



## *Assorted Tabled Displays*

Serves 25 people. Available in increments of 25.

### **Fruit Display** 75.00++

Refreshing Cantaloupe, Pineapple, Grapes, Strawberries, and Watermelon served with Princess Dressing.

### **Cheese & Cracker Display** 85.00++

Natural Swiss, Medium Cheddar, and Cojack Cheese with an assortment of Crackers.

### **Vegetable & Relish Tray** 65.00++

Mini Broccoli Buds, Mini Cauliflower Buds, Baby Carrots, Celery Sticks, Black & Green Olives, Sweet Pickles, Cherry Tomatoes, and Peppercini's served with a creamy Dill Dip.

### **Meat Tray & Rolls** 130.00++

Corned Beef, Roast Beef, Cured Ham, and Turkey Breast. Condiments include a Mayonnaise and Salad Dressing Blend, Brandy Mustard, Whipped Butter, and bakery fresh White & Wheat Kaiser Rolls.

### **Fish Display** 175.00++

Smoked Salmon Filet, tender cutlets of Pickled Herring, and Smoked Oysters garnished with zesty lemon wedges.

### **Continental Breakfast** 4.50++ Per Person

A tasty assortment of bakery fresh Doughnuts and Rolls served with Coffee, Hot Tea, and Orange Juice.

**Add** Fresh Pineapple & Strawberries for an additional **1.50** ++

## **Ice Carvings**

Incredible works of art customized for your special occasion. Information is available upon request.



## *Hors d' Oeuvres*

### **Butlered Hors d'oeuvres**

by the dozen

(Minimum of 3 dozen of each selection)

Deviled Eggs	20.00++
Ham Wrapped Asparagus	25.00++
Smoked Salmon Pâté Pinwheel	23.95++
Bacon Wraps with Water Chestnuts	20.95++
Bacon Wraps with Scallops	32.50++
Wontons (Cream Cheese)	16.95++
Vegetable Spring Rolls	20.00++
Spanakopita	28.95++

### **Hot Hors d'oeuvres**

by the dozen

(Minimum of 3 dozen of each selection)

Chicken Drummies	19.95++
Sesame Chicken Drummies	19.95++
Chinese Chicken Drummies	18.95++
Meat Balls (BBQ , Teriyaki, or Swedish)	17.00++
Egg Rolls (A combination of Pork & Vegetable)	20.95++
Vegetarian Spring Rolls	20.00++
Bacon Wraps with Water Chestnuts	20.95++
Bacon Wraps with Scallops	32.50++
Pork Pot Stickers	17.95++
Wontons (Cream Cheese)	16.95++
Crabmeat Rangoons	22.00++
Spanakopita	28.95++
(Phyllo dough stuffed with Feta cheese, Herbs and Spinach)	
Crabmeat Stuffed Mushrooms	28.00++

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# Banquet Entrées

Entrées include a choice of salad with one choice of dressing (Creamy bacon, Bleu Cheese, Ranch, or French), vegetable, starch, breadsticks, and a beverage (coffee or hot tea).

(Events of 50 or more requiring a second entrée: Please add **2.00** ++ per person.)

## Chicken Entrées

**Teriyaki Plum Chicken** 23.95++  
Sautéed boneless, skinless chicken breasts enhanced with a teriyaki plum sauce.

**Chicken Dijon** 23.95++  
Sautéed boneless, skinless chicken breasts enhanced with sliced almonds and creamy Dijon sauce.

**Lemon Pepper Chicken** 23.95++  
Sautéed boneless, skinless chicken breasts topped with a Lemon Pepper butter sauce.

**Chicken Marsala** 24.95++  
Sautéed boneless, skinless chicken breasts topped with a creamy sautéed mushroom, onion, and Marsala wine sauce.

**Chicken Calvados** 24.95++  
Sautéed boneless, skinless chicken breasts enhanced with Calvados sauce (apples & apple flavored brandy).

**Chicken Florentine** 24.95++  
Sautéed boneless, skinless chicken breasts topped with a creamy fresh Spinach Veloute sauce.

## Pork Entrées

**Roast Pork Loin Robair** 23.95++  
Sliced oven roasted pork loin enhanced with a creamy Dijon mustard sauce.  
(A minimum of 12 guests are required.)

**Roast Pork Loin** 22.95++  
Sliced oven roasted pork seasoned with a natural pork sauce. (A minimum of 12 guests are required.)

**Roast Pork Calvados** 24.95++  
Sliced oven roasted pork loin enhanced with Calvados sauce (apples & apple flavored brandy).  
(A minimum of 12 guests are required.)

**Pork Chop** 22.95++  
A center cut pork chop prepared with the bone in for exceptional flavor.

## Beef Entrées

**Prime Rib** 29.00++  
Roasted hand carved Prime Rib.  
(A minimum of 12 guests are required.)

**Roast New York Strip Champignon** 25.00++  
Sliced Roast New York strip served with a Champignon sauce. (A minimum of 12 guests are required.)

**Roast Tenderloin of Beef** 29.25++  
2 medallions of sliced tenderloin served with a Béarnaise sauce. (A minimum of 12 guests are required.)

**Broiled Choice New York Strip Steak**  
12 oz. 35.00++  
14 oz. 39.00++  
Sautéed mushrooms 2.50++

**Broiled Choice Tenderloin Steak**  
8 oz. 37.00++  
6 oz. 30.00++  
Sautéed mushrooms 2.50++

## Fish or Shrimp Entrées

**Orange Roughy** 28.95++  
A boneless filet broiled and laced with a lemon butter sauce.

**Salmon Filet** 28.95++  
A boneless, skinless filet broiled and enhanced with a Chablis lemon butter dill sauce.

**Canadian Walleye** 28.95++  
Broiled filet of Walleye topped with a lemon butter sauce and slivered almonds.

**Broiled Shrimp Chablis** 32.00++  
Broiled jumbo shrimp laced with a Chablis butter sauce.

## Combination Dinners

*Combination dinners can be customized for your special event. Please let us know which dinner entrée selections on this page you would like to combine and we are able to prepare it in combination size portions. Please inquire about pricing once your selection is made.*

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# *Banquet Entrée Accompaniments*

## **House Salad**

Tossed Mixed Greens with Croutons, Sunflower Seeds Cucumbers, and a bushel boy grape tomato and topped with your choice of one dressing:  
Creamy bacon, Bleu cheese, Ranch, or French

## **Caesar Salad**

Fresh Romaine Lettuce topped with Caesar dressing, homemade croutons and fresh Parmesan cheese.  
Garnished with a bushel boy grape tomato.

## **Vegetable Selections**

Broccoli

Steamed Tender Broccoli Buds

Normandy

Broccoli, Cauliflower, and Carrots

Green Beans

Plain or Amandine

Whole Kernel Corn

Drizzled with Butter

Asparagus (Additional 1.00++ per person)

Steamed tender spears

## **Starch Selections**

Parsley Buttered Potatoes

Baked Potato with Sour Cream

Garlic Mashed Potatoes

Plain Mashed Potatoes

Italian Herb Roasted Potatoes

Twice Baked Potatoes (Additional 2.00++)

Buttered Fettuccini Noodles Poppiette

Saffron Rice

Wild & White Rice Blend



# Minnetonka Buffet

A minimum of 40 guests are required.

The Minnetonka Buffet includes choice of one salad , vegetable and starch; breadsticks, and a beverage (coffee or hot tea)

## House Salad

Tossed Mixed Greens with Croutons, Sunflower Seeds Cucumbers, and a bushel boy grape tomato and topped with your choice of one dressing: Creamy Bacon, Bleu Cheese, Ranch, or French

## Caesar Salad

Fresh Romaine Lettuce topped with Caesar dressing, homemade croutons and fresh Parmesan cheese. Garnished with a bushel boy grape tomato.

## Choice of 2 Hot Entrées

Hand Carved Roast Pork Loin  
(Plain or Cajun)  
Hand Carved Roast Turkey Breast  
Hand Carved Baked Ham  
Chicken Marsala w/ Mushrooms & Onions  
Chicken Dijon (Creamy Dijon Mustard Sauce)  
Chicken Florentine w/ A Spinach Veloute Sauce  
Chicken w/ A Teriyaki Plum Sauce  
Chicken w/ A Creamy Italian Herb Sauce  
Chicken Calvados (Apples & Apple Brandy)  
Salmon w/ Chablis lemon butter dill sauce.  
Canadian Walleye w/ A Lemon Butter Sauce  
Orange Roughy w/ A Lemon Butter Sauce

\*Hand Carved Roast New York

\*Hand Carved Prime Rib

\*Add an additional 2.50++ per person

You may add an additional entrée for 5.00++

Carving attendant is complimentary

## Choice of 1 Vegetable

Broccoli (Steamed tender broccoli buds)  
Normandy ( Broccoli, Cauliflower, and Carrots)  
Green Beans ( Plain or Amandine)  
Whole Kernel Corn (Drizzled with Butter)  
\*Asparagus (Steamed tender spears)  
(\*Additional 1.00++ per person)

You may add an extra vegetable for an additional 1.50++

## Choice of 1 Starch

Parsley Buttered Potatoes  
Baked Potato with Sour Cream  
Garlic Mashed Potatoes  
Plain Mashed Potatoes  
Italian Herb Roasted Potatoes  
Buttered Fettuccini Noodles Poppiette  
Saffron Rice  
Wild & White Rice Blend

You may add an extra starch for an additional 2.50++

**26.95++**  
Per Person

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# Dessert Selections

## Caramel Apple Pie 5.50++

Flaky shortbread cookie crust with creamy custard and plenty of sliced apples and spices. It's topped with shortbread crumble and drizzled with buttery smooth caramel.

## Grand Chocolate Finalé 7.00++

A four layer dark chocolate cake filled and iced with a rich chocolate ganache, delicately accented with toasted almond pieces.

## Chocolate Caramel Galaxy 6.50++

A rich, medium dark chocolate layer cake, with rich caramel sauce under a mound of fluffy chocolate cream cheese mousse. Topped with a decadent chocolate ganache; garnished with chocolate cookie crumbs..

## Gourmet Carrot Cake 6.75++

Carrots, Pecans, and Pineapple baked into a fluffy moist cake covered with a cream cheese icing with chopped nuts to fulfill this mouth watering dessert.

## Key Lime Pie 6.00++

A vanilla pie infused with real lime juice set in a graham cracker crust. Iced with whipped cream and garnished with candied lime slices. Authentic and refreshing!

## Turtle Cheesecake 5.75++

A New York style cheesecake drizzled with chocolate and caramel sauce, garnished with chopped pecans, and placed on a graham cracker crust.

## Tiramisu 6.50++

A traditional Italian dessert consisting of Mascarpone cheese filling, lady fingers soaked in espresso with a touch of liqueur. Sprinkled lightly with cocoa powder.

## Lemon Berry Cream Cake 6.25++

Blueberries and Cranberries laid upon mascarpone and lemon cream icing. Topped with Cinnamon Strudel.

## Crème Brulée Cheesecake 6.50++

Madagascar vanilla bean flecked crème brulée layered with the lightest of cheesecakes. Hand-fired and mirrored with burnt caramel. Unimaginably luscious.

## Chocolate Big Baby Bundt 6.50++

A wonderfully moist dark chocolate cake full of chocolate chips, all enrobed in creamy dark chocolate, filled with a dark cherry sauce and topped with fresh whipped cream.

## Ice Cream

### Vanilla Ice Cream

2.75++

### Small Sundae

3.75++

### Sherbet

3.50++

## Sundae Bar

Butterscotch

Strawberry

Chocolate

Vanilla Ice Cream

Cherries

Pineapple

7.95 ++

Chopped Peanuts

Candy Sprinkles

Whipped Creme

\* To assist with ordering and service, we ask that groups limit their dessert selection to one choice. Thank you.

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