DINNER BEGINNINGS
Choose one to accompany a Dinner Entrée Selection

Fresh Fennel & Orange Salad (Vegan, GF)
Mixed Greens, Shaved Fennel, Orange Slices, Maple Glazed Walnuts, Raspberry Vinaigrette

Strawberry Gouda Salad (V, GF)
Mixed Greens, Fresh Strawberry, Toasted Almonds, Faribault Gouda, Cranberry-Orange Vinaigrette

Roasted Beet & Radish Salad (V, GF)
Crisp Mixed Greens, Roasted Golden Beets, Shaved Watermelon Radish, Vanilla-Candied Almonds, Amablu Cheese, Raspberry-Tarragon Vinaigrette

Caesar Pomodoro Salad
Romaine, Shredded Asiago, Petite Heirloom Tomatoes, Seasoned Croutons, Caesar Dressing

House Salad (V)
Romaine, Baby Lettuces, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

Caramelized Pear Salad (V, GF)
Romaine, Baby Spinach, Marcona Almonds, Caramelized Pear, Gorgonzola Crumbles, Roasted Shallot Dressing

Northern Harvest Salad (V, GF)
Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienned Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

Mediterranean Salad (Vegan, GF)
Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Lemon-Garlic Vinaigrette

DUET DINNER ENTRÉES
Please choose a Dinner Beginning to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket

Chicken Bella & Char Crust Sirloin (GF)*........ $40.95
Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Roasted Potato Medley, Fresh Vegetable Blend

Northwoods Walleye & Sirloin* ..................$49.95
Crispy Breaded Walleye Filet, Grilled Petite Chateau Sirloin with Woodland Mushroom Sauce, Roasted Potato Medley, Seasonal Fresh Vegetable Blend, Tartar Sauce

Parmesan Chicken & Garlic Sirloin* ............$41.95
Parmesan Breaded Chicken Breast with Basil-Kale Pesto Sauce, Herb Encrusted Petite Chateau Sirloin, Mascarpone Mashed Potatoes, Petite Green Beans with Red Peppers

Black Garlic Chicken & Sirloin (GF)*..............$44.95
Sautéed Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, & Peapods

Citrus Shrimp & Sirloin (GF)*........................$42.95
Two Jumbo Sautéed Citrus Shrimp, Grilled Petite Chateau Sirloin with a Red Wine Sauce, Woodland Mushroom Risotto, Roasted Rustic Vegetables

Buttermilk Chicken & Sirloin* ......................$41.95
Buttermilk Marinated Southern Fried Chicken Breast, Memphis-Rubbed Petite Chateau Sirloin with Chile Corn Sauce, White Cheddar Grits, Petite Green Beans with Carrots

*If Filet Mignon is preferred to Sirloin please inquire with your Sales Manager for market price.

All prices subject to a 22% service charge and applicable taxes.
# 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.

## Entrées

<table>
<thead>
<tr>
<th>Entrée Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pollo de Cerveza (marinated chicken breast, white bean &amp; squash ragout, steamed rice, taro chips)</td>
<td>$29.95</td>
</tr>
<tr>
<td>Sweet Thai Chicken (GF) (sautéed chicken breast, sweet thai cream sauce, butternut squash risotto, juliened garden vegetables)</td>
<td>$32.95</td>
</tr>
<tr>
<td>Chicken Wellington (stuffed chicken breast with mushroom duxelle, baked in delicate pastry, four-cheese risotto, broccoli, peas, red peppers, carrots)</td>
<td>$33.95</td>
</tr>
<tr>
<td>Chicken Margherita Roulade (chicken breast stuffed with fresh mozzarella, spinach, sundried tomatoes, with a light basil wine tomato sauce, pasta timbale, roasted rustic vegetables)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Katsu- BBQ Pork Tenderloin (baked pork tenderloin with a Hawaiian style BBQ sauce, grilled fresh pineapple, pickled vegetables, island pilaf)</td>
<td>$37.95</td>
</tr>
<tr>
<td>Pan-Seared Roughy (GF) (breaded &amp; pan-seared orange roughy, fresh tartar sauce, roasted potato medley, zucchini, carrots, red peppers, peas)</td>
<td>$40.95</td>
</tr>
<tr>
<td>Grilled Fresh Salmon (fresh grilled salmon fillet, hollandaise, sautéed chard, zucchini cakes, chives and caperberries)</td>
<td>$43.95</td>
</tr>
<tr>
<td>Cherry-Balsamic Duck (GF) (grilled duck breast with a cherry-balsamic glaze, wild rice risotto, roasted cauli)</td>
<td>$48.95</td>
</tr>
<tr>
<td>Artichoke-Parmesan (Italian herbs, artichokes &amp; parmesan baked inside a panko breaded chicken breast, angel hair pasta timbale on tomato concasse, chef's vegetable blend)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Chicken Roulade (Italian herbs, artichokes &amp; parmesan baked inside a panko breaded chicken breast, angel hair pasta timbale on tomato concasse, chef's vegetable blend)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Red Pepper &amp; (sautéed chicken breast with roasted red peppers &amp; mascarpone on mascarpone béchamel sauce, roasted potato medley, sliced &amp; juliened vegetables)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Carolina Grilled Chicken (GF) (chicken breast with a tangy BBQ glaze, bourbon sweet potato mash, roasted rustic vegetables)</td>
<td>$32.95</td>
</tr>
<tr>
<td>Grilled Mushroom (chicken breast stuffed with grilled shiitakes with roasted red peppers, herbs, boursin sauce, basil butter orzo pilaf, sautéed fresh spinach)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Chicken Margherita Roulade (chicken breast stuffed with grilled shiitakes with roasted red peppers, herbs, boursin sauce, basil butter orzo pilaf, sautéed fresh spinach)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Northwoods Walleye (crispy breaded walleye fillet, fresh tartar sauce, roasted potato medley, petite green beans)</td>
<td>$46.95</td>
</tr>
<tr>
<td>Southwestern (chicken breast with buttermilk cornbread stuffing, topped with salsa verde, cotija cheese, and shishito pepper, black bean cake)</td>
<td>$34.95</td>
</tr>
<tr>
<td>Citrus Shrimp (GF) (sautéed citrus-garlic shrimp (6), fontina-pea risotto, sautéed swiss chard)</td>
<td>$40.95</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.
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

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sautéed Tenderloin Tips</td>
<td>$42.95</td>
</tr>
<tr>
<td>Herb Encrusted Chateau Sirloin (8 oz)</td>
<td>$45.95</td>
</tr>
<tr>
<td>Grilled &amp; Sliced Flank Steak (8 oz)</td>
<td>$41.95</td>
</tr>
<tr>
<td>Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz)</td>
<td>Market Price*</td>
</tr>
</tbody>
</table>

*Pricing guaranteed 90 days prior to event date

SAUCE OPTIONS: Choose One

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

STARCH OPTIONS: Choose One

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

VEGETABLE OPTIONS: Choose One

- Grilled Asparagus (in season) (GF)
- Seasonal Vegetable Blend (GF)
- Broccoli, Cauliflower with Julienned Carrots (GF)
- Petite Green Beans with Carrots (GF)
- Julienned Vegetable Trio with Petite Green Beans (GF)
- Rustic Roasted Vegetables (GF)

BREAD BASKET OPTIONS:

- Dinner Rolls
- Breadsticks
- Rustic Breads
CRAFT YOUR OWN BUFFET
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required

ENTRÉE

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Garlic Chicken Breast (GF)</td>
<td>Sautéed Orange Roughy</td>
</tr>
<tr>
<td>Chicken Bella – Lemon Cream Sauce (GF)</td>
<td>Crispy Breaded Walleye</td>
</tr>
<tr>
<td>Herbed Chicken with Bourbon-Peach Chutney (GF)</td>
<td>Citrus Garlic Shrimp (GF)</td>
</tr>
<tr>
<td>Chicken &amp; Spinach Wellington</td>
<td>Sautéed Beef Tenderloin Tips (GF)</td>
</tr>
<tr>
<td>Wild Mushroom Chicken (GF)</td>
<td>Memphis Flank Steak with Chile Corn Salsa (GF)</td>
</tr>
<tr>
<td>Chicken Parmesan</td>
<td>Paella Valenciana (Vegan, GF)</td>
</tr>
<tr>
<td>Vegetable Wellington (V)</td>
<td>Cauliflower Cake (V)</td>
</tr>
</tbody>
</table>

One Entrée ........................................................................................................... $39.95
Two Entrées ........................................................................................................... $44.95
Three Entrées ....................................................................................................... $48.95

See our Carving Table Section (Reception Menu - page 3) for Whole Roasted Carved Meats – available a la carte

SALAD: Choose One

Sun-Flower Salad

- Baby Lettuce Greens & Romaine, Chopped Cauliflower, Sliced Roma Tomatoes,
- Carrot Shreds, Sunflower Seeds, Agave Balsamic Vinaigrette (Vegan) & Buttermilk Ranch (V, GF)

Fennel & Orange Salad

- Crisp Mixed Greens, Thinly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts,
- Raspberry & Champagne Dressings (V, GF)

Beet & Radish Salad

- Crisp Mixed Greens, Thinly Sliced Golden Beets & Watermelon Radish, Crumbled Amablu Cheese,
- Candied Vanilla Almonds, Raspberry-Tarragon & Apple Vinaigrettes (V, GF)

VEGETABLES: Choose Two

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted Rustic Vegetable Blend (Vegan, GF)</td>
<td>Juliennne Trio with Petite Green Beans (V,GF)</td>
</tr>
<tr>
<td>Grilled Asparagus (V, GF)</td>
<td>Fresh Seasonal Blend (V, GF)</td>
</tr>
<tr>
<td>Roasted Brussel Sprout Medley (Vegan, GF)</td>
<td></td>
</tr>
</tbody>
</table>

STARCH: Choose Two

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Yukon Potato &amp; Cauliflower (V, GF)</td>
<td>Wild Rice Pilaf (V)</td>
</tr>
<tr>
<td>Sour Cream-Green Onion Mashed (V, GF)</td>
<td>Butternut Squash Risotto (V, GF)</td>
</tr>
<tr>
<td>Gruyere Gratin</td>
<td>Jasmine Garden Rice Pilaf (V, GF)</td>
</tr>
<tr>
<td>Roasted Potato Medley (V, GF)</td>
<td>White Cheddar Mac &amp; Cheese (V, GF)</td>
</tr>
<tr>
<td>Mashed Potatoes with Pan Gravy (GF)</td>
<td>Fontina &amp; Pea Risotto (V, GF)</td>
</tr>
<tr>
<td>Bourbon-Sweet Potato Mash (V, GF)</td>
<td>Sour Cream-Chive Stuffed Potato (V, GF)</td>
</tr>
</tbody>
</table>

BREAD BASKET: Choose One

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Parkerhouse Rolls</td>
<td>Breadsticks</td>
<td>Rustic Breads</td>
</tr>
</tbody>
</table>

All prices subject to a 22% service charge and applicable taxes.
SWEET ENDINGS

**Chocolate Mousse Torte** .......................................................... $6.25
Devil's Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

**Blueberry Lemon Bavarian Cheesecake** ........................................ $7.95
Lemon-Blueberry Cake layered with Blueberry Curd and Lemon Cheesecake Mousse, Toasted Vanilla Meringue & Blueberry Sauce

**Mocha Chai Cake** ......................................................................... $5.95
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache

**Chocolate Blackout Cake (Vegan)** .............................................. $5.95
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries

**Chocolate Brownie Cheesecake** .................................................. $5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce

**S’mores Entremet** ....................................................................... $7.25
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel

**Key Lime Napoleon** .................................................................... $7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis

**Mississippi Mud Cake** ............................................................... $6.25
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream

**Peanut Butter & Strawberry Entremet** ......................................... $6.25
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce

**Tiramisu** ..................................................................................... $7.95
An Italian Classic made with layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce

**Lemon Rosemary Entremet** ....................................................... $8.50
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 with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & 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, Candied Pecans, and Chocolate Sauce

**Petite Dessert Bar** ..................................................................... $10.95
Pastry Chef’s Selection of Petite Cakes, Tarts, and Cheesecakes garnished with Dipped Fruit

**Petite Dessert Assortment Pre-Set (tables of 10)** ........................ $59.50
Pastry Chef’s Selection of Assorted Mini Tarts, Cakes & Cheesecakes (platters of 15 per table)

All prices subject to a 22% service charge and applicable taxes.