



Appetizers

Also available as butler passed. Priced per person.

BRUSCHETTA (V) \$4

Chopped heirloom tomatoes and basil served over freshly baked baguette bread

JALAPEÑO WONTONS \$5

Wonton cup filled with cream cheese, cheddar cheese bacon and fresh jalapeños

PROSCIUTTO CROSTINI \$5

Served with confit tomato, garlic, & mozzarella on ciabatta toast

BACON LOLLIPOPS (DF, GF) \$11

Thick cut bacon served on a stick featuring a chili, maple and rosemary flavor

ARTISAN CHEESE TRAY (V) \$7

Selected Alemar farm cheeses from the chef's board, served with gourmet cracker selection

CHARCUTERIE PLATTER \$11

Selection of cured sausages and cheese from the chef's board served with gourmet cracker selection, nuts and fruits

- available with crudite and hummus
- available individually

DIPPING STATION (V) \$4

Roasted red pepper hummus, garlic hummus, and purple beet with goat cheese dip, served with house baked pita bread

- veggie sticks available for \$1 more

STEAK CROSTINI \$5

Crostini topped with cream cheese, herbs, and hanger steak - served chilled

KOREAN STYLE BBQ RIBS \$8

Korean style short ribs with Korean style BBQ sauce with scallions

BUTLER PASSED SHRIMP COCKTAIL (DF, GF) \$12

Lemon poached shrimp served individually with lemon & cocktail sauce

V	Vegetarian
VG	Vegan
GF	Gluten Free
DF	Dairy Free

Menu items are subject to change.
Pricing listed for 100+ guest count.
Please inquire for more details or pricing.

Plated Diners

All plated events include Apple Dazzle China plating option. Includes a pre-set choice of chopped, pomegranate bacon, summer, strawberry, or mixed green salads, with bread and butter. Priced per person.

BEEF SHORT RIB (GF) \$65

Slow braised beef short rib topped with a house made cherry demi, served with our gouda and honey carrots

BEEF TENDERLOIN \$85

Beef tenderloin served with brandy tarragon sauce served on a creamy potato puree with a hint of smoke topped with fresh garden broccolini

STUFFED CHICKEN BREAST (GF) \$60

Free range chicken breast stuffed with whipped goat cheese and bacon, topped with a red pepper cream sauce and paired with cheesy rutabaga puree and roasted cauliflower

FREE RANGE GRILLED CHICKEN BREAST (GF) \$55

Grilled chicken breast topped with a fresh cilantro apple cucumber relish, served with a creamy parsnip puree and fresh grilled asparagus with a hint of lemon

PORK SALTIMBOCCA (GF) \$55

Heritage pork chop topped with a creamy sage prosciutto sauce, served with a smoked gouda potato mash and fresh asparagus

BUTTERNUT SQUASH RAVIOLI (V) \$65

Stuffed ravioli with a sage brown butter cream sauce, served with cheesy rutabaga puree & fresh vegetables

PANKO CRUSTED WALLEYE \$65

Fresh walleye breaded in-house and pan-fried, served with a remoulade and creamy parsnip mash, finished with asparagus

SMOKED PORK COLLAR (GF, DF) \$65

Slow smoked pork collar paired with sweet potato apple hash and asparagus

PASTA PRIMAVERA (VG, DF) \$55

Penne noodles tossed with local seasonal vegetables & our house red sauce served with a side of roasted baby red potatoes & green beans

SPINACH MUSHROOM RAVIOLI (V) \$65

Stuffed ravioli in a wine cream sauce with English peas, served with creamy parsnip puree and fresh vegetable medley

SEARED SALMON WITH HONEY TAMARI (DF, GF) \$60

Pan-seared salmon glazed with honey, tamari soy sauce, tumeric & scallions served with roasted brussels sprouts, bacon & wild rice pilaf



Buffet Entrees

All events served buffet style include appropriate staffing, plating and silverware. For dual entrees, add half the lesser entree price. Priced per person.

BEEF SHORT RIB (GF, DF) \$25

Angus beef short rib braised with house-made veal stock with Minnesota dried cherries and fresh rosemary

STUFFED CHICKEN BREAST (GF) \$17

Free range chicken breast stuffed with whipped goat cheese and bacon, topped with a red pepper cream sauce

FREE RANGE GRILLED CHICKEN BREAST (GF, DF) \$13

Grilled chicken breast topped with an apple, cucumber, and dried cherry relish with cilantro lime vinaigrette and candied pecans

PORK SALTIMBOCCA (GF) \$15

Bone in pork chop, topped with a prosciutto sage cream sauce

BUTTERNUT SQUASH RAVIOLI (V) \$20

Butternut squash stuffed ravioli served with a sage brown butter sauce

PASTA PRIMAVERA (VG, DF) \$11

Penne noodles tossed with local seasonal vegetables and our house red sauce

PANKO CRUSTED WALLEYE \$20

Fresh walleye, panko crusted and fried with house-made tartar

SMOKED PORK COLLAR (GF, DF) \$18

Smoked and braised duroc pork collar, finished with a sweet and sour cherry sauce

SPINACH MUSHROOM RAVIOLI (V) \$20

Stuffed ravioli served with a wine cream sauce and English peas

SEARED SALMON WITH HONEY TAMARI (GF, DF) \$20

Pan-seared salmon glazed with honey, tamari soy sauce, tumeric & scallions



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Buffet Sides

Select a minimum of three sides. Priced per person.

CHOPPED SALAD \$7

Shredded romaine lettuce, tomato, shaved pecorino, house made croutons, and anchovy vinaigrette

CAPRESE SALAD (GF, V) \$7

Heirloom tomatoes, fresh pulled mozzarella, basil, and balsamic dressing

POMEGRANATE BACON SALAD (GF) \$9

Pomegranate, bacon, radicchio, spinach, arugula, and parmesan topped with a honey champagne vinaigrette

SUMMER SALAD (GF, VT) \$7

Minnesota melons, basil, dried ricotta, spinach, & watermelon radish drizzled with citrus balsamic vinaigrette

STRAWBERRY SALAD (GF, VT) \$9

Spinach, arugula, yellow & red strawberries, and toasted almonds with a white balsamic vinaigrette & feta cheese

MIXED GREEN SALAD (V) \$6

Mixed greens, coyote tomatoes, fried shallots, parmesan, and a citrus vinaigrette

ROASTED BABY REDS (GF, VG, DF) \$4

Baby red potatoes halved and slow roasted with chef's seasoning blend

ITALIAN BROCCOLI (V) \$9

Roasted broccoli topped with parmesan & spicy panko breadcrumbs

ROASTED CRISPY CAULIFLOWER (GF, VG, DF) \$5

Roasted cauliflower tossed in a green chive oil, seasoned with garlic and chili

ASPARAGUS (GF, VG, DF) \$5

Grilled with a kiss of lemon, garlic, and olive oil

BRUSSELS SPROUTS (GF, DF) \$9

Shaved brussels sprouts roasted with bacon until crispy

SWEET CORN SUCCOTASH (GF, DF) \$14

Local Minnesota sweet corn sauteed with peppers, bacon, tomato, green onion, English peas, and herbs

SMOKED GOUDA POTATO PUREE (GF, V) \$8

Yukon potatoes pureed until creamy and whipped with smoked gouda

RUTABAGA PUREE (GF, V) \$7

Rutabaga blended with white cheddar

PARSNIP PUREE (GF, V) \$7

Sweet and earthy parsnip mash

WILD RICE PILAF (VG, DF, GF) \$8

Steamed white & wild rice, savory vegetables & herbs

CHEF'S SEASONAL VEGGIES (GF, VG, DF) \$9

Sautéed seasonal squash blend, bell pepper & red onion tossed with fresh garlic and olive oil