

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. Please inquire about any possible additional charges when placing your order.

TABLE SERVICE OPTIONS

Black Tie Service | included

This option includes china tableware and linen napkins placed at your guest tables.

TABLESIDE SERVICE OPTIONS

Plated Salad Service | \$2 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.

*All prices are per person and based on a minimum of 100 guests.
We are happy to accommodate smaller groups! Please inquire about pricing.*

CLASSIC DINNER BUFFET

\$52 | \$39 - replace prime rib with beef brisket or pot roast

Appetizers

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

Served with cream and sugar

Dessert Suggestion

Yellow Cake with Chocolate Frosting | \$3

Add Vanilla Ice Cream | \$5

VEGETARIAN BUFFET

\$32

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

Lemon Basil Fennel Pasta Bowtie

Pasta in a lemon basil cream sauce tossed with fresh basil.

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

Dinner Rolls

Served with butter

Fresh Roasted Coffee

Served with cream and sugar

Dessert Suggestion

Chocolate Cupcakes | \$3 Add Vanilla Ice Cream | \$5

SPRING BUFFET

\$33

Appetizers

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

Served with cream and sugar

Dessert Suggestion

Classic Carrot Cake | \$6

Add Vanilla Ice Cream | \$8

SUMMER BUFFET

\$34

Appetizers

Kielbasa, Summer Sausage & Cheese

Assorted hard and soft cheeses accompanied by kielbasa and summer sausage with crackers and breads.

Spinach Artichoke Dip

Served warm or at room temperature with crackers

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

Crusty Bread

Served with butter

Freshly Roasted Coffee

Served with cream and sugar

Dessert Suggestion

Strawberry Shortcake | \$4 With whipped cream

Add Vanilla Ice Cream | \$6

FALL IN MICHIGAN BUFFET

\$37 with 2 entrees | \$40 with 3 entrees

Appetizers

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

Dinner

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

Pumpkin Tortellini
Cheese tortellini with a delicious pumpkin bechamel sauce, topped with goat cheese, raisins and pumpkin seeds

Herb Roasted Chicken
Topped with spinach, pesto, and mushrooms

Rosemary Mashed Potatoes
Yukon gold potatoes mashed with rosemary and butter

Steamed Parsnips and Carrots

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

Buttery Biscuits and Dinner Rolls
Served with butter and honey

Freshly Roasted Coffee
Served with cream and sugar

Dessert Suggestion

Warm Fruit Crisps | \$5 With whipped cream

Add Vanilla Ice Cream | \$7

WINTER BUFFET

\$29

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

Crusty Bread
Served with butter

Freshly Roasted Coffee
Served with cream and sugar

Dessert Suggestion

Warm Bread Pudding | \$5