

Dinner Entrées

Number of entrée choices limited to two* - 10 guest minimum

*request that meal choice cards be provided to your guests

Poultry Specialty Selections

Stuffed Chicken Breast

Fresh Skinless Chicken Breast stuffed with an Artichoke Stuffing served on a Bed of Velouté Sauce

Chicken Cordon Bleu

Chicken Breast stuffed with Ham, Swiss Cheese and Garlic Butter served on a Cordon of Sauce Béchamel

Chicken Parmigiano

Breaded Chicken Breast, topped with Marinara and Melted Provolone Cheese, Served with Chef choice of Pasta

Chicken Alexa

Pan Seared Chicken Breast topped with Baby Spinach, Fire Roasted Red Peppers and Provolone Cheese, Served with Cabernet Demi-Glace atop Yukon Potatoes and choice of Vegetable

Chicken Lucciano

Breaded Chicken Breast, topped with a White Wine Sauce, with Peas, Mushrooms and Artichoke Hearts over Risotto

Beef Specialty Selections

Filet Mignon

6 oz. 8 oz.

Char-grilled, Top-of-the-line, Center Cut Filet served with Bearnaise Sauce

8 oz. Center Cut Sirloin

Grilled to perfection, topped with Herb Butter accompanied with Garlic Mashed Potatoes

Slow Roasted Herbed Sliced Strip Loin

Wisconsin Cheesy Potatoes, Sautéed Broccolini and Port Wine Demi-Glace

Prime Rib

12 oz. Slow Roasted USDA Choice Prime Rib of Beef served with Au Jus and Creamy Horseradish Sauce.

Beef Wellington

6oz. Filet Mignon encrusted in Puff Pastry with Mushroom Duxelle served in a Cordon of Shallot and Mushroom Sauce

12 oz. NY Strip

A favorite of traditional Steak-lovers, selected for its flavor, this is a well-marbled center cut from the finest Strip Loins

Accompaniments

All dinners come with your choice of salads, rolls and fresh brewed beverages

Please select from our dinner accompaniments menu

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

REV1382A/0219

Dinner Entrées

Our chef can help customize your menu to make your event special.

House Features

Honey Dijon Glazed Pork Loin

Center Cut Pork Loin Char Grilled and Basted with a Tangy Honey Dijon Glaze served with Caramelized Onion and Apple Glaze, Smoked Bacon, Sweet Potato Hash and Vegetable

Rosemary Sage Pork Loin

Pan Seared Center Cut Pork Loin with a Rosemary Sage Crust, Mustard Infused Demi-Glaze and Topped with Cranberry Compote, Whipped Potatoes and Choice of Vegetable

Seafood Specialty Selections

Crab Stuffed Haddock

Baked Haddock topped with Lobster Veloute Sauce

Salmon with Tarragon Sauce

Grilled Salmon Filet topped with a light Tarragon Wine Sauce Served with thinly sliced Potato and Asparagus

Herb and Parmesan Whitefish

Fresh Lake Superior Whitefish Filet Coated in an Herb and Parmesan Breading and Pan Fried Served with Rice Pilaf, Vegetable Medley and Lemon Beure Blanc

Dijon and Potato Crusted Walleye

Crusted with Dijon, Scallions and Shredded Potatoes, Pan Fried and Oven Roasted Served with Choice of 2 Sides and Lemon Dill Cream

Accompaniments

All dinners come with your choice of salads, rolls and fresh brewed beverages
Please select from our dinner accompaniments menu

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

REV1382A/0219

Accompaniments

Included in all Dinner Entrée Selections

Accompaniments

Your choice of one of the following Salads served with assorted Bakery Rolls and Butter:

House Salad

Mixed Baby Greens with Cucumber, Tomato & Black Olives, Cheddar Cheese and Croutons served with choice of dressing

Caesar Salad

Romaine Lettuce with Croutons and Shredded Parmesan Cheese served with Caesar dressing

Harvest Salad

Mixed Greens with Oranges, Cranberries, Feta Cheese and Candied Walnuts

Gorgonzola Salad

Romaine Lettuce tossed with Caramelized Walnuts, sliced Red Grapes and topped with Gorgonzola Crumbles served with Vinaigrette Dressing

Mediterranean Salad

Mix of Romaine and Arugula, Grape Tomatoes, Black Olives tossed with Yellow and Red Bell Peppers with Vinaigrette Dressing

Sides

Included in all Dinner Entrée Selections

Vegetable

Choice of one:

- Fresh Seasonal Vegetable Medley
- Parmesan Steamed Broccoli
- Green Beans Amandine
- Roasted Brussel Sprouts

Starch

Choice of one:

- Parmesan Red Skin Potato
- Duchess Potato
- Mashed Potato
- Baked Potato
- Mashed Sweet Potato
- Rice Pilaf
- Roasted Sweet Potato with Cinnamon Butter

For pricing please contact your sales manager. Prices are inclusive of gratuity and tax. Prices will be confirmed 60 days prior to function date.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

REV1382A/0219