



MILLENNIUM
HOTELS AND RESORTS

BANQUET MENU
2024





MILLENNIUM
HOTELS AND RESORTS

BREAKFAST BUFFETS

Offered to a minimum of 15 guests.

Classic 28 pp

Orange, Cranberry, Apple Juices **V**
Assortment of Locally Made Muffins,
Donuts & Pastries **V**
Freshly Brewed Coffee & Tea

Sunrise 30 pp

Orange, Cranberry, Apple Juices **V**
Whole Seasonal Fruit **V/VG**
Individual Assorted Yogurts **V**
Assorted Petite Pastries, Danish,
Jams, Butter **V**
Freshly Brewed Coffee & Tea

Fresh Start, One Meat 34 pp; Two Meats 38 pp

Orange, Apple, Cranberry Juices **V**
Fresh Cut Seasonal Fruit Salad **V/VG**
Fresh-Baked Breakfast Pastries,
Fruit Preserves, Butter **V**
Scrambled Farm Fresh Eggs **GF/V**
Breakfast Potatoes **GF/V/VG**
Choice of Applewood-Smoked Bacon,
Turkey Sausage, Chicken Sausage
OR Pork Sausage

Small Group Continental Enhancements

Available for groups from 10-20 guests

Scrambled Eggs 5 pp **V**

Bacon, Turkey Sausage,
Pork Sausage, Chicken Sausage
OR Vegan Sausage 6.5 pp

Breakfast Potatoes 4 pp **GF/V/VG**

Buttermilk Pancakes or Waffles 4 pp **V**

Sunrise 30 pp

Rolled Oats, Brown Sugar,
Dried Fruit **GF/V/VG**

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BREAKFAST SANDWICHES

Priced per item, added to any continental or breakfast buffet, minimum order of 10 per selection

English Muffin or Croissant 8 pp

Choice of Smoked Bacon, Pork Sausage OR Turkey Sausage and Egg & Aged Cheddar

English Muffin or Croissant Vegetarian Sandwich 8 pp **V**

Eggs, Wilted Spinach, Roasted Tomato, Herb Mayo

A LA CARTE

Snacks, Fruit & Yogurt

Granola Bars 3.5 each **V**

Whole Fruit 3 each **V/VG**

Sliced Fruit 6.5 per person **V/VG**

Fresh Fruit Salad 5.5 per person **V/VG**

Individual Assorted Yogurt 4 each **V/VG**

Locally Baked Items

Cinnamon Rolls 53 per dozen **V**

Caramel Rolls 54 per dozen **V**

Assortment of Donuts 49 per dozen **V**

Freshly Baked Assorted Muffins 48 per dozen **V**

Butter Croissant 49 per dozen **V**

Assorted Petite Pastries 42 per dozen **V**

Assorted Local Bagels & Cream Cheese 49 per dozen **V**

Gluten Free Muffins 38 per ½ doz **GF/V**



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BREAKS

Offered to a minimum of 15 guests

Light and Fit 9 pp

Whole bananas and seasonal apples **V/VG**

Granola Bars **V**

Individual yogurts **V**

Chips and Dips 12 pp

Kettle Chips & Chef's Daily Dip **GF/V**

Tortilla Chips & Salsa **GF/V**

Fresh Carrot "Chips" & Hummus **GF/V**

Movie Night 15 pp

Assorted Local Popcorn **GF/V**

Assorted Candy Bars

Tortilla Chips & Queso Dip **GF/V**

Sweets and Salty Treats 10 pp

Freshly Baked Cookies **V**

Assorted Individual Bags of Chips **V**

Snack Mix **V**



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A LA CARTE

Individual Nuts 6 each **V**

Assorted Bags of Chips 4 each **V**

Vegetable Crudite and Herb Dip 7 pp **GF/V**

Assorted Cookies 35 per dozen **V**

Toffee Blondies 49 per dozen **V**

Chocolate Brownies 49 per dozen **V**

Fancy Mixed Nuts 43 per pound (Serves 10) **GF/V**

Dry Roasted Peanuts 29 per pound (Serves 10) **GF/V**

Tortilla Chips & Salsa 20 per pound (Serves 10) **GF/V**

Party Snack Mix 20 per pound (Serves 10) **V**

Spicy Snack Mix 22 per pound (Serves 10) **V**



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BEVERAGE ADDITIONS

Priced per person, per selection, added to any per person break

Freshly Brewed Coffee, Decaffeinated Coffee,
Hot Tea per gallon 79
Iced Tea per gallon 58
Local Fresh Squeezed Lemonade per gallon 55
Local Fresh Squeezed Orange Juice per gallon 58
Individual Orange, Apple, or Cranberry Juice 6 each
Naked Juices 8 each
Soft Drinks & Bottled Water 4 each
Red Bull Energy Drink 8 each
Gatorade 8 each



ALL DAY BEVERAGE SERVICE

Freshly Brewed Coffee, Decaffeinated Coffee,
Bottled Water, & Soft Drinks
Per Person for 4 Hours 19
Per Person for 8 Hours 38

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LUNCH BUFFETS

Offered to a minimum of 15 guests. Under 15, add \$10 per person.

SOUTHERN BBQ 40 Per Person

Iceberg Salad, Cucumber, Tomato, Onion,
Cheddar-Jack, Croutons, Buttermilk Ranch **V**
Creamy Cole Slaw **GF/V**
Smoked Pork Shoulder & Hickory BBQ Sauce **GF/V**
Southern-Style Sweet Corn **GF/V**
Jalapeno Mac & Chees **V**
Lemon Bars **V**

LATIN FLAVOR 39 Per Person

Romaine Salad, Cucumber, Tomato, Scallions,
Red Onion, Cheddar, Spicy Herb Dressing **V**
Tortilla Chips & Roasted Sweet Corn and
Black Bean Salsa **GF/V**
Adobo Chicken **GF**
Carne Asada **GF**
"Fiesta" Rice **GF/V**
Drunken Pinto Beans **GF/V**
Flour Tortillas, Salsa, Mexican Crema,
Shredded Cheddar-Jack **V**
Mexican Chocolate Caramel Brownie **V**

THE ITALIAN 40 Per Person

Freshly Baked Artisan Rolls **V**
Caesar Salad, Herb Croutons,
Shaved Parmesan Cheese **V**
Lemon Roasted Amish Chicken, Pan Jus **GF**
Italian Sausage, Roasted Peppers & Onions **GF**
Pasta Alfredo, Wilted Spinach, Mushrooms,
Sundried Tomatoes **V**
Roasted Seasonal Vegetables **V/VG**
Raspberry Crumb Bites **V**

SANDWICH SHOP 38 Per Person

Mixed Baby Greens, Cucumber, Shaved Carrots,
Sun Drop Tomatoes, Balsamic Vinaigrette **V/VG**
Farmer's Market Pasta Salad **V**
Smoked Turkey, Honey Ham, Roast Beef
Swiss, Cheddar, Pepper Jack Cheese **V**
Sliced Red Onions, Tomatoes, Lettuce,
Condiments and Whole Wheat, Sourdough,
& Multigrain **V**
Classic Kettle Chips **V**
Chocolate Chip Cookies **V**

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ON THE GO

Minimum of 15 guests

Groups up to 75 people - Please Select (2) Sandwiches

Groups of 75 or more people - Please select (3) Sandwiches

28 Per Person

Includes Chips, Whole Fruit, Cookie & Bottled Water. **V**

*(Add Pasta Salad, Potato Salad or Cole Slaw +\$3/person) **V***

Smoked Turkey Club - Bacon, Swiss Cheese, Lettuce, Tomato, House Mayo, Multigrain Bread

Slow Roasted Beef - Lettuce, Tomato, Cheddar, Horseradish Aioli, Artisan Sourdough

Smoked Ham - Swiss Cheese, Honey Dijonnaise, Pretzel Bun

Italian - Salami, Ham, Provolone, Lettuce, Tomato, House Vinaigrette, Ciabatta

Garden Vegetable Wrap - Bell Peppers, Cucumber, Sprouts, Onion, Lettuce, Tomato, House Aioli **V/VG**

Classic Caesar Salad - Romaine Lettuce, Parmesan Cheese, Croutons, Caesar Dressing **V**

Garden Salad - Field Greens, Grape Tomato, Cucumber, Shaved Carrots, Croutons, Balsamic Vinaigrette **V**

(Add Grilled Chicken Breast To Salad Options)

Boxed Lunches are offered to a minimum of 15 guests.

For groups less than 15, an additional \$10 per person.

Consuming raw or uncooked meat, poultry, seafood, shellfish, or eggs may increase your risk of a foodborne illness.



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CANAPES AND HORS D'OEUVRES

Minimum of 50 pieces per selection. Stationed or Passed. Butler passing requires a server at \$75 per server, per roughly 50 guests (Based on up to 250 pieces served per server, per hour).

GARDEN

Baked Brie & Raspberry 6 ea V

Wrapped in Puff Pastry

Fig & Goat Cheese Flatbread 4 ea V

Fresh Chives

Antipasto Skewer 6 ea GF/V/VG

Balsamic Syrup

Vegetable Empanda 6 ea V

Chipotle Aioli

Vegetarian Chickpea Falafel 5 ea V/VG

Tzatziki Sauce



SEA

Bacon Wrapped Scallop 7 ea GF

Applewood Bacon Wrapped

Lump Crab Cake 7 ea

Citrus Aioli

Coconut Shrimp 6 ea

Sweet and Spicy Dipping Sauce

Shumai Shrimp Dumpling 6 ea

Scallion-Sesame Soy

Classic Shrimp Shooter 6.5 ea GF

House Cocktail Sauce

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LAND

Chicken Potsticker 5 ea

Ponzu Sauce

Chicken Kabob 6 ea GF

Chili, Lime & Cilantro Spiced

Beef Wellington Bite 6.5 ea

Horseradish Cream

Beef Satay 7 ea GF

Thai Peanut Sauce

CLASSIC COMFORT

Mini Quiche 4 ea V

An Assortment of Bite Size Quiche

Spanikopita 3.75 ea V

Spinach & Feta in Phyllo

BBQ Meatball 3.5 ea

Hickory BBQ Sauce

Pig-In-A-Blanket 3.25 ea

All Beef, Ketchup and Mustard

CHEF CARVED

Chef fee is \$175 per chef, per 75 guests.

Smoked Beef Brisket 16 pp GF

Hickory BBQ Sauce, Hawaiian Buns

Garlic Grilled Skirt Steak 23 pp GF

Chimichurri, Horseradish Cream, Artisan Rolls

Brown Sugar Glazed Ham 15 pp GF

Dijon Mustard & Seasonal Jam,
Butter Croissants

Cajun Turkey Breast 14 pp GF

Pan Gravy and Cranberry Aioli, Soft Rolls

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DISPLAYS AND STATIONS

Priced per person. Selections require a minimum of 25 guests and will be prepared for the specified guest quantity.

COLD

Local Cheese Board 11 pp ^v

Selection of Local Cheese, Fruit, Assorted Crackers & Flatbread

Antipasti Platter 18 pp

Artisan Cheese, Cured Meat, Marinated Olives, Pickled Vegetables, Crackers & Flatbread

From the Garden 7 pp ^v

Selection of local farmer's market vegetables with Herb Ranch Dip

Season's Best Fruit 8.5 pp ^{v/VG}

Selection of the freshest seasonal fruit

Mediterranean 12 pp ^v

Traditional Hummus, Tzatziki, Carrots, Cucumbers, Olives, Naan & Flatbread



HOT

Meatball Madness 10 pp

Buffalo Chicken, Korean BBQ Beef, Italian Style, Pull Apart Buns

Mac 'N Cheese 9 pp

Traditional, Buffalo Chicken & Bleu Cheese, Roasted Corn & Poblano, Country Cole Slaw

South of the Border 13 pp

Taco Meat, Queso Dip, Tortilla Chips, Salsa, Sour Cream & Assorted Toppings

Worldwide Wings 11 pp

Breaded Chicken Wings, Korean BBQ, Buffalo & Hot Honey Sauce, Celery, Carrots & Ranch

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PLATED DINNER

A LA CARTE

Offered to a minimum of 15 guests. Below 15, add +10 per person.
Maximum of 3 Entrees. Multiple Entrée Fee of 2.50.

Includes artisan rolls & butter and accompanied by Chef's
Seasonal Vegetable.

BEEF

Grilled Sirloin Steak, Parmesan Mashed Potatoes, Mushroom Cream GF	41
Grilled Flat Iron, Roasted Red Potatoes, Chimichurri Sauce GF	48
Beef Tenderloin, Buttermilk Whipped Potatoes, Burgundy Reduction GF	59

CHICKEN

Lemon Garlic Chicken, Yukon Gold Mashed Potatoes, Pan Jus GF	34
Grilled Chicken Breast, Herb Rice Pilaf, Chardonnay Sauce GF	35
Pan Roasted Chicken Breast, Saffron Rice, Warm Tomato-Basil Relish GF	36

PORK

Grilled Pork Chop, Garlic Mashed Potatoes, Dried Cherry Demi GF	31
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FISH

Herb Broiled Walleye, Roasted Tomato Pilaf, Beurre Blanc GF	49
Grilled Scottish Salmon, Potato Medley, Citrus-Dill Butter GF	40

VEGETARIAN

Spinach & Wild Mushroom Ravioli, Tomato, Basil, Parmesan Cream V	32
Cavatappi Genovese, Basil Pesto Sauce, Arugula, Grape Tomato V	30

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ENHANCEMENTS



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SALADS

+3 Per Person

House Salad – Chopped Lettuce, Red Onion, Tomato, Cucumber, Ranch Dressing **V**

Caesar Salad – Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing **V**

Market Salad - Spring Mix, Cucumber, Tomato, Red Onion, Shaved Carrot, Balsamic Vinaigrette **V**

PREMIUM SALADS

+5 Per Person

Baby Spinach Salad - Candied Walnuts, Dried Cherries, Blue Cheese Crumbles, Honey Vinaigrette **V**

Chopped Wedge - Tomato, Smoked Bacon, Local Blue Cheese, Buttermilk Dressing **V**

Spring Fields - Spring Mix, Strawberry, Blueberry, Crumbled Feta, Toasted Almonds, White Balsamic Vinaigrette **V**

Baby Lettuce – Cucumber, Grape Tomato, Red Onion, Sunflower Seeds, Parmesan Dressing **V**

DESSERTS

Carrot Cake V	5
Vanilla Bean Cheesecake, Raspberry Sauce V	8
Gluten Free Chocolate Torte, Berry Compote V	9
Tiramisu V	9.5
Red Velvet Cake V	10.5
Seasonal Fresh Berries & Vanilla Whipped Cream V	10
Black Cherry Ricotta Cheesecake V	12

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DINNER BUFFETS

Offered to a minimum of 15 guests. Under 15, add \$10 per person.

Tex-Mex 51 Per Person

Romaine Salad, Cucumber, Tomato, Scallions, Red Onion, Cheddar, Chipotle Dressing V

Tortilla Chips & Roasted Sweet Corn and Black Bean Salsa V/VG

Chicken Carnitas GF

Adobo Shrimp GF

Carne Asada GF

"Fiesta" Rice GF/V

Drunken Pinto Beans GF/V

Flour Tortillas, Salsa, Mexican Crema, Shredded Cheddar-Jack V

Cinnamon Churros, Caramel Sauce V

LITTLE ITALY 49 PER PERSON

Freshly Baked Artisan Rolls V

Heart of Romaine Salad, Herb Croutons, Cucumber, Tomatoes, Red Onion, Italian Dressing V

Chicken Pomodoro, Local Tomatoes, Fresh Basil, Pesto Cream GF

Grilled Salmon, Caper, Basil & Tomato Butter Sauce GF

Rigatoni & Meatballs

Roasted Vegetable Medley V/VG

Mixed Berries, Butter Pound Cake & Vanilla Whipped Cream V

THE MINNESOTAN 60 PER PERSON

Chicken & Wild Rice Soup

Chopped Salad, Lettuce, Tomato, Cucumber, Carrot, Red Onion, Croutons, Ranch V

North Shore Walleye Fingers, Traditional Tartar Sauce

Beef Pot Roast, Pan Jus

Butter Whipped Potatoes V

Roasted Broccoli & Carrots V/VG

Assortment of Pies V

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WEDDING PACKAGE DINNERS

Packages include a pre-selected two course menu with salad, entree, rolls and butter and Chef's Seasonal Vegetable.

One starter course should be selected with a maximum of 3 entree choice Multiple entrée fee +2.50 per person.

Package One 54 pp

Choice of one salad in advance:

House Salad – Chopped Lettuce, Red Onion, Tomato, Cucumber, Carrot, Ranch Dressing V

Caesar Salad – Romaine, Parmesan Cheese, Herb Croutons, Caesar Dressing V

Choice of one entree in advance:

Grilled Pork Chop, Garlic Mashed Potatoes, Dried Cherry Demi GF

Lemon Garlic Chicken, Yukon Gold Mashed Potatoes, Pan Jus GF

Grilled Chicken Breast, Herb Rice Pilaf, Chardonnay Cream GF

Cavatappi Genovese, Basil Pesto Sauce, Arugula, Grape Tomato V

Package Two 59 pp

Choice of one salad in advance:

Greek Salad - Spring Mix, Cucumber, Tomato, Red Onion, Shaved Carrot, Balsamic Vinaigrette V

Baby Spinach Salad - Candied Walnuts, Dried Cherries, Blue Cheese Crumbles, Shallot Vinaigrette V

Choice of one entree in advance:

Grilled Chicken Breast, Herb Rice Pilaf, Chardonnay Cream GF

Pan Roasted Chicken Breast, Saffron Rice, Warm Tomato-Basil Relish GF

Grilled Scottish Salmon, Potato Medley, Citrus-Dill Butter GF

Spinach & Wild Mushroom Ravioli, Tomato, Basil, Parmesan Cream V

Package Three 72 pp

Choice of one salad in advance:

Artisan Romaine - Tomato, Smoked Bacon, Local Blue Cheese, Buttermilk Dressing V

Spring Greens - Strawberry, Blueberry, Crumbled Feta, Pecans, White Balsamic Vinaigrette V

Baby Lettuce – Cucumber, Grape Tomato, Red Onion, Sunflower Seeds, Parmesan Dressing V

Choice of one entree in advance:

Herb Broiled Walleye, Roasted Tomato Pilaf, Beurre Blanc GF

Grilled Sirloin Steak, Parmesan Mashed Potatoes, Mushroom Cream GF

Grilled Flat Iron, Roasted Red Potatoes, Chimichurri Sauce GF

Beef Tenderloin, Buttermilk Whipped Potatoes, Burgundy Reduction GF

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Wrapped in Puff Pastry

Fig & Goat Cheese Flatbread 4 ea V

Fresh Chives

Antipasto Skewer 6 ea V/VG

Balsamic Syrup

Vegetable Empanda 6 ea V

Chipotle Aioli

Vegetarian Chickpea Falafel 5 ea V

Tzatziki Sauce

LAND

Chicken Potsticker 5 ea

Ponzu Sauce

Chicken Kabob 6 ea GF

Chili, Lime & Cilantro Spiced

Beef Wellington Bite 6.5 ea

Horseradish Cream

Beef Satay 7 ea GF

Thai Peanut Sauce

CLASSIC COMFORT

Mini Quiche 4 ea V

An Assortment of Bite Size Quiche

Spanikopita 3.75 ea V

Spinach & Feta in Phyllo

BBQ Meatball 3.5 ea

Hickory BBQ Sauce

Pig-In-A-Blanket 3.25 ea

All Beef, Ketchup and Mustard

SEA

Bacon Wrapped Scallop 7 ea GF

Applewood Bacon Wrapped

Coconut Shrimp 6 ea

Sweet and Spicy Dipping Sauce

Shumai Shrimp Dumpling 6 ea

Scallion-Sesame Soy

LATE NIGHT SNACKS

Dry Snacks

Pretzel Twists 12 per pound (Serves 10) V

Fancy Mixed Nuts 43 per pound (Serves 10) V

Dry Roasted Peanuts 29 per pound (Serves 10) V

Tortilla Chips & Salsa 20 per pound (Serves 10) V

Party Snack Mix 20 per pound (Serves 10) V

Spicy Snack Mix 22 per pound (Serves 10) V

Hot Snacks

Priced Per Person. Minimum of 50 Guests Per Order.

Tortilla Chips & Queso, Salsa, Jalapenos 4.5 pp V

Warm Soft Pretzels & Cheese Sauce 5.5 pp V

Chicken Tenders, Hot Honey Sauce & Ranch 6 pp

Smoked Turkey Sliders 6 pp

Local Cheese Curds & Ranch 7.25 pp V

BBQ Meatballs, Pull Apart Buns 8 pp

Vegetable Spring Rolls 9 pp V

Pretzel Dogs, Traditional Condiments 10.75 pp

Pizza

Minimum of (6) Pizzas. 16" Pizza. \$25/pizza

Cheese V

Italian Sausage

Pepperoni

Veggie V

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