

DINNER ENTRÉES

Served with Fresh Selected Vegetable Blend, locally baked Rolls or Baguettes and Butter,
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.
Hot Tea and Milk are available upon request.

PLEASE SELECT ONE ENTRÉE PLUS A VEGETARIAN ENTREE FOR YOUR GROUP

BRUSCHETTA CHICKEN

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette
Seasoned Breast of Chicken topped with Diced Tomato, Basil, Garlic and Red Onion served over Farfalle and
topped with Shaved Parmesan
\$25.50

CHAMPAGNE CHICKEN

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette
Lightly Browned Breast of Chicken with a light Champagne Sauce and Oven-Browned Baby Red Potatoes
\$25.50

CHICKEN MINNESOTA

Frisée and Apple Salad with Dried Cherries, Walnuts and Maple Dressing
Boneless Breast of Chicken with a stuffing of Minnesota Wild Rice and Country Sausage topped with a
Wild Mushroom Sauce and served with Herb Roasted Red Potatoes
\$26.50

ARTICHOKE STUFFED CHICKEN

Caprese Salad of Tomato, Fresh Mozzarella, Fresh Basil over Spinach with Balsamic Vinaigrette
Breast of Chicken with an Artichoke and Cheese Stuffing topped with Sundried Tomato Cream Sauce
Oven-Browned Baby Red Potatoes
\$26.50

ROAST TURKEY AND DRESSING

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Tender Roast Turkey with Herb Stuffing, Mashed Potatoes and Gravy
Served with a side of Cranberries
\$25.50

KING SALMON

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette
Oven Broiled King Salmon topped with Béarnaise Sauce and served with Parsley Buttered Baby Red Potatoes
\$29.50

ROAST NEW YORK STRIP SIRLOIN

Grilled Vegetables over Field Greens with Sweet and Sour Dressing
Sliced Roast New York Strip Sirloin with Cabernet Demi-glace and White Cheddar Mashed Potatoes
\$30.75

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE
DULUTH ENTERTAINMENT CONVENTION CENTER

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PRIME RIB

Salad of Roasted Tomato, Bacon, and Blue Cheese over Mixed Field Greens with Champagne Vinaigrette
Prime Rib of Beef Au Jus and Herbed Boursin Mashed Potatoes
\$35.00

TENDER ROASTED PORK LOIN

Field Greens, Apple, Pecan and Blue Cheese with Dried Cherries and Champagne Vinaigrette
Roasted Pork Loin with Herb Stuffing, Mashed Red Potatoes and Gravy
\$25.50

PAN-FRIED WALLEYE

Garden Salad of Romaine, Cherry Tomato, Cubed Mozzarella, Fresh Basil and Balsamic Vinaigrette
Pan-Fried Walleye topped with Sautéed Kale, Lemon and Tomato with Tartar Sauce
Roasted Red Potatoes
\$25.50

BUTTERNUT SQUASH RAVIOLI VEGETARIAN

with Maple Cream Sauce and Candied Walnuts
\$21.25

CHEESE TORTELLINI ALFREDO VEGETARIAN

Tossed with Edamame and a touch of Creamy Basil Pesto
\$21.25

BAKED ACORN SQUASH WITH MINNESOTA WILD RICE VEGETARIAN

Topped with Spicy Walnuts and drizzled with Pesto Cream Sauce
\$21.25

TEMPEH VEGETABLE STIR FRY VEGAN

Stir fried Tempeh and Fresh Vegetables over Saffron Rice
\$21.25

RATATOUILLE VEGAN

Polenta Cakes topped with Ratatouille and Toasted Almonds
\$21.25

CHILDREN'S MEAL

Breaded Chicken Tenders, Buttery Mashed Potatoes, Baby Carrots and Salad of the Day
\$10.50

DINNER COMBINATIONS

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ROAST STRIP SIRLOIN AND WALLEYE

Garden Salad of Romaine, Roasted Tomatoes, Fresh Basil, Cubed Mozzarella, Kalamata Olives and Balsamic Vinaigrette

6 oz. Sliced Roast New York Strip Sirloin with Cabernet Demi-glace

4 oz. Oven Broiled Walleye over Sautéed Kale and Tomatoes, Lemon and Tartar Sauce

Roasted Rosemary Baby Red Potatoes

\$34.00

ROAST STRIP SIRLOIN AND KING SALMON

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette

6 oz. Sliced Roast New York Strip with Cabernet Demi-glace

5 oz. Oven Broiled King Salmon with Béarnaise Sauce

Herbed Boursin Mashed Potatoes

\$36.00

GRILLED CHICKEN AND BUTTERNUT SQUASH RAVIOLI

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette

Grilled Chicken and Butternut Squash Ravioli topped with Ratatouille and garnished with Smoked Gouda Cheese

\$28.50

BRUSCHETTA CHICKEN AND GRILLED SHRIMP

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette

A smaller portion of our Bruschetta Chicken with four Grilled Shrimp

Served over Saffron Rice

\$30.75

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DINNER BUFFETS

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MAXIMUM 300

NORTHERN BUFFET

\$31.00

ENTRÉE SELECT TWO

Bruschetta Chicken
Chicken Minnesota
Champagne Chicken
Oven Broiled King Salmon with Béarnaise Sauce
Oven Broiled Walleye with Lemon Butter
Roast Turkey with Herb Stuffing
Roast Pork Loin
Chef Carved Sirloin of Beef **ADD \$2.25 PER PERSON**
Chef Carved Tenderloin of Beef **ADD \$4.50 PER PERSON**
Tortellini Alfredo with Creamy Basil Pesto **VEGETARIAN**
Butternut Squash Ravioli with Ratatouille **VEGETARIAN**
Ratatouille over Polenta Cakes **VEGAN**

STARCH SELECT ONE

Herb Roasted Potatoes
Parsley Buttered Baby Red Potatoes
Minnesota Wild Rice with Dried Fruit
Buttery Herbed Mashed Potatoes
Cheddar Mashed Potatoes
Spaghetti Squash with Butter and Brown Sugar
Roasted Sweet Potatoes
Mashed Sweet Potatoes

BBQ BUFFET

BBQ Pork Ribs
Southern Fried Chicken
Broccoli Slaw
Potato Salad
Relish Tray
Watermelon Wedges
Corn Muffin with Honey Butter
\$28.50

SALAD

All Buffets are served with Fresh Sliced Melons,
Pineapple and Strawberries

SELECT ONE ADDITIONAL SALAD

Caesar - Romaine, Parmesan, Croutons, Caesar Dressing
Mixed Greens, Kalamata Olives, Red Onion, Grape
Tomatoes, Cucumber, Carrots, Herb Vinaigrette
Mixed Greens, Tomato, Cucumber, Carrots, Croutons,
Ranch and Italian Dressing
Mixed Greens, Strawberries, Blueberries, Toasted
Almonds, Vinaigrette
Garden Salad with Ranch and Italian Dressing
Caprese - Tomato, Mozzarella, Basil, Balsamic Glaze

VEGETABLE

Fresh Selected Vegetable Blend

PASTA BUFFET

ENTRÉE SELECT FOUR

Bruschetta Chicken
Cheese Tortellini with Creamy Basil Pesto Sauce
Vegetable Lasagna
Meatballs in Marinara Sauce
Fraboni's Italian Sausage in Marina Sauce
Butternut Squash Ravioli
with Sundried Tomato Cream Sauce

ALSO INCLUDES

Vinaigrette Salad
Pasta, Marinara Sauce, Alfredo Sauce
Shredded Parmesan Cheese
Fresh Selected Vegetable Blend
\$28.50

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