

Wedding Menu

LOCAL • CUSTOMIZED • FRESH

EAGLE BLUFF OFFERS LOCAL, SEASONAL DISHES. WE TAKE PRIDE IN OUR UNIQUE, AFFORDABLE AND DELICIOUS OFFERINGS.

Hors D'oeuvres

Hummus Platter

Pesto | Roasted Red Pepper | Bean Dips | Pita Chips

Grilled Shrimp Cocktail

Citrus Glaze | Raspberry Sauce

Spinach Atichoke Dip

Bagel Chips

Personal-Sized Cocas

Meat | Cheese | Veggie | Thick Crust

Mini Cheese Balls

Smoked Salmon | Dried Fruit | Cream Cheese | Crackers

Vegetable Platter

Seasonal Vegetables | Dill Dip

Mushroom Caps

Criminis | Bacon | Four-Cheese Stuffing

Pulled Pork Sliders

Creamy Coleslaw | Fresh Baked Roll

Mini Crab Cakes

Roasted Red Pepper | Aioli

Fruit & Cheese Platter

Seasonal Fruit | Cheese Cubes | Crackers

Caprese Bites

Basil | Mozzarella | Tomatoes

Entrees

Prime Rib

Au Jus | Horseradish Sauce

Beef Medallions

Low Roasted Tenderloin | Demi Glaze

Sirloin Steak

Caramelized Onions | Grilled to Medium

Smoked Pork Chop

Smoked Locally | Grilled | Apple BBQ Sauce

Roasted Pork Loin

Buttery Herb Rub | Slow Roasted | Shaved Thin

Chicken Quarter

Light & Dark Meat | Butter & Fresh Herbs

Airline Chicken Breast

Lemon Glaze | Grilled | Boneless Breast wih Wing

Seared Salmon

Pan Fried | Honey-Dijon Glaze

Stuffed Turkey Breast

Corn Bread | Wilk Rice | Cranberry Dressing

Shrimp Skewers

Glazed with Rasperry Sauce

Stuffed Mushroom

Portabella Cap | Vegetarian Wild Rice Dressing

Vegetable Sides

Calico Beans

Bean Blend | Garlic | Onions | Pork

Roasted Vegetable Medley

Seasonal Vegetables | Lightly Roasted

Mashed Root Vegetables

Sweet Potatoes | Rutabaga | Celeriac | Pureed & Layered

Vegetable Casserole

Vegetable Medley | Crispy Onions | Creamy Mushroom Sauce

Sauteed Summer Squash

Zucchini | Yellow Squash Rounds | Butter | Olive Oil

Bacon & Beans

Crisp Green Beans | Chopped Bacon | Caramelized Onions

Starchy Sides

Sweet Potatoes Au Gratin

Sliced Sweet Potatoes | Cheese Sauce

Mashed Potatoes

Yukon Golds | Cheddar | Fresh Chives

Rice Pilaf

Buttered | Brown & Wild Rice | Sauteed Vegetables

Angel Hair Pasta

Al Dente Pasta | Light Pesto Sauce

Salads & Breads

Caeser Salad

Chopped Romaine | Parmesan | Croutons | Tangy Dressing

Fresh Fruit & Greens Salad

Spring Greens | Strawberries | Blueberries | Raspberry Vinaigrette

House Salad

Lettuce | Greens | Tomatoes | Cucumbers | Cheese | Choice of Dressing

Cobb Salad

Greens | Bacon | Bleu Cheese | Hard Boiled Eggs | Homemade Vinaigrette

Pasta Salad

Penne | Cucumber | Tomato | Salami | Parmesan | Italian Dressing

Cheddar Focaccia

Fresh Baked | Whole Wheat | Toasted Cheddar

Potato Rolls

Buttery & Soft | Mashed Potatoes

Crusty Rolls

Herb | Sesame | Traditional

Flax Biscuits

Milled Flax | Whole Wheat

Chamomile Corn Muffins

Sweet Corn Bread | Chamomile Tea

Sample Menus

Pasta Bar

Cheese Tortellini, Penne or Spaghetti Squash

Marinara, Rosa & Alfredo Sauces

Fresh Baked Breadsticks

Steamed & Buttered Green Beans

Caesar Salad

Minnesota Smorgasbord

Meatballs

Swedish | Potato Sausage

Baby Red Potatoes

Butter | Fresh Herb Sauce

Salads

Broccoli & Cauliflower w/ Wild Rice | Roasted Corn & Heritage

Tomato | Summer Fruit

Relish Platters

Smoked Salmon | Pickled Herring | Seasonal Pickled Veggies | Local Cheeses

Bread Baskets

Rye Rolls | Flatbread | Potato Rolls

Sample Menu

Traditional Prime Rib

Prime Rib

Au Jus | Creamed Horseradish

Mashed Potatoes with Beef Gravy

Roasted Carrots with Dill

Dinner Rolls

White | Wheat

Tossed House Salad

Ultimate Picnic

Pulled Chicken

Shaved Smoked Pork Loin

Stuffed Baked Potatoes

Sweet Corn

Coleslaw

Pickle Spears

Flavored Cheese Curds

Homemade Sauces for Sandwiches

Service

PRICING INCLUDES COFFEE, WATER, TEA AND MILK

AN ADDITIONAL 18% SERVICE FEE WILL BE ADDED TO THE FINAL BILL

SELF-SERVICE OR SERVED BUFFET AVAILABLE

IF THERE IS A FOOD OPTION YOU WOULD LIKE AND DON'T SEE ON
THE MENU, PLEASE INQUIRE

ACCOMODATIONS AVAILABLE FOR DIETARY RESTRICTIONS