

Greysolon

DINNER MENU

HORS D'OEUVRES

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

- house-smoked salmon** HERBED BOURSIN CHEESE, WONTON CRISP 320
- kielbasa** ONIONS, PEPPERS, BOURSIN CHEESE, CROSTINI 200
- traditional wings** BONE-IN WITH CHOICE OF SAUCE: BUFFALO, THAI CHILI, BBQ, DRY RUBBED 270
- pineapple petit poké** PINEAPPLE PONZU SALMON POKE, MANGO, TOBEKO, WHITE RICE 360
- classic shrimp cocktail** FRESH LEMON 375
- charcuterie display** SILVER *chef's choice select artisan meats + accoutrement 400*
GOLD *chef's choice select artisan meats and cheese, crudité, fresh fruit, house smoked salmon + updated accoutrement 600*
- bacon-wrapped** FRESH PINEAPPLE 200 | DATES 250 | SHRIMP 300 | SCALLOPS 400
- petit lake cakes** BODIN'S FISHERIES (FRESH CAUGHT IN BAYFIELD, WI) LAKE SUPERIOR WHITEFISH CAKES, LEMON AIOLI 360
- wonton crisp** SEARED AHI TUNA, WASABI AIOLI, SESAME SEEDS 205 | FROMAGE + JAM 175
- housemade meatballs** SWEDISH 215 | CRANBERRY BARBEQUE 215 | BOURBON BARBEQUE 215
- fondue** SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 300 *add chicken 100 | add beef 200*
- mac + cheese bites** GOURMET INDIVIDUAL MAC + CHEESE, BREAD CRUMBS, PUB SAUCE 185
- signature skewers** CAPRESE 185 | CHARCUTERIE 200
- smoked salmon cucumber cup** WITH FRESH DILL 275
- bbq pulled pork sliders** SLAW, TANGLERS, DOLLAR BUNS 200
- prime rib station** CHEF-CARVED PRIME RIB, DOLLAR BUNS, HORSERADISH, ASSORTED MUSTARDS, PICKLED CUCUMBERS + RED ONIONS 600

vegetarian

- gourmet cheese board** SMOKED CHEDDAR, DILL HAVARTI, MAYTAG BLUE CHEESE, BAKED BRIE WITH LOCALLY-MADE PRESERVES, GRANNY SMITH APPLES, GRAPES, NUTS, ASSORTED CRACKERS 300
- signature housemade crostinis** FRESH MOZZARELLA + TOMATO, BALSAMIC DRIZZLE 200 | AVOCADO + SLICED RADISH 185
- spanakopitas** SPINACH + FETA IN CRISP PHYLLO TRIANGLES 300
- fondue** SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 300
- pita station** BRUSCHETTA, SPINACH DIP, HUMMUS 225
- signature skewers** CAPRESE 185
- spinach + artichoke dip** PITA CHIPS 225
- traditional cheese + crackers** HERBED BOURSIN CHEESE, CUBED CHEESE, CLASSIC CRACKERS 215
- cucumber hummus cup** 225
- fresh seasonal fruit** 250
- garden fresh vegetables** ASSORTED VEGETABLES, HUMMUS 225

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 28**
- basil bruschetta chicken** BASIL PESTO, BRUSHETTA **GF 28**
- tuscan chicken** GRILLED CHICKEN, CHERRY TOMATOES, BABY SPINACH, CREAM SAUCE **GF 28**
- champagne chicken** *signature entrée* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE **29**
- wild rice stuffed chicken** MINNESOTA WILD RICE, BOURSIN HERBED CHEESE **31**
- chargrilled top sirloin** 8 OZ SIRLOIN FINISHED WITH A GARLIC, THYME + ROSEMARY BUTTER ROSETTE **GF 32**
- lake superior whitefish** LOCALLY-CAUGHT WHITEFISH FROM BODIN'S FISHERIES (BAYFIELD, WI) WITH A LEMON PICATTA SAUCE **30**
- roasted north atlantic salmon** WITH CHOICE OF MAPLE + LEMON GLAZE OR ROASTED TOMATO RELISH **GF 31**
- plum seared salmon** ATLANTIC SALMON, TANGY PLUM SAUCE, SLIVERED ALMONDS **GF 31**
- walleye** WITH CHOICE OF LEMON PICATTA SAUCE OR PINEAPPLE TOMATO CHUTNEY **GF 33**
- almond crusted walleye** CANADIAN ENCRUSTED ALMOND WALLEYE, LEMON DILL SAUCE **34**
- glazed orange + honey salmon** WITH AN ORANGE ZEST + HONEY GLAZE **GF 33**
- roasted prime rib** 10 OZ HERB-CRUSTED PRIME RIB, SERVED WITH HORSERADISH + AU JUS **GF 42**
- braised short ribs** RED WINE BRAISED SHORT RIBS **GF 39**
- filet mignon** 8 OZ FILET WITH A GARLIC, THYME + ROSEMARY BUTTER ROSETTE **GF 42**
- butter roasted lobster tail** COLD WATER LOBSTER TAIL WITH DRAWN BUTTER **GF MARKET PRICE**

duets

- basil bruschetta chicken** *paired with* **garlic shrimp** **GF 36**
- chargrilled top sirloin** *paired with* **champagne chicken** **40**
- filet mignon** 6 OZ FILET
with choice of **basil bruschetta chicken** **GF 47** | **champagne chicken** **47** | **lake cake** **48** | **roasted north atlantic salmon** **GF 48**
- filet mignon** 6 OZ FILET
with choice of **sautéed prawns** **GF 48** | **butter roasted lobster tail** **GF MARKET PRICE**

vegetarian

- roasted seasonal vegetable pasta** TOSSED WITH LINQUINE **26**
- portabella mushroom stack** POLENTA, FRESH CHIMICHURRI SAUCE **GF 27**
- stuffed eggplant** STUFFED EGGPLANT WITH RED ONION, ZUCCHINI, PEPPERS, MUSHROOM, GARLIC, WHITE WINE **GF | VEGAN 26**
- white bean + kale stuffed pepper** **26**

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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 3

petite trim carrots

roasted asparagus 2

broccolini WITH CHILI OIL 2

starch

butter + chive whipped potatoes

gorgonzola potato torte

rosemary roasted red potatoes

root vegetables SWEET POTATOES, RED ONIONS, PARSNIPS, BEETS, CARROTS 2

roasted tri-color fingerlings

riced cauliflower

housemade wild rice blend

salad

Salad enhancements are priced per person.

hotel duluth salad

caprese salad 2

greek salad 2

classic caesar salad

harvest salad WITH LEMON POPPYSEED DRESSING 2

wild raspberry salad 2

table enhancements

Table enhancements are priced per table.

hotel duluth relish tray PICKLES, CELERY, ASSORTED OLIVES, CARROTS, PEPPADEW, SPREADABLE CHEESE, ASSORTED CRACKERS 18

charcuterie board CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 25

rustic fresh baked bread basket FRENCH BAGUETTE, FOCACCIA, RYE ROLLS 25

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BUFFET DINNER SERVICE

Table-side served salad option with baskets of Fresh Rolls available for 3/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 28
add bruschetta chicken for an additional 3

tuscan specialty HOUSEMADE LASAGNA, STUFFED SHELLS, CAVATAPPI PASTA, RUSTIC RED WINE TOMATO SAUCE, BROCCOLINI, ITALIAN TOSSED SALAD, WARM FOCACCIA, FRESH GRATED PARMESAN CHEESE 33
add bruschetta chicken for an additional 3

champagne chicken *signature entree* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 26

basil bruschetta chicken BASIL PESTO, BRUSHETTA GF 25

champagne chicken *served alongside* **swedish meatballs** FAMOUS HOUSEMADE MEATBALLS 30

chef carved glazed ham *served alongside* **champagne chicken** 30

roasted round of beef *served alongside* **champagne chicken** 38

swedish meatballs *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 41

roasted round of beef *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 42

chef carved prime rib *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 52

vegetable choose one

sautéed green beans WITH TOASTED ALMONDS

grilled vegetables ZUCCHINI, PEPPERS, ONIONS

roasted brussel sprouts + bacon 3

petite trim carrots

broccolini WITH CHILI OIL 3

roasted asparagus 3

starch choose two

butter + chive whipped potatoes

rosemary roasted red potatoes

gorgonzola potato torte

riced cauliflower

root vegetables SWEET POTATOES, RED ONIONS, PARSNIPS, BEETS, CARROTS 2

roasted tri-color fingerlings

basil + pesto pasta

housemade wild rice blend

baked penne alfredo

salad choose two

classic caesar salad

caprese salad

tortellini pasta salad

harvest salad WITH LEMON POPPYSEED DRESSING 2

hotel duluth salad

wild raspberry salad

beet + blue salad 2

greek salad 2

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SWEET ENDINGS

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- banana cream whip** WHIPPED CREAM + SLICED BANANA GF 6
- 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
- key lime pie** 6

LATE NIGHT BITES

Quantity listed recommended for 50 guests.

- late night pizzas** ASSORTED sausage, pepperoni, cheese 200 | SPECIALITY chicken alfredo, margherita, supreme 230
- hot ham + cheese sandwiches** 200
- pretzel station** BEER CHEESE, GROUND MUSTARD, YELLOW MUSTARD 220
- coney island hot dog bar** ORIGINAL CONEY ISLAND SAUCE, MUSTARDS, CHOPPED WHITE ONION, CHEESE SAUCE 250
- chips + dips** KETTLE CHIPS, FRENCH ONION DIP 125
- interactive popcorn machine** FRESHLY POPPED POPCORN WITH ASSORTED FLAVOR SHAKERS 180
- milk + cookies** MILK, HOUSEMADE CHOCOLATE CHIP COOKIES 180
- salty bar snacks** CHEX MIX, PRETZELS 100
- walking taco bar** BAGS OF DORITOS, SEASONED GROUND BEEF, NACHO CHEESE, SHREDDED LETTUCE, SALSA, OLIVES, SOUR CREAM 325
- goodnight station** DONUT BITES, BOTTLED WATER TO-GO 180

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BEVERAGE STATIONS

Prices indicated per 50 guests.

autumn breeze station HOT APPLE CIDER, WHIPPED CREAM, CINNAMON + NUTMEG SHAKE, RED HOTS, CARAMEL SAUCE 200

baby it's cold outside station HOT COCOA, WHIPPED CREAM, PEPPERMINT, CINNAMON + NUTMEG SHAKE, MARSHMALLOWS, CHOCOLATE SAUCE 225

lavender lemonade 140

sparkling citrus punch *BOTTOMLESS UNTIL 9PM* 150

juice station ORANGE, CRANBERRY, APPLE 175

fruit infused water station 125

coffee station 100

gourmet coffee station 155

gourmet iced coffee station 165

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 16

continental breakfast FRESH DANISH, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 9

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 4 PER PERSON.

wedding lunch TURKEY OR CHICKEN SALAD SANDWICHES WITH BACON, TORTELLINI PASTA SALAD, KETTLE CHIPS, JUMBO COOKIES 17

canned soda 3

bottled water 4

mimosa station BOTTLE OF BUBBLY + CARAFE OF ORANGE JUICE 50 *per dozen*

pale of pellegrino SIX CHILLED BOTTLES 30

chilled asti champagne 30 *per bottle*

pale of ale SIX ASSORTED BOTTLES 40

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