



# BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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# MEETING BREAKS

25-PERSON MINIMUM

## BEVERAGE BREAK

Assorted Soft Drinks and Bottled Water, Sparkling 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 Pastries 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



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# BREAKFAST BUFFETS

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

## DULUTH DELUXE

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

## THE CLASSIC

Sliced Seasonal Fruits and Berries, Assorted Pastries, 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 roast beef, red onions, mixed greens, swiss cheese, creamy horseradish, multigrain

## GRILLED VEGETABLE WRAP

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

## SMOKED SALMON WRAP

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



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# 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, cavatappi 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, salted baguette \$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



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# APPETIZERS

BASED ON 50 PIECES PER ORDER

## HOT

- MINITURE WALLEYE CAKES** with House Made Tartar Sauce \$200
- FRIED COCONUT SHRIMP** with Pineapple Salsa \$180
- SPINACH ARTICHOKE 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 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

- 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 Ranch Dip \$170
- SILVER DOLLAR SANDWICHES** with Sliced Roast Beef, Ham or Turkey \$155



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# 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

## STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary Roasted Yukon Gold Potatoes

Sweet Potato Mash

Idaho Baked Potatoes

## VEGETABLES (choose one)

Green Bean Almandine

Honey Glazed Carrots

Roasted Brussel Sprouts in a sriracha honey glaze

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

Wood Fired Meatloaf with Bourbon Ketchup Glaze \$31/pp

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

8 oz. Top Sirloin Steak with Demiglaze \$38/pp

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

Mushroom Ravioli \$30/pp



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# 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

## STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf

Rosemary Roasted Yukon Gold Potatoes

Sweet Potato Mash

## VEGETABLES (choose one)

Green Bean Almandine

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

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

Wood Fired Meatloaf \$31/pp

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

Prime Rib \$40/pp



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# 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, beef brisket, slow roasted pulled pork, wood fire grilled barbecue chicken breast \$34/pp

## TASTE OF ITALY ON THE BAY

Crisp romaine lettuce with roasted red pepper, shredded parmesan cheese, roma tomatoes, black olives, all tossed in a creamy Italian dressing, marinated tomato and mozzarella salad, charcuterie board including artisanal meats, cheeses, and marinated vegetables, traditional meat lasagna, chicken alfredo with cavatappi, penne with red sauce and pesto cream and garlic breadsticks \$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

Chocolate Flourless Torte \$8/pp

Chocolate Cake \$8/pp





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# 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  
Sparkling Water \$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  
Individual Yogurts \$3/each  
Cookies \$25/dzn  
Fudge Brownies \$28/dzn  
Potato Chips and Dip \$3/pp  
Mixed Nuts \$4/pp  
Party Mix \$3/pp  
Assorted Candy Bars \$3/each  
Granola Bars \$2/each