

## FOOD & BEVERAGE

## BAR & BEVERAGE

### HOUSE BAR

Premium brand pricing from \$7.00 cash bar/\$6.00 hosted bar

House brand pricing starting at \$6.00 cash bar/\$5.00 hosted bar

### PREMIUM BRANDS

- Grey Goose Vodka
- Tanqueray Gin
- Bombay Sapphire Gin
- Crown Royal Whiskey
- Jameson Irish Whiskey
- Patron Tequila

### HOUSE BEERS

- Coors Light
- Bell's Two Hearted Ale
- Sam Adams
- Summit EPA
- Crispin Cider

### ADDITIONAL BEVERAGES

*(Please make selections to accompany your main bar)*

- Imports and micro brew (bottled) \$5.00
- Domestic beer (bottled) \$4.75
- Domestic beer (keg) prices on request
- Imports & micros (keg) prices on request

*Special orders available upon request*

### HOUSE BRANDS

- New Amsterdam Vodka
- New Amsterdam Gin
- E&J Brandy
- Wisdor Whiskey
- Cabrito Tequila
- Jim Beam Bourbon

### WINES - CANYON ROAD

- Pinot Noir
- Cabernet Sauvignon
- Chardonnay
- Pinot Grigio

\$8/glass or \$30/bottle | Corkage fee per bottle.....\$10/per 750ml

## APPETIZERS Priced Per Dozen

### COLD APPETIZERS

- Filo Cup with Herbed Chicken - \$24
- Lox, Creme Fraiche, and Chives on Blini - \$26
- Tomato & Fresh Mozzarella Bruschetta - \$26
- Strawberry Brie on Toast Points- \$28
- Shrimp Cocktail with Vodka Cocktail Sauce - \$36

### WARM APPETIZERS

- Sausage Stuffed Mushroom Caps - \$22
- Chicken Wings - \$24  
*Choice of Sauce: Asian, Ancho Maple BBQ, Buffalo*
- Spinach & Feta Spanakopita - \$26
- Vegetable Spring Rolls with Sweet Chili Sauce – \$34
- Crispy Won ton Shrimp with Sweet Chili Sauce – \$36
- Beef Skewers with Horse Radish Creme Fraiche - \$36  
*Choice of Sauce: Ancho Maple BBQ, Hoisin*
- Coconut Curry Brochettes with Bell Pepper - \$36
- Mini Salmon Cakes with Lemon Dill Aioli – \$48

Availability subject to seasonality; Prices subject to change with fluctuations in market prices

## RECEPTION PLATTERS Serves Approximately 45 Guests

### COLD PLATTERS

- Garden Fresh Vegetable Display - \$85  
*Garden fresh vegetables served with buttermilk spinach dip  
With Hummus & Pita Chips - add \$45*
- Fresh Fruit Display – \$85
- International & Domestic Cheese Display - \$125  
*Display of international & local cheeses with assorted flatbreads & crackers*
- Antipasto Display - \$125  
*Assorted cured meats & cheeses served with olives, pickles & crackers*
- North Shore Smoked Salmon Platter - \$175  
*Herbed Cream Cheese, flatbreads & crackers, lingonberry & horseradish sauce, maple dijon aioli*
- Jumbo Shrimp Display- \$225  
*A display of jumbo shrimp served with vodka cocktail sauce & lemon wedges*
- Sliced Tenderloin Platter- \$225  
*A display of sliced tenderloin, horseradish sauce, and & crostinis with black pepper BBQ sauce*

### WARM PLATTERS

- Artichoke Dip - \$100  
*Artichoke hearts, red bell peppers, baby spinach, cheddar cheese, toasted pita bread*
- Pacific Rim Tasting - \$150  
*Vegetable egg rolls, wonton shrimp, chicken satay & assorted dipping sauces*

Availability subject to seasonality; Prices subject to change with fluctuations in market prices

**DESSERTS** \$4 Per Person | Available for passed or display | Limit 1 type per group

- Turtle Cheesecake
- Vanilla Cheesecake with Fresh Strawberries
- Carrot Cake
- Flourless Chocolate Torte
- Tiramisu

## EVENT MENU #1 \$32 Per Guest

Includes Salad, Entree, Bread Service, Coffee, Tea, Milk, Soda Service

### SALAD CHOICES *(choose one for group)*

- Classic Caesar Salad
- Field Greens, Tomato, Cucumber, Carrots & Champagne Vinaigrette

### ENTRÉE CHOICES *(choose one for group)*

- Panko Crusted Walleye with Lemon Caper Aioli  
*Local Wild Rice Pilaf & Seasonal Vegetables*
- French Cut Roasted Chicken with Rosemary Jus  
*Garlic Mashed Potatoes & Seasonal Vegetables*
- Grilled Portabella Mushroom with Artichoke Stuffing, Red Peppers, Spinach  
*Local Wild Rice Pilaf & Seasonal Vegetables*

Second entrée may be chosen for an additional \$3 per guest. Availability subject to seasonality; Prices subject to change in market price.

## EVENT MENU #2 \$34 Per Guest

Includes Salad, Entree, Bread Service, Coffee, Tea, Milk, Soda Service

### SALAD CHOICES *(choose one for group)*

- Classic Caesar Salad
- Field Greens, Tomato, Cucumber, Carrots & Champagne Vinaigrette

### ENTRÉE CHOICES *(choose one for group)*

- Grilled Pork Porter House with Apple Cranberry Compote
- Herb Roasted Potatoes & Seasonal Vegetables
  
- Grilled Black & Blue Top Sirloin Steak with Bleu Cheese
- Herb Roasted Potatoes & Seasonal Vegetables

Vegetarian option available upon request. Second entrée may be chosen for an additional \$3 per guest. Availability subject to seasonality; Prices subject to change with changes in market price

## EVENT MENU #3 \$40 Per Guest

Includes Salad, Entree, Bread Service, Coffee, Tea, Milk, Soda Service

### SALAD CHOICES *(choose one for group)*

- Classic Caesar Salad
- Field Greens, Tomato, Cucumber, Carrots & Champagne Vinaigrette
- Spinach, Strawberry, Blue Cheese, & Poppyseed Dressing

### ENTRÉE CHOICES *(choose one for group)*

- Grilled Filet Mignon with Merchant Wine Sauce Herb Roasted Red Potatoes & Seasonal Vegetables
- French cut roasted chicken with mushroom champagne cream wild rice pilaf & seasonal vegetables
- Proscuitto Wrapped Pork Loin with Honey Ginger Sauce Roasted Sweet Potato & Root Vegetables
- Grilled Salmon Filet with Tarragon Butter Local Wild Rice Pilaf & Seasonal Vegetables

Vegetarian option available upon request. Second entrée may be chosen for an additional \$3 per guest. Availability subject to seasonality. Prices subject to changes in market price

## EVENT MENU #4 \$44 Per Guest

Includes Salad, Entree, Bread Service, Coffee, Tea, Milk, Soda Service

### SALAD CHOICES *(choose one for group)*

- Classic Caesar Salad
- Field Greens, Tomato, Cucumber, Carrots & Champagne Vinaigrette
- Spinach, Strawberry with Goat Cheese, Croquette, & Poppyseed Dressing

### ENTRÉE CHOICES *(choose one for group)*

- Grilled Ribeye Steak with Cabernet Demi Glaze  
Horseradish Crème Fraiche, potato parsnip mash & seasonal vegetables
- Wild Caught Salmon, Lemon Dill Cream Sauce  
Local Wild Rice Pilaf & Seasonal Vegetables
- Surf n' Turf: Grilled Filet Béarnaise & Jumbo Shrimp Scampi Duo  
Herb Roasted Red Potatoes & Seasonal Vegetables
- Crab Stuffed Chicken Breast with Supreme Sauce  
Local Wild Rice Pilaf & Seasonal Vegetables

Vegetarian option available upon request. Second entrée may be chosen for an additional \$3 per guest. Availability subject to seasonality; Prices subject to changes in market price