



Appetizers

Priced per person

Cheese Board \$10

Specialty cheeses, fresh fruit, confit tomatoes, olives, cornichons, ciabatta bread

Tomato Bruschetta \$5

Fresh tomatoes tossed in a light vinaigrette with fresh basil, parmesan cheese on ciabatta bread

Steak Crostini \$15

Ribeye, burrata, balsamic onions, ciabatta bread

Mini Scallop Wellington (2) \$22

Scallops, mushroom duxelle, puff pastry

x + x + x + x

Entrées

Priced per person | May select up to 3

POULTRY

Chicken Piccata \$22

Fried chicken cutlet with creme blanc sauce and crispy capers

Roast Chicken Leg \$20

Crispy roast chicken leg and thigh, seasoned with fresh rosemary, thyme, and parsley

Chicken Parmesan \$25

Choice of breaded or plain baked chicken breast with tomato sauce and parmesan

SEAFOOD

New Orleans Shrimp \$15

Cajun shrimp with cream sauce

Salmon \$22

Pan-seared filet with lemon butter

Parmesan Crusted Walleye \$26

Fried walleye filets with remoulade dipping sauce

BEEF

Neapolitan Beef Ragu \$28

Beef ragu in rich red wine tomato sauce

Braised Short Ribs \$38 (12 person minimum)

Braised beef short ribs in mushroom demi-glace

12 oz. Boneless Ribeye \$36

Select Gremolata Butter \$3/person OR Red Wine Jus \$4/person

VEGETARIAN

Ratatouille \$20

Pasta, zucchini, yellow squash, eggplant, and tomato in a pepper-tomato sauce

Vodka Fagioli \$21

Pasta, peas and white beans in a spicy, creamy tomato sauce

Mushroom Ragu \$22

Grits, wild mushroom mix in red wine tomato sauce

Pasta and Red Sauce \$16

Penne or linguini with San Marzano tomato sauce



Entrée Sides

\$4 per guest | May select up to 2

Mashed Potatoes
Pasta
Grits
Potato Wedges
Garlic Parsnips
Sautéed Seasonal Vegetables

x + x + x + x

Dinner Salads

Priced per guest

House Salad \$3

Fresh spring green mix, tomatoes, carrots and cucumber served with balsamic vinaigrette

Caesar \$4

Crisp romaine hearts, croutons, creamy Caesar dressing and fresh parmesan cheese

x + x + x + x

Bread

\$1.5 Priced per guest

A variety of dinner rolls served with whipped butter
(Gluten free bread available upon request)

x + x + x + x

Desserts

Priced per guest | May select up to 2

Black Tie Chocolate Cake \$10

Italian meringue buttercream between layers of olive oil chocolate cake,
covered in chocolate grenache

Pumpkin Spice Cheesecake \$9

Almond biscotti crust, dollop of pumpkin-spiced buttercream

Flourless Chocolate Cake \$8 (gf)

Smooth and decadent flourless chocolate cake topped with berry
compote and fresh berries

Service Note

All appetizers, salads and desserts are self-serve, buffet style.
Entrées are buffet style and served by event staff.