

Weddings and Banquets

~ 25 person minimum ~

~Entrée pricing reflects 2 accompaniments, salad, bread and butter, all buffet equipment and onsite mobile kitchen~

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

Beef

Beef Bourguignon	Marinated Beef Tips	Whole Roasted Strip Loin (add \$2)
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$10)
Prime Rib (add \$10)	Latin Skirt Steak (add \$5)	Herb Marinated Skirt Steak (add \$5)
Asian Flank Steak	Herb Marinated Flank Steak	Traditional Short Ribs (add \$7)
Asian Short Ribs (add \$7)		

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	Lemon-Thyme 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 (add \$2)	Pretzel Crusted Walleye (add \$2)
Garlic Shrimp Scampi	Fresh Michigan Trout (add \$2)	Ruby Red Trout (add \$2)
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	Cavateppi 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 Redskin 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 addition salad)

Michigan Cherry Salad	Greek Salad	Strawberry Spinach Salad
Apple Fennel Chopped Salad	Sesame Ginger Asian Salad	Garden Salad
Caesar Salad	Warm Mushroom	Bacon Lover's Salad

~ Staffing is required ~

Service Staff - \$23/hour, Supervisor \$30/hour - , Chef - \$35/hour

Optional: Bartender - \$25/hour