

# Weddings and Banquets

~ 20 person minimum ~

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

## MAIN DISH - (1 entrée - \$21/person, 2 entrée - \$23/person, 3 entrée \$25/person)

### Beef

Beef Bourguignon	Beef Brochette	Marinated Beef Tips
Meatballs	Pot Roast	Whole Roasted Tenderloin (add \$3)
Prime Rib (add \$3)	Latin Skirt Steak	Herb Marinated Skirt Steak
Asian Flank Steak	Traditional Short Ribs (add \$1)	Asian Short Ribs (add \$1)
Lamb Meatballs		

### 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		

### Pork

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

### 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	Ruby Red Trout
Mediterranean Cod	New England Cod Cakes	

### 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 \$2/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	

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

Michigan Cherry Salad	Greek Salad	Pear 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**

# Chef Inspired Packages

## One Entrée:

*A Night of Elegance - \$24/pp*

Whole Roast Prime Rib – Au Jus & Horsey Sauces  
Garlic Mashed Potatoes  
Grilled Seasonal Vegetables  
Michigan Cherry Salad – Cranberry Maple Vinaigrette  
Assorted Artisan Rolls and Butter

*A Skip Across the Pacific – \$21/pp*

Asian Flank Steak – Pineapple Salsa and Ponzu Sauce  
Rice Pilaf  
Stir Fry Vegetables  
Sesame Ginger Asian Mandarin Salad – Sesame Ginger Dressing  
Assorted Artisan Rolls and Butter

*In Da Boot - \$21/pp*

Italian Stuffed Chicken  
Creamy Orzo Pasta  
Ratatouille  
Italian Chopped Salad – Creamy Caesar  
Assorted Artisan Rolls and Butter

*In Da Mitten - \$21/pp*

Michigan Classic Chicken  
Thyme Garlic Smashed Potatoes  
Green Beans  
Michigan Cherry Salad – Cranberry Maple Vinaigrette  
Assorted Artisan Rolls and Butter

## Two Entrée:

*A Midsummer's Night Feast - \$26/pp*

Whole Roast Beef Tenderloin – Whisky Peppercorn Sauce  
Michigan Classic Chicken  
Garlic Mashed Potatoes  
Fresh Corn & Green Beans  
Michigan Cherry Salad – Cranberry Maple Vinaigrette  
Assorted Artisan Rolls and Butter

*Around the World in 80 Days – \$29/pp*

Hor's Deuvres:  
Korean BBQ Chicken Bites – Gochujang Sauce

Lamb Meatball – Tzatziki  
Gorgonzola Mousse – Candied Walnut, Granny Smith Apple  
Latin Skirt Steak – Espresso-Chili Rubbed, Chimichurri, Sautéed Peppers & Onions  
Sesame Salmon – Mango Puree, Port Plum Sauce, Pineapple Salsa  
Rice Pilaf  
Vegetable Medley  
Greek Salad – Greek Dressing  
Assorted Artisan Rolls and Butter

*The Mark and Standard – \$33/pp - plated*

Hor's Deuvres:  
Mozzarella Bruschetta  
Bacon Wrapped Fig  
Smoked Salmon Mousse  
Whole Roast Prime Rib – Au Jus & Horsey Sauces  
Grilled Salmon – Cherry Tomato, Red Onion, EVOO  
Truffle Mashed Potatoes  
Grilled Seasonal Vegetables  
Goat Cheese Salad – Balsamic Vinaigrette  
Assorted Artisan Rolls and Butter

**Three Entrée:**

*The Whole Kit and Kaboodle - \$33/pp*

Hor's Deuvres:  
Halloumi – Watermelon, Basil-Mint Coulis  
Roasted Brussel Sprouts – Bacon Jam  
New England Crab Cakes – Remoulade  
Arancini – Wild Mushroom  
Herb Marinated Skirt Steak – Garlic, Rosemary, EVOO  
Lemon Thyme Chicken – White Wine Cream Sauce  
Fresh Michigan Trout – Grilled, Brunoised Seasonal Vegetables  
Thyme-Garlic Smashed Redskin Potatoes  
Succotash  
Garden Salad - Ranch  
Assorted Artisan Rolls and Butter

*Grab the China Mrs. Potts - \$36/pp - plated*

Hor's Deuvres:  
Goat Cheese Mousse – Tomato Jam  
Peppadew – Chorizo, Goat Cheese  
Smoked Whitefish Pate – Baby Gherkin Pickle  
Parmesan-Mushroom Palmiers  
Traditional Short Rib – Red Wine Reduction  
Center Cut Pork Chop – Jack Daniel's Pan Gravy  
Lake Superior Whitefish – Lemon Caper Beurre Blanc  
Potato Onion Pie  
Asparagus  
Goat Cheese Salad – Balsamic Vinaigrette  
Assorted Artisan Rolls and Butter

**~ Staffing is Required ~**

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

6% Michigan Sales Tax + 15% Service Charge

A 20% deposit is required at signing to hold and secure the proposed date of event.

A final guest count and a 50% deposit is required 10 days before your event.

After your event and caterer's adjustments are made, full payment is due within 10 days of completion of your event.

A 20% cancellation fee will be incurred for any cancellation within 90 days of the event.

## **Additional Services**

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 you the ability to sit back and relax while we plan and coordinate the rental, delivery, set-up and breakdown of your event.

### **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.

### **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.

*\*An additional 5% service charge will be added for the rental of tents, tables, chairs and linens. This includes the service of transport, set up and breakdown of equipment.*

### **N/A BEVERAGE AND ALCOHOL:**

We do not have a liquor license and therefore do not have the ability to purchase or sell alcohol for your event. However, we do offer serv-safe certified bartenders and equipment to service a full bar if you choose to purchase the alcohol on your own. We provide bar service and equipment packages priced at a per person basis. Please refer to our rental packages below call for more information.

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|---------------------------|--------------------|
| ▪ Coffee Service          | \$1.50 per person  |
| ▪ Soda and Bottled Water  | \$1.00 per person  |
| ▪ Iced Tea/Lemonade/Punch | \$15.00 per gallon |

### **DISPOSABLES:**

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|---|-------------------|
| ▪ Set includes- dinner plate, knife, fork, spoon and napkin | \$1.50 per person |
| ▪ Add additional plates- appetizer, salad, dessert          | \$0.50 per person |
| ▪ Beverage and Bar Cups                                     | \$0.50/person     |

## **BAR SERVICE & EQUIPMENT:**

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**Disposable Beer and Wine Service** **\$3.50 per person**

**Includes** – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, disposable cups

**Glass Beer and Wine Service** **\$4.00 per person**

**Includes** – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Multi-Purpose Wine Glass and Beer Glass

**Disposable Full Bar Service** **\$4.25 per person**

**Includes** – unlimited ice, assorted soda, bottled water, lemon and lime garnish, cranberry and orange juice, soda and tonic water, service equipment, cocktail napkins and straws, disposable cups

**Glass Full Bar Service** **\$4.75 per person**

**Includes** – unlimited ice, assorted soda, bottled water, service equipment, cocktail napkins and straws, Beer Glass, Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass, Highball Glass

## **CHINA:**

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**Full Formal Table Setting with Appetizer and Dessert** **\$2.50 per person**

**Includes** – Dinner Plate, Salad and Bread Plates, Appetizer and Dessert Plates

**Full Formal Table Setting** **\$1.50 per person**

**Includes** – Dinner Plate, Salad and Bread Plates

**Limited Formal Table Setting with Appetizer and Dessert** **\$2.00 per person**

**Includes** – Dinner and Salad Plates, Appetizer and Dessert Plates

**Limited Formal Table Setting** **\$1.00 per person**

**Includes** – Dinner and Salad Plates

**Basic Table Setting with Appetizer and Dessert** **\$1.50 per person**

**Includes** – Dinner Plate, Appetizer and Dessert Plates

**Basic Table Setting** **\$.50 per person**

**Includes** – Dinner Plate

## **GLASSWARE:**

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**Standard** **\$1.50 per person**  
**Includes** – Water Goblet, N/A Beverage, Coffee Mug

**Limited Bar** **\$2.50 per person**  
**Includes** – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass

**Full Bar** **\$4.00 per person**  
**Includes** – Water Goblet, N/A Beverage, Coffee Mug, Beer Glass and Multi-Purpose Wine Glass, Champagne Flute, Rocks Glass, Highball Glass

## **FLATWARE:**

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**Full Formal Table Setting with Appetizer and Dessert** **\$3.60 per person**  
**Includes** – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Butter Knife, Appetizer and Dessert Fork

**Full Formal Table Setting** **\$2.70 per person**  
**Includes** – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Butter Knife

**Limited Formal Table Setting with Appetizer and Dessert** **\$3.15 per person**  
**Includes** – Dinner Knife/Fork/Spoon, Salad Knife/Fork, Appetizer/Dessert Fork

**Basic Table Setting with Appetizer and Dessert** **\$2.25 per person**  
**Includes** – Dinner Knife/Fork/Spoon, Appetizer/Dessert Fork

**Basic Table Setting** **\$1.35 per person**  
**Includes** – Dinner Knife/Fork/Spoon

*\*An additional 5% service charge will be added for the rental of china, glassware, flatware or bar packages. This includes the service of transport, set up and breakdown of equipment.*