

DINNER BEGINNINGS

Choose one to accompany a Dinner Entrée Selection

Fresh Fennel & Orange Salad

Mixed Greens, Shaved Fennel,
Orange Slices, Maple Glazed Walnuts,
Raspberry Vinaigrette

Strawberry Gouda Salad

Mixed Greens, Fresh Strawberry,
Toasted Almonds, Faribault Gouda,
Cranberry-Orange Vinaigrette

Sun-Flower Salad

Romaine, Baby Lettuce Greens,
Carrot Shreds, Chopped Cauliflower,
Sliced Roma Tomatoes, Sunflower Seeds,
Honey-Balsamic Vinaigrette

Roasted Beet & Radish Salad

Crisp Mixed Greens, Roasted Golden Beets,
Shaved Watermelon Radish,
Vanilla-Candied Almonds, Amablu Cheese,
Raspberry-Tarragon Vinaigrette

Mediterranean Salad

Romaine, Artichoke Hearts,
Sundried Tomatoes, Kalamata Olives,
Sliced Radish, Carrot Shreds,
Lemon-Garlic Vinaigrette

Salad Upgrade: \$2.00

Roasted Tomato Burrata Salad

Tender Spinach, Arugula, Roasted Tomatoes,
Garlic, Olive Oil, Balsamic Glaze, Burrata Cheese

House Salad

Romaine, Baby Lettuce Greens,
Grape Tomatoes, Cucumbers, Parmesan Cheese,
Seasoned Croutons, Champagne Vinaigrette

Wild Cranberry Salad

Romaine, Baby Lettuce Greens,
Craisins, Toasted Slivered Almonds,
Parmesan, Red Wine-Dijon Vinaigrette

Caramelized Pear Salad

Romaine, Baby Spinach Leaves,
Marcona Almonds, Caramelized Pear,
Gorgonzola Crumbles, Roasted Shallot Dressing

Northern Harvest Salad

Romaine, Baby Lettuce Greens,
Honey Toasted Walnuts, Julienned Seasonal Apples,
Amablu Cheese, Apple Cider Vinaigrette

Citrus & Spiced Pecan Salad

Mixed Greens, Orange Slices,
Craisins, Spiced Pecans, Citrus Vinaigrette

Caesar Pomodoro Salad

Romaine, Shredded Asiago,
Petite Heirloom Tomatoes, Parmesan Crisps,
Caesar Dressing

MILL CITY STEAKHOUSE

Please choose a Dinner Beginning (see page 1), a Sauce, a Vegetable & a Starch
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

STEAK OPTIONS

- Sautéed Tenderloin Tips\$40.95
- Char Crust Sirloin Steak (8 oz)\$41.95
- Grilled & Sliced Flank Steak (8 oz)\$40.95
- Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) *Market Price

**Guaranteed 90 days prior to event*

SAUCE OPTIONS - Choose One

- Cowboy Sauce
- Drunken Mushrooms
- Béarnaise Sauce
- Chile Corn Salsa
- Dijon-Brandy Sauce
- Black Garlic Sauce
- Portabella Balsamic Reduction
- Red Wine & Shallot-Tarragon Reduction
- Woodland Mushroom Sauce
- Pending Sauce Selection, Steak Seasoning May Vary***

STARCH OPTIONS - Choose One

- Fontina & Pea Risotto
- Bourbon-Sweet Potato Mash
- Roasted Cauliflower & Yukon Mash
- Cheesy Hash Brown Bake
- Gruyere Potato Gratin
- White Cheddar Grits
- Mascarpone Mashed Potatoes
- Sour Cream & Green Onion Mashed Potatoes
- Oven Roasted Potato Medley
- Woodland Mushroom Risotto
- Wild Rice Pilaf

VEGETABLE OPTIONS - Choose One

- Grilled Asparagus (in season)
- Snap Peas with Red Pepper Matchsticks
- Seasonal Vegetable Blend
- Broccoli, Cauliflower with Julienned Carrots
- Herb Roasted Butternut Squash & Beets
- Petite Green Beans with Carrots
- Julienned Vegetable Trio with Petite Green Beans
- Rustic Roasted Vegetables

BREAD BASKET OPTIONS

- Dinner Rolls
- Bread Sticks
- Rustic Breads

POULTRY & SEAFOOD DINNER ENTRÉES

Please Choose a Dinner Beginning (see page 1) to Accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Pollo de Cerveza \$28.95

Grilled Cerveza & Herb Marinated Chicken Breast,
White Bean & Squash Ragout, Steamed Rice,
Taro Chip Garnish

Sweet Thai Chicken \$31.95

Sautéed Boneless Chicken Breast,
Sweet Thai Cream Sauce, Butternut Squash Risotto,
Julienned Garden Vegetables

Chicken Wellington \$32.95

Stuffed Chicken Breast with Mushroom Duxelle
hand-wrapped in Delicate Pastry & baked,
Four-Cheese Risotto, Broccoli, Peapods,
Red Peppers, Carrots

Chicken Margherita Roulade \$34.95

Boneless Chicken Breast stuffed with
Fresh Mozzarella, Spinach, Sundried Tomatoes
with a Light Basil Wine Tomato Sauce,
Pasta Timbale, Roasted Rustic Vegetables

Katsu-BBQ Pork Tenderloin \$36.95

Baked Pork Tenderloin with a Hawaiian Style
BBQ Sauce, Grilled Fresh Pineapple,
Pickled Vegetables, Island Pilaf

Pan-Seared Roughy \$40.95

Breaded & Pan-Seared Orange Roughy,
Fresh Tartar Sauce, Roasted Potato Medley,
Zucchini, Carrots, Red Peppers, Peapods

Grilled Fresh Salmon \$41.95

Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard,
Zucchini Cakes, Chives and Capers

Artichoke-Parmesan \$33.95

Chicken Roulade

Italian Herbs, Artichokes & Parmesan baked inside
a Panko Breaded Chicken Breast,
Angel Hair Pasta Timbale on Tomato Concasse,
Chef's Vegetable Blend

Red Pepper & \$33.95

Mascarpone Chicken

Boneless Breast of Chicken stuffed with
Roasted Red Peppers & Mascarpone
on Mascarpone Béchamel Sauce,
Roasted Potato Medley, Sliced & Julienned Vegetables

Carolina Grilled Chicken \$31.95

Skin-on Chicken Breast with a Tangy BBQ Glaze,
Bourbon Sweet Potato Mash, Roasted Rustic Vegetables

Grilled Mushroom \$33.95

Chicken Roulade

Boneless Chicken Breast stuffed with
Grilled Shiitakes with Roasted Red Peppers, Herbs,
Boursin Sauce, Basil Butter Orzo Pilaf,
Sautéed Fresh Spinach

Northwoods Walleye \$46.95

Almond Encrusted & Sautéed Walleye Fillet,
Fresh Tartar Sauce, Roasted Potato Medley,
Petite Green Beans

Southwestern \$33.95

Cornbread Stuffed Chicken

Semi-Boneless Chicken Breast with Buttermilk Cornbread
Stuffing, topped with Salsa Verde, Cotija Cheese,
and Shishito Pepper, Black Bean Cake

Citrus Shrimp \$40.95

Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto,
Sautéed Chard

DUET DINNER ENTRÉES

Please choose a Dinner Beginning (see page 1) to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Parmesan Chicken & \$38.95 **Garlic Sirloin**

Parmesan Breaded Chicken Breast served with our Basil-Kale Pesto Cream Sauce, Grilled Tomato-Garlic Char Crusted Sirloin Steak, Mascarpone Mashed Potatoes, Italian Green Beans with Red Peppers

Mushroom Sirloin & Crabcake \$43.95

Grilled Mushroom & Rosemary dusted Petite Sirloin served with Béarnaise Sauce & Maryland Crab Cake, Lemon Wedge, Red Skin Mashed Potatoes, Roasted Brussel Medley

Southwest Chicken & Sirloin \$42.95

Buttermilk Marinated Southern Fried Chicken Breast, Memphis Rubbed & Grilled Sirloin Steak, White Cheddar Grits, Baby Green Beans with Carrots

Northwoods Walleye & Sirloin \$47.95

Sliced Sirloin Flank Steak topped with Woodland Mushroom Sauce, Sautéed Walleye Fillet, Fresh Tartar Sauce, Roasted Potato Medley, Baby Green Beans with Red Peppers

DINNER BUFFETS

Includes our Freshly Roasted Dunn Bros Coffee & Hot Tea
100 guest minimum

Taste of Eastern Europe \$36.95

Black Forest Salad, Red Wine-Dijon Vinaigrette, Seasonal Fresh Cut Fruit Display, Chicken Paprikash, Beef Stroganoff, Portabella Paprikash, Spaetzle Dumplings, Pierogi with Sour Cream, Braised Red Cabbage with Apples & Bacon, Rustic Rye Bread, Butter Marbledes

Sicilian \$36.95

Caesar Pomodoro Salad, Bruschetta Platter, Marinated Antipasto Display, Chicken Parmesan, Italian Beef Meatballs, Eggplant Parmesan, Steamed Cavatappi & Tri-Color Cheese Tortellini, Homemade Vodka & Sundried Tomato-Pesto Sauces, Roasted Rustic Vegetables, Assorted Breadsticks, Butter Marbledes

Late Night Grill \$44.95

Sun-Flower Salad, Honey Balsamic & Buttermilk Ranch Dressings, Quinoa-Kale & Spinach Salad, Apple-Cranberry Slaw, Garlic-Pepper Seasoned Grilled Flank Steak, Chicken Skewers (Cajun with Hollandaise, & Jamaican Jerk with Mango-Pineapple Salsa), Cauliflower Croquette, Roasted Parmesan Potatoes, Fresh Baby Green Beans, Parkerhouse Rolls, Butter Marbledes

CRAFT YOUR OWN BUFFET

Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required

ENTRÉE

Chicken Mornay	Buttermilk Chicken with Country Gravy
Herb Chicken with Bourbon-Peach Chutney	Sautéed Orange Roughy
Chicken & Spinach Wellington	Swedish Beef & Wild Rice Meatballs
Sweet Thai Chicken	Beef Tenderloin Bites with Horseradish & Béarnaise Sauces
Grilled Wild Mushroom Chicken	Vegetable Wellington (Vegetarian)
Parmesan Chicken	Eggplant Parmesan (Vegetarian)
Petite Chicken Pot Pie	Portabella Paprikash (Vegetarian)
Citrus Garlic Glazed Chicken	Vegetable Paella (Vegan)
Red Curry Coconut Chicken	Cauliflower Croquette (Vegetarian)

One Entrée*	\$38.95
Two Entrées	\$42.95
Three Entrées	\$46.95

**One entrée buffet will not include a Vegetarian Entrée
See our Carving Table Section (Reception Menu - page 3) for Whole Roasted Carved Meats – available a la carte*

SALAD – Choose One

House Salad

Hearts of Romaine & Baby Lettuce Greens, Grape Tomatoes, Sliced Cucumbers,
Shaved Parmesan Cheese, Seasoned Croutons with Champagne Vinaigrette

Top Your Caesar Salad

Hearts of Romaine, Parmesan Shreds, Croutons, Chopped Eggs, Ripe Olives, Red Onion,
Bacon Pieces with Caesar Dressing

Sun-Flower Salad

Hearts of Romaine & Baby Lettuce Greens, Carrot Shreds, Chopped Cauliflower,
Sliced Roma Tomatoes, Sunflower Seeds with Honey Balsamic Vinaigrette

VEGETABLES – Choose One

Roasted Rustic Vegetables	Seasonal Vegetable Blend
Snap Peas with Julienned Carrots	Julienned Vegetable Trio with Petite Green Beans
Buttered Fresh Petite Green Beans	Broccoli, Cauliflower & Julienned Carrots

STARCH – Choose Two

Wild Rice Pilaf	White Cheddar Mac & Cheese
Butternut Squash Risotto	Fontina & Pea Risotto
Mashed Bourbon-Sweet Potatoes	Roasted Potato Medley
Cheesy au Gratin Potatoes	Mashed Potatoes with Pan Gravy
Jasmine Garden Pilaf	Yukon Gold Mashed Potatoes
Sour Cream & Green Onion Mashed Potatoes	

BREAD BASKET – Choose One

Dinner Rolls	Breadsticks	Rustic Breads
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DESSERTS

Homemade Dessert Selection created and prepared by our Pastry Team

Strawberry Lemonade Entremet	\$8.95
Strawberry Cake layered with Lemon & Strawberry Mousse, finished with White Chocolate Cream, Lemon Curd, Handmade White Chocolate Piece	
Tiramisu	\$7.95
An Italian Classic made with layer of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce	
Lemon Rosemary Entremet	\$7.95
A Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, finished with Buttery Streusel, Candied Pine Nuts, Blackberry Sauce	
Chocolate-Raspberry Flourless Cake (GF*)	\$8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream, Raspberry Coulis	
Raspberry Swirl Cheesecake	\$7.95
New York Vanilla Cheesecake swirled with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis, Whipped Cream	
Flourless Chocolate Raspberry Cake & Vanilla Cheesecake Duo	\$8.95
A Petite Flourless Chocolate Raspberry Cake & a Vanilla Bean Mini Cheesecake, finished with Raspberry Sauce, Whipped Cream, Handmade Chocolate Piece	
Tropical Coconut Cake	\$7.95
Coconut Cake layered with Coconut-Passion Fruit Mousse, finished with Toasted Coconut Frosting and a Passion Fruit Swirl	
Brown Sugar Cheesecake	\$9.95
Vanilla Bean Brown Sugar Cheesecake served with Cinnamon Apple Compote and Whipped Cream	
German Chocolate Entremet	\$7.95
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, a Candied Pecan, and Chocolate Sauce	

DESSERT BUFFETS (minimum 100 guests)

Cheesecake Bar	\$11.95
Vanilla Bean & Raspberry Swirl Cheesecakes with Toppings: Warm Chocolate Sauce, Caramel Sauce, Fresh Strawberry Sauce, Toasted Pecan Pieces, Whipped Cream	
Petite Dessert Bar	\$10.95
Pastry Chef's Selection of Petite Cakes, Tarts, and Cheesecakes, garnished with Chocolate Dipped Fruit	