



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

CATERING MENU

❖ BUTLER PASSED HORS D'OUERVES ❖

- GAZPACHO SHRIMP SHOOTERS
- STEAK TARTARE CROSTINI
- SALMON TARTARE
- TENDERLOIN CROSTINI
- MINI WALLEYE WILD RICE CAKES
- LAMB CHOP LOLLIPOP
- BOLOGNESE STUFFED MUSHROOMS
- SPINACH AND RICOTTA STUFFED MUSHROOMS
- LOBSTER DEVILED EGGS
- BUCKHORN FRIED CHICKEN SKEWERS

- 'IN A CONE'
- WISCONSIN CHEESE CURDS
- TRUFFLE PARMESAN HOUSE FRIES
- TRUFFLE MUSHROOM FLATBREAD
- CHICKEN PESTO FLATBREAD

❖ MINI SANDWICHES, SLIDERS & TACOS ❖

- WILD RICE BURGER SLIDERS**
Wild Rice special beef blend burger, melted smoked gouda
- PRIME RIB & SCALLOP SLIDERS**
Grilled onions, bibb lettuce, béarnaise sauce
- 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

- ITALIAN MEATBALL MINI HOAGIE**
Provalone
- MINI TACOS** *Tacos change seasonally
- CUMIN-LIME CHICKEN**
Pico de gallo, cotija, cilantro-lime crema, corn tortillas
- WALLEYE**
Fried walleye, roasted corn salsa, cilantro lime crema
- SHORTRIB**
Kimchi, cotija, green chili hoisin sauce

❖ STATIONARY HORS D'OEUVRES ❖

- 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
- HOT LOBSTER & ARTICHOKE DIP**
Gruyere and Parmesan with grilled bread

- RIB SNACK**
BBQ sauce
- BIRCH'S SMOKED BUFFALO WINGS**
Dry Spice or Nashville Hot
- MEATBALLS**
Ragu sauce and Provolone

❖ CUSTOM FOOD STATIONS ❖

- RAW BAR**
 - OYSTERS IN THE HALF SHELL**
 - SNOW CRAB CLAWS**
Cocktail sauce
 - SPICY CHILLED JUMBO SHRIMP COCKTAIL**
Horseradish sauce
 - SEAFOOD CEVICHE**
Calamari, shrimp, scallops, diced tomato, shredded lettuce, cucumber, red onion, avocado, tortilla chips
 - SALMON TARTARE**
Ginger, soy and green onion on a crispy wonton

- 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
 - CARVING STATION**
Choice of: New York Strip • Prime Rib • Lamb Chops • Ham • Roasted Turkey

DESSERTS

- CHOCOLATE STOUT CAKE**
- ALMOND JOY TRES LECHES CAKE**
Chocolate ganache, toasted coconut, almonds, blackberries
- BROWNIE CHEESECAKE**
Gluten-free brownie crust, raspberry coulis, whipped cream
- CRÈME BRÛLÉE BREAD PUDDING**
Apples, vanilla bean custard, brioche, cinnamon ice cream
- MINIATURE DESSERTS OR CUPCAKES**



ASK US ABOUT CUSTOMIZING
YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



CATERING MENU



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SALADS

GATHERER SALAD

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

GRILLED CAESAR

Smoked trout, Parmesan, hard boiled egg, 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

SKUNA BAY SALMON

Horseradish chive butter

MUSHROOM RISOTTO

Ramps, roasted tomatoes, Parmesan

HERB CRUSTED WALLEYE

House tartar sauce

FAMOUS 'BUCKHORN'

TRADITIONAL FRIED CHICKEN

Sriracha honey

ROASTED BELL & EVANS

HALF CHICKEN

Lemon thyme jus

BBQ RIBS

10 OZ. PRIME RIBEYE CAP

14 OZ. NY STRIP STEAK

Béarnaise sauce

8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce

SIDES

Coleslaw | Skillet Hashbrowns

White Cheddar Whipped Potatoes | Steak Fries

Sautéed Brussels Sprouts with Bacon

Roasted Fall Vegetables | Roasted Wild Mushroom

Buttered Green Beans with Roasted Cashews

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

ROASTED BELL & EVANS HALF CHICKEN

Lemon thyme jus, white cheddar whipped potatoes, buttered green beans with roasted cashews

HERB CRUSTED WALLEYE

Buttered green beans with cashews, white cheddar whipped potatoes, house tartar sauce

BRAISED SHORT RIBS

Roasted parsnips, carrots, peas, cipolini onions, white cheddar whipped potatoes, horseradish cream

SKUNA BAY SALMON

Garlic herb butter, white cheddar whipped potatoes, buttered green beans with roasted cashews

MUSHROOM RISOTTO

Ramps, roasted tomatoes, Parmesan

CLASSIC BOLOGNESE

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

FRIED CHICKEN & BBQ RIB COMBO

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

10 OZ. PRIME RIBEYE CAP

Béarnaise sauce

14 OZ. NEW YORK STRIP

Béarnaise sauce

8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce

CHEF-CREATED VEGETARIAN ENTRÉE

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

Coleslaw | Skillet Hashbrowns | Steak Fries

White Cheddar Whipped Potatoes

Roasted Fall Vegetables | Roasted Wild Mushroom

Sautéed Brussels Sprouts with Bacon

Buttered Green Beans with Roasted Cashews