



# *Sugar Lake*

LODGE

## *Menu Selections*

Sugar Lake Lodge's accomplished on-site chef prepares sumptuous meals using fresh ingredients with a surprisingly creative touch. Special menus can also be prepared upon request.

Please review this packet, make note of questions and let our event planning staff take it from there.



# *Group Dining*

Mealtime for our working guests is a time to relax and network with other participants. The goal is to serve items that foster conversation and keep energy levels high. Our Chef designs the meals to appeal to a broad range of appetites and diets. If you require special dietary needs or have a special request, please let us know.

All meals are served **buffet** style in our Restaurant located in the main lodge unless a request is made for a special banquet or outdoor function. Chef Gorath designs the menu but is open to including your special requests.

## *Breakfast*

Coffee, Tea, Hot Chocolate, Variety of Juices, whole and sliced fruit, freshly baked muffins, a variety of cold cereals, and a variety of hot items such as: scrambled eggs, Eggs Benedict, pancakes, waffles, smoked sausage, bacon, potatoes, and hot cereal.

## *Morning Coffee Break*

Coffee, Tea, Hot Chocolate, granola bars, trail mix, variety of juices, whole fruit, and a freshly baked item such as muffins, rolls, etc.

## *Lunch*

We alternate six popular buffets with items to please all; Cold Sandwich, Italian, Up North, Hot Sandwich, American & Otis (Menu attached).

## *Afternoon Coffee Break*

Coffee, Tea, Hot Chocolate, lemonade, iced tea, granola bars, trail mix, whole fruit, and a freshly baked item such as cookies, bars, etc. Soft drinks are available for \$1.00 each.

## *Dinner*

We alternate between six buffets; Italian, Minnesota, Otis Family, BBQ, Prime Rib and the Steak Cookout. (Menu Attached)

# Lunch Buffets

All lunch buffets include iced tea, lemonade or coffee and a chef's choice dessert.

## American

½ # Angus Beef Patties  
Grilled Chicken Breast  
Baked Beans  
Vegetarian Black Bean Burgers  
Assorted Salads  
Fresh Lettuce, Tomatoes, and Onions  
Sliced American, Swiss and Cheddar Cheese  
French Fries

## Up North

Assorted Salads  
Baked Chicken  
Broiled Walleye  
Cut Corn  
Rice Pilaf  
Vegetable Couscous

## Hot Sandwich

Assorted Salads  
Fresh Hoagie Rolls  
Sliced Roast Beef  
with Pepper, Onions, Mushrooms and Au jus  
Meatballs with marinara sauce  
Apple Bourbon Pulled Pork  
Smoked Cheddar Mac & Cheese  
Onion Rings

## Italian Buffet

Pasta Salad  
Marinara and Alfredo Sauce  
Penne pasta  
Linguine Pasta  
Vegetable Lasagna  
Chicken Broccoli & Mushrooms with Alfredo Sauce  
Italian Sausage & Peppers with Marinara  
Garlic Bread Sticks

## Soup and Sandwich

Strawberry Spinach Salad  
Club Sandwich Wrap  
Chicken Caesar Wrap  
Fresh Lettuce, Tomatoes and Onions  
Egg Salad  
Chicken Cashew Salad  
Fresh Croissants  
Kettle Chips  
Chefs Choice Soup

## Back Yard Buffet

Potato Salad  
¼# Beef Hot Dogs  
¼# Bratwurst  
Grilled Andouille Sausage  
Tater Tots  
Sport Peppers  
Sour Kraut  
Chili Sauce  
Peppers and Onions

# Dinner Buffets

All dinner buffets include a Chefs Choice Dessert.

## Italian

Caesar Salad  
Pasta Salad  
Shrimp and Clam Pomodoro on Linguine  
Cheese Ravioli with Bolognese Sauce  
Chicken Parmesan  
Garlic Bread

## Prime Rib

Mixed Greens with 3 dressings  
Shrimp and Scallop Sauté with Fresh Vegetables  
Chef Carved Slow Roasted Prime Rib  
Pork Loin stuffed with Spinach and Sundried Tomatoes with Roasted Garlic Cream  
Roasted Yukon Gold Potatoes with Garlic and Herbs  
Green Beans with Bacon and Onions  
Assorted Breads

## Minnesota Family

Mixed Greens with 3 dressings  
Slow Roasted Beef Pot Roast  
Bone-in Chicken Breast with Bacon Brandy Cream Sauce  
Shore Lunch Walleye with Tartar Sauce  
Garlic Mashed Potatoes  
Wild Rice Pilaf  
Asparagus  
Assorted Breads

## BBQ

Mixed Greens with 3 dressings  
Pork Ribs with Apple Bourbon Sauce  
Grilled Salmon with Maple Glaze  
BBQ Chicken  
Corn on the Cob  
Smoked Cheddar Au gratin Potatoes  
Assorted Breads

## Cookout Buffet

Potato Salad  
Coleslaw  
Grilled 8 ounce Sirloin Steak with Caramelized Onions  
Grilled Yellow Fin Tuna with Mango Salsa  
Baked potatoes  
Broccoli and Cauliflower with Cheddar Cheese Sauce  
Assorted Bread

## Cajun

Sliced Watermelon  
Coleslaw  
Boiled Red Potatoes and Sweet Corn  
Blackened Catfish  
Crawfish Boil  
Chicken and Andouille Jambalaya  
Corn Bread  
Pecan Pie

# Plated Dinners

All Entrée's are served with house side salad, fresh vegetable, baked bread, coffee and/or milk and Chef's choice dessert.

## *Chicken Parmesan*

Parmesan crusted chicken breast, served over garlic and herb linguine and topped with marinara sauce. Served with garlic bread.

## *Bone in Chicken Breast*

Garlic and herb marinated breast, roasted and topped with bacon brandy cream sauce. Served with garlic mashed potatoes.

## *Sirloin Steak*

10 ounce USDA choice sirloin, seared and topped with caramelized onions, served with garlic mashed potatoes.

## *Bone in Pork Rib-Eye*

Grilled 12 ounce chop. Served with cranberry and apple demi glace.

## *Beef Pot Roast*

Slow cooked beef roast served with garlic mashed potatoes and vegetable beef gravy.

## *Grilled Maple Salmon*

Fresh Atlantic Salmon grilled and the maple glazed. Served with wild rice pilaf.

## *Walleye*

Fresh Canadian walleye. Choose broiled or shore lunch breaded. Served with lemon and tartar sauce.

## *Sesame Seared Tuna*

Seared and served medium rare with saffron basmati rice, seaweed salad and sweet chili cream sauce.

## *Shrimp and Little Neck*

## *Clam Pomodoro*

Fresh clams and gulf shrimp sautéed in garlic, butter, tomatoes, basil and white wine. Served over bowtie pasta and garlic bread.

## *Portobello Mushroom*

Char grilled mushroom stuffed with sautéed squash zucchini carrots and red onions tossed in garlic hummus. Topped with marinara sauce.

**\*\*We can cater to your special requests. Ask us to price out your favorite entrée.\*\***

# Hot Hors d'oeuvres

## Beef-n-Bleu

25 pieces \$50

Grilled sliced sirloin steak on toasted baguettes topped with Maytag bleu cheese.

## Bacon Wrapped Scallops

25 pieces \$80

Bay scallops wrapped in hickory smoked bacon.

## Mussels

25 pieces \$45

Sautéed in garlic, butter, basil and tomatoes.

## Crab Cakes

25 pieces \$95

Served with roasted tomato tartar sauce.

## Walleye Bites

25 pieces \$60

Shore lunch breaded and served with tartar sauce.

## Chicken Skewers

25 pieces \$50

Served with spicy plum sauce.

## Beef Skewers

25 pieces \$55

Served with Asian Bourbon sauce.

## Hot Shrimp Cocktail

50 pieces \$100

Cooked in Creole butter. Served with Chipotle cocktail sauce.

## Crab Stuffed Mushrooms

25 pieces \$65

## Tenderloin Sliders

25 pieces \$95

2 ounce USDA choice tenderloin steaks seared and topped with caramelized onions and horseradish sauce.

## Buffalo Wings

25 pieces \$35

Tossed in Franks Red Hot Sauce and served with ranch dressing.

## Chicken Drumsticks

25 pieces \$40

Served with BBQ sauce.

## BBQ Meatballs

25 pieces \$35

## Pork Egg Rolls

25 pieces \$40

## Mozzarella Sticks

25 pieces \$40

Served with Marinara Sauce.

## Jalapeno Poppers

25 pieces \$40

# *Cold Hors d'oeuvres*

## *Fresh Vegetables and Dip*

Small (serves 25) \$55

Large (serves 75) \$110

## *Assorted Cheese Tray with Crackers*

Small (serves 25) \$65

Large (serves 75) \$135

## *Fresh Fruit Platter*

Small (serves 25) \$60

Large (serves 50) \$120

*Honeydew melon, cantaloupe, pineapple, strawberries, and grapes*

## *Supreme Fruit Platter*

Serves 50 - \$170

*Honeydew melon, cantaloupe, pineapple, grapes, strawberries, mango, star fruit, raspberries, and blueberries.*

## *Smoked Salmon Platter*

Serves 40 - \$120

## *Bruschetta, Hummus, Pesto with Flat Bread*

Small (serves 25) \$50

Large (serves 50) \$100

## *Cocktail Shrimp*

50 pieces \$95

## *Caprese Salad with Grilled Baguettes*

Serves 25 \$65

## *Gourmet Cheese, Meat and Olive Tray*

Serves 50 - \$175

## *Smoked Salmon & Cucumber Canapés*

Serves 25 - \$80

## *Assorted Cold Sandwich Platter*

Serves 24 Sandwiches \$60

## *Signature Dinners*

Designed for groups of 50 or less, our 3 - 4 course signature dinners have been created to give you and your party something out of the ordinary with a touch of personal attention. You will absolutely enjoy the uniqueness, attention to detail and the interaction with our staff that you will receive with these "Signature Dinners". Groups larger than 50, talk to your planner.

## *Pricing*

Prices are subject to 18% service charge (in lieu of tipping) & 6.875% MN state sales tax.

# *Seafood at Sugar Signature Dinner*

Dinner includes a self-serve wine station with your choice of 2 red & 2 white.

## *First Course*

The evening begins with a self-serve chilled shellfish bar loaded with Fresh Blue Point Oysters, Snow Crab claws, jumbo Shrimp and Lobster.

## *Second Course*

Starting with a warm basket of bread and tossed greens served family style with our house dressing.

## *Third Course*

Our "Signature" seafood boil. Jumbo Gulf shrimp, Green Lip mussels & large, tender, Bay Scallops boiled in our Chefs special blend of Creole spices with baby red potatoes and cob corn. Served with grilled Baguettes.

## *Forth Course*

What better way to finish out the evening than with a slice of Turtle Cheese Cake.

# *Steak Cookout Signature Dinner*

If you choose the Steak Cookout indoors all steaks will be prepared medium rare.

Included with this dinner is a self-serve beer and wine station.

The “Steak Cookout”, one of our most popular, is a great way to enjoy an evening outdoors.

Set up at our BBQ area, our Chef and F & B Director will meet and greet you and your guests and be hands-on to answer any questions about the meal. (if outdoors)

## *First Course*

Your outdoor evening begins with a gourmet Antipasto platter served family style. A combination of pickled vegetables, Artisan meats, Cheeses and fresh baked bread.

## *Second Course*

Start the main course with a basket of warm bread and a tossed spring mix salad with your choice of dressings.

## *Third Course*

Next take a trip to the grill where you can choose a steak cooked to your preference, fresh fish or both if you can't decide. When you return to your table, you will find accompaniments such as fresh in-season vegetables and potatoes served family style.

## *Forth Course*

If you haven't had enough of the outdoors, let us get a bonfire going for you along with a S'mores basket. If that's not for you, try our Signature Siseebakwet Sweet Cream.

# *The Tailgater Signature Dinner*

If you're looking for a more casual evening outdoors, this is for you!

Classic "tailgate" atmosphere with your favorite yard games like Bags, Ladder Ball & Croquet along with music and a bonfire.

If you choose to do this indoors, the whole dinner will be served buffet style.

Included is a self-serve iced beer tub.

## *First Course*

Begin the night with the most popular "Tailgater" appetizers such as, Buffalo Wings, Mozzarella Sticks, BBQ Meatballs & a variety of chips & dips. What better to wash down these great starters than with an ice bin full of your favorite domestic beers - also included.

## *Second Course*

Grab a plate and hit the line.

Buffet style set-up with all of your tailgating side dish favorites. Everything from French Fries & BBQ Baked Beans loaded with bacon to the comfort staples like potato salad and coleslaw. After loading your sides, it's time to hit the grill. The Chef will be grillin' everything you'd want to complete this party. 1/4lb. all beef dogs, 1/2lb. burgers, dry-rubbed pork ribs and BBQ chicken with all the fixings.

## *Third Course*

How do you close the great "Tailgater" evening you ask? Well who can say no to a classic like warm Apple Pie & Ice Cream.

# *A Taste of Italy Signature Dinner*

A 3 day prior notice is required with entrée numbers and selections.

This dinner includes a bottle of white and a bottle of red wine at each table.

## *First Course*

Start the night out with a wonderful variety of gourmet Artisan Cheese's & meats from around the world.

## *Second Course*

We begin this course with a Caprese salad served family style.

This Italian favorite is loaded with fresh Mozzarella,

Roma Tomatoes, Basil and drizzled with a

Balsamic Vinegar Reduction.

Served with warm Baguettes.

## *Third Course*

Choice Of:

Pork Osso Bucco

Shrimp & Scallop Pomodoro

Veal Parmesan

## *Forth Course*

Everyone knows you cannot leave

Italy without trying their famous dessert, Tiramisu.

Made fresh in house how it should be. Right down

to the fresh ground coffee and Lady Fingers.

# Minnesota Game Signature Dinner

This dinner is served buffet style & includes a self-serve Minnesota brewed beer station

## First Course

Start the evening out with some of Minnesota's favorite Hors d'oeuvres like Bacon Wrapped Duck drizzled with a Cranberry Cabernet reduction, Beer Battered Smelt with lemon Aioli and a fresh Crudit  platter with Curry dip.

## Second Course

Fresh baked bread & Mixed Field Green salad tossed with fresh berries, toasted almonds and house-made vinaigrette. Served family style.

## Third Course

This course is all up to you. You choose 3 entrees from our most popular selections and all are accompanied by Boiled Yukon's, Asparagus, Wild Rice & Roasted Butternut Squash.

**Duck A la Orange** – Oven roasted Duck breast seasoned with fresh herbs.

**Shore Lunch Walleye** – Hand breaded, served with lemon dill Aioli.

**Buffalo Bolognese** – Freshly ground Bison simmered with peppers & onions in a rich tomato sauce and served on a bed of Penne pasta.

**Fresh Lake Superior Trout** – Your choice of broiled with lemon and butter or blackened and topped with a Bleu Cheese whipped butter.

**Venison Steak** – Grilled, lightly seasoned and topped with a Morel Mushroom sauce.

**Grilled Quail** – Started on the grill, then finished in the oven and topped with our signature Bacon Brandy cream sauce.

## Forth Course

We finish your "Minnesota Game" dining experience with our Signature Siseebakwet Sweet Cream.

# *Beer Signature Dinner*

A very unique multi-course dinner paired with Minnesota beer!

## *First Course*

Spinach Salad with grilled pineapple, mango, grapefruit, strawberries and spiced walnuts.  
Topped with citrus balsamic vinaigrette.

*Paired with Summit Tru Brit IPA*

## *Second Course*

Seesame Seared Ahi Tuna with seaweed salad and sweet chili cream sauce.

*Paired with Summit Summer Ale*

## *Third Course*

Beef tenderloin with roasted root vegetables, potato gnocchi, garlic and herb beef broth and tobacco onions.

*Paired with Summit Oktoberfest*

## *Forth Course*

Swedish Cream with fresh berry compote.

*Paired with Summit Great Northern Porter*