



Catering Menus

Hors d'oeuvres - *the opening act ... bursts of flavor ... modern twists on old favorites*

All items available passed or displayed. (Service charge applied when passed)
Don't see something you love? Our Chef is able to customize a menu to your taste.

Pesto Chicken Salad Stuffed Cherry Tomatoes - \$2.75

Ripe cherry tomatoes halved and filled with pesto-scented chicken salad

BYO Tomato Bruschetta - \$2.75

Salsa of heirloom tomatoes and basil with crispy rustic bread with parmesan

Seasonal Fruit Kebabs - \$2.50

Fresh seasonal fruit skewered on knotted bamboo with minted greek yogurt

Thai Chicken Salad - \$2.75

Spicy thai-peanut chicken salad with crispy wontons

Caprese Skewers - \$2.25

Sweet cherry tomatoes, fresh mozzarella, and basil with balsamic vinaigrette

Smoked Trout Cucumber Cups – \$2.00

Whipped smoked trout cream cheese in crispy phlyo cups with pickled cucumber salad

Crimini Mushrooms with Parmesan Pancetta Stuffing - \$2.25

Panko crumb, savory herb, pancetta, and parmesan stuffing atop crimini mushroom caps

Mini BLTs - \$2.75

Applewood smoked bacon, lettuce and tomato sandwiches with herb aioli on focaccia

Chicken Satay - \$2.75

Ginger-soy marinated and grilled chicken with thai peanut and chili lime dipping sauces

Steak Satay - \$2.75

Thinly sliced, marinated and grilled sirloin with thai peanut and chili lime dipping sauces

Jerk Chicken Satay - \$2.75

Grilled sliced chicken breast marinated in a fiery jerk sauce, mango salsa, cilantro chimichurri

Bavarian Sliders - \$3.50

Grilled mini burgers on pretzel rolls with house pickles, smoked cheddar and honey mustard

Coconut Shrimp – \$3.50

Coconut shrimp served with a sweet chili sauce

Bacon Wrapped Scallops – \$3.75

Grilled scallops wrapped in crispy bacon with honey mustard

Mini Crab Cakes – \$4.25

Mini crab cakes served with a spicy creole remoulade sauce

All appetizers above are priced per piece

Displayed Hors d'oeuvres

Farmer's Market Crudité – \$3.75

Fresh seasonal veggies, including multi-color bell peppers, asparagus, cucumber spears, cherry tomatoes, sugar snaps, and house-made buttermilk herb dip

Best Chips Ever – \$3.50

House made potato chips fried to crispy perfection served with gorgonzola-buttermilk dip

Southwest Chips and Dips – \$5.75

Black bean corn salsa, chunky house made guacamole, fresh pico de gallo, and house corn tortillas

Spinach Artichoke Dip - \$4.50

Creamy spinach with roasted red peppers, parmesan and artichoke hearts, served with crispy pita

Swedish, BBQ or Sweet & Sour Meatballs - \$4.50

House made savory pork and beef meatballs served with choice of carolina barbecue, pineapple-sweet sour sauce or sweet chili sauce

Seasonal Fruit Display – \$4.50

Bountiful display of market fresh fruit, ranging from grapes to melons and berries, served with a vanilla greek yogurt dip **add domestic cheese for \$3.00**

Jumbo Shrimp Cocktail – \$3.50 per piece

House cocktail sauce, green goddess and lemon wedges

Chicken Wings - \$4.25

BBQ spice rubbed and slow roasted, tossed in choice of house BBQ, sweet thai chili sauce, or tabasco butter with celery slaw and gorgonzola dipping sauce

Domestic Cheese Board – \$5.50

Swiss, sharp cheddar, smoked provolone and colby jack served with candied nuts, dried fruits and assorted crackers **add fruit display for \$2.50**

Brie with Candied Pecans - \$5.50

Brie wheel, topped with candied pecans in a butter/brown sugar glaze, served with apple-cranberry and pear-fig chutneys

Sausage and Cheese Board – \$6.75

Grilled spicy andouille, mild italian, polish style kielbasa and garlic-black pepper sausages with aged gruyere, smoked gouda, and sharp cheddar cheeses, with assorted mustards, house pickled vegetables, crispy baguette and crackers

Antipasti Platter – \$7.50

Prosciutto ham, salami, capicola, marinated mozzarella, and parmesan with assorted olives, grilled-marinated vegetables, with toasted baguette and grilled flatbread

Artisan Cheese Board – \$7.25

Fresh goat cheese, local gouda, michigan brie, parmegiano reggiano, and maytag blue served with assorted crackers and breads, candied walnuts and dried fruit

Each of these items can also be served as part of a stationary hors d'oeuvre buffet. Menus and prices for hors d'oeuvre-only parties are custom-tailored to meet your vision and start at \$21.00 per person.



Two Entrée Buffet includes rolls and butter, garden salad with two dressings, two entrees and two sides. Price is \$30.00 unless stated supplement charge. Add any side for \$2.50 or entrée selection for \$5.00 per person, upcharge items supplement would still apply.

Salads

Garden Salad

With cherry tomatoes, red onion ribbons, cucumbers served with two dressings (dijon red-wine, or sweet balsamic vinaigrette, creamy Caesar, poppy seed, or asiago buttermilk ranch dressing)

Romaine Caesar Salad – (\$1.00 per person supplement)

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar

Harvest Salad – (\$2.00 per person supplement)

Baby spinach with Michigan apples, candied walnuts, goat cheese and dried local cherries with champagne-Michigan maple vinaigrette

Baby Greens with Basil Salad (\$2.00 per person supplement)

Spring mix with spinach, heirloom tomatoes, shaved parmesan, basil and sea salt with lemon vinaigrette

Greek Salad (\$2.00 per person supplement)

Crispy greens with feta, cucumbers, tomatoes, kalamata olives, tomato, and pepperoncini with red wine- herb vinaigrette

Tomato Caprese Salad (\$2.50 per person supplement)

Heirloom tomatoes and fresh mozzarella with baby spinach, arugula, basil, focaccia croutons and balsamic vinaigrette

Entrées

- Beef Options-

Top Sirloin

Chef carved, herb crusted top sirloin with caramelized onions and gorgonzola cream

Beef Bourguignonne

Slow cooked burgundy braised beef with caramelized onions and red wine jus

Beef Carbonade

Michigan ale braised beef with roasted mushroom demi glaze

Beef Stroganoff

Braised beef sirloin tips with crimini mushrooms, pearl onions, and dijon cream

Prime Rib (*\$6.00 per person supplement*)

Chef carved sea salt and rosemary crusted rib-eye with herb jus and horseradish sauce

Beef Tenderloin (*\$8.00 per person supplement*)

Chef carved choice tenderloin with morel mushroom demi glaze

-Poultry Options-

Chicken Marsala

Sautéed chicken breast with sautéed mushrooms, tomatoes, scallions and marsala crème

Bourbon BBQ Chicken

BBQ rubbed grilled chicken with house made bourbon BBQ sauce and mango corn salsa

Asian Chicken

Ginger soy marinated chicken with napa cabbage slaw and sweet-teriyaki glaze

Orange-Coriander Chicken

Coriander and orange marinated chicken breast with coriander-cilantro beurre blanc

Honey-Chipotle Chicken

Cilantro-lime grilled chicken, and mango corn salsa with honey-chipotle glaze

Roasted Turkey Breast

Chef carved oven roasted turkey breast with herb jus and dried cranberry-apple relish

Lemon-herb Chicken Picatta

Sautéed chicken breast with mushrooms, capers, tomatoes and lemon butter sauce

Chicken and Brie

Herb roasted chicken breast topped with baby brie and apple-fig chutney

Bacon Wrapped Chicken

Applewood smoked bacon wrapped chicken with chili glaze

Chicken Caprese

Sautéed chicken breast wrapped with prosciutto ham and fresh mozzarella topped with tomato-basil bruschetta

Duck Confit (*\$4.00 per person supplement*)

Slow braised duck leg, slow cooked until fork tender

-Pork Options-**Roasted Pork loin**

Chef carved slow roasted, herb crusted pork loin with stone ground mustard cream

Stuffed Pork loin

Chef carved spinach, gorgonzola, and sundried tomato stuffed pork loin with herb jus

Jerk Pork Tenderloin

Mustard-jerk marinated pork tenderloin with grilled pineapple salsa

Asian Pork Tenderloin

Ginger-soy marinated pork tenderloin with sweet teriyaki glaze

BBQ Pork

Slow braised pulled pork shoulder with Carolina BBQ sauce

Maple glazed ham

Chef carved Michigan maple glazed ham, maple jus and apple-dried cherry chutney

-Fish and Vegetarian Options-

Ginger-Sesame Salmon (*\$3.00 per person supplement*)

Sesame crusted salmon with ginger-cilantro glaze

Mahi-Mahi (*\$3.00 per person supplement*)

Grilled mahi-mahi with pineapple salsa and sweet soy glaze

Vegetable Lasagna

Grilled vegetable and four cheese lasagna with roasted tomato sauce

Stuffed Eggplant

Roasted seasonal vegetables, quinoa, and feta stuffed eggplant with olive oil braised tomato sauce

Baked Ziti

Roasted seasonal vegetables, baked with basil-marinara, herbed ricotta and provolone cheeses

Sides

- ❖ Herb-roasted fingerling potatoes
- ❖ Herb-whipped potatoes
- ❖ Horseradish mash
- ❖ Roasted garlic mashed potatoes
- ❖ Buttermilk and chive mashed potatoes
- ❖ Goat cheese and thyme whipped potatoes
- ❖ Gingered sweet potato mash
- ❖ Three-cheese scalloped potatoes
- ❖ Three grain pilaf with dried michigan cherries and toasted almonds
- ❖ Gingered basmati rice
- ❖ Sundried tomato and basil basmati pilaf
- ❖ Pistachio pesto orzo
- ❖ Cous Cous with scallions, tomato and basil
- ❖ Quinoa-cous cous pilaf with red peppers, lemon, mint and parsley
- ❖ Sweet corn polenta
- ❖ Dijon redskin potato salad
- ❖ Brown sugar and maple baked beans
- ❖ Mediterranean pasta salad
- ❖ Roasted redskin potatoes with rosemary and sea salt

Vegetables

- ❖ Sautéed green beans with slivered almonds
- ❖ Mustard braised winter greens
- ❖ Honey glazed baby carrots
- ❖ Sautéed garlic spinach
- ❖ Roasted winter squash
- ❖ Grilled summer squash with mint and fresh goat cheese
- ❖ Sautéed sweet corn with peppers
- ❖ Roasted root vegetables
- ❖ Grilled asparagus
- ❖ Sweet corn and edamame succotash
- ❖ Mediterranean ratatouille
- ❖ Braised apples and cabbage
- ❖ California blend vegetables
- ❖ Julienne summer vegetables

One Entrée Buffet

One Entrée Buffet includes rolls and butter, house salad with choice of two dressing and one entrée from the following choices and two sides. Price \$21.50

-Poultry Options-

Chicken Marsala

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

Chicken Caprese

Sautéed chicken breast wrapped with prosciutto ham and fresh mozzarella topped with tomato bruschetta

Orange-Coriander Chicken

Coriander and orange marinated chicken breast with coriander-cilantro beurre blanc

Honey-Chipotle Chicken

Cilantro-lime grilled chicken with honey-chipotle glaze and mango corn salsa

Bourbon BBQ Chicken

BBQ rubbed grilled chicken with bourbon BBQ sauce and mango corn salsa

Roasted turkey breast

Chef carved oven roasted turkey breast with herb jus and dried cranberry-apple relish

-Beef Options-

Beef Bourguignonne

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonade

Michigan ale braised beef with roasted mushroom demi glaze

-Pork Options-

Roasted Pork loin

Chef carved slow roasted, herb crusted pork loin with stone ground mustard cream

Stuffed Pork loin

Chef carved spinach, gorgonzola, and sundried tomato stuffed pork loin with herb jus

Maple glazed ham

Chef carved Michigan maple glazed ham with apple-dried cherry chutney

Themed Buffets

Minimum 50 guests please, includes garden salad with two dressings

Pasta Bar - \$20.50

Includes fresh baked focaccia bread, parmesan and red pepper flakes

Choice of Two Pastas – Penne, tri-color rotini, linguine, fettuccine, tri-color tortellini

Choice of Two Main Events – Grilled chicken, Italian sausage, grilled vegetable medley, italian style meatballs, balsamic marinated crimini mushrooms, (substitute shrimp \$4.00 supplement)

Choice of Three Sauces – Marinara, rustic italian meat sauce, alfredo, boursin cream, marsala cream and basil-spinach pesto

Southwest Buffet - \$23.00

Build your own fajita bar with four tortillas, house corn tortilla chips, house made pico de gallo, guacamole, lettuce, tomatoes, scallions, olives, cumin sour cream, cilantro-lime grilled chicken, chipotle marinated sirloin and ground seasoned sirloin tacos with sautéed peppers and onions

Backyard BBQ - \$22.50

Choice of two of the following – Beef Brisket, grilled steak burgers, beer brats, Vienna beef franks, BBQ rubbed grilled chicken breasts, chicken on the bone, braised BBQ pulled pork or turkey Legs

Choice of two sides, served with rolls and appropriate accompaniments

Have something in mind that you don't see here? Please ask and we will be happy to create it just for you.

Desserts

Sweets - finale ... the sweet treat ... the end.

House carrot cake - \$6.50

Caramel, raspberry, blueberry or cherry New York style cheesecake - \$7.50

Black forest cake - \$5.50

Key lime pie - \$7.50

Strawberry & cream shortcakes - \$5.50

Crème brûlée - - \$5.25

Stations

S'mores station - \$3.50

Soft serve ice cream bar with toppings - \$7.50

Assorted cookies - \$3.50

Assorted truffles display - \$4.50

The candy store - \$4.50

Assorted cheesecake displays - \$8.00

Mini pastries table – amazing assortment of mini desserts \$8.50

***Many more options available just let us know what you're looking for, wedding sheet cakes also available**