

Breakfast

Buffets

All served with coffee, tea, and appropriate accompaniments.

Classic Continental

The Classic Continental includes assorted pastries and beverages, not a meal in itself but just enough to get you going in the morning.

Executive Eye-Opener

Get the day moving with an assortment of pastries, breakfast breads, bagels, cold cereals, and fresh seasonal fruits and beverages.

The Resorter

Treat yourself and make sure you have enough energy for the whole day with an assortment of pastries, breakfast breads, bagels, cold cereals, yogurt, gravlox, capers, red onions, tomatoes, and fresh sliced fruit.

Vermilion Buffet

Start the day right with scrambled eggs, breakfast potatoes, sausage and bacon.

Mid Level Breakfast Buffet

Crave something more to meet the day, try scrambled eggs, breakfast potatoes, French toast, fresh seasonal fruit, oatmeal, sausage, and bacon.

Top Level Breakfast Buffet

Fill up for a full day with scrambled eggs, pastries, eggs Benedict, English muffins, bagels, breakfast potato, French toast, fresh seasonal fruit, oatmeal, sausage, and bacon.

That's a Wrap

Spice up the morning with a wrap. An attendant will prepare your wrap in front of you on a warm tortilla with your choice of, scrambled eggs, sausage, pepper jack cheese, jalapeños, onions, bell peppers, salsa, and sour cream; served with breakfast potatoes.

Breakfast Enhancements

Any of these attended live action stations can be added to your buffet or ordered alone.
It's the perfect way to make a lasting impression on your guests.

Omelet Station

Create the perfect omelet and watch our culinary staff prepare it right before your eyes.

Crepe Station

Warm crepes stuffed with your choice of sweet and savory fillings.

Smoothie Station

Fresh fruit, fruit juices, yogurt or ice cream blended right before your eyes- try one of our favorites or create your own.

Waffle Station

Warm golden brown Belgian waffles smothered with your choice of toppings, sure to please every crowd.

Bloody Mary

Probably not a breakfast on its own but what a way to add a little excitement to your event, our Bloody Mary Bar comes equipped with all the peppers, pickles, celery, olives, asparagus, chilled shrimp, hot sauces and artichoke hearts you could ever want to top off our savory bloody marys.

Plated Breakfasts

All served with appropriate accompaniments and your choice of juice, milk, coffee, or tea.

The Standard

The original favorite with scrambled eggs, breakfast potatoes, choice of bacon or sausage, and a warm blueberry muffin.

Bois Forte Quiche

Nett Lake wild rice & hickory smoked bacon nestled in a fluffy quiche and served with a side of fresh seasonal fruit.

Biscuits and Gravy

Flaky buttermilk biscuits smothered in sausage gravy and served with shore lunch potatoes.

French Toast

Classic French toast dusted with powdered sugar and accompanied by warm maple syrup, whipped sweet butter and a side of fresh seasonal fruit.

Eggs Benedict

An elegant and refined breakfast with poached eggs nestled on Canadian bacon and English muffins than smothered in creamy hollandaise sauce and served with a side of breakfast potatoes.

Steak & Egg

Start the day with a classic breakfast, a 6 oz. sirloin grilled medium, fluffy scrambled eggs and breakfast potatoes.

Oatmeal

For a healthy body or a cold day try a bowl of oatmeal served with brown sugar, raisins, and a side of fresh seasonal fruit.

The Lake Vermilion

A local favorite, awaken your taste buds with a famous Fortune Bay walleye fillet, fluffy scrambled eggs, and breakfast potatoes.

Stuffed Croissant

A flaky croissant stuffed with scrambled eggs, shaved ham, chives, jack cheese, and a side of breakfast potatoes.

Country Fried Steak

A hearty way to begin the day, country fried steak, breakfast potatoes, scrambled eggs, and a warm muffin.

Ham Skillet

When coffee alone can't get your day started try our ham skillet with scrambled eggs, potatoes, cheese, onions and green peppers; served with a side of fresh seasonal fruit and a warm muffin.

Brunch

Brunch Buffet

Too late for breakfast, too early for lunch, our brunch buffet is just right for you. Includes scrambled eggs, bacon, sausage, French toast, asparagus frittata, carved ham, seasonal vegetable, mashed potatoes & gravy, fried chicken, beef tips, juice, milk, coffee, and tea.

Mimosa

What is brunch without mimosas? Each mimosa bowl will serve approximately 21 6 oz. champagne flutes.

Lunch

Buffets

All served with coffee, tea, and appropriate accompaniments.

The Comfort Buffet

Take a step back and relax with some old favorites. Crispy southern fried chicken, beef tips over egg noodles, mashed potatoes & gravy, fresh seasonal vegetables, wild rice pilaf, pasta salad, tossed salad with dressing, and warm dinner rolls.

Burger Bar

Take lunch into your own hands with our build-your-own burger bar. All the fixings including hamburgers, buns, lettuce, tomatoes, cheese, bacon, onions, chips, pickles, sautéed onions, sautéed mushrooms, Canadian bacon, thousand island dressing, ketchup, and mustard.

South of the Border Bar

Want lunch your way, well now you can have it. This taco & fajita bar lets you eat only the toppings you want. You will find hard shell tacos, warm flour tortillas, south of the border seasoned beef, fajita chicken, refried beans, sautéed onions, sautéed green & red peppers, lettuce, tomatoes, raw onions, black olives, jalapeños, salsa, shredded cheese and sour cream.

Shore Lunch Buffet

The walleye are getting the better of you or you just don't want to fish, let us do the work for you with our shore lunch buffet. You get golden fried walleye, shore lunch potatoes, creamy coleslaw, warm rolls, baked beans, and corn on the cob.

Soup & Sandwich

Simple yet satisfying, take a well earned break with our famous Nett Lake wild rice soup, potato salad, deli meats, deli cheeses, lettuce, tomatoes, onions, pickles, olives, breads & rolls, and chips.

Italiana Rustica Buffet

Home-style cooking the Italian way, fill up on lasagna, chicken marsala, garlic bread, Ceasar salad, and zucchini provencal.

Taste of the Orient

We have a savory sampling of what the Orient has to offer. Satisfy your taste buds with tempura chicken, shrimp stir fry, fried rice, pork egg rolls, sweet & sour sauce, oriental salad, egg drop soup, and fortune cookies.

Pizza Parlor Buffet

No formality here, the ultimate finger food, PIZZA! You can't go wrong with 3 kinds of home made pizza, hot wings, breadsticks, tossed salad with dressing, and garlic cheese bread.

Plated Lunches

Soup and Salad

Our famous Nett Lake wild rice soup served in a crusty bread bowl with a tossed garden salad and choice of dressing.

Three Meat Cannelloni

Tender stuffed cannelloni smothered in rich tomato sauce and mounds of shredded cheeses then baked to perfection, served with toasted garlic bread and a tossed garden salad with choice of dressing.

Chipotle Steak Wrap

Grilled sirloin steak, chipotle sauce, peppers, onions, roasted corn, black beans, shredded lettuce, cheese and cilantro nestled in a tortilla shell and served with chips and salsa.

Chicken Caesar Salad

Grilled breast of chicken nestled atop crisp romaine lettuce, garlic croutons, shredded parmesan cheese and a creamy Caesar dressing then served with a warm bread stick.

Chicken Salad Croissant Sandwich

Chicken salad piled atop a flaky croissant and served with an array of fresh seasonal fruit.

Chicken Sandwich

Char broiled breast of chicken served on a toasted sesame bun with crisp lettuce, red ripe tomato and creamy mayonnaise, served with choice of chips, steak fries, coleslaw, or potato salad.

Steak Sandwich

An 8 oz. New York strip steak cooked to perfection and served atop a toasted hoagie bun with lettuce, tomato and grilled onions, choice of chips, steak fries, coleslaw, or potato salad.

Prime Rib Sandwich

Hand carved, slow roasted prime rib of beef served atop grilled Texas toast with au jus and creamy horseradish sauce, choice of chips, steak fries, coleslaw, or potato salad.

Walleye Sandwich

Fortune Bay's famous walleye in an easy to handle package, deep fried to a golden brown and nestled in a toasted hoagie bun with lettuce, tomato and tarter sauce, served with choice of chips, steak fries, coleslaw, or potato salad.

Porketta Sandwich

An iron range tradition, tender, juicy, pork with a bold blend of Italian herbs and seasonings hand carved and piled atop a warm Italian hard roll, served with choice of chips, steak fries, coleslaw, or potato salad.

Turkey Pita

Shaved turkey, fresh tomato, red onion and alfalfa sprouts and tangy cucumber sauce nestled in soft pita bread and served with choice of chips, steak fries, coleslaw, or potato salad.

To-go Lunches

Brown Bag

Just like mom used to make, your choice of ham, turkey or beef paired with Swiss or cheddar cheese and delivered in a brown paper bag with chips, dill pickle spear and a rice crispy treat. Eat your favorites and trade the rest!

Box Lunch

An adult twist to the brown bag, your choice of the following sandwiches accompanied by vegetable crudités, pasta salad, and a dill pickle spear:

Shaved beef with horseradish havarti, lettuce and tomato on an onion roll

~or~

Maple cured ham, gruyere cheese, and brown mustard on a crusty French roll

~or~

Tender cashew chicken salad on a flaky croissant

Picnic Basket Lunch

Grilled Chicken Pita - grilled chicken, feta cheese, cucumber, tomato, onion, and balsamic vinaigrette on pita bread with a side of kalamata olives

~or~

The Italian – provolone cheese, bruchetta, capocola ham, prosciutto, and fresh basil on foccacia bread

~or~

Cobb Salad Wrap - bacon, tomato, egg, blue cheese chunks, lettuce, blue cheese dressing, and grilled chicken on a tortilla wrap

All sandwich choices served in a collectable picnic basket with vegetable crudités, fresh fruit, cheeses, and choice of 2 waters, 2 sodas, split of champagne with wine glass, split of white or red wine with wine glass.

Breaks

Bakers Break

A classic favorite with cookies, brownies, milk, coffee, and tea.

Sundae Break

Take a rest and build your own Sunday. Vanilla ice cream and an array of fruits, toppings, candies and whipped cream.

Power Break

Get that boost of energy with assorted energy drinks, assorted bottled coffees, energy bars, coffee, and tea.

Candy Store Break

Satisfy that sweet tooth with candy bars, hard candy, caramel corn, red licorice, milk, chocolate milk, soda, coffee, and tea.

Health Nut

Healthy and tasty alternative, granola, fresh seasonal fruit, yogurt, bran muffins, herbal teas, and bottled water.

Bistro Break

Add a bit of elegance to your break, coffee, biscotti, flavored syrups, teas, flavored creamers, chocolate straws, sugar in the raw, chocolate spoons, and caramel spoons.

Smoothie Break

A member of our talented culinary team will make a smoothie just for you with yogurt, ice cream and assorted fruits, coffee and tea

7th Inning Stretch

Who needs baseballs and stadiums for a good snack? With the 7th inning stretch you get Cracker Jacks, Haagen Daz ice cream bars, soft pretzels with mustard, peanuts, candy bars, coffee and tea.

Continental Break

A classic collection of pastries, muffins, juices, bottled water, coffee, and tea.

Siesta Break

Relieve some stress during those hectic meetings with warm milk, pillows, blankets, and soft music.

Meeting Planners Break

Just let us know how many people and what time and we'll take care of the rest.

Continental Break– AM

Beverage Refresh – Midmorning

Bakers Break – Afternoon

Beverage Refresh – Mid afternoon

Hors D' Oeuvres

Reception packages – 60 minutes of service

Opal Package

Choice of 4 items from Package 1

Buffalo Wings
Stuffed Tomatoes
Cucumber Baskets
Deviled Eggs
BBQ Meatballs
Swedish Meatballs

Cocktail Franks
Cocktail Franks En Croute'
Drummies
Vegetable Tray
Fruit Tray

Ruby Package

Choice of 5 items from Package 1 or 2

Carvers Board
Cheese Tray
Prosciutto Pinwheels
Chicken Strips
Egg Rolls
Stuffed Mushrooms
Ham and Cheddar Purse
Grilled Cheese Sandwiches

Mini Croissant Sandwiches
Petite Reubens
Salami Coronet
Fruit Skewers
Prosciutto Wrapped Mellon
Smoked Salmon Roulade
Mini Cheeseburgers
Petite Bruschetta

Diamond Package

Choice of 6 items from Package 1, 2, or 3

Oyster on the Half *
California Roll*
Mini Goat Cheese Pizza *
Bacon Wrapped Shrimp *
Bacon Wrapped Scallops *

Raspberry and Brie Purses *
Teriyaki Chicken Skewer
Beef Skewer Satay
Spanikopita
Mini Quiche *

Wild Mushroom Phyllo Bundle *
Mini Crab Cakes with Roasted Red Pepper Aioli *
Seared Tenderloin on a Crostini with Horseradish Cream *

* Butler service

Theme Stations

Add a flair to your event with one or more of our theme stations.

Pasta Station

Create the flavors of Italy at our chef attended pasta station where you can mix-and-match pastas, sauces and ingredients to create the perfect dish. Buon appetito!

Chilled Seafood Station

You'll swear you can smell the ocean, chilled shrimp, hand shucked oysters, smoked salmon and crab claws all displayed in a glistening ice carving.

Caviar Station

For the ultimate in luxury an assortment of domestic and imported caviars nestled in a clam shell ice carving and served with all the accompaniments.

Smores Station

Why wait all year for that camping trip, we'll supply an assortment of domestic chocolate, graham crackers, Nilla Wafers, marshmallow cream, and carmel sauce, let your imagination run wild.

Live Action Dessert Station

So entertaining you'll almost forget to eat, but with cherries jubilee and bananas Mazatlan prepared in a flaming show by a member of our culinary team the ooohs and aaahs will soon be quieted by the mmms.

Campfire Fare

Smores Package

We'll supply the food and the fire, all you need to bring is yourself. Build your own smores with an assortment of domestic chocolate, graham crackers, Nilla Wafers, marshmallows, and carmel sauce.

BBQ

If you enjoy eating outdoors, then these packages are for you. We do the cooking while you relax and enjoy.

Backyard BBQ

An all time favorite, hamburgers, hotdogs, polish, brats, beans, potato salad, chips, soda, and bottled water.

Steak BBQ

It's tough to beat steaks on the grill, enjoy a choice New York strip steak, fluffy baked potato, and roast corn on the cob with warm rolls, soda, and bottled water.

Fish Fry

Fortune Bay's famous fish fry. You get golden brown walleye fillets, Nett Lake wild rice, tender fry bread, creamy coleslaw, soda, and bottled water.

Kabob

Food on a stick, it doesn't get much better. An assortment of beef, chicken, and shrimp kabobs served with Nett Lake wild rice, warm rolls, assorted dipping sauces, soda, and bottled water.

Hors d' oeuvres ala carte

Buffalo Wings	Mini Reuben's
Stuffed Tomatoes	Salami Coronet
Cucumber Baskets	Fruit Skewers
Deviled Eggs	Prosciutto Wrapped Mellon
BBQ Meatballs	Smoked Salmon Roulade
Swedish Meatballs	Mini Cheeseburgers
Cocktail Franks	Bruschetta
Petite Wiener Wraps	Oyster on the Half
Drummies	California Roll
Vegetable Tray	Mini Goat Cheese Pizza
Fruit Tray	Bacon Wrapped Shrimp
Carvers Board	Bacon Wrapped Scallops
Cheese Tray	Raspberry and Brie Purses
Prosciutto Pinwheels	Teriyaki Chicken Skewer
Chicken Strips	Beef Skewer Satay
Egg Rolls	Spanikopita
Stuffed Mushrooms	Mini Quiche
Petite grilled Ham and Cheese	Wild Mushroom Phyllo Bundle
Mini Croissant Sandwiches	Mini Crab Cakes

Seared Tenderloin on a Crostini with Horseradish Cream

Dinner

Buffets

Italian

First take egg plant parmesan, chicken saltimbocca, antipasto, mushroom and asiago risotto, Caesar salad, zucchini provencal and garlic bread then add our live action pasta station where you will combine meatballs, sausage or shrimp, marinara, alfredo or pesto sauces and cheese tortellini, penne or fettuccini pastas to create your own signature dish and finally add tiramisu for a feast fit for an emperor.

Oriental

Chicken skewers, tempura pork, egg rolls, wontons, white rice, fried rice, sweet & sour sauce, tossed salad with sesame ginger dressing or ranch dressing accompanied by a live action stir fry station where a member of our culinary team will prepare chicken stir fry, broccoli beef and shrimp stir fry while distributing wisdom and fortune cookies.

Taste of the North

Enjoy classic northern Minnesota fare with walleye, Nett Lake wild rice & cranberry stuffed Cornish game hens, chef carved prime rib, green bean casserole, scalloped potatoes, wild rice bread, Jell-O salad, and tossed garden salad.

BBQ

Enjoy a real down home barbeque without getting smoke in your eyes, Succulent pork ribs, southern fried chicken, corn on the cob, baked beans, potato salad, coleslaw, tossed salad, chips, and cookies.

South of the Border

No need for a passport to enjoy the bold flavors of Mexico, you'll enjoy cheese enchiladas, tamales, chili rellenos, tortilla lime encrusted tilapia, gazpacho, pico de gallo, fresh tortilla chips, Spanish rice, buttered corn, tossed salad and churros. Add our live action fajita station and you have a recipe that's sure to please.

Seafood

Start with our chilled seafood bar consisting of smoked salmon, oysters on the half shell, and peel and eat shrimp displayed atop a crystalline ice sculpture then add horseradish crusted Atlantic salmon, snow crab legs, carved sesame crusted yellow fin tuna loin, golden fried shrimp, potatoes Ana, tossed salad, marinated vegetable salad, Nett Lake wild rice, and fresh seasonal vegetables. So much seafood you may want your lifejacket.

Plated Dinner

Plated dinners include choice of garden salad with assorted dressings or mesclun salad with raspberry vinaigrette and toasted walnuts fresh baked rolls with whipped butter. Caesar salad may be substituted at a small additional charge.

~Beef and lamb Entrees~

New York Strip

Choice beef lightly seasoned and char broiled to perfection, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.

Filet Mignon

A center cut choice tenderloin wrapped in apple wood smoked bacon and broiled medium rare, topped with maitre d' butter and paired with fresh market vegetables and rosemary banded red potatoes.

Tournedos

Twin tenderloin medallions seared medium rare and nestled atop garlic croutons, smothered in a rich burgundy demi glace with sautéed tomatoes, onions and peppers then served with duchesse potatoes and market vegetables.

Prime Rib

Our legendary slow roasted choice beef hand carved and accompanied by creamy horseradish, au jus, tender seasonal vegetables and baked russet potato.

Top Sirloin

Flavorful choice top sirloin steak char broiled and topped with a creamy garlic-butter sauce, accompanied by fresh seasonal vegetables and a fluffy baked Idaho potato.

Beef Wellington

A choice tenderloin of beef, mushroom duxelles and foie gras medallion encased in a pastry crust and baked to a golden brown. Served atop a pool of sauce bordelaise and accompanied by fresh seasonal vegetables and potatoes Ana.

Veal Chops

Choice veal chops encased in a clover honey and hazelnut crust then pan roasted to perfection, accompanied by fresh seasonal vegetables and rosemary banded red potatoes.

Lamb Shank

Succulent lamb shank is slowly braised in a rich red wine sauce and served with roasted garlic mashed potatoes and a julienne of root vegetables.

Rack of Lamb

Tender rack of lamb char broiled and finished with a whole grain mustard and herb crumb, paired with fresh seasonal vegetables and rosemary banded red potatoes.

~Poultry Entrees~

Chicken Supreme

Tender breast of chicken supreme poached to perfection and smothered in a rich chicken veloute, accompanied by fresh seasonal vegetables and Nett lake wild rice.

Chicken Marsala

Tender breast of chicken smothered in sautéed mushrooms, onions and marsala wine sauce then paired with fresh seasonal vegetables and rosemary banded red potatoes.

Chicken Cordon Bleu

Breast of chicken wrapped around shaved ham and Swiss cheese then deep fried to a golden brown, served with fresh seasonal vegetables and Nett lake wild rice.

Chicken Kiev

Seasoned chicken encasing a savory garlic butter is lightly breaded and deep fried to perfection, accompanied by fresh seasonal vegetables and herbed pasta.

Wild rice Chicken Roulade

Nett Lake wild rice nestled inside tender chicken and baked to a golden brown, served atop a pool of roasted red pepper aioli and paired with fresh seasonal vegetables.

Chicken Duxelles

A savory mushroom duxelles wrapped in tender chicken breast and nestled inside a golden brown pastry crust, accompanied by fresh market vegetables and rosemary banded red potatoes.

Cornish Game Hen

Orange brandy glazed roast Cornish game hen served atop cranberry wild rice stuffing and served with fresh seasonal vegetables.

Turkey Medallions

Bacon wrapped turkey medallion broiled to perfection and topped with a bleu cheese herb crust, accompanied by fresh seasonal vegetables and Nett lake wild rice.

Roast Turkey

Slow roasted breast of turkey hand carved and ladled with rich turkey gravy, served with sage stuffing and fresh seasonal vegetables.

~Pork and Game Entrees~

Duck Bigarade

Crispy seared breast of duck served medium rare atop a blood orange reduction with potatoes Ana and fresh seasonal vegetables.

Roast Pheasant

Tender pheasant roast to perfection and served atop a baby corn and morel mushroom ragout, accompanied by fresh seasonal vegetables and Nett lake wild rice.

Stuffed Pork Chops

Apple and caraway stuffing nestled inside a juicy pork chop, accompanied by brandied apple compote and fresh seasonal vegetables.

Bbq Pork Ribs

A full rack of juicy pork ribs smothered in our tangy barbeque sauce and accompanied by fresh market vegetables and oven roasted potatoes.

Pork Tenderloin

Apricot ginger glazed tenderloin of pork accompanied by fresh seasonal vegetables and Nett lake wild rice.

Buffalo Short ribs

Guinness braised buffalo short ribs served with cheddar polenta and fresh market vegetables.

Venison Medallions

Seared venison medallions served atop grilled crostini and ladled with a whole grain mustard beurre blanc, paired with fresh market vegetables and Nett Lake wild rice.

~Fish and Seafood Entrees~

Walleye

Our famous walleye either deep fried or broiled and served atop a bed of Nett Lake wild rice with fresh market vegetables.

Salmon Florentine

Seared Atlantic salmon fillet served atop wilted spinach and ladled with sauce florentine, accompanied by rice pilaf and fresh market vegetables.

Stuffed Halibut

Alaskan halibut overflowing with a blend of shrimp, scallops and crab smothered in a rich cream sauce and baked to perfection, paired with fresh market vegetables and Nett Lake wild rice.

Shrimp Scampi

Succulent gulf shrimp sautéed to perfection and finished in a lemon garlic wine sauce, served atop Nett Lake wild rice and paired with fresh market vegetables.

Seafood Brochette

Shrimp, scallops, salmon and vegetables char broiled on a bamboo skewer and glazed with a sesame ginger sauce, served atop steamed rice with snow peas.

Lobster Tail

Cold water lobster tail broiled to perfection and served with drawn butter, lemon crown, fresh market vegetables and Nett Lake wild rice.

Live Maine Lobster

A full pound and a half of the seas bounty served with drawn butter and lemon crown, fresh market vegetables and Nett Lake wild rice.

King Crab

Jumbo red king crab legs steamed to perfection and served with drawn butter and lemon crown, fresh market vegetables and Nett Lake wild rice.

~Combination Entrees~

Steak and Walleye

A petite sirloin steak char broiled and paired with a deep fried or broiled fillet of walleye, fresh market vegetables and Nett Lake wild rice.

Prime Rib and Walleye

Juicy hand carved prime rib of beef paired with a deep fried or broiled fillet of walleye, creamed horseradish, au jus, fresh market vegetables and Nett Lake wild rice.

Steak and Shrimp

A petite sirloin steak char broiled and paired with three succulent scampi style shrimp, fresh market vegetables and Nett Lake wild rice.

Prime Rib and Shrimp

Juicy hand carved prime rib of beef paired with a three succulent scampi style shrimp, creamed horseradish, au jus, fresh market vegetables and Nett Lake wild rice.

Steak and Lobster

A petite filet mignon char broiled and paired with a tender cold water lobster tail, drawn butter, lemon crown, fresh market vegetables and Nett Lake wild rice.

Ribs and Chicken

Tender barbequed pork ribs paired with a glazed chicken breast and accompanied by fresh market vegetables and oven roasted potatoes.

~Pasta and Grains Entrees~

Chicken Alfredo

Tender chicken served atop fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.

Shrimp and Saffron Risotto

Gulf shrimp tossed with creamy arborio rice, parmesan cheese and saffron and served with grilled garlic toast.

Three Meat Cannelloni

A savory blend of beef, veal and pork stuffed into cannelloni shells and smothered in a tangy tomato sauce and mounds of shredded cheese served with fresh seasonal vegetables and grilled garlic toast.

~Vegetarian Entrees~

Pasta Primavera

Seasonal vegetables tossed with fettuccini pasta and smothered in a rich, creamy alfredo sauce, served with shredded parmesan cheese and a warm bread stick.

Vegetable Wellington

Tender root vegetables and potatoes encased in a flaky all butter pastry crust and baked to a golden brown then nestled in a pool of mornay sauce with fresh market vegetables.

Mushroom Risotto

A blend of portabella, shitake and enoki mushrooms folded into creamy arborio rice and shredded parmesan cheese and paired with grilled garlic toast.

~ Desserts~

Tres Leches Cake	Chocolate Layer Cake
Tiramisu	Red Velvet Cake
Chocolate Mousse	German Chocolate Cake
Brandied Bread Pudding	Petit Four Sampler
Caramel Apple Tart	Dark Chocolate Torte
Forest Berry Tart	Pecan Pie
Angel Food Cake	Blueberry Pie
Carrot Cake	Apple Pie
Strawberries with Grand Marnier Sauce	

Build your own lunch buffet

Like a little of this and a little of that? Well here's your chance to have things just the way you like them. Includes fresh baked rolls, coffee or tea.

Choose 1 of the following salads

Tossed garden salad	Creamy coleslaw
Italian pasta salad	Marinated vegetables
Fruit ambrosia	Potato salad

Choose 2 of the following accompaniments

Mashed potatoes and gravy	Glazed baby carrots
Roasted red potatoes	Green beans almandine
Au gratin potatoes	Buttered corn
Wild rice	Corn on the cob
Rice pilaf	Fresh seasonal vegetable

Choose 1 or 2 of the following entrées

Beef bourguignonne	Champagne chicken
Swedish meatballs	Honey and thyme pork loin
Home style meatloaf	Three cheese lasagna
Southern fried chicken	Fettuccini alfredo
Chicken supreme	Vegetarian lasagna
Chicken marsala	Cod anglaise

1 entrée \$11.95

2 entrée \$13.95

Buffet enhancements

Fresh baked cookies and brownies (add \$2.00)

Build your own dinner buffet

Like a little of this and a little of that? Well here's your chance to have things just the way you like them. Includes coffee or tea.

Choose 2 of the following salads

Tossed garden salad	Marinated vegetables
Italian pasta salad	Potato salad
Fruit ambrosia	Vegetable crudité's
Creamy coleslaw	Seasonal fruit display

Choose 1 of the following baked goods

Fresh baked rolls with whipped butter
Southern style corn bread with honey butter
Buttermilk biscuits

Choose 3 of the following accompaniments

Mashed potatoes and gravy	Rice pilaf
Roasted red potatoes	Glazed baby carrots
Au gratin potatoes	Green beans almandine
Scalloped potatoes	Buttered corn
Wild rice	Corn on the cob
Candied yams	Fresh seasonal vegetable

Choose 1, 2 or 3 of the following entrées

Beef bourguignonne	Barbeque pork ribs
Swedish meatballs	Three cheese lasagna
Home style meatloaf	Fettuccini alfredo
Southern fried chicken	Vegetarian lasagna
Chicken supreme	Seafood fettuccini
Chicken marsala	Salmon florentine
Champagne chicken	Cod anglaise
Honey and thyme pork loin	Shrimp scampi pasta

Carved maple bourbon glazed pit ham
Carved roast turkey with sage dressing
Carved slow roasted beef au jus

1 entrée \$13.95 2 entrée \$15.95 3 entrée \$17.95

Buffet enhancements

Carved prime rib of beef (add \$3.00 pp in addition to one entrée selection)
Golden fried shrimp (add \$2.00 pp in addition to one entrée selection)
Dessert assortment (add \$4.00)

Breaks	
Bakers Break	\$5.25
Every Days a Sundae	\$5.95
Power Break	\$8.95
Candy Store	\$6.95
Health Nut	\$6.95
Bistro	\$7.95
Smoothie Break	\$6.95
7 th Inning Stretch	\$7.77
Continental Break	\$5.95
Siesta	\$3.95
Meeting Planner	\$14.95
Reception Packages	
Opal	\$11.95
Ruby	\$14.95
Diamond	\$17.95
Theme stations	
Pasta Station	\$7.95
Chilled Seafood Station	market
Caviar Station	market
Smores Station	\$4.95
Live Action Dessert Station	\$6.95
Camp Fire Fare	
Smores Package	\$4.95
Back Yard BBQ	\$11.95
Steak BBQ	\$18.95
Fortune Bays Fish Fry	\$15.95
Kabob BBQ	\$14.95

Hors D' Oeuvres	
~Priced by the dozen~	
Buffalo Wings	\$12.00
Stuffed Tomatoes	\$12.00
Cucumber Baskets	\$12.00
Deviled Eggs	\$12.00
BBQ Meatballs	\$10.00
Swedish Meatballs	\$12.00
Cocktail Franks	\$5.00
Wiener Wraps	\$8.00
Drummies	\$18.00
Proscuitto Pinwheels	\$12.00
Chicken Strips	\$18.00
Egg Rolls	\$18.00
Stuffed Mushrooms	\$16.00
Grilled Ham and Cheese	\$12.00
Mini Croissant	\$16.00
Mini Reubens	\$16.00
Salami Coronet	\$12.00
Fruit Skewers	\$16.00
Proscuitto Melon	\$18.00
Salmon Roulade	\$18.00
Mini Cheeseburgers	\$18.00
Bruchetta	\$16.00
Oysters on the Half	\$30.00
California Rolls	\$18.00
Mini Goat Cheese Pizza	\$18.00
Bacon Wrapped Shrimp	\$24.00
Bacon Wrapped Scallops	\$24.00
Raspberry Brie Purses	\$18.00
Teriyaki Chicken Skewer	\$18.00
Beef Satay Skewer	\$18.00
Spanikopita	\$18.00
Mini Crab Cakes	\$24.00
Seared Tenderloin	\$30.00

