

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 ^V

Muffins, Danish, and Fruit Turnovers—28 /dozen

Homemade Mini Granola Bars ^V —2 /each

Individual Fruited Greek Yogurt ^{GF&V} —3 /each

Hand Cut Fresh Fruit ^{GF&V} —4 /person

Garden Variety Vegetables and Ranch ^{GF&V} —3 /person

Chef's Cheese and Cracker Board ^V —4 /person

Roasted Red Pepper Hummus ^V

With Garden Variety Vegetables and Naan Bread—4 /person

Tortilla Chips ^{GF,V,&D}

With Pico de Gallo and Guacamole—5 /person

Assorted Great Lakes Kettle Chips ^{GF,V,&DF} —2.75 /each

Individual Bags of Trail Mix ^V —2.75 /each

Individual Bags of Pretzels ^{V&DF} —2.75 /each

Assorted Candy Bars ^V —2.75 /each

Gourmet Cookies ^V

Maximum of two cookie selections for groups less than 50

Chocolate Chip, Cranberry Pecan, S'mores,

White Macadamia Nut—2 /each

Fudge Brownies ^V —2 /each

Bakery Fresh Donuts ^V —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

Bottled Dasani 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 /carafe · 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 Fresh 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.

^{GF} = GLUTEN FRIENDLY ^V = VEGETARIAN ^{DF} = DAIRY FREE

AL A 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 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 and Yogurt Parfaits V —3.5 /each

Bakery Fresh Donuts V—30 /dozen

BREAKFAST BARS

Beverages not included / Two or more bars recommended or as an add on

Belgium Waffle V —8 /person, 100 guest maximum

Chef Attendant Required—75

Maple Syrup GF, V, & DF

Creamy Maple Glaze GF & V

Fresh 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

Fresh 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

Fresh Berries GF, V, & DF

Banana GF, V, & DF

Granola V & DF

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 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 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

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 Rye 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 ̄

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 ̄

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 GF & ̄

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

Spartan Salad GF

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 ̄

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

Fudge Brownies ̄ —2 /each

Lemon Bars ̄ —3 /each

Blueberry Linzers ̄ —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 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, and Cilantro, with 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 GF & V

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 Fresh Berries

Kahula Cheesecake V

With Chocolate Sauce

Chocolate Torte GF & V

With Whipped Cream

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 V

Sweet Potato and Corn Chowder V

Tomato Basil V

New England Clam Chowder

Pasta Salad

Traditional Caesar GF & V

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 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, and Cilantro, with 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 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 ^V

With Crackers and Honey—100 /50 servings

Charcuterie Board ^{V & DF}

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 ^V —200 /50 servings

Garden Variety Vegetables and Ranch ^{GF & V} —150 /50 servings

Hand Cut Fresh Fruit ^{GF, V, & DF} —200 /50 servings

The CityScape ^V

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

Jumbo Cocktail Shrimp ^{GF & DF} —200 /50 servings

Baked Spinach and Artichoke Dip ^V

With Tortilla Chips and Crostini—200 /50 servings

Roasted Red Pepper Hummus ^V

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 ^V

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

HORS D'OEUVRES MAY BE PASSED OR PRESENTED

COLD HORS D'OEUVRES

Smoked Salmon Tartlet—125 /50 pieces

Caprese Skewers ^{GF & V} —75 /50 pieces

Bacon Wrapped Fig ^{GF}

Stuffed with Bleu Cheese—150 /50 pieces

Bruschetta ^{V & DF} —100 /50 pieces

Spicy Marinated Vegetables ^{GF, V, & DF}

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 ^{GF & DF}

Traditional—75 /50 pieces

Jalapeño with Bacon—75 /50 pieces

Goat Cheese Crostini ^V

With Cranberry Compote—125 /50 pieces

Watermelon and Feta Bites ^{V & DF}

With Balsamic Glaze—100 /50 servings

HOT HORS D'OEUVRES

Stuffed Mushroom Caps ^V

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

Prosciutto Wrapped Shrimp ^{GF & DF} —225 /50 pieces

Bourbon BBQ Meatballs ^{DF} —125 /50 pieces

Teriyaki Beef Skewers ^{DF} —125 /50 pieces

Cajun Skirt Steak Skewers ^{GF & DF}

With Andouille Sausage, Seasonal Vegetables, and Chimichurri—175 /50 pieces

Greek Chicken Skewers ^{GF}

With Tzatziki Sauce—125 /50 pieces

Steamed Pork Potstickers

With Plum Sauce—125 /50 pieces

Coconut Shrimp ^{DF}

With Orange Marmalade—200 /50 pieces

Mini Crab Cakes

With Remoulade—150 /50 pieces

Vegetarian Spring Rolls ^V

With Plum Sauce—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 Dogs

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

Beer Cheese Fondue ^V

With Soft Pretzel Bites—100 /150 pieces

Breaded Chicken Strips

With Ranch and BBQ Sauce—125 /50 pieces

French Fries ^V —100 /50 pieces

Cheese Pizza ^V —18 /10 pieces

Pepperoni Pizza—20 /10 pieces

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

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 V
Sweet Potato and Corn Chowder V
Tomato Basil V
New England Clam Chowder

ALL AMERICAN BAR—18 /person *Lunch only / Includes Great Lakes Kettle Chips*

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

Burgers and Brats GF & DF

Select Two Sides
Coleslaw GF, V, & DF
Pasta Salad V
Steakhouse 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
Steakhouse 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—23 /person *Includes Tortilla Chips*

Soft Flour Tortilla Shells, Corn Tortillas, Spanish Rice, Refried Black Beans, Lettuce, Sour Cream, Diced Onion 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—22/person Dinner—28 /person *Includes Garlic Breadsticks*

Salad V

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

ORIENTAL 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 —+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

10 person minimum

POTATO STATION—6 /person

Select Baked or Mashed GF & V

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—+2 /person

Add Shredded Chicken—+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 Whipped 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 GF, V, & DF

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

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

Add Gourmet Cookies V

Maximum of two cookie selections for groups less than 50

Chocolate Chip, Cranberry Pecan, S'mores,

White 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 GF & V

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, & DF

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

Herbed Breaded Chicken

With 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

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—15 /person

Macaroni and Cheese—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 V

Premium Starch Selections—+1 /person

White Cheddar Potatoes Au Gratin GF & V

Whipped Yams GF & V

With Candied Pecans

Warm Quinoa Salad GF, V, & DF

With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, and Cilantro, with 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

PLATED DESSERTS—+6 /person

Maximum of two dessert selections

Carrot Cake V

With Pecans and Cream Cheese Frosting

New York Style Cheesecake V

With Fresh Berries

Kahula Cheesecake V

With Chocolate Sauce

Chocolate Torte GF & V

With Whipped Cream

Vanilla or Hazelnut Crème Brulee GF & V

Tiramisu V

Mixed Berry Crumble 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 GF & V

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, & DF

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

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

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 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 GF & 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
Vodka	Smirnoff	Tito's	Grey Goose
Gin	Beefeater	Tanqueray	Hendricks
Rum	Castillo Silver	Bacardi	Barbancourt
Spiced Rum	Castillo Spiced	Captain Morgan	Sailor Jerry
Whiskey	Seagram's 7	Jack Daniel's	Crown Royal
Bourbon	Jim Beam	Maker's Mark	Knob Creek
Scotch	Cutty Sark	Dewar's White Label	Glenfiddich 12
Tequila	El Jimador Blanco	Hornito's	Patron Silver

BOTTLED BEERS AND CIDER

DOMESTIC BEER—3.75 /each	IMPORTED BEER—4.75 /each	MICROBREWS—4.75 /each	CIDER—6.5 /each
Budweiser	Heineken	Bell's Rotating	Vandermill's Hard Apple
Bud Light	Corona	Founders All-Day IPA	
Michelob Ultra	Stella Artois	Short's Rotating	
Miller Lite			

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
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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

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 Beers, and Cider</i>	PREMIUM <i>Premium Brand Cocktails, Joel Gott Wines, All Bottled Beers, and Cider</i>
1 hour bar	16 /per person	18 /per person	20 /per person
2 hour bar	20 /per person	23 /per person	26 /per person
3 hour bar	24 /per person	28 /per person	32 /per person
4 hour bar	28 /per person	33 /per person	38 /per person
5 hour bar	32 /per person	38 /per person	44 /per person
Additional ½ hour bar	+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 Beers, and Cider</i>	PREMIUM <i>Joel Gott Wines, All Bottled Beers, and Cider</i>
1 hour bar	13 /per person	15 /per person	17 /per person
2 hour bar	17 /per person	20 /per person	23 /per person
3 hour bar	21 /per person	25 /per person	29 /per person
4 hour bar	25 /per person	30 /per person	35 /per person
5 hour bar	29 /per person	35 /per person	41 /per person
Additional ½ hour bar	+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 AND CIDER	NON-ALCOHOLIC
House Brand Cocktails—7	Sycamore Lane Wine—6.5	Domestic Bottled Beer—4.5	Soft Drinks—2.5
Call Brand Cocktails—8	Chateau Grand Traverse Wine—7.5	Imported Bottled Beer—5.5	
Premium Brand Cocktails—9	Joel Gott Wine—8.5	Microbrew Bottled Beer—5.5	
		Vandermill's Hard Apple Cider—7.5	