



Event Menu

www.SundanceGolfMN.com

763-420-4800

Continental Breakfast Buffets

The Express: \$8/Person

Assorted Muffins and Breakfast Pastries with butter and preserves

The Travelers: \$10/Person

Assorted Muffins, Breakfast Pastries and Fresh Seasonal Fruit and Berry Tray with butter and preserves

The Urban: \$12/Person

Assorted Muffins, Breakfast Pastries, Bagels and Cream Cheese, Assorted Yogurts, Assorted Cold Cereal with milk, and Fresh Seasonal Fruit and Berry Tray with butter and preserves

The Healthy Start: \$12/Person

Fresh Fruit, Yogurt, Protein Shake and Protein Muffins

Plated Breakfasts

Sandwich: \$10/Person

Ham and Cheddar Cheese or Quiche Lorraine, Garnished with Fresh Fruit and Assorted Muffins

Fresh Seasonal Fruit and Berry Tray: \$10/Person

With Fresh Seasonal Fruit and Berry Tray, Build your own Yogurt Parfait, Oatmeal or Cream of Wheat with Cinnamon Sugar, Raisins and Cranberries or Raisin Bran with Milk

Breakfast Burrito: \$10/Person

Flour Tortilla Filled with Scrambled Eggs, Chopped Bacon, Onion, Peppers and Cheese. Garnished with Fresh Fruit and served with Home Fries.

Hot Breakfast Buffets

Northern Breakfast: \$12/Person

Fluffy Scrambled Eggs, Bacon or Sausage Links, Seasoned Roasted Potatoes, Assorted Fresh Fruit, and Assorted Muffins

All-American Breakfast: \$14/Person

Fluffy Scrambled Eggs, Bacon or Sausage Links, Buttermilk Pancakes with Warm Syrup, Seasoned Roasted Potatoes, and Assorted Breakfast Pastries with Fresh Seasonal Fruit and Berry Tray

Country Breakfast: \$14/Person

Fluffy Scrambled Eggs, Bacon Biscuits with Sausage Gravy, Seasoned Roasted Potatoes, Assorted Breakfast Pastries, and Fresh Seasonal Fruit and Berry Tray

Cinnamon Swirl Toast: \$12/Person

Three slices of our Cinnamon Swirl Bread Dipped in Cinnamon Egg Wash and served with Maple Syrup, Garnished with Fresh Fruit, Assorted Muffins.

English Muffins or Buttered Croissant: \$9/Person

English Muffin or Buttered Croissant with Ham, Bacon or Sausage Pattie, Over-Hard Egg, Topped with American Cheese Garnished with Fresh Fruit and served with Home Fries

Healthy Start: \$10/Person

Vanilla Yogurt with Berry Topping and Granola, Oatmeal or Steel Cut Oats with Cinnamon Sugar and Raisins or Assorted Cold Cereals with Milk Served with a Bran Muffin

Homemade Quiche: \$10/Person

French Toast: \$10/Person

A LA CARTE SELECTIONS

Assorted Danishes \$22 per dozen

Assorted Muffins \$20 per dozen

Assorted Donuts \$22 per dozen

Assorted Granola Bars \$18 per dozen

Assorted Fruit Yogurt \$24 per dozen

Assorted Dry Cereals with Milk \$ 4 per person

Whole Fresh Fruit \$18 per dozen

Cinnamon Rolls \$20 per dozen

Assorted Bagels with Cream Cheese \$22 per dozen

Sliced Fresh Fruit \$ 4 per person

Mini Hot and Ham Cheese Croissants \$25 per dozen

Assorted Croissants (Butter, Chocolate, and Almond Filled) \$22 per dozen

LUNCH BUFFETS

All lunch buffets served with choice of Caesar Salad, Pasta Salad, Cole Slaw or House Salad; Choice of Dressing (on the side); Fresh Lettuce, Sliced Onion, Sliced Tomatoes, Pickles, Mayonnaise, and Dark Ale Mustard; Freshly Baked Breads and Potato Chips.

Deli Board: \$16/Person - Select THREE of the following:

Turkey - Ham - Roast Beef - Hard Salami - Corned Beef - Egg Salad - Tuna Salad - Chicken Salad

Taste of Italy: \$20/Person Select TWO of the following:

Chicken Alfredo - Homemade Beef Lasagna - Spaghetti - Cheese Ravioli with Pesto Sauce

Oriental Express: \$20/Person Select THREE of the following:

Thai Veggie Mixed Green Salad; Beef and Broccoli Stir Fry; Chicken Cashew Stir Fry; White Rice; and Vegetable Pot Stickers

Pizza Buffet: \$16/Person

*Sausage-Cheese- Pepperoni - Cheese - Supreme - Sausage - Veggie - Hawaiian - Margarita - BBQ Chicken
All are Large on regular crust served with bread sticks*

The Lodge Cook-Out: \$22/Person

Select TWO of the following: - Grilled Chicken Breast - Grilled Bratwurst with Sauerkraut - Grilled 1/4 lb. Hamburger - Veggie Burger

Wrap it Up: \$18/Person

Select TWO of the following: - Turkey BLT - Italian - Ham & Swiss - Thai Chicken - Beef & Cheddar - Buffalo Chicken - Vegetarian

South of the Border: \$20/Person

Select TWO of the following: - Seasoned Beef - Chicken Fajita - Cheese Enchiladas - Beef Fajita

Served with your choice of Spanish Rice or Refried Beans; with Black Bean and Cilantro Salad in a Chipotle Aioli Dressing, Tortilla Chips, Salsa, Guacamole, Shredded Cheese, Diced Tomatoes, Diced Onions, Black Olives, and Sour Cream - Chicken Caesar - Waldorf Salad

ADD SOUP TO ANY BUFFET FOR \$3 PER PERSON - *-Chicken Noodle - Beef Barley - Chicken Wild Rice - Garden Vegetable - Tomato Basil – Minestrone – Cream of Mushroom*

Business Packages

EACH PACKAGE REQUIRES A 15 PERSON MINIMUM. BREAKFASTS & LUNCHES ARE BASED ON 60 MINUTES OF SERVICE AND 30 MINUTE BREAKS, UP TO A TOTAL OF 8 HOURS OF SERVICE

Breaks

Ball Park \$8/Person

Mixed Nuts, M&M's, Popcorn, and Pretzels

MENU PRICES ARE SUBJECT TO CHANGE AND ARE SUBJECT TO 20% SERVICE CHARGE AND 7.525% SALES TAX

Sweet Tooth: \$10/Person

Assorted Freshly Baked Cookies, Fudge Brownies, Lemon Bars, and Yogurt Covered Pretzels

Keep it Healthy: \$10/Person

Carrots and Celery Sticks served with Classic Hummus, String Cheese, Granola Bars, and Whole Fruit

Sweet & Salty: \$10/Person

Assorted Freshly Baked Cookies, Chocolate Drizzled Popcorn, Mixed Nuts, and Yogurt Covered Pretzels

Nacho Bar: \$10/Person

Tortilla Chips, Warm Cheese Sauce, Tomatoes, Jalapenos, Black Olives, Sour Cream and Salsa (Add Chicken or Beef \$2/Person)

Happy Hour: \$12/Person

Vegetable Crudités, Chicken Wings, Chips, and Dipping Sauces

BEVERAGE PACKAGES

Coffee & Tea Coffee (Regular & Decaf), and Hot Tea **\$5/Person**

Sodas & Bottled Water Assorted **\$6/Person**

Sodas and Bottled Water Coffee, Tea, Soda **\$8/Person**

Create Your Own Break: \$10/Person

Choose Three (3) Ala Carte Selections below (Excludes Gourmet Bars and Mixed Nuts)

Assorted Freshly Baked Cookies	Assorted Granola Bars	Brownies	Gourmet Bars
Individual Bags of Chex Mix	Mixed Nuts	M&M's	Popcorn
French Onion Dip	Pretzels with Honey Mustard Sauce	String Cheese	Tortilla Chips with Salsa
Trail Mix	Whole Fresh Fruit		

A LA CARTE SELECTIONS

Assorted Herbal Teas: **\$24/Gallon**

Assorted Sodas & Bottled Water: **\$3/Each**

Assorted Juices, Iced Tea, or Lemonade: **\$14/Carafe**

Energy Drinks (Monster & Red Bull): **\$5/Each**

Freshly Brewed Gourmet Coffee: **\$33/Gallon**

Fruit Punch: **\$39/Gallon**

Hot Apple Cider or Cocoa: **\$33/Gallon**

Infused Water Station: **\$24/Gallon**

Coffee (Regular & Decaf), Hot Tea, Bottled Water, and Soda Soft Beverage Package: **\$10/Person**

Bottled Water, Soda, Lemonade, Iced Tea, and Fruit Punch Full Beverage Package: **\$12/Person**

Coffee (Regular & Decaf), Hot Tea, Bottled Water, Soda, and Fruit Juice (Orange, Apple, Cranberry, Raspberry Lemonade): **\$14/Person**

MEETING PACKAGE LUNCH ENTRÉES

Chicken Caesar Salad

Crisp Romaine Lettuce tossed with Caesar Dressing and Parmesan Cheese, topped with Seared Chicken Breast and Herb Croutons. Served with Dinner Rolls

Chef Salad

Fresh Mixed Field Greens topped with Swiss and Cheddar Cheese, Ham, Turkey, Hardboiled Eggs, Black Olives, and Tomatoes. Served with Ranch or French Dressing and Dinner Rolls

Thai Chicken Salad

Fresh Mixed Field Greens topped with Seared Chicken Breast, Onions, Cucumbers, Tomatoes, Shredded Carrots, and Peppers. Served with Thai Peanut Dressing and Dinner Rolls

Steak Salad

Fresh Mixed Field Greens topped with Grilled Sirloin Steak, Tomatoes, Cucumbers, Black Olives, Onions, and Hardboiled Eggs. Served with Balsamic Vinaigrette and Dinner Rolls

Chicken Salad Plate

Our Homemade Chicken Salad served with Carrot and Celery Sticks. Garnished with Sliced Seasonal Fruit and Mini Croissants

Grilled Chicken Sandwich

Toasted Focaccia Bread layered with Grilled Chicken Breast, Spinach, Swiss Cheese, and Roasted Red Onion and Garlic Aioli. Served with Potato Chips and a Pickle Spear

BBQ Pulled Pork Sandwich

Slow Roasted Pork Shredded and Tossed in BBQ Sauce. Served on a Baked Fresh Bun with Coleslaw, Potato Chips, and a Pickle Spear

Club Croissant

A Flaky Croissant piled high with Ham, Turkey, Bacon, Swiss Cheese, Lettuce, and Tomato. Served with Potato Chips and a Pickle Spear

Chicken Salad Croissant

A Flaky Croissant filled with our Homemade Chicken Salad with Lettuce and Tomato. Served with Potato Chips and a Pickle Spear

Turkey BLT Wrap

Turkey, Bacon, Lettuce, Tomato, Shredded Cheese and Mayonnaise wrapped in an Herb Tortilla. Served with Potato Chips and a Pickle Spear.

DINNER - PLATED ENTREES

SELECTING MULTIPLE ENTRÉES WILL BE CHARGED THE HIGHER PRICED ENTRÉE. EACH ENTRÉE IS SERVED WITH DINNER ROLLS & BUTTER AND YOUR CHOICE OF ONE SALAD, ONE POTATO OR RICE SELECTION, AND ONE VEGETABLE. SALAD SELECTIONS:

Farmers Market Salad

Fresh Mixed Field Greens with Red Onion, Tomato, and Cucumbers. Served with Ranch or French Dressing

Caesar Salad

Crisp Romaine Lettuce tossed with Caesar Dressing and Parmesan Cheese, topped Herb Croutons

Strawberry Salad

Fresh Mixed Filed Greens, Sliced Strawberries, Red Onion, Almonds, and Feta Cheese. Served with Raspberry Vinaigrette Dressing

Mandarin Poppy seed Salad

Fresh Spring Mix, Mandarin Oranges, Red Grapes, and Sugared Almonds. Served with Poppy seed Dressing

ENTRÉE SELECTIONS:

Pan Seared Chicken Breast: \$20/Person

Pan Seared Chicken Breast served with Mushroom Marsala Sauce

Chicken Chardonnay: \$22/Person

Oven Roasted Chicken Breast served with Chardonnay Cream Sauce and Fried Leeks

Chicken Cordon Blue: \$22/Person

Stuffed Chicken Breast with thinly Sliced Ham and Gruyere. Served with a Dijon Mustard and Parmesan Sauce

Roasted Half Cornish Game Hen: \$24/Person

Half Cornish Game Hen served on a bed of Cranberry Wild Rice topped with an Orange Glaze

Tenderloin of Pork: \$22/Person

Tenderloin of Pork marinated in Apple Cider Cinnamon and served with Granny Smith Apple Chutney

Ahi Tuna: \$24/Person

Seared Ahi Tuna with Sweet Chili Sauce

Atlantic Salmon: \$26/Person

Seared Salmon topped with Pineapple Chutney

Broiled Walleye: \$28/Person

Canadian Walleye Pike seasoned and broiled in white wine and butter, served with a lemon caper sauce

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Portobello Napoleon: \$20/Person

Marinade Portobello Mushroom layered with Spinach, Tomato, Zucchini, Squash, and Provolone Cheese. Topped with a Red Pepper Coulis

Butternut Ravioli: \$20/Person

Butternut Squash stuffed Ravioli with Brown Butter Cranberry Pecan Sauce Tiramisu Cake

Seared Flank Steak: \$25/Person

Marinade Seared Flank Steak with Chimichurri Sauce

Surf and Turf: \$25 - \$32/Person

6 oz Sirloin steak seared to medium, topped with your choice of shrimp, scallops or lobster, topped with a chardonnay cream sauce

Sirloin Steak: \$28/Person

8 oz. Sirloin Steak seared to medium topped with a Bourbon Peppercorn Demi Sauce

POTATO OR RICE SELECTIONS: Rice Medley, Parsley Buttered Potatoes, Oven Roasted Potatoes, Garlic Mashed Potatoes, Three Cheese Mashed Potatoes, & Couscous

VEGETABLE SELECTIONS: Brown Buttered Green Beans, Honey Glazed Carrots, Roasted Red Onion, Zucchini, and Yellow Squash, Broccolini, & Seasonal Mixed Vegetables

DESSERTS: Amaretto Chocolate Mousse \$5/Person, Chocolate Cake \$8/Person, Chocolate Tiger Cake \$5/Person, Harvest Carrot Cake \$5/Person, New York Cheesecake with strawberry, Chocolate, or Carmel toppings \$5/Person, S'mores Indoors Everything you need to roast your own S'mores! \$5/Person

Appetizers

All appetizer prices are based on 25 guests

Meatballs: \$105

Homemade meatballs served Swedish style, with BBQ, marinara, or sweet and sour sauce

Mini Tacos: \$95

Mini deep fried chicken and bean tacos, served with sour cream, Pico de Gallo, and salsa

Veggie Tray: \$65

Fresh veggies served with ranch or dill dressing

Chips & Dip: \$55

Our signature sour cream and chive dip, served with assorted chips (substitute salsa)

Little Smokey's: \$85

Bruschetta: \$85

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Toasted Garlic French bread topped with diced tomatoes, black olives, parmesan cheese, & fresh herbs

Seasonal Fruit Tray: \$85 - \$130

Variety of fresh, seasonal fruits

Meat & Cheese Platter: \$125

Assortment of fresh cheeses and cold cuts served with dollar buns

Shrimp Platter: \$150

Jumbo shrimp served with cocktail sauce

Chicken Wings or Chicken Fingers: \$125

Deep fried, lightly breaded, bone-in wings served with choice of sesame, buffalo, garlic parmesan, mango habanero, spicy garlic, or honey BBQ sauce

Spinach-Artichoke Dip: \$90

Served with garlic French baguette

Walleye Fingers: \$150

Fresh Canadian Walleye encrusted in panko breadcrumbs served with tartar sauce

Egg Roll: \$110

Tender shredded pork and Asian veggies with a blend of spices wrapped in a crispy egg roll wrapper

Spring Roll: \$110

Chicken, veggies and cashews wrapped in a crispy spring roll

Refreshments

Domestic Keg Beer: (16 gallon) \$300

Domestic Keg Beer: (8 gallon) \$200

Craft Beer Keg: Varies \$400-\$600

Wine: Please ask for our current wine list

Coffee: \$50 per 100 cups

Pop: \$1 per cup

Unlimited Soda Plan – ask for details

Desserts

Brownies: 42 pieces per tray \$28

Assorted Cookies: 84 cookies per tray \$32

Red Velvet Cheesecake \$5 per slice

New York Cheesecake \$6 per slice

Rich and creamy “New York Style” cheesecake sitting above a cracker crust

Cheesecake Bite Assortment \$150 (105 bite size pieces)

Assorted miniature cheesecakes bite size. Chocolate cappuccino, silk vanilla, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond.

Apple, Cherry or Blueberry Pie - \$4 per slice

Tiramisu Cake - \$5 per slice

S’mores Indoors - \$5per person

Amaretto Chocolate Mousse- \$8per person

Chocolate Cake- \$5per person

Chocolate Tiger Cake- \$5per person

Harvest Carrot Cake- \$5per person