

## FOOD & BEVERAGE

## BAR & BEVERAGE

### HOUSE BAR

Premium brand pricing from \$9.00 cash bar/\$8.00 hosted bar

House brand pricing starting at \$7.00 cash bar/\$6.00 hosted bar

### PREMIUM BRANDS

- Tito's Vodka
- Tanqueray Gin
- Bacardi Rum
- Crown Royal Whiskey
- Jameson Irish Whiskey
- Jack Daniel's Whiskey
- Maker's Mark Bourbon
- Patron Tequila

### HOUSE BEERS

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

### ADDITIONAL BEER

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

- Imports and micro brew (bottled) \$6.00
- Domestic beer (bottled) \$5.00
- 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
- Phillip's Rum
- E&J Brandy
- Windsor 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

- Lemon and Herb Chicken Pastry Cups - \$29
- Shrimp and Chorizo Skewers - \$35
- Tomato & Fresh Mozzarella Bruschetta - \$30
- Goat Cheese and Marinated Tomato Crostini with Truffle Honey - \$30
- Strawberry Balsamic Crostini with Mascarpone Cheese - \$32
- Fresh Fig Stuffed with Ricotta and Baby Arugla, Wrapped in Prosciutto - \$35

### WARM APPETIZERS

- Bison Meatballs Au Jus - \$46
- Chicken Wings - \$28  
*Choice of Sauce: Asian, Maple BBQ, Buffalo*
- Beef and Shrimp Skewers - \$45
- Cod Croquettes with Garlic Basil Aioli - \$28
- Chorizo in Red Wine Sauce - \$35
- Asian Pork Skewers with Mangos - \$35
- Mini Beef Empanadas with Criolla Sauce - \$32
- 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 - \$125  
*Garden fresh vegetables served with buttermilk spinach dip  
With Hummus & Pita Chips - add \$75*
- Fresh Fruit Display – \$125
- International & Domestic Cheese Display - \$240  
*Display of international & local cheeses with assorted flatbreads & crackers*
- Antipasto Display - \$240  
*Assorted cured meats & cheeses served with olives, pickles & crackers*
- North Shore Smoked Salmon Platter - \$265  
*Herbed Cream Cheese, flatbreads & crackers, lingonberry & horseradish sauce, maple dijon aioli*
- Shrimp Display- \$325  
*A display of shrimp served with vodka cocktail sauce & lemon wedges*
- Sliced Tenderloin Platter- \$350  
*A display of sliced tenderloin, horseradish sauce, & crostinis with black pepper BBQ sauce*

### WARM PLATTERS

- Artichoke Dip - \$200  
*Artichoke hearts, red bell peppers, baby spinach, cheddar cheese, toasted pita bread*
- Bluefin Tasting - \$350  
*Walleye tenders, peking duck spring rolls, and chicken potstickers*

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

## VEGETARIAN MENU \$38 Per Guest

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

### SALAD CHOICE

- Field Greens, Tomato, Cucumber, Carrots & Champagne Vinaigrette

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

- Grilled Portabella Mushroom with Artichoke Stuffing, Red Peppers, Spinach  
*Local Wild Rice Pilaf & Seasonal Vegetables*
- Spaghetti Squash Primavera, Peppers, Onions, Zucchini, Yellow Squash, Mushrooms, Cauliflower, & Walnut Pesto *(Vegan)*
- Sweet & Sour Jasmine Rice with Snap Peas *(Vegan)*

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

## DESSERTS \$6 Per Person | Available for passed or display | Limit 1 type per group

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

## EVENT MENU #1 \$38 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 Red Pepper Maple Bacon Aioli  
*Local Wild Rice Pilaf & Seasonal Vegetables*
- French Cut Roasted Chicken with Rosemary Jus  
*Boursin Mashed Potatoes & Seasonal Vegetables*
- Grilled Top Sirloin Steak with Bleu Cheese  
*Herb Roasted Potatoes & Seasonal Vegetables*

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

## DESSERTS \$6 Per Person | Available for passed or display | Limit 1 type per group

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

## EVENT MENU #2 \$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

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

- Grilled Pork Porterhouse with Chimichurri Sauce  
*Herb Roasted Potatoes & Seasonal Vegetables*
- Chicken Stuffed with Proscuitto, Spinach, and Smoked Gouda  
*Herb Roasted Potatoes & Seasonal Vegetables*
- New York Strip with Mushroom Dijon Sauce  
*Herb Roasted Potatoes & Seasonal Vegetables*

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

## DESSERTS \$6 Per Person | Available for passed or display | Limit 1 type per group

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

## EVENT MENU #3 \$45 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*
- Mushroom Stuffed Chicken with Wild Mushroom Sauce  
*Wild Rice Pilaf & Seasonal Vegetables*
- Prosciutto Wrapped Pork Loin with Honey Ginger Sauce  
*Roasted Sweet Potato & Root Vegetables*
- Grilled Salmon Filet with Honey Mustard Glaze  
*Local Wild Rice Pilaf & Seasonal Vegetables*

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

## DESSERTS \$6 Per Person | Available for passed or display | Limit 1 type per group

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

## EVENT MENU #4 \$50 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)*

- USDA Certified Prime Grilled Ribeye Steak with Cabernet Demi Glaze  
Horseradish Crème Fraiche  
*Potato Parsnip Mashed Potatoes & 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*

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

## DESSERTS \$6 Per Person | Available for passed or display | Limit 1 type per group

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