

## PRIVATE BANQUET DINNERS

Minimum 30 People

### Entrées:

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

**Roast Chicken Breast.** . . . . . **\$21.95**  
Boneless Chicken Breast served with Basil Pesto Cream Sauce, Sun Dried Tomato Sauce, Champagne Cream Sauce or Mornay Sauce. Served with Wild Rice.

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

**Pork Tenderloin Medallions.** . . . . . **\$22.95**  
Sliced Pork Tenderloin with Dijon Cream Sauce. Served with Baby Red Potatoes.

**Porterhouse Pork Chop.** . . . . . **\$23.95**  
Extra Thick Pork Chop with Stuffing, Mashed Potatoes and Pan Gravy.

**Top Sirloin \*** . . . . . **\$27.95**  
Broiled U.S.D.A. Choice Sirloin. Served with Choice of Sauce and Choice of Potato.

**Broiled New York Strip Sirloin \*** . . . . . **\$31.95**  
Served with Choice of Sauce and Choice of Potato.

**Roast Prime Rib of Beef \*** . . . . . **\$29.95**  
Served AuJus and Choice of Potato.

**Broiled Ribeye \*** . . . . . **\$31.95**  
Served with Choice of Sauce and Choice of Potato.

\* Choose One Sauce: Béarnaise, Sautéed Mushrooms, or Bordelaise. Choose One Potato: Baked Potato, Sweet Potato, AuGratin or Garlic Mashed.

**Grilled Chicken Breast & Broiled Atlantic Salmon Duo.** . . . . . **\$26.95**  
Served on a bed of Minnesota Wild Rice.

**BBQ Ribs & Chicken Duo.** . . . . . **\$26.95**  
Succulent BBQ Ribs with Herb Roasted Chicken. Served with Garlic Mashed Potatoes.

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

**The Gable & Lombard Duo.** . . . . . **\$30.95**  
Broiled Jumbo Shrimp and Choice Sirloin Steak. Served with Wild Rice.

**Gooseberry Island Duo.** . . . . . **\$31.95**  
Sirloin Steak and Broiled Atlantic Salmon Combo. Served with Wild Rice and Lemon Butter Dill Sauce.

**Choice Steak & Walleye Duo.** . . . . . **\$31.95**  
U.S.D.A Choice Sirloin with Broiled Walleye Fillet. Served with Minnesota Wild Rice.

**Walleye Pike.** . . . . . **\$25.95**  
Choice Of: Herb Crusted, Broiled or Topped with Picata.

**Walleye Oscar.** . . . . . **\$29.95**  
Walleye topped with Béarnaise sauce & King Crab meat, served with Asparagus spears, and all on top of a Bed of Wild Rice.

**Vegetarian Alternatives** . . . . . **\$21.95**  
Wild Mushroom Ravioli with Basil Pesto Cream Sauce or Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese

### Salad Choices:

**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

### Vegetable Choices:

California Blend (Broccoli, Cauliflower & Carrots) —Green Bean Almandine—Green Bean Medley (Green Beans, Yellow Beans & Carrots) —Honey Glazed Carrots —Broccoli Spears —Asparagus —Seasonal Acorn Squash

\* \* \* \* \*

**All dinners served with Homemade Rolls, Coffee, Iced Tea, and Milk**

**Please add 18% Service Charge and Minnesota State Sales Tax to the above rates (Service charge is taxed)**

## BUFFETS & COOKOUTS

Minimum 75 people unless otherwise noted.

### Deluxe Dinner Buffet

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, or Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese  
**\$26.95**

### Fawcett Grand Buffet

Baron of Beef, Honey Glazed Ham  
Chef carved at your Buffet  
**\$29.95**

### Italian Buffet

Supreme Lasagna, Jumbo Pasta Shells Stuffed with Creamy Ricotta Cheese topped with Alfredo Sauce  
Chicken Parmesan, Garlic Shrimp Linguini and Garlic Toast  
(No potato with this buffet)  
**\$24.95**

### Pelican Shore Fish Fry

Minnesota Walleye Pike Fish Fry  
**\$27.95**

### Prime Rib Buffet

The juiciest, tastiest meat around!  
Chef carved at your Buffet  
**\$32.95**

### South Fork Buffet

Grilled Herb Chicken and BBQ Ribs  
**\$26.95**

### Deluxe Steak Fry

Sizzling Steak grilled while you watch  
**\$32.95**

### Whiz Bang Steak Fry

\* Minimum of 20 people  
Sizzling Steak Grilled while you watch  
Served with Baked Potato, Mixed Green Salad and Rolls  
**\$29.95**

**All buffets are served with 2 Salads (see Variety Salad list), Rolls/Butter and Beverage**

**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:** Vegetable DuJour or Fresh Corn on the Cob (in season)

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

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## VARIETY SALADS

CHOOSE ANY TWO SALADS TO ACCOMPANY YOUR DINNER BUFFET

### **Garden Cole Slaw**

Hearty Coleslaw with Green Cabbage, Vine Ripe 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

## THEME PARTIES / SPECIAL BUFFETS

100 Person Minimum

### WHAT MINNESOTANS LIKE . . . . . \$32.95

Salad Bar with Array of Fresh 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 served on top of Sautéed Wild Rice  
Chef Carved Prime Rib of Beef AuJus  
Fresh Corn on the Cob, Rolls & Butter, Cranberry Sauce

### ISLAND BARBECUE LUAU . . . . . \$27.95

Slowly Roasted Chef Carved Whole Pig and Island Jerk Chicken  
Serve 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, AuGratin or Scalloped  
Vegetable DuJour, Roll & Butter, and Beverage  
(Served with 2 Additional Salads – see Salad Listings 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,  
Piquant Barbecue Chicken, Boiled Red Potatoes, Fresh Corn on the Cob  
Relish Tray, Drawn Butter, Cocktail Sauce, Lemon Crowns  
Assorted Breads, Fresh Key Lime Pie & Coconut Cream Pie

### TASTE OF BREEZY . . . . . \$34.95

*(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 and  
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 with 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

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## HORS D'OEUVRES

### HOT

Brie in Filo with Raspberry .....	\$85.00/50 pieces
Pork or Vegetarian Egg Rolls with Choice of Sauces.....	\$125.00/75 pieces
Southwestern Egg Rolls.....	\$70.00/50 pieces
BBQ Cocktail Sausages.....	\$75.00/150 pieces
Chicken Drumsticks.....	\$150.00/75 pieces
Buffalo or Teriyaki Wings .....	\$125.00/75 pieces
Walleye Fingers .....	\$200.00/100 pieces
Meatballs w/Sweet-Sour Sauce, BBQ Sauce or Swedish Style .....	\$125.00/150 pieces
Seafood Stuffed Mushroom Caps .....	\$125.00/50 pieces
Mini Crab Cakes.....	\$95.00/50 pieces
Crab & Artichoke Dip with Bread Bites.....	\$70.00/50 pieces
Pizza Poppers.....	\$75.00/100 pieces
Coconut Shrimp .....	\$125.00/50 pieces
Beef Wellington Bites.....	\$150.00/50 pieces

### COLD

	<i>(Large)</i>	<i>(Small)</i>
Cheese Tray w/Fruit Garnish .....	\$285.00/100 people	\$180.00/50 people
Fresh Fruit & Yogurt Dip.....	\$285.00/100 people	\$180.00/50 people
Raw Iced Vegetables & Dip.....	\$255.00/100 people	\$150.00/50 people
Assorted Sliced Meats.....	\$300.00/100 people	\$175.00/50 people
Tomato & Basil Bruschetta.....	\$150.00/100 pieces	
Jumbo Shrimp Cocktail .....	\$245.00/100 pieces	
Tortilla Chips – Tri-Colored Corn Chips w/Cheese Dip or Pica De Gallo .....	\$45.00/platter	
Chips & Dips .....	\$45.00/platter	
Spinach Dip & Loaf .....	\$50.00/platter	
Deviled Eggs.....	\$65.00/50 pieces	
Mixed Nuts .....	\$25.00/pound	
M & M Trail Mix .....	\$20.00/pound	
Party Mix .....	\$12.00/pound	
Pretzels .....	\$12.00/pound	
Maine Blue Point Oysters on the Half Shell .....	\$150.00/50 pieces	
Split Side of Smoked Salmon 4 lb side .....	\$125.00	
Fruit Basket.....	\$20.00/delivered	
Chocolate Dipped Strawberries (in season).....	\$150.00/100 pieces	
California Rolls .....	\$150.00/100 pieces	
Genoa Salami Cornucopia, Herbed Cream Cheese & Olives.....	\$100.00/50 pieces	

## RECEPTION PACKAGES

<b>PACKAGE #1</b>	<b>\$10.95/person</b>	<i>(50-person minimum)</i>	Unlimited Liquor for one hour .
<b>PACKAGE #2</b>	<b>\$4.75/PERSON</b>	<i>(25-person minimum)</i>	Pretzels, Nachos & Salsa, Seasoned Kettle Chips & Dip.
<b>PACKAGE #3*</b>	<b>\$11.95/person</b>	<i>(50-person minimum)</i>	Unlimited Hot/Cold Hors D'Oeuvres for one hour. <u>COLD</u> : Cheese & Cracker Tray, Pickled Herring, Bruschetta, Mixed Nuts, Chips & Dip <u>HOT</u> : (Any two of the following): BBQ Smokies, Meatballs, Chicken Drumsticks or Crab/Artichoke Dip with Bread Bites.

\* (Must be served in addition to a meal.)

\* \* \* \* \*

- Butler Passed Service: \$25.00/hour/per server.
- Reception can be complimented with an elegant, hand-carved Ice Sculpture (ask for price).
- Please add 18% Service Charge and Minnesota State Sales tax to above rates. (Service charge is taxed.)

## 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 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.*

### 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 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	Seagram's VO	Captain Morgan	Budweiser	White Zinfandel
Bacardi	Bacardi Limon	E & J	Miller Lite	Merlot
Malibu	Tangaray	Kahlua	Mich Golden Draft	Cabernet
Absolute	Jose Cuervo	Peach Schnapps	Light	Sauvignon
Jim Beam	Jack Daniels	Baileys	MGD	Chardonnay
			O'Doul Amber	J & B

### BAR PRICES

Beer - \$4.00	Non-Alcoholic Fruit Punch-\$30.00	Soft Drinks - \$2.00
Wine - \$5.00	per gallon	
Drinks - \$5.00		
Cocktails - \$8.00	Champagne Punch \$48.00 per	
Keg Beer 16 Gal - \$330.00	gallon	

**All hosted beverages are subject to 18% service charge and MN state sales taxes. (Service charge is taxed)**

## **PRIVATE BAR SERVICE -CONTINUED**

### WINE LIST

At Breezy Point Resort 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

Each Bottle Serves 5 Guests

### CHAMPAGNE

BRUT CHAMPAGNE

Light and dry with a crisp finish.

### WEDDING MARTINIS

#### **OLD**

*Classic Martini*  
Vodka  
Splash of Vermouth  
Lemon Twist or Olive

#### **NEW**

*Sour Apple Martini*  
Vodka  
Sour Apple Pucker Schnapps  
Apple Juice

#### **BORROWED**

*French Martini*  
Vodka  
Chambord  
Pineapple Juice  
Lemon Twist

#### **BLUE**

*Hoya Blue Martini*  
Vodka  
Pineapple Juice  
Blue Curacao

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# Weddings

## LATE NIGHT SNACKS

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.

### Custom Pizza

	Large - 16"
Cheese .....	\$14.95
Extra Toppings -	
Cheese .....	\$3.00
Meat.....	\$3.00
Veggies .....	\$2.00

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

	16"
<b>Elvis</b> .....	\$19.95
Pepperoni, Fresh Mushrooms, Black Olives, Onions & extra Cheese	
<b>Vegetarian</b> .....	\$19.95
Spinach, Black Olives, Green Olives, Mushrooms, Onions, Green Pepper & Fresh Tomato	
<b>Chicken Alfredo</b> .....	\$21.95
Our signature Alfredo sauce, spicy Chicken breast, roasted garlic, mushrooms, green and red peppers	
<b>Chicken Ranch</b> .....	\$21.95
Start with Ranch Dressing, Garlic & Cracked Pepper, topped with Garlic Chicken, Bacon, Onion, Mozzarella & Romano Cheese	
<b>Meat Lovers</b> .....	\$23.95
Chorizo Sausage, pepperoni, beef, bacon, spicy Chicken, red sauce	
<b>Perfect 10</b> .....	\$26.95
Italian Sausage, Pepperoni, Canadian Bacon, Hamburger, Onions, Green Peppers, Green Olives, Mushrooms & extra Cheese	

**Late night snack sandwiches** - \$3.00 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).

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(Service charge is taxed)