

Wellington Room January 29th through February 4th 2024

Monday 1/29 Reservation Only 12:00pm-1:00pm BUFFET Delivery	Appetizer - Pickled Herring ^{GF,DF} and Lefse ^V Entree #1- Swedish Meatballs ^{GFA} Entree #2- Buttered Lutefisk ^{GF} Vegetarian - Vegan Beyond Swedish Meatballs ^{GF,DF,V,VG} Sides - Steamed Red Potatoes ^{GF,V} and Root Vegetables ^{GF,V} Dessert - Rice Pudding ^{GF,V}
Tuesday 1/30 Reservation Only 5:30pm-6:30pm Table Service Delivery	Appetizer -Soup of the day or House Salad ^{GF,DF,V,VG} Entree #1- Loaded BBQ Pulled Pork Sandwich ^{GFA,DF} Entree #2- Fish Filet Sandwich with Lettuce ^{GFA,DF} Vegetarian Entree - Black Bean Burger with Chipotle Mayo ^{GFA,DF,V} Sides- Tater Tots ^{GF,DF,V,VG} and Carrots with Peas ^{GF,V} Dessert - Chocolate Fudge Ice Cream Bar ^{GF,V}
Wednesday 1/31 Reservation Only 12pm-1pm Buffet Delivery	Appetizer - Soup of the day or House Salad ^{GF,DF,V,VG} Entree #1- Sesame Orange Chicken ^{GFA,DF} Entree #2 - Teriyaki Breaded Clams Vegetarian Entree - Sweet and Sour Cauliflower ^{GF,DF,V,VG} Sides- Lo Mein Noodles ^{GFA,DF,V,VG} and Steamed Broccoli ^{GF,DF,V,VG} Dessert - Assorted Desserts ^V
Thursday 2/1 Reservation Only 12pm-1pm Buffet Delivery	Appetizer - Black Bean and Corn Salsa ^{GF,DF,V,VG} Entree #1- Marinated Steak Fajita ^{GF,DF} Entree #2- Shrimp Fajita ^{GF} Vegetarian Entree - Cilantro Lime Tofu ^{GF,DF,V,VG} Sides- Spanish Rice ^{GF,DF,V,VG} and Sautéed Peppers and Onions ^{GF,DF,V,VG} Dessert - Assorted Desserts ^V
Meal Options #3-#6 available ANY DAY GF- Gluten Free DF- Dairy Free V- Vegetarian VG- Vegan	#3 Seasonal Salad with choice Ahi Tuna ^{GF,DF} or Chicken Breast ^{GF,DF} or Tofu ^{GF,DF,V,VG} #4 Sirloin Steak ^{GF,DF} #5 Lemon Dill Salmon ^{GF,DF} #6 Lentil Bolognese ^{GF,DF,V,VG} Bake Potato and Yam are available by Request

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<p>Friday 2/2 Reservation Only 5:30pm-6:30pm Table Service Delivery</p>	<p>Appetizer - Soup of the day or House Salad_{GF,DF,V,VG} Entree #1- Mushroom Sage Chicken Breast _{GF,DF} Entree #2- Dill, Lemon, Caper Sole _{GF} Vegetarian Entree - Spinach, Tomato, Ricotta Pasta Shells _{GF,DF,V,VG} Sides - Rice Pilaf _{GF,DF,V,VG} and Garlic Brussel Sprouts _{GF,DF,V,VG} Dessert - Tripple Berry Crumble _{GF,DF,V,VG}</p>
<p>Saturday 2/3 Reservation Preferred 9am-10am Walk-ins Welcome Buffet Delivery</p>	<p>Appetizer - Fresh Fruit _{GF,DF,V,VG} Or Greek Yogurt _{GF,V} Entree #1- Country Biscuits and Gravy _{GF,DF,V,VG} Entree #2- Scrambled Eggs _{GF} Vegetarian Entree - Sun-dried Tomato, Spinach Egg Scramble _{GF,DF} Sides - Hash brown Bake _{GF,V} and Bacon _{GF,DF} Dessert - Assorted Pastries _V</p>
<p>Sunday 2/4 Reservation Only 12pm-1pm Buffet Delivery</p>	<p>Appetizer - Soup of the day or House Salad_{GF,DF,V,VG} Entree #1- Pit Ham with Apricot Glaze _{GF} Entree #2- Herb Seasoned Walleye _{GF} Sides - Scalloped Potatoes _{GF,V} and Peas with Onions _{GF,V} Dessert - Cherry Pie _V</p>
<p>Meal Options #3-#6 available ANY DAY GF- Gluten Free DF- Dairy Free V- Vegetarian VG- Vegan</p>	<p>#3 Seasonal Salad with choice Ahi Tuna _{GF,DF} or Chicken Breast _{GF,DF} or Tofu_{GF,DF,V,VG} #4 Sirloin Steak _{GF,DF} #5 Lemon Dill Salmon _{GF,DF} #6 Lentil Bolognese _{GF,DF,V,VG} Bake Potato and Yam are available by Request</p>
<p>Questions? Call the Kitchen 612-746-1010</p> <p>Email asavluk@becketwood.com</p>	<p><u>Regular Meal Prices</u> Member - 14.00 Guest/Waiting List -17.25 Child -11.00</p> <p><u>Premium Meal Price</u> Member -17.00 Guest/Waiting List - 21.50 Child -14.00</p> <p>Please Note all meals are Regular Price Unless Noted Premium</p>