

Meetings

Corporate Drop offs

Holiday Parties

Lectures

Conferences

Vendor Fairs

Auctions

Private Dinners

Luncheons

Memorials

Graduations

Retirement Parties

Groom's Dinners

Rehearsal Dinners

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Baby Showers



EVENT ROOMS | SERVICES | BREAKFAST OPTIONS | LUNCH OPTIONS | HORS D'OEUVRES OPTIONS | DINNER OPTIONS | BEVERAGE OPTIONS

600 E SUPERIOR ST, DULUTH 55802 218-722-DINE (3463) INFO@MIDIRESTAURANT.NET WWW.MIDIRESTAURANT.NET

Information & Policies

EVENT CONTRACTS & GUARANTEES

A signed contract must be on file at least 5 days before the event. It is necessary that the guarantee number of guests be given to the Catering Manager no later than 5 business days prior to the event. Once a guarantee is given, it may not be reduced. We will 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.

PAYMENTS & DEPOSITS

Payment may be made in advance or the day of the event. Request for direct billing will be subject to approval by the Catering Manager. The method of payment must be noted on the signed event contract. Some events will be subject to a \$350.00 deposit that will be applied to the final bill. Cancellation can be made up to two months before the event date for a full refund.

PRICING

Prices listed on the menu do not include 6.875% Sales Tax, Duluth City Tax 3.35%, Liquor Tax 9.375% and an 18% Gratuity. Room Rental and Equipment Charges are not subject to tax and gratuity.

AUDIO/VISUAL EQUIPMENT

Audio/Visual Equipment can be rented from Midi Restaurant or may be brought in. Same day requests for equipment will result in additional fees. There is complimentary WiFi in all private event spaces.

SECURITY & PERSONAL BELONGINGS

The Fitger's Complex has on site Security and no additional security is required to be present during events. Midi Restaurant does not assume liability for damages or loss of personal belongings brought in. All personal property is the sole responsibility of the group and attendees.

FOOD & BEVERAGE

Each event room is assigned a food & beverage minimum. No food or beverages may be brought into the event rooms without authorization from the Catering Manager. Cakes and/or desserts may be brought in that are purchased from a licensed vendor. Any remaining food from the event may not be taken out of the facility.

DECORATING & VENDORS

Outside vendors hired for an event should be communicated with the Catering Manager. Glitter and confetti are prohibited as well as any decorating that would cause damage to the ceiling, walls or floor. Open flame candles are allowed in the appropriate holders and are subject to approval by the Catering Manager. Fees will be assessed for any damages that occur.

PARKING

The Fitger's Complex has a parking ramp with complimentary parking for all event attendees. Guests will need to let the parking attendant know which event they were attending for free parking.



Event Rooms

BOARD ROOM

448 sq ft 28'x16'

Conference: 20

Located behind the Hotel front desk – Lakeview & balcony

FIRESIDE ROOM

888 sq ft 24'x37'

Theater: 50 Rounds: 40 Conference: 24 Classroom: 32

Located in Midi Restaurant – Fireplace & outdoor courtyard

HARBOR VIEW ROOM

1225 sq ft 35'x35'

Theater: 35 Rounds: 75 Conference: 20 Classroom: 55

Located in Midi Restaurant – Lakeview & fireplace

AUGUST FITGER ROOM

1820 sq ft 35'x52'

Theater: 150 Rounds: 135 Conference: 25 Classroom: 66

3rd Floor of the Fitger's Complex

SPIRIT OF THE NORTH THEATER

2200 sq ft 24'x37'

Capacity: Theater: 150 Stage Dimensions: 50'x14'

3rd Floor of the Fitger's Complex

FITGER'S COURTYARD

Contact the Catering Manager for options

Services

AUDIO /VISUAL EQUIPMENT

5'x5' Screen \$25

LCD Projector \$75

Conference Phone \$75

Lapel or Handheld Microphone \$75

Podium with Microphone \$75

Flip Chart with Post it Paper & Markers \$50 each

Laptop \$150

Presentation with Sound and Microphone Package \$200

Microphone, Speaker & MP3 Package \$150

Complimentary WiFi in all Event Rooms

(Additional A/V Equipment can be arranged)

RENTALS / SERVICES

White Chair Covers \$2.50 each

Sashes (Navy Satin, Ivory Sheer & Red Satin) \$.75 each

Bartender Fee \$75

Chef Carving Fee \$75

Cake Cutting Fee \$1.50 per person

Corkage Fee \$15 per bottle

Complimentary Linens:

White 72x72 Table Cloths, Black Napkins, Black Skirting
(Other linen options can be arranged and will include a fee)

(Additional rentals can be arranged)

*As you review the menu please keep in mind that the
Catering Manager & Chef would be happy to create a
customized menu to fit your group.*

Breakfast - Buffet

BREAKFAST BUFFET #1

Fresh Seasonal Fruit
Assorted Pastries
Orange Juice, Cranberry Juice, Coffee & Tea
\$11 per person

BREAKFAST BUFFET #2

Fluffy Scrambled Eggs with Cream Cheese & Chives
Breakfast Potatoes with Peppers
Fresh Seasonal Fruit
Assorted Muffins
Applewood Smoked Bacon
Orange Juice, Cranberry Juice, Coffee & Tea
\$13 per person

BREAKFAST BUFFET #3

Hot Breakfast Sandwiches on English Muffins
(Scrambled Eggs, Bacon & Cheddar Cheese)
Fresh Seasonal Fruit
Assorted Muffins
Orange Juice, Cranberry Juice, Coffee & Tea
\$13 per person

BREAKFAST BUFFET #4

French Toast with Organic Maple Syrup
(Apple Fritter with Pecan French Toast or Traditional)
Bowl of Fresh Cut Strawberries
Country Sausage
Applewood Smoked Bacon
Orange Juice, Cranberry Juice, Coffee & Tea
\$13 per person

BREAKFAST BUFFET #5

Vegetable Strada
Breakfast Potatoes with Peppers
Fresh Seasonal Fruit
Bagels with Cream Cheese
Country Sausage
Applewood Smoked Bacon
Orange Juice, Cranberry Juice, Coffee & Tea
\$14 per person

BREAKFAST BUFFET #6

Lox with Bagels, Cream Cheese, Capers, & Diced Onions
Bagels with Cream Cheese
Fluffy Scrambled Eggs with Cream Cheese & Chives
Fresh Seasonal Fruit with Berries
Breakfast Potatoes with Peppers
Applewood Smoked Bacon
Assorted Muffins
Orange Juice, Cranberry Juice, Coffee & Tea
\$16 per person

BREAKFAST BUFFET #7

Hot Breakfast Burritos
(Scrambled Eggs, Bacon, Cheddar Cheese, & Potatoes)
Fresh Seasonal Fruit
Assorted Muffins
Orange Juice, Cranberry Juice, Coffee & Tea
\$13 per person

Breakfast - Plated

NORTHSHORE BREAKFAST

Chive Scrambled Eggs
Applewood Smoked Bacon
Hash Brown Potatoes
Fresh Baked Muffin
Orange Juice, Coffee & Tea
\$14 per person

EUROPEAN BREAKFAST

Black Forest Ham & Cheese Quiche
Breakfast Potatoes with Peppers
Apple Cinnamon Crumb Cake
Country Sausage
Orange Juice, Coffee & Tea
\$14 per person

FRENCH TOAST BREAKFAST

French Toast with Organic Maple Syrup
(Apple Fritter with Pecan French Toast or Traditional)
Breakfast Potatoes with Peppers
Applewood Smoked Bacon
Orange Juice, Coffee & Tea
\$14 per person

LIGHTHOUSE BREAKFAST

Salmon Hash with Red Peppers & Onions Topped with
Hollandaise Sauce & Fried Eggs
Fresh Baked Muffin
Orange Juice, Coffee & Tea
\$15 per person

STEAK & EGGS BREAKFAST

Petite Steak with Mushrooms
Scrambled Eggs with Chives
Hash Brown Potatoes
Apple Cinnamon Crumb Cake
Orange Juice, Coffee & Tea
\$16 per person

MEDITERRANEAN BREAKFAST

Omelet with Tomatoes, Spinach, Artichokes & Feta
(Egg White Omelet available by request)
Greek Yogurt with Berries
Breakfast Potatoes with Peppers
Orange Juice, Coffee & Tea
\$14 per person

Light Luncheon

SOUP & SALAD

Chef's Selection Seasonal Soup
Baby Greens with Dried Cranberries & Bleu Cheese
Pasta Salad
Assorted Fresh Baked Bread with Butter
Assorted Dessert Tray
Coffee, Tea & Assorted Soda
\$14 per person

BUILD YOUR OWN SANDWICH

Chef's Selection Seasonal Soup or House Salad
White, Wheat or Croissant Bread
Sliced Ham, Turkey & Tuna Salad
Lettuce, Tomato & Onion
Dijon Mustard & Mayo
Cheese Selection
Chips & Pickles
Fresh Baked Cookies
Coffee, Tea & Assorted Soda
\$15 per person

WRAP SANDWICHES

Chef's Selection Seasonal Soup or House Salad
Chicken Bacon Ranch Wrap or Reuben Wrap
(Vegetarian by request)
Chips & Pickles
Fresh Baked Brownies
Coffee, Tea & Assorted Soda
\$12 per person

BOX LUNCH

Roast Beef, Turkey or Ham on Whole Wheat Bread
(Vegetarian by request)
Individual Packets of Mustard & Mayo
Whole Fruit
Chips
Fresh Baked Cookie
Assorted Soda or Bottled Water
\$11 per person

Snack Items

Deluxe Mixed Nuts (serves 10 people) \$25

White Cheddar Popcorn (1lb) \$15

Pretzels (1lb) \$15

Individual Bags of Chips \$1.50 per person

Granola Bars \$2 per person

Cookies (1 dz) \$15

Brownies (1dz) \$17

Whole Fruit \$1.75 per person

Breaks

HEALTHY BREAK:

Fresh Fruit
Cheese & Crackers
Deluxe Mixed Nuts
Lemonade
\$9.00 per person

AFTERNOON BREAK:

White Cheddar Popcorn
Pretzels
Assorted Mini Candy Bars
Assorted Soda
\$7.00 per person

Light Luncheon-Plated

SALADS - \$15 per person

CHICKEN CAESAR

Grilled Chicken Breast, Crisp Chopped Romaine, Tuscan Croutons, Asiago Cheese, House Made Caesar Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

MIDI COB SALAD

Turkey, Ham, Romaine Lettuce, Mixed Greens, Tomatoes, Applewood Smoked Bacon, Bleu Cheese Crumbles, Hard Boiled Eggs, Red Wine Vinaigrette, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

BLEU CHEESE & GRILLED STEAK

Sliced Sirloin Steak, Chopped Romaine Lettuce, Figs, Thinly Sliced Red Onions, Gorgonzola Cheese & Pecans, Tossed with Bleu Cheese Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

ASIAN CHICKEN SALAD

Chicken Marinated with Ginger, Sesame Oil & Soy, with Mixed Greens, Romaine, Carrots, Crispy Wontons, Peanut Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

SHRIMP SALAD "CAMPANIA"

Seared Black Tiger Shrimp on Top of Organic Greens with Mediterranean Olives, Shaved Red Onion, Fresh Basil, Tomato, Lemon Vinaigrette, Roll with butter, Cookie/Bar & Soft Drink or Coffee/Tea

SPINACH & STRAWBERRIES SALAD

Baby Spinach, Sliced Strawberries, Crumbled Feta Cheese, Nuts, Thinly Sliced Sweet Red Onions, White Maple Balsamic Vinaigrette, Roll with butter, Cookie/Bar & Soft Drink or Coffee/Tea

SANDWICHES - \$15 per person

GRILLED CHICKEN SANDWICH

Marinated Breast of Chicken, Havarti Cheese, Roasted Peppers, & Herb Aioli on Toasted Ciabatta, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

WHITEFISH SANDWICH

Lightly Breaded Lake Superior Whitefish, Applewood Smoked Bacon, Lettuce, & Tomato with a Lemon-Garlic Aioli on Ciabatta with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

MIDI BURGER

Half Pound of Choice Beef, Caramelized Onions, Havarti Cheese, & Butter Lettuce, on an Onion Bun, with French Fries, Cookie/Bar & Soft Drink or Coffee/Tea

JULIETTA SANDWICH

Grilled Chicken Breast, Honey Yogurt, Fig, Goat Cheese, & Basil on a Brioche Bun, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

MIDI CLUB SANDWICH

Sliced Turkey, Havarti cheese, Applewood Smoked Bacon, Tomato, Lettuce & Lemon-Garlic Aioli on White Bread, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

GRILLED PORTABELLA SANDWICH

Marinated Portabella, Fresh Mozzarella, Tomato, & Basil on Focaccia with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea



Meeting Package

NORTH SHORE MEETING PACKAGE

Beverages refreshed throughout the day \$36 per person

BREAKFAST

Fresh Seasonal Fruit Display
Assorted Pastries & Breakfast Breads
Orange Juice, Cranberry Juice, Coffee & Tea

MID MORNING BREAK

Assorted Soda & San Pellegrino Mineral Water
Granola Bars

LUNCH

House Salad with Two Dressing Choices
Chicken Marsala
Minnesota Wild Rice Pilaf
Rolls with Butter
Fresh Baked Cookies

AFTERNOON BREAK

Assorted Cheese & Cracker Tray
White Cheddar Popcorn
Chocolate Candies

LAKE SUPERIOR MEETING PACKAGE

Beverages refreshed throughout the day \$36 per person

BREAKFAST

Scrambled Eggs
Applewood Smoked Bacon
Breakfast Potatoes with Peppers
Assorted Pastries & Breakfast Breads
Orange Juice, Cranberry Juice, Coffee & Tea

MID MORNING BREAK

Assorted Soda & San Pellegrino Mineral Water
Whole Fruit

LUNCH

Chef's Selection Soup
Build Your Own Sandwich with:
White, Wheat or Croissant bread
Ham, Turkey & Tuna Salad
Lettuce, Tomato & Onion
Dijon Mustard & Mayo
Cheese Selection
Chips & Pickles
Assorted Dessert Bars

AFTERNOON BREAK

Snack Mix
Chocolate Candies

Lunch - Buffet

CREATE YOUR OWN: \$16 per person

Pick One Salad, One Entrée & One Dessert - For Two Entrée Selections Please Add \$2
Beverages Included: Coffee, Tea, Assorted Soda (Bottled Water or Mineral Water by request)
Included: Fresh Baked Bread, Minnesota Wild Rice, Seasonal Vegetable & Dessert
Dessert Options: Apple Strudel, Fresh Baked Cookies, Fresh Baked Brownies or Specialty Bars

SALAD:

SPINACH & FRESH STRAWBERRY SALAD

Baby Spinach, Sliced Strawberries, Crumbled Feta Cheese, Nuts, Thinly Sliced Sweet Red Onions
Dressing: White Maple Balsamic Vinaigrette, Balsamic Vinaigrette, or Red Wine Vinaigrette

MIXED GREENS

Field Greens with Tomatoes, Cucumbers, Bleu Cheese Crumbles, & Tuscan Croutons
Dressing: French, Ranch, Bleu Cheese, or Balsamic Vinaigrette (Two choices may be selected)

ENTRÉE:

VEGETARIAN PASTA

Pasta Napoli – Penne Pasta, EVVO, Tomatoes, Fresh Basil & Asiago Cheese
Greek Island Pasta – Penne Pasta, Olives, Basil, Ouzo, & Feta Cheese, Tossed with a Lemon Infused Olive Oil

CHICKEN

Garlic & Rosemary Chicken
Chicken Marsala
Chicken Champagne

PORK

Roast Pork Loin with Herbs
Pork Cutlets with a Bacon Mushroom Sauce

FISH

Salmon with a Lemon Caper Butter Sauce
Pecan Crusted Salmon with Dill-Riesling Wine Sauce
Walleye with Chili Lime Butter

Hors D'oeuvres

BUFFET # 1 - \$23 per person

Vegetable Crudité with Chive Dip
Artisan Cheeses with Crackers & Fresh Fruit
Flatbread
Shrimp Shooters with Spicy Cocktail Sauce
Spicy Chicken Pinwheels
Jamaican Chicken Wings
BBQ Meatballs

BUFFET #2 - \$23 per person

Vegetable Crudité with Dip
Artisan Cheeses with Crackers & Fresh Fruit
Crab & Artichoke Dip with Pita Bread
Bruschetta Display
Salmon Cakes with a Spicy Aioli
Vegetarian Pinwheels
Swedish Meatballs

BUFFET #3 - \$23 per person

Antipasto Display
Chicken Egg Rolls
Sausage Stuffed Mushrooms
Asparagus Wrapped with Black Forest Ham
Shrimp Display with Cocktail Sauce
Artisan Cheeses with Crackers & Fresh Fruit
Mini grilled cheese sandwiches with Tomato Bisque

INDIVIDUAL OPTIONS: Serves 25 people

Whole Side Smoked Salmon \$95
Baked Brie with Crackers & Dried Fruit \$65
Jumbo Shrimp Display with Cocktail Sauce \$150
Teriyaki or Garlic Chicken Wings \$50
BBQ or Swedish Meatballs \$50
Fresh Fruit, Artisan Cheese & Cracker Tray \$75
Vegetable Crudité with Dip \$50

PER PIECE OPTIONS: 30 piece minimum

Chipotle Chicken Skewers with Cilantro Lime Dip \$2.50
Pork & Pineapple Skewers with Dip \$2.50
Caprese Skewers \$2.50
Roasted Scallops Wrapped in Applewood Bacon \$3.50
Coconut Crusted Shrimp with Mango Chutney \$2.50
Salmon Cakes with an Apricot Marmalade \$2.50
Chicken or Pork Egg Rolls \$2.50
Vegetarian Pinwheels \$1.50
Roasted Chicken Pinwheels \$2.00
Asparagus Wrapped in Black Forest Ham \$2.00
Shrimp Shooters with Cocktail Sauce \$3.00
Crostini with Olives, Feta, & Balsamic Reduction \$1.50
Crostini with Tomatoes & Basil \$1.50
Spanakopita Triangles with Marinara Dip \$2.00
Crab Stuffed Mushrooms \$2.50
Sausage Stuffed Mushrooms \$2.50

Buffet Dinners

Dinners include: Coffee, Tea Selection & Fresh Baked Bread with Whipped Butter - Dessert may be added for \$4 per person

BUFFET #1 - \$22 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Roasted Nuts & Tuscan Croutons
(Balsamic Vinaigrette & Ranch on side)
Chicken Marsala (All Natural Chicken Breast)
Pasta Napoli with Penne Pasta, Tomatoes, Buffalo Mozzarella, Lemon, Basil, & Asiago Cheese
Yukon Gold Mashed Potatoes
Chef Selection of Seasonal Vegetable

BUFFET #2 - \$25 per person

Salad: Fresh Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts (Warm Bacon Dressing or White Maple Balsamic Vinaigrette)
Grilled Moroccan Spiced Salmon
Chicken with Garlic & Rosemary Cream Sauce
Minnesota Wild Rice Pilaf
Chef Selection of Seasonal Vegetable

BUFFET #3 - \$32 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons (French & Ranch on side)
Pan Fried Walleye with a Lemon Caper Butter Sauce
Beef Tenderloin with a Pinot Noir Demi Glaze
Minnesota Wild Rice Pilaf
Chef Selection of Seasonal Vegetable

BUFFET #4 - \$25 per person

Salad: Fresh Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts (Balsamic Vinaigrette or Red Wine Vinaigrette on Side)
Herb Crusted Pork Tenderloin with an Apple Brandy Rum Sauce
Chicken Champagne
Yukon Gold Roasted Potatoes
Chef Selection of Seasonal Vegetable

BUFFET #5 - \$20 per person

Salad: Caesar with Chopped Romaine, Tuscan Croutons, Tomatoes, Asiago Cheese and Caesar Dressing
Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Reduction
Oven Roasted Turkey
Yukon Gold Mashed Potatoes with a Button Mushroom Gravy
Chef Selection of Seasonal Vegetable

BUFFET #6 - \$30 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons (French & Ranch on side)
Beef Tenderloin with a Cognac Peppercorn Cream Sauce
Mashed Yukon Gold Potatoes Whipped with Horseradish Cream
Chef Selection of Seasonal Vegetable

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Theme Buffet Dinners

Dinners include: Coffee, Tea Selection & Fresh Baked Bread with Whipped Butter - Dessert may be added for \$4 per person

ITALIAN - \$29 per person

Salad: Mixed Greens with Cucumbers, Tomatoes, Croutons, Asiago Cheese & a Red Wine Vinaigrette

Tomato Basil Bruschetta

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

Penne Pasta Pomodoro (Tomatoes, Fresh Basil, Asiago, Garlic & EVVO)

Shrimp Scampi (Dry Vermouth, Garlic, Parsley, & Lemon)

Roasted Vegetables

Dessert: Torta Caprese

MINNESOTA - \$30 per person

Salad: BLT (Iceberg Lettuce, Bacon, & Tomatoes Tossed with Ranch Dressing)

Soup: Chicken Wild Rice

Roasted Turkey Breast with Light Gravy

Walleye with a Lemon Caper Butter Sauce

Mashed Yukon Gold Potatoes

Honey Glazed Carrots

Dessert: Apple Crisp

GERMAN - \$28 per person

Reuben Sliders

Chicken Hunter Style (Chicken Breast Topped with a Button Mushroom Sauce)

Ziguenerschnitzel "Hochwald" (Breaded Pork Cutlet, Light Cream Sauce with Red & Green Peppers, Onions & Ham Strips)

Spatzle

Red Cabbage

Warm Potato Salad

Dessert: Apfelstrudel with Bavarian Cream

MEDITERRANEAN - \$35 per person

Flatbread Topped with Hummus, Feta & Olives

Salad: Mixed Greens with Dried Cranberries, Red Onions, Asiago Cheese & Red Wine Vinaigrette

Salad: Caprese (Tomatoes, Fresh Basil, Mozzarella & Balsamic Reduction)

Chicken Andalucia (Olives, Feta, Fresh Basil & Lemon Infused Olive Oil)

Beef Tenderloin with a Port Wine Sauce

Truffle Mashed Potatoes

Roasted Asparagus

Dessert: Tiramisu

Plated Dinners

Dinners include: Coffee, Republic of Tea Selection & Fresh Baked Bread with Whipped Butter - Dessert may be added for \$4
To create a combination plate with 2 entrees please add \$2 to the highest priced entrée selected

SELECT A SALAD

- Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons
Red Wine Vinaigrette, Balsamic Vinaigrette, Ranch, French or Bleu Cheese
- Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts
Red Wine Vinaigrette, Balsamic Vinaigrette, Warm Bacon Vinaigrette, or White Maple Balsamic Vinaigrette
- Caesar with Chopped Romaine, Tuscan Croutons, Tomatoes, Asiago Cheese and Caesar Dressing

SELECT AN ENTRÉE

- CHICKEN WITH GARLIC & ROSEMARY (Bone in Chicken Breast) - \$23 per person
- CHICKEN MARSALA (Bone in Chicken Breast) - \$23 per person
- CHICKEN CHAMPAGNE (Bone in Chicken Breast) - \$23 per person
- SALMON PECAN CRUSTED WITH RIESLING WINE SAUCE - \$24 per person
- SALMON MOROCCAN SPICED - \$24 per person
- WALLEYE WITH CHILI LIME BUTTER - \$25 per person
- WALLEYE WITH LEMON CAPER BUTTER SAUCE - \$25 per person
- PORK TENDERLOIN WITH APPLES & A BRANDY RUM SAUCE - \$21 per person
- TURKEY BREAST OVEN ROASTED WITH GRAVY - \$19 per person
- NEW YORK STRIP STEAK (10 oz) WITH A RED WINE MUSHROOM SAUCE - \$32 per person
- BEEF TENDERLOIN (8 oz) WITH A PINOT NOIR DEMI GLAZE - \$34 per person
- FILET MIGNON (8 oz) WITH A COGNAC PEPPERCORN CREAM SAUCE - \$36 per person

SELECT A STARCH

- Yukon Gold Herb Roasted Potatoes
- Yukon Gold Mashed Potatoes (Chive, Horseradish, Extra Virgin Olive Oil or Truffle)
- Minnesota Wild Rice Pilaf

SELECT A VEGETABLE

- French Green Beans (Green Beans Almondine optional)
- Roasted Asparagus
- Honey Glazed Carrots

Desserts

DESSERTS: - \$6.00 each

APPLE STRUDEL

(Diced Granny Smith Apples, Cinnamon, Raisins & Brown Sugar, Sprinkled with Powdered Sugar, Served with Crème Anglaise)

CHOCOLATE DECADENCE

(Flourless Semi-Sweet Chocolate Torte baked slowly for dense fudge consistency, garnished with Chocolate & Raspberry Sauce)

CHEESECAKE

Turtle Cheesecake - Caramel, Chopped Pecans & Chocolate Ganache with an Oreo Crust

New York Cheesecake – rich, dense, and creamy topped with Fresh Strawberries, Graham Cracker Crust

NUTELLA MOUSSE CREPES

(Very thin pancakes made with Cream, Eggs, & Flour, filled with Nutella Hazelnut Chocolate Mousse with Frangelico, Topped with Hazelnuts)

*ASSORTED DESSERT BUFFET

(Includes 3 of the above options)

MINI DESSERTS: - \$4 per person

Assorted Petit Fours & Mini Cheesecakes - Served family style on each table

Beverages

Coffee Urn (32 cups) \$40

Coffee Pot (8 cups) \$9

Assorted Soda or Bottled Water \$2

Pitcher of Lemonade, Ice Tea (Regular Unsweetened or Blueberry Hibiscus) or Juice (Cranberry or Orange) \$9

Individual Bags of Hot Tea (Republic of Tea) \$2.50 each

Punch (2 gallons) \$35

Bar Services

There will be a \$75 bartender fee for all bar set ups with a minimum of 35 guests required.

Bars may be hosted, part hosted, or all cash with charges based upon consumption.

The Catering Manager would be happy to tailor a custom bar for your group to include your favorite brands.

BAR – TIER 1

Hosted Price \$6.50 - Cash Price \$7.00

LIQUOR BRANDS:

Smirnoff Vodka
Bacardi Rum
Gordon's Gin
E & J Brandy
Jose Cuervo Tequila
Windsor Whisky
Jim Beam Bourbon

WINE:

Coastal Vines Chardonnay
Forest Glen Riesling
Coastal Vine Pinot Noir
Venta Morales Tempranillo

(Hosted bottle price \$24.00 per bottle)

BOTTLED BEER SELECTION

BAR – TIER 2

Hosted Price \$7.50 - Cash Price \$8.00

LIQUOR BRANDS:

Absynth Vodka
Captain Morgan Rum
Bombay Sapphire Gin
Korbel Brandy
Sauza Tequila
Seagrams VO Whiskey
Maker's Mark Bourbon
Dewar's Scotch

WINE:

Stella Pinot Grigio
Dr. Loosen Riesling
Padrillos Malbec
Margarett's Vinyard Cabernet

(Hosted bottle price \$27.00 per bottle)

BOTTLED BEER SELECTION

BEER, WINE & SODA BAR - Wine Selection, Bottled Beer Selection & Assorted Soda

BOTTLED BEER SELECTION - \$5 Domestic & \$6 Import/Microbrews/Locals

DOMESTIC: Coor's Light, Michelob Golden Light & Blue Moon

IMPORT/MICROBREWS: Fitger's Beer, Castle Danger, Bent Paddle, Stella Artois, Corona & Beck's NA

KEG BEER SELECTION - \$300 Domestic & \$400 Import/Microbrew

DOMESTIC: Coor's Light, Michelob Golden Light, Miller Lite, Bud Light & Leinenkugel Brands

IMPORT/MICROBREWS: Fitger's Red, Fitger's Pale Ale, Stella Artois, Surly, Kayak Kolsch & Castle Danger, and others

Champagne – Andre Brut \$21 per bottle

Champagne Punch (2 gallons) \$60