



# 2017 FAMILY REUNIONS GUIDE

**MINNESOTA'S  
MOST  
AWARDED  
RESORT**

**CONTENTS**

Family Dining Guidelines.....2

Grand Breakfast Buffet..... 4

Grand Dinner Buffet..... 4

Lodge Dining Room.....5

Italian Gardens..... 6

Cru..... 7

Headwaters Private Dining Room..... 8

Cabin Cookouts..... 9

Cabin Deliveries.....9

Pizza..... 10



23521 Nokomis Avenue  
 Nisswa, Minnesota 56468  
 800.368.1885  
 www.grandviewlodge.com

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

## LODGE DINING ROOM

Recently renovated, the Lodge Dining Room, formerly known as the Main Dining Room, is located in the Main Lodge.

### Days of Operation

- Open..... Monday - Saturday
- Closed..... Sunday

Maximum Capacity..... 30 people per half hour

Maximum Size of a Single Party..... 30 people

Reservation Times for Groups 20-30..... 5:30pm, 7:30pm & later

### Group Menu Requirements:

- 14 Guests or Less..... Order from existing menu
- 15-30 Guests..... Order from 4 item group menu
- MAP Groups receive Chef's Choice Dessert (*dessert menu is also available, additional charges may apply*)

## ITALIAN GARDENS

Italian Gardens is located on the main property, serving an assortment of family-style Italian fare.

### Days of Operation

- Open..... Tuesday - Sunday
- Closed..... Monday

Maximum Capacity..... 70 people

Maximum Size of a Single Party..... 70 people

### Group Menu Requirements:

- Mama Mia - Includes starter, salad, three entrées and dessert (*included for MAP guests*)

## CRU

Complete with intimate atmosphere and its own wine cellar, Cru is located in the lower level of the Gull Lake Center and is the perfect place for a fine dining experience.

### Days of Operation

- Open..... Wednesday - Monday
- Closed..... Tuesday

Maximum Capacity..... 60 people

Maximum Size of a Single Party..... 35 people

Reservation Times for Groups 20-30..... 5:30pm, 7:30pm & later

### Group Menu Requirements:

- 19 Guests or Less..... Order from existing menu
- 20-30 Guests..... Order from 4 item group menu
- 30-60 Guests..... Pre-Order from 3 item group menu
- MAP Groups receive Chef's Choice Dessert (*dessert menu is also available, additional charges may apply*)

## HEADWATERS PRIVATE DINING ROOM

This private dining venue is located on the lower level of the Main Lodge and is a stones throw from the Northwoods Pub.

- Room Rental Fee to Apply to All EP Groups
- See Event Planner for availability

Maximum Group Size..... 40 people

Minimum Group Size..... 15 people

### Group Menu Requirements:

- Family Style Menu



All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

## HERITAGE ROOM

Recently renovated, the Heritage Room, formerly known as the Pine Room, is located in the Main Lodge just past the Lodge Dining Room.

- Room Rental Fee to Apply to All EP Groups
- See Event Planner for availability

**Maximum Capacity**..... 120 Guests

**Maximum Capacity**..... 30 people

### Buffet Menu Requirements:

- 25 person minimum

### Plated Dinner Menu Requirements:

- 1 Entrée for entire group..... No additional charge
- 2 Entrées pre-ordered by group..... No additional charge
- 3 or 4 Entrées pre-ordered by group..... Additional \$5.00/person
- 10 day notice required for all pre-orders

## CABIN COOKOUTS

Cabin cookouts take place at a group unit. Groups are to cook on their own, or request a grill attendant for \$100. In case of inclement weather, the backup/rainsite is the selected unit.

**Minimum Group Size**..... 15 people

**Maximum Group Size**..... 25 people

### Group Menu Requirements:

- Options A & B: Groups are to choose one meat
- Option C: Both meats are included

## CABIN DELIVERIES

Cabin cookouts take place at a group unit.

**Minimum Group Size**..... 15 people

**Maximum Group Size**..... 25 people

## PLATED DINNERS & BUFFETS

Plated dinners and buffets take place at a designated and available venue at Grand View Lodge. See your Event Planner for available options.

- \$150 Setup Fee to Apply for Outdoor Functions

### Buffet Menu Requirements:

- 25 person minimum

### Plated Dinner Menu Requirements:

- 1 Entrée for entire group..... No additional charge
- 2 Entrées pre-ordered by group..... No additional charge
- 3 or 4 Entrées pre-ordered by group..... Additional \$5.00/person
- 10 day notice required for all pre-orders



# THE GRAND BREAKFAST BUFFET

2017

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

**Breakfast Buffet Includes Coffee, Water, Hot Tea and Pepsi Products**

## THE GRAND BREAKFAST BUFFET

**\$15.95 per adult | \$7.95 per child | Included for MAP Guests**

*Sample Menu - Buffet changes daily and is served in the Main Lodge*

Fruit Juices | Assorted Breads, Butter, Preserves | Bagels, Flavored Cream Cheese  
Warm Cinnamon or Caramel Rolls | Fresh Pastries and Donuts | Fresh Seasonal Fruit  
Assorted Yogurts | Cold Cereal, 2% Milk, Skim Milk | Hot Oatmeal, Brown Sugar, Dried Fruit  
French Toast or Pancakes, Warm Maple Syrup | Scrambled Eggs | Specialty Eggs  
Hash Browns | Potatoes O'Brien | Bacon | Maple Smoked Sausage | Grilled Ham | Omelet Station  
Waffle Station, Fresh Berries, Whipped Cream, Warm Maple Syrup

# THE GRAND DINNER BUFFET

**Dinner Buffet Includes Coffee, Water, Hot Tea and Pepsi Products**  
**Offered Sundays from 5:00pm - 8:00pm**

## THE GRAND DINNER BUFFET

**\$45 per adult | \$5 Upcharge for MAP Guests**

*Sample Menu served in the Main Lodge*

Fresh Artisan Breads and Rolls with Butter  
Greek Salad with Lemon Oregano Vinaigrette | Roast Beet Salad  
Broccoli, Cauliflower and Grape Salad  
Chef Carved Prime Rib of Beef, Garlic Au Jus, Horseradish Cream  
Grilled Breast of Chicken, Apple Cranberry Wild Rice Stuffing, Natural Herbed Jus  
Pan Seared Stripped Bass, Roast Tomato Ragu | Vegetable Korma, Basmati Rice  
Smoked Cheddar Au Gratin Potatoes | Fresh Seasonal Vegetables

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests

## SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

### SOUPS & SALADS

**Asparagus Soup | \$6**

Lemon Chive Crème Fraîche

**Walleye Chowder | \$6**

Sour Dough Crouton

**Lodge Side Salad | \$6**

Mixed Greens, Apples, Dried Cranberries, Red Onions, Alma Blue Cheese, Walnuts, House Made Balsamic Vinaigrette

### ENTRÉES

All entrées are served with Fresh Seasonal Vegetables and Choice of Side

**Cote Family Walleye | \$23**

Minnesota Walleye, Cracker Crumb Crusted, Lemon Caper Remoulade, Minnesota Wild Rice, Bacon Braised Sweet Corn

**Roast Local Hen | \$24**

Sweet Pea and Asparagus Risotto, Wild Rice Pilaf, Oven Roasted Asparagus

**BBQ Beef Ribs | \$24**

Whipped Potatoes with Aged Cheddar, Oven Roasted Asparagus

**Prime Rib of Beef | \$28**

Garlic Au Jus, Horseradish Cream, Parsnip Mashed Potatoes

**6oz Filet of Beef | \$36**

Spaghetti Squash Au Gratin, Oven Roasted Asparagus, Cognac Wild Mushroom Sauce

### DESSERT

**Chef's Selection | \$7**

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests  
\$30 per adult | \$12 per child

## SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

## MAMA MIA

Served Family Style

Includes Starter, Salad, Three Entrées and Dessert

## ANTIPASTI STARTER

### Pizza

Roasted Garlic Pizza, Tomato Bruschetta, Shaved Parmesan, Balsamic Reduction

## INSALATA

### Caprese Mixed Green Salad

Mesclun Greens, Cherry Tomatoes, Bocconcini, Fresh Basil, Balsamic Vinaigrette  
Served with Warm Garlic Bread

## ENTRÉES

Choice of Three

### Parmigiano de Pollo

Breaded Chicken Breast, Fresh Mozzarella, Marinara, Fettuccini Alfredo, Parmesan Cheese

### Piccata di Pollo

Seared Breast of Chicken, Cappers, Caramelized Shallots, Crispy Pancetta, Lemon Cream, Penne Pasta

### Lasagna alla Bolognese

Traditional Ragu Bolognese, Tomato Basil Sauce, Fresh Mozzarella

### Spaghetti e Polpette

Traditional Spaghetti and Meatballs, Shaved Parmesan Cheese

### Gnocchi di Verdure Arrosto

Roast Summer Vegetables, Basil Mascarpone, Herb Infused Olive Oil

### Ravioli di Toscano

Blood Orange Infused Olive Oil, Arugula Salad, Shaved Parmesan

### Bue Brasato al Vino Rosso

Red Wine Braised Short Ribs, Wild Mushroom Potato Gnocchi

### Tonno Caponata alla Siciliana

Pan Seared Tuna, Eggplant Caponata, Asiago Polenta Cake

## DESSERT

### Double Chocolate Cake

Vanilla Bean Gelato



All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests

### SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

### SOUPS & SALADS

#### Cru Salad | \$5

Mixed Greens, Carrots, Cherry Tomatoes, Cucumbers, Peppercorn Dressing

#### Caesar Salad | \$7

Romaine Lettuce, Herbed Croutons, Shaved Parmesan, House Made Caesar Dressing

#### Cru Clam Chowder | \$9

Steamer Clams, Golden Fingerling Potatoes, Salt Pork, Oyster Crackers

### ENTRÉES

#### Pasta Carbonara | \$18

Bacon, Sweet Peas, Fried Egg, Pecorino Romano Cheese

#### Pork Tenderloin | \$22

Chipotle-Cinnamon Rubbed, Sweet Potato Hash, Seasonal Vegetables, Roasted Garlic Pecan Demi

#### 10oz Beef Sirloin | \$24

Roasting Fingerling Potatoes, Seasonal Vegetables, Black Garlic Demi Glace

#### Chicken Marsala | \$28

Cheesy Polenta, Seasonal Vegetables, Wild Mushroom Sauce

#### Salmon | \$29

Pan Seared, Roasted Fingerling Potatoes, Grilled Broccolini, Sauce Gribiche

#### Beef Tenderloin | \$46

7oz Cut, Smoked Cheddar Au Gratins, Grilled Asparagus, Chilled Horseradish Béarnaise

### DESSERT

#### Chef's Selection | \$7

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

Included for MAP Guests | Some Items are Subject to Upcharge for MAP Guests | Served Family Style  
\$40 per adult | \$13 per child

## SAMPLE MENU

Menu changes seasonally. Please see your Event Planner for this season's menu.

### SALADS

Choice of One

**Mixed Green Garden Salad:** Organic Greens, Grape Tomatoes, Cucumbers, Sun Flower Sprouts, Sun Dried Tomato Vinaigrette

**Caesar Salad:** Chopped Romaine, Garlic Croutons, Pecorino Cheese, House Made Caesar Dressing

### ENTRÉES

Choice of Two

**Grand View Stuffed Chicken:** Almond Crusted, Stuffed with Pancetta, Tomatoes, Onions and Fresh Herbs

**Pistachio Crusted Chicken:** Apricot Glaze

**Whole Roast Strip Loin of Beef:** Red Wine Reduction

**Braised Short Ribs:** Bourbon Peppercorn Glace

**Minnesota Walleye:** Parmesan Cracker Breading

**Crab Stuffed Jumbo Prawns:** Cognac Infused Remoulade

**Cajun Seafood Pasta:** Sweet Peppers, Onions, Tomatoes, Smoked Sausage, Scallops and Shrimp

**Grilled Stripped Bass:** Lemon Caper Butter

**Apple Wood Bacon Wrapped Pork Tenderloin:** Port Reduction

### STARCHES

Choice of Two

**Smoked Cheddar Potatoes**

**Spanish Rice:** Peppers, Onions, Tomatoes

**Wild Rice Pilaf**

**Herb Roasted Baby Red Potatoes**

**Oven Roast Couscous:** Peppers, Onions, Tomatoes, Basil

**Sweet Corn Risotto:** Apple Wood Smoked Bacon, Green Onions, Sweet Peas

### VEGETABLES

Choice of One

**Grilled Vegetable Medley**

**Roasted Asparagus**

**Green Bean Blend**

**Broccolini**

### DESSERT

Choice of One

**Carrot Cake:** Butterscotch Caramel

**Double Chocolate Cake:** Raspberry Coulis

**Banana Torte:** Rum Caramel Sauce





# CABIN COOKOUTS

2017

All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

## Cabin Cookouts to be Delivered to Cabins Only.

*Plastic plates and cutlery provided. Meals can be delivered at desired time.*

*In inclement weather, your cabin is your backup site.*

*Additional seating is available upon request - additional charges to apply.*

*Meats are ready for grilling. All other accompaniments are ready to serve.*

*Maximum of 25 people.*

All Cabin Cookouts Include Corn on the Cob, Fresh Vegetable Display with Dip, Roasted Baby Red Potatoes, Salad with Assorted Dressing Packets, Dinner Rolls (served with options A & B) and Chef's Selection Dessert

Chef Grill Attendant | \$100 per hour (Minimum of 15 people)

### OPTION A

**\$38 per person**

*(choice of one)*

12oz New York Strip Steak | 12oz Ribeye

### OPTION B

**\$26 per person**

*(choice of one)*

8oz Chicken Breast | Pork Loin | Salmon Filet

### OPTION C

**\$21 per person**

*(One Burger and One Brat per person)*

Burgers & Brats

# CABIN DELIVERIES

## Cabin Deliveries to be Delivered to Cabins Only.

*Plastic plates and cutlery provided. Meals can be delivered at desired time.*

*In inclement weather, your cabin is your backup site.*

*Additional seating is available upon request - additional charges to apply.*

*Available for groups of 15-25 people.*

### MEXICAN

**\$25 per person**

Beef and Cheese Enchiladas | Chicken Fajitas | Black Bean and Corn Salad  
Spanish Rice | Fried Tortilla with Cinnamon Ice Cream

### ITALIAN

**\$25 per person**

Garlic Breadsticks | Mixed Greens with Italian Dressing | Chicken Parmesan  
Baked Meat Lasagna | Vegetable Medley | Tiramisu

### ALL AMERICAN

**\$25 per person**

Assorted Breads and Rolls | Garden Salad with Ranch Dressing | Southern Fried Chicken  
BBQ Beef Brisket | Corn on the Cob | Mashed Potatoes with Gravy | Fresh Baked Pies



All food and beverage is subject to 18% service charge, MN state taxes and any applicable county taxes. Prices valid for 2017 and subject to change for 2018. Our Culinary Team can accommodate special dietary needs upon request. Chef reserves right to make substitutions.

**\$24 per Pizza | 16"**

## BUILD YOUR OWN PIZZA

### Toppings

Extra Cheese | Pepperoni | Italian Sausage  
Bacon | Canadian Bacon | Ham | Ground Beef  
Grilled Chicken | Mushrooms | Mixed Peppers  
Black Olives | Green Olives | Tomatoes  
Onions | Pineapple | Anchovies | Spinach

## SIGNATURE PIZZAS

### Deluxe

Pepperoni, Italian Sausage, Mushrooms, Mixed Peppers, Onions & Olives

### Meat Lovers

Pepperoni, Canadian Bacon, Italian Sausage, & Ground Beef

### BBQ Chicken

BBQ Ranch Sauce, Grilled Chicken, Mixed Peppers, Onions, Bacon & Spinach

### Veggie Delight

Onions, Tomatoes, Mixed Peppers, Olives, Mushrooms & Spinach

### Hawaiian

Canadian Bacon, Mixed Peppers & Pineapple

## SIDES

**Garlic Bread Sticks** (order of 6) | **\$6**

**Individual House Salad** | **\$7**

Served with Choice of Dressing

**Family Size House Salad** (serves 4) | **\$15**

Served with Choice of Dressing