

# » BUTLER PASSED HORS D'OUERVES «



## PRIVATE DINING MENU

952.473.7373

BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.  
Long Lake, MN 55356



JUMBO SHRIMP SKEWERS  
CAPRESE SKEWERS  
TENDERLOIN CROSTINI  
MINI WALLEYE WILD RICE CAKES  
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  
HOMEMADE MEATBALLS  
BRUSCHETTA ROUNDS  
CARPACCIO ROUNDS

### FLATBREADS

TRUFFLE MUSHROOM FLATBREAD  
PEPPERONI & MEATBALL FLATBREAD

## MINI SANDWICHES, SLIDERS & TACOS

FRIED CHICKEN SLIDERS Buttermilk brined chicken breast, cilantro, jalapeño coleslaw, Nashville hot sauce, bread & butter pickles

BIRCH BURGER SLIDERS House blend beef, white American cheese, pickles, Kewpie sauce

LOBSTER ROLL Toasted bun, celery, tarragon, parsley, lemon aioli

HOT CORNED BEEF Ground mustard mayo, coleslaw, Muenster cheese, Pumpnickel

### MINI TACOS \*Tacos change seasonally

CUMIN-LIME CHICKEN Pico de gallo, cotija cheese, cilantro-lime crema

FRIED WALLEYE Citrus slaw, cilantro, chipotle aioli

SHORT RIB 'BIRRIA' ® 4 cheeses, onions, cilantro, Birria sauce

## » STATIONARY HORS D'OEUVRES «

CHARCUTERIE BOARD Artisan meats and cheeses, apple chutney, housemade pickles, lavash crisps, candied nuts, fresh fruit

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

POLPETTE 3 Jumbo meatballs, ragu sauce, Burrata cheese, Parmesan, pesto, grilled bread

ROASTED GARLIC HUMMUS Whipped feta, grilled eggplant & zucchini, cherry tomatoes, kalamata olives, lemon, walnut pepper oil, parsley, grilled bread

SEAFOOD TOWER® Jumbo shrimp, crab claws, clams, oysters, lobster tail, scallop crudo

## DESSERTS

CHOCOLATE STOUT CAKE  
ALMOND JOY TRES LECHES CAKE  
Chocolate ganache,  
toasted coconut, almonds  
PUMPKIN CHEESECAKE  
Graham cracker crust,  
whipped cream  
APPLE BREAD PUDDING  
Mull Cider caramel,  
vanilla ice cream  
MINIATURE DESSERTS  
OR CUPCAKES

PREPARED BY  
IN-HOUSE PASTERY CHEF

## CUSTOM FOOD STATIONS

### RAW BAR

OYSTERS IN THE HALF SHELL®

JUMBO SHRIMP COCKTAIL®  
Horseradish, cocktail sauce

SCALLOP CRUDO  
Citrus orange ponzu, olive oil, togarashi,  
Thai basil, red Fresno

HAND CUT BEEF TARTARE®  
Garlic, lemon, capers, shallots, horseradish aioli,  
pickled onions, quail egg, homemade waffle chips

### MINNESOTA FISH FRY

Herb crusted walleye fillet, hand 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

11.14.2024

# PRIVATE DINING MENU



## SALADS & BOWLS

### GATHERER SALAD ®

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

### PANZANELLA

Cheddar biscuit croutons, burrata, grape tomatoes, kalamata olives, red onion, radish, arugula, lemon dijon vinaigrette

### LONG LAKE CAESAR

Chopped romaine hearts, black olives, boiled shrimp, artichokes, hearts of palm, grape tomatoes, red onion, shaved Parmesan, hard-boiled egg, sourdough croutons, Buttermilk Caesar 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

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** ® White cheddar grits, brown butter, bacon lardons, asparagus

**HERB CRUSTED WALLEYE** House tartar sauce

**SPAGHETTI E POLPETTE** Two Jumbo meatballs, ragu sauce, Parmesan, grilled bread

**SIGNATURE 'BUCKHORN' TRADITIONAL FRIED CHICKEN**  
Sriracha honey

**LINGUINI & CLAMS** Lardons, white wine, garlic, cream

**LOBSTER TAIL PLATTER** Drawn butter

**SHORT RIBS** ® Mashed potatoes, cipolini onions, carrots, peas, creamy horseradish sauce

**SEARED DUCK** ® Duck breast, sweet potato purée, collard greens, butternut squash, fig compote, rhubarb port gastrique

**VEAL PARMESAN** Parmesan & oregano breading, ragu sauce, burrata, spaghetti

**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

**WHOLE CENTER CUT FILET MIGNON** ® Béarnaise sauce

**CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE** ® Farm fresh ingredients

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

COLESLAW ® | HAND CUT FRIES ® | WHIPPED POTATOES ® | GRILLED ASPARGUS ®

ROASTED WILD MUSHROOMS ® | BIRCH'S BLONDE ALE & BACON MAC & CHEESE

ARTISAN BREADS | COLLARD GREENS ® | SWEET POTATO PURÉE ®

## 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, 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

**CLASSIC BOLOGNESE** Beef, veal & pork sauce, rigatoni pasta, Parmesan, bread crumbs

**SHORT RIBS** ® Mashed potatoes, cipolini onions, carrots, peas, creamy horseradish sauce

**SPAGHETTI E POLPETTE** Two Jumbo meatballs, ragu sauce, Parmesan, grilled bread

**18 OZ DRY BONE-IN RIBEYE** \* ® 1855 Black Angus, béarnaise sauce

**FRIED CHICKEN & BBQ RIB COMBO** Two pieces of our 'Buckhorn' fried chicken and half rack ribs, coleslaw, charro beans, cheddar biscuit, sriracha honey

**SEARED DUCK** ® Duck breast, sweet potato purée, collard greens, butternut squash, fig compote, rhubarb port gastrique

**VEAL PARMESAN** Parmesan & oregano breading, ragu sauce, burrata, spaghetti

**LINGUINI & CLAMS** Lardons, white wine, garlic, cream

**STEAK FRITES** ® Creekstone Farms Flat Iron steak, hand cut fries, béarnaise sauce

**SMOKED BABY BACK RIBS** Coleslaw, charro beans, 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 ® | HAND CUT FRIES ® | WHIPPED POTATOES ® | GRILLED ASPARGUS ®

ROASTED WILD MUSHROOMS ® | BIRCH'S BLONDE ALE & BACON MAC & CHEESE

ARTISAN BREADS | COLLARD GREENS ® | SWEET POTATO PURÉE ®