

Breakfast Selections

Egg beaters may be substituted for scrambled eggs on any of the following selections.

STEAK AND EGGS

New York strip, breakfast potatoes, scrambled eggs, croissants with preserves, chilled orange juice, freshly brewed coffee, tea and milk

DENVER BREAKFAST

Scrambled eggs with cheese and ham, breakfast potato, croissants with preserves, fresh fruit cocktail, chilled orange juice and freshly brewed coffee, tea and milk

PLATE STYLE BREAKFAST

Scrambled eggs, breakfast potatoes, bacon or sausage, croissants with preserves, fresh fruit cocktail, chilled orange juice, and freshly brewed coffee, tea and milk

FRENCH TOAST

French Toast, fresh fruit cocktail, hot maple syrup, bacon or sausage, freshly brewed coffee, tea, and milk

BOXED BREAKFAST

A muffin, a granola bar, whole fruit and served with an individual juice or milk

CONTINENTAL BREAKFAST

Chilled juice, assorted baked goods, freshly brewed coffee and tea

COLD BREAKFAST BAR

Chilled juice, fresh sliced fruit (seasonal), assorted baked goods, or croissants with preserves, bagels and cream cheese, freshly brewed coffee and tea

BREAKFAST BUFFET

(40 person minimum)

Scrambled eggs, French toast with maple syrup sausage and bacon, breakfast potatoes, sliced fresh fruit, assorted breakfast pastries, croissants with preserves, bagels and cream cheese, chilled fruit juice, freshly brewed coffee, tea and milk

BRUNCH

Served prior to 2:00 pm, 40 Person Minimum

Pasta salad, fresh fruit, mixed greens salad, assorted pastries, croissants with preserves, bagels and cream cheese, served with chilled juice, freshly brewed coffee, tea and milk.

Choose Five from the Following:

Scrambled Eggs	Swedish Meatballs
Quiche Lorraine	Baked Ham
Fruit Crepes	Herb Roasted Chicken
French Toast	Glazed Pork Loin
Belgian Waffles	Red Skin Potatoes
Bacon & Sausage	Scalloped Potatoes
Omelette Station (additional \$ per person)	O'Brien Potatoes

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

Prices are subject to change until confirmed in writing.

Breakfast Selections

Lunch Buffets

A 20 PERSON MINIMUM IS NEEDED FOR ALL BUFFET SELECTIONS (SERVED BEFORE 5PM)
Served with Chef's Choice of Dessert, Freshly Brewed Coffee, Tea, Milk and Soda

HOT ENTRÉES

ENTRÉES (Choice of Two): Honey Glazed Pork Loin, Beef Tip Noodles, Swiss Steak, Meat Lasagna, Vegetarian Lasagna, Broiled Whitefish, Ham, Chicken Stir-Fry, Baked Chicken Breast with Lemon & Herbs

Chef's Choice of Potato or Rice

Salads: Fresh Fruit Salad, Potato Salad, Mixed Greens with Two Dressings
Fresh Rolls with Butter

MEXICAN

BUILD YOUR OWN TACOS

Soft and Hard Taco Shells

Seasoned Ground Beef, Refried Beans,

Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Diced Onions

Sour Cream and Salsa

Chicken Fajitas

Fresh Fruit Salad

GOURMET PIZZA AND PASTA

Cheese Pizza, Pepperoni Pizza and Deluxe Pizza

Bow Tie Pasta Primavera and Penne & Sausage Marinara

Mixed Greens with Two Dressings and Caesar Salad

Garlic Bread and Cheese Toast

DELI

Ham, Turkey & Roast Beef

American Cheese & Swiss Cheese,

Sliced Onions, Tomatoes, Lettuce,

Assorted Breads and Rolls

Condiments & Potato Chips

Salads (choice of three): Fresh Fruit Salad, Potato Salad,

Mixed Greens with Two Dressings, Pasta Salad, Caesar Salad

Soup Du Jour

BAKED POTATO

Baked Idaho Potatoes

Sliced Grilled Chicken

Toppings: Broccoli, Sour Cream, Chives, Bacon, Cheddar Cheese Sauce

Salads: Pasta Salad and Mixed Greens with Two Dressings

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

Prices are subject to change until confirmed in writing.

Salads

served plated

Served with fresh baked rolls & butter, chef's choice of dessert, freshly brewed coffee, tea, milk and soda

SOUTHWEST GRILLED CHICKEN BREAST

Mixed greens, crispy tortilla strips, peppers, tomatoes, cucumbers, cheddar cheese and barbeque dressing

SOUTHWEST SIRLOIN STEAK

Southwest Sirloin steak on top of mixed greens, crispy tortilla strips, peppers, tomatoes, cucumbers, cheddar cheese and barbeque dressing

CLASSIC CAESAR SALAD

Crisp romaine lettuce leaves with garlic, herbs & parmesan dressing, croutons and olive garnish

Grilled Chicken Breast - additional \$

Charred Salmon Fillet - additional \$

BERRY CHICKEN SALAD

Sliced breast of chicken over a bed of mixed greens with seasonal berries. Garnished with cucumber slices, tomato wedges and dressing

BABY SPINACH SALAD

Fresh baby spinach with toasted pine nuts, sun-dried tomatoes, pecorino and Romano cheeses and basil vinaigrette

Grilled Chicken Breast - additional \$

Charred Salmon Fillet - additional \$

GREAT HALL CHEF'S SALAD

Mixed greens with turkey, ham, Swiss and cheddar cheeses, tomatoes and julienne cucumbers, croutons and choice of dressing

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

Prices are subject to change until confirmed in writing.

Gourmet Sandwiches

*Sandwiches include: Chips, Condiment, Cookies and pitchers of Lemonade & Ice Tea will be available.
Soft Drinks & Coffee can be added for \$1.00 more per person!*

GREAT HALL BURGER

Served on a toasted roll with smoked cheddar

GRILLED MARINATED CHICKEN BREAST

Served with pesto and mayonnaise on toasted Focaccia

PHILLY CHEESE STEAK SANDWICH

Grilled sirloin, onions and mozzarella cheese

BEER BATTERED WALLEYE

On a grilled Kaiser roll with sweet pepper remoulade sauce

GRILLED CHICKEN WRAP

Served with lettuce, tomatoes, Swiss and sweet red pepper mayonnaise

CLUB SANDWICH

Includes chicken, bacon, Swiss and American cheese,
lettuce and tomato on marble rye bread

WORKING THROUGH LUNCH? NEED SOMETHING ON THE GO?

A boxed lunch is the perfect alternative to any event!

BOXED LUNCH

Served with an assorted sandwich, whole fresh fruit,
individual bag of chips,
a cookie and soft drink or milk

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.
Prices are subject to change until confirmed in writing.*

Plated Lunch

Entrées are served with mixed greens salad, choice of two dressings, chef's choice of potato or rice, choice vegetable, fresh dinner rolls, chef's choice of dessert, freshly brewed coffee, tea, milk and soda

BEEF

Sliced Roast Tenderloin

Tenderloin slow roasted to perfection with a béarnaise sauce

Top Sirloin Steak

A choice center cut sirloin steak with tabasco herb butter and onions

Sautéed Beef Tips Forestiere

Tenderloin tips sautéed with butter mushrooms, red wine and demi-glaze served over pasta

Broiled Hanger Steak

Served with a wild mushrooms and red wine sauce

Beef Stir Fry

Fresh sirloin and vegetables lightly seasoned and served over a bed of rice pilaf

Baked Meat Lasagna

Tender layered lasagna noodles smothered with mozzarella cheese, tomato sauce and ground beef

Swiss Steak - Jardinière

Swiss steak prepared with julienne vegetables in natural juices

PORK

Roasted Pork Loin

Served with a maple black pepper glaze

CHICKEN

Breast of Chicken

Pan seared breast with choice of sauce: lemon herb butter, marinara, alfredo, butter cream, or a wild mushroom sauce

Chicken Stir Fry

Fresh breast strips and vegetables lightly seasoned and served over a bed of rice pilaf

SEAFOOD

White Fish

Flaky whitefish baked in citrus butter served with tartar sauce and lemon

VEGETARIAN

Vegetarian Lasagna

Spinach, broccoli, ricotta, parmesan, romano and mozzarella cheeses layered between tender lasagna noodles

Pasta Primavera

Penne or bow tie pasta with fresh roasted garden vegetables, parmesan cheese and your choice of marinara, alfredo or pesto sauce

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

Prices are subject to change until confirmed in writing.

Dinner Buffets

Dinner Buffets include fresh dinner rolls & butter, freshly brewed coffee, tea, milk and soda.

2 Entrées Selection



3 Entrées Selection

POULTRY

Herb Roasted Chicken
Chicken Breast Supreme
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Chicken Breast
with Dried Michigan Berries and Apples
Southern Fried Chicken

SEAFOOD

Broiled Whitefish
with Herbed Bread Crumbs & Lemon Butter
Potato Crusted Walleye
with Lobster Butter & Chives
Orange Balsamic Glazed Atlantic Salmon
Mediterranean Style Shrimp
sautéed with garlic, herbs, white wine, & tomatoes

BEEF, PORK & LAMB

Roast Sirloin of Beef with Red Wine Jus
Broiled Hanger Steak with Cognac & Wild Mushrooms
House Smoked Pork Loin with Cider Glaze
Carved Prime Rib AU JUS (additional \$ per person)
Carved Roasted Beef Tenderloin (additional \$ per person)
Carved Strip Loin (additional \$ per person)
Carved Roasted Leg of Lamb (additional \$ per person)
Broiled Baby Lamb Chops (additional \$ per person)

SIDES

Choice of Three

Roasted Red Skin Potatoes
Garlic and Chive Red Skin Potatoes
Baked Potatoes with Sour Cream
Potatoes AuGratin
Mashed Potatoes with Gravy
Twice-Baked Potatoes (additional \$)
Rice Pilaf
Penne Pasta with Marinara
Green Beans Amandine
Seasonal Medley of Vegetables
Sautéed Zucchini and Yellow Squash
Glazed Baby Carrots
Steamed Broccoli or Cauliflower
Snow Peas and Carrots
Steamed Asparagus (additional \$)

SALADS

Choice of Three

Baby Spinach
with Bacon, Mushrooms & House Vinaigrette
Beef Steak Tomatoes with Mozzarella & Pesto
Classic Caesar Salad
Mixed Greens with Two Dressings
Fresh Fruit
Garden Vegetable Slaw
Italian Pasta
Mediterranean Salad
Marinated Tomatoes, Olives, Onions and Fresh Mozzarella

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.

Prices are subject to change until confirmed in writing.

Plated Dinners

Dinner Entrées include mixed green salad, choice of two dressings, appropriate potato or rice, fresh baked dinner rolls, freshly brewed coffee, tea, milk and soda.

POULTRY

Herb Roasted Half Chicken with Natural Jus

Breast of Chicken Stuffed
with Corn Bread, Granny Smith Apples & Sun-dried Cranberries

SEAFOOD

Filet of Salmon with Tomato and Cucumber Relish

Rosemary Skewered Shrimp and Sea Scallops with Lemon Vinaigrette

Crab Stuffed Shrimp with Herb Butter

Halibut, Grouper, Snapper, Swordfish, Tuna, Mahi-Mahi
(seasonal availability)

Live Maine Lobster or Lobster Tails

BEEF, VEAL, PORK & LAMB

Grilled Filet of Beef with Three Pepper Corn Sauce

Pan Roasted Veal Chop w/ Ginger, Shitake Mushrooms & Natural Au Jus

Bacon and Sage Wrapped Pork Tenderloin

Baked Pork Rib Chop with Maple & Cracked Black Pepper Glaze

Grilled Double Lamb Chops with Smoked Tomato Butter

Pine Nut Crusted Roasted Rack of Lamb with Mint Jus

Grilled New York Strip Steak with Herb Butter & Tabasco Onions

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.
Prices are subject to change until confirmed in writing.*

Food Stations

*Pick and choose as few or as many food stations that you would like.
Substitutions and additional menu items are available!*

SALAD STATION

Caesar, Mixed Greens with Assorted Dressings and Condiments,
Cheese, Fresh Fruit, Crudités (raw) Vegetables,
Assorted Crackers and Breads

CARVING STATION #1

Lemon Thyme and Honey Glazed Pork Loin
or
Roasted Breast of Turkey
served with Silver Dollar Rolls and Condiments

CARVING STATION #2

Roasted Tenderloin of Beef served with Silver Dollar Rolls and Condiments

SEAFOOD STATION

Shrimp, Oysters on the Half Shell and Seviche

PASTA STATION

An assortment of Pastas with Various Sauces,
Italian Sausage, Shrimp Scamp, Grilled Chicken Breast,
Roasted Summer Vegetables and Condiments

FIESTA STATION

Grilled Vegetables, Chicken, and Beef with Soft Tortillas and Condiments

DESSERT STATION

Miniature Pastries, Crème Brûlée,
White and Dark Chocolate Fountains with Assorted Treats for Dipping

BEVERAGE STATION

Freshly Brewed Coffee, Tea, Milk, Assorted Soft Drinks, and Bottled Water

*A great arrangement to encourage your guests to mingle.
"Food Stations" are customarily set up around the room.*

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.
Prices are subject to change until confirmed in writing.*

On the Grill

All entrées are served with freshly brewed coffee, lemonade and iced tea.

GREAT HALL GRILL OUT

*Grilled Center Cut Top Sirloin Steak,
Baked Beans, Corn on the Cob,
House Salad, Potato Salad, Cole Slaw, Fruit Salad,
Rolls and Butter, Assorted Fruit Pies for Dessert
(add BBQ Chicken for \$3.00 per person)*

TRADITIONAL BARBEQUE

*Baby Back Ribs, Barbeque Chicken,
Baked Beans, Corn on the Cob, Potato Salad, Cole Slaw,
Watermelon, Rolls and Butter
with Assorted Fruit Pies for Dessert*

BACKYARD COOKOUT

*Hamburgers, Hot Dogs,
Corn on the Cob, Cole Slaw, Potato Salad,
Watermelon and Fresh Strawberry Shortcake for Dessert*

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.
Prices are subject to change until confirmed in writing.*

Children's Menu

Ten years old and younger

*All children's entrées are served with choice of applesauce or jell-o,
two home-baked cookies and choice of milk or juice.*

Crispy Chicken Fingers with French Fries

Hamburger with French Fries

Spaghetti with Garlic Bread

Beef Frankfurter with French Fries

*Additional Customized Children's Menus
Available Upon Request*

*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.
All Food and Beverages items are Subject to 20% Service Charge and 6% Michigan State Sales Tax.
Prices are subject to change until confirmed in writing.*