

Greysolon

BREAKFAST | BRUNCH | LUNCH

Greysolon by Black Woods www.greysolonduluth.com 218.722.7466

Greysolon

BUFFET LUNCH SERVICE

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

*Select buffets include vegetable, starch, and salad option.

- soup + deli** CHOICE OF SOUP, BUILD YOUR OWN SANDWICH WITH ASSORTED DELI MEATS + CHEESES AND GARNISHES, KETTLE CHIPS, CHEF'S CHOICE PASTA SALAD, CHOICE OF WHEAT BREAD, WHITE BREAD, OR CROISSANT 18
- bbq pulled pork** PULLED PORK, SLIDER BUNS, PASTA SALAD, HOUSEMADE COLESLAW, ASSORTED CHEESE + GARNISHES, KETTLE CHIPS 18
- chef's Italian** HOUSEMADE LASAGNA, PENNE PASTA, AUTHENTIC MARINARA + ALFREDO SAUCE, SEASON'S FRESH VEGETABLE, CLASSIC CAESAR SALAD, GARLIC BREAD STICKS, AND FRESH GRATED PARMESAN CHEESE 21
add bruschetta chicken for an additional 2
- build-your-own salad bar** MIXED GREENS, ASSORTED TOPPINGS + DRESSINGS (SLICED TURKEY, CHEESE, HARD-BOILED EGG, CUCUMBER, CRAISINS, PEAS, SUNFLOWER SEEDS, RED ONION, PEPPERS, TOMATO), FRESH BAKED FRENCH ROLLS, CROSTINIS 19
choice of dressing (3): ranch, housemade roasted garlic vinaigrette, caesar, balsamic vinaigrette, raspberry vinaigrette, french, blue cheese
add 1 additional protein for +3/person or (2) proteins for +6/person: ahi tuna, smoked salmon, grilled shrimp, grilled chicken
- build-your-own bowl bar** CHOICE OF WHITE OR BROWN RICE, GRILLED CHICKEN, BROCCOLI, PEAS, CORN, RED ONION, WONTON CRISPS, CARROTS, PICKLED GINGER, ASSORTED SAUCES: SRIRACHA, SOY SAUCE, THAI CHILI, TERIYAKI 22
add 1 additional protein for +3/person or (2) proteins for +6/person: ahi tuna, smoked salmon, grilled shrimp, steak bites
- champagne chicken*** *signature entree* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 19
- champagne chicken*** *served alongside* **swedish meatballs** FAMOUS HOUSEMADE MEATBALLS 22
- street taco bar** CHOICE OF TWO PROTEINS, SOFT OR HARD SHELL TORTILLAS, HOUSEMADE SLAW, LETTUCE, ONION, SHREDDED CHEESE, CILANTRO, LIME, TACO SAUCE, BLACK OLIVES, SOUR CREAM, FRESH PICO, TORTILLA CHIPS, RICE + BEANS 16
choice of protein: bbq pulled pork, shredded chicken, ground beef | add 1 additional protein for +3/person

vegetable choose one

- sautéed green beans** WITH TOASTED ALMONDS
grilled vegetables ZUCCHINI, PEPPERS, ONIONS
roasted brussel sprouts + bacon 2

- petite trim carrots**
broccolini WITH CHILI OIL 2
roasted asparagus 2

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 one

- classic caesar salad**
greek salad
wild raspberry salad 2
beet + blue salad 2

- hotel duluth salad**
caprese salad
tortellini pasta salad
harvest salad WITH LEMON POPPYSEED DRESSING 2

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 LUNCH SERVICE

Table-side served salad option with baskets of Fresh Rolls available for 2/person. Multiple choice entrées available for an additional 2 per plate.

*Select lunch entrees includes a starch + vegetable suggestion.

- roasted pork tenderloin*** IRISH WHISKEY GLAZE, CARAMELIZED SHALLOTS, FLAMED APPLE CHUTNEY **GF** 16
- french dip** SLICED BEEF, SWISS CHEESE, CIABATTA, ONIONS, CREAMY HORSERADISH, AU JUS, KETTLE CHIPS + CHEF'S CHOICE PASTA SALAD 16
- sliced turkey sandwich** SLICED DELI TURKEY, PROVOLONE CHEESE, CRANBERRY MAYO, LETTUCE, TOMATO, WHEAT BREAD, SERVED WITH KETTLE CHIPS + CHEF'S CHOICE PASTA SALAD 15
- chicken sandwich** GRILLED CHICKEN, SWISS CHEESE, LETTUCE, TOMATO, MAYO, SERVED WITH KETTLE CHIPS + CHEF'S CHOICE PASTA SALAD 16
- classic caesar** GRILLED CHICKEN, CRISP ROMAINE, DICED TOMATOES, PARMESAN, CROUTONS 15
- wild raspberry salad** GRILLED CHICKEN, MIXED GREENS, RASPBERRY VINAIGRETTE, GORGONZOLA, ROASTED NUTS **GF** 16
- basil bruschetta chicken*** BASIL PESTO, PROVOLONE, BRUSHETTA **GF** 17
- champagne chicken*** *signature entrée* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 19
- chargrilled top sirloin*** 6 OZ SIRLOIN FINISHED WITH A BECHAMEL HERB CREAM SAUCE 24
- roasted north atlantic salmon*** MAPLE + LEMON GLAZE **GF** 23

vegetarian

- roasted seasonal vegetable pasta** TOSSED WITH LINQUINE 15
- stuffed eggplant** STUFFED EGGPLANT WITH RED ONION, ZUCCHINI, PEPPERS, MUSHROOM, GARLIC, WHITE WINE **GF | VEGAN** 15
- mushroom stack** POLENTA, FRESH CHIMICHURRI 17
- white bean + kale stuffed pepper** 17

lunch enhancements

Salad enhancements are priced per person.

- | | |
|--|-------------------------------|
| hotel duluth salad 2 | classic caesar salad 2 |
| wedge salad 3 | caprese salad 3 |
| harvest salad WITH LEMON POPPYSEED DRESSING 3 | greek salad 3 |
| wild raspberry salad 3 | |

Table enhancements are priced per table.

- charcuterie board** CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 18
- rustic fresh baked bread basket** FRENCH BAQUETTE, FOCACCIA, RYE ROLLS 15
- hotel duluth relish tray** PICKLES, CELERY, ASSORTED OLIVES, CARROTS, PEPPADEWS, ASSORTED CHEESE AND CRACKERS 14

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BUFFET BREAKFAST SERVICE

Prices listed are per person.

- continental breakfast** SCONES, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 11
- fresh start** HARD-BOILED EGGS, YOGURT WITH GRANOLA, SCONES, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 14
- avocado toast bar** MASHED AVOCADO, SLICED HARD-BOILED EGGS, TOAST, ASSORTED SAUCES, FRESH FRUIT, ASSORTED MUFFINS 16
- jump start** SCRAMBLED EGGS, CRISP BACON OR SAUSAGE LINKS, BREAKFAST POTATOES, FRESH DANISH, MINI MUFFINS, ORANGE JUICE 16
- biscuits + gravy** CHOICE OF SAUSAGE LINKS OR CRISP BACON, HOMESTYLE BISCUITS, BREAKFAST GRAVY, SCRAMBLED EGGS, FRESH FRUIT 17
- greysolon brunch** SLICED BAKED HAM, SCRAMBLED EGGS, FRENCH TOAST, CRISP BACON, BREAKFAST POTATOES, CHILLED PASTA SALAD, FRESH CUT FRUIT, MINI MUFFINS 24

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 16
- continental breakfast** SCONES, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 11
- breakfast sandwiches** INDIVIDUALLY WRAPPED ENGLISH MUFFIN, EGG, CRISP BACON, SLICED CHEESE 4
- wedding brunch** FRESH CUT FRUIT, CHEESE + CRACKERS, VEGETABLES + HUMMUS, FRESH BAKED SCONES 16
ADD SHRIMP COCKTAIL FOR 3 PER PERSON.
- wedding lunch** PETITE TURKEY + CHEESE SANDWICHES, TORTELLINI PASTA SALAD, KETTLE CHIPS, JUMBO COOKIES 15

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A LA CARTE

Prices listed are per person.

- bagels + cream cheese** ASSORTED BAGELS + CREAM CHEESES 3
- assorted danish** 3
- assorted mini muffins** 3
- yogurt + granola** 3
- whole fruit** 3
- fresh cut fruit tray** 4
- assorted jumbo cookies** 3
- homemade granola bars** 3
- breakfast sandwiches** INDIVIDUALLY WRAPPED ENGLISH MUFFIN, EGG, SLICED CHEESE, CHOICE OF SAUSAGE PATTY OR CRISP BACON 4
- charcuterie board** CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 5
- pretzel station** BEER CHEESE, GROUND MUSTARD, YELLOW MUSTARD 4
- hotel duluth relish tray** PICKLES, CELERY, ASSORTED OLIVES, CARROTS, PEPPADEWS, ASSORTED CHEESE AND CRACKERS 5

REFRESHMENTS

Prices indicated per 50 guests.

- lavender lemonade** 140
- sparkling citrus punch** 150
- fruit infused water station** 125
- juice station** ORANGE, CRANBERRY, APPLE 175
- coffee station** 100
- gourmet iced coffee station** 165
- gourmet coffee station** 155
- bridal mimosa station** BOTTLE OF BUBBLY + CARAFE OF ORANGE JUICE 45
- pale of pellegrino** SIX CHILLED BOTTLES 30
- chilled asti champagne** 40 per bottle
- pale of ale** SIX ASSORTED BOTTLES 36

Prices listed are per person. Minimum of 12 quantity.

- canned soda** 2.75
- bottled water** 3.5

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SWEET ENDINGS

Prices listed are per person.

banana cream whip WHIPPED CREAM + SLICED BANANA GF 6

assorted jumbo cookies 3

assorted bars 3

seasonal crisp 7

homemade petit wave of passion chocolate cake 5

white chocolate raspberry layer cake 4

avocado whip WHIPPED CREAM + MINT SPRIG VEGAN/GF 5

housemade white chocolate blueberry bread pudding 8

tiramisu 7

chocolate truffle layer cake 4

crème brulee 8

chocolate mousse WHIPPED CREAM + RASPBERRY GF 5

mixed berries WHIPPED CREAM + MINT SPRING GF 7

lemon layer cake 4

flourless chocolate torte GF 8

cheesecake assortment 8

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