

Lunch & Dinner Bars – minimum of 20 people

All Bars Include Regular & Decaffeinated Coffee. Iced Tea and Hot Tea Selections available upon request

~ Please select from the following ~

1 Starter, 2 Main Courses, 1 Vegetable, 1 Starch, 2 Desserts - \$22.00

2 Starters, 3 Main Courses, 1 Vegetable, 1 Starch, 3 Desserts - \$27.00

Starters

Soup du Jour

Wild Rice Soup

Minestrone

Mixed Green Salad with

Tomatoes, Carrots, Cucumbers

Assorted Dressings

Classic Caesar Salad

Pasta Salad with Peppers, Tomatoes, Onions,

Fresh Herbs, Provencal Vinaigrette

Grilled Chicken Salad, Broccoli, Celery,

Grapes, Walnuts, Apples,

Cranberry Infused Mayonnaise

Starch Selections

Wild Rice Medley

Roasted Garlic Whipped Potato

Au Gratin Potatoes

Wild Mushroom Risotto

Rice Pilaf

Vegetable Selections

Green Beans Almandine

Broccoli Gratin

Curried Zucchini & Squash

Glazed Carrots

Spaghetti Squash with Pine Nuts

Main Course

Garlic-Herbed Crusted Roast Beef

Beef Burgundy

Roast Turkey with Turkey Gravy

Chicken Marengo

Roast Pork Loin with Dijon Cream Sauce

Grilled Salmon with Jacamar-Fennel Slaw

Pan Seared Snapper with Mango Salsa

Mini Dessert Selections

Crème Brulee

Peach-Cherry Cobbler

New York Style Cheesecake

Banana Foster Bread Pudding

Fresh Berries & Cream

Bourbon Caramel Brownies

Carvery

Optional Chef Attendant for \$80.00 per 50 guests

Herb Roasted Breast of Turkey – \$7.00

Giblet Gravy, Parker house Rolls

Roasted Pork Loin- \$7.00

Stuffed with Chanterelle Mushrooms
and Apples, Mushroom Jus

Roasted Leg of Lamb - \$9.00

Stuffed with Basil, Caramelized Onion,
Sun-dried Tomatoes, Balsamic au Jus

Garlic Crusted Prime Rib - \$12.00

Horseradish Sauce, Jus lie

Salt Crusted Tenderloin of Beef - \$13.00

Fresh Herbs and Garlic Under a Salt Crust
Parker house Rolls, Horseradish Sauce

Herb Crusted Rack of Venison - \$16.00

Wild Mushroom Ragout, Blackberry Jus

Plated Lunch & Dinner Selections –

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~ Appetizers ~

Seared Scallops - \$9.50

Ragout of Celery Root, Leeks
and Crispy Pancetta, Saffron Lobster Sauce

Fried Cheese Plate - \$7.50

Breaded and Fried Port Salut, Brie
and Aged Cheddar, Roasted Tomato Sauce

Jerked Crab Cake - \$9.50

Jerk Spiced Jumbo Lump Crab
Roasted Red Pepper Remoulade, Micro Cilantro

Chipotle Steakbites - \$6.50

Chipotle Marinated Seared Beef, Jicama-Fennel
Slaw, Cilantro Lime Dipping Sauce

~ Soup or Salad ~

Choose either a soup or salad to accompany your entree

Wild Rice Soup

Minestrone Soup

Soup du Jour

Mixed Green Salad

Candied Pecans, Semi-Sec Tomatoes,
Blue Cheese Crostini, Citrus Vinaigrette

Classic Caesar Salad

Romaine Lettuce, Garlic Croutons
Parmesan Cheese

Spinach Salad

Pickled Red Onion, Feta, Bacon
Caramelized Onion Crouton
Raspberry Vinaigrette

Cave Aged Blue Cheese Salad

Romaine Lettuce, Blue Cheese,
Pickled Cherries, Poached Pear,
Pear-Walnut Vinaigrette

~ Seafood ~

Herb Seared Red Snapper

Tomato-Chevre Risotto, Zucchini Spaghetti
Lemon Butter Sauce
Lunch - \$18.00 Dinner - \$26.00

Grilled Salmon Filet

Asiago Polenta, Vegetable Gateaux
Grilled Asparagus, Herb Butter
Lunch - \$17.00 Dinner - \$24.00

Cherry Glazed Walleye

Coriander Potato Croquettes
Braised Fennel
Lunch - \$18.00 Dinner - \$25.00

Poached Lobster

Butter Poached Lobster Tail, Grilled Asparagus
Saffron Risotto, Drawn Butter
Lunch or Dinner - \$32.00

~ Beef ~

Braised Short Ribs

Roast Garlic Whipped Potato
Caramelized Onion
Glazed Carrots
Lunch - \$15.00
Dinner - \$22.00

New York Strip Steak

Au Gratin Potatoes
Grilled Asparagus
Whole Grain Mustard Demi
Lunch - \$23.00
Dinner - \$30.00

Tournedos of Beef

Caramelized Shallot Cake
Buttered Asparagus
Bordelaise Sauce
Lunch - \$25.00
Dinner - \$32.00

Plated Lunch & Dinner Selections — (continued)

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~ Pork ~

Grilled Pork Chop

Roasted Garlic Whipped Potato
Braised Kale & Bacon
Reduction of Banyuls Vinegar & Smoked Tomato
Lunch - \$15.00 Dinner - \$22.00

Pan Seared Pork Medallions

Wild Mushroom Risotto
Sautéed Rapini
Roasted Apple Chutney & Chipotle Demi
Lunch - \$15.00 Dinner - \$22.00

~ Poultry & Fowl ~

Chicken Marengo

Sautéed Chicken with Essence of Truffle
Roasted Shallot Whipped Potatoes
Glazed Carrots, Mushroom-Tomato Ragout
Lunch - \$14.00 Dinner - \$21.00

Wild Mushroom Stuffed Chicken Breast

Ragout of Gnocchi, Leeks, Tomato,
Spinach & Pancetta
Lunch - \$16.00 Dinner - \$23.00

Cider Glazed Breast of Pheasant

Wild Mushroom Risotto
Sautéed Spinach, Calvados Demi Glace
Lunch - \$18.00 Dinner - \$25.00

Five-Spice Duck Breast

Soy Whipped Potatoes, Sautéed Bok Choy,
Mango Chili Chutney
Lunch - \$19.00 Dinner - \$26.00

~ Vegetarian ~

Ricotta Gnocchi

Ricotta Gnocchi, Swiss Chard,
Roasted Beets, Celery Root,
Apples, Roasted Vegetable Demi
Lunch - \$14.00 Dinner - \$21.00

Grilled Vegetable Gateaux

Roasted Tomato, Zucchini, Squash, Boursin
Cheese Gateaux, Herbed Cappelletti, Mushroom
Veloute, Roasted Garlic-Parmesan Crostini
Lunch - \$16.00 Dinner - \$23.00

~ Classic Combinations ~

Petite Filet Mignon & Lobster Tail

Tomato-Chevre Risotto, Sautéed Spinach
Bordelaise, Drawn Butter
\$45.00

Petite Filet Mignon & Crab Cake

Au Gratin Potatoes, Grilled Asparagus
Bordelaise, Hollandaise Sauce
\$36.00

New York Strip Steak & Garlic Shrimp

Roasted Garlic Whipped Potato
Sautéed Rapini, Crab-Butter
\$32.00

Grilled Chicken Breast & Salmon Filet

Pancetta Whipped Potatoes, Glazed Carrots
Sautéed Spinach, Tomato Fondue
\$28.00

~ Cheese Course ~

3 Cheese Selections - \$7.50

Port Salut, 5 Year Cheddar, Northern Lights
Blue Cheese, Roasted Grapes,
Merlot Poached Pear, Lavash Crackers

4 Cheese Selections - \$9.50

Northern Lights Blue Cheese, Navat Aged
Goat Cheese, Jasper Hill 'Constant Bliss',
Castle Rock White Cheddar,
Apple Mustardo, Plum Jam, Lavash Cracker