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# PILOT HOUSE BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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218-481-8888 | [WWW.PIERBRESORT.COM](http://WWW.PIERBRESORT.COM)  
800 WEST RAILROAD ST. DULUTH, MN 55802



## 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

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. Buffets require a minimum of 15 guests, if your event has fewer than 15 attendees, you will be billed for the full 15-person minimum to meet the service standards of the buffet.



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# DESIGN YOUR OWN DINNER BUFFET

15-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**

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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# 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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