

## Northwoods Banquet Menu

Northwoods Banquets are plated and individually served.  
House salad, dinner roll and coffee, iced tea or soda included.

Exact number of entrees must be pre-ordered.

Select any from the four entrees below:

### Elk Steak Tuscany 27.95

Grilled Elk steak seasoned with olive oil, rosemary and garlic, topped with sautéed mushrooms and onions.

### Voyageur Baked Salmon 19.95

Wild Alaskan Salmon baked in a tangy sun-dried tomato glaze. Served over linguine in a creamy spinach, sun-dried tomato and mushroom sauce.

### New York Strip Steak 26.95

A juicy hand-cut 12oz choice grade steak grilled to perfection. Served with baked potato & vegetables.

### Colossal Tiger Shrimp 26.95

Plump tiger shrimp broiled in citrus butter.

## Classic Banquet Menu

Classic Banquets are plated and individually served.

They include a house salad, dinner roll  
and coffee, iced tea or soda.

Exact number of entrees must be pre-ordered.

Select two of the following entrees:

### Prime Rib Au Jus 23.95

### Champagne Chicken 16.95

### Herb Roasted Pork Loin 16.95

### Oven Roasted Chicken 16.95

### Roast Beef Dinner 16.95

### Roast Turkey Dinner 16.95

#### Sides: Pick One Below

Mashed Potatoes & Gravy	Parsley Butter Baby Reds
Traditional Stuffing	Northwoods Rice Blend
Baked Potato	Lyonnais Potatoes

#### Vegetables: Pick One Below

Seasonal Vegetable Medley	Whole Kernel Corn
Green Beans Amantine	Glazed Baby Carrots



Catering Buffets and Banquets  
are only available for parties of 30 or more.

Events should be booked at least 4 weeks prior to event date.  
A guaranteed guest count and non-refundable 30% deposit are required 2 weeks prior to the event. The remainder is to be paid at conclusion of the event. We accept cash, checks and major credit cards.

There will be an 18% gratuity and 7.4% sales tax added to the total price of all events. Adventures Rewards Program does not apply to any catered events or items on this menu. No coupons, discounts, or promotional items will be accepted.

Guaranteed guest counts are due no less than 2 weeks prior to the event. You will be billed for the guaranteed count unless you exceed that number, in which case you will be charged for the larger number.

Inquire about Adventures bar options to accompany your event.

If you choose, we would also be happy to discuss dessert options to add to your event.

We are also fully licensed to cater food and bar items outside of the restaurant. If you prefer to have your event catered at a different location, we have further information on service fees, bar prices, linens etc.

Responsible service of alcohol and serve-safe food standards are adhered to at all times.

Life's an Adventure—Eat It Up!  
Virginia/Mountain Iron MN

Rice Lake WI  
Siren WI

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Items and prices subject to change without prior notice



We Offer a Wide Range Choices  
Luncheons Buffets Banquets  
Great Food Friendly Service

Catering for All of  
Your Special Occasions

Adventures Catering

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## ***Appetizers***

*\*Accommodates approximately 20 guests*

<b>Wings</b>	34.95
Hot, Honey BBQ, or Teriyaki	
<b>Meatballs</b>	32.95
BBQ or Swedish	
<b>Bruschetta</b>	40.95
Guaranteed best you have ever had	
<b>Chicken Skewers</b>	42.95
BBQ, Whiskey Dijon, or Asian Sesame	
<b>Creamy Spinach Artichoke Dip</b>	32.95
Served hot with tortilla chips or crostinis	
<b>Smoked Salmon Platter</b>	50.95
Served with cracker assortment	

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## ***TRAYS***

*\*Accommodates approximately 20 guests*

Tortilla Pinwheels	40.95
Vegetables with Dip	42.95
Meat, Cheese, and Crackers	50.95
Fresh Seasonal Fruits	52.95

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## ***Lunch Menu***

<b>Sandwich Platter</b>	10.95
Turkey and Ham Stacker on Ciabatta bread served with potato chips and choice of one of the following:	
House Salad	Pasta Salad
Fruit Salad	Coleslaw
Wild Rice and Corn Chowder	
<b>Soup and Salad Combo</b>	10.95
Choose from:	
Chicken Caesar	Santa Fe Chicken
Oriental Chicken	Chef Salad
Served with a cup of Wild Rice and Corn Chowder and dinner roll with butter	
<b>Pasta Lunch</b>	12.95
Choose one of the following:	
Cajun Chicken Alfredo	Lasagna
Chicken Parmesan	Spaghetti & Meatballs
Served with Caesar or House Salad and garlic toast	

## ***Traditional Buffet Menu \$14.95***

**Entrées:** *Select one main course below, or two main courses for an additional 2.00 per guest.*

Black Oak Baked Ham	BBQ Pork Ribs
Roast Beef	Roast Turkey
Roasted Pork Loin	Champagne Chicken

**Side Dishes:** *Select One*

Mashed Potatoes & Gravy	Parsley Butter Baby Reds
Traditional Stuffing	Northwoods Rice Blend

**Vegetables:** *Select One*

Seasonal Vegetable Medley
Green Beans Amandine
Glazed Baby Carrots
Whole Kernel Corn

**Salad:** *Includes tossed salad and dinner roll.*

*Select one additional salad below:*

Potato Salad	Coleslaw
Pasta Salad	Fruit Salad

**Beverages:**

Traditional Buffet selections include coffee, iced tea or soda.

## ***Premium Buffet Menu \$17.95***

**Entrées:** *Select Two*

Black Oak Baked Ham	BBQ Pork Ribs
Roast Beef	Roasted Turkey
Roast Pork Loin	Champagne Chicken

**Side Dishes:** *Select Two*

Mashed Potatoes & Gravy	Parsley Butter Baby Reds
Traditional Stuffing	Northwoods Rice Blend

**Vegetables:** *Select Two*

Seasonal Vegetable Medley
Green Beans Amandine
Glazed Baby Carrots
Whole Kernel Corn

**Includes tossed salad and dinner roll.**

*Select two additional salads below:*

Potato Salad	Coleslaw
Pasta Salad	Fruit Salad

**Beverages:**

Premium Buffet sections include coffee, iced tea or soda.

Lunches include coffee, iced tea or soda