



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
 BOLOGNESE STUFFED MUSHROOMS
 SPINACH AND RICOTTA STUFFED MUSHROOMS
 LOBSTER DEVEILED EGGS
 BUCKHORN FRIED CHICKEN SKEWERS
 APPLEWOOD SMOKED WINGS ®

MEATBALLS
 WISCONSIN CHEESE CURDS
 TRUFFLE PARMESAN HOUSE FRIES
 FLATBREADS
 TRUFFLE MUSHROOM FLATBREAD
 CHICKEN PESTO FLATBREAD

❖ MINI SANDWICHES, SLIDERS & TACOS ❖

PRIME RIB & SCALLOP SLIDERS
 Grilled onions, bibb lettuce, béarnaise sauce

FRIED CHICKEN SLIDERS
 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

BIRCH BURGER SLIDERS
 House blend beef, white American cheese, pickles, Kewpie sauce

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 ®

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 • 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

TIRAMISU
 Espresso soaked lady fingers, mascarpone whipped 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 NORWEGIAN BAY SALMON

Lemon chive beurre blanc

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

6 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce

SIDES

Coleslaw

Loaded Spuds Casserole

White Cheddar Whipped Potatoes

Krinkle Cut Fries

Roasted Wild Mushroom

Charred Broccolini

Birch's Blonde & Bacon Mac n' Cheese

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

14 OZ. NEW YORK STRIP

Béarnaise sauce

6 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](#)