



RESORT CASINO®

CATERING MENU

1430 Bois Forte Road
Tower, MN 55790

800.555.1714
www.fortunebay.com

***Prices do not include tax (7.375%) or gratuity (20%)
Prices are subject to change, thank you.***

We're Here to Serve You!



Fortune Bay Resort Casino is located on beautiful Lake Vermilion near Tower, Minnesota.

Our conference center can accommodate groups of 10 to 400!

There is over 10,000 square feet of conference space, including a 5,162 square foot ballroom that can be divided into five meeting rooms.

We host weddings, corporate gatherings, class reunions, family reunions and more!

Fortune Bay features a total of 8 conference rooms and has a full-service banquet staff ready to handle all of your food and beverage needs.

800-555-1714

Break Options

MORNING BREAKS

Classic Continental Break

Choose one of the following:
Granola bars, donuts, sweet bread,
scones, caramel rolls, muffins,
or fresh baked pastries.

Carafes of water, coffee and tea. **\$9**

Deluxe Continental Break

An upscale collection of freshly baked
pastries, muffins, fresh fruit, juices,
carafes of water, coffee and tea. **\$13**

*Assorted sodas or bottled water
can be added for \$3 per bottle.
Priced based on consumption.*

AFTERNOON BREAKS

Sweet Tooth

Assorted cookies, brownies, carafes
of water, coffee and tea. **\$10**

Chocolate Lovers

Brownies, chocolate covered strawberries,
double chocolate chip cookies, carafes
of water, coffee and tea. **\$11**

Healthy Choice

Choose one of the following:

- Fresh seasonal fruit, yogurt parfait with
granola, herbal teas and carafes of water.

- Beef sticks, chips, trail mix
and carafes of water. **\$13**



Breakfast

BUFFETS

Minimum of 25 guests for buffets. Please note these are not all you can eat buffets.

All served with regular or decaf coffee, tea and carafes of water.

Add juice or milk for \$3 per person.

The Classic

Fresh scrambled eggs, crispy hash browns, bacon or sausage, pastries, muffins and fresh fruit. **\$16**

Upgrade your scrambled eggs to either: Denver egg bake, scrambled with spinach and mushrooms, or bacon cheddar scrambled eggs for \$2 more.

Breakfast Sandwiches

Fried egg with your choice of sausage or ham on a croissant or english muffin. Served with hashbrowns and fresh fruit. **\$14**

Additions

Additional Meat Choice **\$2.75**

Pancakes **\$2**

Oatmeal **\$3**

Yogurt **\$3**

French Toast **\$3**

PLATED OPTIONS

All served with regular or decaf coffee, tea and carafes of water.

Add juice or milk for \$3 per person.

Wild Rice Pancakes

Two house-made local wild rice pancakes served with warm maple syrup, whipped sweet butter and fresh fruit. **\$15**

The Classic

Fresh scrambled eggs, crispy hash browns, sausage or bacon, muffin and fresh fruit. **\$16**

Ham Steak and Eggs

A grilled 6 oz. ham steak, crispy hash browns, scrambled eggs, muffin and fresh fruit. **\$17**

Lunch

BUFFETS

Minimum of 25 guests for buffets. Please note these are not all you can eat buffets.

Assorted sodas or bottled water can be added for \$3 per bottle.

Priced based on consumption.



Soup and Sandwich

Chicken wild rice soup served with deli meats, cheeses, lettuce, tomatoes, onions, pickles, condiments, bread & rolls, potato salad and fresh fruit. **\$19**

Pizza Party

An assortment of home-made pizzas, hot wings, breadsticks and tossed salad with dressings. **\$18**

Fiesta Taco Bar

Seasoned beef and garlic fajita chicken, hard & soft shells, plus all the accompaniments. Meal is served with refried beans, Spanish rice, tortilla chips and salsa. **\$19**

Backyard Grill

Grilled burgers, beer brats and all of the accompaniments. Meal includes fresh fruit, potato salad and chips. **\$23**

Roadhouse BBQ

BBQ seasoned chicken, smoked ribs with pineapple mango BBQ sauce, mac n' cheese, baked beans, fresh fruit and corn bread with honey butter. **\$25**

Lunch

BOX LUNCH SELECTIONS

All box lunches include a bag of chips, fresh baked cookie, fresh fruit and condiments. All sandwiches are pre-ordered. You can choose an assortment of the following four options:

Roast Beef

Roast beef with cheddar cheese on marble rye with sweet red onions. **\$18**

Honey Baked Ham

Honey baked ham with Swiss cheese on a croissant. **\$18**

Smoked Turkey

Smoked turkey with cheddar cheese on wild rice cranberry bread. **\$18**

The Italian

Italian sub sandwich with sliced ham, salami and pepperoni, provolone cheese, lettuce, tomato and Italian dressing on a ciabatta hoagie. **\$19**

PLATED OPTIONS

Chicken Sandwich

Char-broiled chicken breast served on a toasted bun with lettuce, tomato and mayonnaise. Served with chips. **\$16**

Chicken Penne Alfredo

Penne noodles with grilled chicken and Alfredo sauce. Served with a breadstick. **\$19**

Steak Sandwich

6 oz. New York Strip steak served on a toasted hoagie bun. Served with chips. **\$22**

Walleye Shore Lunch

Our famous walleye is prepared deep fried or broiled. Served with shore lunch potatoes and fresh market vegetables. **\$25**

LUNCH ADD-ON OPTIONS

Chips **\$1.50**

Coleslaw **\$2.50**

Potato Salad **\$2.50**

Soda or Bottled Water| **\$3**

Cookies **\$16/doz**

Brownies **\$20/doz**

Lunch

CREATE YOUR OWN LUNCH BUFFET

Minimum of 25 guests for buffets. Please note these are not all you can eat buffets.

Buffets include fresh baked rolls, regular and decaf coffee, tea and carafes of water.

Assorted sodas, bottled water or bottled milk can be added for \$3 per bottle.

Priced based on consumption.

1 entrée \$22 | 2 entrée \$25

Choose 1 of the following salads

Tossed Garden Salad
Creamy Coleslaw
Potato Salad
Seasonal Fruit

Choose 1 or 2 of the following entrées

Beef Stroganoff
Fried Chicken
Champagne Chicken
Roasted Pork Loin
Deep Fried Cod
Chicken Penne Alfredo
Lasagna

Choose 2 of the following accompaniments

Mashed Potatoes and Gravy
Roasted Red Potatoes
Glazed Baby Carrots
Green Beans Almondine
Buttered Corn
Fresh Seasonal Vegetables

Buffet enhancements

Fresh Baked Cookies **\$16/doz**
Fresh Baked Brownies **\$20/doz**



Appetizers

*Displays, trays and hors d'oeuvres are set out for a maximum of 2 hours.
Butler-passed hors d'oeuvre service is also available for an additional fee.
Estimated 25 pieces, ask your sales representative for more details.*

HOT

BBQ or Swedish Meatballs **\$62**

Crab Stuffed Mushrooms **\$60**

Hot Wings **\$73**

Artichoke or Spicy Sausage Cheese Dip **\$61**

Beef Skewers **\$79**

Teriyaki Chicken Skewers **\$98**

Mini Egg Rolls **\$79**



COLD

Caprese Skewers **\$65**

Tomato Bruschetta **\$65**

Vegetable Tray **\$75**

Italian Pinwheels **\$75**

Domestic Cheese and Cracker Tray **\$95**

Seasonal Fresh Fruit **\$80**

Antipasto Platter **\$115**

Shrimp Cocktail **\$125**

Meat and Cheese Tray **\$145**

Smoked Salmon Platter **\$195**

Additional menu items may be available. Ask your sales representative if you have any specific requests.

We can customize numbers to reflect group size, thank you!



LATE NIGHT SNACKS

16" Cheese Pizza **\$20**

Additional Veggie Toppings **\$2**

Additional Meat Toppings **\$2**

Supreme Pizza **\$28**

Meat Lover's Pizza **\$29**

Assorted Hoagie Platter **\$58**

Chicken Drumsticks **\$70**

Dinner

SIGNATURE BUFFETS

Minimum of 25 guests for buffets. Please note these are not all you can eat buffets.

Dinners include choice of garden, Caesar, or fancy greens salad and freshly baked rolls.

Assorted sodas, bottled water or bottled milk can be added for \$3 per bottle.

Priced based on consumption.

Fortune Bay Fish Fry

Fried golden brown walleye fillets, Nett Lake Wild Rice, and Chef's choice of seasonal vegetable. **\$38**

The Woodlands

Chef carved New York strip steak, citrus chicken, seasonal vegetables and loaded mashed potatoes. **\$42**

Up North

Classic northern Minnesota fare with deep fried walleye and Chef Carved Prime Rib. This selection also includes Nett Lake Wild Rice, green bean casserole and scalloped potatoes. Served with dinner rolls. **\$52**

ENHANCE YOUR BUFFET

New York Strip Carving Station **\$12**

Beef Tenderloin Carving Station **\$16**



Dinner

PLATED OPTIONS

Dinners include choice of garden, Caesar, or fancy greens salad and freshly baked rolls. Add a house chopped salad for \$2 more.

Assorted sodas, bottled water or bottled milk can be added for \$3 per bottle.

Priced based on consumption.

Each plated option comes with your choice of one potato/rice option and one vegetable option.

Alfredo

Our penne pasta is smothered in a creamy Alfredo sauce and topped with shredded parmesan cheese. Served with a warm bread stick. **\$24**

Add Chicken **\$5** | Shrimp **\$7**

Pasta Primavera

Seasonal vegetables tossed with cavatappi pasta and smothered in a creamy Alfredo sauce, topped with shredded parmesan. Served with a warm breadstick. **\$25**

Add Chicken **\$5** | Shrimp **\$7**

Citrus Chicken

Juicy chicken breast marinated in a citrus blend of lemon, lime, and orange. **\$29**

Chicken Champagne

Chicken breast with a creamy champagne sauce. **\$35**



Dinner

PLATED OPTIONS *(continued)*

Roasted Pork Tenderloin

Roasted pork tenderloin with apple chutney. **\$34**

Walleye

Your choice of either deep fried or broiled freshwater Canadian walleye. Served atop a bed of Nett Lake Wild Rice. **\$39**

Sirloin Beef Tips

Choice cut sirloin beef tips with a mushroom and red wine demi sauce. **\$35**

Halibut

A pan roasted halibut filet with a light lemon sauce. **\$45**

Ribeye

12 oz. choice hand cut Ribeye steak. **\$49**

New York Strip

12 oz. grilled New York strip loin with cognac peppercorn sauce. **\$47**

Filet Mignon

8 oz. center cut choice tenderloin prepared medium rare, topped with maître d' butter. **\$55**

Filet and Shrimp

A petite filet char broiled and paired with 3 succulent broiled and skewered shrimp. **\$60**

Filet and Walleye

A petite filet char broiled and paired with deep fried filet of walleye. **\$65**

We have many Vegan and Gluten Free entrées.

Ask your sales representative for more details.

POTATO & RICE OPTIONS

Baked Potato

Roasted Baby Potatoes

Loaded Mashed Potatoes

Parmesan Garlic Mashed Potatoes

Nett Lake Wild Rice

Rice Pilaf

VEGETABLE OPTIONS

Green Beans Almondine

Steamed Medley of Broccoli,
Cauliflower and Baby Carrots

Whole Baby Carrots with Sweet Butter

Seasoned Asparagus

Dinner

CREATE YOUR OWN DINNER BUFFET

Minimum of 25 guests for buffets. Please note these are not all you can eat buffets.

Buffets include fresh baked bread, regular or decaf coffee, tea and carafes of water.

Assorted sodas, bottled water, or bottled milk can be added for \$3.

Priced based on consumption.

1 entrée \$32 | 2 entrée \$38 | 3 entrée \$45

Choose 1 of the following salads

Tossed Garden Salad

Caesar Salad

Fancy Greens Salad (with walnuts, red onions, craisins, strawberries and apple vinaigrette)

Choose 2 of the following accompaniments

Parmesan Garlic Mashed Potatoes

Loaded Mashed Potatoes

Roasted Baby Potatoes

Nett Lake Wild Rice

Glazed Baby Carrots

Green Beans Almondine

Buttered Corn

Steamed Medley of Broccoli,
Cauliflower and Baby Carrots

Sautéed Zucchini, Yellow Squash,
Carrots, Basil and Garlic

Choose 1 or 2 of the following entrées

Sirloin Beef Tips with Wild
Mushroom Cabernet Sauce

Roasted Slice New York Strip

Fried Chicken

Chicken Parmesan

Champagne Chicken

Petite Roasted Pork Loin

Deep Fried Cod

Coconut Fried Shrimp

Penne Alfredo

Shrimp Scampi Cavatappi Pasta

Pineapple Mango BBQ Pork Ribs

CARVING STATION

ENHANCEMENTS

Maple Glazed Ham
(add **\$6** per person)

Roast Turkey
(add **\$7** per person)

Prime Rib of Beef
(add **\$12** per person)

Beef Tenderloin
(add **\$16** per person)

Chocolate Mousse **\$6**
New York Style Cheesecake with
Chef's Choice of Sauce **\$6.50**



DESSERTS

White Chocolate Raspberry Cake **\$7**

Flourless Chocolate Cake **\$7**

Strawberry Shortcake **\$7**

Ice Cream Treats **\$6**

Crème Brulee **\$7.50**

Assorted Cookies **\$16 doz**

Assorted Brownies **\$20 doz**

Assorted Bars **\$25 doz**

*Other desserts available
upon request.*