

## *Parties*

Our facility is perfect for your next family or business gathering. We feature four rooms that can be used for your private event. Our staff is trained to make your event truly special.

You can choose from a selection of eight different menus to match your style. Please log on to [victoriasmn.com](http://victoriasmn.com) to find out more.

## *Caterings*

At Victoria's, we specialize in accommodating your party needs with style. From selecting menu items which provide complimentary tastes and visual appeal, to delivery and set-up of your event, our catering specialists are here to help every step of the way. And at Victoria's, you can be assured that whatever you choose, it will be made from only the freshest and finest ingredients. It's our promise.

Most of our catering is done Pasta Bar style, with the option of choosing 2 of our mouth-watering entrees, your choice of fresh garden or Caesar salad with our homemade dressings, and Victoria's famous freshly baked rolls. Wine, drinks, appetizer platters, specialty salads and dessert can be added upon request.

If you want us to provide a staff to serve you and your guests, there is an option for that as well. The menu below represents the items available for your event.

- Gratuity and tax not included in pricing
- Please book at least 48 hours in advance

[victoriasmn.com](http://victoriasmn.com)

## *Dessert Selections*

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*Victoria's*

*“Life is uncertain.  
Eat dessert first.”*

— Ernestine Ulmer

**Panna Cotta** \$4.50

Italian for “cooked cream”, served with a light raspberry sauce.

**Old Fashioned Chocolate Cake** \$5.95

Five-layer chocolate cake, almost as good as Grandma’s.

**Homemade Tiramisu** \$5.95

Ladyfingers soaked in espresso, with mascarpone and whipped cream in layers; topped with dusted cocoa.

**Raspberry Crème Brulee** \$5.50

A classic custard of egg and cream made with raspberries inside and topped with sugar – then torched.

**Bread and Butter Pudding with Dried Cherries** \$5.50

Bread pudding made in large, individual muffin cups, served with vanilla ice cream and caramel whiskey sauce.

**Cheesecake** \$5.50

Classic New York style cheesecake. Add chocolate, strawberry or raspberry sauce for \$1.00.

**Canoli** \$4.50

Canoli shell filled with ricotta cheese, chocolate pieces and a hint of orange zest.

**Spumoni Ice Cream** \$3.00

**Vanilla Ice Cream** \$2.50

Add chocolate, strawberry or raspberry sauce for \$1.00