



# Catering Menus

## Dinner

7025 Northland Drive  
Minneapolis, MN 55428  
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[www.northlandinn.com](http://www.northlandinn.com)

BENCHMARK  HOSPITALITY  
INTERNATIONAL

## Northland Inn Plated Dinners

More than one plated entrée selected during any one meal period  
will be billed at the higher priced item.

All entrées include Mixed Green Salad with Creamy Parmesan and Garden French Dressings  
Served with Fresh Breads, Seasonal Accompaniments and  
Choice of Dessert  
Entrées served with Freshly Brewed Coffee, Hot Tea and Ice Tea

<b>Filet Mignon</b> with Forestiere Mushroom Sauce	\$34
<b>Ribeye Steak</b> with Garlic Buttered Mushrooms	\$30
<b>Prime Rib of Beef</b> with Garlic Au Jus	\$31
<b>New York Strip Steak</b> with Roasted Red Pepper Sauce	\$33
<b>Herb Crusted Pork Loin</b> with Roasted Garlic Sauce	\$29
<b>Chicken Wellington</b> stuffed with Mushroom Duxelles and Wild Rice with Pommery Sauce	\$29
<b>Red Iron Skillet Chicken Breast</b> with Corn Salsa	\$26
<b>Roasted Tuscan Chicken Breast</b> topped with Tomato Sauce Basil, Mozzarella and Parmesan Cheeses	\$26
<b>Midwestern Stuffed Chicken</b> Wild Rice and Smoked Gouda Stuffed Chicken Breast topped with a Grand Marnier Sauce	\$28
<b>Seared Atlantic Salmon</b> with Teriyaki Ginger Glaze	\$28
<b>Pan Seared Halibut</b> with Roasted Tomato and Garlic Sauce	\$30
<b>Grilled Swordfish</b> with Bell Pepper Salsa	\$29
<b>Minnesota Baked Breaded Walleye</b> with Almond Butter	\$29
<b>Shrimp Scampi</b> with Lemon Butter Garlic	\$30
<b>Meat Lasagna</b> Beef and a Blend of Cheese Layered with Pasta and Tomatoes	\$26
<b>Sicilian Chicken Penne Pasta</b>	\$26
Pasta Tossed with Peppers, Roasted Tomatoes, Fresh Basil, Olive Oil and Shaved Parmesan Cheese and Grilled Chicken Breast	
<b>Chicken Alfredo</b>	\$26
Applewood Smoked Chicken, Broccoli and Alfredo Sauce Served over Fettuccini	
<b>Pasta Primavera</b> Vegetables with Parmesan Cheese, Garlic and Olive Oil	\$25
<b>Vegetable Lasagna</b> Garden Fresh Vegetables, Cheese and Tangy Tomato Sauce	\$26

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Food and beverage prices are subject to applicable taxes and 19% service charge.

Prices subject to change.

## Northland Inn Plated Duo Entrées

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All entrées include Mixed Green Salad with Creamy Parmesan and Garden French Dressing  
Served with Fresh Breads, Seasonal Accompaniments and  
Choice of Dessert  
Entrées served with Freshly Brewed Coffee, Hot Tea and Ice Tea

**Petite Filet of Beef and Shrimp Scampi** \$38

With Forestiere Mushroom Sauce and Lemon Garlic Butter

**Petite Filet of Beef and Grilled Breast of Chicken** \$35

With Forestiere Mushroom Sauce and Roasted Tomato Shallot Sauce

**Petite Filet of Beef and Grilled Atlantic Salmon** \$37

With Forestiere Mushroom Sauce and Basil Cream Sauce

### Potato/Rice Selections

Idaho Garlic Mashed Potatoes  
Herb Roasted B-Gold Potatoes  
Red Bliss Potatoes  
Home Fried Potatoes  
Parmesan Gratin Potatoes  
Dauphinoise Potatoes  
Minnesota Wild Rice  
White Rice Pilaf

### Vegetable Selections

Honey Glazed Carrots  
Country Corn  
Buttered Green Beans  
Steamed Broccoli  
Cauliflower with Parmesan  
Zucchini, Squash and Peppers  
Grilled Asparagus (Seasonal Selection)  
Vegetable Medley

### **Children's Meal**

(Ages 11 and Under)

\$13.95

Select one of the following entrées – each is served with Tater Tots

Boneless Chicken Strips

Grilled Cheese Sandwich

Pizza

Corn Dog

Dessert

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# Northland Inn Desserts

## Plated Desserts

Choice of one.

### **White Chocolate Raspberry Mousse Torte**

Luscious layers of Cake, Raspberry Sauce and White Chocolate

### **Dreamsicle Cheesecake**

Our New York Style Cheesecake with a Twist of Orange

### **Sacher Torte**

Almond Chocolate Cake layered with Apricot Glaze and  
Covered with a Chocolate Ganache

### **Cheesecake**

Traditional New York Style Cheesecake with Seasonal Berries

### **Chocolate Ganache Cake**

Chocolate Cake layered with Rich Dark Chocolate Ganache

### **Raspberry Ganache Cake**

Chocolate Cake layered with Raspberry Ganache

### **Carrot Cake**

Spice Cake with Grated Carrot and Covered with Cream Cheese Icing

### **Fruit Pie**

Apple, Blueberry, Strawberry (Seasonal) or Cherry

### **Key Lime Pie**

Cool Lime Custard in a Sweetened Pastry Crust

### **Red Velvet Cake**

Popular Southern Style Cake Topped with Cream Cheese Icing

### **Strawberry Chantilly Torte**

Layers of White Cake, Strawberries and Chantilly  
(Strawberry Shortcake)

### **Tiramisu**

Coffee Infused Lady Fingers with Layers of Mascarpone

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# Northland Inn Dinner Buffets

(Minimum 50 people)

Buffets served with Freshly Brewed Coffee, Hot Tea and Ice Tea

## Deluxe Buffet

Choice of Two Entrées \$32

Choice of Three Entrées \$35

### Starter

(Choice of Three)

Tossed Garden Salad with Choice of Two Dressings, Caesar Salad,  
Mediterranean Pasta Salad, Greek Salad, Fresh Sliced Fruit or Antipasti

### Entrées

Chicken Breast with Tomato, Basil, Mozzarella

Grilled Barbeque Chicken Breast

Breast of Chicken in Lemon Pepper Glaze

Chicken Cacciatore

Roast Turkey and Stuffing

Beef Tips and Mushrooms

Pepper Steak

Sliced Beef with Horseradish Cream Sauce

Baked Salmon Filet with Basil Cream Sauce

Almond Crusted Walleye

Roasted Pork Loin with Apple Cinnamon Glaze

Pineapple Glazed Baked Ham

Slow Roasted Barbeque Ribs

Penne Pasta, Olive Oil, Garlic, Basil & Tomato

Lasagna with Homemade Meat Sauce and Mozzarella Cheese

Vegetable Lasagna with Homemade Sauce and Mozzarella Cheese

### Starch

(Choose One)

Idaho Mashed Potatoes, Home Fried Potatoes, Red Bliss Potatoes or  
Minnesota Wild Rice Blend

### Vegetable

(Choose One)

Honey Glazed Carrots, Buttered Green Beans, Country Corn, Steamed Broccoli,  
Cauliflower with Parmesan or Vegetable Medley

### Fresh Breads and Butter

### Desserts

Chef's Selection of Decadent Cakes, Tortes, Tarts and Bars

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# Northland Inn Dinner Buffets

(Minimum 50 people)

Buffets served with Freshly Brewed Coffee, Hot Tea and Ice Tea

## Italian Buffet

\$33

Caesar Salad with Croutons and Garlic Bread Sticks  
Antipasto  
Bruschetta  
Chicken Parmesan  
Lasagna  
Cheese and Sausage Ravioli with Alfredo  
Penne Primavera  
Stuffed Pork Loin with Apples and Raisins  
Seasoned Italian Vegetables with Fresh Garlic and Herbs  
Chef's Selection of Italian Desserts

## Western Buffet

\$34

Potato Salad and Cole Slaw  
Garden Salads with Choice of Two Dressings  
Sliced Roast Beef Aus Jus  
Grilled Chicken Breast  
Fried Walleye Filets with Tartar Sauce  
Country Corn  
Baked Beans with Onions and Bacon  
Corn Bread and Dinner Rolls  
Chef's Selection of Desserts

## Southwest Buffet

\$33

Fresh Garden Salad with Choice of Two Dressings  
Corn Bread and Dinner Rolls  
Corn, Pepper and Cilantro Salad  
Tortilla Chips with Salsa  
Beef and Chicken Fajitas  
Tequila Chicken with Tomato Lime Salsa  
Beef Burritos  
Cheese Enchiladas  
Mexican Rice, Refried Beans  
Chef's Selection of Desserts

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# Northland Inn Dinner Buffets

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## Oriental Buffet

\$34

Mandarin Oriental Salad  
Tropical Fruits and Berries  
Fresh Garden Green Salad with Choice of Two Dressings  
Assorted Fresh Breads  
Pot Stickers  
Egg Rolls  
Sweet and Sour Pork  
Beef Broccoli in Oyster Sauce  
Chicken Stir Fry  
Fried and White Rice  
Chef's Selection of Desserts

## Chef's Barbeque Menu

\$34

Pasta Salad and Cole Slaw  
Corn (on the Cob when in Season)  
Baked Beans  
Potato Salad  
Corn Bread and Dinner Rolls  
Slow Roasted BBQ Ribs  
Butter Grilled Chicken  
Grilled Polish Sausage  
Fresh Melon and Berries  
Chef's Selection of Desserts

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# **Northland Inn Desserts**

## **Buffet Desserts**

### **Fruit Tart**

Rich Pastry Cream with Sliced Fruit and Berries in a Sweetened Crust

## **Warm Buffet Desserts**

### **Fruit Cobbler**

Apple, Peach, Cherry or Strawberry

### **Chocolate Fudge Cake**

Warm Chocolate Cake Topped with Hot Fudge and Served with Whipped Cream

### **Cinnamon Cake**

Warm White Cake Swirled with Cinnamon

## **Buffet Dessert Stations**

Served only as an upgrade to an existing dinner or reception.

### **Viennese Dessert Table**

**\$9**

Petite Fours, Miniature Fruit Tarts, Apple Turnovers, Petite Cheesecakes,  
Mousse Filled Chocolate Cups and Chocolate Dipped Strawberries

### **Ice Cream Sundae Station**

**\$6**

Ice Cream

Vanilla, Chocolate and Strawberry

Toppings

Pineapple, Strawberries, Blueberries, Chopped Nuts, Chocolate Shavings,  
Whipped Cream, Cherries and Assorted Candies

Sauces

Caramel, Chocolate and Strawberry

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