

## Before the Party

### **Cold Display: Priced per platter for 25 people**

- Fresh veggie tray with buttermilk ranch
- Fresh fruit tray with cream cheese dip
- Fine cheese and cracker platter
- Smoked salmon and cracker platter with capers and assorted cheese and crackers

### **Hot Display: Priced per platter for 25 people**

- Wild rice meatballs with blueberry bourbon barbeque sauce
- Bone-in or boneless chicken wings with choice of sauce: blueberry bourbon, thai, teriyaki, buffalo
- Gunflint Lake walleye cakes served with lemon dill aioli
- Bacon Wrapped Scallops

## After the Party

Available till 10 PM

- **Gourmet Popcorn Buffet: 25 guests**
  - Cheese, caramel, bourbon blueberry, maple-bacon-toffee
- **S'mores Station: 25 guests**
  - Homemade marshmallows, graham crackers, assorted chocolates accompanied with roasting wands and indoor roasting stations.
  - Available to be deliver to outside fire pit – subject to weather and seasons
- **Wood Fired Pizza: 25 guests**
  - Pepperoni, sausage, supreme, cheese, Margherita, and Greek – Special requests are welcome!

## Plated Dinners

### Tier 1

- 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

- Roasted duck breast with bourbon, shallot cream sauce
  - Cranberry walnut and blue cheese salad, wild mushroom mash, and grilled lemon and garlic asparagus
- Cajun blackened 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

- 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

Vegetarian options available | Gluten free meals by special request.

# Dinner Buffets

Minimum of 20 Guests

Your choice of 1 entrée, 1 side, 1 salad and 1 dessert

Your choice of 2 entrées, 2 sides, 1 salad and 1 dessert

## 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
- Rosemary roasted potato
- Smoked barbeque baked beans
- Minnesota wild rice
- Roasted root veggie
- Green bean almondine
- Lemon pepper asparagus

## 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 and condiments

## Gunflint Lodge's Themed Buffets

- **Gunflint Barbeque**

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

- **Northshore Executive Buffet**

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

- **Gunflint Lake Shore Lunch**

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

**Include dessert on your buffet!**

Peach Cobbler, Cast Iron Skillet Brownie, or Strawberry Rhubarb Crisp

A \$2.00 up charger per meal will be added.