

## CATERING MENU

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

## We're Here to Serve Youb

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.

## 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 $\mathbf{\$ 2 . 7 5}$
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 2 of the following accompaniments Mashed Potatoes and Gravy Roasted Red Potatoes Glazed Baby Carrots Green Beans Almondine

Buttered Corn Fresh Seasonal Vegetables

Choose 1 or 2 of the following entrées
Beef Stroganoff
Fried Chicken
Champagne Chicken
Roasted Pork Loin
Deep Fried Cod
Chicken Penne Alfredo Lasagna

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


## 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 Drummies \$70


## COLD

## Caprese Skewers \$65

Tomato Bruschetta \$65
Vegetable Tray \$75
Italian Pinwheels \$75
Domestic Cheese and Cracker Tray $\mathbf{\$ 9 5}$
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!

## 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<br>New York Strip Carving Station \$12<br>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<br>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. $\mathbf{\$ 6 0}$
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

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 $\mathbf{\$ 6 . 5 0}$


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.

