

## **BANQUET MENU**





BREAKFAST I BREAKS I LUNCH I DINNER SPECIAL EVENTS I RECEPTIONS



## **BREAKFAST BUFFETS**

EACH SELECTION INCLUDES COFFEE, JUICE, AND TEA SERVICE



#### **CITY CLASSIC**

Assorted Donuts and Muffins, Bagels with Cream Cheese and Jellies \$10/pp

#### **DULUTH DELUXE**

Fresh Seasonal Fruits, Assorted Donuts, Danish and Muffins, Vanilla Yogurt with Cinnamon Granola \$14/pp

#### THE CLASSIC

Sliced Seasonal Fruits and Berries, Assorted Breakfast Danish, Applewood Smoked Bacon and Sausage, Scrambled Eggs with Shredded Cheddar and Chives, Country Style Potatoes, and your choice of Buttermilk Biscuits with Country Gravy or French Toast with Maple Syrup \$18/pp

#### YOGURT PARFAIT BAR

Vanilla and Fruit Flavored Yogurts, Honey, Seasonal Fresh Fruits and Berries, Cinnamon Granola, Chocolate Chips, Craisins, Assorted Breakfast Danish \$16/pp

#### GOOD MORNING BREAKFAST SANDWICHES

Scrambled and Fried Eggs, Applewood Smoked Bacon and Breakfast Sausage Patties, Assorted Sliced Cheeses, Brioche Buns, English Muffins, and Bagels, Seasonal Fresh Fruit \$14/pp

#### **SWEET STREET**

Cinnamon Vanilla French Toast, Blueberry Pancakes, Maple Syrup, Whipped Cream, Applewood Smoked Bacon and Sausage, Scrambled Eggs \$16/pp



## **MEETING BREAKS**



#### **BEVERAGE BREAK**

Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas \$6/pp for Half Day or \$10/pp for Full Day

#### **SNACK ATTACK**

Salted Pretzels, Trail Mix, Kettle Chips, Assortment of Candy Bars \$8/pp

#### **CHEF'S COOKIE JAR**

Selection of Assorted Cookies, Brownies and Candy Bars \$9/pp

#### **SOUTH OF THE BORDER**

Tri Colored Tortilla Chips, Queso Cheese Dip, Fresh Garden Salsa, Seven Layer Dip \$8/pp

#### **PROTEIN POWER**

Assorted cheeses, trail mix, bananas, apples, creamy peanut butter, assorted granola bars \$8/pp

#### **SMOOTHIE BAR**

trio of fruit and yogurt smoothies, assorted toppings, whole fruit \$8/pp

#### **HAPPY TRAILS**

build your own trail mix with cashews, peanuts, almonds, granola, chocolate pieces, pretzels, raisins, dried fruit, chex mix \$9/pp

800 WEST RAILROAD ST. DULUTH, MN 55802 | 218-481-8888 WWW.PIERBRESORT.COM

All food and beverage is subject to 20% service charge, MN state taxes, and any applicable county/local taxes. Current MN state liquor tax is 11.375%. Prices valid and subject to change for 2021. Chef reserves the right to make substitutions. Final food and beverage choices and guarantee are required (10) days prior to event. All food & beverage service will promptly take place at the time you select (10) days prior to event.



## **ALL DAY MEETING PACKAGE**



#### **DULUTH DELUXE BREAKFAST**

Fresh Seasonal Fruits, Assorted Donuts, Danish and Muffins, Greek Yogurt with Cinnamon Granola, Chilled Orange Juice

#### **ALL DAY BEVERAGES**

Assorted soft drinks and bottled water, freshly brewed coffee, decaffeinated coffee, assorted hot teas, infused water

#### **LUNCH SELECTION**

Deli Buffet
Back Yard Cook-Out
Italian Buffet
Taco Buffet
Baked Potato Buffet

#### **AFTERNOON BREAK**

CHEF'S COOKIE JAR Selection of Assorted Cookies, Brownies and Candy Bars

SNACK ATTACK Salted Pretzels, Trail Mix, Kettle Chips, Assortment of Candy Bars

SOUTH OF THE BORDER
Tri Colored Tortilla Chips, Queso Cheese Dip, Fresh Garden Salsa, Seven Layer

#### \$40/PER PERSON

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### SPECIALTY LUNCH BUFFETS



#### **DELI BUFFET**

Chef's soup du jour, fresh seasonal greens with assorted toppings and choice of dressing, sliced turkey breast, honey ham, and roast beef, swiss and cheddar cheese, lettuce, tomato, pickles, Dijon mustard and mayonnaise, whole grain, white, and wheat bread \$17/pp

#### **BACK YARD COOKOUT**

Wood Fire Grilled hamburgers and all beef hot dogs, lettuce, tomato, onions, pickles, mayonnaise, mustard and ketchup, swiss, cheddar and American cheeses, bbq baked beans, coleslaw, potato salad \$19/pp add bratwurst \$2.50/pp or wood fire grilled bbq chicken breast \$3.50/pp

#### LITTLE ITALY ON SUPERIOR

crisp romaine lettuce with roasted red pepper, shredded parmesan cheese, roma tomatoes, black olives all tossed in a creamy Italian dressing, classic chicken parmesan with marinara sauce, parmesan and provolone cheese, penne pasta with choice of marinara and alfredo sauces, garlic bread sticks, sweet ricotta cannolis \$21/pp

#### **BAKED POTATO BAR**

fresh seasonal green with assorted toppings and choice of dressing, chef's soup du jour, fluffy baked potatoes with cheddar cheese, green onion, tomatoes, black olives, sour cream, salsa, butter, bacon, and chili to build your own custom baked potato, chef's vegetable medley, petit pan dinner rolls served with butter \$17/pp

#### **SOUP AND SALAD**

vegetable minestrone and chicken wild rice soups, fresh cut romaine and artisan mixed green, diced grilled chicken, applewood smoked bacon, diced eggs, cucumbers, cherry tomatoes, sliced red onions, diced bell peppers, shaved parmesan, croutons, ranch, French and Italian dressings, petit pan dinner rolls \$17/pp



## SPECIALTY LUNCH BUFFETS



#### **UP NORTH TACO**

spiced pulled chicken and ground beef, hard and soft shell tortillas, sautéed peppers and onions, jalapeno black beans, Spanish rice, tri colored tortilla chips with fresh garden salsa, sour cream, guacamole, onion, tomato, shredded lettuce, shredded cheddar cheese \$18/pp

#### **RICE BOWLS**

Spanish and cilantro rice, jalapeno black beans and braised pinto beans, pulled pork carnitas, spiced chicken, shaved lettuce, pico de gallo, sour cream, guacamole, fried tortilla strips \$19/pp

#### **HOT SANDWICHES**

thinly sliced roast beef and smoked turkey, herb jus, sautéed mushrooms and onions, swiss, cheddar and pepperjack cheese, hoagie and brioche buns, creamy horseradish sauce, mixed green salad served with ranch dressing, kettle chips \$21/pp



### SILOS BOXED LUNCHES

ALL BOXED LUNCHES COME WITH YOUR CHOICE OF SANDWICH OR WRAP, HOUSE KETTLE CHIPS, FRESH FRUIT, COOKIE, AND A BOTTLE OF WATER. \$20/PP



#### **SMOKED TURKEY**

sliced turkey, tomatoes, mixed greens, cheddar cheese, whole wheat bread

#### **HONEY HAM**

sliced ham, tomatoes, red onions, mixed greens, provolone cheese, sourdough bread

#### **CHICKEN SALAD**

grilled chicken tossed with celery, grapes, house dressing, tomatoes, mixed greens, brioche bun

#### **TUNA SALAD**

albacore tuna tossed with garlic aioli, celery, red onions, tomatoes, mixed greens, brioche bun

#### **ROAST BEEF**

thinly sliced prime rib, red onions, mixed greens, swiss cheese, creamy horseradish, rye bread

#### **GRILLED VEGETABLE WRAP**

grilled and thinly sliced zucchini, yellow squash, and red peppers, mixed greens, kalamata olives, basil pesto, provolone cheese, sundried tomato wrap

#### **AVOCADO BLT WRAP**

applewood smoked bacon, tomatoes, mixed greens, fresh avocado, garlic aioli, sundried tomato wrap

#### **SMOKED SALMON WRAP**

pulled smoked salmon, herbed cream cheese, mixed greens, roasted red peppers, sundried tomato wrap

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## **HOT HORS D'OEUVRES**

BASED ON 50 PIECES PER ORDER



MINITURE WALLEYE CAKES with House Made Tartar Sauce \$144

MUSHROOM CAPS breaded and filling with Crabmeat and Boursin Cheese \$140

FRIED COCONUT SHRIMP with Pineapple Salsa \$155

**BUFFALO CHICKEN DIP** with Fried Pita Chips \$135

BONELESS CHICKEN WINGS tossed in your choice of BBQ, Buffalo, or Spicy Garlic \$130

BAVARIAN PRETZEL BITES with Chipotle Beer Cheese Sauce \$120

PORK POT STICKERS with Scallion Soy Dipping Sauce \$145

PORK OR VEGETABLE EGG ROLLS served with Hot Mustard and Sweet Thai Chili Sauce \$130

**GRILLED CHICKEN SATAY** with Peanut Dipping Sauce \$135

HOUSE MADE MEATBALLS tossed in either BBQ or Swedish Gravy \$130

FRIED RAVIOLI with Marinara Sauce \$120

**BBQ PULLED PORK SLIDERS** \$135



## **COLD HORS D'OEUVRES**

BASED ON 50 PIECES PER ORDER



PROSCIUTTO WRAPPED ASPARAGUS with Boursin Cheese \$130

BEEF TENDERLOIN CROSTINI with Spinach and Sundried Tomato Relish \$150

TOMATO BRUSCHETTA with Olive Tapenade on Garlic Crostini \$120

SMOKED SALMON ON HERB FOCACCIA CROUTON with Dill Cream Cheese, Tomato and Cilantro \$150

TURKEY PINWHEELS with Boursin Cheese, Tomato and Cilantro in a Sundried Tomato Wrap \$130

**CHARCUTERIE ANTIPASTO DISPLAY** with Selection of Sliced Meats, Cheese, Fresh and Grilled Vegetables, Artisan Crackers, and Condiments \$250

**GULF SHRIMP** on Ice with Cocktail Sauce \$175

CAPRESE SKEWERS with Fresh Mozzarella, Basil and Cherry Tomatoes with Balsamic Reduction \$120

**DOMESTIC CHEESE** with Seasonal Fresh Berries \$175

**CRUDITE OF FRESH VEGETABLES** with French Onion and Ranch Dip \$150

SILVER DOLLAR SANDWICHES with Sliced Roast Beef, Ham or Turkey \$135



## DESIGN YOUR OWN DINNER BUFFET



BREAD (choose 1)
Herb Focaccia
Assorted Petit Pan
Olive Oil and Salt Baguette

#### SALAD (choose 1)

Caesar Salad with Shredded Parmesan and Garlic Croutons
Farmers Salad with Artisan Mixed Greens, Cherry Tomatoes, Shredded Carrots, and Cucumbers
with your choice of Dressing

Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Viniagrette Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

#### STARCHES (choose 1)

Garlic Mashed Potatoes Wild Rice Pilaf Rosemary Roasted Yukon Gold Potatoes Cheesy Hashbrown Casserole Sweet Potato Mash Idaho Baked Potatoes

#### VEGETABLES (choose 1)

Green Bean Almandine
Roasted Root Vegetables
Honey Glazed Carrots
Creamed Corn
Lemon Garlic Cauliflower
Roasted Brussel Sprouts with Bacon and Onions
Roasted Asparagus
Buttered Broccoli



# DESIGN YOUR OWN DINNER BUFFET

UPGRADE YOUR BUFFET TO OFFER TO ENTREES, PRICING IS THE HIGHER PRICED ENTRÉE PLUS \$3 PER PERSON



#### **ENTREES** (choose 1)

Chicken Marsala \$26/pp

Champagne Chicken \$26/pp

Braised Bone In Beef Shortribs \$29/pp

Herb and Parmesan Crusted Walleye \$29/pp

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$26/pp

Slow Roasted Pork Loin with Dried Fruit Compote \$25/pp

Grilled Salmon Filet with Bourbon Mustard Glaze \$28/pp

Sliced Herb Roasted Beef in Garlic Jus \$27/pp

Mediterranean Quinoa Stuffed Peppers \$24/pp

Eggplant Parmesan \$24/pp

Swedish Meatballs tossed in a rich Swedish gravy and topped with Lingonberries \$27/pp

Smoked Turkey Breast topped with Herb Pan Gravy \$25/pp

Grandma's Style Wood Fired Meatloaf \$26/pp

Beef Pot Roast with Aromatic Vegetables \$27/pp

Grilled Marinated Flank Steak with Chimichurri Sauce \$27/pp



## DESIGN YOUR OWN PLATED DINNER



BREAD (choose 1)
Herb Focaccia
Assorted Petit Pan
Olive Oil and Salt Baguette

#### SALAD (choose 1)

Caesar Salad with Shredded Parmesan and Garlic Croutons
Farmers Salad with Artisan Mixed Greens, Cherry Tomatoes, Shredded Carrots, and Cucumbers with your choice of Dressing
Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Viniagrette
Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

STARCHES (choose 1)
Garlic Mashed Potatoes
Wild Rice Pilaf
Rosemary Roasted Yukon Gold Potatoes
Cheesy Hashbrown Casserole
Sweet Potato Mash
Idaho Baked Potatoes

VEGETABLES (choose 1)
Green Bean Almandine
Roasted Root Vegetables
Honey Glazed Carrots
Sautéed Broccoli Rabe
Lemon Garlic Cauliflower
Roasted Brussel Sprouts with Bacon and Onions
Roasted Asparagus
Buttered Broccolini



## DESIGN YOUR OWN PLATED DINNER



#### **ENTREES** (choose up to 2)

Chicken Marsala \$26/pp

Champagne Chicken \$26/pp

Braised Bone In Beef Shortribs with Herb Demi Glace \$29/pp

Herb and Parmesan Crusted Walleye \$29/pp

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$26/pp

Slow Roasted Pork Loin with Dried Fruit Compote \$25/pp

Grilled Salmon Filet with Bourbon Mustard Glaze \$28/pp

Slow Roasted Prime Rib with Garlic Jus \$31/pp

Mediterranean Quinoa Stuffed Peppers \$24/pp

Eggplant Parmesan topped with Tomato Garlic Sauce and Fresh Mozzarella \$24/pp

Swedish Meatballs tossed in a rich Swedish gravy and topped with Lingonberries \$27/pp

Smoked Turkey Breast topped with Herb Pan Gravy \$25/pp

Grandma's Style Wood Fired Meatloaf with Bourbon Ketchup Glaze \$26/pp

Beef Pot Roast with Aromatic Vegetables \$27/pp

Grilled Beef Tenderloin Filet topped with Herb Butter \$35/pp

Grilled Beef Ribeye topped with Herb Butter \$31/pp

Wild Rice and Goat Cheese Stuffed Walleye with White Wine Butter Sauce \$31/pp



### SPECIALTY DINNER BUFFETS



#### **SMOKEHOUSE GET TOGETHER**

fresh seasonal greens with assorted toppings and dressings, southern style potato salad, coleslaw, cornbread, buttered corn, macaroni and cheese, baked beans, and choice of two of the following entrees, St. Louis style BBQ ribs, slow roasted pulled pork, sliced BBQ beef brisket, BBQ grilled chicken breast \$29/pp

#### TASTE OF ITALY ON THE BAY

traditional Caesar salad with crisp romaine, garlic herb croutons, fresh parmesan and Caesar dressing, marinated tomato and mozzarella salad, antipasto platter including artisanal meats, cheeses, and marinated vegetables, traditional meat lasagna, chicken marsala, penne vodka, garlic bread sticks, Tiramisu \$31/pp

#### THE DULUTH CLASSIC

fresh seasonal greens with assorted toppings and dressings, assorted petit pan dinner rolls, roasted Yukon gold potatoes, honey glazed carrots, champagne chicken, herb and parmesan crusted walleye \$32/pp

#### THE BAYSIDE

baby spinach salad with craisins, gorgonzola cheese and balsamic vinaigrette, warm salt and olive oil baguette, garlic mashed potatoes, roasted asparagus, sliced roasted beef tenderloin with herb demi glace, grilled salmon filet with bacon mustard glaze \$39



## **DESSERTS**



#### **DESSERT**\$7/pp

New York Style Cheesecake with your choice of Caramel, Raspberry or Chocolate Sauce

Tiramisu

Carrot Cake with Cream Cheese Frosting

Strawberry Shortcake

Lemon Cream Layer Cake

Triple Chocolate Layer Cake

Berry Cobbler

Cinnamon Apple Pie

Salted Caramel Bread Pudding



### A LA CARTE ADDITIONS



#### **BEVERAGES**

Freshly Brewed Coffee / Decaffeinated Coffee \$30/gallon Chilled Fruit Juices \$12/liter
Unsweetened Iced Tea \$25/gallon
Assorted Soft Drinks (Pepsi) \$3/can
Bottled Water \$3/bottle
Lemonade \$30/gallon
Assorted Hot Teas \$2.50/each

#### **SPECIALTY ITEMS**

Fresh Season Sliced Fruit \$5/pp
Doughnuts \$24/dzn
Fresh Mini Scones \$24/dzn
Assorted Muffins \$24/dzn
Fresh Whole Fruit \$2/each
Individual Yogurts \$3/each
Assorted Cookies \$24/dzn
Fudge Brownies \$28/dzn
Fudge Brownies \$28/dzn
Potato Chips and Dip \$3/pp
Mixed Nuts \$4/pp
Gardetto Snack Mix \$3/pp
Assorted Candy Bars \$3/each
Granola Bars \$2/each