**Dinner Buffets**

**Vermillion**

Tomato Basil Soup

Mixed Greens, Cherry Tomato, Cucumber, Red Onion, Carrots, Balsamic Vinaigrette

Roast Chicken, Garlic Rosemary Roasted Potatoes

Strip Loin of Beef, Garlic Stewed Mushrooms

Wild Mushroom Ravioli, Garlic Cream

Artisan Bread and Butter

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$58.00++ per person

**Mille Lacs**

Roasted Red Pepper Sambuca Soup

Mixed Greens, Midwestern Sunflower Honey-Garlic Granola, Sundried Cranberries,

Shaved Parmesan, Sherry Vinaigrette

Seared Salmon, Broccolini

Grilled Beef Tenderloin, Fingerling Potatoes, Caramelized Onions

Eggplant Rollotini, Ricotta, Fresh Mozzarella, Basil, Roasted Tomato Sauce

Artisan Bread and Butter

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$64.00++ per person

**Desserts**

Choice of 2:

Chocolate Pot de Crème

Lemon Meringue Tart

New York Style Cheesecake

Bittersweet Chocolate Marquise

Per person pricing based on (1 ½) hours of service

An additional $8.00 per guest will be added for groups below (25)

**A Chance to Enhance:**

Caprese

Fresh Mozzarella and Tomato Salad, Basil, Extra Virgin Olive Oil

$8.00 ++ per person

Chef Selected Mid Western Cheese Display

$8.00 ++ per person

action station icon Action Station - $150.00 per station fee will apply

++Prices Available through 7/15

Banquet Events are subject to a taxable 20% Service Charge and 4% Administrative Fee, 10.775% Sales Tax

and 13.275% Sales Tax on Liquor

**Dinner Buffets**

**White Bear**

Carrot and Ginger Soup

Spinach, Red Onion, Strawberries, Minnesota Chevre, Pine Nuts, Raspberry Vinaigrette

Grilled Swordfish, Caramelized Fennel, Olives, Artichokes, Lemon Oil

Roasted Chicken, Butternut Squash Puree, Brown Butter Broccolini

Four Cheese Ravioli, Roast Butternut Squash, Sage

Artisan Bread and Butter

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$60.00++ per person

**Lake Superior**

Truffled Potato Leek Soup

Spinach, Roasted Tomato, Beets, Chevre, Pickled Red Onion, Horseradish Vinaigrette

Seared Tuna, Kimchi, Carrots, Peppers

Steak au Poivre, Roasted Potatoes, Brussels Sprouts, Wild Mushrooms

Chefs Seasonal Vegetable Risotto

Artisan Bread and Butter

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$65.00++ per person

**Desserts**

Choice of 2:

Chocolate Pot de Crème

Lemon Meringue Tart

New York Style Cheesecake

Bittersweet Chocolate Marquise

Per person pricing based on (1 ½) hours of service

An additional $8.00 per guest will be added for groups below (25)

**A Chance to Enhance:**

Caprese

Fresh Mozzarella and Tomato Salad, Basil, Extra Virgin Olive Oil

$8.00++ per person

Chef Selected Mid Western Cheese Display

$8.00 ++ per person

action station icon Action Station - $150.00 per station fee will apply

++Prices Available through 7/15

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**Plated Dinner**

**Loews Premier Dinner**

For events of 100 guests and under

Roasted Red Pepper and Sambuca Soup

Organic Mixed Greens

Midwestern Sunflower Honey-Garlic Granola, Sundried Cranberries, Sherry Vinaigrette

*Tableside Choice of:*

Eggplant Rollatini

Ricotta, Fresh Mozzarella, Basil, Roasted Tomato Sauce

Grilled Swordfish

Black Rice, Artichoke, Olives, Roasted Peppers, Lemon Oil Powder

Filet Mignon

Garlic Mashed Yukon Potatoes, Asparagus, Red Wine Demi

Baked Lemon Tart, Torched Meringue

Regular and Decaffeinated Seattle’s Best Coffee, Assorted Teas

$80.00++ per person

**A Chance to Enhance:**

Intermezzo Choice of:

Mojito Granite, Mango Sorbet, Raspberry Lemon Verbena Granite

$6.00 ++ per person

Chef Selected Mid Western Cheese Course, served before Dessert

$6.00 ++ per person

**Recommended Beverage**

Wine Pairings for Each Course by our Sommelier

++Prices Available through 6/15

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**Plated Dinner**

**Salads**

Hearts of Romaine

Parmesan, Caesar Dressing, Focaccia Croutons

Organic Mixed Greens

Midwestern Sunflower Honey-Garlic Granola, Sundried Cranberries, Parmesan, Sherry Vinaigrette

Wedge

Crunchy Iceberg Lettuce, Red Onion, Tomato, Bacon, Blue Cheese

Caprese

Fresh Mozzarella and Tomato Salad, Basil, Extra Virgin Olive Oil

Bordeaux

Spinach, Red Onion, Strawberries, Minnesota Chèvre, Pine Nuts, Raspberry Vinaigrette

Spinach and Beet

Oven Roasted Tomatoes, Fresh Chèvre, Pickled Red Onion, Horseradish Vinaigrette

**Entrees**

Eggplant Rollatini

Ricotta, Fresh Mozzarella, Basil, Roasted Tomato Sauce

$48.00++ per person

Four Cheese Ravioli

Roast Butternut Squash, Sage

$48.00++ per person

Seared Salmon

Olive Oil Poached Fingerlings, Broccolini, Citrus Powder

$55.00++ per person

Seared Local Chicken

Truffle Whipped Potatoes, Roasted Forest Mushrooms, Thyme Jus

$55.00++ per person

Steak au Poivre

Roasted Asparagus, Wild Mushrooms

$60.00++ per person

Braised Short Rib

Kabocha Squash Puree, Roasted Brussel Sprouts

$60.00++ per person

Filet Mignon

Garlic Mashed Yukon Potatoes, Asparagus, Red Wine Demi

$62.00++ per person

Rack of Lamb

Brown Butter Spaghetti Squash, Broccolini, Rosemary Lamb Jus

$62.00++ per person

++Prices Available through 7/15

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**Combination Entrees**

Filet & Lobster Tail

Garlic Mashed Yukon Potatoes, Broccolini, Truffle au Jus

$75.00++ per person

Chicken Oscar

Mashed Potatoes, Jumbo Lump Crab, Asparagus, Hollandaise

$62.00++ per person

Beef Tenderloin & Shrimp Scampi

Asparagus Spears, Fingerling Potatoes

$70.00++ per person

**Desserts**

Chocolate Praline Napoleon, Orange Blossom Cream

Dark Chocolate Pot de Crème, Brandied Cherries

New York Style Cheesecake, Seasonal Fruit

Lemon Mascarpone Crepe, White Chocolate, Berries

Bittersweet Chocolate Marquise, Hazelnut Crème Anglaise

Orchard Fruit Tart, Vanilla Bean Chantilly

Buttermilk Panna Cotta, Seasonal Fruit Compote

Pistachio-Passion Fruit Bavarian, Toasted Meringue

**A Chance to Enhance:**

Lobster Bisque, Saffron Scented Seafood Chowder

$14.00++ per person

Sweet Corn & Crab Chowder, Chive

$12.00++ per person

Heirloom Tomato Soup, Grilled Cheese Croutons

$10.00++ per person

Minnesota Wild Rice Soup

$10.00++ per person

Intermezzo Choice of:

Mojito Granite, Mango Sorbet, Raspberry Lemon Verbena Granite

$6.00 ++ per person

Chef Selected Midwestern Cheese Course, served before Dessert

$6.00 ++ per person

++Prices Available through 7/15

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