



BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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800 WEST RAILROAD ST. DULUTH, MN 55802



MEETING BREAKS

25-PERSON MINIMUM

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

ALL DAY MEETING PACKAGE

25-PERSON MINIMUM | \$40/PER PERSON

DULUTH DELUXE BREAKFAST

Fresh Seasonal Fruits, Assorted 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 (choose one)

Deli Buffet / Back Yard Cookout / Little Italy on Superior / Up North Taco / Baked Potato Bar

AFTERNOON BREAK (choose one)

Chef's Cookie Jar / Snack Attack / South of the Border



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, Buttermilk Biscuits, English Muffins, Seasonal Fresh Fruit \$16/pp

OMELET STATION

Add to any breakfast buffet for \$10/pp

PLATED LUNCHES

YOU MAY SELECT UP TO 2. COMES WITH HOUSE KETTLE CHIPS,
FRESH FRUIT, COOKIE, AND A BOTTLE OF WATER. \$24/PP
25-PERSON MINIMUM

SMOKED TURKEY SANDWICH

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

HONEY HAM SANDWICH

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

ROAST BEEF SANDWICH

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, mozzarella 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

All food and beverage is subject to a 20% service charge and MN state, local and county taxes. Prices valid and subject to change. Chef reserves the right to make substitutions. Final food and beverage choices and attendee guarantee are required 14 days prior to an event.



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, and sourdough 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 mozzarella 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



APPETIZERS

BASED ON 50 PIECES PER ORDER

HOT

- MINITURE WALLEYE CAKES** with House Made Tartar Sauce \$200
- 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

- 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 PLATED DINNER

25-PERSON MINIMUM

BREAD

Olive Oil and Salt Baguette

SALAD (choose one)

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 Vinaigrette

Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary Roasted Yukon Gold Potatoes

Cheesy Hashbrown Casserole

Sweet Potato Mash

Idaho Baked Potatoes

VEGETABLES (choose one)

Green Bean Almandine

Roasted Root Vegetables

Honey Glazed Carrots

Roasted Brussel Sprouts

Roasted Asparagus

Buttered Broccoli

ENTREES (choose up to two)

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

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

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



DESIGN YOUR OWN DINNER BUFFET

25-PERSON MINIMUM

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

BREAD

Olive Oil and Salt Baguette

SALAD (choose one)

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 Vinaigrette

Baby Arugula with Apples, Candied Walnuts, and Maple Vinaigrette

STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary Roasted Yukon Gold Potatoes

Cheesy Hashbrown Casserole

Sweet Potato Mash

Idaho Baked Potatoes

VEGETABLES (choose one)

Green Bean Almandine

Roasted Root Vegetables

Honey Glazed Carrots

Roasted Brussel Sprouts with Sriracha Honey Glaze

Roasted Asparagus

Buttered Broccoli

ENTREES (choose one)

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

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

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

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

Prime Rib \$40/pp

Slow Roasted Herbed Pork Remoulade \$30/pp



SPECIALTY DINNER BUFFETS

25-PERSON MINIMUM

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 raisins, 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

New York Style Cheesecake with your choice of Turtle or Berry Compote topping \$8/pp

Carrot Cake with Cream Cheese Frosting \$8/pp

Butterscotch Bundino Pudding \$8/pp

Chocolate Flourless Torte \$8/pp

Triple Layer Chocolate Cake \$15/pp



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
Potato Chips and Dip \$3/pp
Mixed Nuts \$4/pp
Chex Mix \$3/pp
Assorted Candy Bars \$3/each
Granola Bars \$2/each