

DINNER MENU

Chef's Carvery Stations

(25 guest minimum. Carvery for less than minimum number of guests is subject to \$5 per person additional charge & attendant fee applies.)

Includes fresh rolls, whipped butter, freshly brewed coffee and herbal tea.

Chef attendant fee of \$75 per station. Additional attendant & fees required for over 50 people.

TURKEY BREAST Herb-crusted turkey breast in mustard sage jus with cranberry orange chutney, green bean almandine, garlic mashed potatoes and brioche rolls with whipped butter | **25**

SCOTTISH SALMON en CROÛTE Salmon filet stuffed with crab and fresh herbs, with citrus chive butter, vegetable tian, zucchini, squash, tomatoes, caramelized sweet onions, and lemon grass rice | **28**

RACK OF LAMB Garlic and parsley-crusted rack of lamb in thyme jus with potato gratin and grilled asparagus | **31**

WHOLE BEEF TENDERLOIN Herb-roasted tenderloin of beef with horseradish crème, cabernet sauce and roasted garlic mashed potatoes, and vegetable bundle | **30**

GYROS Chicken gyros, pita bread, tahini and tzatziki sauces, shredded lettuce, sliced tomatoes, shaved red onions, cilantro, Arabic pickles, olives, Baba Ghanoush, tabbouleh salad and hummus | **26**

PORK LOIN Niman Ranch roasted pork loin with dried fruit compote, cheddar cheese stone-ground grits, and Vegetable gratin | **27**

PRIME RIB Slow-roasted prime rib in natural jus served with Yorkshire pudding, horseradish cream, assorted mustards, roasted fingerling potatoes, portobello mushrooms, and cipollini onion casserole | **29**

Plated Dinners

(25 guest minimum. Plated dinners for less than minimum number of guests is subject to \$5 per person additional charge.)

Includes fresh rolls, whipped butter, freshly brewed coffee and herbal tea.

STARTER *(Choice of one):*

- St Croix salad w/cherry tomatoes, cucumbers, red onions and raspberry vinaigrette
- Seafood chowder topped with toasted bread crumbs and chives
- Tomato gazpacho with smoked mozzarella panna cotta and basil oil *(available May to September)*
- Organic greens with honey roasted apples, dried cherries, shaved Irish cheddar, and raspberry vinaigrette

- Winter greens with roasted local squash, toasted pumpkin seeds, and cranberry dressing
- Vegetable barigoule salad with first-press olive oil, artichokes, zucchini squash, cauliflower, carrots, and mizuna leaves
- Iceberg lettuce wedge with cherry tomatoes, pickled red onions, applewood smoked bacon, Marcona almonds, cranberries and ranch dressing
- Fattoush salad with cucumber ribbons, fried pita bread, olives, feta cheese and creamy cucumber dressing
- Frisée greens with chèvre, fruit segments and apple cider vinaigrette
- Arugula salad with pink radishes, chèvre, candied pecans and champagne vinaigrette
- Signature salad of mixed greens with spicy pecans, red grapes, Maytag bleu cheese and malted vinaigrette
- Roasted beet salad with local spicy greens, roasted pears, candied pecans and bourbon vinaigrette
- Caesar salad with shaved parmesan, garlic buttered croutons and creamy Caesar dressing

ENTRÉES (*Choice of two entrées or one duet*):

Poultry

- Seared duck breast in brandied cherry sauce with wild rice pilaf, brussels sprouts, and roasted root vegetables | **30.95**
- Chicken parmesan with rigatoni pasta, rosa sauce and parmesan cheese | **26.95**
- Marsala braised chicken breast with wild mushrooms, potato purée and asparagus | **28.95**
- Mustard-crusting airline chicken with fingerling potatoes, herb-crusting tomatoes, and locally sourced vegetables | **25.95**
- Asparagus and pine nut stuffed chicken breast in pan jus with potato gratin and carrot bundle | **27.95**

Fish & Seafood

- Pan-seared & lightly-smoked Atlantic salmon, braised lentils, Swiss chard, and shaved fennel salad with herb vinaigrette | **25.95**
- Pan-seared scallops in citrus butter sauce with lemon risotto and sautéed spinach | **28.95**
- Pan-seared black cod in lemon caper butter sauce with whipped cod and asparagus & carrot ribbons | **24.95**

Pork

- Balsamic glazed pork tenderloin in cabernet sauce with roasted brussels sprouts and butternut squash gratin | **26.95**
- Roasted pork chop with Dijon mustard and fingerling potatoes, portobello mushrooms, cipollini onions, and haricots verts | **21.95**

Beef

- Herb crusted beef tenderloin with porcini sauce and Yukon Gold potato gratin and roasted cipollini onions | **33.95**
- Grilled beef tenderloin with cabernet sauce and sweet onion tarte tatin and haricots verts | **31.95**

- Seared petite filet (6oz) with black truffle & ricotta ravioli, celery root & apple purée, and caramelized brussels sprouts | **27.95**
- Beef hanger steak in shallot & red wine sauce with potatoes gratin, English peas, and locally sourced heirloom baby carrots | **29.95**
- Braised veal osso buco, parmesan risotto, jumbo asparagus, and wild mushroom sauce | **28.95**
- Braised beef short ribs in cabernet sauce with potato purée and roasted brussels sprouts | **27.95**

DUETS (Choice of one duet or two entrées)

- **BEEF & WALLEYE:** Grilled beef tenderloin in cabernet sauce and seared walleye in lemon butter sauce with hash brown parmesan cake and haricots verts | **38.95**
- **SHORT RIB & SALMON:** Braised beef short ribs in cabernet sauce and seared salmon, in tarragon beurre blanc with potato risotto and brussels sprouts | **36.95**
- **CHICKEN BREAST & PRAWNS:** Pistachio lemon pesto-cruste free-range chicken breast in garlic jus and seared prawns in roasted bell pepper cream sauce with garlic mashed potatoes, and sautéed baby spinach | **29.95**
- **TENDERLOIN & CRAB CAKE:** Grilled beef tenderloin in cabernet sauce and pan-seared crab cake in tarragon cream sauce with Yukon Gold potato gratin and haricots verts | **34.95**
- **TENDERLOIN & SEA BASS:** Grilled Beef Tenderloin in cabernet sauce and pan-seared sea bass in citrus butter with Yukon Gold potato gratin, and haricots verts | **41.95**
- **TENDERLOIN & LOBSTER:** Black pepper crusted beef tenderloin in cabernet sauce and Maine lobster tail with horseradish mashed potatoes and seasonal vegetables | **49.95**

Theme Buffets

(25 guest minimum. Theme Buffets for less than minimum number of guests is subject to \$5 per person additional charge & attendant fee applies.)

THE CARVERY | **29.95**

Choice of: slow-roasted prime rib (add \$3/person), roast beef, honey baked ham or turkey served with your choice of 3 sides. Add an additional meat choice for an additional \$8 per person. Chef fee of \$75 per every 50 guests.

- Butternut squash gratin
- Wild rice pilaf
- Broccoli souffle
- Cranberry compote
- Green bean casserole
- Candied yams
- Creamed corn casserole
- Stuffing (cranberry or plain)
- Mashed potatoes and gravy

PASTA BAR | **26.95**

Let our chefs prepare your guests' pasta to their liking: penne, fettuccini, and spaghetti pastas; marinara and alfredo sauces; and toppings including Parmesan cheese, Italian sausage, ham, chicken, pesto, tomatoes, squash, zucchini, red pepper flakes, olive oil, shallots, garlic, basil, and parsley. Served with classic Caesar salad and garlic rolls. Chef fee of \$75 per 25 guests.

A BRITISH INSPIRED DINNER | **34.95**

Puff pastry wrapped turkey, traditional Yorkshire pudding, roast beef, Brussels sprouts with bacon, roasted root vegetables, mashed potatoes, gravy, sticky toffee pudding, and minced meat pies.



IRISH DINNER | 34.95

Sheppard's pie, clove and cherry crusted ham, traditional Irish boxty, caramelized parsnips, Colcannon mashed potatoes, pickled beets, cured Atlantic salmon, Irish soda buns, whipped butter, Irish cheese board, Irish whisky apple cake, and Irish cream cheese cake.

MINNESOTA BUFFET | 34.95

Traditional whole baked turkey, wild rice stuffing, almond walleye, broccoli soufflé, green bean casserole, mashed potatoes and gravy, Grandmas Jell-o dish, pickled herring and crackers, Minnesota cheese and crackers, traditional relish tray, apple pie, and cherry pie.

CHINESE NEW YEAR | 34.95

Peking duck, hot and spicy beef, pork dumplings, vegetable lo mien, fried rice, sweet and sour pork, seaweed salad, cold asparagus salad, chilled noodle salad, almond cookies, and sugar doughnuts.

SOUTHERN DINNER | 34.95

Carved roasted turducken, collard greens, corn bread stuffing, green bean almandine, baked macaroni and cheese, deviled eggs, Southern ambrosia, yeast rolls with maple butter, pecan pie, banana pudding, and Mississippi mud cake.