

Chilled Reception Presentations

Pastrami-cured Gravlax

Served with Chopped Eggs | Bermuda Onions
Capers | Mustard Dill Sauce

Pumpernickel | Rye Toast Points

\$250 per display (serves 20 guests)

\$375 per display (serves 40 guests)

Smoked Seafood Display

To include the following:

Salmon | Tuna | Trout | Sturgeon | Whitefish

Served with Boiled New Potatoes | Creamed Horseradish
Capers | Bermuda Onions | Chopped Eggs | Lemon

Assorted Finger Toast Points | Lavosh

\$425 per display (serves 50 guests)

Antipasti Salad

With Assorted Italian Meats | Tuna Flakes
Marinated Calamari | Grilled Peppers & Vegetables
Assorted Olives | Marinated Peppers | Cheeses
Marinated Grilled Artichokes | Mushrooms

Served with Sliced Italian Breads and Crostini

\$375 per display (serves 50 guests)

\$675 per display (serves 125 guests)



Display of Domestic Cheeses

To Include Traditional and Gourmet
American Cheeses

Garnished with Grapes | Pears | Apples
Roasted Nuts | Crostini | Lavosh
Assorted Crackers

\$240 per display (serves 25 guests)

\$525 per display (serves 75 guests)

\$750 per display (serves 125 guests)

Display of Imported Cheeses

To include English, French, German
and Italian Cheeses

Garnished with Grapes | Pears | Apples
Roasted Nuts | Crostini | Lavosh
Assorted Crackers

\$350 per display (serves 25 guests)

\$475 per display (serves 50 guests)

Rainbow of Vegetable Crudités

To include Raw and Poached Vegetables

With Assorted Dipping Sauces

\$195 per display (serves 25 guests)

\$325 per display (serves 75 guests)

Display of Seasonal and Tropical Fruit and Berries

\$250 per display (serves 25 guests)

\$425 per display (serves 75 guests)

Display of Marinated Grilled Vegetables

Served with Roasted Garlic and Balsamic Dips

\$195 per display (serves 25 guests)

\$325 per display (serves 75 guests)

Whole Baked Brie

Topped with Sliced Apples and Pears
and Baked in Puff Pastry

Served with French Bread

\$225 per display (serves 25 guests)

Receptions are prepared for a minimum of 30 guests. \$50 surcharge for less than 30 guests.
All items are subject to a 20% service charge and 6% sales tax. Prices are subject to change.

Hors D'oeuvres

Cold Hors D'oeuvres Displays

(Priced per 100 pieces, must order in quantities of 100)

Cucumber & Shrimp with Dill Cream
\$300

Pita Triangles of Salmon Tartare
\$225

Smoked Salmon on Swedish Rye
with Dill Cheese Rosette
\$250

Pistachio-Crusted Boursin Cheese Rondelles
\$225

Seared Ahi Tuna on Hawaiian Lavosh with Wasabi Cream
\$325

Lobster Medallions with Tarragon Mayonnaise
\$475

Prosciutto with Seasonal Melon
\$200

Blackened Scallops with Mango Salsa
\$300

California Rolls with Wasabi and Soy-Ginger
Dipping Sauce
\$225

Garlic Bruschetta with Roma Tomatoes
and Basil Chiffonade
\$225

Cherry Tomatoes with Gorgonzola Mousse
and Spicy Pecans
\$225

Palm Hearts Wrapped with Honey Glazed Ham
\$175

Belgian Endive Tips With Goat Cheese
and Roasted Pepper Coulis
\$175

Strawberry with Garlic Herbed Cheese
\$275

Cold Hors D'oeuvres

(Priced per each, 50 per item minimum)

Shrimp Cocktail with Cucumber, Lemon
and Vodka Cocktail Sauce
\$6.50

Smoked Whitefish Spread with Crostini
and Pickled Red Onions
\$3

Pâté served on a Grilled Baguette with
Mustard and Raspberry Relish
\$5

Assorted Petits Fours
\$3

Hot Hors D'oeuvres

(Priced per each, 50 per item minimum)

Spanakopita with Lemon Dill Tzatziki
\$2

Baba Ghanoush, Hummus and Roasted Garlic
served on Naan Bread
\$3

Kalamata Olive, Tomato and Garlic Tapenade
served on Focaccia with Ricotta Cheese
\$3

Pesto Roasted Portobello Caps with Parmesan
Cheese and Cabernet Reduction
\$3

Mini Grilled Vegetable Kabobs with Nectarine
Yogurt Sauce
\$3

Fried Vegetable Egg Rolls with Dipping Sauce
\$2

Southern Style Chicken Tenders with
Dipping Sauce
\$2

Crab & Curried Basmati Rice Eggrolls
with Ponzu Dipping Sauce
\$7

Skewered Chicken Tagine
\$3

Buffalo Chicken Wings with Dipping Sauce
- Hot, Sweet or Mild
\$3

Sausage Stuffed Mushroom Caps
\$3

Duck Confit served with Thai Vin on an Asian Bun
\$5

Grilled Italian Sausage with Fennel Cream
and Cabernet Reduction
\$4

Swedish Meatballs - Herb Infused Meatballs
Braised in a Beef Gravy
\$2

BBQ Meatballs - Oven Roasted Meatballs
Coated in our own Signature Barbecue Sauce
\$2

Mini Pizzas
\$2.50

Hors D'oeuvres are prepared for a minimum of 30 guests.
\$50 surcharge for less than 30 guests. All items are subject to a
20% service charge and 6% sales tax. Prices are subject to change.

Passed Hors D'oeuvres

Passed hors d'oeuvres will be charged a \$35/hour attendant fee.

1 attendant per 25 guests | Priced per piece, 50 piece per item minimum

Roasted Tomato & Boursin Cheese Bruschetta

\$3

Wild Mushroom Crostini

\$3

Olive, Basil & Ricotta Crostini

\$3

Pesto Roasted Portobello Caps topped with Taleggio Cheese on a Fresh Baguette

\$3

Mediterranean Tart - Oven Roasted Tomato topped with Fresh Basil and Sautéed Onions & Mushrooms

\$3.50

Baked Brie in Phyllo with Raspberry Sauce

\$3.50

Fried Oysters with Cole Slaw and Lime

\$4

Roasted Lobster Tail & Parmesan Risotto Spoon

\$4

Lobster Dauphine Potatoes

\$3.50

Asian Apple with Pecan Dill Chicken Salad

\$3.50

Barbecued Chicken Kabob with Gorgonzola Vinaigrette drizzle

\$3.50

Pâté de Champagne with Dijon Mustard and Raspberry Gastrique on Grilled Bread

\$5

Warm Duck Confit Salad with Truffled Potatoes

\$5

Braised Pork Belly on Corn Foam with Vanilla

\$4

Twice Baked Fingerling Potatoes with Crab

\$4

Beef Tenderloin Slider with Horseradish, Mustard and Onion on a Brioche Bun

\$4

Assorted Dips

Chili con Queso | Guacamole

Roasted Tomatillos Salsa | Spinach & Artichoke

Dip | Grilled Onion Dip | Black Bean Dip

Tortilla Chips

\$20 per quart

Crab and Roasted Pepper Dip or Gorgonzola and Shrimp Rockefeller Dip

Pita Chips

\$24 per quart

Appetizer Packages

Mini Pizzas

Sausage Stuffed Mushroom Caps

Fried Vegetable Egg Rolls

Southern Style Chicken Tenders

Garlic Bruschetta with Roma Tomatoes

Swedish Meatballs

\$12.95 per person

Wild Mushroom Crostini

Twice Baked Fingerling Potatoes with Crab

California Rolls with Wasabi and Soy-Ginger Dipping Sauce

Spanakopita with Lemon Dill Tzatziki

\$13.95 per person

Beef Tenderloin Slider with Horseradish

Braised Pork Belly on Corn Foam with Vanilla

Asian Apple with Pecan Dill Chicken Salad

Lobster Dauphine Potatoes

\$14.95 per person

Passed Hors D'oeuvres and Appetizer Packages are prepared for a minimum for 30 guests. \$50 surcharge for less than 30 guests.

All items are subject to a 20% service charge and 6% sales tax. Prices are subject to change.

Buffet Dinner Menu

Million Dollar Sunset Buffet

Seasonal Field Greens with Condiments and Dressings
Caesar Salad
Tomato and Gorgonzola Salad
Sliced Fingerling Potato and Olive Salad
Julienne of Carrot and Cranberry Salad
Pan-Seared Mahi Mahi with Caper Mustard Cream
and Fennel Orzo Pasta
Grilled Chicken Breast with Roasted Garlic
and Vegetable and Bean Ratatouille
Braised Beef Tender Tips with Woodland Mushrooms
and Crimini Glaze over Fetticini
Fresh Seasonal Vegetables
Assorted Dinner Rolls
Pies | Cakes | Tortes | Mousses

\$41 per guest

Black Tie Dinner Buffet

Seasonal Field Greens with Condiments and Dressings
Caesar Salad
Tomato and Gorgonzola Salad
Grilled Vegetables
Sliced Fingerling Potato and Olive Salad
Fresh Sliced Seasonal Fruit
Domestic and Imported Cheeses
Braised Pork Loin with Applewood-Smoked Bacon
and Root Vegetables
Chefs Choice Assorted Fresh Vegetables and Starches
CARVED ITEM *Choose One*

- Selection of Roasted Prime Rib of Beef
- Roasted Leg of Lamb
- Herb-Crusted Turkey Breast

Assorted Dinner Rolls
Chocolate Confections | French & Viennese Pastries
Cakes | Mousses

\$40 per guest

Up North Cookout

Hamburgers | Jumbo Hot Dogs
Cob Corn | Baked beans
Lettuce | Tomato | Onion
American and Provolone Cheese
Southern Style Potato Salad | Cole Slaw
Potato Chips
Strawberry Shortcake

\$18 per guest

Southern Style Barbecue

Cole Slaw | Mustard Potato Salad
Choice of Two Entrées

- BBQ Baby Back Ribs
- Marinated Grilled Breast of Chicken
- Beef Brisket with Honey Chipotle Sauce
- Oven Roasted Pork loin

Herb Roasted Potatoes
Corn on the Cob
Baked Beans with Molasses
Corn Muffins and Butter
Assorted Desserts
\$36 per guest

Northern Comfort Buffet

Tossed Salad and Dressings | Potato Salad
Choice of Two Entrées

- Lemon Dill Cod
- Lasagna
- Beef Stew
- Beef Stroganoff
- Meat Loaf
- Macaroni and Cheese

Buttermilk Mashed Potatoes
Country Style Green Beans
Apple and Cherry Pies
Rolls and butter
\$29 per guest

Italian Buffet

Antipasto Display | Caesar Salad
Choice of Two Entrées

- Meat Ravioli in a Roasted Tomato Marinara
with Parmesan Cheese
- Cheese Tortellini in a Pesto Cream Sauce
- Chicken Carbonara
- Baked Manicotti
- Meat or Veggie Lasagna
- Shrimp Cioppino with Italian Bread

Grilled Marinated Vegetables
Focaccia Bread and Butter
Tiramisu
\$34 per guest

All Dinners include Starbucks Coffee and Iced Tea.

All items are subject to a 20% service charge and 6% sales tax. Dinner Buffets are designed for 90 minutes of continuous service. \$100 surcharge will be added to any buffet dinner under 25 guests. Prices are subject to change.

Action Stations

Minimum of 30 guests and two (2) stations required to order.

Chef's fee - \$40 per hour per 50 guests.

Tapas Bar

Roasted Red Pepper Hummus | Spicy Feta Dip
Spinach Dip | Bruschetta with Mushrooms
Bruschetta with Gorgonzola Cheese and Walnuts
Olive Tapenade | Crisp Veggie Crudites
Vegetable-Ranch Dip | Baba Ganoush
Pita Triangles | Bagel Chips
Sliced Baguettes | Gourmet Crackers

\$18 per guest

French Fry Bar

Tater Tots | Thin Sweet Potato Fries | Waffle Fries
Seasoned Wedge Fries | Whole Grain Mustard Aioli
Ketchup | Chipotle Mayo | Malt Vinegar | Sweet-Hot BBQ
Melted Nacho Cheese Sauce | Ranch Dip
Lemon Pepper | Truffle Salt

\$8 per guest

Greek Town

Baked Oregano Chicken with Zesty Lemon and Garlic
Grilled Lamb marinated with Olive Oil
Golden Spanakopita
Greek Salad with Roma Tomatoes | Onions
Kalamata Olives | Pepperoncini | Feta Cheese
Tarragon-lemon Vinaigrette | Pita Triangles
Refreshing Tzatziki Sauce

\$14 per guest

Asian Street Food Noodle Station

Note: Each station requires a culinary attendant

Soba and Udon Noodles
Pork Belly | Shrimp | Chicken | Fish Cake
Bean Sprouts | Scallions | Bamboo Shoots | Spinach
Pickled Vegetables

\$21 per guest - Select 1 station

\$38 per guest - Select 2 stations

\$54 per guest - Select 3 stations

Pad Thai (choice of 3 items)

Guest Choice of Salmon | Shrimp | Chicken
Tofu | Beef | Vegetables
Rice Noodles | Bean Sprouts | Peanuts
Scallions

\$15 per guest

Simply Pancake

Plain or Wheat Pancakes and Choice of:
Short Ribs with Mushroom and Bacon
Sea Scallops and Shrimp with Lemoncello Aioli
Duck Confit with Truffle Potato
Cilantro-Lime Chicken

\$18 per guest



Action stations are prepared for a minimum of 30 guests. \$50 surcharge for less than 30 guests.
All items are subject to a 20% service charge and 6% sales tax. Prices are subject to change.

Action Stations continued

Build Your Own Bruschetta Station

Baskets of Rustic Crostini and Toasted Pita Chips served with Tomato and Garlic Concasse

Trio of Hummus: Roasted Red Pepper | Eggplant and Traditional Hummus

Seasoned Pita Chips and Crispy Tortilla Chips

Grilled Vegetables with Fresh Herbs | Aged Balsamic Vinegar | Roasted Garlic and Cracked Pepper

Displays of Imported and Domestic Cheeses served with Lavosh and Carr's® Crackers

\$12 per guest

Shogun Sushi Bar

Prepared by a Sushi Chef at \$150.00 per hour
1-hour minimum

Sushi and Sashimi served with Shoyu Wasabi and Pickled Ginger

Rainbow Rolls | California Rolls | Vegetarian Rolls
Spicy Tuna Rolls

\$4 per piece, 50-piece minimum

Tuscany Pasta Station

Choice of Two Pastas and Two Sauces
choose from Alfredo, Marinara, Pesto or Meat Sauce

Mushrooms | Onions | Zucchini | Summer Squash | Garlic Herbs | Grated Parmesan Cheese

Served with Focaccia Bread

\$13 per guest, 50 guest minimum

Add Beef, Chicken or Shrimp for \$6.95 per guest



Chef – Carved Meats

All items come accompanied by a Chef and carving station. Must be ordered in addition to a meal.

Barbecued Pork Rib Slabs

3 bones per person

Choose Two Flavors from Bourbon | Tamarind Honey | Chili-Soy Glazed Barbecue Sauces

Cole Slaw

\$550 serves 60 guests

Herb-Crusted Roast Tenderloin of Beef

Creole Mustard | Horseradish Cream

Fresh Onion Rolls

\$600 serves 30 guests

Honey-Glazed Country Ham

Pineapple Chutney | Whole Grain Mustard

Buttermilk Biscuits

\$425 serves 40 guests

Oven Roasted Breast of Turkey

Cranberry Relish | Buttery Petite Croissants

\$325 serves 40 guests

New York Strip Loin

Creole Mustard | Horseradish Cream

Fresh Onion Rolls

\$600 serves 30 guests

Prime Rib

Creole Mustard | Horseradish Cream

Fresh Onion Rolls

\$700 serves 30 guests

Action stations are prepared for a minimum of 30 guests. \$50 surcharge for less than 30 guests.
All items are subject to a 20% service charge and 6% sales tax. Prices are subject to change.

Plated Dinner Menu

Farm to Table

Red Veined Sorrel Salad with Carolina Ruby Crema
Spicy Croutons | Shaved Aged Parmesan | Hydroponic
Watercress and Parmesan Emulsion

Caramelized Brussels Sprouts

Roasted Heirloom Cauliflower with Nueske's Pork
Belly and Red Mustard

Local Pan-seared Beef Tenderloin with Apple
Sautéed Watermelon Radish | Pea Shoots
Maitake Mushroom with an Herb Demi-Glace

Local Vanilla Panna Cotta with Michigan Bing Cherry
Compote and Blommer® Dark Chocolate

\$36 per guest

Grilled Beef Tenderloin

Roasted Yellow and Red Beets | Radicchio-Spinach Blend
Greens | Toasted Walnuts and a Wedge of Bleu Cheese
Chenin Blanc Vinaigrette

Grilled Beef Tenderloin in a Maytag Bleu Cheese Crust
with Blackberry Demi-Glace

Yukon Gold Mashed Potatoes | Baby Carrots
Asparagus Spears

Chocolate Mousse Dome | White Chocolate Chambord
Ganache with Raspberry & Mango Coulis

\$36 per guest

Seared Chicken Breast

Baby Spinach | Toasted Pecans | Grape Tomatoes
Goat Cheese | Baby Pear | Vanilla Bean Vinaigrette

Seared Chicken Breast | Roasted Cipollini Onions | Bacon
Lardons | Mushroom & Red Wine Demi-Glace

Sour Cream Red Skin Mashed Potatoes | Broccolini
& Baby Carrots

Gianduja Chocolate Mousse and White Chocolate Terrine

Lemon Napoleon with a Sour Cherry Gelée

\$32 per guest

New York Strip

House Tossed Salad and Assorted Dressings

10 oz Angus Beef Strip Steak Seasoned and
Char-grilled | Garlic, Shallot and Cabernet Jus

Butter Whipped Mashed Potatoes

Seasonal Vegetables

Key Lime Tarts

\$38 per guest

Prime Rib of Beef

Spring Mix | Dried Cherries | Feta Cheese
Lemon Strawberry Vinaigrette

Prime Rib of Beef, Well-Seasoned, Slow Roasted
Port Demi-Glace | Roasted Yukon Gold Potatoes

Seasonal Vegetables

Raspberry Cheese Cake

\$34 per guest

Chicken Piccata

Cesar Salad

Boneless Chicken Breast, Lightly Breaded
and Sautéed | White Wine, Lemon and Capers
Butter Sauce | Linguine

Vanilla Orange Panna Cotta

\$34 per guest

Stuffed Breast of Chicken

Spring Mix | Tomato Pesto | Feta Cheese
Balsamic Vinaigrette

Breast of Chicken Stuffed with Prosciutto Ham
Boursin Cheese and Fine Herbs | Roasted Garlic
Sauce | Wild Mushroom Risotto

Crème Brûlée

\$28 per guest



All Dinners include Starbucks Coffee and Iced Tea. All items are subject to a 20% service charge and 6% sales tax.
\$50 surcharge will be added to any plated dinner under 25 guests. Maximum of one option for groups up to 50 people,
two up to 100 people, three for groups 150 or more. Prices are subject to change.

Plated Dinner Menu

Petit Filet & Sea Bass

Baby Bibb and Frisée Lettuce blend | Roasted Baby Pear
Spiced Walnuts | Wedge of Bleu Cheese

Vanilla Bean Vinaigrette

Seared Sea Bass

Napa Cabbage Ragout | Truffle Fingerling Potatoes
Baby Carrots | Roasted Tomatoes

Petit Filet

Radicchio | Endive | Romaine | Carrot | Radish | Frisée Slaw
Bacon Lardons | Sherry Vinaigrette | Poached Egg

Strawberry Panna Cotta | Balsamic Reduction
Zesty Strawberries | Candied Mint

\$42 per guest

Seared Prime Ribeye Filet & Herb Chicken Breast

Roasted Yellow and Red Beets | Radicchio-Spinach
Blend Greens | Toasted Walnuts | Wedge of Bleu Cheese
Chenin Blanc Vinaigrette

Herb Crusted Chicken Breast | Grilled Asparagus Hash
Crème' Olive Tomato

Prime Ribeye Filet Wild Mushrooms | Tabasco Onions
Sweet Peppers | Pepper Jack Au Gratin

White Chocolate Tiramisu Trifle | Spiced Pears
Poire William Reduction

\$38 per guest

Surf and Turf

Grilled Petite Filet of Beef | Demi-Glace
4 oz Cold Water Lobster Tail | Drawn Butter

Dauphinoise Potatoes | Green Beans

Gianduja Chocolate Mousse | White Chocolate Terrine
Lemon Napoleon & Sour Cherry Gelée

Market Price



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