

2019 RCC Banquet Buffet Menu

Dinner Buffet #1

Sea Salt Roasted & Carved Beef Tenderloin
Merlot Mushroom au Jus
House made Béarnaise
\$35

Dinner Buffet #3

Carved, Roasted Garlic Sirloin Roast Beef
Cabernet au Jus
Fresh Ground Horseradish
\$27

Dinner Buffet #5

Carved, Roasted Turkey Breast
Farmhouse Pan Gravy
House Cranberry Relish
\$26

Dinner Buffet #2

Carved, Roasted Prime Rib
Pan au Jus
Fresh Ground Horseradish
\$32

Dinner Buffet #4

Carved, Roasted Cider Pork Loin
Cider au Jus, Grilled Apples
\$25

Dinner Buffet #6

Grilled & Sliced Pork Tenderloin
with Savory Fruit Compote & Cider Glaze
\$27

Each dinner buffet includes:

One Second Entrée, one Vegetable and one Potato from the choices below and your choice of House Garden Salad or Caesar Salad and House Bread.

Second Entrée Selection	Potato/Starch Selection	Vegetable Selection
Broiled Walleye w/Meyer Lemon Beurre Monte(\$29)*	Yukon Gold Roasted Garlic Mashed Potatoes	Green Beans Almandine
Atlantic Salmon w/Pomegranate Saffron Sauce(\$28)*	Minnesota Wild Rice Pilaf	Parmesan Crusted Roma Tomatoes Au Gratin
Cashew Crusted Chicken w/Sweet Curry Corn Relish(\$26)*	Steamed Baby Red Bliss Potatoes	Grilled Asparagus with Hollandaise
Wild Gulf Jumbo Fried Shrimp(\$30)*	Herb Roasted Yukon Gold Fingerlings w/Stilton Bleu Cheese & Roasted Red Peppers	Steamed Fresh California medley
Italian Florentine Chicken(\$26)*	Smoked Gouda Mac 'n' Cheese Au Gratin	Fire Roasted Broccoli & Cauliflower with House Béarnaise
Sautéed Chicken Picatta(\$26)*	Smoked Gouda Scalloped Potatoes	Sweet Baby Carrot Soufflé
	Bacon Sour Cream & Chive Russet Mashed Potatoes	Steamed Green-top Baby Carrots & Baby French Green Beans

**Prices in parentheses is the price per person (plus tax and service charge) if you choose that as a single item buffet.*

Single Entrée Buffets

Lasagna

Italian Sausage and/or Vegetarian Lasagna
Fresh Bruschetta or Vegetable Tray and Dip
Caesar or House Garden Salad
Garlic Bread Sticks or House Baked Bread
\$17

Homemade Spaghetti and Meatballs

Fresh Bruschetta or Vegetable Tray and Dip
Caesar or House Garden Salad
Garlic Bread Sticks or House Baked Bread
\$16

BBQ Chicken

Homemade Coleslaw or House Garden Salad
Sweet Corn on the Cob
Russet Mashed Potatoes w/ Pan Gravy or
Southern Style Potato Salad
Jalapeno Cornbread
Watermelon Wedges
\$20

Smoked BBQ Beef Brisket

Homemade Coleslaw or House Garden Salad
Honey Glazed Baby Carrots
Herb Roasted Baby Red Potatoes or
Homemade Steakhouse Potato Salad
Jalapeno Cornbread
Watermelon Wedges
\$27

BBQ Pulled Pork

Homemade Coleslaw or House Garden Salad
Steamed Green Beans w/ Brown Butter
Cuban Dirty Black Bean Rice or
Garden pasta Salad
Jalapeno Cornbread
Watermelon Wedges
\$20

Swedish Meatball Dinner

With Egg Noodles and Traditional Sauce
Green Beans Almandine
Caesar or House Garden Salad
House Baked Bread
\$17

Ultimate Chicken Cordon Bleu

w/ Dijon Cream Sauce
Smoked Gouda Scalloped Potatoes
Braised Brussels sprouts with Bacon
House Garden Salad w/ House Bread
\$26

Artichoke Stuffed Chicken Breast

w/ Feta Cream Sauce
Yukon Gold Roasted Garlic Mashed
Steamed Baby Vegetable Medley
House Garden Salad w/ House Bread
\$26



