

CATERING MENUS



2023



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PRIVATE PLATED DINNERS



Private dinners are served for a minimum of 30 people. The meal includes an entrée, choice of salad, choice of vegetable, and choice of potato/rice. All dinners served with homemade rolls and beverage (coffee and iced tea). *Room charge may be added if under 30 people. 20% service charge and tax are additional.* Gluten free alternatives are available upon request.

ENTREES

Roast Turkey Dinner | \$28

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

Roasted Boneless Chicken Breast | \$28

Roasted Boneless Chicken Breast served with Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Rosemary Demi, Wild Mushroom Demi, or Lemon Caper Butter

Bone-In Chicken Breast | \$28

Bone-in Chicken Breast served with Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Rosemary Demi, Wild Mushroom Demi, or Lemon Caper Butter

Chicken Parmesan | \$28

Boneless Breast of Chicken rolled in Italian Breading, topped with Marinara and Shaved Aged Parmesan

Pork Tenderloin Medallions | \$30

Sliced Pork Tenderloin with Dijon Cream Sauce

Porterhouse Pork Chop | \$32

Rosemary Mushroom Sauce or Pan Gravy

8 oz. Top Sirloin * | \$39

Broiled U.S.D.A. Choice Sirloin

12 oz. Broiled New York Strip Sirloin * | \$46

12 oz. Roast Prime Rib of Beef * | \$46

12 oz. Broiled Ribeye * | \$46

Filet – 8 oz Tenderloin of Beef | \$49

Seasoned – Broiled

Grilled Chicken Breast & Broiled Norwegian Salmon Duo | \$49

1/2 Rack BBQ Ribs & Chicken Duo | \$46

Succulent BBQ Ribs with Herb Roasted Chicken

Mousseau Bay Duo | \$46

Combination of Boneless Breast of Chicken and Choice Sirloin

The Gable & Lombard Duo | \$49

Broiled Jumbo Shrimp and Choice Sirloin Steak

Gooseberry Island Duo | \$49

Sirloin Steak and Broiled Norwegian Salmon

Choice Steak & Walleye Duo | \$49

U.S.D.A Choice Sirloin with Broiled Walleye Fillet

Walleye Pike | \$35

Choice Of: Herb Crusted or Broiled and topped with Lemon Butter Sauce

Broiled Salmon | \$35

Broiled Salmon filet topped with Béarnaise or Hollandaise Sauce

Choose **one sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise*

VEGETARIAN

All entrees will accommodate vegetarian AND gluten free diets. Can be made dairy free and vegan on request.

Wild Rice Polenta with Ratatouille | \$28

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille and Parmesan

Butternut Squash Risotto | \$28

Creamy Arborio Rice Sautéed with Diced Butternut Squash, fresh Sage, Asparagus, and Parmesan

Wild Mushroom Ravioli | \$28

Ravioli stuffed with Wild Mushrooms and topped with a Basil Pesto Cream Sauce

Braised Chickpea & Kale | \$18

Chickpea braised in Marinara with Sautéed Kale, Portabella Mushroom, and Sweet Onion, Served with Crostini Garlic Toast

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KIDS MENU

Breaded Chicken Strips | \$17.50

Served with French Fries, Vegetable and Beverage

Mini Corn Dogs | \$17.50

Served with Macaroni and Cheese, Vegetable and Beverage

SALADS

Spinach Salad

Fresh Spinach Leaves with Mandarin Oranges, Craisins, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing

Caesar Salad

Crisp Romaine topped with Grape Tomatoes, Croutons, and Parmesan Cheese topped with Creamy Caesar Dressing

Mixed Green Salad

Blend of Romaine and Iceberg Lettuce, Cucumber Slices, Tomatoes, and Croutons

Arugula Salad

Arugula Blend, Blueberries, Pear, Shaved Almonds, and Feta Cheese with Poppy Seed Vinaigrette

VEGETABLES

Roasted Citrus Asparagus Spears

Honey Glazed Carrots

Broccoli

California Blend

Broccoli, Cauliflower, and Carrots

Roasted Brussel Sprouts

Green Bean Almandine

Green Bean Medley

Green Beans, Yellow Beans, and Carrots

Island Blend

Yellow Carrots, Green Beans, Broccoli, and Red Pepper

STARCHES

Baked Potato

Garlic Mashed Potatoes

Roasted New Potatoes

Baby Yukon Gold Potatoes

Wild Rice

Rice Pilaf

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), and two variety salads. 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 | \$39

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 Seasonal Vegetables with Herbs & Cheese

Prime Rib Buffet | \$49

Add **two** of the above entrees

The juiciest, tastiest meat around
Chef carved at your buffet

Italian Buffet | \$35

There is no potato served on this buffet.

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

South Fork Buffet | \$35

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 Ribeye 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
\$150 chef charge for Whiz Bang Steak Fry.

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

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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

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

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 and special buffets are served for a minimum of 100 people. *20% service charge and tax are additional.* Decorations for buffets available upon request and at an additional charge.

What Minnesotans Like | \$52

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 | \$45

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



HOT

Pork, Vegetarian, or Southwest Egg Rolls with Choice of Sauces	\$35/dozen
Vegetarian Spring Rolls with Sauce	\$25/dozen
Cream Cheese Wontons	\$20/dozen
Pork Pot Stickers	\$30/dozen
BBQ Cocktail Sausages	\$25/dozen
Chicken Drumsticks	\$50/dozen
Buffalo, Teriyaki, or Sweet Chili Wings	\$40/dozen
Walleye Fingers	\$40/dozen
Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style	\$35/dozen
Seafood Stuffed Mushroom Caps	\$40/dozen
Mini Crab Cakes	\$50/dozen
Thai Peanut Chicken Satay	\$33/dozen
Crab & Artichoke Dip with Bread Bites ...	\$95/tray (50 peices)
Coconut Shrimp (U-15s)	\$40/dozen
Beef Wellington Bites with Hollandaise Sauce	\$65/dozen
Bacon Wrapped Scallops	\$65/dozen
Asian Sweet Chili Chicken Skewers	\$32/dozen
Mini Quiche Lorraine	\$36/dozen

COLD

Tomato & Basil Bruschetta	\$19/dozen
Jumbo Shrimp Cocktail	\$36/dozen
Marinated Shrimp	\$39/dozen
Tortilla Chips – Tri-Colored Corn Chips w/Cheese Dip or Pico De Gallo	\$55/platter
Chips & Dips	\$55/platter
Spinach Dip & Loaf	\$60/platter
Deviled Eggs	\$30/dozen
Mixed Nuts	\$35/pound
M & M Trail Mix	\$30/pound
Party Mix	\$20/pound
Pretzels	\$20/pound
Maine Blue Point Oysters on the Half Shell	Market Price/dozen
Split Side of Smoked Salmon 4 lb side	\$150
Fruit Basket	\$30/delivered
Chocolate Dipped Strawberries (in season)	\$35/dozen
California Rolls	\$45/dozen
Genoa Salami Cornucopia, Herbed Cream Cheese & Olives	\$35/dozen
Silver Dollar Sandwiches	\$5 each
Popcorn	\$25 – large bowl
Gluten Free Pretzels	\$29/pound

Minimum order of 3 dozen.

PLATTERS

Cheese Tray w/Fruit Garnish	
100 people	\$350
50 people	\$250
25 people	\$150
Fresh Fruit & Yogurt Dip	
100 people	\$325
50 people	\$195
25 people	\$115

Raw Iced Vegetables & Dip	
100 people	\$295
50 people	\$175
25 people	\$100
Assorted Sliced Meats	
100 people	\$450
50 people	\$300
25 people	\$155

Butler Passed Service: \$25/hour/per server.
20% service charge and tax are additional.

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 a.m. All cash bars include current state sales tax. *Hosted beverages are subject to 20% service charge and tax.*

PRIVATE BAR POSSIBILITIES

- Cash Bar or Host-Paid Bar with a time limit (you decide the time limit -
 - Drink Tickets (\$7/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 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, \$15 each hour thereafter.

BREEZY BRANDS

Windsor
Bacardi
Malibu
Absolute
Jim Beam
Crown Royal*
Seagram's VO
Bacardi Limon
Tanqueray

Jose Cuervo
Jack Daniels
J & B*
Captain Morgan
E & J
Kahlua*
Peach Schnapps
Baileys*

Bottled Beer:
Bud Light
Miller Lite
Mich Golden Draft Light
Coors Light
O'Doul Amber

House Wine: Salmon Creek
White Zinfandel
Merlot
Cabernet Sauvignon
Chardonnay
Riesling
Pinot Grigio
Pinot Noir

Ask your sales rep about other types of wines.

BAR PRICES

Beer.....	\$7	Keg Beer (16 Gallon, Domestic).....	\$425
Wine.....	\$8	Craft Beer Keg pricing available upon request	
Drinks.....	\$7	House Wines.....	\$25/bottle
Top Shelf*.....	\$10	Specialties.....	Ask your Sales Rep
Cocktails.....	\$10	Soda.....	\$200/Unlimited from the bar (or \$2/glass)

1 Hour Bar at Resort with
Standard Bar Set-Up..... \$20/Person

2 Hour Bar on Breezy Belle with
Standard Bar Set-Up..... \$31/Person
(minimum of 2 hours on Breezy Belle)



LATE NIGHT PIZZAS

Our 16" pizzas 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 PIZZAS

Cheese \$18

Extra Toppings: Cheese, Meat and Veggies..... \$3

Meat

Canadian Bacon | Italian Sausage | Pepperoni
Hamburger | Chicken | Bacon

Veggies

Onions | Fresh Tomatoes | Pineapple | Bell Pepper
Black Olives | Green Olives | Mushrooms | Jalapenos

SPECIALTY PIZZAS

Elvis | \$30

Our most popular specialty pizza!

Red Sauce | Sliced Pepperoni | Fresh mushrooms
Black Olives | Onions | Cheese

Vegetarian | \$29

Black Olives | Green Olives | Mushrooms | Onions
Bell Peppers | Tomato | Cheese

Chicken Ranch | \$30

Ranch Sauce | Fresh Garlic | Cracked Pepper
Chicken | Bacon | Onion | Tomatoes | Cheese

Meat Lovers | \$31

Red Sauce | Sausage | Pepperoni | Hamburger
Canadian Bacon | Cheese

Perfect 10 | \$33

Red Sauce | Sausage | Pepperoni | Canadian Bacon
Hamburger | Onions | Bell Pepper | Green Olives
Black Olives | Mushrooms | Extra Cheese

Hawaiian | \$25

Aloha!

Canadian Bacon | Pineapple | Cheese

LATE NIGHT SANDWICHES

\$5 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.