BREAKFAST  $19 per person - groups of 25 or more

THE BREAKFAST BUFFET
Scrambled Eggs • Biscuits and Gravy • Cheddar Hash Brown Casserole • Bacon • Sausage Links • Fresh Fruit • Assorted Pastries • Juice, Coffee or Soft Drinks

LUNCH BUFFETS  groups of 25 or more

LIGHT AND EASY BUFFET - $23
SERVED WITH:
• House Salad (sub Caesar for $1.50)
• Seasonal Fresh Vegetables
• Roasted Red Potatoes
CHOICE OF ONE:
• Salmon with Champagne Cream Sauce
• Sliced Roast Beef
• Roasted Pork Loin with Apricot Chutney
• Woodfire Chicken

DELI BUFFET - $19
SERVED WITH:
• Roast Beef
• Smoked Turkey
• Ham
• Swiss
• Cheddar
• American
• Assortment of Breads
• Assortment of Condiments
CHOICE OF ONE:
• Coleslaw
• Potato Salad
• Pasta Salad
• Kettle Chips
• Tossed Salad
• Caesar Salad

WOODFIRE LUNCH BUFFET - $30
SERVED WITH:
• House Salad (sub Caesar for $1.50)
• Fresh Baked Bread
CHOICE OF TWO:
• Sliced Roast Beef
• Smothered Beef Steak Tips
• Salmon with Champagne Cream Sauce
• Woodfire Chicken
• Chicken with Champagne Cream Sauce
• Chicken Parmesan
• Lemon Butter Cod
• Apricot Dijon Pork Chop
• Italian Sausage Lasagna
• Three Cheese Lasagna
• Tasso Ham Mac & Cheese
• Chef Carved Prime Rib
  Add $8 Per Person
• Chef Carved Beef Tenderloin
  Add $10 per person
CHOICE OF ONE POTATO:
• Parmesan Mashed Potatoes
• Mashed Potatoes and Gravy
• Roasted Red Potatoes
CHOICE OF ONE VEGETABLE:
• Seasonal Fresh Vegetables
• Roasted Butter Corn

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
PASSED COLD APPETIZERS  priced per piece

Ratatouille Phyllo Cup
Garlic hummus and Brunoise
Ratatouille in Phyllo - $4

Roasted Tomato Gazpacho Shooters - $4

Shrimp Shooters
Poached Shrimp with Lettuce, Cocktail Sauce and Lemon - $5

Smoked Salmon Crostini
Toasted Crostini, Smoked salmon, Avocado, Fetta and Capers - $6

Almond Cocoa Bacon
Grand Cru Peruvian Chocolate, Bacon and Toasted Almonds - $5

Bruschetta
Topped with shredded Asiago Cheese and served with Crostini - $3

Caprese Skewers
Grape Tomatoes and Fresh Mozzarella Drizzled with Balsamic Vinegar and Olive Oil, topped with Fresh Basil and served with Crostini - $3

PASSED HOT APPETIZERS  priced per piece unless noted otherwise

Beef and Mushroom Skewers
Beef Tenderloin and Roasted Mushrooms - $6

Chicken Jerk Kabob
Jamaican Spiced Chicken - $5

BBQ Brisket or Ancho Chicken Quesadillas - $6

Risotto Stuffed Mushrooms
Roasted Mushrooms stuffed with Spinach Mushroom Risotto - $6

Crab Cakes
Mini Crab Cakes, Arugula, Celery, Apple and Raisins - $7

Cajun Grilled Shrimp
Blackened Shrimp served with Lemon Aioli - $5

Chicken Satay
Served with Peanut Sauce - $3

Bacon Wrapped Chicken
Served with BBQ Sauce - $4

Coconut Shrimp
Served with Cool Mango Dipping Sauce - $4

Matchsticks
Grilled Shrimp wrapped in a Fried Flour Tortilla, topped with Tequila Creme and Sweet and Spicy Chile Sauce - $4

Hot Wings
Buffalo • BBQ • Sweet Chili - $2.50

Meatballs
BBQ • Sesame • Swedish - $3

Four Cheese Stuffed Mushroom Caps - $3

Italian Sausage Stuffed Mushroom Caps - $3

Egg Rolls - $3

Platters  serves 25

Crudités Tray
Vegetables served with your choice of Ranch or Dill Dipping Sauce - $90

Cheese & Sausage Tray
Served with Gourmet Crackers - $90

Chilled Shrimp
Served with Cocktail Sauce - market price

Fruit Display
Fresh Seasonal Fruit - $90

Hummus Display (select one)  
Lemon Garlic • Spinach & Feta • Roasted Red Pepper with Pita Chips $90 | Add Crudités $60
DINNER BUFFETS  groups of 25 or more

THE SUMMIT BUFFET - $32
SERVED WITH:
• House Salad (sub Caesar for $1.50)
• Fresh Baked Bread
• Parmesan Mashed Potatoes
• Seasonal Fresh Vegetables

CHOICE OF TWO:
• Salmon with Champagne Cream Sauce
• Sliced Roast Beef
• Roasted Pork Loin with Apricot Chutney
• Chicken with Champagne Cream Sauce
• Chef Carved Prime Rib
  Add $7 Per Person
• Chef Carved Beef Tenderloin
  Add $9 per person

WOODFIRE BUFFET - $39
SERVED WITH:
• House Salad (sub Caesar for $1.50)
• Fresh Baked Bread

CHOICE OF THREE:
• Sliced Roast Beef
• Smothered Beef Steak Tips
• Salmon with Champagne Cream Sauce
• Woodfire Chicken
• Chicken with Champagne Cream Sauce
• Chicken Parmesan
• Lemon Butter Cod
• Apricot Dijon Pork Chop
• Italian Sausage Lasagna
• Three Cheese Lasagna
• Tasso Ham Mac & Cheese
• Chef Carved Prime Rib
  Add $8 Per Person
• Chef Carved Beef Tenderloin
  Add $10 per person

CHOICE OF ONE POTATO:
• Parmesan Mashed Potatoes
• Mashed Potatoes and Gravy
• Roasted Red Potatoes

CHOICE OF TWO VEGETABLES:
• Steamed Broccolini
• Sautéed Asparagus
• Seasonal Fresh Vegetables
• Roasted Butter Corn

TALK OF THE TOWN BUFFET - $50
SERVED WITH:
• French Onion with Puff Pastry
• House and Caesar Salad to order
• Fresh Baked Bread

CHOICE OF TWO:
• Carved Prime Rib Roast
• Cedar Planked Salmon
• Salmon Fresca
• Chicken Piccata
• Chicken with Champagne Cream Sauce
• Carved Beer Brined Pork Loin with Apricot Chutney

CHOICE OF ONE POTATO:
• Parmesan Mashed Potatoes
• Mashed Potatoes and Gravy
• Roasted Red Potatoes

CHOICE OF TWO VEGETABLES:
• Steamed Broccolini
• Sautéed Asparagus
• Seasonal Fresh Vegetables
• Roasted Butter Corn

DESSERT
CHOCOLATE COVERED STRAWBERRIES
$3 each
BROWNIES
$25 per dozen
GOURMET COOKIES
$18 per dozen
ASSORTED DESSERT TRAY
Brownies, Cookies, Dessert Bars
$5 per person
HALF SHEET CAKE
$60
FULL SHEET CAKE
$100
CAKE DECORATION
$35
ASSORTED CHEESECAKE BITES
$5 per guest
PLATED DINNERs  groups of 20 or more

Served family-style with our own freshly baked focaccia bread, house salad, parmesan garlic mashed potatoes, and green bean almondine.

$32 PER GUEST

**CHUBBY CUT TOP SIRLOIN***
9 oz. Certified Angus Beef makes it the choice of choice

**GRILLED ATLANTIC SALMON**
Atlantic Salmon with Chardonnay Dill Sauce

**CHICKEN MADEIRA**
Chicken Breast, Asparagus, Mushrooms and Provolone served with a Madeira Wine Sauce

$37 PER GUEST

**CHUBBY TOP SIRLOIN*** WITH **GRILLED SHRIMP SKEWER**
Center cut top sirloin and a grilled shrimp skewer

**GRILLED SALMON BEARNAISE**
Broiled Atlantic Salmon topped with Tarragon Béarnaise Sauce

**CHICKEN CHAMPAGNE**
Pan-seared Chicken with a Champagne Cream Sauce

$42 PER GUEST

**NEW YORK STRIP***
12 oz. classic cut well marbled

**SALMON OSCAR**
Atlantic salmon topped with Maryland Lump Crab and Béarnaise Sauce

**CHICKEN OSCAR**
Pan-seared Chicken Breast topped with Maryland Lump Crab and Béarnaise Sauce

$47 PER GUEST

**RIBEYE OR PRIME RIB***
14 oz. cut to perfection

**PETITE FILET MIGNON***
A tender cut straight from the center of the Tenderloin

**WALLEYE**
Blackened or Pan-fried Walleye Filet

$72 PER GUEST

**FILET MEALLION TRIO*** AND **SHRIMP SKEWER**
Three Medallions of Choice Beef Tenderloin topped with a Parmesan, Gorgonzola and Smoked Bacon Butter Crust, served with Béarnaise Sauce

**SHRIMP AND SEA SCALLOP SCAMPI**
Jumbo Shrimp and Rich Sea Scallops with Fresh Lemon, Butter and Cherry Tomatoes

**PETITE FILET MIGNON*** AND **LOBSTER TAIL**
A tender cut straight from the center of the Tenderloin, accompanied by a Broiled Lobster Tail

**PETITE FILET MIGNON*** AND **CRAB STUFFED SHRIMP**
A tender cut straight from the center of the Tenderloin, accompanied by Crab Stuffed Shrimp and topped with Béarnaise Sauce

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* Steaks are cooked medium-rare to medium.

INFORMATION - PLATED DINNERs

- Tastings are welcome.
- Place cards are required with food choice for plated entrées.
- Glass China and rolled flatware are included in this price.
- Service fee – 22% minimum of the final bill.
-Entrée serve time to completion may vary. Food quality will diminish if asked to serve after the original time planned. No refunds will be given at that time.

- Steak temperatures are medium rare to medium.
- Special table arrangement and decor set up and removal requirements are the responsibility of the wedding event planner.
- Thunder bay will not break down tables or chairs and is the responsibility of the venue, wedding or event planner.
- Food bill must be paid in full 7 days prior to the event.
**BAR GUIDELINES**

- We do not permit shots at our bar due to liability issues. All drinks must include a mixer excluding Manhattans or Martinis using tier 3 liquor (1 per customer).
- We do not provide blended drinks as it disrupts other guests due to noise.
- Open bar billing is billed after the event and must be paid in full no later than one week after event.
- Cash bar is available.
- Last call starts at 10pm and bar closes at 11pm.

Alcohol not listed can be purchased based on availability. Host will be responsible for entire purchase of special requests.

### SILVER - TIER 1

**WINES**
Moscato, Pinot Grigio, Chardonnay, Sauvignon Blanc, Merlot, Cabernet Sauvignon, Pinot Noir - $9 per glass

**BEER**
Bud Light, Busch Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, O’Doul’s - $7 each

**SPIRITS**
Absolute Vodka, Bacardi Rum, Dewar’s Scotch, Jim Beam/Jack Daniel’s Whiskey, Jose Cuervo Tequila, Tanqueray Gin - $8 each

### SILVER - TIER 2

**WINES**
Chloe Pinot Grigio, A by Acacia Chardonnay, Overstone Sauvignon Blanc, R Collection Merlot, Sterling Vintner Cabernet Sauvignon, Le Grand Pinot Noir - $11 per glass

**BEER**
Angry Orchard, Boulevard Pale Ale, Boulevard Wheat, Corona, Fat Tire, Heineken, High Noon Seltzers, Lagunitas IPA, Sam Adams, O’Doul’s - $9 each

**SPIRITS**
Tito’s/Ketel One Vodka, Captain Morgan Rum, Bulleit Bourbon & Bulleit Rye Whiskey, Johnnie Walker Red Scotch, Jameson/Crown Royal Whiskey, Christian Brothers Brandy, Patrón Tequila, Bombay Sapphire Gin, Baileys Irish Cream, Kahlua Coffee Liqueur - $9 each

### SILVER - TIER 3

**WINES**
Benziger Chardonnay, Hess Sauvignon Blanc, Pine Ridge Chenin Viognier, Summer Water Sparkling Rosé, Amalaya Malbec, Louis Martini Cabernet Sauvignon, Marietta Old Vine Red Blend - $14 per glass

**BEER**
Bell’s Amber Ale, Dorothy’s New World, Fresh Squeezed IPA, Left Hand Milk Stout, Mudpuppy, Two Hearted Ale, Wilson Orchard Ciders, Hard Seltzer, O’Doul’s - $10 each

**SPIRITS**
Grey Goose & Belvedere Vodka, Knob Creek & Maker’s Mark Bourbon, Templeton Rye Whiskey, Glenfiddich 12 & Glenlivet 12 Scotch, Don Julio Tequila, Beefeater & Hendriks Gin, B&B Liqueur, Disaronno Amaretto - $11 each

### OTHER

**SOFT BEVERAGES**
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist

**MIXERS**
Cranberry Juice, Orange Juice, Pineapple Juice, Sour, Grenadine, Lime Juice

**CORDIALS**
Triple Sec, Midori, Peach Schnapps, Amaretto, Dark Creme de Cacao, Light Creme de Cacao