

# 2016 BANQUET MENU



## HORS D'OEUVES

### APPETIZERS:

Choice of 3 for \$9.95 per person  
Choice of 4 for \$10.95 per person  
Choice of 5 for \$11.95 per person

### CALAMARI

Flash-fried baby squid topped with sweet cherry peppers, served with caper aioli sauce.

### PORTABELLA MUSHROOMS

Roasted & topped with our signature zip sauce.

### BRUSCHETTA

Toasted garlic bread topped with tomatoes, fresh basil & mozzarella cheese.

### BEEF SLIDERS

Ground beef patties topped with grilled onions & American cheese on a toasted bun.

### CHICKEN TENDERS

Flash-fried breaded chicken tenders. Served with choice of ranch dressing or our house made bourbon barbecue sauce.

**SPINACH & ARTICHOKE DIP** Artichoke hearts, spinach, bacon & fontina cheese. Served with freshly made tortilla chips.

### ADDITIONAL APPETIZERS

(PRICED INDIVIDUALLY)

### ASSORTED CHEESE & CRACKERS

\$2.50 per person

**SHRIMP DISPLAY** Chilled shrimp served with house made cocktail sauce.

\$65.00: 25 count \$120.00: 50 count

**COCONUT TEMPURA SHRIMP:** Jacketed shrimp tossed with a crisp coconut batter and flash-fried. Served with a mango-sweet chili sauce.

\$70.00: 25 count \$125.00: 50 count

**MARYLAND CRAB CAKES** Lump crab meat & fresh herbs. Served with red-pepper remoulade and sweet corn relish.

\$80.00: 25 count \$170.00: 50 count

### ASSORTED FRESH CUT SEASONAL FRUIT

\$2.50 per person

### BLACKENED BEEF TENDERLOIN TIPS

topped with our signature zip sauce.

\$3.00 per person



# 2016 BANQUET MENU



## LIGHT LUNCH

\$14.99 per Person  
(Based on a minimum of 20 guests)

All entrees include coffee, tea or soda and our house dessert

### CHICKEN CAESAR SALAD

Fresh romaine hearts tossed with parmesan cheese and our signature house dressing. Topped with seasoned croutons.

Add grilled salmon: additional \$3.99 per person

### BROWNIES KALE SALAD

Fresh Kale topped with grilled chicken breast, mandarin oranges, shaved carrots, red onion, sun-dried cranberries, feta cheese & toasted almonds. Served with raspberry vinaigrette dressing.

### CHICKEN COBB SALAD

Mixed greens topped with grilled chicken, bacon, tomato, egg, red onion & blended cheeses. Served with choice of Ranch or House dressing.

### BROWNIE BURGER

8 oz. USDA burger topped with American cheese, lettuce, tomato & onion. Served with house fries on an Artisan bun.

### BAVARIAN PRETZEL CLUB

Grilled chicken breast topped with bacon, Swiss cheese, lettuce & tomato. Served with house fries on an pretzel bun. Dijon mayonnaise served on the side.

Substitute a cup of fruit for the fries for an additional \$2.50 per person

## LIGHT ENTRÉES

Choice of three (3)

\$16.99 per person  
(Based on a minimum of 20 guests)

All entrees include fresh baked dinner rolls & butter, house salad, coffee, tea or soda and our house dessert

### PASTA PRIMAVERA

Imported pasta noodles tossed with garden fresh vegetables in a light garlic-parmesan cheese crème sauce.

### CHICKEN FRANGELICO

Pecan encrusted chicken breast topped with dried cranberries and a Frangelico crème sauce. Served with rice pilaf and fresh vegetables.

### LAKE SUPERIOR WHITEFISH

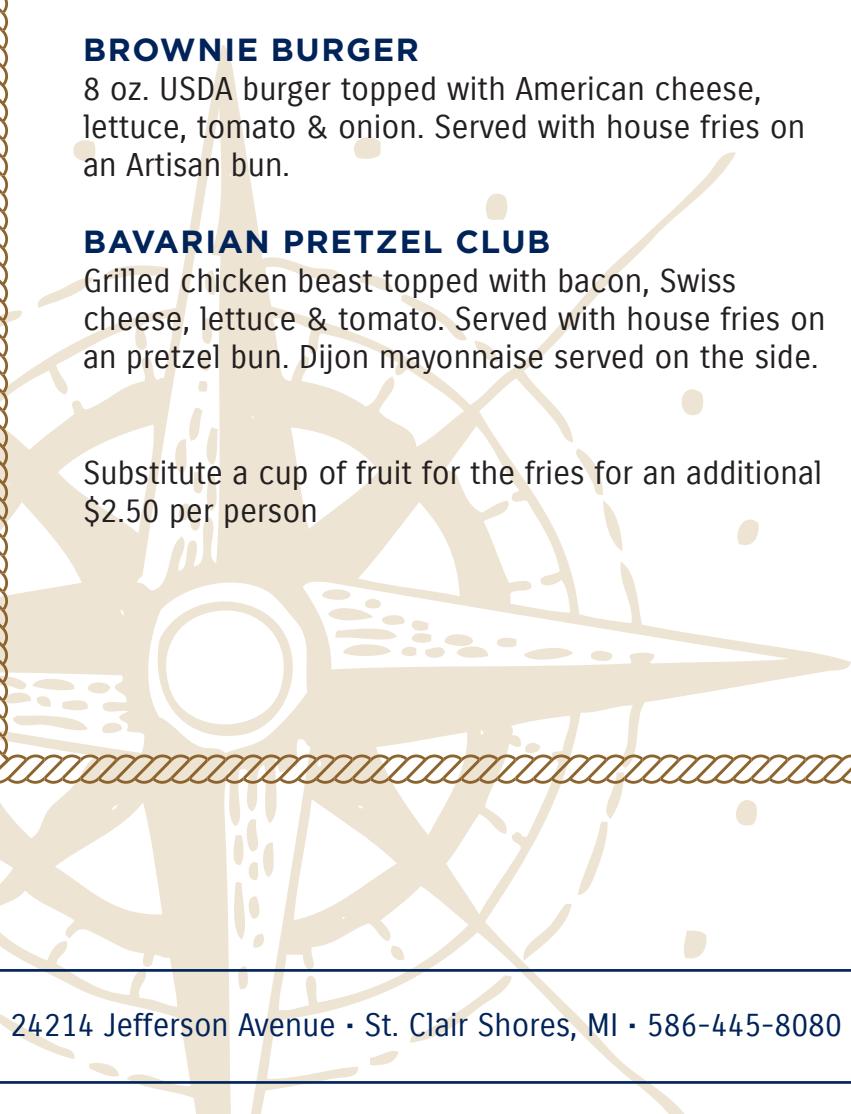
Lemon-herb butter broiled. Served with mashed potatoes & fresh vegetables.

### OPEN-FACED BEEF TENDERLOIN TIP SANDWICH

Hand-cut tenderloin tips topped with sautéed mushrooms, onions, Swiss cheese and our signature zip sauce. Served on a grilled baguette with house fries.

### CHICKEN PARMESAN

Breaded chicken breast topped with mozzarella & provolone cheeses with a roasted tomato sauce. Served with rice & fresh vegetables.



# 2016 BANQUET MENU



## PLATED DINNERS

(Based on a minimum of 20 guests) All entrees include coffee, tea or soda and our house dessert  
Choice of three (3)

### BROWNIES KALE SALAD

Fresh kale topped with marinated chicken breast, mandarin oranges segments, shaved carrots, red onions, sun-dried cherries, feta cheese & toasted almonds. Served with raspberry vinaigrette dressing on the side. \$15.99

### PASTA PRIMAVERA

Imported pasta noodles tossed with garden fresh vegetables in a light garlic-parmesan cheese crème sauce. \$16.99

### BROWNIES MAC & CHEESE

Cheddar and four cheese blend in a rich crème sauce. Baked with seasoned breadcrumbs and topped with a grilled & marinated chicken breast. \$23.99

### CHICKEN PARMESAN

Breaded chicken breast topped with mozzarella & provolone cheeses and a roasted tomato sauce. Served with rice & fresh vegetables. \$16.99

### CHICKEN FRANGELICO

Pecan crusted chicken breasts topped with dried cranberries and a Frangelico cream sauce. Served with rice & fresh vegetables. \$20.99

### LAKE SUPERIOR WHITEFISH

Broiled with a lemon-herb butter. Served with chef's mashed potatoes and fresh vegetables. \$22.99

### MANGO-CHILI GLAZED SALMON

Pan roasted with our house made sweet mango-chili glaze. Served with chef's mashed & fresh vegetables. \$22.99

### CHAR-GRILLED PORK CHOP

Marinated pork chop topped with grilled onions & mushrooms and our signature zip sauce. Served with chef's mashed potatoes & fresh vegetables. \$18.99

### BEEF TENDERLOIN MEDALLIONS

2-4oz. hand-cut & char-grilled tenderloins topped with grilled onions, mushrooms and our signature zip sauce. Served with chef's mashed potatoes and fresh vegetables. \$32.99