



BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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



MEETING BREAKS

25-PERSON MINIMUM

BEVERAGE BREAK

Assorted Soft Drinks, Bottled Water, Sparkling Water, Freshly Brewed Coffee, and Assorted Hot Teas \$10/pp for Half Day or \$15/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 | \$45/PER PERSON

DULUTH DELUXE BREAKFAST

Fresh Seasonal Fruits, Freshly Baked Scones and Muffins, Greek Yogurt with Cinnamon Granola, Add Scrambled eggs and Bacon \$10/pp

ALL DAY BEVERAGES

Assorted Soft Drinks, Sparkling Water and Bottled Water, Freshly Brewed Coffee, Assorted Hot Teas

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 AND TEA SERVICE
25-PERSON MINIMUM

DULUTH DELUXE

Fresh Seasonal Fruits, Freshly Baked Scones, Vanilla Yogurt with Cinnamon Granola \$16/pp

THE CLASSIC

Sliced Seasonal Fruits and Berries, Freshly Baked Scones, Applewood Smoked Bacon and Sausage, Scrambled Eggs with Shredded Cheddar and Chives, House Breakfast 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, Cheddar and Pepper Jack Cheeses, English Muffins, and Seasonal Fresh Fruit \$16/pp **GFA**

OMELET STATION

Add to any breakfast buffet for \$15/pp

PLATED LUNCHES

YOU MAY SELECT UP TO 2. COMES WITH HOUSE KETTLE CHIPS,
25-PERSON MINIMUM | \$17/PER PERSON

*SMOKED TURKEY SANDWICH

Sliced turkey, tomatoes, mixed greens, garlic aoli and cheddar cheese **GFA**

*HONEY HAM SANDWICH

Sliced ham, tomatoes, red onions, mixed greens, garlic aol and swiss cheese **GFA**

*ROAST BEEF SANDWICH

Thinly sliced roast beef, red onions, mixed greens, garlic aoli and swiss cheese **GFA**

GRILLED VEGETABLE WRAP

Grilled and thinly sliced zucchini, yellow squash, and red peppers, mixed greens, kalamata olives, basil pesto, mozzarella cheese, sundried tomato wrap, cooked in olive oil **VG, VA**

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

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SPECIALTY LUNCH BUFFETS

25-PERSON MINIMUM

DELI BUFFET

Chef's soup du jour, fresh seasonal greens with assorted toppings with Ranch and French 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 **GFA I DFA**

BACK YARD COOKOUT

Wood Fire Grilled hamburgers, lettuce, tomato, onions, pickles, mayonnaise, mustard and ketchup, swiss, cheddar and pepper jack cheese, bbq baked beans, coleslaw, potato salad \$21/pp
Add wood fire grilled bbq chicken breast \$3.50/pp. Add Impossible Burger \$3/pp **GFA I VA**

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, pasta with choice of marinara or alfredo sauces, garlic bread sticks \$25/pp **GFA** \$2/pp

BAKED POTATO BAR

Fresh seasonal green with assorted toppings and French or Ranch dressing, 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, salted baguette. \$20/pp **GF I GFA**

SOUP AND SALAD

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 salted baguette. \$20/pp **GFA** \$2/pp **VG I VA I GFA**

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 **GFA I VG I VA**

*Gluten free bread/buns available \$2 upcharge/pp

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APPETIZERS

BASED ON 50 PIECES PER ORDER

HOT

- MINIATURE WALLEYE CAKES** with House Made Tartar Sauce \$200
- FRIED COCONUT SHRIMP** with Pineapple Salsa \$180
- SPINACH ARTICHOKE DIP** with Fried Pita Chips \$150 **GFA**
- TRADITIONAL CHICKEN WINGS** tossed in your choice of BBQ, Buffalo, 13 Spice \$150 **GFA**
- 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
- 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 \$275
- TOMATO BRUSCHETTA** with Olive Tapenade on Garlic Crostini \$140
- SMOKED SALMON ON CIABATTA** with Dill Cream Cheese, Tomato and Cilantro \$175 **GFA**
- TURKEY PINWHEELS** with Herb Cream Cheese, Tomato and Cilantro in a Sundried Tomato Wrap \$150 **GFA**
- CHARCUTERIE ANTIPASTO DISPLAY** with Selection of Sliced Meats, Cheese, Fresh and Grilled Vegetables, Artisan Crackers, and Condiments \$275 **GFA**
- GULF SHRIMP** on Ice with Cocktail Sauce \$200 **GFA**
- CAPRESE** with Fresh Mozzarella, Basil and Cherry Tomatoes with Balsamic Reduction \$140 **GFA**
- DOMESTIC CHEESE** Cubed with Seasonal Fresh Berries \$200 **GFA**
- CRUDITE OF FRESH VEGETABLES** with Ranch Dip \$175 **DFA | GFA**
- SILVER DOLLAR SANDWICHES** with Sliced Roast Beef, Ham or Turkey with Garlic Aoli, Cheddar Cheese \$175

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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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 Ranch or French Dressing

Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Vinaigrette

STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf **DFA I GFA**

Rosemary Roasted Yukon Gold Potatoes **DFA I GFA**

Sweet Potato Mash **GFA**

Idaho Baked Potatoes **DFA I GFA I VG**

VEGETABLES (choose one)

Green Bean Almondine

Glazed Carrots wood fired with cumin and maple glaze

Seasonal Vegetables

Roasted Brussel Sprouts

Buttered Broccoli

ENTREES (choose up to two)

Chicken Marsala \$31/pp

Champagne Chicken \$31/pp **GF**

Herb and Parmesan Crusted Walleye \$34/pp **DFA I GFA**

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$31/pp **DFA I GFA**

Grilled Salmon Filet with Bourbon Mustard Glaze \$33/pp **DFA I GFA**

Slow Roasted Prime Rib 12 oz. with Garlic Jus \$40/pp **DFA I GFA**

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

8 oz. Top Sirloin Steak with Demiglaze \$38/pp **DFA I GFA**

14 oz. Grilled Beef Ribeye topped with Herb Butter \$48/pp **GF**

Mushroom Ravioli \$30/pp **VG**

Cauliflower Steak with Mushroom Gravy \$30/pp **VA**

Spaghetti Squash with Marinara \$30/PP **VA**

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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 \$15 PER PERSON. ADD SECOND STARCH OR VEGETABLE FOR \$5 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 Ranch or French Dressing

Baby Spinach with Craisins and Gorgonzola Cheese with Balsamic Vinaigrette

STARCHES (choose one)

Garlic Mashed Potatoes

Wild Rice Pilaf **DFA I GFA**

Rosemary Roasted Yukon Gold Potatoes **DFA I GFA**

Sweet Potato Mash **GFA**

Idaho Baked Potatoes **DFA I GFA I VG**

VEGETABLES (choose one)

Green Bean Almondine

Glazed Carrots wood fired with cumin and maple glaze

Seasonal Vegetables

Roasted Brussel Sprouts

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 **DFA I GF**

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

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

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

Grilled Marinated Flank Steak with Chimichurri Sauce \$32/pp **GFA I DFA**

Prime Rib of Beef - Chef Carved and Served with Au Jus and Horseradish \$48/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 pasta, with red sauce and pesto cream and garlic breadsticks \$35/pp **GFA**

THE DULUTH CLASSIC

Fresh seasonal greens with assorted toppings and dressings, warm salt and olive oil baguette, roasted Yukon gold potatoes, maple 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, seasonal vegetables, chef carved roasted beef tenderloin with herb demi glace, grilled salmon filet with Bourbon mustard glaze \$55 **GFA**

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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

Chocolate Cake \$8/pp

Rustic Pies \$8/pp (More Pie options available upon request)

•Chocolate Peanut Butter

•North Shore Berry Crumble

•Apple

•Pecan

•5 Layer Chocolate

•Lemon Angel

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