



FULL MENU

GF = Gluten Free , V = Vegetarian

HORS D'OEUVRES

2 Appetizer Minimum

COLD

Caprese Skewers | \$2.50/pp

Mozzarella, Fresh Basil, Grape Tomato,
and Pesto Drizzle *GF,V*

Grand Caprese | \$2.75/pp

Prosciutto, Mozzarella, Fresh Basil,
Tomato,
and Balsamic Glaze Drizzle *GF*

Fruit Skewers | \$2.50/pp

Seasonal Fruit with Honey Drizzle *GF,V*

Vegetable Shooters | \$2.50/pp

Crudite served with Ranch *GF,V*

California Rolls | \$4.50/pp

Cucumber, Crab, and Avocado
Drizzled with Teriyaki Glaze and Sriracha
Mayo *V*

Bruschetta | \$2.50/pp

Crostini with Tomato, Onion, Garlic,
Basil, and Olive Oil, topped with
Parmesan Cheese *V*

Seared Ahi Tuna Bites | \$4/pp

Topped with Teriyaki, Wasabi Aioli and
Fresh Cilantro on a Sesame Cracker

Brie & Prosciutto Crostini | \$3/pp

With Herbed Cream Cheese and Fig
Compote

Tenderloin Crostini | \$3.50/piece

With Herbed Cream Cheese. Topped
with a dollop of Horseradish and Green
Onion

**Addouille Sausage
Skewers | \$3/pp**

Andouille Sausage, Roasted Sweet
Potato, Feta Drizzled with Maple Glaze
GF

**Spinach Parmesan Phyllo
Cups | \$2.50/pp**

Sauteed Spinach, Garlic, and Cheese *V*

**Cilantro Lime Shrimp
Bites | \$2.75/pp**

Lime Marinated Shrimp on a Corn Chip
filled with Lettuce, Pico, and
Guacamole *GF*

Custom options are ALWAYS available!

HOT

**Millionaire's Candied Bacon
Skewers | \$3/pp**

Baked with Brown Sugar, Cayenne,
Maple Syrup, and Black Pepper *GF*

Mini-Crab Cakes | \$4/pp

Topped with Garlic Lemon Aioli

Boneless Chicken Wings | \$3/pp

With Honey BBQ, Buffalo, or Teriyaki
Served with Ranch and Blue Cheese

Thai Chicken Satay | \$3/pp

Served with Peanut or Teriyaki Sauce

Texas Steak Bites | \$3.50/pp

Steak Bites with a kick!
Served with Bernaise and Horsey Sauce
GF

**Sausage Stuffed
Mushrooms | \$2.75/pp**

Baby Portobellos stuffed with Italian
Sausage and topped with a White Wine
Glaze

Savory Meatballs | \$2.25pp

Choice of Swedish or BBQ sauce

Raspberry Brie Tartlets | \$3/pp

Flaky Tart Filled with Raspberry
Compote, Brie Cheese and Topped
with a Fresh Raspberry *V*

Mini Egg Rolls | \$3/pp

Pork or Vegetable. Served with Asian
Zing and Sweet & Sour Sauce

PLATTERS

Charcuterie Board | \$175 serves 25

Selection of Cold Meats, Cheeses,
Artichoke Hearts, Olives, Nuts, and
Marinated Mushrooms *GF*

Grilled Vegetable Tray | \$85 serves 25

Zucchini, Asparagus, Mushrooms,
Carrots, and Red Peppers with Balsamic
Pesto Drizzle *GF,V*

Cheese Tray | \$125 serves 25

A variety of cheeses with an assortment
of crackers *V*

Fresh Fruit Tray | \$75 serves 25

Assortment of Seasonal Fruits *GF,V*

Tortilla Chips & Salsa | \$50 serves 25

Great Addition to any event *GF,V*

Pita Chips & Hummus | \$60 serves 25

Freshly Prepared in Our Kitchen *V*

Smoked Salmon Board | \$175 serves 25

Served with Cucumber, Diced Egg,
Capers, Diced Red Onions, Lemons,
Dill Dip and Rye Crackers.

Shrimp Cocktail | \$110 serves 25

Classic or Marinated in Cilantro Lime
Served with Cocktail Sauce *GF*

Hot Artichoke Spread | \$85 serves 25

Rich Blend of Marinated Artichoke Hearts
with Parmesan Cheese Served with Fresh
Pita Chips or Crostinis *V*

Spinach Dip & French Bread | \$60 serves 25

Creamy Blend of Garlic and Spinach
Served with our House Made Bread *V*

**Custom options are ALWAYS
available!**

SALADS

One Salad Choice is included with all meals.
Premium Options are provided as noted.

House Salad *V*

Romaine Lettuce, Topped with Tomatoes, Cucumbers, Parmesan Cheese, and Croutons. Served with Italian, Ranch, and French Dressings
(Included)

Caesar Salad *V*

Romaine Lettuce, Parmesan Cheese, Croutons, & Caesar Dressing
(Included)

Champagne Pear Salad *GF,V*

Mixed Greens, Blue Cheese, Craisins, Sliced Pears, Candied Pecans tossed in a Champagne Vinaigrette Dressing
\$1/pp upcharge

Asian Chopped Salad *V*

Chopped Romaine, Green & Purple Cabbage, Julienne Carrots, Diced Green Onion & Red Peppers, Snap Peas tossed in a Sesame Ginger Dressing and topped with Wonton Crisps
\$2/pp upcharge

Autumn Brussel Sprout Salad

GF,V

Shredded Brussel Sprouts, Feta Cheese Craisins, and Pecans tossed in a Honey Dijon Dressing
\$2/pp upcharge

VEGETABLES

One Vegetable Item is included with all meals.
Premium Selections are available for an extra cost.

Garlic Butter Steamed Broccoli *GF,V*

Green Bean Almondine *GF*

California Vegetable Medley *GF,V*

Roasted Vegetable in Oregano *GF,V*

Bacon Wrapped Grilled Asparagus: *GF,V*

\$3/pp upcharge

STARCHES

One Starch Item is included with all meals. Premium Selections are available for an extra cost.

Wild Rice Pilaf GF,V

Rosemary Parmesan Roasted Baby Reds. GF,V

Garlic Mashed Potatoes GF,V

Au Gratin Potatoes V

Garlic Parmesan Duchess Potatoes: GF,V

\$2/pp upcharge

Herb Garlic Quinoa: GF,V

\$2/pp upcharge

PASTAS

All Pastas include Fresh Baked Bread and Herb Butter,
Choice of House or Caesar Salad.

Gluten Free Pasta Available Upon Request for an Additional Cost

Bruschetta Campanelle

Diced Onion, Diced Tomato, and Basil
tossed and topped with Parmesan
Cheese

\$29 Plated/\$28 Family Style/\$25 Buffet

Add \$2pp Chicken

Shrimp Florentine

Sauteed Spinach and Shrimp tossed
with Penne in a Garlic Cream Sauce
\$32 Plated/\$31 Family Style/\$27 Buffet

Autumn Butternut Squash Ravioli V

Butternut squash with a hint of nutmeg,
topped with Asparagus, Sun Dried
Tomatoes,
in a Garlic Sage Sauce

\$32 Plated/\$31 Family Style/\$27 Buffet

Wild Mushroom Ravioli V

In a White Wine, Shallots, & Sage Sauce.
Topped with Parmesan Cheese and
served

with a browned butter sage sauce

\$31 Plated/\$30 Family Style/\$26 Buffet

Lemon Pesto Vegetable Pasta ✓

Penne Noodles with Broccoli Florets, Zucchini, Peas, Tomatoes, and Carrots tossed in a Lemon Garlic Cream Sauce

\$27 Plated/\$25 Family Style/\$22 Buffet
Add \$2/pp Chicken or \$2/pp Shrimp

Classic Lasagna

Savory Bolognese Sauce, 5 Cheeses, Italian Seasonings, Baked to perfection.

\$29 Plated/\$28 Family Style/\$25 Buffet

Vida Tortelloni ✓

Stuffed with 5 Cheeses, Roasted Garlic, and Spinach. Mixed with Marinara, Garlic Cream, and Italian Sausage.

\$33 Plated/\$32 Family Style/\$28 Buffet
Add \$2/pp Italian Sausage

ENTREES

All Entrees include Fresh Baked Bread and Herb Butter, Choice of House or Caesar Salad, Vegetable, and Starch.

CHICKEN

Bella Chicken

Roasted Bone-In Chicken Thigh with Bearnaise

\$37 Plated/\$36 Family Style/\$32 Buffet

Bourbon Pecan Chicken

Breaded with crushed Pecans, Sautéed in Butter topped with our Honey, Dijon, and Bourbon Sauce

\$36 Plated/\$35 Family Style/\$31 Buffet

Champagne Chicken Breast

Seasoned and Lightly Breaded. Topped with a Creamy Champagne Reduction

\$32 Plated/\$31 Family Style/\$27 Buffet

BEEF

Beef Tenderloin Filets GF

Served with a Burgundy Mushroom Demi-Glaze

\$45 Plated/\$40 Buffet

Grilled Steak Kebabs GF

Marinated & Grilled with Vegetables
Served with Teriyaki Glaze

\$36 Plated/\$35 Family Style/\$31 Buffet

Grilled Sirloin GF

Marinated and Grilled on site. Served with our Burgundy Mushroom Demi Glaze

\$39 Plated/Market Price - Family Style

New York Strip GF

10 oz Steak Served with Au Jus
Market Price - Plated

Chicken Piccata

Lightly Breaded Chicken Breast Topped with Roasted Zucchini, Parmesan Cheese, and Capers in a light Lemon Cream Sauce

\$32 Plated/\$31 Family Style/\$27 Buffet

Chicken Carbonara *GF*

Chicken Cutlet Stuffed with Ham, Basil, and Fontina Cheese
Served in a Lemon and White Wine Sauce

\$32 Plated/\$31 Family Style/\$27 Buffet

Chicken Marsala

Lightly Breaded and Topped with a Marsala Wine Cream Sauce and Cremini Mushrooms

\$32 Plated/\$31 Family Style/\$27 Buffet

Minnesota Stuffed Chicken

Baked Chicken Breast pocketed with Wild Rice, Green Onions, & Stuffing. Topped with Mushrooms in a light Cream Sauce

\$36 Plated/\$35 Family Style/\$31 Buffet

Chicken Marsala

Lightly Breaded & Topped with Marsala Wine Cream Sauce & Cremini Mushrooms

\$29 Plated/\$28 Family Style/\$25 Buffet

PORK

Lumberjack's Pork Chop

Grilled and topped with a Cinnamon Apple Chutney

\$33 Plated/\$31 Family Style/\$28 Buffet

Rosemary Beef Ribs *GF*

Cooked in Seasoned Red Wine & Mirepoix
Served off the bone

\$38 Plated/\$37 Family Style/\$33 Buffet

Roasted Braised Beef *GF*

So tender it falls apart. Served with Gravy

\$36 Plated/\$35 Family Style/\$31 Buffet

Bella Steak Tips *GF*

Hand-Cut Tenderloin Steak in a Mushroom Demi-Glaze *GF* or a Bourbon Soy Glaze

\$36 Plated/\$37 Family Style/\$31 Buffet

COMBOS

Surf & Turf

Jumbo Shrimp Scampi paired with a Beef Tenderloin Filet

Market Price - Plated

Lake & Land

Lightly Breaded Walleye in a Seasoned Panko paired with a Beef Tenderloin Filet

\$48 Plated/\$45 Buffet

VEGETARIAN/VEGAN

Vegetable Asian Stir-Fry *V*

Asparagus, Cabbage, Red Bell Peppers, Celery, Onion, and Cashews Tossed in an Asian Teriyaki Blend. Served on a bed of Brown Rice and Quinoa. Garnished with Cilantro and Green Onions

\$29 Plated/\$28 Family Style/\$25 Buffet

FISH

Walleye

Lightly breaded in our Seasoned Panko
Served with our Garlic Aioli
\$39 Plated/\$38 Family Style/\$33 Buffet

Salmon Filet

Baked with Lemon Dill Sauce *GF*
or a Sweet Teriyaki Glaze
\$39 Plated/\$38 Family Style/\$33 Buffet

Mediterranean Quinoa Bowl *GF, V*

Quinoa, Brown Rice, Bruschetta,
Cucumbers, Spinach, Olivetta, Feta,
Parmesan, Mozzarella, Green Onions,
and Cabbage tossed in Oregano
Vinaigrette
\$29 Plated/\$28 Family Style/\$25 Buffet

Grilled Portobello Steaks *V*

Portobello Mushroom stuffed with Brown
Rice and Quinoa. Topped with Roasted
Zucchini, Yellow Squash, Red Pepper, and
Red Onion Skewers. Marinated in an
Asian Sesame Dressing with Balsamic
Glaze. Served on top of a bed of Sautéed
Green Beans
\$31 Plated/\$30 Family Style/\$27 Buffet

Custom options are ALWAYS available!

VIDA! BUFFETS

Pasta Buffet | \$23pp Buffet

Fresh Baked Bread & Herb Butter, House or Caesar Salad, and your choice of two
pastas: Mostaccioli, Vegetable Alfredo, Mac N Cheese Trottolo,
Lemon Pesto Vegetable Penne
Add \$1/pp for Vegetable Medley or Green Beans,
Add Chicken or Italian Sausage to any Pasta for \$2/pp

Taco Buffet | \$23 pp Buffet

Soft & Hard Shell Tacos, Chipotle Shredded Chicken, Seasoned Ground Beef,
Shredded Lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Jalapeños,
Black Olives, Salsa, Sour Cream, Guacamole, Tri-Color Tortilla Chips,
Spanish Rice, Black Beans
Add \$4pp for Fajitas (Julienne Chicken and Beef with Sautéed Peppers & Onions)

BBQ Buffet | \$25 pp Buffet

Shredded BBQ Pork, Grilled BBQ Chicken Breasts, Sandwich Buns, Kettle Chips,
Coleslaw, Green Beans or Baked Beans
Add \$1/pp House or Caesar Salad, \$1/pp Roasted Baby Reds, Add \$3/pp for Beef
Au Jus, Add \$2/pp for Mac N Cheese Trottolo

CHILDREN'S PRICING

Family Style or Buffet

Ages 0-4 Free

Ages 5-11 Half the price of the Adult Meal

Plated Meal

Chicken Tenders, Mac & Cheese, Fruit, and Kettle Chips
\$13/pp

DESSERTS

We offer plated, family style, and dessert station options. With our dessert service, we include set up, tear down, display equipment, a couple's cake, a 1st anniversary cake, plates, utensils, napkins, and all serving utensils.

If you choose to use an outside source, there may be other charges involved. Consult our Catering Specialists for specific inquiries and quotes.

Cupcakes / Mini-Cupcake

Wedding Cake

Chocolate, Almond, Lemon, Carrot, Banana, White Marble, Strawberry, Spice, Red Velvet

\$4.50/pp Standard Size Cupcake

\$4.25/pp Mini Size Cupcake

\$3.50/pp Sheet Cake

Pies and Mini-Pies

Apple, Triple Berry, Coconut Cream, French Silk, Peach, Strawberry Rhubarb, Lemon Chiffon, Key Lime, Cherry, Caramel Apple, Peanut Butter Cup, Oreo, Blueberry, Banana Cream, Almond Joy

\$7/pp

Mini-Cheesecakes

Plain, Lemon, Strawberry, Chocolate, Blueberry, Mixed Berry

\$6/pp 1" Round

\$7/pp 2" Round

Cake Fillings

Strawberry, Chocolate Fudge, Mousse (Fruit or Chocolate), Caramel, Lemon, Bavarian Cream, German Chocolate, Raspberry, Buttercream, Cream Cheese

Add \$1/pp for Filled Desserts

Dessert Shooters

Chocolate, Key Lime, Strawberry Shortcake, Banana Cream

\$7/pp

Icings

Swiss Meringue Buttercream, Whipped Cream, American Buttercream, Fondant, Cream Cheese, Chocolate Buttercream

Sweet Squares

7-Layer, Raspberry, Blondies
Lemon, Brownies, Salted Caramel
\$4.25/pp

Doughnuts

\$4/pp

Assorted Petit-Fours

Assorted Flavors
\$6/pp

Gluten Free Macaroons

Assorted Flavors
\$6/pp

Chocolate Covered Strawberries

\$6/pp

LATE NIGHT SNACKS

Late Night Pizzas

Choose from a variety of toppings:
Cheese, Sausage, Pepperoni, and
Vegetable. Upcharge for premium pizzas.
Gluten-Free Available
\$16/pizza

Slider Bar

Dollar Buns, Angus Beef Sliders,
Assorted
Cheeses, Lettuce, Tomato, Onions,
Pickles, Mayo, Mustard, and Ketchup
\$5/pp Add \$2/pp for French Fries or
Sweet Potato Fries

Mini-Sandwich Buffet

Dollar Buns, Assorted Deli Meats,
Assorted Cheeses, Lettuce, Tomato,
Onion, Pickles, Mayo, Mustard
\$5/pp

Popcorn Bar

Cheddar, Chicago Mix, and Plain Popcorn
\$2/pp

Nacho Bar

Tortilla Chips, Nacho Cheese, Seasoned
Ground Beef or Shredded Chipotle
Chicken, Salsa, Sour Cream, and
Jalapeños
\$6/pp

All events will have a standard 20% Production Fee,
a 10-15% Labor Charge, and MN Sales Tax added to the event pricing.
15% catering staff gratuity is added and much appreciated. Holiday weekend
events are charged an additional 10% Labor Fee.