

**F A I R   H I L L S   R E S O R T**

**W E D D I N G   M E N U**

# HORS D'OEUVRES

*A L L O R D E R S A R E F O R A P P R O X I M A T E L Y 2 5 P O R T I O N S*

## ~ C O L D ~

MIXED NUTS \$25

SPINACH DIP WITH RYE BREAD CUBES \$30

SMOKED SALMON WITH DILL ON PUMPERNICKEL \$40

GUACAMOLE DIP WITH TORTILLA CHIPS \$35

CAPRESE SKEWERS WITH BALSAMIC DRIZZLE \$40

GORGONZOLA AND TOASTED WALNUT BRUSCHETTA \$40

FRESH VEGETABLE TRAY AND DIP \$50

CHEESE, CRACKER AND MEAT TRAY \$50

SHRIMP COCKTAIL Market Price

GARDETTOS \$18

FRESH GARDEN VEGETABLE BRUSCHETTA \$45

ANTIPASTO SKEWERS \$45

CHEESE AND OLIVE STUFFED SALAMI \$35

HUMMUS AND VEGGIE SHOOTERS \$30

## ~ H O T ~

ARTICHOKE DIP WITH RYE BREAD \$35

SWEDISH COCKTAIL MEATBALLS \$55

MOZZARELLA STICKS WITH MARINARA SAUCE \$40

MUSHROOM CAPS WITH SPINACH, ROASTED PINE NUTS & ASIAGO CHEESE \$45

SAUSAGE TRIO SKEWERS \$60

MARGARITA DIP WITH CHIPS \$50

COCKTAIL WIENERS \$50

CHICKEN DRUMMIES \$60

BACON WRAPPED SCALLOPS \$50

SESAME CRUSTED CHICKEN SKEWER WITH GINGER SOY SAUCE \$65

COCONUT SHRIMP SKEWERS WITH SWEET & SOUR SAUCE Market price

ROASTED MUSHROOM AND TOMATO TARTLETS \$45

# SALADS

## **SUMMER BLEND**

Salad of Baby Field Greens with Sliced Pears, Toasted Walnuts and Blue Cheese with a Champagne Vinaigrette.

## **BEGGARS PURSE**

Dried Cranberries and Gorgonzola Cheese Served over Field Greens with Mandarin Oranges, Glazed Walnuts drizzled with a Citrus Vinaigrette.

## **SONOMA MIX SALAD**

Baby Lettuces with Pear Tomatoes, Cucumber, Focaccia Croutons enriched with a Citrus Vinaigrette.

## **RUSTIC CAESAR SALAD**

Hearts of Romaine with Shaved Parmigiano-Reggiano Cheese and Toasted Focaccia Croutons Tossed in a Traditional Zesty Lemon-Anchovy Dressing.

## **FRESH CITRIC SALAD**

A Delightful Salad of Mixed Greens Sprinkled with Toasted Almonds and Served with Orange-Poppy Seed Vinaigrette.

## **SALAD OF DREAMS**

Freshly Tossed Salad of Baby Field Greens with a Fresh Assortment of Vegetables, Toasted Slivered Almonds, Crumbled Feta Cheese and Kalamata Olives all Dressed with Fresh Oregano and a White Wine Vinaigrette.

## **SPINACH AND STRAWBERRY SALAD**

Fresh Spinach Tossed with a Balsamic Vinaigrette Topped with Sliced Strawberries, Toasted Walnuts and Fresh Goat Cheese.

*SUBSTITUTIONS MAY BE MADE ON SALAD COMBINATIONS. PLEASE CONFIRM THOSE  
WITH YOUR EVENT COORDINATOR.*

# ENTRÉES

## ~ PORK ~

### **PRIME RIB OF PORK** \$25

Slow Roasted Prime Rib of Pork Served with a Homemade Fruit Chutney

## ~ POULTRY ~

### **CHICKEN SUPREME** \$23

Boneless Breaded Chicken Breast Stuffed with Prosciutto, Spinach and Provolone Cheese

### **CHICKEN BREAST STUFFED WITH HERBS AND BREAD CRUMBS** \$22

Pan Seared and Roasted, Drizzled with a Red Wine and Sweet Cranberry Reduction

### **CHAMPAGNE CHICKEN** \$23

Breast of Chicken Stuffed with Artichoke Hearts and Olives in a Champagne Cream Sauce

### **ITALIAN CHICKEN** \$22

Boneless Breaded Chicken Breast stuffed with Mozzarella Cheese and Sun-Dried Tomato with Pesto Sauce

### **PESTO CRUSTED BREAST OF CHICKEN** \$22

Marinated, Grilled Chicken Breast accompanied by Chef Cheryl's Homemade Pesto Sauce

## ~ FISH ~

### **GRILLED SALMON** \$27

Filet of Salmon Served with a Creamy Dill Sauce

### **MINNESOTA'S FAVORITE WALLEYE** \$26

Filet of Walleye, Prepared to Perfection by Chef Cheryl Using Her Secret Breeding Recipe

## ~ BEEF ~

### **WILD MUSHROOM FILET MIGNON** *Current Market Price*

Broiled and Served with Caramelized Onion and Wild Mushroom Blend

### **NEW YORK STRIP** \$27

Grilled and Served with a Mound of Freshly Sautéed Mushrooms and Herbs

### **SIRLOIN STEAK** \$25

Grilled and Served with a Mound of Freshly Sautéed Mushrooms and Herbs

# ENTRÉES

## ~ VEGETARIAN ~

**MARINATED AND GRILLED PORTOBELLO MUSHROOMS** \$18  
Portobello Mushrooms Stuffed with Vegetables and Saffron Infused Couscous

**PENNE PASTA** \$18  
Artichokes, Fresh Vegetables and Sun-Dried Tomatoes with Pesto Sauce

**SQUASH RAVIOLI** \$20  
Ravioli with Seasonal Squash Served in a Sage Brown Butter Sauce

## ~ KID'S MENU ~

**CHICKEN TENDERS** \$9  
Served with Mac and Cheese, Carrot Sticks with Ranch and Chocolate Milk

# SIDE OPTIONS

## ~ VEGETABLE ~

CANDIED CARROTS  
GREEN BEAN ALMANDINE  
CORN WITH PARSLEY  
PEAS WITH PEARL ONIONS

## ~ STARCH ~

BROWN RICE  
RICE PILAF  
WHITE RICE  
HERB ROASTED BABY YUKON GOLD AND RED POTATOES  
GARLIC MASHED POTATOES

# FAIR HILLS SMORGASBORD

## **Smorgasbord Buffet \$26**

Includes Your Choice of Two Salad Options, Two Entrée Selections, Your Choice of Seasonal Vegetable, and Two Starch Options to Compliment Your Entrees, also Includes Homemade Rolls and Water and Coffee Service.

### **SALAD SELECTIONS**      *Choice of Two*

MIXED GREENS WITH FIXINGS  
AND FOUR DRESSINGS  
FRUIT TRAY  
VEGGIE TRAY WITH DIP  
MARGARITA DIP WITH CHIPS  
TUNA PASTA SALAD  
CHICKEN WILD RICE SALAD  
SNICKER SALAD  
SHRIMP SALAD

CARROT COIN SALAD  
COOKIE SALAD  
SUNDRIED TOMATO & PASTA SALAD  
ASIAN CHICKEN SALAD  
SOUTHWEST CHICKEN SALAD  
CREAMY CUCUMBER SALAD  
BROCCOLI CAULIFLOWER SALAD  
POTATO SALAD

### **ENTRÉE SELECTIONS**      *Choice of Two*

CASHEW CHICKEN STIR FRY  
PEPPER STEAK STIR FRY  
SWEET AND SOUR PORK STIR FRY  
CHICKEN FETTUCCINI  
MEAT BALLS

BAKED CHICKEN  
OVEN ROASTED TURKEY OR HAM  
PORK CHOP SUPREME  
STUFFED BELL PEPPERS  
PASTA WITH MARINARA SAUCE

### **STARCH SELECTIONS**      *Choice of Two*

BROWN RICE  
WHITE RICE  
RICE PILAF  
GARLIC MASHED POTATOES

HERB ROASTED BABY POTATOES  
SCALLOPED POTATOES  
AU GRATIN POTATOES

### **VEGETABLE SELECTIONS**      *Choice of One*

CANDIED CARROTS  
GREEN BEAN ALMANDINE  
CORN WITH PARSLEY  
SUMMER MEDLEY  
PEAS WITH PEARL ONIONS

# DINNERS

These Dinner Options are Perfect for Your Groom's Dinner or to Have Catered to Your Cabin.

## **COUNTRY BARBEQUE COOKOUT**

Homemade Potato Salad, Fresh Garden Salad with Dressing, Corn, Roasted Baby Red Potatoes and Fresh Dinner Rolls with Butter. Includes Water and Lemonade.

BBQ Chicken Breast & Ribs \$25

BBQ Chicken Breast & Grilled Sirloin \$29

BBQ Ribs & Grilled Sirloin \$32

## **ALL AMERICAN PICNIC \$19**

Watermelon, Creamy Coleslaw or Potato Salad, Homemade Baked Beans and Potato Chips. Served with Sliced Cheese Tray, Lettuce, Tomato, Onions, Buns and Condiments. Includes Water and Lemonade. With Choice of Two Proteins:

Grilled Chicken Breast, Grilled Hamburgers, Pulled Pork, Grilled Bratwurst.

*\* We do have spicy black bean or veggie patties for special requests. Let us know how many you will need.*

## **ISLAND LUAU \$23**

Fresh Fruit Platter, Teriyaki Chicken, Coconut Shrimp with Sweet & Sour Sauce, White Rice, Stir Fried Seasonal Vegetables and Fresh Dinner Rolls with Butter. Includes Water and Lemonade.

## **ITALIAN \$20**

Caesar Salad with Parmesan and Croutons, Garlic Bread Sticks and Roasted Seasonal Vegetables. Includes Water and Lemonade. Choice of Two Entrees:

Meat Lasagna, Chicken Marsala, Penne Pasta with Meatballs and Marinara Sauce, or Fettuccini with Alfredo Sauce and Grilled Chicken.

## **BUILD YOUR OWN FAJITAS \$21**

Grilled Steak and Chicken with Lettuce, Tomato, Black Olives, Sour Cream, Salsa, Guacamole and Tortillas. Served with Grilled Onions and Peppers, Spanish Rice and Refried Beans. Includes Water and Lemonade.

## **STEAK ON THE LAKE \$25**

Enjoy Your Rehearsal Dinner on Our 55' Pontoon "The Big Pelican." It Comes with Your Choice of Grilled Steak or Chicken Breast Served with Baked Potato, Choice of Salad, Seasonal Vegetable, and Dessert. Additional Boat Rental Fees Apply.

## **MINNESOTA HOTDISH BUFFET \$20**

A Combination Buffet of Tator Tot Hotdish, Smoked Turkey and Wild Rice Hotdish and Green Beans Casserole. Served with a Mixed Green Salad, Dinner Rolls and A Dessert Bar. Includes Water and Lemonade.

## **WEDDING PARTY LUNCHEON SANDWICH BAR \$13**

Perfect for Lunch on the Day of Your Wedding. Your Choice of Breads. Ham & Turkey, Cheddar & Swiss Cheeses. Served with Pasta Salad, Fresh Fruit, Assorted Condiments and Chips. Additional Salads Available Upon Request.

# DESSERTS



We have many delicious desserts available for you to treat your guests. If you would like to offer dessert options, please choose one dessert per 50 guests. If one dessert is selected, it can be served tableside. If multiple desserts are offered to your guests, we will serve them buffet style. Please feel free to request special items and we will see if our pastry chef will be able to accommodate you.

## **DESSERT SELECTIONS**    \$3 *per piece*

CARROT CAKE

PECAN PIE

CHEESECAKE WITH FRUIT TOPPING

TURTLE CHEESECAKE

APPLE CRISP

ASSORTED FRUIT PIES—

*Ask for your favorite flavor*

PUMPKIN PIE

PUMPKIN BARS

ALMOND CAKE WITH RASPBERRY SAUCE

CHOCOLATE DREAM CAKE

FLOURLESS CHOCOLATE TORTE



# L A T E N I G H T S N A C K

## ~ C O L D ~

CHIPS AND SALSA \$25/bowl

SPINACH DIP WITH RYE BREAD CUBES \$30/tray

GUACAMOLE DIP WITH CORN CHIPS \$25/bowl

VEGGIE TRAY AND DIP \$50/tray

GARDETTOS \$18/bowl

POPCORN SNACK BAR \$1/PERSON

Fresh Popped Corn with Butter and Flavored Salts. Add on per bowl: M&M's \$20, Peanuts \$20, Gardettos \$15, Mini Pretzels \$10, Mini Marshmallows \$10

HOMEMADE DOLLAR BUNS WITH TURKEY OR HAM WITH CHEESE AND POTATO CHIPS \$5/person  
(Choice of White or Whole Grain)

HUMMUS AND PITA CHIPS \$40/bowl

## ~ H O T ~

ARTICHOKE DIP AND RYE CRACKERS & BREAD \$35/tray

PULLED PORK SANDWICHES WITH POTATO CHIPS \$5/person  
(Choice of White or Whole Grain)

HOT DOG BAR WITH POTATO CHIPS \$5/person  
(Comes with Condiments)

MACARONI AND CHEESE BAR \$6/person

NACHO BAR \$6/person  
(Includes Chips, Queso, Meat, and Toppings)

TATOR TOT HOTDISH \$5/person

SOFT PRETZELS WITH WARM CHEESE \$3/person

PIZZA BY THE PIE \$18/16" pizza  
(Cheese, Pepperoni, Sausage, Veggie, Supreme)

# BEVERAGES

## ~SPIRITS~

MIXED DRINKS \$5 AND UP

## ~BEER~

BY THE BOTTLE \$5 AND UP

## ~KEGS OF BEER~

**DOMESTIC KEG** - 16-GALLON KEG \$290

BUD LIGHT, COORS LIGHT, MICHELOB GOLDEN LIGHT

**PREMIUM KEG** - 16-GALLON KEG \$320

KEGS ARE AVAILABLE AT 1 KEG PER 100 PEOPLE.

## ~ WINE~

***OUR HOUSE WINE IS BERINGER FOUNDERS RESERVE***

MERLOT, CABERNET SAUVIGNON, PINOT NOIR, CHARDONNAY AND PINOT GRIGIO

\$18 BOTTLE/\$6 GLASS

ALL WINE BY THE BOTTLE \$18 AND UP

WINE AND SPIRIT LIST AVAILABLE UPON REQUEST

*IF YOU CHOOSE TO BRING YOUR OWN WINE*

*WE CHARGE A CORKAGE FEE OF \$10 PER 750 ML BOTTLE*

## ~NON-ALCOHOLIC BEVERAGES~

PUNCH, LEMONADE OR ICED TEA \$30 (2 gallons)

SODA BY THE GLASS \$1

*ALL PRICES SUBJECT TO A %19 SERVICE CHARGE AND %7.375 MINNESOTA SALES TAX*