

dinnermenu

all dinner selections are served with freshly baked breads & butter

dinner buffets

minimum guarantee of 20 guests

blue chip dinner buffet

field greens with assorted dressings
herb roasted chicken
sliced roast beef
parmesan crusted tilapia
garlic mashed potatoes
seasonal fresh vegetable
assorted desserts

25.00

south of the border

santa fe garden greens, cilantro vinaigrette
fresh tortilla chips with salsa verde & salsa rojo
chili a la mesa
tequila-lime chicken
sliced chipotle rubbed barbecue beef brisket
white fish vera cruz
cilantro rice
refried beans
flour tortilla
churros with cinnamon sugar
key lime pie

26.00

taste of italy

caesar salad
antipasto pasta tray
chicken marsala
italian sausage & peppers
sautéed lake perch, lemon & caper
fettuccine alfredo primavera
baked lasagna
italian meatballs
broccoli with garlic & olive oil
warm garlic breadsticks
tiramisu & italian canolis

28.00

a 16% gratuity, a service charge of 3%, & applicable sales tax will be added to all food & beverage prices.

stardust buffet

mesclun salad with assorted dressings
grilled vegetables
shrimp pasta salad
carved prime rib au jus
herb rubbed rotisserie chicken
char grilled salmon, lemon beurre blanc
asparagus
oven roasted fingerling potatoes
assorted mini desserts

36.00

beverages

included in buffet price are iced tea, coffee, tea service

additional 2.50/guest

assorted pepsi® products & aquafina® water

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dinnermenu

all plated dinner selections are served with freshly baked breads & butter, choice of house soup or salad, starch & vegetable, dessert, iced tea, coffee & tea service. vegetarian options are available upon request.

house salad

tossed mixed greens, sliced cucumbers, roma tomato wedge & julienned carrots with a choice of dressing

caesar salad

romaine, toasted croutons, shredded parmesan, tossed in a caesar dressing with a parmesan tuile

classic spinach salad

fresh baby spinach, chopped eggs, black pepper bacon, cherry tomatoes, with a warm dijon bacon dressing

bibb lettuce salad

delicate bibb lettuce leaves, accented with toasted walnuts, sliced oranges, julienne jicama in a fresh baked crouton with honey poppy seed dressing

caprese salad

sliced tomato & mozzarella, basil, cracked black pepper, extra-virgin olive oil & balsamic reduction

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dinner selections

chicken florentine

chicken breast filled with fontina cheese, spinach, toasted pine nuts red wine demi glaze

23.00

grilled chicken breasts

whole grain mustard demi glaze

21.00

new york strip

char grilled, red wine demi glaze

32.00

horseradish salmon

baked salmon topped with horseradish & herb breadcrumbs, chardonnay lemon butter

27.00

grilled filet mignon

roasted shallot demi glaze

34.00

sautéed walleye

chardonnay tomato caper sauce

25.00

chicken picatta

chardonnay & herb lemon butter

22.00

12 oz. slow roasted prime rib

prime rib served with thickened au jus

27.00

blue chip combinations

steak & chicken

grilled fillet mignon, wild mushroom demi glaze slow roasted chicken breast, porcini cream

34.00

steak & shrimp

grilled fillet mignon, red wine demi glaze crabmeat stuffed shrimp, lemon & herbs

35.00

traditional mashed potato, garlic mashed potato, oven roasted red skin potatoes, baked, sweet mashed, rice pilaf, buttered noodles & au gratin
fresh vegetables, fresh green beans, broccoli, cauliflower, zucchini medley, honey glazed carrots, vegetable medley

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