Lunch Buffets

All lunch buffets include iced tea or lemonade, coffee and chef's choice dessert. Buffets are available Noon-1:30pm. Deviation from dining hours may incur a \$100 fee per 30 minutes. When private dining is required, a rental fee may be incurred. A minimum of 30 people required. \$22 per person



The Harrison

Minnesota Salad* (Kale, green cabbage, brussel sprouts, broccoli, pepitas, craisins, scallions, wild rice, poppy seed dressing) Chipotle Cole Slaw* Southwest Black Bean and Corn Salad* Artisan Cheddar Mac 'n Cheese Himalayan Red Rice Sauté with Edamame, Mushroom and Spinach* Grilled Chicken Breasts* Smoked Pulled Pork* House-Made Carolina and KC BBQ Sauces* Sliced Watermelon*

Lean 'n Green

Assorted Breads

Orchard Salad* (Spring greens, spinach, strawberries, apples, candied pecans, lime pineapple vinaigrette) Greek Vegetable Salad* Broccolini and Black Beluga Lentil Sauté* Lemon Roasted Chicken* Cod Tapenade* Finaerlina Potatoes*

Executive

Soup du jour Tossed Garden Salad Bowl* Cucumber Vinaigrette Salad* Mediterranean Pasta Salad Deli Meats including Ham, Turkey, Salami, Tuna Salad and Egg Salad Lettuce, Tomato, Onion, Relish Platter Assorted Cheeses* Potato Chips*

Gull Dam

Coleslaw* Potato Salad* House-Made Baked Beans* Grilled Hamburgers* Veggie Burgers Beer Brats* **Assorted Condiments** Potato Chips

Mexican

Taco-Seasoned Beef* Enchilada Chicken Bean Burrito Spanish Rice* Refried Beans* Hard and Soft Shells Lettuce, Tomato, Onions, Guacamole, Salsa, Black Olives, Cheese, Sour Cream Tortilla Chips*

Soup & Salad Bar

Two Soups du jour (One soup will be gluten free) Cobb Salad* (Grilled chicken, romaine lettuce, tomato, Roquefort, hard boiled eggs, bacon, avocado, black olives) Tuna Salad and Egg Salad Sliders Creamy Pesto Pasta Salad Southern Potato Salad* Potato Chips*



All prices are subject to service charge & MN State Sales Tax *Indicates Gluten Free