



Banquet Menu

Cold Hors D'oeuvres and Platters

Each platter serves 25-30 people

Balsamic Grilled Vegetables \$50

Served with assorted dipping sauce and flatbread

Meat and Cheese \$55

Featuring salami, honey ham, roasted turkey, cheddar, Swiss, and cheddar served with crackers

Poached Tiger Shrimp \$90

Served with horseradish, lemon wedges, and cocktail sauce

Fresh Vegetable Tray \$40

Featuring cucumbers, bell peppers, celery, broccoli, and carrot with assorted dipping sauces

Cheese Platter \$70

Featuring bleu, brie, cheddar, chevre, and fresh mozzarella with assorted olives served with bread and crackers

Greek Salad \$65

Artichokes, olives, tomatoes, bell pepper, feta cheese and a herbed lemon vinaigrette

Caesar Salad \$55

Served with our house made Caesar dressing, croutons, gherkins, parmesan cheese and romaine lettuce

House Salad \$55

Served with croutons, red onion, tomato, parmesan and your choice of dressings

Almond Cherry Greens Salad \$65

Topped with maple dressing, toasted almonds, apple, dried cherry, parmesan, and mixed greens



Parmesan garlic chicken pasta salad \$65

Mixed with green beans, cavatappi pasta, fresh herbs,
and a creamy parmesan dressing

Roasted beet salad \$60

Mixed greens, bleu cheese crumbles, balsamic vinaigrette, and red onion

Panini sandwiches \$65

Filled with salami, roasted pepper, spinach,
roasted garlic mayo, and fresh mozzarella

Smoked salmon \$90

Served with capers, red onion, horseradish sour cream,
lemon, hard-boiled egg, crackers, and toast

Grilled Flatbread \$65

Served with tomato bruschetta, olive tapenade, and jalapeno hummus

Caprese salad \$65

Fresh mozzarella, tomato, basil, and a balsamic reduction served with bread

Asian salad \$65

Topped with hoisin-grilled chicken, Napa cabbage,
bell pepper, carrot, snow pea, green onion, and sesame seeds

Cheeses and Spreads \$65

Herbed goat cheese with olive tapenade, tomato
bruschetta, served with grilled bread, and crackers \$65

Hot Hors D'oeuvres and Platters

Each platter serves 25-30 people

Ham Sandwiches \$65

Topped with apple, Swiss, and a Dijon mustard

Grilled Sirloin Kebabs \$95

Served with Dijon aioli, horseradish, and fresh herbs

Grilled Shrimp Skewers \$100

Served with lemon, garlic, chili, and fresh herbs

Grilled Chicken Skewers \$85

Served with tzatziki sauce

Grilled Mushroom Skewers \$80

Served with balsamic, parsley, and parmesan

Ham and Cheese Croquettes \$85

Served with herbed lemon aioli

Jerk Chicken Skewers \$85

Served with a pineapple salsa

Grilled Shrimp Skewers \$100

Served with corn salsa

Lump Crab Crostini \$130

Served with corn salsa, lemon aioli on grilled baguette

Grilled Veggie Skewers \$80

Served with basil pesto

Sweet and Sour Tofu \$65

Served with crushed peanuts

Grilled Asparagus \$60

Served with parmesan, lemon, and herbs

Baby Back Ribs \$95

Served with house made barbecue sauce

Pan roasted meatballs with gravy \$80

Mashed Potato Bar \$70
Served with all the trimmings

Beer battered chicken fingers \$85
Served with ranch, barbecue, honey mustard, and hot sauce

Macaroni and cheese served golden brown \$60

Taco Bar \$85
Your choice of beef, chicken, or veggie,
served with all the trimmings plus hard and soft shells

Quesadilla \$85
Your choice of beef, chicken, or veggie served with all the trimmings

Roasted Prime Rib \$225
Served on a carving station with au jus, gravy and herb garlic butter

Pulled Pork Sandwiches \$85
Served with mini buns, pickles, lettuce, and house made barbecue sauce

Loop Wings \$85
Your choice of bourbon, Franks red hot, teriyaki, or honey mustard,
served with assorted dipping sauces

Jerk or Buffalo Chicken Wontons \$90
Served with bleu cheese or ranch dressing

Parmesan Crusted Walleye Fingers \$120
Served with house made tartar sauce and lemon

Sundried Tomato Pesto Chicken Tortellini Bake \$80
Topped with parmesan and served golden brown

Teriyaki Tuna Skewers \$120
Served with sesame seeds and green onion

Assorted Pizza Bar \$100
Baked to perfection with topping choices including...pepperoni, sausage,
Hawaiian, chicken pesto bacon, Greek, taco, spicy pepperoni with meatball,
tomato-basil, and so on

Garlic Sautéed Green Beans \$50
Served with butter and lemon

Garlic and Herb French Fries with Zesty Mayo \$30

Sweet Potato Fries with Chipotle Sour Cream \$40

Assorted Dessert Platters \$75

(Add ice cream for \$15 more)

Each platter serves 25-30 people

Brownie Sundae

Served with hot chocolate sauce, caramel, whipped cream, and walnuts

Assorted Bars

Including lemon, raspberry, 7 layer, Oreo, caramel, and toffee

Freshly Baked Chocolate Chip Cookies

Apple Cinnamon Churros

Served with whipped cream and caramel sauce

Towering Chocolate Cake

Served with strawberries and whipped cream

New York style cheesecake with strawberries and whipped cream

Tres Leches Cake

Served with strawberries and whipped cream