

Craft Your Own Wedding Buffet

All Packages Include: \$19.95

- Choice of Two Proteins
- Choice of Potato
- Choice of Vegetable
- Choice of Salad & French Roll
- Real China Plates
- Silverware Pre-Set on Tables

Proteins

- Braised Beef Roast
Red Wine Demiglace
- Garlic Herb Chicken
Creamy Herb Gravy
- Chicken Chardonnay
Citrus Beurre Blanc
- Chef Carved Pork Loin
Pineapple/Mango Chutney
- Homestyle Meatballs
- Honey Garlic Chicken
Sesame Seeds - Scallions

Vegetable Options

- Roasted Root Vegetables
- Roasted Mixed Veg
- Sauteed Bacon Greens
- Parmesan Asparagus

Potato Options

- Garlic Whipped Reds
- Cheddar Chive Mashed
- Roasted Baby Reds
- Au Gratin
- Sweet Potato
Brown Sugar Maple Butter
- Baked Russet
Seasoned Chive Sour Cream

Salad Options

- Garden Greens
Romaine • Iceberg • Carrots
Cherry Tomatoes • Cucumber
Choice of Dressings
- Tossed Caesar
Romaine • Parmesan Cheese •
Croutons

Service Additions

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|-----------------------------------|------|
| • Tableside Water Service | 2.00 |
| • Upgraded to Plated Meal | 7.00 |
| • Cocktail Hour Passed Appetizers | |
| Choice of Two | 4.00 |
| Choice of Three | 5.00 |

Passed Appetizers

- Buffalo Chicken Wonton Cups
- Shrimp Cocktail Shooters
- Bruschetta Crostini
- Caprese Pipettes
- Spinach Dip Wonton Cups
- California Roll Sushi Skewers
- Goat Cheese & Fig Phyllo Cups
- Guacamole Cups
- House Fried Tortilla Chips

Premium Proteins

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|---|------|
| • Kansas City BBQ Ribs
Glazed & Fall off the Bone | 7.00 |
| • Chef Carved Petite Filet
Peppercorn Sauce or Demiglace | 7.00 |

- | | |
|---|------|
| • Deep Fried Walleye
Rice Pilaf • House Tarter • Lemon | 5.00 |
| • Chef Carved Prime Rib
Au Jus • Creamy Horseradish | 8.00 |

Prices Subject to a 25% tax & service fee

Themed Wedding Buffets

- Choice of Two Proteins
- Choice of Potato
- Choice of Vegetable
- Choice of Salad & French Roll
- Real China Plates
- Silverware Pre-Set on Tables
- Choice of Colored/Folded Napkin
- Proper Staffing to Attend Buffet & Clear

Themed Buffets

- Minnesota Fish Fry \$20

Fried walleye on wild rice pilaf with house tarter & lemon
Creamy coleslaw, brown sugar baked beans &
Tater Tot Hotdish with party rolls.

- Taste of Italy \$18

Chicken Penne Alfredo, Meatball Parmesan & Parma Rosa Tortellini & Italian Ratatouille
Served with Italian vinaigrette greens & breadsticks

- Executive Buffet \$27

Chef Carved Prime Rib with au jus & creamy horseradish
Boneless garlic herb chicken & chilled shrimp cocktail.
Served with garlic whipped reds, roasted vegetable medley,
mixed green salad & French rolls.

- Southern Style Buffet \$22

Tender Kansas City style ribs with fried chicken.
Served with three cheese macaroni,
green bean casserole, brown sugar baked beans, creamy coleslaw & party rolls.

- Taste of India \$18

A delicious combo of butter chicken & paneer tikka
masala. Served with cucumber raita, basmati rice & naan bread.

- Hawaiian Luau \$22

Kalua pulled pork, honey garlic chicken & ahi poke. Served with purple whipped sweet potatoes,
coconut rice & Hawaiian potato mac salad.

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Wedding Appetizers & Platters

Platters

Per 50 Guests

- **Meat, Cheese & Cracker Tray \$95**
Rolled Salami, Ham & Turkey • Cubed Cheddar,
Pepper jack & Smoked Gouda. Assorted Crackers
- **Vegetable Platter \$80**
Baby Carrots • Broccoli • Celery • Cherry Tomatoes
Ranch Dip
- **Shrimp Cocktail Tree (100pc) \$125**
Chilled Cocktail Shrimp skewered
on a pineapple tree.
House cocktail sauce & lemon.
- **Hummus Platter \$80**
Hummus • Pita • Celery • Baby Carrots
- **Grazing Table \$**

A 9 foot live edge oak filled with an impressive array of meats, cheeses, vegetables, fruits, spreads, dips & accouchements

By The Dozen

- **Caprese Pipettes \$14**
Fresh Mozzarella • Basil • Cherry Tomatoes
Balsamic reduction pipette
- **Kettle Chips & French Onion Dip \$12**
- **Tortilla Chips, Salsa & Guacamole \$18**
House Fried Tortilla Chips
- **Party Bun Sandwiches \$24**
Ham & Cheddar • Turkey & Swiss
- **Spinach Dip \$14**
House Fried Tortilla Chips
- **BBQ Meatballs \$20**
- **Bruschetta Crostini \$14**

Late Night Snack

Per Person

- **Nacho Bar \$5.00**
House Fried tortilla chips • seasoned ground beef,
warm black beans • warm queso Blanco • shredded
cheddar jack • diced tomatoes, onions,
black olives, jalapenos • Sour Cream & Salsa
- **Late Night Apps \$6.00**
Assorted Party Bun Sandwiches • BBQ Meatballs
Chips & Salsa • Vegetable Platters
- **Craft Hotdog Bar \$4.00**
1/4lb All Beef Dogs • Locally Baked Buns • Chili
Warm queso Blanco • Onions • Sauerkraut
Assorted Condiments

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