

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 salad, and dessert platter.*

*** Prices do not include sales tax and gratuity*

Option #1

Sample Entrée Choices

\$25 per person

Lake Superior Walleye

lump crab - yukon potato hash,
meyer lemon citrus butter

Roasted Free Range Chicken

wild mushroom risotto,
baby spinach, and pistachio basil pesto

Potato Crusted Salmon

sweet corn hash, buttermilk remoulade

Bacon Wrapped Meatloaf

garlic whipped potato

Mascarpone Ravioli

Fresh tomato basil sauce,
parmiggiano reggiano, toasted garlic
baby spinach

Potato Crusted Tilapia

herb roasted fingerling potatoes,
champagne citrus butter

Seared Beef Tenderloin Tips

cabernet demi glace, applewood bacon,
and wild mushrooms

Option #2

Sample Entrée Choices

\$35 per person

Prime New York Steak

12oz cut with garlic mashed,
seasonal vegetable, and port wine
demi glace

Stuffed Berkshire Pork Chop

white corn polenta, merlot
wine sauce

Pan Roasted Red Grouper

lobster - sweet pea risotto, wilted
spinach, and four citrus buerre blanc

Crispy Skin Duck Breast

garlic and thyme roasted new
potatoes, baby spinach, and bing
cherry demi glace

Caramelized Diver Scallops

butternut squash – Yukon potato
hash, blue crab basil butter

Blue Crab Crusted Salmon

Sweet corn – Yukon potato hash,
buttermilk remoulade

Option #3

Sample Entrée Choices

\$45 per person

Prime Filet Mignon

10 oz, center cut, buttermilk
whipped potatoes, port wine
reduction & house vegetable

Lobster "Two Way"

lobster medallions with lobster
risotto, champagne butter sauce,
and asparagus

Rack of Lamb and Duck Breast

marcona almond risotto, apricot
demi glace

Spice Crusted Big Eye Tuna Loin

lump crab fried rice,
ponzu basil butter

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