

BUFFETS



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

MAIN COURSE OPTIONS

Deluxe Dinner Buffet | \$35

Choose three of the following:

Roast Beef with Demi Glaze | 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 Choice of Sauce | Roasted Herb Chicken | Broiled or Herb Crusted Wild Caught Walleye Fillets | Broiled Salmon | Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese | Pork Prime Rib | Garlic Shrimp Linguini | Butternut Squash Risotto | Wild Rice Polenta with Ratatouille | Gnocchi and Sautéed Season Vegetables with Herbs & Cheese

Prime Rib Buffet | \$46

Add two of the above entrees

The juiciest, tastiest meat around
Chef carved at your buffet

Italian Buffet | \$31

There is no potato served on this buffet.

Supreme Lasagna or Vegetarian Lasagna | Chicken Parmesan or Chicken Picata | Garlic Shrimp Linguini and Garlic Toast

South Fork Buffet | \$33

Grilled Herb Chicken and BBQ Ribs

Pelican Shore Fish Fry | \$37

Walleye Pike Fish Fry

Deluxe Steak Fry | \$48

12 oz. New York Strip Steak or Rib Eye grilled while you watch

Whiz Bang Steak Fry | \$44

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 each dish

Starter

Vegetables & Dill Dip | Fresh Fruit Platter

Standard Salad

Caesar Salad | Mixed Greens Salad | Spinach Salad
Arugala Blend

Vegetable

Roasted Citrus Asparagus Spears | Honey Glazed Carrots
Broccoli | Roasted Brussel Sprouts | California Blend
Green Bean Almandine | Green Bean Medley
Italian Blend | Island Blend

Potato

Baked Potato | Sweet Potato | Garlic Mashed
Baby Yukon Gold Potatoes | Roasted New Potatoes
Mashed with Heavy Cream



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

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 & Radiatore 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

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

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

Asian Kale Salad

Chopped Kale, Napa Cabbage, Oranges, Carrots, Edamame, Bok Choy, and tossed in a Sesame Vinaigrette

Broccoli & Cauliflower Florette Salad

Broccoli, Cauliflower, Red Onion, and Mango Pineapple Vinaigrette

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

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

Caprese Salad

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

Spinach Salad

Fresh Spinach, Blueberries, Glazed Pecans, Goat Cheese, and a Raspberry Vinaigrette

Quinoa Salad

Tender Quinoa tossed with Roasted Tomatoes, Avocado, Chopped Kale, Fresh Cucumbers, and Citrus Vinaigrette

THEMED PARTIES & SPECIAL BUFFETS



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 | \$48

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 | \$42

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 | \$55

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