

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 Italian 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 cookies

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

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

*Add Grilled Sliced Chicken for \$2.00 per person additional

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, cauliflower, cherry tomatoes, red onion, bacon pieces, diced capicola

Assorted Dressings — Ranch dressing, avocado poblano ranch dressing, Italian 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 Broccoli (Vegetarian)

Chili

Loaded Potato

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

House Salad — Served with ranch & Italian dressings

Pasta Salad — Housemade seasonal pasta salad

Breads — White, Wheat, Mini Pretzel Buns, Asiago Ciabatta, and Flour Tortillas

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

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

Accompaniments — Mayo, mustard, lettuce, tomato, onion, & pepperoncinis

House Made Chips — Served with a garlic and onion dip

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.

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

Potato Salad

Cornbread and other Assorted Breads

Choice of Two Meats — Smoked pulled chicken, smoked brisket, or pulled pork

BBQ Sauce & Memphis BBQ sauce

Cowboy Beans

Chef's Choice Dessert

**Ribs available for \$6.00 per person additional*

**Homemade Mac & Cheese available for \$3.00 per person additional*

TUESDAY- PASTA BAR BUFFET

House Salad — Served with Asiago crisps, ranch dressing and Italian dressing

Cavatappi Pasta

Sauces — Four cheese sauce and tomato sauce

Meats — Meatballs and grilled sliced chicken

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

Tortilla Chips

Choice of Two Meats — Taco meat, grilled sliced chicken, smoked pulled chicken, and smoked pulled pork

Queso

Mexican Rice

Pinto Beans

Sauteed Peppers & Onions

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

Sunshine Bars — Lemon and coconut

THURSDAY – BAKED POTATO BAR

House Salad — Served with Asiago crisps, ranch dressing and Italian dressing

Baked Potatoes

Cheese Sauce

Sauteed Broccoli

Choice of Two Meats — Grilled sliced chicken, smoked pulled chicken, pulled pork, house made chili, or taco meat

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

Breadsticks

Continued on back

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Luncheon Buffets — Continued

FRIDAY - COOKOUT BUFFET

Pasta Salad

Crudite Display

Cowboy Beans

Hot Dogs

Bratwurst

Hamburgers

Toppings — Lettuce, tomato, onion, ketchup, mustard, mayo

Homemade Chips and Dip

Assorted Cookies

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