

Greysolon
BALLROOM
by Black Woods

HORS D'OEUVRES

Quantity listed recommended for 50 guests. Additional \$75 for butler passed enhancement.

- house-smoked salmon** HERBED BOURSIN CHEESE, FLATBREAD CRISP 240
- kielbasa** ONIONS, PEPPERS, BOURSIN CHEESE, CROSTINI 150
- filet + duxelle crostini** ROLLED BEEF WELLINGTON, PUFF PASTRY, DIJON DUXELLE CREAM SAUCE 260
- chicken drummies** BONE-IN WITH CHOICE OF SAUCE: ASIAN PLUM, THAI CHILI, HERBED BUTTERMILK 220
- pineapple petit poké** PINEAPPLE PONZU SALMON POKE, MANGO, TOBEKO, WHITE RICE 200
- classic shrimp cocktail** FRESH LEMON 340
- charcuterie display** CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 250
- bacon-wrapped** FRESH PINEAPPLE 150 | DATES 175 | SCALLOPS 310
- petit lake cakes** BODIN'S FISHERIES (FRESH CAUGHT IN BAYFIELD, WI) LAKE SUPERIOR WHITEFISH CAKES, LEMON AIOLI 280
- wonton crisp** SEARED AHI TUNA, WASABI AIOLI, SESAME SEEDS 170 | FIG + FROMAGE 140
- deli board** ROLLED MEATS AND ASSORTED CHEESE, DOLLAR BUNS 250
- housemade meatballs** SWEDISH 150 | CRANBERRY BARBEQUE 150 | BOURBON BARBEQUE 150
- fondue** SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 200
add chicken 75 | add beef 150
- mac + cheese cups** GOURMET INDIVIDUAL MAC + CHEESE, BREAD CRUMBS 150
- signature skewers** CAPRESE 150 | CHARCUTERIE 180
- bbq pulled pork sliders** SLAW, DOLLAR BUNS 150
- sushi** ASSORTED HANDROLLED SUSHI, WASABI, GINGER, SOY SAUCE

vegetarian

- gourmet cheese board** SMOKED CHEDDAR, DILL HAVARTI, MAYTAG BLUE CHEESE, BAKED BRIE WITH BLUEBERRY MAPLE PRESERVES, GRANNY SMITH APPLES, GRAPES, NUTS, ASSORTED CRACKERS 200
- signature housemade crostinis** FRESH MOZZARELLA + TOMATO, BALSAMIC DRIZZLE 150 | AVOCADO + SLICED RADISH 120
- spanakopitas** SPINACH + FETA IN CRISP PHYLLO TRIANGLES 150
- fondue** SMOKED GOUDA, CRISP APPLES + GRAPES, HOUSEMADE CROSTINIS 200
- crostini station** BRUSCHETTA, TAPENADE, HUMMUS, HOUSEMADE CROSTINIS 170
- spinach + artichoke dip** PITA CHIPS 170
- traditional cheese + crackers** HERBED BOURSIN CHEESE, CUBED CHEESE, CLASSIC CRACKERS 180
- fresh seasonal fruit** 190
- garden fresh vegetables** ASSORTED VEGETABLES, HUMMUS 160

Many of our menu items can be customized to accommodate Gluten-Free, Vegetarian, Vegan, & other dietary restrictions. Please ask us directly to learn more about what options would be best for your menu.

Prices subject to change and subject to tax and service charge.

PLATED DINNER SERVICE

Plated dinner service includes a hotel salad, potato + vegetable suggestion, and a fresh baked roll.

Multiple choice entrées available for an additional 2 per plate.

- roasted pork tenderloin** IRISH WHISKEY GLAZE, CARAMELIZED SHALLOTS, FLAMED APPLE CHUTNEY **GF 22**
- french cut chicken** BONE-IN CHICKEN BREAST WITH LEMON PICATTA **GF 24**
- basil bruschetta chicken** BASIL, PESTO, BRUSHETTA **GF 24**
- champagne chicken** *signature entrée* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 25
- pan-seared top sirloin** 8 OZ SIRLOIN FINISHED WITH A BALSAMIC HERB CREAM SAUCE 26
- lake superior whitefish** LOCALLY-CAUGHT WHITEFISH FROM BODIN'S FISHERIES (BAYFIELD, WI) WITH A LEMON PICATTA SAUCE 26
- roasted north atlantic salmon** WITH CHOICE OF MAPLE + LEMON GLAZE OR ROASTED TOMATO RELISH **GF 27**
- walleye** WITH CHOICE OF LEMON PICATTA SAUCE OR PINEAPPLE TOMATO CHUTNEY **GF 28**
- roasted prime rib** 10 OZ HERB-CRUSTED PRIME RIB, SERVED WITH HORSERADISH + AU JUS **GF 32**
- braised short ribs** TOBACCO + MOLASSES SPICED BONELESS- SHORT RIBS **GF 32**
- filet mignon** 8 OZ FILET WITH CHOICE OF BLACKBERRY DEMI-GLAZE, PORT WINE SHITAKE MUSHROOM RAGOUT, OR CHIMICHURRI **GF 33**
- hotel duluth-styled beef wellington** PUFF PASTRY, TENDERLOIN ROAST, TRADITIONAL DUXELLE + CREAM SAUCE 34
- rack of lamb** ENCRUSTED RACK OF LAMB, MANGO + MINT JAM **GF 45**
- butter roasted lobster tails** TWIN LOBSTER TAILS WITH DRAWN BUTTER **GF 45**

duets

- basil bruschetta chicken** *paired with* **skewered garlic shrimp** **GF 27**
- pan-seared top sirloin** *paired with* **champagne chicken** 28
- filet mignon** 6 OZ FILET
with choice of **basil bruschetta chicken** **GF 28** | **champagne chicken** 29 | **lake cake** 29 | **roasted north atlantic salmon** **GF 32**
- filet mignon** 6 OZ FILET
with choice of **sautéed prawns** **GF 34** | **butter roasted twin lobster tails** **GF 52**
- beef sauce options** *Blackberry Demi-Glaze, Port Wine Shitake Mushroom Ragout, or Chimichurri.*

vegetarian

- spiralized butternut squash** SPIRALIZED SQUASH, ROASTED PEPPERS, THAI PEANUT SAUCE **GF 24**
- roasted seasonal vegetable pasta** TOSSED WITH LINQUINE 24
- portabella mushroom stack** SERVED WITH A FRESH CHIMICHURRI SAUCE **GF 25**
- stuffed eggplant** STUFFED EGGPLANT WITH RED ONION, ZUCCHINI, PEPPERS, MUSHROOM, GARLIC, WHITE WINE **GF** | **VEGAN 24**

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PLATED SIDE OPTIONS

Prices listed are per person.

vegetable

sautéed green beans WITH TOASTED ALMONDS
grilled vegetables ZUCCHINI, PEPPERS, ONIONS
roasted brussel sprouts + bacon 1

petite trim carrots WITH MAPLE GLAZE
grilled asparagus 1

starch

butter + chive whipped potatoes
gorgonzola potato torte
rosemary roasted red potatoes

roasted tri-color fingerlings
smashed cauliflower
housemade wild rice blend

salad

Salad enhancements are priced per person.

hotel duluth salad
wedge salad 2
wild raspberry salad 2

classic caesar salad
caprese salad 2
cucumber mandarin 4

table enhancements

Table enhancements are priced per table.

hotel duluth relish tray PICKLED LOCAL HERRING, ASSORTED OLIVES, CARROTS, PEPPADEW, ASSORTED CRACKERS 12
charcuterie board CHEF'S CHOICE SELECT ARTISAN MEATS + CHEESES 14
rustic fresh baked bread basket LAVOSH, FOCACCIA, RYE ROLLS, CRUSTY FRENCH BREAD 10

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BUFFET DINNER SERVICE

Table-side served salad option with baskets of Fresh Rolls available for 2/person. Served to your guests before buffet begins.

chef's italian HOUSEMADE LASAGNA, CHEESE STUFFED MANICOTTI, PENNE PASTA, AUTHENTIC MARINARA + ALFREDO SAUCE, SEASON'S FRESH VEGETABLE, CLASSIC CAESAR SALAD, FRESH BAKED FRENCH ROLLS, AND FRESH GRATED PARMESAN CHEESE 20
add bruschetta chicken for an additional 2

champagne chicken *signature entree* LIGHTLY BREADED + SAUTÉED, PARMESAN CHEESE, HOUSEMADE CHAMPAGNE SAUCE 22

champagne chicken *served alongside* **swedish meatballs** FAMOUS HOUSEMADE MEATBALLS 24

chef carved glazed ham *served alongside* **champagne chicken** 24

roasted round of beef *served alongside* **champagne chicken** 26

swedish meatballs *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 28

roasted round of beef *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 28

chef carved prime rib *served alongside* **roasted north atlantic salmon** *and* **chicken champagne** 32

vegetable choose one

sautéed green beans WITH TOASTED ALMONDS

grilled vegetables ZUCCHINI, PEPPERS, ONIONS

roasted brussel sprouts + bacon 1

petite trim carrots WITH MAPLE GLAZE

roasted acorn squash

grilled asparagus 1

starch choose two

butter + chive whipped potatoes

rosemary roasted red potatoes

gorgonzola potato torte

smashed cauliflower

roasted tri-color fingerlings

basil + pesto pasta

housemade wild rice blend

baked penne alfredo

salad choose two

classic caesar salad

farmer's market trio

wild raspberry salad

tortellini pasta salad

hotel duluth salad

pea + cranberry salad

caprese salad

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SWEET ENDINGS

Prices listed are per person.

- banana cream whip** WHIPPED CREAM + SLICED BANANA GF 4
- seasonal crisp** 5
- homemade petit wave of passion chocolate cake** 3.25
- white chocolate raspberry layer cake** 2.25
- avocado whip** WHIPPED CREAM + MINT SPRING GF 4
- housemade white chocolate bread pudding** 6
- tiramisu** 4
- chocolate mousse** WHIPPED CREAM + RASPBERRY GF 4
- mixed berries** WHIPPED CREAM + MINT SPRING GF 6
- lemon layer cake** 2.25
- flourless chocolate torte** GF 6
- cheesecake assortment** 5
- key lime pie** 4

LATE NIGHT BITES

Quantity listed recommended for 50 guests.

- assorted pizzas** SAUSAGE, PEPPERONI, CHEESE 150
- hot ham + cheese sandwiches** 150
- pretzel station** BEER CHEESE, GROUND MUSTARD, YELLOW MUSTARD 100
- coney island hot dog bar** ORIGINAL CONEY ISLAND SAUCE, MUSTARDS, CHOPPED WHITE ONION, CHEESE SAUCE 175
- chips + dips** KETTLE CHIPS, FRENCH ONION DIP 60
- popcorn bar** CHEESE, BUTTER, CARAMEL 175
- milk + cookies** MILK, CHOCOLATE CHIP COOKIES 125
- salty bar snacks** CHEX MIX, PRETZELS 50
- deluxe nacho bar** NACHO CHEESE, SHREDDED LETTUCE, SALSA, OLIVES, SOUR CREAM 250
add seasoned ground beef for an additional 2 per person
- goodnight station** DONUT BITES, BOTTLED WATER TO-GO 120

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BEVERAGE STATIONS

Prices indicated per 100 guests.

autumn breeze station HOT APPLE CIDER, WHIPPED CREAM, CINNAMON + NUTMEG SHAKE, RED HOTS, CARAMEL SAUCE 300

baby it's cold outside station HOT COCOA, WHIPPED CREAM, PEPPERMINT, CINNAMON + NUTMEG SHAKE,
MARSHMALLOWS, CHOCOLATE SAUCE 300

lavender lemonade 175

sparkling citrus punch *BOTTOMLESS UNTIL 9PM* 150

power infused jar ICED GREEN TEA WITH CHOICE OF PASSIONFRUIT OR RASPBERRY 175

fruit infused water station 150

coffee station 160

gourmet iced coffee station 175

WEDDING DAY BRUNCH

Prices listed are per person. Minimum order of 12.

continental breakfast FRESH DANISH, MINI MUFFINS, FRESH CUT FRUIT, ORANGE JUICE 5.5

wedding brunch FRESH CUT FRUIT, CHEESE + CRACKERS, VEGETABLES + HUMMUS, FRESH BAKED SCONES 12
ADD SHRIMP COCKTAIL FOR 3 PER PERSON.

wedding lunch PETITE TURKEY + CHEESE SANDWICHES, TORTELLINI PASTA SALAD, KETTLE CHIPS, JUMBO COOKIES 10

canned soda 1.5

bottled water 2

gourmet coffee station 25

mimosa station BOTTLE OF CHAMPAGNE + CARAFE OF ORANGE JUICE 25 *per dozen*

pale of pellegrino SIX CHILLED BOTTLES 17

chilled asti champagne 22 *per bottle*

pale of ale SIX ASSORTED BOTTLES 27

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LIQUOR

vodka PHILLIPS VODKA *
SMIRNOFF [ORIGINAL, VANILLA, RASPBERRY, ORANGE, CITRUS]
UV BLUE
STOLI CRANBERRY
ABSOLUT
GREY GOOSE
KETEL ONE

rum PHILLIPS RUM *
BACARDI [ORIGINAL, LIMON]
MALIBU
CAPTAIN MORGAN

gin PHILLIPS GIN *
TANGUERAY
BOMBAY SAPPHIRE
BEEFEATERS
HENDRICKS

whiskey PHILLIPS WHISKEY *
WINDSOR
SEAGRAM'S 7
SEAGRAM'S VO
CANADIAN CLUB
SOUTHERN COMFORT
2 GINGERS
CROWN ROYAL
JAMESON IRISH

bourbon JIM BEAM *
JACK DANIELS
MAKERS MARK

tequila JOSE CUERVO *
PATRON
DON JULIO BLANCO

brandy PHILLIPS BRANDY *
CHRISTIAN BROTHERS
KORBEL
E & J

scotch CUTTY SARK *
DEWAR'S
JW RED
JW BLACK
GLENLIVET

cordials AMARETTO DI SARONA
B & B
BAILEYS
CHAMBORD
COURVOISIER
DRAMBUIE
GIONELLI MELON
HENNESSEY
FRANGELICO
JAGERMEISTER
KAHLUA
KINKY
RUMCHATA
RUMPLEMINZ
ST. GERMAINE

BEER

domestic BUD LIGHT, BUDWEISER, COORS LIGHT, MICHELOB GOLDEN DRAFT LIGHT, MILLER LITE, O'DOUL'S NA

premium ALASKAN AMBER, ANGRY ORCHARD, BELL'S TWO HEARTED, BENT PADDLE BENT HOP, BLUE MOON, CORONA, FAT TIRE, GUINNESS, HEINEKEN, MIKE'S HARD LEMONADE, LAKE SUPERIOR KAYAK KOLSCH, LEINENKUGEL'S HONEY WEISS, STELLA ARTOIS, SUMMIT EPA

WINE

house LA TERRE [CABARNET SAUVIGNON, MERLOT, CHARDONNAY, WHITE ZINFANDEL]

premium white CANTI MOSCATO, CHLOE PINOT GRIGIO, GRYPHUS SAUVIGNON BLANC, IQ RIESLING

premium red MAC MURRAY PINOT NOIR

bubbles GIONELLI ASTI SPUMANTE, WYCLIFF, MARTINELLI'S SPARKLING CIDER NA

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BAR PRICING

rail drinks 6.25 add juice .50

house drinks 6.50 - 7.00

premium drinks 7.00 - 7.75

specialty drinks 8.50++

MARTINIS, MANHATTANS, OLD FASHIONEDS

cordials 7.25 - 8.25

domestic bottled beer 5.50

premium bottled beer 5.75 - 7.00

house wine 7.25

premium wine 9.00 - 11.00

soda 2.25

domestic keg 325

premium keg 375 - 425

PREMIUM KEG PRICING BASED ON SELECTED VARIETY

gionelli asti spumante 8.00 / GLASS | 30 / BOTTLE

wycliff 7.25 / GLASS | 20 / BOTTLE

la terre 1.5 liter house wine 7.25 / GLASS | 50 / BOTTLE

sutter home 1.5 liter house wine NOT AVAILABLE BY GLASS | 55 / BOTTLE

premium 750 ml wine 9.00 - 11.00 / GLASS | 29 - 40 / BOTTLE

dinner wine service ONE PASS OVER SALAD SERVICE 3.50 / PERSON
TWO PASSES OVER SALAD SERVICE + ENTRÉE SERVICE 4.50 / PERSON

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