

Themed parties and special buffets are served for a minimum of 100 people. Chef's choice dessert unless otherwise noted. *20% service charge and tax are additional.* Decorations for buffets available upon request and at an additional charge.

What Minnesotans Like | \$37.95

Fresh Fruit Platter | Pasta 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 AuJus | Vegetable DuJour, Rolls with Butter | Cranberry Sauce

Island Barbecue Luau | \$32.95

Includes two additional Variety Salads (see page 4)

Slow Roasted, Chef Carved Whole Pig | Island Jerk Chicken, Vegetable DuJour | Rolls with Butter

Beverage and:

Choice of:

Caesar Salad | Mixed Greens | Spinach Salad
Arugala Salad

Choice of:

Fresh Vegetables and Dill Dip | Pickled Relish Tray
or Fresh Fruit Platter

Choice of:

Baked Potato | Mashed | Fingerling
Sweet Potatoes | Yukon Gold Potatoes

Taste of Breezy | \$38.95

Choose four food stations

Dessert Bar

Apple Pie | Rhubarb Crisp | Warm Bread Pudding
with Whiskey Sauce

Oriental

Chicken Stir Fry with Oriental Vegetables | Szechwan Beef
with Beans with Rice | Egg Rolls with accompanying
Sauces and 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 AuJus | Baked Potato Bar
Shredded Cheddar Cheese | Chopped Bacon
Green Onion | Sour Cream and Chives | Caesar Salad
Condiments and Dinner Rolls

Carver is \$100 additional fee.

Fajita Station

Marinated Beef or Chicken Strips Grilled
with Fresh Peppers and Onions

Accompaniments include:

Guacamole | Salsa | Pico De Gallo | Cheese
Warm Tortilla Shells | Taco Salad