

Breakfast Menus

CONTINENTAL 13

Seasonal Fresh Fruit Display, Assorted Miniature Muffins and Freshly Baked Pastries

BREAKFAST BUFFET 23

Seasonal Fresh Fruit Display

Assorted Miniature Muffins and Freshly Baked Pastries

Hash Browns

Sugar Cured Bacon

Farm Fresh Scrambled Eggs

Seated Breakfast 16 (select two)

Crème Brulee French Toast *Raspberry Syrup, Vanilla Scented Mascarpone, Chocolate Curls*

House Made Quiche *Bacon, Gruyere and Spinach Served with Mixed Greens*

American Breakfast *Scrambled Eggs, Hash Browns and Sugar Cured Bacon*



Lunch Menus

NIC'S LUNCH BUFFET 25

Victorie Salad *Mixed Greens, Tomato, Roasted Shallot Vinaigrette*

Assorted Sandwich Display (select two):

Curried Chicken Salad *Grapes, Apples, Pecans, Curry Aioli and Mixed Greens*

Chicken Pesto Panini *Pesto Marinated Chicken, Roasted Peppers, Gruyere, Grilled Onions*

Prime Rib *Caramelized Onion, Horseradish Crème Fraiche with Gruyere*

Grilled Seasonal Vegetables *Black Olive Tapenade, Parmesan Aioli and Mixed Greens*

Seasonal Fresh Fruit Display

House Made Gaufrettes *"Waffle Cut" Potato Chips*

Chef's Assortment of Cookies and Bars

ISLAND LUNCH BUFFET 28

Hearts of Romaine Caesar *Romaine, Caesar Dressing, House Made Croutons*

Display of Fresh Seasonal Fruit and Assorted Artisan Cheeses

French Country Salmon *Smoked Tomato Marmalade, Herb Salad*

OR

Asiago Chicken *Sundried Tomato, Basil Oil and Artichoke Ragout*

Rosemary Red Potatoes

Oven Roasted Ratatouille *Zucchini, Roasted Squash, Red Onion and Peppers*

Fresh Multi-Herb Rolls

NIC'S PLATED LUNCH 18 (select two)

Maple Glazed Salmon Salad *Mixed Greens, Cranberry, Orange, Shallot*

Chicken Chopped Salad *Mixed Greens, Chicken, Bacon, Egg, Blue Cheese and Champagne Vinaigrette*

Walleye Sandwich *Remoulade, Arugula, Pommes Frites*

Potato Gnocchi *Caramelized Onion, Fromage Blanc and Fresh Vegetables*

Prime Rib Sandwich *Caramelized Onion, Horseradish Crème Fraiche, Gruyere Cheese (add \$2 pp)*

Lobster BLT *Pan Seared Lobster Cake, Bacon, Tomato, Arugula and Vanilla Aioli on Brioche (add \$2 pp)*

New York Strip Steak Frites *Truffled Sweet Potato Fries, Crimini Mushrooms, House Made Steak Sauce (add \$3 pp)*



Seated Dinners

40 per guest

FIRST COURSE (select one)

Victorie Salad *Mixed Greens, Tomato, Roasted Shallot Vinaigrette*

Hearts of Romaine Caesar *Romaine, Caesar Dressing, House Made Croutons*

Roasted Beet Salad *Arugula, Chevre, Crispy Shallots, Horseradish*

ENTRÉE (select two)

Potato Gnocchi *Roasted Vegetables, Sauce Mornay and Fresh Chives*

French Country Salmon *Chickpea Polenta Cake, Charmonla, Curried Zucchini, Smoked Tomato Marmalade*

Herb Roasted Half Chicken *Salt Crusted Potato, Marinated English Peas and Tarragon-Pan Sauce*

Corn Crusted Walleye *Grilled Asparagus, Smashed Sweet Potato, Remoulade and Malt Vinegar Gastrique
(add 4pp)*

New York Strip Frites *Truffled Sweet Potato Fries, Crimini Mushrooms, House Made Steak Sauce (add 7pp)*

Beef Tenderloin *Blue Cheese Galette, Rosemary Mushroom Duxelle, Horseradish Soubise (add 12pp)*

Steak and Lobster *Pan Seared Tenderloin, Butter Poached Lobster Tail, Truffle Mash, Asparagus and
Champagne-Vanilla Sauce (add 25pp)*

DESSERT (select one)

Warm Apple Crumble *Spiced Apples, Oatmeal Cookie Crust, Coconut and Whipped Cream*

Red Velvet Cake *Cream Cheese Mousse, Chocolate Brownie Bites, Red Chocolate Sponge Cake, Cream Cheese
Icing and Chocolate Drizzle*

Key Lime Cheesecake *Blackberry Tequila Coulis (add 3pp)*

Flourless "Mocha" Cake *Espresso Ganache, Coffee and Whipped Cream (add 3pp)*

Specialty Dinner Stations

FRENCH COUNTRYSIDE 45

Victorie Salad *Mixed Greens, Tomato, Roasted Shallot Vinaigrette*

Display of Fresh Seasonal Fruit & Assorted Artisan Cheeses

Pommes Au Fromage *Cheddar Cheese Infused Mashed Potatoes*

Oven Roasted Ratatouille *Zucchini, Roasted Squash, Red Onion and Peppers*

Fresh Multi-Herb Rolls

Entrees (select two):

Herb Crusted Salmon *Creamed Leeks and Smoked Tomato Marmalade*

Herb-Chevre Stuffed Chicken *Tomato and Artichoke Ragout, Red Pepper Rouille*

Blackened Prime Rib Roast *Garlic Jus and Horseradish Crème Fraiche (add 5 pp)*

PARISIAN BISTRO 55

Crimson, Golden and Candy-Cane Beet Salad *Chevre, Fried Shallot and Arugula*

Charcuterie Display *Selection of Specialty Meats, Pate and Sausages Prepared In-House with Paired Accompaniments*

Parsnip Puree *Fresh Cream, Bacon and Chives*

Grilled Asparagus

French Baguette and Whipped Sweet Cream Butter

Entrees (select two):

Braised Lamb Cassoulet *Andouille Sausage, Black Lentils and Red Pepper Jelly*

Chicken and Prosciutto Roulade *Roasted Pepper, Wilted Spinach and Sauce Marsala*

RUSTIC ITALIAN 58

Mozzarella and Tomato Caprese *Kalamata Tapenade and Fresh Arugula*

Lobster and Avocado Bruschetta *Orange, Tarragon and Red Onion*

Sage Polenta Cakes *Asiago and Sage Infused Polenta*

Whole Roasted Crimini Mushrooms *Rosemary and Roasted Pepper*

Caramelized Onion Ciabatta *Fresh Baked Ciabatta with Rosemary and Onion*

Asiago Chicken *Sundried Tomato, Basil Oil and Artichoke Ragout*

AND

Pan Seared Grouper *Tomato, Mostarda, Sauteed Zucchini and Smoked Chili Pesto*

OR

Tuscan Ribeye *Parmigiano-Reggiano, Aged Balsamic and Eggplant Caponada*

Specialty Dinner Stations
(continued)

MINIATURE DESSERTS (Priced per dozen)

Petit Fours: *Tiramisu, Carrot Cake, Black Forrest, Strawberry Chantilly, Lemon Cream* 32

Chocolate Covered Strawberries *Fresh Strawberries Drenched in White and Dark Chocolate* 48

Assorted Cream Horns *Sugared Pastry Horns Filled With Assorted Pastry Creams and Fruit Coulis* 32

Chef's Assortment of Miniature Cookies and Bars 34

Hors D'Oeuvres

STATIONARY HORS D'OEUVRES

Room Temperature Hors d'Oeuvres

- Roasted Vegetable Ragout** *on Lavosh* 28
Bruschetta Crostini *Fresh Mozzarella, Basil* 28
Southwest Shrimp Cocktail *on Endive* 32
Crab Salad, *Lemon Aioli, Chilies, Cilantro, Brioche* 36
Cured Salmon Grav Lox, *served on Crostini* 36
Blackened Tenderloin Crostini *Red Onion Marmalade, Blue Cheese, Toasted Baguette* 40

Warm Hors d'Oeuvres

- Vegetable Samosas** *Caramelized Root Vegetable with Curried Yogurt* 28
Indonesian Chicken Satay *Peanut Vinaigrette* 40
Beef Satay *Sweet Chili Sauce* 40
Sugar Cane Shrimp Skewers *Apricot Chutney* 44
Corn Crusted Walleye Fingers *Tarragon-Malt Vinegar Aioli* 48
Diver Scallops *Butternut Squash, Apple, Arugula, Pancetta* 48
Petit Crab Cake *Lemon Aioli, Micro Greens* 48

TRAY-PASSED HORS D'OEUVRES

Priced Per Piece

- Salt Crusted Fingerlings** *Gorgonzola and Tomato Aioli* 3
Chorizo Stuffed Mushrooms *Mornay Sauce, Tomato Fondue* 4
Bacon Scallion Croquettes *Roasted Potato, Smoked Bacon, Sweet Corn Cream* 4
Sesame Crusted Ahi Wonton *Watermelon and Wasabi* 4.25
Pomegranate Glazed Pork *Roasted Shallot, Chickpea Puree, Blackberry Chutney* 4.5
Tenderloin Sliders *Crispy Shallots, Arugula, Horseradish Crème Fraiche, Truffle Oil* 5.5
Lobster Bruschetta *Avocado, Tomato, Red Onion, Orange, Crostini, Basil Oil* 5

Garde Mange Platters

Serves Approximately 25 Guests

Vegetable Crudite *Celery, Baby Carrots, Red Pepper, Asparagus, Ranch and Blue Cheese* 75

Seasonal Fresh Fruit Display 100

Shrimp Cocktail *Chilled Jumbo Shrimp, Cocktail Sauce* 150

Artisan Cheese Display *Display of Specialty Cheeses and Lavosh* 165

Smoked Salmon Grav Lox *Smoked Salmon Rubbed with Mustard and Dill, Whipped Cream Cheese, Capers* 195



Children's Menu

*For children 10 and under. Items are served plated during the salad course.
One pre-selected children's menu per event.*

ENTREES

Cheeseburger and Fries

Chicken Fingers with Ranch Dressing and Fries

Walleye Fingers with Tartar Sauce and Fries

Buttered Linguini with Cheese Bread