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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, choice of starch, and chef's choice dessert. 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

PRIVATE PLATED DINNERS



Private dinners are served for a minimum of 30 people. The meal includes an entrée, choice of salad, choice of vegetable, choice of starch, and chef's choice dessert. 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

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

Green Beans

Broccoli

California Blend

Broccoli, Cauliflower, and Carrots

Buttered Corn

SEASONAL VEGETABLES

Add \$1.50 GF ADF AVG

Roasted Root Vegetables

Balsamic Brussel Sprouts

Roasted Citrus Asparagus

Green Bean Almondine

STARCHES

Baked Potato GF VG

Baby Yukon Gold Potatoes GF V AVG

Garlic Mashed Potatoes GF V

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



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), two variety salads, and chef's choice dessert. 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

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), two variety salads, and chef's choice dessert. 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 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

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

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. 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
- Assorted Desserts

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
- Assorted Desserts

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
- Assorted Desserts

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
- Assorted Desserts

LUNCHEON ENTREES



Luncheon entrees are served for a minimum of 30 people. The meal includes an entrée, Vegetable Du Jour and your choice of Herbed Rice Pilaf, Mashed Potatoes, Seasoned Potato Wedges or Baby Yukon Gold Potatoes. All luncheon entrees are served with chef's choice dessert. 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.*

BEEF

Choose one

Beef Stroganoff | \$23.95

Braised Beef Tips in Rich Bordelaise Sauce with Mushrooms and Sour Cream. Served over Pasta

Roast Beef | \$24.95 GF

Thinly-sliced Beef Pot Roast topped with our Béarnaise Sauce

SALADS, SANDWICHES, WRAPS

Salads are served with Rolls and Butter. Sandwiches and Wraps are served with Potato Salad or Garden Slaw, Pickles, and Potato Chips. Both are served with Dessert and Beverage (coffee and lemonade).

Chicken Caesar Salad | \$24.95 AGF

6 oz Marinated Boneless Chicken Breast grilled and sliced over fresh Romaine Lettuce, fresh Tomatoes, Croutons, Parmesan, and Caesar Dressing.

Asian Noodle Salad | \$23.95 GF VG

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

The Ultimate Submarine Sandwich | \$23.95 AGF

Selected Shaved Cuts of Genoa Salami, Deli Ham, Smoked Turkey Breast with Swiss and Cheddar Cheese, piled high over Lettuce and Tomato on a fresh Sub Bun.

Chicken Bacon Wrap | \$24.95

Shaved Chicken and Crispy Bacon topped with Bistro Sauce, Lettuce, Tomato and Muenster Cheese. Wrapped in a Tomato Basil Tortilla.

Plated Soup & Sandwich | \$23.95 AGF

½ Sandwich and a Cup of Soup

Sandwich Choices: Turkey, Ham, Roast Beef
Apple Pecan Salad or Wrap

Soup Choices: Chicken Wild Rice, Cream of Tomato, Beef Barley, Chicken Noodle, Vegetable Soup

POULTRY

Oven-Broiled Chicken Breast | \$24.95 AGF ADF

Choice of Sauce: Wild Mushroom Demi Glaze, Dijon Cream Sauce, Basil Pesto Cream Sauce, Roasted Red Pepper Sauce, Lemon Caper Butter

Chicken Cordon Bleu | \$24.95

Boneless Breast stuffed with Ham and Cheese and Mornay Cream Sauce

Chicken Kiev | \$24.95

Breaded Chicken Breast stuffed with Garlic Herbed Butter

PASTA

Pesto Pasta | \$22.95 AGF V

Penne Pasta topped with Grilled Vegetables and Basil Pesto topped with Fresh Herb and Feta Cheese

Stuffed Pasta Shells | \$22.95 V

Jumbo Pasta Shells stuffed with Creamy Ricotta Cheese, topped with Marinara Sauce

FISH

Broiled Walleye Pike | \$33.95 GF ADF

Served with Lemon Caper Butter

Glazed Salmon | \$31.95 GF DF

PORK

Stuffed Pork Chop | \$26.95

Boneless Center Cut Pork Chop stuffed with Wild Rice Sage Dressing with Pork Demi

Pork Tenderloin Medallions | \$26.95 AGF

Sliced Pork Tenderloin with Dijon Cream Sauce

GF Gluten Free

AGF Available Gluten Free

DF Dairy Free

ADF Available Dairy Free

V Vegetarian

VG Vegan

AVG Available Vegan

BOXED LUNCH



LUNCH ON-THE-GO

All sandwiches are served on a fresh Hoagie Bun with Lettuce, and Tomato. All Box Lunches are \$22 and include individual condiments, napkin, utensils, soda, cookie, and bottled water. *20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.*

Sandwiches

Choose one of the following:

Roast Beef and Cheddar AGF

Smoked Sliced Turkey Breast and Provolone Cheese AGF

Deli Style Sliced Ham and Monterey Jack AGF

Chicken Bacon Wrap

Apple Pecan Wrap or Salad AGF ADF AVG

(Mixed Greens, Pecans or Walnuts, Craisins, Blue Cheese, Sliced Apple and Raspberry Vinaigrette Dressing on the side, with or without Chicken)

Asian Noodle Salad GF VG

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

Side

Choose one of the following:

Bagged Chips | Bagged Trail Mix

Fruit

Choose one of the following:

Apples | Oranges | Bananas

Dessert

Cookies

GF Gluten Free

AGF Available Gluten Free

DF Dairy Free

ADF Available Dairy Free

V Vegetarian

VG Vegan

AVG Available Vegan

LUNCH BUFFETS



All lunch buffets include lemonade and coffee. Service must begin before 2 p.m. 20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.

LUNCH BUFFETS

Minimum of 30 people

Soup & Salad Bar | \$25.95 GF AVG

Chicken Wild Rice Soup | Mix of Greens to make either a Spinach, Chicken Caesar, or Chef Salad | Chicken Ham | Cheddar Cheese | Parmesan Cheese | Tomatoes Onions | Eggs | Bacon Bits | Blueberries | Pecans Croutons | Mushrooms | Fresh Relishes Assorted Dressings | Rolls with Butter | Dessert

"Build Your Own" Deli Sandwich and Soup | \$25.95 AGF

Deli-sliced Smoked Turkey Breast | Deli Ham | Roast Beef Egg Salad | Assorted Sliced Breads | Assorted Sliced Cheese | Relish Tray with Peppercorn Dressing Shrimp Pasta Salad | Soup Du Jour Condiments | Dessert

Tex-Mex | \$26.95 GF AVG

Chicken Fajitas | Taco Beef | Pork Carnitas Hard & Soft Shells | Diced Tomatoes | Onions Black Olives | Jalapenos | Salsa | Sour Cream Guacamole | Shredded Cheddar Cheese | Refried Beans Spanish Rice | Lettuce | Tortilla Chips | Dessert

All-American | \$25.95 AGF

Grilled Hamburgers | Pulled Chicken | Veggie Burgers (upon request) | Buns | Assorted Sliced Cheese | Condiments | Lettuce | Tomatoes Onions | Seasoned Chips | Relish Display Potato Salad | Baked Beans | Assorted Bars and Cookies

Italian | \$25.95 AGF

Penne Pasta with Red Sauce | Chicken Parmesan or Chicken Marsala GF | Garlic Shrimp Pasta Garlic Toast | Caprese Salad | Caesar Salad Vegetable Du Jour | Assorted Desserts

Asian | \$26.95 AGF

Asian Noodle Salad | Fruit Platter | Vegetable Eggrolls Sweet & Sour Chicken GF | Teryaki Chicken | Fried Rice Sesame Broccoli | Fortune Cookies

Greek | \$26.95 AGF

Choose either Chicken Skillet GF or Gyro Skillet (Sauteed with Peppers, Onions, and Zucchini) | Pitas | Spanakopita Lettuce | Tomato | Tzatziki Sauce | Falafel Balls Greek Rice | Greek Salad (Lettuce, Tomato, Cucumber, Onion, Black Olives, and Feta Cheese in Greek Feta Dressing) | Baklava

Minimum of 50 people

19th Hole | \$27.95 AGF

Choose two of the following entrees:

Cheese Tortellini | Chicken Parmesan in Marinara Sauce
Beef Stroganoff over Pasta | Sliced Roast Pork Loin
Broiled Tilapia with Lemon Dill Butter Sauce
Sliced Roast Turkey Breast

Includes:

Vegetable Du Jour | Mashed or Baby Yukon Gold Potatoes
Veggie Tray | Cole Slaw or Tossed Salad | Dessert

GF Gluten Free

AGF Available Gluten Free

DF Dairy Free

ADF Available Dairy Free

V Vegetarian

VG Vegan

AVG Available Vegan

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 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.*

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 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 (or \$2/glass)
Cocktails.....	\$10		

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

COFFEE BREAKS

Fresh Brewed Coffee & Tea	\$40/gallon
Hot Chocolate and Cappuccino.....	\$50/gallon
Bottled Water.....	\$3 each
Soft Drinks.....	\$3 each
Orange, Apple or Cranberry Juice.....	\$50/gallon
Lemonade, Cider or Iced Tea	\$40/gallon
Hot Fresh Danish.....	\$2.25 each
Fresh Frosted Pastries	\$2.25 each
Donuts	\$3.50 each
Fresh Baked Cookies	\$2.50 each
Granola Bars	\$2.50 each
Bagels & Cream Cheese	\$3.50 each
Assorted Muffins.....	\$3.50 each
Assorted Fruit 'n' Nut Breads.....	\$2.50 per slice
Whole Fruit Basket	\$4 each

Assorted Fruit Yogurts	\$3 each
Brownies, Assorted Bars or Rice Krispie Bars.....	\$2.50 each
Trail Mix - Dried Fruit Mix	\$20/pound
Fresh Fruit Tray	\$5 per person
Caramel Rolls.....	\$5 each/sold by the dozen
Tri-Colored Tortilla Chips w/Cheese Dip or Pico De Gallo	\$49/platter
Chips and Dips	\$49/platter
Mixed Nuts.....	\$30/pound
M & M Trail Mix.....	\$20/pound
Pretzels.....	\$12/pound
Popcorn	\$25 for large bowl
Hard Boiled Eggs.....	\$50/dozen
Gluten Free Pretzels.....	\$24/pound
Mini bag of assorted chips.....	\$24/dozen

SPECIALTY BREAKS

Minimum of 20 people

Build Your Own Snack Mix | \$10

Chex Cereal | Peanuts | Mini Pretzels | M&M's
Gummy Bears | Craisins | Coffee | Sodas

Breezy's Apple Delight | \$12

Sliced Apples | Apple Strudel | Hot Caramel Sauce
Hot Apple Cider with Cinnamon Sticks | Coffee
Hot Teas | Decaffeinated Coffee

Yogurt Parfait Buffet | \$15

Greek Yogurt | Vanilla Yogurt | Nuts | Berries
Granola | Craisins | Bagels | Cream Cheese
Coffee | Hot Teas

Continental Breakfast | \$19.50

Cold Cereals | Fruit Tray | Chilled Orange Juice
Coffee | Decaffeinated Coffee | Hot Teas
Plus one of the Following:
Assorted Muffins | Fresh Danish
Assorted Fruit & Nut Breads

Continental Breakfast additions | \$27

Continental Breakfast items, Plus the Following:
Scrambled Eggs | Breakfast Potatoes | Ham
Bacon or Sausage

Health Break | \$19.50

Banana Nut Bread | Zucchini Bread | Raisin Bran Bread
Whole Fresh Fruit Tray | Yogurts | Chilled Fruit Juices
Coffee | Decaffeinated Coffee | Hot Teas

BREAKFAST

Full Breakfast | \$18.95

Full Breakfast served in the Marina II Dining Room. Served in a private banquet room, add \$7 per person.
Minimum 50 people.

20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.

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.