

dinner starters

Wedge of Iceberg Lettuce with Thick Cut Smoked Bacon, Bleu Cheese Crumbles and Ranch Dressing

Field Green Salad with Tomato Confit, Chopped Cucumbers, Almonds, Parmesan Crumble and Tarragon Vinaigrette

Gathered Greens, Craisins, Bleu Cheese, Red Onions, Walnuts and Pears and Poppy Seed Dressing

desserts

Lemon Tart with Mango Coulis

Pecan Chocolate Mousse

Panna Cotta with Cardamom, Honey and Marinated Berries

Chocolate Cheese Cake with Coffee Sauce

Tres Leche

Raspberry Tart with Chocolate Sauce

Flourless Chocolate Torte with Fresh Berries and Whipped Cream

dinner plated

All Plated Dinners include: Freshly Baked Breads, Organic Valley Butter, Choice of Starter, Starch, Vegetable, Dessert, Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas

Choice of Starch:

*Polenta Parmesan Cake
Potato Gratin Dauphinoise
Rice Pilaf
Yukon Mashed Potatoes
Root Vegetable Hash*

Choice of Vegetable:

*Green Topped Carrots
Julienne Vegetables
Broccolini
Haricot Verts and Roasted Red Peppers
Steamed Vegetable Medley*

Option #1 ~ Asparagus Stuffed Chicken	\$27/guest
<i>Asparagus Stuffed Chicken Breast with Ham, Bleu Cheese, Pecans with Champagne Sauce</i>	
Option #2 ~ Feta Bacon Chicken	\$25/guest
<i>Feta and Bacon Stuffed Chicken</i>	
Option #3 ~ Artichoke Parmesan Chicken	\$24/guest
<i>Artichoke Parmesan Chicken</i>	
Option #4 ~ Chicken Marsala	\$22/guest
<i>Roasted Chicken Breast with Portobello Mushroom and Marsala Sauce</i>	
Option #5 ~ Prime Rib	\$33/guest
<i>Roasted Prime Rib of Beef, Au Jus, Creamy Horseradish Sauce</i>	
Option #6 ~ Beef Short Rib	\$32/guest
<i>Beef Short Ribs (boneless) with Barolo Wine Sauce</i>	
Option #7 ~ Beef and Prawn Duo	\$40/guest
<i>Tenderloin of Black Angus Beef, Prawns and Compound Herb Butter</i>	
Option #8 ~ Walleye	\$28/guest
<i>Wild Rice Crusted Walleye with Ginger Basil Beurre Blanc</i>	
Option #9 ~ Stuffed Pork	\$26/guest
<i>Gorgonzola Stuffed Pork, Tarragon, Hazelnut with Hazelnut Sherry Cream Sauce</i>	

dinner alternative vegan & vegetarian

All Dinner Meals include Freshly Baked Breads and Rolls and Organic Valley Butter, Chef's Choice of Vegetable, Chef's Choice Salad with Dressing, and Chef's Choice Dessert. Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas.

Vegetarian

Vegetarian #1 ~ Stuffed Manicotti	\$20/guest
Spinach-Ricotta Manicotti with Pomodoro Sauce and Fontina Cheese	
Vegetarian #2 ~ Angel Hair Pasta	\$16/guest
Angel Hair Pasta with Crimini-Porcini Mushroom Sauce, Parmigiano-Reggiano and Garlic Bread	
Vegetarian #3 ~ Grilled Polenta	\$15/guest
Grilled Polenta with Ratatouille	
Vegetarian #4 ~ Eggplant Parmigianino	\$18/guest
Eggplant Parmigianino with Fresh Mozzarella, Tomato Sauce and Basil	
Vegetarian #5 ~ Portobello Mushroom	\$18/guest
Grilled Portobello Mushrooms with Spinach, Tomato, Mozzarella and Gnocchi	
Vegetarian #6 ~ Stuffed Ravioli	\$20/guest
Ravioli stuffed with Spinach, Marinated Portobello and Herb Butter Sauce	

Vegan

Vegan #1 ~ Herbed Linguini	\$17/guest
Olive Oil Herbed Linguini (Egg Free) with Green Asparagus, Broccolini, Zucchini, and Baby Tomatoes	
Vegan #2 ~ Butternut Squash Timbales	\$24/guest

dinner buffets (minimum of 25 guests)

All dinner buffets include Freshly Baked Breads and Rolls, Regular and Decaffeinated Coffee and Assorted Teas

Buffet #1 ~ Country BBQ

\$38/guest

Baby Greens, Cucumber, Heirloom Tomato, Sweet Corn, Quésó Fresco and Citrus Vinaigrette
Western Chili
Jicama Slaw
Sweet Baked Beans
Braised BBQ Pork Baby Back Ribs
Mesquite Chipotle Chicken
Roasted Corn, Poblano-Lime Mayonesa and Quésó Fresco
Agave Nectar and Honey Cornbread
Fruit Cobbler

Buffet #2 ~ Italian

\$36 Chicken or \$39 Beef/guest

Bakery Basket Focaccia, Pane Carasau and Grissini Bread Sticks
Olives and Extra Virgin Olive Oil
Butcher Blocks of Cured Italian Meats, Pepperoni, Hard Salami, Spicy Capicola
Chopped Salad with Hearts of Romaine, Frisee, Radicchio, Pear and Gorgonzola Cheese, Heirloom Tomato, Mozzarella and Pesto
Spinach and Mushroom Stuffed Ravioli with Alfredo Sauce and Red Pepper Coulis
Roasted Cauliflower, Garlic, Dried Grapes and Pine Nuts
Tiramisu

Choose ONE meat

Chicken Breast with Garlic, Parmesan and Artichokes
Carved Sirloin of Black Angus Beef with Balsamic Glazed Pearl Onions

dinner buffets continued (minimum of 25 guests)

includes Regular and Decaffeinated Coffee and Assorted Teas

Buffet #3 ~ Mediterranean **\$39 Chicken or \$45 Beef/guest**

Selection of Freshly Baked Breads, Lavash and Bread Sticks
Italian Wedding Soup
Heart of Romaine with Parmigiano-Reggiano, Anchovy, Garlic Croutons
and Lemon Vinaigrette
Grilled Marinated Vegetables with Mozzarella, Basil and Balsamic Vinegar Glaze
Parmesan Crusted Tilapia with Grape Leaves
Baklava

Choose ONE meat

Chef Attendant Required 2 hours - \$75

Roasted Free Range Chicken with Tomato and Yellow Pepper Salsa
Strip Loin of Black Angus Beef with Horseradish Sauce or Aromatic Butter

Buffet #4 ~ German **\$46/guest**

Sauerkraut Coleslaw
Braised Red Cabbage
Roulade of Beef with Bacon, Onions and Pickles
Warm German Potato Salad
Holmen Meat Locker Beer Brats with Buns, Grain Mustard and Ketchup
Honey and Brown Sugar Carrots, Braised Spätzel
Pumpnickel and Pretzel Breads
German Chocolate Cake, Black Forest Cake

dinner buffets continued (minimum of 25 guests)

includes Regular and Decaffeinated Coffee and Assorted Teas

Buffet #5 ~ Standard

\$30/adult guest

Choose TWO of the following:

- Seasonal Cut Fruit
- Harvest Pecan Feta Slaw
- Gathered Greens, Craisin, Bleu Cheese, Red Onions, Walnuts, Pears and Poppy Seed Dressing
- Orange Marinated Kale Salad

Choose TWO Entrees:

- Baked Haddock with Ginger Basil Beurre Blanc
- Gorgonzola Stuffed Pork, Tarragon, Hazelnut, Hazelnut Sherry Sauce
- Marinated and Grilled Flank Steak, Mushroom Essence
- Pit Rubbed Beef Brisket
- Roasted Chicken Breast with Portobello Mushrooms, Marsala Sauce
- Chicken Breast, Honey Mustard Glaze topped with Mushrooms, Bacon and Co-Jack Cheese
- Chicken Breast with Parmesan, Garlic and Artichokes

- Freshly Baked Breads and Rolls
- Chef's Choice of Fresh Vegetable
- Chef's Choice of Starch

Choose from the following Desserts:

- Lemon Tart with Mango Coulis
- Pecan Chocolate Mousse
- Panna Cotta with Cardamom, Honey and Marinated Berries
- Chocolate Cheese Cake with Coffee Sauce
- Tres Leche
- Raspberry Tart with Chocolate Sauce
- Flourless Chocolate Torte

carving stations (minimum of 25 guests)

Station #1 ~ Jones Dairy Cherrywood Smoked Ham **\$16/guest**

Roasted Garlic Mashed Red Potatoes *Chef Attendant Required 2 hours - \$75*
Green Bean Salad with Tomato, Shallots, Oregano and Vinaigrette
Buttermilk Biscuits
Dijon, American and Coleman's English Mustards

Station #2 ~ Maple Basted Turkey Breast **\$19/guest**

Arugula Salad with Shaved Fennel *Chef Attendant Required 2 hours - \$75*
and Parmesan Cheese
Gnocchi with Browned Butter and Sage
Assorted Bread Rolls

Station #3 ~ Salmon Coulibiac **\$20/guest**

Salmon Filet stuffed with Wild Rice, Mushrooms, *Chef Attendant Required 2 hours - \$75*
Spinach, Egg and Wrapped in Flaky Puff Pastry
Crème Fraiche and Dill Sauce on the side

Station #4 ~ Whole Roasted Tenderloin of Beef **\$24/guest**

Potato Gratin Dauphinoise *Chef Attendant Required 2 hours - \$75*
Horseradish Cream
Frisee and Radicchio Salad with Apples and Walnuts
Slider Rolls

Station #5 ~ Dukkah Rubbed Strip Loin **\$25/guest**

South African Spice Mix Rubbed Strip *Chef Attendant Required 2 hours - \$75*
of Black Angus Beef Loin
Caramelized Shallots in Red Wine Sauce
Celeriac Puree
French Bean Salad with Toasted Almonds and Vinaigrette

display stations (minimum of 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

Display #1 ~ Italian Antipasta **\$15/guest**

Cured Italian Meats – Salami, Prosciutto Di Parma, Spicy Capicola and Marinated Mozzarella and Gorgonzola Dolce

Vegetable Antipasto to include: Caponata, Roasted Peppers with Pesto, Sun-Dried Tomatoes in Olive Oil, Artichoke Hearts, Grilled Asparagus, Olives and Balsamic Pearl Onions

Bakery Basket with Three Flavors Focaccia, Pane Carasau and Grissini Bread Sticks

Display #2 ~ Pasta Station **\$16/guest**

Pastas: Ricotta, Spinach Ravioli, Cavatappi or Gnocchi *Chef Attendant Required 2 hours - \$75*

Sauces: Pomodoro or Alfredo Sauces

Garnishes: Marinated Vegetables, Sautéed Mushrooms, Italian Fennel Sausage, Garlic Shrimp, Scallions, Basil

Shaved Parmigiano-Reggiano

Display #3 ~ Artisanal Cheese **\$9/guest**

A selection of Domestic and Imported Rip Artisanal Cheeses

Truffle Honey, Fig Marmalade, Nuts and Fruits

Walnut Raisin Bread, Sour Dough Baguette and Rye Crisp

Display #4 ~ Crudites **\$175/50 guests**

Baby Carrots, Bell Peppers, Cauliflower, Broccoli, Celery and Radishes

Sourdough Baguette Toast, Crackers and Rye Crisp

Creamy Sun-Dried Tomato Dip and Spinach-Artichoke Dip

Display #5 ~ Chopped Salad **\$16/guest**

Chopped Mix of Hearts of Romaine, Frisee, Radicchio and Baby Arugula *Chef Attendant Required 2 hours - \$75*

Shallot Maple Vinaigrette

Grilled Free-Range Chicken, Crumbled Maytag Bleu Cheese, Sun-Dried Cranberries, Green Apple and Toasted Walnuts

Garlic Bread and Grissini Breadsticks

Display #6 ~ Walleye Cake **\$16/guest**

Freshly Sautéed Walleye Cakes

Chef Attendant Required 2 hours - \$75

Brioche Slider Roll

Vegetable Slaw

Remoulade Sauce and Lemon Mayonnaise

display stations continued (minimum of 25 guests)

Stations may not be used as Entrées for Lunch or Dinner

Display #7 ~ Sliders \$20/guest

Miniature Angus Beef Burgers
Walleye Cake
Grilled BBQ Chicken Paillards
Buffalo Burger Patty
Toppings include: Bibb Lettuce, Pickles, Plum Tomatoes, Red Onions,
Aged Cheddar Cheese, Garlic and Chive Mayo, Goat Cheese, Dijon Mustard, Harissa Hot
Sauce Tarragon Remoulade and Ketchup
Root Vegetable Chips
Pretzels

Display #8 ~ Dessert and Coffee \$14/guest

Flourless Chocolate Cake
Lemon Meringue Tart
Granny Smith Apple Tart with cinnamon
Tres Leches
Regular and Decaffeinated Coffee and Assorted Teas

Display # ~ French Pastry Shop \$16/guest

Macarons *Chef Attendant Required 2 hours - \$75*
Madeleines
Chocolate Éclairs
Pot Au Choux - French Cream Puffs
Petit Fours
Crepe Suzettes
Regular and Decaffeinated Coffee and Assorted Teas

Ice Displays

Custom Ice Carvings can be arranged for your event through your Catering Representative.