

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 (v, gf)

Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Feta Cheese, 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*\$51.95

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)* \$44.95

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.

MILL CITY STEAKHOUSE

*Please choose a Dinner Beginning, Sauce, Vegetable & Starch
Includes Freshly Roasted Dunn Brothers Coffee, Hot Tea & a Freshly Baked Bread Basket*

STEAK OPTIONS

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| 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 (g)
- 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

POULTRY & SEAFOOD DINNER ENTRÉES

Please choose a Dinner Beginning 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 Caperberries

Cherry-Balsamic Duck (gf)\$49.95

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)\$33.95

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

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

Citrus Shrimp (gf).....\$43.95

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

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) |

Two Entrées **\$45.95**
Three Entrées **\$49.95**

SALAD: Choose One

Sun-Flower Salad

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

Fennel & Orange Salad

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

Beet & Radish Salad

Crisp Mixed Greens, Thinly Sliced Golden Beets & Watermelon Radish, Crumbled Amablu Cheese, Candied Vanilla Almonds, Raspberry-Tarragon Vinaigrette (v, gf)

VEGETABLES: Choose Two

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| 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

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| Mashed Yukon Potato & Cauliflower (v, gf) | Wild Rice Pilaf (v, gf) |
| 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) | Three Cheese Mac (v) |
| 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

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| Parkerhouse Rolls | Breadsticks | Rustic Breads |
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SWEET ENDINGS

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| 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 | |