



CATERING MENU EVENTS





Round Lake
VINEYARDS & WINERY

BREAKFAST PACKAGES

Breakfast buffets all served with juice (local grape or apple when available), water and fresh brewed coffee

CONTINENTAL

Fresh fruit, assorted croissants with local jellies, assorted cereals and milk

BUILD YOUR OWN BREAKFAST BURRITO

Flour tortilla shells, bacon bits, chorizo, fajita peppers and onions, cheddar, sour cream, salsa, breakfast potatoes

COUNTRY STYLE BUFFET

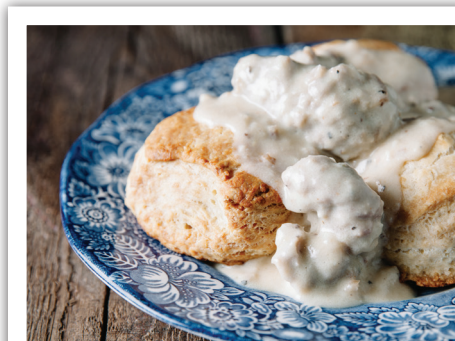
Biscuits and gravy, breakfast cubes, scrambled eggs with cheddar

LIGHT & FRESH

Yogurt parfait (vanilla yogurt, granola, mixed berries), quiche florentine (spinach, feta and sun-dried tomatoes) and fresh fruit

ALA CART BREAKFAST

Fresh Fruit
Churro Waffles
Blueberry Mascarpone French Toast
Jumbo Cinnamon Rolls with Cream Cheese Frosting
Fresh Baked Muffin Breads





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LUNCH PACKAGES



ROUND LAKE PICNIC BUFFET

Honey-stung fried chicken, deviled potato salad, three bean salad and watermelon slices

TACO BAR BUFFET

Soft and hard shells, fajita style chicken with peppers and onions, taco meat, shredded cheese, lettuce, tomato, onion, jalapeño, salsa, sour cream, black olives, tortilla chips, Spanish rice and cumin spiced black beans

DELI BAR BUFFET

Ham, turkey, roast beef, cheddar, Havarti mayo, mustard, lettuce, tomato, onion, pickles, assorted slice bread served with house made chips and Round Lake chip dip

BURGER BAR BUFFET (SLIDERS)

House patty, Havarti, cheddar, lettuce, tomato, house-made pickles, onion, peppercorn aioli, mustard, ketchup, brioche slider buns, served with house-made chips and Round Lake party dip

Make It A Deluxe Burger Bar

St. Pepin spiked wild mushrooms and peppercorn aioli
Drake-braised onions and Marquette BBQ sauce
(goose-style) fried pickles and Round Lake secret sauce

ITALIAN LUNCH BUFFET

Cheese stuffed manicotti with a creamy rose sauce, Italian salad with red wine vinaigrette, and a basket of breadsticks

PULLED PORK SLIDERS

Smoked BBQ pork, house-made pickles, brioche slider buns, coleslaw, sarsaparilla BBQ beans, house-made chips and Round Lake party dip





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NOSH

COLD

Deviled Eggs with candied pork belly
Apple bruschetta
Beet bruschetta with goat cheese
Mini New York bagels with boursin and smoked salmon
Walnut-crusted cheeseballs
Spanakopita (Greek spinach pie)

HOT

Artichoke dip with assorted bread and crackers
Fried brie bites with cherry compote
Chicken and waffle skewers with Tabasco infused syrup
Cocktail franks glazed with grape jelly BBQ Sauce

Meatballs

Mushroom cream, spicy pomodoro, Marquette BBQ

Sliders

Cheeseburger, BBQ pork with coleslaw, smoked shicken

Deluxe Sliders

Bison brisket with BBQ and fried onions, chicken parmesan

DISPLAYS

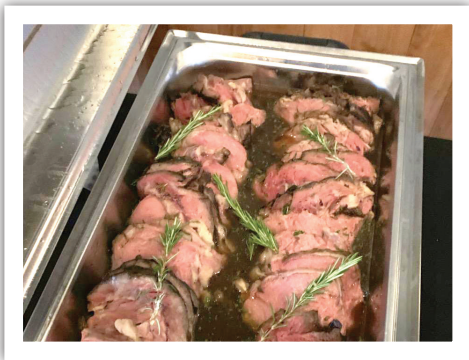
Yumus! (hummus) with assorted vegetables and grilled Pita
Build your own bruchetta
7-layer hummus dip with pita chips
Charcuterie display (meat and cheese)
Balsamic marinated grilled vegetable display
Fruit display





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DINNER BUFFET PACKAGES



One Entrée or Two Entrée

Served with one salad, one starch, one vegetable and bread service.

SLOW ROASTED BEEF

Choice of one sauce:

Red wine Demi Garnished with Blistered tomatoes
Marquette BBQ Demi
Dijon Demi
Marsala



HERB ROASTED CHICKEN BREAST

Choice of one sauce:

Balsamic marinated Tomato Cream
Tarragon Cream Sauce
Mango Chutney
Marsala

BROWN SUGAR CRUSTED PORK LOIN

Choice of one sauce:

Drunken Apple Sauce
Marquette BBQ Demi
Tarragon Cream Sauce
Mango Chutney
Marsala

PREMIUM PROTEINS

Chef Carved Prime Rib with horseradish cream
Ponzu Glazed Salmon
Sirloin Steak Tips with Bloody Mary Demi
Stuffed Chicken Breast with sauce Americana
(Prosciutto and Havarti)





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SALADS

Italian salad with red wine vinaigrette
Cranberry spinach with apple cider dressing
Garden salad with peppercorn ranch
Italian pasta salad
Seasonal fruit

SIDES

Garlic mash potatoes
Sour cream and chive mash potatoes
Roasted red potatoes with parmesan
Four cheese hash browns
Minnesota wild rice

VEGETABLES

Local honey glazed carrots
Green bean almandine
Fire roasted corn
Round Lake house vegetable blend
Broccoli with cheddar sauce

DESSERTS

Basket of warm chocolate chip cookies
Basket of warm churros with a spiced chocolate dipping sauce
Cheesecake bites
Tiramisu shooters

SPECIALTY DINNER BUFFET

ITALIAN BUFFET

Served with Italian salad with red wine vinaigrette, sicilian vegetable blend, breadsticks and choice of two items listed below:

Cheese stuffed manicotti with a creamy rose sauce
Chicken broccoli alfredo
Lasagna with sausage
Chicken parmesan
Red wine braised meatballs

FROM THE SMOKER BUFFET

Sarsaparilla beans, corn bread muffins, corn on the cob, cheesy hash browns, choice of two items listed below:

Smoked pork with slider buns
Sliced smoked brisket
Smoked chicken halves
Rib tips
Smoked rope sausage

SEAFOOD BOIL

Red potatoes, corn on the cob, rope sausage, melted butter, shrimp, crawfish, mussels, snow crab legs, lobster tails (1/2 per person) and cheddar bay biscuits.





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WINE TASTING & TOUR



Wine tastings and a behind the scenes tour are available for small to medium sized groups. There is a \$6 tasting fee to sample up to 5 wines per person. The fee is waived with a purchase of 2 or more bottles of wine per person. A souvenir logo wine glass may also be purchased for a \$6 additional charge.

The Round Lake Vineyards & Winery estate is nestled at the edge of the lake in Round Lake, Minnesota. Your guests will be in awe as they drive up to the gorgeous lake-front property surrounded by vines, Canada geese and the Minnesota countryside. Imagine your social event with a panoramic view of rolling vineyards followed by a beautiful dinner in our picturesque venue.





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June 2019