

# Entrée Selections

## CHICKEN .....

**Bacon-Wrapped Gouda Chicken \$35.00 per person** —  
Wrapped with bacon, stuffed with Gouda cheese, and topped with a Gouda cream sauce and a piece of candied bacon

**Lemon Basil Chicken \$34.00 per person** —  
Breaded chicken breast, pan-fried and drizzled with a basil pesto and garnished with a grilled lemon

**Honey Dijon Chicken \$34.00 per person** — Savory and sweet grilled chicken breast served with a honey Dijon glaze and smothered with house-fried crispy onions

## BEEF .....

**Honey Garlic Sirloin Steak \$35.00 per person** —  
Grilled and finished with a honey garlic glaze. Topped with toasted sesame seeds and pickled red onions (GF, DF)

**Thyme Short Rib \$42.00 per person** — Seasoned and slow roasted until tender and falling off the bone. Accompanied by a thyme-infused demi cream sauce

**Grilled Coulotte Steak \$36.00 per person** —  
Smothered in caramelized onions and drizzled with a balsamic reduction (GF, DF)

## SEAFOOD .....

**Cumin-Lime Mahi Mahi \$34.00 per person** —  
Toasted cumin mahi-mahi, poached and drizzled with a brown butter lime glaze

**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 (GF)

## VEGETARIAN .....

**Asian Bowl \$30.00 per person** —  
Sautéed vegetables, rice, green onion, and a sweet chili glaze (GF, DF)

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

**Mediterranean Bowl \$30.00 per person** —  
Quinoa topped with sautéed zucchini, summer squash, roasted red peppers, mushrooms, and onions. Seasoned with herbs and finished with a Boursin drizzle (GF)

---

## DUET ENTREES .....

### **Bacon-Wrapped Gouda Chicken & Honey Garlic Bistro Medallions**

**\$46.00 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

### **Lemon Basil Chicken & Grilled Coulotte Steak**

**\$44.00 per person** —  
Breaded chicken breast, pan-fried and drizzled with a basil pesto, paired with a grilled Coulotte steak, smothered in caramelized onions and drizzled with a balsamic reduction

---

## SEASONAL ENTREES .....

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

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.