

Hors D'oeuvres

Passed: Priced at per piece in 25 – piece increments

- Cucumber Herb Cream Crostini: \$2.00
- Wild Rice Stuffed Mushrooms: \$2.50
- Gunflint Walleye Cakes: \$3.00
- Tuna Poke: \$3.00
- Gunflint Ham Sliders: \$3.00

Cold Display: Priced per platter for 25 people

- Fresh veggie tray with buttermilk ranch: \$50.00
- Fresh fruit tray with cream cheese dip: \$55.00
- Fine cheese and cracker platter: \$55.00
- Smoked salmon and cracker platter with capers and assorted cheese and crackers: \$80.00

Hot Display: Priced per platter for 25 people

- Spinach Artichoke Dip with grilled n'aan bread: \$45.00
- Wild rice meatballs with blueberry bourbon barbeque sauce: \$50.00
- Bone-in or boneless chicken wings with choice of sauce: blueberry bourbon, thai, teriyaki, buffalo: \$55.00
- Gunflint Lake walleye cakes served with lemon dill aioli: \$65.00

Wedding Menu

Tier 1: \$27.00 per person – Select one option

- Almond crusted baked walleye with lemon caper cream sauce
 - Wild rice pilaf, green bean almandine, blueberry feta spinach salad
- Stuffed pork tenderloin with cranberry apple chutney
 - 3 bean salad, maple mashed sweet potato, roasted root veggie
- Champaign roast chicken breast
 - Cream spinach with back and parmesan cheese, rice pilaf, broccoli with lemon butter cream sauce

Tier 2: \$30.00 per person for one option, \$37.00 per person for two options

- Roasted duck breast with bourbon, shallot cream sauce
 - Cranberry walnut and blue cheese salad, wild mushroom mash, and grilled lemon and garlic asparagus
- Cajun blackend walleye and shrimp
 - Spinach and fruits of the forest salad, hassle back potatoes, and cranberry wild rice
- Black and bleu sirloin tips
 - Gunflint Caesar salad, bacon and honey brussel sprouts, loaded baked potato

Tier 3: \$35.00 per person for one option, \$45.00 per person for two options

- Blueberry chutney filet mignon
 - Gunflint Lodge dinner salad, rosemary baby red potatoes, and butter basted broccolini
- Smoked prime rib with Au Jus and choice of horseradish side
 - Steak house salad, loaded mashed potatoes, and baby carrots with brown sugar, maple, nutmeg glaze
- Lemon Dill Smoked Salmon
 - Mini cobb salad, au gratin potatoes, and roasted cauliflower with white wine fondue

Dinner Buffets

Minimum of 20 Guests

Your choice of 1 entrée, 1 side, 1 salad and 1 dessert: \$32.00

Your choice of 2 entrées, 2 sides, 1 salad and 1 dessert: \$42.00

Entrée Selections

- Herb roasted chicken breast
- Parmesan encrusted walleye
- Smoked barbeque ribs
- Cranberry and wild rice stuffed pork tenderloin
- Sirloin round steak with mushroom demi glaze

Side Selections

- Garlic mashed potatoes
- Minnesota wild rice
- Rosemary roasted potato
- Salt and cracked pepper baked potato
- Smoked barbeque baked beans
- Roasted root veggie

Salad Selections

- Caesar Salad
- Garden Salad
- Farmers Salad- spinach, geta, dried cranberries, candied walnuts and balsamic dressing
- Smokehouse coleslaw
- Spinach and fruits of the forest salad – Spinach, raspberries, blueberries, strawberries, candied pecans, and raspberry vinaigrette

Dessert Selections

- Crème Brule: \$1.00 upcharge per serving
- Bourbon berried angel food cake
- Carrot cake with vanilla bean cream cheese frosting
- Strawberry rhubarb crisp ala mode
- Key lime tart with cream and vanilla topping

All buffets come with artisan bread selection, condiments and one non-alcoholic beverage

Gunflint Lodge's Themed Buffets

All include non-alcoholic beverage or water

- **Gunflint Barbeque: \$29.00 per head**

- Smoked ribs
- Smoked brisket
- BBQ baked beans
- Apple coleslaw
- Cheesy hashbrowns
- Honey cornbread
- Peach cobbler

- **Northshore Executive Buffet: \$35.00**

- Smoked prime rib with Au Jus and horseradish sides
- Grilled asparagus
- Loaded twice baked potatoes
- Cranberry wild rice spinach salad
- Assorted artisan bread rolls
- Fruits of the forest cheese cake

- **Minnesota Nice: \$26.00 per head**

- Tator Tot hotdish
- Baked mac n cheese
- Wild rice salad
- Calico beans
- Sourdough roll
- Strawberry short cake

- **All Season Cook Out: \$24.00 per head**

- Burgers
- Brats
- Deviled egg potato salad
- Maple baked beans
- Assorted chips
- Fresh baked cookies

- **Gunflint Lake Shore Lunch: \$28.00 per head**

- Shorlunch baked walleye
- Pan fried potatoes with onion
- Brown sugar baked beans
- Wild rice salad
- Assorted dinner rolls
- Iron skillet fudge brownie

Late Night Snacks and Surprises

Available till 10 PM

- **Gourmet Popcorn Buffet: \$40 per 25 guests**
 - Cheese, caramel, bourbon blueberry, maple-bacon-toffee
- **S'mores Station: \$50 per 25 guests**
 - Homemade marshmallows, graham crackers, assorted chocolates accompanied with roasting wands and indoor roasting stations.
 - Available to be delivered to outside fire pit – subject to weather and seasons
- **All You Could Ever Want Sundae Bar: \$55 per 25 guests**
 - Vanilla, chocolate, and mint ice cream
 - Whipped cream, hot fudge, caramel, strawberries, assorted candies, and nuts
- **Wood Fired Pizza: \$70 per 25 guests**
 - Pepperoni, sausage, supreme, cheese, Margherita, and Greek – Special requests are welcome!
- **Saganaga Sliders: \$55 per 25 guests**
 - Beef, burger, or ham and cheese sliders topped with pickles and fried onions