

## **Passed or displayed appetizers**

### **Crab Wonton - \$2.50**

Crab salad with peppers, chive cream cheese, crispy wonton

### **Tomato Bruschetta with Mozzarella - \$2.00 V**

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

### **Veggie Toast - \$2.00 V**

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

### **Thai Chicken Salad - \$2.00**

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

### **Caprese Skewers - \$2.75 GF V**

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

### **Smoked Salmon Crostini - \$2.50**

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

### **Steak Crostini - \$2.50**

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

### **Jumbo Gulf Shrimp Cocktail - \$3.75 GF**

Wild caught USA jumbo shrimp with cocktail and green goddess sauces

### **Stuffed Mushrooms - \$2.50**

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

### **Chicken Satay - \$3.00**

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

### **Pretzel bun Sliders - \$4.00**

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

### **Tuna Wonton - \$3.50**

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

### **Coconut Shrimp - \$3.50**

Crispy coconut shrimp served with a sweet Thai chili sauce

### **Bacon Wrapped Scallops - \$3.75**

Applewood smoked bacon wrapped bay scallop with Thai chili sauce

### **Mini Crab Cakes - \$4.00**

Mini crab cakes served with roasted red pepper aioli

### **Baked Brie - \$2.50 V**

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

## **Displayed Hors d'oeuvres**

### **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 pita and crackers

### **Meatballs - \$4.50**

Beef meatballs served with choice of swedish, barbecue, pineapple sweet sour sauce or sweet chili sauce

### **Southwest Layer Dip - \$4.50**

Braised black beans, lime crema, guacamole, jack cheese and pico de gallo served with house tortilla chips

### **Hummus Platter - \$4.50**

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

### **Seasonal Fruit Display - \$4.75**

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

### **Jumbo Gulf Shrimp Cocktail - \$3.75 pp**

Gulf Caught USA shrimp, house cocktail and green goddess sauces

### **Domestic Cheese Board - \$6.25**

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

### **Sausage and Cheese Board - \$8.75**

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

### **Artisan Cheese Board - \$7.50**

Goat cheese, gouda, white cheddar, parmigiano reggiano, and maytag blue cheeses  
assorted olives, crackers, grilled breads, candied nuts and dried fruits

## **Buffet Dinners**

**Two Entrée Buffet includes rolls and butter, garden salad (upgrades available) two entrees and two sides. \$36.00 unless stated supplement charge. Add extra side for \$2.00pp or entrée for \$6.00pp**

## **Salads**

### **Garden Salad**

Fresh cut greens, cherry tomatoes, shredded carrots, cucumbers served with choice of two dressings  
dijon red-wine, or sweet balsamic vinaigrette, Italian, poppy seed, or buttermilk ranch

### **Romaine Caesar Salad** (\$1.00 per person supplement)

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

### **Harvest Salad** (\$1.00 per person supplement)

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

### **Greek Salad** (\$1.00 per person supplement)

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

## **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

Yukon gold and caramelized onion hash

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 rice blend

Stir fried vegetables

## **Entrées – Beef**

### **Top Sirloin GF**

Chef carved herb crusted top sirloin with caramelized onion-Gorgonzola cream

### **Beef Bourguignon GF**

Burgundy braised beef with caramelized onions and red wine jus

### **Beef Carbonnade GF**

Michigan ale braised beef with roasted mushroom-stout jus

### **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

### **Filet Mignon(\$8.00 per person supplement) GF**

Chef carved choice tenderloin with red wine demi glaze

## **Fish, Duck and Vegetarian Options**

### **Ginger-Sesame Salmon (\$5.00 pp supplement)**

Sesame crusted salmon with ginger-cilantro glaze

### **Mahi-Mahi (\$4.00 pp supplement)**

Grilled mahi-mahi with pineapple salsa and sweet soy glaze

### **Duck Confit (\$5.00 per person supplement) GF**

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

### **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

## **Entrées – Pork Options**

### **Roasted pork loin GF**

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

### **Smoked pork loin GF**

House smoked pork loin, with bourbon BBQ sauce, and crunchy cider slaw

### **Pork Tenderloin**

Ginger-soy marinated pork tenderloin with sweet Thai chili glaze

### **BBQ Pork GF**

Slow braised pork shoulder with Carolina BBQ sauce

## **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**

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

### **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**

Grilled chicken breast, fresh mozzarella-tomato bruschetta, and spinach-basil pesto

## **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 \$26.50**

### **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-stout jus

#### **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

## **Plated Meals**

**Two options maximum with matching sides please, vegetarian/vegan meals available upon request, two sides included**

## **Salads**

### **Garden Salad 3.00**

Fresh cut greens, roma tomatoes, shredded carrots, and cucumbers served with choice of two dressings sweet balsamic vinaigrette, Italian, raspberry vinaigrette, or buttermilk ranch

### **Caprese 6.00**

Fresh mozzarella, tomatoes, cucumber, arugula, with EVOO, balsamic and spinach-basil pesto

### **Harvest Salad 5.00**

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

## **Plated Entrees**

### **Filet Mignon GF**

Carved beef tenderloin with red wine demi glaze \$46.00 add 5 ounce lobster tail \$20.00

### **Beef Bourguignon GF**

Burgundy braised beef with caramelized onions and red wine jus \$36.00

### **Smoked Pork loin GF**

Smoked BBQ rubbed smoked pork loin, and house bourbon bbq sauce \$29.00

### **Parmesan Crusted Chicken**

Parmesan crust, Boursin cheese, roasted tomato sauce \$29.00

### **Lobster Tails GF**

Two 5 ounce lobster tails with drawn butter MP

### **Lemon-herb Chicken Piccata**

Sautéed chicken breast with mushrooms, capers, tomatoes and citrus butter \$29.00

### **Ginger-Sesame Salmon \$36.00**

Sesame crusted salmon with Thai chili glaze \$35.00

## **Sides**

Herb whipped potatoes  
Roasted redskin potatoes  
Roasted fingerling potatoes  
Wild rice blend  
Chefs seasonal vegetable

## **Desserts**

New York Cheesecake \$9  
Key Lime Pie \$9  
Flourless Chocolate Cake \$10  
Peach and Blackberry \$9  
Chocolate Mousse \$10  
Creme Brulee \$10