

## PRIVATE WEDDING DINNERS (Plated)

### Salad Choices:

Spinach Salad – Caesar Salad – Mixed Greens

### Vegetable Choices:

California Blend (Broccoli, Cauliflower & Carrots) – Green Bean Almandine  
 Green Bean Medley (Green Beans, Yellow Beans & Carrots) – Honey Glazed Carrots -  
 Broccoli – Mediterranean Blend (Yellow Carrots, Asparagus, Artichoke Hearts)  
 All dinners served with Homemade Rolls, Coffee, Iced Tea, and Milk

**Chicken Breast Duxelle.....\$23.95**  
 Tender Chicken Breast Stuffed with Diced  
 Mushrooms, Rich Creamy Butter & Shallots  
 Wrapped in Puff Pastry. Served with Wild  
 Rice.

**Roast Turkey Dinner 8oz.....\$21.95**  
 Whipped Potatoes, Home Style Gravy and  
 Herb Stuffing.

**Vegetarian Alternatives.....\$21.95**  
 Wild Rice Mushroom Ravioli with Basil  
 Pesto Cream, Cheese & Vegetable Quiche or  
 Pasta Primavera.

**Broiled Walleye Pike.....\$25.95**  
 Topped with Herb Butter Sauce or  
 Almandine and Minnesota Wild Rice.

**Broiled Ribeye.....\$31.95**  
 With Béarnaise Sauce or Sautéed  
 Mushrooms with Bake Potato.

**Mousseau Bay Duo.....\$29.95**  
 Combination of Boneless Breast of Chicken  
 and Choice Sirloin with Wild Rice

**Chicken & Salmon Duo.....\$26.95**  
 Served with Minnesota Wild Rice

**The Gable & Lombard Due.....\$32.95**  
 Broiled Jumbo Shrimp and Choice Sirloin  
 Steak, served with Wild Rice

**Roast Chicken Breast.....\$21.95**  
 Boneless Chicken Breast served with Basil  
 Cream Sauce, Roasted Red Pepper Sauce,  
 Supreme Mushroom Sauce or Creamy Dijon  
 Sauce. Served with Wild Rice.

**Porterhouse Pork Chop.....\$22.95**  
 Extra Thick Pork Chop with Stuffing,  
 Mashed Potatoes and Pan Gravy.

**Roast Prime Rib of Beef 12 oz.....\$31.95**  
 Served with AuJus and Baked Potato.

**Broiled New York Strip Sirloin.....\$29.95**  
 With Sautéed Mushrooms or Béarnaise  
 Sauce with Baked Potato.

**BBQ Ribs & Chicken Duo.....\$26.95**  
 Served with Seasoned Potato Wedges.

**Steak & Walleye Duo.....\$31.95**  
 Served with Minnesota Wild Rice

**Gooseberry Island Duo.....\$30.95**  
 Sirloin Steak and Broiled Norwegian  
 Salmon Combo. Served with Wild Rice and  
 Lemon Butter Dill Sauce.

**Top Sirloin.....\$27.95**  
 U.S.D.A. Choice Sirloin, Broiled & Topped  
 with Béarnaise Sauce.

Please choose one Entrée

Please add 17% Service Charge and Minnesota State Sales tax to these rates. (Service charge is taxed)

## **BUFFETS & COOKOUTS FOR WEDDINGS**

All buffets have a minimum of 75 people unless otherwise noted.

All buffets are served with 3 Composed Salads, Rolls/Butter and Beverage  
(Composed Salad to include a Pasta Salad & Marinated Vegetable Salad)

**Choice of:** Caesar Salad, Tossed Salad, or Spinach Salad

**Choice of:** Fresh Vegetables & Dip, Pickled Relish Tray or Fresh Fruit Platter

**Choice of:** Baked Potato, Garlic Mashed, AuGratin or Scalloped

**Choice of:** Vegetable DuJour, Baked Beans or Fresh Corn on the Cob

### **Deluxe Dinner Buffet**

Choose three of the following:

Yankee Beef Pot Roast, Roasted Herb Chicken, Thick Sliced Roast Turkey with Pan Gravy,  
Roasted Stuffed Pork Tenderloin, Barbecue Loin Back Ribs, Chicken Breast with Dijon Cream  
Sauce, Deep Fried Walleye Fillets, Broiled Walleye Fillets, Broiled Salmon, Baked Cod with Dill  
Sauce, Beef Tenderloin Tips or Jumbo Stuffed Pasta Shells in Bolognese or Marinara (3 Cheese)

**\$26.95 per person**

### **Fawcett Grand Buffet**

Baron of Beef, Honey Glazed Ham.

Chef carved at your Buffet

(Minimum of 150 people)

**\$29.95 per person**

### **Prime Rib Buffet**

The juiciest, tastiest meat around!

Chef carved at your Buffet

**\$32.95 per person**

### **Italian Buffet**

Supreme Lasagna, Jumbo Stuffed Pasta Shells

Chicken Parmesan and Garlic Toast

**\$23.95 per person**

### **South Fork Buffet**

Grilled Chicken and BBQ Ribs

**\$26.95 per person**

### **Pelican Shore Fish Fry**

Minnesota Walleye Pike Fish Fry

**\$27.95 per person**

### **Deluxe Steak Fry**

Sizzling Steak grilled while you watch

**\$32.95 per person**

### **Whiz Bang Steak Fry**

For Smaller Groups \* Minimum of 20 people

Sizzling Steak Served with Baked Potato,

Salad and Rolls

**\$28.95 per person**

## **THEME PARTIES/SPECIALTY BUFFETS**

**100 Person Minimum**

### **What Minnesotans Like**

Salad Bar with Array of Fresh Lettuce, Toppings & Dressings

Wild Rice Salad, Fresh Fruit Platter & Pasta Salad

Roast Turkey with Country Stuffing

Broiled Walleye Pike with Lemon Butter

Chef Carved Prime Rib of Beef with AuJus

Sautéed Wild Rice, Garlic Mashed Potatoes, & Corn on the Cob

Rolls & Butter, Cranberry Sauce & Giblet Gravy

**\$30.95 per person**

**(\$100.00 Carver Charge)**

THEME PARTIES/SPECIALTY BUFFETS CONTINUED ON NEXT PAGE

## THEME PARTIES/SPECIALTY BUFFETS

(Continued from previous page)

100 Person Minimum

### Island Barbecue Luau

Choice of: Caesar Salad, Tossed Salad, or Spinach Salad

Choice of: Fresh Vegetables & Dip, Pickled Relish Tray or Fresh Fruit Platter

Choice of: Baked Potato, Garlic Mashed, AuGratin or Scalloped

Choice of: Vegetable DuJour, Baked Beans or Fresh Corn on the Cob

Beverage, Rolls, Butter & Vegetable DuJour

Slowly Roasted Chef Carved Whole Pig, Island Jerk Chicken

(Served with composed salads to include a Pasta Salad & a Marinated Vegetable Salad)

\$33.95 per person

### PRIVATE BAR SERVICE

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 person under 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.*

#### Private Bar Possibilities Include:

\* A cash bar or host-paid bar with a time limit you decide.

\* Drink Tickets

\* Keg Beer - 170 12-oz. servings

\* Champagne by the bottle or in the self-serve fountain

\* Non-Alcoholic punch served in a punch bowl or the self-serve fountain

\* Non-alcoholic wine available by the bottle

If bar sales do not exceed \$150.00 per hour, per bartender, there will be a charge for the bartender's service. The bartender charge will be \$25.00 for the first hour, and \$15.00 each hour thereafter.

Ticket Bar - \$5.00 per ticket

### BREEZY BRANDS

Windsor  
Bacardi  
Malibu  
Absolute  
Jim Beam

Seagram's VO  
Bacardi Limon  
Tangaray  
Jose Cuervo  
Jack Daniels

Captain Morgan  
E & J  
Kahlua  
Peach Schnapps  
Baileys

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

White Zinfandel  
Merlot  
Cabernet  
Sauvignon  
Chardonnay  
J & B

### BAR PRICES

Drinks - \$5.00

Scotch - \$7.00

Cocktails - \$8.00

Keg Beer 16 Gal - \$330.00

Wine - \$5.00

Beer - \$4.00

Non-Alcoholic Fruit Punch-\$30.00

per gallon

Domestic Cordial - \$5.00

Imported Cordial - \$6.50

Soft Drinks - \$2.00

Champagne Punch - \$48.00 per  
gallon

All Hosted Beverages are subject to 17% Service charge and MN State Sales Taxes. (Service charge is taxed)

## **WINE LIST**

**At Breezy Point we have selected some of the finest wines to complement our cuisine.  
Ask about our expanded wine list with over 140 wines from around the world.**

### **Chardonnay**

**Our Chardonnay expresses the aromatic, ripe tropical fruit and citrus character of this varietal. The crisp flavors and fruity aromas are layered with vanilla and spice accents from partial barrel fermentation and oak aging.**

### **White Zinfandel**

**Beautifully balanced, this pastel rose-hued wine has a light sweetness that enhances the inherent fruitiness of the Zinfandel grape.**

**It is the perfect wine to sip by itself, with appetizers or lighter entrees.**

### **Cabernet Sauvignon**

**Inviting notes of ripe blackberries and currants weave through the soft, velvety flavors of our Cabernet Sauvignon  
Serve with red meats.**

### **Merlot**

**Seductive aromas and flavors of cherry and dark plum mingle with spices and chocolate.  
Fully mature tannins produce a soft, round structure with a silky mouth feel.  
Serve with pork or beef.**

**\$20.00 per Bottle  
Serves 5 Guests**

### **CHAMPAGNE**

**BRUT CHAMPAGNE**

**Light and dry with a crisp finish.  
\$25.00 Bottle**

**Please add 17% Service Charge and MN State Sales tax to above prices. (Service charge is taxed)**