



Banquet Menu

CONTINENTAL BREAKFASTS

All Continental Breakfasts Include Chilled Orange, Cranberry and Apple Juice, Freshly Brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas.

RISE AND SHINE \$12.50 per person

An assortment of: Danishes, Muffins, English Muffins and Flavored Bagels

Served with Butter, Marmalade, Preserves and Cream Cheese

THE CLASSIC \$14.00 per person

Sliced Fresh Fruit

An assortment of: Danishes, Muffins, English Muffins and Flavored Bagels

Served with Butter, Marmalade, Preserves and Cream Cheese

RISE AND RESTORE \$17.00 per person

Assorted Bottled Smoothies

Build Your Own Parfait with:

- Low-Fat Yogurt
- Granola
- Toasted Almonds, Golden Raisins and Dried Cherries

Sliced Fresh Fruit

Hard-Boiled Eggs

Assorted Muffins and Breakfast Pastries

MENU NOTES:

- Breakfast is based on a maximum two hour service.
- Add \$2.00 per person for each additional half hour.
- Above items cannot be transferred to refreshment breaks.

BREAKFAST BUFFETS

All Breakfast Buffets Include Chilled Orange, Cranberry or Apple Juice, Freshly brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas.

TRADITIONAL BREAKFAST

\$20.00 per person

Sliced Fresh Fruit

An assortment of: Breakfast Pastries, Muffins, English Muffins and Flavored Bagels

Served with Butter, Marmalade, Preserves and Cream Cheese

Select ONE of the Following:

Scrambled Eggs with Fresh Chives

Scrambled Eggs with Cheddar Cheese

Scrambled Eggs

Scrambled Eggs with Bell Peppers, Onion and Colby Jack Cheese

Spinach and Egg Frittata

Select TWO of the Following:

Bacon

Country Sausage Links

Turkey Sausage Links

Ham Steaks

Select ONE of the Following:

Breakfast Potatoes

Sautéed Red Skin Breakfast Potatoes

Lyonnais Potatoes

THE MARITIME

\$24.00 per person

Select TWO of the Following:

Breakfast Sandwich: Egg, Cheese, Choice of Bacon, Ham or Sausage on Biscuit or English Muffin

Stuffed Hash Browns with Bacon, Scallions, Sour Cream and Cheddar Cheese

Farmers Omelet with Cheese, Ham, Peppers and Mushrooms

Scrambled Egg Burrito: Choice of Bacon, Ham or Sausage with Fresh Tomato Salsa, Sour Cream and Shredded Cheddar Cheese

Select TWO of the Following:

Buttermilk Pancakes Served with Syrup and Butter

Cinnamon French Toast Served with Syrup and Butter

Whole Fresh Fruit

Individual Low-Fat Yogurts

Assorted Bottled Fruit Smoothies

Assortment of Muffins and Danishes

MENU NOTES:

- Menu is designed for 25 or more guests.
- If under 25 guests, an additional \$50 will be added to final bill.
- Pricing is based on a maximum two hour service.
- Add \$2.00 per person for each additional half hour.
- Above items cannot be transferred to refreshment breaks.

BREAKFAST STATIONS

WAFFLE STATION

\$10.00 per person

Freshly Prepared Belgian Waffles

Served with Maple Syrup, Butter and Fresh Strawberries

OMELET AND EGG STATION

\$12.00 per person

Eggs and Omelets Made to Order (Egg White Omelets Available Upon Request)

Topping Choices: Diced Ham, Bacon, Asparagus Tips, Sautéed Wild Mushrooms,

Diced Tomatoes, Sautéed Onions, Chopped Herbs, Sautéed Peppers, Cheddar,

Fontina and Goat Cheese

MENU NOTES:

- Chef attendant per 100 guests or less, \$75 each station (Required).
- Breakfast is based on a maximum two hour service.
- Above items cannot be transferred to refreshment breaks.

All Menu Prices are Subject to
21% Taxable Service Fee and
6% Michigan State Sales Tax

PLATED BREAKFASTS

All Plated Breakfasts Include Chilled Orange, Cranberry or Apple Juice, Freshly brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas.

CINNAMON FRENCH TOAST OR PANCAKE BREAKFAST \$13.00 per person

Choice of Buttermilk Pancakes or Cinnamon French Toast served with Butter and Maple Syrup

Sausage Links or Bacon

THE AMERICAN \$15.50 per person

Scrambled Eggs with Fresh Chives

Sausage Links and Bacon

Breakfast Potatoes

OUR INFAMOUS STUFFED HASHBROWNS \$16.00 per person

Stuffed Hash browns filled with Cheddar, Bacon, Onion and Sour Cream

Scrambled Eggs

HEART HEALTHY \$15.50 per person

Oatmeal accompanied with Brown Sugar and Raisins

Spinach and Mushroom Egg White Frittata

Turkey Sausage

STEAK AND EGGS \$19.00 per person

Grilled New York Strip or Grilled Filet of Beef

Scrambled Eggs

Breakfast Potatoes

MENU NOTES:

Chef attendant per 100 guests or less, \$75 each station (Required).

Breakfast is based on a maximum two hour service.

Above items cannot be transferred to refreshment breaks.

À LA CARTE BREAKFAST ITEMS

(Add additional items to enhance your selected menu from above)

Frittata Florentine	\$4.00 per person
Scrambled Eggs	\$3.00 per person
Bacon or Canadian Bacon (2 pcs)	\$3.00 per person
Breakfast Sausage Links or Patties (2 pcs)	\$3.00 per person
Breakfast Potatoes	\$3.00 per person
Southern-Style Flaky Buttermilk Biscuits and Gravy	\$4.00 per person
Oatmeal with Brown Sugar and Raisins	\$3.00 per person
Cinnamon French Toast with Butter and Syrup	\$4.00 per person
Buttermilk Pancakes with Butter and Syrup	\$4.00 per person
Whole Fresh Fruit	\$20.00 per dozen
Sliced Fresh Fruit	\$5.50 per person
Yogurt and Granola Parfaits	\$4.00 per person
Individual Low-Fat Fruit Yogurt	\$2.75 per person
Hard-Boiled Eggs (Served with the Shell On)	\$1.50 per person
Egg, Sausage and Cheddar on a Flaky Buttermilk Biscuit	\$5.25 each
Breakfast Burrito with Sour Cream and Pico de Gallo	\$4.25 each
Cold Cereals, Individually Boxed with Milk	\$2.00 each
Assorted Bottled Fruit Smoothies	\$5.25 each
Bloody Mary's or Mimosas	\$9.50 each

BAKERY ITEMS

\$29.00 per dozen

Breakfast Pastry Basket including Croissants, Danishes and Muffins
Assorted Plain, Everything, Cinnamon-Raisin, Blueberry and Wheat Bagels Served with Butter and Cream Cheese
Gluten-Free Blueberry Muffins
Regular Chocolate Brownies
Warm Mini Cinnamon Rolls
Assorted Variety of Cookies
Assorted Dessert Pastries
Assorted Dessert Bars

All Menu Prices are Subject to
21% Taxable Service Fee and
6% Michigan State Sales Tax

À LA CARTE BEVERAGES

Freshly Brewed House Regular and Decaffeinated Coffee Includes Complimentary Flavored Syrups and Creamers	\$29.00 per gallon
Assorted Tazo Herbal Teas	\$22.00 per gallon
Hot Chocolate with Miniature Marshmallows	\$20.00 per gallon
Iced Tea with Lemon	\$22.00 per gallon
Lemonade or Fruit Punch	\$22.00 per gallon
Assorted Bottled Fruit Smoothies	\$5.25 each
Assorted 100% Bottled Fruit Juice	\$4.00 each
Milk: Whole, 2%, Skim or Chocolate	\$3.75 each
Regular or Sugar Free Red Bull	\$4.50 each
Assorted Flavored Smart Water	\$3.00 each
Assorted G2 Gatorade	\$3.75 each
Assorted Coke Products	\$1.75 each
Bottled Water	\$2.50 each

À LA CARTE SNACKS

Assorted Candy Bars	\$3.75 each
Assorted Protein Bars	\$5.50 each
Assorted Granola Bars	\$3.75 each
Assorted Cookies	\$29.00 per dozen
Assorted bags of Great Lakes Kettle Chips	\$3.00 each
Individual bags of Pretzels	\$3.00 each
Pretzels or Mixed Nuts by the Pound (Serves 10)	\$20.00 per pound
Assorted Chips and Dip Combinations: (Serves 10)	\$30.00 per pound
- Potato Chips with Spicy Ranch or Blue Cheese Dip	
- Tortilla Chips with Pico de Gallo or Guacamole	

ASSORTED SANDWICHES

\$75.00 per dozen

Ham and Swiss on Rye
Turkey and Havarti on Sourdough
Roast Beef and Cheddar on Rye
Chicken or Tuna Salad on Croissant

Includes: Assorted Condiments, Lettuce, Tomato and a Pickle Spear on the side

THEMED BREAKS

GO TO THE MOVIES

\$12.00 per person

Individual Bags of Popcorn
Individual Bags of Cracker Jacks
Assorted Boxed Candy
Assorted Coke Products
Bottled Water

TRAVERSE CITY CHERRY

\$15.00 per person

Cherry Pie à la Mode
Chocolate Covered Cherries
Dried Cherries
Individual Bags of Great Lakes BBQ Cherry Potato Chips
Assorted Coke Products
Bottled Water

CHOCOLATE AND CAFFEINE

\$17.00 per person

Mini Devil's Food Cupcakes with Chocolate Fudge Icing
Chocolate Mousse Shots Filled with Chocolate Syrup Chocolate Shavings
Chocolate-Dipped Strawberries
Freshly Brewed Regular and Decaffeinated Coffee
Served with: Flavored Syrups, Whipped Cream, Cinnamon and Chocolate Shavings
An Assortment of Energy and Iced Coffee Drinks
Assorted Coke Products

A WALK IN THE PARK

\$12.00 per person

Soft Pretzels with Mustard and Cheese Sauce
Roasted Peanuts
Individual Bags of Popcorn and Cracker Jacks
Assorted Flavored Vitamin Waters
Assorted Coke Products

BAJA \$14.00 per person

Michigan Made Corn Tortilla Chips with a variety of Dips: Chile con Queso, Pinto Bean,
Guacamole, Tomatillo Salsa and Pico de Gallo
Churros
Bottled Water
Assorted Coke Products

ALL NATURAL \$17.00 per person

Assorted Flavored and Plain Yogurts
Granola, Roasted Almonds, Banana Chips and Dried Fruits
Assorted Mini Muffins
Assorted Individual Bottled Smoothies
Assorted Flavored Vitamin Waters

SPORTS \$19.00 per person

Mini Cheeseburger Sliders with Ketchup, Mustard and Mayonnaise
Jalapeño Poppers with Ranch Dip
Assorted Chips, Pretzels and Popcorn
Assorted Coke Products
Bottled Waters
Assorted Flavored Vitamin Waters

MENU NOTES:

- Price of breaks yields 2.5 servings and 1.5 beverages per guest.

BEVERAGE ENHANCEMENTS

Lime and Strawberry Margaritas (Minimum Order of 2 Gallons of Each Type Selected)	\$39.00 per gallon
Bottled Domestic Beers	\$4.75 each
Bottled Imported Beers	\$6.25 each
House Wines	\$6.00 glass
Mimosas or Bloody Mary's	\$9.50 each

ALL DAY FOOD & BEVERAGE BREAK PACKAGE

EARLY MORNING

\$27.00 per person

Sliced Fresh Fruit

Assortment of Muffins and Danishes

Assorted Bagels served with Cream Cheese and Preserves

Chilled Orange, Apple and Cranberry Juices

Freshly Brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas

MID MORNING

Assorted Coke Products

Assorted Flavored Vitamin and Regular Bottled Water

Freshly Brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas

AFTERNOON

Assorted Protein Bars

Variety of Fresh Baked Cookies

Pretzels and Chips

Assorted Coke Products

Freshly Brewed Regular and Decaffeinated Coffee with Assorted Tazo Teas

ALL DAY BEVERAGE ONLY PACKAGE

Half Day (max 4 hrs) \$7.00 per person

Assorted Coke Products

All Day \$14.00 per person

Freshly Brewed Regular and Decaffeinated Coffee

Assorted Tazo Teas

Assorted Flavored Vitamin and Regular Bottled Waters

PLATED LUNCHES

All Plated Lunches Include Warm Dinner Rolls with Butter, Freshly Brewed Coffee, Assorted Hot Tea and Iced Tea with Lemon.

CHICKEN CAESAR SALAD

\$20.00 per person

Chicken Caesar Salad made of Fresh Hearts of Romaine with Shaved Asiago Cheese and Garlic Croutons
Chef's Soup of the Day
Tiramisù

ROAST BEEF AND BRIE CIABATTA

\$19.00 per person

Roast Beef and Brie Sandwich with Baby Arugula and a Roasted Red Pepper Aioli on Ciabatta
Mixed Green Salad with Goat Cheese and Raspberry Vinaigrette
House made Pita Chips and Fresh Hummus
Tart Lemon Bars

GRILLED ALASKAN SALMON

\$22.00 per person

Grilled Alaskan Salmon Fillet served with Couscous, Toasted Orzo, Baby Spinach, Cherry Tomatoes and a Lemon Gremolata
Mixed Green Salad with Choice of Three Dressings
TC Cherry Cobbler

GRILLED CHICKEN BREAST PENNE PASTA

\$18.00 per person

Grilled Chicken Breast served over Pesto Penne with Sun-Dried Tomatoes and Pine Nuts
Caesar Salad with Fresh Hearts of Romaine with Shaved Asiago Cheese and Garlic Croutons
Tiramisù

GRILLED CHICKEN BREAST

\$22.00 per person

Grilled Chicken Breast over Garlic Mashed Potatoes with a Bell Pepper Syrup and Ratatouille Vegetables
Mixed Green Salad with Cherry Tomatoes, Mozzarella Cheese and Basil Vinaigrette and Balsamic Glaze
TC Cherry Cobbler

PEPPERCORN STRIP

\$22.00 per person

Green Peppercorn-Crusted New York Strip Steak with Lyonnaise Potatoes and Seasonal Vegetables

Mixed Green Salad with Candied Walnuts, Cherry Tomatoes with Citrus Herb Vinaigrette

Double Chocolate Brownies

GRILLED BEEF FILET

\$28.00 per person

Grilled Petite Filet with a Candied Sweet Potato Stack, Wild Mushroom Ragout and Peppercorn Demi-Glace

Chef's Soup of the Day

Fresh Berries and Cream over Pound Cake

VEGETARIAN ENTRÉE

Select ONE of the Following:

- Quinoa served with Black Beans, Avocado, Tomato and Cilantro Lime Vinaigrette
- Vegetarian Lasagna
- Eggplant Parmesan

LUNCH BUFFETS

All Lunch Buffets Include Freshly Brewed Coffee, Assorted Hot Teas and Iced Tea with Lemon.

DAYCLUB DELI

\$22.00 per person

Display of Sliced Deli Meat and Cheese Includes:

Roast Beef, Salami, Turkey, Ham, Provolone, Aged Cheddar and Baby Swiss

Assorted Sandwich Breads

Condiment Tray with Pickles, Lettuce, Tomato, Red Onion, Stone-Ground Mustard, Yellow Mustard, Mayo and Roasted Red Pepper Aioli

Potato Salad with Stone-Ground Mustard and Bacon

Tomato and Cucumber Salad with White Balsamic Vinaigrette

Sliced Fresh Fruit

Chocolate Brownies and Chocolate Chip Cookies

CAPTAINS DELI

\$21.00 per person

Assortment of Sandwiches Includes:

Turkey and Havarti Cheese on Rosemary Focaccia

Ham, Salami, Mortadella and Pepperoncini on Submarine Buns

Roast Beef and Cheddar Cheese on Marbled Rye Bread

Condiment Tray with Lettuce, Tomato, Pickles, Red Onion, Mayo, Stone Ground Mustard and Red Pepper Aioli

Mixed Green Salad with Choice of Dressing

Potato Salad with Stone-Ground Mustard and Bacon

Tomato and Cucumber Salad with White Balsamic Vinaigrette

Sliced Fresh Fruit

Chocolate Chip Cookies and Brownies

LATIN BUFFET

\$25.00 per person

Mahi Mahi served with Roasted Corn, Black Bean Salsa and Lime Butter Sauce

Seasoned Ground Taco Beef

Fajita Seasoned Sliced Grilled Chicken Breast

Condiment Tray with Lettuce, Salsa, Cheddar Cheese, Sour Cream, Warm Flour Tortillas, Refried Beans and Spanish Rice

Tortilla Soup with Sour Cream and Julienne Tortilla Strips

Mixed Green Salad with Crumbled Queso Fresco, Black Beans, Red Onion and Sun-Dried
Tomato Vinaigrette
Key Lime Tart

MANGIA BUFFET

\$25.00 per person

Rigatoni Primavera
Roasted Chicken Breast with a Lemon, Caper and Tomato Ragout
Tomato and Mozzarella Salad with Sea Salt and Balsamic Reduction Drizzle
Caesar Salad with Focaccia Croutons, Asiago Cheese and Kalamata Olives
Fresh Broccolini with Olive Oil, Chili Flakes and Garlic
Warm Dinner Rolls Served with Butter
Tiramisù

WEST COAST BUFFET

\$25.00 per person

Grilled Salmon served with Couscous, Toasted Orzo, Cherry Tomatoes and Lemon Gremolata
Lemon Pepper Chicken
Chilled Avocado and Tomato Gazpacho
Spinach Salad with Dried Fruits, Goat Cheese and Champagne Vinaigrette
Wild and Brown Rice
Green Bean Almondine
Warm Dinner Rolls served with Butter
Assorted Desserts

ALL AMERICAN COOKOUT BUFFET

\$25.00 per person

Select TWO of the Following Proteins:

- BBQ Chicken Breasts and Drumsticks
- Beer-Braised Bratwursts
- Grilled Hamburgers
- All American Hot Dogs

Potato Salad

Baked Beans

Cole Slaw

Apple Pie, Cherry Pie and Brownies

Condiment Tray with Pickles, Lettuce, Tomato, Red Onion, Mayonnaise, Stone Ground
Mustard and Yellow Mustard

MENU NOTES:

- Menu is designed for 25 or more guests.
- If under 25 guests, an additional \$50 will be added to final bill.
- Above items cannot be transferred to refreshment breaks.
- Pricing is based on a maximum two-hour service.

ON THE GO - BOXED LUNCHES

All Boxed Lunches Include Great Lakes Potato Chips, Whole Fresh Fruit, Cookie, Bottled Water and Assorted Condiments.

ASSORTED SANDWICHES

\$18 per person

Select TWO of the Following Sandwiches:

SMOKED TURKEY

Turkey, Aged Cheddar Cheese, Lettuce and Tomato on White or Whole Grain Bread

HAM and SWISS

Ham, Swiss Cheese, Lettuce and Tomato on White or Whole Grain Bread

ROAST BEEF and CHEDDAR

Roast Beef, Cheddar Cheese, Lettuce and Tomato on Rye Bread

CHICKEN or TUNA SALAD

Choice of Chicken or Tuna Salad on a Croissant

VEGGIE DELIGHT WRAP

Spinach, Avocado, Bell Pepper, Cucumber, Tomato, Onion and Red Pepper Hummus Wrapped in a Flour Tortilla

RECEPTIONS

COLD HOR D'OEUVRES

\$120 per 50 pieces per choice

Garden Cherry Tomatoes Stuffed with Herbed Goat Cheese
 Vietnamese Summer Rolls served with Sweet Chili Sauce (Vegetarian)
 Cucumber Cup with Hummus and Kalamata Olives
 Goat Cheese Truffles with Toasted Almonds and Dried Cherries
 Diablo Eggs

\$130 per 50 pieces per choice

Caprese Skewers with Grape Tomatoes, Fresh Mozzarella and Basil
 Antipasto Skewers with Salami, Cheese and Kalamata Olives
 Cherry Compote and Creamy Brie Crostini
 Mini Fruit Skewers

\$140 per 50 pieces per choice

Individual Vegetable Crudités with Ranch
 Sesame Chicken in Wonton Cups
 Savory Salmon Gravlax and Cucumber Mint Crème Fraiche Tart
 Prosciutto-Wrapped Asparagus

HOT HOR D'OEUVRES

\$125 per 50 pieces per choice

Fried Parmesan Artichoke Hearts with Marinara Sauce
 Chicken Pot Stickers with a Sesame Soy Dipping Sauce
 Wild Mushroom Tart with Porcini Cream
 Vegetable Spring Rolls with Ginger Hoisin Dipping Sauce
 BBQ or Swedish Meatballs
 Spanakopita
 Black Bean Quesadilla Rolls
 Traditional Buffalo Wings
 Mozzarella Sticks with Fresh Basil Marinara
 Sausage Stuffed Mushroom Caps
 Sesame Glazed Chicken Satays
 Assorted Petite Quiche

HOT HOR D'OEUVRES (continued) \$150 per 50 pieces per choice

Bacon Wrapped Shrimp

Sesame-Breaded Shrimp with Sweet Soy Aioli

Coconut Shrimp with Citrus Ponzu Glaze

Crab Cakes with a Creole Remoulade

Grilled Beef Satay with a Chipotle Glaze

Andouille Sausage Puff Pastry with Stone Ground Mustard

Mini Cheeseburger Sliders with Chef's Special Sauce

Mini Kobe Beef Franks in Puff Pastry with Whole Grain Mustard

Mini Pastrami Sandwich with Champagne Mustard Crème Fraiche

Brie en Croute with Raspberry Jam and Lemon Zest Crème Fraiche

DISPLAYS

Culinary Displays Serve 25, 50 or 100 Guests, Unless Otherwise Noted

VEGETABLE CRUDITÉS

A Collection of Baby Carrots, Teardrop Tomatoes, Broccoli, Cauliflower and Radishes served with Ranch Dressing and Roasted Red Pepper Hummus

Small	\$55.00
Medium	\$70.00
Large	\$135.00

FRUIT AND BERRY DISPLAY

A Collection of Sliced Season Fruits and Berries

Small	\$75.00
Medium	\$100.00
Large	\$180.00

ANTIPASTO DISPLAY

Oven-Dried Tomatoes, Marinated Artichokes, Grilled Marinated Mushrooms, Olives, Roasted Peppers, Parma Prosciutto, Genoa Salami, Mortadella, Parmigiano Reggiano, Asiago and Fresh Mozzarella Cheeses

Small	\$75.00
Medium	\$100.00
Large	\$180.00

CHEESE AND CRACKER DISPLAY

A Selection of Regional Cheeses and Assorted Crackers served with Freshly Baked Bread and Pita Chips

Small	\$75.00
Medium	\$100.00
Large	\$180.00

ARTISAN CHEESE DISPLAY

International Cheeses Including Parmigiano Reggiano, Morbier, Windsor Red, Maytag Blue and Brie served with Freshly Baked Bread, Pita, Assorted Crackers, Nuts and Dried Fruits

Small	\$90.00
Medium	\$125.00
Large	\$220.00

DIPS AND SPREADS

All served with Assorted Crackers and Pita Chips. Each selection serves 25 people.

Roasted Red Pepper Hummus	\$55.00
Seven Layer Mexican Dip and Tortilla Chips	\$55.00
French Onion Dip	\$55.00
Schuler's Cheddar Dip	\$55.00
Spinach Artichoke Dip	\$70.00
Smoked Whitefish Spread	\$70.00

CHEF ATTENDED CARVING STATIONS

BONELESS PRIME RIB Serves 40 at \$475.00 each
Spice-Crusted Prime Rib served with a Demi-Glace and Horseradish Cream Sauce

ROASTED TURKEY BREAST Serves 20 at \$160.00 each
Roast Turkey served with Homestyle Turkey Gravy

SMOKED MICHIGAN HAM Serves 40 at \$275.00 each
Smoked Michigan Ham served with Honey Glaze

SMOKED SALMON Serves 20 at \$275.00 each
Dill and Lemon Zest-Crusted Smoked Salmon served with Porcini Cream Sauce

BEEF TENDERLOIN Serves 25 at \$375.00 each
Sea Salt and Ground Black Pepper-Crusted Beef Tenderloin served with Béarnaise Sauce and Demi-Glace

NEW YORK STRIP LOIN Serves 35 at \$450.00 each
Peppercorn-Crusted New York Strip Loin served with a Port Wine Demi-Glace Reduction

MENU NOTES:

- One Uniformed Chef Attendant for Stations Required at \$75.00 each.

DINNER STATIONS

CAESAR SALAD STATION

\$7.00 per person

Classic Caesar Salad with Crisp Fresh Romaine Tossed with our Caesar Dressing, Herbed Focaccia Croutons, Parmesan Cheese and Oven Roasted Tomatoes

PASTA STATION

Pasta Stations with Garlic Bread, Crushed Red Pepper Flakes, and Parmigiano Reggiano Cheese

Choice of Two Pasta Selections and Sauces

\$12.00 per person

Choice of Three Pasta Selections and Sauces

\$15.00 per person

PASTA SELECTIONS

- Penne
- Rigatoni
- Fusilli
- Fettucine
- Tri Colored Tortellini
- Wild Mushroom Ravioli

SAUCE SELECTIONS

- Bolognese
- Pesto Cream
- Gorgonzola Cream
- Alfredo
- Classic Marinara
- Roasted Roma Tomato and Grilled Vegetables

GRILLED CHEESE STATION

Three Sandwiches at \$12.00 per person

CHEF ATTENDANT REQUIRED AT \$75 PER ATTENDANT

All Sandwich Choices Served with Tomato Soup

Select THREE of the Following:

- Apricot and Brie
- American Cheese
- Reuben
- Sun-Dried Tomato, Basil and Mozzarella

PIZZA STATION

Choice of Three	\$12.00 per person
Choice of Four	\$15.00 per person
Choice of Five	\$18.00 per person

SELECTIONS

- Cheese and Pepperoni
- Margherita
- Shrimp, Artichoke and Feta Cheese
- Four-Cheese
- Portobello, Roasted Pepper and Goat Cheese
- Grilled Chicken, Sun-Dried Tomato and Pesto

MENU NOTES:

- All Stations are Self-Serve.
- Uniformed Chef Attendant Available on Request at \$75.00 per Attendant.

DESSERT STATIONS

CHOCOLATE FOUNTAIN \$12.50 per person

Dark or White Chocolate Fondue Fountain Accompanied with

- Strawberries
- Pineapple
- Marshmallows
- Rice Krispy Squares
- Pretzels
- Chocolate Brownie Bites

Freshly Brewed Regular and Decaffeinated Coffee

WEST BAY SWEETS TABLE \$15.00 per person

Carrot Cake, Flourless Chocolate Torte Cake and Cheesecake

Assorted Fruit Pies

Strawberry Shortcake

Cherry and Blueberry Cobbler

Freshly Brewed Regular and Decaffeinated Coffee

PLATED DINNERS

All Plated Dinners Include Garden Salad, Warm Dinner Rolls with Butter, Freshly Brewed Coffee, Hot Tea and Iced Tea with Lemon.

GRILLED CHICKEN BREAST \$22.00 per person

Grilled Chicken Breast with Herbs de Provence and a Beurre Blanc
Roasted Red Skins and Seasonal Vegetables

LEMON CAPER CHICKEN \$22.00 per person

Pan Seared Chicken Breast with Lemon Basil White Wine Sauce
Roasted Red Skins and Seasonal Vegetables

GRILLED CHICKEN AND WILD MUSHROOMS \$23.00 per person

Grilled Chicken with Wild Forest Mushroom Cream Sauce
Roasted Red Skins and Seasonal Vegetables

GRILLED SALMON \$25.00 per person

Grilled Salmon with Couscous, Toasted Orzo, Cherry Tomatoes, Spinach, a Lemon Gremolata and Seasonal Vegetables

MICHIGAN GREAT LAKES PERCH \$25.00 per person

Beer Battered Perch with Roasted Red Pepper Remoulade
Red Skin Mashed Potatoes and Seasonal Vegetables

GREAT LAKE WHITEFISH \$25.00 per person

Parmesan Crusted Great Lakes Whitefish with Lemon White Wine Sauce
Red Skin Mashed Potatoes and Seasonal Vegetables

NEW YORK STRIP \$33.00 per person

Dry-Rubbed New York Strip with Port-Infused Demi-Glace
Fresh Broccolini and Truffle Macaroni and Cheese served with Port-Infused Demi-Glace

PLATED DINNERS

(Continued)

GRILLED RIB-EYE \$39.00 per person
Grilled Rib-Eye with Chili Garlic Demi-Glace served with Gorgonzola Scalloped Potatoes and Grilled Asparagus

FILET OF BEEF \$39.00 per person
Filet of Beef with Horseradish Demi-Glace served with Roasted Red Skin Potatoes and Seasonal Vegetables

CHICKEN AND SHRIMP \$39.00 per person
Creole Shrimp and Rosemary Garlic Chicken served with Tomato Leek Risotto Cakes in Spicy Red Bell Pepper Syrup

STEAK AND SHRIMP \$45.00 per person
Grilled New York Steak served and Butter-Poached Shrimp with Tri-colored Potato Stack, Asparagus Asiago, Aged White Cheddar Mushroom Ragout and Zinfandel Demi-Glace

FILET AND SALMON \$47.00 per person
Grilled Filet and Salmon served with Asparagus, Whipped Sweet Potatoes and Demi-Glace

STEAK AND CHICKEN \$39.00 per person
Lemon and Black Pepper Marinated Airline Chicken Breast and Petit Filet served with Dauphinoise Potatoes, Roasted Asparagus and Bell Peppers

SURF AND TURF \$55.00 per person
Grilled Filet of Beef and Lobster Tail with Drawn Butter and Green Peppercorn Demi-Glace served with Gratin Dauphinois and Seasonal Vegetables

THEMED DINNER BUFFETS

All Dinner Buffets Include Warm Dinner Rolls served with Butter, Freshly Brewed Coffee, Assorted Hot Teas and Iced Tea with Lemon.

FAR EAST BAY BUFFET

\$37.00 per person

Sesame-Seared Chicken Breast with Cashews, Green Onion and Teriyaki Sauce
Ginger Halibut with a Sweet and Sour Pineapple Sauce
Asian Mixed Green Salad, Napa Cabbage, Carrots and a Ginger-Hoisin Vinaigrette
Steamed Rice
Vegetable Spring Rolls with Chinese Mustard
Asian-Style Stir-Fried Vegetables
Sliced Fresh Fruit Platter
Fortune Cookies and Almond Cookies

MANGIA BUFFET

\$35.00 per person

Rigatoni Primavera
Roasted Chicken Breast with a Lemon Caper and Tomato Ragout
Pan Seared Salmon with Brown Butter and Lemon Gremolata
Tomato and Mozzarella Salad with Sea Salt and Balsamic Reduction Drizzle
Caesar Salad with Focaccia Croutons, Asiago Cheese and Kalamata Olives
Fresh Broccolini with Olive Oil, Chili Flakes and Garlic Seasoning
Tiramisù

WEST COAST BUFFET

\$35.00 per person

Grilled Salmon with Couscous, Toasted Orzo, Cherry Tomatoes and Lemon Gremolata
Dry-Rubbed Flat Iron Steak with Roasted Shallots and a Merlot Demi-Glace
Lemon Pepper Chicken
Chilled Avocado and Tomato Gazpacho
Spinach Salad with Dried Fruits, Goat Cheese and Champagne Vinaigrette
Wild and Brown Rice
Green Bean Almondine
Assorted Desserts

THEMED DINNER BUFFETS (Continued)

ALL AMERICAN COOKOUT BUFFET

\$32.00 per person

Select THREE of the Following:

- BBQ Pork Ribs
- BBQ Chicken Breasts Drumsticks
- Beer Braised Bratwursts
- Grilled Hamburgers
- All American Hot Dogs

Potato Salad

Pasta Salad

Mixed Green Salad with Cherry Vinaigrette

Baked Beans

Cole Slaw

Apple Pie, Cherry Pie and Brownies

Condiment Tray with Pickles, Lettuce, Tomato, Red Onion, Mayo, Stone Ground Mustard and Yellow Mustard

GREAT LAKES BUFFET

\$39.00 per person

Broiled Great Lakes Whitefish with Roasted Pepper Aioli

Grilled Chicken with Wild Mushroom Cream Sauce

Pork Loin with Local MI Cherry Apple Chutney

Mixed Green Salad with Choice of Two Dressings

Steamed Potatoes

Vegetable Medley with Herb Garlic Butter

Warm Dinner Roll with Butter

Cherry or Apple Crisp with Whipped Cream

MENU NOTES:

- Menu is designed for 25 or more guests.
- If under 25 guests, an additional \$50 will be added to final bill.
- Above items cannot be transferred to refreshment breaks.
- Pricing is based on a maximum two hour service.
- Add \$2.00 per person for each additional half hour.

BUILD YOUR OWN DINNER BUFFET

Two Entree Dinner Buffet
Three Entree Dinner Buffet

\$32 per person
\$37 per person

SALAD CHOICES Select ONE of the Following:

- Classic Caesar Salad with Romaine Lettuce, Garlic Croutons, Parmesan Cheese with Caesar Dressing
- Garden Salad with Romaine Lettuce, Tomatoes, Carrots, Onion, Croutons, Choice of Dressing

ENTREES Select TWO of the Following:

POULTRY

- Grilled Chicken with Wild Mushrooms
- Chicken Marsala with Mushroom and Marsala Wine Sauce
- Chicken Caprese with Balsamic Glaze with Fresh Tomatoes, Basil and Mozzarella Cheese
- Lemon Caper Chicken with Lemon Basil White Wine Sauce

PORK

- Traverse City Pork Tenderloin topped with Fruit Chutney
- Pork Chops topped with Roasted Apples and a Cider Reduction
- Pork Medallions with Wild Mushroom Cream Sauce

FISH

- Salmon Chardonnay topped with Dill Crème Fraiche
- Broiled Great Lakes Whitefish dusted in Parmesan Panko and topped with Lemon White Wine Sauce

BEEF

- Black and Blue Sirloin - 5oz Grilled Sirloin topped with Crumbled Blue Cheese and Artichoke Cream Sauce
- Sirloin and Mushrooms - 5oz Grilled Sirloin in a Red Wine Au Jus topped with Wild Forest Mushrooms

VEGETARIAN

- Penne Primavera with a Balsamic Sauce and Grilled Vegetables
- Risotto with Forest Mushrooms
- Eggplant Parmesan with a Fresh Basil Marinara and Parmesan Cheese

STARCHES Select ONE of the Following:

- Roasted New Potatoes
- Buttermilk Mashed Potatoes
- Garlic and Shallot Mashed Potatoes
- Wild Rice
- Steamed White Rice

VEGETABLES Select ONE of the Following:

- California Vegetable Blend
- Grilled Summer Vegetables
- Winter Root Vegetables
- Green Beans Almondine
- Chef's Choice

DESSERTS Select ONE of the Following:

- Cherry or Apple Crisp
- Double Chocolate Cake
- Double Chocolate Brownies
- Assorted Fruit Pies
- Chocolate Mousse

MENU NOTES:

- Menu is designed for 25 or more guests.
- If under 25 guests, an additional \$50 will be added to final bill.
- Above items cannot be transferred to refreshment breaks.
- Pricing is based on a maximum two hour service.
- Add \$2.00 per person for each additional half hour.