

Menu Selections

Please contact your Event Specialist if you or your guests have any special dietary needs or restrictions or if you don't see something on the menu. We will try to accommodate your request. All prices are subject to a service charge & sales tax and are not confirmed until 60 days prior to your event as market prices fluctuate.

Appetizers

Cold Appetizers:

\$20 per dozen (must order a minimum of three dozen)

- Chevre Cheese Bruschetta
- Deviled Eggs
- Caprese Skewers
- Large Shrimp Cocktail - \$24 per dozen
- Smoked Sides of Salmon, Mini Bagels and Cream Cheese - \$265, serves 50
- Whole Salmon en Bellevue - \$325 serves 75

Hot Appetizers:

\$24 per dozen (must order a minimum of three dozen)

- Barbeque or Swedish Meatballs
- Bacon-wrapped Water Chestnuts
- Chicken or Beef Satays with Thai Peanut Sauce
- Chicken Drumettes – Plain, Barbeque or Hot with Ranch and Bleu Cheese (Pick 1)
- Egg Rolls with Chipotle Ranch Dressing
- Mexican Egg Rolls with Chipotle Ranch Dressing
- Spanakopita (crispy phyllo triangles) with Spinach and Feta

\$27 per dozen (must order a minimum of three dozen)

- Bacon-wrapped Sea Scallops
- Coconut-breaded Shrimp with House made Tartar & Cocktail Sauce
- Creamy Brie Crostini + Spicy Jam
- Miniature Crab Cakes with Creole Remoulade Sauce
- Stuffed Mushroom Caps filled with Crab Meat & Parmesan Cheese or Italian Sausage & Mozzarella Cheese

Appetizer Trays:

A small tray serves 15-20 guests, a medium tray serves 25-40 and a large tray serves 50-75

- Cheese and Fruit Tray – Assorted domestic cheeses, crackers, fruit and berries
Small - \$95, Medium \$175, Large \$350
- Fresh Fruit Tray – A variety of fresh Berries, sliced melon and pineapple
Small - \$75, Medium \$150, Large \$300
- Garden Vegetable Tray – Variety of fresh-cut vegetables with roasted red pepper dip and dill ranch dip
Small - \$40, Medium \$80, Large \$190

Snacks

Party Snacks:

- Chex Mix - \$18 per pound
- Gardetto's Snack Mix - \$20 per pound
- Corn Tortilla Chips with Homemade Pico de Gallo - \$55 per basket (serves 25 guests)

Late night:

- Chex Mix - \$18 per pound
- Gardetto's Snack Mix - \$20 per pound
- Corn Tortilla Chips with Homemade Pico de Gallo - \$55 per basket (serves 25 guests)

Buffets

Lunch Buffets

The Corner Deli:

\$18 per person

- Assorted Cold Meat Platter – Roast Beef, Ham and Turkey
- Assorted Cheese Platter – American, Swiss, Cheddar and Pepper Jack
- Lettuce, Tomatoes, Onions, Pickles
- Assorted Sliced Breads
- Mayonnaise and Mustard
- Potato Salad or Coleslaw (Pick 1)
- Potato Chips
- Assorted Cookies

Deck Barbeque:

\$22 per person

- Grilled Jumbo Hamburgers and Grilled Chicken Breasts
- Assorted Cheese Platter - American, Swiss, Pepper Jack and Cheddar
- Sliced tomatoes, Lettuce, Onions and Pickles
- Condiments - Mayonnaise, Mustard, Ketchup and Barbeque Sauce
- Assorted Buns
- Potato Salad or Coleslaw (Pick 1)
- Baked Beans
- Watermelon Wedges
- Assorted Cookies or Dessert Bars

Mexican Fiesta:

\$24 per person

- Flour Tortillas and Taco Shells
- Seasoned Ground Beef or Marinated Grilled Chicken
- Condiments – Pico de Gallo, Sour Cream, Lettuce, Onions, Tomatoes, Black Olives, Shredded Cheese
- Refried Beans
- Spanish Rice
- Chili con Queso
- Tortilla Chips with House made Salsa
- Assorted Cookies

Ciao Pasta Buffet:

\$26 per person

- Tossed Caesar Salad
- Garlic Bread Sticks
- Bowtie, Cheese Tortellini or Penne Pasta (Choose 2)
- Basil Marinara, Classic Alfredo or Creamy Pesto (Choose 2)
- Assorted vegetables
- Parmesan Cheese
- Beef and Chicken (Add Shrimp for \$4 more per person)

Dinner Buffets:

Includes a salad, fresh-baked bread, two accompaniments, entrée, and fresh-brewed coffee station.

One entrée - \$27, Two entrées - \$29, Three entrées - \$32

Salad:

- House Salad – Mixed greens with tomatoes, cucumbers, and red onions with your choice of Ranch, French, Italian, or Bleu Cheese dressing
- Spinach and Strawberry Salad (add \$2 to entrée price)
- Tossed Caesar Salad (add \$2 to entrée price)

Accompaniments:

Choose two accompaniments, one starch and one vegetable.

Starch

- Linguini Pasta
- Roasted Garlic Whipped Potatoes
- Roasted Red Potatoes
- Sour Cream and Chive Whipped Potatoes
- White and Wild Rice Blend

Vegetables

All vegetables are prepared from fresh produce.

- Green Beans Almandine
- Glazed Carrots
- Lemon and Garlic Green Beans and Carrots
- Mixed Garden Blend – Broccoli, Cauliflower, Carrots, Red Peppers and Onions
- Asparagus and Carrot Bundles (add \$2 to buffet price)
- Grilled or Steamed Asparagus (add Hollandaise Sauce for \$2)

Entrées:

- Atlantic Salmon with Teriyaki Glaze
- Baked Ziti Pasta with Italian Sausage
- Braised Beef Tips in Burgundy Sauce
- Cavatappi Pasta with Gruyere and aged White Cheddar Mornay sauce
- Citrus-glazed Chicken Breast
- Classic Pot Roast
- Jamaican Jerk-rubbed Pork Loin with Mango Coulis
- Marinated Chicken Italiano
- Parmesan-crusted Walleye with House made Tartar Sauce
- Seafood Alfredo
- Vegetarian Lasagna

Buffet Action Stations:

A Club Chef is required for action stations at an additional fee of \$35 per hour (one hour minimum).

- Carving Station – Features a Chef carving meat for each guests' selection
 - Prime Rib with Au Jus and Horseradish Sour Cream (add \$8 to entrée price)
 - Roast Beef Tenderloin with Au Jus and Horseradish Sour Cream (add \$8 to entrée price)
 - Roasted Pork Lyonnaise (add \$8 to entrée price)
 - Roasted Turkey Breast with Turkey Gravy & Cranberries (add \$6 to entrée price)

Served Meals

Includes a salad, assorted rolls, two accompaniments, entrée, and fresh-brewed coffee station. If you choose to have more than one entrée, add \$2 per plate for the 2nd entrée and \$3 for a 3rd.

Salad:

- House Salad – Mixed greens with tomatoes, cucumbers and red onions. With your choice of Ranch, French, Italian or Bleu Cheese dressing
- Spinach and Strawberry Salad (add \$2 to entrée price)
- Tossed Caesar Salad (add \$2 to entrée price)

Accompaniments:

Choose two accompaniments, one starch and one vegetable.

Starch

- Mashed Potatoes (regular or garlic)
- Roasted Red Potatoes
- Baked Potato
- Rice Pilaf
- Basmati Rice
- Creamy Risotto

Vegetables

All vegetables are prepared from fresh produce.

- Honey Glazed Carrots
- Vegetable Medley
- Steamed Broccoli
- Sautéed Green Beans
- Grilled or Steamed Asparagus (add \$1 to entrée price)

Entrées

Grilled Filet Mignon

Served on a bed of wild mushrooms topped with herbed compound butter \$37

New York Strip

Steak served with a classic mushroom sauce \$36

Jamaican Jerk Pork Loin

Served with a tangy pineapple salsa \$26

Grilled Pork Chop

Served with a side of apple chutney \$25

Chicken Bearnaise

Grilled chicken topped with a savory onion and herb sauce \$26

Chicken Piccata

An Italian classic of chicken breast made with fresh lemon, butter and capers \$26

Chicken Marsala

Pan seared chicken served with a Marsala wine mushroom sauce \$26

Mango Chutney Chicken

Baked chicken breast, topped with mango chutney served over a basmati rice pilaf \$26

Parmesan Crusted Walleye Filet

Served with our special house made tartar sauce on a bed of Minnesota Wild Rice \$29

Grilled Salmon Filet

Topped with a creamy dill sauce \$27

Chilean Sea Bass

Seared to perfection served with a tomato Kalamata relish \$32

Surf N Turf

New York Strip accompanied by jumbo shrimp infused with white wine, lemon and butter \$41

Land N Sea

6 ounce Fillet Mignon alongside 4 ounces of broiled salmon garnished with fresh lemon \$41

Neapolitan Stacker (Gluten Free, Vegan)

Grilled Portobello mushroom, eggplant, zucchini, bell peppers and mushrooms served with a balsamic reduction over a bed of lentils \$22

Pasta Primavera (Vegan)

Penne Pasta with seasonal vegetables in a creamy Alfredo sauce \$21

Kid's Meals

Generally, we suggest a Kid's Meal for those who are 12 years old and under, which is based on the amount of food they receive with this meal. For events with less than 20 children, we provide a served meal and for events with over 20 children, we can do either a served meal or buffet.

Chicken Tenders

Two breaded chicken tenders served with French Fries and Fruit \$10

Macaroni and Cheese

A bowl of freshly prepared pasta covered in our cheese sauce, served with French Fries and Fruit \$10

Corn Dog

Served with French Fries and Fruit \$10

Desserts

If you choose to bring in your own dessert, it must be from a licensed vendor and we charge \$1.25 per person for Dessert Service fee for use of plates, forks, napkins, and service.

Prices are per dessert, unless otherwise noted.

- Assorted Cookies - \$15 per dozen
- Assorted Dessert Bars - \$23 per dozen
- Additional desserts available upon request