



# 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.

Kelber is not a nut or gluten free facility. All menu items are nut free unless designated otherwise

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

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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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