

menu

Hors d'oeuvres

Small serves 25-35

Large serves 35-50

Charcuterie Board-\$100,\$175

deli meats, olives, pepperoncini, gardiniera,
served with crackers

Cheese & Fruit Display-\$100,\$175

gourmet cheeses, fresh & dried fruit, honey, jams,
& nuts served with crackers

Vegetable Display-\$50,\$75

a variety of fresh veggies served with
hummus & sour cream-onion dip

Smoked Salmon Crostini-\$125,\$250

toasted baguette with lemon dill cream cheese,
smoked salmon, & chive

Mini Caprese Skewers-\$30,\$60

cherry tomatoes, marinated mozzarella pearls,
basil, & balsamic glaze

Spinach & Artichoke Dip-\$50,\$100

creamy spinach and artichoke dip served
with bread & crudite

Chorizo Stuffed

Mushrooms-\$75,\$150

cremini mushrooms stuffed with chorizo,
cheddar cheese, & green onion

Chicken Lollipops-\$60,\$120

crispy chicken lollipops served with
bbq & buffalo sauce

Chislic-\$150,\$250

spicy marinated beef tips served
with steak sauces

Dinner Buffets

All buffets are served with a
garden salad, dinner rolls, & butter

-CHOOSE YOUR BUFFET-

2 Entree-\$32 per person

Choose 2 entrees,

1 starch, 1 vegetable

3 Entree-\$40 per person

Choose 3 entrees,

2 starch, 1 vegetable

Prime Rib Buffet-\$50 per person

Prime Rib, choose 1 entree,

1 starch, 1 vegetable

-ENTREE CHOICES-

Chicken Florentine

grilled chicken topped with tomatoes,
spinach, & garlic

Baked Salmon or Walleye

topped with lemon dill cream sauce

Classic Pot Roast

slow roasted with aromatics &
served with au jus

Chicken Alfredo

grilled chicken tossed with pasta
in a roasted garlic alfredo

Mushroom Ravioli

tossed in a brown butter sauce

Pork Loin

served with maple mustard jus

Sides

-STARCH CHOICES-

Creamy Mashed Potatoes

Roasted Baby Red Potatoes

Wild Rice

-VEGETABLE CHOICES-

Broccolini

Bacon Brussels Sprouts

Glazed Baby Carrots

Please let us know about all
food allergies!

Desserts

Each dessert serves 20

All cakes cut banquet style

Seasonal Trifle-\$45

Cheesecake-\$70

vanilla bean, butter brickle, chocolate,
strawberry swirl

Lemon Almond Cake-\$70

lemon almond cake, sour cream frosting,
& blueberry compote *Gluten Free

Chocolate Cake-\$70

chocolate sponge cake with
chocolate ganache frosting,
topped with chocolate curls