

## Dinner Beginnings

Select a Salad to accompany your Dinner Entrée

### Roasted Pear Fontina Salad (v, gf)

Crisp Lettuce, Roasted Pear, Fontina Cheese, Spiced Pepitas, Ginger Balsamic Vinaigrette

### House Salad (v)

Romaine, Baby Lettuces, Grape Tomatoes, Cucumbers, Parmesan Cheese, Seasoned Croutons, Champagne Vinaigrette

### Roasted Beet & Radish Salad\* (v, gf)

Crisp Mixed Greens, Roasted Golden Beets, Shaved Watermelon Radish, Vanilla-Candied Almonds, Amablu Cheese, Raspberry-Tarragon Vinaigrette

### Strawberry Gouda Salad\* (v, gf)

Mixed Greens, Fresh Strawberry, Toasted Almonds, Eichten's Gouda, Cranberry-Orange Vinaigrette

### Northern Harvest Salad\* (v, gf)

Romaine, Baby Lettuces, Honey Toasted Walnuts, Julienned Seasonal Apples, Amablu Cheese, Apple Cider Vinaigrette

### Tomatillo Ranch Salad (v, gf)

Romaine, Baby Lettuces, Heirloom Petite Tomatoes, Cucumber, Queso Fresco, Black Beans, Spiced Pepitas, Tomatillo Ranch Dressing

\*CONTAINS NUTS



## Dinner Duet Entrées

Please select a Dinner Beginning & Dinner Ending to accompany your Entrée

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket

### Chicken Bella & Sirloin (gf)

**\$ 56.95**

Grilled Chicken Breast with Lemon-White Cheddar Sauce, Herb Encrusted Petite Chateau Sirloin, Fresh Vegetable Blend, Roasted Potato Medley

### Black Garlic Chicken & Sirloin (gf)

**\$ 56.95**

Grilled Chicken Breast with a Creamy Black Garlic Sauce, Grilled Petite Chateau Sirloin, Roasted New Potatoes, Blend of Broccoli, Carrots, Red Peppers, and Peapods

### Walleye Cake & Sirloin

**\$ 60.95**

Walleye Cake, Grilled Petite Chateau Sirloin with a Woodland Mushroom Sauce, Roasted Potato Medley, Fresh Vegetable Blend, Tartar Sauce

# Dinner Entrées

*Please select a Dinner Beginning & Dinner Ending to accompany your Entrée  
Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water, a Freshly Baked Bread Basket*

## Southern Chicken Croquettes **\$ 36.95**

Twin Chicken Patties with a Crispy Panko Crust, Spicy Honey Drizzle, White Cheddar Grits, Sautéed Greens & Pickled Fresno Peppers

## Mushroom Chicken Roulade **\$ 39.95**

Chicken Breast stuffed with Roasted Shallots, Shiitake Mushrooms & Red Peppers, Creamy Herb Sauce, Basil Butter Orzo Pilaf, Sautéed Fresh Spinach

## Sirloin au Poivre **\$ 64.95**

Garlic-Peppercorn encrusted Chateau Sirloin Steak with au Poivre Sauce, Grilled Fresh Asparagus, Butternut Squash Risotto

## Northwoods Walleye **\$ 56.95**

Crispy Breaded Walleye Fillet, Lemon & Fresh Tartar Sauce, Wild Rice Risotto, Fresh Seasonal Vegetables



## Fennel-Crusted Salmon **\$ 54.95**

Fennel & Herb encrusted Baked Fresh Salmon Fillet, Saffron Hollandaise, Citrus-Brie Risotto, Roasted Rustic Vegetables, Lemon Garnish

## Mushroom-Dusted Chateau Sirloin Steak **\$ 68.95**

Rosemary-Mushroom Dusted New York Steak set atop Drunken Mushrooms, White Cheddar & Chive Mashed Redskin Potatoes, Fresh Vegetable Trio

# Dinner Buffet

*Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Iced Water and a Dinner Ending Selection - 100 guest minimum  
Final buffet meals counts are determined by the number of plates used. Charges will be based on guarantee number or plates used whichever is higher.*

## Two Entrées:.....\$60.95

## Three Entrées:.....\$64.95

### Salad: Select One

#### Sun-Flower Salad

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

#### Fennel & Orange Salad

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

#### Caesar Salad

Crisp Romaine, Seasoned Croutons, Parmesan Cheese, Cardini's Caesar Dressing (v)

### Entrée Choices:

Black Garlic Chicken Breast (gf)  
 Chicken Bella – Lemon Cream Sauce (gf)  
 Herbed Chicken with Bourbon-Peach Chutney (gf)  
 Chicken & Spinach Wellington  
 Wild Mushroom Chicken (gf)  
 Chicken Parmesan  
 Sautéed Orange Roughy (gf, df)  
 Crispy Breaded Walleye  
 Citrus Garlic Shrimp (gf)  
 Sautéed Beef Tenderloin Tips (gf, df)  
 Sirloin Flank Steak\* *with Woodland Mushroom Sauce* (gf)  
 Vegetable Wellington (vg)  
 Vegan Steak (vg, gf)  
 \*Chef carving attendant required

### Starches: Select One

Sour Cream-Green Onion Mashed (v, gf)  
 Gruyere Gratin  
 Roasted Potato Medley (vg, gf)  
 Bourbon-Sweet Potato Mash (v, gf)  
 Wild Rice Pilaf (v)  
 Butternut Squash Risotto (v, gf)  
 Jasmine Garden Rice Pilaf (vg, gf)  
 Fontina & Pea Risotto (v, gf)

### Vegetables: Select One

Roasted Rustic Vegetable Blend (vg, gf)  
 Grilled Asparagus (vg, gf)  
 Fresh Vegetable Trio (v, gf)  
 Fresh Seasonal Blend (v, gf)

### Bread Basket: Select One

Parker House Rolls  
 Breadsticks  
 Rustic Breads

# Dinner Endings

Select one to accompany your dinner entrée or buffet  
 Alternating desserts will incur a charge of \$2.00++ per person.

## Strawberry-Basil Entremet (gf, nf)

Vanilla Cake layered with Strawberry Gelee and Strawberry-Basil Mousse, finished with Toasted Strawberry-Vanilla Meringue and Strawberry Coulis

## Chocolate Peanut Butter Cup Cheesecake (v, gf)

Chocolate and Peanut Butter Cup Cheesecakes on a Chocolate Cookie Crust, finished with Dark Chocolate Cream and Chocolate Sauce

## Chocolate-Raspberry Flourless Cake (v, gf, nf)

Layers of Flourless Chocolate Cake & Chocolate-Raspberry Ganache, finished with Dark Chocolate Cream & Raspberry Coulis

## Mocha Entremet (v, gf, nf)

Layers of Coffee Sponge Cake and Chocolate Ganache, finished with Mocha Buttercream, a Chocolate Covered Coffee Bean, and Chocolate Sauce

## Chocolate Blackout Cake (vg, gf, nf)

Layers of Fudgy Chocolate Cake, Dark Chocolate Ganache and Chocolate Crumbs, finished with Raspberry Sauce & Fresh Raspberry



## Petite Desserts (1.5 per person)

Pre-Set on Platter or Dessert Station  
 additional \$2.00 per person