

## 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, Julienned 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.

## 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 .....	<b>\$44.95</b>
Herb Encrusted Chateau Sirloin (8 oz) .....	<b>\$55.95</b>
Grilled & Sliced Flank Steak (8 oz) .....	<b>\$43.95</b>
Garlic-Peppercorn Seasoned Beef Tenderloin Filet (6 oz) .....	<b>Market Price*</b>

*\*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

**POULTRY, PORK, SEAFOOD, VEGAN DINNER ENTRÉES**

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

**Sweet Thai Chicken (gf) .....\$32.95**  
Sautéed Chicken Breast, Sweet Thai Cream Sauce,  
Butternut Squash Risotto,  
Julienned Garden Vegetables

**Chicken Wellington .....\$34.95**  
Stuffed Chicken Breast with Mushroom Duxelle  
baked in Delicate Pastry, Four-Cheese Risotto,  
Broccoli, Peapods, Red Peppers, Carrots

**Chicken Margherita Roulade .....\$35.95**  
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 .....\$38.95**  
Baked Pork Tenderloin with a Hawaiian Style  
BBQ Sauce, Grilled Fresh Pineapple,  
Pickled Vegetables, Island Pilaf

**Northwoods Walleye .....\$47.95**  
Crispy Breaded Walleye Fillet,  
Fresh Tartar Sauce, Roasted Potato Medley,  
Petite Green Beans

**Pan-Seared Roughy (gf) .....\$42.95**  
Breaded & Pan-Seared Orange Roughy,  
Fresh Tartar Sauce, Roasted Potato Medley,  
Zucchini, Carrots, Red Peppers, Peapods

**Grilled Fresh Salmon .....\$44.95**  
Fresh Grilled Salmon Fillet, Hollandaise, Sautéed Chard,  
Zucchini Cakes, Chives and Caperberries

**Citrus Shrimp (gf) .....\$47.95**  
Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto,  
Sautéed Swiss Chard

**Artichoke-Parmesan Chicken Roulade ..... \$35.95**  
Italian Herbs, Artichokes & Parmesan baked  
inside a Panko Breaded Chicken Breast,  
Angel Hair Pasta Timbale on Tomato Concasse,  
Chef’s Vegetable Blend

**Red Pepper & Mascarpone Chicken ..... \$35.95**  
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 Chicken Roulade ..... \$35.95**  
Chicken Breast stuffed with  
Grilled Shiitakes with Roasted Red Peppers, Herbs,  
Boursin Sauce, Basil Butter Orzo Pilaf,  
Sautéed Fresh Spinach

**Southwestern Stuffed Chicken ..... \$34.95**  
Chicken Breast with Buttermilk Cornbread Stuffing,  
topped with Salsa Verde, Cotija Cheese,  
and Shishito Pepper, Black Bean Cake

**Vegan Wellington ..... \$32.95**  
Vegan House Salad, Sautéed Vegetable Blend inside of a  
Flakey Vegan Puff Pastry, Roasted Potato Medley, Fresh  
Petite Green Beans & Carrots, Vegan Bread & Margarine

**Vegan Steak (vegan, gf) ..... \$26.95**  
Mediterranean Salad, Hand-Crafted Vegan Steak, Butternut  
Squash Risotto, Fresh Petite Green Beans, Vegan Bread &  
Margarine

## 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 (gf)                     |
| 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 (vegan)                   | Cauliflower Cake (v)                           |

**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, Thinly Sliced Fennel, Sliced Fresh Oranges, Maple-glazed Walnuts, Raspberry Vinaigrette (vegan, 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: Select Two

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|--|---|
| Roasted Rustic Vegetable Blend (vegan, gf) | Julienne Trio with Petite Green Beans (v, gf) |
| Grilled Asparagus (vegan, gf)              | Fresh Seasonal Blend (v, gf)                  |
| Roasted Brussel Sprout Medley (vegan, gf)  |   |

### STARCH: Select Two

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|---|---|
| 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 (vegan, 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: Select One

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

**SWEET ENDINGS**

<b>Chocolate Mousse Torte (v)</b> .....	<b>\$6.25</b>
Devil’s Food Cake alternated with a Caramel-Chocolate Mousse, finished with Chantilly Cream	
<b>Mocha Chai Cake (v)</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 (v, gf)</b> .....	<b>\$5.95</b>
Vanilla Bean Cheesecake baked atop a Fudgy Brownie Base, with Dark Chocolate Whipped Cream & Chocolate Sauce	
<b>Mississippi Mud Cake (v)</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 (v)</b> .....	<b>\$6.25</b>
Layers of Milk Chocolate Peanut Crunch, Peanut Butter Cake, Raspberry Jam & Strawberry Mousse finished with Toasted Peanuts, Peanut Butter Cream, and Strawberry Sauce	
<b>Blueberry Lemon Bavarian Cheesecake (v)</b> .....	<b>\$7.95</b>
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry Sauce	
<b>S’mores Entremet (v)</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 (v)</b> .....	<b>\$7.25</b>
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
<b>Tiramisu (v)</b> .....	<b>\$7.95</b>
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce	
<b>Lemon Rosemary Entremet (v)</b> .....	<b>\$8.50</b>
Lemon Rosemary Cake layered with Lemon Cream & Chevre Cheesecake Mousse, with a Buttery Streusel Finish, Candied Pine Nuts & Blackberry Sauce	
<b>Chocolate-Raspberry Flourless Cake (v,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 (v)</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 (v)</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>Dessert Pairing – Chocolate Caramel Petite Tart &amp; Citrus Olive Oil Cake (v)</b> .....	<b>\$8.95</b>
Petite Tart of Chocolate Genache, Salted Caramel, & Milk Chocolate Cream, paired with our moist Olive Oil Cake Finished with White Chocolate Chantilly & Strawberry Garnish	
<b>Dessert Duo – Chocolate Raspberry Crunch Cake &amp; Vanilla Cheesecake (v)</b> .....	<b>\$8.95</b>
Petite Flourless Chocolate Cake layered with Chocolate Raspberry Ganache & Dark Chocolate Cream paired with Petite Creamy Vanilla Cheesecake	