



"All Inclusive" Package Pricing on Buffet Dinners Include the Following

Includes Grilled Vegetable and Fruit Display, Choice of Salad, Side Accompaniment and Bakery Breads and Butter, Coffee and Water Station, China Place Settings and Flatware, Service Staff and Chefs up to 7 Hours ; Cutting of your Wedding cake

**Additional Costs; 20% Service Charge, Tax, Delivery, Venue Fee (varies by location), Linen and Napkins Priced Separately*

Buffet Dinner

*One Protein Buffet
Two Protein Buffet
One Pasta Buffet
Two Pasta Buffet
One Seafood Buffet
Two Seafood Buffet
Additional Side Item
Additional Pasta Dish*

Beef

*Chef Carved Tenderloin of Beef (Market Price- priced separately from above pricing)
Chef Carved Roast Beef with Horseradish Sauce
Chef Carved Slow Roasted Beef Sirloin with Au Jus
Beef Tips in Bordelaise Sauce*

Chicken

*Grand Marnier Chicken – Panko Crusted, Stuffed with Wild Rice, Smoked Gouda, Cranberries with Grand Marnier Sauce
Minnesota Wild Rice Stuffed Chicken – Stuffed with Wild Rice and Mascarpone Cheese topped with Lingonberry Coulis
Chicken Pancetta – Pancetta Wrapped and Stuffed with Roasted Garlic and Pancetta served with Natural Pan Sauce
Chicken Parmesan – with either Marinara Sauce or Baked with Heavy Cream and Parmesan
Gorgonzola Chicken – Herb Marinated and topped with Gorgonzola Cream Sauce
Chicken Marsala – Lightly Breaded and topped with Wild Mushroom Marsala Wine Sauce
Lemon Rosemary Chicken – Marinated in Lemon and Rosemary and Topped with Freshly Made Pico De Gallo
Spinach Stuffed Chicken – Stuffed with Melted Feta Cheese, Roasted Red Peppers and Spinach Sauteed in White Wine*

Pork

*Pork Pancetta – Wrapped in Pancetta and Stuffed with Roasted Garlic and Pancetta Served with a Natural Pan Sauce
Pork Tenderloin – Ask the Chef to Create a Style and Sauce to Satisfy your Taste*

Turkey and Ham

*Chef Carved Traditional Oven Roasted Turkey with Pan Gravy
Chef Carved Bone in Honey Baked Ham*

Buffet Dinners

Seafood

Salmon

Minnesota Walleye

Grouper

Ask Chef for other Selections

Sauces for Seafood

Dill Beurre Blanc, Lemon Pecan Beurre Blanc, Stone Ground Mustard Cream Sauce, Lobster Cream Sauce, Pistachio Butter, Basil Pesto, Tropical Salsa, Pico De Gallo

Pasta

Mascarpone Meatballs with Cavatappi Noodles and Marinara Sauce

Meat Lasagna (Vegetarian Lasagna Also Available)

Chicken Alfredo with Fettuccini or Cavatappi (Vegetarian Alfredo also available)

Three Cheese Cavatappi

Smoked Turkey Alfredo with Mushrooms

Portabella Mushroom Ravioli – Diced Portabella, Sage, Toasted Walnuts, Extra Virgin Olive Oil

Vegetable Pasta Medley- Garlic, Tomato, Asparagus, Artichokes, Pine Nuts, Champagne Vinegar Broth, Linguini

Cheese or Meat Ravioli - with Marinara, Basil Pesto or Alfredo

Baked Mostacholi with Meat Sauce or Marinara and Mozzarella (also available without cheese)

Paddleford Pasta - Tomato, Garlic, Basil, Chicken Broth and Chicken Breast with Bow Tie Pasta

**Pasta comes with a Vegetable Display and Fruit but not a Potato*

Sides

Roasted Garlic Mashed Potato

Truffle Infused Mashed Potato –Our Signature Potato

Parmesan Mashed Potato

Augratin Potatoes

Cheesy Potato Galette – Sweet Potato and Idaho Potatoes Thinly Sliced with Boursin Cheese and Mozzarella

Oven Roasted Baby Red Potato

Fancy Wild Rice with Cranberry and Toasted Nuts

Traditional Stuffing

Grilled Vegetable Display, Zucchini, Yellow Squash, Mushrooms, Asparagus, Tomato and Onion

Served with Balsamic Vinaigrette

**Served Room Temperature on a Display Board*

Fresh Seasonal Fruit Display

**One Salad Choice is Included in the Entree Price*

Tossed Salad – Mixed Greens with Tomato, Cucumber, Red Onion and Crouton with Choice of Dressing

Traditional Caesar Salad with Croutons and Parmesan Cheese