

Dinner Banquets

Set up fee of \$35.00 for groups under 25 people

All dinner entrees include your choice of salad, Chef seasonal vegetables, rice or potato to compliment each entrée.
Warm rolls & butter, freshly brewed coffee, tea, or milk & a dessert from our "Dessert Selections"

Filet Mignon

8oz Filet Mignon topped
with Garlic Mushroom Sauce
Add'l \$4.95 pp

Prime Rib of Pork

Slow Roasted Pork Prime topped with
German Bacon or Rosemary Mustard Sauce

Prime Rib of Beef

Slow Roasted Seasoned Prime Beef
with Aujus & Horseradish Sauce.
Add'l \$3.50 pp

Wild Rice Stuffed

Chicken Breast

Wild Rice Stuffing
topped with Supreme Sauce

Settler's Chicken

Topped with Shaved Ham, Onions
Spinach, Mushrooms and Four Cheese
White Wine Alfredo sauce

Chicken Wellington

Breast of Chicken stuffed with
Mushroom Duxelles, wrapped in
puff pastry topped w/ Demi glaze

Beef Jardiniere

Two slices of Beef Tenderloin
Pepper Vegetable Jardiniere
Garlic Mushroom Sauce
Add'l \$1.50 pp

Stuffed Pork Chops

Stuffed with Wild Rice and Vegetables
with Natural Pan Gravy

Turkey Divine

Sauteed Turkey Medallions with
with Sage Dressing & gravy

Walleye

Broiled with Seasoned butter
or topped with Lemon Butter Capers

Salmon

Layered with
Cashew Butter Béchamel Sauce
Add'l \$2.00 pp

Red Pepper Tilapia

Topped with
Red Pepper Fresh Basil Sauce

Vegetable Teriyaki Stir Fry

Sautéed Zucchini, Onion, Olives
Mushrooms, Carrots

Eggplant Parmesan

Vegetable stuffed Eggplant
sprinkled with Parmesan Cheese

Garlic Alfredo Ravioli

Asiago Cheese stuffed ravioli
creamy Garlic Alfredo Sauce.

Surf & Turf

6 oz. Filet Mignon & your choice of 1 from below

Pick one from below Add'l \$3.95 pp

Walleye - Broiled or Broiled with Lemon Capers **Shrimp or Scallops** – Broiled with Lemon & Butter

Salmon - Broiled or Sundried Tomato Butter **Lobster Stuffed Ravioli w/ Roasted Red Pepper Sauce**

Salad Selections

Romaine & Cashew Salad~with Parmesan Cheese and Peppercorn Dressing

Caesar Salad~with Romaine, Croutons & Parmesan Cheese tossed in Caesar Dressing

Palm Salad~with fresh Greens, Hearts of Palm Tomato, Raspberry Balsamic Dressing and Sunflower Seeds

Greek Salad~with fresh Green, Red Onions, Cucumber, Tomato, Kalamata Olives, Feta Cheese & Pine nuts

Bleu Pear Salad~with fresh Greens, Roasted Pears, Candied Walnuts, Crumbled Bleu Cheese Avocado dressing.

Mandarin Orange~ with fresh Greens, Red Onions and Mandarin Oranges, Almonds Poppy Seed dressing

Dinner Dessert Selections

Thrilla from Vanilla Cheesecake, Bananas Foster Cheesecake, Tuxedo Mousse, Berry White Cheesecake, Passion Mango Cheesecake, Summer Berry Stack, Opera Cake, Chocolate Bundt Cake with Cherry Cabernet Sauce.

Prices are subject to 19.5% service charge & 6.875% Minnesota State sales tax.



Dinner Buffets

\$50.00 Setup Fee for Groups Under 50 with a minimum of 30 people
Outdoor Setup Fee \$150.00

Served with Coffee, Tea or Milk and Dessert

Chain of Lakes Celebration

Tossed Garden Salad with
Croutons, Carrots & Tomatoes
Creamy Cucumber Salad
Seafood Salad, Yogurt Fruit Salad,
Rigatoni Salad
Seasonal Vegetable Medley

Two Entrée Selections

Wild Rice Blend
Layered Creamed Potatoes
Warm Rolls & Butter
Assorted Cheesecakes
Add'l \$3.95 pp

Entrée Selections:

Chicken Marsala
Tilapia a la Provençal
Garlic-Thyme Baked Chicken
Pasta Alfredo
Sliced Pork in Rosemary Sauce
Flank Steak with Red Wine Sauce
Baked Salmon in Spinach Onion Buerr Blanc
Petite Rib Eye with Sauteed Mushrooms & Onion
Pork Chops in Natural Sliced Apples
Sliced Beef & Portobello Mushrooms, Peppers & Onions
Artichoke & Spinach Pasta Rolls in a Burgandy Buerr
Artichoke & Spinach Chicken Breast
Pork Osso Bucco

Chef Carving Station for \$3.95 per person

Additional Entrée \$6.00 per person

Lake Darling Dinner Buffet

Tossed Garden Salad with
Croutons, Carrots & Tomatoes
Creamy Cucumber Salad
Garden Pasta Salad

Two Entrée Selections

Seasonal Vegetable Medley
Parsley Buttered Potatoes
Warm Rolls & Butter
Summerberry Stack

“Taste of Minnesota” Dinner Buffet

Enjoy regional cuisine in a comfortable setting,
beautifully decorated “Minnesota” décor.
Seven Layer Salad, Jell-o Fruit Salad
Wild Rice Stuffed Chicken with Supreme Sauce
Broiled or Beer Batter Walleye
Oven Roasted Baby Red Potatoes
Green Bean Casserole
Dinner Rolls & Whipped Butter
Pixie Pie S'mores with Ice Cream

Prices are subject to 19.5% service charge & 6.875% Minnesota State sales tax.

