

» BUTLER PASSED HORS D'OUERVES «



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
- CHURROS
Sebastian Joe's Pavarotti Ice Cream,
Chocolate & caramel sauce,
whipped Cream
- MINIATURE DESSERTS
OR CUPCAKES

PREPARED BY
IN-HOUSE PASTERY CHEF

- COCONUT SHRIMP SKEWERS
- CAPRESE SKEWERS
- TENDERLOIN CROSTINI
- MINI WALLEYE WILD RICE CAKES
- SPINACH AND RICOTTA STUFFED MUSHROOMS
- BOURBON BACON WRAPPED SCALLOPS
- LOBSTER DEVEILED EGGS
- CRISPY CHICKEN LOLLIPOPS
- BUCKHORN FRIED CHICKEN SKEWERS

- ELSWORTH CHEESE CURDS
- TRUFFLE PARMESAN HOUSE FRIES
- MEATBALL PARMESAN SKEWERS
- BRUSCHETTA ROUNDS
- FLATBREADS**
- TRUFFLE MUSHROOM
- BBQ CHICKEN
- PEPPERONI & BURRATA

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
- LONDON BROIL SLIDERS Shaved flank steak,
creamy horseradish, sautéed mushroom, caramelized
onions

- MINI TACOS** *Tacos change seasonally
- CUMIN-LIME CHICKEN Pico de gallo, cotija,
cilantro-lime crema
- GROUPER **GF** Citrus slaw, avocado, cotija,
chipotle crema
- CARNITAS STEAK **GF** Caramelized onion, salsa roja,
cotija

» STATIONARY HORS D'OEUVRES «

- HOUSEMADE FRITES **GF** Béarnaise
- ROASTED VEGETABLES Seasonal vegetables
with balsamic
- BRISKET BURNT ENDS **GF** House BBQ sauce,
homemade waffle chips
- CRAB & ARTICHOKE DIP Parmesan, grilled
baguette

- SMOKED BBQ RIB SNACK **GF** BBQ sauce
- APPLEWOOD SMOKED WINGS **GF**
Dry Spice or Nashville Hot, Roquefort dressing
- 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
- TUNA POKE BAR Avocado, cucumber, cilantro,
green onion, ponzu, Japanese togarashi, sesame,
yum yum sauce, crispy wontons
- BEEF TARTARE **GF** Chimichurri, Parmesan, lemon,
arugula, sea salt, quail egg

MINNESOTA FISH FRY

- Herb crusted walleye fillet, hand cut fries,
Supperclub Chopped Wedge, Birch's Blonde
Ale & Bacon Mac & Cheese, house tartar

SUPPER CLUB

- Herb crusted walleye, sliced Prime Rib NY Strip,
whipped potatoes, vegetarian risotto, grilled vegetables,
roasted wild mushrooms, béarnaise, house tartar

ROADHOUSE BBQ

- Famous 'Buckhorn' Fried Chicken, smoked beef brisket,
Birch's coleslaw, mac & cheese, buns, fall risotto, 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 or flour tortillas, tortilla chips, nacho cheese,
guacamole

CARVING STATION

- Choice of: New York Strip • Prime Rib • Ham
Roasted Turkey • Smoked Beef Brisket

ASK US ABOUT CUSTOMIZING YOUR MENU FOR YOUR SPECIFIC EVENT!

SEAFOOD • HOUSE STEAKS • MEAT & POULTRY

05.19.26

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 Shrimp, black olives, artichokes, hearts of palm, tomatoes, red onion, Parmesan, egg, croutons, buttermilk Caesar dressing

SIMPLE SALAD
Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, dressing of choice

CRAB LOUIE GF
Iceberg lettuce, chives, tarragon, lemon, remoulade, avocado, hard boiled egg, bacon, tomato, celery salad

CHEF-CREATED VEGETARIAN OR VEGAN SALAD GF
Farm fresh ingredients

GRILLED SHRIMP BOWL
Poached egg, kimchi, quinoa, avocado, edamame, sesame seeds, nori, ponzu, cilantro, 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

STUFFED WALLEYE GF

Wild rice & crab, baby carrots, asparagus, cipolini onions, lemon cream

HERB CRUSTED WALLEYE House tartar sauce

VEGETARIAN RISOTTO GF

Roasted tomatoes, mushrooms, peas, Parmesan

SIGNATURE 'BUCKHORN' TRADITIONAL FRIED CHICKEN

Sriracha honey

HERB ROASTED CHICKEN GF

LOBSTER TAIL PLATTER GF Drawn butter

SPAGHETTI NERO

Prawns, mussels, tomato concasse, herb butter, white wine, mint, tarragon

CLASSIC BOLOGNESE

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

SMOKED BBQ BABY BACK RIBS GF Birch's BBQ Sauce

SMOKED BEEF BRISKET GF Birch's BBQ Sauce

PRIME NEW YORK STRIP GF Béarnaise sauce

PRIME FILET MIGNON GF Béarnaise sauce

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE GF

Farm fresh ingredients

OPTIONAL SIDES

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

LOADED CRAB POTATO GF Bacon four-cheese sauce, scallions 21

OPRAH SPUDS GF Horseradish cream 9 | COLESLAW GF 9

ROASTED WILD MUSHROOMS GF 12 | WHIPPED POTATOES GF 9

TRUFFLE CREAMED CORN Jalapeño, Parmesan 14

GRILLED ASPARAGUS GF Balsamic, Parmesan 14

SAUTÉED ENGLISH PEAS GF Wild mushrooms 14

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.

SAUTÉED GROUPER GF

Black beans, cilantro lime rice, romesco sauce

HERB CRUSTED WALLEYE

Grilled asparagus, Yukon Gold whipped potatoes, house tartar sauce

STUFFED WALLEYE GF

Wild rice & crab, baby carrots, asparagus, cipolini onions, lemon cream

WISCONSIN FISH FRY

Beer battered cod filets, hand cut fries, house tartar, lemon

WHOLE LOBSTER TAIL GF

Whipped potatoes, asparagus, drawn butter

18 OZ DRY BONE-IN RIBEYE* GF

1855 Black Angus, béarnaise sauce

PRIME 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

SMOKED BEEF BRISKET GF

Hand cut frites, coleslaw, BBQ sauce, grilled sourdough

FRIED CHICKEN & BBQ RIB COMBO

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

SEARED JUMBO SCALLOPS GF

Truffle creamed corn, chimichurri, griled tomato, bacon

DUCK FRIED RICE

Crispy duck leg, Jasmine & wild rice, oyster mushrooms, bean sprouts, Thai basil, peas, soft egg

CLASSIC BOLOGNESE GF

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

SPAGHETTI NERO

Prawns, mussels, tomato concasse, herb butter, white wine, mint, tarragon

VEGETARIAN RISOTTO GF

Roasted tomatoes, mushrooms, peas, Parmesan

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE GF

Farm fresh ingredients

OPTIONAL SIDES (CAN BE SERVED FAMILY STYLE)

BIRCH'S BLONDE ALE & BACON MAC & CHEESE 14

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