



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

# CATERING MENU

## BUTLER PASSED HORS D'OUERVES

Priced per-piece unless otherwise indicated.

### COLD

#### BURRATA AND TOMATO CROSTINI

with balsamic glaze

#### SPICY CHILLED JUMBO SHRIMP COCKTAIL SHOOTER

#### OYSTER SHOOTERS

with tomato and horseradish

#### KOREAN BEEF LETTUCE CUPS

with hoisin BBQ sauce

#### TUNA TARTARE

with ginger, soy and green onion on sesame cracker

### HOT

#### BEER CHEESE SOUP SHOOTERS

#### MINI WALLEYE WILD RICE CAKES

with house tartar sauce

#### GRILLED VEGETABLE BRUSCHETTA

with olive gremoulata

#### SHRIMP AND CREAMY GRIT CUPS

#### TENDERLOIN CROSTINI

with horseradish cream

### MINI SANDWICHES/SLIDERS

#### BREWHOUSE BURGER SLIDERS

with beer braised onions & smoked cheddar

#### SALMON BLT

Grilled salmon, bacon, lettuce, tomato and herb aioli

#### BEEF ON WECK

Shaved onions & horseradish cream

#### MINI TURKEY BURGERS

Avocado, tomato confit, green goddess

#### MINI BAHN MI SANDWICHES

Hoisin glazed pork, spicy carrot salad and Saigon aioli

### MINI TACOS

**MAHI** with watermelon pico and jicama slaw

**WILD BOAR** with salsa verde, cojita, charred corn salsa

**GLAZED KOREAN BEEF** with Asian slaw & kimchee aioli

### 'IN A CONE'

**ZUCCHINI FRIES** with marinara aioli

**SMOKED CHEDDAR MAC & CHEESE BITES**

**TRUFFLE & PARMESAN HOUSE FRIES**

## SPECIALTY FOOD STATIONS

Priced per-piece unless otherwise indicated.

### RAW BAR (per piece)

#### OYSTERS IN THE HALF SHELL

#### OLD BAY SPICED PEEL & EAT SHRIMP

#### SNOW CRAB CLAWS

#### SPICY CHILLED JUMBO SHRIMP COCKTAIL

with cilantro & avocado

#### OYSTER SHOOTERS WITH CUCUMBER VODKA

#### CHEFS MARKET FISH CRUDO

### TACO BAR

Chipotle chicken and adobe pork with pico de gallo, salsa, chili lime crema, queso fresco and warm corn tortillas

### GERMAN SAUSAGE STATION

Ukrainian sausages, sauerkraut, German potato salad, pretzels, mustards & pickles

## FAMILY STYLE PLATTERS

Priced Per Platter: Small - Serves 12-15 | Large - Serves 20-25 unless otherwise indicated

### DESSERT

#### CHOCOLATE STOUT CAKE

Vanilla bean ice cream

#### PEANUT BUTTER MOUSSE

Salted pretzel and malted whipped cream

#### SEASONAL FRUIT GALETTE

Ginger ice cream

#### BANANAS FOSTER CHEESECAKE

Caramelized bananas

#### SEASONAL SORBET

### COLD PLATTERS

#### SUPPER CLUB ICED RELISH TRAY

with green goddess

#### WISCONSIN CHEESE PLATTER

with sour cherry compote & lavash

#### VEGETABLE CRUDITÉ

with green goddess dressing

#### ROASTED VEGETABLES

Seasonal vegetables with olive pesto & balsamic

#### MEAT BOARD

Daily selections of sausages & cured meats, pickled onions, mustard and grilled bread

#### FRESH SEASONAL FRUIT PLATTER

### HOT PLATTERS

#### CRAB HOT DISH

Truffled cheese sauce & grilled bread

#### RIB SNACKS

with BBQ Sauce

#### BIRCH'S SMOKED BUFFALO WINGS

Dry Spice or Nashville Hot





# BUFFET, PLATED, OR FAMILY STYLE DINNERS

Ask our expert

# CATERING MENU

## CHEF-CARVED MEATS

Includes breads & butter.

### HERB ROASTED BEEF TENDERLOIN

with creamy mustard sauce (serves 20 – 30)

### ROASTED BEEF NY STRIP

with blue cheese sauce (serves 45 – 55)

### GRILLED LAMB RACK

with Greek herbs & spices & olive jus (8 chops per rack)

### SLOW ROASTED PRIME RIB

with au jus & creamy horseradish sauce (serves 40 – 50)

### ROAST PORK LOIN

with Apple Moustarda (serves 30-35)

### SIDES

Small (serves 12-15) / Large (serves 20-25)

### VEGETABLE

Charred Cauliflower  
Broccoli with Lemon Butter  
Caramelized Brussels Sprouts  
Grilled Asparagus  
Fresh Seasonal Vegetable

### STARCH SIDES

Harvest Wild Rice Medley  
Baked Potatoes with Sour Cream Butter  
Sweet Corn Wild Rice Mash  
Whipped Potatoes

## SALADS

### GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing

### GRILLED ROMAINE

Smoked salmon caesar dressing, egg, parmesan, grilled garlic croutons

### SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing

### SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing

### BURATTA 'PANSANELLA'

with baby lettuces, radishes, grape tomatoes, fresh herbs, aged balsamic

## SOUPS

cup / bowl

BIRCH'S BEER CHEESE SOUP or CHEF'S SOUP OF THE DAY

## SEAFOOD

### HERB CRUSTED WALLEYE

Grilled asparagus, sweet corn wild rice mash & house tartar sauce

### SKUNA BAY SALMON

with sautéed fingerling potatoes, hericot verts, calamata olive gremoula & lemon herb dijonnaise

### 'SHRIMP AND GRITS'

Jumbo shrimp sautéed with garlic, celery, peppers and Andouille sausage, served over creamy white corn grits

### WISCONSIN FISH FRY

Kolsch battered cod served with French fries, coleslaw and tartar sauce

### BROILED LOBSTER

### CHEFS MARKET SEAFOOD SPECIAL

## HOUSE STEAKS

Served with grilled asparagus & mashed potatoes

14 oz NEW YORK STRIP

8 oz FILET MIGNON

10 oz PRIME RIB

## MEAT & POULTRY

### SMOKED BABY BACK RIBS

Birch's slaw, succotash & corn on the cob, Texas toast

### FAMOUS 'BUCKHORN' FRIED CHICKEN

Traditional Or Nashville Hot  
Birch's slaw, corn on cob, cheddar biscuit

## SURF & TURF

With corn & wild rice mash & grilled asparagus

5 oz ANGUS BEEF FILET &  
TWO GRILLED JUMBO SHRIMP

5 oz ANGUS BEEF FILET &  
CRUSTED WALLEYE FILET

5 oz ANGUS BEEF FILET &  
GRILLED LOBSTER TAIL

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