

Private Dinner Entrees	2
Private Dinner Vegetarian Entrees	2
Private Dinner Kids Menu	3
Private Dinner Salads	3
Private Dinner Vegetables	3
Private Dinner Starches	3
Dinner Buffets	4
Buffet Variety Salads	5
Themed Parties & Special Buffets	6
Hors D'oeuvres	
Private Bar Services	8
_ate-Night Snacks	9



9252 Breezy Point Drive Breezy Point, MN 56472 800-432-3777 breezypointresort.com

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 AGE ADE

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 AGE

Sliced Pork Tenderloin with Dijon Cream Sauce

Porterhouse Pork Chop | \$33 AGF ADE

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 QF

Braised Boneless Beef Short Ribs with Mushroom Red Wine Demi

12 oz. Ribeye | \$48

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

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

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 W 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

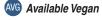
AGF Available Gluten Free











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.

- KIDS MENU —

Breaded Chicken Strips | \$18.50

Mini Corn Dogs | \$18.50

Served with French Fries, Vegetable and Beverage 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



Honey Glazed Carrots

Broccoli

Green Beans

California Blend

Broccoli, Cauliflower, and Carrots

Buttered Corn

SEASONAL VEGETABLES -







Roasted Root Vegetables

Roasted Citrus Asparagus

Balsamic Brussel Sprouts

Green Bean Almondine

STARCHES -



Baby Yukon Gold Potatoes GF V AVG



Garlic Mashed Potatoes GF V



Wild Rice Pilaf ADD V

















DINNER BUFFETS



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

Pork Prime Rib AGF ADF Garlic Shrimp Pasta

Roasted Pork Loins AGF

AND

Choose one of the following:



Wild Rice Polenta with Ratatouille GF V AVG

Vegetarian Lasagna Cheese Tortellini



Pasta Primavera



Prime Rib Buffet | \$51 GF QF



Add two of the entrees on the left

Chef carved at your buffet



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 GB GB

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 I Baked Potato GF

GF V Garlic Mashed | Mashed with Heavy Cream GF V

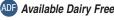
GF V AVG Wild Rice Pilaf I Mac & Cheese





















DINNER BUFFETS



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.

VARIETY SALADS

Choose two of these dishes to accompany your buffet.

Garden Colesiaw GF DF V





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

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 OF V







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





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

Spinach Salad GF W





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

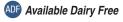


Rice Noodles tossed with Napa Cabbage, Bok Choy, Carrots, Cilantro, and Peanuts tossed with a Soy Sweet Chili Sauce

















THEMED PARTIES & SPECIAL BUFFETS



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



Island Jerk Chicken

Vegetable Du Jour

Rolls with Butter

Coffee and Iced Tea

Choice of:



Caesar Salad | Mixed Greens Spinach Salad | Arugula Salad





Fresh Vegetables and Dill Dip

Pickled Relish Tray

or Fresh Fruit Platter

Choice of:



Baked Potato | Mashed





Baby Yukon Gold Potatoes Mac & Cheese



All-American Deluxe Buffet | \$37 AGE



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



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



HORS D'OEUVRES



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 Drummies	
Buffalo, Teriyaki, or Sweet Chili Wings	\$40/dozen
Walleye Fingers	\$45/dozen
Meatballs with BBQ Sauce or Swedish Style	
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	

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	
Raw Iced Vegetables & Dip	
100 people	\$295
50 people	
25 people	
• •	

CHARCUTERIE—

and Spreads. Served with an assortm	ent of Crackers
and Flatbread.	
100 people	\$600
50 people	
25 people	\$150

Selection of Premium Domestic Meats, Cheeses,

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.

PRIVATE BAR SERVICE



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 that 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, I	Domestic)\$425
Wine		` ` `	
		0.	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 SNACKS



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 I Fresh Tomatoes I Pineapple I Bell Pepper Black Olives I Green Olives I Mushrooms I 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.