



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.

Long Lake, MN 55356

PRIVATE DINING MENU

DESSERTS

CHOCOLATE STOUT CAKE

ALMOND JOY TRES LECHES CAKE

Chocolate ganache, toasted coconut, almonds, blackberries

PUMPKIN CHOCOLATE 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 CUCUMBER CUPS
MINI WALLEYE WILD RICE CAKES
BOLOGNESE STUFFED MUSHROOMS
SPINACH AND RICOTTA STUFFED MUSHROOMS
BOURBON BACON WRAPPED SCALLOPS

- GRAVLAX BLINIS
LOBSTER DEVEILED EGGS
BUCKHORN FRIED CHICKEN SKEWERS
ELSWORTH CHEESE CURDS
TRUFFLE PARMESAN HOUSE FRIES

FLATBREADS

- TRUFFLE MUSHROOM FLATBREAD
CHICKEN PESTO FLATBREAD
PEPPERONI & MEATBALL FLATBREAD

MINI SANDWICHES, SLIDERS & TACOS

- FRIED CHICKEN SLIDERS
MINI TURKEY WILD RICE BURGERS
BIRCH BURGER SLIDERS

- MINI TACOS
CUMIN-LIME CHICKEN
SHORT RIB
GRILLED HALIBUT

STATIONARY HORS D'OEUVRES

- MEAT BOARD
ROASTED VEGETABLES
HOT CRAB & ARTICHOKE DIP

- SMOKED BBQ RIB SNACK
BIRCH'S SMOKED BUFFALO WINGS
HOMEMADE MEATBALLS
SHORT RIB SLIDER

CUSTOM FOOD STATIONS

RAW BAR

- OYSTERS IN THE HALF SHELL
SPICY CHILLED JUMBO SHRIMP COCKTAIL
SEAFOOD CEVICHE
SALMON TARTARE
STEAK TARTARE
TUNA POKE BAR
PEEL & EAT SHRIMP

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, 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

ASK US ABOUT CUSTOMIZING YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



# PRIVATE DINING MENU



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10.13.2022

## SALADS & BOWLS

### GATHERER SALAD<sup>®</sup>

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

### GRILLED CAESAR

Smoked trout, Parmesan, soft boiled egg, croutons

### FALL HARVEST SALAD

Honeycrisp apples, baby greens, kale, maple glazed pecans, pepitas, feta cheese, red onion, roasted butternut squash, sliced prosciutto, creamy cider vinaigrette

### 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 SALMON BOWL

Grilled salmon, poached egg, kimchi, quinoa, avocado, edamame, nori, yum yum sauce

### MEDITERRANEAN CHICKEN BOWL<sup>®</sup>

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

#### GRILLED NORWEGIAN SALMON<sup>®</sup>

Beet purée, grilled asparagus, olive gremolata, sliced almonds

#### VEGETARIAN RISOTTO<sup>®</sup>

Mushrooms, roasted tomatoes, English peas, Parmesan

#### HERB CRUSTED WALLEYE

House tartar sauce

#### FAMOUS 'BUCKHORN' TRADITIONAL

FRIED CHICKEN Sriracha honey

#### 14 OZ. DUROC PORK CHOP

Carlina BBQ sauce, cabbage potato purée

#### BEEF WELLINGTON

Whipped potatoes, grilled asparagus, red wine demi

#### CLASSIC BOLOGNESE

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

#### SMOKED BBQ BABY BACK RIBS<sup>®</sup>

Birch's BBQ Sauce

#### 14 OZ. PRIME NEW YORK STRIP<sup>®</sup>

Béarnaise sauce

#### 6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON<sup>®</sup>

Béarnaise sauce

#### CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE<sup>®</sup>

Farm fresh ingredients

### SIDES

COLESLAW | KRINKLE CUT FRIES<sup>®</sup>

LOADED SPUDS CASSEROLE<sup>®</sup> | GRILLED ASPARGUS

WHITE CHEDDAR WHIPPED SPUDS<sup>®</sup>

ROASTED WILD MUSHROOMS<sup>®</sup> | 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, charro beans, cheddar biscuit, sriracha honey

#### BIRCH'S WALLEYE

CHOICE OF HERB CRUSTED OR BROILED

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

#### GRILLED NORWEGIAN SALMON<sup>®</sup>

Beet purée, grilled asparagus, olive gremolata, sliced almonds

#### VEGETARIAN RISOTTO<sup>®</sup>

Mushrooms, roasted tomatoes, English peas, 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, charro beans, cheddar biscuit, sriracha honey

#### 14 OZ. DUROC PORK CHOP

Carlina BBQ sauce, cabbage potato purée

#### BEEF WELLINGTON

Whipped potatoes, grilled asparagus, red wine demi

#### SMOKED BABY BACK RIBS<sup>®</sup>

Coleslaw, charro beans, Texas toast

#### 14 OZ. PRIME NEW YORK STRIP<sup>®</sup>

Béarnaise sauce

#### 6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON<sup>®</sup>

Béarnaise sauce

#### CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE<sup>®</sup>

Farm fresh ingredients

#### OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

COLESLAW<sup>®</sup> | KRINKLE CUT FRIES<sup>®</sup>

LOADED SPUDS CASSEROLE<sup>®</sup> | SAUTÉED BRUSSELS SPROUTS

WHITE CHEDDAR WHIPPED SPUDS<sup>®</sup>

ROASTED WILD MUSHROOMS<sup>®</sup> | CHARRED BROCCOLINI

BIRCH'S BLONDE ALE & BACON MAC & CHEESE