

# 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 and tax are additional.*

## ENTREES

<b>Roast Turkey Dinner 8oz.</b> . . . . .	<b>\$25.95</b>	<b>Chicken Parmesan.</b> . . . . .	<b>\$27.95</b>
Whipped Potatoes, Home-style Gravy and Herb Stuffing.		Boneless breast of chicken rolled in Italian breading, topped with marinara and shaved aged parmesan.	
<b>Roasted Boneless Chicken Breast.</b> . . . . .	<b>\$26.95</b>	<b>Grilled Chicken Breast &amp; Broiled Norwegian Salmon Duo.</b> . . . . .	<b>\$31.95</b>
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.		Served on a bed of Minnesota Wild Rice.	
<b>Bone-In Chicken Breast</b> . . . . .	<b>\$26.95</b>	<b>BBQ Ribs &amp; Chicken Duo.</b> . . . . .	<b>\$31.95</b>
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.		Succulent BBQ Ribs with Herb Roasted Chicken. Served with Garlic Mashed Potatoes.	
<b>Chicken Duxelle.</b> . . . . .	<b>\$29.95</b>	<b>Mousseau Bay Duo.</b> . . . . .	<b>\$35.95</b>
Tender Chicken Breast stuffed with Diced Mushrooms, Butter & Shallots wrapped in Puff Pastry. Served with Minnesota Wild Rice.		Combination of Boneless Breast of Chicken and Choice Sirloin. Served with Minnesota Wild Rice.	
<b>Pork Tenderloin Medallions.</b> . . . . .	<b>\$25.95</b>	<b>The Gable &amp; Lombard Duo.</b> . . . . .	<b>\$37.95</b>
Sliced Pork Tenderloin with Dijon Cream Sauce. Served with Baby Red Potatoes.		Broiled Jumbo Shrimp and Choice Sirloin Steak. Served on a bed of Minnesota Wild Rice. **	
<b>Porterhouse Pork Chop.</b> . . . . .	<b>\$27.95</b>	<b>Gooseberry Island Duo.</b> . . . . .	<b>\$37.95</b>
Extra thick Pork Chop with Stuffing, Mashed Potatoes and Pan Gravy.		Sirloin Steak and Broiled Norwegian Salmon combo. Served with Minnesota Wild Rice and Lemon Butter Dill Sauce. **	
<b>Top Sirloin *</b> . . . . .	<b>\$30.95</b>	<b>Choice Steak &amp; Walleye Duo.</b> . . . . .	<b>\$38.95</b>
Broiled U.S.D.A. Choice Sirloin.		U.S.D.A Choice Sirloin with Broiled Walleye Fillet. Served with Minnesota Wild Rice. **	
<b>Broiled New York Strip Sirloin *</b> . . . . .	<b>\$35.95</b>	<b>Walleye Pike.</b> . . . . .	<b>\$29.95</b>
<b>Roast Prime Rib of Beef *</b> . . . . .	<b>\$35.95</b>	Choice Of: Herb Crusted or Broiled and topped with Picata. Served on a bed of Minnesota Wild Rice.	
<b>Broiled Ribeye *</b> . . . . .	<b>\$35.95</b>	<b>Walleye Oscar.</b> . . . . .	<b>\$36.95</b>
<b>Filet – 8 oz Tenderloin of Beef</b> . . . . .	<b>\$46.95</b>	Walleye topped with Béarnaise Sauce & King Crab Meat, served with Asparagus Spears, all on top of a bed of Minnesota Wild Rice.	
Seasoned – Broiled. Served with choice of Potato.		<b>Kids Meal – Breaded Chicken Strips</b> . . . . .	<b>\$15.50</b>
		Served with French Fries, Salad, Vegetable and Beverage.	

*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.



2017





# Catering Menu

Breezy Point Resort

page 2

## PRIVATE PLATED DINNERS, CONTINUED

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 and tax are additional.*

## 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**



2017



# Catering Menus

Breezy Point Resort

page 3

## 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)



2017



# Catering Menus

Breezy Point Resort

page 4

## 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 Tangy 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



2017



# Catering Menus

Breezy Point Resort

page 5

## THEMED PARTIES & SPECIAL BUFFETS

Themed parties and special buffets are served for a minimum of 100 people.

20% service charge and tax are additional.

### What Minnesotans Like ..... \$37.95

- Salad Bar with Lettuce, Toppings & Dressings
- Fresh Fruit Platter, Pasta Salad and Wild Rice Salad
- Roast Turkey with Country Stuffing, Mashed Potatoes & Giblet Gravy
- Broiled Walleye Pike with Lemon Butter on top of Sautéed Wild Rice
- Chef Carved Prime Rib of Beef Au Jus
- Fresh Corn on the Cob, Rolls & Butter, Cranberry Sauce

### Island Barbecue Luau ..... \$32.95

Slow Roasted, Chef Carved Whole Pig and Island Jerk Chicken, served with:

- Choice of: Caesar Salad, Mixed Greens Salad, or Spinach Salad
- Choice of: Fresh Vegetables & Dill Dip, Pickled Relish Tray or Fresh Fruit Platter
- Choice of: Baked Potato, Mashed, Au gratin or Scalloped
- Vegetable DuJour, Roll & Butter, and Beverage

Also includes two additional salads – see VARIETY SALAD listing for choices.

### Taste of Breezy ..... \$39.95

(Choose four food stations)

- **Dessert Bar**  
Apple Pie, Rhubarb Crisp and Warm Bread Pudding with Whiskey Sauce
- **Oriental**  
Chicken Stir Fry with Oriental vegetables, Szechwan Beef with Beans with Rice, Egg Rolls with accompanying Sauces & Oriental Salad
- **Italian**  
Sautéed fresh Linguini and Penne Pasta with Alfredo and Bolognese Sauces, Antipasto Salad and Italian Breads
- **Traditional Chef Table**  
Chef Carved Prime Rib Au Jus, Baked Potato Bar with Shredded Cheddar Cheese, Chopped Bacon, Green Onion, Sour Cream & Chives, Caesar Salad, Condiments and Dinner Rolls. *Carver is \$100 additional fee.*
- **Fajita Station**  
Marinated Beef or Chicken Strips Grilled with Fresh Peppers & Onions. Includes all the accompaniments such as: Guacamole, Salsa, Pico De Gallo, Cheese & Warm Tortilla Shells, Taco Salad



2017

# Catering Menu

Breezy Point Resort

page 6

## FAMILY BUFFETS

Family buffets are served for a minimum of 50 people (unless otherwise noted). All buffets include rolls with butter and beverages (coffee, iced tea and milk). 20% *service charge and tax are additional.*

### Pasta Buffet ..... \$24.95

- Wide Pasta, Spaghetti, Spaghetti Sauce, Alfredo Sauce, Meat Balls, Grilled Lemon Herb Chicken Strips, Italian Sausage and Shaved Parmesan Cheese
- Lasagna: Vegetarian or Meat, Seafood Alfredo (Shrimp and Bay Scallops tossed with Creamy Alfredo)

Includes choice of vegetable and salad (see below)

### Country Family Buffet ..... \$25.95

*Choose two of the following:*

- Roast Tom Turkey & Dressing
- Baked Chicken
- Roast Pork Lion with Dressing
- Swedish Meatballs
- Baked Tilapia Filets
- Baked Alaskan Pollack Filets

Includes Mashed Potatoes and Gravy, as well as choice of vegetable and salad (see below)

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

- **Standard Salad:** Caesar Salad, Mixed Greens Salad, or Spinach Salad
- **Vegetable:** Green Bean Almandine, Honey Glazed Carrots, Green Bean Medley, Peas with Pearl Onions, or Buttered Corn



2017



# Catering Menus

Breezy Point Resort

page 7

## LUNCHEON ENTREES

Luncheon entrees are served for a minimum of 20 people. The meal includes an entrée and a choice of Garden Slaw, Tossed Garden Salad or Fruit Cup, as well Vegetable DuJour and your choice of Herbed Rice Pilaf, Mashed Potatoes, Seasoned Potatoes Wedges or Parsley Buttered New Potatoes. All luncheon entrees are served with homemade rolls and butter, and beverage (coffee, lemonade and milk). *20% service charge and tax are additional.*

### BEEF

- Beef Stroganoff** .....\$19.95  
Braised Beef Tips in Rich Bordelaise Sauce with Mushrooms and Sour Cream. Served with Wide Egg Noodles
- Roast Beef** .....\$19.95  
Thinly-sliced Beef Pot Roast topped with our Béarnaise Sauce.
- Broccoli Beef** .....\$19.95  
Stir-fried Broccoli Beef
- Breezy's Famous Luncheon Sirloin Steak** .....\$22.95  
Choice Sirloin served open face

### POULTRY

- Oven-broiled Chicken Breast** .....\$18.95  
Choice of Sauce: Wild Mushroom Demi Glaze, Dijon Cream Sauce, Basil Pesto Cream Sauce, Roasted Red Pepper Sauce, Lemon Capers Butter or Cajun Style
- Chicken Saltimbocca** .....\$18.95  
Boneless Breast stuffed with Prosciutto & Cheese served on Rice Pilaf with a Sage Lemon Demi
- Chicken Kiev**.....\$18.95  
Breaded Chicken Breast stuffed with Garlic Herbed Butter

### PASTA

- Pesto Pasta** .....\$18.95  
Penne Pasta topped with Grilled Vegetables and Basil Pesto topped with Fresh Herb and Feta Cheese
- Stuffed Pasta Shells** .....\$18.95  
Jumbo Pasta Shells stuffed with Creamy Ricotta Cheese, topped with Marinara Sauce

### FISH

- Broiled Walleye Pike** .....\$24.95  
Served with Lemon Capers Butter
- Poached Atlantic Salmon**.....\$22.95  
Filet of Salmon in White Wine topped with Black Truffle Hollandaise

### PORK

- Stuffed Pork Chop**.....\$20.95  
Boneless Center Cut Pork Chop stuffed with Wild Rice Sage Dressing and ladled with Pork Demi
- Pork Tenderloin Medallions**.....\$20.95  
Sliced Pork Tenderloin with Dijon Cream Sauce

### SALADS, SANDWICHES & WRAPS

Salads are served with Rolls and Butter, Dessert and beverage (coffee, lemonade and milk). Sandwiches and Wraps are served with Potato Salad or Garden Slaw, Pickles, Potato Chips, Dessert and beverage (coffee, lemonade and milk).

- Chicken Caesar Salad** .....\$18.95  
6 oz Marinated Boneless Chicken Breast grilled & sliced over fresh Romaine Lettuce with Black Olives, fresh Tomatoes, Croutons, Parmesan & Caesar Dressing
- Oriental Salad** .....\$18.95  
Assorted Asian Greens, Green Onions, Slivered Almonds, Oriental Noodles, Water Chestnuts and Sesame Ginger Dressing
- The Ultimate Submarine Sandwich** .....\$18.95  
Selected Shaved Cuts of Genoa Salami, Deli Ham, Smoked Turkey Breast with Swiss and Cheddar Cheese, piled high over Lettuce & Tomato on a fresh Sub Bun.
- Chicken Bacon Wrap** .....\$18.95  
Shaved Chicken and Crispy Bacon topped with Bistro Sauce, Lettuce, Tomato & Muenster Cheese. Wrapped in a Tomato Basil Tortilla. May substitute Turkey for Chicken.
- Vegetarian Wrap** .....\$18.95  
Avocado, tomato, Lettuce, Mushrooms and Pepper wrapped in a Tomato Basil Tortilla

Add Dessert.....\$3.00 each



2017





# Catering Menus

Breezy Point Resort

page 8

## LUNCH BUFFETS

Lunch buffets are served for a minimum of 50 people (unless otherwise noted). All include rolls with butter and beverages (coffee, iced tea and milk). Service must begin before 2 p.m. *20% service charge and tax are additional.*

### **Soup & Salad Bar - \$21.95**

Salad Buffet with Chicken Wild Rice Soup, mix of Greens to make either a Taco Salad, Chicken Caesar or Chef Salad. Taco Meat, chicken & Ham, Cheddar & Parmesan Cheese, Tomatoes, Onions, Sour Cream, Black Olives, Guacamole, Salsa, Eggs, Bacon Bits, Croutons, Tortilla Chips, Mushrooms, Fresh Relishes, Assorted Dressings, Rolls, Butter, and Dessert.

### **“Build your Own” Deli Sandwich and Soup Buffet - \$19.95**

Deli-sliced Smoked Turkey Breast, Deli Ham, Roast Beef, Egg Salad, Assorted Sliced Breads, Sliced Cheddar, Swiss and Provolone Cheeses, Relish Tray with Peppercorn Dressing, Shrimp & Pasta Salad, Broccoli/Cauliflower/Red Onion with Honey Dressing, Soup DuJour, Condiments, and Dessert.

### **Mexican Buffet - \$19.95**

Beef Chimichanga, Chicken Fajitas, Build your own Taco, Hard & Soft Shells, Diced Tomatoes, Onions, Black Olives, Jalapenos, Salsa, Sour Cream, Guacamole, Shredded Cheddar Cheese, Refried Beans, Spanish Rice, Lettuce, Tortilla Chips, and Dessert.

### **All American Buffet - \$20.95**

Grilled Hamburgers, Marinated Chicken Breast, Veggie Burgers (upon request), White & Wheat Hamburger Buns, Sliced Cheddar, Swiss and Provolone Cheeses, Condiments, Lettuce, Tomatoes, Onions & Jalapenos, Seasoned Chips, Relish Display, Homemade Potato Salad, Baked Beans, Assorted Bars & Cookies.

### **Italian Buffet – \$19.95**

Lasagna and Linguini with Basil Pesto Sauce, Chicken Parmesan, Vegetable DuJour, Rotini Salad, Marinated Vegetable Salad, Caesar Salad with Breadsticks/Garlic Toast, and Dessert.

### **19<sup>th</sup> Hole Buffet - \$19.95**

Choose two of the following entrees: Cheese Tortellini, Chicken Parmigiana in Marinara Sauce, Beef Stroganoff over Wide Egg Noodles, Sliced Roast Pork Lion, Broiled Tilapia with Lemon Dill Butter Sauce, or Sliced Roast Turkey Breast; Vegetable DuJour, Mashed or Oven Roasted Potatoes, Veggie Tray and Tossed Salad or Cole Slaw, and Dessert.

### **Comfort Food Buffet - \$20.95**

Choose two of the following entrees: Baked Pork Chops, Baked Chicken, Swedish Meatballs, Roast Pork. Includes: Vegetable DeJour, Mashed Potatoes, Cole Slaw or Tossed Salad, and Dessert.



2017



# Catering Menu

Breezy Point Resort

Page 8A

## Special Lunch Station Menus

Choose a minimum of two stations—add the costs together. Minimum 50 - Maximum 150 people.  
*20% service charge and tax are additional.*

### Pulled Pork Station

\$7.95/person

Pretzel Buns  
Pulled Pork  
BBQ Sauce  
Sliced Onions  
Pickle Coins  
Chips

### Brats & 1/4 lb. Hot Dogs Station

\$7.95/person

Chopped Onions  
Dill Pickles  
Relish  
Peppers  
Mustard  
Kraut  
Buns

### Soup Station

*(choose three soups)*

\$9.95/person

Ham and Potato  
Old Fashioned Tomato  
Beef Barley  
Clam Chowder  
French Onion

**OR**

Loaded Baked Potato  
Sour Cream  
Chives  
Tortilla Strips  
Croutons  
Popcorn

### Salad Station

*(bowls of)*

\$11.95/person

Mixed Green Lettuce  
Chopped Romaine, Spinach  
Grilled Chicken Breast  
Shredded Smoked Cheddar  
Blue Cheese Crumbles & Crumbled Feta  
Tomatoes, Sliced Radish, Sliced Cucumber  
Chopped Bacon  
Olives, Artichokes  
Hard-Boiled Eggs Crumbles  
Croutons, Sunflower Seeds  
Craisins, Green Apple Pieces  
Raspberry Vinaigrette, Ranch,  
Oil & Vinegar, French, Bleu Cheese,  
Balsamic Vinaigrette



2017

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# Catering Menu

Breezy Point Resort

page 9

## LUNCH ON-THE-GO

All Sandwiches are served on a fresh Hoagie Bun with Lettuce, Tomato and Onion. All Box Lunches are **\$17.00** and include individual condiments and napkin and plastic ware, pop and bottle water.

*20% service charge and tax are additional.*

*Choice of:*

- Roast Beef/Cheddar
- Smoked, Sliced Turkey Breast/Provolone Cheese
- Chicken Bacon Wrap
- Corned Beef/Swiss
- Deli Style Sliced Ham/Monterey Jack
- Veggie Wrap/Avocado/Tomato/Lettuce/Mushroom/Pepper

*Choice of:*

- Chips
- Trail Mix

*Choice of:*

- Apple
- Orange
- Banana

*Choice of:*

- Chocolate Chip Cookies
- Rice Krispie Bar
- Granola Bar
- Brownie



2017

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# Catering Menus

Breezy Point Resort

page 10

## HORS D'OEUVRES

### HOT

Brie in Filo with Raspberry.....	\$85/50 pieces
Pork or Vegetarian Egg Rolls with Choice of Sauces.....	\$125/75 pieces
Southwestern Egg Rolls.....	\$85/50 pieces
BBQ Cocktail Sausages.....	\$85/150 pieces
Chicken Drumsticks.....	\$170/75 pieces
Buffalo or Teriyaki Wings.....	\$160/75 pieces
Walleye Fingers.....	\$150/50 pieces
Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style.....	\$150/100 pieces
Seafood Stuffed Mushroom Caps.....	\$150/50 pieces
Mini Crab Cakes.....	\$125/50 pieces
Crab & Artichoke Dip with Bread Bites.....	\$70/50 pieces
Coconut Shrimp.....	\$150/50 pieces
Beef Wellington Bites.....	150/50 pieces
Bacon Wrapped Scallops.....	\$200/50 pieces

### COLD

	<i>(large)</i>	<i>(small)</i>
Cheese Tray w/Fruit Garnish.....	\$285/100 people	\$180/50 people
Fresh Fruit & Yogurt Dip.....	\$285/100 people	\$180/50 people
Raw Iced Vegetables & Dip.....	\$255/100 people	\$150/50 people
Assorted Sliced Meats.....	\$300/100 people	\$175/50 people
Tomato & Basil Bruschetta.....		\$175/100 pieces
Jumbo Shrimp Cocktail.....		\$150/50 pieces
Tortilla Chips – Tri-Colored Corn Chips w/Cheese Dip or Pico De Gallo.....		\$45/platter
Chips & Dips.....		\$45/platter
Spinach Dip & Loaf.....		\$50/platter
Deviled Eggs.....		\$95/50 pieces
Mixed Nuts.....		\$25/pound
M & M Trail Mix.....		\$20/pound
Party Mix.....		\$12/pound
Pretzels.....		\$12/pound
Maine Blue Point Oysters on the Half Shell.....		\$200/50 pieces
Split Side of Smoked Salmon 4 lb side.....		\$150
Fruit Basket.....		\$20/delivered
Chocolate Dipped Strawberries (in season).....		\$150/100 pieces
California Rolls.....		\$150/100 pieces
Genoa Salami Cornucopia, Herbed Cream Cheese & Olives.....		\$100/50 pieces
Silver Dollar Sandwiches.....		\$3.00/sandwich
Popcorn.....		\$25 – Large Bowl

Butler Passed Service: \$25/hour/per server.

Reception can be complimented with an elegant, hand-carved Ice Sculpture (ask for price).

20% service charge and tax are additional.



2017



# Private Bar Service

Breezy Point Resort

page 11

When alcoholic beverages are included during the Reception, Breezy Point Resort sets up one private bar per 100 people. Minnesota law prohibits the sale of alcohol to persons less than 21 years of age. Guest may be asked to present identification. Breezy Point Resort is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol is permitted to be brought on the licensed property. **Beverage service must end by 1:00 A.M.** \*\* All cash bars include a current state sales tax. Hosted beverages are subject to the 20% service charge and tax.

## Private Bar Possibilities Include:

- A cash bar or host-paid bar with a time limit, you decide.
- Drink Tickets (\$6/ticket)
- Keg Beer – 170, 12-oz. servings
- Champagne by the bottle or in a self-serve fountain
- Non-Alcoholic Punch served in a punch bowl or the fountain
- Non-Alcoholic Wine available by the bottle

If bar sales do not exceed \$150/hour, per bartender, there will be a charge for the bartender's service. The bartender charge will be \$25 for the first hour, and \$15.00 each hour thereafter.

## BREEZY BRANDS

Windsor  
Bacardi  
Malibu  
Absolute  
Jim Beam  
Crown Royal \*

Seagram's VO  
Bacardi Limon  
Tangaray  
Jose Cuervo  
Jack Daniels  
J & B \*

Captain Morgan  
E & J  
Kahlua \*  
Peach Schnapps  
Baileys \*

Budweiser  
Miller Lite  
Mich Golden Draft  
Light  
Coors Lite  
O'Doul Amber

Non-Alcoholic - Ariel  
White Zinfandel  
Merlot  
Cabernet Sauvignon  
Chardonnay  
Reisling

## BAR PRICES

Beer — \$6.00  
Wine — \$7.00

Drinks — \$6.00  
Top Shelf \* — \$9.00  
Cocktails — \$9.00

Keg Beer (16 Gal, domestic) — \$375  
(craft beer keg pricing available upon request)

House Wine — \$25/bottle

Specialties — Ask your Sales Representative

Non-Alcoholic Fruit Punch — \$30/gallon

Champagne Punch — \$50/gallon

**SODA** — Unlimited soda from bar - \$200 (or \$2/glass)

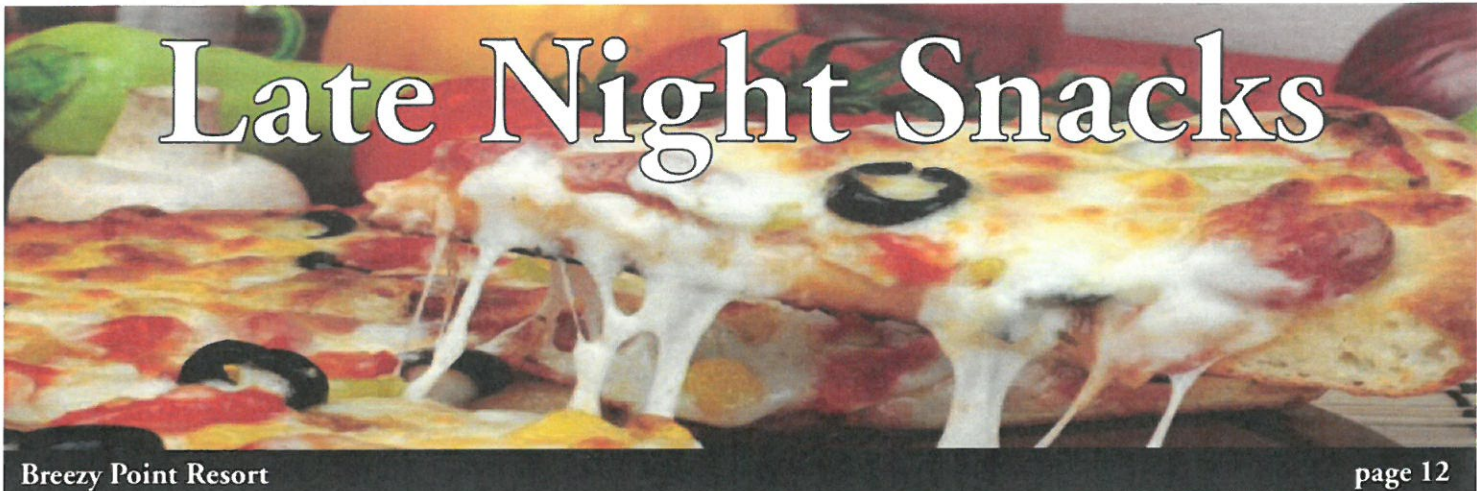


2017

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# Late Night Snacks



## PIZZAS

Our pizza's are just the ticket for the late night munchies. Our crust is made from twice raised dough flavorfully enhanced by herbs and Parmesan. We use only the freshest ingredients for toppings including Grande Mozzarella Cheese, widely known as the finest Mozzarella made in the world. *20% service charge and tax are additional.*

### CUSTOM PIZZA

Large - 16"

**Cheese** ..... **\$16.95**

*Extra Toppings:* Cheese: \$3, Meat: \$3, Veggies: \$2

*Meat:* Canadian Bacon, Italian Sausage, Pepperoni, Hamburger

*Veggies:* Onions, Fresh Tomatoes, Pineapple, Green Pepper, Black Olives, Green Olives, Mushrooms & Extra Cheese

### SPECIALTY PIZZAS

No substitutions on specialty pizzas. Pizzas are 16"

**Elvis** ..... **\$26.95**

Pepperoni, Fresh Mushrooms, Black Olives, Onions & extra Cheese

**Vegetarian** ..... **\$24.95**

Spinach, Black Olives, Green Olives, Mushrooms, Onions, Green Pepper & Fresh Tomato

**Chicken Ranch** ..... **\$25.95**

Start with Ranch Dressing, Garlic & Cracked Pepper, topped with Garlic Chicken, Bacon, Onion, Mozzarella & Romano Cheese

**Meat Lovers** ..... **\$26.95**

Chorizo Sausage, Pepperoni, Beef, Bacon, and Spicy Chicken with Red Sauce

**Perfect 10** ..... **\$27.95**

Italian Sausage, Pepperoni, Canadian Bacon, Hamburger, Onions, Green Peppers, Green Olives, Mushrooms & extra Cheese

**Jack Daniels** ..... **\$25.95**

Jack Daniels Sauce, Chicken, Bell Peppers, Monterey & Mozzarella Cheese

**LATE NIGHT SANDWICHES** - \$3 each, for assorted pre-made Beef, Ham and Turkey on dollar buns (50 piece minimum). Includes mustard, mayo and horseradish sauce. To be served in addition to a meal only.



2017

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# Coffee & Breakfast

Breezy Point Resort

page 13

## COFFEE BREAKS

Fresh Brewed Coffee & Tea .....	\$30/gallon
Hot Chocolate and Cappuccino.....	\$40/gallon
Bottled Water .....	\$2.25 each
Soft Drinks .....	\$2.25 each
Orange, Apple or Cranberry Juice.....	\$40/half gallon
Lemonade, Cider or Iced Tea.....	\$30/half gallon
Hot Fresh Danish.....	\$2.25 each
Fresh Frosted Pastries.....	\$2.25 each
Fresh Baked Cookies.....	\$2.25 each
Granola Bars.....	\$2.25 each
Bagels & Cream Cheese.....	\$3.00 each
Assorted Muffins.....	\$2.25 each
Assorted Fruit 'n' Nut Breads .....	\$2.25 per slice
Whole Fruit Basket.....	\$3.00 each
Assorted Fruit Yogurts.....	\$2.75 each

Brownies, Assorted Bars or Rice Krispie Bars.....	\$2.25 each
Breakfast Pizza (serve 4-5).....	\$20 each
Trail Mix - Dried Fruit Mix.....	\$20/pound
Fresh Fruit Tray.....	\$3 per person
Giant Caramel Rolls .....	\$4 each
Assorted Mini Candy Bars .....	\$2/person
Tri Colored Tortilla Chips w/Cheese Dip or Pico De Gallo .....	\$45/platter
Chips and Dips .....	\$45/platter
Mixed Nuts .....	\$30/pound
M & M Trail Mix .....	\$20/pound
Party Mix.....	\$12/pound
Pretzels .....	\$12/pound
Popcorn.....	\$25 for large bowl
Hard Boiled Eggs .....	\$40/dozen

## SPECIALTY BREAKS-MIN. OF 20 PEOPLE

**Build Your Own Snack Mix** ..... \$8/person  
Chex Cereal, Peanuts, Mini Pretzels, M&M's, Gummy Bears, Raisins, Coffee & Sodas

**Breezy's Apple Delight** ..... \$8/person  
Hot Caramel Sauce for dipping your sliced Apples & Apple Strudel; Includes Hot Apple Cider with Cinnamon Sticks, Coffee, Teas and Decaffeinated Coffee

**Yogurt Parfait Buffet** ..... \$12/person  
Coffee & Tea. Greek Yogurt, Vanilla Yogurt, Nuts, Berries, Granola, Raisins and Craisins. Bagels & Cream Cheese.

**Continental Breakfast** ..... \$10.50/person  
Coffee, Teas, Decaffeinated Coffee, Cold Cereals, Chilled Orange Juice, Fruit Tray Plus one of the Following: Assorted Muffins, Fresh Danish, or Assorted Fruit/Nut Breads.  
Add scrambled eggs, breakfast potatoes, ham, bacon or sausage  
**\$15/ person.**

**Health Break** ..... \$10.50/person  
Assorted Chilled Fruit Juices, Banana Nut Bread, Zucchini Bread, Raisin Bran Bread, Assorted Whole Fresh Fruit Tray, Assorted Yogurts, Coffee, Teas and Decaffeinated Coffee

**Breakfast Sandwiches** ..... \$5/per person

## BREAKFAST BUFFET

Enjoy the Breakfast Buffet at the Marina II. Adults are \$13.95/person and children are \$7.95/child. Children under 4 eat free. For this meal service in the Conference Center, please add \$2/person with a minimum of 75 people.

Selection of Chilled Fruit Juices  
Fresh Baked Breakfast Pastries  
Flavored Bagels and Toast  
Seasonal Fresh Fruit & Berry Display  
Scrambled Eggs  
Specialty Eggs

Bacon and Sausage Links  
Pancakes or Homemade French Toast  
Breakfast Potatoes  
Jams, Preserves, Butter & Margarine  
Cereal with Low-Fat Milk  
Assorted Fruit Yogurts

Home Style Hash  
Served with Freshly Brewed Coffee,  
Decaffeinated Coffee & Assorted Teas



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