



Breakfast a la Cart

Cinnamon Roll, Caramel Roll, or Scone
25.00 \ dz

Caramel Apple French Toast
Homemade caramel apple bread dipped in our signature french toast batter topped with caramel apple topping, pecans, homemade caramel sauce, powder sugar, and fresh whipped cream 45.00 \ dz

Eggs Benny
A soft poached cage-free organic egg atop sliced cherrywood smoked ham and a toasted English muffin, all topped with Hollandaise sauce. 30.00 \ dz

Scotch Eggs
A hard boiled egg wrapped in mild pork sausage, lightly breaded and deep fried served with our Dijon hollandaise sauce. 40.00 \ dz

Pork Sausage Patties
15.00 \ dz

Applewood Smoked Bacon
10.00 \ dz

Cherrywood Smoked Ham
20.00 \ dz

Breakfast Platters

Serves 20 guests

Breakfast Potatoes
Small diced potatoes grilled with onions, bell peppers, real butter, and lightly seasoned. 30.00

Red Flannel Hash
"A Duluth Grill original!" Sweet potatoes, beets, carrots, onion, & bell pepper tossed in olive oil, thyme, S&P, then oven roasted. 35.00

Cage-Free Organic Scrambled Eggs
40.00

Cage-Free Egg Whites & Pesto
Scrambled egg whites with homemade pesto whipped in topped with roasted red peppers, mushrooms, and feta cheese 60.00

Curried Polenta Skillet - Vegan
Curried garbanzo bean polenta with sautéed mushrooms, bell peppers, onions, broccoli, mixed with chick peas, pumpkin seeds and steamed spinach served over hash brown potatoes. 65.00

Breakfast Skillet
Hash Brown Potatoes topped with melted cheese, scrambled eggs, and diced ham. 70.00

Fruit Platter
A seasonal display of such favorites - Cantaloupe, Pineapple, Red Grapes, Seasonal Berries, Kiwi and dried fruit. Elegantly displayed and decorated 55.00

Sandwich Combos

\$10

Priced by the single order. Minimum of 20 each.
You may choose any three of the sandwiches and any one of the side selections. All orders can be served family style or boxed individually.

Sandwich Selections

- TURKEY CLUB WRAP
- ALT (Avocado, lettuce, and turkey)
- BLT on a Ciabatta Roll
- HAM (lettuce, tomato, Dijon mustard)
- TUNA SALAD (lettuce and tomato)
- SMOKED SALMON WRAP
- FRIED LAKE SUPERIOR WHITEFISH SANDWICH
- TEMPEH PORTABELLA STACKER
- HUMMUS SANDWICH

Side Selections

- Chips, Salsa, and Guacamole
- BBQ Ranch Salad
- Garden Salad with Vinaigrette
- Big Veggie Salad
- Cole Slaw
- Hobo Soup
- Tomato-Basil Soup
- Broccoli with Smoked Gouda Soup

For delivery and set up there is a flat rate of \$35 added per event.
\$25 per hour will be added for each server when providing a Service Staff.
Complete compostable place settings or complete China place settings are optional.
A detailed contract will be provided to ensure your satisfaction.

Appetizers

Priced by the piece.
Minimum of 25 pieces.

Wild Alaskan Salmon Cakes
with a cucumber dill sauce 2.50

Scotch Eggs
with Dijon Hollandaise Sauce 2.00

Wild Rice Stuffed Baby Portabella
2.00

Orange-Ginger Chicken Skewers
made with Gerber Amish chicken 2.00

Caprese Salad
Fresh mozzarella, basil chiffon ode & Bay Produce tomatoes, 1.75

Curried Polenta Lettuce Wraps
with fresh avocado, roasted red peppers, and fresh cilantro 1.75

Beef & Mango Lettuce Wraps
drizzled with cilantro-lime vinaigrette 1.75

Buffalo Tofu Snacks
with blue cheese & hot dipping sauce 1.75

Assorted Pinwheels
1.75





Platters, Dips & Salads

The Entertainer Platter

Serves 20. All natural sliced turkey breast, tender bison, cherrywood smoked ham, smoked gouda, hand sliced Havarti, - cheddar cheese, and pepper jack slices served with an array of gourmet crackers, breads and two spreads. Lettuce, tomato, and onions accompany on the side. 115.00

Moroccan Hummus & Veggies

Serves 20. Hummus made from scratch served with a hearty portion of veggies for great dipping enjoyment. 50.00

Olive Tapenade

Serves 20. Accompanied with assorted crackers. 50.00

Tomato Bruschetta

Serves 20. Fresh Bay Produce tomatoes, garlic, basil and olive oil with garlic toast points. 50.00

Chopped Cobb Salad

Serves 20. Fresh greens, grilled chicken, Applewood smoked bacon, black olives, tomatoes, blue cheese crumbles, avocado, and hard boiled egg. 85.00

Smoked Salmon Salad

Serves 20. Fresh greens topped with Northern Waters smoked salmon, Danish Havarti cheese with dill, fresh cilantro, pico de gallo, fresh avocados, sweet brined onions and fresh bell peppers with roasted red pepper vinaigrette. 95.00

Entrée Buffet

All dinner buffets come with fresh mixed green salad, bread and butter. Create your own menu by selecting up to any two from the following choices. 14.00 per person. Minimum order of 50.

Main Dishes

Chicken Marsala

Bison Pot Roast

Garden Fresh Ratatouille over Polenta

Traditional Lasagna - GF Optional

Vegetarian Lasagna - GF Optional

Side Dishes

Seasoned Baby Red Potatoes

Wild Rice Pilaf with Cranberries

Red Flannel Hash

Veggie Dishes

Caramelized Brussels Sprouts

Savory Squash with apples and toasted pecans

Maple Glazed Carrots

Sesame Green Beans - served chilled

Desserts

We use the finest ingredients in all of our baking. All of our desserts are made from scratch - right down to the whipped cream, caramel sauce and chocolate sauce.

Hand Made Chocolate Truffles - 1.60 each

Made fresh with the finest imported chocolate and unique flavors to round off each one.

Homemade Cookies - 2.00 each

Jumbo homemade cookies made with organic flour, organic oats, Dahl's Dairy butter, homemade peanut butter, and imported chocolate. Oatmeal Raisin, Peanut Butter, and Chocolate Chunk

Homemade Cupcakes - 2.50 each

Chocolate cake, banana cake, white cake or gluten free spice cake topped with butter cream frosting.

Homemade Personal Pies - 2.50 each

A full assortment of flavors. Blueberry, coconut cream, banana cream, key lime, lemon, and chocolate cream.

Sundae Bar - 4.50 per person

Premium vanilla ice cream with chopped peanuts, toasted coconut, Oreo cookie pieces, caramel sauce, chocolate sauce and cherries.



Catering

Louis, Dan, and our entire Chef Team will prepare every menu the way you would prepare a party at your home - with generosity and attention to detail.

Our reputation is on the line with every event. Your trust in our ability is backed with our guarantee of satisfaction. We take great pride by offering the best ingredients available at a competitive price for the overall value your money can buy.

The Hanson Family
Owners - Operators

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