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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 starch. All dinners served with fresh dinner rolls, coffee, water, and iced tea. *Room charge may be added if under 30 people. 20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.*

ENTREES

Choose one.

Roast Turkey Dinner | \$31

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

Roasted Chicken Breast | \$31 AGF ADF

Roasted Chicken Breast
Choice of Basil Pesto Cream Sauce, Champagne Cream Sauce, Mornay Sauce, Wild Mushroom Demi, or Lemon Caper Butter

Wing-on Chicken Breast | \$31 AGF ADF

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

Chicken Parmesan | \$31

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

Pork Tenderloin Medallions | \$33 AGF

Sliced Pork Tenderloin with Dijon Cream Sauce

Porterhouse Pork Chop | \$33 AGF ADF

Wild Mushroom Demi or Pan Gravy

8 oz. Top Sirloin | \$43 GF DF

12 oz. New York Strip | \$47 GF DF

12 oz. Roast Prime Rib of Beef | \$47 GF DF

Beef Short Rib | \$42 GF DF

Braised Boneless Beef Short Ribs with Mushroom Red Wine Demi

12 oz. Ribeye | \$48 GF DF

Filet – 8 oz Tenderloin of Beef | \$51 GF DF

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

Succulent BBQ Pork Ribs with Herb Roasted Chicken

Mousseau Bay Duo | \$48 GF DF

Chicken Breast and 4 oz. Steak

The Gable & Lombard Duo | \$51 GF

Broiled Jumbo Shrimp and 4 oz. Steak

Walleye Pike | \$39 AGF ADF

Choice of Herb Crusted or Broiled and topped with Lemon Butter Sauce

Salmon | \$37 GF DF

Glazed Salmon Filet

VEGETARIAN

Wild Rice Polenta with Ratatouille | \$31 GF V AVG

Creamy Grilled Polenta topped with our Rich Stewed Ratatouille and Parmesan

Butternut Squash Risotto | \$31 GF V AVG

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

Cheese Tortellini | \$31 AGF V

Stuffed Cheese Tortellini baked in our House Made Marinara Sauce and topped with Melted Mozzarella Cheese

Pasta Primavera | \$31 VG AVG

Assortment of Fresh Vegetables sautéed with a Garlic Infused Olive Oil and finished with a drizzle of Truffle Oil

GF *Gluten Free* AGF *Available Gluten Free* DF *Dairy Free* ADF *Available Dairy Free* V *Vegetarian* VG *Vegan* AVG *Available Vegan*

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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 AGF VG

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

Caesar Salad AGF V

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

SPECIALTY SALADS

Add \$1.50

Spinach Salad GF VG

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

Arugula Salad GF V

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

VEGETABLES

GF ADF AVG

Honey Glazed Carrots

Broccoli

Buttered Corn

Green Beans

California Blend

Broccoli, Cauliflower, and Carrots

SEASONAL VEGETABLES

Add \$1.50 GF ADF AVG

Roasted Root Vegetables

Roasted Citrus Asparagus

Balsamic Brussel Sprouts

Green Bean Almondine

STARCHES

Baked Potato GF VG

Garlic Mashed Potatoes GF V

Baby Yukon Gold Potatoes GF V AVG

Wild Rice Pilaf ADF V

GF **Gluten Free** AGF **Available Gluten Free** DF **Dairy Free** ADF **Available Dairy Free** V **Vegetarian** VG **Vegan** AVG **Available Vegan**



Dinner Buffets 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 starch (unless otherwise noted), and two variety salads. All dinners served with fresh dinner rolls, coffee, water, and iced tea. *20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.*

MAIN COURSE OPTIONS

Deluxe Dinner Buffet | \$44

Choose **two** of the following:

Roast Beef with Demi Glaze **GF** **DF**

Beef Stroganoff over Pasta

Thick Sliced Roast Turkey with Pan Gravy

Roasted Stuffed Pork Tenderloin

Barbecue Loin Back Ribs **GF** **DF**

Roasted Herb Chicken **GF** **DF**

Broiled **GF** **ADF** or Herb Crusted Walleye Fillets

Broiled Salmon **GF** **ADF**

Jumbo Pasta Shells Stuffed with Ricotta Cheese **V**

Pork Prime Rib **AGF** **ADF**

Garlic Shrimp Pasta

Roasted Pork Loins **AGF** **ADF**

AND

Choose **one** of the following:

Butternut Squash Risotto **GF** **V** **AVG**

Wild Rice Polenta with Ratatouille **GF** **V** **AVG**

Vegetarian Lasagna **V**

Cheese Tortellini **AGF**

Pasta Primavera **AGF** **VG**

Prime Rib Buffet | \$51 **GF** **DF**

Add two of the entrees on the left

Chef carved at your buffet

Beef Short Rib Buffet | \$51 **GF** **DF**

Add two of the entrees on the left

Served with Mushroom Red Wine Demi

Italian Buffet | \$37

There is no potato served on this buffet.

Supreme Lasagna or Vegetarian Lasagna

Chicken Parmesan or Chicken Marsala **GF**

Garlic Pasta Linguini and Garlic Toast

South Fork Buffet | \$41 **GF** **DF**

Grilled Herb Chicken and BBQ Ribs

Pelican Shore Fish Fry | \$41

Walleye Pike Fish Fry

Deluxe Steak Fry | \$52

12 oz. New York Strip Steak or Ribeye

BUFFET ADD-ONS

Choose **one** dish from each section.

Starter

Vegetables & Dill Dip | Fresh Fruit Platter

Standard Salad

AGF **V** Caesar Salad | Mixed Greens Salad **AGF** **V**

Spinach Salad *add \$1.50* **GF** **VG**

Arugula Blend *add \$1.50* **GF** **V**

Vegetable **GF** **ADF** **AVG**

Honey Glazed Carrots | Broccoli

Roasted Brussel Sprouts | California Blend

Green Bean Almondine | Green Bean Medley

Roasted Root Vegetable

Starch

GF **V** **AVG** Baby Yukon Gold Potatoes | Baked Potato **GF** **VG**

GF **V** Garlic Mashed | Mashed with Heavy Cream **GF** **V**

GF **V** **AVG** Wild Rice Pilaf | Mac & Cheese

GF Gluten Free **AGF** Available Gluten Free **DF** Dairy Free **ADF** Available Dairy Free **V** Vegetarian **VG** Vegan **AVG** Available Vegan

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VARIETY SALADS

Choose **two** of these dishes to accompany your buffet.

Garden Coleslaw GF DF V

Hearty Coleslaw with Green Cabbage, Vine Ripened Tomatoes, Cucumbers and Red Onions tossed in our Housemade Coleslaw Dressing

Rainbow Tortellini Salad V

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

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

Potato Salad GF DF V

Home-style Potato Salad with Celery, Onions and Hard Boiled Eggs mixed in Tangy Dijon Salad Dressing

Caprese Salad GF V

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

Spinach Salad GF V

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

Broccoli Salad GF VG

Broccoli, Red Onion, Craisins, and Sunflower Seeds tossed with a Champagne Dressing

Asian Noodle Salad GF VG

Rice Noodles tossed with Napa Cabbage, Bok Choy, Carrots, Cilantro, and Peanuts tossed with a Soy Sweet Chili Sauce



Themed parties and special buffets are served for a minimum of 100 people. 20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.

What Minnesotans Like | \$62

Fresh Fruit Platter
 Pasta Salad
 Roast Turkey with Country Stuffing
 Mashed Potatoes & Gravy
 Broiled Walleye Pike **AGF** **ADF** with
 Lemon Butter on top of Sautéed Wild Rice
 Chef Carved Prime Rib of Beef **GF** **DF** with AuJus
 Vegetable Du Jour
 Rolls with Butter
 Cranberry Sauce
 Coffee and Iced Tea

Island Barbecue Luau | \$51

Includes two additional Variety Salads (see page 5)

Smoked Pork Shoulder **GF** **DF**
 Island Jerk Chicken **AGF**
 Vegetable Du Jour
 Rolls with Butter
 Coffee and Iced Tea

Choice of:

AGF **V** Caesar Salad | Mixed Greens **AGF** **V**
GF **VG** Spinach Salad | Arugula Salad **GF** **V**

Choice of:

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

Choice of:

GF **VG** Baked Potato | Mashed **GF**
 Sweet Potatoes **GF** **VG**
 Baby Yukon Gold Potatoes **GF** **VG**
 Mac & Cheese

All-American Deluxe Buffet | \$37 **AGF**

Grilled Hamburgers
 Pulled Chicken
 Veggie Burgers (upon request)
 Bakery Fresh Hamburgers Buns
 Sliced Cheddar Cheese
 Condiments
 Lettuce
 Tomatoes
 Onions
 Seasoned Chips
 Relish Display
 Potato Salad
 Coleslaw
 Mac & Cheese
 Baked Beans
 Coffee and Iced Tea

Smokehouse BBQ Buffet | \$40 **AGF**

Pulled Pork
 Sliced Brisket
 JoJo Potatoes
 Corn on the Cob
 Mac & Cheese
 Coleslaw
 Fruit Tray
 Slider Bun
 Two types of Sauces
 Coffee and Iced Tea



HOT

Pork Egg Rolls with Choice of Sauces	\$40/dozen
Vegetarian Spring Rolls with Sauce	\$25/dozen
Cream Cheese Wontons	\$25/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 with 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 pieces)
Coconut Shrimp	\$45/dozen
Asian Sweet Chili Chicken Skewers	\$32/dozen

COLD

Tomato & Basil Bruschetta	\$19/dozen
Jumbo Shrimp Cocktail.....	\$45/dozen
Tortilla Chips – Tri-Colored Corn Chips with 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
Split Side of Smoked Salmon 4 lb side.....	\$150
Chocolate Dipped Strawberries.....	\$40/dozen
California Rolls	\$45/dozen
Silver Dollar Sandwiches.....	\$5 each
Gluten Free Pretzels.....	\$29/pound

Minimum order of 3 dozen.

PLATTERS

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

CHARCUTERIE

Selection of Premium Domestic Meats, Cheeses, and Spreads. Served with an assortment of Crackers and Flatbread.	
100 people.....	\$600
50 people.....	\$300
25 people.....	\$150
Selection of Premium Imported Meats, Cheeses, Spreads, and Marinated Vegetables. Served with an assortment of Crackers and Flatbread. Due to the nature of importing these items, a two-week lead time is needed.	
100 people.....	\$725
50 people.....	\$375
25 people.....	\$200

Butler Passed Service: \$25/hour/per server. 20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.



When alcoholic beverages are included during the event, 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. The chef reserves the right to make substitutions as necessary.*

PRIVATE BAR POSSIBILITIES

- Cash Bar or Host-Paid Bar with a time limit (you decide the time limit) -
 - Drink Tickets (\$8/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
Miller Light
Mich Ultra
Busch Light
N/A Available

C.K. Mondavi / \$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 wines. 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	\$8	Specialties	Ask your Sales Rep
Call*	\$10	Soda	\$200/Unlimited from the bar
Cocktails.....	\$10		(or \$2/glass)

Additional Bartenders \$150 each
Special request pricing is to be determined

LATE NIGHT PIZZAS

Our 16" pizzas are just the ticket for the late night munchies. *20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary. Gluten-free Crusts available. See Dockside menu for pricing.*

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 | Green Onion | Tomatoes | Cheese

Meat Lovers

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

Supreme

Red Sauce | Sausage | Pepperoni | Onions
Bell Pepper | Black Olives

Hawaiian

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.