

Catering Menu EVENTS All options are based on 25 guests unless otherwise noted.





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









LUNCH PACKAGES

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

ROUND LAKE PICNIC BUFFET

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

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 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 BUFFET (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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COLD

Pinwheels
Deviled eggs with candied pork belly
Apple bruschetta
Beet bruschetta with goat cheese
Mini New York bagels with boursin and smoked salmon
Spanakopita (Greek spinach pie)
Shrimp with Sweet Chili Cocktail Sauce

HOT

Bang bang chicken bites Wonton Shrimp Chicken and waffle skewers with Tabasco infused syrup Cocktail franks glazed with Round Lake BBQ Sauce

Meatballs

Mushroom cream, spicy pomodoro, Marquette BBQ

Sliders

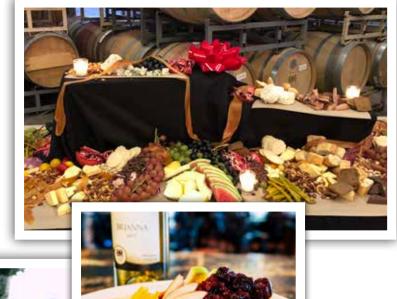
Cheeseburger, BBQ pork with coleslaw, smoked chicken

Deluxe Sliders

Ground bison, brisket with BBQ and fried onions, chicken parmesan

DISPLAYS

Yumus! (humus) with assorted vegetables and grilled Pita Build your own bruschetta Charcuterie display (meat and cheese) Balsamic marinated grilled vegetable display Fresh vegetable display Fruit display Walnut crusted Cheese ball with assorted crackers and vegetables Spinach artichoke dip with assorted bread and crackers Mango salsa with corn chips







DINNER BUFFET PACKAGES





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)

One Entrée or Two Entrée

Served with one salad, one side, 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



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

VEGGIES

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



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.



PREMIER SIGNATURE MEAL

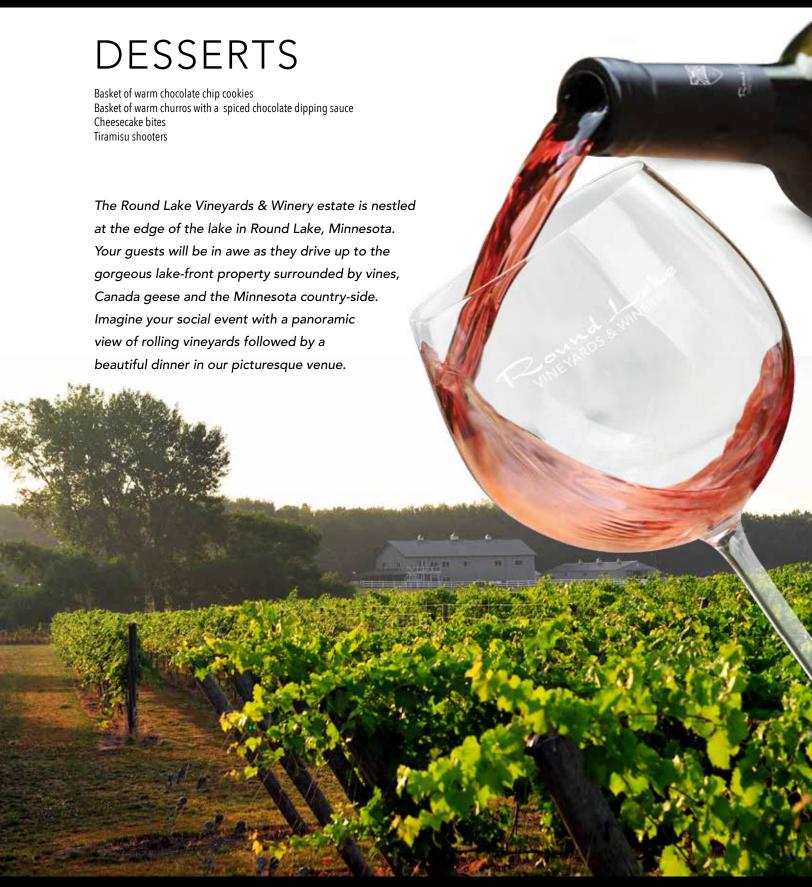


For today's discriminating customer Round Lake Vineyards & Winery also offers high-end catering services.

> If you have a special request, not listed in this catering menu, please ask your event planner.

Round Lake Vineyards & Winery is known for being flexible, creative, and (of course) making greattasting food for your event!









Event Planner

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