



# 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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All prices subject to a 24% service charge and applicable taxes.

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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** (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  
Includes Freshly Roasted Dunn Brothers Coffee™, Hot Tea, Freshly Baked Bread Basket

### **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

Select one to accompany your dinner entrée or buffet

### **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

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