

# Curbside Catering

## at Northland Country Club

Selections serve 10-14 Guests, unless otherwise noted.

### COLD & READY TO SERVE PLATTERS

**Assorted Meats & Domestic Cheeses | 84**  
Sliced roast beef, turkey and ham, assorted domestic cheeses, silver dollar rolls, ground mustard and mayo

**Classic Cheese & Crackers | 56**  
Assorted domestic cheeses and gourmet crackers

**Deluxe Cheese & Crackers | 84**  
Assorted imported, infused and domestic cheeses with gourmet crackers

**Vegetable Crudities | 56 GF+V**  
Broccoli, cauliflower, baby carrot spears, celery, and cherry tomatoes, served with a house-made dill dipping sauce

**Fresh Seasonal Sliced Fruit | 70 GF+V**  
Pineapple, melons and strawberries

**Classic Smoked Salmon | 148**  
Chopped hard-boiled eggs, red onions, capers, gourmet crackers and dill cream cheese

**Locally Smoked Fish Trio | 183**  
Lake trout, whitefish and classic salmon, served with a creamy horseradish aioli, capers, dill, Havarti cheese, chopped hard-boiled eggs, red onions and roasted bell peppers with assorted crackers and grilled baguettes

**Quad Smoked Salmon | 164**  
Cracked black pepper, Cajun dill and brown sugar glazed salmon, served with chopped hard-boiled eggs, red onions, capers, assorted crackers, grilled baguettes, ground mustard and a creamy horseradish aioli

**Sliced Beef Tenderloin | 350 Serves 18-20**  
Served with fire-roasted peppers, silver dollar rolls, ground mustard and chipotle aioli

**Heirloom Tomatoes & Mozzarella | 84 GF+V**  
Layered beautiful and drizzled with balsamic vinaigrette, fresh basil leaves and roasted garlic, served with grilled baguettes

**Classic Deviled Eggs | 43 GF+V**  
Hard-boiled eggs with a creamy filling, garnished with paprika and served over a bed of crisp romaine lettuce with baby carrot spears

**Jumbo Shrimp Cocktail | 120 GF**  
Wild, jumbo Gulf shrimp displayed over crisp leaf lettuce, served with house-made cocktail sauce

**Hoagie Sandwiches | 70**  
Choose between ham & American cheese, turkey & provolone or roast beef & pepper-jack cheese, served with lettuce and tomato slices, with mustard and mayo condiment packets

**Grilled Vegetable Antipasto | 126**  
Garden vegetables, variety of salamis, fresh mozzarella and Havarti cheese, assorted olives and artichokes, served with balsamic reduction and grilled garlic baguettes

**Parmesan Roasted Carrot Fries | 56 GF+V**  
Sweet roasted baby carrot spears covered with crispy parmesan cheese, served with chipotle aioli

**Chips & Salsa | 70 GF+V**  
House-fried white corn tortilla chips, house-made guacamole made with avocados, lime juice, cilantro and onion, and fresh salsa.

**Ahi Tuna Poke Spoons | 98 GF+V**  
Sushi grade tuna with sesame oil, soy sauce, agave nectar and toasted sesame seeds served in black appetizer one serving spoons

GF Gluten Free | V Vegetarian

Pricing does not include tax or service charge. Please contact the Club to place your order three days in advance.

218.525.1941 | DJANOUSEK@NORTHLANDCOUNTRYCLUB.COM

3901 E SUPERIOR ST | DULUTH, MN 55804 | WWW.NORTHLANDCOUNTRYCLUB.COM



## HOT & READY TO SERVE PLATTERS

### NCC Chicken Wings | 70

Your choice of NCC dry rub, BBQ, teriyaki or Buffalo, served with blue cheese or ranch

### Creamy Artichoke Florentine | 56

Fresh spinach and artichoke with cream cheese, parmesan, garlic and lemon juice, served with grilled pita triangles

### Vegetable Eggrolls | 52

Savory eggrolls stuffed with shredded cabbage, carrots, onions and spices, fried and served with a sweet and sour dipping sauce

### Pork Potstickers | 68

Seasoned pork and vegetable filled dumplings, steamed and seared, served with a citrus-soy dipping sauce

### Chef's Party Meatballs | 56

Your choice of Swedish, BBQ or sweet & sour pineapple meatballs

### BBQ Bacon Wrapped Shrimp | 84

Jumbo Gulf shrimp wrapped in applewood smoked bacon, served with house-made BBQ sauce



## FAMILY-STYLE ENTRÉES

### Pulled Pork | 70

Served with silver dollar rolls and a side of house-made BBQ sauce

### Shaved Prime Roast Beef | 112

Drenched in savory jus, served with a creamy horseradish aioli and silver dollar rolls

### Roasted Turkey Dinner | 126

Roasted white and dark turkey meat, served with sage gravy and cranberry chutney

### Gruyère Crusted Chicken Breast | 126 GF

Thinly sliced, sautéed chicken breast, topped with a wild mushroom chardonnay sauce and Gruyère cheese

### Chicken Piccata | 126 GF

Sautéed chicken breast with mushrooms, zucchini, yellow squash and fresh herbs, cooked in a lemon garlic caper sauce

### Fresh Herb-Rubbed Pork Loin | 126 GF

Slow-roasted pork loin served with a sweet vermouth demi-glace and apple chutney

### Shrimp Classico | 140

Jumbo white Gulf shrimp topped with a lemon thyme beurre monté sauce and tossed in fettuccine

### Canadian Walleye | 168 GF

Broiled and served with a traditional lemon butter caper sauce

### Lemon Caper Salmon | 180 GF

Baked Atlantic salmon filets, served with a lemon caper remoulade

## SIDES

### Wild Rice Pilaf | 36 GF+V

### Creamy Garlic Mashed Potatoes | 32 GF

Add gravy +10

### Smoked Gouda Au Gratin | 42

### Smoked Gouda Mac & Cheese | 56

### Roasted Parmesan Asparagus | 38 GF+V

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