

2012 Menu

Breezy Point Resort — 2012

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PRIVATE PLATED DINNERS

Private dinners are served for a minimum of 30 people. The meal includes an entrée, salad and vegetable. All dinners served with homemade rolls, and beverage (coffee, iced tea and milk). *18% service charge and state sales tax is additional.*

ENTREES

Roast Turkey Dinner 8oz. **\$23.95**
Whipped Potatoes, Home-style Gravy and Herb Stuffing.

Roasted Boneless Chicken Breast. **\$23.95**
Roasted Boneless Chicken Breast served with Basil Pesto Cream Sauce, Sun Dried Tomato Sauce, Champagne Cream Sauce or Mornay Sauce. Served on a bed of Minnesota Wild Rice.

Bone-In Chicken Breast **\$23.95**
Bone-in Chicken Breast served with Basil Pesto Cream Sauce, Sun Dried Tomato Sauce, Champagne Cream Sauce or Mornay Sauce. Served with Minnesota Wild Rice.

Chicken Duxelle. **\$25.95**
Tender Chicken Breast stuffed with Diced Mushrooms, Butter & Shallots wrapped in Puff Pastry. Served with Minnesota Wild Rice.

Pork Tenderloin Medallions. **\$23.95**
Sliced Pork Tenderloin with Dijon Cream Sauce. Served with Baby Red Potatoes.

Porterhouse Pork Chop. **\$24.95**
Extra thick Pork Chop with Stuffing, Mashed Potatoes and Pan Gravy.

Top Sirloin * **\$28.95**
Broiled U.S.D.A. Choice Sirloin.

Broiled New York Strip Sirloin * **\$34.95**

Roast Prime Rib of Beef * **\$29.95**

Broiled Ribeye * **\$33.95**

Filet – 8 oz Tenderloin of Beef **\$39.95**
Seasoned – Broiled. Served with choice of Potato.

Grilled Chicken Breast & Broiled Norwegian Salmon Duo. **\$27.95**
Served on a bed of Minnesota Wild Rice.

BBQ Ribs & Chicken Duo. **\$27.95**
Succulent BBQ Ribs with Herb Roasted Chicken. Served with Garlic Mashed Potatoes.

Mousseau Bay Duo. **\$31.95**
Combination of Boneless Breast of Chicken and Choice Sirloin. Served with Minnesota Wild Rice.

The Gable & Lombard Duo. **\$33.95**
Broiled Jumbo Shrimp and Choice Sirloin Steak. Served on a bed of Minnesota Wild Rice. **

Gooseberry Island Duo. **\$32.95**
Sirloin Steak and Broiled Norwegian Salmon combo. Served with Minnesota Wild Rice and Lemon Butter Dill Sauce. **

Choice Steak & Walleye Duo. **\$33.95**
U.S.D.A Choice Sirloin with Broiled Walleye Fillet. Served with Minnesota Wild Rice. **

Walleye Pike. **\$28.95**
Choice Of: Herb Crusted or Broiled and topped with Picata. Served on a bed of Minnesota Wild Rice.

Walleye Oscar. **\$31.95**
Walleye topped with Béarnaise Sauce & King Crab Meat, served with Asparagus Spears, all on top of a bed of Minnesota Wild Rice.

Vegetarian Alternatives **\$23.95**
Wild Mushroom Ravioli with Basil Pesto Cream Sauce or Jumbo Pasta Shells stuffed with creamy Ricotta Cheese.

Kids Meal – Breaded Chicken Strips **\$13.50**
Served with French Fries, Salad, Vegetable and Beverage.

* Choose one sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise.
Choose one potato: Baked Potato, Sweet Potato, Au gratin or Garlic Mashed.
** Substitute a 5 oz Filet for Sirloin Add \$5.00



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PRIVATE PLATED DINNERS, CONTINUED

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SALADS

Spinach Salad: Fresh Spinach Leaves with Mandarin Oranges, Sliced Strawberries, Green Onions and Candied Almonds topped with Raspberry Vinaigrette Dressing

Mixed Green Salad: Blend of Romaine and Iceberg Lettuce, Cucumber Slices, Tomatoes & Croutons

Caesar Salad: Crisp Romaine topped with Grape Tomatoes, Croutons, and Parmesan Cheese topped with Creamy Caesar Dressing

Oriental Salad: Fresh Asian Greens served with Crispy Noodles & Toasted Almonds, Julienned Green Onions tossed in an Asian Sesame Dressing

VEGETABLES

California Blend (Broccoli, Cauliflower & Carrots)

Green Bean Almandine

Green Bean Medley (Green Beans, Yellow Beans & Carrots)

Honey Glazed Carrots

Broccoli

Asparagus Spears

Seasonal Acorn Squash