

Luncheon Entrée Selections

All Entrees Accompanied by Breads, Coffee and Tea
Split Entrees are subject to \$1.00 per person, per entrée up charge

Select one of the Following

MGC House Salad with Parmesan Peppercorn Dressing

Or

Caesar Salad with House made Roasted Garlic Dressing

Chicken Parmesan

Breast of chicken coated with breadcrumbs and Parmesan cheese. Oven-baked, served with your choice of starch and topped with a sauce of mushrooms, olives and tomatoes.

\$14.95

Almond Chicken

Panko breaded chicken breast topped with a honey Dijon and garnished with toasted almonds and served with your choice of starch and fresh seasonal vegetables.

\$15.95

Chicken Florentine

Breast of chicken stuffed with a blend of spinach, fresh basil and soft cheese. Banded in puff pastry, oven-baked and topped with Choron sauce. Accompanied by your choice of starch and fresh seasonal vegetables.

\$16.50

Chicken with Artichokes

Seared chicken breast topped with artichokes, sun dried tomatoes and lemon cream sauce. Accompanied by seasonal vegetables and your choice of starch

\$14.95

Wild Rice Chicken Cashew

Chicken breast stuffed with herb cheese, wild rice and cashews. Topped with herb Mornay sauce, garnished with cashews and served with your choice of starch and fresh seasonal vegetables.

\$16.50

Chicken Duxelle

Chicken breast with a wild mushroom stuffing wrapped in a band of puff pastry topped with a tarragon demi. Served with your choice of starch and fresh seasonal vegetables.

\$17.00

Starch Selections:

**Layered Parmesan Potatoes/Herb Roasted Red Potatoes/
Parsley Buttered Potatoes/Blended Rice Pilaf/Red Jacket Garlic Whipped Potatoes/
Risotto Cake**

Minneapolis Golf Club

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Minneapolis Golf Club which has complete discretion as to its use and distribution.*

Luncheon Entrée Selections (cont.)
All Entrees Accompanied by Breads, Coffee and Tea
Split Entrees are subject to \$1.00 per person, per entrée up charge

Select one of the Following

MGC House Salad with Parmesan Peppercorn Dressing

Or

Caesar Salad with House made Roasted Garlic Dressing

Roasted Pork Loin

(Ten-guest minimum)

Slow-roasted centercut pork loin brushed with honey mustard glaze, sliced thin and enhanced with rosemary-infused natural sauce. Served with your choice of starch and fresh seasonal vegetables.

\$15.95

Filet Mignon

Seared and served on a Portobello mushroom cap layered with seasonal vegetables. Topped with an onion ring and maitre d' butter and accompanied by your choice of starch.

\$25.95

Ginger Salmon

Fresh filet of Atlantic salmon brushed with caramelized ginger. Served on a bed of roasted Asian vegetable medley and finished with orange soy glaze. Served with your choice of starch

\$16.95

Walleye Filet

Filet of Canadian walleye breaded with Japanese-style breadcrumbs and topped with a sauce of mushrooms, scallions, diced roma tomatoes and sundried tomato butter. Served with your choice of starch and fresh seasonal vegetables.

\$18.95

The Vegetarian

Herb marinated eggplant steak, grilled and topped with house made red sauce, sautéed peppers and goat cheese.

\$14.00

Flank Steak

Certified Angus flank steak brushed with garlic and fresh herbs and chargrilled. Topped with sauce espagnole and served with choice of potatoes and fresh seasonal vegetables

\$16.00

Starch Selections:

All entrees with the exception of The Vegetarian comes with your choice of one of the following:

**Layered Parmesan Potatoes/Herb Roasted Red Potatoes/
Parsley Buttered Potatoes/Blended Rice Pilaf/Red Jacket Garlic Whipped Potatoes/
Risotto Cake**

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Luncheon Entree Salads

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Seafood or Chicken Caesar Salad

Torn romaine lettuce tossed with grated Parmesan cheese and seasoned croutons in our housemade roasted garlic Caesar dressing. Topped with your choice of: Sliced chargrilled chicken or Bay shrimp or Rock fancy crabmeat.

\$13.95 w/ Chicken

\$14.95 w/ Seafood

Mandarin Chicken Salad

Baby greens tossed with sliced strawberries, mandarin oranges and caramelized walnuts. Topped with mandarin marinated chicken breast and served with raspberry/poppyseed dressing.

\$14.95

Cashew Chicken Salad

Mixed greens, grapes, strawberries, pineapple, mandarin oranges topped with housemade cashew chicken salad.

\$13.95

Taco Salad

Crisp shredded lettuce, choice of chicken or seasoned ground beef, dried tomatoes, black olives, green onions, shredded marble jack cheese, sour cream and salsa

\$13.95

Buffalo Chicken Salad

Grilled Chicken Strips tossed in hot sauce and served on a bed of chopped Romaine lettuce topped with tomatoes, cucumbers, green onions, black olives and Marble Jack cheese.

Choice of one dressing: Ranch or Blue Cheese Dressing.

\$13.95

Asian Chicken Salad

Panko breaded julienne chicken on a bed of shredded lettuce and Napa cabbage, pea pods, red bell pepper, green onion, Mandarin oranges and an Asian toasted sesame dressing. Garnished with fried wontons and dried sugar coated pineapple

\$14.95

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Luncheon Pastas

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Select one of the Following

MGC House Salad with Parmesan Peppercorn Dressing

Or

Caesar Salad with House made Roasted Garlic Dressing

Pasta Lecco

Mixture of seasoned ground beef, Italian sausage, spinach, provolone cheese, mushrooms and onions stuffed in pasta and topped with housemade Marinara sauce and grated Parmesan cheese.

\$13.95

Penne Pasta

Spicy Italian sausage, bell peppers, green onions, sundried tomatoes and four different mushrooms tossed with penne pasta in roasted garlic cream sauce. Garnished with fresh Parmesan cheese.

\$14.95

Asian Chicken

Mandarin marinated chicken tossed in spicy curried chicken broth with roasted red peppers, scallions, fresh spinach and oyster mushrooms. Served on a bed of Asian egg noodles and garnished with fried wonton strips.

\$13.95

Linguini Lungi

Grilled chicken, roasted roma tomatoes, artichoke hearts, fresh basil and portabella mushrooms tossed with linguini pasta in a light cream sauce. Finished with fresh Parmesan cheese.

\$14.50

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Luncheon Buffets

(Not available to groups under 20 guests)

All Entrees Accompanied by Coffee and Tea

Fajita Buffet

Seasoned chicken and beef, 8-inch flour tortillas, shredded lettuce, diced tomatoes and onions, and shredded marble jack cheese. Chips, salsa, guacamole, sour cream and black olives, Spanish rice, refried beans and corn muffins.

\$17.95

Chicken & Salmon Buffet

Choice of house or Caesar salad served with fresh seasonal fruit, house made soup of the day, seared chicken breast topped with basil cream sauce, julienne tomatoes and chiffonade of fresh basil, oven-roasted salmon, fresh seasonal vegetable and rice pilaf.

\$23.50

Soup and Sandwich Buffet

Sliced ham, roast beef, salami and turkey. Cheddar, Swiss and pepperjack cheeses, sliced tomatoes, red onions, leaf lettuce and pickle chips, your choice of any **two** of the salads listed below, soup du jour, assorted breads, buns, condiments and kettle chips.

\$15.50

Deluxe Luncheon Buffet

Sliced ham, roast beef, salami and turkey, your choice of any **two** of the salads listed below, fresh fruit tray, Cheddar, Swiss and pepperjack cheeses, sliced tomatoes, red onions, leaf lettuce and pickle chips, selection of breads, buns and condiments, soup du jour, crackers and kettle chips.

\$17.00

Summer BBQ Picnic

Hamburgers and brats **or** kosher beef hot dogs, ketchup, mustard, pickle relish, sauerkraut, and diced onions, buns, your choice of any **two** of the salads listed below, baked beans, fresh fruit and kettle chips.

\$16.50

Salad Selections are for the Deluxe and Gourmet Luncheon Buffet; the Soup and Sandwich Buffet; and Summer BBQ Picnic:

Tuna Noodle Salad; Cucumber Salad with Tomato Wedges and Red Onion Tossed in Vinaigrette; Southwestern Chicken Pasta Salad; Chicken Salad with Gemeilli Pasta; Roasted Vegetable Salad; Potato Salad; Coleslaw; Mixed Green Salad; Caesar Salad with House made Roasted Garlic Dressing; Penne Pasta Tossed with Broccoli Sundried Tomatoes and Basil Pesto or Cheese Filled Tortellini with a Sundried Tomato Pesto, Olives, Roasted Tomato and Red Onion.

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Luncheon Buffets (cont.)
(Not available to groups under 20 guests)
All Entrees Accompanied by Coffee and Tea

Chappy's Pizza Buffet

Hand tossed homemade pizza to include: Traditional Pepperoni; Italian Sausage; Gourmet Vegetarian in a creamy garlic sauce, mushrooms, Roma tomatoes, onions, herb and cheese blend. House salad with choice of dressing. Antipasto salad. Garlic bread. Coffee and tea.

\$16.50

Mediterranean

Chicken Parmesan oven baked and topped with a sauce of mushrooms, olives and tomatoes on a bed of Angel hair pasta. Caprise Salad. Greek salad. Foccacia pizza with sliced tomatoes, olive oil, cheese and fresh basil. Seasonal vegetables. Artisan breads. Coffee and tea.

\$17.95

Signature Buffet

Mixed greens with Mandarin oranges, strawberries, caramelized walnuts, wedges of Brie and a raspberry vinaigrette dressing. Buffalo mozzarella and sliced tomato drizzled with Vincotto. Soup of the Day. Grilled chicken breast with a basil cream sauce, artichokes and sundried tomatoes. Choice of potato. Seasonal vegetables.

\$24.00

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Light Lunches

All Entrees Accompanied by Coffee and Tea

Sand Wedge Sandwich

Turkey, provolone cheese, lettuce and tomato served on focaccia bread with garlic mayonnaise.
Accompanied by house made pasta salad and a fresh fruit garnish.
\$12.95

Par 3 Sandwich

House made muffaletta, ham, hard salami, tomato, red onion, black olives, provolone cheese and Italian vinaigrette dressing stuffed in Italian bread and served with a fresh fruit garnish.
\$11.95

Double Eagle Sandwich

Smoked turkey, ham, cheddar cheese, smoked bacon, lettuce and tomato slices served on honey wheat bread. Garnished with pickle chips and accompanied by kettle chips.
\$10.95

B.L.T. Wrap

Flour tortilla stuffed with shredded lettuce, Old Smokehouse bacon and sliced ripe tomatoes. Served with kettle chips.
\$10.95

Pulled Chicken Salad Croissant

House made pulled chicken salad on a croissant with shredded lettuce, provolone cheese and sliced tomatoes. Served with kettle chips.
\$10.50

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