

Catering Menus

Breezy Point Resort

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BUFFETS

Buffets and cookouts are served for a minimum of 50 people (unless otherwise noted). The meal includes a main course, one relish tray, one standard salad, one vegetable, one potato (unless otherwise noted) and two variety salads. All buffets include rolls with butter and beverages (coffee, iced tea and milk). *20% service charge and tax are additional.*

MAIN COURSE OPTIONS

Deluxe Dinner Buffet **\$29.95** **Italian Buffet** **\$26.95**

Choose three of the following:

- Yankee Beef Pot Roast
- Beef Tenderloin Tips over Wide Egg Noodles
- Thick Sliced Roast Turkey with Pan Gravy
- Roasted Stuffed Pork Tenderloin
- Barbecue St. Louis Style Ribs
- Chicken Breast with Mornay Cream Sauce
- Roasted Herb Chicken
- Broiled or Herb Crusted Walleye Fillets
- Broiled Salmon
- Baked Cod with Dill Sauce
- Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese

Fawcett Grand Buffet **\$36.95**

Chef carved at your buffet: Baron of Beef, Honey Glazed Ham

And 1 of the above entrees.

Prime Rib Buffet **\$36.95**

Chef carved at your buffet. The juiciest, tastiest meat around!

And 2 of the above entrees.

Featuring:

- Supreme Lasagna
- Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese topped with Alfredo Sauce
- Chicken Parmesan
- Garlic Shrimp Linguini and Garlic Toast

There is no potato served with this buffet.

South Fork Buffet **\$29.95**

Grilled Herb Chicken and BBQ Ribs.

Pelican Shore Fish Fry **\$33.95**

Minnesota Walleye Pike Fish Fry

Deluxe Steak Fry **\$37.95**

12 oz. New York Strip Steak grilled while you watch.

Whiz Bang Steak Fry **\$33.95**

12 oz. New York Strip Steak grilled while you watch. Served with Baked Potato, Mixed Green Salad and Rolls.

BUFFET ADD-ONS *(CHOOSE ONE style of dish for each)*

- **Starters:** Fresh Vegetables & Dill Dip or Fresh Fruit Platter
- **Standard Salad:** Caesar Salad, Mixed Greens Salad, or Spinach Salad
- **Vegetable:** Vegetable DuJour or Corn on the Cob
- **Potato:** Baked Potato, Garlic Mashed, Scalloped or Mashed with Heavy Cream

VARIETY SALADS *(next page, CHOOSE TWO styles of dishes)*



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BUFFETS, CONTINUED

VARIETY SALADS *(CHOOSE ANY TWO of these dishes to accompany your buffet or cookout)*

Garden Coleslaw

Hearty Coleslaw with Green Cabbage, Vine Ripened Tomatoes, Cucumbers and Red Onions tossed in our Creamy Coleslaw Dressing.

Shrimp & Raditore Pasta Salad

Nugget Pasta, Shrimp, Celery, Red Onion and Buttermilk Ranch Dressing

Oriental Salad

Assorted Asian Greens, Bias Cut Green Onions, Slivered Almonds, Oriental Noodles, Water Chestnuts and Sesame Ginger Dressing

Broccoli & Cauliflower Florette Salad

Broccoli, Cauliflower, Red Onion and Mango Pineapple Vinaigrette

Honey Cured Ham & Penne Pasta Salad

Tender Penne Pasta, Celery, Onion, Shredded Cheddar Cheese and Green Peas mixed with a Parmesan Peppercorn Dressing

Chicken Caesar & Bowtie Pasta Salad

Bowtie Pasta mixed with Garlic Herb Chicken, Green and Red Peppers, Celery, Julienne Green Onions, Parmesan Cheese and Creamy Caesar Dressing

Rainbow Tortellini Salad

Tricolored Cheese filled Tortellini, Black Olives, Sundried Tomatoes, Green & Red Onions and Feta Cheese tossed in Tuscan Italian Vinaigrette

DG Rotini Salad

Tricolored Rotini Pasta with Broccoli Florets, Red Onion, Chopped Crisp Bacon, Red Grapes and Sunflower Seeds tossed in Herb Ranch Dressing.

Albacore Tuna and Gemelli Pasta Salad

Sweet Albacore Tuna, Gemelli Pasta, Fresh Parsley, Diced Red Pepper, Onion and Celery tossed with a Deli Style Dressing

Homemade Potato Salad

Home-style potato salad with Celery, Onions and Hard Boiled Eggs mixed in Tanga Dijon Salad Dressing

Creamy Cucumber Salad

Marinated Cucumbers and Onions mixed with a Creamy Vidalia Onion Dressing

Fresh Mozzarella and Grape Tomato Salad

Ciligiene Mozzarella, Whole Grape Tomatoes and Fresh Basil tossed in a Balsamic Vinaigrette



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