

Catering Menus

Breezy Point Resort

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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

Roast Turkey Dinner 8oz.	\$25.95	Chicken Parmesan.	\$27.95
Whipped Potatoes, Home-style Gravy and Herb Stuffing.		Boneless breast of chicken rolled in Italian breading, topped with marinara and shaved aged parmesan.	
Roasted Boneless Chicken Breast.	\$26.95	Grilled Chicken Breast & Broiled Norwegian Salmon Duo.	\$31.95
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.		Served on a bed of Minnesota Wild Rice.	
Bone-In Chicken Breast	\$26.95	BBQ Ribs & Chicken Duo.	\$31.95
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.		Succulent BBQ Ribs with Herb Roasted Chicken. Served with Garlic Mashed Potatoes.	
Chicken Duxelle.	\$29.95	Mousseau Bay Duo.	\$35.95
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.	
Pork Tenderloin Medallions.	\$25.95	The Gable & Lombard Duo.	\$37.95
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. **	
Porterhouse Pork Chop.	\$27.95	Gooseberry Island Duo.	\$37.95
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. **	
Top Sirloin *	\$30.95	Choice Steak & Walleye Duo.	\$38.95
Broiled U.S.D.A. Choice Sirloin.		U.S.D.A Choice Sirloin with Broiled Walleye Fillet. Served with Minnesota Wild Rice. **	
Broiled New York Strip Sirloin *	\$35.95	Walleye Pike.	\$29.95
Roast Prime Rib of Beef *	\$35.95	Choice Of: Herb Crusted or Broiled and topped with Picata. Served on a bed of Minnesota Wild Rice.	
Broiled Ribeye *	\$35.95	Walleye Oscar.	\$36.95
Filet – 8 oz Tenderloin of Beef	\$46.95	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.		Kids Meal – Breaded Chicken Strips	\$15.50
		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.



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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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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
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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 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



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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



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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



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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.



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Private Bar Service

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)



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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.



Coffee & Breakfast

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	\$/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/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	Bacon and Sausage Links	Home Style Hash
Fresh Baked Breakfast Pastries	Pancakes or Homemade French Toast	Served with Freshly Brewed Coffee,
Flavored Bagels and Toast	Breakfast Potatoes	Decaffeinated Coffee & Assorted Teas
Seasonal Fresh Fruit & Berry Display	Jams, Preserves, Butter & Margarine	
Scrambled Eggs	Cereal with Low-Fat Milk	
Specialty Eggs	Assorted Fruit Yogurts	

20% service charge and tax are additional.

