



THE
WLDWOOD[®]
LODGE
BANQUET MENU

Morning Starters

Plated Breakfasts

Served with your choice of freshly brewed coffee, herbal tea, chilled juice or milk.

Lake Country

Thick French toast seared in a vanilla and cinnamon batter accompanied by scrambled eggs and smoked kilbasa. \$12.95

Healthy Start

Sliced fresh seasonal fruit, scrambled Egg Beaters® with chives and assorted muffins. \$8.95

Executive

Poached eggs and sugar smoked ham on an English muffin, topped with Hollandaise. Served with our own home-fried potatoes. \$15.95

All American Breakfast

Scrambled eggs with fresh herbs, crisp bacon or smoked sausage, home-fried potatoes, sliced fresh fruit and muffins. \$13.95

Continental Breakfasts

Served with your choice of freshly brewed coffee, herbal tea, chilled juice or milk.

Wildwood Continental

Homemade cinnamon rolls, pastries, and danish, butter and preserves. \$12.95

Healthy Start

Seasonal fresh fruit and assorted yogurt. \$10.95

Lodge Special

Streusal, fruit breads and coffee cake. \$9.95

Baker's Deluxe

Assorted deluxe pastries and muffins, homemade fruit breads and cinnamon or pecan rolls, butter and preserves, and sliced seasonal fruit display. \$16.95

Bagels-N-More

Assorted deluxe pastries, muffins, and bagels with flavored cream cheeses. \$10.95

Breakfast Buffets

All buffets have a 20 person minimum. Served with your choice of freshly brewed coffee, herbal tea, chilled juice or milk.

Prairie Breakfast

choose one:

Scrambled eggs with fresh herbs; scrambled eggs skillet mix with diced ham, cheeses, onions, peppers and mushrooms; thick french toast with Wisconsin maple syrup and whipped butter; or buttermilk pancakes.

choose two:

Crisp bacon, smoked sausage, sausage patties or country smoked ham.

choose one:

Creamy cheddar hashbrowns, American home-fried potatoes.

also includes:

Assorted pastries and muffins, croissants & fruit breads.

\$19.95

Wilderness Scrambler

Fresh display of seasonal fruit, fluffy scrambled eggs, seasoned breakfast potatoes, crisp bacon, sausage links or ham, fresh baked breakfast pastries with butter and preserves. \$16.95

Breakfast Ala Carte

Carmel Pecan or

Cinnamon Rolls (per dozen)\$21.95

Fresh Pastries (per dozen)\$21.95

Mini Muffins (per dozen)\$18.95

Croissants (per dozen)\$21.95

Bagels & Cream Cheese (per dozen).....\$21.95

Fresh Fruit Tray (for 25)\$75.00

Assorted Yogurt (per dozen)\$25.00

Assorted Cereals & Milk (per dozen).....\$25.00

Oatmeal (for 25)\$55.00

Large Muffins (per dozen)\$27.95

THE
WILDWOOD[®]
LODGE

8511 Hudson Boulevard, Lake Elmo, Minnesota 55042 • www.thewildwoodlodge.com
Prices do not include tax and gratuity/event fee. Prices are per person unless otherwise noted.

Break Time

Coffee & Meeting Breaks

Back to Nature

Seasonal fresh fruit, low-fat granola bars, assorted yogurt, fresh chilled juice, freshly brewed coffee, assorted herbal teas. \$8.25

Just Like Home

Assorted freshly baked cookies, ice cold milk, assorted soft drinks, freshly brewed coffee and assorted herbal teas. \$7.50

Build Your Own Cheesecake

Our delicious cheesecake with chef's assortment of toppings and sauces. \$10.95

Fiesta Break

Tortilla chips with salsa and bean dip, Chili Con Queso, guacamole, sour cream, assorted soft drinks and bottled water and coffee. \$7.95

The Energizer

Fresh fruit kabobs with yogurt dip, assorted breakfast and granola bars, trail mix, coffee, iced tea, bottled water, assorted juices and Red Bull. \$9.95

The Break Mix

Pretzels, snack mix, popcorn, peanuts, chips, dip assorted soft drinks and bottled water. \$8.95

Meeting Packages

Executive Day Meeting Package includes Screen / Overhead Projector, Flip Chart, High Speed Internet & Meeting Room Rental. \$59.00 Per Person

Continental Breakfast

Assorted deluxe pastries and muffins, assorted bagels and flavored cream cheeses, sliced fresh seasonal fruit, coffee, tea and juice.

Mid-Morning Break

Refresh coffee, tea, assorted soft drinks and bottled water. Assorted granola bars and trail mix.

Lunch

Executive Deli Buffet or Plated Lunch.

Afternoon Break

Refresh coffee, tea, assorted soft drinks and bottled water. Assorted cookies, snack mix and popcorn.

Ala Carte

Coffee, Decaffeinated Coffee & Hot Tea

(per gallon)	\$26.95
Hot Chocolate (per gallon)	\$26.95
Fresh Baked Cookies (per dozen)	\$21.95
Flavored Coffee (per gallon)	\$30.00
Homemade Brownies (per dozen)	\$23.95
Iced Tea or Lemonade (per liter).....	\$18.00
Assorted Cookie Bars and Lemon Bars (per dozen)	\$23.95
Juice: Apple, Cranberry, Grape, Orange (per liter)	\$18.00
Jumbo Pretzels with Sauces (per dozen)	\$24.00
Bottled Juices (each)	\$2.50

Snack Mix (per pound)	\$18.00
Assorted Soft Drinks (each)	\$1.75
Mixed Nuts (per pound)	\$18.00
Bottled Water (each)	\$2.25
Assorted Sparkling and Mineral Water (each)	\$2.95
Assorted Ice Cream Bars (each)	\$2.95
Red Bull (each)	\$2.95
Candy Bars (each)	\$1.95

Sugar free available upon request.

Counts are based on order not consumption.



Lunch Specialties

Salads

Served with fresh bread, coffee and tea.

Strawberry Spinach Salad

Fresh spinach, sweet strawberries, brie cheese and raspberry vinaigrette. \$12.95

Country Club

Grilled chicken breast, diced tomatoes, artichoke hearts, chopped eggs, black olives, red onion, double cut apples, smoked bacon, cheddar & Swiss cheese tossed with mixed greens and peppercorn ranch dressing. \$13.95

Grilled Chicken Caesar Salad

Marinated chicken breast with fresh caesar dipped romaine, quartered tomatoes, garlic croutons, and shredded asiago cheese. \$13.95

Chicken Tortilla Salad

Blackened chicken breast over mixed greens tossed in a creamy salsa dressing and topped with cheddar cheese, tomatoes, black bean salsa, and tortilla chips. Served with tortilla chips, sour cream and picante sauce on the side. \$13.95

Sandwiches

All entrees are served with kettle chips. Coffee and tea service is included.

Wildwood BLT

Thick-cut bacon, fresh leaf lettuce and vine ripe tomatoes with mayonnaise on toasted bread. \$13.95

Black Angus Bacon Cheeseburger

A half pound of Black Angus Ground Chuck, charbroiled with a slice of American cheese and thick cut bacon. Served on a grilled Kaiser roll. \$13.95

Parmesan Walleye Sandwich

Butter Parmesan crusted walleye fillet served on freshly toasted bread. \$13.95

Croissants

Choice of honey cured ham, smoked turkey, lean roast beef, or Waldorf chicken salad topped with Swiss or American cheese, lettuce, tomato and Bermuda onion, and served on a fresh baked croissant. \$13.95

Smothered Prime Rib

Tender standing Prime Rib roast slow roasted and carved, topped with grilled onions, sautéed mushrooms and baby Swiss cheese. Served on a toasted hoagie. \$15.95

Grilled Vegetable Wrap

Assorted grilled vegetables tossed with Parmesan cheese and rolled in a fresh tortilla. Served with a side of roasted garlic tomato mayonnaise. \$10.95

French Dip

Thinly sliced prime rib of beef combined with sautéed onions and melted Swiss cheese. Served with au jus. \$13.95

Apple Roasted Turkey

A turkey tenderloin rolled in an apple raisin stuffing, roasted and sliced over garlic mashed potatoes then drizzled in a bourbon glaze and served with seasonal vegetables. \$16.95

Traditional Boxed Lunch

Roast beef, ham or smoked turkey, on assorted breads with kettle chips, fresh baked cookie, seasonal fresh fruit, soft drink or bottled water. \$13.95

Dessert available with all entrees.

\$6.00 per person. Choice of: Triple Chocolate Cake, Turtle Cheesecake, or Apple Dumpling.

Executive Buffets

All buffets are served with coffee and tea. Minimum of 20 guests.

Executive Deli Buffet

Tossed mixed greens with assorted dressings, crisp kettle chips, pasta salad, assorted sliced deli meats accompanied by Swiss, American and Pepper Jack cheeses, lettuce, tomato, onions, mayonnaise, and deli mustard. Assortment of fresh rolls and assorted cookies. Lunch: \$18.95 • Dinner: \$22.95

The Sombrero

Build your own tacos and fajitas. Taco shells & tortillas, marinated chicken & beef, sautéed onions & peppers, Spanish rice, refried beans, chips & salsa, sopapillas with honey and chocolate sauce. Lunch: \$18.95 • Dinner: \$22.95

Little Italy

Caesar salad with herb croutons, garlic bread sticks, chicken alfredo, lasagna, & Tiramisu. Lunch: \$18.95 • Dinner: \$22.95

Feast from the East

Orange chicken, beef and broccoli, fried rice, egg rolls, cream cheese wontons, and fortune cookies. Lunch: \$18.95 • Dinner: \$22.95

Backyard BBQ

Wisconsin bratwurst and sirloin burgers with lettuce, tomato, onion, assorted cheeses and buns, ketchup, mustard, mayonnaise, pickle relish. Comes with baked beans, sliced watermelon, crisp kettle chips and a tossed salad with assorted dressings and homemade brownies. Lunch: \$19.95 • Dinner: \$23.95

Vegan Options

Entree is served with a green salad and tomato basil dressing. Vegetable Kabob: Garden fresh vegetables are skewered and basted in a balsamic reduction while being charbroiled. Served over white rice. Saffron Curry: A Ragout of curried vegetables is served over saffron rice.

Gluten Free Option

Entree is served with a small vegetable crudites. A Broiled Walleye Fillet is served with grilled vegetables. A 7 ounce Top Sirloin is served with grilled vegetables.



Dinner Presentations

Dinner Entrees

All entrees are served with a mixed salad, dinner roll and traditional accompaniments.

Walleye Almondine

A fresh fillet of walleye lightly seared in an almond breading and topped with a cognac cream sauce. \$27.95

Chicken Parmesan

Tender chicken breast dusted with herbs and bread crumbs, and then pan seared and topped with marinara sauce and provolone Cheese. \$26.95

Wood Fired Rib Eye

Straight from our in-house butcher shop, a 10 oz. Delmonico style hand-cut choice rib eye. Charbroiled to perfection. \$28.95

Champagne Chicken

A tender chicken breast, grilled and topped with a champagne cream sauce. \$27.95

Pecan Chicken

Tender chicken breasts seared in a pecan breading and drizzled in a caramel cream sauce. \$26.95

Maple Cream Pork Chops

Two bone-in chops are rubbed in herbs, charbroiled, and topped with a maple cream sauce. \$25.95

Beef Wellington

A hand-cut fillet of beef tenderloin seared, wrapped in a puff pastry, and baked golden brown. Served with a roasted garlic jus. \$32.95

Filet Mignon

A charbroiled Chateau cut beef tenderloin charbroiled to perfection and served with a rosemary demi glaze. \$30.95

Rainbow Trout

Freshwater Rainbow trout is basted in an apple glaze and served flaky and light. \$27.95

Dinner Buffet

All buffets require a minimum of 20 people and include a tossed greens salad, fresh rolls and coffee service.

Two Meat Combo Buffet

Maple Cream Pork Chops and Pecan Chicken

These two Northwood favorites provide a perfect balance of autumn flavors. \$34.99

Charbroiled Flank Steak and Chicken Chardonnay

The savory feel of the flank steak is paired perfectly with the mild sweetness of the chicken. \$36.99

Land and Sea

Our Delmonico Rib Eye and filet of Walleye Amandine. \$38.99

Potato / Starch (select one)

Mashed Potatoes • Garlic Mashed Potatoes • Rice Pilaf
Herb Roasted Red Bay Potatoes

Vegetable (select one)

Green Bean Amandine • Apple Glazed Carrots • Sweet Corn
Summer Squash Blend

Carving Stations

Consider adding a carving station to your buffet! Carving stations include mustard, horseradish, mayonnaise, silver dollar rolls and a uniformed chef carver.

Roast Beef Tenderloin
35 portions - \$600.00

Honey Glazed Ham
50 portions - \$400.00

Roasted Turkey Breast
50 portions - \$400.00



Festive Gatherings

Reception Presentation

International Cheese Display

A selection of premium domestic and imported cheeses. Served with toasted baguettes, flatbreads and wafers. (Serves 25) \$95.00

Fruit Tree Display

A beautiful display of seasonal fruit spiraling around a handmade pineapple tree. Served with assorted dips and sauces. (Serves 25) \$150.00

A Taste of Bruschetta

An assortment of grilled baguettes and flatbreads with olive tapenade, mint hummus and tomato mozzarella salad. (Serves 25) \$75.00

Vegetable Crudité

An array of crisp garden vegetables with selected dipping sauces. (Serves 25) \$65.00

Seared Tenderloin of Beef

The most tender cut of beef rubbed in herbs and spices, grilled, chilled, sliced thin and exquisitely displayed. (Serves 25) \$250.00

House Smoked Salmon

House-cured Atlantic salmon hickory smoked and displayed with capers, egg, red onion and herb Crème Fraiche. Coupled with sourdough Crostini. (Serves 25) \$125.00

Hors D' Oeuvres

Meat & Cheese Tray (serves 25).....	\$75.00
Bread Bowl with Spinach Dip (serves 25)	\$50.00
Rumaki-Shrimp, Scallops (per dozen)	\$50.00
Shrimp Cocktail (serves 25)	\$150.00
Chocolate Dipped Strawberries (per dozen)	\$38.00
Crab Stuffed Mushroom Caps (per dozen)	\$28.00
Chicken Tenders (per dozen).....	\$35.00
Chicken Drumsticks; Honey, BBQ or Buffalo (per dozen)	\$28.00
Meatballs; BBQ or Swedish (per dozen)	\$28.00
Chicken Saté with Spicy Peanut Sauce (per dozen)	\$28.00
Fruit Tray (serves 25)	\$75.00

Specialty Desserts

Assorted Mini Cream Puffs

Filled with flavored mousses & dusted with powdered sugar. \$18.95 per dozen

Cheesecake

New York, Vanilla, Raspberry Crème, or Turtle. \$7.95 per person

Tarts

White chocolate raspberry tarts. \$24.95 per dozen

Cakes

Vanilla with lemon / raspberry marble ganache or triple chocolate cake \$7.95 per person

Bar Selections

Bar Service

Select Brand Highball	\$6.00
Select Brand Cocktail	\$7.00
Premium Highball	\$7.25
Domestic Beer	\$3.75
Imported Beer	\$4.75
Select Wine	\$5.75
Premium Wine	\$6.75
Cordials	\$7.75
Soft Drinks	\$1.75
Juice	\$2.00
Mineral Water	\$2.50

Beverages

Keg of Beer; Domestic	\$270.00
Keg of Beer; Premium	\$450.00
Non-Alcoholic Fruit Punch (gallon).....	\$32.00
Champagne Punch (gallon)	\$50.00
House Champagne (bottle)	\$35.00
House Wine White Zinfandel (bottle)	\$25.00
House Wine Cabernet (bottle)	\$27.00

Cordials

Amaretto Di Saronno • Bailey's • Grand Marnier • Kahlua

\$300.00 bar minimum. If minimum is not met, \$75.00 bar fee applies. Groups of 40 or less requesting a full service bar with a bartender will be assessed an hourly fee.

