

Banquets & Rehearsal Dinners

Chef David prefers to customize a dining menu exclusively for you and your guests. Chef David has compiled the following sample items to give you ideas for cuisine and cost. Let's arrange a time to discuss these options further and create a menu that perfectly suits your needs.

**Prices include bread and butter, your choice of soup du jour or signature salad, and seasonal dessert platter.*

*** Prices do not include sales tax, beverages or gratuity***

Option #1

Sample Entrée Choices
\$27 per person

Lake Superior Whitefish
Garlic whipped potato
meyer lemon citrus butter

Roasted Free Range Chicken Breast
Ricotta stuffed gnocci, baby spinach
chardonnay basil pan jus

Potato Crusted Salmon
sweet corn hash, buttermilk remoulade

Bacon Wrapped Meatloaf
garlic whipped potato
rich demi glase sauce

Mascarpone Ravioli
Fresh tomato basil sauce
parmigiano reggiano
toasted garlic baby spinach

Potato Crusted Tilapia
herb roasted fingerling potatoes
champagne citrus butter

Seared Beef Tenderloin Tips
cabernet demi glase, applewood bacon
and wild mushrooms

Chicken Scaloppini "Parmesan"
Angel hair aglio e olio
Tomato basil cream sauce
Crispy parmesan chip

Option #2

Sample Entrée Choices
\$38 per person

Seared Chilean Sea Bass
sweet corn - yukon potato hash
lump crab – basil butter

Stuffed Berkshire Pork Chop
white corn polenta
merlot wine sauce

Pan Roasted Red Grouper
lobster - sweet pea risotto
baby spinach, citrus buerre blanc

Crispy Skin Duck Breast
garlic and thyme new potatoes
baby spinach
bing cherry demi glase

Caramelized Diver Scallops
Sweet corn polenta
blue crab basil butter

Blue Crab Crusted Salmon
Sweet corn – yukon potato hash,
buttermilk remoulade

Spice Crusted Big Eye Tuna
seared rare
lump crab fried rice, baby bok choy
ponzu basil beurre blanc

Option #3

Sample Entrée Choices
\$49 per person

Center Cut - Prime Filet Mignon
Sherry wild mushroom boursin
risotto
port wine reduction, house vegetable

Lobster "Two Way"
lobster medallions and lobster risotto
champagne butter sauce
grilled asparagus tips

Herb Crusted Rack of Lamb
Grilled spring asparagus,
Brandied huckleberry demi glase

Prime New York Steak
12oz cut with garlic mashed,
seasonal vegetable, and port wine
demi glase

Herb Crusted "Prime" Prime Rib
white cheddar au gratin potato,
au jus

Seared Chilean Sea Bass
sweet corn - Yukon potato hash,
lump crab – basil butter

Wait...
Don't See What Your
Looking For???

Just Ask.