

## 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.

# 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..... \$29.95**

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

**Sweet Thai Chicken (GF)..... \$32.95**

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

**Chicken Wellington ..... \$33.95**

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

**Chicken Margherita Roulade ..... \$34.95**

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..... \$37.95**

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

**Pan-Seared Roughy (GF)..... \$40.95**

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

**Grilled Fresh Salmon ..... \$43.95**

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

**Cherry-Balsamic Duck (GF) ..... \$48.95**

Grilled Duck Breast with a Cherry-Balsamic Glaze,  
Wild Rice Risotto, Roasted Caulilini

**Artichoke-Parmesan ..... \$34.95**

**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 &..... \$34.95**

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

**Carolina Grilled Chicken (GF) ..... \$32.95**

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

**Grilled Mushroom..... \$34.95**

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

**Northwoods Walleye ..... \$46.95**

Crispy Breaded Walleye Fillet,  
Fresh Tartar Sauce, Roasted Potato Medley,  
Petite Green Beans

**Southwestern ..... \$34.95**

**Cornbread Stuffed Chicken**  
Chicken Breast with Buttermilk Cornbread Stuffing,  
topped with Salsa Verde, Cotija Cheese,  
and Shishito Pepper, Black Bean Cake

**Citrus Shrimp (GF) ..... \$40.95**

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

# 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 ..... \$42.95
- Herb Encrusted Chateau Sirloin (8 oz) ..... \$45.95
- Grilled & Sliced Flank Steak (8 oz) ..... \$41.95
- Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) ..... Market Price\*

\*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

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

**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 Amablú Cheese,  
Candied Vanilla Almonds, Raspberry-Tarragon & Apple Vinaigrettes (V, GF)

### VEGETABLES: Choose Two

- |  |  |
|--|--|
| Roasted Rustic Vegetable Blend (Vegan, GF) | Julienne Trio with Petite Green Beans (V,GF) |
| Grilled Asparagus (V, GF)                  | Fresh Seasonal Blend (V, GF)                 |
| Roasted Brussel Sprout Medley (Vegan, GF)  |  |

### STARCH: Choose Two

- |   |   |
|---|---|
| Mashed Yukon Potato & Cauliflower (V, GF) | Wild Rice Pilaf (V)                     |
| Sour Cream-Green Onion Mashed (V, GF)     | Butternut Squash Risotto (V, GF)        |
| Gruyere Gratin                            | Jasmine Garden Rice Pilaf (V, GF)       |
| Roasted Potato Medley (V, GF)             | White Cheddar Mac & Cheese (V, GF)      |
| Mashed Potatoes with Pan Gravy (GF)       | Fontina & Pea Risotto (V, GF)           |
| Bourbon-Sweet Potato Mash (V, GF)         | Sour Cream-Chive Stuffed Potato (V, GF) |

### BREAD BASKET: Choose One

- |                   |             |               |
|-------------------|-------------|---------------|
| Parkerhouse Rolls | Breadsticks | Rustic Breads |
|-------------------|-------------|---------------|

## SWEET ENDINGS

<b>Chocolate Mousse Torte</b> .....	<b>\$6.25</b>
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream	
<b>Blueberry Lemon Bavarian Cheesecake</b> .....	<b>\$7.95</b>
Lemon-Blueberry Cake layered with Blueberry Curd and Lemon Cheesecake Mousse, Toasted Vanilla Meringue & Blueberry Sauce	
<b>Mocha Chai Cake</b> .....	<b>\$5.95</b>
Cardamom Cake layered with Chai Mousse and Coffee Cream, finished with Chocolate Streusel, Chocolate Ganache	
<b>Chocolate Blackout Cake (Vegan)</b> .....	<b>\$5.95</b>
Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, with a Raspberry Sauce & Raspberries	
<b>Chocolate Brownie Cheesecake</b> .....	<b>\$5.95</b>
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce	
<b>S’mores Entremet</b> .....	<b>\$7.25</b>
Layers of Graham Cake, Milk Chocolate Mousse, and Dark Chocolate Ganache finished with Toasted Marshmallow Meringue and Cinnamon Graham Streusel	
<b>Key Lime Napoleon</b> .....	<b>\$7.25</b>
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
<b>Mississippi Mud Cake</b> .....	<b>\$6.25</b>
Decadent Dark Chocolate Cake blended with Toffee Bits baked on a Chocolate Crust finished with Whipped Cream	
<b>Peanut Butter &amp; Strawberry Entremet</b> .....	<b>\$6.25</b>
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Peanut Butter Cream, Toasted Peanuts, and Strawberry Sauce	
<b>Tiramisu</b> .....	<b>\$7.95</b>
An Italian Classic made with layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, dusted with Cocoa, finished with Chocolate Sauce	
<b>Lemon Rosemary Entremet</b> .....	<b>\$8.50</b>
A Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, finished with Buttery Streusel, Candied Pine Nuts & Blackberry Sauce	
<b>Chocolate-Raspberry Flourless Cake (GF)</b> .....	<b>\$8.95</b>
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis	
<b>Raspberry Swirl Cheesecake</b> .....	<b>\$7.95</b>
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream	
<b>German Chocolate Entremet</b> .....	<b>\$7.95</b>
Layers of Caramel and Chocolate Cake, Coconut-Pecan Filling, and Milk Chocolate Mousse, finished with Dark Chocolate Ganache, Candied Pecans, and Chocolate Sauce	
<b>Petite Dessert Bar</b> .....	<b>\$10.95</b>
Pastry Chef’s Selection of Petite Cakes, Tarts, and Cheesecakes garnished with Dipped Fruit	
<b>Petite Dessert Assortment Pre-Set (tables of 10)</b> .....	<b>\$59.50</b>
Pastry Chef’s Selection of Assorted Mini Tarts, Cakes & Cheesecakes (platters of 15 per table)	