



BUFFET LUNCHESES

All Buffets Include Iced Tea, Regular Coffee and Decaf Coffee

V - Vegetarian; Vg - Vegan; DF - Dairy Free; GF - Gluten Free; N - Contains Nuts

PRANZO

\$52.00 Per Guest

Caprese Salad – Arugula, Cherry Tomato, Local Mozzarella, and Basil Vinaigrette – V, GF
Mixed Greens, Fennel, Apple with Lemon Vinaigrette – Vg, GF
Margherita Flatbread – V
Sausage Flatbread with Mushroom, Sundried Tomato and Garlic Cream
Choice of Roasted Meatballs OR Grilled Chicken Breast – DF, GF
Penne Rigate with Portabella Mushrooms, Spinach, English Peas, and Walnut Pesto – Vg
Ricotta Ziti with Kale and Vodka Sauce – V
Tiramisu – V

GLUTEN FREE

Choose up to 2 options.

- Gluten Free Pasta \$54.00
- Gluten Free Flatbread \$54.00
- Gluten Free Pasta AND Flatbread \$56.00

GOING GREEN BUFFET

\$49.00 Per Guest

Kale and Potato Soup – Vg, GF
Spinach, Baby Kale, Mixed Greens – Vg, GF
Asparagus, Alfalfa sprouts, Cucumber, Broccoli, Green Beans, Tomatoes, Red Onion, Red Pepper, Radish, Carrots, Beets, Garbanzo Beans, Corn, Roasted Squash, Olives – Vg, GF
Goat Cheese, Parmesan, White Cheddar – V, GF
Hard Boiled Eggs – V, DF, GF
Diced Chicken Breast, Bacon Bits – DF, GF
Sunflower Seeds, Pumpkin Seeds, Toasted Almonds, Croutons – V, GF, N
Apple Cider Vinaigrette & Maple Balsamic Vinaigrette – Vg, GF
Breadsticks and Toasted Baguette – Vg, DF

Zucchini and Carrot Bundt Cake – V

WOOD + PADDLE BUFFET

\$56.00 Per Guest

Chicken Wild Rice Soup
Mixed Local Greens Salad, Radish, Tomato, Smoked Blue Cheese, Sunflower Seeds and Dill-Buttermilk Dressing – V, GF
Roasted Baby Yukon Gold Potatoes – Vg, GF
Smoked Cauliflower with Maple-Chili Gastrique – Vg, GF
Roasted Maple-Pecan Carrots – Vg, GF, N
Rotisserie Chicken – DF, GF
Breaded Walleye Schnitzel – DF

Seasonally Inspired Bread Pudding

OFF THE GRILL

\$54.00 Per Guest

Creamy Tomato Soup with Oyster Crackers – V
Iceberg Salad with Tomatoes, Onions, Cucumber and Sunflower Seeds – Vg, GF
Lemon-Herb Dressing – Vg, GF
Grilled Flank Steak, house made steak sauce – DF, GF
Grilled Marinated Tofu Steak – Vg, GF, S
Grilled Texas Toast – V, DF
Herbed Brown Rice Pilaf – Vg, GF
Grilled Seasonal Vegetable Medley – Vg, GF

Shortcake with Seasonal Berries – V

TACO TRUCK

\$54.00 Per Guest

Carne Asada – DF, GF
Pollo Verde – DF, GF
Tortilla Soup – V, GF
Southwestern Caesar Salad with Corn, Black Beans, Tortilla Chips and Chili-Caesar Dressing – V, GF
Grilled Portobello Mushrooms – Vg, GF
Mexican Rice and Beans – V, GF
Shaved Cabbage slaw with Cilantro and Lime – Vg, GF
Queso Fresco, Sour Cream, Pico de Gallo, Green Salsa, Red Salsa, Guacamole, Cheddar Cheese – V, GF

DELI BUFFET

\$45.00 Per Guest

Vegan Tomato Lentil Soup – Vg, GF
Farmers Salad with Mixed Greens, Cucumber, Cherry Tomato, Carrots, Croutons on the side – V, GF
Potato Salad with Celery, Red Onion, and Lemon-Dill Vinaigrette – Vg, DF, GF
Bibb Lettuce, Bushel Boy Tomato, Shaved Red Onion, Pickles – Vg, GF
Sliced Cheddar, Swiss, Provolone, Pepper Jack – V, GF
Smoked Turkey, Shaved Ham, Roast Beef, Genoa Salami, Orchard Chicken Salad – DF, GF
Balsamic Dressing – Vg, GF
Blue Cheese Dressing – V, GF
Deli Mustard, Mayonnaise, Horseradish Sauce, Hummus – V, GF
Assorted Breads and Rolls, Gluten Free Bread – Vg, DF

House Baked Cookies – V

BOXED LUNCH

\$40.00 Per Guest

Whole Fruit OR Fruit Salad – Vg, GF
Kohlrabi Slaw OR Potato Salad – V, GF
Individually Bagged Chips – Vg, GF

Choose (4):

Smoked Turkey with Tomato, Lettuce, Lemon Aioli, on Cranberry Wild Rice Bread – DF
Roast Beef with Caramelized Onion, Romaine, White Cheddar on Marble Rye Bread
Skipjack Tuna Salad with Carrot Slaw and Greens on a Hoagie Bun – DF
Orchard Chicken Salad with Grapes and Walnuts, Greens, Tortilla Wrap – DF, N
Roasted Pear and Brie with Arugula, Honey Butter on Ciabatta – V
Vegan Club with Zucchini, Squash, Tomato, Roasted Pepper, Onion, Mixed Greens and Hummus on Wheat Bread – Vg

Brownie OR Cookies – V

Flour and Corn Tortillas – Vg

Tres Leches with Berries and Whipped Cream – V

MINNESOTA NICE BUFFET

\$55.00 Per Guest

Booyah – Cabbage, Tomato, Root Vegetables, Rutabaga, Corn, Celery, Carrot and Onions, Cooked in Chicken and Beef Broth – DF, GF
Tater Tot Hot Dish – Beef, Mixed Veggies and Mushrooms in a Creamy sauce. Topped with Tater Tots and Cheddar Cheese
Iron Range Porchetta – Pork Shoulder Slow Cooked with Fennel and Garlic – DF, GF
Mixed Greens Salad, Cucumber, Tomato, Croutons, Ranch Dressing – V
Corn on the Cob with Local Butter – V, GF
Wild Rice Pilaf – Vg, GF

Assorted Dessert Bars – Lemon, Caramel Apple, Blondies and Brownies – V

BARBECUE

\$52.00 Per Guest

Smoked Beef Brisket – DF, GF
Dry-Rubbed Smoked Chicken with Honey Mustard BBQ Sauce – DF, GF
Country Style Potato Salad – V, DF, GF
Caramelized Onion Baked Beans – V, DF, GF
Cornbread Muffins with Honey Butter – V
*Mac and Cheese – V

Pickle Slices – Vg
Kohlrabi Slaw – V, DF, GF
Smoked Cauliflower – DF, GF

Seasonal Cobbler – V

BUILD YOUR OWN BURGER BAR

\$48.00 Per Guest

Iceberg Salad with Onion, Tomato, and Cucumbers – Vg, GF
Croutons and House Made Ranch – V
House Made Chips with French Onion Dip – V, GF
Cheddar, American, Swiss, Pepper Jack – V, GF
Lettuce, Tomato, Onions, Pickles, Caramelized Onions, Bacon – DF, GF
Ketchup, Mustard, House Special Sauce, BBQ Sauce

ketchup, mustard, house special sauce, BBQ sauce –
Vg, GF

Locally Raised Beef, Chicken and Vegan Burgers – GF,
DF

House Made Rice Krispy Bars – V, GF

PLATED LUNCHESES

Entrees Include Choice of Salad or Soup and Dessert, Iced Tea, Regular Coffee, and Decaf Coffee
V - Vegetarian; Vg - Vegan; DF - Dairy Free; GF - Gluten Free; N - Contains Nuts

BREADED WALLEYE SCHNITZEL

\$50.00 Per Guest

Braised Red Cabbage, Roasted Green Top Carrots,
Lemon and Brown Butter

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons - V

Tomato Lentil Soup - Vg, GF

Beer Cheese Soup and Popcorn - V

Vegetable Minestrone - Vg

Butternut Squash Soup - V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry
Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan,
Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried
Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato,
Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese,
Maple-Pecan Dressing

DESSERT

Choose 1 option.

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Lemon Tart with Whipped Cream and Berries - V

Vegan Chocolate Cheesecake - Vg

SMOKED CAULIFLOWER

\$48.00 Per Guest

Cheddar Grits, Sauteed Kale, Sweet and Sour Chili
Gastrique - V, GF

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons - V

Tomato Lentil Soup - Vg, GF

Beer Cheese Soup and Popcorn - V

Vegetable Minestrone - Vg

Butternut Squash Soup - V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry
Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan,
Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried
Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato,
Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese,
Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries - V

Vegan Chocolate Cheesecake - Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

ROTISSERIE CHICKEN

\$48.00 Per Guest

Mashed Potatoes, Carrots and Green Beans, Chicken Jus – GF

SOUP OR SALAD

Choose 1 option.

–

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

ZOODLES

\$42.00 Per Guest

Zucchini and Carrot Noodles, Chickpeas, and Walnut Pesto on a Bed of Spicy Tomato Sauce – Vg, GF, N

SOUP OR SALAD

Choose 1 option.

–

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

–

House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-
- Lemon Tart with Whipped Cream and Berries – V
- Vegan Chocolate Cheesecake – Vg
- Cherry Almond Chia Pudding – Vg, GF, N
- Tiramisu with Amaretto Cream – V
- Chocolate Bundt Cake with Caramel and Candied Pecans – V, N
- Shortbread with Strawberries and Cream – V
- Butterscotch Pudding with Caramel and Kettle Corn – V
- Horchata Rice Pudding – Vg, GF, N
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SESAME CRUSTED TOFU STEAK

\$42.00 Per Guest

Jasmine Rice with Edamame, Seasonal Stir-fried Vegetables, Red Pepper Chili Sauce – Vg, S

SOUP OR SALAD

Choose 1 option.

-
- Chicken and Wild Rice Soup
- Creamy Tomato Soup with Parmesan Croutons – V
- Tomato Lentil Soup – Vg, GF
- Beer Cheese Soup and Popcorn – V
- Vegetable Minestrone – Vg
- Butternut Squash Soup – V, GF
-
- House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing
- Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons
- Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried

DESSERT

Choose 1 option.

-
- Lemon Tart with Whipped Cream and Berries – V
- Vegan Chocolate Cheesecake – Vg
- Cherry Almond Chia Pudding – Vg, GF, N
- Tiramisu with Amaretto Cream – V
- Chocolate Bundt Cake with Caramel and Candied Pecans – V, N
- Shortbread with Strawberries and Cream – V
- Butterscotch Pudding with Caramel and Kettle Corn – V
- Horchata Rice Pudding – Vg, GF, N
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KNIFE AND FORK CAESAR

\$44.00 Per Guest

Served with Grilled Chicken Breast or Salmon. Artisanal Romaine, Grilled Croutons, Shaved Parmesan, Bushel Boy Tomatoes, and House Caesar Dressing

SOUP OR SALAD

Choose 1 option.

-
- Chicken and Wild Rice Soup
- Creamy Tomato Soup with Parmesan Croutons – V
- Tomato Lentil Soup – Vg, GF
- Beer Cheese Soup and Popcorn – V
- Vegetable Minestrone – Vg
- Butternut Squash Soup – V, GF
-
- House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing
- Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

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BLACK BEAN AND CORN ENCHILADA

\$42.00 Per Guest

Calabacitas, Spanish Rice, Salsa Verde and Queso Fresco – V, GF

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

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Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

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HERB ROASTED CHICKEN BREAST

\$50.00 Per Guest

Yukon Gold Potatoes, Carrots, Asparagus, Herb & Garlic Jus – GF

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

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GRILLED SALMON

\$52.00 Per Guest

Saffron Rice, Broccolini, Carrots and Lemon & Thyme Beurre Blanc – GF

SOUP OR SALAD

Choose 1 option.

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Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Butternut Squash Soup – V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

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PEPPERCORN CRUSTED PORK LOIN

\$50.00 Per Guest

Roasted Mushrooms and Root Vegetables, Caper Cream Sauce – GF

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

FLAT IRON STEAK

\$55.00 Per Guest

Roasted Yukon Gold Potatoes, Asparagus, Roasted Cherry Tomatoes, Chimichurri – GF

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

BRAISED BONELESS SHORT RIB

\$54.00 Per Guest

Mashed Potatoes, Carrots, Celery and Cippolini Onion,

SOUP OR SALAD

Choose 1 option.

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Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

Horchata Rice Pudding – Vg, GF, N

Braising Jus – GF

SOUP OR SALAD

Choose 1 option.

-

Chicken and Wild Rice Soup

Creamy Tomato Soup with Parmesan Croutons – V

Tomato Lentil Soup – Vg, GF

Beer Cheese Soup and Popcorn – V

Vegetable Minestrone – Vg

Butternut Squash Soup – V, GF

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House Salad: Mixed Baby Greens, Carrot, Cucumber, Cherry Tomatoes, Ranch Dressing

Caesar Salad: Romaine, Caesar Dressing, Shaved Parmesan, Croutons

Baby Spinach Salad: Julienned Apple, Red Onion, Feta, Dried Cranberries, Maple Cider Vinaigrette

W+P Greens Salad: Mixed Local Lettuces, Radish, Tomato, Sunflower Seeds, Dill-Buttermilk Dressing

Arugula-Beet Salad: Roasted Beets, Arugula, Goat Cheese, Maple-Pecan Dressing

DESSERT

Choose 1 option.

-

Lemon Tart with Whipped Cream and Berries – V

Vegan Chocolate Cheesecake – Vg

Cherry Almond Chia Pudding – Vg, GF, N

Tiramisu with Amaretto Cream – V

Chocolate Bundt Cake with Caramel and Candied Pecans – V, N

Shortbread with Strawberries and Cream – V

Butterscotch Pudding with Caramel and Kettle Corn – V

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Horchata Rice Pudding – Vg, GF, N

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