



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 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.

BREAKFAST/BRUNCH

Wake up to our wonderful fresh breakfast buffet. Your group members can choose from eggs benedict, blueberry pancakes, bacon, oatmeal, homemade rolls, fresh fruit, juice, and espresso/latte 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 (Minnesuing's famous cookies, 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. Sodas, bottled water and juices are also available. For an added twist, request service on our island house, top of the boathouse, or lower boathouse.

Late-Night Snacks

We won't let you go to bed hungry! Snacks are selected by our chef and consist of pizza, caramel popcorn, homemade confections, 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. 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, special 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, three bean 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, homemade cornbread, or a baked potato bar. 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 sweet potato fries, steak fries, watermelon, and assorted salads. All your favorite toppings are included. Not feeling like fries? Ask for potato salad instead!

5. Walleye Club Sandwich and Traditional Club Sandwich

An ample portion of fresh, battered walleye with bacon, lettuce and tomato with our special rémoulade on a homemade bun. Or choose turkey, ham, bacon, lettuce and tomato on toast. All sandwiches can be served with kettle chips, sweet potato fries, steak fries, or salad.

6. Fajita Buffet

Authentic south-of-the-border chicken and beef fajitas, Mexican rice, refried beans with pico de gallo, guacamole and tortilla chips.

7. Traditional Caesar Salad

Chopped romaine topped with house-made Caesar dressing, grilled chicken breast, freshly baked artisan croutons, and snowed parmesan cheese. Served with either a pretzel roll, or traditional garlic bread stick.

8. Prime Rib French Dip

Prime rib cooked to a beautiful medium rare, thinly carved, served on a ciabatta bun with provolone cheese and a side of au jus. All sandwiches can be served with kettle chips, sweet potato fries, steak fries, or salad.

9. Cobb Salad

Our Cobb features all the fixings: Mixed greens topped with slices of hard-boiled eggs, chopped bacon and chicken, avocados, tomatoes and blue cheese. Served with our own special-recipe dressing. Not feeling traditional? Ask about our berry and avocado Cobb salad. Served with either a pretzel roll, or traditional garlic bread stick.

10. Boxed Lunch

We hate to see you go, but if you must- take lunch with you. Our boxed lunches are the perfect meal to grab and go. Featuring hand carved turkey and white cheddar on wild rice cranberry bread, ham and swiss on whole wheat, chicken salad on Ciabatta bread, and egg salad on a light buttery croissant. Boxed lunches also include fresh fruit and vegetables, kettle chips, and a sweet treat for an easy on the go dessert.

DINNER MENU

Pick a main course from the selection below and our chefs will prepare two delicious sides using fresh seasonal ingredients to accompany it. All dinners will include a starter course of homemade soup or salad and an eye-catching dessert course.

Chicken

- Chicken Piccata** – Delicately breaded chicken breast cooked in a light lemon, caper, garlic, butter sauce served over angel hair pasta.
- Chicken Marsala** – Lightly breaded airline chicken prepared with a Porcini mushroom, pancetta, and red wine sauce. Served over your choice of garlic mashed potatoes or penne pasta.
- Chicken Alfredo** – Marinated, grilled chicken breast with a traditional, creamy white sauce served over fettucine.

Pork

- Pretzel-Crusted Pork Chop** – with tomato, mustard sauce, served with garlic mashed potatoes.
- Pork Tenderloin** – Oven roasted pork tenderloin with honey mustard sauce, served with roasted potatoes.
- Pork Tenderloin** – Grilled, cumin rubbed pork tenderloin served with savory saffron rice.

Beef

- Prime Rib** – Medium rare, oven roasted, prime rib served with a cup of au jus and a baked potato.
- Beef Tenderloin** – The highest quality beef tenderloin served with a delicious herb compound butter over Yukon gold mashed potatoes.
- New York Strip** – Mouth-watering New York strip topped with fried shallots, served with roasted herb potatoes.
- Frenched Ribeye (bone-in)** – cooked to perfection, topped with a grilled Portobello mushroom and roasted fingerling potatoes.

Fish

- Glazed Salmon** – cooked at high temperature for a perfect crust served with lemon and Wisconsin wild rice.
- Salmon** – Lightly seasoned, grilled salmon with mango salsa on a bed of saffron rice.

- Walleye** – Fried panko breaded walleye with homemade remoulade sauce. Served with your choice of steak fries, baked potato, or Wisconsin wild rice.
- White Fish** – Pan-seared white fish from Lake Superior topped with a light white wine, leek sauce served with Wisconsin wild rice.
- Miso Marinated Sea Bass** – This flavorful meaty fish is served with saffron rice.

Shrimp and Seafood

- Clam Bake** --Includes clams, shrimp, lobster, andouille sausage, corn on the cob and red potatoes (great choice for a boathouse dinner).
- Fried Shrimp** – breaded and fried to a golden crisp
- Coconut Shrimp** – Marinated grilled coconut shrimp.
- Jamaican Jerk Shrimp** – Marinated and pan fried.
- Shrimp Scampi** – Traditional pan fried shrimp scampi, cooked with garlic, white wine, lemon and fresh herbs.
- Lobster Mac & Cheese** – Butter poached lobster in a decadent 3 cheese macaroni, topped with panko and broiled to perfection.
- Cajun Fettuccine Alfredo** – with your choice of scallops, shrimp or blackened chicken
(Pair any shrimp with a filet mignon as a duet).

Vegetarian

- Vegetable Curry** – Served with rice.
- Black Beans and Rice** – Served with fresh corn salsa.
- Autumn Vegetable Stew** – Served over rice.
- Ratatouille** – with parmesan and crushed red pepper polenta.
- Stuffed Portobello Mushroom** – Grilled seasonal vegetables and quinoa stuffed in a large Portobello mushroom.
- White Bean Pesto** – Sautéed vegetables with roasted white beans tossed in pesto over a bed of fettuccine.

(All vegetarian meals can be made vegan as well)

DINNER BUFFETS

Italian

- Caprese Salad
- Chicken Marsala
- Sicilian Meatballs
- Traditional Marinara Sauce
- Alfredo Sauce
- Penne
- Angel Hair
- Grilled Italian Vegetables
- Focaccia Bread
- Tiramisu

(Our Italian buffet pairs great with a wine tasting social hour!)

Caribbean

- Pineapple, Mandarin Orange Salad
- Jerk Chicken
- Coconut Shrimp
- Red Beans and Rice
- Plantains
- Cheesy Biscuits
- Key Lime Pie

(Caribbean is a great dinner to enjoy on the boat house!)

Mexican

- Steak and Chicken Fajitas
- Sautéed Bell Peppers
- Mexican Rice
- Refried Beans
- Sour Cream
- Guacamole
- Pico de Gallo
- Churros and Vanilla Bean Ice Cream

(This buffet pairs great with our margarita bar social hour. If you're feeling adventurous, have Jim's famous margaritas on the island!)

Best of Minnesuing (BBQ)

- Coleslaw
- BBQ Ribs
- Grilled or Fried chicken
- Broiled or Fried walleye
- Brisket
- Mac and Cheese
- Baked Beans
- Corn on the Cob
- Strawberry Shortcake

(This really is the best of Minnesuing, you can't go wrong with this buffet, It's a little bit of everyone's favorites!)

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 deck*, in the Boathouse*, or on our Patio.

- Wine Tasting
- Beer Tasting (from around the world or from new local breweries)
- Martini Bar
- Margarita Bar
- Pinots on the Patio

**Denotes additional set-up fee.*