

DINNER BUFFETS

Dinner Buffets are served with our Vegetable Blend of the Day,
Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company.
A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.
(maximum 300)

N O R T H E R N B U F F E T

\$24.50

E N T R É E

(Choose Two)

Chef-Carved Roast Sirloin of Beef
Boneless Breast of Chicken with Supreme Sauce
and Long Grain Minnesota Wild Rice
with Dried Fruit
Roast Loin of Pork with Sage Dressing
Broiled Lake Superior Trout
Baked King Salmon

V E G E T A R I A N S U B S T I T U T I O N

Baked Vegetarian Lasagne
Wild Mushroom Ravioli with Basil Pesto Sauce
Cheese Tortellini Alfredo

P O T A T O

(Choose One)

Parsley-Buttered Baby Red Potatoes
Herb-Roasted Baby Red Potatoes
Baked Potato with Sour Cream and Butter
Herb Whipped Potatoes

S A L A D

(Choose Three)

Assorted Relishes and Pickles
Garden Salad with Assorted Dressings
Fresh Fruit
Pasta Salad
Tomato, Fresh Mozzarella, Fresh Basil
and Balsamic Vinaigrette Salad

B B Q B U F F E T

BBQ Pork Ribs
BBQ Chicken
Tossed Salad
Fresh Fruit
Oven Roasted Potatoes
Corn Muffins and Creamery Butter
\$21.00

P A S T A B U F F E T

E N T R É E

(Choose Four)

Meat or Vegetable Lasagne
Meatballs with Linguini and Marinara Sauce
Italian Sausage with Linguini and Marinara Sauce
Cheese Tortellini with Basil Pesto Alfredo Sauce
Wild Mushroom Ravioli with
Basil Pesto Alfredo Sauce
Chicken Parmesan

A L S O I N C L U D E S :

Vinaigrette Salad and Focaccia Bread with Olive
Oil pre-set at your dining table
\$21.00

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE