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[breezypointresort.com](http://breezypointresort.com)



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 | \$30

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

### Roasted Boneless Chicken Breast | \$30

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

### Airline Chicken Breast | \$30

Bone-in Chicken Breast served with Basil Pesto Cream Sauce or Mornay Sauce

### Chicken Parmesan | \$30

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

### Pork Tenderloin Medallions | \$32

Sliced Pork Tenderloin with Dijon Cream Sauce

### Porterhouse Pork Chop | \$32

Rosemary Mushroom Sauce or Pan Gravy

### 8 oz. Top Sirloin \* | \$42

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 \* | \$48

### Filet – 8 oz Tenderloin of Beef | \$51

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 | \$48

Combination of Boneless Breast of Chicken and Choice Sirloin

### The Gable & Lombard Duo | \$51

Broiled Jumbo Shrimp and Choice Sirloin Steak

### Gooseberry Island Duo | \$51

Sirloin Steak and Broiled Norwegian Salmon

### Choice Steak & Walleye Duo | \$51

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

### Walleye Pike | \$39

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

### Broiled Salmon | \$37

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 | \$30

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille and Parmesan

### Butternut Squash Risotto | \$30

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

### Wild Mushroom Ravioli | \$30

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

### Braised Chickpea & Kale | \$30

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 | \$18.50

Served with French Fries, Vegetable and Beverage

### Mini Corn Dogs | \$18.50

Served with Macaroni and Cheese, Vegetable and Beverage

## SALADS

### Mixed Green Salad

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

### Caesar Salad

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

### Spinach Salad

Fresh Spinach Leaves with Mandarin Oranges, Craisins, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing *\*add'l \$1.50*

### Arugula Salad

Arugula Blend, Blueberries, Pear, Shaved Almonds, and Feta Cheese with Poppy Seed Vinaigrette *\*add'l \$1.50*

## VEGETABLES

### Roasted Citrus Asparagus Spears

### Honey Glazed Carrots

### Broccoli

### Roasted Brussel Sprouts

### Green Bean Almandine

### California Blend

Broccoli, Cauliflower, and Carrots

## STARCHES

### Baked Potato

### Garlic Mashed Potatoes

### Baby Yukon Gold Potatoes

### Wild 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 | \$42

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 | \$39

Grilled Herb Chicken and BBQ Ribs

### Pelican Shore Fish Fry | \$39

Walleye Pike Fish Fry

### Deluxe Steak Fry | \$50

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

### Whiz Bang Steak Fry | \$46

12 oz. New York Strip or Rib Eye 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 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 | \$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 | \$49**

*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 .....	\$40/dozen
Vegetarian Spring Rolls with Sauce .....	\$25/dozen
Cream Cheese Wontons .....	\$20/dozen
Pork Pot Stickers .....	\$35/dozen
BBQ Cocktail Sausages .....	\$25/dozen
Chicken Drumsticks .....	\$40/dozen
Buffalo, Teriyaki, or Sweet Chili Wings .....	\$40/dozen
Walleye Fingers .....	\$45/dozen
Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style .....	\$40/dozen
Seafood Stuffed Mushroom Caps .....	\$45/dozen
Mini Crab Cakes .....	\$60/dozen
Thai Peanut Chicken Satay .....	\$40/dozen
Crab & Artichoke Dip with Bread Bites ...	\$95/tray (50 peices)
Coconut Shrimp (U-15s) .....	\$45/dozen
Beef Wellington Bites with Hollandaise Sauce .....	\$75/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 .....	\$45/dozen
Marinated Shrimp .....	\$45/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 .....	\$40/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) .....	\$40/dozen
California Rolls .....	\$45/dozen
Genoa Salami Cornucopia, Herbed Cream Cheese & Olives .....	\$40/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) -
  - Non-Alcoholic Wine by the Bottle -

## BREEZY BRANDS

Windsor  
Bacardi  
Malibu  
Crown Royal\*  
Tanqueray  
Titos\*

Jose Cuervo  
Jack Daniels\*  
J & B\*  
Captain Morgan  
E & J  
Patron\*\*

**Bottled Beer:**  
Bud Light  
Coors Light  
O'Doul Amber

**Vista Point / \$25 Bottle**  
White Zinfandel  
Pinot Grigio  
Merlot  
Chardonnay  
Cabernet Sauvignon

**Proverb / \$29 Bottle**  
Sauvignon Blanc  
Rose  
Pinot Noir  
Pinot Grigio  
Merlot  
Chardonnay  
Cabernet Sauvignon

**Sparkling**  
Wycliff / \$25 Bottle  
One Hope / \$29 Bottle  
La Marca / \$33 Bottle

Choose two red and two white. Ask your sales rep about other types of wines.

## CASH BAR PRICES

Beer .....	\$7	Keg Beer (16 Gallon, Domestic).....	\$425
Wine .....	\$8	Craft Beer Keg pricing available upon request	
Drinks .....	\$7	Specialties .....	Ask your Sales Rep
Top Shelf* .....	\$10	Soda .....	\$200/Unlimited from the bar (or \$2/glass)
Premium** .....	\$12		
Cocktails .....	\$10		

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

Extra Toppings: Cheese, Meat and Veggies

#### 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

Our most popular specialty pizza!  
Red Sauce | Sliced Pepperoni | Fresh mushrooms  
Black Olives | Onions | Cheese

#### Vegetarian

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

#### Chicken Ranch

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

#### Meat Lovers

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

#### Perfect 10

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

#### Hawaiian

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.