

# Banquet Menu

---

## Breakfast

### EARLY RISER

Fresh seasonal fruit display  
Assorted breakfast pastries  
Regular and decaf coffee, juice, and hot teas

### MORNING PAPER BUFFET

Fresh seasonal fruit display  
Assorted breakfast pastries  
Quiche lorraine  
Maple smoked bacon

### ENHANCEMENTS

Hot oatmeal with brown sugar, berries, and milk  
Scrambled Eggs  
French toast with maple syrup  
Blueberry pancakes  
Maple smoked bacon  
Sausage links  
American fries  
Beverage station

---

## Soup and Sandwich Buffet

### INCLUDES

Soup of the day  
Sliced meat: turkey, ham, roast beef  
Assorted cheese slices  
Assorted bread  
Lettuce, tomato, and onion  
Hot chips  
Pickle spears  
Condiments

### ENHANCEMENTS

Beverage station  
Includes soda, coffee, and tea  
Assorted bars and cookies  
Garden salad with dressings  
Fresh fruit

---

*Desserts*

---

VANILLA BEAN PANNA COTTA

Topped with seasonal fruit and berries

LEMON RASPBERRY TRIFLE

Layers of lemon curd, whipped cream, raspberries, and lemon pound cake

NEW YORK CHEESECAKE

A creamy cheesecake with a graham cracker crust, topped with seasonal berries, and fresh whipped cream

APPLE PEAR CRISP

Honeycrisp and granny smith apple and bosc pears, slow-cooked with vanilla and cinnamon, topped with a crispy crumble and vanilla ice cream

KGC PARFAIT

Brandied cherries with vanilla ice cream, topped with whipped cream

CHOCOLATE CAKE

Triple-layer chocolate cake

CARROT CAKE

Walnut and raisin filled carrot cake with cream cheese frosting

TURTLE CHEESECAKE

New York-style cheesecake topped with caramel and chocolate sauce

---

*Petite Assorted Desserts*

---

PETITE ASSORTED DESSERTS

Pots de Creme

Chocolate Covered Strawberries

Assorted Mini Chocolate Truffles

Panna Cotta with Fruit

Mini Cannolis

Mini Eclairs

Petite Creme Brulee

# T H E   K I T C H I   G A M M I   C L U B

## *Hors D'oeuvres*

### FRIED GUACAMOLE •

Guacamole breaded and fried with pico de gallo  
*vegetarian and dairy free*

### MELON SATAY •

Melon with mozzarella  
*vegetarian and gluten free*

### GOAT CHEESE STUFFED DATES

Wrapped in bacon with a  
stewed apricot  
*gluten and dairy free*

### DEVILED EGG WITH SALMON ROE

Deviled eggs with prosciutto  
and salmon roe  
*gluten and dairy free*

### CUCUMBER WITH GUACAMOLE

Cucumber with guacamole  
and pico de gallo  
*vegan and gluten free*

### WILD RICE CROQUETS

With cranberry chutney

### SMOKED SALMON CROSTINI

Dill creme and fresh lemon

### TEMPURA SHRIMP SATAY

Sweet orange soy dipping sauce

### SPANIKOPITA

Spinach and puff pastry

### PORK AND WALNUT ROLL

Pear and dates, served in a crispy pastry

### CAPRESE SKEWER

Fresh mozzarella, tomato, basil  
*gluten free*

### TOMATO BASIL BRUSCHETTA

Tomato, capers, and basil, served on a crostini  
*vegan*

### BEEF AND PINEAPPLE SATAY

Sweet and sour glaze  
*gluten and dairy free*

### THAI PEANUT CHICKEN SATAY

*gluten and dairy free*

### CUCUMBER SOUP

WITH TOMATO AND JALAPENO  
Tossed with red wine vinaigrette  
*gluten free and vegan*

### DUCK CONFIT AND ARUGULA ON PUMPERNICKEL

Tossed with a cashew vinaigrette  
*dairy free*

### CUCUMBER AND SALMON CEVICHE

Ginger, garlic, and lemon  
*gluten and dairy free*

### FRIED CRAB CAKE

Mango-jalapeno salsa

### STUFFED MUSHROOMS

Spinach, feta cheese, and wild rice puffs  
*gluten free*

# T H E K I T C H I G A M M I C L U B

---

## *Hors D'oeuvres*

---

### ARTISAN CHEESE

International and domestic cheeses with seasonal accoutrements

### ARTISAN CHEESE AND CHARCUTERIE

Cured meats, international and domestic cheeses, ground mustard, and grilled baguette

### ANTI PASTA AND GRILLED VEGETABLES

Cured meats, fresh cheeses, and marinated vegetables

### CAPRESE

Tomato, fresh mozzarella, basil, and balsamic reduction  
*gluten free*

### FRESH FRUIT

Seasonal melons, fruit, and berries  
*vegan*

### VEGETABLE CRUDITE

Fresh vegetables with ranch dressing or hummus and warm pita bread  
*gluten free*

### GRILLED VEGETABLES

Balsamic vinegar reduction and olive oil  
*vegan*

### BBQ MEATBALLS

House made in a zesty sauce

### PIGS IN A BLANKET

Puff pastry wrapped little smokies

### BACON WRAPPED SCALLOPS

Smokey bacon wrapped sea scallops

### SHRIMP COCKTAIL

Cocktail sauce and grilled lemons  
*gluten and dairy free*

### FRESH OYSTERS ON THE HALF SHELL

Served with traditional accoutrements  
*market price*

### WARM SPINACH AND ARTICHOKE DIP

Served with a house made bread bowl and fresh vegetables  
1 bowl • 45/2 bowls • 90

### SMOKED FISH DISPLAY

Smoked salmon, whitefish, and trout  
*gluten free and dairy free*

# T H E K I T C H I G A M M I C L U B

---

## *Displayed Hors D'oeuvres*

### TORTELLINI SALAD

Cheese filled tortellini with fresh vegetables,  
tossed with Italian dressing

### PETITE BEEF SANDWICHES

Sliced beef with lettuce, tomato, onion, and  
mayo served on silver dollar buns

### PETITE FISH SANDWICHES

Fish cakes with lettuce, tomato, onion, pickle  
and mayo served on silver dollar buns

### ITALIAN SLIDER

Capicola, salami, provolone cheese, lettuce, and  
Italian vinaigrette

### SLICED BEEF LOIN DISPLAY

Served cold with horseradish cream and warm  
rolls

### DEVEILED EGGS

Traditional deviled eggs  
*gluten free*

### FRIED PORK AND CABBAGE ROLL

Served with a spicy orange sauce  
*dairy free*

### WARM VEGETABLE SPRING ROLL

Served with a spicy orange sauce  
*dairy free*

### SWEET AND SOUR CHICKEN KABOBS

Chicken with pineapple and red peppers  
*gluten and dairy free*

---

## *Late Night Snacks*

### ASSORTED PIZZAS

Pepperoni, sausage, and cheese

### S'MORES STATION

Graham crackers, marshmallows, and chocolate

### NACHO STATION

Tortilla chips, seasoned beef and chicken, all the fixings

### MINI BURGERS AND FRENCH FREIS

Mini burgers on slider buns with house seasoned french fries

# Plated Dinner Menu

---

## *From the Earth*

---

All plated dinners are served with dinner rolls, toast and horseradish and butter with the choice of a garden, caesar, walnut gorgonzola salad, or fresh fruit plate.

All entrees unless noted include a vegetable medley and a choice of garlic mashed potatoes, herb roasted new potatoes, or wild rice pilaf.

ROASTED VEGETABLE RAVIOLI  
With brown butter and sage sauce

EGGPLANT PROVOLINE  
Over fresh pasta with marinara sauce

CAPRESE PASTA  
Tri color tortellini with mozzarella cream sauce, balsamic reduction, and fresh basil

ASIAN VEGETABLE UDON NOODLE  
Soy and ginger-infused udon noodles with sauteed vegetables

---

## *From the Land*

---

GRILLED FILET MIGNON  
Grilled beef filet mignon, seasonal vegetables and sauce espagnole

ROASTED BEEF SIRLOIN  
Sliced beef sirloin, seasonal vegetables, and bearnaise sauce

GRILL PORK LOIN  
Grilled pork loin, seasonal vegetables, and horseradish gremolata

GRILLED TUSCAN RIBEYE  
Herb rubbed ribeye, served with seasonal vegetables, with a zesty peppercorn sauce

GRILLED 10OZ NEW YORK STRIP  
Served with seasonal vegetables and a roasted mushroom sauce

OVEN ROASTED PRIME RIB  
Slow roasted prime rib, served with seasonal vegetables, and bearnaise sauce

MEDALLION OF ROASTED LEG OF LAMB  
Slow roasted leg of lamb, seasoned with rosemary, mint, and sage, with seasonal vegetables

# Plated Dinner Menu

---

## *From the Sea*

### BROILED WALLEYE

Served with seasonal vegetables and citrus beurre blanc

### GRILLED SCOTTISH SALMON

6oz fillet served with seasonal vegetables and citrus beurre blanc

### BROILED GULF COAST SHRIMP

Four large shrimp served with seasonal vegetables

### PAN SEARED ALASKAN HALIBUT

Pan seared halibut with citrus and white wine served with seasonal vegetables and a mango citrus chutney

### GRILLED SEA SCALLOPS

Four sea scallops with a lemon caper beurre blanc, served with seasonal vegetables

### BROILED NORTHERN ATLANTIC LOBSTER TAIL

Broiled cold water lobster tail, served with seasonal vegetables and a side of drawn butter

---

## *From the Air*

### STUFFED CHICKEN ROULADE

Roasted chicken stuffed with spinach and mushroom, served with seasonal vegetables and a white wine thyme cream sauce

### CHICKEN MILANESE

A lightly seasoned and breaded chicken breast, served over linguini pasta, with a rustic milanese sauce of confit tomato, kalamata olives, roasted peppers and confit garlic

### ROASTED CHICKEN MARSALA

Roasted chicken breast served with seasonal vegetables, with a mushroom marsala sauce

### SAUTEED CHICKEN PICCATA

Served with seasonal vegetables and a caper dijon butter sauce

### SEARED DUCK BREAST

Sliced duck with seasonal vegetables and a zesty orange sauce

# Plated Dinner Menu

---

## *Duet Plates*

---

### GRILLED BEEF TENDERLOIN AND BROILED SHRIMP

A 4oz beef tenderloin served and two jumbo broiled shrimp with sauce espagnole, citrus beurre blanc, and seasonal vegetables

### GRILLED BEEF TENDERLOIN AND STUFFED CHICKEN

A 4oz beef tenderloin and roasted chicken stuffed with spinach and mushrooms, served with sauce espagnole, mango red pepper chutney, and seasonal vegetables

### GRILLED BEEF TENDERLOIN AND BROILED LOBSTER TAIL

Served with sauce espagnole, drawn butter, and seasonal vegetables

### GRILLED BEEF TENDERLOIN AND CRAB STUFFED SHRIMP

Served with espagnole sauce, drawn butter, and seasonal vegetables

### GRILLED BEEF TENDERLOIN AND PAN SEARED HALIBUT

Served with sauce espagnole, mango citrus chutney, and seasonal vegetables

# Plated Lunch Menu

---

## *From the Air*

---

*All plated lunches are served with dinner rolls, toast and horseradish and butter with the choice of a garden, caesar, walnut gorgonzola salad, or fresh fruit plate.*

*All entrees unless noted include a vegetable medley and a choice of garlic mashed potatoes, herb roasted new potatoes, or wild rice pilaf.*

### ROASTED TURKEY BREAST

Sliced turkey breast with gravy and cranberry sauce

### QUICHE LORRAINE

Baked in a flaky pie shell with bacon, gruyere cheese and green onions  
*vegetable included, choice of starch for \$1*

### CHICKEN SALAD WITH FRESH FRUIT

Grilled chicken breast tossed in celery, onions, and mayonnaise

### CHICKEN FETTUCCINE ALFREDO

Grilled chicken breast over fettucini pasta and a creamy alfredo sauce  
does not include choice of starch or vegetable medley

### CHICKEN PARMESAN

Breaded chicken breast with marinara sauce and provolone cheese over linguini pasta  
does not include choice of starch or vegetable medley

### SAUTEED CHICKEN PICATTA

Served with a caper dijon butter sauce

### TOSCANO SALAD

Smoked salmon, gorgonzola cheese, toasted walnuts, fresh apples,  
dried cranberries with champagne vinaigrette

### CHICKEN CAESAR SALAD

Creamy caesar dressing tossed with romaine and croutons

### GRILLED SHRIMP SALAD

Four chilled and grilled shrimp with mixed greens, feta cheese, tomatoes, and dried  
cranberries covered in a blood orange and shallot vinaigrette

# Plated Lunch Menu

---

## *From the Sea*

### BROILED WALLEYE

Canadian broiled walleye with a citrus beurre blanc sauce

### BROILED GULF COAST SHRIMP

Four large shrimp served with citrus beurre blanc sauce

---

## *From the Land*

### BEEF STROGANOFF

Served over egg noodles

### ROASTED MEDALLION OF BEEF

Sliced beef sirloin served with a bearnaise sauce

### SLICED MEATLOAF

Individual house made meatloaf with a rich gravy

### ROASTED PORKETTA

Served with a fennel pork sauce

---

## *From the Earth*

### CAPRESE PASTA

Cheese ravioli with a tomato and cream sauce topped with fresh basil

### BRUSCHETTA SPAGHETTI

Sauteed onions and tomatoes in a white wine sauce over spaghetti