

# PRE-DINNER SELECTIONS

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## SALADS

*Included with dinner entrée*

*all salads are served with warm rolls and butter*

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### Little Gem\*

iced radishes, chives, parmesan cracker & champagne vinaigrette

### House Salad

field greens, cherry tomatoes, cucumber, red onion, croutons, candied balsamic

### Baby Iceberg Lettuce Head\*

smoked pecan bacon, maytag bleu cheese, marinated tomatoes, shaved red onion & cabernet vinaigrette

### Hazeltine Caesar

baby romaine, focaccia croutons, shaved parmesan

## CHILDREN'S ENTRÉES

For guests age 10 and under  
All children's entrées served with  
fresh fruit cup & french fries

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Chicken Tenders | 15

Mini Corn Dogs | 15

Cheeseburger | 15

## SOUPS

\$6 per person

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Steak & Onion with Aged Gouda\*

Split Pea & Smoked Ham\*

Minnesota Wild Rice\*

Tuscan Tomato Bread with Basil

## SEASONAL SALADS

\$7 per person

*all salads are served with warm rolls and butter*

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### Haystack of Roasted Butternut Squash\*

shaved brussels sprouts, tuscan kale confetti, salted pumpkin seeds & dried cranberries with apple cider vinaigrette (fall & winter)

### Roasted Beet & Goat Cheese Poke\*

green onion, tamari-sesame dressing & rice wine cucumber pickles

### Heirloom Tomato Caprese Salad\*

sweet basil, buffalo mozzarella, tuscan olive oil & balsamic must (summer & fall)

### Champagne Poach Shrimp & Summer Melon\*

Salad of Champagne poach shrimp, compressed summer melon, mint & organic lettuces with lemon vinaigrette (summer & fall)

### Beef Sirloin Carpaccio & Wild Arugula

parmesan reggiano & balsamic syrup  
(50 persons & under)

\* Indicates Gluten Free

# DINNER ENTRÉES

all dinner entrees are served with choice of salad, warm rolls, butter and coffee

## POULTRY

### Thai Glazed Chicken Breast\* | 30

flavors of lemongrass & basil, served with steamed jasmine rice & ginger - orange carrots

### Pan Roasted Chicken Breast\* | 31

forest mushrooms with marsala & natural jus, herb roasted fingerling potatoes, roasted rainbow carrots with dill

### Classic Bistro Roasted Half Young Hen\* | 30

sauce fines herbs, yukon gold mashed potatoes, french green beans

### Grilled Duck Breast & Leg Confit\* | 32

braised red cabbage & buttered herb turnips

## BEEF\*\*

### Cabernet Braised Angus Beef Short Rib\* | 35

green onion sour cream smash potatoes, french green beans

### Grilled Prime Pepper Crusted New York Sirloin\* | 42

foie gras forest mushrooms, charred Brussels sprouts & duck fat potato

### Grilled Hardwood Smoked Angus Beef Tenderloin Filet\* | 47

parmesan potato puree, roasted portobello mushroom & blistered broccolini

### House Crafted HNGC Meatloaf | 32

bacon lardons, pearl onions & sherry, yukon gold-green onion smashed potatoes, romanesco

### Slow Roasted Herb Crusted Prime Rib & Au Jus\* | 43

baked yukon potato with "the works", french green beans

### Herb Roasted Angus Beef Tenderloin\* | 52

hudson valley foie gras "Rossini", anna potato, steamed asparagus (asparagus not available year-round)

## LAMB & PORK\*\*

### Colorado Rack Of Lamb | 47

garden herbs & dijon crust, ratatouille a la Provencal & garlic fingerling potatoes

### Double Cut Grilled Australian Lamb Chops\* | 42

minted chili-mango salsa, anna potato & broccolini

### Grilled Tequila-Citrus Infused Pork Loin Chop\* | 32

charro beans, charred brussels sprouts

### Pork Tenderloin Schnitzel | 31

brown butter torchio pasta, cornichons & dill

## FISH & SEAFOOD\*\*

### Pepita Crusted Atlantic Salmon | 33

crushed avocado, queso fresco & roasted tomato-tortilla sauce

### Pan Roasted Alaskan Halibut\* | mkt

roasted poblano-white cheddar cheese grits, green tomato chow-chow (summer/fall only)

### Pan Fried Blue Crab Jumbo Lump Crab Cakes | 38

grain mustard emulsion, shell bean succotash

### Pan Fried Local Waters Walleye | 33

minnesota wild rice pilaf, french green beans & lemon butter

### Grilled Swordfish Steak "Greek" Style | 38

lemon-oregano orzo pilaf with house cured tomatoes & roasted eggplant

## VEGETARIAN

### Harvest Roasted Root Vegetable & Mushroom

Pot Pie | 30 (fall/winter)

### Summer Vegetable Cannelloni | 30

with roasted garlic & tomato-basil (spring/summer)

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\*\* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# DINNER BUFFETS

minimum of 25 people for all buffets  
all buffets include coffee

## THE FIESTA

\$38 per person

**Flash Fried Corn Chips, Queso Dip & Salsa Bar\***  
(salsa selections, choose three)

fire roasted tomato	salsa roja picante
tomatillo salsa verde	charred corn salsa
pico de gallo	cilantro-onion lime salsa

**Southwest Caesar Salad**  
roasted jalapenos, cilantro & black beans

**Spanish Rice\***

**Refried Beans\* OR Charro Beans\***

**Pork Carnitas & Corn Tortillas\***  
pickled red onions, sliced radish, salsa roja  
picante & crema

**Rolled Chicken & Cheese Enchiladas\***  
corn tortillas & choice of sauce  
(traditional red or green enchilada sauce)

## FIESTA ENHANCEMENTS

**Fajitas | 8**  
grilled carne asada & chicken carbon, warm flour  
tortillas, grilled onions & peppers

**"Baja Style" Dorado Fish Tacos\* | 6**  
crispy corn shells, cabbage slaw, onion-cilantro salsa &  
chipotle crema

**Chicken Tortilla Soup\* | 4**  
fried corn strips, diced avocado, cheddar cheese garnish

**Chicken & Cheese Quesadillas | 4**  
chilies, onions & crema

**Albondigas Soup | 4**

**Chicken Carbon or Grilled Gulf Shrimp | 6**  
added to southwest caesar salad

**Table Side Guacamole & Chips\* | 5**  
Chef attendant

## ITALIAN

\$45 per person

**Caesar Salad**  
baby romaine, focaccia croutons, shaved parmesan

**Garlic Bread**

**Chicken Piccata** - lemon caper beurre blanc  
**OR**  
**Chicken Marsala\*** - cremini mushrooms

**Parmesan Crusted Pork Cutlet**  
savory tomato sauce

**Rosemary Garlic Potatoes\***

**Sauteed Broccoli\***

**Tiramisu**

## FARMERS\*\*

\$48 per person

**Farmers Salad\***  
frisée, field greens, bacon, egg,  
garlic-parmesan vinaigrette

**Herb Roasted Chicken Breast\***  
sauce fines herbes

**Pan Roasted Flat Iron Steak\***  
wild mushroom ragout

**Roasted Garlic Whipped Potatoes\***

**Green Beans\***

**Apple Crisp**

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## CHAMPIONS\*\*

\$58 per person

### House Salad

field greens, cherry tomatoes, cucumber, red onion, croutons, candied balsamic

### Caesar Salad

baby romaine, focaccia croutons, shaved parmesan

### Cedar Plank Salmon\*

beurre blanc

### Chicken Schnitzel

fried capers, lemon, cornichons

### Chef's Choice Seasonal Vegetarian Entrée

### Yukon Mashed Potatoes\*

### Roasted Brussels Sprouts\*

### Flourless Chocolate Torte\*

## EAGLES NEST\*\*

\$64 per person

### Asian Chopped Salad\*

organic greens, cabbage, green onion, naval oranges, shaved daikon, watermelon radish & toasted peanuts in a cilantro-ginger vinaigrette

### Thai Chicken Breast\*

orange ginger carrots, jasmine rice

### Grilled Prime New York Steak\*

red wine reduction

### Parmesan Risotto\*

asparagus, mushrooms

### Roasted Red Potatoes\*

### Seasonal Vegetable\*

### Profiteroles

## GRAND BUFFET\*\*

\$72 per person

### Farmers Salad\*

frisée field greens, bacon, egg, garlic-parmesan vinaigrette

### Pickled Strawberry Spinach Salad\*

spinach, local goat cheese, pickled strawberries, champagne vinaigrette

### Choice of Beef

#### Chef Carved Prime Rib\*

#### Slow Roasted Beef Tenderloin\*

### Choice of Fish:

#### Grilled Mahi Mahi\*

#### Pepita Crusted Atlantic Salmon

#### Pan Fried Local Waters Walleye - lemon butter

### Herb Crusted Pork Tenderloin

roasted apple gastrique

### Choice of Starch\*:

sweet potato mash, twice baked potatoes, yukon gold mashed potatoes, roasted herb fingerling potatoes, minnesota wild rice pilaf

**Choice of 2 Vegetables\*:** petite rainbow carrots, french green beans, broccolini, brussels sprouts, seasonal vegetable

### Choice of 2 Desserts:

#### Salted Caramel Cheesecake

#### Triple Mousse Torte

#### Lemon Tart

#### Flourless Chocolate Torte\*

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