

# CATERING MENU

For information and scheduling, please contact

**KATARINA SCOTT**  
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## A LA CARTE FOOD BEST FOR MEETING BREAKS

### Assorted Mini Pastries <sup>V</sup>

Muffins, Danish, and Fruit Turnovers—28 /dozen

### Homemade Mini Granola Bars <sup>V</sup> —2 /each

### Individual Fruited Greek Yogurt <sup>GF&V</sup> —3 /each

### Hand Cut Fresh Fruit <sup>GF, V, & DF</sup> —4 /person

### Garden Variety Vegetables and Ranch <sup>GF&V</sup> —3 /person

### Chef's Cheese and Cracker Board <sup>V</sup> —4 /person

### Roasted Red Pepper Hummus <sup>V</sup>

With Garden Variety Vegetables and Naan Bread—4 /person

### Tortilla Chips <sup>GF, V, & DF</sup>

With Pico de Gallo and Guacamole—5 /person

### Assorted Great Lakes Kettle Chips <sup>GF&V</sup> —2.75 /each

### Individual Bags of Trail Mix <sup>V</sup> —2.75 /each

### Individual Bags of Pretzels <sup>V&DF</sup> —2.75 /each

### Assorted Candy Bars <sup>V</sup> —2.75 /each

### Gourmet Cookies <sup>V</sup>

Maximum of two cookie selections for groups less than 50

Chocolate Chip, Cranberry Pecan, S'mores,  
White Chocolate Macadamia Nut—2 /each

### Fudge Brownies <sup>V</sup> —2 /each

### Bakery Fresh Donuts <sup>V</sup> —30 /dozen

## A LA CARTE BEVERAGES

### Fresh Brewed Ferris Coffee and Hot Water for

Herbal Teas—30 /2.5 liters

### Water Decanter—20 /day

Strawberry Lemon or Cucumber Mint Infused—+5

### Canned Soda

Coke, Diet Coke, Sprite—2.5 /each

### Boxed Water—3 /each

### Fresh Brewed Iced Tea

With Lemons—6 /liter

### Pink Lemonade—7 /liter

### Cranberry, Grapefruit, or Pineapple Juice—7 /liter

### Orange Juice—8 /liter

### Sparkling Strawberry Lemonade Punch—12 /liter · 36 /gallon

### Ginger Beer—3.5 /each

## BEVERAGE STATIONS

Bar attendant required when alcohol is served—75

### ALL-DAY BEVERAGE SERVICE—6 /person per day

Fresh Brewed Ferris Coffee, Herbal Teas, and Iced Water

### SPECIALTY HOT CHOCOLATE AND COFFEE BAR—6 /person

Mini Marshmallows, White Chocolate Chips, Peppermint Sticks, Chocolate and Caramel Sauce, Hazelnut and Vanilla Syrups, and Chantilly Cream

### Add Bailey's—+3 /each drink

### HOT APPLE CIDER BAR—4 /person

Only Available September through December

Caramel Sauce, Cinnamon Sticks,  
and Chantilly Cream

### Add Captain Morgan—+4 /each drink

### MIMOSA BAR

Orange, Pineapple, and Grapefruit Juice, with Seasonal Berries

### Arte Latino Sparkling Wine—38 /bottle

### L. Mawby Blanc de Blanc—42 /bottle

### Sparkling White Grape Juice—18 /bottle

### BLOODY MARY BAR

Zing Zang Mix, Bacon, Celery, Olives, Pickle Spears, Limes, Tabasco, Sriracha, Dill Sauce, Worcestershire, A1 Sauce, and Cracked Pepper

### Smirnoff—8.5 /each

### Tito's—9.5 /each

### Grey Goose—10.5 /each

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

<sup>GF</sup> = GLUTEN FRIENDLY <sup>V</sup> = VEGETARIAN <sup>DF</sup> = DAIRY FREE

## A LA CARTE BREAKFAST

**Applewood Bacon or Sausage Links** GF & DF —3.5 /person

**Roasted Potatoes** GF, V, & DF —2.5 /person

**Potatoes O'Brien** GF, V, & DF

Roasted Potatoes Mixed with Peppers and Onions—3 /person

**Hash Brown Casserole** GF & V —3.5 /person

**Biscuits and Sausage Gravy**—4 /person

**Scrambled Eggs** GF & V

With Crème Fraiche, Snipped Chives, and Cheddar—3 /person

**Hand Cut Fresh Fruit** GF, V, & DF —4 /person

**Assorted Mini Pastries** V

Muffins, Danish, and Fruit Turnovers—28 /dozen

**Monkey Bread Muffins** V

Cinnamon Sugar Biscuit Dough with Caramel Sauce—28 /dozen

**Assorted Bagels** V

With Cream Cheese, Butter, and Peanut Butter—36 /dozen

**Individual Fruited Greek Yogurt** GF & V —3 /each

**Fruit, Yogurt, and Granola Parfaits** V —3.5 /each

**Bakery Fresh Donuts** V—30 /dozen

## BREAKFAST BARS

*Two or more bars recommended or as an add on / 10 person minimum*

**Belgium Waffle** V —8 /person, 100 guest maximum

*Chef Attendant Optional*—75

Maple Syrup GF, V, & DF

Creamy Maple Glaze GF & V

Seasonal Berries GF, V, & DF

Peanut Butter GF, V, & DF

Chocolate Chips GF & V

Butter GF & V

Chantilly Cream GF & V

**Omelet**—9 /person, 100 guest maximum

*Chef Attendant Required*—75

Bacon, Ham, Sausage GF & DF

Tomato, Spinach, Green Pepper, Onion, Mushroom GF, V, & DF

Cheddar and Feta GF & V

Served with Hot Sauce and Sriracha GF, V, & DF

**Oatmeal** GF, V, & DF —6 /person

Seasonal Berries GF, V, & DF

Caramel Apple Compote GF & V

Brown Sugar GF, V, & DF

Honey GF, V, & DF

Pecans and Walnut Mix GF, V, & DF

Cinnamon GF, V, & DF

**Acai Bowl**—9 /person

Blend of Berries, Bananas, and Greek Yogurt GF & V

Seasonal Berries GF, V, & DF

Banana GF, V, & DF

Granola V

Coconut Flakes GF, V, & DF

Pumpkin Seeds GF, V, & DF

## CONTINENTAL BREAKFAST

*Includes orange and cranberry juice*

**Ionian**—9 /person

Hand Cut Fresh Fruit GF, V, & DF

Assorted Bagels with Cream Cheese, Butter, and Peanut Butter V

**Monroe**—13 /person

Hand Cut Fresh Fruit GF, V, & DF

Individual Fruited Greek Yogurts GF & V

Egg, Applewood Bacon, and Cheddar on a Croissant

## BREAKFAST BUFFETS

*Includes orange and cranberry juice / 10 person minimum*

**Ottawa**—17 /person

Vanilla Greek Yogurt with Granola V

Hand Cut Fresh Fruit GF, V, & DF

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

Choice of Roasted Potatoes, Potatoes O'Brien, or Hash

Brown Casserole GF & V

**Pearl**—15 /person

Cinnamon Swirl Bread Battered in Fresh Crème Anglaise, with Maple Syrup, Chantilly Cream, and Strawberry Preserves V

Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF & V

Choice of Applewood Bacon or Sausage Links GF & DF

## ARTISAN SANDWICH PLATTERS AVAILABLE UNTIL 3:00PM

*Includes assorted bags of Great Lakes kettle chips and choice of garden salad or pasta salad / Maximum of three sandwich choices / Gluten friendly or dairy free upon request*

### The Flats

Smoked Turkey and Ham, Red Onion, Mixed Greens, Cheddar, and Roasted Garlic Dijon Mustard on a Croissant—12

### Deluxe Roast Beef

Sliced Roast Beef, Tomato, Caramelized Onions, Mixed Greens, and Horseradish Mayo on Ciabatta Bread—11

### The Louie

Marinated Sliced Pork Loin, Sliced Granny Smith Apples, Red Onion, Mixed Greens, Roasted Red Pepper, and Almond Feta Spread on Ciabatta Bread—12

### Chicken Salad Pita

Whole Wheat Pita Stuffed with Cherry and Almond Chicken Salad—11

### Grilled Portobello Sandwich <sup>̄</sup>

Sliced Portobello Mushrooms, Goat Cheese, Tomato, Red Onion, Mixed Greens, and House Marinara Sauce on Ciabatta Bread—11

### City Club Wrap

Grilled Chicken, Swiss Cheese, Applewood Bacon, Tomato, Mixed Greens, and Pesto Mayo in a Flour Tortilla—12

### Garden Veggie Wrap <sup>̄</sup>

Hummus, Red Onion, Roasted Red Pepper, Cucumber, Tomato, and Baby Spinach in a Flour Tortilla—11

### Black and Bleu Wrap

Seasoned Flank Steak, Bleu Cheese Crumbles, Red Onion, Mixed Greens, and Balsamic Vinaigrette in a Flour Tortilla—13

### Roasted Salmon Wrap

Shredded Salmon, Feta Cheese, Spinach, Red Onion, Mixed Greens, Applewood Bacon, and Lemon Dill Mayo in a Flour Tortilla—13

## PLATED GOURMET SALADS AVAILABLE UNTIL 3:00PM

*Includes rolls with butter / Maximum of two salad selections / Escort cards provided by the host are required for all plated meals*

### Traditional Caesar Salad

Crisp Romaine with Garlic Croutons, Shredded Parmesan, and Caesar Dressing—10 /person

### Southwest Chipotle Salad

Crisp Romaine with Bacon Crumbles, Roasted Corn, Pepper Jack Cheese, Tomato, Crispy Tortilla Strips, and Creamy Orange Chipotle Dressing—13 /person

### Wolverine Salad <sup>GF & V</sup>

Crisp Romaine with Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette—13 /person

### Spartan Salad <sup>GF</sup>

Mixed Greens with Bacon Crumbles, Egg, Tomato, Red Onion, Cheddar Cheese, and Avocado with Ranch Dressing—13 /person

### ADD TO ANY SALAD

Grilled Chicken—+4 /person  
Seared Salmon—+6 /person

## DESSERT PLATTERS

### Gourmet Cookies <sup>̄</sup>

*Maximum of two cookie selections for groups less than 50*  
Chocolate Chip, Cranberry Pecan, S'mores, White Chocolate Macadamia Nut—2 /each

### Fudge Brownies <sup>̄</sup> —2 /each

### Lemon Bars <sup>̄</sup> —3 /each

### Blueberry Linzers <sup>̄</sup> —3 /each

**PLATED LUNCHES** AVAILABLE UNTIL 3:00PM

*Includes rolls with butter / Escort cards provided by the host are required for all plated meals*

**ENTREES** Select two  
\$3 per person for additional entrée choice

**Grilled Whiskey Cider Chicken** GF & DF

With Sautéed Onions—18 /person

**Roasted Bruschetta Chicken** GF

With Parmesan Cheese and Creamy Pesto Sauce—18 /person

**Boursin and Spinach Stuffed Chicken**

With Panko Breading and Veloute—18 /person

**Hoisin Glazed Beef Brisket** GF & DF

With Caramelized Sesame Onions—20 /person

**Seared Salmon** GF

With Dill Cream Sauce—20 /person

**Hickory Roasted Salmon**

With Pesto Breadcrumbs and Lemon Beurre Blanc—20 /person

**Stuffed Bell Pepper** GF, V, & DF

With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa—15 /person

**Stuffed Portobello Mushroom Caps** V

With Parmesan Risotto, Spinach, and Sun-dried Tomatoes—15 /person

**STARCHES** Select one

**Roasted Potatoes** GF, V, & DF

**Garlic Mashed Red Skin Potatoes** GF & V

**Twice Baked Potatoes** GF & V

**Wild Rice Pilaf** GF, V, & DF

**Premium Starch Selections**—+1 /person

**White Cheddar Potatoes Au Gratin** V

**Whipped Yams** GF & V

With Candied Pecans

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

**Bleu Cheese Stuffed Yukon Potatoes** GF & V

**VEGETABLES** Select one

**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF

**Amaretto Glazed Carrots** GF & V

**Premium Vegetable Selections**—+1 /person

**Roasted Asparagus** GF, V, & DF

**Parmesan Roasted Brussel Sprouts** GF & V

**OPTIONAL ADD-ONS**

**Plated Side Salad** *Select One*—+3 /person

**Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

**Garden** GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

**Mixed Greens** GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

**Plated Dessert** *Select Two*—+3 /person

**Carrot Cake** V

With Pecans and Cream Cheese Frosting

**New York Style Cheesecake** V

With Seasonal Berries

**Kahula Cheesecake** V

With Chocolate Sauce

**Chocolate Torte** GF & V

With Chantilly Cream

**Mixed Berry Crumble** GF, V, & DF

## LUNCH BUFFET—20 / PERSON AVAILABLE UNTIL 3:00PM

Includes rolls with butter / 10 person minimum

### SOUPS AND SALADS Select one

**Broccoli Cheddar** V

**White Chicken Chili**

**Loaded Baked Potato**

**Sweet Potato and Corn Chowder** V

**Tomato Basil** V & DF

**New England Clam Chowder**

**Pasta Salad** V

**Traditional Caesar**

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

**Garden** GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

**Mixed Greens** GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

### ENTREES Select two

**Grilled Marinated Chicken** GF & DF

With Whiskey Cider Sauce and Sautéed Onions

**Roasted Bruschetta Chicken** GF

With Parmesan Cheese and Creamy Pesto Sauce

**Seared Salmon** GF

With Dill Cream Sauce

**Hickory Roasted Salmon**

With Pesto Breadcrumbs and Lemon Beurre Blanc

**Hoisin Glazed Beef Brisket** GF & DF

With Caramelized Sesame Onions

**Traditional or Vegetarian Lasagna**

*Eggplant Noodles Optional* GF

**Cavatappi Pasta**

With Squash, Zucchini, Mushrooms and Alfredo Sauce V

*Grilled Chicken Optional*

**Premium Entrée Selections**—+3 /person

**Beef Tenderloin Tips** GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

**Peppercorn Crusted Ahi Tuna** GF

With Wasabi Crème Fraiche

### STARCHES AND VEGETABLES Select two

**Roasted Potatoes** GF, V, & DF

**Garlic Mashed Red Skin Potatoes** GF & V

**Twice Baked Potatoes** GF & V

**Wild Rice Pilaf** GF, V, & DF

**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF

**Amaretto Glazed Carrots** GF & V

**Premium Selections**—+1 /person

**White Cheddar Potatoes Au Gratin** V

**Whipped Yams** GF & V

With Candied Pecans

**Bleu Cheese Stuffed Yukon Potatoes** GF & V

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

**Roasted Asparagus** GF, V, & DF

**Parmesan Roasted Brussel Sprouts** GF & V

## DESSERT PLATTERS

**Gourmet Cookies** V

*Maximum of two cookie selections for groups less than 50*

Chocolate Chip, Cranberry Pecan, S'mores,  
White Chocolate Macadamia Nut—+2 /each

**Fudge Brownies** V —+2 /each

**Lemon Bars** V —+3 /each

**Blueberry Linzers** V —+3 /each

## HORS D'OEUVRE PRESENTATIONS

### Cherry Pecan Baked Wheel of Brie <sup>V</sup>

With Crackers and Honey—100 /50 servings

### Charcuterie Board

With Cured Meats, Marinated Vegetables, Cheeses, Dried Fruit, Stone Ground Mustard, Fruit Preserves, Bread and Crackers—400 /50 servings

### Chef's Cheese and Cracker Board <sup>V</sup> —200 /50 servings

### Garden Variety Vegetables and Ranch <sup>GF&V</sup> —150 /50 servings

### Hand Cut Fresh Fruit <sup>GF, V, & DF</sup> —200 /50 servings

### The CityScape <sup>V</sup>

Artistic Display of Chef Selected Cheeses, Fruits, Vegetables, and Accompaniments—500 /50 servings

### Baked Spinach and Artichoke Dip <sup>V</sup>

With Tortilla Chips and Crostini—200 /50 servings

### Roasted Red Pepper Hummus <sup>V</sup>

With Garden Variety Vegetables and Naan Bread—200 /50 servings

### Baked Buffalo Chicken Dip

Boursin, Cream Cheese, Spicy Shredded Chicken, Fresh Herbs, and Buffalo Sauce with Tortilla Chips and Crostini—200 /50 servings

### Smoked Whitefish Dip

Brie, Cream Cheese, and Smoked Michigan Whitefish with Crackers—200 /50 servings

### Bruschetta Trio <sup>V</sup>

Trio of Fresh Tomato and Basil, Olive Tapenade, and Wild Mushroom Ricotta with Italian Bread—300 /50 servings

## HORS D'OEUVRES MAY BE PASSED\*

### COLD HORS D'OEUVRES

#### \*Smoked Salmon Tartlet—125 /50 pieces

#### \*Caprese Skewers <sup>GF&V</sup> —75 /50 pieces

#### \*Bruschetta <sup>V&DF</sup> —100 /50 pieces

#### \*Spicy Marinated Vegetables <sup>GF, V, & DF</sup>

Served in Cucumber Cups—75 /50 pieces

#### \*Antipasto Kabobs

Marinated Cheese Tortellini, Salami, and Olive—125 /50 pieces

#### \*Baja Chicken Tortilla Cups—150 /50 pieces

#### \*Deviled Eggs <sup>GF&DF</sup>

Traditional—75 /50 pieces

Jalapeño with Bacon—100 /50 pieces

#### \*Goat Cheese Crostini <sup>V</sup>

With Red Onion and Cranberry Compote—125 /50 pieces

#### \*Watermelon and Feta Bites <sup>V</sup>

With Balsamic Glaze—100 /50 pieces

#### \*Jumbo Cocktail Shrimp <sup>GF&DF</sup> —200 /50 pieces

### HOT HORS D'OEUVRES

#### Stuffed Mushroom Caps <sup>V</sup>

Choice of Italian Sausage, Seafood, or Parmesan Risotto—125 /50 pieces

#### Prosciutto Wrapped Shrimp <sup>GF&DF</sup>

With Honey Drizzle—225 /50 pieces

#### \*Bourbon BBQ Meatballs—125 /50 pieces

#### Teriyaki Beef Skewers <sup>DF</sup> —125 /50 pieces

#### \*Bacon Wrapped Figs <sup>GF</sup>

Stuffed with Bleu Cheese and Honey Drizzle—150 /50 pieces

#### Greek Chicken Skewers <sup>GF</sup>

With Tzatziki Sauce—125 /50 pieces

#### \*Steamed Pork Potstickers

With Plum Sauce—125 /50 pieces

#### \*Coconut Shrimp <sup>DF</sup>

With Orange Marmalade—200 /50 pieces

#### \*Mini Crab Cakes

With Remoulade—150 /50 pieces

#### \*Vegetarian Spring Rolls <sup>V</sup>

With Plum Sauce—125 /50 pieces

#### Roasted Vegetable Skewers <sup>GF, V, & DF</sup> —125 /50 pieces

## SNACKS AND LATE NIGHT

### Hamburger Sliders

With Ketchup and Mustard—150 /50 pieces

### Cheeseburger Sliders

With Ketchup and Mustard—175 /50 pieces

### BBQ Pulled Pork Sliders—150 /50 pieces

### Deluxe Mini Hot Dogs

With Ketchup, Mustard, Relish, Onion, Jalapeno, and Shredded Cheese—150 /50 pieces

### Beer Cheese Fondue <sup>V</sup>

With Soft Pretzel Bites—100 /150 pieces

### Breaded Chicken Strips

With Ranch and BBQ Sauce—125 /50 pieces

### French Fries <sup>V</sup> —100 /50 servings

### Cheese Pizza <sup>V</sup> —18 /10 pieces

### Pepperoni Pizza—20 /10 pieces

**THEMED BUFFETS** LUNCH 11:00AM-3:00PM / DINNER 3:00PM-10:00PM

25 person minimum

**FRESH SALAD BAR**—16 /person *Lunch Only / Includes rolls with butter*

Mixed Greens, Romaine, Carrots, Cucumbers, Tomatoes, Red Onions, Feta Cheese, Cheddar Cheese, Dried Cherries, Sliced Almonds, Hard Boiled Eggs, Bacon Crumbles, Croutons, and Grilled Chicken with Ranch and Balsamic Vinaigrette

**Add Half Sandwiches**—+4 /person  
Select Two Artisan Sandwiches from Page 3

**Add Soup**—+3 /person  
Broccoli Cheddar V  
White Chicken Chili  
Loaded Baked Potato  
Sweet Potato and Corn Chowder V  
Tomato Basil V & DF  
New England Clam Chowder

**ALL AMERICAN BAR**—18 /person *Lunch only / Includes assorted bags of Great Lakes kettle chips*

Cheddar, Provolone, Lettuce, Tomato Slices, Red Onion, Pickle Slices, Relish, Jalapeños, Applewood Bacon, Ketchup, Mustard, and Mayo

Substitute Pretzel Buns V —+1 /person

**Burgers and Brats** GF & DF

**Select Two Sides**  
Coleslaw GF, V, & DF  
Pasta Salad V  
Potato Salad GF & V  
Fresh Fruit Salad GF, V, & DF  
Garden Salad with Choice of Dressing GF & V

**BBQ BAR**—20 /person *Lunch only / Includes cheddar corn muffins with honey butter*

**BBQ Chicken Quarters** GF & DF

**Pulled Pork with Yeast Rolls**

**Select Two Sides**  
Coleslaw GF, V, & DF  
Pasta Salad V  
Potato Salad GF & V  
Fresh Fruit Salad GF, V, & DF  
Garden Salad with Choice of Dressing GF & V

**FIESTA TACO BAR** Lunch—18 /person Dinner—24 /person *Includes tortilla chips*

Soft Flour Tortillas, Corn Tortillas, Spanish Rice, Refried Black Beans, Lettuce, Sour Cream, Sautéed Onions and Peppers, Shredded Cheese, Cilantro, Pico de Gallo, and Roasted Tomato Salsa

**Select Three**

Ground Beef GF & DF  
Shredded Chicken GF & DF  
Blackened Mahi Mahi GF & DF  
Roasted Sweet Potato GF & DF

**Add Queso and Guacamole** GF & V—+5 /person

**Add Southwest Chipotle Salad** GF

Crisp Romaine with Bacon Crumbles, Roasted Corn, Pepper Jack Cheese, Tomato, Crispy Tortilla Strips, and Creamy Orange Chipotle Dressing—+4 /person

**Add Dessert**

Tres Leches Cake V —+3 /person  
Churros with Chocolate Dipping Sauce V —+3.5 /person

**TUSCAN PASTA BAR** Lunch—20 /person Dinner—28 /person *Includes garlic breadsticks*

**Salad**

Traditional Caesar or Garden with Ranch or Balsamic Vinaigrette

**Cavatappi Pasta** V

With Squash, Zucchini, Mushrooms, Olive Oil and Garlic

**Cheese Tortellini**

With Chicken and Alfredo

**Traditional Lasagna**

**Add Cannolis** V —+3.5 /person

**ASIAN FUSION BAR** Lunch—20 /person Dinner—28 /person *Includes egg drop soup*

**Sautéed Sweet and Sour Chicken** GF & DF

With Pineapple, Peppers, and Onions

**Vegetable Stir-Fry** V & DF

**Ginger and Soy Marinated Beef with Broccoli** DF

**Select Two** V

Fried Rice, Jasmine Rice, or Rice Noodles

**Add Vegetable Spring Rolls** V

With Plum Sauce—+125 /50 pieces

**Add Steamed Pork Pot Stickers**

With Plum Sauce—+125 /50 pieces

**Add Assorted Sushi**

Spicy Tuna, Veggie, California, Philadelphia—+350 /50 servings



## ADD ON STATIONS

25 person minimum

### POTATO STATION—6 /person

#### Select Baked or Mashed

Gravy, Cheddar Cheese Sauce, Bacon Crumbles, Sour Cream, Butter, Snipped Chives, and Crispy Fried Onions

### NACHO STATION—7 /person

Tortilla Chips, Roasted Tomato Salsa, Pico de Gallo, Ground Beef, Queso, Jalapeños, Lettuce, and Sour Cream

**Add Guacamole** GF, V, & DF —+2 /person

**Add Shredded Chicken** GF & DF —+4 /person

### CARVING STATIONS *Chef attendant required—75*

*Includes cocktail rolls and appropriate condiments / Carving station servings must be equal to or greater than final guest count*

#### Prime Rib GF

With Horseradish Cream and Au Jus—450 /50 servings

#### Roasted Pork Loin GF & DF

With Apple Chutney—200 /40 servings

#### Applewood Smoked Ham GF & DF

With Honey Mustard BBQ—100 /30 servings

#### Roast Turkey Breast GF & DF

With Cranberry Relish—150 /60 servings

#### Herb Crusted Beef Tenderloin GF

With Horseradish Cream—325 /30 servings

### MINI DESSERT STATIONS

#### Standard

Select 4 desserts—6 /person

#### Premium

Select 6 desserts—8 /person

Assorted Cheesecake Shooters V

Key Lime Pie Shooters V

Tiramisu Shooters V

Chocolate Peanut Butter Mousse Shooters V

Chocolate Torte with Chantilly Cream GF & V

Chocolate Covered Strawberries GF & V

Assorted Chocolate Truffles GF & V

Vanilla or Hazelnut Crème Brulee GF & V

Lemon Bars V

Blueberry Linzers V

Mixed Berry Crumble Shooters GF, V, & DF

### ICE CREAM SUNDAE STATION—5 /person, 100 Guest Maximum

*Chef Attendant Optional—75*

Individual Scoops of Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreos, Chopped Peanuts, Strawberry Topping, Maraschino Cherries, and Whipped Cream V

#### Add Gourmet Cookies V

*Maximum of two cookie selections for groups less than 50*

Chocolate Chip, Cranberry Pecan, S'mores,

White Chocolate Macadamia Nut—+2 /each

**Add Fudge Brownies** V —+2 /each

## PLATED DINNER

Includes rolls with butter, freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Escort cards provided by the host are required for all plated meals / Assigned seating required for all wedding receptions

### SALADS Select one

#### Traditional Caesar

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

#### Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

#### Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

### Premium Salad Selections—+1 /person

#### Wolverine GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

#### Spinach GF & V

Baby Spinach Leaves, Dried Cherries, Almonds, Bleu Cheese Crumbles, and Balsamic Vinaigrette

### ENTREES Select two +\$3 per person for additional entrée choice

#### Grilled Whiskey Cider Chicken GF & DF

With Sautéed Onions—27 /person

#### Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce—28 /person

#### Baked Chardonnay Chicken

With Herbed Breading, Almonds, Light Cream Chardonnay Sauce, and Grapes—28 /person

#### Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute—28 /person

#### Seared Salmon GF

With Dill Cream Sauce—29 /person

#### Hickory Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc—29 /person

#### Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze—29 /person

#### Hoisin Glazed Beef Brisket GF & DF

With Caramelized Sesame Onions—29 /person

#### Peppercorn Crusted Ahi Tuna GF

With Wasabi Crème Fraiche—33 /person

#### Crab Stuffed Jumbo Shrimp—32 /person

#### New York Strip GF & DF

With Red Wine Demi-Glace—37 /person

#### Filet Mignon GF & DF

With Red Wine Demi-Glace—39 /person

### Duo-Plate Entrees

Select from entrée options listed above

**Chicken and Salmon**—32 /person

**Beef and Seafood**—41 /person

**Beef and Chicken**—39 /person

**Filet Mignon and Lobster Tail GF**

With Red Wine Demi-Glace and Drawn Butter—44 /person

### VEGETARIAN ENTREES Select one

#### Stuffed Bell Pepper GF, V, & DF

With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa—23 /person

#### Stuffed Portobello Mushroom Caps V

With Parmesan Risotto, Spinach, and Sun-dried Tomatoes—24 /person

### PLATED KID'S MEALS Select one

Includes Fresh Fruit Plate and French Fries / Ages 5-12

#### Chicken Tenders

With BBQ Sauce and Ketchup—15 /person

**Macaroni and Cheese V** —15 /person

## PLATED DINNER CONTINUED

### STARCHES Select one

**Roasted Potatoes** GF, V, & DF

**Garlic Mashed Red Skin Potatoes** GF & V

**Twice Baked Potatoes** GF & V

**Wild Rice Pilaf** GF, V, & DF

**Premium Starch Selections**—+1 /person

**White Cheddar Potatoes Au Gratin** V

**Whipped Yams** GF & V

With Candied Pecans

**Warm Quinoa Salad** GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette

**Bleu Cheese Stuffed Yukon Potatoes** GF & V

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### VEGETABLES Select one

**House Vegetable Medley** GF, V, & DF

Tri Color Carrots, Squash, Zucchini

**Garlic Green Beans** GF, V, & DF

**Amaretto Glazed Carrots** GF & V

**Premium Vegetable Selections**—+1 /person

**Roasted Asparagus** GF, V, & DF

**Parmesan Roasted Brussel Sprouts** GF & V

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### PLATED DESSERTS—+6 /person

*Maximum of two dessert selections*

**Carrot Cake** V

With Pecans and Warm Cream Cheese Frosting

**New York Style Cheesecake** V

With Seasonal Berries

**Kahula Cheesecake** V

With Chocolate Sauce

**Chocolate Torte** GF & V

With Chantilly Cream

**Vanilla or Hazelnut Crème Brulee** GF & V

**Tiramisu** V

**Mixed Berry Crumble** GF, V, & DF

## DINNER BUFFET—30 /PERSON

Includes rolls with butter, freshly brewed Ferris coffee, herbal teas, iced tea, lemonade, and soda / Dinner buffets recommended for groups of 150 or less

### PLATED SALADS Select one

#### Traditional Caesar

Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing

#### Garden GF & V

Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing

#### Mixed Greens GF & V

Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette

### Premium Salad Selections—+1 /person

#### Wolverine GF & V

Crisp Romaine, Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette

#### Spinach GF & V

Baby Spinach Leaves, Dried Cherries, Almonds, Bleu Cheese Crumbles, and Balsamic Vinaigrette

### ENTREES Select two—+4 per person for additional entrée choice

#### Grilled Whiskey Cider Chicken GF & DF

With Sautéed Onions

#### Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce

#### Baked Chardonnay Chicken

With Herbed Breading, Almonds, Light Cream Chardonnay Sauce, and Grapes

#### Boursin and Spinach Stuffed Chicken

With Panko Breading and Veloute

#### Seared Salmon GF

With Dill Cream Sauce

#### Hickory Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc

#### Hoisin Glazed Beef Brisket GF & DF

With Caramelized Sesame Onions

#### Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze

#### Traditional or Vegetarian Lasagna

Eggplant Noodles Optional GF

#### Cavatappi Pasta

With Squash, Zucchini, Mushrooms and Alfredo Sauce V  
Grilled Chicken Optional

### Premium Entrée Selections—+3 /person

#### Beef Tenderloin Tips GF & DF

With Mushrooms and Pearl Onions in a Brown Gravy

#### Peppercorn Crusted Ahi Tuna GF

With Wasabi Crème Fraiche

### STARCHES OR VEGETABLES Select three

#### Roasted Potatoes GF, V, & DF

#### Twice Baked Potatoes GF & V

#### Wild Rice Pilaf GF, V, & DF

#### Garlic Mashed Red Skin Potatoes GF & V

#### House Vegetable Medley

Tri Color Carrots, Squash, Zucchini GF, V, & DF

#### Garlic Green Beans GF, V, & DF

#### Amaretto Glazed Carrots GF & V

### Premium Selections—+1 /person

#### White Cheddar Potatoes Au Gratin V

#### Whipped Yams with Candied Pecans GF & V

#### Bleu Cheese Stuffed Yukon Potatoes GF & V

#### Warm Quinoa Salad GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, and Cilantro, with a Mint and Lime Vinaigrette

#### Roasted Asparagus GF, V, & DF

#### Parmesan Roasted Brussel Sprouts GF & V

### BUFFET KID'S MEAL—15 /person

Includes Fresh Fruit Plate / Age 5-12

## HOSTED BAR UPON CONSUMPTION

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required—75 /bar

### COCKTAILS

	HOUSE—6.5 /each	CALL—7.5 /each	PREMIUM—8.5 /each
<b>Vodka</b>	Smirnoff	Tito's	Grey Goose
<b>Gin</b>	Beefeater	Tanqueray	Hendricks
<b>Rum</b>	Castillo Silver	Bacardi	Barbancourt
<b>Spiced Rum</b>	Castillo Spiced	Captain Morgan	Sailor Jerry
<b>Whiskey</b>	Seagram's 7	Jack Daniel's	Crown Royal
<b>Bourbon</b>	Jim Beam	Maker's Mark	Knob Creek
<b>Scotch</b>	Cutty Sark	Dewar's White Label	Glenfiddich 12
<b>Tequila</b>	El Jimador Blanco	Hornito's	Patron Silver

### BOTTLED BEERS AND CIDER *Non-alcoholic beer available upon request*

DOMESTIC BEER —3.75 /each	IMPORTED BEER —4.75 /each	MICROBREWS —4.75 /each	CIDER —5.75 /each	HARD SELTZER —4.75 /each
<b>Budweiser</b>	<b>Corona</b>	<b>Bell's Rotating</b>	<b>Vandermill's Hard Apple</b>	<b>Lime White Claw</b>
<b>Bud Light</b>	<b>Stella Artois</b>	<b>Founders All-Day IPA</b>		
<b>Michelob Ultra</b>				
<b>Miller Lite</b>				

### DRAFT BEER

**Domestic Half Barrel Keg**—300 /each  
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite

**Microbrew Half Barrel Keg**—450 /each  
Seasonal Selections from Bell's, Founders, New Holland, Perrin, Short's, or your favorite brewery

### WINE

**Sycamore Lane Wine**—24 /bottle  
Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel

**Joel Gott Wine**—32/bottle  
Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay

**Chateau Grand Traverse Wine**—28 /bottle  
Gamay Noir, Silhouette, Pinot Grigio, Chardonnay, Semi-Dry Riesling

### BUBBLY

**Arte Latino Sparkling Wine**—32 /bottle

**L. Mawby Blanc de Blanc**—36 /bottle

**Prima Sparkling Moscato**—32 /bottle

**Sparkling White Grape Juice**—12 /bottle

### NON-ALCOHOLIC

**Soft Drinks**—2

**Fresh Brewed Ferris Coffee**—30 /2.5 liters

## HOSTED UNLIMITED BAR

The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required—75 /bar

### BEER, WINE, AND COCKTAILS

	HOUSE <i>House Brand Cocktails, Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Call Brand Cocktails, Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Premium Brand Cocktails, Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
<b>1 hour bar</b>	16 /per person	18 /per person	20 /per person
<b>2 hour bar</b>	20 /per person	23 /per person	26 /per person
<b>3 hour bar</b>	24 /per person	28 /per person	32 /per person
<b>4 hour bar</b>	28 /per person	33 /per person	38 /per person
<b>5 hour bar</b>	32 /per person	38 /per person	44 /per person
<b>Additional ½ hour bar</b>	+3 /per person	+4 /per person	+4 /per person

### BEER AND WINE ONLY

	HOUSE <i>Sycamore Lane Wine, Domestic Bottled Beer</i>	CALL <i>Chateau Grand Traverse Wine, All Bottled Beer</i>	PREMIUM <i>Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</i>
<b>1 hour bar</b>	13 /per person	15 /per person	17 /per person
<b>2 hour bar</b>	17 /per person	20 /per person	23 /per person
<b>3 hour bar</b>	21 /per person	25 /per person	29 /per person
<b>4 hour bar</b>	25 /per person	30 /per person	35 /per person
<b>5 hour bar</b>	29 /per person	35 /per person	41 /per person
<b>Additional ½ hour bar</b>	+3 /per person	+4 /per person	+4 /per person

## CASH BAR

A \$500 minimum of beverage sales is required / Prices listed are inclusive of tax / Cash and credit cards accepted / Bar Attendant Required—75 /bar

COCKTAILS	WINE	BEER, CIDER, HARD SELTZER	NON-ALCOHOLIC
<b>House Brand Cocktails</b> —7	<b>Sycamore Lane Wine</b> —6.5	<b>Domestic Bottled Beer</b> —4.5	<b>Soft Drinks</b> —2.5
<b>Call Brand Cocktails</b> —8	<b>Chateau Grand Traverse Wine</b> —7.5	<b>Imported Bottled Beer</b> —5.5	
<b>Premium Brand Cocktails</b> —9	<b>Joel Gott Wine</b> —8.5	<b>Microbrew Bottled Beer</b> —5.5	
		<b>Vandermill's Hard Apple Cider</b> —6.5	
		<b>Lime White Claw</b> —5.5	