

# 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 | \$39

*Choose two 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 Loin Back Ribs | 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

AND

*Choose one of the following:*

Butternut Squash Risotto | Wild Rice Polenta with Ratatouille | Wild Mushroom Ravioli

### 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

## 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 *\*add'l \$1.50* | Arugala Blend *\*add'l \$1.50*

### 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 | Garlic Mashed  
Baby Yukon Gold 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

### **Broccoli & Cauliflower Florette Salad\***

Broccoli, Cauliflower, Red Onion, and Mango Pineapple Vinaigrette

### **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

### **Shrimp & Radiatore Pasta Salad\***

Nugget Pasta, Shrimp, Celery, Red Onion and Buttermilk Ranch 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

### **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

*\*salads are an additional \$1.50*

## 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 | \$59**

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 | Dessert display with assorted Pies, Cakes, and Mousse

### **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