

BANQUET MENU





BREAKFAST | BREAKS | LUNCH | DINNER SPECIAL EVENTS | RECEPTIONS



MEETING BREAKS



BEVERAGE BREAK

Assorted Soft Drinks and Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Teas \$6/pp for Half Day or \$10/pp for Full Day

SNACK ATTACK

Party Mix, Trail Mix, Kettle Chips, Assortment of Candy Bars \$8/pp

CHEF'S COOKIE JAR

Selection of Assorted Cookies, Brownies and Candy Bars \$9/pp

SOUTH OF THE BORDER

Tri Colored Tortilla Chips, Queso Cheese Dip, Fresh Garden Salsa, Seven Layer Dip \$8/pp

PROTEIN POWER

Assorted cheeses, trail mix, bananas, apples, creamy peanut butter, assorted granola bars \$8/pp



ALL DAY MEETING PACKAGE



DULUTH DELUXE BREAKFAST

Fresh Seasonal Fruits, Assorted Donuts, Danish and Muffins, Greek Yogurt with Cinnamon Granola, Chilled Orange Juice

ALL DAY BEVERAGES

Assorted soft drinks and bottled water, freshly brewed coffee, decaffeinated coffee, assorted hot teas, infused water

LUNCH SELECTION

Deli Buffet Back Yard Cook-Out Italian Buffet Taco Buffet Baked Potato Buffet

AFTERNOON BREAK

CHEF'S COOKIE JAR Selection of Assorted Cookies, Brownies and Candy Bars

SNACK ATTACK Salted Pretzels, Trail Mix, Kettle Chips, Assortment of Candy Bars

SOUTH OF THE BORDER
Tri Colored Tortilla Chips, Queso Cheese Dip, Fresh Garden Salsa, Seven Layer

\$40/PER PERSON

800 WEST RAILROAD ST. DULUTH, MN 55802 | 218-481-8888 WWW.PIERBRESORT.COM

All food and beverage is subject to 20% service charge, MN state taxes, and any applicable county/local taxes. Prices valid and subject to change for 2021. Chef reserves the right to make substitutions. Final food and beverage choices and guarantee are required 10 business days or 14 days prior to event. All food & beverage service will promptly take place at the time you select 10 business days or 14 days prior to event.



BREAKFAST BUFFETS

EACH SELECTION INCLUDES COFFEE, JUICE, AND TEA SERVICE 25-PERSON MINIMUM



CITY CLASSIC

Assorted Pastries, Bagels with Cream Cheese and Jellies \$12/pp

DULUTH DELUXE

Fresh Seasonal Fruits, Assorted Pastries, Vanilla Yogurt with Cinnamon Granola \$16/pp

THE CLASSIC

Sliced Seasonal Fruits and Berries, Assorted Breakfast Danish, Applewood Smoked Bacon and Sausage, Scrambled Eggs with Shredded Cheddar and Chives, Country Style Potatoes, and your choice of Buttermilk Biscuits with Country Gravy or French Toast with Maple Syrup \$21/pp

GOOD MORNING BREAKFAST SANDWICHES

Scrambled and Fried Eggs, Applewood Smoked Bacon and Breakfast Sausage Patties, Assorted Sliced Cheeses, Brioche Buns, English Muffins, and Bagels, Seasonal Fresh Fruit \$16/pp

OMELET STATION

Add to any breakfast buffet for \$10/pp



SPECIALTY LUNCH BUFFETS

25-PERSON MINIMUM



DELI BUFFET

Chef's soup du jour, fresh seasonal greens with assorted toppings and choice of dressing, sliced turkey breast, honey ham, and roast beef, swiss and cheddar cheese, lettuce, tomato, pickles, Dijon mustard and mayonnaise, whole grain, white, and wheat bread \$20/pp

BACK YARD COOKOUT

Wood Fire Grilled hamburgers, lettuce, tomato, onions, pickles, mayonnaise, mustard and ketchup, swiss, cheddar and American cheeses, bbq baked beans, coleslaw, potato salad \$21/pp Add wood fire grilled bbq chicken breast \$3.50/pp

LITTLE ITALY ON SUPERIOR

crisp romaine lettuce with roasted red pepper, shredded parmesan cheese, roma tomatoes, black olives all tossed in a creamy Italian dressing, classic chicken parmesan with marinara sauce, parmesan and provolone cheese, penne pasta with choice of marinara and alfredo sauces, garlic bread sticks \$25/pp

BAKED POTATO BAR

fresh seasonal green with assorted toppings and choice of dressing, chili, fluffy baked potatoes with cheddar cheese, green onion, tomatoes, sour cream, salsa, butter, bacon, and chili to build your own custom baked potato, chef's vegetable medley, petit pan dinner rolls served with butter \$20/pp

SOUP AND SALAD

chicken wild rice soup, fresh cut romaine and artisan mixed green, diced grilled chicken, applewood smoked bacon, diced eggs, cucumbers, cherry tomatoes, sliced red onions, diced bell peppers, shaved parmesan, croutons, ranch, French and Italian dressings, petit pan dinner rolls \$20/pp

UP NORTH TACO

spiced pulled chicken and ground beef, hard and soft shell tortillas, sautéed peppers and onions, jalapeno black beans, Spanish rice, tri colored tortilla chips with fresh garden salsa, sour cream, guacamole, onion, tomato, shredded lettuce, shredded cheddar cheese \$21/pp



SILOS BOXED LUNCHES

YOU MAY SELECT UP TO 2. ALL BOXED LUNCHES COME WITH YOUR CHOICE OF SANDWICH OR WRAP, HOUSE KETTLE CHIPS, FRESH FRUIT, COOKIE, AND A BOTTLE OF WATER. \$24/PP 25-PERSON MINIMUM



SMOKED TURKEY

sliced turkey, tomatoes, mixed greens, cheddar cheese, whole wheat bread

HONEY HAM

sliced ham, tomatoes, red onions, mixed greens, swiss cheese, sourdough bread

ROAST BEEF

thinly sliced prime rib, red onions, mixed greens, swiss cheese, creamy horseradish, rye bread

GRILLED VEGETABLE WRAP

grilled and thinly sliced zucchini, yellow squash, and red peppers, mixed greens, kalamata olives, basil pesto, provolone cheese, sundried tomato wrap

AVOCADO BLT WRAP

applewood smoked bacon, tomatoes, mixed greens, fresh avocado, garlic aioli, sundried tomato wrap

SMOKED SALMON WRAP

pulled smoked salmon, herbed cream cheese, mixed greens, roasted red peppers, sundried tomato wrap

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HOT HORS D'OEUVRES

BASED ON 50 PIECES PER ORDER



MINITURE WALLEYE CAKES with House Made Tartar Sauce \$160

FRIED COCONUT SHRIMP with Pineapple Salsa \$180

BUFFALO CHICKEN DIP with Fried Pita Chips \$150

CHICKEN WINGS tossed in your choice of BBQ, Buffalo, 13 Spice \$150

BAVARIAN PRETZEL BITES with Chipotle Beer Cheese Sauce \$140

PORK POT STICKERS with Scallion Soy Dipping Sauce \$165

PORK OR VEGETABLE EGG ROLLS served with Hot Mustard and Sweet Thai Chili Sauce \$150

GRILLED CHICKEN SATAY with Peanut Dipping Sauce \$155

HOUSE MADE MEATBALLS tossed in either BBQ or Swedish Gravy \$150

FRIED RAVIOLI with Marinara Sauce \$140

BBQ PULLED PORK SLIDERS \$155



COLD HORS D'OEUVRES

BASED ON 50 PIECES PER ORDER



PROSCIUTTO WRAPPED ASPARAGUS with Boursin Cheese \$150

BEEF TENDERLOIN CROSTINI with Spinach and Sundried Tomato Relish \$170

TOMATO BRUSCHETTA with Olive Tapenade on Garlic Crostini \$140

SMOKED SALMON ON HERB FOCACCIA CROUTON with Dill Cream Cheese, Tomato and Cilantro \$170

TURKEY PINWHEELS with Boursin Cheese, Tomato and Cilantro in a Sundried Tomato Wrap \$150

CHARCUTERIE ANTIPASTO DISPLAY with Selection of Sliced Meats, Cheese, Fresh and Grilled Vegetables, Artisan Crackers, and Condiments \$270

GULF SHRIMP on Ice with Cocktail Sauce \$195

CAPRESE with Fresh Mozzarella, Basil and Cherry Tomatoes with Balsamic Reduction \$140

DOMESTIC CHEESE with Seasonal Fresh Berries \$195

CRUDITE OF FRESH VEGETABLES with French Onion and Ranch Dip \$170

SILVER DOLLAR SANDWICHES with Sliced Roast Beef, Ham or Turkey \$155



DESIGN YOUR OWN DINNER BUFFET





BREAD

Olive Oil and Salt Baguette

SALAD (choose 1)

Caesar Salad with Shredded Parmesan and Garlic Croutons Farmers Salad with Artisan Mixed Greens, Cherry Tomatoes, Shredded Carrots, and Cucumbers with your choice of Dressing

Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Viniagrette Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

STARCHES (choose 1)

Garlic Mashed Potatoes Wild Rice Pilaf Rosemary Roasted Yukon Gold Potatoes Cheesy Hashbrown Casserole Sweet Potato Mash Idaho Baked Potatoes

VEGETABLES (choose 1)

Green Bean Almandine Roasted Root Vegetables Honey Glazed Carrots Roasted Brussel Sprouts with Sriracha Honey Glaze Roasted Asparagus Buttered Broccoli



DESIGN YOUR OWN DINNER BUFFET

UPGRADE YOUR BUFFET TO OFFER TWO ENTREES,
PRICING IS THE HIGHER PRICED ENTRÉE PLUS \$3 PER PERSON
25-PERSON MINIMUM



ENTREES (choose 1)

Chicken Marsala \$31/pp

Champagne Chicken \$31/pp

Herb and Parmesan Crusted Walleye \$34/pp

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$31/pp

Slow Roasted Pork Loin with Dried Fruit Compote \$30/pp

Grilled Salmon Filet with Bourbon Mustard Glaze \$33/pp

Sliced Herb Roasted Beef in Garlic Jus \$32/pp

Swedish Meatballs tossed in a rich Swedish gravy \$32/pp

Smoked Turkey Breast topped with Herb Pan Gravy \$30/pp

Grandma's Style Wood Fired Meatloaf \$31/pp

Beef Pot Roast with Aromatic Vegetables \$32/pp

Grilled Marinated Flank Steak with Chimichurri Sauce \$32/pp

Prime Rib \$40/pp



DESIGN YOUR OWN PLATED DINNER

25-PERSON MINIMUM



BREAD

Olive Oil and Salt Baguette

SALAD (choose 1)

Caesar Salad with Shredded Parmesan and Garlic Croutons

Farmers Salad with Artisan Mixed Greens, Cherry Tomatoes, Shredded Carrots, and Cucumbers with your choice of Dressing

Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Viniagrette Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

STARCHES (choose 1)
Garlic Mashed Potatoes
Wild Rice Pilaf
Rosemary Roasted Yukon Gold Potatoes
Cheesy Hashbrown Casserole
Sweet Potato Mash

Idaho Baked Potatoes

VEGETABLES (choose 1)

Green Bean Almandine Roasted Root Vegetables Honey Glazed Carrots Roasted Brussel Sprouts Roasted Asparagus Buttered Broccoli



DESIGN YOUR OWN PLATED DINNER



ENTREES (choose up to 2)

Chicken Marsala \$31/pp

Champagne Chicken \$31/pp

Herb and Parmesan Crusted Walleye \$34/pp

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$31/pp

Slow Roasted Herbed Pork Remoulade \$30/pp

Grilled Salmon Filet with Bourbon Mustard Glaze \$33/pp

Slow Roasted Prime Rib 12 oz. with Garlic Jus \$40/pp

Swedish Meatballs tossed in a rich Swedish gravy \$32/pp

Grandma's Style Wood Fired Meatloaf with Bourbon Ketchup Glaze \$31/pp

Grilled Beef Tenderloin Filet topped with Herb Butter \$40/pp

Grilled Beef Ribeye topped with Herb Butter \$36/pp



SPECIALTY DINNER BUFFETS



SMOKEHOUSE GET TOGETHER

fresh seasonal greens with assorted toppings and dressings, southern style potato salad, coleslaw, cornbread, buttered corn, macaroni and cheese, baked beans, and choice of two of the following entrees, St. Louis style BBQ ribs, slow roasted pulled pork, grilled chicken breast \$34/pp

TASTE OF ITALY ON THE BAY

traditional Caesar salad with crisp romaine, garlic herb croutons, fresh parmesan and Caesar dressing, marinated tomato and mozzarella salad, antipasto platter including artisanal meats, cheeses, and marinated vegetables, traditional meat lasagna, chicken marsala, penne with red sauce, and garlic bread sticks \$35/pp

THE DULUTH CLASSIC

fresh seasonal greens with assorted toppings and dressings, assorted petit pan dinner rolls, roasted Yukon gold potatoes, honey glazed carrots, champagne chicken, herb and parmesan crusted walleye \$37/pp

THE BAYSIDE

baby spinach salad with craisins, gorgonzola cheese and balsamic vinaigrette, warm salt and olive oil baguette, garlic mashed potatoes, roasted asparagus, sliced roasted beef tenderloin with herb demi glace, grilled salmon filet with Bourbon mustard glaze \$43



DESSERTS



DESSERT\$8/pp

New York Style Cheesecake with your choice of turtle or berry compote topping
Tiramisu
Carrot Cake with Cream Cheese Frosting
Triple Chocolate Layer Cake

Flourless Torte



A LA CARTE ADDITIONS



BEVERAGES

Freshly Brewed Coffee / Decaffeinated Coffee \$30/gallon Chilled Fruit Juices \$12/liter Unsweetened Iced Tea \$25/gallon Assorted Soft Drinks (Pepsi) \$3/can Bottled Water \$3/bottle Lemonade \$30/gallon Assorted Hot Teas \$2.50/each

SPECIALTY ITEMS

Fresh Season Sliced Fruit \$6/pp
Fresh Mini Scones \$25/dzn
Assorted Muffins \$25/dzn
Fresh Whole Fruit \$2/each
Individual Yogurts \$3/each
Assorted Cookies \$25/dzn
Fudge Brownies \$28/dzn
Futato Chips and Dip \$3/pp
Mixed Nuts \$4/pp
Chex Mix \$3/pp
Assorted Candy Bars \$3/each
Granola Bars \$2/each