

Weddings and Banquets

~ 20 person minimum ~

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

MAIN DISH - (1 entrée - \$15/person, 2 entrée - \$17/person, 3 entrée \$19/person)

Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$4)
Whole Roasted Culotte (add \$2)	Prime Rib (add \$5)	Latin Skirt Steak (add \$2)
Herb Marinated Skirt Steak (add \$2)	Asian Flank Steak (add \$2)	Traditional Short Ribs (add \$3)
Asian Short Ribs (add \$3)		

Chicken

Italian Stuffed Chicken	Mediterranean Stuffed	Southwest Stuffed Chicken
Chicken and Portabella	Island Chicken	Blackened Chicken
BBQ Chicken Combo	Michigan Classic	Chicken Picatta
Chicken Marsala	Chicken Satay	Pesto Chicken
Creole Chicken		

Pork

Pork Tenderloin	Stuffed Pork Loin	Southwest Pork Tenderloin
Asian Pork Tenderloin	BBQ Baby Back Ribs (add \$3)	Pulled Pork
Pork Combo	Italian Sausage	Kielbasa & Spätzle

Seafood

Grilled Salmon	Sesame Salmon	Blackened Salmon
Sea Bass (add \$6)	Lake Superior Whitefish (add \$3)	Pretzel Crusted Walleye (add \$3)
Seared Scallops (add \$5)	Garlic Shrimp Scampi	

Vegetarian/Vegan

Portabella Wellington	Wild Mushroom Polenta	Vegetable Roulade
Butternut Squash Ravioli	Vegetarian Lasagna	Goat Cheese Crouton

Pasta

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

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

Jasmine Rice Pilaf	Green Beans	Multigrain Salad
Wild Rice Pilaf	Asparagus	Italian Pasta Salad
Potato Onion Pie	Fresh Corn	Traditional Potato Salad
Creamy Herb Polenta	Ratatouille	Southwest Potato Salad
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	Stir Fry Vegetable Medley	

Salad - (choose 1 – add \$1/person for plated - add \$2/person for each additional salad)

Michigan Cherry Salad	Greek Salad	Pear Salad
Kale Salad	Goat Cheese Salad	Sesame Ginger Asian Salad
Garden Salad	Caesar Salad	Warm Mushroom
Bacon Lover's Salad	Italian Salad	

~ Staffing is required ~

Service Staff - \$18/hour, Bartender - \$20/hour, Supervisor - \$25/hour, Chef - \$25/hour

6% Michigan Sales Tax + 10% Service Charge

A 10% deposit is required at signing to hold and secure the proposed date of event.

A final guest count and a 50% deposit is required 7 days before your event.

After your event and caterer's adjustments are made, full payment is due within 7 days of completion of your event.

A 20% cancellation fee will be incurred for any cancellation within 7 days of event.

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~ Add a touch of elegance and variety with our additional offerings ~

HORS D'EUUVRES – (\$2/person per selection)

Bacon wrapped Fig	Tempura Shrimp	Deviled Egg
Shrimp Cocktail	Halloumi	Peppadew
Roasted Brussel Sprouts	Mushroom Tartelette	Goat Cheese Tartelette
Fresh Mozzarella Bruschetta	Goat Cheese Mousse	Spinach and Artichoke
Smoked Whitefish Mousse	Smoked Salmon Mousse	Wild Mushroom Ragout
Brie Cheese	Gorgonzola Mousse	Baba Ganoush
White Anchovy	Cashew Curry Chicken Salad	Wild Forrest Mushroom
Gougeres	Parsnip Puree	Boursin Cheese
Polenta Cakes	Guacamole Corn Cups	Phyllo Crisps
Spice Seared Ahi Tuna	Parmesan-Mushroom Palmiers	Goat-Tomato Palmiers

PLATTERS – (\$3/person per selection)

Hot

Potsticker	Phyllo Samosa	Spanakopita
Pear and Brie Phyllo	Crab in Phyllo (add \$1)	Spring Roll
Chicken Quesadilla	Meatballs	Lamb Meatballs (add \$1)
Shrimp Beignets (add \$1)	Arancini	Chicken Wings
Crispy Cauliflower	Twice Baked Potato	Stuffed Mushrooms
Corn & Black Bean Fritter	Chicken Satay	Beef Rangoon (add \$1)

Cold

Fresh Vegetable Spring Roll	Shrimp Cocktail	Asian Flank Steak Platter (add \$1)
Crudité	Hummus	Caribbean Flank Steak Platter (add \$1)
Grilled Vegetable Platter	Pickled Vegetables	Grilled Asparagus Platter
Smoked Salmon Platter	Fresh Fruit Platter	Domestic Cheese Plate

DESSERT & PASTRY – (\$3-12/person)

Additional Services

RENTALS:

- White China Plates- appetizer, B&B, salad, dinner and dessert \$0.50 per unit
- Silverware- knives, forks and spoons \$0.45 per unit
- Glassware- water goblet, all-purpose wine glass, champagne flute \$0.50 per unit

If other items are needed or desired we can coordinate the rental, delivery and return of those items.

DISPOSABLES:

- Set includes- dinner plate, knife, fork, spoon and napkin \$1.50/person
- Add additional plates- appetizer, salad, dessert \$0.50/person

LINEN:

We can coordinate the rental of linens for tables and guest napkins. Pricing is dependent upon preferred colors and sizing. Please call **517-301-4002** for more information.

ALCOHOL:

We currently do not have a liquor license and therefore do not have the ability to purchase or sell alcohol for your event. However, we can recommend a third-party vendor to provide you with quotes for this service. Additionally, we do offer serv-safe certified bartenders and equipment to service a full bar if you choose to purchase the alcohol on your own. Please call for more information.

TENT, TABLES and CHAIRS:

We will coordinate rentals of tents, tables and chairs through a preferred vendor and conduct a site visit for better conceptualization of spacing requirements. You will receive layout and floor plan recommendations to ensure we create a pleasurable ambiance for you and your guests.

Planning can become a difficult and frustrating process when trying to design your ideal event. So, let us help you with the details! Relying on our knowledge and experience provides us the ability to plan and coordinate your event, while focusing on what matters most to you. We offer assistance in creating the perfect celebration with customized menus featuring the freshest ingredients available, organization of timeline and activities and coordination of all the finer details.