

# CATERING MENUS



2026



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# PRIVATE PLATED DINNERS



2026

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 lemonade. 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 | \$32

Whipped Potatoes, Home-Style Gravy and Herb Stuffing

### Roasted Chicken Breast | \$32 AGF ADF

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

### Wing-on Chicken Breast | \$32 AGF ADF

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

### Chicken Parmesan | \$32

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

### Pork Tenderloin Medallions | \$34 AGF

Sliced Pork Tenderloin with Dijon Cream Sauce

### Porterhouse Pork Chop | \$34 AGF ADF

Wild Mushroom Demi or Pan Gravy

### 8 oz. Top Sirloin | \$44 GF DF

### 12 oz. New York Strip | \$48 GF DF

### 8 oz. Wagyu Tri-Tip | \$44 GF DF

Angie's Acres Local Tri-Tip, slow smoked and thinly sliced and topped with Demi

### Beef Short Rib | \$43 GF DF

Braised Boneless Beef Short Ribs with Mushroom Red Wine Demi

### 12 oz. Ribeye | \$49 GF DF

### Filet - 8 oz Tenderloin of Beef | \$52 GF DF

### 1/2 Rack BBQ Ribs & Chicken Duo | \$47 GF DF

Succulent BBQ Pork Ribs with Herb Roasted Chicken

### Mousseau Bay Duo | \$49 GF DF

Chicken Breast and 4 oz. Steak

### The Gable & Lombard Duo | \$52 GF

Broiled Jumbo Shrimp and 4 oz. Steak

### Walleye Pike | \$40 AGF ADF

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

### Salmon | \$38 GF DF

Glazed Salmon Filet

Upgrade any steak option to a locally sourced Angie's Acres Akaushi Wagyu Steak. Market Price.

## VEGETARIAN

### Wild Rice Polenta with Ratatouille | \$32 GF V AVG

Creamy Polenta topped with our Rich Stewed Ratatouille and Parmesan

### Butternut Squash Risotto | \$32 GF V AVG

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

### Cheese Tortellini | \$32 AGF V

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

### Pasta Primavera | \$32 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



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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 lemonade. 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 | \$19

Served with French Fries, Vegetable and Beverage

### Mini Corn Dogs | \$19

Served with Macaroni and Cheese, Vegetable and Beverage

## SALADS

Choose one.

### 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

Choose one.

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 Asparagus

### Balsamic Brussel Sprouts

### Green Bean Almondine

## STARCHES

Choose one.

### Au Gratin GF V

### 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 30 people (unless otherwise noted). The meal includes a main course, one starter, one standard salad, one vegetable, one starch (unless otherwise noted), one variety salad, and chef's choice dessert. All dinners served with fresh dinner rolls, coffee, water, and lemonade. *20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary. Buffets are portioned and calculated on a per-person basis and are not all you can eat.*

## MAIN COURSE OPTIONS

### Deluxe Dinner Buffet | \$45

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 Loin
- Barbecue Loin Back Ribs GF DF
- Roasted Herb Chicken GF DF
- Broiled GF ADF or Herb Crusted Walleye Fillets
- Broiled Salmon GF ADF
- Pork Prime Rib AGF ADF
- 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
- Jumbo Pasta Shells Stuffed with Ricotta Cheese V

### Prime Rib Buffet | \$52 GF DF

Add two of the entrees on the left

Chef carved at your buffet

### Beef Short Rib Buffet | \$52 GF DF

Add two of the entrees on the left

Served with Mushroom Red Wine Demi

### Italian Buffet | \$38

There is no potato served on this buffet.

- Supreme Lasagna or Vegetarian Lasagna
- Chicken Parmesan or Chicken Marsala GF
- Garlic Pasta (Shrimp or Chicken) and Garlic Toast

### South Fork Buffet | \$42 GF DF

Grilled Herb Chicken and BBQ Ribs

### Pelican Shore Fish Fry | \$45

Walleye Pike Fish Fry

### Deluxe Steak Fry | \$53

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

### 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

Dinner buffets are served for a minimum of 30 people (unless otherwise noted). The meal includes a main course, one starter, one standard salad, one vegetable, one starch (unless otherwise noted), one variety salad, and chef's choice dessert. All dinners served with fresh dinner rolls, coffee, water, and lemonade. *20% service charge and tax are additional. The chef reserves the right to make substitutions as necessary.*

## VARIETY SALADS

Choose **one** 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 Pasta Salad

Pasta, Shrimp, Celery, Red Onion and Lemon Tarragon Aioli

### Chicken Caesar & Bowtie Pasta Salad

Bowtie Pasta mixed with Garlic Herb Chicken, Bell 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 & SPECIAL BUFFETS



2026

Themed parties and special buffets are served for a minimum of 50 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. Buffets are portioned and calculated on a per-person basis and are not all you can eat.

## What Minnesotans Like | \$63

- 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 | \$52

*Includes one additional Variety Salad (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 | \$38 **AGF**

- Grilled Hamburgers
- Pulled Chicken
- Veggie Burgers (upon request)
- Hamburgers Buns
- Sliced 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 | \$41 **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

# HORS D'OEUVRES



2026

## HOT

Pork Egg Rolls with Choice of Sauces .....	\$40/dozen
Vegetarian Spring Rolls with Sauce <b>V</b> .....	\$25/dozen
Cream Cheese Wontons <b>V</b> .....	\$25/dozen
Pork Pot Stickers <b>DF</b> .....	\$35/dozen
BBQ Cocktail Sausages <b>GF</b> .....	\$25/dozen
Chicken Drumsticks <b>DF</b> .....	\$40/dozen
Buffalo, Teriyaki, or Sweet Chili Wings <b>AGF</b> .....	\$40/dozen
Walleye Fingers.....	\$45/dozen
Meatballs with BBQ Sauce or Swedish Style .....	\$40/dozen
Seafood Stuffed Mushroom Caps.....	\$45/dozen
Mini Crab Cakes <b>DF</b> .....	\$60/dozen
Thai Peanut Chicken Satay <b>GF DF</b> .....	\$40/dozen
Crab & Artichoke Dip with Bread Bites ..	\$95/tray (50 pieces)
Coconut Shrimp <b>DF</b> .....	\$45/dozen
Asian Sweet Chili Chicken Skewers <b>GF DF</b> .....	\$32/dozen

## COLD

Tomato & Basil Bruschetta <b>V</b> .....	\$25/dozen
Jumbo Shrimp Cocktail <b>GF DF</b> .....	\$45/dozen
Tortilla Chips - Tri-Colored Corn Chips with Cheese Dip or Pico De Gallo <b>GF V</b> .....	\$55/platter
Chips & Dips <b>GF V</b> .....	\$55/platter
Spinach Dip & Loaf <b>V</b> .....	\$60/platter
Deviled Eggs <b>GF V</b> .....	\$40/dozen
Mixed Nuts <b>GF DF VG</b> .....	\$35/pound
M & M Trail Mix <b>GF V</b> .....	\$30/pound
Party Mix <b>V</b> .....	\$20/pound
Pretzels <b>DF V</b> .....	\$20/pound
Split Side of Smoked Salmon 4 lb side <b>GF DF</b> .....	\$150
Chocolate Dipped Strawberries <b>GF</b> .....	\$40/dozen
California Rolls <b>DF</b> .....	\$45/dozen
Silver Dollar Sandwiches.....	\$5 each
Gluten Free Pretzels <b>DF V</b> .....	\$29/pound

*Minimum order of 3 dozen. Platters serve an average of 40 people.*

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

Butler Passed Service: \$25/hour/per server. *20% service charge and tax are additional.*

Recommended portions are 3-4 pieces per-person for social hour when dinner is to follow and 8-12 pieces per-person in place of a meal.

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

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 will 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 (\$9/ticket) -
- Keg Beer (170, 12 oz. servings) -
- Non-Alcoholic Wine by the Bottle -

## BAR PACKAGES

1 hour \$25/person

2 hour \$45/person

3 hour \$65/person

## INCLUSIONS

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

**Silver Gate / \$25 Bottle**  
White Zinfandel  
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 and upgraded wine selection.

## 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
Cocktails.....	\$10		

Additional Bartenders \$150 each. Special request pricing is to be determined.  
20% service charge and tax are additional.

## 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 SILVER DOLLAR 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.