



Menu Planning Guide

Our home-cooked food is just as impressive as our scenic surroundings and charming lodge. Each meal we serve, and every pastry we bake, is created from the freshest ingredients and hand-prepared with passion and professionalism. What else would you expect from Minnesuing?

The majority of meals are served in our Main Dining Room, located just off the Great Hall. It has a seating capacity of approximately 100 guests. You can also utilize a working lunch or dinner in the Conference Center, or enjoy your meal outside on the patio, or boathouse deck. **Simply indicate your choices, including any special dietary requests, as part of your Agenda.**

BREAKFAST/BRUNCH

Our fresh, home-cooked breakfast buffet is a wonderful wake-up. Your group members can choose from eggs, pancakes, toast, homemade rolls, fresh fruit, juice and other beverages. No menu selection is necessary, unless there are particular items you wish to have as part of the buffet. Continental breakfasts are also available.

LUNCH

At Minnesuing, our lunches are legendary and freshly prepared by our talented kitchen staff. Please make your choices from the lunch menu options inside.

DINNER

Fabulous entrees, savory side dishes, dazzling desserts, and so much more—including fine wines. Please select from the dinner menu options inside.

BREAKS

Everyone needs a little break—or two! We'll serve your group beverages and snacks (rolls, bars, smoothies, fruit, etc.) twice daily. Together, we can determine the best break times.

COCKTAIL HOUR

Tasty hors d'oeuvres will be selected, prepared and served by our chef. A full bar is available for your use, with alcohol charged separately. For your convenience, we have a bartender to assist. Sodas, bottled water and juices are also available.

Late-Night Snacks

We won't let you go to bed hungry! Snacks are selected by our chef and consist of popcorn, cheese and crackers, nuts and more. They are placed in a general area for everyone's enjoyment.

LUNCH MENU

Please choose one lunch entree from the list below for each day of your stay. Fresh homemade rolls, muffins or popovers, beverages and dessert are included as part of your meal. **Indicate your selection on your agenda.**

1. Soup and Sandwich Bar

Featuring heart-warming homemade soups and special homemade breads and rolls, plus a variety of sandwich meats, cheeses and salads. Assorted toppings and dressings available.

2. Soup and Salad Bar

Savory soup du jour paired with various salads, including tossed greens, pasta and fruit. Delicious dressings, toppings, rolls and breads on the side!

3. Homemade Red or White Chili

Our thick, chunky red chili is made with fresh ground beef and generous cuts of vegetables, while our white chili features freshly carved chicken and white beans. Served with grilled cheese sandwiches or veggie wraps. Meatless chili also available.

4. Grilled Hamburgers, Chicken Filets, Hot Dogs and Brats

A good old-fashioned cookout! All meats are grilled to perfection and served with your choice of toppings and buns.

5. Pizza Buffet

Our homemade specialty, featuring a flaky, golden crust topped with fresh cheeses and a zesty sauce.

6. Walleye Club Sandwich and Traditional Club Sandwich

An ample portion of fresh, battered walleye with bacon, lettuce and tomato with our special tarter sauce on a homemade bun or turkey, ham, bacon, lettuce and tomato on our special toast. Served with sweet potato fries.

7. Homemade Lasagna

Our delicious lasagna features extra layers of rich, gooey cheeses and noodles. With meat or vegetarian-style.

8. Wisconsin Salad

Assorted lettuce with cranberry, wild rice croutons, tomato, red onion, crisp applewood smoked bacon, tossed with balsamic vinaigrette, garnished with roasted corn, grilled chicken breast and crumbled Chèvre cheese.

9. Chicken or Beef Pot Pies

Soft, flaky-crust pot pies filled with fresh veggies and tender meat.

10. Mexican Fiesta

Authentic south-of-the-border chicken and beef tacos, chimichangas, Spanish rice, refried beans with guacamole and tortilla chips.

11. Grilled Panini Sandwich (Steak or Veggie)

Choose a premium cut of beef tenderloin grilled for maximum flavor and topped with a variety of cheeses; or go meatless, for a sandwich that's loaded with fresh veggies and melted cheeses, on thick focaccia bread grilled in the unmistakable Panini style.

12. Classic BLT

A classic done right. We top a thick-cut slice of grilled white bread with Applewood-smoked bacon, crisp lettuce and juicy tomatoes.

13. Greek Chicken Salad

Fresh spring greens with tomato wedges, cucumber and red onions, tossed with Greek vinaigrette, sprinkled with Kalamata olives and feta cheese, topped with a grilled chicken breast.

14. Steak Sandwich

Sirloin steak grilled to perfection and served on two slices of homemade toast with our special sweet potato fries.

15. Cobb Salad

Our Cobb features all the fixings: fresh iceberg and Romaine lettuce topped with slices of hard-boiled eggs, chopped bacon and chicken, avocados, tomatoes and blue cheese. Served with our own special-recipe dressing and homemade dinner roll.

DINNER MENU

Pick one main course from the list below, and then select the way you would like it prepared. Our chef will include a starch and vegetable, as well as salad and dessert. **Indicate your selections on your agenda.**

Chicken

- Chicken marsala prepared with porcini mushrooms and served with pasta
- Caramelized apple stuffed chicken breasts with fontina and dried cranberries, served with risotto
- Chicken chasseur seasoned with rosemary and thyme, drizzled with red wine, served with rice pilaf

Pork

- Pretzel crusted pork chops with orange mustard sauce, served with garlic mashed potatoes
- Oven roasted pork loin with honey mustard sauce, served with roasted potatoes
- Marinated Jamaican jerk pork loin served with black beans and rice

Beef

- Prime rib served with a cup of au jus and a baked potato
- Tournedos of beef in mushroom and red wine sauce, served with caramelized onion and balsamic vinaigrette potato gratin
- New York strip topped with a compound butter fried shallots, served with roasted herb potatoes

Salmon

- Oven roasted with tomato basil vinaigrette
- Grilled and topped with a tropical fruit salsa
- oven roasted and lightly drizzled with a citrus beurre blanc sauce

*pair any salmon with a filet mignon as a duet

Shrimp

- Breaded and fried to a golden crisp
- Marinated grilled coconut shrimp
- Pan fried, marinated Jamaican Jerk shrimp
- Pan fried shrimp scampi, cooked with garlic, white wine, capers and fresh herbs

*pair any shrimp with a filet mignon as a duet

Seabass

- Braised in a tomato, caper and Kalamata olive sauce, served with risotto

Walleye

- Broiled or deep fried, served with our special tarter sauce and lemon wedge.

Pasta

- Cajun fettuccini Alfredo with scallops and shrimp
- Spaghetti with tomato sauce and Sicilian style meatballs
- Sausage and artichoke heart stuffed shells with Arrabiata sauce
- Three cheese penne pasta with sausage and fresh herbs

*all pastas can be made without meat and are served with chef's choice side dish

Vegetarian

- Vegetable curry with rice
- Black beans and rice with fresh corn salsa
- Autumn vegetable stew over rice
- Ratatouille with parmesan and crushed red pepper polenta
- Lentil ragout
- Vegetable pizza

Duets

- Top sirloin steak and breaded walleye, served with our tarter sauce
- Filet mignon and salmon prepared the way you wish
- Filet mignon and shrimp prepared the way you wish

Salads

Pick your choice of salad to accompany any dinner.

- Our special Caesar salad
- Spinach salad with artichoke hearts, egg and gruyere cheese with lemon caper vinaigrette
- Mozzarella salad with fresh basil, roma tomatoes and balsamic vinaigrette
- Greek salad with ricotta cheese, Kalamata olives, artichoke hearts and capers with a lemon caper vinaigrette
- Frisee with walnuts, apples, grapes and blue cheese
- Spinach salad with tangerines and pomegranate
- Spinach salad with hot bacon dressing
- Coleslaw

SOCIAL HOUR EVENTS

Spice up your social hour with a fun themed event! We would be happy to host your social hour at our Island House*, on our Boathouse*, or on our patio.

- Wine tasting
- Martini bar
- Margarita bar
- Mohito bar
- Beer from around the world
- Pinots on the patio

*Denotes additional set-up fee.

THEME DINNERS

Want to give your lunch or dinner some added flair? Our culinary staff will work with you to put together a festive themed meal—anything from Country Western, Summer Beach Party or Mexican Fiesta to Wild Game, Caribbean, Tailgate and more. The food is exceptional and the ambience is unforgettable! Just ask for details.

FEAST OF NATIONS

We are pleased to offer a new interactive dinner option. Simply select from a variety of menu selections with international flair, and we will prepare a wonderful feast for your guests. The event takes place in the Great Hall, where we stage live food stations. Your guests will be able to stroll the Great Hall and sample all of the menu selections. If you're interested in this fun meal event for your group, just ask your sales rep for details!