

# BANQUET POLICIES & GENERAL INFORMATION

Thank you for choosing Lost Spur for your special occasion. Our Policies are designed to provide the information necessary to create a wonderful experience for you and your guests. Our professional planner is available to guide you through all the options and decisions you need to make, and will answer any questions you might have

**Deposit and Contract:** A \$500.00 non-refundable deposit is required at the time of the event confirmation, along with a signed contract to reserve your date. The deposit will be applied toward your final invoice. The date is not considered booked until a deposit and signed contract is received. Lost Spur reserves the right to book a date until the deposit is received. Prices listed in this package are subject to change.

**Payment Schedule:** A \$500.00 deposit is required at time of booking and will be applied to your final invoice. The final payment and guest count are due 14 days prior to your event and a validated credit card number is required for any remaining balance to be paid on event day.

**Service Fee and Taxes:** Lost Spur does not include an automatic gratuity on an event rental invoices but leaves the gratuity amount and distribution at the discretion of the renter. There will be a 20% service fee added to any food and catering services invoices. Appropriate tax will be added to the taxable items sold at rate of 7.125 percent Minnesota sales tax or 9.25 percent Minnesota liquor tax.

**Catering Costs & Market Pricing:** We Strive to honor published food pricing but we will also not compromise quality ingredients in order to cut costs. Therefore, if the market changes from booking until date of event it may be necessary to adjust menu pricing. We understand your budgeting needs and will work diligently to design a menu to meet your expectations and guarantee the meal cost 30 days prior to your event.

**Room Rental:** Rates will apply for all events and will be quoted by the catering planner at the time of booking. The room rental fee includes: Standard set-up, clean-up, White, Black, or Ivory linens, china, silverware, stemware, tables, and chairs. For evening events, bar service and entertainment must end at 11:45 with guests vacating the premises by 12:30am. On Sunday evenings, bar service and entertainment must end at 11:00pm and guests need to vacate the premises by 11:45pm.

**Menu Selections:** Lost Spur offers an extensive selection of menus, or, if you desire our executive Chef will create a custom menu perfect for your event. Menu prices will be guaranteed 30 days prior to your event based on market fluctuations. Menu selections are due to the catering office two weeks prior to your scheduled event. Vegetarian, children, and special dietary needs are available upon request.

**Plated Meals:** There will be an additional charge for more than three entrée choices with no multiple accompaniments choices. Children's meals and vegetarian choices generally count toward the three entrée option; however, if you only have a few vegetarian meals or children's meals, we can usually accommodate these meals without counting them as another option.

**Open Seating:** to have open (unassigned) Seating, everyone must receive the same entrée. You may also provide the option of a children's meal since our servers will be able to tell the difference between children and adults and serve accordingly. **Assigned Seating:** If you would like to offer more than one meal, you may select up to three entrees. Multiple entrees require color-coded place cards.

**Place Cards:** The clearest code is a picture or Simply a letter (example: picture of a chicken or the letter C) on the front of the name card. Please make sure it is large and easy for the servers to see. Do Not use color coding as the servers have difficulty distinguishing the colors with our lighting. The easier your name cards are to read, the faster the service.

**Food and Beverage Regulations:** Due to Health Department regulations, aside from a cake prepared by a licensed commercial baker and 750 ml bottles of wine or champagne, All food and beverages must be provided by Lost Spur. Health department regulations prohibit guests from taking extra food or beverages home.

**Food and Beverage Minimums:** There will be a food & beverage minimum for all events which must be met prior to tax or service charge. Cash bar purchases made by your guests do not apply to the minimum. If the minimum is not met, the difference will be added to your final invoice.

**Beverage Service:** A professional bartender is provided at no charge if the bar sales meet or exceed \$500.00. A nominal fee of \$50 will be charged for bar sales less than \$500.00. All Guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guests that is underage, unable to provide proper identification, and/or appears to be intoxicated. All alcohol service concludes at 11:45pm Monday-Saturday and 11:00pm on Sundays. All beverages must be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

**Corkage Fee:** If you choose to bring in your own wine, you may bring 750 ml bottles of wine or champagne for which there will be a \$16.00 per bottle corkage fee. No other size bottles are permitted.

**Cake Cutting Fee:** Wedding cakes are subject to a cutting and serving fee of \$1.00 per person. ( This includes weddings that have individual cakes as centerpieces at each table). Events providing only sheet cakes or cupcakes for dessert are subject to a cutting and serving fee of \$.50 per person.

**Coat Check Attendants:** The costs of service is \$75.00. Available November- March.

**Clean Up and Damage Fees:** Lost Spur reserves the right to charge the appropriate fee for any damages to the property. Any damage done to Lost Spur property or equipment will be repaired or replaced at the clients expense. Lost Spur will send an estimated bill to the client and charge the card on file for any damages. Please do not affix any item to the walls with out prior approval.

**Dance Floor:** The dance floor is provided in the room rental fee. There is no alcohol or glass allowed on the dance floor. No fog machines allowed.

**Music and Entertainment:** The catering planner is pleased to recommend music and entertainment for your event, or you may make your own arrangements. It is important that your entertainment contact our catering planner to arrange for set-up times, locations of equipment and power needs. All entertainment must be set up before guest's arrive and finish by 12:30am.

**Wedding Ceremonies:** Wedding ceremonies are an indoor or outdoor option. Please refer to our ceremony guideline and contract.

**Wedding Gifts and Cards:** To assure the security of your wedding gifts and cards, please assign a trusted person to act on your behalf as your gift coordinator to accept all of your wedding gifts and cards. Please do not take gifts out of the room until you're ready to leave. Lost spur is not responsible for lost or stolen items.

**Wedding Pictures:** Lost Spur has several picturesque settings. We have an 8 passenger golf cart available for the wedding party. No high heels on the greens.

**Security:** Security is required for all wedding receptions, as well as other larger events. The catering planner is responsible for booking the security and the event host is responsible for the security fee of \$300.00.

**Décor Service:** Lost Spur offers full service décor for your event. We specialize in ceiling fabric swaging and lights, table fabric swaging and lights, specialty linen and more. Request a Décor Service Package if you are interested in any of these options.

**Decorating Guidelines:** You may bring in your own table centerpieces and décor. You must use our Décor Service for all ceiling fabric and chair covers. The labor costs to remove any damage caused by decoration will be charged to your event. All decorating must have the approval of the event planner.

1. No decorations can be affixed to the walls, windows, doors , and ceilings.
2. Glitter and confetti are not permitted. No decorations or food/candy item smaller than a quarter are allowed.
3. No open flames are allowed. Candles must be glass enclosed and are not allowed on high-top tables.
4. Flower petals may not be placed on the carpet or dance floor.

**Food Tastings:** Please contact the catering department for information on tasting dates. Food tastings are not complimentary and consist of up to 4 entrees.

**Smoke Free Environment:** Lost Spur is a smoke free facility. Smoking is allowed outside only.

# Rental Information

## Grand Ballroom

Capacity 325

Sunday - Thursday

Rental \$500

Food and Beverage minimum \$2,000

Friday

Rental \$650

Food and Beverage minimum \$3,000

Saturday

Rental \$850

Food and Beverage minimum \$4,000

Dimension 44 x 100



# Rental Information

## **Ballroom I**

**Capacity 200**

**Sunday - Thursday**

**Rental \$300**

**Food and Beverage minimum \$1,500**

**Friday**

**Rental \$550**

**Food and Beverage minimum \$2,500**

**Saturday**

**Rental \$700**

**Food and Beverage minimum \$3,500**

**Dimension 44 x 70**



# Rental Information

## Ballroom II

Capacity 96

Sunday - Thursday

Rental \$200

Food and Beverage minimum \$750

Friday

Rental \$250

Food and Beverage minimum \$800

Saturday

Rental \$300

Food and Beverage minimum \$1,000

Dimension 43 x 45



# Rental Information

## Ballroom III

Capacity 200

Sunday - Thursday

Rental \$300

Food and Beverage minimum \$1,500

Friday

Rental \$550

Food and Beverage minimum \$2,500

Saturday

Rental \$700

Food and Beverage minimum \$3,500

Dimension 43 x 70



# Wedding Ceremony Information

## Outdoor Ceremony Package

Pricing is based on number of guests:

100 Guests..\$1,100

150 Guests..\$1,300

200 Guests..\$1,500

250 Guests..\$1,700

300 Guest..\$1,900

### Includes:

White Garden Trellis

White Ceremony Chairs

Bottles of water and sodas for Bridal Party  
and Family (25 people)

Dollars Bun Sandwiches, Fruit Tray and  
Chips (25 people)

2 hours of photo time before ceremony.

Rehearsal time based upon availability.

( In the event of inclement weather, the  
ceremony may take place in Ballroom III)

## Indoor Ceremony Package

\$500

Ballroom III up to 200 Guests

### Includes:

Ceremony Chairs

Bottles of water and sodas for Bridal  
Party and Family (25 people)

Dollars Bun Sandwiches, Fruit Tray and  
Chips (25 people)

2 hours of photo time before ceremony.

Rehearsal time based upon availability.



# Full Day Business Information

Call Geri Lockrem  
651-454-2330 ex 1  
For more information

**\$250 room rental**  
7:30am-4:00pm  
\$50 for each Additional Hour after 4:00

**\$29 per person**  
Minimum of 25 people  
All Meetings Include:  
Wireless Internet Access, Podium, Wireless Microphone, Set-up  
and Clean –up  
Coffee, Water, and Tea  
Breakfast Buffet  
Lunch Buffet  
Snack  
**Sodas \$1 more per person**

Call Geri Lockrem  
651-454-2330 ex 1  
For more information

## **Fresh Start Breakfast Buffet:**

Assorted Breakfast Bakeries, Vanilla Fruit Parfaits, Seasonal Fresh Fruit, Regular and Decaf Coffee, and Chilled Orange Juice

## **Select One Lunch Buffet:**

### **Italian Buffet**

Caesar Salad, Garlic Bread,  
Italian Sausage and Beef Lasagna  
Chicken Alfredo with Broccoli

### **Executive Buffet**

Chef's Soup Du Jour  
Seasonal Salad  
Gourmet Subs  
Coleslaw  
House Made Chips

### **Home-style Buffet**

Seasonal Salad  
Yankee Pot Roast  
Mashed Potatoes and Gravy  
Dinner Rolls

### **Healthy Buffet**

Seasonal Salad  
Grilled Salmon with Almond Vinaigrette  
Chicken Breast with Lemon Herb Olive Oil  
Brown Rice and Seasonal Vegetable

### **Turkey Buffet**

Oven Roasted Turkey  
Mashed Potatoes and Gravy  
Vegetable  
Coleslaw  
Cranberries and Rolls

### **BBQ Grill**

Grilled Hamburgers and Chicken Breasts  
Coleslaw  
Baked Beans  
House Made Chips

## **Select Two Snacks**

Variety of Cookies  
Peanut Butter Chocolate Rice Bars  
Gourmet Bars  
Assorted Granola Bars  
Popcorn  
Bar Mix  
House Made Chips and Onion Dip  
Tortilla Chips and Salsa  
Cheese and Cracker Tray  
Vegetables and Dill Dip

## **Rentals Available**

Flip Charts with Paper and Pens..\$25  
Screen and Projector..\$75  
Lavalier Microphone..\$75  
Power Strips..\$10  
Extension Cords..\$10

**All Prices Subject to applicable Sales Tax and 20% Service Charge**

# Beverage Service

## Hosted Beverage Policy:

A 20% service charge is added to the beverage total. A 7.125% MN sales tax is added to all Non-Alcoholic beverages. Alcoholic beverages are subject to the 7.125% MN sales tax, and the 2.5% State Liquor Tax. We will provide one bartender for every 100 guests. Guests will not be served without proper identification.

### Beer Keg Options:

Lost Spur serves beer in a 16oz cup. One keg serves about 120 glasses.

**Domestic Brews \$350**

Michelob Golden Draft Light, Miller Lite, Budweiser, MGD, Coors Lite

**Specialty Brews \$425**

Finnegan's, Blue Moon, Fat Tire, Summit EPA, Michelob Amber  
Other Local Beer options available

### Combination Bar

You may provide selected beverages on a host basis with your guest having the option to purchase other drinks. You may also elect to have items at the bar hosted for specific period of time (Cocktail Hour) and then cash bar.

### Wine And Champagne:

**House Bottled Wine**..\$22 per bottle  
(Approx. 4 glasses per bottle)

Chardonnay, Pinot Grigio, Cabernet, Merlot, White  
Zinfandel, and Moscato

**OR**

**Belle Ambiance or Cannon Road Wine** \$25per bottle  
\$3.50 per person for Wine Pour

**Salmon Creek Brut Champagne**..\$22 per bottle  
(Approx. 8 glasses per bottle)  
\$3.25 per person for Champagne Toast

**Gionelli Asti Spumante**.. \$28 per bottle  
(Approx. 8 glasses per bottle) 24 bottles minimum

### Non Alcoholic Beverages:

**Host Unlimited Fountain Soda** ..\$350 (Coke Products)

**Assorted Bottled Soda** ..\$3 per bottle

**Bottled Water**..\$2 per bottle

**Coffee**.. \$22 per gallon.. (1 gallon serves 16 8oz glasses) Need 3 gallons to fill urn. Coffee Station is included with all plated and buffet dinners. Coffee is \$1.00 per person for table service.

**Iced Tea and Lemonade**..\$18 per gallon

**Hot Chocolate**..\$16 per gallon

**Fruit Punch**..\$20 per gallon..(1 gallon serves 16 8oz glasses) Need 3 gallons to fill punch bowl.

**Lemon Cucumber Mint Infused Water**.. \$20 per gallon..  
(1gallon serves 16 8oz glasses) Need 3 gallons to fill water dispenser.

**Non Alcoholic Sparking Catawba Juice**..\$19 per bottle  
(Approx. 8 glasses per bottle)

Lost Spur will provide all beverage options for guests. Outside beverage are not permitted. If you choose to bring in your own Wine or Champagne you may bring 750 ml bottles of Wine or Champagne for which There will be a \$16.00 per bottle corkage fee. No other size bottles are permitted.

# Beverage Service

A 20% service charge is added to the beverage total. A 7.125% MN sales tax is added to all Non-Alcoholic beverages. Alcoholic beverages are subject to the 7.125% MN sales tax, and the 2.5% State Liquor Tax. We will provide one bartender for every 100 guests. Guests will not be served without proper identification.

## Drink Tickets Pricing:

You may provide drink tickets for your guest at the following per ticket costs:

House Beer: \$3.75	Import Beer: \$4.75	Tap Beer: \$3.75
Import Tap Beer: \$4.75	House Wine: \$6.25	House Liquor: \$5.25
Call Liquor: \$5.50	Premium Liquor: \$6.00	Top Premium: \$6.50
Soda \$2.00		

## Bar Packages:

Bar Packages are priced per guest 21 years of age and older.

### House Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$6.95	\$9.95	\$12.95	\$13.95	\$15.95

### House Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$10.95	\$13.95	\$16.95	\$18.95	\$19.95

### Call Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$12.95	\$15.95	\$18.95	\$20.95	\$22.95

### Premium Liquor, Wine & Beer

1hour	2hour	3hour	4hour	5hour
\$15.95	\$18.95	\$22.95	\$24.95	\$26.95

## Spirits

### House

Vodka  
Gin  
Rum  
Brandy  
Whiskey  
Scotch

### Call

Absolute  
Bacardi  
Tanqueray  
Christian Brothers  
Windsor  
Jim Beam  
Captain Morgan  
Malibu  
Fireball  
Jose Cuervo  
Dewar's

### Premium

Jack Daniels  
Jameson  
Crown Royal  
Bombay  
Sapphire  
Kettle One  
Kahlua  
Bailys  
Amaretto  
Jägermeister

**Cash Bar:** A professional bartender is provided at no charge if the bar sales meet or exceed \$500.00. A nominal fee of \$50 will be charged for bar sales less than \$500.00. All Guests should be prepared to show proper identification. We reserve the right to refuse service of any alcoholic beverage to any guests that is underage, unable to provide proper identification, and/or appears to be intoxicated. All alcohol service conclude at 11:45pm Monday- Saturday and 11:00pm on Sundays. All beverages must be purchased at the facility. Non-compliance with this policy will result in appropriate action by staff.

# Hors D' Oeuvres

## **Platter Displays:** Serves approximately 50 people

Seasonal Fresh Fruit and Berries with French Cream Dip..\$160

Vegetable Crudit  with Dill Dip..\$160

Artisan Cheese with Crackers, Fruit and Nut Granishments..\$230

Smoked Scottish Salmon Sides with Onion Relish, Cilantro Cream Cheese, and Marble Bread..\$190

Shrimp Cocktail with Wasabi Cocktail Sauce and Lemons.. 100 Shrimp..\$200

Charcuterie Platter with Crackers..\$160

Warm Spinach Artichoke Dip with Herb Pita Chips..\$120

## **Shooters, Cones and Boats**

50 for \$95

Grilled Cheese & Tomato Soup

Cold Cucumber Mint Soup

Beer Battered Cheese Curds

Roasted Beet Salad

Ahi Tuna with Straw

Vegetables

## **Hors D' Oeuvres**

**50 for \$90**

Tomato Bruschetta, Basil Whipped Mozzarella, Balsamic Glaze

Strawberry Bruschetta, Whipped Goat Cheese, Balsamic Glaze

Caprese Bites

Cheese Stuffed Arainci

Triple Pepper Coconut Chicken with Malibu Dipping Sauce

Teriyaki Beef Brochette

Walleye Fingers with Cajun Tartar Sauce

Assorted Mini Quiche

Ricotta Crostini with Marinated Tomatoes and Olives

Sour Cherry Baked Brie Cups

Crab Cakes with Roulade Sauce

Vegetable Spring Roll

Italian Sausage Stuffed Mushrooms

Chicken Satay with Peanut Sauce

## **Pub Grub**

**50 for \$80**

BBQ Meatballs

Boneless Chicken Bites with Bleu Cheese Dressing and Celery Sticks

Pork Egg Rolls with Sweet Chili Sauce

Steamed Pork Pot Stickers

Pepper Jack Cheese Macaroni Bites

Sliced Summer Sausage and Salami

Breaded Chicken Drumsticks with BBQ Sauce

Pretzels with Cheese Sauce

Smothered Potato Skins

Bacon Wrapped Smokies

Cheese Quesadillas

Deviled Eggs

Cubed Cheese & Crackers

Panko Fried Mozzarella

Swedish Meatballs

Cajun Beef Bites

## **Snacks And Sides**

**Serves approximately 50 people**

Tortilla Chips, Salsa and Cheese Sauce..\$85

Fruit Salsa with Cinnamon Chips..\$95

Yukon Chips and Dip..\$40

Gardettoes Snack Mix..\$60

Spicy Bar Mix with Nuts..\$60

Malted Milk Chocolate Balls..\$50

Garden Salad with two Dressings..\$60

Caesar Salad..\$75

Cole Slaw..\$50

Broccoli Salad..\$75

Potato Salad..\$75

Pasta Salad..\$70

## **Type of Event and Number of Appetizers**

Cocktail: 12-14 pieces per person

1 Hour Social: 4-6 pieces per person

2 Hour Social 6-8 pieces per person

Butler passed appetizers pick from the Hors D' Oeuvres

# Hors D' Oeuvres



## Bars

**S'mores:** Hershey Milk Chocolate Bars, Reese Peanut Butter Cups, Marshmallows, Graham Crackers, and Skewers..\$4 per person

**Taco in A Bag:** Taco Beef, Shredded Cheese, Jalapenos, Pica De Gallo, Bagged Tortilla Chips.. \$4 Per person

**Ice Cream:** Ice Cream Sundaes and Ice Cream Cones. Various Candy Toppings, Strawberry, Chocolate and Carmel Sauce, Whip Cream..\$5 per person

**Hot Dog:** 100% Beef Hot Dogs, Relish, Onions, Cheese Sauce, Buns, Ketchup and Mustard..\$4 per person

**Snack Bar:** House- Made Tortilla Chips and Salsa House-Made Potato Chips and Seasoned Sour Cream, Pretzels, and Bar Mix...\$5 per person.



## Sandwiches' and Sliders

**Silver Dollar Bun :** 50 for \$100 Ham & Cheddar Or Turkey & Swiss  
Served with Lettuce, Tomato, Mayo, and Mustard.

**Hot Sliders:** 50 for \$150  
Shredded BBQ Beef with Pickle Slices or Carolina Pulled Pork with Shredded Slaw

**Burger Sliders:** 50 For \$150 Slider Patty, Cheese, Pickle , Special Sauce.

## Pizzas and Flat Breads



## Flat Breads: \$9.50

Granny Apple  
Pesto Shrimp  
Chicken Blanco  
Roasted Pepper

## 14 Inch Pizza:\$15.00

Cheese  
Pepperoni  
Sausage  
Chicken

All Food Subject to Applicable Sale Tax and 20% Service Charge.

# Plated Dinners

For a sit-down dinner, you may choose two entrees plus one vegetarian and one kids option, If you wish to order a third entrée, add \$5 for each person requesting that entrée. With multiple entrees, all entrees will be served with the same house starch and seasonal vegetable, and entrée identification is required at each table.

## Poultry

### Cordon Bleu

Breaded Stuffed Chicken Breast, Black Forest Ham, Swiss Cheese, Mornay Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.  
**\$26**

### Pink Peppercorn Champagne

Scaloppini Cutlets, Champagne Cream Sauce. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.  
**\$23**

### Almond Thyme Crusted Cutlets

Lemon Burre Blanc and Micro Greens. **Paired with:** Honey Thyme Buttered Carrots and Red Rice Pilaf.  
**\$28**

### Chicken Wellington

Mushroom Duxell, Caramelized Onion, Bleu Cheese Cream, Red Wine Reduction. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.  
**\$28**

### Lemon Brined Au Poulet

Airline Chicken Breast, Herbed Poulet Au Jus. **Paired with:** Rice Pilaf and Thyme Buttered Carrots.  
**\$28**

### Stuffed Chicken

Panko Breaded Chicken, Braised Spinach, Tarragon, Goat Cheese. **Paired with:** Linguine Alfredo and Haricot Verts.  
**\$26**

### Chicken Bruschetta

Seared Cutlets, Tomatoes, Shallots, Basil, Fresh Mozzarella, Balsamic Of Modena Glaze. **Paired with:** Linguine Alfredo and Haricot Verts.  
**\$23**

### Chicken Marsala

Scaloppini Cutlets, Roasted Cremini Mushrooms, Marsala Demi. **Paired with:** Linguine Alfredo and Haricot Verts.  
**\$24**

### Chicken Dijon

Scaloppini Cutlets, Sautéed Mushrooms, Creamy Dijon Sherry Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.  
**\$23**

All Dinners Served with Seasonal House Salad, Dinner Rolls, and Coffee Buffet  
All Entrée's Subject to applicable Sales Tax and 20% Service Charge

# Plated Dinners

## Pork

### Pork Chop

14oz Bone In French Center Cut, Tomato Herb Demi. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.

\$25

### Rosemary Pork Loin

Two 4oz Slices, Cherry Merlot Sauce. **Paired with:** Red Rice Pilaf and Honey Thyme Buttered Carrots.

\$25



## Seafood

### Fresh Atlantic Salmon

Oven Roasted, Dill Chardonnay Sauce. **Paired with:** Buttermilk Whipped Potatoes and Buttered Haricot Verts.

\$26

### Lemon Poached Halibut

Tomato Relish, Roasted Red Pepper Butter. **Paired with:** Linguini Alfredo and Haricot Verts

\$29

### Pecan Crusted Walleye

Pecan Crusted, Honey Pecan Butter. **Paired with:** Red Rice Piaf and Honey Thyme Buttered Carrots.

\$27

### Pan Fried Walleye

Panko Herb Crusted, Cambridge Tartar. **Paired with:** Roasted Yukon Gold Potatoes and Vegetable Medley.

\$27

All Dinners Served with Seasonal House Salad, Dinner Rolls, and Coffee Buffet  
All Entrée's Subject to applicable Sales Tax and 20% Service Charge

# Plated Dinners

## Beef

### Prime Rib Of Beef

12oz Cut, Au Jus, Fresh Horseradish.

**Paired with:** Roasted Yukon Gold Potato and Vegetable Melody.

**\$32**

### Flat Iron

8oz, House Marinade, Classic Steak Sauce.

**Paired with:** Roasted Yukon Gold Potato and Vegetable Melody.

**\$28**

### Tri Tip Sirloin

10oz Mojo Marinade, Garlic Parsley Sauce.

**Paired with:** Buttermilk Whipped Potato and Buttered Haricot Verts.

**\$30**

### Seared Filet Mignon

8oz Filet, Béarnaise Sauce, Shallot Crisps.

**Paired with:** Buttermilk Whipped Potato and Buttered Haricot Verts.

**\$36**

### Sirloin

9oz, House Marinade, Classic Steak Sauce.

**Paired With:** Roasted Yukon Gold Potato And Vegetable Melody.

**\$27**

## Duets

### 6oz Sirloin Chateau and Walleye Cake

Lemon Burre Blanc..\$30

### 6oz Sirloin Chateau and Salmon Cake

Dill Chardonnay Sauce.. \$29

### 6oz Sirloin Chateau and Crab Cake

Remoulade Sauce..\$31

### 6oz Sirloin Chateau and Chicken

Pink Peppercorn Champagne Sauce..\$28

**Duets are composed of Mater D Butter on the Steak Served with Gruyere Whipped Potatoes and Haricot Verts.**



All Dinners Served with Seasonal House Salad, Dinner Rolls, and Coffee Buffet  
All Entrée's Subject to applicable Sales Tax and 20% Service Charge

# Plated Dinners

## Vegetarian

### Baked Stuffed Shells

Marinara Sauce and Garlic Cream Sauce.

**\$20**

### Tri-Color Cheese Tortellini

Peas, Mushrooms, Roasted Red Pepper.

**\$20**

### Teriyaki Stir-Fry

White Rice.

**\$20**

## Vegan

### Roasted Butternut Squash Couscous

**\$20**



## Kids ( 11 and Under)

**Pick One: Each Served with Teddy Grams.**

Chicken Strips with French Fries

**\$9**

Cheese Burger with French Fries

**\$9**

Macaroni and Cheese

**\$9**

All Dinners Served with Seasonal House Salad, Dinner Rolls, and Coffee Buffet  
All Entrée's Subject to applicable Sales Tax and 20% Service Charge

# Buffet Dinners \$26

Choice of Two Entrees , Choice of Salad , Choice of Pasta, Served with Roasted Yukon Golds and Seasonal Vegetable.

## Pick Entrées:

### Scaloppini Chicken Cutlets

Mushroom Dijon Sauce Or Pink Peppercorn  
Champagne Sauce

### Roasted Chicken Thighs

Creamed Shallots, Bacon

### Chicken Veronique

Searred Cutlets, White Wine and Green Grapes

### Lemon Brined Au Poulet

Bone in Chicken Breast, Herbed Poulet Au Jus

### Chicken Carbonara

Cream, Wilted Spinach, Roasted Tomatoes, Bacon

### Chicken Kiev

Panko Crusted, Herb Butter Stuffed

### Rosemary Pork Loin

Cherry Merlot Sauce

### Glazed Ham

Apple Vinegar Mustard Glaze

### London Broil

Ginger, Soy, Black Pepper Marinated Tri Tip in Au Jus

### Onion Smothered Sliced Tri-Tip

Garlic Shallot Rosemary Roasted Tri Tip

### Beef Sirloin Tips

Searred Sirloin Tips, Mushrooms, Bleu Cheese

### Steakhouse Steak Tips

Grilled Sirloin Tips, Roasted Pearl Onions

### Fresh Atlantic Salmon

Oven Roasted, Lemon Dill Chardonnay Sauce

### Blackened Walleye

Pan Fried, Béarnaise sauce

### Cutting Board Meats

**Beef Round Eye** Creamy Horseradish

**Oven Roasted Turkey** Cranberry Sauce

**Smoked Pork Shoulder** Peach Sauce

Each Additional Entrée add \$3 per person

# Buffet

## Pick Your Salad:

### Apple Salad

Chopped Romaine, Diced Apples, Cucumbers, Slivered Red Onion, Craisens, Peptitas, Apple vinaigrette

### Green Goddess Garden Salad

Romaine, Iceberg, Grated Carrots, Tomatoes, Green Onions, Cucumbers, Radish, Croutons, Green Goddess Dressing.

### Caesar Salad

Crisp Romaine, Grated Parmesan Cheese, Garlic Croutons, Caesar Dressing.

### Field of Greens Salad

Assorted Greens, Roasted Beets, Silvered Red Onion, Crumbled Goat Cheese, Candied Walnuts, Champagne Vinaigrette.

## Pick Your Pasta:

### Mini Penne Pasta

Tomato Marinara, Chiffonade Basil.

### Pasta Primavera

Bow Tie Pasta in Alfredo Sauce, Matchstick Carrots, Roasted Red Peppers, Peas

### Vodka Gemelli

Vodka Tomato Cream Sauce , Pearl Onions

## Add for \$2.00 more per person

Fresh Fruit Salad

Pasta Salad

Augratin's Potatoes

Scalloped Potatoes

Smashed Potatoes

Buttermilk Whipped Potatoes

Red Bliss Potatoes

Wild Rice Pilaf

Ruby Red Rice Blend

Mac and Cheese

White Stone Ground Grits

Lemon Couscous with Quinoa

All Dinner Buffets are Served with Dinner Rolls, and Coffee Buffet.

All Food Subject to Applicable Sale Tax and 20% Service Charge.

# Select Dinner Buffet

## **Southern Baked Chicken and Ribs..\$25**

Herb Baked Buttermilk Chicken, BBQ Pork Ribs, Creamy Coleslaw, Scalloped Potatoes, Garden Fresh Corn, Macaroni and Cheese, Baked Biscuits.

## **Home Style..\$25**

Slow Roasted Turkey, Mashed Potatoes, Dressing, Gravy, Cranberries, Hickory Pit Ham, Au gratin's, Seasonal Vegetable, Apple Craisen Salad, Dinner Rolls.



## **Italian..\$25**

Italian Sausage and Beef Lasagna, Chicken Parmesan, Cheese Tortellini with Peas and Mushrooms, Garlic Mashed Potatoes, Haricot Verts, Caesar Salad, Garlic Bread.

## **Tex Mex..\$25**

Sliced Argentine Tri-Tip Steak with Chimichurri Sauce, Spanish Chicken Cutlets with Smoked Yogurt, Mexican Rice, Pinto Beans, Chickpea Chop Salad, Grilled Flat Bread, Tortilla Chips and Salsa.



## **Executive Dinner..\$30**

Beef Burgundy Tenderloin Tips With Baby Portabella Mushrooms and Pearl Onions. Garlic Mashed Potatoes. Chicken Piccata With Capers, and Herb Lemon Butter. Golden Jewel Couscous. Smoked Scottish Salmon Sides with Onion Relish, Cilantro Cream Cheese, and Mini Marble Bread. Pear and Golden Raisin Chopped Salad, Vegetable Medley, and Dinner Rolls.



All Food Subject to Applicable Sale Tax and 20% Service Charge.

# Desserts

## Plated Desserts

**Fudge Lava Cake** Raspberry Sauce, Whipped Cream..\$6

**Apple Crisp** Carmel Sauce, Hazelnut Whipped Cream..\$5

**Chocolate Mouse Flutes** Whipped Cream, Berries....\$4

**Seasonal Slice of Cake**...\$4

**Strawberry Cheesecake** Whipped Cream..\$5

**Turtle Cheesecake** Caramel, Fudge Peacans..\$6

**Chocolate Sundae** Cookie, Whipped Cream, Cherry ...\$3

## By the Dozen

Assorted Homemade Cookies  
\$14 per dozen

Assorted Gourmet Bars  
\$24 per dozen

Chocolate Chip Brownie  
\$22 per dozen

## Dessert Stations (Minimum 50 People)

**Assorted Filled Gourmet Cupcakes**..\$4

Vanilla Bean, Chocolate on Chocolate, Red Velvet, Jelly Roll,  
Peanut Butter Cup, Lemon Meringue.

**Lost Spur Dessert Station**..\$6

Petit Fours, Mini Cheese Cakes, Chocolate Mousse Cups, Assorted  
Gourmet Bars, Macaroons.

**Lost Spur De La Cream Pie Station**..\$4

Banana, Chocolate, Coconut, Cookies and Cream

**Dish Your Own Station**..\$6

Classic Bread Pudding with Bourbon Brown Sugar, Seasonal Fruit  
Cobbler. Served with Whipped Cream.

**Cheese Cake**....\$5

Strawberry, Chocolate, Carmel, Blueberry Compote, Whipped  
Cream Pecans

**Ice Cream Station**..\$5

Ice Cream Sundaes, Ice Cream Cones, Various Candy Toppings,  
Strawberry, Chocolate and Carmel Sauce, and Whipped Cream.

**S'mores Station**..\$4

Hershey Milk Chocolate Bars, Reese Peanut Butter Cups,  
Marshmallows, Graham Crackers, and Skewers.

All Dessert Subject to Applicable Sale Tax and 20% Service Charge.