



Choose ONE from each category

SALADS

Caesar salad

Field greens with cucumbers and grape tomatoes Cranberry walnut salad with champagne vinaigrette dressing

ENTREES

Roast turkey with bacon apple chutney Roast sirloin with Pinot Noir jus and pearl onions Hunter's chicken with Shiitake mushrooms& tomato red onion deli glace Panko herb-crusted Walleye with cranberry pecan butter

VEGETABLE

Green bean almandine **Braised Brussel sprouts** Root vegetable blend

STARCH

Roasted onion mashed potatoes Twice baked potato Au Gratin Herbed wild rice

DESSERTS

Chocolate raspberry mousse Double chocolate torte Red velvet cake Rice pudding with Grand Marnier crème anglaise

The plated option includes warm baguette rolls and butter, choice of one holiday dessert, and a hot or cold beverage.

LOOKING FOR A **BUFFET?**

Turn our great plated lunch options into a traditional lunch buffet in 2 easy steps:

1 – One entrée \$35 per person Two entrées \$37 per person Three entrées \$39 per person

Choose 2 salads, 1 starch, and 1 vegetable from the plated lunch options

Also included:

Warm baguette rolls and butter Choice of two desserts Holiday coffee station



EVERGREEN

\$25 per person

Domestic and imported cheeses with assorted crackers
Chicken satay with pineapple-chili glaze
Cream cheese wontons
Spinach and artichoke dip
Meatballs with portabella mushroom demi glace

BLUE SPRUCE

\$30 per person

Gorgonzola cheese fondue with sliced banquettes
Sausage stuffed mushrooms
Hummus, tapenade with pita chips and Ciabatta bread
Blacken chicken breast in phyllo cup
Antipasto display

INTERACTIVE APPETIZER STATIONS

35 person minimum

WINTER CARVERY—CHEF ATTENDANT *

(choose 2)

Cider roast turkey with apple bacon chutney
Maple-mustard glazed pork loin with winter fruit chutney
Marinated flank steak with shitake— pearl onion ragout
Assorted rolls and Ciabatta bread

\$18 per person

*Chef Attendant \$100 each

PASTA STATION—CHEF ATTENDANT*

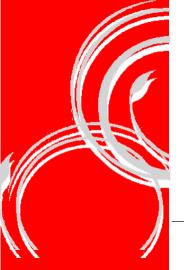
Penne, rotini & farfalle pasta
Tomatoes & onions
Marinara, Alfredo & basil pesto sauces
Red & green peppers
Broccoli
Diced chicken
Shrimp

\$22 per person

*Chef Attendant \$100 each

HOLIDAY DESSERT STATION

A decadent display of cakes, mini desserts and holiday favorites **\$10 PER PERSON**



\$38*

Choose ONE from each category

SALADS

Cranberry walnut salad with champagne vinaigrette dressing Spinach salad with dried cranberries, goat cheese, spiced pecans and cranberry vinaigrette dressing Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette

* Add butternut squash soup for \$5 per person

ENTREES

Pan seared chicken breast with asiago prosciutto cream sauce Slow roasted pot roast* in a rich garlic herb broth Panko crusted walleye with Buerre blanc Portabella mushroom ravioli

VEGETABLE

STARCH

pot roast Green bean almandine **Braised Brussel sprouts** Grilled asparagus

*Baby carrots & potatoes accompany Baby carrots & potatoes accompany pot roast Cheesy au gratin potatoes Roasted onion mashed potatoes Herbed wild rice

DESSERTS

Chocolate raspberry mousse Pumpkin cheesecake Mint cheesecake Double chocolate torte Red velvet cake Rice pudding with Grand Marnier crème anglaise

The plated option includes warm baguette rolls and butter, coffee and ice tea

*additional entrée selections add \$4.00 per person

All Inclusive Plated Dinner Package

RECEPTION

One hour host bar

Butler passed hors d'oeuvres

Citrus marinated shrimp skewers Steak carpaccio on crostini

SALAD

Strawberry pecan salad with tangerine mustard vinaigrette

DINNER - CHOOSE UP TO 2

New York Strip Steak

With wild mushroom & onion port sauce Au gratin potatoes Grilled asparagus

Chicken Wellington

Au gratin potatoes **Braised Brussel sprouts**

Seared Pepper encrusted Tuna Steak

Au gratin potatoes Root vegetable blend

DESSERT

Mint Cheesecake or Red velvet cake

Includes warm baguette rolls and butter, coffee and ice tea

Choose TWO from Salad & Entrée categories, One from Vegetable & Starch categories & 2 from Dessert category

\$49*

SALADS

Cranberry walnut salad with champagne vinaigrette dressing
Spinach salad with dried cranberries, goat cheese, spiced pecans and
cranberry vinaigrette dressing
Tossed greens with Brie, Granny Smith apples and apple-maple vinaigrette
Marinated vegetable salad

* Add butternut squash soup for \$5 per person

ENTREES

Roasted pork tenderloin with lingonberry sauce Seared chicken breast with roasted bell pepper sauce Herb roasted grilled Mahi Mahi Portabella mushroom ravioli

VEGETABLE

Green bean almandine Grilled asparagus Braised Brussel sprouts Roasted root vegetables

STARCH

Twice baked potato Au Gratin
Roast tri-colored fingerling potatoes
Herbed wild rice
Roasted onion mashed potatoes

HOLIDAY DESSERTS

Chocolate raspberry mousse

Pumpkin cheesecake

Mint cheesecake

Double chocolate torte

Red velvet cake

Rice pudding with Grand Marnier crème anglaise

HOLIDAY BEVERAGE STATION

Starbucks coffee, flavored syrups, whipped cream & shaved chocolate

The dinner buffet includes warm baguette rolls and butter, holiday dessert

*additional entrée selections add \$4.00 per person

