Banquet Menu

763-420-4800

## Appetizers

## All appetizer prices are based on 25 guests

Meatballs: $\$ 105.00$
Homemade meatballs served Swedish style, with BBQ, marinara, or sweet and sour sauce
Mini Tacos: $\$ 95.00$
Mini deep fried chicken and bean tacos, served with sour cream, Pico de Gallo, and salsa

## Veggie Tray: Seasonal Pricing

Fresh veggies served with ranch or dill dressing

## Chips \& Dip: $\$ 65.00$

Our signature sour cream and chive dip, served with assorted chips
Little Smokey's: \$85.00
Bruschetta: \$85.00
Toasted Garlic French bread topped with diced tomatoes, black olives, parmesan cheese, \& fresh herbs

Seasonal Fruit Tray: Seasonal Pricing Variety of fresh, seasonal fruits

Meat \& Cheese Platter: \$125.00
Assortment of fresh cheeses and cold cuts served with dollar buns

## PLEASE NOTE THAT ALL PRICING IS BEFORE TAX AND GRATUITY

Shrimp Platter: \$150.00
Jumbo shrimp served with cocktail sauce
Chicken Wings: \$125.00
Deep fried, lightly breaded, bone-in wings served with choice of sesame, buffalo, garlic parmesan, mango habanero, spicy garlic, or honey BBQ sauce

Spinach-Artichoke Dip: $\$ 90.00$
Served with garlic French baguette
Walleye Fingers: $\$ 150.00$
Fresh Canadian Walleye encrusted in panko breadcrumbs served with tartar sauce
Crab Cakes: $\$ 150.00$
Crispy crab cakes served with honey Dijon cream sauce
Chicken Fingers: \$120.00
Breaded and seasoned chicken strips served with your choice of two of the following sauces: honey mustard, ranch, blue cheese, BBQ or buffalo.

Egg Roll: \$110.00
Tender shredded pork and Asian veggies with a blend of spices wrapped in a crispy egg roll wrapper

Spring Roll: \$110.00
Chicken, veggies and cashews wrapped in a crispy spring roll

## Buffet Style

Your choice of meat and two sides:
Potato wedges, French fries, coleslaw, potato salad, house salad, steamed veggies, baked beans, bread rolls, or kettle chips

Plated service is also available for an additional fee of $\mathbf{\$ 2 . 0 0}$ per person.

6oz. Top Sirloin: \$15.95
Grilled Chicken breast: \$12.75
Plain or teriyaki style served on a bun with lettuce, tomato, and onion
BBQ chicken and Ribs: \$16.25
Burger and Bratwurst: \$13.50
Enjoy 1 of each per serving. $1 / 4 \mathrm{lb}$. burger served with lettuce, tomato, and onions. Bratwurst with sauerkraut, onion, and relish

Add cheese for \$0.50 more
Sloppy Joes: \$11.50
Seasoned hamburger on a bun
Pulled Pork: \$13.50
Shredded, smoky, sweet pulled pork smothered in BBQ sauce served with a seasoned bun.
Brisket: \$15.50
Shredded, smoky flavor, soaked in our homemade au jus or smothered in our BBQ served with a seasoned bun.

Boxed Lunch: \$10.50
Includes a mixture of turkey and ham deli meat, cheese, chips, cookie, and a pickle

## Cold Deli Buffet

Choice of 3 meats and 2 sides $\$ 13.50$ per person
Cold deli buffet includes: shredded lettuce, sliced tomatoes, sliced onions, pickle wedges, salad dressings, assorted breads or buns, and kettle chips.

Meat \& cheese: Turkey breast, smoked ham, roast beef, hard salami, pastrami, corn beef, provolone, smoked cheddar, Swiss, pepper jack, and American

Sides: Italian pasta salad, creamy coleslaw, potato salad, tossed salad

## Italian Buffet

\$14.50 per person
Choice of house or Caesar salad and penne, linguini, fettuccini or spaghetti
Includes: meatballs, grilled chicken, marinara, Alfredo sauce, and bread

## Pizza/Pasta Buffet

$\$ 13.50$ per person
Up to three different topping pizzas with the choice of salad and breadsticks
Your choice of spaghetti and meatballs, or chicken alfredo

## Taco Salad Buffet

$\$ 13.50$ per person
Your choice of two meats (Pulled chicken, Beef, or pulled pork) (Add steak as an option for .50 more per person)

Choose up to 5 sides
Each additional side is .50 per person
(Lettuce, cheese, sour cream, Pico, black olives, yellow onions, green onions, tomato, jalapenos, cilantro, crushed Doritos, corn or refried beans

# Dinner Buffet 

\$19.75

Choose 2 entrees below<br>Minimum of 40 people

Dinner buffet includes salad and choice of one potato and one vegetable

Honey Glazed Ham: Honey glazed, country smoked pit ham
Carved Roast Beef: Slow roasted with fresh garlic, cracked black pepper, and fresh herbs
Chicken Breast: Lightly breaded with choice of sauce
Fresh Roast Turkey Breast: With dressing
Roast Pork Loin: Served with sautéed apples
Beef Medallions: Sliced thin and tender, marinated, grilled and served with red wine mushroom sauce

Potato Choices: Plain or garlic mashed, scalloped, baked, garlic \& rosemary, roasted baby reds, or rice pilaf

Vegetable Choices: Glazed carrots, parsley butter corn, California blend (broccoli, cauliflower, \& carrots) broccoli with butter sauce, green beans almandine

## Chicken sauces:

Herb Cream: a light white wine cream sauce and fresh herbs
Roasted Garlic: delicate white wine cream sauce with fresh roasted garlic, cracked black pepper, and parmesan cheese

Champagne Cream Sauce: Champagne and cream with a delightful blend of spices

## Entrees

# All entrees are served plated <br> Dinner includes choice of house or Caesar salad and choice of one potato and one vegetable Potatoes: Mashed, Au Gratin, Rice Pilaf, Baked Potato, French fries, Seasoned fries, Steak fries or wedges 

Vegetables: corn, broccoli, green beans, cauliflower or mixed veggies.

## Chicken Breast: \$15.50

Grilled chicken in a light white wine cream sauce served with your choice of potato and vegetable

Teriyaki Chicken: \$16.50
Grilled Chicken with a Teriyaki glaze served with white rice and broccoli.
Jumbo Shrimp: \$19.95
Lemon pepper seasoned and breaded, or boiled in garlic-lemon butter
Atlantic Salmon: \$21.95
6oz Atlantic salmon seasoned with salt and pepper, and grilled to perfection. Topped with a creamy Béarnaise sauce

Walleye: \$24.95
Pan seared - seasoned with white wine, salt and pepper and paprika or
Breaded - dusted with our homemade pistachio breading and baked to a golden brown

Both are served with a lemon butter sauce

## Pecan Crusted Pork Chop: \$19.75

Center cut pork chop encrusted in our pecan breading and baked.
Ribs - Half Rack: \$17.95
Full Rack: \$22.95
Grilled and Broiled smothered in BBQ sauce or a Bourbon glaze.

10oz New York strip steak: \$24.50
Tender charbroiled New York strip grilled to perfection
$80 z$ Bacon wrapped Filet Mignon: $\$ 27.95$ - with a red wine garlic butter
802 Top Sirloin: \$19.95 - with a red wine garlic butter
10oz Prime Rib -
Select - \$21.95
Choice - \$24.95
Certified Angus Beef - \$28.95

## Refreshments

Domestic Keg Beer: (16 gallon) \$300.00
Domestic Keg Beer: (8 gallon) \$200.00
Craft Beer Keg: Varies
Count by The Cup - 20oz glass - Domestic - $\mathbf{\$ 3 . 5 0}$
Craft - Varies

Wine
Wine prices are before tax and gratuity.
Cupcake Wines: $\$ 255.00$ per case or $\$ 22.00$ per bottle
Ecco Domani Pinot Grigio: \$288.00 per case
Mark West Chardonnay: \$273.00 per case
Mark West Pino Noir: \$273.00 per case
Hidden Crush Cabernet: $\$ 324.00$ per case
Blackstone Merlot: \$250.00 per case

Other
Coffee: $\$ 50.00$ per 100 cups
Pop: $\$ 2.00$ per guest - Unlimited refills

## Desserts

Brownies: 42 pieces per tray $\$ 26.25$
Cookies: 84 cookies per tray $\$ 31.25$
Red Velvet Cheesecake $\$ 4.95$ per slice
A cheesecake inside a chocolate crumb crust topped with whip cream and garnished with red velvet crumbs

New York Cheesecake \$4.95 per slice
Rich and creamy "New York Style" cheesecake sitting above a cracker crust

Cheesecake Bite Assortment $\mathbf{\$ 1 5 0 . 9 5 - 1 0 5}$ bite size pieces
Assorted miniature cheesecakes bite size. Chocolate cappuccino, silk vanilla, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond.

Chocolate Galaxy Cake $\$ 5.25$ per slice
Chocolate layered cake with caramel sauce under a fluffy chocolate cream cheese mousse topped with chocolate ganache

Lemon Mascarpone \$4.75 per slice
A two layer cake with cranberries, blueberries and cinnamon streusel then filled with fruit and lemon mascarpone cream

Apple. Cherry or Blueberry Pie - \$3.95 per slice

