

Catering Menu



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Breakfast

Served buffet style | Available until 12:00pm | 15-person minimum | Prices are per person

HOT BREAKFAST | \$12.95

Scrambled eggs, your choice of protein (bacon or sausage), and your choice of starch (breakfast potatoes or cheesy hash browns).

Add-ons

Biscuits and gravy | \$4.00

Bagels and cream cheese | \$3.00

French toast with syrup | \$2.00

Sliced fruit | \$2.00

Donuts | \$1.50

Whole fruit | \$1.00

Substitute ham instead of bacon or sausage | \$1.00

BREAKFAST SANDWICHES | \$8.95

Fried eggs, American cheese, and your choice of protein (bacon or sausage) on either croissants or English muffins.

Add-ons

Breakfast potatoes | \$3.00

Sliced fruit | \$2.00

Whole fruit | \$1.00

BREAKFAST BURRITOS | \$7.95

A flour tortilla filled with scrambled eggs, potatoes, cheese, and salsa.

Add-ons

Sausage or ham | \$1.00

CREAM CHEESE FRENCH TOAST BAKE | \$12.95

A hearty breakfast casserole with cream cheese and maple syrup.

CONTINENTAL BREAKFAST | \$8.95

Your choice of baked treats (muffins or scones), fresh fruit, and juice.

YOGURT BAR | \$8.95

A build-your-own breakfast parfait bar with yogurt, granola, berries, and assorted toppings.

DANISHES | \$3.25

Assorted flavors of scrumptious danishes.

Lunch

*Served buffet style | Available until 11:00pm to 4:00pm
15-person minimum | Prices are per person | Additional protein is \$3.00/person*

PASTA | \$16.95

Penne pasta with your choice of sauce (alfredo or marinara) and protein (chicken, meatballs, Italian sausage, or meat sauce). Served with fresh parmesan, bread sticks, and your choice of Caesar salad or rustic salad.

MAC & CHEESE | \$15.95

Penne pasta with a blended cheese sauce. Choose up to four toppings from the following options: bacon bits, buffalo chicken, bruschetta, fresh tomatoes, green onions, sun-dried tomatoes, steamed broccoli, sautéed mushrooms, caramelized onions, roasted corn, roasted asparagus, roasted garlic, roasted mixed vegetables, toasted breadcrumbs, nut-free basil pesto, fresh parmesan, shredded cheddar, or Pico de Gallo.

Note: Extra toppings are \$2.00 each.

TACO BAR | \$17.95

Choice of protein: spicy ground beef, buffalo chicken, or shredded chicken. Choice of shell: soft tortillas or hard tortillas. Served with Spanish rice, refried beans, and assorted toppings.

6oz BURGERS | \$17.95

Your choice of ground beef burgers (cooked medium well) or grilled chicken breasts. Served with an assortment of toppings and chips.

Note: Substitute a bison or wild rice burger for \$1.00 each.

SANDWICH, SALAD, & SOUP | \$17.95

Build your own sandwich on a croissant with a variety of meats, cheeses, and veggies. Served with chips, your choice of Caesar or rustic salad, and your choice of wild rice or tomato basil soup.

VEGGIE SANDWICH | \$15.95

Roma tomatoes, pickled onions, roasted red peppers, kalamata olives, spinach, and Boursin cheese or hummus on a croissant. Served with chips, pasta salad, and either a cookie or brownie.

INDIVIDUAL LUNCH BOXES | \$15.95

Your choice of protein (roast beef, turkey, or ham) and cheese (cheddar, pepperjack, provolone, Swiss, or American) on a croissant, topped with lettuce, tomato, and red onions. Served with chips, pasta salad, chips, and either a cookie or brownie.

Note: Individual lunch boxes are available all day.

Dinner Entrées

*Served buffet style or plated | Available after 4:00 PM
20-person minimum | Prices are per person | Additional entrées start at \$4.00/person*

PASTA ENTRÉES

MANICOTTI | \$22.00

Baked pasta stuffed with ricotta herb cheese and topped with tomato sauce and mozzarella.

LASAGNA | \$23.00

Your choice of pork, beef, or vegetables folded into a classic baked lasagna.

PENNE | \$19.00

Penne pasta topped with our house-made marinara sauce. Add meatballs or meat sauce for \$4.00.

CHICKEN ALFREDO | \$22.00

Penne pasta topped with creamy roasted garlic alfredo and grilled chicken, served with fresh parmesan and breadsticks.

CHICKEN ENTRÉES

CHICKEN MARSALA | \$23.00

Breaded chicken smothered in a bacon mushroom marsala cream sauce.

CHAMPAGNE CHICKEN | \$23.00

Breaded chicken topped with a light champagne sauce.

BRUSCHETTA CHICKEN | \$23.00

Grilled chicken with pesto sauce and fresh mozzarella, topped with bruschetta.

CHICKEN PARMESAN | \$23.00

Breaded chicken (Italian-style) with marinara sauce, mozzarella cheese, and fresh parmesan.

FISH ENTRÉES

SALMON | \$25.00

Atlantic salmon flavored either Cajun-style or with a maple glaze—your choice.

STUFFED WALLEYE | \$25.00

Minnesotan walleye filled with wild rice and topped with herb butter.

Dinner Entrées

*Served buffet style or plated | Available after 4:00 PM
20-person minimum | Prices are per person | Additional entrées start at \$4.00/person*

PORK ENTRÉES

PORK TENDERLOIN | \$23.00

Roasted pork tenderloin served with a honey garlic sauce.

HONEY GLAZED HAM | \$23.00

A whole ham oven-roasted with honey glaze and sliced.

STUFFED PORK CHOPS | \$24.00

Pork chops filled with our house stuffing. (Unavailable for off-site catering.)

BEEF ENTRÉES

SHORT RIB | \$28.00

A 10oz short rib braised with red wine and served with portobello mushroom ragout.

BRISKET | \$23.00

Tender brisket slowly roasted in your choice of au jus or barbeque sauce.

TENDERLOIN | \$25.00

Beef tenderloin roasted to medium-rare doneness and served au jus.

SIRLOIN STEAK | \$28.00

An 8oz sirloin steak cooked to medium doneness. (Unavailable for off-site catering.)

PRIME RIB | \$33.00

Tender prime rib carved to order by the chef and served au jus. (Unavailable for off-site catering.)

FILET MIGNON | \$35.00

An 8oz filet mignon cut cooked to medium doneness and topped with roasted garlic herb butter. (Unavailable for off-site catering.)

KIDS' MEALS

FOOD FOR LITTLE ONES | \$9.00

Your choice of (a) mac & cheese with tater tots, (b) chicken strips with tater tots, (c) chicken strips with mac & cheese, or (d) pasta with red sauce.

Dinner Salads

Served buffet style or plated | One salad included with all entrées

All entrées come with your choice of salad. Choose one of our standard salads or upgrade to a premium salad for an additional \$2.00 per person.

STANDARD SALADS

RUSTIC SALAD

Romaine lettuce and mixed greens tossed with cherry tomatoes, cucumbers, carrots, croutons, and shaved parmesan. Served with Italian vinaigrette.

CAESAR SALAD

Crisp romaine lettuce, shaved parmesan, and croutons tossed with a classic Caesar dressing.

PREMIUM SALADS

BABY SPINACH SALAD

Baby spinach, feta cheese, fresh berries, candied pecans, and croutons drizzled with raspberry vinaigrette.

SUMMER BERRY BLEND SALAD

Mixed greens, assorted berries, gorgonzola cheese, and golden raisins drizzled with lemon Dijon vinaigrette.

POACHED PEAR AND APPLE SALAD

Spring greens, poached pears, chopped apples, shaved almonds, and bleu cheese topped with poppyseed dressing.

Dinner Sides

*Served buffet style or plated | One vegetable and one starch included with all entrées
Additional sides are available for \$2.00 per person, per side*

VEGETABLES

ROASTED VEGETABLES

Zucchini, squash, onions, and bell peppers drizzled with olive oil and roasted in the oven.

GREEN BEAN ALMONDINE

Green beans sauteed with almonds, butter, and a touch of lemon.

STEAMED BROCCOLI

Steamed broccoli tossed with roasted garlic.

MAPLE GLAZED CARROTS

Multicolored carrots glazed with maple syrup and baked in the oven.

ASPARAGUS

Asparagus roasted with a garlic herb butter. Add hollandaise sauce for \$2.00 per person.

STARCHES

WILD RICE PILAF

A classic wild rice pilaf.

MAC & CHEESE

Our fan-favorite white cheddar mac & cheese.

AU GRATIN POTATOES

Thinly sliced potatoes baked in a rich cheese sauce.

ROASTED BABY RED POTATOES

Small baby red potatoes roasted with olive oil.

GARLIC MASHED POTATOES

Russet potatoes boiled and mashed into creamy goodness.

TWICE BAKED POTATO (+\$3.00)

A baked potato stuffed with bacon, smoked gouda cheese, and roasted garlic mash. (Unavailable for off-site catering.)

Hors d'Oeuvres (Hot)

Served buffet style | Switch to waiter-passed style for \$75.00 | List prices serve appx. 25 people

MEATBALLS | \$70.00

Swedish, barbeque, or sweet and sour meatballs.

STUFFED MUSHROOMS | \$90.00

Mushrooms stuffed with wild rice and served with a dill cream sauce.

MINI EGG ROLLS OR POT STICKERS | \$50.00

Small pork-filled bites of flavor. (Unavailable for off-site catering.)

CHICKEN SATAY SKEWERS | \$80.00

Marinated chicken skewered and served with peanut sauce.

SPINACH ARTICHOKE DIP | \$75.00

A classic, creamy spinach artichoke dip served with pita chips for scooping.

PHYLLO CUPS | \$90.00

Phyllo dough filled with your choice of brie and figs or cashew chicken.

CHICKEN WINGS | \$110.00

Chicken tossed in your choice of barbeque, buffalo, chili, sweet teriyaki, or hot teriyaki sauce. (Unavailable for off-site catering.)

MUSHROOM TARTLET | \$70.00

Savory mushrooms, caramelized onions, and parmesan cheese baked in a phyllo dough cup.

SPANAKOPITA | \$75.00

Spinach and feta cheese wrapped in phyllo dough and drizzled with a dill sauce.

BACON WRAPPED... | PRICE VARIES

Pineapple (\$80.00), dates (\$140.00), or shrimp (\$175.00) wrapped in crispy bacon.

WALLEYE FINGERS | \$90.00

Hand-breaded walleye served with our house tartar sauce. (Unavailable for off-site catering.)

BUFFALO CAULIFLOWER | \$80.00

Bite-sized pieces of cauliflower tossed with buffalo sauce. (Unavailable for off-site catering.)

PRETZELS WITH CHEESE | \$60.00

Soft baked pretzels served with hot cheese for dipping. (Unavailable for off-site catering.)

Hors d'Oeuvres (Cold)

Served buffet style | Switch to waiter-passed style for \$75.00 | List prices serve appx. 25 people

WONTON CRISPS | \$75.00

Crispy wontons with Boursin cheese, strawberry or apricot preserves, and a mint garnish.

CUCUMBER CUPS | \$60.00

Cups fashioned out of cucumbers filled with hummus and roasted red peppers.

CAPRESE SKEWERS | \$100.00

Mozzarella chunks, cherry tomatoes, and fresh basil drizzled with balsamic reduction.

BRUSCHETTA | \$80.00

Grilled garlic crostini topped with bruschetta and drizzled in a balsamic glaze.

CAPRESE CROSTINI | \$80.00

Grilled crostini topped with mozzarella, roma tomatoes, fresh basil, and a balsamic glaze.

FRESH FRUIT SKEWERS | \$110.00

In-season fruits and berries, neatly skewered.

CHARCUTERIE BOARD | \$170.00

Assorted meats, cheeses, berries, dried fruits, nuts, and crackers.

CHEESE & CRACKERS | \$130.00

Assorted cheeses and crackers.

VEGGIE TRAY | \$110.00

Assorted bite-sized veggies with your choice of dip or hummus.

PINWHEELS | \$75.00

Your choice of (a) mediterranean-style, (b) grilled chicken with pesto cream cheese, (c) turkey with cranberry cream cheese, or (d) roast beef with horseradish cream cheese pinwheels.

SMOKED SALMON CROSTINI | \$90.00

Crostini topped with smoked salmon and Boursin cheese, garnished with lemon and fresh dill.

Desserts

Served buffet style | Switch to waiter-passed style for \$75.00 | Prices are per person

STRAWBERRY SHORTCAKE | \$9.00

A classic fluffy strawberry shortcake.

SLICED CAKE | \$7.00

Your choice of (a) chocolate cake with dark chocolate ganache, (b) vanilla cake with berries and mascarpone frosting, or (c) carrot cake with cream cheese frosting.

DOLCE FLUTES | \$9.00

Your choice of chocolate mousse, vanilla mousse, or berries topped with whipped cream.

APPLE CRISP | \$9.00

A classic apple crisp baked in a cast iron skillet. (Unavailable for off-site catering.)

CRÈME BRÛLÉE | \$11.00

Crème brûlée done in classic vanilla style or with a chocolate twist.

TIRAMISU | \$9.00

Espresso-soaked lady fingers with mascarpone crème.

SLICED CHEESECAKE | \$8.00

Your choice of New York-style, turtle-style, or strawberry-topped cheesecake.

FLOURLESS CHOCOLATE TORTE | \$8.00

A gluten-free chocolate torte with raspberry coulis.

COOKIES | \$14.00

A dozen cookies. Ask about seasonal flavor options when ordering.

BROWNIES AND BARS | \$20.00

A dozen brownies, or a dozen dessert bars. Ask about seasonal flavor options when ordering.

CUPCAKES | \$18.00

A dozen cupcakes. Ask about seasonal flavor options when ordering

Late Night Bites

Served buffet style | Switch to waiter-passed style for \$75.00

PIZZA BAR | PRICE VARIES

Choose 1 topping (\$15.95), 2 toppings (\$16.95), or up to 5 toppings (\$18.95). Made with your choice of sauce: tomato, pesto, alfredo, or barbeque.

Topping choices:

Pepperoni, sausage, ground beef, chicken, ham, salami, green peppers, tomatoes, onions, black olives, pineapple, or artichoke.

PRETZELS WITH CHEESE | \$60.00

Soft pretzel sticks served with hot cheese. List price serves approximately 25 people. (Unavailable for off-site catering.)

MINI EGG ROLLS | \$50.00

Porked-filled egg rolls. List price serves approximately 25 people. (Unavailable for off-site catering.)

POTSTICKERS | \$50.00

Porked-filled potstickers. List price serves approximately 25 people. (Unavailable for off-site catering.)

CHICKEN WINGS | \$110.00

Chicken wings tossed in your choice of barbeque, buffalo, or sweet chili sauce. Alternatively, choose a ranch dry rub (no additional cost). Comes with ranch dip and blue cheese dip. List price serves approximately 25 people. (Unavailable for off-site catering.)

BEVERAGES

NONALCOHOLIC BEVERAGES

WATER STATION | Complimentary

BOTTLED WATER | \$2.00 per bottle

SOFT DRINKS | \$1.50 per can

80-PERSON 1919 ROOT BEER KEG | \$80.00

180-PERSON 1919 ROOT BEER KEG | \$160.00

CLASSIC LEMONADE | \$20.00/gallon

STRAWBERRY LEMONADE | \$20.00/gallon

PUNCH | \$20.00/gallon

COFFEE | \$20.00/gallon

FRUIT INFUSED WATER | \$20.00/gallon

CUCUMBER INFUSED WATER | \$20.00/gallon



*For bar service, the minimum sales quota is \$5.00 per person up to 80 people.
For more than 80 people, a \$400.00 minimum sales quota needs to be met.
If the minimum is not met, the client will be responsible for paying the difference.*

BEERS, WINES, AND SPIRITS

CHAMPAGNE | \$25.00/bottle or \$240/case
1 bottle complimentary for wedding couples!

WINE | \$6.00/glass or \$22/bottle

White Wines

Moscato

Rose

Riesling

Pinot Grigio

Sauvignon Blanc

Chardonnay

Red Wines

Pinot Noir

Merlot

Cabernet Sauvignon

Malbec

Zinfandel

BEER | PRICE VARIES

Available by the keg.

Imported beer starts at \$375.00.

Domestic beer starts at \$350.00

For premium selections, speak with our culinary team at least 30 days in advance of your event date.