rubbed in bold spices, seared rare & placed atop an Asian slaw. Served with a creamy ginger-soy sauce.

Shrimp Cocktail - \$6.00

Three large prawns per person served with cocktail sauce and lemon wedges.

Hand-Rolled Meatballs - \$3.50

Three seasoned meatballs simmered in barbecue sauce.

Bushman 'Shrooms - \$8.00

Lightly battered and fried mushrooms, served with homemade spicy ranch dressing. (Serves 3-4)

Prime Rib Sliders - \$6.00

Four ounces of slow-roasted prime rib served on a honey wheat dinner roll. Served with au jus, tiger dill sauce or horseradish.

Walhalla Pasta - \$4.00

Fresh steamed veggies served over cavatappi pasta tossed with a parmesan cream sauce.

Ribs on the Barbie - \$7.00

¼ order of imported baby back ribs, smoked and grilled and served with barbecue sauce.

Bruschetta - \$3.50

Fresh tomatoes, imported basil and chopped garlic served with homemade garlic parmesan croutons.

Caprese Skewers - \$3.00

Grape tomatoes & fresh mozzarella cheese skewered with imported basil. Drizzled with a balsamic glaze. Three skewers per person.

Alice Springs Chicken Quesadilla - \$4.00

Fresh grilled chicken breast, sautéed mushrooms, crispy bacon, melted cheeses & our honey mustard sauce all stuffed between crispy flour tortillas. Two wedges per person.

ENTREES

BEEF & PORK SELECTIONS

Outback Special Sirloin - \$19 / \$22 / \$23

6, 9, or 12 ounce juicy, center-cut sirloin, seasoned and seared to perfection.

Ribeye - \$28

12 ounce ribeye steak. Well-marbled, juicy and savory.

Victoria's Filet Mignon - \$28.50 / \$32.50

6 or 8 ounce tender, juicy, thick cut filet.

Prime Rib - \$23 / \$28

Seasoned with an herb crust, served with au jus. 12 or 16 ounces.

New York Strip - \$28

12 ounces seasoned to perfection and full of flavor.

Pork Porterhouse - \$18

Tender, juicy and prepared over our wood-fire grill. Served with our homemade marmalade sauce.

POULTRY SELECTIONS

Chicken on the Barbie - \$19

Seasoned and wood-fire grilled chicken breast served with our signature BBQ sauce.

Alice Springs Chicken - \$20

Grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms and Monterey Jack & Cheddar cheeses.

Chicken Cordon Bleu - \$20

Grilled chicken breast smothered in a delicious blend of ham and Swiss Cheese. Served with honey mustard sauce on the side.

Wild Rice Stuffed Chicken - \$20

Grilled chicken breast stuffed with our wild rice medley and drizzled with our lemon pepper butter.

(Not available for selected dinner menu)

Chicken Marsala - \$20

Grilled chicken breast topped with sliced mushrooms and our Marsala wine sauce.

SEAFOOD & PASTA SELECTIONS

Fresh Atlantic Salmon - \$24.50

Seasoned and wood-fire grilled.

Fresh Tilapia with Pure Lump Crab Meat - \$26.50

Tilapia crowned with a crab stuffing, then topped with pure lump crab meat & sliced white button mushrooms, finished with a drizzle of light lemon Chablis sauce.

No Rules Parmesan Pasta - \$22

Fettuccine noodles tossed in a creamy parmesan sauce with the addition of grilled shrimp or grilled chicken breast. (Add \$2.00 for both protein options)

COMBINATION SELECTIONS

Outback Special Sirloin & Grilled Shrimp on the Barbie - \$23

A delicious marriage of our 6 ounce sirloin and four seasoned & grilled shrimp served over fresh tomatoes & basil.

Ribs & Alice Springs Chicken - \$26

A 1/3 order of savory fall-off-the-bone baby back ribs paired with a tasty 5 ounce grilled chicken breast topped with bacon, honey mustard sauce, sautéed mushrooms and Monterey Jack & Cheddar cheeses.

Filet Mignon & Lobster Tail - \$33.50 / \$37.50

A tender and juicy thick cut 6 or 8 ounce filet paired with a 4 ounce lobster tail. Lobster prepared steamed or grilled.

VEGETARIAN OPTIONS

Walhalla Pasta - \$18

Fresh fettuccine pasta tossed with fresh steamed vegetables and our own parmesan cream sauce.

Veggie Mixed Griller - \$17

Grilled pineapple, seasoned rice and grilled veggies, a delicious combination!

FRESHLY MADE SIDES

Caesar Salad
Bleu Cheese Pecan Chopped Salad
House Salad
Homestyle Mashed Potatoes
Baked Potato
Baby Red Potatoes
Sweet Potato

Macaroni & Cheese
Cold Cavatappi Pasta Salad
Red Bliss Potato Salad
Walkabout Soup of the Day
Fresh Grilled Veggies
Fresh Steamed Veggies

Additional Sides Added to Selected Dinner Menus - \$1.00/person

BEVERAGES

Coca-Cola Products & Dasani Bottled Water - \$2.25 each

Includes Coke, Diet Coke, Sprite & 16 oz. Dasani brand purified water.

Coffee and Soda Station - \$225 for groups under 100 and \$300.00 for groups over 100 people

Unlimited, self-serve station with both regular and decaf coffees and two-liter bottles of Coke, Diet Coke & Sprite

BREAKS & SNACKS SELECTIONS - priced per person unless otherwise noted

Tortilla Chips with Salsa	\$2.25
Tortilla Chips with Guacamole & Salsa	\$2.50
Potato Chips with Homemade Dip	\$1.75
Pretzels	\$1.50
Popcorn	\$1.50
Trail Mix	\$3.00
Assorted Cookies	\$15.00 per dozen
Yogurt Cups	\$2.00
Danish Assortment	\$2.25
Bagel Assortment with Cream Cheese	\$2.25
Assorted Muffins	\$2.25
Soft Drinks (canned soda)	\$2.25
Coffee	\$22.00 per gallon
Hot Tea	\$22.00 per gallon
Orange Juice	\$22.00 per gallon
Fruit Punch, Lemonade, Iced Tea	\$22.00 per gallon

DESSERT SELECTIONS

Chocolate Thunder from Down Under - Half Size/\$5.50 Full Size/\$8.99

Fresh baked pecan brownie, rich vanilla ice cream topped with hot homemade chocolate sauce, whipped cream and chocolate shavings.

Carrot Cake - \$7.99

Deliciously moist layers of carrot cake with coconut and pecans topped with a sweet vanilla cream cheese icing.

Sydney's Sinful Sundae - \$6.00

Vanilla ice cream rolled in toasted coconut, covered in chocolate sauce, topped with whipped cream and a strawberry.

Cheesecake Olivia - \$7.99

New York style cheesecake with a choice of raspberry or chocolate sauce.

Salted Caramel Cookie - \$6.75

A warm salted caramel cookie with pieces of white chocolate, almond toffee and pretzels, toasted in a skillet and topped with vanilla ice cream.

Assorted Cookie Tray - \$15/dozen

BAR SERVICES

HOSTED OR OPEN BAR - host of the event purchases all beverages for the group

Call Bar - Each	
Call Brands	\$5.00
Premium Brands	\$6.25
Domestic Bottled Beer	\$4.00
Imported Bottled Beer	\$5.00
House Wine by the Glass	\$7.00

CASH BAR - guests purchase their own beverages

Call Bar - Each	
Call Brands	\$6.00
Premium Brands	\$7.25
Domestic Bottled Beer	\$5.00
Imported Bottled Beer	\$6.00
House Wine by the Glass	\$8.00

****Prices do not include MN State Liquor Tax & Service Charge*

KEGS

Domestic Draft Beer - 16 gallon - \$300.00 per keg

Miller Lite, Mich Golden Light, Bud Light, Coors Light

Imported Draft Beer - 16 gallon - \$350.00 per keg

Fosters, Leine's, New Castle, Dos Equis

Hosted Drink Tickets - \$6.00

Drink tickets may be purchased by one sponsor and given to guests to be collected at the banquet bar. Sponsor will be charged for the drink tickets collected plus tax and service charge.

*****There is a minimum sales total of \$350.00 for the bar. If this minimum is not reached, there will be \$150.00 bartender fee assessed.**

BANQUET WINE LIST

Charges shown are per bottle - prices do not include MN State Liquor tax or the house service charge.

HOUSE WINES - \$20/bottle

Little Boomey Chardonnay
Little Boomey Cabernet Sauvignon
Little Boomey Merlot
Sutter Home White Zinfandel

****Outback is proud to offer a variety of other wine selections - simply ask for more details.*

ROOM RENTAL - Rates are quoted by the Catering Office at the time of booking.

DEPOSITS - A deposit and credit card number on file are required at booking to guarantee your event. The deposit is non-refundable. The remaining balance of your total estimate must be paid ONE WEEK prior to your event along with your final guarantee. Please make checks payable to Outback Steakhouse. Please be advised that unless your contract has been completed and returned to Outback Catering along with the required advance deposit and credit card, no event space is definite and may be sold at any time.

SERVICE CHARGE AND TAXES - Food and beverage prices are subject to a 20% service charge and 7.275% sales tax. Liquor prices are subject to a 20% service charge and 12.775% liquor sales tax.

MENU SELECTION - Pricing on the menus is Buffet Style service. Sit Down service is an additional \$2.00 per plate. Vegetarian and Children's menu are available upon prior request to your event. The contents of the banquet menu are merely suggestions. Our Catering Department will be happy to design a special menu for you. To assure that your menu selections can be made available, please submit your menu selections at least 6 weeks prior to your event. Food and beverage prices will be confirmed based on your menu selection.

FOOD REGULATIONS - Due to Health Department regulations, food and beverage consumed on the premises must be provided by Outback Steakhouse. Health Department regulations prohibit us from allowing guests to take home extra food and beverage.

NON-SMOKING - All the banquet rooms are non-smoking. There is a nearby outdoor courtyard for smoking.

FUNCTION ROOMS - Function rooms are assigned by the Catering Office according to the guaranteed minimum number of guests anticipated. Outback reserves the right to relocate the function with prior notification.

Seating capacity as listed below is a guideline for the maximum capacity of persons that can safely and freely move about the space therein.

Room Capacity:	Theater	Classroom	U-Shape	Rounds
ADELAIDE	70	32	20	40
BRISBANE	84	45	30	60
CANBERRA	125	74	40	80
DROVERS	300	150	N/A	200

AUDIO VISUAL EQUIPMENT - Notify us at least 72 hours prior to your event for any AV equipment needed by your group. We will be happy to assist you in rentals of other equipment not listed below.

Wireless Lavalier Microphone	\$80	Projection Screen	\$25
Tripod Easel	\$15	Flipchart on Easel	\$20
Hand-held Microphone	\$25	LCD Projector	\$150
Standing White Board	\$25	Podium	\$30

BEVERAGE CHARGES - The State of Minnesota requires that no one under the age of 21 will be served any alcohol. As a result, Outback Catering events reserves the right to verify age and the right to refrain from serving alcohol to any guest under 21 years of age. All bars will close no later than 12:30 a.m.

We recommend one bartender per 100 guests. There will be a \$150 fee per bartender unless \$350 in sales is reached per bar. Bringing in your own beverages is not permitted.

LINENS - White tablecloths and black linen napkins are provided for all events. We are happy to assist in renting other specialty linens for your event.

CENTERPIECES - Complimentary brass lamps are provided for all events. We would be happy to assist you in ordering additional tabletop arrangements. ***PLEASE NOTE: CONFETTI AND GLITTER ARE NOT ALLOWED.***

SET-UP - You are responsible for set up of room decorations for your event. This included table centerpieces, table favors, place cards, etc. If you would like Outback's assistance, there will be a \$75 per hour fee.

WEDDING/BIRTHDAY CAKES - You are welcome to provide your own cake from a licensed cake purveyor. We would be happy to cut your cake for you, free of charge. Outback Steakhouse is not responsible for any damage to the cake.

DANCE FLOOR - Outback will setup a 20'x20' dance floor for a fee of \$150. If you would like to extend the size of the dance floor, extra square footage of the parquet flooring is available for a fee.

PROPERTY DAMAGE - Outback Catering/Outback Steakhouse accepts no responsibility for damages and lost articles left in any rooms by the patron or any of the patron's guests or invitees. Prior approval is required to affix materials to the walls, floors or ceilings of rooms. Any damage will be the responsibility of the client, whether or not approval was obtained from Outback Catering.

PACKAGES - Materials should be addressed to Outback Steakhouse and should contain specific instructions as to contact name, group name, date of function and function room name. Due to lack of space, we cannot store materials beyond the last day of your event. It is the responsibility of the group to make arrangements, in advance, for any materials that need to be shipped out after your function.

CANCELLATION - To cancel your event, you are required to provide written notice of the cancellation to Outback Catering. If you cancel your function more than 90 days prior to your event, there will be no cancellation fee; however, your deposit is non-refundable. If you cancel between 30 and 90 days prior to your event, a cancellation fee of 50% of your original total estimate or food and beverage minimum will be charged to you (whichever amount is greater). If you cancel within 30 days prior to your event a cancellation fee of 100% of your original total estimate of food and beverage minimum will be charged to you (whichever amount is greater). Your cancellation fee is due upon receipt of your notice of may be charged to your credit card. You and Outback Catering agree that these amounts are full settlement amounts between us and fairly reflect Outback Caterings economic loss as a result of your cancellation.

FOOD AND BEVERAGE GUARANTEE - Guaranteed attendance figures for all events must be communicated to Outback Catering sales staff ONE WEEK prior to the date of your event. The attendance figure will be considered a guarantee not subject to reduction and represents a minimum number of attendees for which you will be charged.

If no guarantee is received, the number reflected on the contract will be considered such the guaranteed number and you will be charged for that number or the number attending, whichever is greater. Should the numbers of attendees fall below the original expected numbers of attendees, the originally quoted price may be subject to change.

MARKET CONDITIONS - Outback Catering shall have the right to substitute any menu items or any other items with similar or like items as a result of market conditions without penalty and such substitution shall not be deemed a breach of contract. Outback Catering shall make a reasonable effort to maintain similar cost provided, however, Client shall be responsible for any increase in cost and will be notified of the increase.