

Passed or displayed appetizers

Crab Wonton - \$2.00

Crab salad with peppers, chive cream cheese, crispy wonton

Tomato Bruschetta with Mozzarella - \$1.50 V

Salsa of tomatoes, fresh mozzarella, crispy rustic bread with parmesan and balsamic

Mini Fruit Kebabs - \$2.00 GF

Fresh fruit skewered on knotted bamboo served with citrus yogurt

Veggie Toast - \$1.75 V

Toasted baguette, white bean-goat cheese spread, caramelized veggies

Thai Chicken Salad - \$1.75

Spicy Thai-peanut chicken salad on crispy wontons, chopped peanuts and scallion

Shrimp Toast - \$2.00

Gulf shrimp salad on crispy buttermilk toast with chive-lemon aioli

Caprese Skewers - \$2.00 GF V

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

Smoked Salmon Crostini - \$2.00

House smoked salmon and chive cream cheese on grilled focaccia with pickled cucumber-caper relish

Steak Crostini - \$2.25

Shaved sirloin, horseradish-gouda spread, pickled onion-caper relish on crispy baguette

Jumbo Gulf Shrimp Cocktail - \$3.25 GF

Wild caught USA jumbo shrimp with cocktail and green goddess sauces

Mushroom Crostini - \$1.75 V

Roasted mushrooms, asparagus, peppers, and white bean-goat cheese spread on grilled focaccia

Stuffed Mushrooms - \$1.75

Spinach, roasted red pepper, smoked bacon, herb bread crumb and goat cheese stuffed crimini mushrooms

Beef Tostada - \$2.00

Chipotle lime braised beef, crema, guacamole, and cabbage slaw on a crunchy flour tortilla

Mini Corn Dogs - \$1.75

Spicy ketchup and honey dijon dipping sauces

Mini BLTs - \$2.00

Smoked bacon, crispy iceberg and roma tomato, with herb aioli on grilled focaccia

Chicken Satay - \$2.25

Ginger-soy marinated chicken breast, Thai chili glaze, and crispy cabbage-cilantro slaw

Smoked pork "taco" - \$2.00

House smoked pork, crispy corn tortilla, cilantro crema, and pineapple salsa

Pretzel Bun Sliders - \$3.75

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

Tuna Wonton - \$2.75

Sesame seared tuna on crispy wonton with crunchy slaw and spicy sriracha aioli

Coconut Shrimp - \$3.50

Coconut shrimp served with a sweet chili sauce

Bacon Wrapped Scallops - \$3.50

House made applewood smoked bacon wrapped bay scallops with Thai chili sauce

Mini Crab Cakes - \$4.25

Mini crab cakes served with roasted red pepper aioli

Baked Brie - \$2.00 V

Brie baked on focaccia toasts with Michigan apple-dried cherry chutney

Meatball sandwich - \$3.00

House meatball, fresh mozzarella, spicy tomato aioli, grilled focaccia

Displayed Hors d'oeuvres

Sheet Pan Nachos - \$4.25

House tortilla chips, queso fresco, cheddar, choice of braised beef, chicken, or veggie, with chipotle-lime crema, shredded cabbage and house pico served hipster style on a sheet pan (great for late night snack)

Farmer's Market Crudité - \$3.75

Seasonal veggies, housemade buttermilk herb dip

Spinach Dip - \$4.25

Creamy spinach with bacon, cream cheese, parmesan and roasted peppers, served with grilled pita

Meatballs - \$4.25

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

Southwest Layer Dip - \$4.25

Braised pinto beans, jack cheese, sour cream, lettuce, tomatoes, scallions, black olives, guacamole, and pico de gallo served with house tortilla chips

Hummus Platter - \$4.00

Chipotle and lemon hummus served with seasonal vegetables and grilled pita bread, and corn tortilla chips

Seasonal Fruit Display - \$4.25

Display of seasonal fresh fruit, served with a vanilla greek yogurt dip

Jumbo Gulf Shrimp Cocktail - \$3.50 pp

House cocktail and green goddess sauces with lemon wedges

Grilled Flatbread - \$12.00 each

Chicken pesto with goat cheese and tomato, or BBQ chicken with bacon and goat cheese, or spinach basil pesto with grilled veggies and fresh mozzarella

Domestic Cheese Board - \$5.25

Swiss, sharp cheddar, smoked provolone and colby jack, with candied walnuts, dried fruits and assorted crackers

Sausage and Cheese Board - \$6.75

Grilled andouille, italian, kielbasa and smoked sausages with parmesan, gouda, and sharp white cheddar cheeses mustards, house pickled vegetables, crackers and grilled breads

Artisan Cheese Board - \$6.50

Fresh goat cheese, gouda, white cheddar, parmigiano reggiano, and maytag blue cheeses assorted olives, crackers, grilled breads, candied nuts and dried fruit

Stationary buffets are priced per person unless noted, with a minimum of 20 guests

Plated Salads (plated appetizers also available for multi course meal)

Garden - \$1.75

Roma tomato, shredded rainbow carrots, and cucumbers served with choice of two dressings
Italian, dijon red-wine, balsamic vinaigrette, creamy caesar, honey-poppy seed, or buttermilk ranch dressing

Caesar - \$2.25

Crisp romaine lettuce, garlic-herb croutons, shaved parmesan, house-made caesar

Harvest - \$3.00

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

Greek - \$3.50

Greens with feta, cucumbers, tomatoes, kalamata olives, red and green bell peppers with red wine-herb vinaigrette

Strawberry - \$3.00

Fresh greens with strawberries, crumbled blue cheese, chopped almonds and balsamic dressing

Cucumber/Tomato and Fresh Mozzarella - \$3.50

Heirloom tomato, cucumber, basil, and fresh mozzarella salad with spinach-basil pesto

Chop House Wedge - \$3.00

Crisp wedge of iceberg lettuce with apple wood bacon, gorgonzola crumbles, cherry tomatoes and garlic croutons

Plated Dinner Entrées

Beef

Beef Bourguignon - \$22.00 GF

Burgundy braised beef with horseradish whipped potatoes, red wine-beef jus, and roasted root vegetables

Beef Carbonnade - \$22.00 GF

Michigan ale braised beef with horseradish whipped potatoes, dijon-ale jus, and green beans

Grilled Top Sirloin - \$23.00 GF

Blue cheese and caramelized onion crust, red wine glaze, herb-roasted fingerling potatoes and green beans almonidine

Braised Beef Short Ribs - \$30.00 GF

Creamy celery root mashed potatoes, herb jus and roasted root vegetables

Prime Rib - \$30.00 GF

Sea salt and herb crust, roasted garlic mashed potatoes, honey glazed baby carrots, herb jus and horseradish sauce

New York Strip Steak - \$29.00 GF

Rosemary roasted fingerling potatoes, blue cheese-caramelized onion crust, beef demi glace and grilled asparagus

Grilled Filet Mignon - \$36.00 GF

8 ounce center cut beef tenderloin, potato-parmesan-gratin, grilled asparagus and cabernet jus

Pork and Lamb

Herb-Roasted Pork Loin - \$20.00 GF

Warm German style potato salad, caramelized cabbage with stone ground mustard-maple cream

Ginger Soy Pork Tenderloin - \$23.00 GF

Gingered basmati rice, stir fry vegetables, sweet chili glaze

Smoked Pork Loin - \$20.00 GF

BBQ rubbed smoked pork loin, yukon gold mashed potatoes, seasonal grilled vegetables, and house bbq sauce

Lamb Shank - \$27.00 GF

Red wine braised lamb shank with herb whipped potatoes and root vegetable and lamb-rosemary jus

Chicken and Poultry

Chicken Marsala - \$20.00

Sauteed herb dusted chicken breast, mushroom marsala cream, three grain pilaf, green beans almonidine

Prosciutto wrapped Chicken - \$20.50 GF

Crispy prosciutto wrapped chicken breast, tomato-mozzarella bruschetta, spinach-basil pesto, roasted fingerling potatoes, and grilled asparagus

Bourbon Barbecued Chicken - \$19.00 GF

BBQ spice rubbed chicken breast with house bbq sauce, buttermilk-chive mashed potatoes and grilled sweet corn off the cob

Chipotle Lime Glazed Chicken - \$19.00 GF

Chipotle lime grilled chicken, southwest rice, cilantro chimichurri, corn salsa, grilled vegetables

Parmesan-Crusted Chicken - \$20.50

Boursin cheese crusted parmesan chicken, roasted tomato sauce, herb whipped potatoes, and grilled asparagus

Chicken Piccata - \$20.00

Sauteed herb dusted chicken breast, mushroom, lemon and caper sauce, with fingerling

Bacon Wrapped Chicken Breast - \$20.50 GF

Applewood smoked bacon wrapped chicken breast, Thai chili glaze, with buttermilk chive mashed potatoes, and glazed carrots

Duck Confit - \$27.00 GF

Braised leg with sweet corn polenta, mustard braised greens and dried cherry jus

Fish and Seafood

Mahi-Mahi - \$25.00

Grilled Mahi Mahi, coconut rice, stir fry vegetables, sweet soy glaze

Ginger Sesame Salmon - \$29.00

Grilled salmon filet, gingered rice, Thai chili glaze, stir fry vegetables

Parmesan Crusted Whitefish - \$27.00

Wild rice and mixed grain pilaf with dried cherries and herb butter, with roasted asparagus

Coriander-Sesame Crusted Tuna - \$28.00

Basmati rice, napa cabbage slaw, stir fry veggies, ginger soy glaze

Lobster Tails – Market Price

Two broiled South Atlantic lobster tails with boursin whipped potatoes and asparagus

Combination Plates

Grilled Top Sirloin and choice of Chicken - \$30.00

Grilled choice sirloin, red wine demi glace, choice of chicken with sauce, work the with chef for appropriate sides

Filet Mignon and choice of Chicken or Salmon - \$38.00

Roasted garlic mashed potatoes with grilled asparagus

Vegetarian and Pasta

Grilled Vegetable Lasagna - \$19.00

Grilled vegetable and goat cheese lasagna with olive oil braised tomato sauce

Grilled Vegetable and Quinoa Ragout - \$19.00 GF VE

Eggplant, zucchini, portobello, quino, chickpea ,and caramelized veggies

Chicken Pesto Rotini - \$19.00

Pulled Chicken, roasted mushrooms, marinated tomatoes, grilled zucchini, and rotini pasta tossed in pesto cream sauce

Meat and Four Cheese Lasagna - \$19.00

Ground sirloin, Italian sausage, roasted peppers, ricotta, parmesan, mozzarella, provolone with roasted tomato sauce

Buffet Dinners

Two Entrée Buffet includes rolls and butter, garden salad (upgrades available) two entrees and two sides, price \$26.00 unless stated supplement charge. Add any side for \$2.00 or entrée for \$6.00pp

Salads

Romaine Caesar Salad

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

Garden Salad

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

Harvest Salad – (\$1.00 per person supplement)

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

Greek Salad (\$1.00 per person supplement)

Greens with feta, cucumbers, tomatoes, kalamata olives, tomato, and pepperoncini peppers with red-wine vinaigrette

Entrées – Beef

Top Sirloin GF

Chef carved herb crusted top sirloin with caramelized onions and red wine jus

Beef Bourguignon GF

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonnade GF

Michigan ale braised beef with roasted mushroom demi glaze

Beef Stroganoff GF

Braised beef tips with crimini mushrooms, caramelized onions, and dijon cream

Prime Rib (\$6.00 pp supplement) GF

Chef carved sea salt and herb crusted ribeye with herb jus and horseradish sauce

Beef Tenderloin (\$8.00 per person supplement) GF

Chef carved choice tenderloin with red wine demi glaze

Entrées – Poultry

Chicken Marsala

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

Bourbon BBQ Chicken GF

BBQ rubbed grilled chicken with house made bourbon BBQ sauce

Ginger-Soy Chicken GF

Ginger soy marinated chicken breast with crunchy slaw and sweet Thai chili glaze

Chipotle Lime Glazed Chicken GF

Chipotle lime grilled chicken, cilantro chimichurri, and corn salsa

Roasted turkey breast GF

Chef carved oven roasted turkey breast with herb gravy

Lemon-herb Chicken Piccata

Sautéed chicken breast with mushrooms, capers, tomatoes and citrus butter

Chicken and Brie GF

Herb roasted chicken breast topped with Michigan apple-raisin chutney, and brie cream sauce

Bacon Wrapped Chicken GF

Applewood smoked bacon wrapped chicken breast with chili glaze

Chicken Caprese GF

Sautéed chicken breast with crispy prosciutto ham, fresh mozzarella-tomato bruschetta, spinach-basil pesto

Duck Confit (\$4.00 per person supplement) GF

Slow braised duck leg, slow cooked until fork tender, maple mustard sauce

Entrées – Pork Options

Roasted pork loin GF

Herb crusted and slow roasted pork loin with stone ground mustard-maple cream

Smoked pork loin GF

House smoked loin, with bourbon BBQ sauce and sweet corn relish

Jerk Pork Tenderloin GF

Mustard-jerk marinated pork tenderloin with grilled pineapple salsa

Pork Tenderloin

Ginger-soy marinated pork tenderloin with sweet teriyaki glaze

BBQ Pork GF

Slow braised pork shoulder with Carolina BBQ sauce

Maple glazed ham GF

Michigan maple glazed ham with apple-dried cherry chutney

Entrées – Fish and Vegetarian Options

Beer Battered Cod (\$3.00 pp supplement)

Fried ale battered cod with slaw and malt vinegar

Ginger-Sesame Salmon (\$4.00 pp supplement)

Sesame crusted salmon with ginger-cilantro glaze

Mahi-Mahi (\$2.00 pp 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 vegetable, feta and quinoa stuffed eggplant with olive oil braised tomato sauce

Baked Veggie Ziti

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

Sides

Herb-roasted fingerling potatoes

Herb-whipped potatoes

Honey glazed baby carrots

Steamed cauliflower and broccoli with carrots

Roasted garlic mashed potatoes

Sautéed corn of the cobb

Buttermilk and chive mashed potatoes

Grilled summer vegetables

Goat cheese and thyme whipped potatoes

Roasted winter squash

Yukon gold and caramelized onion hash

Roasted California blend

Three-cheese scalloped potatoes

Sautéed green beans with chopped almonds

Rosemary roasted redskin potatoes

Roasted California blend

Three grain pilaf with toasted almond

Roasted root vegetables

Gingered basmati rice

Grilled asparagus

Three grain blend with herbs

Stir fried vegetables

Themed Buffets

Minimum 50 guests please. Includes garden salad with choice of two dressings

Pasta Bar - \$21.50

Includes fresh baked focaccia bread, grated parmesan and red pepper flakes

Pick Two Pastas – Penne, tri-color rotini, linguine, fettuccine, cavatappi. Tortellini or ravioli add \$1 pp

Pick Two Main Events – Grilled chicken, Italian sausage, grilled vegetable medley, meatballs, (shrimp \$4.00 supplement)

Pick Three Sauces – Marinara, rustic Italian meat sauce, alfredo, Boursin cream, roasted red pepper cream or spinach-basil pesto

Southwest Buffet - \$22.50

Build your own fajita/taco bar with flour and corn tortillas, rice and black beans, house corn chips, pico de gallo, fresh guacamole, shredded cabbage, tomatoes, jalapenos, cilantro, onions, lime sour cream, shredded cheese

Pick Three Proteins-Stewed chicken, cilantro lime grilled chicken, ground seasoned sirloin, chipotle-lime braised beef or slow roasted pork shoulder

Backyard BBQ - \$23.50

Includes choice of two proteins- grilled steak burgers, beer brats, BBQ grilled chicken breasts, smoked chicken thighs, BBQ chicken legs, smoked pork shoulder, BBQ braised beef. Served with appropriate accompaniments

Choice of two sides

Sides include but not limited to- Roasted redskin potatoes, scalloped potatoes, roasted fingerlings, dijon potato salad, mediterranean pasta salad, grilled summer vegetables, glazed carrots, grilled asparagus, crunchy cider slaw, watermelon-feta salad, sweet corn on or off the cob, house made baked beans

One Entrée Buffet

One Entrée Buffet includes rolls and butter, house salad with choice of two dressings and one entrée from the following choices and two sides. Price \$20.50

Entrées – Poultry Options

Chicken Marsala

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

Honey-Chipotle Chicken

Cilantro-lime grilled chicken with honey-chipotle glaze

Bourbon BBQ Chicken

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

Roasted Turkey

Chef carved oven roasted turkey breast with herb jus

Entrées – Beef Options

Beef Bourguignonne

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonnade

Michigan ale braised beef with roasted mushroom demi glaze

Grilled Top Sirloin

Chef carved herb crusted sirloin with caramelized onions, and red wine-beef jus

Entrées – Pork Options

Roasted Pork loin

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

Smoked Pork loin

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

Maple glazed ham

Michigan maple glazed ham with apple-dried cherry chutney, and mustard-maple jus

Desserts and Snacks

Chocolate mousse, chocolate cup with fresh berries--\$5.00

Seasonal fresh berry tart with vanilla cream - \$4.75

Pies: Rustic apple pie, pumpkin, cherry - \$4.50

Peach-blackberry, apple and dried cherry or

Strawberry-rhubarb crumble - \$4.75

House made carrot cake with cream cheese frosting - \$5.50

Flourless dark chocolate torte,

Chocolate mousse, pistachios - \$6.00

Crème brûlée - \$6.00

Tiramisu - \$5.50

NY Cheesecake - \$5.50

Stations:

Soft serve ice cream machine with toppings - \$4.50

Candy store: Assorted candy bar- \$4.50

Mini pastries table - \$6.50

Grand Dessert Buffet with house made chef assorted desserts \$7.50

Late Night Snacks:

Sliders- Mini burgers with cheddar \$3.50 each

Assorted Flatbread pizzas - \$11.00 each

French fry bar- \$3.00 pp

House chips and salsa- \$2.50 add guac \$1.00

Hot dog bar with toppings- \$4.50 pp

Kids Menu

Chicken fingers-Macaroni and cheese-PB&J -Cheese pizza=Spaghetti with marinara served with french fries and fresh fruit \$7