DINNER BEGINNINGS
Select one to accompany a Dinner Entrée Selection

**Fresh Fennel & Orange Salad** (vegan, gf)
Mixed Greens, Shaved Fennel, Orange Slices, Maple Glazed Walnuts, Raspberry Vinaigrette

**Caramelized Pear Salad** (v, gf)
Romaine, Baby Spinach, Caramelized Pear, Gorgonzola Crumbles, Marcona Almonds, Roasted Shallot Dressing

**Mediterranean Salad** (v, gf)
Romaine, Artichoke Hearts, Sundried Tomatoes, Sliced Radish, Kalamata Olives, Carrot Shreds, Feta Cheese, Lemon-Garlic Vinaigrette

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

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

**Strawberry Gouda Salad** (v, gf)
Mixed Greens, Fresh Strawberry, Toasted Almonds, Faribault Gouda, Cranberry-Orange Vinaigrette

**Northern Harvest Salad** (v, gf)
Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienne Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

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

**Vegan Caesar Salad** (vegan)
Romaine, Vegan Parmesan, Vegan Crouton, Housemade Caesar Dressing

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

**Chicken Bella & Char Crust Sirloin*** (gf) .................. $46.95
Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Roasted Potato Medley, Fresh Vegetable Blend

**Black Garlic Chicken & Sirloin*** (gf) ........................... $46.95
Sautéed Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, & Peapods

**Northwoods Walleye & Sirloin*** .......................... $55.95
Crispy Breaded Walleye Filet, Grilled Petite Chateau Sirloin with Woodland Mushroom Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Tartar Sauce

**Citrus Shrimp & Sirloin*** (gf) ............................... $47.95
Two Jumbo Sautéed Citrus Shrimp, Grilled Petite Chateau Sirloin with a Red Wine Sauce, Woodland Mushroom Risotto, Roasted Rustic Vegetables

**Parmesan Chicken & Garlic Sirloin*** ....................... $48.95
Parmesan Breaded Chicken Breast with Basil-Kale Pesto Sauce, Herb Encrusted Petite Chateau Sirloin, Mascarpone Mashed Potatoes, Petite Green Beans with Red Peppers

**Buttermilk Chicken & Sirloin*** ............................ $46.95
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 pricing.

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

2022 MENUS
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
Sautéed Tenderloin Tips ........................................................................................................ $44.95
Herb Encrusted Chateau Sirloin (8 oz) .................................................................................. $55.95
Grilled & Sliced Flank Steak (8 oz) ........................................................................................ $43.95
Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) ..................................................... Market Price*
*Pricing guaranteed 90 days prior to event date

SAUCE OPTIONS: Select One
Herb Butter (gf)
Drunken Mushrooms (gf)
Béarnaise Sauce (gf)
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: Select 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: Select One
Grilled Asparagus (in season) (vegan, 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 (vegan, gf)

BREAD BASKET OPTIONS: Select One
Dinner Rolls
Breadsticks
Rustic Breads

All prices subject to a 22% service charge and applicable taxes
<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sweet Thai Chicken (gf)</td>
<td>$32.95</td>
</tr>
<tr>
<td>Sautéed Chicken Breast, Sweet Thai Cream Sauce, Butternut Squash Risotto, Julienned Garden Vegetables</td>
<td></td>
</tr>
<tr>
<td>Chicken Wellington</td>
<td>$34.95</td>
</tr>
<tr>
<td>Stuffed Chicken Breast with Mushroom Duxelle baked in Delicate Pastry, Four-Cheese Risotto, Broccoli, Peapods, Red Peppers, Carrots</td>
<td></td>
</tr>
<tr>
<td>Chicken Margherita Roulade</td>
<td>$35.95</td>
</tr>
<tr>
<td>Chicken Breast stuffed with Fresh Mozzarella, Spinach, Sundried Tomatoes with a Light Basil Wine Tomato Sauce, Pasta Timbale, Roasted Rustic Vegetables</td>
<td></td>
</tr>
<tr>
<td>Katsu-BBQ Pork Tenderloin</td>
<td>$38.95</td>
</tr>
<tr>
<td>Baked Pork Tenderloin with a Hawaiian Style BBQ Sauce, Grilled Fresh Pineapple, Pickled Vegetables, Island Pilaf</td>
<td></td>
</tr>
<tr>
<td>Northwoods Walleye</td>
<td>$47.95</td>
</tr>
<tr>
<td>Crispy Breaded Walleye Fillet, Fresh Tartar Sauce, Roasted Potato Medley, Petite Green Beans</td>
<td></td>
</tr>
<tr>
<td>Pan-Seared Roughy (gf)</td>
<td>$42.95</td>
</tr>
<tr>
<td>Breaded &amp; Pan-Seared Orange Roughy, Fresh Tartar Sauce, Roasted Potato Medley, Zucchini, Carrots, Red Peppers, Peapods</td>
<td></td>
</tr>
<tr>
<td>Grilled Fresh Salmon</td>
<td>$44.95</td>
</tr>
<tr>
<td>Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard, Zucchini Cakes, Chives and Caperberries</td>
<td></td>
</tr>
<tr>
<td>Citrus Shrimp (gf)</td>
<td>$47.95</td>
</tr>
<tr>
<td>Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto, Sautéed Swiss Chard</td>
<td></td>
</tr>
<tr>
<td>Artichoke-Parmesan Chicken Roulade</td>
<td>$35.95</td>
</tr>
<tr>
<td>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></td>
</tr>
<tr>
<td>Red Pepper &amp; Mascarpone Chicken</td>
<td>$35.95</td>
</tr>
<tr>
<td>Breast of Chicken stuffed with Roasted Red Peppers &amp; Mascarpone on Mascarpone Béchamel Sauce, Roasted Potato Medley, Sliced &amp; Julienned Vegetables</td>
<td></td>
</tr>
<tr>
<td>Carolina Grilled Chicken (gf)</td>
<td>$33.95</td>
</tr>
<tr>
<td>Chicken Breast with a Tangy BBQ Glaze, Bourbon Sweet Potato Mash, Roasted Rustic Vegetables</td>
<td></td>
</tr>
<tr>
<td>Grilled Mushroom Chicken Roulade</td>
<td>$35.95</td>
</tr>
<tr>
<td>Chicken Breast stuffed with Grilled Shiitakes with Roasted Red Peppers, Herbs, Boursin Sauce, Basil Butter Orzo Pilaf, Sautéed Fresh Spinach</td>
<td></td>
</tr>
<tr>
<td>Southwestern Stuffed Chicken</td>
<td>$34.95</td>
</tr>
<tr>
<td>Chicken Breast with Buttermilk Cornbread Stuffing, topped with Salsa Verde, Cotija Cheese, and Shishito Pepper, Black Bean Cake</td>
<td></td>
</tr>
<tr>
<td>Vegan Wellington</td>
<td>$32.95</td>
</tr>
<tr>
<td>Vegan House Salad, Sautéed Vegetable Blend inside of a Flakey Vegan Puff Pastry, Roasted Potato Medley, Fresh Petite Green Beans &amp; Carrots, Vegan Bread &amp; Margarine</td>
<td></td>
</tr>
<tr>
<td>Vegan Steak (vegan, gf)</td>
<td>$26.95</td>
</tr>
<tr>
<td>Mediterranean Salad, Hand-Crafted Vegan Steak, Butternut Squash Risotto, Fresh Petite Green Beans, Vegan Bread &amp; Margarine</td>
<td></td>
</tr>
</tbody>
</table>
CRAFT YOUR OWN BUFFET
Includes Freshly Roasted Dunn Brothers Coffee & Hot Tea
100 guest minimum required

**ENTRÉE**

<table>
<thead>
<tr>
<th>Black Garlic Chicken Breast (gf)</th>
<th>Sautéed Orange Roughy (gf)</th>
</tr>
</thead>
<tbody>
<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 (vegan)</td>
<td>Cauliflower Cake (v)</td>
</tr>
</tbody>
</table>

Two Entrées ........................................................................................................................................... $46.95
Three Entrées ........................................................................................................................................... $50.95

**SALAD: Select 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, Thinnly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts, Raspberry Vinaigrette (vegan, gf)

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

**VEGETABLES: Select Two**

<table>
<thead>
<tr>
<th>Roasted Rustic Vegetable Blend (vegan, gf)</th>
<th>Julienne Trio with Petite Green Beans (v, gf)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Asparagus (vegan, 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: Select Two**

<table>
<thead>
<tr>
<th>Mashed Yukon Potato &amp; Cauliflower (v, gf)</th>
<th>Wild Rice Pilaf (v)</th>
</tr>
</thead>
<tbody>
<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 (vegan, gf)</td>
<td>Three Cheese Mac (v)</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: Select One**

| Parkerhouse Rolls | Breadsticks | Rustic Breads |

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

Page 4 of 5

2022 MENUS
SWEET ENDINGS

Chocolate Mousse Torte (v) .......................................................................................................................... $6.25
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream

Mocha Chai Cake (v) ......................................................................................................................................... $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 (v, gf) ........................................................................................................ $5.95
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce

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

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

Blueberry Lemon Bavarian Cheesecake (v) .................................................................................................... $7.95
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce

S’mores Entremet (v) ........................................................................................................................................ $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 (v) ...................................................................................................................................... $7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis

Tiramisu (v) ........................................................................................................................................................ $7.95
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce

Lemon Rosemary Entremet (v) ......................................................................................................................... $8.50
Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce

Chocolate-Raspberry Flourless Cake (v, gf) .................................................................................................... $8.95
Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis

Raspberry Swirl Cheesecake (v) ....................................................................................................................... $7.95
New York Vanilla Cheesecake with Raspberry Jam, baked on a Graham Crust served with Raspberry Coulis & Whipped Cream

German Chocolate Entremet (v) ..................................................................................................................... $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

Dessert Pairing – Chocolate Caramel Petite Tart & Citrus Olive Oil Cake (v) .............................................. $8.95
Petite Tart of Chocolate Ganache, Salted Caramel, & Milk Chocolate Cream, paired with our moist Olive Oil Cake Finished with White Chocolate Chantilly & Strawberry Garnish

Dessert Duo – Chocolate Raspberry Crunch Cake & Vanilla Cheesecake (v) ............................................... $8.95
Petite Flourless Chocolate Cake layered with Chocolate Raspberry Ganache & Dark Chocolate Cream paired with Petite Creamy Vanilla Cheesecake

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