

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

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

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

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

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

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	\$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

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 |
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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	\$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	\$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	\$7.95
Lemon-Blueberry Cake, Blueberry Curd, Lemon Cheesecake Mousse Layers, Toasted Vanilla Meringue & Blueberry 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 (v)	\$7.25
Key Lime Curd layered with Graham Cracker Crumbs, Toasted Coconut, finished with Whipped Cream & Passion Fruit Coulis	
Tiramisu	\$7.95
An Italian Classic, layers of Silky Mascarpone & Sponge Cake soaked in Coffee & Rum Syrup, Cocoa dusted & Chocolate Sauce	
Lemon Rosemary Entremet	\$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	\$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 Genache, 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	