

Greysolon

HORS D'OEUVRES

Quantity listed recommended for 50 guests. Additional \$75 for butler passed enhancement.

house-smoked salmon HERBED BOURSIN CHEESE, FLATBREAD CRISP 250

kielbasa ONIONS, PEPPERS, BOURSIN CHEESE, CROSTINI 160

filet + duxelle BEEF WELLINGTON, PUFF PASTRY, DIJON DUXELLE CREAM SAUCE 310
** vegetarian option listed below under leek + fennel*

chicken BONE-IN WITH CHOICE OF SAUCE: ASIAN PLUM, THAI CHILI, HERBED BUTTERMILK 230

pineapple petit poké PINEAPPLE PONZU SALMON POKE, MANGO, TOBEKO, WHITE RICE 320

classic shrimp cocktail FRESH LEMON 350

charcuterie display BRONZE *chef's choice select artisan meats + accoutrement 220*
SILVER *chef's choice select artisan meats and cheese + accoutrement 280*
GOLD *chef's choice select artisan meats and cheese, crudité, fresh fruit, house smoked salmon + updated accoutrement 380*

bacon-wrapped FRESH PINEAPPLE 160 | DATES 190 | SCALLOPS 310

petit lake cakes BODIN'S FISHERIES (FRESH CAUGHT IN BAYFIELD, WI) LAKE SUPERIOR WHITEFISH CAKES, LEMON AIOLI 310

wonton crisp SEARED AHI TUNA, WASABI AIOLI, SESAME SEEDS 180 | FIG + FROMAGE 150

deli board ROLLED MEATS AND ASSORTED CHEESE, DOLLAR BUNS 260

housemade meatballs SWEDISH 170 | CRANBERRY BARBEQUE 170 | BOURBON BARBEQUE 170

fondue SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 21 *add chicken 90 | add beef 160*

mac + cheese cups GOURMET INDIVIDUAL MAC + CHEESE, BREAD CRUMBS 160

signature skewers CAPRESE 160 | CHARCUTERIE 190

bbq pulled pork sliders SLAW, DOLLAR BUNS 160

vegetarian

gourmet cheese board SMOKED CHEDDAR, DILL HAVARTI, MAYTAG BLUE CHEESE, BAKED BRIE WITH LOCALLY-MADE PRESERVES, GRANNY SMITH APPLES, GRAPES, NUTS, ASSORTED CRACKERS 220

signature housemade crostinis FRESH MOZZARELLA + TOMATO, BALSAMIC DRIZZLE 160 | AVOCADO + SLICED RADISH 130

spanakopitas SPINACH + FETA IN CRISP PHYLLO TRIANGLES 180

lettuce wraps CHICKPEA SALAD 180 | ASIAN CHICKEN 210 **asian vegetarian option available upon request*

fondue SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 210

leek + fennel PUFF PASTRY, MASCARPONE, BERRY COULIS 220

crostini station BRUSCHETTA, TAPENADE, HUMMUS, HOUSEMADE CROSTINIS 180

signature skewers CAPRESE 160

spinach + artichoke dip PITA CHIPS 180

traditional cheese + crackers HERBED BOURSIN CHEESE, CUBED CHEESE, CLASSIC CRACKERS 190

cucumber hummus cup 180

fresh seasonal fruit 200

garden fresh vegetables ASSORTED VEGETABLES, HUMMUS 170

Many of our menu items can be customized to accommodate Gluten-Free, Vegetarian, Vegan, & other dietary restrictions. Please ask us directly to learn more about what options would be best for your menu.

Prices subject to change and subject to tax and service charge.

PLATED DINNER SERVICE

Plated dinner service includes a hotel salad, potato + vegetable suggestion, and a fresh baked roll.

Multiple choice entrées available for an additional 2 per plate.

- roasted pork tenderloin** IRISH WHISKEY GLAZE, CARAMELIZED SHALLOTS, FLAMED APPLE CHUTNEY **GF 23**
- basil bruschetta chicken** BASIL PESTO, BRUSHETTA **GF 25**
- champagne chicken** *signature entrée* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE **26**
- chargrilled top sirloin** 8 OZ SIRLOIN FINISHED WITH A BECHAMEL HERB CREAM SAUCE **28**
- lake superior whitefish** LOCALLY-CAUGHT WHITEFISH FROM BODIN'S FISHERIES (BAYFIELD, WI) WITH A LEMON PICATTA SAUCE **27**
- roasted north atlantic salmon** WITH CHOICE OF MAPLE + LEMON GLAZE OR ROASTED TOMATO RELISH **GF 28**
- walleye** WITH CHOICE OF LEMON PICATTA SAUCE OR PINEAPPLE TOMATO CHUTNEY **GF 29**
- roasted prime rib** 10 OZ HERB-CRUSTED PRIME RIB, SERVED WITH HORSERADISH + AU JUS **GF 34**
- braised short ribs** TABASCO + MOLASSES SPICED BONELESS- SHORT RIBS **GF 32**
- filet mignon** 8 OZ FILET WITH PORT WINE SHITAKE MUSHROOM RAGOUT **GF 33**
- hotel duluth-styled beef wellington** PUFF PASTRY, TENDERLOIN ROAST, TRADITIONAL DUXELLE + CREAM SAUCE **36**
- rack of lamb** ENCRUSTED RACK OF LAMB, MANGO + MINT JAM **GF 45**
- butter roasted lobster tail** COLD WATER LOBSTER TAIL WITH DRAWN BUTTER **GF MARKET PRICE**

duets

- basil bruschetta chicken** *paired with* **garlic shrimp** **GF 28**
- chargrilled top sirloin** *paired with* **champagne chicken** **29**
- filet mignon** 6 OZ FILET
with choice of **basil bruschetta chicken** **GF 30** | **champagne chicken** **31** | **lake cake** **31** | **roasted north atlantic salmon** **GF 34**
- filet mignon** 6 OZ FILET
with choice of **sautéed prawns** **GF 36** | **butter roasted lobster tail** **GF MARKET PRICE**
- ** beef sauce options** *blackberry demi-glaze, port wine shitake mushroom ragout, or chimichurri*

vegetarian

- roasted seasonal vegetable pasta** TOSSED WITH LINQUINE **25**
- portabella mushroom stack** POLENTA, FRESH CHIMICHURRI SAUCE **GF 26**
- stuffed eggplant** STUFFED EGGPLANT WITH RED ONION, ZUCCHINI, PEPPERS, MUSHROOM, GARLIC, WHITE WINE **GF | VEGAN 25**
- japchae** PEPPER, ONION, MUSHROOM, PEAS, PEANUTS, KIMCHI **24**
- white bean + kale stuffed pepper** **25**

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PLATED SIDE OPTIONS

Prices listed are per person.

vegetable

sautéed green beans WITH TOASTED ALMONDS

grilled vegetables ZUCCHINI, PEPPERS, ONIONS

roasted brussel sprouts + bacon 1

petite trim carrots

roasted asparagus 1

broccolini WITH CHILI OIL 1

starch

butter + chive whipped potatoes

gorgonzola potato torte

rosemary roasted red potatoes

roasted tri-color fingerlings

riced cauliflower

housemade wild rice blend

salad

Salad enhancements are priced per person.

hotel duluth salad

wedge salad 2

harvest salad WITH LEMON POPPYSEED DRESSING 2

wild raspberry salad 2

classic caesar salad

caprese salad 2

greek salad 2

cucumber mandarin 4

table enhancements

Table enhancements are priced per table.

hotel duluth relish tray PICKLED LOCAL HERRING, ASSORTED OLIVES, CARROTS, PEPPADEW, ASSORTED CRACKERS 12

charcuterie board CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 14

rustic fresh baked bread basket LAVOSH, FOCACCIA, RYE ROLLS, CRUSTY FRENCH BREAD 10

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BUFFET DINNER SERVICE

Table-side served salad option with baskets of Fresh Rolls available for 2/person. Served to your guests before buffet begins.

chef's italian HOUSEMADE LASAGNA, CHEESE STUFFED MANICOTTI, PENNE PASTA, AUTHENTIC MARINARA + ALFREDO SAUCE, SEASON'S FRESH VEGETABLE, CLASSIC CAESAR SALAD, FRESH BAKED FRENCH ROLLS, AND FRESH GRATED PARMESAN CHEESE 20
add bruschetta chicken for an additional 2

tuscan specialty HOUSEMADE LASAGNA, STUFFED SHELLS, CAVATAPPI PASTA, RUSTIC RED WINE TOMATO SAUCE, BROCCOLINI, ITALIAN TOSSED SALAD, WARM FOCACCIA, FRESH GRATED PARMESAN CHEESE 25
add bruschetta chicken for an additional 2

champagne chicken *signature entree* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 23

champagne chicken *served alongside* **swedish meatballs** FAMOUS HOUSEMADE MEATBALLS 26

chef carved glazed ham *served alongside* **champagne chicken** 26

roasted round of beef *served alongside* **champagne chicken** 28

swedish meatballs *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 30

roasted round of beef *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 30

chef carved prime rib *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 34

vegetable choose one

sautéed green beans WITH TOASTED ALMONDS

grilled vegetables ZUCCHINI, PEPPERS, ONIONS

roasted brussel sprouts + bacon 1

petite trim carrots

broccolini WITH CHILI OIL 1

roasted asparagus 1

starch choose two

butter + chive whipped potatoes

rosemary roasted red potatoes

gorgonzola potato torte

riced cauliflower

roasted tri-color fingerlings

basil + pesto pasta

housemade wild rice blend

baked penne alfredo

salad choose two

classic caesar salad

farmer's market trio

wild raspberry salad

beet + blue salad 2

greek salad 2

hotel duluth salad

caprese salad

tortellini pasta salad

harvest salad WITH LEMON POPPYSEED DRESSING 2

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SWEET ENDINGS

Prices listed are per person.

- banana cream whip** WHIPPED CREAM + SLICED BANANA GF 5
- seasonal crisp** 6
- homemade petit wave of passion chocolate cake** 3.50
- white chocolate raspberry layer cake** 2.75
- avocado whip** WHIPPED CREAM + MINT SPRIG VEGAN/GF 4
- housemade white chocolate blueberry bread pudding** 6
- tiramisu** 5
- chocolate truffle layer cake** 3
- crème brulee** 6
- chocolate mousse** WHIPPED CREAM + RASPBERRY GF 4
- mixed berries** WHIPPED CREAM + MINT SPRING GF 6
- lemon layer cake** 2.75
- flourless chocolate torte** GF 6
- cheesecake assortment** 5
- key lime pie** 4

LATE NIGHT BITES

Quantity listed recommended for 50 guests.

- late night pizzas** ASSORTED sausage, pepperoni, cheese 150 | SPECIALITY chicken alfredo, margherita, supreme 180 | CAULIFLOWER CRUST 200
- hot ham + cheese sandwiches** 160
- pretzel station** BEER CHEESE, GROUND MUSTARD, YELLOW MUSTARD 140
- coney island hot dog bar** ORIGINAL CONEY ISLAND SAUCE, MUSTARDS, CHOPPED WHITE ONION, CHEESE SAUCE 175
- chips + dips** KETTLE CHIPS, FRENCH ONION DIP 70
- interactive popcorn machine** FRESHLY POPPED POPCORN WITH ASSORTED FLAVOR SHAKERS 120
- milk + cookies** MILK, HOUSEMADE CHOCOLATE CHIP COOKIES 135
- salty bar snacks** CHEX MIX, PRETZELS 60
- walking taco bar** BAGS OF DORITOS, SEASONED GROUND BEEF, NACHO CHEESE, SHREDDED LETTUCE, SALSA, OLIVES, SOUR CREAM 280
- goodnight station** DONUT BITES, BOTTLED WATER TO-GO 140

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BEVERAGE STATIONS

Prices indicated per 100 guests.

autumn breeze station HOT APPLE CIDER, WHIPPED CREAM, CINNAMON + NUTMEG SHAKE, RED HOTS, CARAMEL SAUCE 300

baby it's cold outside station HOT COCOA, WHIPPED CREAM, PEPPERMINT, CINNAMON + NUTMEG SHAKE, MARSHMALLOWS, CHOCOLATE SAUCE 300

lavender lemonade 175

sparkling citrus punch *BOTTOMLESS UNTIL 9PM* 150

fruit infused water station 150

coffee station 160

gourmet iced coffee station 175

WEDDING DAY BRUNCH

Prices listed are per person. Minimum order of 12.

avocado toast bar MASHED AVOCADO, SLICED HARD BOILED EGGS, HOUSEMADE CROSTINIS, ASSORTED SAUCES, FRESH FRUIT, ASSORTED MUFFINS 11

continental breakfast FRESH DANISH, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 5.5

breakfast sandwiches INDIVIDUALLY WRAPPED ENGLISH MUFFIN, EGG, CRISP BACON, SLICED CHEESE 3

wedding brunch FRESH CUT FRUIT, CHEESE + CRACKERS, VEGETABLES + HUMMUS, FRESH BAKED SCONES 12
ADD SHRIMP COCKTAIL FOR 3 PER PERSON.

wedding lunch PETITE TURKEY + CHEESE SANDWICHES, TORTELLINI PASTA SALAD, KETTLE CHIPS, JUMBO COOKIES 10

canned soda 1.5

bottled water 2

gourmet coffee station 25

mimosa station BOTTLE OF BUBBLY + CARAFE OF ORANGE JUICE 25 *per dozen*

pale of pellegrino SIX CHILLED BOTTLES 17

chilled asti champagne 30 *per bottle*

pale of ale SIX ASSORTED BOTTLES 30

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