

Breakfast Buffets

Light and Healthy - \$6.50 GF

Toasted granola and yogurt with fresh fruit

Continental Breakfast - \$7.50

Assorted pastries and bagels with cream cheese, preserves and bananas

Quiche - \$9.50

Assorted quiche, (meat and veggie options) with herb roasted potatoes and fresh fruit

Breakfast Enchiladas - \$10.75 GF

Chorizo, potato, egg, cilantro and cheese in a corn tortillas, with red gravy, pico de gallo and roasted potatoes (vegetarian available)

Sunrise Buffet - \$11.50

Scrambled eggs, seasoned potatoes, choice of applewood smoked bacon or maple sausage, fresh fruit platter, and muffins

Hearty Breakfast Buffet - \$12.50

Ham, mushroom, scallion and cheese, and roasted veggie frittatas, seasoned potatoes, muffins and scones

*Breakfast buffets include coffee and tea service, juice for .50 per person

Sandwiches - order by the dozen, please

Pesto chicken and focaccia club - \$11.00

Shredded spinach-basil pesto chicken, tomato, herb goat cheese spread on grilled focaccia

Cuban sandwich - \$11.00

Braised pork, sliced ham, house pickles, swiss cheese on cuban bread with honey mustard vinaigrette

Thai chicken salad wrap- \$11.00

Shredded chicken, chopped veggies, thai peanut sauce, and crunchy cilantro slaw

Turkey, bacon and guacamole - \$11.00

Crispy bacon, roasted turkey, sharp white cheddar, house guacamole, tomato and chipotle mayo on french roll

Quinoa veggie wrap- \$11.00

Quinoa, white bean hummus, spinach and caramelized veggie wrap

Luncheon Buffets

Add house salad with two dressings for \$1.50, fresh made soups \$2.50, fries \$1.50, house chips \$1.00

BYO Deli Sandwich - \$11.00

Platters of smoked ham, oven roasted turkey, and house roast beef, with swiss, cheddar and provolone cheeses
tomatoes, lettuce, onions, pickles, appropriate accompaniments, and house corn tortilla chips
Assorted breads- whole grain wheat, sourdough, rye and white

Wraps - \$11.00

Choice of two: ham, provolone, spinach, and tomato with herb mayo or oven roasted turkey with smoked bacon, sharp cheddar, avocado, and chipotle mayo or caramelized veggie with white bean hummus, goat cheese, spinach and tomato served with house corn tortilla chips

Panini - \$11.50

Choice of two- Freshly grilled Panini sandwiches on local rosemary sourdough bread served with house corn tortilla chips

Ham and Swiss- Sliced ham, swiss cheese, roasted broccoli, tomato, and basil aioli

Turkey, Bacon, Guacamole- roasted turkey, smoked bacon, sharp cheddar, house made guacamole and chipotle aioli

Veggie- Provolone, caramelized veggies, quinoa, goat cheese hummus

Grilled Cheese- Four cheese grilled cheese with tomato and spinach

Cuban- Sliced ham, smoked pork, provolone, chopped pickle, herb mustard vinaigrette

BBQ Buffet - \$14.50 25 ppl minimum (GF without bun)

Choice of two- pulled bbq pork, bbq pork loin, grilled brats, beef franks, beef burgers, bbq chicken breast, smoked bbq chicken thighs

Choice of two sides- Dijon potato salad, crunchy cider slaw, pasta salad, baked beans, roasted potatoes, baby carrots,

watermelon salad or green beans. Served with buns and appropriate condiments

Pasta Bar - \$12.75 25 ppl minimum (sauces and proteins GF)

Includes fresh baked focaccia bread, parmesan and red pepper flakes

Choice of two pastas – penne, tri color rotini, cavatappi, linguini

Choice of two mains – grilled chicken, Italian sausage, grilled vegetable medley

Choice of two sauces – marinara, rustic italian meat sauce, roasted garlic alfredo, spinach-basil pesto or roasted red pepper cream

Southwest Buffet - \$14.50 25 ppl minimum (GF with corn tortilla)

Build your own fajita/taco bar with flour and corn tortillas, house corn chips, pico-de gallo, guacamole, lettuce, black beans and rice, jack cheese, tomatoes, scallions, olives, lime sour cream.

choice of two proteins: stewed chicken, cilantro-lime grilled chicken, chipotle-lime braised beef,

ground seasoned sirloin, smoked pork shoulder or quinoa/black bean-veggie mix

Stir Fry Buffet - \$15.50 25 ppl minimum

Build your own “stir fry” with mixed stir fry vegetables, veggie egg rolls, chopped peanuts, chopped cilantro, white and brown rice, ginger-teriyaki grilled chicken and cilantro-soy seared sirloin with pineapple sweet and sour, ginger teriyaki glaze, and Thai chili sauces

One Entree Lunch Buffet - \$13.50

Add house salad with two dressings and rolls for \$1.50, fresh house made soups \$2.50

Chicken Marsala

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

Honey-Chipotle Chicken GF

Honey-chipotle glazed grilled chicken breast with cilantro chimichurri and mango-corn salsa

Chicken Piccata

Sautéed chicken breast with lemon, tomatoes, parsley and capers

Bourbon BBQ Chicken GF

BBQ rubbed grilled chicken with bourbon BBQ sauce

Roasted Turkey GF

Chef carved oven roasted turkey breast with herb gravy

Beef Bourguignon GF

Burgundy braised beef with caramelized onion jus

Beef Carbonnade GF

Michigan ale braised beef with grain mustard and ale jus

Roasted Sirloin GF

Sliced herb roasted sirloin with red wine-beef jus

Roasted Pork loin GF

Slow roasted, herb crusted pork loin with maple-stone ground mustard cream

Smoked Pork loin GF

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

Choice of two sides GF

Herb roasted potatoes, mashed yukon gold potatoes, three grain rice pilaf, rice and beans, baby carrots, green beans, grilled seasonal veggies

Treats

Chocolate chip cookies-\$1.50 Rice crispy treats-\$1.50 Brownies-\$1.50 Cheesecake bites-\$2.50

Flourless chocolate cake minis-\$3.00

Soft serve ice cream bar-\$3.50 pp minimum 25 ppl (\$100 charge for off premise delivery)

Appetizers

Spinach Artichoke Dip- \$3.50

Creamy spinach with bacon, parmesan and artichoke hearts, 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

Guacamole and Pico de gallo - \$3.75 GF

House made guacamole, pico de gallo, and fresh made corn chips

Southwest Layer Dip - \$3.50 GF

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 GF

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

Jumbo Gulf Shrimp Cocktail - \$3.50 pc GF

House cocktail and green goddess sauces with lemon wedges

Chicken Wings - \$4.00 pp GF

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

Grilled Flatbread - \$12.00 each

Chicken pesto with goat cheese and tomato, or BBQ chicken with bacon and goat cheese, or spinach basil pesto with grilled veggies and fresh mozzarella

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 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

Crab Wonton \$2.00

Crab salad with peppers, chive cream cheese, crispy wonton

Tomato Bruschetta with Mozzarella - \$1.50 V

Salsa of heirloom 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

Mini Bella & Mozzarella Sandwich - \$2.00 V

Open face sandwich with balsamic roasted mushroom and basil-marinated fresh mozzarella on focaccia toasts

Steak Crostini - \$2.00

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

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

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, queso fresco, crema, pinto beans, cabbage, 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