

Mississippi Dunes

— *Menu* —

Specialty Buffets

SOUP & SALAD BAR

CHOICE OF SOUP
MIXED GREENS WITH ASSORTED DRESSINGS
CHOPPED EGGS, BACON BITS,
SHREDDED CHEDDAR CHEESE
SUNFLOWER SEEDS, BLACK OLIVES, SEASONED CROUTONS
COTTAGE CHEESE
MARINATED VEGETABLE SALAD
COLE SLAW
FRESH FRUIT
FRESH BAKED ROLLS AND BUTTER

SANTA FE BUFFET

CHILI CON QUESO
TRI-COLORED TORTILLA CHIPS
GUACAMOLE AND SOUR CREAM
SHREDDED LETTUCE, SALSA
DICED TOMATOES
CHICKEN ENCHILADAS
SPICY BEEF TORTILLAS
REFRIED BEANS
SPANISH RICE

DELI LUNCH BUFFET

CHOICE OF SOUP
TOSSED SALAD WITH ASSORTED DRESSINGS
PASTA SALAD
POTATO SALAD
SLICED ROAST BEEF, TURKEY, HAM
SLICED CHEDDAR AND SWISS CHEESE
KAISER ROLLS
ASSORTED CONDIMENTS

ITALIAN BUFFET

CAESAR SALAD
PASTA SALAD (CHEF'S SELECTION)
GREEN BEANS AMANDINE
BAKED PENNE PASTA IN A RED MEAT SAUCE
BOWTIE PASTA IN AN ALFREDO SAUCE WITH
GRILLED CHICKEN GARLIC BREAD

BURGER, BRAT, CHICKEN BUFFET

POTATO SALAD
COLE SLAW
GRILLED BRATWURST
GRILLED HAMBURGERS
GRILLED CHICKEN BREAST
KAISER ROLLS
ASSORTED CONDIMENTS

SOUP SELECTIONS

TOMATO BASIL, BEER CHEESE
CHICKEN NOODLE, CHICKEN WILD RICE
CHEESY BROCCOLI, VEGETABLE BEEF

Dinner Entrees

ACCOMPANIED BY SPRING MIXED SALAD, CHOICE OF POTATO OR RICE, SEASONAL VEGETABLES,
SOFT BISTRO ROLLS & BUTTER

ROASTED PORK LOIN

SLOW ROASTED SLICED PORK LOIN
SERVED WITH A LUSCIOUS CHERRY DEMI-GLACE

JACK DANIELS CHICKEN

GRILLED BONELESS CHICKEN BREAST
TOPPED WITH A WILD MUSHROOM
JACK DANIELS SAUCE

GRILLED ATLANTIC SALMON

FRESHLY GRILLED 8 OZ. FILLET
TOPPED WITH A WHITE WINE-DILL CREAM SAUCE

CHICKEN WELLINGTON

SAUTÉED DICED CHICKEN BREAST WITH CREAM CHEESE
AND FIRE ROASTED RED PEPPERS WRAPPED IN PUFF PASTRY

TOP SIRLOIN & CHICKEN COMBO

8 OZ. TOP SIRLOIN & GRILLED CHICKEN BREAST
TOPPED WITH OUR SIGNATURE JACK DANIELS
MUSHROOM SAUCE

PENNE PASTA WITH MARINARA

FRESH VEGETABLES SAUTÉED IN EXTRA VIRGIN
OLIVE OIL WITH CHOPPED GARLIC TOSSED WITH
PENNE PASTA TOPPED WITH HOUSE PREPARED
MARINARA SAUCE

BEEF WELLINGTON

GRILLED 6 OZ. SIRLOIN STEAK TOPPED WITH
SAUTÉED MUSHROOMS WRAPPED IN PUFF PASTRY

SLOW ROASTED PRIME RIB

SEASONED WITH A SMOKEY DRY RUB
SERVED WITH AU JUS & HORSERADISH SAUCE

ALMOND CHICKEN

SAUTÉED CHICKEN BREAST BREADED IN ALMOND
CRUMB TOPPED WITH SWEET HONEY DIJON
MUSTARD SAUCE

NORTH ATLANTIC COD

NORTH ATLANTIC COD SAUTÉED AND SERVED
WITH SEAFOOD BISQUE

PENNE PASTA PROVENCAL

FRESH VEGETABLES SAUTÉED IN EXTRA VIRGIN OLIVE
OIL WITH CHOPPED GARLIC & ITALIAN SPICES
SERVED IN A WHITE WINE & BUTTER SAUCE

VEGETABLE CHOICES

GREEN BEANS WITH ALMONDS, CALIFORNIA MEDLEY, STEAMED BROCCOLI, GLAZED CARROTS

STARCH CHOICES

ROSEMARY BABY REDS, BUTTERED BABY REDS, GARLIC MASHED, TRADITIONAL MASHED, RICE PILAF

CHILDREN'S DINNERS

CHICKEN FINGERS, FRENCH FRIES, APPLESAUCE

Dinner Buffets

ALL DINNER BUFFETS INCLUDE CHOICE OF SALAD, FRESH SEASONAL VEGETABLES,
CHOICE OF STARCH, FRESH BAKED DINNER ROLLS AND BUTTER

THE MISSISSIPPI BUFFET

ENTREE SELECTIONS

SLICED ROAST BEEF AU JUS WITH HORSERADISH SAUCE
SLICED PRIME RIB OF BEEF (\$3.00 EXTRA PER PERSON) WITH HORSERADISH SAUCE
SLICED SMOKED HAM WITH PINEAPPLE SAUCE
GRILLED CHICKEN BREAST WITH WILD MUSHROOM JACK DANIELS SAUCE
SLOW ROASTED PORK LOIN WITH APPLE-BRANDY CREAM SAUCE
PAN FRIED WALLEYE WITH LEMON AND TARTAR SAUCE (MARKET PRICE)
SAUTÉED CHICKEN BREAST WITH HERB BUTTERED CREAM SAUCE
BAKED ATLANTIC SALMON WITH WHITE WINE-DILL CREAM SAUCE
ROAST BREAST OF TURKEY WITH GIBLET GRAVY AND CRANBERRY RELISH

CHOICE OF 2 OR 3 ENTREES

SALAD SELECTIONS

HOUSE SPRING MIX OR CAESAR SALAD

VEGETABLE CHOICES

GREEN BEANS WITH ALMONDS, CALIFORNIA MEDLEY, STEAMED BROCCOLI, GLAZED CARROTS

STARCH CHOICES

ROSEMARY BABY REDS, BUTTERED BABY REDS, GARLIC MASHED, TRADITIONAL MASHED, RICE PILAF

CARVERY

(ACCOMPANIED BY PETITE ROLLS AND CONDIMENTS)

ROAST BARON OF BEEF

HORSERADISH CREAM SAUCE & AU JUS

ROAST BREAST OF TURKEY

GIBLET GRAVY & CRANBERRY RELISH

HONEY GLAZED HAM

(50 GUEST MINIMUM REQUIRED FOR CARVING STATIONS)

— *Hors D'oeuvres* —

COLD HORS D'OEUVRES

SERVES APPROXIMATELY 50 GUESTS/100 PIECES

FRESH FRUIT TRAY
WITH DEVONSHIRE SAUCE

FRESH VEGETABLE TRAY
WITH DILL DIP

ASSORTED CHEESE TRAY
WITH CRACKERS

FRESH FRUIT & CHEESE TRAY

ASSORTED MEAT & CHEESE TRAY
WITH BUNS

DEVILED EGG HALVES

GRILLED SOURDOUGH BROCHETTE

TORTILLA PINWHEELS

JUMBO SHRIMP COCKTAIL

ASSORTED FINGER SANDWICHES

SPINACH DIP WITH CROUTONS

WHOLE DECORATED SALMON

HOT HORS D'OEUVRES

SERVES APPROXIMATELY 50 GUESTS/100 PIECES

CHICKEN: BUFFALO OR BBQ
CHICKEN WINGS

SWEDISH OR BBQ MEATBALLS

BBQ COCKTAIL FRANKS

BACON WRAPPED SCALLOPS

ITALIAN STUFFED MUSHROOM CAPS

SEAFOOD STUFFED MUSHROOM CAPS

PORK & VEGETABLE SPRING ROLLS
WITH SWEET & SOUR SAUCE

CHICKEN QUESADILLA

BEEF SATE

CHICKEN SATE

CHICKEN/BEEF TAQUITOS

BLACK BEAN DIP WITH
TORTILLA SCOOPS

Hors D'oeuvres Buffets

THE SOCIAL

ASSORTED CHEESE TRAY WITH CRACKERS
SPINACH DIP WITH CROUTONS
BBQ CHICKEN WINGS
BBQ COCKTAIL FRANKS
BLACK BEAN DIP WITH TORTILLA SCOOPS

THE DUNES

FRESH SEASONAL FRUIT TRAY
FRESH VEGETABLES WITH DILL DIP
TORTILLA PINWHEELS
SLICED HAM, TURKEY, AND ROAST BEEF
SLICED CHEDDAR AND SWISS CHEESE
FRESH BAKED ROLLS AND CONDIMENTS
BBQ COCKTAIL FRANKS
SWEDISH MEATBALLS
CHICKEN SATE
(25 GUEST MINIMUM)

MIGHTY MISSISSIPPI

FRESH VEGETABLES WITH DILL DIP
ASSORTED CHEESE TRAY WITH CRACKERS
WHOLE DECORATED SALMON
SPINACH DIP WITH CROUTONS
DEVILED EGGS
SAUSAGE STUFFED MUSHROOM CAPS
PORK AND VEGETABLE SPRING ROLLS
CHICKEN SATE
CHOICE OF CARVED HAM OR TURKEY
FRESH BAKED ROLLS AND CONDIMENTS
(25 GUEST MINIMUM)

DOC'S GRAND HORS D'OEUVRES BUFFET

FRESH FRUIT TRAY WITH DEVONSHIRE SAUCE
ASSORTED CHEESE TRAY WITH CRACKERS
SPINACH DIP WITH CROUTONS
GRILLED SOURDOUGH BROCHETTE
SEAFOOD STUFFED MUSHROOM CAPS
PORK & VEGETABLE SPRING ROLLS WITH SWEET & SOUR SAUCE
CHICKEN SATE
CARVED SIRLOIN OF BEEF
CHOICE OF CARVED TURKEY OR HAM
FRESH BAKED BUNS AND CONDIMENTS
(50 GUEST MINIMUM)

Desserts & Snacks

GET UP N' GO

ASSORTED ENERGY DRINKS
ASSORTED ENERGY BARS
GRANOLA BARS

SWEET TREAT

ASSORTMENT OF FRESHLY BAKED COOKIES
FRESH BAKED BROWNIES
COFFEE & FOUNTAIN DRINKS

CHOCOHOLICS PARADISE

FRESHLY BAKED FUDGE BROWNIES
ASSORTMENT OF WHITE &
DARK CHOCOLATE TRUFFLES
CHOCOLATE COVERED RAISINS & NUTS

CHOCOLATE COVERED STRAWBERRIES

DARK OR WHITE CHOCOLATE

CHOCOLATE FEVER

FRESH ANGEL FOOD CAKE
LAYERED WITH CHOCOLATE WHIPPED CREAM
SPRINKLED WITH ALMOND SLIVERS

A TASTE OF HEAVEN

FRESH ANGEL FOOD CAKE
TOPPED WITH STRAWBERRIES &
WHIPPED CREAM

CHOCOLATE MOUSSE

SERVED IN A CHILLED GLASS
TOPPED WITH WHIPPED CREAM

CHOCOLATE CHEESECAKE

STRAWBERRY OR CHOCOLATE TOPPING

APPLE PIE

SERVED WITH CINNAMON ICE CREAM

ALA CARTE

ASSORTED PASTRIES
GOURMET COOKIES
FRESH BAKED BROWNIES
ASSORTED MINI MUFFINS
TORTILLA CHIPS & SALSA
MIXED NUTS/PEANUTS
PARTY MIX
PRETZELS
POTATO CHIPS & ONION DIP
16' PIZZA (3 TOPPINGS)
CANDY BUFFET

BEVERAGES

FRESHLY BREWED COFFEE STATION
FRUIT PUNCH (3 GALLONS)
COFFEE
LEMONADE
SPARKLING JUICE
UNLIMITED ICE TEA
BOTTLED WATER
ASSORTED SOFT DRINKS (INCLUSIVE)
SOFT DRINKS & JUICES

Wine List & Cocktail Service

BEVERAGE & COCKTAIL SERVICE

WELL

CALL

PREMIUM

CORDIALS

DOMESTIC BEER

PREMIUM & IMPORT BEER

HOUSE WINE

CAPTAIN'S MENU WINE

DOMESTIC KEG

PREMIUM & IMPORT KEG

HOSTED BARS SUBJECT TO 19% SERVICE CHARGE & CURRENT TAX THAT
IS DISTRIBUTED IN PART TO THE STAFF.

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