

LUNCHEONS

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

OPTIONS SELECT ONE

Add a Fresh Garden Salad | \$4.50

Spaghetti & Meatballs | \$15.00

Two large Meatballs in Marinara Sauce served over Spaghetti Noodles

Roast Pork Loin | \$15.00 | *GF*

6 oz. Pork Loin Topped with Shallot Cabernet Sauce served with Roasted Baby Red Potatoes

Walleye | \$16.50

Baked Walleye topped with Beurre Blanc sauce served with Butter Mashed Potatoes

Beef Pot Roast | \$17.00

Slow Roasted Choice Pot Roast in Burgundy Wine Sauce with Yukon Gold Mashed Potatoes

Chicken Parmesan | \$15.50

Grilled Breast of Chicken served over a bed of Linguini with Roasted Red Bell Pepper Cream Sauce, topped with Parmesan Cheese

Chicken Curry Zoodles | \$15.50 | *GF*

Grilled Chicken with Green Curry Sauce, Vegetable Power Blend served over Summer Squash Zoodles

Butternut Squash Ravioli | \$15.00 | *V*

Butternut Squash Ravioli with Pomodoro Sauce topped with Shaved Parmesan Cheese

Ratatouille | \$15.00 | *VE, GF*

Polenta Cakes topped with Ratatouille and Toasted Almonds

ENTRÉE SALADS

Nicoise Salad | \$14.00 | *V, GF*

Hard Boiled Eggs, Tomatoes, Haricot Verts, Yukon Gold Potatoes, Kalamata Olives over Mixed Greens Served with Nicoise Vinaigrette Dressing

Add Northern Waters Smokehaus Smoked Salmon for \$3.50 Per Person

Vegan Salad | \$14.00 | *VE, GF*

Edamame and Cashews with Tomatoes, Cucumbers, Vegetable Power Blend and Vegan Cheese over Mixed Greens and served with Red Wine Vinaigrette Dressing

Citrus Chicken Salad | \$16.00 | *GF*

Grilled Chicken Breast served over Field Greens with Mandarin Oranges, Blueberries, Crisp Wontons, Red Onion and Citrus Vinaigrette Dressing

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.