



2024 BANQUET MENU





CONTINENTAL BREAKFASTS

Each includes chilled fruit juices, select hot teas and freshly brewed regular and decaffeinated coffee.

Morning Island Continental

Basket of apples, oranges and bananas
Petite selection of breakfast pastries, croissants and muffins
Butter and assorted jellies
\$14

Treasure Island Classic Continental

Freshly sliced fruit
Petite selection of breakfast pastries, croissants and muffins
Butter and assorted jellies
Assorted yogurt with granola
\$16

Island Meeting Center Continental

Freshly sliced fruit
Assorted selection of breakfast pastries, bagels and sliced breads
Cream cheese, butter, assorted jellies and honey
Assorted yogurt with granola
Oatmeal with raisins and brown sugar
\$18



BREAKFAST BUFFETS

Each includes chilled fruit juices, select hot teas and freshly brewed regular and decaffeinated coffee.

The Sunriser Breakfast Buffet

Bowl of fresh-cut mixed fruit
Petite selection of breakfast pastries and muffins
Diced potatoes with onions and peppers
Fluffy scrambled eggs with diced ham and shredded cheese

\$20

Lucky One Breakfast Buffet

Freshly sliced fruit and berries
Petite selection of breakfast pastries, croissants and muffins
Butter, assorted jellies and honey
Fluffy scrambled eggs with shredded cheese
Crispy shredded hash browns
Basket of warm buttermilk biscuits
Sausage gravy
Smoked country bacon

\$22

Executive Minnesotan Breakfast Buffet

Freshly sliced fruit & assorted berries with cinnamon Chantilly cream
Petite selection of breakfast pastries, croissants and muffins
Butter, assorted jellies and honey
Fluffy scrambled eggs with shredded cheese
Creamy hash browns
Mini pancakes with strawberry sauce, whipped cream and warm syrup
Smoked country bacon
Maple sausage links

\$24

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 30 guests for all breakfast buffets. Should you have fewer than 30 guests, an additional \$3 per person will be applied. The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.



PLATED BREAKFASTS

Includes a basket of baked muffins and pastries, select hot teas and freshly brewed regular and decaffeinated coffee.

Treasure Island Breakfast

Scrambled eggs with shredded cheese, country smoked bacon, sausage links and crispy shredded hash browns

\$20

Island French Toast

French toast, fluffy scrambled eggs, country smoked bacon and crispy shredded hash browns

\$24

Sure Bet Steak & Eggs

Grilled New York strip steak, fluffy scrambled eggs with shredded cheese and creamy hash browns

\$28



LUNCH BUFFETS

Includes freshly brewed regular and decaffeinated coffee. Add soup for \$3 per person.

Make-Your-Own Deli Sandwich

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings

Fresh fruit salad

Potato salad

Assorted breads

Deli-sliced smoked turkey and cured ham

Swiss and cheddar cheese slices

Sliced tomatoes, red onions, green leaf lettuce and pickle spears

Mustard and mayonnaise

\$22

The Business

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings

Ranch broccoli penne salad

Chef's choice of vegetable

Roasted rosemary red potatoes

Lemon marinade chicken breast grilled with lemon cream sauce

Maple-brined pork loin roasted with Caribbean jerk seasoning and jerk sauce

\$24

The All-American

Mixed salad greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese, served with creamy ranch and French dressings

Vegetable pasta salad

Chef's choice of vegetable

Buttery whipped potatoes

Roasted sliced turkey breast with sage dressing and parsley turkey gravy

Hot sliced roast beef with peppercorn red wine demi-glaze

\$26

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 30 guests for all lunch buffets. If you have fewer than 30 guests, a \$3 per person fee will be applied. The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.



HOT PLATED LUNCH ENTRÉES

Includes freshly brewed regular and decaffeinated coffee.

Add a house or Caesar salad and soft rolls to any lunch for \$5.

Maple-Glazed Pork Loin

With pecan bacon demi-cream, potatoes O'Brien and chef's choice of vegetable

\$20

Chicken Alfredo

Grilled chicken breast and penne pasta tossed in a rich garlic Alfredo sauce, served with garlic breadsticks

\$22

Roasted Turkey with Sage Dressing

With rich turkey gravy, mashed potatoes, corn and cranberry sauce

\$22

Sautéed Chicken Piccata

With lemon butter caper sauce, parsley potatoes and chef's choice of vegetable

\$22

Broiled Walleye

Sautéed and served with fresh lemon and tartar sauce, wild rice pilaf and chef's choice of vegetable

\$24

Grilled Seasoned Rib Eye

With Dijon mushroom demi-sauce, roasted garlic whipped potatoes and chef's choice of vegetable

\$26



COLD PLATED LUNCH ENTRÉES

Includes freshly brewed regular and decaffeinated coffee.

Chicken Caesar Wrap

Flour herb tortilla filled with strips of grilled chicken, chopped romaine lettuce, shredded Parmesan, diced tomatoes, sliced black olives and Caesar dressing

\$20

Chopped Cobb Salad

Bed of crisp field greens with chopped tomatoes, smoked ham and turkey, buttermilk blue cheese, chopped bacon and diced cucumbers served with ranch and Italian dressings

\$20

Tuna, Chicken or Ham Salad Sandwich

Your choice of tuna, chicken or ham salad on a large buttery croissant with leaf lettuce, sliced tomato and Swiss cheese

\$20



BAGGED LUNCHES

Includes an apple, cookie and a bag of potato chips.

Buffalo Chicken Wrap

Thin slices of Buffalo-style chicken breast in a tomato tortilla with Buffalo mayonnaise, leaf lettuce, tomato, pepper jack cheese and pickled jalapeños

\$24

Caesar Chicken Croissant

Tender slices of chicken breast on a large, buttery croissant with crisp romaine lettuce, sliced tomato, creamy Caesar dressing and shredded parmesan cheese

\$24

Grab-&-Go Deli Wrap

Lavish flatbread filled with thin slices of Genoa salami, smoked turkey, cured ham, Swiss and American cheese, leaf lettuce, tomato and honey mustard

\$24

Grilled Vegetable Wrap

Grilled slices of zucchini, summer squash, eggplant, red onion, mushroom and red pepper, chilled and wrapped in a flour herb tortilla with leaf lettuce

\$24

Smoked Turkey Croissant

Smoked turkey on a large buttery croissant with Swiss cheese, leaf lettuce and sliced tomato

\$24

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.



AFTERNOON BREAKS

Chips & Dips

Kettle or regular chips with onion or ranch dip

\$2.50 each

Pretzel Snack Mix

\$2.50 each

Roasted Peanuts & Mixed Nuts

\$2.50 each

Assorted Candy Bars

Includes M&M's, Snickers and Three Musketeers

\$3 per person

Tri-Color Tortilla Chips

With queso dip

\$4.50 per person

Brownies & Assorted Sweet Bars

\$28 per dozen

Assorted Cookies

\$30 per dozen



RECEPTION DISPLAYS

Priced per tray, each serving approximately 100 guests.

Fresh Vegetable Crudités

Broccoli, cauliflower, carrots, celery, cucumbers, radishes and grape tomatoes with ranch dip

\$375

Seasonal Fruit

Sliced assortment of seasonal fruit

\$385

Hickory-Smoked Salmon

Served with capers, chopped eggs, red onions, chopped parsley, sliced tomato, cream cheese and bagel chips

\$395

Gourmet Cheese

Assorted Wisconsin cheeses, including blue, aged cheddar, Swiss and pepper jack served with fresh and dried garnishes and assorted crackers

\$400

Deli Meat & Cheese

Assorted deli meats, including Hearthstone ham, Genoa salami and turkey breast, served with assorted crackers and Swiss, pepper jack and cheddar cheeses

\$400

Charcuterie

An assortment of roasted and pickled vegetables, including marinated mushrooms, pepperoncini, cherry peppers, roasted red peppers and whole garlic cloves, served with Genoa salami, sliced provolone cheese, smoked gouda, Boursin® cheese, marinated artichoke hearts, green olives and crackers

\$425



COLD HORS D'OEUVRES

Priced per 100 pieces, serving approximately 25 to 30 guests.

Chilled flatbread vegetable pizza **\$180**

Tri-colored cheese tortellini skewers drizzled with basil pesto **\$180**

Deviled eggs **\$185**

Bruschetta with fresh basil, olive oil and tomato **\$195**

Chilled asparagus wrapped in prosciutto **\$195**

Ham and smoked turkey cheese pinwheels **\$200**

Fresh fruit kabobs **\$225**

Assorted open-faced finger sandwiches **\$250**

Smoked pork tenderloin sliced and served on toast with chili sauce **\$250**

Silver dollar rolls with assorted deli meats and cheese **\$250**

California sushi rolls **\$275**

Smoked salmon served on toast with capers **\$275**

Dark chocolate dipped strawberries with white chocolate drizzle **\$295**

Gulf oysters on the half shell with lemons and horseradish sauce **\$295**

Chef's assorted wraps **\$295**

Chipotle chicken wrap with grilled chicken, pepper jack cheese, leaf lettuce, tomato and chipotle mayonnaise in a chipotle tortilla

Lavish flatbread deli wrap with smoked ham, turkey breast, Genoa Salami, cheddar and Swiss cheeses, leaf lettuce, tomato and honey mustard

Chicken Caesar wrap with herb flour tortilla filled with strips of grilled chicken, romaine lettuce, shredded parmesan, diced tomatoes, sliced black olives and Caesar dressing

Iced Gulf shrimp served with lemons and cocktail sauce **\$325**



HOT HORS D'OEUVRES

Priced per 100 pieces, serving approximately 25 to 30 guests.

Warm soft pretzel bites **\$35**

BBQ, Swedish, sweet and sour or Caribbean meatballs **\$185**

Sun-dried tomato and melted blue cheese crumbles on a toasted baguette **\$195**

Beef satay with spicy peanut sauce **\$200**

Mozzarella cheese sticks with marinara sauce **\$210**

Pot stickers with Asian ginger dipping sauce **\$210**

Buffalo, BBQ, Caribbean or Teriyaki chicken wings with vegetable sticks and blue cheese dressing **\$225**

Vegetable egg rolls with sweet chili sauce **\$235**

Phyllo purses stuffed with brie and raspberries **\$250**

Italian sausage- and Parmesan-stuffed mushrooms **\$265**

Crab Rangoon served with sweet and sour sauce **\$275**

Grilled shrimp and andouille sausage skewers with a Creole cream sauce **\$275**

Coconut fried shrimp **\$295**

Mini crab cakes served with citrus rum cream sauce (*check for availability*) **\$300**

Bacon-wrapped scallops tossed in sweet chili sauce **\$325**

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.



CARVING STATIONS

Priced per station

Chipotle Turkey Breast

Hickory-smoked with a chipotle rub, served with chipotle cranberry mayonnaise and petite rolls

\$105; serves 15 guests

Glazed Honey Baked Ham

Served with honey mustard, cornbread muffins and petite rolls

\$175; serves 30 guests

Whole Inside Round of Beef

Slow roasted and served with horseradish sauce, whole grain mustard and petite rolls

\$195; serves 35 guests

Roasted New York Strip Loin

\$195; serves 15 guests

Prime Rib

\$195; serves 10 guests

Beef Tenderloin

Slow roasted and served with béarnaise sauce and petite rolls

\$240; serves 10 guests

CHEF ATTENDANT FEE PER CARVED ITEM ORDERED

\$100



DINNER BUFFETS

Includes soft rolls and butter and freshly brewed regular and decaffeinated coffee.

Double Down Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings
Cheddar cheese and broccoli penne salad
Mixed fruit salad
Chef's choice of vegetable
Roasted red bliss potatoes
Eight-cut chicken with chardonnay cream sauce
Grilled Montreal-seasoned pork loin served with onion and orange marmalade topping

\$28 per person

Casino Event Center Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings
Tortellini vegetable pasta with white balsamic vinaigrette
Marinated vegetable salad
Chef's choice of vegetable
Five-cheese baked cavatappi pasta
Roasted red pepper mashed potatoes
Marinated chicken breast with mushroom and creamy peppercorn sauce
Grilled marinated flank steak with red wine mushroom sauce

\$32 per person

The Island Is Calling Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings
Chef's choice of vegetable
Baked pasta with fresh tarragon tomato sauce topped with Parmesan cheese
Cheesy au gratin potatoes
Hunter-style roasted chicken
Grilled salmon fillets with basil cream sauce
Inside round of beef in a wine sauce

\$34 per person



North Woods Buffet

Tossed salad greens with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with creamy ranch and French dressings

Vegetable pasta salad with ranch dressing

Chef's choice of vegetable

Rice pilaf

Mashed potatoes

Sage dressing

Cucumber, tomato and onion salad with sweet vinaigrette

Grilled marinated chicken breast with mushroom demi-cream

Baked orange roughy with fruit salsa

Slow-roasted carved prime rib au jus and horseradish cream

\$40 per person, carver included

Pasta Buffet

Italian sausage, tortellini and vegetables tossed in rosa sauce

Beef goulash with marinara sauce

Chicken Alfredo with penne pasta

Vegetable pasta primavera with pesto cream sauce

Chef's choice of vegetable

Garlic toast

\$27 per person

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 50 guests for all dinner buffets. Should you have fewer than 50 guests, an additional \$3 per person will be applied. The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items and prices are subject to change.



WORLDLY BUFFETS

Includes freshly brewed regular and decaffeinated coffee.

South of the Border

Mexican rice

Refried beans with melted cheese

Chicken enchiladas baked in chili sauce topped with melted cheese

Make-your-own soft-shell tacos with beef taco meat, shredded iceberg lettuce, diced tomatoes, Monterey Jack and cheddar cheeses, black olives, sour cream, guacamole and salsa

\$26 per person

Add on the Chef's Fajita Station

Sautéed shrimp, beef and chicken

Julienne peppers and onions, scallions and diced tomatoes

Soft tortilla shells

\$10 per person

Roman Buffet

Fresh mixed greens tossed with grape tomatoes, crunchy croutons, sliced cucumbers and shredded cheese served with an assortment of dressings

Vegetable pasta salad with creamy Italian dressing

Garlic toast

Grilled fresh vegetables

Baked eggplant Parmesan

Chicken Alfredo ziti

Baked lasagna

\$30 per person



TASTE OF SUMMER

Includes freshly brewed regular and decaffeinated coffee.

Taste of Summer 1

Creamy coleslaw
Individual bags of potato chips with onion and ranch dips
All-beef hot dogs
Juicy quarter-pound all-beef burgers
American and Swiss cheeses
Lettuce, tomato, pickles, relish and an assortment of spreads and sauces

\$22 per person

Taste of Summer 2

Macaroni salad
Corn O'Brien
Fried potatoes and onions
Chipotle cornbread
Honey-mustard barbecue chicken
Rib tips with Sweet Baby Ray's Barbecue sauce

\$24 per person

Taste of Summer 3

Freshly sliced fruit
Homestyle potato salad
Broccoli spears with red peppers
Baked beans
Smoked brisket with Cattlemen's Smokey BBQ sauce
Bourbon-glazed grilled chicken
Carolina pulled pork with Sweet Baby Ray's Barbecue sauce and a bun

\$28 per person

All prices are priced per person unless noted otherwise. There is a minimum guarantee of 50 guests for all dinner buffets. Should you have fewer than 50 guests an additional \$3 per person fee will be applied. The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.



PLATED DINNER ENTRÉES

Includes chef's choice of vegetable and starch, dinner salad, soft rolls with butter and freshly brewed regular and decaffeinated coffee.

BEEF

With choice of sauce: red wine mushroom demi, garlic-herb butter, béarnaise, onions and/or mushrooms, peppercorn cream, Diane style (Dijon cream), Madeira wine demi

Sirloin Steak

Seasoned and grilled sirloin steak topped with garlic-herb butter

\$35 per person

Prime Rib

10oz. slow-roasted prime rib, au jus and horseradish cream sauce

\$40 per person

New York Strip

Grilled 10oz. New York strip served with mushrooms and onions

\$40 per person

CHICKEN

With choice of sauce: Marsala mushroom, Champagne cream, peppercorn cream, piccata, Dijon cream, bruschetta, parmesan with marinara

Chicken Chordonnay

Seasoned 8oz. chicken breast sautéed and served with chordonnay cream sauce

\$26 per person

Italian Stuffed Chicken

Oven-roasted 8oz. chicken breast stuffed with sun-dried tomatoes, Italian ham, mushrooms and Asiago cheese sauce

\$26 per person

Frenched Breast of Chicken

Roasted French chicken breast with roasted shallot demi-cream

\$26 per person



SEAFOOD

With choice of sauce: béarnaise, dill cream, pesto cream, fruit salsa, teriyaki glaze, citrus butter, sriracha-garlic glaze, house tartar, white wine lemon caper butter

Cumin-Crusted Salmon

Sautéed and served with cucumber salsa and rice pilaf

\$27 per person

Almond-Crusted Walleye

Walleye fillet breaded in almonds and broiled or fried, served with mango salsa

\$28 per person

PORK

Roasted pork loin with choice of sauce: honey mustard barbecue, Dijon cream, honey Jack sauce, plum barbecue, apple-demi glaze, peppercorn cream, honey garlic

Pork Tenderloin

Three seasoned and seared pork tenderloin medallions served with a peach pecan bacon demi-cream

\$26 per person

Stuffed Pork Loin

Savory roasted pork loin with dried cranberry, celery, and onion cornbread stuffing, served with pork gravy

\$30 per person



PIZZA

Supreme Pizza

Pepperoni, sausage, black olives, green peppers, mushrooms and onion

\$21.45

Three-Meat Pizza

Bacon, pepperoni and sausage

\$21.45

One-Topping Pizza

\$21.45

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.

DESSERTS

All desserts can be served buffet-style or individually.

Cheesecake

New York, turtle, Crème brûlée and no added sugar

\$9

Fruit Pie

Blueberry, apple and cherry

\$9

Gourmet Pie

Peach, praline, Key lime, French silk and Boston cream

\$9

Gourmet Cake

Red velvet, caramel fudge pecan, strawberry layer, carrot layer, orange layer, chocolate tiger layer, raspberry white chocolate layer, lemon layer, lemon mist torte, chocolate mousse truffle, chocolate lovin' spoon torte and mile high cheesecake

\$9

Fruit Crisp

Cherry and apple cinnamon

\$9



BAKERY

Granola Bar

\$3.75 each

Whole Fruit

\$4.50 each

Sliced Bagels

Served with fruit and plain cream cheese

\$25 per dozen

Assorted Breakfast Pastries

\$25 per dozen

Assorted Muffins

\$25 per dozen

Assorted Donuts

\$30 per dozen

Assorted Breakfast Breads

\$30 per dozen

BEVERAGES

Fresh Coffee or Tea

\$30 per gallon

J Gurseley Italian Reserve Coffee

\$35 per gallon

Fruit Juices

\$3 per bottle

Bottled Water

\$3 per bottle

Milk

\$2 per carton



Assorted Pepsi Products

\$3 per can

Sparkling Water

Lime, pomelo grapefruit, raspberry, black cherry or lemon

\$3 per can

Infused Water

\$12 for 3 gallons

\$16 for 5 gallons

Lemonade

\$18 per gallon

Iced Tea

\$18 per gallon

The Catering Department must be notified of the final guest count for all private functions at least seven business days in advance. All prices are subject to a 21% service charge & 6.875% sales tax. Items & prices are subject to change.