

## 2020 RCC Banquet Buffet Menu

### Dinner Buffet #1

Sea Salt Roasted & Carved Beef Tenderloin  
Merlot Mushroom au Jus  
House made Béarnaise  
\$37

### Dinner Buffet #3

Carved, Roasted Garlic Sirloin Roast Beef  
Cabernet au Jus  
Fresh Ground Horseradish  
\$28

### Dinner Buffet #5

Roasted Turkey Breast  
Farmhouse Pan Gravy  
House Cranberry Relish  
\$27

### Dinner Buffet #2

Carved, Roasted Prime Rib  
Pan au Jus  
Fresh Ground Horseradish  
\$33

### Dinner Buffet #4

Roasted Cider Pork Loin  
Cider au Jus, Grilled Apples  
\$26

### Dinner Buffet #6

Grilled & Sliced Pork Tenderloin  
with Savory Fruit Compote & Cider Glaze  
\$28

*Each dinner buffet includes:*

One Second Entrée, one Vegetable and one Potato from the choices below and your choice of House Garden Salad or Caesar Salad and House Bread.

Second Entrée Selection	Potato/Starch Selection	Vegetable Selection
Broiled Walleye w/Meyer Lemon Beurre Monte(\$29)*	Yukon Gold Roasted Garlic Mashed Potatoes	Green Beans Almandine
Atlantic Salmon w/Pomegranate Saffron Sauce(\$29)*	Minnesota Wild Rice Pilaf	Parmesan Crusted Roma Tomatoes Au Gratin
Cashew Crusted Chicken w/Sweet Curry Corn Relish(\$27)*	Steamed Baby Red Bliss Potatoes	Grilled Asparagus with Hollandaise
Wild Gulf Jumbo Fried Shrimp(\$32)*	Herb Roasted Yukon Gold Fingerlings w/Stilton Bleu Cheese & Roasted Red Peppers	Steamed Fresh California medley
Italian Florentine Chicken(\$27)*	Smoked Gouda Mac 'n' Cheese Au Gratin	Fire Roasted Broccoli & Cauliflower with House Béarnaise
Sautéed Chicken Picatta(\$26)*	Smoked Gouda Scalloped Potatoes	
	Bacon Sour Cream & Chive Russet Mashed Potatoes	Steamed Green-top Baby Carrots & Baby French Green Beans

*\*Prices in parentheses is the price per person (plus tax and service charge) if you choose that as a single item buffet.*

### Single Entrée Buffets

#### **Lasagna**

Italian Sausage and/or Vegetarian Lasagna  
Fresh Bruschetta or Vegetable Tray and Dip  
Caesar or House Garden Salad  
Garlic Bread Sticks or House Baked Bread  
\$19

#### **Homemade Spaghetti and Meatballs**

Fresh Bruschetta or Vegetable Tray and Dip  
Caesar or House Garden Salad  
Garlic Bread Sticks or House Baked Bread  
\$18

#### **BBQ Chicken**

Homemade Coleslaw or House Garden Salad  
Sweet Corn on the Cob  
Russet Mashed Potatoes w/ Pan Gravy or  
Southern Style Potato Salad  
Jalapeno Cornbread  
Watermelon Wedges  
\$22

#### **Smoked BBQ Beef Brisket**

Homemade Coleslaw or House Garden Salad  
Honey Glazed Baby Carrots  
Herb Roasted Baby Red Potatoes or  
Homemade Steakhouse Potato Salad  
Jalapeno Cornbread  
Watermelon Wedges  
\$28

#### **BBQ Pulled Pork**

Homemade Coleslaw or House Garden Salad  
Steamed Green Beans w/ Brown Butter  
Cuban Dirty Black Bean Rice or  
Garden pasta Salad  
Jalapeno Cornbread  
Watermelon Wedges  
\$22

#### **Swedish Meatball Dinner**

With Egg Noodles and Traditional Sauce  
Green Beans Almandine  
Caesar or House Garden Salad  
House Baked Bread  
\$17

#### **Ultimate Chicken Cordon Bleu**

w/ Dijon Cream Sauce  
Smoked Gouda Scalloped Potatoes  
Braised Brussels sprouts with Bacon  
House Garden Salad w/ House Bread  
\$27

#### **Artichoke Stuffed Chicken Breast**

w/ Feta Cream Sauce  
Yukon Gold Roasted Garlic Mashed  
Steamed Baby Vegetable Medley  
House Garden Salad w/ House Bread  
\$27



