



PLATTERS

each serves 24

CHARCUTERIE PLATTER

prosciutto rustica, finnochiona salame, la espanola soria, contimpalitos chorizo, roasted pistachio, picholine olive, pippara pepper, calabrian chili, cornichon, toasted baguette, whole grain mustard...225

NORTHWOODS CHARCUTERIE PLATTER

kramarczuk's summer sausage & beef beerstick, braunschweiger, seasonally rotating selection, walnut-cruste cheese ball, dried door county cherry, sun-dried pear, picholine olive, pippara pepper, calabrian chili, ritz crackers, whole grain mustard...235

ARTISANAL CHEESE PLATTER

caves of faribault st. Pete's select blue cheese, widmer's aged cheddar, herb-cruste stickney hills chevre, port salut, grilled grapes, golden and black mission fig, dried door county cherry, sun-dried pear, lavash crackers...225

MEDITERRANEAN PLATTER

house-made falafel, harissa, skhug, cucumber-yogurt sauce, purple cabbage, mediterranean vinaigrette, piparras, calabrian cherry peppers, picholine olives, cucumber, grape tomatoes, warm pita...175

HUMMUS & OLIVES

herb marinated mixed black and green olives, chickpea hummus, extra virgin olive oil, smoked spanish candelada paprika, house-fried pita chips...160

FRUIT PLATTER

chef's selection seasonal fruits and berries...170

CRUDITE PLATTER

chef's selection of seasonal raw vegetables, caves of fairbault st. pete's select blue cheese dip...160

WARM CHAFFERS

each serves 24

SPINACH DIP

creamy spinach parmesan dip, house-fried pita chips, garlic crumb, fried shallot...140

CHICKEN WINGS

Choose one preparation: MN hot sauce, cry baby craig's cheesy powder, or mild bbq dry rub. Served with house-made ranch...95

PRETZEL BAR

soft pretzel, sea salt, pub cheese, grainy mustard...160

PASSED APPETIZERS

price per bite

MAPLE BACON BITES

maple syrup & apple cider glaze...3

MARINATED MOZZARELLA & TOMATO SKEWERS

extra virgin olive oil, fresh basil...2

CHEESE STUFFED DATES

caves of faribault amablu, toasted pistachio crumble...3

MINI LEFSE-APPLE ROLLS

house-made grannysmith apple butter, diced honeycrisp apple...3

WALLEYE BITES

panko breading, house-made tartar sauce...4

SWEDISH MEATBALLS

beef meatball, swedish gravy, quick pickle, lingonberry, chive...4

some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

BUFFET

priced per person • minimum 24 guests
lunch options available upon request

ENTRÉES

please select a minimum of one

SWEDISH MEATBALLS

beef meatballs, Swedish gravy, quick pickle,
lingonberry preserves, chive
3 each...14 / 6 each...25

24 HOUR PRIME RIB

horseradish cream, house-made au jus,
sea salt, lava salt, cracked pepper
3oz...19 / 6oz...35

CHICKEN TOT PIE HOTDISH

roasted chicken, mirepoix, pea,
sweet corn, cream, tator tots...13

SKUNA BAY SALMON

beurre blanc, dill, parsley, lava salt
3oz...17 / 6oz...30

AIRLINE CHICKEN BREAST

red eye gravy, parsley, garlic crumb, lava salt
4oz...12 / 6oz...18

FRIED WILD RICE

butternut squash, celery, onion, honeycrisp apple,
sage, maple syrup, toasted walnut,
door county cherry
vegetarian...12 / turkey...16

PENNE ALLA VODKA

tito's vodka-infused sauce, old-fashioned mozzarella,
calabrian chilis, lava salt, parsley, chive
vegetarian...13 / italian sausage...16

SALADS

please select a minimum of one

HOUSE SALAD

mixed greens, toasted pumpkin seed,
door county cherries, pink peppercorn,
creamy poppy seed vinaigrette...6

CAESAR SALAD

romaine, parmesan reggiano,
vegetarian dressing, croutons,
herbs...7

FRISÉE & BLUE CHEESE SALAD

arugula, red wine vinaigrette,
caves of faribault st. pete's select
blue cheese, sun-dried pear,
toasted walnut, herbs...7

SIDES

please select a minimum of two

GREEN BEANS

black pepper, lemon, butter, toasted almond...4

ASPARAGUS

lemon, parmesan reggiano...5

FRIED BRUSSELS SPROUTS

sea salt, black pepper...5

COLE SLAW

red & green cabbage, carrot, radish, onion,
apple cider dressing...4

WHIPPED BAKERS

beurre monte...4

CREAMY MAC & CHEESE

scratch-made cheddar sauce...7

DINNER ROLLS

sea-salted butter...4

WILD RICE PILAF

butternut squash, celery, onion,
sage, maple syrup...5

DESSERT

please select a minimum of one

TRIPLE CHOCOLATE CAKE

three layers, chocolate cream cheese frosting,
chocolate ganache, chocolate swirl bark...7

VANILLA CHEESECAKE

gluten friendly cornflake crust, triple berry compote,
candied corn flake...7

INVERTED S'MORES

handmade fudge and graham cracker,
roasted marshmallow, chocolate ganache...8

GRAY DUCK TAVERN

	TIER 1	TIER 2	TIER 3	TIER 4
VODKA	Phillips	Stoli	Far North Syva Ketel One Prairie Organic Tattersall Tito's	Belvedere Chopin Grey Goose
GIN	Greenall's	Beefeater Tanqueray Boodles	Bombay Sapphire Tattersall Langley's Vikre	Hendrick's Plymouth
RUM	Angostura	Bacardi Captain Morgan Meyer's Dark	El Dorado 3yr Tattersal Blackstrap	Don Pancho 18 yr El Dorrado 12 yr Lemonhart 151 Ron Zacapa
TEQUILA	Cabrito		Cimarron Reposado Riazul Blanco	Clase Azul Reposado Riazul Reposado Riazul Anejo Fidencio Mezcal Hussong's Reposado
WHISKEY	Pendleton	George Dickel #8 Jack Daniel's Jim Beam Jameson Old Grand Dad	Bulleit Bourbon Bulleit Rye Crown Royal Maker's Mark Wild Turkey 101 Straight Edge Slaughter House	Basil Hayden's Baker's Booker's High West Knob Creek Knob Creek Rye Red Breast 12 yr Woodford Reserve
SCOTCH	Loch Lomond	Dewar's	Johnny Walker Black	Balvenie Bunnahabhain 18 yr Caol Isla Deanston Virgin Oak Glenfiddich 12yr Glenlivet 12yr Glenmorangie 10yr Macallan 12 yr Oban 14yr Talisker
BRANDY	E&J Christian Brothers	Copper & Kings Copper & Kings Apple		Rujero Singani

High End Scotch: Lagavulin 16 yr = \$18, Mortlach 25 yr = \$50

PLATED DINNER

minimum 24 guests

Select a tier. Guests will be free to choose their entrée from the selections within the entrée course on that tier at the time of the event. Groups that provide their entrée selections no less than 3 days ahead of the event will receive a 10% discount on their plated entrees.

We are able to accommodate most dietary restrictions, and kindly ask that you provide us with as much notice as possible in the case of restrictions or allergies so we can best serve your needs.

1ST TIER - 35

GREENS:

HOUSE SALAD mixed greens, toasted pumpkin seed, door county cherries, pink peppercorn, creamy poppy seed vinaigrette

ENTREE CHOICES:

CHICKEN TOT PIE roasted chicken, mirepoix, pea, sweet corn, cream, tator tots

SWEDISH MEATBALLS beef meatballs, Swedish gravy, quick pickle, lingonberry preserves, chive

WILD RICE BOWL smoked turkey, butternut squash, celery, honeycrisp apple, sage, maple syrup, toasted walnut, door county cherries

FISH & CHIPS cod, fries, vinegar slaw, house tartar sauce, chilis

DESSERT: seasonal selection

2ND TIER - 45

BREAD:

WARM LEFSE apple butter, salted butter

GREENS:

HOUSE SALAD mixed greens, toasted pumpkin seed, door county cherries, pink peppercorn, creamy poppy seed vinaigrette

CAESAR SALAD romaine, parmesan Reggiano, vegetarian dressing, croutons, herbs

ENTREE CHOICES:

AIRLINE CHICKEN BREAST roasted new potatoes, creamed spinach, red eye gravy

GRAY DUCK TATER TOT HOTDISH red wine braised short rib, carrot, pea, wild mushrooms, cream, parmesan

WILD RICE BOWL smoked turkey, butternut squash, celery, honeycrisp apple, sage, maple syrup, toasted walnut, door county cherries

SKUNA BAY SALMON whipped bakers, charred green beans, beurre blanc, herbs

DESSERT: seasonal selection

3RD TIER - 55

BREAD:

WARM LEFSE apple butter, salted butter

GREENS:

HOUSE SALAD mixed greens, toasted pumpkin seed, door county cherries, pink peppercorn, creamy poppy seed vinaigrette

CAESAR SALAD romaine, parmesan Reggiano, vegetarian dressing, croutons, herbs

ENTREE CHOICES:

PAN-ROASTED DUCK BREAST wild rice griddle cake, door county cherry gastrique, brussels sprouts petals, puffed wild rice

24 HOUR PRIME RIB ROAST whipped bakers, brussels sprouts, horseradish cream, au jus

WILD RICE BOWL smoked turkey, butternut squash, celery, honeycrisp apple, sage, maple syrup, toasted walnut, door county cherries

CAMFIRE SALMON skuna bay salmon, smoked salt, ashen marble potatoes, roasted tri-color carrot, beurre blanc, herbs

DESSERT: seasonal selection

LUNCH

available until 3pm • priced per person • minimum 20 guests

please select a minimum of one

1/2 HOUSE SMOKED TURKEY CLUB

hippie bread, house-smoked turkey breast, gdt mayo, bibb lettuce, tomato, hardwood smoked bacon...9

FULL HOUSE SMOKED TURKEY CLUB

hippie bread, smoked turkey breast, gdt mayo, bibb lettuce, tomato, hardwood smoked bacon...15

PRIME RIB FRENCH DIP

gruyere, french onion, au jus, patisserie 46 baguette...18

BBLT

double bacon, beefsteak tomato, bibb lettuce, gray duck mayo...12

SALADS

please select a minimum of one

HOUSE SALAD

mesclun greens, carrot, radish, dried cranberries, pumpkin seed, honey-lime-poppy vinaigrette...8

CAESAR SALAD

romaine, parmesan chip, crouton, herbs (vegetarian)...9

SIDES

please select a minimum of two

CREAMED SPINACH

parmesan, aged white cheddar, fried shallot, garlic crumb...5

WHIPPED BAKERS

pomme purée, beurre monte...5

MAC & CHEESE

creamy wisconsin cheddar sauce, spanish candeleda paprika, chives...6

CHILI PEPPER CHOW MEIN

fresh egg noodles, fresno chilis, poblano peppers, anaheim peppers, red bell peppers, red onion, garlic, ginger...8

SEASONAL VEGETABLES

seasonal preparation, chef's selection...6

DINNER ROLLS

warm rolls with jacobsen-salted butter...2.5

DESSERT

please select a minimum of one

TRIPLE CHOCOLATE CAKE

three layers, chocolate cream cheese frosting, chocolate ganache, chocolate swirl bark...7

VANILLA CHEESECAKE

gluten friendly cornflake crust, triple berry compote, candied corn flake...7

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handmade fudge and graham cracker, roasted marshmallow, chocolate ganache...8

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