Dinners

Dinner Buffets: page 2-4
Served Dinners: pages 5-7
Tiered Dinner Buffets

All dinners include the following:
Coffee beverage service, lightweight dishes, and linen napkins & table cloths.
Please see our Bakery and Dessert Menu to add dessert to your meal.
In order to guarantee service we require two weeks notice for dinner buffet requests.

**Tier One Buffet**  **$19.00 per person**
One entree choice, one side dish, one vegetable, and one salad choice.

**Two Tiered Buffet**  **$26.00 per person**
Two entree choices, one side dish, one vegetable, and one salad choice.

**Three Tiered Buffet**  **$32.00 per person**
One entree choice, one carved choice, one side dish, one vegetable, and two salad choices.

**Salad Options**

**House Salad**
Mixed greens with sliced cucumbers, grape tomatoes, sliced red onions with fresh Ranch, Catalina, or Raspberry Vinaigrette dressings.

**North Shore Salad**
Mixed greens, wild rice, craisins with raspberry vinaigrette dressing.

**Apple Grape & Walnut Salad**
Iceberg lettuce, sliced apples, grapes, candied walnuts with blue cheese dressing.

**Balsamic Mixed Green Salad**
Mixed greens with tomatoes, cucumbers and feta cheese with a balsamic vinaigrette dressing.

**Italian Pasta Salad**
Pasta, tomatoes, olives, fresh mozzarella mixed with Italian dressing.

**Caesar Salad**
Fresh chopped romaine lettuce with croutons, and paired with Caesar dressing.
Entree Choices

Cheese Tortellini in Alfredo Sauce
Housemade cheese tortellini smothered in a thick Alfredo sauce.

Housemade Italian Lasagna
Layers of pasta, cheese, and marinara sauce prepared from scratch. Choose from either a tradition meat lasagna, or cheese.

Wild Rice Stuffed Lake Superior Whitefish
Delicate whitefish stuffed with Wisconsin wild rice, broiled and drizzled with a cognac-cranberry cream sauce.

Brown Sugar & Maple Grilled Pacific Salmon
Grilled salmon glazed with brown sugar, maple, and butter.

Seared Lake Superior Lake Trout
Fresh caught lake trout, pan seared with thyme and parsley, and lemon cream sauce.

Grilled Chicken Bruschetta
Plump grilled chicken breast, smothered with tomato compote, mozzarella cheese and drizzled with a balsamic vinegar reduction.

Breaded Chicken Dijon
Tender breast of chicken coated with panko bread crumbs and toasted golden brown.

Rotisserie Southwestern Chicken
Slow roasted chicken rubbed with Tex-Mex spices, tangy barbecue sauce.

Porketta Seasoned Slow Roasted Pork
Pork loin rolled generously with Italian herbs and spices, slow roasted in our rotisserie until unbelievably tender.

Thyme Crusted Roasted Pork Loin
Thyme & garlic encrusted pork loin with a brandy apple chutney with honey roasted sweet potatoes.

Sliced Roast Beef
Tender herb & garlic marinated beef, sliced and set upon roasted garlic mashed potatoes, and finished with a burgundy mushroom cream sauce.
Carved Options

**Slow Roasted Prime Rib**
Prime rib crusted with a blend of herbs & horseradish, slow roasted with au jus.

**Wild Rice Stuffed Pork Loin**
Slow roasted pork loin, with wild rice and a craisin cream sauce.

**Baron of Beef**
Served with relish tray. (150 person minimum)

**Beef Wellington**
Light puff pastry surrounding a perfect cut of beef, served with a veal glace.

**Herb Roasted Turkey**
Slow roasted turkey with Minnesota ligonberry jam.

Side Dish Options

**Cranberry Scented Wild Rice Pilaf**

**Roasted Garlic Mashed Potatoes**

**Herb Roasted Baby Reds**

**Au Gratin Potatoes**

**Honey Roasted Sweet Potatoes**

**Cheddar Infused Duchess Potatoes**

**Truffled Macaroni & Cheese**

Vegetable Options

**University of Minnesota Duluth Farm Fresh Medley** (Seasonal availability)

**Green Beans & Roasted Peppers**

**Dilled Carrots**

**Steamed Broccoli**

**Asparagus with Hollandaise**
Served Dinners

Minimum 12 guests please.
Include coffee beverage service & Crystal Light Iced Tea, china dishes and linen napkins & table clothes.
Please see our Dessert and Bakery menu to add dessert to your meal.
To guarantee service we require two weeks notice for dinner requests.

**Pesto Polenta Lasagna** $16.00 per person
Layers of polenta, pesto, mozzarella & feta cheese, fresh tomatoes and spinach with a vegan marinara sauce. Served with your choice of house Caesar salad, and fresh dinner roll.

**Baked Cavitapi with Vodka Sauce** $18.00 per person
Roasted chicken, fresh tomatoes, crimini mushrooms, red peppers & basil mixed with cavitapi pasta and fresh mozzarella, and baked to a golden brown. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetable, and fresh dinner roll.

**Wild Rice Stuffed Lake Superior Whitefish** $23.00 per person
Delicate whitefish stuffed with Wisconsin wild rice, broiled and drizzled with a cognac-cranberry cream sauce. Served with your choice of house or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

**Brown Sugar & Maple Grilled Pacific Salmon** $27.00 per person
Grilled salmon glazed with brown sugar, maple, and butter atop herb roasted baby red potatoes. Served with your choice of house or Caesar with chef’s choice of seasonal vegetables and fresh dinner roll.

**Seared Lake Superior Lake Trout** $22.00 per person
Fresh caught lake trout, pan seared with thyme and parsley, and served with cranberry scented wild rice, and asiago cheese, and lemon cream sauce. Served with your choice of house or Caesar with chef’s choice of seasonal vegetables and fresh dinner roll.

**Grilled Chicken Bruschetta** $20.00 per person
Plump grilled chicken breast, smothered with tomato compote, mozzarella cheese and drizzled with a balsamic vinegar, and roasted garlic mashed potatoes. Served with your choice of house or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

**Breaded Chicken Dijon** $20.00 per person
Tender breast of chicken coated with panko bread crumbs and toasted golden brown, with roasted baby red potatoes. Served with your choice of House or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.
Grilled Chicken Bruschetta  
$20.00 per plate
Plump grilled chicken breast, smothered with tomato compote, mozzarella cheese and drizzled with a balsamic vinegar, and roasted garlic mashed potatoes. Served with your choice of house or Caesar salad, chef’s choice seasonal vegetables, and dinner roll.

Breaded Chicken Dijon  
$20.00 per plate
Tender breast of chicken coated with panko bread crumbs and toasted golden brown, with roasted baby red potatoes. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables, and dinner roll.

Porketta Seasoned Slow Roasted Pork  
$22.00 per plate
Pork loin rolled generously with Italian herbs and spices, slow roasted in our rotisserie until unbelievably tender, served with a sun dried tomato pest, cheddar duchess potatoes. Served with your choice house or Caesar salad, chef’s choice of seasonal vegetables, and dinner roll.

Slow Roasted Sirloin of Beef  
$24.00 per plate
Tender herb & garlic marinated beef, sliced and set upon roasted garlic mashed potatoes, and finished with a burgundy mushroom cream sauce. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and dinner roll.

Bacon Wrapped Filet Mignon  
$29.00 per plate
Tender choice cut beef tenderloin, Parmesan roasted red potatoes, and a black truffle veal glace. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and dinner roll.
Rotisserie Southwestern Chicken  $25.00 per person
Tender breast of chicken coated in panko bread crumbs and toasted a golden brown. Served with Parmesan roasted baby red potatoes. Served with your choice of house or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

Porketta Seasoned Slow Roasted Pork  $22.00 per person
Pork loin rolled generously with Italian herbs and spices, slow roasted in our rotisserie until unbelievably tender, served with a sun dried tomato pest, cheddar duchess potatoes. Served with your choice of house or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

Roasted Pork Loin  $22.00 per person
Thyme & garlic encrusted pork loin slow roasted and served with honey roasted sweet potatoes. Served with your choice of house or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

Slow Roasted Sirloin of Beef  $24.00 per person
Tender herb & garlic marinated beef, sliced and set upon roasted garlic mashed potatoes, and finished with a burgundy mushroom cream sauce. Served with your choice of House or Caesar salad with chef’s choice of seasonal vegetables and fresh dinner roll.

Bacon Wrapped Filet Mignon  $29.00 per person
Tender choice cut beef tenderloin, Parmesan roasted red potatoes, and a black truffle veal glace. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and fresh dinner roll.