PRIVATE DINING MENU

FALL 2026

952.473.7373 | BIRCHSONTHELAKE.COM
1310 W WAYZATA BLVD., LONG LAKE, MN 55356

BUTLER PASSED HORS D'OEUVRES

JUMBO SHRIMP SKEWERS
CAPRESE SKEWERS
TENDERLOIN CROSTINI
MINI WALLEYE WILD RICE CAKES
SPINACH AND RICOTTA STUFFED MUSHROOMS
BOURBON BACON WRAPPED SCALLOPS
BUCKHORN FRIED CHICKEN SKEWERS
ELLSWORTH CHEESE CURDS
HAND CUT FRITES
HOMEMADE MEATBALLS
BRUSCHETTA
BACON DEVILED EGGS

PASSED 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

CORNED BEEF SLIDERS Mustard mayo, coleslaw, Muenster cheese

TURKEY WILD RICE BURGER SLIDERS Lettuce, tomato, Muenster, green goddess

SHORT RIB SLIDERS Onion, horseradish cream

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' GF 4 cheeses, onions, cilantro, Birria sauce

STATIONARY HORS D'OEUVRES

SMOKED BBQ RIB SNACK BBQ sauce

HAND CUT FRITES

SAUTÉED BRUSSELS SPROUTS

TRUFFLE MUSHROOM FLATBREAD Roasted garlic cream, Gouda, mozzarella, fontina, Parmesan, truffle oil

BBQ CHICKEN FLATBREAD BBQ sauce, roasted corn, spicy Fresno peppers, red onion, 4 cheese blend, chili lime crema

PEPPERONI & MEATBALL FLATBREAD Burrata, ragu, four cheese blend, pesto, fried basil

APPLE SMOKED WINGS Dry spice or Nashville hot

POLPETTE 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 GF Jumbo shrimp, crab claws, oysters

ROASTED VEGETABLES Seasonal vegetables with balsamic

HOT CRAB & ARTICHOKE DIP Gruyère and Parmesan with grilled bread

CUSTOM FOOD STATIONS

DESSERTS

CHOCOLATE STOUT CAKE
Salted caramel buttercream, vanilla bean ice cream, warm fudge sauce

ALMOND JOY TRES LECHES CAKE
Chocolate ganache, toasted coconut, almonds

PUMPKIN CHEESECAKE
Graham cracker crust, whipped cream

APPLE BREAD PUDDING
Mulled cider caramel, vanilla ice cream

MINIATURE DESSERTS OR CUPCAKES

Prepared by our in-house pastry chef

RAW BAR

OYSTERS IN THE HALF SHELL GF

JUMBO SHRIMP COCKTAIL GF Horseradish, cocktail sauce

OCTOPUS CARPACCIO GF Citrus mignonette, eggplant tomato compote, caviar, black salt, toasted pumpernickel

BEEF TARTARE* GF Chimichurri, Parmesan, lemon, arugula, sea salt, quail egg

MINNESOTA FISH FRY

HERB CRUSTED WALLEYE FILLET Hand cut frites, Supper Club chopped wedge, Birch's Blonde Ale & Bacon Mac & Cheese, cheddar biscuits, house tartar

SUPPERCLUB STATION

HERB CRUSTED WALLEYE & SLICED PRIME NY STRIP Whipped potatoes, vegetarian risotto, assorted grilled vegetables, roasted wild mushrooms, béarnaise, 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, cotija cheese, pico, cilantro lime rice, corn or flour 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

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SEAFOOD • HOUSE STEAKS • MEAT & POULTRY

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SALADS & BOWLS

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

HOUSE SMOKED TROUT SALAD GF Beets, crispy potatoes, tomato, radishes, watercress, arugula, pickled onions, white balsamic, pepitas, horseradish cream, poached egg

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

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 • CHOOSE 2, 3 OR 4 OF THE FOLLOWING

STEELHEAD TROUT GF Lentils, asparagus, sherry cream mushrooms

VEGETARIAN RISOTTO GF Mushrooms, roasted tomatoes, English peas, Parmesan

LOBSTER RISOTTO GF Maine lobster, peas, roasted tomatoes, mushrooms, Parmesan

JUMBO SCALLOPS GF 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

LOBSTER TAIL PLATTER Drawn butter

SHORT RIBS GF Mashed potatoes, cippolini onions, carrots, peas, creamy horseradish sauce

DUCK FRIED RICE Crispy duck leg, jasmine & wild rice, oyster mushrooms, bean sprouts, Thai basil, peas, soft egg

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 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 FRITES** GF | **WHIPPED POTATOES** GF | **GRILLED ASPARAGUS** GF

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

WHITE CHEDDAR GRITS GF | **SAUTÉED BUTTON MUSHROOMS** GF

PRE-FIX PLATED DINNER

Guest counts exceeding 20 guests require entrée counts in advance. Birch's will make a place card with guest name and entrée selection, based on the count and selections 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

STUFFED WALLEYE GF Wild rice & crab, baby carrots, asparagus, cipollini onions, lemon cream

VEGETARIAN RISOTTO GF Mushrooms, roasted tomatoes, English peas, Parmesan

JUMBO SCALLOPS GF White cheddar grits, brown butter, bacon lardons, asparagus

STEELHEAD TROUT GF Lentils, asparagus, sherry cream mushrooms

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

SHORT RIBS GF Mashed potatoes, cippolini onions, carrots, peas, creamy horseradish sauce

SPAGHETTI E POLPETTE Two jumbo meatballs, ragu sauce, Parmesan, grilled bread

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

DUCK FRIED RICE Crispy duck leg, jasmine & wild rice, oyster mushrooms, bean sprouts, Thai basil, peas, soft egg

STEAK FRITES GF 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 GF Whipped potatoes, asparagus, béarnaise sauce

6 OZ. OR 8 OZ. CENTER CUT FILET MIGNON GF Whipped potatoes, asparagus, béarnaise sauce

PAN SEARED VEAL CHOP* GF Yukon Gold whipped potatoes, grilled asparagus, red wine au jus

6 OZ. PRIME FILET MIGNON & GRILLED LOBSTER TAIL GF Whipped potatoes, asparagus tips, béarnaise

CHEF-CREATED VEGETARIAN OR VEGAN ENTRÉE GF Farm fresh ingredients

OPTIONAL SIDES *(can be served family style)*

COLESLAW GF | **HAND CUT FRITES** GF | **WHIPPED POTATOES** GF | **GRILLED ASPARAGUS** GF

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

WHITE CHEDDAR GRITS GF | **SAUTÉED BUTTON MUSHROOMS** GF

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10.27.26