



CATERING AND EVENT CENTER

Dinner Menu

Buffet Dinners

**Two Entrée Buffet includes rolls and butter, choice of salad, two entrees and two sides. Price \$22.50 unless stated supplement charge. Add any side for \$1.50 or entrée for \$5.00 per person except upcharge items supplement would still apply.**

**Salads**

**Romaine Caesar Salad**

Fresh chopped romaine lettuce, garlic-herb croutons, shaved parmesan, house-made Caesar

**Garden Salad**

With cherry tomatoes, red onion ribbons, cucumbers served with two dressings (lemon, dijon red-wine, or sweet balsamic vinaigrette, creamy Caesar, poppy seed, or asiago buttermilk ranch dressing)

**Harvest Salad – (\$1.00 per person supplement)**

Baby spinach with Michigan apples, candied walnuts, goat cheese and dried local cherries with champagne-Michigan maple vinaigrette

**Baby Greens with Basil Salad (\$1.00 per person supplement)**

Spring mix with spinach, heirloom tomatoes, shaved parmesan, basil and sea salt with lemon vinaigrette

**Greek Salad (\$1.00 per person supplement)**

Greens with feta, cucumbers, tomatoes, kalamata olives, tomato, and pepperoncini peppers with red-wine vinaigrette

**Apple, Pear and Roquefort Salad (\$1.00 per person supplement)**

On a bed of crisp Bibb lettuce leaves with toasted hazelnuts and hazelnut cider vinaigrette

**Asparagus and Orange Salad (\$1.50 per person supplement)**

Fresh romaine leaves, orange sections, and garden tomatoes with citrus vinaigrette

**Beefsteak Tomato Caprese Salad (\$1.50 per person supplement)**

Local beefsteak tomatoes and fresh mozzarella with basil and pesto drizzle

## **Entrées – Beef Options**

### **Top Sirloin**

Chef carved herb crusted top sirloin with caramelized onions and gorgonzola cream

### **Beef Bourguignonne**

Burgundy braised beef with caramelized onions and red wine jus

### **Beef Carbonade**

Michigan ale braised beef with roasted mushroom demi glaze

### **Beef Stroganoff**

Braised beef tips with crimini mushrooms, pearl onions, and dijon cream

### **Prime Rib** *(\$6.00 per person supplement)*

Chef carved sea salt and herb crusted rib-eye with herb jus and horseradish sauce

### **Beef Tenderloin** *(\$8.00 per person supplement)*

Chef carved choice tenderloin with morel mushroom demi glaze

## **Entrées – Poultry Options**

### **Chicken Marsala**

Sautéed chicken breast with sautéed mushrooms, tomatoes, scallion and marsala crème

### **Bourbon BBQ Chicken**

BBQ rubbed grilled chicken with bourbon BBQ sauce

### **Asian Chicken**

Ginger soy marinated chicken with napa cabbage slaw and sweet-teriyaki glaze

### **Orange-Coriander Chicken**

Coriander and orange marinated chicken breast with coriander-cilantro beurre blanc

### **Honey-Chipotle Chicken**

Cilantro-lime grilled chicken with honey-chipotle glaze

### **Roasted turkey breast**

Chef carved oven roasted turkey breast with herb jus

### **Lemon-herb Chicken Picatta**

Sautéed chicken breast with mushrooms, capers, tomatoes and lemon butter

### **Chicken and Brie**

Herb roasted chicken breast topped with baby brie and apple-fig chutney

### **Bacon Wrapped Chicken**

Applewood smoked bacon wrapped chicken with chili glaze

### **Chicken Caprese**

Sautéed chicken breast wrapped with prosciutto ham and fresh mozzarella topped with tomato bruschetta

### **Duck Confit** *(\$3.00 per person supplement)*

Slow braised duck leg, slow cooked until fork tender

## **Entrées – Pork Options**

### **Roasted Pork loin**

Chef carved slow roasted, herb crusted pork loin with stone ground mustard cream

### **Stuffed Pork loin**

Chef carved spinach, gorgonzola, and sundried tomato stuffed pork loin with herb jus

### **Buttermilk Pork Chops**

Pan fried buttermilk marinated boneless pork chops with caramelized onions – mushroom demi glaze

### **Jerk Pork Tenderloin**

Mustard-jerk marinated pork tenderloin with grilled pineapple salsa

### **Asian Pork Tenderloin**

Ginger-soy marinated pork tenderloin with sweet teriyaki glaze

### **BBQ Pork**

Slow braised pork with carolina BBQ sauce

### **Maple glazed ham**

Chef carved Michigan maple glazed ham with apple-dried cherry chutney

## **Entrées – Fish and Vegetarian Options**

### **Cornmeal Crusted Tilapia**

Cornmeal crusted tilapia with cajun remoulade

### **Ginger-Sesame Salmon** (*\$3.00 per person supplement*)

Sesame crusted salmon with ginger-cilantro glaze

### **Mahi-Mahi** (*\$3.00 per person supplement*)

Grilled mahi-mahi with pineapple salsa and sweet soy glaze

### **Vegetable Lasagna**

Grilled vegetable and four cheese lasagna with roasted tomato sauce

### **Stuffed Eggplant**

Roasted vegetable, feta and quinoa stuffed eggplant with olive oil braised tomatoes

### **Baked Ziti**

Roasted seasonal vegetables, baked with basil-marinara, herbed ricotta and provolone cheeses

*\*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

## Sides

### Starches

- ❖ Herb-roasted fingerling potatoes
- ❖ Creamy celery root - potato mash
- ❖ Herb-whipped potatoes
- ❖ Horseradish mash
- ❖ Roasted garlic mashed potatoes
- ❖ Buttermilk and chive mashed potatoes
- ❖ Goat cheese and thyme whipped potatoes
- ❖ Yukon gold and caramelized onion hash
- ❖ Gingered sweet potato mash
- ❖ Three-cheese scalloped potatoes
- ❖ Sweet potato gorgonzola gratin (\$2.00 per person supplement)
- ❖ Twice-Baked yukon gold potatoes (\$1.00 per person supplement)
- ❖ Three grain pilaf with dried michigan cherries and toasted almonds
- ❖ Gingered basmati
- ❖ Sundried tomato and basil basmati pilaf
- ❖ Pistachio pesto orzo
- ❖ Cous Cous with scallions, tomato and basil
- ❖ Quinoa-cous cous pilaf with red peppers, lemon, mint and parsley
- ❖ Sweet corn polenta

### Vegetables

- ❖ Sautéed green beans with slivered almonds
- ❖ Mustard braised winter greens
- ❖ Honey glazed baby carrots
- ❖ Sautéed garlic spinach
- ❖ Roasted winter squash
- ❖ Grilled summer squash with mint and fresh goat cheese
- ❖ Sautéed peppered corn
- ❖ Roasted root vegetables
- ❖ Sautéed wild mushrooms
- ❖ Grilled asparagus
- ❖ Sweet corn and edamame succotash
- ❖ Mediterranean ratatouille
- ❖ Braised apples and cabbage