



PILOT HOUSE BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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PLATED BREAKFAST

BREAKFAST SANDWICH - \$15/pp

Eggs, sausage or bacon, American cheese, on a buttermilk biscuit. Served with house breakfast potatoes, and fresh fruit

ALL AMERICAN - \$15/pp

Scrambled eggs, bacon, house breakfast potatoes, whole wheat toast, and fresh fruit

FRENCH TOAST - \$15/pp

Cinnamon brioche dipped in vanilla custard and pan-fried. Served with scrambled eggs and fresh fruit.

PLATED LUNCH

WALLEYE TACOS - \$16

Pico de gallo, lettuce, chipotle aioli, flour tortillas

SILOS SIGNATURE BURGER - \$18

Signature burger blend, smoked cheddar cheese, bibb lettuce, tomatoes, sauteed onions, house pickles, brioche bun

GRILLED CHICKEN - \$15

Wood fired, bibb lettuce, tomatoes, garlic aioli, brioche bun

SEASONAL SALAD - \$14

Please check with your sales associate for the current salad selection.

*ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRENCH FRIES, OR KETTLE CHIPS
SUBSTITUTE FRESH FRUIT, SIDE SALAD, ONION RINGS OR SWEET POTATO FRIES FOR \$3

LUNCH BUFFET

MINIMUM OF 15

DELI BUFFET - \$20/pp

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

SOUP AND SALAD - \$20/pp

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



DINNER BUFFET

MINIMUM OF 15

ENTRÉE OPTIONS (choose one entree - \$40; choose two entrees - \$55)

Champagne Chicken – wood-fired grilled chicken breasts served with Champagne cream sauce

Bourbon Mustard Glazed Salmon – fresh grilled over a wood fire

Parmesan Crusted Walleye – served with lemon and caper aioli

Shrimp Scampi – wild caught red shrimp sauteed with garlic butter and smoked paprika

New York Strip Steak – hand-cut and wood-fired, 10 oz. filet served with truffle steak mushrooms

Prime Rib of Beef (Add \$8 per person) – Chef-carved and served au jus and horse radish

Tenderloin of Beef (Add \$5 per person) – herb-crusted and Chef-carved, served with demi-glace

STARCH OPTIONS (choose one)

Rosemary Roasted Yukon Gold Potatoes

Garlic Mashed Yukon Gold Potatoes

Wild Rice & Jasmine Pilaf Blend

VEGETABLE OPTIONS (choose one)

Butternut Squash – roasted with salt, pepper, and brown sugar

Green Beans – roasted with almonds, olive oil, salt and pepper

Brussels Sprouts – glazed with Siracha sauce and honey

Glazed Carrots – wood-fired with cumin and honey glaze

SALAD OPTIONS (choose one)

Farmer's Salad

Caesar Salad

DESSERT OPTIONS (choose one)

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

Triple Layer Carrot Cake \$15/pp



APPETIZERS

BASED ON 25 PIECES PER ORDER

OUR CHEF SUGGESTS THE FOLLOWING GUIDELINES:

GROUPS OF 15-19: choose from 3-5 items

GROUPS OF 20-24: choose from 4-8 items

CHARCUTERIE BOARD \$125 – an array of meats, cheeses, and grilled vegetables (house specialty)

CHEESE DISPLAY \$70 – a nice selection of cheeses and crackers

BEEF TENDERLOIN CROSTINI \$80 – an herbed-filet, wood-fire grilled, served rare, sliced thin and served with sundried tomato relish and crostini

PROSCIUTTO & HAM WRAPPED ASPARAGUS \$70 – served with Boursin cheese

DEEP-FRIED RAVIOLI \$70 – served with a basil-garlic sauce

SHRIMP COCKTAIL \$80 – wild caught red shrimp served with roasted garlic cocktail sauce

SWEDISH MEATBALLS \$70 – served with a savory cream sauce with shallots and mushrooms

SPINACH ARTICHOKE DIP \$70 – served warm with pita chips for dipping

TURKEY PINWHEELS \$70 – smoked turkey, sliced cucumbers, spinach, cilantro, red pepper, and Boursin cheese, rolled in a tomato basil flour tortilla and sliced into bite-sized portions

SALMON BRUSCHETTA \$80 – honey cured and smoked salmon served on bruschetta

CAPRESE DISPLAY \$70 – grape tomatoes tossed in pesto with fresh baby mozzarella, basil, and balsamic vinaigrette

If an hors d'oeuvres buffet is being offered at dinner time with no dinner to follow, we recommend planning on 6 to 8 portions per person. However, if appetizers are being offered as a course to precede a buffet or plated dinner, allowing 3 to 5 portions may be sufficient.



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

DESSERTS

New York Style Cheesecake with your choice of turtle or berry compote topping \$8/pp
Tiramisu \$8/pp
Carrot Cake with Cream Cheese Frosting \$8/pp
Triple Chocolate Layer Cake \$8/pp
Flourless Torte \$8/pp