



BREAKFAST

FULL BREAKFAST \$27.00++ per person

Fluffy Scrambled Eggs, Sausage Links, Bacon, Seasoned Breakfast Potatoes, English Muffins, Assorted Danish & Muffins, Breakfast Breads, Assorted Bagels with Cream Cheese and Jellies, Fresh Fruit Tray, Regular Coffee, Decaf Coffee, Tea, and Assorted Juices

CONTINENTAL BREAKFAST \$20.00++ per person

Assorted Danish & Muffins, Breakfast Breads, Assorted Bagels with Cream Cheese and Jellies, Fresh Fruit Tray, Regular Coffee, Decaf Coffee, Tea, and Assorted Juices

BREAKFAST WRAP AND SANDWICHES \$10.00++ per Sandwich (20 ppl Max)

Egg & Cheese

Egg, Sausage & Cheese

Egg, Bacon & Cheese

YOGURT PARFAIT \$8.00++ per Parfait

Vanilla Yogurt, Mixed Berries and Granola

All prices are per guest and based on 60 minutes of continuous service. There is a \$3.00 per guest per half-hour surcharge to extend



LUNCH

BOXED LUNCH \$18.00++ per person

BUFFET STYLE \$26.00++ per person

- Black Forest Ham & Cheese: Ham, Baby Spinach, Colby Jack Cheese, Tomato, Garlic Aioli on a Baguette Roll
- Honey Roasted Turkey: Turkey Avocado Spread, Shredded Lettuce, Tomato, Onion, Swiss Cheese with Chipotle Mayo and Bacon on Ciabatta Bread
- Roast Beef: Roast Beef, Grilled Onion, Mixed Greens, Horseradish Cream on a Brioche Bun
- Tuna: Tuna, Onion, Bell Pepper, Celery, Egg, Sweet Relish with Lettuce, Tomato and Mayo wrapped in a Wheat Tortilla
- Vegetarian Wrap: Roasted Marinated Portobello Mushrooms, Zucchini, Red Onion, Lettuce, Tomato and Yellow Squash wrapped in a Spinach Tortilla

Choice of One Salad for Entire Group- Cole Slaw or Potato Salad

Choice of Two for Entire Group- Fresh Fruit Cup, Better Made Chips or Cookie

Assorted Sodas or Bottled Water, Plasticware, Napkins and Condiments



LUNCH & DINNER BUFFET

(1) Entrée \$32.00++ per person

(2) Entrée \$38.00++ per person

(3) Entrée \$54.00++ per person

++Michigan Tax 6% Service Tax 21%

- Tuscan Chicken with Spinach and Tomato Garlic Cream Sauce
- Savory Steak Bites with Onion Mushroom Sauce
- Pan Seared Salmon (4oz pieces) topped with Hot Honey Lemon Pepper Sauce
- Parmesan Crusted Chicken with Robust Tomato Sauce with Fettuccine Pasta
- Blackened Mahi with Pineapple-Mango Salsa
- Fettuccini Alfredo
- BBQ Baby Back Ribs

CHOICE OF ONE VEGETABLE

- Garlic Broccoli
- Seasonal Vegetable Medley
- Roasted Green Beans Almondine
- Sweet Corn

CHOICE OF ONE STARCH

- Ranch Whipped Mashed Potato
- Roasted Yukon Gold Garlic Parmesan Potatoes
- Cilantro-Lime Rice
- Rice Pilaf

CHOICE OF ONE SALAD

- Garden Salad
- Michigan Salad
- Classic Caesar Salad

ROLLS WITH BUTTER WATER AND ICED TEA

CHOICE OF ONE DESSERT

- Cheesecake with Berry Compote
- Ultimate Chocolate Cake
- Vanilla Salted Carmel Crunch



PLATED DINNER

++Michigan Tax 6% Service Tax 21%

GRILLED VEGETABLE STACK \$32.00++ per person

Marinated Grilled Red Bell Pepper, Onion, Portabella Mushroom, Zucchini, Yellow Squash, and Spinach Stacked with a Balsamic Glaze. Served with Dinner Rolls and Butter

STEAK AU POIVRE \$56.00++ per person

Grilled Filet Mignon with Cognac Peppercorn Sauce served with Asparagus and Garlic Mashed Potatoes topped with Micro Greens. Served with Dinner Rolls and Butter

MAPLE MUSTARD SALMON \$38.00++ per person

Pan Seared Salmon with Maple Whole Grain Mustard Glaze topped with Apple Fennel Relish over sauteed Spinach and Yellow Rice Pilaf. Served with Dinner Rolls and Butter

CAPRESE CHICKEN \$37.00++ per person

Pan Seared Airline Chicken Breast with Fresh Mozzarella, Basil, Roasted Tomato and Garlic Cream Sauce served with Garlic Mashed Potatoes and Seared Lemon Pepper Green Beans. Served with Dinner Rolls and Butter

TRUFFLE WILD MUSHROOM RISOTTO \$34.00++ per person

Creamy Parmesan Risotto Rice sauteed with Spinach and Exotic Mushrooms topped with Roasted Tomatoes and drizzled with Truffle Oil. Served with Dinner Rolls and Butter

CHOICE OF ONE SALAD

- House Salad- Field Greens, Tomato, Cucumber, Shredded Carrots, Egg and Onion. Choice of Dressing: Ranch- Italian- Blue Cheese- Oil & Vinegar
- Caesar Salad- Romaine, Seasoned Croutons, Shredded Parmesan with Caesar Dressing

CHOICE OF ONE DESSERT

- Key Lime Pie
- Ultimate Chocolate Cake
- Salted Caramel Turtle Cheesecake



Dietary Restrictions

Our culinary staff is trained to understand the needs and special requirements of those afflicted by food allergies and intolerances or those who have adopted a vegetarian or vegan diet. In order to provide these guests with a meal that is in every way as well presented and conceived as the rest of the group, please communicate their needs and restrictions in advance.