

Lunch & Dinner Buffets

Includes coffee, decaffeinated coffee, hot herbal teas & ice water. Minimum of 25 guests. Limited to two hours of service.

Pizza & Wings

caesar salad, choice of dry rubbed, buffalo or sweet chili wings & choice of two pizzas: cheese, sausage, pepperoni or supreme with grated parmesan & red pepper flakes 17.95

Build Your Own Taco

tri-color corn tortilla chips with fresh tomato salsa, vegetarian refried beans & spanish rice, taco seasoned ground beef accompanied by guacamole, sour cream, pico de gallo, lettuce, shredded cheddar cheese & warm corn tortillas 17.95

Soup & Sandwich

choice of one soup: chicken wild rice, chicken noodle, chicken tortilla or clam chowder, kettle chips, pre-made sandwiches to include: turkey & swiss, chicken salad, ham & cheddar 17.95

Wrap It Up

kettle chips with homemade spinach dip, pasta salad & fresh seasonal fruit, caesar salad wrap, grilled chicken caesar wrap & chicken bacon ranch wrap 17.95

Pulled Chicken & Pulled Pork Sandwich

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, bourbon bbq pulled chicken & espresso bbq pulled pork served with ciabatta rolls 17.95

All American Picnic

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, third pound burgers & beer brats with swiss & cheddar cheeses, onions, tomatoes, lettuce, pickles, sauerkraut, relish, ketchup, mustard, mayo, kaiser rolls & hot dog buns 17.95

Backyard Grill

kettle chips with homemade spinach dip, potato salad & fresh seasonal fruit, bbq spice rubbed chicken breast, third pound burgers with sautéed mushrooms & onions, with swiss, cheddar, & jalapeño jack cheeses, lettuce, tomatoes, onions, pickles, ketchup, mustard, mayo & kaiser rolls 18.95

Twin Cities BBQ Sandwiches

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, jack daniel's pulled sirloin & espresso bbq pulled pork served with ciabatta rolls 18.95

Philly Cheesesteak & Bourbon Chicken Sandwich

kettle chips with homemade spinach dip, coleslaw & fresh seasonal fruit, hot philly cheesesteak & bourbon marinated chicken served with ciabatta rolls 18.95

Bunker Hills Deli

kettle chips, potato salad & fresh seasonal fruit, sliced ham & turkey, tuna & egg salads with swiss, cheddar & pepper jack cheeses, mayo, mustard, lettuce, tomatoes & assorted breads 18.95

Create Your Own Salad, Baked Potato & Shells

salad bar with salad mix, romaine, cheddar, bacon bits, onions, tomatoes, hard boiled eggs, croutons & sunflower seeds, ranch, french & blue cheese dressings & sherry pommery vinaigrette
baked potato bar with cheese sauce, bacon bits, scallions, broccoli, diced ham, sour cream & whipped butter
pasta shells bar with creamy cheese sauce, lobster, seasoned ground beef, grilled buffalo chicken, bacon, broccoli & butter cracker crumbs 18.95

Three Meat Lasagna & Vegetarian Lasagna

garlic bread sticks, caesar salad, three meat lasagna, vegetarian lasagna, seasonal vegetables 19.95

Chicken Alfredo & Spaghetti with Meatballs

garlic bread sticks, caesar salad, grilled chicken with penne alfredo, spaghetti with italian meatballs & marinara sauce, seasonal vegetables 19.95

Italian

caesar salad, pasta salad & fresh seasonal fruit, penne pasta with alfredo sauce, tri-color cheese tortellini with marinara, grilled chicken, meatballs, garlic bread sticks, seasonal vegetables 20.95

Asian Buffet

asian salad, lo mein salad, poppy seed fruit salad, stir-fry vegetables & jasmine fried rice, mirin & lemongrass marinated chicken breast with ponzu sauce, teriyaki marinated strip steak, fortune cookies 20.95



Lunch & Dinner Buffets

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Herb Crusted Pork Loin & Chicken Basil Cream

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, herb crusted pork loin with roasted apple demi-glace, grilled chicken with basil cream sauce, chef's choice of potatoes & seasonal vegetables 20.95

Baked Ham & Roast Turkey

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, glazed baked ham, roast turkey, gravy, mashed potatoes, seasonal vegetables 20.95

Meatloaf & Wild Mushroom Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, tomato glazed meatloaf, mushroom gravy, breaded chicken breast with wild mushroom thyme sauce, mashed potatoes, seasonal vegetables 21.95

Pot Roast & Lemon Parsley Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, sautéed chicken with lemon parsley butter sauce, braised pot roast with burgundy jus, chef's choice of potatoes & seasonal vegetables 21.95

Habañero Chicken & Carnitas Fajitas

tortilla chips with salsa, spanish rice, sautéed habañero chicken & shredded carnitas, warm tortillas, sautéed onions & peppers, shredded cheese, guacamole, sour cream & pico de gallo 21.95

Beef Brisket & BBQ Chicken

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, braised beef brisket with red wine demi-glace, marinated grilled chicken with bbq sauce, mashed potatoes, seasonal vegetables 22.95

Sliced Sirloin & Chardonnay Chicken

bread basket, harvest salad with sherry vinaigrette, sliced sirloin with caramelized onion demi-glace, marinated grilled chicken breast with prosciutto ham, button mushrooms, artichokes, sun dried tomatoes & chardonnay cream sauce, roasted fingerling potatoes, seasonal vegetables 24.95

Short Rib Stroganoff & Chicken Penne

bread basket, mixed greens salad with ranch dressing & white balsamic vinaigrette, braised beef short rib stroganoff with thick egg noodles, chicken penne with sun dried tomato cream, seasonal vegetables 25.95

Braised Short Rib & Chicken Soubise

bread basket, harvest salad with sherry vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce pan seared chicken topped with melted gruyère cheese & classic soubise sauce, mashed potatoes, seasonal vegetables 26.95

Braised Short Rib & Chicken Piccata

bread basket, mixed greens salad with ranch dressing & balsamic vinaigrette, burgundy braised boneless beef short rib with bordelaise sauce, chicken piccata with lemon butter caper sauce, mashed potatoes, seasonal vegetables 27.95

Medallion of Beef & Champagne Chicken

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, sautéed chicken breast with mushroom champagne cream sauce, roasted fingerling potatoes, seasonal vegetables 28.95

Medallion of Beef & Walleye

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, pan fried walleye with lemon caper parsley butter, au gratin potatoes, seasonal vegetables 29.95

Medallion of Beef & Salmon

bread basket, harvest salad with sherry vinaigrette, medallion of beef with wild mushroom bordelaise, grilled salmon with dill butter, roasted fingerling potatoes, seasonal vegetables 30.95

London Broil & Walleye

bread basket, harvest salad with sherry vinaigrette, marinated strip loin, slow roasted medium rare with bordelaise, pan fried walleye with lemon caper parsley butter, roasted fingerling potatoes, seasonal vegetables 31.95

Prime Rib, Salmon & Chicken Piccata

bread basket, harvest salad with sherry vinaigrette, chicken piccata with lemon butter caper sauce, grilled salmon with dill butter, *carved herb crusted prime rib with au jus & horseradish, mashed potatoes, seasonal vegetables 34.95

*chef attended stations, 90 per chef

Tenderloin, Walleye & Asiago Chicken

bread basket, caesar salad, asiago breaded chicken with pommery cream sauce, pan fried walleye with lemon caper butter sauce, *carved tenderloin with béarnaise sauce, roasted fingerling potatoes, seasonal vegetables 35.95

*chef attended stations, 90 per chef



Plated Dinner Starters

Plated dinner entrées include your choice of one starter.

Mixed Greens Salad

cucumber, red onion & grape tomato
with white balsamic vinaigrette

Caesar Salad

romaine, croutons & shaved parmesan

Harvest Salad

spring greens, candied walnuts, dried cranberries,
amablu cheese & sherry vinaigrette

Beet Salad

mixed greens, goat cheese, walnuts & orange chive vinaigrette

Wedge Salad

bacon, amablu cheese & tomato with ranch dressing

Strawberry Spinach Salad

spinach, sliced strawberries & brie cheese served with
raspberry poppy seed vinaigrette

Spinach & Poached Pear Salad

spinach, poached pear, blue cheese & candied pecans
served with hazelnut vinaigrette

Plated Dinner Entrées

Includes bread basket, your choice of one starter, chef's selected
accompaniments, coffee, decaffeinated coffee, hot herbal teas &
ice water.

Poultry

Asiago Chicken

breaded chicken with pommery mustard cream sauce 21.95

Chicken Piccata

with lemon caper butter sauce 21.95

Chicken Soubise

pan seared chicken topped with melted gruyère cheese
& classic soubise sauce 22.95

Pesto Chicken

sautéed chicken with pesto cream sauce 22.95

Chardonnay Chicken

marinated grilled chicken breast with prosciutto ham,
button mushrooms, artichokes, sun dried tomatoes
& chardonnay cream sauce 23.95

Chicken Marsala

sautéed chicken breast with mushroom
& marsala wine sauce 23.95

Champagne Chicken

sautéed chicken breast with mushroom champagne cream
sauce 24.95

Caprese Stuffed Chicken

basil, mozzarella & tomato with pesto cream sauce 24.95

Plated Dinner Entrées

Continued...

Fish

Salmon

grilled with dill butter 25.95

Walleye

pan fried with lemon caper parsley butter 27.95

Crab Cake

two crab cakes with chipotle tartar sauce 28.95

Meat

Pot Roast

braised pot roast with burgundy jus 24.95

Twin Tournedos of Beef

with port wine bordelaise 25.95

Boneless Beef Short Ribs

burgundy braised with bordelaise 26.95

Filet Mignon

with rosemary demi-glace 4oz. 27.95 6oz. 32.95

Prime Rib

12 ounce with whipped horseradish sauce and au jus 32.95

Skewers

Harissa Glazed Chicken

autumn rice & vegetable skewer 21.95

Whiskey Glazed Filet of Beef

mashed potatoes & vegetable skewer 23.95

Sweet Chili Glazed Shrimp

autumn rice & vegetable skewer 25.95

Duets

Boneless Beef Short Ribs

4 ounce burgundy braised with chef's selected sauce
accompanied by one of the following selections

Asiago Chicken 27.95

Chicken Soubise 29.95

Grilled Salmon 31.95

Filet Mignon

4 ounce center-cut filet mignon with chef's selected sauce
accompanied by one of the following selections

Chardonnay Chicken 32.95

Chicken Piccata 33.95

Champagne Chicken 34.95

Crab Cake 35.95

Grilled Salmon 36.95



Vegetarian Entrées

Price equivalent to the lowest priced regular entrée served.

Penne Pomodoro

spicy pomodoro, shaved parmesan

Three Cheese Stuffed Shells

three cheese & italian herb stuffed shells over creamy alfredo sauce & topped with rich tomato sauce, seasonal vegetables

Saffron Balsamic Grilled Vegetables

marinated & grilled red, yellow & green bell peppers, asparagus, zucchini, yellow squash, red onion, roma tomatoes & portobello mushrooms served on a bed of saffron risotto & drizzled with balsamic syrup

Acorn Squash

acorn squash stuffed with lentils, almonds, green onions & dried cherries, drizzled with maple cream sauce, barley pilaf

Pappardelle Pasta

pappardelle pasta with shiitake mushrooms, tomatoes, asparagus & artichokes, basil pesto grilled eggplant

Squash Ravioli

squash stuffed ravioli with sage cream sauce

Portobello Mushroom Stack

grilled portobello mushroom stacked with fresh spinach, tomato, yellow squash, roasted bell peppers & zucchini drizzled with white truffle oil, pesto cous cous

Children's Entrées

Includes a mixed fruit plate served during the salad course, seasonal vegetables & milk. Ages 3 - 10. Please select one entrée.

Mac & Cheese 12.95

Chicken Fingers & French Fries 12.95

Grilled Chicken & Mashed Potatoes 12.95

Steak Medallions & Mashed Potatoes 16.95

Lunch & Dinner Dessert Selections

Plated Desserts

Crème Brûlée 5

Salted Caramel Cheesecake 5

New York Style Vanilla Cheesecake

plain or with raspberry coulis 5

Flourless Chocolate Cake

with raspberry coulis 6

Individual Apple Pie

with cinnamon whipped cream 6

Tiramisu 6

Desserts Martinis

Chocolate Pot du Crème

creamy chocolate custard topped with whipped cream & a strawberry 5

Bourbon Chocolate Pot du Crème

creamy chocolate custard garnished with citrus pound cake, bourbon white chocolate mousse & chocolate dipped bacon 6

Salty Caramel Panna Cotta

milk chocolate ganache topped with custard, salty caramel sauce, whipped cream & chocolate decorette 6

Strawberry Shortcake

layers of fresh strawberries, pound cake & whipped cream topped with white chocolate decorette 6

Chocolate Torte & Berries

chocolate torte topped with white chocolate mousse & fresh mixed berries, decorated with white & dark chocolate drizzle 6

Butterscotch Pot du Crème

creamy butterscotch custard topped with white chocolate mousse & a strawberry 6

