

## **BUFFET BREAKFAST**

**Traditional Continental** \$12 per person, 10 person minimum

Locally baked fresh pastries and muffins, dry cereal, fresh fruit, oatmeal, granola and yogurt.

**Scandinavian Continental** \$10 per person, 10 person minimum

Pickled Herring, Fresh pickled cucumbers, cheese and crackers, hard boiled eggs, marbled rye bread, fresh fruit, oatmeal and yogurt.

**Cove Breakfast** \$14 per person, 20 person minimum

Scrambled eggs with cheddar cheese. Choice of bacon or sausage, French toast, hash browns and fresh pastries.

*All breakfasts served with coffee, juice, and milk.*

## **BREAK MENU**

The following items are priced per dozen. 2 dozen minimum order.

**Assorted Pastries** \$18

**Blue Berry Muffins** \$18

**Brownies** \$15

**Chocolate Chip Cookies** \$15

The following platters are designed for roughly 10 people

**Cheese and Crackers** \$40

Mix of assorted cheeses and crackers

**Potato Chip and Dip** \$25

**Fruit Plate** \$50

Fresh berries and melons

**Chips and Salsa** \$30

**Vegetable Crudite** \$45

Fresh raw vegetables served with a veggie dipping sauce

## Lunch Buffet

### **Deli** \$12 per person

Meat: Honey ham, smoked turkey and roast beef.

Bread: Multi grain and French roll.

Cheese: American, Swiss, pepper jack and provolone.

Kettle chips, pickle and condiments.

Minimum order of 10 of each kind of sandwich or chef's choice mixed variety. Served with your choice of coffee, tea or soft drink.

### **Soup and Salad** \$12 per person

Your choice of our homemade soup: cream of chicken wild rice, pasta fagioli, mulligatawny, tomato basil.

Your choice of salad: classic garden or Caesar.

Minimum order of 10 people. Your choice of 1 soup and 1 salad. Served with house bread and your choice of coffee, tea or soft drink.

### **Shore Lunch** \$15 per person

Takes place at Mickey's Fish House (right next to the lake) Lightly breaded fried Walleye with Camp style red potatoes and onions.

Minimum of 20 people. Served with soft drink

### **Beach BBQ** \$13 per person

Takes place at Mickey's Fish House (right next to the lake) Wild Rice Bratwurst, fresh 100% beef burgers, kettle chips, variety of cheeses and condiments.

Minimum of 20 people. Served with soft drink

***Sweets can be added to any meal from our Break Menu***

## **Plated Lunch**

*Served in our lakeside dining room*

**Grilled Steelhead \$15**

6 oz Steelhead filet grilled and served with our wild rice pilaf and green beans.

**Pork Tenderloin \$14**

6 oz bacon wrapped pork tenderloin grilled and served with garlic mashed potatoes and asparagus

**Fish and Chips \$15**

8 oz of lightly breaded walleye served with waffle fries

**Split Rock Chicken Sandwich \$10**

Grilled Chicken Breast with bacon, lettuce, tomato, onion and mayo. Served with waffle fries

**Steak Sandwich \$12**

Choice sirloin topped with fried onions and swiss cheese. Served with au jus and waffle fries

**Chicken Caesar Salad \$12**

Fresh romaine lettuce, grilled chicken, Caesar dressing, parmesan cheese and crispy croutons

***Dessert can be added from our break menu or dinner desert options***

## **Dinner Entrees**

*Served in our lakeside dining room*

### **Appetizers**

#### **Stuffed Mushrooms**

Fresh mushroom stuffed with seasoned sausage, champagne infused, garlic & butter, topped with a melted blend of mozzarella cheese.

#### **Whitefish Dip**

Fresh smoked whitefish, egg salad, puff pastry. Local white fish becomes the filling for these melt in your mouth pastries.

#### **Skewers**

Two mesquite barbecued beef tenderloin skewers with mushrooms, onions and red peppers, charbroiled and served atop grilled asparagus. Served with chipotle aioli.

#### **Artichoke Parmesan**

A delicious blend of artichokes, sour cream, parmesan and provolone cheese. Served with garlic toast points.

### **Main Course**

#### **Classic Walleye \$23**

10 oz walleye fillet broiled with garlic butter, light Dijon mustard and crispy crumb crust. Served with Minnesota wild rice pilaf and green beans with julienne red peppers.

#### **Fresh King Salmon \$22**

8 oz salmon fillet broiled in white wine butter and seasonings. Served atop sautéed mushrooms, sugar snap peas, red onions and green beans with a light basil cream sauce.

#### **Chicken Norway \$18**

Our signature 8 oz pan seared chicken breast topped with lingonberries and jarlsberg cream sauce. Served with wild rice and our root vegetable blend.

#### **Filet Mignon \$27**

8 oz choice tenderloin grilled to your specifications. Served with garlic mashed potatoes and asparagus spears.

### **Dessert All for \$6**

#### **Cove Point Apple Bake**

baked pastry, sliced apples, cinnamon, sugar, ice cream, caramel

#### **Turtle Sundae**

ice cream, caramel, fudge, pecans, whipped cream

#### **Honey Cinnamon Cheese Cake**

Homemade honey custard cheese cake, cinnamon

#### **Chocolate Amaretto Mousse**

Whipped cream, chocolate shavings

## **Afternoon Hors d' oeuvres**

*Served until 5 p.m.*

*The following platters are designed for roughly 10 people*

**Cheese and Crackers** \$50

Mix of assorted cheeses and crackers

**Potato Chip and Dip** \$25

**Fruit Plate** \$50

Fresh berries and melons

**Chips and Salsa** \$30

**Vegetable Crudite** \$45

Fresh raw vegetables served with a veggie dipping sauce

**Artichoke Dip** \$45

A delicious blend of artichokes, sour cream, parmesan and provolone cheese. Served with garlic toast points

*The following items are priced per dozen. 2 dozen minimum order*

**Crustini**

With your choice of assorted toppings:

Smoked white fish egg salad \$18

Smoked salmon \$20

Cucumber egg salad \$15

**Cove Points Shrimp Cocktail** \$32

Jumbo shrimp grilled with garlic butter. Served chilled with cocktail sauce.

**Deviled Eggs** \$14

**Boneless Chicken Wings** \$16

Tossed in Honey BBQ or Buffalo. Served with celery, ranch and blue cheese.

**Coconut Shrimp** \$22

Served with a Pina Colada style dipping sauce.

**Stuffed Mushrooms** \$18

Fresh mushroom stuffed with seasoned sausage, champagne infused, garlic & butter, topped with a melted blend of mozzarella cheese.