

lora

Event Center



Event Center

PASSED APPETIZERS

all items sold per person per hour

choice of (3) 27

choice of (5) 40

choice of (7) 49

VEGETARIAN

FISH & SEAFOOD

MEAT

FRIED CHEESE RAVIOLI v

SMOKED TROUT FRITTERS
df

BEEF CARPACCIO CANAPE
df | gfr

TRUFFLE MUSHROOM & GOAT
CHEESE WELLINGTON v

BACON WRAPPED SHRIMP
df | gf

PROSCIUTTO CANAPE
gfr

BRUSCHETTA gfr | v

CRAB CUCUMBER CUP
df | gf

CHICKEN SATAY
df | cn | gf

HUMMUS CUCUMBER CUP
vg | df | gf

SMOKED SALMON CROSTINI gfr

BISON TARTARE CROSTINI
df | gfr

EGGPLANT CAVIAR SPOON
vg | df | gf

CRUDO SPOON
df | gf

BACON WRAPPED DATES

SPANAKOPITA v

LAMB GYRO BITE

FORAGERS CROSTINI
df | gfr | v

BOARDS

serves 15-20 guests

served with crackers | bread | accoutrements

CHEESE BOARD (selection of seasonal cheeses) 100

CHARCUTERIE BOARD (selection of cured meats) 100

CRUDITES BOARD df | v | gf (selection of fresh, grilled, pickled vegetables) 65

FRUIT BOARD v | gf (selection of seasonal fruits) 65

all prices are subject to a 21% taxable service charge and 3% staff commitment with applicable sales tax
menu selections are due two weeks prior to event date and final gaurantees 72 hours in advance
Dietary Restriction Guideline v-vegetarian vg-vegan gf-gluten free gfr- gluten free on request
df-dairy free cn- contains nuts



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CHEF'S PLATED MENU

served with bread and lemon herbed olive oil

three courses 95 pp

four courses 110 pp
(includes additional starter)

five courses 125 pp
(includes additional starter
and amuse bouche)

STARTERS

choice of one

SMOKED PHEASANT WILD RICE

CREAM OF MUSHROOM v
creamy wild mushroom ragu, en croute

WATERMELON GAZPACHO v
yellow tomato sorbet, szechuan peppercorn tuile, cilantro

SIGNATURE HOUSE v
mix greens, house red wine vinaigrette, sliced red onion,
chopped tomato, shaved parmesan, breadcrumb

APPLE SALAD gf
apple, fig, manchego, lemon-thyme vinaigrette

NICOISE cn
haricot vert, kalamata, tomato, red onion, caper, pine nut, evoo,
aged balsamic, quail egg, beggars purse

TRUFFLE PANA COTTA
speck ham, soft herbs, evoo

TOMATO AND SWEET CORN TART v | gf
sweet corn custard, slow roasted tomatos, shallot confit, crisp corn, micro herb

LOBSTER COCKTAIL df | gf
persian cucumber, preserve gooseberry, yuzu foam, chili oil

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CHEF'S PLATED MENU

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ENTREES

choice of two or three add 10 per person

NORWEGIAN SALMON gf
caramelized fennel puree, roasted
sunchoke, blistered tomato relish

BELL AND EVANS CHICKEN
porcini gnocci, wilted arugula, confit shallot,
wild mushrooms, black currant sauce

SCALLOPS df | gf
rosemary white bean puree, pomegranate
molasses, crisp pancetta, micro herb

BISON SHORT RIB
caramelized carrots, gouda grits,
braising jus, sweet potato crisps

TENDERLOIN gf
roasted baby beets, grilled asparagus,
braised leeks, bordelaise

BUTTERCUP RAVIOLI v
buttercup squash, cream cheese,
warm spices, preserved lingonberries,
sage brown butter, grana

VEGAN ENTREE
chef's choice at request

DESSERTS

choice of one

CREME CARAMEL v | gf
fresh berries

HAZELNUT DACQUOISE v | cn | gf
chocolate almond cake, nocciolata,
hazelnut praline, espresso mousse

PISTACHIO ENTREMET v | cn | gf
lavender cardamom mousse, grapefruit
ganache, almond cake, pistachio glaze

DESSERT PLATTER v | cn
chocolate truffles (choose flavor)
bavarian tarts (choose flavor)
profiteroles (choose flavor)

CUP CAKE TABLE
flavor design with pastry chef
(additional charges may apply)

TIERED WEDDING CAKE
flavor design with pastry chef
(additional charges may apply)

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FAMILY STYLE SIDES

8 in addition to course menu

POTATO DAUPHINOISE v
potato, cream, gruyère

BRUSSELS SPROUTS v | df | gf
balsamic, gochujang, hazelnuts

BABY ROASTED POTATOES v | df | cn | gf
garlic, thyme, lemon, spruce salt, truffle aioli

ASPARAGUS v | gf
lemon, herbs, parmesan

LATE NIGHT SNACKS

all items sold per 50 guests MP

STROMBOLI
choose two 500

calabrese | margherita | classic

SLIDERS
choose two 600

smoked pulled pork | wagyu beef | veggie patty | trout blt

HAND PIES
choose two 400

banana nutella cn | caramel apple | blueberry lemon zest | cherry amaretto

DIPS
choose one 600

corn dip with house chips | queso dip with house chips |
spinach artichoke dip with flatbread | crab artichoke dip with flatbread

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BREAKFAST/BRUNCH

35 per person

assorted pastries and fruit brought to table upon arrival followed by platters of aged cheddar scrambled eggs, house breakfast sausage links, sugar cured bacon, Feller hash (vegetarian sausage patties substituted upon request)

PLATED BRUNCH

40 per person

ENTREES

choice of two or three add 5 per person

GREEN EGGS AND "HAM" cn | gf

jimmy red grits, over easy eggs, smoked pork loin, herb-nut salsa

BENEDICT

house-english muffin, speck ham, poached eggs, hollandaise, feller hash, dressed greens

BLACKENED SALMON TOSTADA gf

refried black beans, crispy tostada, corn relish, cabbage, tomato, avocado, cilantro crema, cotija

CHICKEN AND BISCUITS

fried chicken, house-biscuits, country gravy, poached eggs, pickled veg, chili honey

STEAK AND EGGS

sunny up eggs, aji verde, sweet potato hash

FRITATA v | gf

mushrooms, onions, peppers, arugula, manchego

SWEET BITES

assorted petit fours

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LUNCHEON

40 per person

STARTERS

choice of one

SIGNATURE HOUSE SALAD

mix greens, house red wine vinaigrette, sliced red onion, chopped tomato, shaved parmesan, breadcrumb

CAESAR SALAD

romaine, caesar dressing, parmesan, croutons

SMOKED PHEASANT WILD RICE SOUP

ENTREES

choice of two or three add 5 per person

COUNTRY HAMMER SANDWICH

artisan salumi's, pesto aioli, fresh mozzarella, roasted tomato, arugula, baguette served with house potato chips

SMOKED TURKEY CLUB SANDWICH

house-smoked turkey breast, roasted garlic aioli, sugar cured bacon, roasted tomato, arugula, baguette served with potato salad

CHOPPED SIRLOIN PLATE

ground wagyu patty, herb butter, heirloom tomato, cottage cheese, romaine lettuce

BROILED WALLEYE

tabouille, cucumber relish, cilantro crema

CHICKEN PARMESAN

orechiette pasta, pomodoro, basil

STUFFED PORTOBELLO MUSHROOMS

eggplant confit-goat cheese stuffing, sauteed greens

DESSERTS

assorted cookies and bars

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BAR PACKAGES

DELUXE

32 per person
each additional hour(s) +22

SPIRITS

tito's vodka
ford's london dry gin
plantation '3 star' rum
el jimador tequila
benchmark by buffalo trace bourbon
e&j brandy
monkey shoulder 'batch 27' scotch

SIGNATURE COCKTAILS

2 house-selected hand crafted cocktails

VINO

house white, red, rose & sparkling
sauvignon blanc | chardonnay | pinot noir |
red blend | cabernet sauvignon | rose | sparkling

BEER

local craft beer & soda selections

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BAR PACKAGES

PREMIUM

36 per person
each additional hour(s) +24

SPIRITS

(includes all deluxe spirit selections)

grey goose vodka
hendrick's gin
diplomatico 'planas ron blanco extra anjeo' rum
casamigos tequila
woodford reserve 'distiller's select' bourbon
cognac park 'carte blanche vs' cognac
the balvenie 12yr 'double oak' scotch

SIGNATURE COCKTAILS

2 house-selected hand crafted cocktails

VINO

elevated selections of house white, red, rose & sparkling
sauvignon blanc | chardonnay | pinot noir |
red blend | cabernet sauvignon | rose | sparkling

BEER

local craft beer & soda selections

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ROADSIDE DECK EXPERIENCES

beautiful outdoor event space for bachelor/bachelorette parties,
grooms dinners, birthdays and more

CEVICHE AND ROSE PARTY

25 per person

halibut ceviche or shrimp ceviche tortilla chips

includes 2 glasses rose per person

TACOS & TEQUILA PARTY

25 per person

birria, pollo asada, or al pastor
chips and queso

includes 2 'cuernavaca' cocktails per person

BBQ & BEER PARTY

30 per person

brisket, pork butt, or andouille sausage, beans, cole slaw and corn

includes 2 roadside window tap beers

CHARCUTERIE AND WINE EXPERIENCE

\$25 per person

assortment of cured meats, cheese, accoutrements, bread and crackers

includes wine flight

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