

*Meetings*

*Corporate Drop offs*

*Holiday Parties*

*Lectures*

*Conferences*

*Vendor Fairs*

*Auctions*

*Private Dinners*

*Luncheons*

*Memorials*

*Graduations*

*Retirement Parties*

*Groom's Dinners*

*Rehearsal Dinners*

*Bridal Showers*

*Ceremonies*

*Weddings*

*Baby Showers*



**M**

**MIDI RESTAURANT**

**MIDI WORLD CATERING**

**& EVENT CENTER AT FITGER'S**



EVENT ROOMS | SERVICES | BREAKFAST OPTIONS | LUNCH OPTIONS | HORS D'OEUVRES OPTIONS | DINNER OPTIONS | BEVERAGE OPTIONS

600 E SUPERIOR ST, DULUTH 55802 218-722-DINE (3463) [INFO@MIDIRESTAURANT.NET](mailto:INFO@MIDIRESTAURANT.NET) [WWW.MIDIRESTAURANT.NET](http://WWW.MIDIRESTAURANT.NET)

# *Information & Policies*

## EVENT CONTRACTS & GUARANTEES

A signed contract must be on file at least 5 days before the event. It is necessary that the guarantee number of guests be given to the Catering Manager no later than 5 business days prior to the event. Once a guarantee is given, it may not be reduced. We will accommodate a small increase within a reasonable time frame. If we do not receive a guarantee by the given time we will use the highest expected attendance number as the guarantee.

## PAYMENTS & DEPOSITS

Payment may be made in advance or the day of the event. Request for direct billing will be subject to approval by the Catering Manager. The method of payment must be noted on the signed event contract. Some events will be subject to a \$350.00 deposit that will be applied to the final bill. Cancellation can be made up to two months before the event date for a full refund.

## PRICING

Prices listed on the menu do not include an 8.375% Sales Tax on food and N/A Beverages, Liquor Tax of 10.875%, Duluth City Tax of 2.25%, an 18% Gratuity and Gratuity Tax which is 6.875% of the Gratuity. Room Rental and Equipment Charges are not subject to tax and gratuity.

## AUDIO/VISUAL EQUIPMENT

Audio/Visual Equipment can be rented from Midi Restaurant or may be brought in. Same day requests for equipment will result in additional fees. There is complimentary WiFi in all private event spaces.

## SECURITY & PERSONAL BELONGINGS

The Fitger's Complex has on site Security and no additional security is required to be present during events. Midi Restaurant does not assume liability for damages or loss of personal belongings brought in. All personal property is the sole responsibility of the group and attendees.

## FOOD & BEVERAGE

Each event room is assigned a food & beverage minimum. No food or beverages may be brought into the event rooms without authorization from the Catering Manager. Cakes and/or desserts may be brought in that are purchased from a licensed vendor. Any remaining food from the event may not be taken out of the facility.

## DECORATING & VENDORS

Outside vendors hired for an event should be communicated with the Catering Manager. Glitter and confetti are prohibited as well as any decorating that would cause damage to the ceiling, walls or floor. Open flame candles are allowed in the appropriate holders and are subject to approval by the Catering Manager. Fees will be assessed for any damages that occur.

## PARKING

The Fitger's Complex has a parking ramp with complimentary parking for all event attendees. Guests will need to let the parking attendant know which event they were attending for free parking.



## *Event Rooms*

### BOARD ROOM

448 sq ft 28'x16'

Conference: 20

Located behind the Hotel front desk – Lakeview & balcony

### FIRESIDE ROOM

888 sq ft 24'x37'

Theater: 50 Rounds: 40 Conference: 24 Classroom: 32

Located in Midi Restaurant – Fireplace & outdoor courtyard

### HARBOR VIEW ROOM

1225 sq ft 35'x35'

Theater: 35 Rounds: 75 Conference: 20 Classroom: 55

Located in Midi Restaurant – Lakeview & fireplace

### AUGUST FITGER ROOM

1820 sq ft 35'x52'

Theater: 150 Rounds: 135 Conference: 25 Classroom: 66

3<sup>rd</sup> Floor of the Fitger's Complex

### SPIRIT OF THE NORTH THEATER

2200 sq ft 24'x37'

Capacity: Theater: 150 Stage Dimensions: 50'x14'

3<sup>rd</sup> Floor of the Fitger's Complex

### FITGER'S COURTYARD

Contact the Catering Manager for options

# *Services*

## AUDIO /VISUAL EQUIPMENT

5'x5' Screen \$40

LCD Projector \$75

Conference Phone \$75

Lapel or Handheld Microphone \$75

Podium with Microphone \$75

Flip Chart with Post it Paper & Markers \$50 each

Laptop \$150

Presentation with Sound and Microphone Package \$200

Microphone, Speaker & MP3 Package \$150

Complimentary WiFi in all Event Rooms

(Additional A/V Equipment can be arranged)

## RENTALS / SERVICES

White Chair Covers \$2.50 each

Sashes (Navy Satin, Ivory Sheer & Red Satin) \$.75 each

Bartender Fee \$75

Chef Carving Fee \$75

Cake Cutting Fee \$1.50 per person

Corkage Fee \$15 per bottle

Complimentary Linens:

White 72x72 Table Cloths, Black Napkins, Black Skirting  
(Other linen options can be arranged and will include a fee)

(Additional rentals can be arranged)

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*As you review the menu please keep in mind that the  
Catering Manager & Chef would be happy to create a  
customized menu to fit your group.*

## *Breakfast - Buffet*

### **BREAKFAST BUFFET #1**

Fresh Seasonal Fruit  
Assorted Pastries  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$11 per person

### **BREAKFAST BUFFET #2**

Fluffy Scrambled Eggs with Cream Cheese & Chives  
Breakfast Potatoes with Peppers  
Fresh Seasonal Fruit  
Assorted Muffins  
Applewood Smoked Bacon  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$13 per person

### **BREAKFAST BUFFET #3**

Hot Breakfast Sandwiches on English Muffins  
(Scrambled Eggs, Bacon & Cheddar Cheese)  
Fresh Seasonal Fruit  
Assorted Muffins  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$13 per person

### **BREAKFAST BUFFET #4**

French Toast with Organic Maple Syrup  
Bowl of Fresh Cut Strawberries  
Country Sausage  
Applewood Smoked Bacon  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$13 per person

### **BREAKFAST BUFFET #5**

Vegetable Strada  
Breakfast Potatoes with Peppers  
Fresh Seasonal Fruit  
Bagels with Cream Cheese  
Country Sausage  
Applewood Smoked Bacon  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$14 per person

### **BREAKFAST BUFFET #6**

Lox with Bagels, Cream Cheese, Capers, & Diced Onions  
Bagels with Cream Cheese  
Fluffy Scrambled Eggs with Cream Cheese & Chives  
Fresh Seasonal Fruit with Berries  
Breakfast Potatoes with Peppers  
Applewood Smoked Bacon  
Assorted Muffins  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$16 per person

### **BREAKFAST BUFFET #7**

Hot Breakfast Burritos  
(Scrambled Eggs, Bacon, Cheddar Cheese, & Potatoes)  
Fresh Seasonal Fruit  
Assorted Muffins  
Orange Juice, Cranberry Juice, Coffee & Tea  
\$13 per person

# *Breakfast - Plated*

## NORTHSHORE BREAKFAST

Chive Scrambled Eggs  
Applewood Smoked Bacon  
Hash Brown Potatoes  
Fresh Baked Muffin  
Orange Juice, Coffee & Tea  
\$14 per person

## EUROPEAN BREAKFAST

Black Forest Ham & Cheese Quiche  
Breakfast Potatoes with Peppers  
Apple Cinnamon Crumb Cake  
Country Sausage  
Orange Juice, Coffee & Tea  
\$14 per person

## FRENCH TOAST BREAKFAST

French Toast with Organic Maple Syrup  
(Apple Fritter with Pecan French Toast or Traditional)  
Breakfast Potatoes with Peppers  
Applewood Smoked Bacon  
Orange Juice, Coffee & Tea  
\$14 per person

## LIGHTHOUSE BREAKFAST

Salmon Hash with Red Peppers & Onions Topped with  
Hollandaise Sauce & Fried Eggs  
Fresh Baked Muffin  
Orange Juice, Coffee & Tea  
\$15 per person

## STEAK & EGGS BREAKFAST

Petite Steak with Mushrooms  
Scrambled Eggs with Chives  
Hash Brown Potatoes  
Apple Cinnamon Crumb Cake  
Orange Juice, Coffee & Tea  
\$16 per person

## MEDITERRANEAN BREAKFAST

Omelet with Tomatoes, Spinach, Artichokes & Feta  
(Egg White Omelet available by request)  
Greek Yogurt with Berries  
Breakfast Potatoes with Peppers  
Orange Juice, Coffee & Tea  
\$14 per person

## *Light Luncheon*

### BUILD YOUR OWN SANDWICH

Chef's Selection Seasonal Soup or House Salad  
White, Wheat or Croissant Bread  
Sliced Ham, Turkey & Tuna Salad  
Lettuce, Tomato & Onion  
Dijon Mustard & Mayo  
Cheese Selection  
Chips & Pickles  
Fresh Baked Cookies  
Coffee, Tea & Assorted Soda  
\$15 per person

### WRAP SANDWICHES

Chef's Selection Seasonal Soup or House Salad  
Chicken Bacon Ranch Wrap or Reuben Wrap  
(Vegetarian by request)  
Chips & Pickles  
Fresh Baked Brownies  
Coffee, Tea & Assorted Soda  
\$17 per person

### BOX LUNCH

Roast Beef, Turkey or Ham on Whole Wheat Bread  
(Vegetarian by request)  
Individual Packets of Mustard & Mayo  
Whole Fruit  
Chips  
Fresh Baked Cookie  
Assorted Soda or Bottled Water  
\$11 per person

## *Snack Items*

Deluxe Mixed Nuts (serves 10 people) \$25

White Cheddar Popcorn (1lb) \$15

Pretzels (1lb) \$15

Individual Bags of Chips \$1.50 per person

Granola Bars \$2 per person

Cookies (1 dz) \$15

Brownies (1dz) \$17

Whole Fruit \$1.75 per person

## *Breaks*

### **HEALTHY BREAK:**

Fresh Fruit  
Cheese & Crackers  
Deluxe Mixed Nuts  
Lemonade  
\$11.00 per person

### **AFTERNOON BREAK:**

White Cheddar Popcorn  
Pretzels  
Assorted Mini Candy Bars  
Assorted Soda  
\$9.00 per person

# *Light Luncheon-Plated*

**SALADS** - \$18 per person

## **CHICKEN CAESAR**

Grilled Chicken Breast, Crisp Chopped Romaine, Tuscan Croutons, Asiago Cheese, House Made Caesar Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

## **MIDI COB SALAD**

Turkey, Ham, Romaine Lettuce, Mixed Greens, Tomatoes, Applewood Smoked Bacon, Bleu Cheese Crumbles, Hard Boiled Eggs, Red Wine Vinaigrette, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

## **BLEU CHEESE & GRILLED STEAK**

Sliced Sirloin Steak, Chopped Romaine Lettuce, Figs, Thinly Sliced Red Onions, Gorgonzola Cheese & Pecans, Tossed with Bleu Cheese Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

## **ASIAN CHICKEN SALAD**

Chicken Marinated with Ginger, Sesame Oil & Soy, with Mixed Greens, Romaine, Carrots, Crispy Wontons, Peanut Dressing, Roll with Butter, Cookie/Bar & Soft Drink or Coffee/Tea

## **SHRIMP SALAD "CAMPANIA"**

Seared Black Tiger Shrimp on Top of Organic Greens with Mediterranean Olives, Shaved Red Onion, Fresh Basil, Tomato, Lemon Vinaigrette, Roll with butter, Cookie/Bar & Soft Drink or Coffee/Tea

## **SPINACH & STRAWBERRIES SALAD**

Baby Spinach, Sliced Strawberries, Crumbled Feta Cheese, Nuts, Thinly Sliced Sweet Red Onions, White Maple Balsamic Vinaigrette, Roll with butter, Cookie/Bar & Soft Drink or Coffee/Tea

**SANDWICHES** - \$17 per person

## **GRILLED CHICKEN SANDWICH**

Marinated Breast of Chicken, Havarti Cheese, Roasted Peppers, & Herb Aioli on Toasted Ciabatta, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

## **WHITEFISH SANDWICH**

Lightly Breaded Lake Superior Whitefish, Applewood Smoked Bacon, Lettuce, & Tomato with a Lemon-Garlic Aioli on Ciabatta with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

## **MIDI BURGER**

Half Pound of Choice Beef, Caramelized Onions, Havarti Cheese, & Butter Lettuce, on an Onion Bun, with French Fries, Cookie/Bar & Soft Drink or Coffee/Tea

## **JULIETTA SANDWICH**

Grilled Chicken Breast, Honey Yogurt, Fig, Goat Cheese, & Basil on a Brioche Bun, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

## **MIDI CLUB SANDWICH**

Sliced Turkey, Havarti cheese, Applewood Smoked Bacon, Tomato, Lettuce & Lemon-Garlic Aioli on White Bread, with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea

## **GRILLED PORTABELLA SANDWICH**

Marinated Portabella, Fresh Mozzarella, Tomato, & Basil on Focaccia with Sweet Potato Chips, Cookie/Bar & Soft Drink or Coffee/Tea





# Meeting Package

## NORTH SHORE MEETING PACKAGE

Beverages refreshed throughout the day \$39 per person

### BREAKFAST

Fresh Seasonal Fruit Display  
Assorted Pastries & Breakfast Breads  
Orange Juice, Cranberry Juice, Coffee & Tea

### MID MORNING BREAK

Assorted Soda & San Pellegrino Mineral Water  
Granola Bars

### LUNCH

House Salad with Two Dressing Choices  
Chicken Marsala  
Minnesota Wild Rice Pilaf  
Rolls with Butter  
Fresh Baked Cookies

### AFTERNOON BREAK

Assorted Cheese & Cracker Tray  
White Cheddar Popcorn  
Chocolate Candies

## LAKE SUPERIOR MEETING PACKAGE

Beverages refreshed throughout the day \$39 per person

### BREAKFAST

Scrambled Eggs  
Applewood Smoked Bacon  
Breakfast Potatoes with Peppers  
Assorted Pastries & Breakfast Breads  
Orange Juice, Cranberry Juice, Coffee & Tea

### MID MORNING BREAK

Assorted Soda & San Pellegrino Mineral Water  
Whole Fruit

### LUNCH

Chef's Selection Soup  
Build Your Own Sandwich with:  
White, Wheat or Croissant bread  
Ham, Turkey & Tuna Salad  
Lettuce, Tomato & Onion  
Dijon Mustard & Mayo  
Cheese Selection  
Chips & Pickles  
Assorted Dessert Bars

### AFTERNOON BREAK

Snack Mix  
Chocolate Candies

# Lunch - Buffet

**CREATE YOUR OWN:** \$22 per person

Pick One Salad, One Entrée & One Dessert - For Two Entrée Selections Please Add \$2  
Beverages Included: Coffee, Tea, Assorted Soda (Bottled Water or Mineral Water by request)  
Included: Fresh Baked Bread, Minnesota Wild Rice, Seasonal Vegetable & Dessert  
Dessert Options: Apple Strudel, Fresh Baked Cookies, Fresh Baked Brownies or Specialty Bars

## **SALAD:**

### **SPINACH & FRESH STRAWBERRY SALAD**

Baby Spinach, Sliced Strawberries, Crumbled Feta Cheese, Nuts, Thinly Sliced Sweet Red Onions  
Dressing: White Maple Balsamic Vinaigrette, Balsamic Vinaigrette, or Red Wine Vinaigrette

### **MIXED GREENS**

Field Greens with Tomatoes, Cucumbers, Bleu Cheese Crumbles, & Tuscan Croutons  
Dressing: French, Ranch, Bleu Cheese, or Balsamic Vinaigrette (Two choices may be selected)

## **ENTRÉE:**

### **VEGETARIAN PASTA**

Pasta Napoli – Penne Pasta, EVVO, Tomatoes, Fresh Basil & Asiago Cheese  
Greek Island Pasta – Penne Pasta, Olives, Basil, Ouzo, & Feta Cheese, Tossed with a Lemon Infused Olive Oil

### **CHICKEN**

Garlic & Rosemary Chicken  
Chicken Marsala  
Chicken Champagne

### **PORK**

Roast Pork Loin with Herbs  
Pork Cutlets with a Bacon Mushroom Sauce

### **FISH**

Salmon with a Lemon Caper Butter Sauce  
Pecan Crusted Salmon with Dill-Riesling Wine Sauce  
Walleye with Chili Lime Butter

## *Hors D'oeuvres*

### **BUFFET # 1** - \$28 per person

Vegetable Crudité with Chive Dip  
Artisan Cheeses with Crackers & Fresh Fruit  
Flatbread  
Shrimp Shooters with Spicy Cocktail Sauce  
Spicy Chicken Pinwheels  
Jamaican Chicken Wings  
BBQ Meatballs

### **BUFFET #2** - \$28 per person

Vegetable Crudité with Dip  
Artisan Cheeses with Crackers & Fresh Fruit  
Crab & Artichoke Dip with Pita Bread  
Bruschetta Display  
Salmon Cakes with a Spicy Aioli  
Vegetarian Pinwheels  
Swedish Meatballs

### **BUFFET #3** - \$28 per person

Antipasto Display  
Chicken Egg Rolls  
Sausage Stuffed Mushrooms  
Asparagus Wrapped with Black Forest Ham  
Shrimp Display with Cocktail Sauce  
Artisan Cheeses with Crackers & Fresh Fruit  
Mini grilled cheese sandwiches with Tomato Bisque

### **INDIVIDUAL OPTIONS:** Serves 25 people

Whole Side Smoked Salmon \$95  
Baked Brie with Crackers & Dried Fruit \$65  
Jumbo Shrimp Display with Cocktail Sauce \$150  
Teriyaki or Garlic Chicken Wings \$50  
BBQ or Swedish Meatballs \$50  
Fresh Fruit, Artisan Cheese & Cracker Tray \$75  
Vegetable Crudité with Dip \$50

### **PER PIECE OPTIONS:** 30 piece minimum

Chipotle Chicken Skewers with Cilantro Lime Dip \$2.50  
Pork & Pineapple Skewers with Dip \$2.50  
Caprese Skewers \$2.50  
Roasted Scallops Wrapped in Applewood Bacon \$3.50  
Coconut Crusted Shrimp with Mango Chutney \$2.50  
Salmon Cakes with an Apricot Marmalade \$2.50  
Chicken or Pork Egg Rolls \$2.50  
Vegetarian Pinwheels \$1.50  
Roasted Chicken Pinwheels \$2.00  
Asparagus Wrapped in Black Forest Ham \$2.00  
Shrimp Shooters with Cocktail Sauce \$3.00  
Crostini with Olives, Feta, & Balsamic Reduction \$1.50  
Crostini with Tomatoes & Basil \$1.50  
Spanakopita Triangles with Marinara Dip \$2.00  
Crab Stuffed Mushrooms \$2.50  
Sausage Stuffed Mushrooms \$2.50

# Buffet Dinners

Dinners include: Coffee, Tea Selection & Fresh Baked Bread with Whipped Butter - Dessert may be added for \$4 per person

## BUFFET #1 - \$26 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Roasted Nuts & Tuscan Croutons  
(Balsamic Vinaigrette & Ranch on side)  
Chicken Marsala (All Natural Chicken Breast)  
Pasta Napoli with Penne Pasta, Tomatoes, Buffalo Mozzarella, Lemon, Basil, & Asiago Cheese  
Yukon Gold Mashed Potatoes  
Chef Selection of Seasonal Vegetable

## BUFFET #2 - \$26 per person

Salad: Fresh Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts (Warm Bacon Dressing or White Maple Balsamic Vinaigrette)  
Grilled Moroccan Spiced Salmon  
Chicken with Garlic & Rosemary Cream Sauce  
Minnesota Wild Rice Pilaf  
Chef Selection of Seasonal Vegetable

## BUFFET #3 - \$38 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons (French & Ranch on side)  
Pan Fried Walleye with a Lemon Caper Butter Sauce  
Beef Tenderloin with a Pinot Noir Demi Glaze  
Minnesota Wild Rice Pilaf  
Chef Selection of Seasonal Vegetable

## BUFFET #4 - \$27 per person

Salad: Fresh Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts (Balsamic Vinaigrette or Red Wine Vinaigrette on Side)  
Herb Crusted Pork Tenderloin with an Apple Brandy Rum Sauce  
Chicken Champagne  
Yukon Gold Roasted Potatoes  
Chef Selection of Seasonal Vegetable

## BUFFET #5 - \$24 per person

Salad: Caesar with Chopped Romaine, Tuscan Croutons, Tomatoes, Asiago Cheese and Caesar Dressing  
Caprese Salad with Tomatoes, Fresh Mozzarella, Basil, Olive Oil & Balsamic Reduction  
Oven Roasted Turkey  
Yukon Gold Mashed Potatoes with a Button Mushroom Gravy  
Chef Selection of Seasonal Vegetable

## BUFFET #6 - \$37 per person

Salad: Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons (French & Ranch on side)  
Beef Tenderloin with a Cognac Peppercorn Cream Sauce  
Mashed Yukon Gold Potatoes Whipped with Horseradish Cream  
Chef Selection of Seasonal Vegetable



## Theme Buffet Dinners

Dinners include: Coffee, Tea Selection & Fresh Baked Bread with Whipped Butter

### ITALIAN - \$34 per person

Salad: Mixed Greens with Cucumbers, Tomatoes, Croutons, Asiago Cheese & a Red Wine Vinaigrette

Tomato Basil Bruschetta

Pappardelle Pasta with House Made Sausage Ragu (Sausage, Bacon, Red Wine, Garlic, Tomatoes & Basil)

Penne Pasta Pomodoro (Tomatoes, Fresh Basil, Asiago, Garlic & EVVO)

Shrimp Scampi (Dry Vermouth, Garlic, Parsley, & Lemon)

Roasted Vegetables

Dessert: Torta Caprese

### MINNESOTA - \$36 per person

Salad: BLT (Iceberg Lettuce, Bacon, & Tomatoes Tossed with Ranch Dressing)

Soup: Chicken Wild Rice

Roasted Turkey Breast with Light Gravy

Walleye with a Lemon Caper Butter Sauce

Mashed Yukon Gold Potatoes

Honey Glazed Carrots

Dessert: Apple Crisp

### GERMAN - \$31 per person

Reuben Sliders

Chicken Hunter Style (Chicken Breast Topped with a Button Mushroom Sauce)

Ziguenerschnitzel "Hochwald" (Breaded Pork Cutlet, Light Cream Sauce with Red & Green Peppers, Onions & Ham Strips)

Spatzle

Red Cabbage

Warm Potato Salad

Dessert: Apfelstrudel with Bavarian Cream

### MEDITERRANEAN - \$38 per person

Flatbread Topped with Hummus, Feta & Olives

Salad: Mixed Greens with Dried Cranberries, Red Onions, Asiago Cheese & Red Wine Vinaigrette

Salad: Caprese (Tomatoes, Fresh Basil, Mozzarella & Balsamic Reduction)

Chicken Andalucia (Olives, Feta, Fresh Basil & Lemon Infused Olive Oil)

Beef Tenderloin with a Port Wine Sauce

Truffle Mashed Potatoes

Roasted Asparagus

Dessert: Tiramisu

# *Plated Dinners*

Dinners include: Coffee, Republic of Tea Selection & Fresh Baked Bread with Whipped Butter - Dessert may be added for \$4  
To create a combination plate with 2 entrees please add \$2 to the highest priced entrée selected

## SELECT A SALAD

- Mixed Greens with Crumbled Bleu Cheese, Cucumbers, Tomatoes, Nuts & Tuscan Croutons  
Red Wine Vinaigrette, Balsamic Vinaigrette, Ranch, French or Bleu Cheese
- Spinach with Sliced Strawberries, Thinly Sliced Red Onions & Nuts  
Red Wine Vinaigrette, Balsamic Vinaigrette, Warm Bacon Vinaigrette, or White Maple Balsamic Vinaigrette
- Caesar with Chopped Romaine, Tuscan Croutons, Tomatoes, Asiago Cheese and Caesar Dressing

## SELECT AN ENTRÉE

- CHICKEN WITH GARLIC & ROSEMARY (Bone in Chicken Breast) - \$26 per person
- CHICKEN MARSALA (Bone in Chicken Breast) - \$26 per person
- CHICKEN CHAMPAGNE (Bone in Chicken Breast) - \$26 per person
- SALMON PECAN CRUSTED WITH RIESLING WINE SAUCE - \$28 per person
- SALMON MOROCCAN SPICED - \$28 per person
- WALLEYE WITH CHILI LIME BUTTER - \$29 per person
- WALLEYE WITH LEMON CAPER BUTTER SAUCE - \$29 per person
- PORK TENDERLOIN WITH APPLES & A BRANDY RUM SAUCE - \$26 per person
- BEEF TENDERLOIN ( 8 oz) WITH A PINOT NOIR DEMI GLAZE - \$42 per person
- FILET MIGNON (8 oz) WITH A COGNAC PEPPERCORN CREAM SAUCE - \$42 per person

## SELECT A STARCH

- Yukon Gold Herb Roasted Potatoes
- Yukon Gold Mashed Potatoes (Chive, Horseradish, Extra Virgin Olive Oil or Truffle)
- Minnesota Wild Rice Pilaf

## SELECT A VEGETABLE

- French Green Beans (Green Beans Almondine optional)
- Roasted Asparagus
- Honey Glazed Carrots

## *Desserts*

**DESSERTS:** - \$7.00 each

**APPLE STRUDEL**

(Diced Granny Smith Apples, Cinnamon, Raisins & Brown Sugar, Sprinkled with Powdered Sugar, Served with Crème Anglaise)

**CHOCOLATE DECADENCE**

(Flourless Semi-Sweet Chocolate Torte baked slowly for dense fudge consistency, garnished with Chocolate & Raspberry Sauce)

**CHEESECAKE**

Turtle Cheesecake - Caramel, Chopped Pecans & Chocolate Ganache with an Oreo Crust

New York Cheesecake – rich, dense, and creamy topped with Fresh Strawberries, Graham Cracker Crust

**NUTELLA MOUSSE CREPES**

(Very thin pancakes made with Cream, Eggs, & Flour, filled with Nutella Hazelnut Chocolate Mousse with Frangelico, Topped with Hazelnuts)

**\*ASSORTED DESSERT BUFFET**

(Includes 3 of the above options)

**MINI DESSERTS:** - \$5.50 per person

Assorted Petit Fours & Mini Cheesecakes - Served family style on each table

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## *Beverages*

Coffee Urn (32 cups) \$59.00

Coffee Pot (8 cups) \$12.00

Assorted Soda or Bottled Water \$3

Pitcher of Lemonade, Ice Tea (Regular Unsweetened or Blueberry Hibiscus) or Juice (Cranberry or Orange) \$14.00

Individual Bags of Hot Tea (Republic of Tea) \$3.00 each

Punch (2 gallons) \$39.00

# Bar Services

There will be a \$75 bartender fee for all bar set ups with a minimum of 35 guests required.

Bars may be hosted, part hosted, or all cash with charges based upon consumption.

The Catering Manager would be happy to tailor a custom bar for your group to include your favorite brands.

## COCKTAILS

### BAR – TIER 1

Hosted Price \$6.50 - Cash Price \$7.00

#### LIQUOR BRANDS:

Smirnoff Vodka  
Bacardi Rum  
Gordon's Gin  
E & J Brandy  
Jose Cuervo Tequila  
Windsor Whisky  
Jim Beam Bourbon

### BAR – TIER 2

Hosted Price \$7.50 - Cash Price \$8.00

#### LIQUOR BRANDS:

Absynth Vodka  
Captain Morgan Rum  
Bombay Sapphire Gin  
Korbel Brandy  
Sauza Tequila  
Seagrams VO Whiskey  
Maker's Mark Bourbon  
Dewar's Scotch

BEER, WINE & SODA BAR - Wine Selection, Bottled Beer Selection & Assorted Soda

BOTTLED BEER SELECTION – Domestic \$5.50 each & Import/Microbrews/Locals \$6.00 each

**DOMESTIC SELECTION:** Coor's Light, Michelob Golden Light & Blue Moon

**IMPORT/MICROBREWS SELECTION:** Fitger's Beer, Castle Danger, Bent Paddle, Stella Artois, Corona & Beck's NA

KEG BEER SELECTION - \$300 Domestic & \$400 Import/Microbrew

**DOMESTIC:** Coor's Light, Michelob Golden Light, Miller Lite, Bud Light & Leinenkugel Brands

**IMPORT/MICROBREWS:** Fitger's Red, Fitger's Pale Ale, Stella Artois, Surly, Kayak Kolsch & Castle Danger, and others

Champagne – Andre Brut \$24 per bottle

Champagne Punch (2 gallons) \$75.00