



PILOT HOUSE BANQUET MENU



BREAKFAST | BREAKS | LUNCH | DINNER

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



PLATED BREAKFAST

BREAKFAST SANDWICH - \$16/pp

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

ALL AMERICAN - \$16/pp

Scrambled eggs, bacon, house breakfast potatoes, multi-grain toast, and fresh fruit

FRENCH TOAST - \$16/pp

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

BREAKFAST BUFFET

MINIMUM OF 15

EACH SELECTION INCLUDES COFFEE AND TEA SERVICE

HARBORSIDE - \$16/pp

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

DULUTH DELUXE - \$16/pp

Seasonal fruits and Berries, Freshly baked scones, vanilla yogurt with Cinnamon Granola Add scrambled Eggs and Bacon for \$10/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.



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

BANQUET BURGER - \$18

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

GRILLED CHICKEN - \$16

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

SEASONAL SALAD - \$16

Please check with your sales associate for the current salad selection

FARMERS SALAD - \$12

Artisan greens, cucumbers, shaved carrots, cherry tomatoes, radish, your choice of dressing, add Grilled Chicken for \$7

VEGAN IMPOSSIBLE BURGER - \$17

Impossible vegan patty on a gluten free vegan bun with bib lettuce, tomato, pickled 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

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DESIGN YOUR OWN PLATED DINNER

15-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)

Herb and Parmesan Crusted Walleye \$36/pp **DFA I GFA**

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$32/pp **DFA I GFA**

Grilled Salmon Filet with Bourbon Mustard Glaze \$36/pp **DFA I GFA**

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

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 \$32/pp

Herb and Parmesan Crusted Walleye \$36/pp

Herb Marinated Grilled Chicken Breast with Roasted Red Pepper Coulis \$32/pp **DFA I GF**

Grilled Salmon Filet with Bourbon Mustard Glaze \$36/pp **GF**

Grilled Marinated Flank Steak with Chimichurri Sauce \$34/pp **GFA I DFA**

Prime Rib of Beef - Chef Carved and Served with Au Jus and Horseradish \$48/pp

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

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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** wood-fired herb filet, sliced thin and served rare, 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

(You may select up to 2)

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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