

BREAKFAST
AND BRUNCH

LUNCHEONS

HORS
D'OEUVRES

DINNER

INCLUSIVE
BAR PACKAGE
PRICING

BAR SERVICE
HOSTED/CASH
BAR PRICING

HOT PLATED LUNCHEONS

All entrée selections from the dinner entrees can be served in smaller portions as a luncheon for \$4.00 less per person than the dinner price. Luncheon portions may not be served for evening events. All hot plated lunches include a house salad with ranch and balsamic dressing, choice of vegetable and starch accompaniments, house baked focaccia bread with butter and chef's choice dessert. All luncheons 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.

PLATED LUNCHEON SALADS

All luncheon salads include house baked focaccia bread with butter and chef's choice dessert. Includes a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as choice of iced tea or lemonade.

Baby Kale Caesar Salad — Baby kale and greens garnished with heirloom cherry tomatoes, English cucumbers, hard boiled egg, and asiago crisp. Served with creamy Caesar and ranch dressings

Mexican Fiesta Salad — Mixed greens, roasted black beans, corn, sharp cheddar, heirloom cherry tomatoes, lime slices, jalapenos, and crispy tortilla strips. Served with poblano ranch dressing and salsa

Michigan Salad — A blend of mixed greens, garnished with dried cherries, candied walnuts, and blue cheese crumbles. Served with ranch and maple vinaigrette dressings.

Salad with Chicken - **\$21.00** per person

Salad with Beef - **\$25.00** per person

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.

Luncheon Buffets

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MICHIGAN "UNSALTED" DELI BUFFET - \$28.00 *per person*

House Salad — Served with ranch & balsamic dressings

Pasta Salad — Housemade seasonal pasta salad

Michigan Bread Co. Deli Breads — Detroit Sourdough, Deli Wheat, and Detroit Rye

Artisan Cheeses — Sharp white cheddar, smoked Gouda, and fontina

Sliced Deli Meats — Ham, turkey, pepperoni, & salami

Accompaniments — Aioli, mustards, lettuce, tomato, onion, & pepperoncinis

House Made Chips — Served with a garlic and onion dip

Chef's Choice Dessert

***Add soup du jour for an additional \$5.00 per person, served with crackers*

SOUP OPTIONS

Chicken Tortilla (Gluten Free / Dairy Free)

Minestrone (Gluten Free / Dairy Free)

Cheesy Potato Broccoli

Sweet Potato Coconut Bisque (Vegetarian / Vegan)

"HOT BUFFET OF THE DAY" - \$28.00 *per person*

MONDAY - Mexican Fajita Buffet

Mexican Slaw

Flour Tortillas

Choice of Two Meats — Grilled sliced chicken, shredded smoked chicken, chorizo, brisket, pulled pork

Queso

Mexican Rice

Refried Beans

Toppings — Sautéed peppers & onions, sour cream, shredded cheese, black bean & corn mix, pickled red onions, jalapenos, limes, hot sauce, tortilla chips, assorted salsas

Chef's Choice Dessert

TUESDAY - Bacon-Wrapped Gouda Chicken Buffet

House Salad with Ranch & Balsamic Dressing

Bacon-Wrapped Gouda Chicken

Chef's Choice Vegetable

Chef's Choice Starch

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

WEDNESDAY - Low & Slow Smoked Buffet

Coleslaw

Assorted Breads

Choice of Two Meats — Shredded smoked chicken, brisket, pulled pork, roasted chicken

BBQ Sauce & Carolina Sauce

Baked Beans

Mac n' Cheese

Chef's Choice Dessert

THURSDAY - Pasta Bar Buffet

Baby Kale Salad with Ranch & Caesar Dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Choice of Two Meats — Bacon, meatballs, grilled sliced chicken, chorizo, Italian sausage crumbles, andouille sausage

Toppings — Green onion, roasted red peppers, cauliflower pesto, sautéed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan

Garlic Parmesan Breadsticks

Chef's Choice Dessert

 = New item
for 2023

2-2-23

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