



PRIVATE DINING MENU

952.473.7373

BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd.
Long Lake, MN 55356



DESSERTS

CHOCOLATE STOUT CAKE
ALMOND JOY TRES LECHES CAKE
Chocolate ganache,
toasted coconut, almonds
KEY LIME CHEESECAKE
Graham cracker crust,
whipped cream
CARROT CAKE
Pecans, cream cheese frosting
MINIATURE DESSERTS
OR CUPCAKES

PREPARED BY
IN-HOUSE PASTRY CHEF

» BUTLER PASSED HORS D'OUERVES «

JUMBO SHRIMP SKEWERS
CAPRESE SKEWERS
TENDERLOIN CROSTINI
MINI WALLEYE WILD RICE CAKES
SPINACH AND RICOTTA STUFFED MUSHROOMS
BOURBON BACON WRAPPED SCALLOPS
CEVICHE SHOOTERS
LOBSTER DEVILED EGGS

BUCKHORN FRIED CHICKEN SKEWERS
ELSWORTH CHEESE CURDS
TRUFFLE PARMESAN HOUSE FRIES
LAMB MEATBALLS
BRUSCHETTA ROUNDS

FLATBREADS

TRUFFLE MUSHROOM FLATBREAD
BBQ CHICKEN FLATBREAD

MINI SANDWICHES, SLIDERS & TACOS

NASHVILLE CHICKEN SLIDERS Fresh pickles,
coleslaw, lemon aioli, brioche bun

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

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

LAMB BURGER Greek salad, whipped feta,
tzatziki sauce

CUBAN Kimchee, pork belly, ham, Muenster
cheese, yum yum sauce, Cuban bread

MINI TACOS *Tacos change seasonally

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

CHILEAN SEA BASS **GF** Grilled pineapple, pico,
coconut crema, cilantro, citrus slaw

CRISPY PORK BELLY **GF** Red cabbage, cilantro,
avocado, salsa verde

» 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

LOBSTER & CORN DIP Cotija, Parmesan, garlic,
grilled sourdough

SMOKED BBQ RIB SNACK **GF** BBQ sauce

APPLEWOOD SMOKED WINGS **GF**

Dry Spice or Nashville Hot, Roquefort dressing

LAMB MEATBALLS **GF** Whipped feta, blistered cherry
tomatoes, red onion, kalamata olives, lemon, pine nuts

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

SEAFOOD TOWER **GF** Jumbo shrimp, crab claws,
octopus, clams, oysters, scallops, lobster tail

CUSTOM FOOD STATIONS

RAW BAR

OYSTERS IN THE HALF SHELL **GF**

JUMBO SHRIMP COCKTAIL **GF** Horseradish,
cocktail sauce

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

PEEL & EAT SHRIMP Old Bay Butter, cocktail
sauce, grilled sourdough

SHRIMP, SCALLOP & OCTOPUS CEVICHE **GF**
Red onion, jalapeño, cucumber, avocado,
citrus-cilantro marinade, tortilla 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, mac & cheese, 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

07.01.25

PRIVATE DINING MENU



SALADS & BOWLS

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

TUSCAN CHOPPED GF Iceberg and radicchio, chickpeas, hard boiled egg, black olives, cherry tomatoes, celery, red onion, prosciutto, pepperoncini, shredded mozzarella, creamy lemon 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

LOBSTER FRIED GREEN TOMATO GF Baby spring greens, cucumber, cherry tomatoes, red onions, Parmesan, creamy remoulade

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

PATAGONIA SALMON GF

Pea purée, grilled radicchio & fennel, ginger butter

FORAGERS RISOTTO GF

Asparagus, corn, mushrooms, truffle, basil pesto, pine nuts

LOBSTER RISOTTO GF

Maine lobster, peas, roasted tomatoes, mushrooms, Parmesan

SEARED SCALLOPS GF

Pork belly, sweet and sour bok choy, forbidden rice, nori

HERB CRUSTED WALLEYE

House tartar sauce

LAMB MEATBALLS GF

Whipped feta, blistered cherry tomatoes, red onion, kalamata olives, lemon, pine nuts

SIGNATURE 'BUCKHORN' TRADITIONAL FRIED CHICKEN

Sriracha honey

CHILEAN SEA BASS GF

Creamed corn, blistered tomatoes, watercress, chimichurri sauce

LOBSTER TAIL PLATTER

Drawn butter

SMOKED HALF BELL & EVANS CHICKEN GF

BBQ sauce, hand cut fries, coleslaw

CLASSIC BOLOGNESE

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

SMOKED BBQ BABY BACK RIBS

Birch's BBQ Sauce

PRIME NEW YORK STRIP GF

Béarnaise sauce

WHOLE CENTER CUT FILET MIGNON GF

Béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE GF

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

COLESLAW GF | HAND CUT FRIES GF | WHIPPED POTATOES GF

GRILLED ASPARGUS GF | ROASTED WILD MUSHROOMS GF

BIRCH'S BLONDE ALE & BACON MAC & CHEESE | ARTISAN BREADS

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.

PATAGONIA SALMON GF

Pea purée, grilled radicchio & fennel, ginger butter

BIRCH'S WALLEYE CHOICE OF HERB CRUSTED OR BROILED

Grilled asparagus, Yukon whipped potatoes, house tartar sauce

CHILEAN SEA BASS GF

Creamed corn, blistered tomatoes, watercress, chimichurri sauce

SEARED SCALLOPS GF

Pork belly, sweet and sour bok choy, forbidden rice, nori

WHOLE LOBSTER TAIL GF

Whipped potatoes, asparagus, drawn butter

18 OZ DRY BONE-IN RIBEYE* GF

1855 Black Angus, béarnaise sauce

FILET MIGNON GF

Creekstone Farms, whipped potatoes, asparagus, béarnaise sauce 6 oz or 8 oz

PRIME NEW YORK STRIP GF

Whipped potatoes, asparagus, béarnaise sauce 14 oz.

STEAK FRITES GF

Creekstone Farms Flat Iron steak, hand cut fries, béarnaise sauce

FAMOUS 'BUCKHORN' FRIED CHICKEN

Coleslaw, mac & cheese, cheddar biscuit, sriracha honey

SMOKED BABY BACK RIBS

Coleslaw, mac & cheese, Texas toast

FRIED CHICKEN & BBQ RIB COMBO

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

CLASSIC BOLOGNESE

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

FORAGERS RISOTTO GF

Asparagus, corn, mushrooms, truffle, basil pesto, pine nuts

SMOKED HALF BELL & EVANS CHICKEN GF

BBQ sauce, hand cut fries, coleslaw

GRILLED TOMAHAWK PORK CHOP GF

Mashed potatoes, cipolini onions, carrots, peas, creamy horseradish sauce

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE GF

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

COLESLAW GF | HAND CUT FRIES GF | WHIPPED POTATOES GF

GRILLED ASPARGUS GF | ROASTED WILD MUSHROOMS GF

BIRCH'S BLONDE ALE & BACON MAC & CHEESE | ARTISAN BREADS