



Passed or displayed appetizers

Crab Wonton - \$2.00

Crab salad with peppers, chive cream cheese, crispy wonton

Tomato Bruschetta with Mozzarella - \$1.50 V

Salsa of tomatoes, fresh mozzarella, crispy rustic bread with parmesan and balsamic

Mini Fruit Kebabs - \$1.75 GF

Fresh fruit skewered on knotted bamboo served with citrus yogurt

Veggie Toast - \$1.75 V

Toasted baguette, white bean-goat cheese spread, caramelized veggies

Thai Chicken Salad - \$1.75

Spicy Thai-peanut chicken salad on crispy wontons, chopped peanuts and scallion

Shrimp Toast - \$2.00

Gulf shrimp salad on crispy buttermilk toast with chive-lemon aioli

Caprese Skewers - \$2.00 GF V

Sweet cherry tomatoes, fresh mozzarella, and basil with balsamic vinaigrette

Smoked Salmon Crostini - \$2.00

House smoked salmon and chive cream cheese on grilled focaccia with pickled cucumber-caper relish

Steak Crostini - \$2.00

Shaved sirloin, horseradish-gouda spread, pickled onion-caper relish, on crispy baguette

Jumbo Gulf Shrimp Cocktail - \$3.25 GF

Wild caught USA jumbo shrimp with cocktail and green goddess sauces

Assorted Sushi Rolls - \$12.00 per roll (10 pcs per roll) GF

Choice of California, veggie, or spicy tuna roll with wasabi, pickled ginger and soy

Mushroom Crostini - \$1.75 V

Roasted mushroom, asparagus, peppers, and goat cheese on grilled focaccia

Stuffed Mushrooms - \$1.50

Spinach, roasted red pepper, smoked bacon, herb bread crumb and goat cheese stuffed crimini mushrooms

Beef Tostada - \$2.00

Chipotle lime braised beef, crema, guacamole, cabbage slaw, on a crunchy flour tortilla

Mini Corn Dogs - \$1.75

Spicy ketchup and honey Dijon dipping sauces

Mini BLTs - \$2.00

Smoked bacon, crispy iceberg lettuce and roma tomato, with herb aioli on grilled focaccia

Chicken Satay - \$2.00

Ginger-soy marinated chicken breast, Thai chili glaze, and crispy cabbage-cilantro slaw

Smoked pork "taco" - \$2.00

House smoked pork, crispy corn tortilla, queso fresco, cilantro crema, pineapple salsa

BBQ Pork Bites - \$2.00

Flour tortilla crisp, braised pork, house BBQ sauce, goat cheese, cilantro

Pretzel Bun Sliders - \$3.25

Grilled mini burgers on pretzel rolls with pickles, smoked cheddar and honey mustard

Tuna Wonton - \$2.75

Sesame seared tuna on crispy wonton with crunchy slaw and spicy sriracha aioli

Coconut Shrimp - \$3.50

Coconut shrimp served with a sweet chili sauce

Bacon Wrapped Scallops - \$3.50

House made applewood smoked bacon wrapped bay scallops with Thai chili sauce

Mini Crab Cakes - \$4.00

Mini crab cakes served with roasted red pepper aioli

Baked Brie - \$2.00 V

Brie baked on focaccia toasts with Michigan apple-dried cherry chutney

Meatball sandwich - \$2.75

House meatball, fresh mozzarella, spicy tomato aioli, grilled focaccia

Displayed Hors d'oeuvres

Farmer's Market Crudité - \$2.75

Seasonal veggies, housemade buttermilk herb dip

Spinach Dip - \$3.50

Creamy spinach with bacon, cream cheese, parmesan and roasted peppers, served with grilled pita

Meatballs - \$3.50

House made pork and beef meatballs served with choice of swedish, barbecue, pineapple sweet sour sauce or sweet chili sauce

Southwest Layer Dip - \$3.50

Braised pinto beans, jack cheese, sour cream, lettuce, tomatoes, scallions, black olives, guacamole, and pico de gallo served with house tortilla chips

Hummus Platter - \$3.75

Chipotle and lemon hummus served with seasonal vegetables and grilled pita bread, and corn tortilla chips

Seasonal Fruit Display - \$3.75

Display of seasonal fresh fruit, served with a vanilla greek yogurt dip

Jumbo Gulf Shrimp Cocktail - \$3.50 pp

House cocktail and green goddess sauces with lemon wedges

Chicken Wings - \$4.00 pp

Served with blue cheese dip, BBQ or sweet chili glaze, and celery

Domestic Cheese Board - \$4.25

Swiss, sharp cheddar, provolone and colby jack, with candied walnuts, dried fruits and assorted crackers

Sausage and Cheese Board - \$5.75

Grilled Andouille, Italian, Kielbasa and smoked sausages with parmesan, gouda, and sharp white cheddar cheeses mustards, house pickled vegetables, crackers and grilled breads

Antipasti Platter - \$5.75

Prosciutto, pepperoni, salami, capicola, marinated mozzarella, parmesan, assorted olives, marinated veggies, grilled pita and focaccia

Artisan Cheese Board - \$6.50

Fresh goat cheese, gouda, white cheddar, parmigiano reggiano, and maytag blue cheeses assorted olives, crackers, grilled breads, candied nuts and dried fruit

Stationary buffets are priced per person unless noted, with a minimum of 20 guests

Buffet Dinners

**Two Entrée Buffet includes rolls and butter, garden salad (upgrades available) two entrees and two sides.
Price \$23.00 unless stated supplement charge. Add any side for \$1.50 or entrée for \$5.00 pp**

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

Greek Salad (\$1.00 per person supplement)

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

Entrées – Beef

Top Sirloin GF

Chef carved herb crusted top sirloin with caramelized onions and red wine jus

Beef Bourguignon GF

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonnade GF

Michigan ale braised beef with roasted mushroom demi glaze

Beef Stroganoff GF

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

Prime Rib (\$6.00 pp supplement) GF

Chef carved sea salt and herb crusted ribeye with herb jus and horseradish sauce

Beef Tenderloin (\$8.00 per person supplement) GF

Chef carved choice tenderloin with red wine demi glaze

Entrées – Poultry

Chicken Marsala

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

Bourbon BBQ Chicken GF

BBQ rubbed grilled chicken with house made bourbon BBQ sauce

Ginger-Soy Chicken

Ginger soy marinated chicken breast with crunchy slaw and sweet Thai chili glaze

Chipotle Lime Glazed Chicken

Chipotle lime grilled chicken, cilantro chimichurri, and grilled corn salsa

Roasted turkey breast GF

Chef carved oven roasted turkey breast with herb gravy

Lemon-herb Chicken Piccata

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

Chicken and Brie GF

Herb roasted chicken breast topped with Michigan apple-raisin chutney, and brie cream sauce

Bacon Wrapped Chicken GF

Applewood smoked bacon wrapped chicken breast with chili glaze

Chicken Caprese GF

Sautéed chicken breast with crispy prosciutto ham, fresh mozzarella-tomato bruschetta, spinach-basil pesto

Duck Confit (\$4.00 per person supplement) GF

Slow braised duck leg, slow cooked until fork tender, maple mustard sauce

Entrées – Pork Options

Roasted pork loin

Herb crusted and slow roasted pork loin with stone ground mustard-maple cream

Smoked pork loin

House smoked loin, with bourbon BBQ sauce and sweet corn relish

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 shoulder with Carolina BBQ sauce

Maple glazed ham

Michigan maple glazed ham with apple-dried cherry chutney

Entrées – Fish and Vegetarian Options

Beer Battered Cod (\$3.00 pp supplement)

Fried ale battered cod with slaw and malt vinegar

Ginger-Sesame Salmon (\$3.00 pp supplement)

Sesame crusted salmon with ginger-cilantro glaze

Mahi-Mahi (\$2.00 pp 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 tomato sauce

Baked Veggie Ziti

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

Sides

Herb-roasted fingerling potatoes

Herb-whipped potatoes

Honey glazed baby carrots

Steamed cauliflower and broccoli with carrots

Roasted garlic mashed potatoes

Sautéed corn of the cobb

Buttermilk and chive mashed potatoes

Grilled summer vegetables

Goat cheese and thyme whipped potatoes

Roasted winter squash

Yukon gold and caramelized onion hash

Three-cheese scalloped potatoes

Sautéed green beans with chopped almonds

Rosemary roasted redskin potatoes

Roasted California blend

Three grain pilaf with toasted almond

Roasted root vegetables

Gingered basmati rice

Grilled asparagus

Three grain blend with herbs

Stir fried vegetables

Roasted California blend

One Entrée Buffet

One Entrée Buffet includes rolls and butter, house salad with choice of two dressings one entrée from the following choices and two sides. Price \$18.50

Entrées – Poultry Options

Chicken Marsala

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

Honey-Chipotle Chicken

Cilantro-lime grilled chicken with honey-chipotle glaze

Bourbon BBQ Chicken

BBQ rubbed grilled chicken with bourbon BBQ sauce

Roasted Turkey

Chef carved oven roasted turkey breast with herb jus

Entrées – Beef Options

Beef Bourguignonne

Burgundy braised beef with caramelized onions and red wine jus

Beef Carbonnade

Michigan ale braised beef with roasted mushroom demi glaze

Entrées – Pork Options

Roasted Pork loin

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

Smoked Pork loin

Smoked BBQ rubbed smoked pork loin, house bourbon bbq sauce, and mango corn salsa

Maple glazed ham

Michigan maple glazed ham with apple-dried cherry chutney, and mustard-maple jus

Themed Buffets

Minimum 50 guests please. Includes garden salad with choice of two dressings

Pasta Bar - \$20.50

Includes fresh baked focaccia bread, grated parmesan and red pepper flakes

Pick Two Pastas – Penne, tri-color rotini, linguine, fettuccine, cavatappi. Tortellini or ravioli add \$1 pp

Pick Two Main Events – Grilled chicken, Italian sausage, grilled vegetable medley, meatballs, (shrimp \$4.00 supplement)

Pick Three Sauces – Marinara, rustic Italian meat sauce, alfredo, Boursin cream, roasted red pepper cream or spinach-basil pesto

Southwest Buffet - \$20.50

Build your own fajita/taco bar with flour and corn tortillas, rice and black beans, house corn chips, pico de gallo, fresh guacamole, shredded cabbage, tomatoes, jalapenos, cilantro, onions, lime sour cream, shredded cheese

Pick Three Proteins-Stewed chicken, cilantro lime grilled chicken, ground seasoned sirloin, chipotle-lime braised beef or slow roasted pork shoulder

Backyard BBQ - \$20.50

Includes choice of two proteins- grilled steak burgers, beer brats, Vienna beef franks, BBQ rubbed grilled chicken breasts, smoked chicken thighs, BBQ chicken legs, smoked pork shoulder, BBQ braised beef. Served with appropriate accompaniments

Choice of three sides

Sides include but not limited to- Roasted redskin potatoes, scalloped potatoes, roasted fingerlings, dijon potato salad, mediterranean pasta salad, grilled summer vegetables, glazed carrots, grilled asparagus, crunchy cider slaw, watermelon-feta salad, sweet corn on or off the cob, house made baked beans

Have something in mind that you don't see here? Please ask and we will be happy to create it just for you.

Desserts and Snacks

Chocolate mousse, chocolate cup with fresh berries - \$5.00

Seasonal fresh berry tart with vanilla cream - \$4.75

Pies: Rustic apple pie, pumpkin, cherry - \$4.50

Assorted house cheesecake - \$5.50

Peach-blackberry, apple and dried cherry or strawberry-rhubarb crumble - \$4.75

House made carrot cake with cream cheese frosting - \$5.50

PB&J torte brownie - \$4.50

Tiramisu - \$5.50

Strawberry & cream shortcakes - \$4.50

Flourless dark chocolate torte, chocolate mousse, pistachios - \$6.00

Crème brûlée - \$6.00