



MIDI WORLD CATERING MENU

WE OFFER THE BEST PLANNING, QUALITY, & SERVICE YOU COULD ASK FOR
-ON & OFF SITE CATERING-



MIDI RESTAURANT & WINE BAR
600 E SUPERIOR ST
DULUTH, MN 55802

EVENTS: 218-722-DINE (3463)

HEATHER@MIDIRESTAURANT.NET

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MIDI WORLD CATERING INFORMATION

Midi Restaurant serves cuisine inspired by the simple and rustic dishes of the Mediterranean.

Combined with our menu, specialty cocktails, great wine list, & catering team dedicated to superior service, rest assured your event will be a memorable one.

Please refer to the following guidelines for helpful details in planning your event.

GENERAL INFORMATION

- Events may be subject to a deposit of \$350.00 which will be deducted from the bill at the conclusion of the event.
- Request for Direct Billing will be subject to approval by the Event Coordinator and a direct bill form must be on file before the date of the event.
- Cancellations may be made 2 weeks prior to the event date. If cancellation is not made within the 2 weeks, the fee of the room charge will apply. If food is ordered or prepared, full charges will apply.
- It is necessary that the guaranteed number of guests be confirmed to the Event Coordinator 4 business days prior to the event. Once a guarantee is given, it may not be reduced. We can accommodate a small increase within a reasonable time frame. If we do not receive a guarantee by the given time, we will use the highest expected attendance number as the guarantee.
- The event contract must be signed no later than 1 week prior to the event date.
- All food & beverage is subject to 6.875 % tax, Duluth City tax 3.35 %, liquor 9.375 %, & 18 % service charge.
- Pricing on the menu is before tax & gratuity, & may be subject to change.
- Any remaining food may not be taken out after the event.
- We can deliver to your office at a minimum of 150.00 with a 25.00 delivery fee; Chef on site will be 45.00 per hour.
- Events must conclude at 12:00 am.
- The group is responsible for the conduct of all persons in attendance and for any damages incurred to Midi's private dining facilities by individuals associated with or representing the group's organization.
- Candles are permitted & if brought in, must be in approved holders.
- Midi Restaurant is not responsible for any lost or stolen articles before, during or after an event.

Please keep in mind that our Chef & Event Coordinator would be happy to meet with you to create a customized menu that fits your event.

FOR GROUPS OF 25 OR LESS: FULL & LIMITED MENUS ARE AVAILABLE

MIDI EVENT ROOMS

FIRESIDE ROOM 150.00

This delightful room with a view of Lake Superior can accommodate up to 50 guests comfortably. It is wonderful for luncheons, dinners and meetings. A connecting patio allows guests the opportunity to experience the outdoors during a cocktail reception or banquet.
(888 sq ft / 24 x 37)

HARBOR VIEW ROOM 175.00

Enjoy the panoramic view of the lake and harbor. This room can accommodate cocktail receptions, dinners, luncheons or meetings for up to 100 guests. Perfect for a small wedding or grooms dinner.
(1260 sq ft / 35 x 36)

AUGUST FITGER ROOM 250.00

This lovely room is named after the original Brew Master, August Fitger is located on the third floor of the complex and is suitable for up to 135 guests. A great choice for a wedding reception!
(1820 sq ft / 35 x 52)

BOARD ROOM 125.00

The breathtaking Tiffany chandelier and regal decor is the backdrop for a private lunch, dinner or meeting for up to 25 guests. Enjoy the spectacular view of Lake Superior from the wall of windows or balcony.
(448 sq ft / 28 x 16)

SPIRIT OF THE NORTH THEATER 300.00

This spacious facility is perfect for conferences for up to 135 attendees with lectures, presentations and slide shows in theater seating. Cocktail receptions, dinner or lunch could be served in the August Fitger Room next door.
(2200 sq ft / 144 theater seats / stage dimensions 50 x 14)

HARBOR VIEW & FIRESIDE ROOM MAY BE COMBINED 300.00

Accommodating a maximum of 150 guests

FITGER'S COURTYARD 325.00

(A FOOD & BEVERAGE MINIMUM APPLIES TO EACH EVENT ROOM)

EQUIPMENT

OTHER SERVICES AVAILABLE

SCREEN	\$25.00 / \$15.00 DAY 2	CHAIR COVERS	\$2.25 EACH
FLIPCHART WITH STAND	\$25.00 / \$15.00 DAY 2	SATIN SASHES (RED OR CREAM)	\$1.50 EACH
WIRELESS MICROPHONE	\$75.00 / \$30.00 DAY 2	FLOOR LENGTH CLOTHS	\$4.95 EACH
PODIUM & MICROPHONE	\$65.00 / \$30.00 DAY 2	CAKE CUTTING	\$2.25 EACH
LAPTOP	\$150.00 / \$75.00 DAY 2	CORKAGE FEE	\$15.00
PROJECTOR	\$75.00 / \$30.00 DAY 2	CHEF CARVING	\$75.00
POLY-COM CONF. PHONE	\$75.00 / \$30.00 DAY 2	BARTENDER	\$75.00

COMPLIMENTARY INTERNET IN ALL ROOMS

BREAKFAST BUFFET

(25 GUEST MINIMUM)

CLASSIC CONTINENTAL 9.95 pp

Fresh Seasonal Fruit, Assorted Pastries, Orange Juice, Coffee, & Tea

COFFEE BREAK 7.95 pp

Fitger's Coffee with Assorted Pastries

GOURMET BRUNCH BUFFET 13.95 pp

Fresh Fruit Display, Hash Brown Potatoes, Vegetable Strata, Bagels, Sausage, Applewood Smoked Bacon, Assorted Muffins, Orange Juice, Coffee, & Tea

MIDI BREAKFAST BUFFET 11.95 pp

Fluffy Scrambled Eggs, Hash Browns, Fresh Seasonal Fruit, Assorted Muffins, Choice of Bacon or Sausage, Orange Juice, Coffee, & Tea

WORKING BREAKFAST 11.95 pp

Hot Breakfast Sandwiches on English Muffins or Bagels, Scrambled Eggs, Hickory Smoked Bacon & Cheddar Cheese, Fresh Seasonal Fruit, Orange Juice, Coffee, & Tea

WEDDING BRUNCH BUFFET 18.95 pp

Fresh Fruit Display with Mixed Berries, Lox with Bagels, Cream Cheese, Capers, & Diced Bermuda Onion, Fresh Seasonal Fruit, Scrambled Eggs with Mushrooms, Bagels, Hash Browns, Assorted Muffins, Cranberry Juice, Orange Juice, Coffee, & Tea

BREAKFAST SIDE ITEMS

Muffins 19.00 per dz

Bagels with Cream Cheese 21.00 per dz

Danishes or Donuts 21.00 per dz

Whole Fruit 1.50 ea

Assorted Cereals & Milk 1.75 ea

Assorted Yogurt 1.50 ea

Cranberry Juice 9.50 per pitcher

Orange Juice 9.50 per pitcher



HOT LUNCH BUFFETS

(25 GUEST MINIMUM / SERVED UNTIL 4 PM)

INCLUDES: CAESAR SALAD, BREAD, WHIPPED POTATOES, VEGETABLE DU JOUR, & COOKIES

(IF YOU WOULD LIKE TO CHOOSE MORE THAN ONE ENTRÉE, PLEASE ADD \$2.00 TO THE HIGHEST PRICED ENTRÉE)

(IF YOU WOULD LIKE TO HAVE A PLATED LUNCH, PLEASE ADD \$2.00 TO THE ENTRÉE PRICE)

ROASTBEEF WITH BURGUNDY SAUCE 17.95 pp

Sliced Beef Topped with a Rich Mushroom Burgundy sauce

GARLIC AND ROSEMARY CHICKEN 15.95 pp

Chicken Breast Marinated with Rosemary, Garlic & Extra Virgin Olive Oil

CHICKEN MARSALA 16.95 pp

Chicken Breast Topped with Wild Mushrooms and Marsala Wine

CHICKEN WITH BASIL, OLIVES & FETA 15.95 pp

Chicken Breast Topped with Green & Black Olives, Tomatoes, Capers, & Feta Cheese

CHICKEN FLORENTINE 15.95 pp

Stuffed with Spinach & Topped with Sauce Mornay

OVEN ROASTED TURKEY BREAST 14.50 pp

Turkey Breast with a Light Gravy

CALYPSO PORK TENDERLOIN 18.95 pp

Marinated in Spiced Rum & Brown Sugar, served with Mango Chutney

ROAST PORK LOIN 16.95 pp

Seasoned with Salt, Pepper & Garlic with a Rosemary Mustard Sauce

PORK CUTLETS 16.95 pp

Served with a Bacon Mushroom Sauce

PORK TENDERLOIN WITH HERBS 18.95 pp

Sage & Rosemary Crusted

GRILLED SALMON WITH LEMON CAPER SAUCE 19.95 pp

Salmon Topped with a Lemon Caper Sauce

(PLEASE SEE PAGE 9 FOR BEVERAGE SELECTION)

LUNCH BUFFET (CONTINUED)

(25 GUEST MINIMUM)

DELI BUFFET 12.95 pp

Seasonal Soup, House Salad, Fresh Fruit Display, Bread (White, Whole Wheat, & Rye), Meat & Cheese Assortment, & Assorted Specialty Bars

MIDI LUNCH BUFFET 17.95 pp

Seasonal Soup, Fresh Greens with House Dressing, Fresh Fruit Display, Chicken Marsala, Whipped Potatoes, Rolls, & Assorted Specialty Bars

SOUP & SALAD BUFFET 12.95 pp

Seasonal Soup, Baby Greens with Dried Cranberries and Crumbled Blue Cheese, Vegetable Pasta Salad, Fresh Fruit Display, Fresh Baked Rolls, & Assorted Specialty Bars

LUNCH BUFFET – PASTA SELECTION

INCLUDES: CAESAR SALAD, BREAD, & SPECIALTY BARS

TOMATO BASIL PENNE PASTA 14.95 pp

Penne Pasta, Extra Virgin Olive Oil, Plum Tomatoes, Fresh Basil & Asiago Cheese

BAKED ZITI PASTA 16.00 pp

Italian Sausage, Mozzarella, Asiago & Tomato Sauce, all Baked al Forno

CHICKEN PENNE PASTA 16.95 pp

Grilled Chicken Alfredo sauce, Asiago cheese, & Black Pepper

GREEK ISLAND PASTA 14.95 pp

Penne Pasta, Olives, Basil, Ouzo, & Feta Cheese, Tossed with Lemon Infused Olive Oil

CHEESE TORTELLINI 14.95 pp

With Porcini Mushroom Sauce

PASTA PRIMAVERA 14.95 pp

Penne Pasta with Steamed Vegetables & Alfredo or Red Sauce

(ADD CHICKEN, BLACKFOREST HAM, OR SALMON TO ANY PASTA FOR \$2.00 EXTRA PER PERSON)

(ADD SHRIMP OR SCALLOPS TO ANY PASTA FOR \$3.50 EXTRA PER PERSON)

(PLEASE SEE PAGE 9 FOR BEVERAGE SELECTION)

LUNCH MEETING

(25 GUEST MINIMUM)

BOXED LUNCH 9.95 pp

Choice of Roast Beef, Turkey or Ham, with Edam Cheese, Potato Chips,
Whole Fruit, Cookie & Beverage

LIGHT LUNCH 9.00 pp

Assorted Wrap Sandwiches with Turkey, Ham, Roast Beef, Chips, Pickles, & Assorted Bars or Cookies

WORKING LUNCH 11.00 pp

Croissant Sandwich Tray, Pasta Salad, Chips, Pickles, & Assorted Bars or Cookies

V.I.P MEETING 13.95 pp

Deluxe Assorted Sandwich Tray, Pasta Salad, Chips, Pickles, Fresh Fruit,
& Assorted Bars or Cookies

BUILD YOUR OWN SANDWICH 11.95 pp

Assorted Bread, Meat, & Cheese Tray, with Lettuce, Tomato, Mustard, Mayo,
Chips, Pickles, Fresh Fruit, & Assorted Bars or Cookies

(PLEASE SEE PAGE 9 FOR BEVERAGE SELECTION)

ALL DAY MEETING BREAKS & LIGHT REFRESHMENTS

(MAY BE ADDED IN ADDITION TO BREAKFAST &/OR LUNCH)

HEALTHY BREAK 8.95 pp

Cheese & Crackers, Fresh Seasonal Fruit, Lemonade & Bottled Water

AFTERNOON BREAK 7.95 pp

Soft Drinks, Bottled Water, Bowls of Popcorn & Pretzels

EXECUTIVE BREAK 13.95 pp

AM: Assorted Breakfast Pastries, Juice, Coffee, & Tea
Mid-Morning: Fresh Seasonal Fruit, Soft Drinks, Bottled Water, Coffee, & Tea
Afternoon: Assorted cookies, Pretzel, Soda & Bottled Water

BEVERAGES, SNACKS, & DESSERTS

BEVERAGES

Fitger's Coffee (1.5 gallon serves 32 cups)	39.00
Fitger's Coffee (100 cup dispenser)	95.00
Fitger's Coffee (per pot serves 8 cups)	9.50
Republic of Tea (per pot serves 8 cups)	9.50
Soft Drinks & Bottled Water	2.00
Lemonade or Fruit Punch (serves 20 per gallon)	16.00
Midi Punch (serves 20 guests per gallon)	17.50
Champagne Punch (serves 20 guests per gallon)	39.00
Orange Juice or Cranberry Juice (per pitcher serves 8)	9.95
Freshly Brewed Iced Tea - Unsweetened (per pitcher serves 8)	9.95
Fresh Brewed Ice Tea - Blueberry Pomegranate (per pitcher serves 8)	9.95

SNACKS

Deluxe Mixed Nuts (serves 10)	25.00
Chips - Sweet Potato or Tortilla with Salsa (1 lb)	15.00
Flavored Popcorn (1 lb)	7.50
Pretzels (1 lb)	7.50
Granola Bars	2.00 ea
Whole Fruit	1.50 ea
Cookies (1 dz)	15.00
Brownies (1 dz)	15.00

DESSERTS

Bourbon Blueberry-Banana Bread Pudding	
Chocolate Decadence	
Apple Strudel / Apple Crisp	
Turtle Cheesecake / Raspberry Cheesecake	
Tiramisu	
	6.50 ea

Assorted Mini Desserts 24.00 per dz

COFFEE & DESSERT BUFFET

Coffee & Tea with a variety of delicate pastries & petite fours
\$15.00 pp - 50 guest minimum

BAR & BEVERAGE SELECTION

HOUSE SELECTION BAR		CAPTAINS BAR		PREMIUM SELECTION BAR	
Tanqueray Gin Bacardi Rum Smirnoff Vodka Cutty Sark Scotch E & J Brandy Jim Beam Bourbon Windsor Canadian Whiskey Coastal Vines Chardonnay Forest Glen Gewurztraminer La Bocca Malbec Coastal Vines Pinot Noir		CAPTAINS BAR BEER \$5.50 WINE \$5.50 SODA \$2.00 (HOUSE WINE & DOMESTIC BEER)		Bombay Gin Mount Gay Silver Rum Stolichnaya Vodka Dewars Scotch Korbel Brandy Makers Mark Bourbon Canadian Club Whiskey Kali Hart Chardonnay Dr. Loosen Riesling Punto Final Malbec McManis Cabernet Sauvignon	
Cocktails	\$5.50			Cocktails	\$6.50
Domestic Beer	\$5.50			Domestic Beer	\$5.50
Import Beer	\$6.00			Import Beer	\$6.00
Glass Wine	\$5.50			Glass Wine	\$7.50
Bottle Wine	\$22.00			Bottle Wine	\$30.00
Sodas	\$2.00			Sodas	\$2.00
		BOTTLED WATER \$2.00			

**** BARTENDER FEE OF \$75.00 FOR ALL BAR SET UPS ****

SELF SERVE BAR

(CHARGES BASED ON CONSUMPTION - PRICING UNDER HOUSE BAR SELECTION)

House Wine, Domestic & Imported Beer, Bottled Water, & Assorted

CHAMPAGNE

Prosecco \$29.00 Per Bottle

Crane Lake \$21.00 Per Bottle

PUNCH

Midi Punch \$17.50 (1 GAL)

Champagne Punch \$39.00 (1 GAL)

KEGS

Domestic Keg \$300.00

Import Keg \$400.00

HORS D'OEUVRES

(30 PIECE MINIMUM – PRICED PER PIECE – SERVED BUFFET STYLE)

CHICKEN SKEWERS WITH MANGO CHUTNEY 2.50
Served with Caramelized Onion & Mango Marmalade

PORK & PINEAPPLE SKEWERS 2.50
Grilled Pork & Pineapple Marinated in Honey & Hoisin Sauce

ROASTED SCALLOPS WRAPPED IN HICKORY BACON 3.50
With Honey, Black Pepper, Lemon & Chives

SHRIMP WITH COCKTAIL SAUCE 3.00

DUNGENESS CRAB STUFFED MUSHROOMS 2.50
Mushroom Caps Stuffed with Crab, Asiago Cheese & Artichoke Hearts

OLIVE PASTE & BLUE CHEESE CANAPES 1.50
Gorgonzola, Pine Nuts, Extra Virgin Olive Oil & Spanish Olives on Crusty Bread

MINI DUNGENESS CRAB CAKES 3.75
Topped with Garlic Lemon Aioli

BEEF TENDERLOIN CROSTINI 4.00
Thinly Sliced Beef tenderloin, Horseradish Sauce, & Diced Red Pepper

GARLIC & MONTRACHET CROSTINI 1.50

CAPRESE SKEWERS 2.00
Mini Mozzarella Cheese, Fresh Basil Leaves, & Cherry Tomatoes

ROASTED CHICKEN PINWHEELS 2.00
Spicy Chicken Pinwheels Filled with Edam Cheese, Tomatoes & Cilantro

VEGETARIAN PINWHEELS 1.50
Roasted Red Pepper Spread, Bermuda Onion, Diced Spinach, & Fresh Mushrooms

SALMON CAKE 2.50
With an Apricot Mustard Marmalade

CHICKEN OR PORK EGG ROLLS 2.50
Chili Dipping Sauce with Fresh Ginger & Scallions

SPINACH & MONTRACHET PHILLO TRIANGLE 2.75
Flaky Pastry Baked Golden with Spinach, Oregano, Lemon, & Goat Cheese

ASPARAGUS WRAPPED WITH BLACK FOREST HAM 2.00

SAUSAGE STUFFED MUSHROOMS 2.00

ASSORTED MINI QUICHE 2.00

HORS D'OEUVRES (CONTINUED)

(ITEMS ARE PRICED PER PLATTER TO SERVE 25 GUESTS)

FRESH FRUIT CHEESE & CRACKER TRAY 75.00

VEGETABLE CRUDITE 50.00

Served with Ranch & Gorgonzola Dipping Sauces

ANTIPASTO PLATTER 85.00

Assorted Gourmet Meat & Cheese, with Olives, Tomatoes, Artichoke Hearts & Asparagus

JUMBO SHRIMP DISPLAY 150.00

Chilled on a bed of Ice, & Served with Cocktail Sauce & Lemon Wedges

WHOLE SIDE OF SMOKED SALMON 95.00

Served with Capers, Cream Cheese, Lemon, & Thinly Slice Bermuda Onions

DUNGENESS CRAB & ARTICHOKE DIP 85.00

Artichoke Hearts, Sliced Onion, Dungeness Crab, & Asiago Cheese, Served with Ciabatta for Dipping

BAKED BRIE EN CROUTE 65.00

Served with Fresh Seasonal Fruit & Crackers

CHICKEN WINGS 50.00

BBQ, Teriyaki, Honey, or Garlic Sauce

MEATBALLS 50.00

Italian, Almond, BBQ, or Swedish



DINNERS

(25 GUEST MINIMUM)

***PLEASE SELECT 1 SALAD, 1 ENTRÉE, 1 STARCH, 1 VEGETABLE & 1 DESSERT
INCLUDES: ROLLS, COFFEE & TEA**

PLATED:

PLEASE ADD \$3.00 TO THE LISTED ENTRÉE PRICE
MORE THAN ONE ENTREE MAY BE SELECTED IF QUANTITIES ARE GIVEN NO LATER THAN 10 DAYS PRIOR

BUFFET:

FOR MORE THAN 1 ENTRÉE SELECTION PLEASE ADD \$2.00 TO THE HIGHEST PRICED ENTREE

SALAD

BABY GREENS WITH BLUE CHEESE CRUMBLES, CROUTONS, & CANDIED PECANS
HOUSE CAESAR WITH ASIAGO CHEESE & TUSCAN CROUTONS
SPINACH & FRESH STRAWBERRIES WITH A BACON PEPPERCORN VINAIGRETTE OR BALSAMIC VINAIGRETTE

ENTRÉE

CHICKEN (FREE RANGE) & TURKEY

CHICKEN WITH BASIL, FETA, & OLIVES
CHICKEN ROULADE WITH GOAT CHEESE & SPINACH
CHICKEN WITH CRANBERRY PECAN CHUTNEY
CHICKEN MARSALA
CHICKEN WITH GARLIC & ROSEMARY
OVEN ROASTED TURKEY BREAST WITH TRADITIONAL GRAVY
25.00 pp

BEEF

BEEF TENDERLOIN WITH A PINOT NOIR DEMI GLAZE
BEEF TENDERLOIN WITH WILD MUSHROOMS
BEEF TENDERLOIN WITH A COGNAC PEPPERCORN SAUCE
36.00 pp
ROAST BEEF BOURGUIGNON
BEEF FLORENTINE WITH SPINACH & WILD MUSHROOMS
30.00 pp

FISH & SEAFOOD

PECAN CRUSTED SALMON WITH RIESLING WINE SAUCE
PARMESAN CRUSTED SALMON
GRILLED SALMON WITH A LEMON CAPER BUTTER SAUCE
LAKE SUPERIOR TROUT WITH WASABI SAUCE
28.00 pp

PORK

PORK TENDERLOIN WITH APPLES & SPICED RUM
HERB CRUSTED PORK TENDERLOIN
ROAST PORK LOIN WITH GARLIC & ROSEMARY MUSTARD SAUCE
PORK CUTLETS WITH A BACON MUSHROOM SAUCE
27.00 pp

VEGETARIAN

WILD MUSHROOM SPINACH RAVIOLI WITH A ROASTED TOMATO-BASIL SAUCE
VEGETABLE LASAGNE WITH ROASTED RED PEPPERS, MUSHROOMS, ASPARAGUS, SPINACH, ASIAGO, & MARINARA
CHEESE TORTELLINI WITH A MUSHROOM SAUCE
PASTA PRIMAVERA WITH STEAMED VEGETABLES & ALFREDO OR RED SAUCE
16.00 pp

DINNERS (CONTINUED)

STARCH

MASHED POTATOES – CHIVE, EXTRA VIRGIN OLIVE OIL, TRUFFLED, OR HORSERADISH
ROASTED BABY RED POTATOES
MINNESOTA WILD RICE PILAF

VEGETABLE

GREEN BEANS
ROASTED ASPARAGUS
HONEY GLAZED CARROTS

DESSERT

CHOCOLATE DECADENCE
TURTLE CHEESECAKE
APPLE CRISP
TIRAMISU
ASSORTED SPECIALTY BARS / PETITE FOURS / MINI DESSERTS

DUET PLATED DINNERS

STEAK & SHRIMP

Charbroiled Steak, Broiled Shrimp, Roasted Baby Red Potatoes, & Roasted Asparagus
28.00 pp

STEAK & CHICKEN

Charbroiled Steak, Chicken Breast, Chive Mashed Potatoes, & Honey Glazed Carrots
26.00 pp

SALMON & STEAK

Grilled Salmon Fillet, Charbroiled Steak, Roasted Baby Red Potatoes, & Green Beans
28.00 pp

THEME BUFFETS

(35 GUEST MINIMUM)

MEDITERRANEAN

Flatbread Topped with Hummus, Feta, & Olives

Salad Caprese

Pork Tenderloin with Fig Sauce

Chicken with Olives, Feta, Fresh Basil, & Lemon
Infused Olive Oil

Beef Tenderloin with Port Wine

Truffled Mashed Potatoes & Roasted Asparagus

Rolls with Butter

Chocolate Espresso Torte

Coffee, & Tea

39.00 pp

ITALIAN

Tomato Basil Brushetta

Roasted Vegetables

Penne Pasta Pomodoro
Tomatoes, Fresh Basil, Asiago, Garlic, & Extra Virgin Olive Oil

Pappardelle with House Made Sausage Ragu
Sausage, Bacon, Red Wine, Garlic, Tomatoes, & Basil

Shrimp Scampi
Dry Vermouth, Garlic, Parsley, & Lemon

Rolls with Butter

Torta Caprese
Tiramisu

Coffee, & Tea

35.00 pp

GERMAN

Rueben Canapes

Warm Potato Salad

Chicken Hunter Style
Chicken Breast Topped with a Button Mushroom Sauce

Gypsy Schnitzel
Red & Green Peppers, Ham Strips, & Onions in a light cream sauce

Spatzle & Red Cabbage

Rolls with Butter

Apfelstrudel with Bavarian Cream
Black Forest Chocolate Torte

Coffee, & Tea

29.00 pp

MINNESOTA

Cream of Wild Rice Soup

BLT Salad
Ice Berg Lettuce, Bacon, & Tomatoes, tossed with ranch dressing

Roasted Turkey Breast
With a Cranberry-Pecan Chutney & Traditional Gravy

Marinated Pork Roast
Herbs, Mustard, & Onions with Pan Juices

Walleye with Lemon Caper Butter Sauce

Mashed Potatoes & Honey Glazed Carrots

Rolls with Butter

Apple Crisp

Coffee, & Tea

35.00 pp

HOLIDAY FIRESIDE BUFFET

(30 GUEST MINIMUM)

SALADS & HORS D'OEUVRES (INCLUDED)

Fresh Vegetable Crudites with Blue Cheese & Ranch Dip
Roma Tomato Caprese with Balsamic Reduction
Baby Greens Salad with Candied Pecans, Gorgonzola Cheese, Croutons,
& a White Balsamic Maple Vinaigrette
Penne Pasta Salad with Fresh Basil Pesto & Tomatoes
Traditional Caesar Salad
L'Antipasti Mistro (Specialty Meats, Roasted Vegetables, & Marinades)

CHOICE OF 2 HOT ENTREES

Pork Tenderloin with Calvados Brandy & Apples
Roast Pork with Sage Cream Sauce
Salmon Fillet with Dill-Riesling Sauce
(Free Range) Chicken Marsala
(Free Range) Chicken with Cranberry-Pecan Chutney
Roast Beef with Burgundy Mushroom Sauce
Peppercorn Roast Beef in a Rich Cognac Sauce
Wild Mushroom Ravioli with Roasted Tomato-Basil Sauce
Traditional Turkey with Sage Stuffing & Cranberry Sauce

CHOICE OF 1 STARCH

Mashed Potatoes
Scalloped Potatoes
Wild Rice Pilaf

CHOICE OF 1 VEGETABLE

Dilled Carrots
Roasted Asparagus
Red Cabbage

DESSERT BUFFET (INCLUDED)

Seasonal Fresh Fruit Display
Holiday Favorites & Assorted Cookies

Coffee & Tea

39.95 pp



WEDDING BELLS BUFFET

(75 GUEST MINIMUM)

SALADS & HORS D'OEUVRES (INCLUDED)

Tomato Basil Pasta Salad
Midi Romaine Caesar with Asiago Cheese & Tuscan Croutons
Organic Greens Salad with Craisins, Gorgonzola Cheese, Candied Pecans,
& White Balsamic Maple Vinaigrette
Fresh Baked Rolls with Butter
L'Antipasti Mistro (Specialty Meats, Roasted Vegetables, & Marinades)
Fresh Vegetable Crudites with Blue Cheese & Ranch Dip
Roma Tomato Caprese with Balsamic Reduction
Imported Cheese Assortment with Mediterranean Olives
Chilled Jumbo Shrimp Display with Cocktail Sauce & Lemons

STARCHES & VEGETABLE (INCLUDED)

Minnesota Wild Rice Pilaf
Extra Virgin Olive Oil Mashed Potatoes
Seasonal Vegetable

CHOICE OF 3 ENTREES

Pork Tenderloin with Calvados Brandy & Apples
Roast Pork with Sage Cream Sauce
Salmon Fillet with Dill-Riesling Sauce
(Free Range) Chicken Marsala
(Free Range) Chicken with Cranberry-Pecan Chutney
Roast Beef with Burgundy Mushroom Sauce
Peppercorn Roast Beef in a Rich Cognac Sauce
Wild Mushroom Ravioli with Roasted Tomato-Basil Sauce
Traditional Turkey with Sage Stuffing & Cranberry Sauce
Penne Pasta Alfredo

DESSERT (INCLUDED)

Chocolate Fountain
Petite Fours
Mousse
Assorted Cakes

Complimentary Gift Basket for Bride & Groom

69.95 pp





FUN & FESTIVE FOOD STATIONS

(50 GUEST MINIMUM – 1 HOUR SERVICE)

(STATIONS CAN BE ADDED TO ANY LUNCH OR DINNER)

SEAFOOD MARTINI BAR 11.95 pp

Our Signature Medley of Shrimp, Scallops & Dungeness Crab, Marinated in a Zesty Vodka Citron Dressing,
Served in a Martini Glass Topped with Cilantro

ASIAN WOK STATION 9.95 pp

Variety of Fresh Seasonal Vegetables, Choice of Chicken, Shrimp, or Beef Wok'd to Order with Udon Noodles &
Spicy Asian Sauce Served in a Chinese To-Go Box & Chop Sticks

PASTA STATION 9.95 pp

Enjoy watching our Chef Prepare a Combination of Your Favorite Pasta Dishes
Conchiglie Pasta or Penne Pasta Served with Your Choice of Spicy Tomato-Basil, or Alfredo Sauce
With Red & Yellow Peppers, Asiago Cheese, Sundried Tomatoes, Mushrooms, Snow Peas, Black Forest Ham,
Shrimp, Salmon, & Grilled Chicken, Caesar Salad or Organic Mixed Greens and Crusty Bread

MASHED POTATO STATION 5.95 pp

Yukon Gold Mashed Potatoes Served with an Assortment of Toppings Including: Butter, Sour Cream, Sauteed
Mushrooms, Chives, Diced Tomatoes, Shredded Cheddar Cheese, Smoked Bacon, & Mushroom Gravy

MEXICAN STATION 8.95 pp

Corn & Nacho Chips with a Variety of Dips Including Salsa, Bean, Cilantro, & Guacamole
Spicy Quesadilla Wedges with Chicken, Jalapeno Jack Cheese, & Caramelized Onions
Fajita Fiesta with Warm Soft Tortillas, Sauteed Vegetables, & Seasoned Chicken or Beef,
Served with Salsa, Shredded Lettuce, Cheddar Cheese, & Sour Cream

CHOCOLATE FOUNTAIN 6.50 pp

With Marshmallows, Strawberries, Pineapple, Honey Dew Melon, Cantaloupe, Pretzels, & Potato Chips

CREPE STATION 6.95 pp

Crepes are made to order by our Chef with a Choice of 2 fillings, Savory & Sweet
Wild Mushrooms in Thyme Cream Sauce
Creamed Chicken with Fresh Tarragon
Strawberries Topped with Whipped Cream
Crepe Suzette with Orange & Grand Marnier