

Hors D'oeuvres

PREMIER HORS D'OEUVRES

Gulf Stream Shrimp

Oysters on the Half Shell

Smoked Salmon and Cream Cheese

Served with capers, onions, hard boiled eggs, tomatoes and toasted baguettes

Shrimp Scampi

Sautéed shrimp with garlic and white wine

Scallops San Francisco

Lightly sautéed sea scallops with onions and mushrooms, finished with sherry and cream

Chicken Breast Tenders

Sautéed with Dijon mustard, white wine, and tarragon

Carving Station Hors D'oeuvres

Includes carver, gourmet mustards, whipped horseradish, and served on silver dollar rolls

Whole Steamship Round of Beef

Whole Roasted Pork Loin

Whole Roasted Beef Tenderloin

Leg of Lamb

Roasted with garlic and served with mint and rosemary au jus

Roasted Breast of Turkey

Smoked Ham

HOT HORS D'OEUVRES

Scallops Wrapped in Bacon

Coconut Fried Shrimp with Sweet & Sour Sauce

Crab Rangoon with Duck Sauce

Sweet and Sour Chicken & Pineapple Skewers

Super Select Baby Back BBQ Ribs

Salami Horns rolled with Herbed Cream Cheese

Crab stuffed Mushroom Caps

Buffalo Chicken Wings with Blue Cheese & Ranch 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.

HOT HORS D'OEUVRES - CONTINUED

Mini Egg Rolls with Sweet & Sour Sauce

Four Cheese Crusted French Baguette

Sweet & Sour Meatballs

Barbeque Meatballs

Petite Chicken Drummetts

Bruschetta

Buffalo Chicken Wings

with Blue Cheese and Ranch Dressings

COLD HORS D'OEUVRES

Cherry Tomatoes Stuffed with Crabmeat and Shrimp

Ham or Turkey Lavash Wraps

Deviled Eggs

Fresh Fruit Tray

White or Dark Chocolate Fountain

Cheese Tray with Assorted Crackers

Fresh Vegetable Tray with Dip

DRY SNACKS

Fancy Mixed Nuts

Fresh Popped Corn

Spanish Peanuts

Nuts and Bolts

Pepperidge Farm Cheddar Fish

Corn Chips with Salsa

Potato Chips with Dip

Pretzels

*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

Additional Customized 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.*

Beverages

Beer & Wine Package

Domestic draft beer, house wines, soft drinks, and non-alcoholic punch bowls

Five consecutive hours, per person
Each additional hour, per person

Unlimited House Brand Open Bar

House liquors, domestic draft beer, house wines and soft drinks

Five consecutive hours, per person
Each additional hour, per person

Unlimited Premium Brand Open Bar

Premium brand liquors, domestic draft beer, house wines and soft drinks

Five consecutive hours, per person
Each additional hour, per person

Non-alcoholic Package

Soft drinks, juices, iced tea

Five consecutive hours, per person
Each additional hour, per person

Fruit Punch, per gallon

Fruit Punch & Champagne, per gallon

***One of the above beverage packages must be selected with all wedding contracts.
Liquor for the Dollar Dance must be purchased separately.***

House Wines & Champagne

Non- Alcoholic Champagne

White Zinfandel

Chardonnay

Cabernet Sauvignon

Merlot

House Champagne

*All Food and Beverage Items are Subject to 20% Service Charge and 6% Michigan 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.*

Children's Menu

Weddings