



HAZELWOOD

ESTD :: *food + drink* :: 2004



Excelsior's Premier
PRIVATE DINING



Gideon Bay
TAP ROOM



Fireside
ROOM

Inviting Atmosphere Meets

EXPERTLY CRAFTED FOOD + DRINKS

An incredible space ideal for wedding rehearsals, groom's/bride's dinners, retirement parties, as well as business gatherings, the private Gideon Bay Tap Room hosts a full service bar, private bathroom, and seating for 60 people with a complete bar top experience available.

Reserve this space with our preset menus featuring made from scratch food and crafted cocktails. Our chefs and bartenders are available to assist in creating the best experience possible for you.

Group Events & **PRIVATE DINING**

Modern Comfort Food

Ideal for larger meetings and presentations, the Fireside Room hosts up to 36 guests for gatherings, cocktails, and dinner parties. This space is a must have for baby or bridal showers and birthday celebrations!

Audio and video is available as you nestle up in our private and cozy Fireside Room. Our team offers preset event menus, plated or family style, and an opportunity to work with our team to craft your personalized dining experience.

This space is family & kid friendly

Treat your guests to an elegant private dining experience with exquisite food & drink.*

Perfect for:

BUSINESS MEETINGS

CLIENT PRESENTATION LUNCHES

PROMOTION CELEBRATIONS

BIRTHDAYS

WEDDING RECEPTIONS

WEDDING REHEARSAL DINNERS

BRIDAL SHOWERS

CONFIRMATION BRUNCHES

LADIES' NIGHT OUT

HOLIDAY CELEBRATIONS

RETIREMENT PARTIES

* We gladly accommodate dietary restrictions

NOVA
RESTAURANT GROUP



Food & Beverage Minimums

These fluctuate based on time of day and day of the week. The food and beverage minimum are for goods consumed in the room at the time of the event and are for a four hour block of time. There will be a 20% gratuity added to the minimum as well as sales tax. Please contact your Event Coordinator for exact dinner and lunch minimums, since it varies for each room and location.

Confirmations & Cancellations

Cancellations made less than 7 days prior to your event will be subject to a \$300 charge. We require that a credit card is placed on file in order to secure your room rental. This credit card does not need to be the one used for payment the day of your event. But may be used if any cancellation fee applies.

Payments

Payment is due upon completion of your event. Current state sales tax will be added to the food and alcohol. A 20% gratuity is added to all events. If you need to be invoiced after your event, please contact our Event Coordinator.

Final Guest Counts & Menus

Groups must provide final guarantee and meal choices 72 business hours prior to the event with a specific breakdown of quantities of each starter, entrée, and dessert. Once submitted, this is considered a guaranteed guest count. Increases to your guest count are subject to approval. We will do our best to accommodate late additions. Prices are guaranteed 30 days prior to event date only. All menu items and pricing are subject to change based on availability.

Room set-up/Deliveries

The room will be set up to the guest preferences prior to the event. We ask that guests do not come in to decorate until 60 minutes prior to the event start time. Tape and confetti are prohibited in the space. If deliveries need to be made for the event, we ask that they are not delivered until the day of the event. Should your event require any additional tables, chairs, specialty linens etc., Hazelwood Food and Drink reserves the right to rent these items. The cost of their rentals will be added to your final bill.

Audio / Visual

Guests may use the TV to show video/presentations. Guest must provide their own technology, such as a laptop with an HDMI port to enable a connection to our TV. Hazelwood Food and Drink does have an HDMI cable, however if guests want to ensure proper connections, it is suggested that they bring in all their own technology needs. Volume of music in room may be controlled to suit guests' desires. We currently do not have an AV tech onsite.

Food regulations & Standards

Health department regulations prohibit us from allowing any extra food on a buffet being allowed to be taken home. a full bar is available for certain events. State law requires that no minors can purchase, obtain from others, possess, or consume alcohol. Your guest must show valid proof of age to be served alcohol. We reserve the right to refuse alcohol to anyone showing obvious signs of intoxication. Per the State of Minnesota, any bottled wine that is purchased on site must be opened, sealed, and bagged before leaving the establishment. Any outside desserts will be accompanied by a \$2 fee per guest.



PLATED LUNCH MENU

Tier 1 / 19.⁹⁵

STARTERS

choose one

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice, toasted almonds

ENTREE SELECTIONS

choose three

CHOPPED SALAD ^{efo}

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

MARGHERITA PIZZA ^{efo}

red sauce, roma tomatoes, fresh mozzarella, basil

“THE” GRILLED CHICKEN SANDWICH

rotisserie spice, monterey jack cheese, smoked tomato-basil mayo, candied bacon, bib lettuce, tomato, brioche bun

MEDITERRANEAN ANGEL HAIR

roasted red peppers, spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

SMOKED GOUDA BURGER

braised short rib, smoked gouda cheese, american cheese, lettuce, brioche bun, served with french fries

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIOND,

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

Tier 2 / 24.⁹⁵

STARTERS

choose one

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice, toasted almonds

ENTREE SELECTIONS

choose three

HEALTHY BOWL SALMON ^{efo}

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

PARMESAN CRUSTED WALLEYE

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

SHRIMP POMODORO ^{efo}

crushed vine-ripe tomatoes, toasted garlic, crushed red chilis, fresh basil, pecorino

ROTISSIRRE CHICKEN SANDWICH ^{efo}

monterey jack, arugula, lemon garlic oil, basil mayo, chicken jus, toasted french roll, served with french fries

FISH & CHIPS

canadian walleye, craft beer batter, fries, coleslaw, scratch tartar sauce

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIOND,

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

if you have any food allergies or special dietary restrictions, please notify your server & we will do our best to accommodate your needs.

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

^{efo} gluten free option available

Shareables & Appetizers

Each dish has been crafted to hazelwood standards and must be ordered prior to event date. Each dish feeds up to 20 guest. Not seeing what you want, inquire with our chef for availability

Cold Selections

PRICED IN QUANTITIES OF 20

CRISPY SHRIMP DEVILED EGGS / 74

exactly how it sounds, five deviled eggs

JUMBO SHRIMP COCKTAIL / *mkt*

cocktail sauce, lemon

FRESH SEASONAL FRUIT / 74

seasonal, hand-cut, served with dipping sauce

VEGETABLE PLATTER / 65

seasonal vegetables, ranch dressing

CHARCUTERIE BOARD / *mkt*

Chef inspired, imported meats, cheeses, and condiments

CRANBERRY WALNUT SALAD / 88

Chef inspired, imported meats, cheeses, and condiments

HOUSE SALAD / 74

cucumbers, carrots, grape tomatoes, red onion, croutons

HAZELWOOD CHOPPED / 89

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

ASSORTED DESSERTS / 65

homemade, keylime pie, banana creme pie, tiramusi, chocolate cake and seasonal cheesecake

CHEESE PLATTER / 78

crackers, assorted domestic and imported

Hot Selections

PRICED IN QUANTITIES OF 20

SPICY CHICKEN MEATBALLS / 59

mini hand-made, red & white sauces, pecorino

SZECHUAN GREEN BEANS / 65

bacon, cashews, sesame seeds

BOURSIN ARTICHOKE DIP / 75

creamy, parmesan crust, garlic spinach, tortilla chips

CHICKEN WINGS / 85

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

ROASTED CORN DIP / 65

charred corn, rotisserie chicken, sourcream, queso fresco, cilantro, tortilla chips

CHICKEN LETTUCE WRAPS / 84

wild mushrooms, water chestnuts, green onion, cilantro, peanut sauce, tamarind-cilantro dipping sauce, bibb lettuce, cabbage

SLIDERS* / 89

mini beef patties, onion dip sauce, caramelized onions, american cheese, mini brioche bun

ARTISAN STONE PIZZA / 79

our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.


CRISPY CHICKEN SLIDERS / 92

buttermilk fritters, house made pickles, spicy mayo, mini brioche bun

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 gluten free option available

Tier 1 / 32.95

Tier 2 / 39.95

STARTERS

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

STARTERS

choose one

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

ENTREE SELECTIONS

choose three

HEALTHY BOWL SALMON*

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

PRIME RIB FRENCH DIP

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

SHRIMP POMODORO

crushed vine-ripe tomatoes, toasted garlic, crushed red chilis, fresh basil, pecorino

MEDITERRAN ANGEL HAIR/CHICKEN

roasted red peppers, spinach, oven roasted tomatoes, shallots, basil, kalamata olives, white wine, feta cheese

ENTREE SELECTIONS

choose three

GRILLED MEATLOAF

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

MINUTE CHICKEN

panko, herb and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

HAZELWOOD SALMON*

snappy house spice, cucumbers, wild mushrooms, asparagus, shallots, red pepper, garlic basil oil, evoo, lemon

CHICKEN RIGATONI

roisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnuts

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana


CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

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 gluten free option available

Tier 3 / 54.⁹⁵

Tier 4 / 64.⁹⁵

STARTERS

choose one

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CHICKEN WILD RICE SOUP

cream, minnesota wild rice, toasted almonds

ENTREE SELECTIONS

choose three

PARMESAN CRUSTED WALLEYE

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

SHRIMP AND SCALLOP SCAMPI

pan-seared, shallots, garlic butter, white wine, broccoli, pecorino, lemon, angel hair pasta

CARVED PRIME RIB ^{eto}

hand mashed potatoes, horseradish cream, au jus

ROTISSIRRE CHICKEN

mashed potatoes, grilled asparagus, chicken jus

12OZ SIRLOIN* ^{eto}

black angus, 28-day-aged, garlic butter, au jus and smoked gouda hash browns

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do!

STARTERS

choose one

HOUSE SALAD

cucumbers, carrots, grape tomatoes, red onion, croutons

CEASAR SALAD

romaine, grated parmesan, croutons

CRANBERRY WALNUT SALAD

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CHICKEN WILD RICE SOUP

cream, minnesota wild rice, toasted almonds

ENTREE SELECTIONS

choose three

HAZELWOOD SALMON* ^{eto}

snappy house spice, cucumbers, wild mushrooms, asparagus, shallots, red pepper, garlic basil oil, evoo, lemon

14 OZ RIBEYE* ^{eto}

black angus, 28-day-aged, garlic butter, au jus and smoked gouda hash browns

SCALLOP RISOTTO

lobster cream, asparagus, evoo, parmesan, chives

8 OZ FILET MIGNON* ^{eto}

black angus, 28-day-aged, garlic butter, au jus and smoked gouda hash browns

14 OZ NEW YORK STRIP* ^{eto}

black angus, 28-day-aged, garlic butter, au jus and smoked gouda hash browns

DESSERT

choose one

ALL DESSERTS ARE INDIVIDUAL PORTIONS

KEYLIME PIE

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

CHOCOLATE CAKE

grandma betty's recipe, coca cream frosting, she didn't use callebaut chocolate, but we do!

PLATED DINNER MENU

PRE ORDER DUE 72 HOURS PRIOR TO EVENT

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^{eto} gluten free option available

Signature Box Lunches

INCLUDES CHIPS & A CHOCOLATE CHIP COOKIE
10 PERSON MINIMUM

TURKEY AVOCADO / 16^{.95}

wood fired rotisserie turkey, basil mayo, lettuce, tomatoes, monterey jack, multi-grain

TUNA MELT / 14^{.95}

albacore tuna, tomatoes, tillamook cheddar cheese, gruyere cheese, mutli-grain bread

CHICKEN SALAD / 14^{.95}

Need Description

PRIME RIB DIP / 21^{.95}

caramelized onion sauce, au jus, gruyere cheese, toasted french roll

Salad & Sandwich Platters

ALL SANDWICH PLATTERS INCLUDE LETTUCE, TOMATO, RED ONION & PICKLES
CONDIMENTS INCLUDE MAYO & DIJON MUSTARD
SANDWICHES CAN BE PREASSEMBLED ON REQUEST | 15.95 PER GUEST |
10 PERSON MINIMUM

ROTISSERIE TURKEY
SMOKED HAM
ASSORTED CHEESES
WHEAT & SOURDOUGH BREAD
FRESH FRUIT BOWL
HAZELWOOD HOUSE SALAD
CHOCOLATE CHIP COOKIES

Cauldon Of Love

CHICKEN WILD RICE OR DAILY

chicken wild rice or daily | cup \$5.95 (serves 1-2), quart \$20.95 (serves 4-6) , 1/2 gallon \$40.95 (serves 8-12), 1 gallon \$75.95 (serves 20-24)

Signature Salads

ALL SALADS ARE SERVED WITH GARLIC BREAD & COOKIES
10 PERSON MINIMUM

HEALTHY BOWL / 18^{.95}

steamed green beans, lemongrass sauce, plum sauce, baby greens, edamame, toasted pepitas, cucumbers, grape tomatoes, brown rice

TUNA POKE BOWL / 21^{.95}

dressing, carrots, cucumbers, edamame, radishes, avocado

CHOPPED SALAD / 16^{.95}

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette

SANTA FE SALAD / 16^{.95}

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

Group Salads

HALF TRAYS INCLUDE 10 HALF SANDWICHES | FULL TRAYS INCLUDES 20 HALF SANDWICHES
ALL PLATTERS ARE SERVED WITH CHIPS

HOUSE SALAD 55 / 80

cucumbers, carrots, grape tomatoes, bermuda onions, croutons, pick your dressing

CEASAR 60 / 95

romaine, grated parmesan, croutons

CRANBERRY WALNUT 75 / 95

baby spring greens, amablu cheese crumbles, spicy walnuts, balsamic vinaigrette

CHOPPED SALAD 80 / 115

pulled chicken, amablu cheese crumbles, bacon, granny smith apples, grape tomatoes, chopped egg, herb vinaigrette


SANTA FE SALAD 80 / 115

house greens, tomatoes, charred corn salsa, avocado, tortillas, toasted pepitas, pulled chicken, queso fresco, chipotle ranch

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 gluten free option available

Appetizers & Starters

HALF PAN FEEDS 10 GUEST, FULL PAN FEEDS 20 GUEST

SPICY CHICKEN MEATBALLS 30 / 55

mini, red & white sauces, pecorino

SZECHUAN GREEN BEANS 32 / 60

bacon, cashews, sesame seeds

BOURSIN ARTICHOKE DIP 35 / 70

creamy, parmesan crust, garlic spinach, tortilla chips

CHICKEN WINGS 45 / 85

lightly fried, garlic butter, fresh herbs, pecorino, choice of chipotle ranch, bbq, or buffalo

JUMBO SHRIMP COCKTAIL / mkt

cocktail sauce, lemon

FRESH SEASONAL FRUIT / 74⁹⁵

seasonal, hand-cut, served with dipping sauce

VEGETABLE PLATTER / 65

seasonal vegetables, ranch dressing

CHICKEN LETTUCE WRAPS 60 / 90

wild mushrooms, water chestnuts, green onion, cilantro, peanut sauce, tamarind-cilantro dipping sauce, bibb lettuce, cabbage

SLIDERS* 50 / 95

mini beef patties, onion dip sauce, caramelized onions, american cheese, mini brioche bun

ARTISAN STONE PIZZA / 15.00 each

our sharable pizzas are finished with pecorino cheese. the house cheese is a blend of whole milk mozzarella and aged provolone.

CRISPY CHICKEN SLIDERS 60 / 110

butter milk fritters, house made pickles, spicy mayo, mini brioche bun

CHARCUTERIE BOARD / mkt

Chef inspired, imported meats, cheeses, and condiments

Classic Entrees

HALF PAN FEEDS 10 GUEST, FULL PAN FEEDS 20 GUEST

CHICKEN RIGATONI 90 / 155

rotisserie pulled chicken, spinach, garlic cream, shallots, amablu cheese crumbles, spicy walnut

MINUTE CHICKEN 120 / 215

panko, herb and aged parmesan crusted breast, angel hair pasta, wild mushrooms, shallots, capers, lemon butter sauce

GRILLED MEATLOAF 115 / 205

hand mashed potatoes, marsala mushroom gravy, parmesan broccoli

CHICKEN POT PIE 95 / 165

rotisserie pulled chicken, carrots, sweet onion, celery, peas, cream, savory flaky crust, chives

PARMESAN WALLEYE 155 / 400

panko, herb and aged parmesan crusted, herbed rice pilaf, parmesan broccoli, scratch tartar sauce

SHORT RIB LINGUNI 155 / 290

braised short rib, wild mushrooms, oven dried tomatoes, demi cream sauce

HAZELWOOD SALMON 155 / 290

snappy house spice, cucumbers, wild mushrooms, asparagus, shallots, red pepper, garlic basil oil, evoo, lemon

ROTISSIERIE CHICKEN 135 / 260

served with hand mashed potatoes, grilled asparagus, chicken jus

Signature Desserts

HALF PAN FEEDS 10 GUEST, FULL PAN FEEDS 20 GUEST

KEYLIME PIE 40 / 70

nellie and joe's real key lime juice, walnut-almond crust, house whipped cream

BANANA CREAM PIE 40 / 70

fresh custard, walnut-almond crust, house whipped cream, kahlua chocolate & caramel sauce, caramelized banana

WHOLE CHOCOLATE CAKE / 55

grandma betty's recipe. cocoa cream frosting. she didn't use callebaut chocolate, but we do! (12 slice per cake)

Sides To Share

HALF PAN FEEDS 10 GUEST, FULL PAN FEEDS 20 GUEST

GRILLED APARAGUS 45 / 80

lemon

GARLIC BROCCOLI 35 / 70

Garlic, parsley, whipped butter

MASHED POTATOES 39 / 64

roasted garlic, asiago cheese

SMOKED GOUDA HASHBROWNS 45 / 80

cream, roasted garlic, onions

RICE PILAF 30 / 55

herbs and spices

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gluten free option available

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RESTAURANT GROUP

