



PILOT HOUSE BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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BREAKFAST

PLATED BREAKFAST SANDWICH - \$15/pp

Fried egg, sausage or bacon, American cheese, on a english muffin. Served with house breakfast potatoes, and fresh fruit

PLATED ALL AMERICAN - \$15/pp

Scrambled eggs, bacon, house breakfast potatoes, multigrain toast, and fresh fruit

PLATED FRENCH TOAST - \$15/pp

Cinnamon brioche dipped in vanilla custard and pan-fried. Served with bacon or sausage and fresh fruit

BUFFET BREAKFAST - \$15/pp - **MINIMUM OF 15**

Scrambled eggs, bacon or sausage, house breakfast potatoes, and fresh fruit

PLATED LUNCH

*ALL HANDHELDS SERVED WITH YOUR CHOICE OF FRENCH FRIES OR KETTLE CHIPS

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 **VA**

Impossible Burger \$3/pp additional

GRILLED CHICKEN - \$15

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

SEASONAL SALAD - \$16

Please check with your sales associate for the current salad selection

VEGAN IMPOSSIBLE BURGER - \$17

Impossible vegan patty on a gluten free vegan bun with bib lettuce, tomoato, pickeled onions, and house pickles **GF, VG**

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, multi grain, and sourdough \$2/pp **GFA**

SOUP AND SALAD - \$20/pp

Soup du jour, 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 and French dressing, and a salted baguette \$2/pp **GFA**

*Choice of sourdough or multigrain bread. Gluten free bread available \$2/pp

•**DFA** - Dairy Free Available

•**VA** - Vegan Available

•**GFA** - Gluten Free Available

•**VG** - Vegetarian

•**GF** - Gluten Free



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 **GF**

Bourbon Mustard Glazed Salmon – fresh grilled over a wood fire **GF**

Parmesan Crusted Walleye – served with lemon and caper aioli

Prime Rib of Beef – Chef-carved and served au jus and horse radish \$48 **GF**

Tenderloin of Beef (Add \$10 per person) – herb-crusted and Chef-carved, served with demi-glace **GF**

STARCH OPTIONS (choose one)

Rosemary Roasted Yukon Gold Potatoes **GF**

Garlic Mashed Yukon Gold Potatoes **GF**

Wild Rice & Jasmine Pilaf Blend **GF**

VEGETABLE OPTIONS (choose one)

Seasonal Vegetables

Green Beans – Almondine

Roasted Brussels Sprouts with Sriracha

Glazed Carrots – wood-fired with cumin and maple glaze

SALAD OPTIONS (choose one)

Farmer's Salad with artesian mixed greens, cherry tomatoes, shredded carrots, with cucumbers and your choice of Ranch or French dressing

Caesar Salad with shredded parmesan and garlic crutons

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APPETIZERS

BASED ON 25 PIECES PER ORDER

HOT

- MINIATURE WALLEYE CAKES** with House Made Tartar Sauce \$110
- FRIED COCONUT SHRIMP** with Pineapple Salsa \$100
- SPINACH ARTICHOKE DIP** with Fried Pita Chips \$85 **GFA**
- TRADITIONAL CHICKEN WINGS** tossed in your choice of BBQ, Buffalo, 13 Spice \$85 **GFA**
- BAVARIAN PRETZEL BITES** with Chipotle Beer Cheese Sauce \$80
- PORK POT STICKERS** with Scallion Soy Dipping Sauce \$90
- PORK OR VEGETABLE EGG ROLLS** served with Sweet Thai Chili Sauce \$85
- HOUSE MADE MEATBALLS** tossed in either BBQ or Swedish Gravy \$85
- FRIED RAVIOLI** with Marinara Sauce \$80
- BBQ PULLED PORK SLIDERS** \$85

COLD

- BEEF TENDERLOIN CROSTINI** with Spinach and Sundried Tomato Relish \$145
- TOMATO BRUSCHETTA** with Olive Tapenade on Garlic Crostini \$80
- SMOKED SALMON ON CIABATTA** with Dill Cream Cheese, Tomato and Cilantro \$100 **GFA**
- TURKEY PINWHEELS** with Herb Cream Cheese, Tomato and Cilantro in a Sundried Tomato Wrap \$80 **GFA**
- CHARCUTERIE ANTIPASTO DISPLAY** with Selection of Sliced Meats, Cheese, Fresh and Grilled Vegetables, Artisan Crackers, and Condiments \$145 **GFA**
- GULF SHRIMP** on Ice with Cocktail Sauce \$110 **GFA**
- CAPRESE** with Fresh Mozzarella, Basil and Cherry Tomatoes with Balsamic Reduction \$85 **GFA**
- DOMESTIC CHEESE** Cubed with Seasonal Fresh Berries \$110 **GFA**
- CRUDITE OF FRESH VEGETABLES** with Ranch Dip \$90 **DFA | GFA**
- SILVER DOLLAR SANDWICHES** with Sliced Roast Beef, Ham or Turkey with Garlic Aoli, Cheddar Cheese \$95

If hors d'oeuvres are 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.

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A LA CARTE ADDITIONS

BEVERAGES

- Freshly Brewed Coffee or Decaffeinated Coffee \$30/gallon
- Chilled Orange or Apple Juice \$12/liter
- Unsweetened Iced Tea \$25/gallon
- Assorted Soft Drinks (Pepsi) \$4/can
- Sparkling Water \$4/can
- Bottled Water \$3/bottle
- Lemonade \$30/gallon
- Assorted Hot Teas \$4/each

SPECIALTY ITEMS

- Fresh Season Sliced Fruit \$6/pp
- Fresh Mini Scones \$25/dzn
- Individual Yogurts \$5/each
- Cookies - chocolate chunk chip, macadamia, or sugar (choice of one) \$30/dzn
- Fudge Brownies \$28/dzn
- Potato Chips and Dip \$3/pp
- Mixed Nuts \$4/pp
- Party Mix \$3/pp
- Assorted Candy Bars \$4/each
- Granola Bars \$3/each
- Assorted Dessert Bars \$36/dzn

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 **GF**
- Chocolate Cake \$8/pp
- Rustic Pies \$8/pp (More Pie options available upon request)

- Chocolate Peanut Butter
- Pecan

- North Shore Berry Crumble
- 5 Layer Chocolate

- Apple
- Lemon Angel

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