

Lunch Buffets

The Delicatessen

Chef's Soup of the Day
Sliced Fingerling Potato Salad
Mixed Green Salad with Choice of Dressings
Potato Chips
Assorted Deli Meats and Cheese to include
Slow-Roasted Sirloin of Beef, Smoked Breast of Turkey,
Virginia Ham and Old World Salami, Swiss, Wisconsin
Cheddar and Provolone Cheeses
Shredded Iceberg Lettuce, Sliced Vine-Ripened Tomatoes,
Kosher Dill Pickle Spears and Black Olives
Dijon and Whole Grain Mustard and Whipped Mayonnaise
Freshly Baked Artisan Breads
Lemon and Chocolate Bars

\$18 per guest

The Up North Cookout

Hamburgers, Jumbo Hot Dogs
and Barbecued Chicken
Cob Corn and Baked Beans
Lettuce, Tomato and Onion
American and Provolone Cheese
Southern Style Potato Salad
Potato Chips, Cole Slaw and Pasta Salad
Strawberry Shortcake
Melon Slices

\$21 per guest

The New York Deli

Chef's Soup of the Day | Tropical Fruit Salad | Creamy Bleu Cheese Cabbage Slaw
Spring Greens, Tomatoes, Cucumbers, Carrots, Radish, Herbed Ranch and Balsamic Dressing
Potato Chips
Pre-made Sandwiches wrapped in wax paper (choice of 3)

- Piled High Corned Beef, Spicy Grain Mustard and Swiss Cheese on Marbled Rye
- Slow Roasted Turkey with Roasted Apple, Watercress and Cranberry Jam on Multi-grain Bread
- Tuna Salad with Pickled Ginger and Wasabi Mayonnaise on a Ciabatta Roll
- Chicken Sandwich with Roasted Peppers, Pepper Jack Cheese and Chipotle Mayo on a Ciabatta Roll
- Grilled Portobello and Eggplant Sandwich with a Pesto Sauce on a Multi-grain Roll
- Roast Beef with Cheddar Cheese, Lettuce, Tomato, Onion, Horseradish Mayonnaise on a French Baguette
- Ham with Cheddar Cheese, Lettuce, Tomato, Onion, Italian Dressing on Sourdough Bread

Crunchy Dill Pickles, Pepperoncini, Black Spanish Olives and Stuffed Cherry Peppers

Assorted New York Cheesecake Bites | Assorted Macarons

\$19 per guest



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Lunch Buffets continued

The Cantina

Mexican Chicken Soup with Carrots, Celery and Cilantro

Sweet Corn Avocado Tomato Salad

Santa Fe Salad of Mixed Greens with Scallions and Shredded Mexican Fiesta Blend Jack Cheeses, Lime Vinaigrette and Chipotle Ranch Dressings

Crispy Tortilla Chips with Pico de Gallo, Guacamole and Tomatillo Salsa

Frenched Chicken Breast Mole with Roasted Poblano Peppers

Seared Mahi-Mahi Veracruzana with Traditional Sauce of Tomato, Onion, Garlic, Mild Chiles, Cilantro, Lime Juice and Herbs

Spicy Cilantro Roasted Red Skin Potatoes

Roasted Corn and Poblano Succotash

Sugar Cinnamon Churros with Cinnamon Anglaise Sopaipilla's

Tres Leches Parfaits

\$21 per guest

Tuscany

Baby Spinach with Roasted Red Pepper, Grape Tomatoes, Artichokes, Fresh Gorgonzola, Cured Olives, Red Wine Vinaigrette

Caprese Salad with Heirloom Tomatoes and Mozzarella with Fresh Basil Balsamic and Olive Oil

Chicken Picatta in a Lemon Caper Butter Sauce

Pepper Crusted and Fresh Herb Pork Loin, Caramelized Cipollini Onions

Portobello Ravioli with Cream Sauce, Green Peas and Gorgonzola Cream, Topped with Italian Parsley

Lemoncello Cake filled with Pastry Cream, Raspberry Coulis

Tiramisu

Chocolate Dipped Biscotti

\$21 per guest

A Taste of Italy

Mediterranean Salad consisting of Feta, Cucumber, Tomato, Pepperoncini, Red Onion and Beets

Chicken Carbonara with Fettuccine, Bacon, Garlic and a Parmesan Cream Sauce

Spaghetti Bolognese

Lasagna

Roasted Garlic Infused Focaccia

Decadent Tiramisu

\$17 per guest



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Salads and Sandwiches (sandwiches may be served Plated or as a Box Lunch)

Salad with Grilled Chicken

Spring Mix with Dried Cherries, Goat Cheese, Candied Pecans & Strawberry Poppy Seed Dressing
Grilled Herb Chicken Breast
Herb and Parmesan Dinner Rolls with Butter
Seasonal Fruit Cup

\$15 per guest

Tuscan Caesar Salad with Chicken

Grilled Herb Chicken Breast and Falafel Cake served atop Romaine Lettuce with Caesar Dressing and Parmesan Cheese | Focaccia Bread
Tiramisu

\$14 per guest

A Taste of Europe Salad

Antipasto Salad | Spanikopita
Focaccia Bread | Cannoli

\$14 per guest

Bay Harbor

Smoked Turkey with Swiss Cheese, Lettuce and Tomato on a Kaiser Roll
Red Skin Potato Salad and Seasonal Fruit
Chocolate Brownie

\$14 per guest



Harbor Springs

Shaved Ham with Honey Barbecue Sauce
Served on a French Roll with Lettuce and Tomato
Pasta Salad and Seasonal Fruit
Chocolate Chip Cookie

\$14 per guest

Charlevoix

Shaved Roast Beef with Cheddar Cheese, Horseradish Cream, Lettuce, Tomato and Red Onion on an Onion Roll
Mustard Potato Salad and Seasonal Fruit
Caramel Apple Cookie

\$16 per guest

Petoskey

Marinated Portobello Mushroom with Eggplant, Roasted Red Peppers and Hummus Wrapped in a Garlic and Herb Tortilla
Pasta Primavera and Seasonal Fruit
Chocolate Chip Cookie

\$15 per guest

All items are subject to a 20% service charge and 6% sales tax. \$50 surcharge will be added to any plated luncheon under 20 guests. Box Lunches require a minimum order of 10 per selection. Box Lunches include a bottle of Dasani water, condiments, cutlery kit and salt & pepper. Prices are subject to change.

Plated Lunch Entrees

Pan Roasted Chicken Breast

Spring Greens, Roasted Beets, Orange Segments,
Goat Cheese, Spicy Ranch Dressing

Pan-roasted Chicken Breast, Braised Pearl Onions,
Rosemary and Forest Mushroom Pan Jus,
Vegetable Couscous

Tiramisu with Mocha Anglaise

\$22 per guest

Frenched Chicken Breast

Spinach Salad Topped with Cajun Roasted Pecans,
Gorgonzola Cheese, Applewood Smoked Bacon,
Warm Mustard Vinaigrette

Frenched Chicken Breast with Roasted Shallots,
Portobello Jus, Garlic Mashed Potatoes and
Seasonal Vegetables

Fresh Fruit Flan with Chantilly Cream

\$23 per guest

Seared Petit Filet

Mesclun Greens with a touch of Radicchio, Poached Pear
and Candied Walnuts with Assorted Dressings

Herb Seared Petite Filet of Beef, Wild Mushrooms,
Chimichurri, Roasted Garlic Mashed Potatoes,
Chef's Seasonal Vegetables

Tiramisu with Chocolate Drizzle, Fresh Berries

\$24 per guest



Grilled Chicken Pasta Primavera

Caesar Salad

Grilled Chicken Breast served with Seasonal
Vegetables and Shaved Parmesan over
Penne Pasta tossed in Garlic Herb Butter

Crème Brûlée

\$18 per guest

Seared Cod

Tossed House Salad with Assorted Dressings
Olive Oil Seared Loin of Cod, Roasted Garlic
and Tomato Ragout

Fingerling Potato braised with Fennel

Key Lime Pie

\$19 per guest

Chargrilled Sirloin Steak

Tossed House Salad with Assorted Dressings
Garlic and Herb Crusted Sirloin Steak
Butter Whipped Yukon Mashed Potatoes

Green Beans and Carrots

French Cheesecake

\$18 per guest

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