



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

CATERING MENU

❖ BUTLER PASSED HORS D'OUERVES ❖

GAZPACHO SHRIMP SHOOTERS

Shrimp, smokey cocktail sauce, cilantro

SALMON TARTARE

Ginger, soy and green onion on a crispy wonton

TENDERLOIN CROSTINI

Horseradish cream

MINI WALLEYE WILD RICE CAKES

House tartar sauce

LAMB CHOP LOLLIPOP

Grilled herb crusted lamb with yogurt mint dipping sauce

BOLOGNESE STUFFED MUSHROOMS

Parmesan cheese and gremolata bread crumbs

MINI SANDWICHES/SLIDERS

BREWHOUSE BURGER SLIDERS

Beer braised onions & smoked cheddar

PRIME RIB

Shaved onions & horseradish cream

MINI NEW ENGLAND LOBSTER ROLL

Celery, Old Bay aioli, New England hot dog bun

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

'IN A CONE'

WISCONSIN CHEESE CURDS

TRUFFLE PARMESAN HOUSE FRIES

TRUFFLE MUSHROOM FLATBREAD

Roast garlic cream, Gouda, Mozzarella, Fontina, Parmesan, truffle oil

CHICKEN PESTO FLATBREAD

Artichokes, roma tomato, four cheese blend, Parmesan

'ON A STICK'

COCKTAIL MEATBALLS

Ragu sauce and Provolone

SLICED & GRILLED KRAMARCZUK'S UKRANIAN SAUSAGE

Grainy mustard

BUCKHORN FRIED CHICKEN SKEWER

Honey sriracha dipping sauce

MINI TACOS *Tacos change seasonally

CUMIN-LIME CHICKEN

Pico de gallo, cotija, cilantro-lime crema, corn tortillas

GRILLED HALIBUT

Roast corn & black bean salsa, cilantro-lime crema, lettuce, corn tortillas

ANCHO SPICED STEAK

Salsa roja, cotija, pickled onion, lettuce, corn tortillas

❖ STATIONARY HORS D'OEUVRES ❖

SUPPER CLUB RELISH TRAY

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

BBQ sauce

BIRCH'S SMOKED BUFFALO WINGS

Dry Spice or Nashville Hot

COCKTAIL MEATBALLS

Ragu sauce and Provolone

❖ CUSTOM FOOD STATIONS ❖

RAW BAR

OYSTERS IN THE HALF SHELL

OLD BAY SPICED PEEL & EAT SHRIMP

SNOW CRAB CLAWS

SPICY CHILLED JUMBO SHRIMP COCKTAIL

Cilantro & avocado

SEAFOOD CEVICHE

Calamari, shrimp, scallops, diced tomato, shredded lettuce, cucumber, red onion, avocado, tortilla chips

TACO BAR

ANCHO CHILI SEASONED BEEF & CUMIN LIME CHICKEN

Crema, jalepeño slaw, lime, cojita cheese, pico, cilantro lime rice, corn tortillas

GERMAN SAUSAGE STATION

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

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



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

SMOKED TROUT CAESAR

Parmesan, hard boiled egg, croutons

SUPPER CLUB WEDGE

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

ROASTED CORN & BLACK BEAN CRAB SALAD

Roasted corn & black bean salsa, brown rice, jumbo lump blue crab, shredded iceberg lettuce, chipotle crema

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

WILD SOCKEYE SALMON

Roasted beets, charred power greens, blackberry, pumpernickel crouton salad, caraway & horseradish remoulade

SEARED ALASKAN HALIBUT

Cannelini bean, smoked ham and garlic cassoulet, asparagus, artichoke hearts, lemon chive butter

SHRIMP AND SPINACH RISOTTO

Ramps, roasted tomatoes, Parmesan

HERB CRUSTED WALLEYE

House tartar sauce

FAMOUS 'BUCKHORN' TRADITIONAL FRIED CHICKEN

Sriracha honey

BBQ RIBS

Cut in singles

HAND CUT NY STRIP STEAK

8 OZ. CENTER CUT FILET MIGNON

Chimichurri sauce

SIDES

Cheddar Biscuits | Grilled Asparagus

Gruyere Whipped Potatoes | Steak Fries

Brussels Sprouts with bacon | Loaded Baked Potato

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

Sriracha honey

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

WILD SOCKEYE SALMON

Roasted beets, charred power greens, blackberry, pumpernickel crouton salad, caraway & horseradish remoulade

SEARED ALASKAN HALIBUT

Cannelini bean, smoked ham and garlic cassoulet, asparagus, artichoke hearts, lemon chive butter

SHRIMP & SPINACH RISOTTO

Ramps, roasted tomatoes, Parmesan

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' fried chicken and half rack ribs, coleslaw, baked beans, cheddar biscuit, sriracha honey

CLASSIC BOLOGNESE

Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs

14 OZ. NEW YORK STRIP

Herb roasted butter

8 OZ. CENTER CUT FILET MIGNON

Chimichurri sauce

CHEF-CREATED VEGETARIAN ENTRÉE

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

Gruyere Whipped Potatoes | House Fries

Skillet Hashbrown & Onion Potatoes | Grilled Asparagus

Roasted Brussels Sprouts | Roasted Wild Mushrooms

Young Peas & Bacon | Mac & Cheese Gratin