

Dinner Beginnings

Select a Salad to accompany your Dinner Entrée

Fresh Fennel Salad* (vg, gf)

Mixed Greens, Shaved Fennel, Mandarin Oranges, Maple Glazed Walnuts, Cranberry-Orange Vinaigrette

Roasted Pear Fontina Salad (v, gf)

Crisp Lettuce, Roasted Pear, Fontina Cheese, Spiced Pepitas, Ginger Balsamic Vinaigrette

House Salad (v)

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

Garden Crunch Salad (vg, gf)

Arugula, Red Leaf, Purple Cabbage, Carrots, Red Pepper, Cucumber, Radish, & Edamame, Asian Dressing



Northern Harvest Salad* (v, gf)

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

Minne-Salad (v, gf)

Romaine, Baby Greens, Purple Cabbage & Carrot Shreds, Honey-Clover Gouda, Sweet & Spicy Pepitas, Cucumber, Shredded Daikon, Red Peppers, Blueberry Balsamic Vinaigrette

Ribbon Salad (vg, gf)

Spinach, Arugula, Shaved Carrot & Cucumber, Dried Cherries, Apricots, Banana Chips, Parmesan, and Orange Vinaigrette

*CONTAINS NUTS

Dinner Entrées - Duets

Please select a Dinner Beginning & Dinner Ending to accompany your Entrée. Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket

Bourbon Chicken & Sirloin \$ 59.95

Herb-Marinated Boneless Chicken Breast with our Bourbon Glaze, Herb Encrusted Petite Chateau Sirloin, Twice-Baked Au Gratin Potatoes, Roasted Rustic Vegetables

Black Garlic Chicken & Sirloin (gf) \$ 57.95

Grilled Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, and Peapods

Walleye Cake & Sirloin \$ 63.95

Walleye Cake, Grilled Petite Chateau Sirloin with a Woodland Mushroom Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Tartar Sauce

Crispy Shrimp Croquette & Short Rib \$ 59.95

Handmade Shrimp Croquette, Citrus-Asian Remoulade, Korean Glazed Short Rib, MN Fried Rice, Miso-Glazed Green Beans



Dinner Entrées

Please select a Dinner Beginning & Dinner Ending to accompany your Entrée

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket

Bourbon-Glazed Chicken **\$ 43.95**
Herb-Marinated Boneless Chicken Breast with our Bourbon Glaze, Twice-Baked Au Gratin Potato, Roasted Rustic Vegetables

Turmeric Chicken **\$ 38.95**
Grilled Marinated Boneless Chicken Breast, Romesco Sauce, Dutchess Potato, Roasted Rustic Vegetables

Chicken Wellington **\$ 39.95**
Stuffed Chicken Breast with Mushroom Duxelle, baked in Delicate Pastry, Four-Cheese Risotto, Broccoli, Peapods, Red Peppers, Carrots

Chicken Ballotine **\$ 39.95**
Chicken Breast stuffed with Roasted Shallots, Shiitake Mushrooms & Red Peppers, Creamy Herb Sauce, Basil Butter Orzo Pilaf, Sautéed Fresh Spinach

Sirloin au Poivre **\$ 65.95**
Garlic-Peppercorn encrusted Chateau Sirloin Steak with au Poivre Sauce, Grilled Fresh Asparagus, Butternut Squash Risotto

Northwoods Walleye **\$ 57.95**
Crispy Breaded Walleye Fillet, Lemon & Fresh Tartar Sauce, Wild Rice Risotto, Fresh Seasonal Vegetables

Red Pepper & Mascarpone Chicken **\$ 41.95**
Breast of Chicken stuffed with Roasted Red Peppers & Mascarpone on Mascarpone Béchamel Sauce, Roasted Potato Medley, Sliced & Julienned Vegetables

Szechuan Peppercorn Salmon **\$ 64.95**
Fresh Salmon Fillet baked with a Peppercorn Crust & drizzled with Szechuan Sauce, Saffron Hollandaise, Citrus-Herb Arancini, Roasted Rustic Vegetables

Citrus Shrimp (gf) **\$ 52.95**
Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto, Fresh Seasonal Vegetable Blend

Classic Short Rib **\$ 66.95**
Braised Boneless Short Ribs, Sour Cream-Green Onion Mashed Potato, Roasted Rustic Vegetables

Mushroom-Dusted New York Strip Steak **\$ 78.95**
Rosemary-Mushroom Dusted New York Steak set atop Drunken Mushrooms, White Cheddar & Chive Mashed Redskin Potatoes, Fresh Vegetable Trio



Dinner Buffet

*Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and Assorted Petite Desserts - 100 guest minimum required
Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.*

Two Entrées:.....\$61.95

Salad: Select One

Sun-Flower Salad

Baby Lettuce Greens & Romaine, Chopped Cauliflower, Sliced Roma Tomatoes, Carrot Shreds, Sunflower Seeds, Agave Balsamic Vinaigrette (vg, gf)

Fresh Fennel Salad

Crisp Mixed Greens, Thinly Sliced Fennel, Mandarin Oranges, Maple-glazed Walnuts, Raspberry Vinaigrette (vg, gf)

Minne-Salad (v,gf)

Romaine, Baby Greens, Purple Cabbage & Carrot Shreds, Honey-Clover Gouda, Sweet & Spicy Pepitas, Cucumber, Shredded Daikon, Red Peppers, Blueberry Balsamic Vinaigrette

Entrée Choices:

Black Garlic Chicken Breast (gf)
Bourbon-Glazed Chicken Breast (gf)
Herbed Chicken with Bourbon-Peach Chutney (gf)
Chicken & Spinach Wellington
Turmeric Chicken Romesco (gf)
Crispy Breaded Walleye
Citrus Garlic Shrimp (gf)
Beef Pot Roast with Pan Gravy (gf)
Sautéed Beef Tenderloin Tips (gf, df)
Sirloin Flank Steak* *with Woodland Mushroom Sauce* (gf)
Vegetable Wellington (vg)
Vegan Steak (vg, gf)

**Chef carving attendant required*

Three Entrées:.....\$65.95

Starches: Select One

Sour Cream-Green Onion Mashed (v, gf)
Gruyere Gratin
Roasted Potato Medley (vg, gf)
Bourbon-Sweet Potato Mash (v, gf)
Twice-Baked Au Gratin
Wild Rice Pilaf (v)
Butternut Squash Risotto (v, gf)
Jasmine Garden Rice Pilaf (vg, gf)
Fontina & Pea Risotto (v, gf)

Vegetables: Select One

Roasted Rustic Vegetable Blend (vg, gf)
Grilled Asparagus (vg, gf)
Fresh Vegetable Trio (v, gf)
Fresh Seasonal Blend (v, gf)

Bread Basket: Select One

Parker House Rolls
Breadsticks
Rustic Breads
Assorted Focaccia

Dinner Endings

Select one to accompany your dinner entrée or buffet
 Alternating desserts will incur a charge of \$2.00++ per person.

Passion Fruit-Vanilla

Cheesecake (v)

Passion Fruit-Vanilla Cheesecake,
 Graham Cracker Crust, Whipped Cream,
 Passion Fruit Sauce

Lemon-Rosemary Entremet (gf)

Layers of Chèvre-Cheesecake Mousse,
 Lemon Cream, Lemon-Rosemary Cake,
 Buttery Vanilla Streusel,
 Blackberry Sauce

Milk Chocolate Banana

Crunch Cake (v)

Moist Banana Cake, Chocolate Caramel
 Mousse, Milk Chocolate Banana Cream,
 Milk Chocolate Crunch, a Banana Chip,
 Chocolate Sauce

Strawberry-Basil

Entremet (gf)

Vanilla Cake, Strawberry Gelee,
 Strawberry-Basil Mousse,
 Toasted Strawberry-Vanilla
 Meringue, Strawberry Coulis

Mocha Entremet (v)

Layers of Coffee Sponge Cake,
 Chocolate Ganache, Mocha Buttercream,
 a Chocolate Covered Coffee Bean,
 Chocolate Sauce

Chocolate Blackout Cake (vg, gf)

Layers of Fudgy Chocolate Cake,
 Dark Chocolate Ganache,
 Chocolate Crumbs, Raspberry Sauce



Petite Desserts (1.5 per person)

Pre-Set on Platter or Dessert Station
 additional \$2.00 per person