

Catering Menus

Breezy Point Resort

page 1

PRIVATE PLATED DINNERS

Private dinners are served for a minimum of 30 people. The meal includes an entrée, salad and vegetable. All dinners served with homemade rolls, and beverage (coffee, iced tea and milk). *20% service charge, state and county sales tax are additional.*

ENTREES

Roast Turkey Dinner 8oz. \$25.95
Whipped Potatoes, Home-style Gravy and Herb Stuffing.

Roasted Boneless Chicken Breast. \$26.95
Roasted Boneless Chicken Breast served with Basil Pesto Cream Sauce, Sun Dried Tomato Sauce, Champagne Cream Sauce or Mornay Sauce. Served on a bed of Minnesota Wild Rice.

Bone-In Chicken Breast \$26.95
Bone-in Chicken Breast served with Basil Pesto Cream Sauce, Sun Dried Tomato Sauce, Champagne Cream Sauce or Mornay Sauce. Served with Minnesota Wild Rice.

Chicken Duxelle. \$29.95
Tender Chicken Breast stuffed with Diced Mushrooms, Butter & Shallots wrapped in Puff Pastry. Served with Minnesota Wild Rice.

Pork Tenderloin Medallions. \$25.95
Sliced Pork Tenderloin with Dijon Cream Sauce. Served with Baby Red Potatoes.

Porterhouse Pork Chop. \$27.95
Extra thick Pork Chop with Stuffing, Mashed Potatoes and Pan Gravy.

Top Sirloin * \$30.95
Broiled U.S.D.A. Choice Sirloin.

Broiled New York Strip Sirloin * \$35.95

Roast Prime Rib of Beef * \$35.95

Broiled Ribeye * \$35.95

Filet – 8 oz Tenderloin of Beef \$46.95
Seasoned – Broiled. Served with choice of Potato.

Vegetarian menu available upon request.

**Substitute a 5 oz Filet for Sirloin Add \$12.00

*Choose one sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise.

Choose one potato: Baked Potato, Sweet Potato, Garlic Mashed, Roasted New Potatoes or Baby Yukon Gold Potatoes.

Chicken Parmesan. \$27.95
Boneless breast of chicken rolled in Italian breading, topped with marinara and shaved aged parmesan.

Grilled Chicken Breast & Broiled Norwegian Salmon Duo. \$31.95
Served on a bed of Minnesota Wild Rice.

BBQ Ribs & Chicken Duo. \$31.95
Succulent BBQ Ribs with Herb Roasted Chicken. Served with Garlic Mashed Potatoes.

Mousseau Bay Duo. \$35.95
Combination of Boneless Breast of Chicken and Choice Sirloin. Served with Minnesota Wild Rice.

The Gable & Lombard Duo. \$37.95
Broiled Jumbo Shrimp and Choice Sirloin Steak. Served on a bed of Minnesota Wild Rice. **

Gooseberry Island Duo. \$37.95
Sirloin Steak and Broiled Norwegian Salmon combo. Served with Minnesota Wild Rice and Lemon Butter Dill Sauce. **

Choice Steak & Walleye Duo. \$38.95
U.S.D.A Choice Sirloin with Broiled Walleye Fillet. Served with Minnesota Wild Rice. **

Walleye Pike. \$29.95
Choice Of: Herb Crusted or Broiled and topped with Picata. Served on a bed of Minnesota Wild Rice.

Walleye Oscar. \$36.95
Walleye topped with Béarnaise Sauce & King Crab Meat, served with Asparagus Spears, all on top of a bed of Minnesota Wild Rice.

Kids Meal – Breaded Chicken Strips \$15.50
Served with Mac & Cheese, Salad, Vegetable and Beverage.



2016

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page 2

PRIVATE PLATED DINNERS, CONTINUED

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VEGETARIAN ENTREES

These entrees will ALL accommodate vegetarian, vegan, AND gluten free diets. Can be made dairy free on request. All are \$26.95. Choose one:

Roasted Vegetable Paella

Fire Roasted Sweet Peppers, Onion, Garlic and Fennel braised With Saffron, Fresh Herbs, White Wine and Tender Bomba Rice

Tuscan Lentils

Sautéed Lentils with Tomatoes and Asparagus served over Sautéed Squash

Wild Rice Polenta with Ratatouille

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille

Butternut Squash Risotto

Creamy Arborio Rice Sautéed with Diced Butternut Squash, Fresh Sage and Asparagus

SALADS

Spinach Salad: Fresh Spinach Leaves with Mandarin Oranges, Sliced Strawberries, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing

Mixed Green Salad: Blend of Romaine and Iceberg Lettuce, Cucumber Slices, Tomatoes & Croutons

Caesar Salad: Crisp Romaine topped with Grape Tomatoes, Croutons, and Parmesan Cheese topped with Creamy Caesar Dressing

Oriental Salad: Fresh Asian Greens served with Crispy Noodles & Toasted Almonds, Julienned Green Onions tossed in an Asian Sesame Dressing

VEGETABLES

California Blend (Broccoli, Cauliflower & Carrots)

Green Bean Almandine

Green Bean Medley (Green Beans, Yellow Beans & Carrots)

Honey Glazed Carrots

Broccoli

Roasted Citrus Asparagus Spears

Roasted Brussels Sprouts



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(800) 432-3777 or www.breezypointresort.com