Weddings

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Wedding Appetizer Trays

50 piece minimum per appetizer selection/package. Priced by each piece. Butler service available at $20 per server with a minimum of two servers.

**Domestic and Imported Cheese Display**  
$190.00 each  
Domestic cheeses with a selection of artisan cheeses, served with crackers. Serves 50 guests.

**Antipasto Platter**  
$136.00 each  
Hard salami, Kalamata olives, cherry tomatoes, artichokes, basil, mozzarella cheese, with hummus and tzatziki sauce. Serves 50 guests.

**Vegetable Cup**  
$3.50 each  
Assorted fresh vegetables with ranch dressing.

**Smoked Salmon Platter**  
$250.00 each  
Fresh smoked salmon with traditional accompaniments and crackers. Serves 50 guests.

**Sushi Platter**  
$60.00 each  
Includes 64 rolls: spicy tuna rolls, Philadelphia rolls, and California rolls. Serves 32 guests.

**Southwestern Relish Tray**  
$62.00 each  
Tortilla chips, corn relish, scallop ceviche, pico de gallo, and black bean-avocado salad. Serves 25 guests.

**Mediterranean Platter**  
$48.00 each  
Pita chips with spicy feta hummus and tzatziki sauce. Serves 25 guests.

**Tex-Mex Party Platter**  
$25.00 each  
Tortilla chips with salsa, taco sour cream dip, and con queso sauce. Serves 25 guests.

**Grilled Crudite Platter**  
$170.00 each  
Grilled vegetable crudite served with spicy feta spread. Serves 50 guests.

**Seasonal Fruit Display**  
$150.00 each  
Seasonal fruit display served with honey-yogurt dipping sauce. Serves 50 guests.
Cold Wedding Appetizer Pieces

50 piece minimum per appetizer selection. Priced by each piece. Butler service available at $20 per server with a minimum of two servers.

**Antipasto Skewer**

Hard salami, Kalamata olive, cherry tomato, artichoke, basil, mozzarella cheese and balsamic glaze. $4.00 each

**Tomato Bruschetta**

Garden fresh tomatoes, red onion, garlic and basil atop fresh mozzarella and grilled baguette. $4.00 each

**Bacon Wrapped Scallops**

Scallops wrapped in bacon with a cherry-balsamic glaze. $5.00 each

**Smoked Lake Trout Canape**

Smoked Lake Superior lake trout on a wild rice blini, topped with pico de gallo. $4.00 each

**Nova Scotia Bagel and Lox**

Miniature bagels topped with Nova Scotia cured salmon and a caper cream sauce. $5.00 each

**Leek and Goat Cheese Tart**

Savory tart shells filled and baked with leeks and goat cheese and topped with a micro green salad. $4.00 each

**Pepper Seared Ahi Tuna**

Fresh pepper crusted tuna, sushi rice, Wasabi tobiko, and pickled ginger. $5.00 each

**Beef and Blue Crostini**

Spicy grilled flank steak, Gorgonzola cream cheese, and crisp Ciabatta. $5.00 each
Hot Wedding Appetizer Pieces

50 piece minimum per appetizer selection. Priced by each piece.
Butler service available at $20 per server with a minimum of two servers.

Sesame Ginger Shrimp $4.00 per piece
Sesame ginger shrimp skewers with lemongrass and citrus ponzu.

Blackened Whitefish Cakes $4.00 per piece
Pepper seared Lake Superior whitefish cakes with a lemon dill mayonnaise.

Smoked Salmon Wonton $4.00 per piece
Hand folded wontons filled with smoked salmon and cream cheese, served with citrus ponzu.

Sweet & Sour Shrimp $5.00 per piece
Crispy rice paper wrapped shrimped served with a Thai sweet chili sauce.

Caribbean Chicken Slider $5.00 per piece
Petite pulled chicken sliders smothered in an authentic Caribbean jerk sauce.

Spicy Ahi Tuna Tacos $6.00 per piece
Spicy Ahi Tuna tacos with ginger slaw and Wasabi mayonnaise

Wedding Appetizer Packages

Minimum 25 guests per package/station.
Butler service available at $20 per server with a minimum of two servers.

Miniature Flatbread Assortment $13.00 per person
Includes shrimp-pesto goat cheese, steak-provolone-smoked tomato, lobster-brie-alfredo, chicken-cheddar-barbeque, and basil-tomato-fresh mozzarella.

Grilled Satay Assortment $15.00 per person
Includes pineapple pork with sweet chili sauce, Thai beef with green curry, sesame chicken with Thai peanut, and fresca with fresh mozzarella, cherry tomatoes & basil pesto.

Chilled Seafood Assortment $17.00 per person
Assortment of smoked fish and shellfish, cocktail shrimp, crab claws, oysters on the half-shell, and an assortment of sushi rolls.
Tiered Wedding Buffets

All dinners include the following:
Coffee beverage service and Crystal Light Iced Tea, china dishes, and linen napkins & table cloths. Minimum of 25 guests please

**Tier One Buffet**    $21.00 per person
One entree choice, one side dish, one vegetable, and one salad choice.

**Two Tiered Buffet**    $28.00 per person
Two entree choices, one side dish, one vegetable, and one salad choice.

**Three Tiered Buffet**    $34.00 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, and sliced red onions with fresh ranch, Catalina, or raspberry vinaigrette dressings.

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

**Apple Grape and Walnut Salad**
Iceberg lettuce, sliced apples, grapes, and 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, paired with Caesar dressing.
Entree Choices

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

House Made Italian Lasagna
Layers of pasta, cheese, and marinara sauce prepared from scratch. Choose from either a traditional 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 and 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 and 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 and garlic encrusted pork loin with a brandy apple chutney and honey roasted sweet potatoes.

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

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

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

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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)

**Herb Roasted Turkey**
Slow roasted turkey with Minnesota liganberry 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 Wedding Dinners

Plated dinners include house salad with assorted dressing, dinner rolls, coffee and iced water. Catering asks that you limit your choice to one selection, with exceptions made for vegetarian and special dietary needs, exceptions may be made for larger groups.

**Pesto Polenta Lasagna**

Layers of polenta, pesto, mozzarella and feta cheese, fresh tomatoes and spinach with a vegan marinara sauce.

$16.00 per person

**Baked Cavitapi with Vodka Sauce**

Roasted chicken, fresh tomatoes, crimini mushrooms, red peppers and basil mixed with cavitapi pasta and fresh mozzarella, baked to a golden brown. Served with chef’s choice of seasonal vegetables.

$18.00 per person

**Wild Rice Stuffed Lake Superior Whitefish**

Delicate whitefish stuffed with Wisconsin wild rice, broiled and drizzled with a cognac-cranberry cream sauce. Served with chef’s choice of seasonal vegetables.

$23.00 per person

**Brown Sugar and Maple Grilled Pacific Salmon**

Grilled salmon glazed with brown sugar, maple, and butter atop herb roasted baby red potatoes. Served with chef’s choice of seasonal vegetables.

$27.00 per person

**Seared Lake Superior Lake Trout**

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 chef’s choice of seasonal vegetables.

$22.00 per person
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 chef’s choice of seasonal vegetables.

Breaded Chicken Dijon  $25.00 per person
Tender breast of chicken coated with panko bread crumbs and toasted golden brown, with roasted baby red potatoes. Served with chef’s choice of seasonal vegetables.

Rotisserie Southwestern Chicken  $20.00 per person
Tender breast of chicken coated in panko bread crumbs toasted a golden brown. Served with Parmesan roasted baby red potatoes and chef’s choice of seasonal vegetables.

Porketta Seasoned Slow Roasted Pork  $27.00 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 pesto, and cheddar duchess potatoes. Served with chef’s choice of seasonal vegetables.

Roasted Pork Loin  $25.00 per person
Thyme and garlic encrusted pork loin slow roasted and served with honey roasted sweet potatoes and chef’s choice of seasonal vegetables.

Slow Roasted Sirloin of Beef  $29.00 per person
Tender herb and garlic marinated beef, sliced and set upon roasted garlic mashed potatoes, and finished with a burgundy mushroom cream sauce. Served with chef’s choice of seasonal vegetables.

Bacon Wrapped Filet Mignon  $34.00 per person
Tender choice cut beef tenderloin, Parmesan roasted red potatoes, and a black truffle veal glacé. Served with your choice of house or Caesar salad, chef’s choice of seasonal vegetables and dinner roll.
Desserts
Priced per guest with a 12 guest minimum.

**Lemon Berry Mascarpon Cake** $5.00 each
Light sponge cake layered with berry compote and mascarpone cheese.

**Creme Brulee Cheesecake** $5.00 each
New York style cheesecake, with a delicate toasted sugar topping.

**Chocolate Semifreddo** $5.00 each
Smooth and silky chocolate semifreddo with raspberry coulis.

**S’mores Brownie Cake** $5.00 each
A light graham cracker crust with s’more brownies.

**Assorted Truffles** $7.00 each
Assorted dark & light truffles in Orange-Chocolate-Grand Marnier, Bacon-Milk Chocolate, White Chocolate-Pistachio, and Double Chocolate.