



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.

Long Lake, MN 55356

CATERING MENU

DESSERTS

CHOCOLATE STOUT CAKE

ALMOND JOY TRES LECHES CAKE

Chocolate ganache, toasted coconut, almonds, blackberries

KEY LIME CHEESECAKE

Graham cracker crust, whipped cream

TIRAMISU

Espresso soaked lady fingers, mascarpone whipped cream

MINIATURE DESSERTS OR CUPCAKES

PREPARED BY
IN-HOUSE PASTERY CHEF

» BUTLER PASSED HORS D'OUERVES «

GAZPACHO SHRIMP SHOOTERS
STEAK TARTARE CROSTINI
SALMON TARTARE CUCUMBER CUPS
TENDERLOIN CROSTINI
TUNA POKE LETTUCE CUPS
MINI WALLEYE WILD RICE CAKES
BOLOGNESE STUFFED MUSHROOMS
SPINACH AND RICOTTA STUFFED MUSHROOMS
BOURBON BACON WRAPPED SCALLOPS
BRISKET BURNT ENDS

GRAVLAX BLINIS
LOBSTER DEVILED EGGS
BUCKHORN FRIED CHICKEN SKEWERS[®]
APPLEWOOD SMOKED WINGS
ELSWORTH CHEESE CURDS
TRUFFLE PARMESAN HOUSE FRIES

FLATBREADS

TRUFFLE MUSHROOM FLATBREAD
CHICKEN PESTO FLATBREAD
BURRATA 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

BRISKET SLIDER Pickles, jalapeño coleslaw

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

GRILLED HALIBUT[®] Coconut crema, grilled pineapple, citrus slaw

» 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

BRISKET BURNT ENDS [®]Tossed with BBQ sauce, waffle chips

HOMEMADE MEATBALLS Ragu sauce, grilled bread

SURF-N-TURF SLIDER Scallop, prime rib, horseradish sauce

BBQ BRISKET Shredded brisket, BBQ sauce

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

TUNA POKE

Avocado, cucumber, cilantro, green onion, ponzu, Japanese togarashi, sesame, yum yum sauce, crispy wontons

PEEL & EAT SHRIMP

Caramelized onions, cocktails sauce, Old Bay butter

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 • Brisket

ASK US ABOUT CUSTOMIZING YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



CATERING MENU



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08.09.2022

SALADS & BOWLS

GATHERER SALAD®

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

GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons

BURRATA & HEIRLOOM TOMATO

Arugula, pesto, pistachios, balsamic drizzle, grilled bread

SUMMER BERRY SALAD

Watermelon, fresh berries, feta, red onions, Serrano pepper, arugula, sliced almonds, honey champagne vin, balsamic glaze

SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, dressing of choice

SUPPER CLUB WEDGE

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

SEARED TUNA BOWL

Seasame seared rare tuna, poached egg, kimchi, quinoa, avocado, edamame, nori, yum yum sauce

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

SEARED SCALLOPS

Corn succotash, bacon, tomato, creole mustard cream

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. OR 8 OZ. CENTER CUT FILET MIGNON®

Béarnaise sauce

CHEF-CREATED VEGETARIAN ENTRÉE®

Farm fresh ingredients

SIDES

COLESLAW | KRINKLE CUT FRIES®

LOADED SPUDS CASSEROLE® | GRILLED ASPARGUS

WHITE CHEDDAR WHIPPED SPUDS®

ROASTED WILD MUSHROOMS® | FRIED CAULIFLOWER

BIRCH'S BLONDE ALE & BACON MAC & 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, roasted potato salad, cheddar biscuit, sriracha honey

BIRCH'S WALLEYE

CHOICE OF HERB CRUSTED OR BROILED

Grilled asparagus, corn & wild rice mash, house tartar sauce

PAN SEARED NORWEGIAN SALMON®

Grilled asparagus, cherry tomatoes, white wine, corn & wild rice mash

SEARED SCALLOPS®

Corn succotash, bacon, tomato, creole mustard cream

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, roasted potato salad, cheddar biscuit, sriracha honey

SMOKED BABY BACK RIBS

Coleslaw, chilled Mexican street corn, Texas toast

WISCONSIN FISH FRY

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

16 OZ. BRAISED SHORT RIB

Corn & wild rice mash, baby carrots, peas, red wine au jus, horseradish cream

14 OZ. NEW YORK STRIP

Béarnaise sauce

6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON

Béarnaise sauce

CHEF-CREATED VEGETARIAN ENTRÉE

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

COLESLAW® | KRINKLE CUT FRIES®

LOADED SPUDS CASSEROLE® | SAUTÉED BRUSSELS SPROUTS

WHITE CHEDDAR WHIPPED SPUDS®

ROASTED WILD MUSHROOMS® | CHARRED BROCCOLINI

BIRCH'S BLONDE ALE & BACON MAC & CHEESE