

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

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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 Au Jus, 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

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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).

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