CATERING MENU

For information and scheduling, please contact

JESS HAIMA
Event Manager
jess.haisma@cityflatshotel.com
810 432 0010
### A LA CARTE FOOD  BEST FOR MEETING BREAKS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Assorted Mini Pastries 🍪</td>
<td>$2.75/each</td>
</tr>
<tr>
<td>Muffins, Danish, and Fruit Turnovers — 24 /dozen</td>
<td></td>
</tr>
<tr>
<td>Homemade Mini Granola Bars 🍪</td>
<td>$2.75/each</td>
</tr>
<tr>
<td>Individual Fruited Greek Yogurt 🍌</td>
<td>$2.75/each</td>
</tr>
<tr>
<td>Hand Cut Fresh Fruit 🍎 🍏 🍊 — 4 /person</td>
<td></td>
</tr>
<tr>
<td>Garden Variety Vegetables and Ranch 🍎 🍏 🍊 — 3 /person</td>
<td></td>
</tr>
<tr>
<td>Chef’s Cheese and Cracker Board 🍎 🍏 🍊 — 4 /person</td>
<td></td>
</tr>
<tr>
<td>Roasted Red Pepper Hummus 🍎 🍏 🍊 With Garden Variety Vegetables and Naan Bread — 4 /person</td>
<td></td>
</tr>
<tr>
<td>Tortilla Chips 🍎 🍏 🍊</td>
<td></td>
</tr>
<tr>
<td>With Pico de Gallo and Guacamole — 5 /person</td>
<td></td>
</tr>
<tr>
<td>Assorted Great Lakes Kettle Chips 🍎 🍏 🍊 — 2.75 /each</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Trail Mix 🍎 🍏 🍊 — 2.75 /each</td>
<td></td>
</tr>
<tr>
<td>Individual Bags of Pretzels 🍎 🍏 🍊 — 2.75 /each</td>
<td></td>
</tr>
<tr>
<td>Assorted Candy Bars 🍎 🍏 🍊 — 2 /each</td>
<td></td>
</tr>
<tr>
<td>Gourmet Cookies 🍎 🍏 🍊 Maximum of two cookie selections for groups less than 50</td>
<td></td>
</tr>
<tr>
<td>Chocolate Chip, Cranberry Pecan, S’mores, White Chocolate Macadamia Nut — 2 /each</td>
<td></td>
</tr>
<tr>
<td>Fudge Brownies 🍎 🍏 🍊 — 2 /each</td>
<td></td>
</tr>
<tr>
<td>Bakery Fresh Donuts 🍎 🍏 🍊 — 20 /dozen</td>
<td></td>
</tr>
<tr>
<td>Sperry’s Gourmet Popcorn 🍎 🍏 🍊 — 4 /person</td>
<td></td>
</tr>
</tbody>
</table>

### A LA CARTE BEVERAGES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee and Hot Water for Herbal Teas — 25 /2.5 liters</td>
<td></td>
</tr>
<tr>
<td>Water Decanter — 10 /day</td>
<td></td>
</tr>
<tr>
<td>Strawberry Lemon or Cucumber Mint Infused — +5</td>
<td></td>
</tr>
<tr>
<td>Canned Soda Coke, Diet Coke, Sprite — 2 /each</td>
<td></td>
</tr>
<tr>
<td>Bottled Dasani Water — 2 /each</td>
<td></td>
</tr>
<tr>
<td>Fresh Brewed Iced Tea With Lemons — 6 /liter</td>
<td></td>
</tr>
<tr>
<td>Lemonade — 7 /liter</td>
<td></td>
</tr>
<tr>
<td>Cranberry, Grapefruit, or Pineapple Juice — 7 /liter</td>
<td></td>
</tr>
<tr>
<td>Orange Juice — 7 /liter</td>
<td></td>
</tr>
<tr>
<td>Sparkling Strawberry Lemonade Punch — 12 /liter · 36 /gallon</td>
<td></td>
</tr>
<tr>
<td>Ginger Beer — 3.5 /each</td>
<td></td>
</tr>
</tbody>
</table>

### BEVERAGE STATIONS

*Bar attendant required when alcohol is served — 75

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

Fresh Brewed 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, Chantilly Cream, and Rolled Wafer Sticks

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 — 30 /bottle

L. Mawby Blanc de Blanc — 34 /bottle

Sparkling White Grape Juice — 14 /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
A LA CARTE BREAKFAST

- Applewood Bacon or Sausage Links GF DF — 3.5 /person
- Roasted Potatoes GF DF — 2.5 /person
- Potatoes O’Brian GF DF
- Hash Brown Casserole GF V — 3.5 /person
- Biscuits and Sausage Gravy — 4 /person
- Scrambled Eggs GF V
- Hand Cut Fresh Fruit GF DF — 4 /person
- Assorted Mini Pastries V
- Roasted Potatoes
- Potatoes O’Brien
- Hash Brown Casserole
- Biscuits and Sausage Gravy — 4 /person
- Scrambled Eggs GF V
- Hand Cut Fresh Fruit GF DF — 4 /person
- Assorted Mini Pastries V
- Roasted Potatoes
- Potatoes O’Brien
- Hash Brown Casserole
- Biscuits and Sausage Gravy — 4 /person
- Scrambled Eggs GF V
- Hand Cut Fresh Fruit GF DF — 4 /person
- Assorted Mini Pastries V
- Roasted Potatoes
- Potatoes O’Brien
- Hash Brown Casserole
- Biscuits and Sausage Gravy — 4 /person
- Scrambled Eggs GF V
- Hand Cut Fresh Fruit GF DF — 4 /person

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 VF DF
- Creamy Maple Glaze GF V
- Seasonal Berries GF VB DF
- Peanut Butter GF VB 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 VB DF
- Cheddar and Feta GF V
- Served with Hot Sauce and Sriracha GF VB DF
- Oatmeal GF VB DF — 6 /person
- Seasonal Berries GF VB DF
- Caramel Apple Compote GF V
- Brown Sugar GF VB DF
- Honey GF VB DF
- Pecans and Walnut Mix GF VB DF
- Cinnamon GF VB DF
- Acai Bowl — 9 /person
- Blend of Berries, Bananas, and Coconut Milk GF VB DF
- 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

- Military — 9 /person
  Hand Cut Fresh Fruit GF VB DF
  Assorted Bagels with Cream Cheese, Butter, and Peanut Butter V
- Water — 13 /person
  Hand Cut Fresh Fruit GF VB 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

- Huron — 17 /person
  Vanilla Greek Yogurt with Granola V
  Hand Cut Fresh Fruit GF VB DF
  Scrambled Eggs with Crème Fraiche, Snipped Chives, and Cheddar GF V
  Choice of Applewood Bacon or Sausage Links GF VB DF
  Choice of Roasted Potatoes, Potatoes O’Brien, or Hash Brown Casserole GF V
- Black River — 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 VB 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

<table>
<thead>
<tr>
<th>Sandwich Platter</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>The Flats</strong></td>
<td>Smoked Turkey and Ham, Red Onion, Mixed Greens, Cheddar, and Roasted Garlic Dijon Mustard on a Croissant</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Deluxe Roast Beef</strong></td>
<td>Sliced Roast Beef, Tomato, Caramelized Onions, Mixed Greens, and Horseradish Mayo on Ciabatta Bread</td>
<td>$11</td>
</tr>
<tr>
<td><strong>The Louie</strong></td>
<td>Marinated Sliced Pork Loin, Sliced Granny Smith Apples, Red Onion, Mixed Greens, Roasted Red Pepper, and Almond Feta Spread on Ciabatta Bread</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Chicken Salad Pita</strong></td>
<td>Whole Wheat Pita Stuffed with Cherry and Almond Chicken Salad</td>
<td>$11</td>
</tr>
<tr>
<td><strong>Grilled Portobello Sandwich</strong></td>
<td>Sliced Portobello Mushrooms, Goat Cheese, Tomato, Red Onion, Mixed Greens, and House Marinara Sauce on Ciabatta Bread</td>
<td>$11</td>
</tr>
<tr>
<td><strong>City Club Wrap</strong></td>
<td>Grilled Chicken, Swiss Cheese, Applewood Bacon, Tomato, Mixed Greens, and Pesto Mayo in a Flour Tortilla</td>
<td>$12</td>
</tr>
<tr>
<td><strong>Garden Veggie Wrap</strong></td>
<td>Hummus, Red Onion, Roasted Red Pepper, Cucumber, Tomato, and Baby Spinach in a Flour Tortilla</td>
<td>$11</td>
</tr>
<tr>
<td><strong>Black and Bleu Wrap</strong></td>
<td>Seasoned Flank Steak, Bleu Cheese Crumbles, Red Onion, Mixed Greens, and Balsamic Vinaigrette in a Flour Tortilla</td>
<td>$13</td>
</tr>
<tr>
<td><strong>Roasted Salmon Wrap</strong></td>
<td>Shredded Salmon, Feta Cheese, Spinach, Red Onion, Mixed Greens, Applewood Bacon, and Lemon Dill Mayo in a Flour Tortilla</td>
<td>$13</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>Gourmet Salad</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Traditional Caesar Salad</strong></td>
<td>Crisp Romaine with Garlic Croutons, Shredded Parmesan, and Caesar Dressing</td>
<td>$10/person</td>
</tr>
<tr>
<td><strong>Southwest Chipotle Salad</strong></td>
<td>Crisp Romaine with Bacon Crumbles, Roasted Corn, Pepper Jack Cheese, Tomato, Crispy Tortilla Strips, and Creamy Orange Chipotle Dressing</td>
<td>$13/person</td>
</tr>
<tr>
<td><strong>Wolverine Salad</strong></td>
<td>Crisp Romaine with Dried Cherries, Granny Smith Apples, Goat Cheese, Cashews, and Maple Vinaigrette</td>
<td>$13/person</td>
</tr>
<tr>
<td><strong>Spartan Salad</strong></td>
<td>Mixed Greens with Bacon Crumbles, Egg, Tomato, Red Onion, Cheddar Cheese, and Avocado with Ranch Dressing</td>
<td>$13/person</td>
</tr>
</tbody>
</table>

### ADD TO ANY SALAD

<table>
<thead>
<tr>
<th>Additive</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Chicken</td>
<td>+$4/person</td>
</tr>
<tr>
<td>Seared Salmon</td>
<td>+$6/person</td>
</tr>
</tbody>
</table>

### DESSERT PLATTERS

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Gourmet Cookies</strong></td>
<td>Maximum of two cookie selections for groups less than 50</td>
<td>2/each</td>
</tr>
<tr>
<td><strong>Fudge Brownies</strong></td>
<td></td>
<td>2/each</td>
</tr>
<tr>
<td><strong>Lemon Bars</strong></td>
<td></td>
<td>3/each</td>
</tr>
<tr>
<td><strong>Seasonal Fruit Tartlets</strong></td>
<td></td>
<td>3/each</td>
</tr>
</tbody>
</table>
### 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 entree choice

- **Grilled Whiskey Cider Chicken** [GF & DF]
  - With Sauteed Onions — 18 /person
- **Roasted Bruschetta Chicken** [GF]
  - With Parmesan Cheese and Creamy Pesto Sauce — 18 /person
- **Boursin and Spinach Stuffed Chicken** [GF]
  - With 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]
- **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
  - **Tiramisu** [V]
  - **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 
- White Chicken Chili 
- Loaded Baked Potato 
- Sweet Potato and Corn Chowder 
- Tomato Basil 
- New England Clam Chowder 
- Tuscan White Bean

#### ENTREES  Select two
- Grilled Marinated Chicken 
- Roasted Bruschetta Chicken 
- Seared Salmon 
- Hickory Roasted Salmon 
- Hoisin Glazed Beef Brisket 
- Traditional or Vegetarian Lasagna 
- Traditional Caesar 
- Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing 
- Garden 
- Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing 
- Mixed Greens 
- Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette 
- Pasta Salad 
- Traditional Caesar 
- Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing 
- Garden 
- Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing 
- Mixed Greens 
- Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette 
- Seared Salmon 
- With Dill Cream Sauce

#### STARCHES AND VEGETABLES  Select two
- Roasted Potatoes 
- Garlic Mashed Red Skin Potatoes 
- Twice Baked Potatoes 
- Wild Rice Pilaf 
- House Vegetable Medley 
- Tri Color Carrots, Squash, Zucchini 
- Garlic Green Beans 
- Amaretto Glazed Carrots 
- Premium Selections—+1 /person 
- White Cheddar Potatoes Au Gratin 
- Whipped Yams 
- With Candied Pecans 
- Bleu Cheese Stuffed Yukon Potatoes 
- Warm Quinoa Salad 
- With Fresh Bell Peppers, Carrots, Cucumbers, Scallions, Cilantro, and a Mint and Lime Vinaigrette 
- Roasted Asparagus 
- Parmesan Roasted Brussel Sprouts

#### DESSERT PLATTERS
- Gourmet Cookies 
- Maximum of two cookie selections for groups less than 50
- Chocolate Chip, Cranberry Pecan, S’mores, White Chocolate Macadamia Nut—+2 /each
- Fudge Brownies—+2 /each 
- Lemon Bars—+3 /each 
- Seasonal Fruit Tartlets—+3 /each
# HORS D’ŒUVRE PRESENTATIONS

- **Cherry Pecan Baked Wheel of Brie** —100 /50 servings  
  With Crackers and Honey

- **Charcuterie Board**  
  With Cured Meats, Marinated Vegetables, Cheeses, Dried Fruit, Stone Ground Mustard, Fruit Preserves, Bread and Crackers—300 /50 servings

- **Chef’s Cheese and Cracker Board** —200 /50 servings

- **Garden Variety Vegetables and Ranch** —150 /50 servings

- **Hand Cut Fresh Fruit** —200 /50 servings

- **The CityScape**  
  Artistic Display of Chef Selected Cheeses, Fruits, Vegetables, and Accompaniments—400 /50 servings

- **Baked Spinach and Artichoke Dip** —200 /50 servings  
  With Tortilla Chips and Crostini

- **Roasted Red Pepper Hummus** —200 /50 servings  
  With Garden Variety Vegetables and Naan Bread

- **Baked Buffalo Chicken Dip**  
  Boursin, Cream Cheese, Spicy Shredded Chicken, Fresh Herbs, and Buffalo Sauce with Tortilla Chips and Crostini

- **Smoked Whitefish Dip**  
  Brie, Cream Cheese, and Smoked Michigan Whitefish with Crackers

- **Bruschetta Trio** —250 /50 servings  
  Trio of Fresh Tomato and Basil, Olive Tapenade, and Wild Mushroom Ricotta with Italian Bread

# COLD HORS D’ŒUVRES  
MAY BE PASSED*

- **Smoked Salmon Tartlet** —125 /50 pieces

- **Caprese Skewers** —75 /50 pieces

- **Bruschetta** —100 /50 pieces

- **Spicy Marinated Vegetables** —150 /50 pieces  
  Served in Cucumber Cups

- **Antipasto Kabobs**  
  Marinated Cheese Tortellini, Salami, and Olive—125 /50 pieces

- **Baja Chicken Tortilla Cups** —150 /50 pieces

- **Deviled Eggs** —75 /50 pieces  
  Jalapeño with Bacon—100 /50 pieces

- **Goat Cheese Crostini** —200 /50 pieces  
  With Red Onion and Cranberry Compote

- **Watermelon and Feta Bites** —75 /50 pieces  
  With Balsamic Glaze—100 /50 pieces

- **Jumbo Cocktail Shrimp** —200 /50 pieces  
  Stuffed with Bleu Cheese and Honey Drizzle

# HOT HORS D’ŒUVRES

- **Stuffed Mushroom Caps** —125 /50 pieces  
  Choice of Italian Sausage, Seafood, or Parmesan Risotto

- **Prosciutto Wrapped Shrimp** —125 /50 pieces  
  With Honey Drizzle

- **Bourbon BBQ Meatballs** —125 /50 pieces

- **Teriyaki Beef Skewers** —125 /50 pieces

- **Bacon Wrapped Figs** —125 /50 pieces

- **Greek Chicken Skewers** —125 /50 pieces  
  With Tzatziki Sauce

- **Steamed Pork Potstickers**  
  With Plum Sauce—125 /50 pieces

- **Mini Crab Cakes**  
  With Remoulade—125 /50 pieces

- **Vegetarian Spring Rolls** —125 /50 pieces  
  With Plum Sauce

- **Spanikopita** —75 /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** —100 /150 pieces  
  With Soft Pretzel Bites

- **Breaded Chicken Strips**  
  With Ranch and BBQ Sauce—125 /50 pieces

- **French Fries** —100 /50 pieces

- **Cheese Pizza** —18 /10 pieces

- **Pepperoni Pizza** —20 /10 pieces

- **Sperry’s Gourmet Popcorn** —4 /person

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*Service fee applies to all passed hors d’oeuvres.

**V** Vegetarian

**GF** Gluten Free

**DF** Dairy Free

**SF** Shellfish Free

**GF & V** Gluten Free and Vegetarian

**GF & DF** Gluten Free and Dairy Free

**GF & SF** Gluten Free and Shellfish Free

**GF & V & SF** Gluten Free, Vegetarian, and Shellfish Free
THEMED BUFFETS  LUNCH 11:00AM-3:00PM / DINNER 3:00PM-10:00PM

25 person minimum

FRESH SALAD BAR — 15 /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
White Chicken Chili
Loaded Baked Potato
Sweet Potato and Corn Chowder
Tomato Basil & DF
New England Clam Chowder
Tuscan White Bean & DF

ALL AMERICAN BAR — 17 /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

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

BBQ BAR — 18 /person  Lunch only / Includes heddar dorn muffins with honey butter

BBQ Chicken Quarters & DF
Pulled Pork with Yeast Rolls

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

FIESTA TACO BAR  Lunch—17 /person  Dinner—23 /person  Includes tortilla chips

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

Select Three
Ground Beef & DF
Shredded Chicken & DF
Blackened Mahi Mahi & DF
Roasted Sweet Potato & DF

Add Queso and Guacamole & DF — 5 /person
Add Southwest Chipotle Salad DF
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 & DF — 3 /person
Churros with Chocolate Dipping Sauce & DF— 3.5 /person

TUSCAN PASTA BAR  Lunch—20/person  Dinner—27 /person  Includes garlic breadsticks

Salad
Traditional Caesar or Garden with Ranch or Balsamic Vinaigrette

Cavatappi Pasta & DF
With Squash, Zucchini, Mushrooms, Olive Oil and Garlic

Add Cannolis & DF — 3 /person

ASIAN FUSION BAR  Lunch—20 /person  Dinner—27 /person  Includes egg drop soup

Sautéed Sweet and Sour Chicken & DF, & DF
With Pineapple, Peppers, and Onions

Vegetable Stir-Fry & DF
Ginger and Soy Marinated Beef with Broccoli DF

Select Two DF
Fried Rice, Jasmine Rice, or Rice Noodle

Add Vegetable Spring Rolls DF
With Plum Sauce— 125 /50 pieces

Add Steamed Pork Pot Stickers
With Plum Sauce— 100 /50 pieces

Add Assorted Sushi
Spicy Tuna, Veggie, California, Philadelphia— 300 /50 servings
# ADD ON STATIONS

**25 person minimum**

## POTATO STATION — $6.00/person

Select Baked or Mashed [GF, V]

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

## NACHO STATION — $6.00/person

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

- **Add Guacamole [GF, V, DF]** — $2.00/person
- **Add Shredded Chicken [DF]** — $4.00/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 — $6.00/person

**Premium**

Select 6 desserts — $8.00/person

- Mixed Berry Crumble Shooters [GF, V, DF]
- 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, DF]
- Assorted Chocolate Truffles [GF, V]
- Vanilla or Hazelnut Crème Brûlée [DF, V]
- Lemon Bars [V]
- Seasonal Fruit Tartlets [V]

## ICE CREAM SUNDAE STATION — $5.00/person, 100 Guest Maximum

Chef Attendant Optional — $75

Individual Scoops of Vanilla Ice Cream, Chocolate Sauce, Caramel Sauce, Sprinkles, Crushed Oreo, 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 — $2.00/each
  - **Add Fudge Brownies [V]** — $2.00/each
# Plated Dinner

Includes rolls with butter, freshly brewed 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
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Traditional Caesar</td>
<td>Crisp Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing</td>
</tr>
<tr>
<td>Garden GF &amp; V</td>
<td>Crisp Romaine, Carrots, Tomatoes, Cucumbers, Red Onion, and Ranch Dressing</td>
</tr>
<tr>
<td>Mixed Greens GF &amp; V</td>
<td>Mixed Baby Lettuces, Red Onion, Feta Cheese, Dried Apricots, and Champagne Vinaigrette</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>PLAT ED DINNER</th>
<th>Premium Salad Selections</th>
<th>+$1 /person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes rolls with butter, freshly brewed 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</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Entrees</th>
<th>Select two</th>
<th>$3 per person for additional entrée choice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grilled Whiskey Cider Chicken GF &amp; DF</td>
<td>With Sautéed Onions—$26 /person</td>
<td></td>
</tr>
<tr>
<td>Roasted Bruschetta Chicken GF</td>
<td>With Parmesan Cheese and Creamy Pesto Sauce—$26 /person</td>
<td></td>
</tr>
<tr>
<td>Herbed Breaded Chicken</td>
<td>With Almonds, Light Cream Chardonnay Sauce, and Grapes—$27 /person</td>
<td></td>
</tr>
<tr>
<td>Boursin and Spinach Stuffed Chicken GF</td>
<td>With Veloute—$27 /person</td>
<td></td>
</tr>
<tr>
<td>Seared Salmon GF</td>
<td>With Dill Cream Sauce—$27 /person</td>
<td></td>
</tr>
<tr>
<td>Hickory Roasted Salmon</td>
<td>With Pesto Breadcrumbs and Lemon Beurre Blanc—$29 /person</td>
<td></td>
</tr>
<tr>
<td>Bacon Wrapped Pork Chop GF &amp; DF</td>
<td>With Whiskey Glaze—$29 /person</td>
<td></td>
</tr>
<tr>
<td>Hoisin Glazed Beef Brisket GF &amp; DF</td>
<td>With Caramelized Sesame Onions—$29 /person</td>
<td></td>
</tr>
<tr>
<td>Peppercorn Crusted Ahi Tuna GF</td>
<td>With Wasabi Crème Fraiche—$33 /person</td>
<td></td>
</tr>
<tr>
<td>Crab Stuffed Jumbo Shrimp</td>
<td>$32 /person</td>
<td></td>
</tr>
<tr>
<td>New York Strip GF &amp; DF</td>
<td>With Red Wine Demi-Glace—$34 /person</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon GF &amp; DF</td>
<td>With Red Wine Demi-Glace—$36 /person</td>
<td></td>
</tr>
<tr>
<td>Duo-Plate Entrees</td>
<td>Select from entrée options listed above</td>
<td></td>
</tr>
<tr>
<td>Chicken and Salmon</td>
<td>$32 /person</td>
<td></td>
</tr>
<tr>
<td>Beef and Seafood</td>
<td>$40 /person</td>
<td></td>
</tr>
<tr>
<td>Beef and Chicken</td>
<td>$38 /person</td>
<td></td>
</tr>
<tr>
<td>Filet Mignon and Lobster Tail GF</td>
<td>With Red Wine Demi-Glace and Drawn Butter—$44 /person</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Vegetarian Entrees</th>
<th>Select one</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stuffed Bell Pepper GF, V &amp; DF</td>
<td>With Spanish Rice, Black Beans, Onion, and Roasted Tomato Salsa—$21 /person</td>
</tr>
<tr>
<td>Cavatappi Pasta Primavera V</td>
<td>Choice of Olive Oil and Garlic, Mushroom Alfredo, or Marinara—$21 /person</td>
</tr>
<tr>
<td>Stuffed Portobello Mushroom Caps V</td>
<td>With Parmesan Risotto, Spinach, and Sun-dried Tomatoes—$22 /person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Plated Kid’s Meals</th>
<th>Select one</th>
</tr>
</thead>
<tbody>
<tr>
<td>Includes Fresh Fruit Plate and French Fries / Ages 5-12</td>
<td></td>
</tr>
<tr>
<td>Chicken Tenders</td>
<td>Choice of Breaded or Grilled, with BBQ Sauce and Ketchup—$12 /person</td>
</tr>
<tr>
<td>Macaroni and Cheese V</td>
<td>$12 /person</td>
</tr>
</tbody>
</table>
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

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 Warm Cream Cheese Frosting
- New York Style Cheesecake  V
  With Seasonal Berries
- Chocolate Torte  GF & V
  With Chantilly Cream
- Vanilla or Hazelnut Crème Brûlée  GF & V
- Tiramisu  V
- Mixed Berry Crumble  GF, V, & DF
DINNER BUFFET—27 / PERSON
Includes rolls with butter, freshly brewed coffee, herbal teas, iced tea, lemonade, and soda

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—+3 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  GF
With 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

VEGETARIAN AND KID’S MEAL
Vegetarian and Kids’ plated entree selections available for separate purchase, found on page 9.
HOSTED BAR UPON CONSUMPTION
The bar will be closed during dinner service to ensure prompt and efficient service / Bar Attendant Required—$75/bar

COCKTAILS

<table>
<thead>
<tr>
<th></th>
<th>HOUSE</th>
<th>CALL</th>
<th>PREMIUM</th>
<th>SUPER PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vodka</td>
<td>Pearl</td>
<td>Smirnoff</td>
<td>Tito's</td>
<td>Grey Goose</td>
</tr>
<tr>
<td>Gin</td>
<td>Seagram's Extra Dry</td>
<td>Beefeater</td>
<td>Bombay</td>
<td>Hendrick's</td>
</tr>
<tr>
<td>Rum</td>
<td>Castillo Silver</td>
<td>Bacardi</td>
<td>Bayou Silver</td>
<td>Journeyman Road's End Rum</td>
</tr>
<tr>
<td>Spiced Rum</td>
<td>Castillo Spiced</td>
<td>Captain Morgan</td>
<td>Bayou Spiced</td>
<td>Lemon Hart Blackpool Spiced</td>
</tr>
<tr>
<td>Whiskey</td>
<td>Black Velvet</td>
<td>Seagram's 7</td>
<td>Jack Daniel's</td>
<td>Crown Royal</td>
</tr>
<tr>
<td>Bourbon</td>
<td>Old Crow</td>
<td>Jim Beam</td>
<td>Maker's Mark</td>
<td>Knob Creek</td>
</tr>
<tr>
<td>Scotch</td>
<td>Lauder's</td>
<td>Cutty Sark</td>
<td>Dewar's White Label</td>
<td>Glenfiddich 12</td>
</tr>
<tr>
<td>Tequila</td>
<td>Azteca White</td>
<td>Margaritaville Silver</td>
<td>Hornito's Plata</td>
<td>Patron Silver</td>
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</tbody>
</table>

BOTTLED BEERS AND CIDER

<table>
<thead>
<tr>
<th>Domestic Beer</th>
<th>Imported Beer</th>
<th>Microbrews</th>
<th>Cider</th>
<th>Hard Seltzer</th>
</tr>
</thead>
<tbody>
<tr>
<td>—3.5 /each</td>
<td>—4.5 /each</td>
<td>—4.5 /each</td>
<td>—5 /each</td>
<td>—5 /each</td>
</tr>
<tr>
<td>Budweiser</td>
<td>Corona</td>
<td>Bell's Rotating</td>
<td>Blakes Hard Cider</td>
<td>Lime White Claw</td>
</tr>
<tr>
<td>Bud Light</td>
<td>Stella Artois</td>
<td>Founders All-Day IPA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Michelob Ultra</td>
<td>Miller Lite</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

DRAFT BEER

- Domestic Half Barrel Keg—$250 /each
  Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite
- Microbrew Half Barrel Keg—$350 /each
  Seasonal Selections from Bell's, Founders, New Holland, Perrin, Short's, or your favorite brewery

WINE

<table>
<thead>
<tr>
<th>Sycamore Lane Wine</th>
<th>22 /bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet, Merlot, Pinot Grigio, Chardonnay, White Zinfandel</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chateau Grand Traverse Wine</th>
<th>26 /bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pinot Noir, Silhouette, Pinot Grigio, Chardonnay, Semi-Dry Riesling</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Joel Gott Wine</th>
<th>30 /bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cabernet Sauvignon, Zinfandel, Sauvignon Blanc, Unoaked Chardonnay</td>
<td></td>
</tr>
</tbody>
</table>

BUBBLY

<table>
<thead>
<tr>
<th>Arte Latino Sparkling Wine</th>
<th>28 /bottle</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Prima Sparkling Moscato</th>
<th>24 /bottle</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>L. Mawby Blanc de Blanc</th>
<th>30 /bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sparkling White Grape Juice</td>
<td>12 /bottle</td>
</tr>
</tbody>
</table>

NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Soft Drinks</th>
<th>—2</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee</td>
<td>25 /2.5 liters</td>
</tr>
</tbody>
</table>

the Ballroom @ CityFlatsHotel
## 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

<table>
<thead>
<tr>
<th></th>
<th>HOUSE</th>
<th>CALL</th>
<th>PREMIUM</th>
<th>SUPER PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>House Brand Cocktails,</td>
<td>Call Brand Cocktails,</td>
<td>Premium Brand Cocktails, Joel Gott Wine,</td>
<td>Super Premium Brand Cocktails, Joel Gott Wine,</td>
</tr>
<tr>
<td></td>
<td>Sycamore Lane Wine,</td>
<td>Chateau Grand Traverse Wine,</td>
<td>All Bottled Beer, Cider, and Hard Seltzer</td>
<td>All Bottled Beer, Cider, and Hard Seltzer</td>
</tr>
<tr>
<td></td>
<td>Domestic Bottled Beer</td>
<td>All Bottled Beer</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 hour bar</td>
<td>13 /per person</td>
<td>15 /per person</td>
<td>18 /per person</td>
<td>20 /per person</td>
</tr>
<tr>
<td>2 hour bar</td>
<td>16 /per person</td>
<td>19 /per person</td>
<td>23 /per person</td>
<td>26 /per person</td>
</tr>
<tr>
<td>3 hour bar</td>
<td>21 /per person</td>
<td>25 /per person</td>
<td>28 /per person</td>
<td>32 /per person</td>
</tr>
<tr>
<td>4 hour bar</td>
<td>25 /per person</td>
<td>30 /per person</td>
<td>33 /per person</td>
<td>38 /per person</td>
</tr>
<tr>
<td>5 hour bar</td>
<td>30 /per person</td>
<td>35 /per person</td>
<td>38 /per person</td>
<td>44 /per person</td>
</tr>
<tr>
<td>Additional ½ hour bar</td>
<td>+2 /per person</td>
<td>+3 /per person</td>
<td>+3 /per person</td>
<td>+3 /per person</td>
</tr>
</tbody>
</table>

### BEER AND WINE ONLY

<table>
<thead>
<tr>
<th></th>
<th>HOUSE</th>
<th>CALL</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Sycamore Lane Wine,</td>
<td>Chateau Grand Traverse Wine,</td>
<td>Joel Gott Wine, All Bottled Beer, Cider, and</td>
</tr>
<tr>
<td></td>
<td>Domestic Bottled Beer</td>
<td>All Bottled Beer</td>
<td>Hard Seltzer</td>
</tr>
<tr>
<td>1 hour bar</td>
<td>11 /per person</td>
<td>14 /per person</td>
<td>16 /per person</td>
</tr>
<tr>
<td>2 hour bar</td>
<td>14 /per person</td>
<td>18 /per person</td>
<td>22 /per person</td>
</tr>
<tr>
<td>3 hour bar</td>
<td>17 /per person</td>
<td>22 /per person</td>
<td>27 /per person</td>
</tr>
<tr>
<td>4 hour bar</td>
<td>22 /per person</td>
<td>27 /per person</td>
<td>32 /per person</td>
</tr>
<tr>
<td>5 hour bar</td>
<td>26 /per person</td>
<td>32 /per person</td>
<td>35 /per person</td>
</tr>
<tr>
<td>Additional ½ hour bar</td>
<td>+2 /per person</td>
<td>+3 /per person</td>
<td>+3 /per person</td>
</tr>
</tbody>
</table>

### 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

<table>
<thead>
<tr>
<th>WINE</th>
<th>BEER AND CIDER</th>
<th>HARD SELTZER</th>
<th>NON-ALCOHOLIC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sycamore Lane—6</td>
<td>Domestic Bottle—4</td>
<td>Lime White Claw—6</td>
<td>Soft Drinks—2.5</td>
</tr>
<tr>
<td>Chateau Grand Traverse—7</td>
<td>Imported Bottle—5</td>
<td>Microbrew Bottle—5</td>
<td></td>
</tr>
<tr>
<td>Joel Gott—8</td>
<td>Blake’s Hard Cider—6</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>