



The Charter Buffet

Garden Salad

Served with assorted dressings and house made Croutons

Fresh Seasonal Fruit

Roasted Red Potatoes with Fresh Herbs

Baked Lake Superior Whitefish

Topped with a Mango and Pineapple Chutney, served over Wild Rice Pilaf

Sliced Pork Loin

Topped with Apple Chutney, served over steamed Spinach and Brown Rice

Seasonal Vegetable

Assorted Warm Rolls

\$25 per person

Prices are subject to change

Prices are subject to 22% service charge and applicable fees



East Wing Buffet

Garden Salad

Served with assorted dressings and house made Croutons

Tortellini Pasta Salad

Tossed in a light Italian style Vinaigrette

Fresh Seasonal Fruit

Grilled Chicken Puttanesca

Served over Saffron Rice with Olive, Mushrooms and Capers

Baked Lake Superior White Fish

Topped with a Mango and Pineapple Chutney, served over Wild Rice Pilaf

Seasonal Vegetable

Assorted Warm Rolls

\$34 per person

Prices are subject to change

*Prices are subject to 22% service charge and applicable taxes



West Wing Buffet

Classic Caesar Salad

Tossed with Parmesan, herbed Croutons and Red Onion

Caprese Salad Display

Roma Tomatoes, fresh Mozzarella Cheese, Basil, and a Balsamic Reduction

Fresh Seasonal Fruit

Yukon Gold Garlic Mashed Potatoes

Chef-Carved Prime Rib

With a warm Beef Au Jus and Horseradish Cream

Please choose one fish option

Grilled Scottish Salmon

Topped with a Mango and Pineapple Chutney, served over Saffron Rice

or

Broiled Freshwater Walleye

Topped with a Citrus Beurre Blanc, served over Wild Rice Pilaf

Seasonal Vegetable

Assorted Warm Rolls

\$46 per person

Add \$75 to total cost for chef-carved station

Prices are subject to change

Prices are subject to 22% service charge and applicable taxes



The Main Buffet

Fresh Tossed Spinach and Walnut Salad

Shaved Apples, Red Onion, dried Cranberries, and a Citrus Vinaigrette

Caprese Salad Display

Roma Tomatoes, fresh Mozzarella Cheese, Basil, and a Balsamic Reduction

Fresh Seasonal Fruit

Roasted Vegetable Ravioli

Brown Butter and Sage sauce

Yukon Gold Garlic Mashed Potatoes

Chef-Carved Beef Tenderloin

With a warm Beef Au Jus and Béarnaise sauce

Alaskan Halibut

Red Onion Marmalade, Spinach, and Prosciutto, served over Apricot Barley Risotto

Seasonal Vegetable

Assorted Warm Rolls

\$58 per person

Add \$75 to total cost for chef-carved station

Prices are subject to change

Prices are subject to 22% service charge and applicable taxes

Further Embellishments

Enhance your buffet with any of the following options

All chef carved stations add \$50 to total cost

Chef-Carved Beef Tenderloin

Served with Béarnaise

\$20.50 per person

Chef-Carved Roasted Prime Rib

Served with Au Jus and Horseradish Cream

\$16.75 per person

Broiled Lobster Tails

Maine Lobster served with Drawn Butter

Market Price

Chef-Carved Oven Roasted Turkey

Served with Turkey Gravy

\$12 per person

Chef-Carved Smoked Pit Ham

Brown Sugar and Maple glaze

\$12 per person

Alaskan Snow Crab Legs

Crab Leg cluster with Drawn Butter

Market Price

Honey Dijon Pork Loin

Served with an Apple Compote

\$12 per person

Chef-Carved Inside Round

Served with Au Jus and Horseradish Cream

\$13.25 per person