

Plated Dinner

All Entrees include seasonal house: salad, vegetable, starch, and warm dinner rolls.
Choice of two, if three entrees are desired, please add \$3.00 per person.

Poultry

Tuscan Stuffed Chicken Breast GF | 30

Creamy spinach, sundried tomato filling, garlic, parmesan sauce, fresh basil.

Milanese Dijon Chicken Cutlets | 29

Panko and parmesan crispy cutlets, sherry Dijon sauce.

Champagne Chicken Cutlets | 29

Pink peppercorns in a champagne cream sauce.

Grilled Oregano Lemon Chicken GF | 30

Grilled chicken breast, lemon demi, capers, and fresh herbs.

Beef

8oz Minnesota Steak | 34

Top Sirloin, fried onion straws, and house made steak sauce.

8oz Texas Steak GF | 36

Seasoned tri-tip sirloin with cowboy butter.

Oven Grill London Broil GF | 33

Sliced tri-tip , ginger soy, peppercorn marinade au-jus.

Pork

Pork loin Marsala GF | 29

Sliced roasted pork loin, cremini mushrooms, sweet marsala veal demi.

Pork Ribeye GF | 30

10 oz grilled ribeye, cherry bourbon sauce.

Seafood

Fresh Atlantic Salmon GF | 35

Oven roasted dill chardonnay cream sauce.

Panko Crusted Walleye | 35

Pan fried with Cambridge tartar sauce.

Pecan Crusted Walleye | 36

Pan fried with honey pecan butter.

Coconut Shrimp | 32

5 Jumbo panko and coconut fried shrimp, Malibu sauce.

Vegetarian, Vegan, and Kids

Baked Manicotti | 30

Spinach ricotta, tomato sauce, mozzarella.

Best Vegan Dish | 30

Tri -color couscous quinoa, roasted seasonal vegetables..

Kids Meal (10 and under)

Chicken Strips | 10

French fries, ketchup and treat.

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

Chef Mike's Composed Buffets

All Buffets and Plates Require a Minimum of 30 Guests.

Buffets, Under 30 guests are Subject to a Surcharge of \$3.00 Per Person

The Heart of the Spur | 29

Buttermilk Fried Chicken, Carolina Pulled Pork, White Cheddar Mac and Cheese, Sweet and Sour Coleslaw, Cowboy Caviar, Green Beans with Ham and Potato, Drunken Apples, Drop Biscuits, With a Variety Of Sauces.

Little Italy | 31

Caesar Salad, Italian Garden Salad, Antipasto Platter, Jumbo Meatballs, Chicken Scallopini, Rosemary Olive Oil Red Bliss Potatoes, Sausage and Beef Lasagna, Shrimp Far Diavola and Garlic Bread.

Signature Buffet | 36

Strawberry Spinach Salad, Caesar Salad, Sliced Chipotle Coffee Rubbed Round Eye, Pink Peppercorn Champagne Chicken, Blackened Walleye with Bearnaise, Au Gratin Potatoes, Wild Rice Pilaf, Garlic Green Beans, and Artisan Breadbasket.

Chef Mike's Composed Plates

Minimum of 30 Guests.

Under 30 guests are Subject to a Surcharge of \$3.00 Per Person

Southwest Tri-Tip | 40

Sliced Tri-tip with Chimichurri Sauce, Three Jumbo Shrimp, Roasted Anaheim Mashed Potatoes, Chili Spiked Broccolini, Caesar Salad and Dinner Rolls

Hibachi Style Ribeye | 44

Fried Rice, Zucchini, Shiitake Mushrooms, Onions, With Yum Yum Sauce and Sweet Ginger Sauce, Caesar Salad and Dinner Rolls

Black Pepper Crusted Beef Tenderloin | 48

Center Cut Tenderloin Roast Sliced with Mushroom Demi, Truffle Bacon Brussell Sprouts and Roasted Pepper Mashed Potatoes, Caesar Salad and Dinner Rolls.

All Composed Meals served with a Coffee Station

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

Lost Spur Build Your Own Buffet

All Buffets Require a Minimum of 30 Guests. Buffets, Under 30 guests are Subject to a Surcharge of \$5.00 Per Person

1 Entrée \$29.00 per person ~ 2 Entrée \$32.00 per person ~ 3 Entrée \$35.00 per person

Your Choice of one Salad and Three sides, all Buffets served with Warm Rolls and Butter

Chicken Tenderloins

Champagne

Pink peppercorn, champagne cream

Marsala

Cremini mushrooms, sweet marsala demi

Dijon

Dijon sherry wine cream

Scallopini Style

Garlic wine demi, red peppers

Tuscan

Spinach, sundried tomatoes, pancetta cream

Stuffed Chicken add \$2.00 per person

Chicken Kiev

Panko crusted, lemon garlic butter

Chicken Cordon Bleu

Panko crusted, honey ham, Swiss cheese

Bone –In Chicken

Buttermilk Fried Chicken

Herb Baked Chicken

Spiced Rubbed Picnic Chicken

Pork and Turkey

Smoked pork loin

Bourbon cherry sauce, drunken apples

6-hour Pork roast

Mushroom gravy

Smoked Pit Ham

Brown sugar cider glaze

Oven Roasted Turkey

Pan gravy, sage dressing

Spiced Rubbed Turkey

Orange sour sauce

Walleye and Seafood

Blacken Walleye

With bearnaise Sauce

Add \$3.00 per person **GF**

Poached Walleye

Sherry tomato vinaigrette, artichoke crisps

Add \$3.00 per person **GF**

Atlantic Salmon

Cream dill chardonnay

Add \$3.00 per person **GF**

Beef

Carved Round Eye

Horseradish, beef gravy

Oven Grilled Tri Tip London Broil

Ginger soy peppercorn marinade, au jus

Add \$2.00 per person **GF**

Grilled Sirloin

Mushroom bleu cheese sauce, red wine, shallot demi

Add \$3.00 per person **GF**

Pastas

Spinach Lasagna

Ricotta, mozzarella with a marinara sauce

Cheese Tortellini Straw and Hay

Garlic cream sauce with mushrooms, peas and ham

Shrimp Scampi Orecchiette

Garlic white wine and lemon sauce

Stuffed Shells

Alrosa Sauce, ricotta and mozzarella

Buffet Sides: Pick One Salad and Three Sides

Salad

Chef's Seasonal

Spring March – May

Green Goddess

(Asparagus, peas, radish, feta, roasted chickpeas and Green Goddess dressing)

Summer June- August

Strawberry Salad

(Strawberry, onion, fresh mozzarella, sunflower seeds, balsamic glaze and red wine vinaigrette)

Fall September – November

Apple Salad

(Apple, radicchio, cucumber, onion, craisen, pumpkin seed, bleu cheese, and apple vinaigrette)

Winter December- February

Pear Salad

(Roasted pear, watercress, pecans, shaved parmesan cheese, and balsamic vinaigrette)

Steakhouse

Tomato, onion, cucumber, black olive, cheddar cheese, ranch dressing

Caesar

Croutons, red onion, parmesan cheese and anchovies with house made dressing

Wedding Salad

Mixed Greens, goat cheese, chopped bacon, pickled onions, candied pecans, sherry wine vinaigrette

Vegetables

Butter Poached Baby Carrots

With honey and dill

Shallot Green Beans

Roasted Root Vegetables

With parsley butter

Honey Balsamic Brussell Sprouts

Steamed Mixed Vegetables

(Zucchini, squash, carrots, red onion and red pepper)

Charred Corn

With maple thyme butter

Green Bean Casserole

With mushroom cream and crispy onions

Pasta

Al Vodka

Garlic Cream

Pesto Cream

White Cheddar Mac

Cold Ham, Cheese and Sweet Peas

Cold Italian Pasta Salad

Starch, Grains and Beans

Au Gratin Potatoes

Roasted Yukon Gold Potatoes

Buttermilk Chive Whipped Potatoes

Garlic Mashed Potatoes

Rosemary Baby Red Potatoes

Maple Roasted Sweet Potatoes

Cranberry Wild Rice

White Rice Pilaf

Lemon and Herbs Quinoa Pilaf

Red Beans and Rice

Cilantro Honey Baked Beans

Chickpeas and Spinach

All Buffets served with a Coffee Station

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