



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 DEVEILED EGGS
- BUCKHORN FRIED CHICKEN SKEWERS

- 'IN A CONE'
- WISCONSIN CHEESE CURDS
- TRUFFLE PARMESAN HOUSE FRIES
- FLATBREADS
- TRUFFLE MUSHROOM FLATBREAD
- CHICKEN PESTO FLATBREAD
- GROUND LAMB & ARUGULA FLATBREAD

## ❖ MINI SANDWICHES, SLIDERS & TACOS ❖

- PRIME RIB & SCALLOP SLIDERS**  
Grilled onions, bibb lettuce, béarnaise sauce
- MINI MARYLAND CRAB 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

- MINI TACOS** \*Tacos change seasonally
- CUMIN-LIME CHICKEN**  
Pico de gallo, cotija, cilantro-lime crema, corn tortillas
- GRILLED HALIBUT**  
Coconut cream, grilled pineapple relish
- GRILLED STEAK**  
Roasted corn relish, cotija, cilantro, Roja 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 CRAB & ARTICHOKE DIP**  
Gruyere and Parmesan with grilled bread

- SMOKED BBQ 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
- STEAK TARTARE**  
Hand cut beef filet, garlic, lemon, capers, shallots, horseradish aioli, gaufrette potatoes

- TACO BAR**
- ANCHO CHILI SEASONED BEEF & CUMIN LIME CHICKEN**  
Crema, jalepeño slaw, lime, cojita cheese, pico, cilantro lime rice, corn tortillas, tortilla chips, guacamole
- 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
- KEY LIME CHEESECAKE**  
Graham cracker crust, 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



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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

### SALMON QUINOA BOWL

Kimchi, avocado, ponzu, edamame, poached egg, quinoa, grilled salmon, nori, sriracha-lime mayo

### MEDITERRANEAN CHICKEN BOWL

Grilled chicken, couscous, cucumber, tomatoes, kalamata olives, artichokes, red onion, feta cheese, Tzatziki dressing

## FAMILY STYLE DINNER

*Fun, interactive meal service*

### FAMILY STYLE MENU

Choose 2, 3 or 4 of the following

#### ROASTED 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

#### CLASSIC BOLOGNESE

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

#### SMOKED BBQ BABY BACK RIBS

Birch's BBQ Sauce

#### 14 OZ. NY STRIP STEAK

Béarnaise sauce

#### 8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce

### SIDES

Coleslaw

Skillet Hashbrowns

White Cheddar Whipped Potatoes

Krinkle Cut Fries

Roasted Wild Mushroom

Grilled Asparagus

Garlic Chip Spinach

## 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

Coleslaw, grilled corn, cheddar biscuit, sriracha honey

### BIRCH'S WALLEYE

*Choice of Herb Crusted or Broiled*

Grilled asparagus, white cheddar whipped potatoes, house tartar sauce

### ROASTED SKUNA BAY SALMON

Cauliflower purée, sautéed spinach, lemon chive beurre blanc

### 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, grilled corn, cheddar biscuit, sriracha honey

### BBQ RIB DINNER

Coleslaw, grilled corn, Texas toast

### WISCONSIN FISH FRY

Beer battered cod, steak fries, house tartar sauce, coleslaw

### WAGYU SMOKED BRISKET

Texas toast, grilled corn, cilantro butter, coleslaw, Carolina BBQ sauce

### 16 OZ. WAGYU KC STRIP

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 | Krinkle Cut Fries

White Cheddar Whipped Potatoes

Roasted Wild Mushroom | Grilled Asparagus

Garlic Chip Spinach