



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 DEVEILED EGGS
BUCKHORN FRIED CHICKEN SKEWERS®
ELSWORTH CHEESE CURDS
TRUFFLE PARMESAN HOUSE FRIES
HOMEMADE MEATBALLS
BRISKET BURNT ENDS®

FLATBREADS

TRUFFLE MUSHROOM FLATBREAD
BURRATA & PEPPERONI 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
LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon aioli

MINI TACOS *Tacos change seasonally
CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema
GROUPER® Red cabbage slaw, cilantro, avocado salsa verde
BRISKET® Corn salsa, cotija, guajillo chili 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® Ragù sauce, grilled bread
BRISKET SLIDER Horseradish cream

CUSTOM FOOD STATIONS

RAW BAR

OYSTERS IN THE HALF SHELL®
JUMBO SHRIMP COCKTAIL® Horseradish, cocktail sauce
CEVICHE® Shrimp, grouper, cherry tomatoes, cucumbers, Serrano pepper, red onion, red pepper, cilantro, corn chips
HAND CUT BEEF TARTARE® Garlic, lemon, capers, shallots, horseradish aioli, pickled onions, quail egg, homemade waffle chips
TUNA POKE® Raw Big-Eye Tuna, wakami seaweed, avocado, serrano, ponzu, yum-yum sauce, homemade waffle chips

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
KEY LIME 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 PASTRY CHEF

ASK US ABOUT CUSTOMIZING YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY



PRIVATE DINING MENU



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.

Long Lake, MN 55356

05.28.2024

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

CORN AREPA SALAD®

Grilled jumbo shrimp, lardons, cherry tomato, red onion, cotija, avocado, baby greens, cilantro lime crema, citrus vinaigrette

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 AHI TUNA BOWL

Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, yum yum sauce

FRIED CHICKEN BOWL

Ancient grains, corn salsa, red cabbage slaw, pickled cucumbers & red onions, cilantro lime crema, honey sriracha

FAMILY STYLE DINNER

FUN, INTERACTIVE MEAL SERVICE

FAMILY STYLE MENU CHOOSE 2, 3 OR 4 OF THE FOLLOWING

KVARØY ARCTIC SALMON®

Ancient grains, asparagus mushroom sherry sauce

VEGETARIAN RISOTTO®

Mushrooms, roasted tomatoes, English peas, Parmesan

LOBSTER RISOTTO®

Maine lobster, peas, roasted tomatoes, mushrooms, Parmesan

JUMBO SCALLOPS

Brown butter, lardons

HERB CRUSTED WALLEYE

House tartar sauce

HOMEMADE MEATBALLS

3 Jumbo meatballs, Ragù sauce, burrata cheese, Parmesan, pesto, grilled bread

FAMOUS 'BUCKHORN' TRADITIONAL

FRIED CHICKEN Sriracha honey

BELL AND EVANS PAN ROASTED HALF CHICKEN®

Whipped potatoes, baby spring vegetables, chicken jus

SEARED GROUPE®

Sunchoke purée, English peas, pear tomatoes, spring onions

CLASSIC BOLOGNESE

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

SMOKED BBQ BABY BACK RIBS

Birch's BBQ Sauce

PRIME NEW YORK STRIP®

Béarnaise sauce

8 OZ. CENTER CUT FILET MIGNON®

Béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE®

Farm fresh ingredients

SIDES

COLESLAW® | KRINKLE CUT FRIES®

WHIPPED POTATOES® | GRILLED ASPARGUS®

ROASTED WILD MUSHROOMS®

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, macaroni & cheese, cheddar biscuit, sriracha honey

BIRCH'S WALLEYE

CHOICE OF HERB CRUSTED OR BROILED

Grilled asparagus, Yukon whipped potatoes, house tartar sauce

VEGETARIAN RISOTTO®

Mushrooms, roasted tomatoes, English peas, Parmesan

JUMBO SCALLOPS

White cheddar grits, brown butter, bacon lardons, asparagus

KVARØY ARCTIC SALMON

Ancient grains, asparagus mushroom sherry sauce

SEARED GROUPE

Sunchoke purée, English peas, pear tomatoes, spring onions 40

CLASSIC BOLOGNESE

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

BRISKET ENTRÉE

Homemade frites, coleslaw, BBQ sauce, grilled sourdough

FRIED CHICKEN & BBQ RIB COMBO

Two pieces of our 'Buckhorn' fried chicken and half rack ribs, coleslaw, macaroni & cheese, cheddar biscuit, sriracha honey

BELL AND EVANS PAN ROASTED HALF CHICKEN®

Whipped potatoes, baby spring vegetables, chicken jus

LINGUINI & CLAMS

Steamed Littleneck clams, lardons, white wine, garlic, cream

STEAK FRITES®

Creekstone Farms Flat Iron steak, housemade frites, béarnaise sauce

SMOKED BABY BACK RIBS®

Coleslaw, macaroni & cheese, Texas toast

14 OZ. PRIME NEW YORK STRIP®

Whipped potatoes, asparagus, béarnaise sauce

6 OZ. CENTER CUT FILET MIGNON®

Whipped potatoes, asparagus, béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE®

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

COLESLAW® | KRINKLE CUT FRIES®

WHIPPED POTATOES® | GRILLED ASPARGUS®

ROASTED WILD MUSHROOMS

BIRCH'S BLONDE ALE & BACON MAC & CHEESE