

Food & Beverage

Bar & Beverages

Premium Brands

Kettle One Vodka
Bombay Sapphire Gin
E&J Brandy
Seagrams 7 Whiskey
1800 Tequila
Makers Mark Bourbon
Dewars Scotch

Call Brands

Absolut Vodka
Tanqueray Gin
Korbel Brandy
Jack Daniels Whiskey
Jose Cuervo Tequila
Jim Beam Bourbon
Johnny Walker Scotch

House Brands

Karkov Vodka
Karkov Gin
Karkov Brandy
McAdams Whiskey
Durango Tequila
Jack Daniels Bourbon
Tyler&Loyd Scotch

Premium Bar

	Host	Cash
◆ Cocktails	\$5.50	\$6.00
◆ Mixed drinks	\$4.75	\$5.00
◆ Wines	\$8.50	\$9.00

Toasted Head Chardonnay (California), Polka Dot Riesling (Germany), Rosemount Cabernet/Merlot (Australia), Malbec Gascon (Argentina), Valley of the Moon Syrah (California)

Call Bar

	Host	Cash
◆ Cocktails	\$4.50	\$5.00
◆ Mixed drinks	\$4.00	\$5.00
◆ Wines	\$7.50	\$8.00

William Hill Chardonnay (California), Ecco Domani Pinot Grigio (Italy), William Hill Cabernet Sauvignon (California), Rosemount Shiraz (Australia), Robert Mondavi Pinot Noir (California)

House Bar

	Host	Cash
◆ Cocktails	\$4.00	\$5.00
◆ Mixed drinks	\$3.50	\$4.00
◆ Wines	\$7.00	\$8.00

Copper Ridge Chardonnay, Merlot & Cabernet Sauvignon (California), Talus White Zinfandel (California)

Additional Beverages (Please make selections to accompany your main bar)

- ◆ Martinis\$7.50
- ◆ Cordials.....\$6.00
- ◆ Imports and micro brew (bottled)...\$4.75
- ◆ Domestic beer (bottled).....\$3.75
- ◆ Non-alcoholic Beer.....\$3.50
- ◆ Soft drinks.....\$2.00
- ◆ Domestic beer – kegprices on request
- ◆ Imports & micros – keg.....prices on request

Special order spirits available on request

A bartender fee of \$50.00 per bartender, per three-hour shift will be waived if net sales exceed \$350.00 per bartender. Host bar prices subject to service charges and sales tax.

Appetizers: Priced Per Dozen

Available for passed or display

Cold Appetizers

- ◆ Endive with Blue Cheese - \$22
& Candied Pecan
- ◆ Wild Mushroom Duexelle Crostini - \$24
- ◆ Smoked Lake Trout Mousse - \$26
Saffron Poached Potato
- ◆ Tomato & Fresh Mozzarella Bruschetta - \$26
- ◆ Strawberries Stuffed with Goat Cheese - \$28
- ◆ Shrimp Cocktail - \$36
Cocktail Sauce

Warm Appetizers

- ◆ Sausage Stuffed Mushroom Caps - \$22
- ◆ Chicken Skewers - \$24
Spicy Peanut Sauce
- ◆ Spinach & Feta Spanakopita - \$26
- ◆ Filo Wrapped Asparagus with Herb Cheese - \$30
- ◆ Vegetable Egg Rolls - \$34
Sweet Chili Sauce
- ◆ Crispy Won Ton Shrimp - \$36
Sweet Chili Sauce
- ◆ Baked Brie & Raspberry Puff - \$36
- ◆ Prime Beef Skewers - \$36
Horse Radish Cream
- ◆ Bacon Wrapped Scallops - \$48
- ◆ Mini Crab Cakes - \$48
Tarragon Caper Sauce
- ◆ Mini Beef Wellington - \$54
Horse Radish Cream

Availability subject to seasonality

Reception Platters: Serves Approximately 45 Guests

Cold Platters

- ◆ Brie Cheese en Croute - \$75
Brie baked in puff pastry with fruit compote
- ◆ Garden Fresh Vegetable Display - \$85
Garden fresh vegetables served with spinach dip
- ◆ Hummus & Vegetables - \$125
Assorted vegetables, Cool Yogurt Sauce, Crispy Pita Chips
- ◆ International & Domestic Cheese Display - \$125
Display of international and local cheeses with assorted fruits and crackers
- ◆ Antipasto Display - \$125
Assorted cured meats and cheeses served with olives, pickles and gourmet crackers
- ◆ Chicken, Tomato and Mozzarella Salad Display - \$175
Grilled chicken layered with red and yellow tomatoes, fresh mozzarella, Balsamic vinaigrette and pesto
- ◆ Jumbo Shrimp Display- \$225
A display of jumbo shrimp served with Tabasco sauce, cocktail sauce and lemon

Warm Platters

- ◆ Artichoke Dip - \$100
Artichoke hearts, red bell peppers, baby spinach, cheddar cheese, Toasted pita bread
- ◆ Smoked Provencal Vegetables - \$100
Feta cheese, Basil and Crostini
- ◆ Pacific Rim Tasting - \$150
Vegetable Egg Rolls, Wonton Shrimp, Chicken Satay & Assorted Dipping Sauces
- ◆ Stuff on a Stick North Style - \$225
Grilled Prime Beef, Jumbo Shrimp, Marinated Duck Breast, Elk Sausage
Assorted Mustards & Sauces

Availability subject to seasonality

Group Menu: \$28 Per Guest

Includes Salad, Bread Service & Dessert

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch

Entrée Choices (choose one)

- ◆ Roasted 6oz Chicken Breast with Wild Mushroom Chicken Sauce
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Grilled 8oz Pork Porter House with Cinnamon Roasted Apples
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Blackened 8oz Top Sirloin Steak with Blue Cheese
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Roasted Bluefin Bay Herring with Cucumber Tomato Relish
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Grilled Portabella Mushroom with Artichoke Stuffing
Red Peppers, Spinach & Local Wild Rice Pilaf

Dessert Choices (choose one)

- ◆ Turtle Cheese Cake
- ◆ Warm Bread Pudding
- ◆ Cinnamon Fudge Cake and Vanilla Bean Ice Cream

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality

À La Carte Group Menus: \$36 Per Guest

Includes Salad, Bread Service & Dessert

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge
Cool Blue Dressing, Bacon, Tomato & Scallions

Entrée Choices (choose one)

- ◆ Grilled 6oz Filet Mignon with Guinness Green Pepper Corn Sauce
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Pan Roasted Duck Breast with Cranberry Chutney
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ 12oz Red Wine Braised Beef Short Ribs
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Grilled 6oz Salmon filet with Tarragon Butter
Local Wild Rice Pilaf & Seasonal Vegetables

Dessert Choices (choose one)

- ◆ Turtle Cheese Cake
- ◆ Warm Bread Pudding
- ◆ Cinnamon Fudge Cake and Vanilla Bean Ice Cream

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality

The Coho Package: \$32 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk & Soda

Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato and Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach and Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge
Cool Blue Dressing, Bacon, Tomato & Scallions

Entrée Choices (choose one)

- ◆ Grilled 8oz Pork Porter House with Cinnamon Roasted Apples
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Broiled Walleye with Cucumber Tomato Relish
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Blackened 8oz Top Sirloin Steak with Blue Cheese
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Roasted Bluefin Bay Herring with Cucumber Tomato Relish
Local Wild Rice Pilaf & Seasonal Vegetables

Vegetarian option available upon request

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality

The Surfside Package: \$38 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk and Soda

Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato & Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach and Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge
Cool Blue Dressing, Bacon, Tomato and Scallions

Entrée Choices (choose one)

- ◆ Grilled 10oz Ribeye Steak with Guinness Green Pepper Corn Sauce
Herb Roasted Red Potatoes & Seasonal Vegetables
- ◆ Broiled Walleye with Cucumber Tomato Relish
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Pan Roasted Duck Breast with Cranberry Chutney
Local Wild Rice Pilaf & Seasonal Vegetables
- ◆ Surf n' Turf: Grilled 8oz Top Sirloin & Jumbo Shrimp with Béarnaise
Herb Roasted Red Potatoes & Seasonal Vegetables

Vegetarian option available upon request

Multiple entrées may be chosen for an additional \$3 per guest

Availability subject to seasonality

The Temperance Package: \$48 Per Guest

Included in your Packages are Bread Service, Coffee, Tea, Milk and Soda

Appetizer Choices (choose two)

- ◆ Endive with Blue Cheese & Candied Pecan
- ◆ Smoked Lake Trout Mousse Saffron Poached Potato
- ◆ Tomato and Fresh Mozzarella Bruschetta
- ◆ Strawberries Stuffed with Goat Cheese
- ◆ Sausage Stuffed Mushroom Caps
- ◆ Spinach and Feta Spanakopita
- ◆ Crispy Won Ton Shrimp with Sweet Chili Sauce
- ◆ Prime Beef Skewers with Horse Radish Cream

Salad Choices (choose one)

- ◆ Classic Caesar Salad
- ◆ Organic Field Greens, Carrot, Onion, Cucumber & Ranch
- ◆ Ice Berg Lettuce Wedge
Cool Blue Dressing, Bacon, Tomato & Scallions

Duet Entrée Choices (choose one)

Served with Seasonal Vegetables and a choice of Herb Roasted Potatoes or Wild Rice Pilaf

- ◆ Grilled Filet Mignon and Walleye
Guinness Green Pepper Corn Sauce & Cucumber Tomato Relish
- ◆ Roasted Pork Loin & Grilled Salmon
Cinnamon Roasted Apple Compote & Tarragon Butter
- ◆ Grilled Chicken Breast & Jumbo Shrimp
Wild Mushroom Champagne Sauce

Vegetarian option available upon request

Availability subject to seasonality