

Plated Dinners

Poultry

Herb Roasted Chicken Breast | \$27

yukon roasted potato, baby carrot, herbed poulet au jus

BBQ Rubbed Chicken Breast | \$27

smashed skin on baby red potatoes, cowboy caviar, BBQ glaze

Panko Stuffed Chicken Breast | \$30

spinach, shallot, goat cheese, quinoa-wild mushroom pilaf, tarragon cream

Creamy Champagne Chicken Cutlets | \$25

buttermilk whipped potato, garlic green beans, champagne cream sauce, pink peppercorns

Beef

8oz Pan Roasted Bistro Steak | \$30

fried onion Straws, caramelized onion-rosemary hash brown potato, garlic green beans, steak sauce

10oz Center Cut Top Sirloin | \$33

yukon roasted potato, baby carrot, peppercorn brandy sauce

8oz Filet Mignon | \$Market Price

roasted garlic-rosemary whipped potato, sautéed broccolini, béarnaise

Pork

Bacon Wrapped Pork loin | \$28

quinoa-wild mushroom pilaf, honey glazed carrots, cherry merlot

Bone-In Pork Chop | \$30

maple-bourbon brine, Caramelized onion-rosemary hash brown potato, garlic green beans, stone ground mustard cream

Seafood

Baked Salmon | \$28

skin on baby smashed potato, sautéed asparagus, dill chardonnay

Panko Crusted Walleye | \$30

roasted Yukon potato, garlic green beans Cambridge tartar sauce

Pecan Crusted Walleye | \$30

quinoa-wild mushroom pilaf, honey glazed carrots, honey pecan butter

Vegetarian

Four Cheese Stuffed Tortellini | \$30

charred eggplant-tomato ragout

Best Vegan Dish | \$30

tri color couscous quinoa, roasted seasonal vegetables

Duets

All Duets Served with yukon gold potatoes, and green topped baby carrots

6oz Center Cut Top Sirloin w/ onion straws and steak sauce,
bbq Chicken breast with cowboy caviar | \$35

6oz Center Cut top sirloin w/ bearnaise sauce, / jumbo lump crab cake
with remoulade sauce | \$37

6oz Center Cut top sirloin w/ bearnaise sauce and panko crusted jumbo
shrimp with cambridge tartar Sauce | \$37

Kids Meal

Chicken Strips | \$10

Honey, and smiley fries and ketchup
On Buffets kids 12 and under pay age

All Dinners served with Seasonal House Salad, Dinner Rolls, Coffee and Tea Station.

Prices are Subject to 20% Service Charge and Minnesota State Sales Tax.

Dinner Buffet

Dinner Buffets Require a Minimum of 25 Guests Buffets Over Twenty-five Guests but Under Fifty are Subject to a Surcharge of \$2.00 Per Person

The Heart of the Spur | \$25

BBQ buttermilk fried chicken, Carolina pulled pork, White cheddar mac and cheese, Seasonal fresh creamed corn, Scalloped potatoes, Backyard baked beans, Sweet and sour coleslaw, Cheddar chive drop biscuits. Add Sweet bourbon spareribs for 3.00 per person.

Comfort Food | \$27

Slow roasted turkey with skillet gravy, Cranberry relish, Creamy mushroom smothered pork roast, Buttermilk whipped potatoes, Traditional stuffing, Green bean casserole, Sweet onion salad, and Dinner rolls.

Pasta Toss | \$28

Three cheese mostaccioli with red sauce, Jumbo meatballs, Italian sausage links with peppers and onions, Spicy chicken bowtie with roasted red peppers, sundried tomatoes and pesto cream, Cheese tortellini alfredo with peas and mushrooms, Shrimp scampi orecchiette, Caesar Salad, a Garlic Bread.

Spanish Tapas Dinner Style | \$28

Spiced crusted pork tenderloin bites, Chicken cutlets with smoked yogurt, Ratatouille manchego, Cumin cilantro potatoes, White Rice, Smokey almond kale salad, White bean salad and Grilled flat bread.

Signature Buffet | \$30

Grilled sirloin tips with pearl onions, Champagne chicken, Au Gratin potatoes, Wild rice pilaf, Garlic green beans, Caesar Salad, Strawberry Spinach Salad, Relish Tray, Italian wedding soup and Artisan breadbasket.

Build Your Own Buffet

Choice of Two Entree's | \$27 or Choice of Three Entrée's | \$32

Served with seasonal house salad, Fresh fruit, pasta Salad, Roasted potatoes, and Seasonal vegetables.

Entrée's

Tri Tip London Broil with au jus

Coffee chipotle rubbed beef roast with au jus, and horseradish

Green goddess roasted chicken

Creamy chicken cutlets with spinach, bacon and tomatoes

Lemon grilled chicken breast with herb poulet au jus

Slashed ginger soy chicken thighs

Peppered pork loin with dried fig compote

Maple grilled pork chop

Oven roasted salmon with lemon dill chardonnay

Blackened walleye with bearnaise sauce

All Buffets served with Coffee and Tea Station

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