

# 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.