

Breakfast Buffets

Light and Healthy - \$8.50 GF

Toasted granola and yogurt with fresh fruit

Continental Breakfast - \$8.50

Assorted pastries and bagels with cream cheese, preserves and bananas

Quiche - \$11.50

Assorted quiche, (meat and veggie options) with herb roasted potatoes and fresh fruit

Breakfast Enchiladas - \$11.75 GF

Chorizo, potato, egg, cilantro and cheese in a corn tortillas, with red gravy, pico de gallo and roasted potatoes (vegetarian available)

Sunrise Buffet - \$13.50

Scrambled eggs, seasoned potatoes, choice of applewood smoked bacon or maple sausage, fresh fruit platter, and muffins

Hearty Breakfast Buffet - \$14.50

Ham, mushroom, scallion and cheese, and roasted veggie frittatas, seasoned potatoes, muffins and scones

*Breakfast buffets include coffee and tea service, juice for .50 per person

Sandwiches - order by the dozen

Pesto chicken and focaccia club - \$11.00

Shredded spinach-basil pesto chicken, tomato, fresh mozzarella, and spinach on focaccia

Cuban sandwich - \$11.00

Braised pork, sliced ham, house pickles, swiss cheese on cuban bread with honey-mustard vinaigrette

Thai chicken salad wrap- \$11.00

Shredded chicken, chopped veggies, thai peanut sauce, and crunchy cilantro slaw

Turkey, bacon and guacamole - \$11.00

Crispy bacon, roasted turkey, sharp white cheddar, house guacamole, tomato and chipotle mayo on french roll

Quinoa veggie wrap- \$11.00

Quinoa, white bean hummus, spinach and caramelized veggies in a whole wheat wrap

Luncheon Buffets

Add house salad with two dressings for \$1.50, fresh made soups \$2.50, fries \$1.50, house chips \$1.00

BYO Deli Sandwich - \$12.00

Platters of smoked ham, oven roasted turkey, and house roast beef, with swiss, cheddar and provolone cheeses tomatoes, lettuce, onions, pickles, appropriate accompaniments, and house corn tortilla chips

Assorted breads- whole grain wheat, sourdough, rye and white

Wraps - \$12.00

Choice of two: ham, provolone, spinach, and tomato with herb mayo or oven roasted turkey with smoked bacon, sharp cheddar, avocado, and chipotle mayo or caramelized veggie with white bean hummus, goat cheese, spinach and tomato served with house corn tortilla chips

Panini - \$12.50

Choice of two- Freshly grilled Panini sandwiches on local rosemary sourdough bread served with house corn tortilla chips

Ham and Swiss- Sliced ham, swiss cheese, roasted broccoli, tomato, and basil aioli

Turkey, Bacon, Guacamole- roasted turkey, smoked bacon, sharp cheddar, house made guacamole and chipotle aioli

Veggie- Provolone, caramelized veggies, quinoa, goat cheese hummus

Grilled Cheese- Four cheese grilled cheese with tomato and spinach

Cuban- Sliced ham, smoked pork, provolone, chopped pickle, herb mustard

BBQ Buffet - \$16.50 25 ppl minimum (GF without bun)

Choice of two- pulled bbq pork, bbq pork loin, grilled brats, beef franks, beef burgers, bbq chicken breast, smoked bbq chicken thighs

Choice of two sides- Dijon potato salad, crunchy cider slaw, pasta salad, baked beans, roasted potatoes, baby carrots, watermelon salad or green beans. Served with buns and appropriate condiments

Pasta Bar - \$14.75 25 ppl minimum (sauces and proteins GF)

Includes fresh baked focaccia bread, parmesan and red pepper flakes

Choice of two pastas – penne, tri color rotini, cavatappi, linguini

Choice of two mains – grilled chicken, Italian sausage, grilled vegetable medley

Choice of two sauces – marinara, rustic italian meat sauce, roasted garlic alfredo, spinach-basil pesto or roasted red pepper cream

Southwest Buffet - \$15.50 25 ppl minimum (GF with corn tortilla)

Build your own fajita/taco bar with flour and corn tortillas, house corn chips, pico-de gallo, guacamole, lettuce, black beans and rice, jack cheese, tomatoes, scallions, olives, lime sour cream.

choice of two proteins: stewed chicken, cilantro-lime grilled chicken, chipotle-lime braised beef, ground seasoned sirloin, smoked pork shoulder or quinoa/black bean-veggie mix

One Entree Lunch Buffet - \$14.50 add entree \$5

Add house salad with two dressings and rolls for \$1.50, fresh house made soups \$2.50

Chicken Marsala

Sautéed chicken breast with sautéed mushrooms, tomatoes, scallion and marsala cream

Honey-Chipotle Chicken GF

Honey-chipotle glazed grilled chicken breast with cilantro chimichurri and mango-corn salsa

Chicken Piccata

Sautéed chicken breast with lemon, tomatoes, parsley and capers

Bourbon BBQ Chicken GF

BBQ rubbed grilled chicken with bourbon BBQ sauce

Roasted Turkey GF

Chef carved oven roasted turkey breast with herb gravy

Beef Bourguignon GF

Burgundy braised beef with caramelized onion jus

Beef Carbonnade GF

Michigan ale braised beef with grain mustard and ale jus

Roasted Sirloin GF

Sliced herb roasted sirloin with red wine-beef jus

Roasted Pork loin GF

Slow roasted, herb crusted pork loin with maple-stone ground mustard cream

Smoked Pork loin GF

Smoked BBQ rubbed smoked pork loin, house bourbon bbq sauce, and mango corn salsa

Choice of two sides GF

Herb roasted potatoes, mashed yukon gold potatoes, three grain rice pilaf, rice and beans, baby carrots, green beans, grilled seasonal veggies

Treats

Chocolate chip cookies-\$1.50 Rice crispy treats-\$1.50 Brownies-\$1.50 Cheesecake bites-\$2.50

Flourless chocolate cake minis-\$3.00

Soft serve ice cream bar-\$3.50 pp minimum 25 ppl (\$100 charge for off premise delivery)

