

Plated Dinners

All plated dinners include a house salad with ranch dressing and Italian 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 a 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.

Dinner Buffets

All dinner buffets include house salad with ranch and Italian 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 a choice of iced tea or lemonade. Entrée selections are chosen from the list of plated entrees.

1 ENTRÉE BUFFET - \$37.00 per person

2 ENTRÉE BUFFET - \$39.00 per person

3 ENTRÉE BUFFET - \$41.00 per person

** Add an additional starch or vegetable for \$2.00 per person, per selection

Dinner Stations

Choose a minimum of four stations. Restrictions may apply depending on the type of event, or room selection. Ask your event planner for more details. Individual stations can be added to an existing dinner buffet. Stations are chosen from the "Dinner Station Selections" menu page.

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 (GF)

Caprese Chicken \$34.00 per person —
Stuffed with pesto and mozzarella, topped with roasted tomatoes, a mozzarella melt, and balsamic drizzle (GF)

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

Blackened Salmon \$36.00 per person —
Salmon liberally seasoned with a Cajun spice rub and pan-fried. Drizzled with a zesty lemon beurre blanc (GF)

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, 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 Boursin crumbles (GF)

DUET ENTREES

Caprese Chicken & Grilled Coulotte Steak

\$44.00 per person —
Stuffed with pesto and mozzarella, topped with roasted tomatoes, and a mozzarella melt, paired with a grilled Coulotte steak that is smothered in caramelized onions and drizzled with a balsamic drizzle (GF)

Latin Inspired Surf & Turf

\$46.00 per person —
Grilled sirloin accompanied by a chimichurri sauce and paired with pan fried shrimp in a chipotle lime butter (GF)

SEASONAL ENTREES

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

Kids Entrées Selections

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. Children under 5 are free from the buffet.

Homemade Mac & Cheese - \$15.00

Chicken Fingers - \$15.00

Served with ketchup for dipping

Sides (Choose Two):

- Applesauce - Fresh Fruit - Fries

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 Station Selections

ITALIAN STATION — \$12.00 per person

Choice of Grilled Sliced Chicken or Meatballs

Choice of Two Pastas:

- Cavatappi Noodles in a Cream Sauce
- Cavatappi Noodles in a Tomato Sauce
- Cavatappi Noodles Tossed in Olive Oil

Breadsticks

Vegetable du Jour

Shaved and Grated Parmesan Cheese

Fresh Herbs

BBQ STATION — \$11.00 per person

Coleslaw

Potato Salad

Cornbread and Other Assorted Breads

Choice of One Meat:

- Smoked Brisket
- Smoked Pulled Chicken
- Pulled Pork
- Add-On Ribs - \$6.00 additional

BBQ Sauce

Memphis BBQ Sauce

MEXICAN STATION — \$11.00 per person

Tortilla Chips

Flour Tortillas

Queso

Choice of One Meat:

- Taco Meat
- Smoked Pulled Chicken
- Pulled Pork

Salsa

Sour Cream

Shredded Cheddar Cheese

Jalapenos

FLATBREAD STATION — \$10.00 per person

House Salad

- Asiago Crisps
- Ranch Dressing
- Italian Dressing

Choice of Three Flatbreads:

- Chicken Bacon Ranch
 - Caprese
 - Pepperoni Hot Honey
 - Tandoori Masala with Grilled Chicken or Cauliflower
 - Roasted Red Pepper and Andouille Sausage
 - Chef's Choice
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APPETIZER STATION — \$10.00 per person

Choice of Two Hot Appetizers

Choice of One Cold Appetizer Display

(does not include the flatbread display)

PRIME RIB CARVING STATION— Market Price

Served with chef's choice of appropriate sauces and breads. Chef attendant fee of \$100.00 per chef, for a maximum of 2 hours.

DESSERT STATION — \$7.00 per person

Dipped Berries

Assorted Cookies

Caramel Pretzel Brownie

Rice Krispie Treats

Chef's Choice Cannoli

Yuzu Beignets

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