



952.473.7373

WWW.BIRCHSONTHELAKE.COM

1310 W Wayzata Blvd

Long Lake, MN 55356

CATERING MENU

BUTLER PASSED HORS D'OUERVES

Priced per-piece unless otherwise indicated.

COLD

BURRATA AND TOMATO CROSTINI

with balsamic glaze

SPICY CHILLED JUMBO SHRIMP COCKTAIL SHOOTER

OYSTER SHOOTERS

with tomato and horseradish

KOREAN BEEF LETTUCE CUPS

with hoisin BBQ sauce

TUNA TARTARE

with ginger, soy and green onion on sesame cracker

MINI SANDWICHES/SLIDERS

BREWHOUSE BURGER SLIDERS

with beer braised onions & smoked cheddar

SALMON BLT

Grilled salmon, bacon, lettuce, tomato and herb aioli

BEEF ON WECK

Shaved onions & horseradish cream

MINI TURKEY BURGERS

Avocado, tomato confit, green goddess

MINI BAHN MI SANDWICHES

Hoisin glazed pork, spicy carrot salad and Saigon aioli

HOT

BEER CHEESE SOUP SHOOTERS

MINI WALLEYE WILD RICE CAKES

with house tartar sauce

GRILLED VEGETABLE BRUSCHETTA

with olive gremoulata

SHRIMP AND CREAMY GRIT CUPS

TENDERLOIN CROSTINI

with horseradish cream

MINI TACOS

MAHI with watermelon pico and jicama slaw

WILD BOAR with salsa verde, cojita, charred corn salsa

GLAZED KOREAN BEEF with Asian slaw & kimchee aioli

'IN A CONE'

ZUCCHINI FRIES with marinara aioli

SMOKED CHEDDAR MAC & CHEESE BITES

TRUFFLE & PARMESAN HOUSE FRIES

SPECIALTY FOOD STATIONS

Priced per-piece unless otherwise indicated.

RAW BAR (per piece)

OYSTERS IN THE HALF SHELL

OLD BAY SPICED PEEL & EAT SHRIMP

SNOW CRAB CLAWS

SPICY CHILLED JUMBO SHRIMP COCKTAIL

with cilantro & avocado

OYSTER SHOOTERS WITH CUCUMBER VODKA

CHEFS MARKET FISH CRUDO

TACO BAR

Chipotle chicken and adobe pork with pico de gallo, salsa, chili lime crema, queso fresco and warm corn tortillas

GERMAN SAUSAGE STATION

Ukrainian sausages, sauerkraut, German potato salad, pretzels, mustards & pickles

FAMILY STYLE PLATTERS

Priced Per Platter: Small - Serves 12-15 | Large - Serves 20-25 unless otherwise indicated

DESSERT

CHOCOLATE STOUT CAKE

Vanilla bean ice cream

PEANUT BUTTER MOUSSE

Salted pretzel and malted whipped cream

SEASONAL FRUIT GALETTE

Ginger ice cream

BANANAS FOSTER CHEESECAKE

Caramelized bananas

SEASONAL SORBET

COLD PLATTERS

SUPPER CLUB ICED RELISH TRAY

with green goddess

WISCONSIN CHEESE PLATTER

with sour cherry compote & lavash

VEGETABLE CRUDITÉ

with green goddess dressing

ROASTED VEGETABLES

Seasonal vegetables with olive pesto & balsamic

MEAT BOARD

Daily selections of sausages & cured meats, pickled onions, mustard and grilled bread

FRESH SEASONAL FRUIT PLATTER

HOT PLATTERS

CRAB HOT DISH

Truffled cheese sauce & grilled bread

RIB SNACKS

with BBQ Sauce

BIRCH'S SMOKED BUFFALO WINGS

Dry Spice or Nashville Hot





BUFFET, PLATED, OR FAMILY STYLE DINNERS

Ask our expert

CATERING MENU

CHEF-CARVED MEATS

Includes breads & butter.

HERB ROASTED BEEF TENDERLOIN

with creamy mustard sauce (serves 20 – 30)

ROASTED BEEF NY STRIP

with blue cheese sauce (serves 45 – 55)

GRILLED LAMB RACK

with Greek herbs & spices & olive jus (8 chops per rack)

SLOW ROASTED PRIME RIB

with au jus & creamy horseradish sauce (serves 40 – 50)

ROAST PORK LOIN

with Apple Moustarda (serves 30-35)

SIDES

Small (serves 12-15) / Large (serves 20-25)

VEGETABLE

Charred Cauliflower
Broccoli with Lemon Butter
Caramelized Brussels Sprouts
Grilled Asparagus
Fresh Seasonal Vegetable

STARCH SIDES

Harvest Wild Rice Medley
Baked Potatoes with Sour Cream Butter
Sweet Corn Wild Rice Mash
Whipped Potatoes

SALADS

GATHERER SALAD

Mixed greens, quinoa, goat cheese, red onions, pistachios, avocado, green goddess dressing

GRILLED ROMAINE

Smoked salmon caesar dressing, egg, parmesan, grilled garlic croutons

SUPPER CLUB WEDGE

Pear tomatoes, shaved celery, red onions, hard boiled egg, crispy lardons, Roquefort cheese dressing

SIMPLE SALAD

Greens, cucumber, pear tomatoes, red onion, radishes, black olives, croutons, choice dressing

BURATTA 'PANSANELLA'

with baby lettuces, radishes, grape tomatoes, fresh herbs, aged balsamic

SOUPS

cup / bowl

BIRCH'S BEER CHEESE SOUP or CHEF'S SOUP OF THE DAY

SEAFOOD

HERB CRUSTED WALLEYE

Grilled asparagus, sweet corn wild rice mash & house tartar sauce

SKUNA BAY SALMON

with sautéed fingerling potatoes, hericort verts, calamata olive gremoula & lemon herb dijonnaise

'SHRIMP AND GRITS'

Jumbo shrimp sautéed with garlic, celery, peppers and Andouille sausage, served over creamy white corn grits

WISCONSIN FISH FRY

Kolsch battered cod served with French fries, coleslaw and tartar sauce

BROILED LOBSTER

CHEFS MARKET SEAFOOD SPECIAL

HOUSE STEAKS

Served with grilled asparagus & mashed potatoes

14 oz NEW YORK STRIP

8 oz FILET MIGNON

10 oz PRIME RIB

MEAT & POULTRY

SMOKED BABY BACK RIBS

Birch's slaw, succotash & corn on the cob, Texas toast

FAMOUS 'BUCKHORN' FRIED CHICKEN

Traditional Or Nashville Hot
Birch's slaw, corn on cob, cheddar biscuit

SURF & TURF

With corn & wild rice mash & grilled asparagus

5 oz ANGUS BEEF FILET &
TWO GRILLED JUMBO SHRIMP

5 oz ANGUS BEEF FILET &
CRUSTED WALLEYE FILET

5 oz ANGUS BEEF FILET &
GRILLED LOBSTER TAIL

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