

Coffee & Breakfast

Breezy Point Resort — 2012

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COFFEE BREAKS

Fresh Brewed Coffee & Tea	\$23/gallon
Hot Chocolate Chocolate and Cappuccino.....	\$32/Gallon
Bottled Water	\$2.25 Each
Soft Drinks	\$2.25 Each
Orange, Apple or Cranberry Juice.....	\$25/Half Gallon
Lemonade, Cider or Iced Tea	\$20/Half Gallon
Hot Fresh Danish.....	\$2.25 Each
Fresh Frosted Pastries.....	\$2.25 Each
Fresh Baked Cookies.....	\$2.25 Each
Granola Bars.....	\$2.25 Each
Bagels & Cream Cheese.....	\$2.25 Each
Assorted Muffins.....	\$2.25 Each
Assorted Fruit 'n' Nut Breads	\$2.25 Per Slice
Whole Fruit Basket.....	\$2.25 Each
Assorted Fruit Yogurts	\$2.25 Each

Brownies, Assorted Bars or Rice Krispie Bars	\$2.25 Each
Breakfast Pizza (serve 4-5)	\$16 Each
Trail Mix - Dried Fruit Mix	\$20/Pound
Fresh Fruit Tray	\$3 Each
Giant Caramel Rolls.....	\$3 Each/\$2 cut in half
Assorted Mini Candy Bars	\$1/Person
Tri Colored Tortilla Chips w/Cheese Dip or Pico De Gallo.....	\$45/Platter
Chips and Dips	\$45/Platter
Mixed Nuts.....	\$25/Pound
M & M Trail Mix	\$20/Pound
Party Mix.....	\$12/Pound
Pretzels	\$12/Pound
Popcorn	\$25 for Large Bowl
Hard Boiled Eggs	\$40/Dozen

SPECIALTY BREAKS

Build Your Own Snack Mix **\$7/person**
Chex Cereal, Peanuts, Mini Pretzels, M&M's, Gummy Bears, Raisins, Coffee & Sodas

Breezy's Apple Delight **\$7.25/person**
Hot Caramel Sauce for dipping your sliced Apples & Apple Strudel; Includes Hot Apple Cider with Cinnamon Sticks, Coffee, Teas and Decaffeinated Coffee

Continental Breakfast **\$9.50/person**
Coffee, Teas, Decaffeinated Coffee, Cold Cereals, Chilled Orange Juice, Fruit Tray Plus one of the Following: Assorted Muffins, Fresh Danish, or Assorted Fruit/Nut Breads

Health Break **\$9.50/person**
Assorted Chilled Fruit Juices, Banana Nut Bread, Zucchini Bread, Raisin Bran Bread, Assorted Whole Fresh Fruit Tray, Assorted Yogurts, Coffee, Teas and Decaffeinated Coffee

BREAKFAST BUFFET

Enjoy the Breakfast Buffet at the Marina II. With a minimum of 75 people, adults are \$11.95/person and children are \$6.95/child. Children under 4 eat free. For this meal service in the Conference Center, please add \$2/person.

Selection of Chilled Fruit Juices
Fresh Baked Breakfast Pastries
Flavored Bagels and Toast
Seasonal Fresh Fruit & Berry Display
Scrambled Eggs

Specialty Eggs
Bacon and Sausage Links
Pancakes or Homemade French Toast
Breakfast Potatoes
Jams, Preserves, Butter & Margarine

Cereal with Low-Fat Milk
Assorted Fruit Yogurts
Home Style Hash
Served with Freshly Brewed Coffee,
Decaffeinated Coffee & Assorted Tea

18% service charge and state sales tax is additional.

(800) 432-3777 or www.breezypointresort.com



Lunch Buffets

Lunch service limited to service time beginning before 2:00 PM. Minimum of 75

#1 Soup & Salad Bar

Salad Buffet w/Chicken Wild Rice Soup, mix of Greens to make either a Taco Salad, Chicken Caesar or Chef Salad. Taco Meat, Chicken & Ham, Cheddar & Parmesan Cheese, Tomatoes, Onions, Sour Cream, Black Olives, Guacamole, Salsa, Eggs, Bacon Bits, Croutons, Tortilla Chips, Mushrooms, Fresh Relishes, Assorted Dressings, Rolls, Butter, Dessert and Beverage

#2 "Build Your Own" Deli Sandwich and Soup Buffet

Deli-Sliced Smoked Turkey Breast, Genoa Salami, Deli Ham, Roast Beef, Egg Salad, Assorted Sliced Breads, Sliced Cheddar, Swiss & Provolone Cheeses, Relish Tray with Peppercorn Dressing, Shrimp & Pasta Salad, Broccoli/Cauliflower/Red Onion with Honey Dressing, Soup DuJour, Condiments, Dessert and Beverage

#3 Mexican Buffet

Beef Chimichanga, Chicken Fajitas, Build Your Own Taco, Hard and Soft Shells, Diced Tomatoes, Onions, Black Olives, Jalapeños, Salsa, Sour Cream, Guacamole, Shredded Cheddar Cheese, Black Bean & Roasted Corn Salad, Refried Beans, Spanish Rice, Lettuce, Tortilla Chips, Dessert and Beverage

#4 All American Buffet

Grilled Hamburgers, Marinated Chicken Breast, Veggie Burgers (upon request), White & Wheat Hamburger Buns, Sliced Cheddar, Swiss and Provolone Cheeses, Condiments, Lettuce, Tomatoes, Onions & Jalapeno's, Seasoned Chips, Relish Display, Homemade Potato Salad, Baked Beans, Assorted Bars & Cookies and Beverage

#5 Italian Buffet

Lasagna and Linguini with Basil Pesto Sauce, Chicken Parmesan, Vegetable DuJour, Rotini Salad, Marinated Vegetable Salad, Caesar Salad and Breadsticks/Garlic Toast, Dessert and Beverage

#6 19th Hole Buffet

Choose two of the following entrees: Cheese Tortellini, Chicken Parmigiana in Marinara Sauce, Beef Stroganoff over Wide Egg Noodles, Sliced Roast Pork Loin, Lemon Peppered Cod, Broiled Tilapia with Lemon Dill Butter Sauce or Sliced Roast Turkey Breast, Vegetable DuJour, Garlic Mashed or Oven Roasted Potatoes, Veggie Tray and Tossed Salad or Cole Slaw, Dessert and Beverage

Luncheon Entrees

Minimum of 20 people. Surcharge for smaller groups.

Choice of Garden Slaw, Tossed Garden Salad or Fruit Cup. Served with Rolls, Butter, Vegetable DuJour and your choice of Herbed Rice Pilaf, Garlic Mashed, Seasoned Potato Wedges or Parsley Buttered New Potatoes, Dessert, Coffee, Lemonade and Milk

BEEF

#7 Beef Stroganoff

Braised Beef Tips in Rich Bordelaise Sauce with Mushrooms and Sour Cream.
Served with Wide Egg Noodles

#8 Roasted Sirloin of Beef

Thinly Sliced Sirloin of Beef topped with our Béarnaise Sauce.

#9 Broccoli Beef

Stir Fried Broccoli Beef

#10 Breezy's Famous Luncheon Sirloin Steak

Choice Sirloin served open face.

POULTRY

#11 8 oz Oven Broiled Chicken Breast – Choice of Sauce • Wild Mushroom Demi Glaze • Dijon Cream Sauce • Basil Pesto Cream Sauce • Roasted Red Pepper Sauce • Lemon Caper Butter • Cajun Style

#12 Prosciutto-Wrapped Stuffed Chicken Breast

Chicken Breast Stuffed with Delicately Smoked Gouda Cheese

#13 Chicken Kiev

Breaded Chicken Breast Stuffed with Garlic Herbed Butter

PASTA

#14 Pesto Pasta

Penne Pasta Tossed with Grilled Vegetables and Basil Pesto Topped with Fresh Herb and Feta Cheese

#15 Stuffed Pasta Shells

Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese, topped with Marinara Sauce

FISH

#16 Broiled Walleye Pike

Served with Lemon Caper Butter.

#17 Poached Atlantic Salmon

Filet of Salmon in White Wine topped with Black Truffle Hollandaise.

PORK

#18 Stuffed Pork Chop

Boneless Center Cut Pork Chop stuffed with Wild Rice Sage Dressing & ladled with Pork Demi

#19 Pork Tenderloin Medallions

Sliced Pork Tenderloin with Dijon Cream Sauce.

SALADS, SANDWICHES & WRAPS

Salads are served with Rolls & Butter, Dessert, Coffee, Lemonade and Milk. Sandwiches and Wraps are served with Potato Salad or Garden Slaw, Pickles, Potato Chips, Dessert, Coffee, Lemonade and Milk

#20 Chicken Caesar Salad

6 oz Marinated Boneless Chicken Breast Grilled & Sliced over Fresh Romaine Lettuce with Black Olives, Fresh Tomatoes, Croutons, Parmesan & Caesar Dressing

#21 Oriental Salad

Assorted Asian Greens, Green Onions, Slivered Almonds, Oriental Noodles, Water Chestnuts and Sesame Ginger Dressing

#22 The Ultimate Submarine Sandwich

Select Shaved Cuts of Genoa Salami, Deli Ham, Smoked Turkey Breast, with Swiss & Cheddar Cheese, Piled High over Lettuce & Tomato on a Fresh Sub Bun

#23 Chicken Bacon Wrap

Shaved Chicken and Crispy Bacon topped with Bistro Sauce, Lettuce, Tomato & Muenster Cheese. Wrapped in a Tomato Basil Tortilla. Substitute Turkey for Chicken

#24 Vegetarian Wrap

Avocado, Tomato, Lettuce, Mushroom, and Pepper wrapped in a Tomato Basil Tortilla

LUNCH ON THE GO

#25 TO GO

All Sandwiches are served on a Fresh Hoagie Bun with Lettuce, Tomato and Onion

All Box Lunches include individual condiments with napkin and plastic ware, pop and bottled water.

CHOICE OF

- ❖ Roast Beef/Cheddar
- ❖ Smoked Sliced Turkey Breast/Provolone Cheese
- ❖ Chicken Bacon Wrap
- ❖ Corned Beef/Swiss
- ❖ Deli Style Sliced Ham/Monterey Jack
- ❖ Veggie Wrap/Avocado/Tomato/Lettuce/Mushroom/Pepper

CHOICE OF

- ❖ Chips
- ❖ Trail Mix

CHOICE OF

- ❖ Apple
- ❖ Orange
- ❖ Banana

CHOICE OF

- ❖ Chocolate Chip Cookie
- ❖ Rice Krispie Bar
- ❖ Granola Bar
- ❖ Brownie

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HORS D'OEUVRES

HOT

Brie in Filo with Raspberry	\$85/50 pieces
Pork or Vegetarian Egg Rolls with Choice of Sauces	\$125/75 pieces
Southwestern Egg Rolls	\$85/50 pieces
BBQ Cocktail Sausages	\$85/150 pieces
Chicken Drumsticks	\$160/75 pieces
Buffalo or Teriyaki Wings	\$150/75 pieces
Walleye Fingers	\$150/50 pieces
Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style	\$150/100 pieces
Seafood Stuffed Mushroom Caps	\$150/50 pieces
Mini Crab Cakes	\$125/50 pieces
Crab & Artichoke Dip with Bread Bites	\$70/50 pieces
Coconut Shrimp	\$150/50 pieces
Beef Wellington Bites	150/50 pieces
Bacon Wrapped Scallops	\$200/50 pieces
Pizza Poppers	\$50/50 pieces

COLD

	<i>(large)</i>	<i>(small)</i>
Cheese Tray w/Fruit Garnish	\$285/100 people	\$180/50 people
Fresh Fruit & Yogurt Dip	\$285/100 people	\$180/50 people
Raw Iced Vegetables & Dip	\$255/100 people	\$150/50 people
Assorted Sliced Meats	\$300/100 people	\$175/50 people
Tomato & Basil Bruschetta	\$150/100 pieces	
Jumbo Shrimp Cocktail	\$150/50 pieces	
Tortilla Chips – Tri-Colored Corn Chips w/Cheese Dip or Pico De Gallo		\$45/platter
Chips & Dips		\$45/platter
Spinach Dip & Loaf		\$50/platter
Deviled Eggs		\$85/50 pieces
Mixed Nuts		\$25/pound
M & M Trail Mix		\$20/pound
Party Mix		\$12/pound
Pretzels		\$12/pound
Maine Blue Point Oysters on the Half Shell		\$150/50 pieces
Split Side of Smoked Salmon 4 lb side		\$150
Fruit Basket		\$20/delivered
Chocolate Dipped Strawberries (in season)		\$150/100 pieces
California Rolls		\$150/100 pieces
Genoa Salami Cornucopia, Herbed Cream Cheese & Olives		\$100/50 pieces
Silver Dollar Sandwiches		\$125/50 each
Popcorn		\$25 – Large Bowl

Butler Passed Service: \$25/hour/per server.

Reception can be complimented with an elegant, hand-carved Ice Sculpture (ask for price).

18% service charge and state sales tax is additional.



(800) 432-3777 or www.breezypointresort.com

Private Bar Service

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When alcoholic beverages are included during the Reception, Breezy Point Resort sets up one private bar per 100 people. Minnesota law prohibits the sale of alcohol to persons less than 21 years of age. Guest may be asked to present identification. Breezy Point Resort is the only authority licensed to sell and serve liquor for consumption on the premises. Therefore, no alcohol is permitted to be brought on the licensed property. **Beverage service must end by 1:00 A.M.** ** All cash bars include a current state sales tax. Hosted beverages are subject to the 18% service charge and state sales tax is additional.

Private Bar Possibilities Include:

- A cash bar or host-paid bar with a time limit, you decide.
- Drink Tickets (\$5.50/ticket)
- Keg Beer – 170, 12-oz. servings
- Champagne by the bottle or in a self-serve fountain
- Non-Alcoholic Punch served in a punch bowl or the fountain
- Non-Alcoholic Wine available by the bottle

If bar sales do not exceed \$150/hour, per bartender, there will be a charge for the bartender's service. The bartender charge will be \$25 for the first hour, and \$15.00 each hour thereafter.

BREEZY BRANDS

Windsor
Bacardi
Malibu
Absolute
Jim Beam
Crown Royal *

Seagram's VO
Bacardi Limon
Tangaray
Jose Cuervo
Jack Daniels
J & B *

Captain Morgan
E & J
Kahlua *
Peach Schnapps
Baileys *

Budweiser
Miller Lite
Mich Golden Draft
Light
Coors Lite
O'Doul Amber

Non-Alcoholic - Ariel
White Zinfandel
Merlot
Cabernet Sauvignon
Chardonnay
Reisling

BAR PRICES

Beer - \$4.50 Drinks - \$5.50 Keg Beer (16 Gal) - \$330
Wine - \$6.00 Top Shelf * - \$8.00
Cocktails - \$8.00

Specialties – Ask your Sales Representative
Non-Alcoholic Fruit Punch - \$30/gallon
Champagne Punch \$48/gallon

SODA — Unlimited soda from bar - \$200.00 (or \$2/glass)

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Wine Selection

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Wine is an important and fun part of any reception. At Breezy Point Resort, we work with many wine purveyors which enables us to satisfy all of your reception needs. You may purchase wine by the bottle for your guests, or you can select wine to be sold by the glass at a cash bar. Breezy Point Resort proudly offers the following selection and we welcome the opportunity to work with you to select the perfect wines for your special day. (You can expect to serve 4 to 5 glasses per bottle.)

Hosted beverages are subject to the 18% service charge and state sales tax is additional.

White Wines (listed driest to sweetest)

Sauvignon Blanc, Cakebread Cellars (Napa).....	\$40/bottle
Sauvignon Blanc, Overstone (New Zealand).....	\$25/bottle
Pinot Grigio, Santa Margherita (Italy)	\$45/bottle
Pinto Grigio, Ecco Domani (Italy)	\$22/bottle; \$6/glass
Chardonnay, Hanna (Russian River)	\$35/bottle
Chardonnay, La Terre (CA)	\$20 bottle; \$6/glass
Riesling, Starling Castle (German)	\$24/bottle; \$7/glass

Red Wines (listed driest to lightest)

Cabernet Sauvignon, Quickfire (Napa).....	\$30/bottle; \$10/glass
Cabernet Sauvignon, The Show (CA).....	\$25/bottle
Cabernet Sauvignon, La Terre (CA)	\$20/bottle; \$6/glass
Merlot, Folie a Deuz (Napa)	\$30/bottle; \$10/glass
Merlot, La Terre (CA).....	\$20/bottle; \$6/glass
Shiraz, Rosemont (Australia).....	\$24/bottle; \$7/glass
Malbec, Terrazas (Argentina)	\$29/bottle
Syrah/Zin/Merlot, Apothic Red Blend (CA).....	\$24/bottle; \$7/glass
Pinot Noir, MacMurray Ranch (Sonoma)	\$35/bottle

Sparkling/Chamagne/Blush Wines (listed driest to sweetest)

Prosecco, Salvatore Principe (Chile)	\$27/bottle
Dom Perignon (France).....	\$200/bottle
Brut, William Wycliff (CA).....	\$25/bottle
Asti Spumante, Gionelli (Italy).....	\$25/bottle

White Zinfandel, La Terre (CA)	\$20/bottle; \$6/glass
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Non-Alcoholic Wines

Chardonnay, Merlot, Cabernet.....	\$20/bottle; \$6/glass
Sparkling	\$25/bottle



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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

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.*

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

2012 Menu

BUFFETS

Buffets and cookouts are served for a minimum of 50 people (unless otherwise noted). The meal includes a main course, one relish tray, one standard salad, one vegetable, one potato (unless otherwise noted) and two variety salads. All buffets include rolls with butter and beverages (coffee, iced tea and milk). *18% service charge and state sales tax is additional.*

MAIN COURSE OPTIONS

Deluxe Dinner Buffet **\$28.95** **Italian Buffet** **\$26.95**

Choose three of the following:

- Yankee Beef Pot Roast
- Beef Tenderloin Tips over Wide Egg Noodles
- Thick Sliced Roast Turkey with Pan Gravy
- Roasted Stuffed Pork Tenderloin
- Barbecue Loin Back Ribs
- Chicken Breast with Mornay Cream Sauce
- Roasted Herb Chicken
- Broiled or Herb Crusted Walleye Fillets
- Broiled Salmon
- Baked Cod with Dill Sauce
- Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese

Fawcett Grand Buffet **\$33.95**

Chef carved at your buffet: Baron of Beef, Honey Glazed Ham

Prime Rib Buffet **\$34.95**

Chef carved at your buffet. The juiciest, tastiest meat around!

Featuring:

- Supreme Lasagna
- Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese topped with Alfredo Sauce
- Chicken Parmesan
- Garlic Shrimp Linguini and Garlic Toast

There is no potato served with this buffet.

South Fork Buffet **\$27.95**

Grilled Herb Chicken and BBQ Ribs.

Pelican Shore Fish Fry **\$29.95**

Minnesota Walleye Pike Fish Fry

Deluxe Steak Fry **\$36.95**

Sizzling Steak grilled while you watch.

Whiz Bang Steak Fry **\$31.95**

Sizzling Steak grilled while you watch. Served with Baked Potato, Mixed Green Salad and Rolls. *Minimum of 20 people.*

BUFFET ADD-ONS *(choose one style of dish for each)*

- **Relish Tray:** Fresh Vegetables & Dill Dip, Pickled Relish Tray or Fresh Fruit Platter
- **Standard Salad:** Caesar Salad, Mixed Greens Salad, or Spinach Salad
- **Vegetable:** Vegetable DuJour or Fresh Corn on the Cob (in season)
- **Potato:** Baked Potato, Garlic Mashed, Scalloped or Mashed with Heavy Cream

VARIETY SALADS *(next page, choose TWO styles of dishes)*





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BUFFETS, CONTINUED

VARIETY SALADS (choose any TWO of these dishes to accompany your buffet or cookout)

Garden Coleslaw

Hearty Coleslaw with Green Cabbage, Vine Ripened Tomatoes, Cucumbers and Red Onions tossed in our Creamy Coleslaw Dressing.

Shrimp & Raditore Pasta Salad

Nugget Pasta, Shrimp, Celery, Red Onion and Buttermilk Ranch Dressing

Oriental Salad

Assorted Asian Greens, Bias Cut Green Onions, Slivered Almonds, Oriental Noodles, Water Chestnuts and Sesame Ginger Dressing

Broccoli & Cauliflower Florette Salad

Broccoli, Cauliflower, Red Onion and Mango Pineapple Vinaigrette

Honey Cured Ham & Penne Pasta Salad

Tender Penne Pasta, Celery, Onion, Shredded Cheddar Cheese and Green Peas mixed with a Parmesan Peppercorn Dressing

Chicken Caesar & Bowtie Pasta Salad

Bowtie Pasta mixed with Garlic Herb Chicken, Green and Red Peppers, Celery, Julienne Green Onions, Parmesan Cheese and Creamy Caesar Dressing

Rainbow Tortellini Salad

Tricolored Cheese filled Tortellini, Black Olives, Sundried Tomatoes, Green & Red Onions and Feta Cheese tossed in Tuscan Italian Vinaigrette

DG Rotini Salad

Tricolored Rotini Pasta with Broccoli Florets, Red Onion, Chopped Crisp Bacon, Red Grapes and Sunflower Seeds tossed in Herb Ranch Dressing.

Albacore Tuna and Gemelli Pasta Salad

Sweet Albacore Tuna, Gemelli Pasta, Fresh Parsley, Diced Red Pepper, Onion and Celery tossed with a Deli Style Dressing

Homemade Baby Red Potato Salad

Minnesota Grown Baby Reds, Celery, Onions and Hard Boiled Eggs mixed in Tangy Dijon Salad Dressing

Creamy Cucumber Salad

Marinated Cucumbers and Onions mixed with a Creamy Vidalia Onion Dressing

Fresh Mozzarella and Grape Tomato Salad

Ciligiene Mozzarella, Whole Grape Tomatoes and Fresh Basil tossed in a Balsamic Vinaigrette

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THEMED PARTIES & SPECIAL BUFFETS

Themed parties and special buffets are served for a minimum of 100 people. 18% service charge and state sales tax is additional.

What Minnesotans Like \$35.95

- Salad Bar with Lettuce, Toppings & Dressings
- Fresh Fruit Platter, Pasta Salad and Wild Rice Salad
- Roast Turkey with Country Stuffing, Garlic Mashed Potatoes & Giblet Gravy
- Broiled Walleye Pike with Lemon Butter on top of Sautéed Wild Rice
- Chef Carved Prime Rib of Beef Au Jus
- Fresh Corn on the Cob, Rolls & Butter, Cranberry Sauce

Island Barbecue Luau \$29.95

Slow Roasted, Chef Carved Whole Pig and Island Jerk Chicken, served with:

- Choice of: Caesar Salad, Mixed Greens Salad, or Spinach Salad
- Choice of: Fresh Vegetables & Dill Dip, Pickled Relish Tray or Fresh Fruit Platter
- Choice of: Baked Potato, Garlic Mashed, Au gratin or Scalloped
- Vegetable DuJour, Roll & Butter, and Beverage

Also includes two additional salads – see VARIETY SALAD listing for choices.

The Beach Clam Bake. \$ — Market Price

Traditional Clam Chowder with oyster crackers.

- Seafood bucket to include: Hot Steamed Clams, Fresh Maine Lobster, Steamed Florida Shrimp and Piquant Barbecue Chicken
- Boiled Red Potatoes, Fresh Corn on the Cob
- Relish Tray and Assorted Breads
- Drawn Butter, Cocktail Sauce, Lemon Crowns
- Fresh Key Lime Pie & Coconut Cream Pie

Taste of Breezy \$37.95

(Choose four food stations)

- **Dessert Bar**
Apple Pie, Rhubarb Crisp and Warm Bread Pudding with Whiskey Sauce
- **Oriental**
Chicken Stir Fry with Oriental vegetables, Beef & Broccoli with Rice, Egg Rolls with accompanying Sauces & Oriental Salad
- **Italian**
Sautéed fresh Linguini and Penne Pasta with Alfredo and Bolognese Sauces, Antipasto Salad and Italian Breads
- **Traditional Chef Table**
Chef Carved Prime Rib AuJus, Baked Potato Bar with Shredded Cheddar Cheese, Chopped Bacon, Green Onion, Sour Cream & Chives, Caesar Salad, Condiments and Dinner Rolls. *Carver included.*
- **Fajita Station**
Marinated Beef or Chicken Strips Grilled with Fresh Peppers & Onions. Includes all the accompaniments such as: Guacamole, Salsa, Pico De Gallo, Cheese & Warm Tortilla Shells, Taco Salad

Smaller Celebrations

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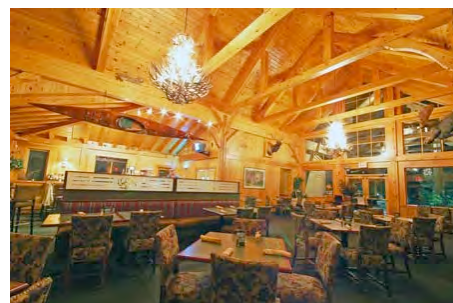
WATER'S EDGE ROOM IN THE MARINA II RESTAURANT

This Semi-Private Room has a picturesque view of Pelican Bay and French doors leading from the main dining area. You may choose 2 or 3 entrees from the Marina II Restaurant Menu to offer your guests. Special seating & serving times are required. There is no charge for use of the room. Up to 50 guests



ANTLERS RESTAURANT

This beautiful post and beam construction with large picture windows overlooks the Whitebirch Golf Course and offers a spectacular view of Antlers Gardens. You may choose 2 or 3 entrees from the Antlers Menu to offer your guests. Special seating and serving times are required for large groups.



ANTLERS PAVILION

This special outdoor feature is connected to Antlers Restaurant and overlooks the Whitebirch Golf Course. Meals are served buffet style with sizzling steaks right off the grill, grilled chicken breast or grilled salmon. The Pavilion will accommodate up to 100 guests.



BREEZY BELLE

This unique paddleboat will accommodate up to 100 guests.

Let our Captain take the wheel while you and your guests kick back, relax and enjoy the beautiful waters of Pelican Lake. Meals will be served buffet style. A two-hour minimum is required. Additional hours may be purchased.

(800) 432-3777 or www.breezypointresort.com



Late Night Snacks

Breezy Point Resort — 2012

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PIZZAS

Our pizza's are just the ticket for the late night munchies. Our crust is made from twice raised dough flavorfully enhanced by herbs and Parmesan. We use only the freshest ingredients for toppings including Grande Mozzarella Cheese, widely known as the finest Mozzarella made in the world. *18% service charge and state sales tax is additional.*

CUSTOM PIZZA

Large - 16"

Cheese **\$14.95**

Extra Toppings: Cheese: \$3, Meat: \$3, Veggies: \$2

Meat: Canadian Bacon, Italian Sausage, Pepperoni, Hamburger

Veggies: Onions, Fresh Tomatoes, Pineapple, Green Pepper, Black Olives, Green Olives, Mushrooms & Extra Cheese

SPECIALTY PIZZAS

No substitutions on specialty pizzas. Pizzas are 16"

Elvis **\$20.95**

Pepperoni, Fresh Mushrooms, Black Olives,
Onions & extra Cheese

Vegetarian **\$19.95**

Spinach, Black Olives, Green Olives, Mushrooms,
Onions, Green Pepper & Fresh Tomato

Chicken Ranch **\$21.95**

Start with Ranch Dressing, Garlic & Cracked Pepper, topped
with Garlic Chicken, Bacon, Onion, Mozzarella & Romano
Cheese

Meat Lovers **\$23.95**

Chorizo Sausage, Pepperoni, Beef, Bacon, and Spicy Chicken
with Red Sauce

Perfect 10 **\$26.95**

Italian Sausage, Pepperoni, Canadian Bacon, Hamburger,
Onions, Green Peppers, Green Olives, Mushrooms & extra
Cheese

LATE NIGHT SANDWICHES - \$3 each, for assorted pre-made Beef, Ham and Turkey on dollar buns
(50 piece minimum). Includes mustard, mayo and horseradish sauce. To be served in addition to a meal only.
(Food minimums apply).

(800) 432-3777 or www.breezypointresort.com



Minnesota Room Package



Breezy Point Resort — 2012

RECEPTIONS/DINNERS/DANCES

This special reception package in Breezy Point Resort's Minnesota Room, for up to 150 people, is \$6,500. \$35 for each additional person. Price includes service charge and state sales tax.

This package includes everything needed for a memorable event!

Room Set-Up

- Use of the Minnesota Room
- Table linens & skirting (chair covers are extra)
- Head Table on risers for Wedding Party
- Draped Cake, Gift Table & Guest Book Table
- Mirror Tile & Candle Centerpieces

Food & Drink

- Deluxe Dinner Buffet
- 2 Kegs of Beer - Domestic
- Cash Bar set up – no minimums

Entertainment and More!

- Disc Jockey (5 hours)
- Wedding Night Stay:
King Executive Suite for Bride & Groom



(800) 432-3777 or www.breezypointresort.com



Breezy Belle



Breezy Point Resort — 2012

Explore beautiful Pelican Lake aboard the Breezy Belle, a unique paddle-wheel excursion boat.

Designed and built in the Brainerd Lakes Area, the Breezy Belle is under the command of a licensed captain. The Breezy Belle can accommodate up to 100 passengers and features an enclosed main deck and an open upper deck (which can be equipped with banquet tables and chairs), as well as a full-service restroom. The main deck is handicapped accessible. The Breezy Belle offers 2-hour guided cruises of Pelican Lake, May through mid-October, departing from Breezy Point Resort.



2012 PRIVATE RENTAL & MENU

Two-hour cruise: \$13/person with a minimum of \$550 + tax. Each additional hour is \$100. Tables and chairs are provided. There are 120-volt outlets available. A microphone is included, as well as a portable amplifier with the ability to connect to an ipod. 100 person maximum.



Meals are served Buffet Style

Grilled Chicken	\$24.95
Steak & Chicken	\$29.95
Grilled Salmon	\$28.95
12 oz Ribeye Steak Fry	\$31.95
6 oz Top Sirloin Steak & Salmon	\$32.95

Meals include: Tossed Salad, Baked Potato, Rolls, Tea, Coffee, Milk and Dessert

Hamburger/Brats	\$17.95
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Meal includes: Buns, Condiments, Potato Salad & Cole Slaw, Seasoned Kettle Chips, Iced Tea, Milk & Coffee

Kids 5-12 are half-price, and children 4 and under are free.

Cash bar or host bar is on board every cruise. 18% service charge and state sales tax is additional.

To book your special event on the Breezy Belle, call (800) 432-3777, ext. 7171.



(800) 432-3777 or www.breezypointresort.com