

Weddings and Banquets

~ 20 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, ~

~Due to the fluctuating cost of food items, menu prices are subject to change within thirty (30) days of the event~
(see policies and procedures bullet "3." For more information)

MAIN DISH - (select 1 entrée \$28/person, 2 entrée \$35/person, or 3 entrée \$40/person)

(\$ = Includes additional upcharge dependent on market price)

Beef

Beef Bourguignon	Marinated Beef Tips	Whole Roasted Strip Loin (\$)
Meatballs	Pot Roast	Whole Roasted Tenderloin (\$)
Prime Rib (\$)	Latin Skirt Steak (\$)	Herb Marinated Skirt Steak (\$)
Asian Flank Steak	Herb Marinated Flank Steak	Traditional Short Ribs (\$)
Asian Short Ribs (\$)		

Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Black Bean Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Cerveza Chili Chicken	Dimitri's Chicken	White Wine Chicken
Parmesan Crusted Chicken	Pecan Chicken	

Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	Pork Combo	Center Cut Pork Chop
Porchetta		

Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Seared Salmon	Lake Superior Whitefish (\$)	Pretzel Crusted Walleye (\$)
Garlic Shrimp Scampi	Fresh Michigan Trout (\$)	Ruby Red Trout (\$)
Mediterranean Cod	New England Cod Cakes	Seared Arctic Char

Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton
Curried Cauliflower	Chickpea Cake	

Pasta

Macaroni and Cheese	Traditional Lasagna	Penne with Sauce
Farfalle Primavera	Fettuccini Chevre	Cavatappi Rustico
Truffle Funghi Linguini		

Accompaniments - (choose 2 – add \$4/person for each additional side)

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Santa Fe Dirty Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
Thyme-Garlic Smashed Potato	Stir Fried Vegetables	German Potato Salad
Truffle Mashed Potato	Bourbon Glazed Carrots	Mediterranean Couscous Salad
Herb Roasted Redskin	Grilled Vegetable Display	Black Bean & Fresh Corn Salad
Creamy Orzo Pasta	Vegetable Medley	Roasted Seasonal Vegetables
Garlic Mashed Potato	Succotash	Roasted Brussel Sprouts
Sweet Potato Hash	Macaroni and Cheese	Cilantro Lime Rice

Salad - (choose 1 – add \$3/person for plated – add \$5/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Apple Fennel Chopped Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Roasted Beet Salad	

~ Staffing is required ~

Service Staff - \$24/hour, Supervisor \$30/hour, Chef - \$35/hour

Optional: Bartender - \$25/hour

Entrées

Beef

Whole Roasted Tenderloin – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

Whole Roasted Strip Loin – Red wine demi-glace, Marsala wine demi-glace, Wild mushroom cream, Chasseur, Whisky peppercorn, Gorgonzola Cream

Prime Rib – au jus, horsey sauce

Marinated Beef Tips – Sirloin tip steak, forest mushrooms, onions

Pot Roast

Latin Skirt Steak – Espresso-chili seasoning, chimichurri, sautéed peppers and onions

Herb Marinated Skirt Steak – garlic, rosemary, olive oil

Asian Flank Steak – Pineapple soy glaze

Traditional Short Ribs – Slow braised in red wine and topped with natural reduction

Asian Short Ribs – Slow braised with ginger and Hoison then topped with natural reduction

Meatballs – tomato sauce, BBQ, or wild mushroom

Chicken

White Wine Chicken – White wine, lemon, mushroom, thyme cream sauce

Parmesan Crusted Chicken – roasted garlic, asiago white wine cream sauce

Italian Stuffed Chicken – Ham, fresh herb, Parmesan cheese, tomato basil sauce

Mediterranean Stuffed Chicken - Roast red peppers, sautéed spinach, Kalamata olives, capers, goat cheese, Fontina cream sauce

Southwest Stuffed Chicken – Roast poblano, black beans, queso fresco, sweet corn emulsion

Chicken and Portabella - Portabella sherry wine cream sauce.

Island Chicken – Pineapple mango salsa, cilantro coulis

Black Bean Chicken – Black bean sauce, corn salsa

Dimitri's Chicken – white wine poached, garlic, lemon, artichoke, mushroom, cream, Greek yogurt

BBQ Chicken Combo – Boneless breasts and bone-in chicken thighs, 3 Dudes BBQ

Michigan Classic – Traverse City dried cherries, mushrooms, fresh basil, sherry wine sauce

Pecan Chicken – Honey mustard cream sauce

Chicken Picatta – Lemon caper picatta sauce

Chicken Marsala – Forest mushroom medley demi-glace

Chicken Satay – Sweet chili ponzu or peanut satay

Pesto Chicken – Pesto smothered, garlic cream sauce, tomato medley

Pork

Pork Tenderloin – Stone ground mustard demi-glace

Stuffed Pork Loin – Country baguette herb stuffing and demi-glace

Southwest Pork Tenderloin – Blackened pork tenderloin, black bean sauce, fresh corn salsa

Asian Pork Tenderloin – Chinese 5 spice, apple cider fennel reduction

Pork Combo – BBQ pulled pork, roast pork tenderloin with bacon vinaigrette

Center Cut Pork Chop – Jack Daniel's Pan Gravy

Seafood

Grilled Salmon – Cherry tomato, red onion, EVOO, lemon
Pan Seared Salmon – Fennel-leek sauce, bacon jam
Sesame Salmon - Port plum, orange miso sauces
Blackened Salmon – Spice rubbed salmon, fresh corn emulsion
Pan Seared Arctic Char – Cherry tomato salad
Lake Superior Whitefish – Lemon caper beurre blanc
Pretzel Crusted Walleye – Stone-ground mustard sauce
Garlic Shrimp Scampi – Fresh herb, lemon
Stuffed Michigan Trout – Grilled Michigan trout, Brunoised seasonal vegetables
Ruby Red Trout -Pan-seared, lemon-thyme-parsley crusted
Mediterranean Cod – Herb-panko crust, roasted cherry tomato relish, fried capers
New England Cod Cakes - Remoulade

Vegetarian/Vegan

Portabella Wellington – Spinach, duxelle, gruyere
Wild Mushroom Polenta – Gorgonzola cream sauce
Vegetable Roulade – Caponata, eggplant, cauliflower cream sauce
Butternut Squash Ravioli – Fennel, candied pecans, bitter greens, apple gastrique, gorgonzola
Vegetarian Lasagna – white or red sauce
Goat Cheese Crouton – Crispy goat cheese medallion, couscous salad, roast corn salsa, grilled heirloom tomatoes, pickled red onion, pickled radish
Curried Cauliflower – Curry roasted cauliflower, cashews, arugula, coriander-cumin yogurt
Chickpea Cake – Roasted garlic tahini yogurt, pickled red onion with mint

Pasta

Baked Macaroni and Cheese – Traditional, 4 cheese blend, Truffled, or Smoked Gouda
Traditional Lasagna
Penne - Bolognese, Alfredo, or Pesto Cream
Farfalle Primavera
Fettuccini Chevre – forest mushrooms, tarragon, goat cheese sauce
Cavateppi Rustico – seasonal preparation of fresh roasted vegetables, EVOO, garlic
Truffle Funghi Linguini – forest mushrooms, white truffle oil, fresh herb, parmesan

Starches

Jasmine Rice Pilaf
Santa Fe Dirty Rice
Potato Onion Pie
Creamy Herb Polenta
Thyme-Garlic Smashed Potato
Truffle Mashed Potato
Herb Roasted Redskin
Creamy Orzo Pasta
Garlic Mashed Potato
Sweet Potato Hash
Macaroni and Cheese
Cilantro Lime Rice

Vegetables

Green Beans
Asparagus
Fresh Corn
Ratatouille
Stir-fried Vegetables
Bourbon Glazed Carrots
Grilled Vegetable Display
Vegetable Medley
Roasted Seasonal Vegetables
Succotash
Roasted Brussel Sprouts

