



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

***Choice of Salad and Side Accompaniments
Coffee and Water Station, China Place Settings and Flatware
Service Staff and Chefs up to 8 Hours ; Cutting of your Wedding Cake
Also Available *Wine and Champagne Glasses, Table Linen and Napkins
Additional Costs: 20% Service Charge, Tax, Delivery, Venue Fee (varies by location)***

Plated Entrees

Our Entrees are Garnished Beautifully, Plated on Site and Served with a Choice of Potato or Rice and Vegetable Sides; Truffle Infused Mashed, Garlic Mashed, Parmesan Mashed, Oven Roasted Baby Reds, Wild Rice with Cranberries and Nuts, Grilled Asparagus, Fresh Green Beans

Beef

Filet Mignon

Multi Award Winning Filet Mignon, USDA Choice Beef Tenderloin, Grilled to Perfection topped with Mushroom Bordelaise and Sweet Potato Straws, Served with Truffle Infused Mashed Potatoes and Grilled Fresh Asparagus *Our signature entrée

Beef Tips Bordelaise

Tender Beef Tips Served Over Garlic Mashed Potatoes with Bordelaise Sauce and Tabasco Onion Rings

Tender Roast Beef

Freshly Carved and Thinly Sliced Roast Beef with Bordelaise

Pork and Turkey

Pork Tenderloin in a Brown Butter Sauce

Tender Pork Medallions Pan Seared with a Brown Butter and Shallot Sauce

Pork Pancetta

Pork Tenderloin Wrapped in Pancetta and Stuffed with Roasted Garlic and Pancetta with a Delicate Pan Sauce

Turkey Medallions

Tender Roasted Turkey with a Natural Pan Sauce

Chicken Entrées

Minnesota Wild Rice Stuffed Chicken

Chicken Breast Stuffed with Wild Rice, Mascarpone Cheese and Dried Cranberries Topped with Lingonberry Coulis

Parmesan Chicken

Breaded Chicken Breast Pan Sauteed and then Finished in the Oven with Heavy Cream and Parmesan Or with Marinara and Parmesan

Tuscan Grilled Chicken Breast

Stuffed with Asparagus, Roasted Peppers and Feta Cheese Wrapped in Pancetta and Topped with a Light Lemon and White Wine Sauce

Chicken Pancetta

Chicken Breast Wrapped in Pancetta and Stuffed with Roasted Garlic and Pancetta and Served with a Natural Pan Sauce

Grand Marnier Chicken

Panko Crusted Chicken Breast Stuffed with Wild Rice, Smoked Gouda and Cranberries and Served with a Grand Marnier Sauce

Gorgonzola Chicken

Herb Marinated Chicken Breast Pan Seared and Topped with Gorgonzola Cream Sauce

Lemon Rosemary Chicken

Herb Marinated Chicken Breast Grilled and Served with a Freshly Made Pico De Gallo.

Chicken Marsala

Chicken Breast with Marsala Wine Sauce and Shitake Mushrooms

Spinach Stuffed Chicken

Stuffed Chicken Breast with Melted Feta, Roasted Red Pepper and Spinach Sauteed in White Wine

Seafood Entrées

Signature Minnesota Walleye

*Steamed Walleye with Lemon Pecan Beurre Blanc, House Made Cajun Tartar Sauce, Fancy Wild Rice with Dried Cranberries and Grilled Asparagus *Corn Meal Crusted also recommended*

Prawns and Pasta

Jumbo Shrimp Sauteed with Garlic, Mushrooms, Tomato and Green Onion served over Seasoned Linguini with Chicken Broth, Fresh Basil and Parmesan Cheese

Choose One of the Following Seafood Items Accompanied with the Sauce of your Choice;

All Entrees come with a Potato or Rice and Vegetable

***Walleye**

Grouper

***Tilapia**

***Salmon**

***Jumbo Shrimp**

Dill, Lemon Beurre Blanc, Lemon Pecan Beurre Blanc

Stone Ground Mustard Cream Sauce

Basil Pesto

Pistachio Butter

Lobster Cream sauce

House Made Pico De Gallo, Tropical Salsa

Vegetarian and Pasta Selections

Vegetarian Stack

Grilled Vegetables to Include Green and Red Pepper, Onion, Zucchini and Portabella Mushroom Stacked Tall with Melted Buffalo Mozzarella and House Made Basil Pesto served atop Chef Inspired Cous Cous

Signature Vegetarian Pasta

Sauteed Asparagus, Artichokes, Tomato, Green Onions, Fresh Basil and Mushrooms tossed with either Cavatappi or Bow Tie Pasta in a Tabasco and Champagne Vinegar Broth, Topped with Fresh Parmesan Cheese and Pine Nuts

Portabella Mushroom Ravioli

Portabella Stuffed Ravioli with Fresh Sage, Diced Portabella, Extra Virgin Olive Oil, Shallots, Chopped Garlic, Butter and Toasted Walnuts topped with Freshly Grated Parmesan Cheese

Stuffed Egg Plant

Rolled Egg Plant Stuffed with Ricotta Cheese and Served with Red Sauce