

Buffet Packages

Buffet packages listed in this section are available all year round, however please note that ordering out-of-season vegetables may affect the overall price per person. Additionally, we are happy to accommodate any substitutions to these buffet packages, but this may also change the pricing, depending on availability.

TABLE SERVICE OPTIONS

Basic China Service | included Your guest tables will be set with an off-white dinner plate, silver flatware, water goblet and linen napkin in a color of your choice.

Unique Tablescape Rentals | price depends on pieces ordered.
A collection of prettiness. Come see samples!

Table Cover Linens | included, where needed. Linen covers for our round tables are included. Our walnut wood tables are beautiful and don't need covers. *If you prefer them clothed please add \$25 per table.*

Plated Salad Service | add an additional **\$2.15 per guest**

Choose this if you would like to have your salad served table side to your guests.

TABLESIDE SERVICE OPTIONS

Plated Salad Service | \$1 per guest

Choose this if you would like to have your salad served table side to your guests.

Champagne Toast | starting at \$3 per guest

Served in a flat champagne glass | add \$1 per guest for fluted champagne glasses

Wine Service | starting at \$20 per bottle

Wine offered to your guests during dinner service. We'll help you select the perfect wine to complement your menu.

CLASSIC DINNER BUFFET

Appetizers

Luscious Punch
Fresh Vegetable Tray with Dill Dip
Cheese and Cracker Display
Trio of Dips with Chips (chef's choice)

Dinner

Prime Rib of Beef
Served with au-jus and horseradish cream sauce

Lemon Herb Breast of Chicken
Boneless breast of chicken in a lemon herb marinade and oven roasted or grilled onsite

Fresh Mixed Vegetables
Seasoned and steamed broccoli, carrots, cauliflower and peppers

Red Skin Potatoes
Sprinkled with kosher salt, cracked black pepper and garlic

Garden Salad
With two different house-made dressings

Carved Melon Basket
Filled with fresh fruit salad

Dinner Rolls
Served with butter

Freshly Roasted Coffee | Grand Rapids Coffee Roasters
Served with cream and sugar

Dessert Suggestion

Yellow Cake with Chocolate Frosting | Add \$2.15 per person

VEGETARIAN BUFFET

Appetizers

Mini Portabellas
Stuffed with goat cheese and quinoa

Stuffed Cherry Tomatoes
Served with chevre

Baked Ravioli
Served with a tomato basil pesto sauce and house made ranch

Soup Shooter
Choose from lentil or curry carrot soup.
Served with mini cheese crostinis.

Dinner

Polenta or Gnocchi Rounds
Served with a vegetable ragu

Zucchini and Summer Squash Bake
With feta and parmesan cheeses

Vegetarian Lasagna or Pumpkin Tortellini
Your choice of marinara, spinach, and four cheese lasagna or cheese tortellini with a pumpkin bechamel sauce

Greek Salad
Greens with tomatoes, cucumbers, red onions, black olives, feta cheese and greek dressing

Tabbouleh
Tomatoes, parsley, mint, onion, bulgur or couscous and seasoned with olive oil and lemon

Fresh Roasted Coffee | Grand Rapids Coffee Roasters
Served with cream and sugar

Dessert Suggestion

Tiramisu Cupcakes | Additional \$2.15 each

SPRING BUFFET

Appetizers

Strawberry Lemonade
Fresh Vegetable Tray with Dill dip
Dips with Crackers and Chips | chef's choice Deviled Eggs

Dinner

Zesty Lemon Chicken
Grilled boneless chicken breast marinated in a zesty lemon sauce. Served with apple relish made of chopped green apples, celery, onion, cucumber in a light vinaigrette

Pecan Cranberry Rice
White rice steamed with cranberries and pecans

Spring Vegetable Manicotti
Roasted spring vegetables rolled in sheet pasta and covered in an herb béchamel sauce

Riviera Blend Veggies
A blend of green and yellow beans with carrots

CC Signature Salad
Spring mix with goat cheese, mandarin oranges, pecans, red onion and balsamic vinaigrette

Crusty Bread
Served with butter

Freshly Roasted Coffee | Grand Rapids Coffee Roasters
Served with cream and sugar

Dessert Suggestion

Classic Carrot Cake | \$4.50 per person

SUMMER BUFFET

Appetizers

Pink Lemonade
Caprese Skewers
Zucchini Bruschetta

Dinner

Smoked Pork Tenderloin
With grilled pineapple chutney

Marinated Grilled Chicken
Served with apple relish made of chopped green apples, celery, onion, cucumber in a light vinaigrette

Ancient Grain Blend
Ancient grains, rice and herbs

Riviera Blend Veggies
A blend of green and yellow beans with carrots

Tomato and Cucumber Salad
Marinated fresh tomatoes and cucumbers

Cold Tortellini Salad
Tossed with fresh vegetables, Italian herbs and house-made vinaigrette

Dessert Suggestion

Strawberry Shortcake | Additional \$3.50 per person
With whipped cream

Vanilla Ice Cream | Additional \$1.60 per person

FALL IN MICHIGAN BUFFET

Appetizers

Apple Cider Punch
Stuffed Mushroom Caps
Fruit Salsa with Cinnamon Chips
Creamy Brie and Apple Compote

Dinner

Butternut Squash Bisque

A delicious blend of butternut squash and select spices

Michigan Pot Roast

Slow-braised with a mélange of root vegetables in a seasoned broth

Herb Roasted Chicken

Topped with spinach, pesto, and mushrooms

Rosemary Mashed Potatoes

Yukon gold potatoes mashed with rosemary and butter

Apple Salad

Torn romaine, and shaved fennel with red and green apple slices, gorgonzola cheese, and sherry mustard vinaigrette

Creamy Cole Slaw

Shredded carrots and cabbage with our own sauce

Buttery Biscuits and Dinner Rolls

Served with butter and honey

Freshly Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

Dessert Suggestion

Warm Fruit Crisps | Additional \$2.70 per person
With whipped cream

Vanilla Ice Cream | Additional \$1.60 per person

WINTER BUFFET

Appetizers

Mini Bacon/Caramelized Onion/Smoked Gouda Potato Boats
Swedish Meatballs
Mini Pot Pie in Wonton Wrappers

Dinner

Lemon Fennel Chicken

A tender chicken breast marinated with lemon and herbs, topped with a lemon fennel salad

Roasted Winter Vegetables

A combination of seasonal root veggies sprinkled with kosher salt and cracked pepper, then roasted

Pasta

Cavatappi or fusilli pasta tossed with Sambuca-infused sun-dried tomatoes, pine nuts, sweet Italian sausage, Kalamata olives, fresh pesto, garnished with shaved parmesan and fresh basil

Classic Caesar Salad

Served with house made croutons and fresh parmesan

Freshly Roasted Coffee | Grand Rapids Coffee Roasters

Served with cream and sugar

Dessert Suggestion

Ooey Goopy Butter Bars | Additional \$2.70 per piece

Warm Bread Pudding | Additional \$2.70 per person