

# 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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