

Luncheons

All luncheons include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as a choice of iced tea or lemonade.

Plated Luncheons

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 honey dijon dressing, choice of vegetable and starch accompaniments, house baked focaccia bread with butter and chef's choice dessert.

COLD PLATED LUNCHEONS

Turkey Wrap - \$16.00 per person — Sliced turkey, bacon-onion jam, cheese, and leaf lettuce. Served with a Honeycrisp apple, homemade chips, and assorted homemade cookies

Mediterranean Wrap - \$16.00 per person — Quinoa, sauteed zucchini, summer squash, roasted red peppers, mushrooms, and onions, seasoned with herbs and a Boursin drizzle. Served with a Honeycrisp apple, homemade chips, and assorted homemade cookies

Boxed Lunch - \$16.00 per person — Choice of turkey wrap or mediterranean wrap. Served with apple slices, Great Lakes kettle chips, and a chocolate chip cookie

Luncheon Buffets

SOUP & SALAD BUFFET - \$28.00 per person

(This buffet is not available on Mondays)

Pasta Salad

Chicken Salad

Mixed Greens Lettuce

Assorted Salad Toppings — Shredded cheddar cheese, Asiago crisps, Feta crumbles, green olives, Kalamata olives, sliced mushrooms, carrot curls, sliced cucumbers, parmesan-roasted cauliflower, cherry tomatoes, red onion, bacon pieces, diced ham

Assorted Dressings — Ranch dressing, avocado poblano ranch dressing, caesar dressing, honey dijon dressing, olive oil & balsamic

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

CHOICE OF ONE SOUP

Chicken Tortilla *(Gluten Free / Dairy Free)*

Minestrone *(Vegetarian)*

Cheesy Potato Broccoli

Sweet Potato Coconut Bisque *(Vegetarian / Vegan)*

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.

Luncheon Buffets

All luncheon “hot buffet of the day” options include a beverage station with freshly brewed regular and decaf Biggby coffee and assorted hot tea, as well as a choice of iced tea or lemonade. Weekend luncheons are able to choose any of the daily “hot buffet of the day” options.

LUNCHEON “HOT BUFFET OF THE DAY” - \$30.00 *per person*

MONDAY – LOW & SLOW SMOKED BUFFET

Coleslaw

Assorted Breads

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

BBQ Sauce & Carolina Sauce

Baked Beans

Homemade Mac & Cheese

Chef’s Choice Dessert

TUESDAY – PASTA BAR BUFFET

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

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

Toppings — Caramelized onions, roasted red peppers, cauliflower pesto, sauteed mushrooms, blistered tomatoes, roasted vegetable du jour, and shaved parmesan cheese

Garlic Parmesan Breadsticks

Chef’s Choice Dessert

WEDNESDAY – MEXICAN FAJITA BUFFET

Mexican Slaw

Flour Tortillas

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

Queso

Mexican Rice

Refried Beans

Sauteed Peppers & Onions

Toppings — Sour cream, shredded cheddar cheese, black bean & corn mix, pickled red onions, jalapenos, limes, and hot sauce

Tortilla Chips and Assorted Salsas

Sunshine Bars — Lemon and coconut

THURSDAY – BAKED POTATO BAR

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Baked Potatoes

House Made Chili

Cheese Sauce

Sauteed Broccoli

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

Toppings — Shredded cheddar cheese, chives, pieces of bacon, diced ham, sour cream, garlic butter, roasted red peppers, BBQ sauce, salsa, and jalapenos

Breadsticks

Chef’s Choice Dessert

Continued on back

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.

Luncheon Buffets — Continued

FRIDAY - COOKOUT BUFFET

Pasta Salad

Crudite Display

Baked Beans

Hot Dogs

Bratwurst

Hamburgers

Toppings — Lettuce, tomato, onion, ketchup, mustard

Homemade Chips and Dip

Assorted Homemade Cookies

UPGRADED LUNCH BUFFET – BACON-WRAPPED GOUDA CHICKEN BUFFET

(Available daily for \$4.00 additional per person)

House Salad — Served with Asiago crisps, ranch dressing and honey dijon dressing

Chef's Choice Vegetable

Chef's Choice Starch

Bacon-Wrapped Gouda Chicken

House Baked Focaccia Bread with Butter

Chef's Choice Dessert

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.