

BREAKFAST
AND BRUNCH

LUNCHEONS

HORS
D'OEUVRES

DINNER

INCLUSIVE
BAR PACKAGE
PRICING

BAR SERVICE
HOSTED/CASH
BAR PRICING

PLATED DINNERS

All plated dinners include a house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter. All dinners include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as choice of iced tea or lemonade.

To choose multiple meat entrée selections, a \$2.00 per person fee will be added, per additional entrée selection.

For plated dinners, all bars must close during dinner service. Clearly labeled place cards must be provided for each guest at their seats for our staff to efficiently serve plated entrees.

CHICKEN

Bacon-Wrapped Gouda Chicken \$34.00 per person —
Wrapped with bacon, stuffed with Gouda cheese, and topped with a Gouda cream sauce and a piece of candied bacon

Grilled Bourbon Chicken \$32.00 per person —
Grilled chicken breast finished with a bourbon glaze, garnished with fresh cilantro and a grilled pineapple ring

Pan-Seared Turmeric Chicken \$32.00 per person —
Accompanied by a coconut sweet potato coulis then garnished with grilled lemon & citrus micros 

BEEF

Honey Garlic Sirloin Steak \$34.00 per person —
Grilled and finished with a honey garlic glaze. Topped with toasted sesame seeds and pickled red onions

Pan-Seared New York Strip Steak \$38.00 per person —
Served with a thyme-infused cream sauce and garnished with a thyme potato crisp 

Grilled Bistro Medallions \$42.00 per person —
Topped with Porcini mushroom demi-glaze

SEAFOOD

Blackened Shrimp Skewers \$34.00 per person —
Served on a bed of sticky rice, topped with a sweet-potato coconut puree & micro cilantro 

Parmesan Crusted Salmon \$36.00 per person —
Topped with a sun-dried tomato reduction and finished with fresh rosemary 


PORK

Alabama BBQ Pork Ribeye \$34.00 per person —
Smothered in crispy onions and drizzled with zesty Alabama BBQ sauce 

VEGETARIAN

Asian Bowl \$30.00 per person —
Sauteed vegetables, rice, green onion, and a sweet chili glaze

Cauliflower Cavatappi \$30.00 per person —
Cavatappi, cauliflower pesto and rosemary

Fiesta Platter \$30.00 per person —
Cilantro rice topped with refried beans, black bean & corn mix, pickled red onions, and jalapenos, and topped with salsa verde 

SEASONAL ENTREES

Ask your event planner about seasonal chef's choice offerings.

 = New item
for 2023

2-2-23

Prices are based on payment by check. Credit and debit cards are subject to a 4% processing fee.
All prices are subject to review based on market conditions, and are subject to Michigan sales tax and 20% service charge.

Room rental is additional and will be determined by room selection and day of the week.

Dinner Buffets

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DUET ENTREES

Bacon-Wrapped Gouda Chicken & Honey Garlic Bistro Medallions

\$44.00 per person — Chicken wrapped with bacon, stuffed with gouda cheese, then topped with a gouda cream sauce and a piece of candied bacon paired with a grilled bistro medallion topped with a honey garlic glaze 

Grilled Bourbon Chicken & Orange-Glazed Ginger Salmon

\$46.00 per person — Grilled chicken breast topped with a bourbon glaze paired with seared salmon filet drizzled with orange ginger glaze and garnished with caramelized orange slice

Honey Garlic Sirloin Steak & Garlic Butter Shrimp

\$48.00 per person — Grilled sirloin steak finished with a honey garlic glaze, toasted sesame seeds and pickled red onions, paired with a pan fried garlic butter shrimp skewer 

KIDS MENU

All kids meal entrees and sides must be the same. Kids meals are offered to children 12 and younger. For buffet dinners, children 5-12 are charged half the dinner buffet price. For buffets, children under 5 are free.

House Made Mac n' Cheese - \$15.00

Hot Dog - \$15.00

Chicken Fingers - \$15.00

Served with ketchup for dipping

Sides (Choose Two):

- Applesauce
- Fresh Fruit
- Fries

DINNER BUFFETS

All dinner buffets include house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, and house baked focaccia bread with butter. All dinner buffets include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as choice of iced tea or lemonade served tableside. Selections are chosen from the list of plated entrees.

1 ENTRÉE BUFFET - \$36.00 per person

2 ENTRÉE BUFFET - \$38.00 per person

3 ENTRÉE BUFFET - \$40.00 per person

** Add an additional starch or vegetable for \$3.00 per person, per selection

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