



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

CATERING MENU

❖ BUTLER PASSED HORS D'OUERVES ❖

BURRATA TOMATO CROSTINI

with balsamic glaze

SPICY CHILLED JUMBO SHRIMP COCKTAIL SHOOTER

with house cocktail sauce (with or without vodka)

KOREAN BEEF LETTUCE CUPS

with houisin BBQ sauce

SALMON TARTARE

with ginger, soy and green onion on a crispy wonton

TENDERLOIN CROSTINI

with horseradish cream

BEER CHEESE SOUP SHOOTERS

MINI WALLEYE WILD RICE CAKES

with house tartar sauce

SHRIMP AND CREAMY GRITS CUP

white corn and cheddar grits

LAMB CHOP LOLLIPOP

grilled herb crusted lamb with yogurt mint dipping sauce

BOLOGNESE STUFFED MUSHROOMS

with Parmesan cheese and gremolata bread crumbs

'IN A CONE'

ZUCCHINI FRIES

WISCONSIN CHEESE CURDS

TRUFFLE PARMESAN HOUSE FRIES

MINI SANDWICHES/SLIDERS

BREWHOUSE BURGER SLIDERS

with beer braised onions & smoked cheddar

PRIME RIB

with shaved onions & horseradish cream

FRIED CHICKEN SLIDER

Buttermilk brined chicken breast, cilantro jalapeño coleslaw, Nashville hot sauce, bread & butter pickles

MINI TURKEY BURGERS

Avocado mayo, bibb lettuce, oven-roasted tomato, pickled onion, white-aged cheddar

'ON A STICK'

COCKTAIL MEATBALLS

with Ragu sauce and Provolone

SLICED & GRILLED KRAMARCZUK'S UKRANIAN SAUSAGE

with grainy mustard

BUCKHORN FRIED CHICKEN SKEWER

with honey sriracha dipping sauce

MINI TACOS

*Tacos change seasonally

SPAGHETTI SQUASH

with Borracha beans, cojita cheese & pumpkin seed crema

SHORT RIB

with kimchi & gree chili hoisin sauce

GRILLED SHRIMP

with avocado, pico de gallo & red cabbage chiffanade

❖ STATIONARY HORS D'OEUVRES ❖

SUPPER CLUB RELISH TRAY

with green goddess dressing

WISCONSIN CHEESE & MEAT BOARD

Daily selections of sausage, cured meats, pickled onions, mustard and sour cherry compote with grilled bread and lavash

ROASTED VEGETABLES

Seasonal vegetables with balsamic

FRESH SEASONAL FRUIT

HOT LOBSTER & ARTICHOKE DIP

Gruyere and Parmesan with grilled bread

RIB SNACK

with BBQ sauce

BIRCH'S SMOKED BUFFALO WINGS

Dry Spice or Nashville Hot

COCKTAIL MEATBALLS

with Ragu sauce and Provolone

DESSERT

CHOCOLATE STOUT CAKE

ALMOND JOY TRES LECHES CAKE

Chocolate ganache, toasted coconut, almonds, blackberries

BANANAS BREAD FOSTER

French toast style, rum caramel sauce, cheesecake ice cream

SEASONAL SORBET

MINIATURE DESSERTS

CHOCOLATE STOUT CUPCAKES

NUT GOODIE BARS

FRUIT TARTLET

❖ CUSTOM FOOD STATIONS ❖

RAW BAR

OYSTERS IN THE HALF SHELL

OLD BAY SPICED PEEL & EAT SHRIMP

SNOW CRAB CLAWS

SPICY CHILLED JUMBO SHRIMP COCKTAIL

with cilantro & avocado

CHEFS MARKET FISH CRUDO

TACO BAR

Chipotle chicken and adobe pork with a trio of salsas, chili lime crema, queso fresco and warm corn tortillas

GERMAN SAUSAGE STATION

Mini bratwursts, sauerkraut, German potato salad, pretzels, mustards & pickles



ASK US ABOUT CUSTOMIZING
YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



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SALADS

GATHERER SALAD

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

GRILLED ROMAINE

Smoked salmon cesar 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, dressing of choice

FAMILY STYLE DINNER

Fun, interactive meal service

FAMILY STYLE MENU

Choose 2, 3 or 4 of the following

FAMOUS 'BUCKHORN' TRADITIONAL FRIED CHICKEN

with Sriracha honey

BBQ RIBS

cut in singles

HAND CUT NY STRIP STEAK

HERB CRUSTED WALLEYE

with house tartar sauce

SIDES

CHEDDAR BISCUITS | GRILLED ASPARAGUS | SWEET CORN WILD RICE MASH

PRE-FIX PLATED DINNER

Note: Guest counts exceeding 20 guests require entrée counts in advance.

Birch's will make place card with guest name and entrée select based from count and selection provided by you the host.

FAMOUS 'BUCKHORN' FRIED CHICKEN

HERB CRUSTED WALLEYE

Asparagus, sweet corn & wild rice hot dish, house tartar sauce

SMOKED BABY BACK RIBS

White corn chorizo grits, Texas toast & Birch's slaw

CAPE COD JUMBO SCALLOPS

Forest mushroom risotto, shaved asparagus, truffle vinaigrette

16 OZ PETERSON FARMS RIBEYE

CHEF-CREATED VEGETARIAN ENTRÉE

with farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

Sweet Corn Wild Rice Mash

Whipped Potatoes

House Fries

Skillet Hashbrown & Onion Potatoes

Grilled Asparagus

Roasted Brussels Sprouts

Roasted Wild Mushrooms

Young Peas & Bacon

Mac & Cheese Gratin



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