



Dinner Menu



DINNER ENTRÉES

Please choose a Dinner Beginning & Dinner Ending Selection to accompany your Entrée
Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Freshly Baked Breadbasket

Bourbon-Glazed Chicken (gf) \$ 45.95

Herb-Marinated Boneless Chicken Breast, Bourbon Glaze, Twice-Baked Au Gratin Potato, Roasted Rustic Vegetables

Turmeric Chicken (gf) \$ 40.95

Grilled Marinated Boneless Chicken Breast, Romesco Sauce, Dutchess Potato, Roasted Rustic Vegetables

Chicken Wellington \$ 41.95

Stuffed Chicken Breast with Mushroom Duxelle, baked in Delicate Pastry, Four-Cheese Risotto, Broccoli, Peapods, Red Peppers, Carrots

Chicken Ballotine \$ 40.95

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

Red Pepper & Mascarpone Chicken \$ 42.95

Chicken Breast stuffed with Roasted Red Peppers, Mascarpone on Mascarpone Béchamel Sauce, Roasted Potato Medley, Julienned Vegetables

Parmesan Sole \$ 43.95

Herb and Parmesan Breaded Fillet of Sole, Lemon Wedge, Roasted Tomato Risotto, Roasted Rustic Brussel Sprout Medley

Northwoods Walleye \$ 58.95

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

Szechuan Peppercorn Salmon \$ 64.95

Fresh Salmon Fillet baked with a Peppercorn Crust, Szechuan Sauce, Saffron Hollandaise, Citrus-Herb Arancini, Roasted Rustic Vegetables

Citrus Shrimp (gf) \$ 53.95

Sautéed Citrus-Garlic Shrimp (6), Fontina-Pea Risotto, Fresh Seasonal Vegetable Blend

Sirloin au Poivre \$ 66.95

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

Classic Short Rib (gf) \$ 69.95

Braised Boneless Short Ribs, Sour Cream-Green Onion Mashed Potato, Roasted Rustic Vegetables

Tamarind Sirloin Flank Steak (gf) \$ 65.95

Tamarind, Tamari and Olive Oil-Marinated Sliced Flank Steak, Corn Elote Risotto, topped with Roasted Succotash

Mushroom-Dusted New York Strip Steak (gf) Market Price

Rosemary-Mushroom Dusted New York Strip, Drunken Mushrooms, White Cheddar and Chive Mashed Redskin Potatoes, Fresh Vegetable Trio

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gf:GLUTEN-FREE | v:VEGETARIAN | vg:VEGAN | df:DAIRYFREE



DINNER BEGINNINGS

Select one to accompany a Dinner Entrée Selection

Fresh Fennel Salad (vg, gf, contains nuts)

Mixed Greens, Shaved Fennel, Mandarin Oranges,
Maple Glazed Walnuts, Cranberry-Orange Vinaigrette

Roasted Pear Fontina Salad (v, gf)

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

House Salad (v)

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

Garden Crunch Salad (vg, gf)

Arugula, Red Leaf, Purple Cabbage, Carrots,
Red Pepper, Cucumber, Radish, Edamame, Asian Dressing

Northern Harvest Salad (v, gf, contains nuts)

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

Minne-Salad (v, gf)

Romaine, Baby Lettuce Greens, Purple Cabbage, Carrot Shreds,
Honey-Clover Gouda, Sweet and Spicy Pepitas, Cucumber,
Shredded Daikon, Red Peppers, Blueberry Balsamic Vinaigrette

Ribbon Salad with Orange Vinaigrette (v, gf)

Spinach, Arugula, Shaved Carrot and Cucumber,
Dried Cherries, Apricots, Banana Chips, Parmesan,
Orange Vinaigrette

DINNER ENTRÉES - DUETS

Please choose a Dinner Beginning & Dinner Ending Selection to accompany your Entrée
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Bourbon Chicken & Sirloin (gf) **\$ 60.95**

Herb-Marinated Boneless Chicken Breast, Bourbon Glaze,
Herb Encrusted Petite Chateau Sirloin, Twice-Baked Au Gratin
Potatoes, Roasted Rustic Vegetables

Walleye Cake & Sirloin **\$ 65.50**

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

Black Garlic Chicken & Sirloin (gf) **\$ 57.95**

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

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DINNER BUFFET

Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea and a Dinner Ending Selection
100 guest minimum required

Two Entrées \$ 62.95 Three Entrées \$ 67.95

ENTRÉE CHOICES:

Black Garlic Chicken Breast (gf)
Bourbon-Glazed Chicken Breast (gf)
Chicken & Spinach Wellington
Turmeric Chicken Romesco (gf)
Apple-Cranberry Chutney Chicken (gf)
Vegetable Wellington (vg)
Vegan Steak (vg, gf)
Crispy Breaded Walleye
Citrus Garlic Shrimp (gf)
Beef Pot Roast with Pan Gravy (gf)
Sautéed Beef Tenderloin Tips (gf)
with Bearnaise and Horseradish Sauces
Sliced Flank Steak* (gf)
with Woodland Mushroom Sauce (gf)
Beef Ragu with Cavatappi Pasta

*Chef carving attendant required at \$175 per carver

VEGETABLES: **Select One**

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

SALAD: **Select One**

Sun-Flower Salad

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

Fresh Fennel Salad

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

Minne-Salad

Romaine, Baby Lettuce Greens, Purple Cabbage, Carrot Shreds,
Honey-Clover Gouda, Sweet and Spicy Pepitas, Cucumber, Shredded
Daikon, Red Peppers, Blueberry Balsamic Vinaigrette (vg, gf)

STARCH: **Select One**

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

BREAD BASKET: **Select One**

Parkerhouse Rolls
Focaccia Slices (vg)
Rustic Breads (vg)

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DINNER ENDINGS

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Passion Fruit-Vanilla Cheesecake (v)

Passion Fruit and Vanilla Cheesecake, Graham Cracker Crust, Whipped Cream, Passion Fruit Sauce

Strawberry-Basil Entremet (gf)

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

White Chocolate Lemon Lavender Cake

Rich Lemon Cake, White Chocolate-Lavender Mousse, Lemon Curd, White Chocolate Ganache, Raspberry Coulis

Tuxedo Cake (gf)

Layers of Devil's Food Cake, Chocolate and Coffee Mousses, and Brownie, Chocolate Ganache and Chocolate Sauce

Citrus Olive Oil Cake (vg, gf)

Orange-Olive Oil Cake layered with Citrus Cream, Vanilla Streusel, Candied Orange Peel, Blood Orange Coulis

Chocolate Blackout Cake (vg, gf)

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

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