

Dinner

BUFFET STYLE SERVICE

- ❖ 1 entree/3 side buffet @ \$23 per person (excluding fish and market-priced items)
- ❖ 2 entree/3 side buffet @ \$27 per person (excluding fish and market-priced items)
- ❖ *Guests help themselves to an array of delicious options you have preselected for them at the buffet table. Can be formal or informal.*

PLATE STYLE SERVICE

- ❖ Pricing depends on how and what you choose for your menu.
- ❖ For a single entree offered to all guests, prices range between \$21-\$45 per plate.
- ❖ For a duo (everyone gets the same 2 entrees) plate, prices range between \$25-\$50 per plate.
- ❖ If you offer your guests a choice of 1 entree from up to 3 preselected options, prices will vary greatly depending on what 2-3 options you offer, but all guest selections will be billed at the same price.

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 Table Scape Rentals | Price depends on the 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.*

PLEASE NOTE

- ❖ Prices are based on a minimum count of 100 | Please inquire about pricing for smaller groups.
- ❖ As food supplies and resources change, often daily, our commitment to fresh and creative food selections continues.
- ❖ With that in mind, we hope you understand that the prices you see on our menus will change as the market changes.
- ❖ Prices are guaranteed six weeks before your event date.
- ❖ Should an item increase in price, you will always have the opportunity to exchange it for something that will keep you within your price point.

*We are happy to accommodate smaller groups!
Please inquire about pricing for groups under 100*

POULTRY ENTREES

Chicken Marsala

A chicken breast sautéed with mushrooms in a marsala wine sauce.

Zesty Lemon Chicken

A chicken breast (baked or grilled) topped with a creamy, zesty lemon sauce

Chicken Romano

marinated chicken breast w/crispy prosciutto, blistered cherry tomatoes, white wine, and caper sauce.

Mediterranean Chicken

A chicken breast marinated in yogurt and baked in a creamy sauce with fire-roasted tomatoes and artichoke hearts.

Pappare Chicken

A chicken breast (baked or grilled) topped with sundried tomatoes and artichokes in a creamy garlic sauce.

Chicken Scampi

A chicken breast sautéed in a garlic wine butter sauce.

Herb Chicken

A chicken breast topped with spinach, pesto, and mushrooms.

Southwest Cilantro Lime Chicken

A chicken breast seasoned, grilled, and topped with mango salsa.

Honey Bird Chicken

A tender chicken breast marinated and brushed with a cumin honey glaze. *A customer favorite!*

Ancho Chicken with Corn Relish

A marinated chicken breast sprinkled with ancho spices.

BBQ Chicken

A marinated chicken breast brushed with our award-winning BBQ sauce.

Lemon Fennel Chicken

A chicken breast is marinated with lemon and herbs and is topped with a lemon fennel salad.

VEGETARIAN & PASTA ENTREES

Lasagna

A choice of spinach, blanco, or marinara sauces.

Spaghetti with Meat Sauce

Spaghetti with our own secret ingredient, meat sauce

Pasta Mediterraneo

Cavatappi noodles tossed with olive oil, garlic, Kalamata olives, artichokes, and diced tomatoes.

Roasted Vegetable Pasta with Goat Cheese

Seasonal Vegetables, Cavatappi noodles, goat cheese, fresh parsley, and lemon juice

Baked Mac and Cheese

Elbow noodles in a five-cheese sauce

Marinated Portabella Mushrooms

Portabellas marinated in an Italian seasoning stuffed with quinoa and goat cheese filling.

Risotto

Please inquire about our available seasonal flavors

Pasta alla Vodka

Diced onion and tomatoes sautéed with butter or olive oil, tossed in vodka, heavy cream, and fresh parsley.

Pumpkin Tortellini

Cheese tortellini with a delicious pumpkin bechamel sauce, topped with goat cheese, craisins, and pumpkin seeds.

Sweet Potato Cannelloni

Pasta sheets filled with mashed sweet potato, topped with a béchamel sauce

Lemon Basil Fennel Pasta

Bowtie pasta in a lemon basil cream sauce tossed with fresh basil.

FISH ENTREES

Salmon | additional \$5 per person

Choice of citrus or maple glazed.

Tilapia

Served with lemons and tartar sauce.

Citrus Grilled Shrimp | additional \$5 per person

Marinated in a blend of citrus juice and fresh herbs.

Emeril's Shrimp | additional \$5 per person

A delicious combination of heat and sweet, grilled onsite, and served at room temperature.

Crab Cakes | additional \$5 per person

Lump crab meat mixed with diced pepper, green onion, corn, panko, mayonnaise, and Old Bay. Served with a remoulade sauce.

PORK ENTREES

Pork Tenderloin

Served with cranberry, apple fennel or pineapple chutney. Please inquire about our available seasonal flavors.

Polish Kielbasa

Kielbasa with peppers and onions

BBQ Pork Ribs - *Our award-winning BBQ ribs!*

Honey Glazed Spiral Ham

Succulent ham basted in a honey glaze, slow-roasted, and spiral cut

Pork Pot Roast

Served with root vegetables.

Pulled Pork

Please inquire about our available seasonal flavor profiles/sauces

Pig Roast

A whole pig is stuffed with kielbasa, peppers, and onions. Pre-carved. Served with your choice of 3 sauces: plum, sweet/sour, honey mustard, house-made BBQ, or Jack Daniels BBQ

Porchetta

Pork loin rubbed in Italian herbs, olive oil, and garlic, wrapped in fresh pork belly, and then roasted to a crispy brown.

BEEF ENTREES

Michigan Pot Roast

Tender red wine-braised beef slowly cooked with potatoes and carrots in a rich, flavorful gravy.

Beef Brisket

Please inquire about our available seasonal flavor profiles/sauces

Beef Tenderloin Tips

Beef tenderloin tips in a mushroom wine sauce

Swiss Steak

Tender cube steak in a pan of gravy with sautéed peppers and onions

Beef Stroganoff

Tender chunks of beef in a mushroom sauce served over a bed of egg noodles.

Meatballs

Choose from Asian, cranberry, BBQ, sweet and sour, or Swedish.

Prime Rib of Beef | market price*

Herb-crusted and slow-roasted. Served with au-jus and horseradish sauce.

Fabulous Beef Tenderloin | market price*

Oven-roasted with just two secret ingredients for a fabulous tenderloin.

Sizzler Steaks | market price*

Marinated in our own secret recipe and grilled onsite.

Beef Short Ribs | market price*

Please inquire about our available seasonal flavor profiles/sauces

** Please inquire about current market prices when placing an order*

Sides

STARCHES

Whole Herb Red Skin Potatoes
Loaded Mashed Potatoes
Garlic Yukon Mashed Potatoes
Baked Potato with Sour Cream
Potato Gratin
Tri-Roasted Potato Medley
Twice Baked Potato
Baked Sweet Potato with Brown Sugar
Sweet Potato Casserole
Cheesy Grits
Whole Grain Medley
Wild Rice
Rice Pilaf

VEGETABLES

Corn, Corn O'Brien or Mexican Corn
Green Bean Rivera Blend or Almandine
German Green Beans
Mixed Vegetable Medley
Honey Glazed Baby Carrots
Balsamic Roasted Vegetables
Baked Butternut Squash
Roasted Butternut Squash (Chipotle or Cilantro)
Mashed Root Veggies
Roasted Cauliflower
Steamed Broccoli
Grilled Asparagus
Grilled Seasonal Veggies
Baked Acorn Squash

BREADS | Choose 1 | included with all buffets.

Assorted Bread
Biscuits with Honey Butter
Cornbread with Honey Butter. *A customer favorite!*

SALADS**

Garden Salad
Greens, tomatoes, cucumbers, croutons, and house ranch dressing
Cole Slaw - creamy mayo-based dressing
Caesar Salad - traditional

SPECIALTY SALADS** | Add \$1.50 per guest.

Broccoli Cauliflower Salad

Broccoli, cauliflower, red onion, bacon, sunflower seeds, craisins, with a sweet/tart dressing

Harvest Root Vegetable Salad

Beets, carrots, parsnips, radishes, spinach, almonds, and garbanzo beans, with a balsamic dressing

Grape Salad

Grapes, pecans, and brown sugar in a sweet sauce.

Corn Relish

Corn, tomatoes, mayo, lime juice, fresh basil, red onion, red pepper, and cilantro

Strawberry Spinach Salad

Baby spinach with sliced strawberries, candied nut, and red onion with our house poppy seed dressing

Apple Salad

Romaine shaved fennel with red and green apple slices, gorgonzola with a sherry mustard vinaigrette

CC Signature Salad

Spring mix with goat cheese, mandarin oranges, pecans, red onion, with a balsamic vinaigrette

Greek Salad

Greens with tomato, cucumber, red onion, black olives, and feta with a Greek dressing

Cosmo Salad

Mixed greens, goat cheese, candied nuts, craisins, red onion, and roasted corn, with our house poppy seed dressing.

Kale Salad

Kale, edamame, red onions, carrots, blueberries, craisins, sunflower seeds with a sweet/tart dressing

Super Kale Salad

Kale, pecans, sweet potatoes, cranberries, and red onions in a sweet/sour dressing

**Add Plated Salad Service (\$2.15 per guest

Salad and dinner rolls will be served to your guests table-side.

Coffee Service | included with all buffets.

Freshly roasted coffee served with cream & sugar.