

DINNER BUFFETS

Serves a maximum of 350.

Add Coffee Station | \$40.00 per gallon

NORTHERN | \$33.00

Entrée | Select Two

- Bruschetta Chicken
- Champagne Chicken
- Roast Turkey with Herb Stuffing
- Oven Broiled Walleye with Beurre Blanc Sauce
- Roast Pork Loin
- Cheese Tortellini with Creamy Basil Pesto | **V**
- Butternut Squash Ravioli with Pomodoro Sauce | **V**
- Ratatouille over Polenta Cakes | **VE**
- Oven Baked North Atlantic Salmon with Béarnaise Sauce | **Add \$2 Per Person**
- Chef Carved Tenderloin of Beef
Add \$4.50 Per Person
- Chef Carved Prime Rib | **Add \$4.50 Per Person**

Starch | Select One

- Herb Roasted Potatoes
- Potatoes Dauphinoise
- Minnesota Wild Rice Pilaf
- Herbed Boursin Mashed Potatoes
- Yukon Gold Mashed Potatoes
- Cauliflower Mash
- Roasted Root Vegetable Medley
- Mashed Sweet Potatoes

Salad | Select One

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

Also Includes

- Chef's Choice Fresh Vegetable Rolls and Butter

PASTA | \$29.00

Entrée | Select Three

- Bruschetta Chicken
- Fraboni's Italian Sausage with Sautéed Peppers & Onions
- Meatballs in Marinara Sauce
- Beef Bourguignon
- Seafood Newburg Butternut Squash Ravioli
- Cheese Tortellini with Creamy Basil Pesto | **V**
- Vegetable Lasagna | **V**

Also Includes

- Garden Salad with Herb Vinaigrette
- Penne Pasta
- Roasted Red Pepper Alfredo
- Pomodoro Sauce
- Shredded Parmesan Cheese
- Fresh Selected Vegetable Blend
- Focaccia Bread with Pesto Butter

BBQ | \$29.00

Entrée | Select Two

- BBQ Pork Ribs
- Southern Fried Chicken
- BBQ Andouille Sausage
- Beef Brisket | **Add \$4.00 Per Person**

Starch | Select One

- Potato Salad
- Cheesy Hashbrowns
- Mac & Cheese

Also Includes

- Broccoli Slaw
- Relish Tray
- Fresh Cut Fruit
- Corn Bread with Sweet Butter

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

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