



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.

Long Lake, MN 55356

PRIVATE DINING MENU

❖ 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

MINI CRAB & SHRIMP CAKES
LOBSTER DEVILED 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 Buttermilk brined chicken breast, cilantro, jalapeño coleslaw, Nashville hot sauce, bread & butter pickles
MINI TURKEY WILD RICE BURGERS Muenster cheese, cranberry mayo, bibb lettuce, roasted tomato
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
PORK CARNITAS[®] Coconut crema, grilled pineapple, citrus slaw
GRILLED GROUPER[®] Creamy slaw, cotija cheese, cilantro avocado sauce

❖ STATIONARY HORS D'OEUVRES ❖

MEAT BOARD Grilled Ukrainian sausage, Lyon salami, chicken liver paté, Tillamook smoked cheddar, pickled vegetables, mustard, grilled pretzel
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
HOMEMADE MEATBALLS[®] Ragu sauce, grilled bread
SHORT RIB SLIDER Horseradish aioli

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 BAR 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

DESSERTS

CHOCOLATE STOUT CAKE
ALMOND JOY TRES LECHES CAKE
Chocolate ganache, toasted coconut, almonds, blackberries
STRAWBERRY CHEESECAKE
Graham cracker crust, whipped cream
TURTLE ICE CREAM PIE
Oreo crust, vanilla ice cream, pecans, chocolate, carmel, whipped cream
MINIATURE DESSERTS
OR CUPCAKES
PREPARED BY
IN-HOUSE PASTERY CHEF

ASK US ABOUT CUSTOMIZING YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



PRIVATE DINING MENU



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05.31.2023

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

MEDITERRANEAN

Spring greens, Israeli cous-cous, chickpeas, tomato, cauliflower, kalamata olives, feta, mint, pistachios, red wine vinaigrette, tzatziki sauce

LOBSTER SALAD®

Avocado, shaved asparagus, frisée, edamame, pistachios, roasted corn, red onion, creamy citrus dressing, lemon aioli

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

Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, 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

GRILLED NORWEGIAN SALMON®

Peas, lardons, truffle beurre blanc, frisée & fennel salad

VEGETARIAN RISOTTO®

Mushrooms, roasted tomatoes, English peas, Parmesan

HERB CRUSTED WALLEYE

House tartar sauce

FAMOUS 'BUCKHORN' TRADITIONAL

FRIED CHICKEN Sriracha honey

BRISKET DINNER

Texas Toast, smoked brisket, house BBQ Sauce, Mexican corn, coleslaw

CAPRESE PASTA

Fresh cavatappi pasta, heirloom tomatoes, fresh mozzarella, garlic, basil, extra virgin olive oil, Parmesan

CLASSIC BOLOGNESE

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

SMOKED BBQ BABY BACK RIBS®

Birch's BBQ Sauce

14 OZ. PRIME NEW YORK STRIP®

Béarnaise sauce

6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON®

Béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN 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, 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®

Beet purée, grilled asparagus, olive gremolata, sliced almonds

VEGETARIAN RISOTTO®

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

BRISKET DINNER

Texas Toast, smoked brisket, house BBQ Sauce, Mexican corn, coleslaw

CAPRESE PASTA

Fresh cavatappi pasta, heirloom tomatoes, fresh mozzarella, garlic, basil, extra virgin olive oil, Parmesan

SMOKED BABY BACK RIBS®

Coleslaw, charro beans, Texas toast

14 OZ. PRIME NEW YORK STRIP®

Béarnaise sauce

6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON®

Béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN 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