



Breakfast | Brunch

Continental Breakfast

Seasonal Fresh Fruit & Breakfast Pastries

Coffee Bar & Fresh Orange Juice

\$7/person

Classic Breakfast Buffet

Seasonal Fresh Fruit, Breakfast Pastries, Scrambled Eggs, Homefries,

Choice of Bacon or Breakfast Sausage

Coffee Bar & Orange Juice

\$12/Person

The Lighter Side

Breakfast Pastries, Fruit, Assorted Yogurt & Granola

\$10/Person

Brunch Buffet

Scrambled Eggs, Bacon, Breakfast Pastries

Tossed Salad with Assorted Dressings,

Fresh Fruit

Choice of Two Specialty Sandwiches:

Sandwich/Wrap

Classic Club Sandwich

Chicken Caesar Wrap

California Wrap

\$15/Person

Omelet Station

(Additional \$100 Chef Station Fee)

Includes: Ham | Bell Peppers | Onions | Mushrooms | Cheese

Bacon or Sausage | +\$3

\$8/Person

Additional Enhancements

Biscuits & Gravy | \$3

Egg Beaters | \$2

Chicken & Waffles | \$4

Broiled Trout | \$5

Pancakes | \$4

Smoked Salmon Display | \$7

Smoked Trout Display | \$7.50

Lunch Buffet

Minimum of 25 Guests for all buffets

The Salad Bar

Mixed Greens, Crisp Romaine, Ham, Turkey, Shredded Cheese Blend,
Black Olives, Tomatoes, Cucumbers, Croutons, Cottage Cheese, Pasta Salad.
Soup Du Jour, Rolls & Butter. Assorted Cookies & Brownies

\$18/Person

Deli Buffet

Assorted Cold Cuts, Sliced Cheese, Breads, Accompaniments & Condiments,
Choice of Pasta Salad & Cole Slaw, Fresh Fruit, Assorted Cookies & Brownies

\$20/Person

Grilled Buffet

Hamburgers, Chicken Breast, Choice of Hot Dogs or Bratwurst.
Appropriate Breads, Accompaniments & Condiments, Fresh Fruit.
Choice of Pasta Salad or Cole Slaw. Tater Tots, Tossed Salad
Assorted Cookies & Brownies

\$22/Person

Lunch Trios

Trios May Be Served in Courses or As A Buffet

Brunch Trio

Includes Quiche, Fresh Fruit, & Salad or Rosemary Redskin Potatoes

\$14/Person

Lunch Trio

Includes Salad Bar, or Plated Salad, One Half Sandwich, & One Soup

\$16/Person

Soup:

Smoked Trout Chowder

French Onion

Tomato Bisque

Cream of Mushroom

Soup Du Jour

Sandwich/Wrap:

Classic Club Sandwich

Chicken Caesar Wrap

California Wrap

- ***Boxed Lunches available upon request***
 - **\$12/person**

Plated Luncheon

All Plated Luncheons Are Served with a Tossed Salad, Rolls & Butter,
Choice of One Vegetable & One Starch

Salad Upgrade:

Wedge Salad +\$3 | Caesar +\$3 | Spinach & Berries +\$4

Entrees

Chicken Piccata

Lemon, Capers, White Wine Butter Sauce

\$20

Chicken Tuscan

Airline Chicken Breast

Stuffed with Spinach, Tomatoes,
Provolone Cheese, Alfredo Sauce

\$22

Sirloin

4oz or 6oz

Market Price

Pine Lake Trout

Seasoned with Pine Lake Signature Spice Blend

\$30

Walleye

Lightly Breaded & Pan Seared

\$29

Grilled Atlantic Salmon

Lemon Basil Beurre Blanc

\$25

Gemini Pasta with Seasonal Vegetables

Choice of Alfredo, Marinara or E.V.O.O

\$17

Hors D Oeuvres

All Selections Are Priced in Multiples of 25 Pieces.

Cold Selections

Goat Cheese Crostini

Garlic Goat Cheese Spread

\$35

Grilled Bruschetta

Roma Tomatoes, Basil, Garlic,
Balsamic Drizzle & Shaved Parmesan

\$35

Smoked Trout or Salmon Canapes

Garlic Cream Cheese. Toasted Baguette or Cucumber slice

\$40

Tomato Mozzarella Skewers

Fresh Basil & Balsamic Glaze

\$45

Chilled Jumbo Shrimp Cocktail

Cocktail Sauce

\$85

Hot Selections

Spanakopita

Spinach & Cheese Wrapped in a Lightly Toasted Phyllo Dough

\$50

Mini Quiche

A selection of Quiche Lorraine, Cheese and Vegetable

\$50

Asian Pork Pot-stickers

Teriyaki Glaze

\$25

Meatballs

BBQ or Marinara

\$40

Mini Crab Cakes

Citrus Remoulade

\$80

Stuffed Mushrooms

Garlic Herb Cheese and Italian Sausage Crumbles

\$65

Shrimp Lollipops

\$65

Displays

All Displays Will Serve 25 Guests

Hummus

Choice of Plain or Roasted Red Pepper.

Served with Warm Pita Bread

\$75

Garden Fresh Crudite

Served with Ranch Dressing

\$90

Domestic Cheese Display

Served with Crackers

\$90

Seasonal Fresh Fruit

\$85

Spinach & Artichoke Dip

Served with Pita Chips

\$60

Baked Brie

Wrapped in Puff Pastry, Topped with A Mixed Berry Compote & Spiced Pecans

Served with Crackers

\$75

Smoked Salmon

Diced Red Onion, Egg, Capers, Cream Cheese, Toasted Baguette

\$150

Food Stations

15 Person Minimum Required for All Food Stations.

Chef Manned Stations Are an Additional Fee of \$100 Per Station

Gourmet Pasta Station

Penne, Gemini, Marinara & Alfredo Sauces,

Chicken, Baby Shrimp, Mild Italian Sausage, Braised Short Rib,

Assorted Vegetables, Garlic, Parmesan Cheese

\$24/Person (Maximum of 50)

Stir Fry

Celery, Carrots, Onions, Broccoli, Peppers

Chicken, Braised Beef, Mild Italian Sausage, Baby Shrimp

Assorted Sauces. Served with Rice

\$20/Person (Maximum 50)

Carving Stations

Chef Manned Stations Include Appropriate Breads & Accompaniments

\$100 Carver Fee Applies

Prime Rib

Aus Jus

Market Price

Beef Tenderloin

Horseradish Cream

Market Price

Ham

Whole Grain Mustard

Market Price

Pork Loin

Cherry BBQ

Market Price

Plated Dinner

All Dinner Entrée Selections Are Served with a Tossed Salad, Rolls & Butter.

Your Choice of One Vegetable & One Starch

Salad Upgrade:

Wedge +\$3 | Caesar +\$3 | Spinach & Berries +\$4

Beef:

Filet

6oz with Demi-Glace

\$30

Braised Short Rib

Red Wine Demi-Glace

\$30

Strip Steak

Garlic Butter

\$35

Ribeye

Grilled 12oz

\$35

Chicken:

Stuffed Chicken

Airline Chicken Breast

Stuffed with Spinach, Tomatoes, Provolone Cheese

Alfredo Sauce

\$21

Chicken Marsala

Portabella Mushrooms & Marsala Wine

\$23

Chicken Piccata

Capers, White Wine Butter Sauce

\$25

Seafood:

Salmon

Lemon Cream Sauce

\$28

Rainbow Trout

\$30

Pork:

Oven Roasted Pork Loin

Brandied Apple Glaze

\$23

Vegetarian:

Penne Pasta with Seasonal Vegetables

Choice of Alfredo, Marinara or E.V.O.O

\$17

Roasted Cauliflower Steak

Parmesan Crusted with Horseradish Cream

\$20

Duet Plates

Market Price

Surf:

5oz Lobster Tail

6oz Atlantic Salmon

(3) Shrimp

(2) Jumbo Scallops

Turf:

Chicken

6oz Filet

4 bone Lamb Rack

Side Dishes

Vegetables:

Green Beans

Mixed Seasonal Vegetables

Asparagus

Broccoli

Starches:

Garlic Mashed Red Skin Potatoes

Roasted Red Skin Potatoes

Rice Pilaf

Baked Potato

Fingerling Potato

Dinner Buffets

All Buffets Are Priced Per Person & Come with A Tossed Salad, Rolls & Butter, & Assorted Cookies

Two for \$30

Choice of Two Entrees & Two Sides

Three for \$40

Choice of Three Entrees & Three Sides

Entrees:

Chicken Marsala

Tuscan Chicken

Chicken Piccata

Sliced Pork Loin

Rainbow Trout

Salmon

Sliced Prime Rib