

Breakfast Buffets

Protein Breakfast - \$12.50

Hard boiled eggs, greek yogurt, turkey bacon, peanut butter, banana bread muffins

Quiche - \$15.50

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

Sunrise Buffet - \$16.50

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

Hearty Breakfast Buffet - \$18.50

Veggie and meat frittatas, seasoned potatoes, sausage and bacon, pastries, and fruit platter

Luncheon Buffets

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

Cookies, rice crispy or brownies \$2.50

BYO Deli Sandwich - \$14.50

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 - \$14.50

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

BBQ Buffet - \$22.50 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 - \$22.50 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 - \$22.50 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 - \$21.50

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

Choice of two sides GF

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

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 (\$5 supplement)

Burgundy braised beef with caramelized onion jus

Beef Carbonnade GF (\$5 supplement)

Michigan ale braised beef with grain mustard and ale jus

Roasted Sirloin GF (\$5 supplement)

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

Treats

Chocolate chip cookies-\$1.50 Rice crispy treats-\$1.50 Brownies-\$1.50 Cheesecake bites-\$3.50

Flourless chocolate cake minis-\$3.50

Soft serve ice cream bar-\$5.50 pp minimum 25 ppl

Appetizers

Spinach Artichoke Dip- \$4.50

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

Meatballs - \$4.50

House made meatballs served with choice of swedish, barbecue, pineapple sweet sour sauce or sweet

Southwest Layer Dip - \$4.50 GF

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

Hummus Platter - \$4.25

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

Seasonal Fruit Display - \$4.25 GF

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

Jumbo Gulf Shrimp Cocktail - \$3.75pc GF

House cocktail and green goddess sauces with lemon wedges

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 - \$7.75

Grilled andouille, italian, kielbasa and smoked sausages with parmesan, gouda, and sharp 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

Crab Wonton \$2.00

Crab salad with peppers, chive cream cheese, crispy wonton

Tomato Bruschetta with Mozzarella - \$1.50 V

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

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 - \$2.25 GF V

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

Smoked Salmon Crostini - \$2.25

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

Mushroom Crostini - \$1.75 V

Roasted mushroom, asparagus, peppers, and goat cheese on grilled focaccia

Stuffed Mushrooms - \$1.75

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

Mini Corn Dogs - \$1.75

Spicy ketchup and honey dijon dipping sauces

Mini BLTs - \$2.00

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

Chicken Satay - \$2.75

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