



PLATED  
**DINNER**  
EVENT MENU

for events after 5p, groups of 15+

Create a personalized menu for your event!

Choose one salad and one dessert to be served before and after the meal. Select up to three entrées for guests to choose from individually, the cost for all three courses per guest is determined by the entrée selection and the price can be found beneath the entrée description.

## Entrée

Please choose up to three.

### Filet au Poivre

filet mignon rubbed in black pepper, demi-glace,  
sour cream mashed potatoes, seasonal vegetables  
48

### Ribeye

grilled ribeye steak, demi-glace,  
sour cream mashed potatoes, seasonal vegetables  
50

### Grilled Salmon

sockeye salmon, tomato aioli,  
orzo, seasonal vegetables  
40

### Minnesota Walleye

breaded walleye, lemon beurre blanc,  
wild rice pilaf, seasonal vegetables  
42

### Lemon Chicken

pan fried chicken breast, lemon butter sauce,  
orzo, seasonal vegetables  
36

### Pasta Primavera

house made noodles, seasonal vegetables,  
parmesan and butter sauce  
35

## Salad

Please choose one.

### Mixed Green

house mix greens, tomato, red onion, cucumber,  
garlic croutons, buttermilk herb dressing

### Caesar

romaine lettuce, garlic croutons, shredded  
parmesan, tomato, Caesar dressing

### Caprese

arugula, heirloom tomato, fresh mozzarella,  
basil, balsamic syrup

## Dessert

Please choose one.

### Layered Cake

### Crème Brûlée of the Day

### Assorted Mini Desserts - Chef's Choice

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness