

DINNER ENTRÉES

Served with a Salad, Chef's Choice Fresh Vegetable, and Rolls with Butter. Prices listed are per person.

Coffee Station | \$40.00 per gallon

Coffee Table Service | Add \$2.00 Per Person

SALADS SELECT ONE

Salad price is included in entrée cost.

Garden Salad

Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette Dressing

Mandarin & Spinach Salad

Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing

Strawberry & Spinach Salad

Fresh Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette Dressing

Grilled Vegetable Salad

Grilled Vegetables over Field Greens with Sweet and Sour Dressing

Bacon & Tomato Salad

Roasted Tomato, Bacon, and Blue Cheese over Mixed Field Greens with Champagne Vinaigrette Dressing

Apple & Pecan Salad

Field Greens, Apple, Pecan and Blue Cheese with Dried Cherries and Champagne Vinaigrette Dressing

Caprese Salad

Tomato, Fresh Mozzarella, Fresh Basil over Spinach with Honey Balsamic Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan Cheese and Caesar Dressing

ENTRÉES

SELECT UP TO ONE MEAT AND ONE VEGETARIAN/VEGAN OPTION

Champagne Chicken | \$26.50

Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce and served with Yukon Gold Mashed Potatoes

Artichoke Chicken | \$26.50 | *GF*

Boneless Breast of Chicken topped with Artichoke Sauce and served with Yukon Gold Mashed Potatoes

Chicken Oscar | \$27.50 | *GF*

Boneless Breast of Chicken topped with Crab Meat and Bearnaise Sauce and served with Herb Roasted Red Potatoes

V - Vegetarian | **VE - Vegan**
GF - Gluten Free

The DECC strives to be flexible in order to accommodate many dietary requests.
Please discuss your attendees' needs with your Event Planner.

Roast Turkey & Dressing | \$26.50

Tender Roast Turkey with Herb Stuffing, Yukon Gold Mashed Potatoes & Gravy, and served with Cranberries

North Atlantic Salmon | \$28.00

Panko Encrusted Salmon topped with Tarragon Asparagus Cream Sauce and served with Herb Roasted Red Potatoes

Pan-Fried Walleye | \$26.50

Pan-Fried Walleye served with Sautéed Kale, Lemon and Tomato with Tartar Sauce and served with Herb Roasted Red Potatoes

Barrel-Cut Top Sirloin | \$28.75 | *GF*

Tender Barrel Cut Top Sirloin with Cabernet Demi-glace and served with Herb Boursin Mashed Potatoes

Roast New York Strip | \$30.75 | *GF*

Roast New York Strip with Cabernet Demi-glace and served with Herb Boursin Mashed Potatoes

Prime Rib | \$34.75 | *GF*

Prime Rib of Beef with Au Jus and served with Herbed Boursin Mashed Potatoes

Pork Tender Loin | \$26.50 | *GF*

Pork Tender Loin and Black Jack Apples and served with Yukon Gold Mashed Potatoes

Beef Brisket Ravioli | \$23.50

Ravioli Stuffed with Beef Brisket in a Mushroom Wine Sauce

Seafood Newburg Butternut Squash Ravioli | \$23.50

Ravioli stuffed with Butternut Squash topped with Seafood Newburg Sauce, Roasted Red Pepper and Spinach

Butternut Squash Ravioli | \$21.50 | *V*

Ravioli stuffed with Butternut Squash topped with Pomodoro Sauce and Shaved Parmesan Cheese

Baked Manicotti | \$22.50 | *V*

Cheese stuffed Manicotti baked in Pomodoro Sauce and drizzled with Pesto

Spicy Sesame Zoodles | \$22.50 | *VE, GF*

Butternut Squash Zoodles tossed in Spicy Peanut Sauce with Crispy Tempeh

Roasted Butternut Squash with Minnesota Wild Rice | \$22.50 | *VE, GF*

Roasted Butternut Squash topped with Savory Wild Rice, Cranberry Chutney and Toasted Almonds

Tempeh Vegetable Stir Fry | \$22.50 | *VE, GF*

Stir Fried Fresh Vegetables with Crispy Tempeh served over Basmati Rice

Ratatouille | \$22.50 | *VE, GF*

Seasoned Stew of Eggplant, Tomatoes, Squash and Green Peppers served over Polenta Cakes topped with Toasted Almonds

Children's Meal | \$11.00

Breaded Chicken Tenders, Buttery Mashed Potatoes, Raw Baby Carrots with Ranch Dressing and Fresh Cut Fruit