



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.

Long Lake, MN 55356

CATERING MENU

DESSERTS

CHOCOLATE STOUT CAKE

CRISP PINK APPLE 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

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 DEVILED EGGS

BUCKHORN FRIED CHICKEN SKEWERS

APPLEWOOD SMOKED WINGS®

MEATBALLS

WISCONSIN CHEESE CURDS

TRUFFLE PARMESAN HOUSE FRIES

LAMB CHOP LOLLIPOP

FLATBREADS

TRUFFLE MUSHROOM FLATBREAD

CHICKEN PESTO FLATBREAD

MEATBALL FLATBREAD

MINI SANDWICHES, SLIDERS & TACOS

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 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

MINNESOTA FISH FRY

Herb crusted walleye fillet, krinkle cut fries, Supperclub Chopped Wedge, Birch's Blonde Ale & Bacon Mac & Cheese, house tartar

ROADHOUSE BBQ

Famous 'Buckhorn' Fried Chicken, smoked baby back BBQ ribs, Birch's coleslaw, cheddar biscuits, sriracha honey sauce, BBQ sauce

TACO BAR®

ANCHO CHILI SEASONED BEEF & CUMIN LIME CHICKEN Crema, jalapeño 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

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

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

PAN SEARED NORWEGIAN SALMON®

Lemon chive beurre blanc

MUSHROOM RISOTTO

Ramps, roasted tomatoes, Parmesan

HERB CRUSTED WALLEYE

House tartar sauce

STUFFED DOVER SOLE

Chesapeake Bay shrimp stuffing, sweet potato purée, charred broccolini, lemon beurre blanc

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 ALE & BACON MAC & CHEESE

SAUTÉED BRUSSELS SPROUTS

Kimchi, cotija cheese, ponzu, bonito flakes, togarashi

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, mac n cheese, cheddar biscuit, sriracha honey

BIRCH'S WALLEYE

CHOICE OF HERB CRUSTED OR BROILED

Charred broccolini, white cheddar whipped potatoes, house tartar sauce

PAN SEARED NORWEGIAN SALMON®

Cauliflower purée, charred broccolini, 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, mac n cheese, cheddar biscuit, sriracha honey

SMOKED BABY BACK RIBS

Coleslaw, mac & cheese, toast

WISCONSIN FISH FRY

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

16 OZ. BRAISED SHORT RIB

White cheddar whipped spuds, baby carrots, peas, red wine au jus, horseradish cream

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 | CHARRED BROCCOLINI

BIRCH'S BLONDE ALE & BACON MAC & CHEESE

SAUTÉED BRUSSELS SPROUTS Kimchi, cotija cheese, ponzu, bonito flakes, togarashi