

Dinner

BUFFET STYLE SERVICE

- ❖ 1 entree/3 side buffet starting \$30 per person (excluding fish and market-priced items)
- ❖ 2 entree/3 side buffet \$33.50 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

- ❖ Final pricing is determined by your entrée selections and plating format.
- ❖ Choice from
 - ❖ One entrée for all guests
 - ❖ Duo entrée for all guests.
 - ❖ Guest choice: One selection per guest from up to three pre-selected entrees.

TABLE SERVICE OPTIONS

- ❖ Basic China Service Included - your guest tables will be set with an off-white dinner plate, silver, copper or gold flatware, water goblet, and linen napkin in a choice of colors
- ❖ 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 our wood tables clothed, please add \$40 per table.

PLEASE NOTE

- ❖ Prices are based on a minimum order of 100 adults. Please inquire about pricing for smaller groups.
- ❖ An operations fee of 22% and 6% Michigan sales tax added to all food and beverage items.
- ❖ 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 on our menus will change as market conditions evolve.
- ❖ Prices are guaranteed six weeks before your event date.
- ❖ Should an item increase in price, you can 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

Marsala Lime Chicken Over Quinoa (GF)

Chicken breast marinated in a cilantro-lime marinade, roasted on a bed of red and white quinoa, topped with a Marsala-lime cream 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 garlic, wine, and butter sauce.

Thai Chicken Thighs (GF)

Thai marinated chicken thighs finished with a coconut red curry sauce.

Honey Bird Chicken

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

BBQ Chicken

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

VEGETARIAN & PASTA ENTREES

Pasta alla Vodka (Veg)

Cavatappi pasta, diced onions, and tomatoes are sautéed in butter, then tossed in a vodka cream sauce and topped with fresh parsley.

Roasted Vegetable Chevre Pasta (Veg)

Seasonal roasted vegetables, cavatappi noodles, chevre cheese, fresh parsley, and lemon juice.

Pumpkin Tortellini (Veg)

Cheese tortellini in a creamy pumpkin béchamel sauce, topped with chevre cheese, Craisins, and pumpkin seeds.

Baked Macaroni & Cheese (Veg)

Classic elbow noodles smothered in a rich, velvety blend of five cheeses.

White Sauce Vegetable Lasagna (Veg)

Vegetarian with white sauce.

VEGAN ENTREES

Bourbon Mushrooms (V)

Button mushrooms are finished with an apple-bourbon teriyaki sauce.

Quinoa-Stuffed Roma Tomatoes (GF/V)

Roma tomatoes roasted with a quinoa filling.

FISH ENTREES

Salmon | additional \$3.25 per person

- ❖ Beurre Blanc - finished with beurre blanc sauce, with fresh herbs and lemon slices (GF)
- ❖ Citrus - finished with a citrus glaze, topped with orange and lime slices (GF/DF)
- ❖ Maple-Glazed - finished with a maple glaze, topped with lime slices (GF/DF)

PORK ENTREES

BBQ Ribs (GF/DF)

Our award-winning ribs simmered in Gary's BBQ sauce until ready to fall off the bone

Pulled Pork (GF/DF)

Slow-roasted pulled pork can be simmered in any sauce: BBQ, cherry BBQ, Guinness mustard, Asian Honey, Maple Bourbon or have any two sauces served on the side

Polish Kielbasa (GF/DF)

Kielbasa with peppers and onions

Honey Bourbon Glazed Ham (GF/DF)

Succulent ham basted in a honey bourbon glaze, slow roasted

Pork Pot Roast (DF)

Slow-cooked pork and orange bell peppers in a country gravy

Pig Roast (GF/DF)

Roasted and pre-carved pig stuffed with kielbasa, peppers, and onions, served with your choice of two sauces: BBQ, Guinness mustard, Asian honey, maple bourbon, chimichurri, or sweet/sour

Pork Loin (GF/DF)

Marinated and smoked herb-encrusted pork loin, sliced and finished with your choice of glaze: pineapple (DF), cherry (GF/DF), or cinnamon apple (GF/DF)

BEEF ENTREES

Beef Brisket

Tender brisket, smoked for 16 hours and sliced - choose two sauces to be served on the side: BBQ, cherry BBQ, Asian honey, Guinness mustard, maple bourbon, chimichurri, or horseradish

Beef Tips | additional \$3.50 per person

Beef tips with mushrooms, onions, and yellow and red peppers in a mushroom red wine sauce

Michigan Pot Roast | additional \$3.50 per person (GF/DF)

Tender red wine-braised beef slowly cooked with celery, onions, and carrots in a rich, flavorful jus

Prime Rib | market price (GF/DF)

Herb-crusted and slow-roasted, served with au jus and horseradish sauces, carved onsite

Beef Tenderloin | market price (GF/DF)

Oven-roasted and carved on site, accompanied by chimichurri and horseradish sauces

Ball Tip Sirloin Steaks | market price (GF/DF)

Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

Top Sirloin Steaks | market price (GF/DF)

Marinated in our own secret recipe and grilled onsite

Sides

STARCHES

Loaded Mashed Potatoes (GF)

Creamy redskin mashed potatoes loaded with bacon, cheddar cheese, and fresh green onions (bacon can be removed for a vegetarian option)

Garlic Mashed Potatoes (GF/Veg)

Creamy redskin mashed potatoes blended with house-made roasted garlic purée for rich, savory flavor

Whole Herb Potatoes (GF/Vegan)

Redskin and Yukon potatoes with herbs in vegetable stock, served with butter and sour cream on the side

Au Gratin Potatoes (GF)

Quartered redskin potatoes in a cheddar cream sauce

Sweet Potato Casserole (GF/Veg)

Rich and creamy sweet potato casserole, topped with a buttery pecan crumble for the perfect balance of sweet and crunchy

Southern Sweet Potato-Stuffed Redskins (GF)

Roasted redskin potatoes with creamy southern sweet potatoes, blended with brown sugar, honey, butter, allspice, and a hint of orange

Honey Bourbon Sweet Potato Puree (GF/Veg)

Smooth and velvety sweet potato puree with rich honey and bourbon notes, finished with a touch of cream and butter

Baked Macaroni and Cheese (V)

Classic elbow noodles smothered in a rich, velvety blend of five cheeses

Rice Pilaf (GF/V)

White rice pilaf with sautéed carrots, celery, and onions, simmered in a savory mushroom broth with garlic and pepper

Wild Rice Blend (V)

A blend of wild rice, bulgur, and vegetables baked in a savory broth

VEGETABLES

Buttered Corn (GF/Veg)

Roasted corn topped with butter, salt, and pepper

Green Bean Almandine (GF/Veg)

Roasted green beans topped with butter, salt, pepper, and finished with slivered almonds

Riviera Blend (GF/Veg)

Roasted green beans, yellow wax beans, and baby carrots topped with butter, salt, and pepper

Honey Glazed Carrots (GF/Veg)

Roasted tender baby carrots lightly glazed with honey and butter

Acorn Squash (GF/Veg)

Quartered acorn squash, baked with cinnamon, brown sugar, butter, and topped with dried sweet cranberries

Roasted Fresh Vegetables (GF/V)

Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (when in season) tossed in olive oil and roasted - option to add a drizzle of balsamic glaze on top

Roasted Root Vegetables in White Wine Butter (GF/Veg)

Sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion, roasted in white wine butter, herbs, and spices

Ricotta-Spinach Stuffed Roasted Tomato (GF/Veg)

Roma tomatoes roasted with a ricotta spinach filling

Roasted Asparagus (GF/V)

Asparagus cut into pieces and roasted with olive oil, salt, and pepper *available seasonally

SALADS

Garden Salad

Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons. Served with your choice of two dressings: Ranch (GF), French (GF/DF), Italian (GF/DF), Poppyseed (GF/DF), Apple Cider Dijon Vinaigrette (GF/DF), Sweet and Tangy Vinaigrette (GF/V), Or Caper Balsamic Dressing (GF/V)

SPECIALTY SALADS | additional \$2 per person

Caesar Salad

Crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons

Almond Feta Kale Salad (GF/Veg)

Kale tossed in a strawberry vinaigrette, topped with feta cheese, toasted almonds, strawberries, and red onions

Blueberry Sunflower Kale Salad (GF/V)

Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, raisins, and sunflower seeds

Strawberry Pecan Kale Salad (GF/DF/Veg)

Kale tossed in our house, poppy seed dressing with sliced strawberries, candied pecans, and red onions

Goat Cheese & Arugula Salad (GF/DF/Veg)

Arugula, goat cheese, candied nuts, Raisins, roasted corn, and red onions with house poppy seed dressing

Apple Cider Dijon Arugula Salad (GF/DF/Veg)

Arugula with grape tomatoes, cucumber, pickled red onion, hard-boiled eggs, and apple cider Dijon vinaigrette.

BREADS | Choose 1 | included with all buffets.

Dinner Rolls - potato and sourdough rolls served with butter *included in pricing

Garlic Loaf - garlic cloves in artisan sourdough, sliced and served with butter *included in pricing

Cornbread - topped with honey butter. *A customer favorite!* *an additional \$1 per person