



Sunset Room – seating up to 70
 Greenview Hall – seating up to 260
 Phone (763) 420.4700–Fax (763) 420-4619

Combo Entrees

	Per Guest	w/ tax & gratuity
Top Sirloin & Chicken Breast Tender char grilled steak and pan-seared chicken breast with your choice of sauce	16.95	21.47
Top Sirloin & Jumbo Shrimp Tender char grilled steak and your choice of breaded or scampi style shrimp	17.75	22.48
Beef Medallion & Shrimp Tender sliced beef & Shrimp choice of breaded or scampi style shrimp	15.50	19.62
Fillet Mignon & Jumbo Shrimp Bacon wrapped tenderloin; choice of breaded or scampi style shrimp	21.95	27.80
Beef Medallions & Chicken Tender sliced beef w/ burgundy mushroom sauce & chicken w/herb cream sauce	14.50	18.36
Beef Medallions & Turkey Cutlet Tender sliced beef & turkey cutlet Served w/marsala wine sauce	14.50	18.36

Buffet

	Per Guest	w/ tax & gratuity
Choice of Two Entrees Minimum of 40 people Includes choice of 1 Potato, 1 Vegetable & Salad	15.75	19.95
2 Entrees Plus PRIME RIB	20.95	26.53

Honey Glazed Ham – Honey glazed, country smoked pit ham
 Carved Roast Beef – Slow roasted with fresh garlic, cracked black pepper and fresh herbs
 Fresh Roast Turkey Breast – w/ dressing
 Chicken Breast – Lightly breaded w/ choice of sauce
 Roasted Pork Loin – served with sautéed apples
 Beef Medallions – Sliced thin and tender; marinated, grilled and served with red wine mushroom sauce

ENTREES

	Per Guest	w/ tax & gratuity
Jumbo Shrimp Lemon pepper seasoned and breaded or broiled in garlic-lemon butter	17.95	22.74
Bacon Wrapped Fillet Mignon 8 oz. choice cut tenderloin grilled to perfection	22.50	28.49
Bacon Wrapped Fillet Mignon 10 oz. fillet mignon	25.95	32.86
Prime Rib Prime rib served with au jus and horseradish sauce	20.50	25.95
Walleye Breaded or herb & lemon broiled; served with lemon wedge and tartar sauce	19.25	24.38
Baked Pecan Crusted Walleye	20.50	25.95
Pork Tenderloin 3 Grilled bacon-wrapped tenderloins; served with apple cider glaze or merlot sauce	14.25	18.05
Rib eye Steak	20.50	25.95
Top Sirloin Tender char grilled steak	17.95	22.74
Chicken Breast Lightly breaded & baked served with your choice of sauce at right	12.50	15.83
Chicken Saltimbocca Chicken breast stuffed with prosciutto ham and cheese; topped with herb cream sauce.	15.95	20.20
New York Strip Steak Tender char broiled New York Strip grilled to perfection	20.50	25.95
Stuffed Chicken Breast Breast of chicken stuffed with cranberry, apricot wild rice pilaf; topped with herb cream sauce	13.95	17.67

Chicken Sauces

Herb Cream - a light white wine cream sauce and fresh herbs
Roasted Garlic - delicate white wine cream sauce with fresh roasted garlic, cracked black pepper and parmesan cheese
Marsala - sautéed mushrooms, marsala wine, demi-glace and cream
Champagne Cream Sauce - Champagne and cream and a delightful blend of spices

Potato Choices

Garlic Mashed – Scalloped
 Au Gratin – Baked Potato
 Mashed Potatoes
 Garlic & Rosemary Roasted Baby Reds
 Wild Rice Pilaf (with dried cranberries & apricots)
 Duchess Potatoes (50 or less people)

Vegetable Choices

Glazed Carrots
 Parsley Buttered Corn
 California Blend (broccoli, cauliflower & carrots)
 Broccoli w/ butter sauce
 Green Beans Almandine
 Fresh Sautéed Mushrooms add .50 ++

All Entree & Buffet choices include 1 potato and 1 vegetable choice, salad, Rolls & coffee for entire party.

Linen Table Cloths and Napkins
 Available Upon Request
 for \$1.25 per person.
 Prices subject to change without notice.



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Cold Hors' d'oeuvres

	Per 25 Guests	w/ tax & gratuity
Relish Tray A beautiful display of fresh vegetables served with our own House Ranch Dressing	65.00	82.28
Chips & Dip Onion-bacon dip served with assorted chips	55.00	69.63
Cheese Mold A unique blend of cheeses rolled with chopped nuts; served with assorted crackers	70.00	88.61
Bruschettas' Garlic toasted french bread topped with diced tomatoes, black olives, parmesan cheese & fresh herbs	75.00	94.94
Deviled Eggs Traditional served w/ chopped bacon and chives	45.00	56.97
Seasonal Fruit Tray Variety of fresh fruits to sample from when in season	70.00	88.61
Meat & Cheese Platter Assortment of fresh cheeses and cold cuts served with dollar buns.	105.00	132.92
Shrimp Cocktail Jumbo shrimp served with cocktail sauce	105.00	132.92
Pastry Wrapped Brie w/ Raspberrys Served with red grapes, crackers and French baguette's	60.00	75.95

Hot Hors' d'oeuvres

	Per 25 Guests	w/ tax & gratuity
Chicken Wings Breaded and deep fried w/ dipping sauce	85.00	107.60
Seasoned Wings Choice of Sesame, Buffalo or Honey BBQ served with dipping sauces.	90.00	113.93
Oriental Chicken Bites Marinated fresh chicken bites in oriental sauce served w/ pineapple & sesame dipping sauce	70.00	88.61
Spinach-Artichoke Dip Served with garlic pita points	85.00	107.60
Meatballs Our fresh homemade meatballs served Swedish style or with BBQ or sweet & sour sauce	90.00	113.93
Cream Cheese & Crab Dip Served with assorted crackers	70.00	88.61
Southwestern Chili Con Queso Dip Served with our homemade nacho chips	70.00	88.61
Potato Skins Potato halves filled with cheese, bacon bits and fresh chopped scallions	75.00	94.94
Mini Tacos Mini deep fried chicken and bean tacos served with sour cream and salsa	65.00	82.28
Oriental Egg Rolls Served with plum sauce	85.00	107.60

Refreshments

	Per Person	w/ tax & gratuity
Keg Beer (16 gal)	245.00	316.26
Beer (8 gal)	140.00	180.73
Champagne (case) (Serves 100 people a toast)	140.00	180.73
Punch (per gallon)	22.00	27.85
Coffee (per 100 cups)	50.00	63.30

Desserts

	Per Person	w/ tax & gratuity
Ice Cream Sundaes	3.50	4.43
Cheesecake Plain, French Vanilla, Chocolate Chip, Rasp, Tuxedo	4.50	5.70
Assorted Pies	4.00	5.07
Assorted Deluxe Bars	2.75	3.49
Brownies	2.75	3.49
Fresh Strawberry Shortcake	4.50	5.70
Assorted Mini Cheesecakes	3.50	4.43
Black Forest or Ultimate Chocolate Cakes	5.25	6.66

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 Thank You for choosing Sundance!