



WEDDING RECEPTION

Cold Hors D'oeuvres

**Recommended butler pass items*

*Grilled Shrimp with Cilantro Lime Spread	\$125	*Cucumber Cup Stuffed with Vegetable Dip or Salmon Lox with Dill Aioli	\$70
*Stuffed Cherry Tomatoes with Chicken Salad	\$65	*Shrimp, Chicken, Ham or Egg Salad Profiteroles	\$85
*Fruit Kabobs	\$65	Beef Roll-Up Infused with Horseradish and Cream Cheese	\$70
*Old Fashioned Deviled Eggs	\$75	*Grilled Artichoke, Roasted Tomato with Reduced Balsamic Vinegar and Lemon on Crostini	\$85
Prosciutto Wrapped Asparagus with Herb Cream Cheese	\$110	*Sliced and Rolled Tortillas	\$85
*Salmon Lox with Chili Sour Cream and Capers on Baquette	\$110	-Turkey Club -Ham & Swiss -Roast Beef & Cheddar -Florentine w/ Avocado	
*Bruschetta with Tomato Basil Relish on Toasted Crostini	\$85		
Baby Dills Wrapped with Pastrami and Herb Cream Cheese	\$85		

*Recommended formula is 2.5 pieces per person per hour.
Prices based on 50 pieces per order. Half orders also available.*

*A 16% service charge and 6.875% sales tax will be added to above prices.
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Timberlake Lodge—December 2011*





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Hot Hors D'oeuvres

Chicken Wings with Ginger Apricot, Buffalo, Teriyaki with Pineapple and Red Peppers or Chipotle BBQ Glaze	\$80	Coconut Shrimp with Malibu Run Sauce and Mango Papaya Chutney	\$135
Jamaican Jerk Pork Kabobs	\$80	Shrimp Scampi, Shrimp Teriyaki or Tempura Battered Shrimp Skewers	\$135
Petite Home Style Reubens	\$70	Vegetarian Egg Rolls	\$75
Italian Sausage Stuffed Mushroom Caps	\$80	Coconut Chicken with Malibu Run Coconut Sauce	\$80
Minnesota Wild Cakes with Creamy Chardonnay Dill Sauce	\$135	Meatballs with Teriyaki, BBQ Sauce or Swedish Style	\$75
Beef Teriyaki Kabobs	\$115	Bacon Wrapped Scallops	\$125
Deep Fried Green Beans with Ranch or Chipotle BBQ Dip	\$65	Water Chestnuts Wrapped in Bacon	\$65
Mini BBQ Pulled Pork with Melted Cheddar or Philly Steak with Swiss Sandwiches	\$70	Polenta Triangles with Wild Mushroom Ragout	\$75

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Enhancements

Serves 50 guests per order, unless otherwise noted.

Fresh Vegetable Crudités

Array of crisp garden vegetables including broccoli, cauliflower, baby carrots, celery, peppers, cucumbers, green onions served with creamy ranch or bleu cheese dressing

\$100

Seasonal Fruit Display

Assortment of melons, pineapple, berries and grapes served with honey yogurt dipping sauce

\$125

Domestic Cheese Display

Selection of domestic cheeses garnished with grapes, strawberries and variety of crackers

Add deli meat platter for \$45

\$135

Shrimp Cocktail

Jumbo shrimp served on ice with cocktail sauce and lemon wedges

Market Price/Dozen

Smoked Salmon Display

Whole side of smoked salmon thinly sliced served with capers, red onion, chopped egg, lemon wedges, diced pepper, herbed cream cheese and toasted baquette

\$175

Mini Sub Sandwiches

Ham, roast beef and salami with lettuce, cheddar and provolone cheese, tomato, red onion, mayo or honey mustard served on focaccia bread

\$95

Hot Artichoke Dip

Served with focaccia bread

\$90



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WEDDING RECEPTION

Plated Dinner—Accompaniments

All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.

STARTERS

(select one)

- Mixed greens with baby tomatoes, cucumber and red onion with choice of dressing
- Signature salad with romaine and mixed greens with fresh berries and raspberry vinaigrette
- Traditional Caesar sales with seasoned croutons and fresh parmesan cheese

SPECIALTY OPTION STARTERS

Add \$1.65/person (select one)

- Romaine and cashew salad with parmesan cheese and peppercorn dressing
- Greek salad with fresh greens, red onion, cucumber, tomato, olives, feta cheese and pine nuts
- Mandarin orange salad with fresh greens, red onions, almonds and poppy seed dressing

VEGETABLES

(select one)

- Amaretto glazed baby carrots
- Medley fresh seasonal vegetables
- Green beans almandine
- Buttered corn o'brien
- Sugar snap peas (seasonal)
- Broccoli au gratin
- Grilled asparagus *(add \$1/person)*

POTATOES

(select one)

- Rosemary roasted red potatoes
- Red skin garlic mashed potatoes
- Wild rice pilaf
- Au gratin potatoes
- Parsley buttered new potatoes



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WEDDING RECEPTION

Plated Dinner—Entrées

*All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.*

Chicken Breast Chasseur	\$19.95	Herb Pork Loin	\$19.95
Tender chicken breast served with “hunter style” sauce made with mushrooms, shallots and white wine		Rosemary crusted pork loin roasted and served with demi glace	
Champagne Chicken	\$18.95	Stuffed Pork Loin	\$20.95
Tender chicken breast topped with an elegant creamy champagne sauce		Pork loin stuffed with sage dressing served with demi glace	
Chicken Breast Monterey	\$21.95	New York Strip	\$24.95
Tender chicken breast stuffed with Monterey crab meat and topped with choron sauce		8 oz. well trimmed NY strip served with sautéed mushrooms and onions	
Chicken Cordon Bleu	\$21.95	Herb Crusted Prime Rib	\$25.95
Tender chicken breast stuffed with prosciutto ham and gruyere cheese topped with mornay sauce.		10 oz. slowly roasted prime rib of beef served au jus and horseradish cream sauce	
Orange Bourbon Glazed Ham	\$17.95	Filet of Beef Tenderloin	\$24.95
Sliced smoked ham served with orange bourbon glaze.		6 oz. top cut petite and tender filet of beef charbroiled to perfection	
Broiled Atlantic Salmon	\$22.95	Top Sirloin	\$19.95
Served with a lobster cream sauce		6 oz. top sirloin seasoned to perfection	
Boundary Waters Walleye	\$23.95	Sliced Roast Beef	\$18.95
Herb panko crusted or cashew crusted and served with cardinal sauce		8 oz. sliced roast beef served with au jus	
		Grilled Vegetable Primavera	\$17.95
		Grilled zucchini, yellow squash, red onion and roasted peppers served with creamy alfredo atop linguini	

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Plated Dinner—Duets

*All plated dinners include freshly baked bread and butter, choice of starter, vegetable and starch.
Plated dinner available for up to 300 guests. Over 300, buffet required.*

6 oz. Top Sirloin

Served with one of the following:

Three Jumbo Shrimp **\$25.95**

Breaded or shrimp scampi

Champagne Chicken **\$23.95**

Tender chicken breast topped with elegant champagne sauce

Boundary Waters Walleye **\$25.95**

Herb panko crusted or cashew crusted with cardinal sauce

Broiled Atlantic Salmon **\$25.95**

Served with lobster cream sauce

Chilean Sea Bass **Market Price**

Charbroiled fillet served with roasted red pepper and pine nut sauce

Mini Lobster Tail **Market Price**

Petite lobster tail broiled in butter and herbs



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Buffet Dinner

All buffets include freshly baked bread and butter, choice of two starters, choice of two vegetables and choice of one potato. Buffet required for groups of 300 or more guests.

STARTERS

(select two)

- Tossed garden field greens with assorted dressings
- Fresh vegetable crudités display served with buttermilk ranch dressing
- Tuscan penne pasta salad with sundried tomatoes, zucchini and fresh basil
- Fresh fruit display served with yogurt dipping sauce
- Mandarin orange salad
- Asian broccoli noodle salad
- Housemade potato salad
- Wild rice salad

MAIN ENTRÉE

- Chef carved inside round of beef with horseradish cream, Dijon mustard or béarnaise sauce
- Chef carved smoked ham with orange bourbon, honey mustard or apricot glaze
- Chef carved roasted pork loin with rosemary herb seasoning
- Tender chicken breast topped with an elegant champagne sauce
- Boston cod with parmesan cheese bread crumbs
- Cashew panko crusted walleye
- Chef carved prime rib or beef tenderloin (add \$4.50/person)*

VEGETABLE

(select two)

- Amaretto glazed baby carrots
- Medley fresh seasonal vegetables
- Green beans almandine
- Buttered corn o'brien
- Sugar snap peas (seasonal)
- Broccoli au gratin
- Grilled asparagus (add \$1/person)*

POTATO

(select one)

- Rosemary roasted red potatoes
- Red skin garlic mashed potatoes
- Wild rice pilaf
- Au gratin potatoes
- Parsley buttered new potatoes
- Creamy mashed potatoes with home style gravy

ONE ENTRÉE	TWO ENTRÉE	THREE ENTRÉE
\$20.95	\$23.95	\$25.95

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Desserts

PIES

French Silk Pie	\$4/person
Key Lime Pie	\$4/person
Bourbon Pecan Pie	\$4/person
Assorted Fruit Pie (Seasonal)	\$4/person

CAKES

Old Fashioned Carrot Cake	\$4.50/person
Tiramisu	\$5/person
Strawberry Shortcake (Seasonal)	\$4/person
Godiva Chocolate Cake	\$6/person
Chocolate Peanut Butter Cake	\$6/person
Cheesecake (Raspberry, Blueberry, Turtle, Chocolate)	\$6/person

TORTES

White Chocolate Raspberry Torte	\$6/person
Blackberry Torte	\$6/person

ASSORTMENTS

Raspberry or Lemon Bars	\$15/dozen
Chocolate Brownies or Cookies	\$15/dozen
Whipped Chocolate Mousse Served in Champagne Glass	\$3/person
Mini Cheesecakes, Éclairs & Chocolate Dipped Strawberries	\$4.50/person

OLD FASHIONED SUNDAE BAR

Vanilla and chocolate ice cream with a variety of novelty toppings to include: chocolate, caramel and strawberry sauces, sprinkles, chopped walnuts, M&Ms, whipped cream and maraschino cherries \$6/person

DESSERT FLAMBÉ STATION

Chef attendant fee \$75

Bananas Foster or Cherry Jubilee prepared to order in front of guests eyes and topped with ice cream. \$6/person

*Don't see your favorite dessert on our menu? We can likely still prepare it for you.
Ask your Event Coordinator for further details.*

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Beverages

HOUSE BRANDS

Smirnoff, Gordons, Cutty Sark, Trader Vic, Seagrams 7, Windsor, Jim Beam, E&J Brandy, Jose Cuervo

PREMIUM BRANDS

Bacardi, Tanqueray, Absolute, J&B, Dewers, Jonny Walker Red, Jack Daniels, Jagermeister, Southern Comfort

TOP SHELF

Meyer Dark or Appleton, Bombay Sapphire, Grey Goose, Wiser Reserve, Makers Mark, Crown Royal, Glenfiddich

CORDIALS

Amaretto Disarrono, Kahlua, Baileys

DOMESTIC BOTTLED BEER

Budweiser, Bud Light, Miller Genuine Draft, Michelob Golden Light, Miller Lite, Coors Light, Michelob Ultra, Amber Bock, O'Douls

Imported bottled beer available upon request

PRICING

Soft Drinks/Bottled Water	\$1.75
House Wine by the Glass	\$5.25
House Wine by the Bottle	\$20
House Brands	\$4.50
Premium Brands	\$5.50
Top Shelf	\$6.50
Cordials	\$5.50
Domestic Bottled Beer	\$3.50
Imported Bottled Beer	\$3.75
Non-Alcoholic Beer	\$3.25
Keg Beer—Domestic	\$250
Keg Beer—Imported	Variable

Please see Event Coordinator for wine list.

A 16% service charge and 9.375% liquor tax will be added to above prices.

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LOCAL VENDORS

These vendors can provide you the service and quality your deserve. However, we recommend you ask questions and meet with each vendor prior to making a final decision to ensure they are the right fit for your special day. If one of these vendors does not meet your needs, we will be happy to work with anyone you choose.

Florist

Shaw Florist, Antiques and Artistry (218) 326-7429
 Flowers by Jeannie (218) 326-0376

Cakes/Desserts

Cuisine Art by Thomas (218) 328-6593
 Craiglow's Bakery (218) 326-3501
 Walmart Bakery (218) 326-9682
 Molly's Cakes (218) 969-3553

Party Decorations/Rental

Lefty's Tent and Party Rental (218) 245-1387
 Lakeland Rental (218) 326-5305
 Grand Celebration (218) 326-1707

DJ's/Entertainment

Nightlife Entertainment (866) 551-9696
 Borg Entertainment (218) 326-1323
 Gordon Dee (218) 327-0875
 High NRG Entertainment (218) 212-4112

Photographers

Pamela Hansen Photography (218) 327-3424
 Enstroms (218) 245-1330
 David Bjerk (218) 326-0092
 Kathleens Camera Craft (218) 326-2887

Limo/Car Rental

Luxury Limousine (218) 666-6000
 Rapid Transit (218) 327-2389
 Twilight Limousine (218) 326-3734
 Clusiau Sales and Rental (218) 326-9421

Invitations

Treasure Bay Printing (218) 326-3466
 Minuteman Press (218) 327-9984
 Rapids Printing (218) 326-7067
 Stokes Printing (218) 326-9685

Salons/Makeup Consultant

Salon Brad (218) 327-9000
 House of Charles (218) 327-2611
 Lakeview Salon (218) 326-1700
 A Le Salon (218) 326-9101

Justice of the Peace

Marva Jean Hutchens (218) 326-6430
 Meg Vennelle-Carlson (218) 327-7979

