

CATERING MENU

Port Huron

For information and scheduling, please contact

GATHERINGS @ CITYFLATSHOTEL

Event Manager

events.porthuron@cityflatshotel.com

810 432 0010, ext 3010

A LA CARTE FOOD BEST FOR MEETING BREAKS

Assorted Mini Pastries V

Muffins, Danish, and Fruit Turnovers—28 /dozen

Mini Granola Bars V —2 /each

Individual Fruited Greek Yogurt GF&V —6 /each

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

Garden Variety Vegetables and Ranch GF&V —4 /person

Chef's Cheese and Cracker Board V —5 /person

Roasted Red Pepper Hummus V

With Garden Variety Vegetables and Pita Bread—5 /person

Tortilla Chips GF, V, & DF

With Pico de Gallo and Guacamole—5 /person

Assorted Kettle Chips GF&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 Chocolate Macadamia Nut—24 /dozen

Fudge Brownies V —36 /dozen

Bakery Fresh Donuts V —30 /dozen

Sperry's Gourmet Popcorn V —4 /person

A LA CARTE BEVERAGES

Fresh Brewed Coffee and Hot Water for

Herbal Teas—30 /1 liter

Water Decanter—25 /day

Strawberry Lemon or Cucumber Mint Infused

Canned Soda

Coke, Diet Coke, Sprite—2.5 /each

Bottled Water—2 /each

Fresh Brewed Iced Tea

With Lemons—7 /liter

Lemonade—7 /liter

Orange, Cranberry, Grapefruit, or Pineapple 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 Coffee, Herbal Teas, and Iced Water

SPECIALTY HOT CHOCOLATE AND

COFFEE BAR—8 /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—7 /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.

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, 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, Chives, and Cheddar—4 /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—24 /dozen

Individual Fruited Greek Yogurt GF & V —6 /each

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

Bakery Fresh Donuts V—30 /dozen

BREAKFAST STATIONS

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

Belgium Waffle V —9 /person, 100 guest maximum

Chef Attendant Required—75

Maple Syrup GF, V, & DF

Seasonal Berries GF, V, & DF

Peanut Butter GF, V, & DF

Chocolate Chips GF & V

Butter GF & V

Chantilly Cream GF & V

Omelet—10 /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 —7 /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—8 /person

Assorted Yogurt

Fresh Fruit GF, V, & DF

Granola V

Assorted Nuts and Seeds GF, V, & DF

CONTINENTAL BREAKFAST

Includes Orange and Cranberry Juice

Military Street—10 /person

Hand Cut Fresh Fruit GF, V, & DF

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

Water Street—15 /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

Huron—20 /person

Yogurt with Granola V

Hand Cut Fresh Fruit GF, V, & DF

Scrambled Eggs with Crème Fraiche, 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

Black River—16 /person

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

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

Choice of Applewood Bacon or Sausage Links GF & DF

ARTISAN SANDWICHES AVAILABLE UNTIL 3:00PM

*Includes assorted bags of 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—12

The Louie

Marinated Sliced Pork Loin, Sliced Granny Smith Apples, Red Onion, Mixed Greens, Roasted Red Pepper, and Almond Feta Spread on Ciabatta Bread—13

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 [̄] / ^{GF & DF UPON REQUEST}

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

Black and Bleu Wrap

Seasoned 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—15

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 & V}

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 Chocolate Macadamia Nut—2 /each

Fudge Brownies [̄] —2 /each

Lemon Bars [̄] —3 /each

Seasonal Fruit Tartlets [̄] —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 GF

With Veloute—18 /person

Hoisin Glazed Beef Brisket DF

With Caramelized Sesame Onions—21 /person

Oven Roasted Salmon GF

With Dill Cream Sauce—20 /person

Hickory Encrusted 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**—+2 /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

Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Vegetable Selections**—+2 /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*—+5 /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—26 / 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**—+2 /person**Tuscan White Bean** V**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 Whiskey Cider Chicken** GF & DF

With Sautéed Onions

Roasted Bruschetta Chicken GF

With Parmesan Cheese and Creamy Pesto Sauce

Oven Roasted Salmon GF

With Dill Cream Sauce

Hickory Encrusted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc

Traditional or Vegetarian Lasagna*Eggplant Noodles Optional* GF**Cavatappi Pasta**With Squash, Zucchini, Mushrooms and Alfredo Sauce V*Grilled Chicken Optional***Premium Entrée Selections**—+5 /person**Hoisin Glazed Beef Brisket** DF

With Caramelized Sesame Onions

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

Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Selections**—+2 /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**Seasonal Fruit Tartlets** V —+3 /each

HORS D'OEUVRE PRESENTATIONS

Cherry Pecan Baked Wheel of Brie ^V

With Crackers and Honey—200 /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 ^V —200 /50 servings

Garden Variety Vegetables and Ranch ^{GF&V} —200 /50 servings

Hand Cut Fresh Fruit ^{GF, V, & DF} —250 /50 servings

The CityScape ^V

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

Baked Spinach and Artichoke Dip ^V

With Tortilla Chips and Crostini—250 /50 servings

Roasted Red Pepper Hummus ^{V & DF}

With Garden Variety Vegetables and Pita Bread—250 /50 servings

Baked Buffalo Chicken Dip

Boursin, Cream Cheese, Spicy Shredded Chicken, Fresh Herbs, and Buffalo Sauce with Tortilla Chips and Crostini—250 /50 servings

Smoked Whitefish Dip

Brie, Cream Cheese, and Smoked Michigan Whitefish with Crackers—300 /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—75

COLD HORS D'OEUVRES

Smoked Salmon Tartlet—200 /50 pieces

Caprese Skewers ^{GF&V} —100 /50 pieces

Bruschetta ^{V & DF} —100 /50 pieces

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

Served in Cucumber Cups—100 /50 pieces

Antipasto Kabobs

Marinated Cheese Tortellini, Salami, and Olive—150 /50 pieces

Baja Chicken Tortilla Cups—200 /50 pieces

Deviled Eggs ^{GF & DF}

Traditional—100 /50 pieces

Jalapeño with Bacon—150 /50 pieces

Goat Cheese Crostini ^V

With Red Onion and Cranberry Compote—150 /50 pieces

Watermelon and Feta Bites ^V *Seasonal*

With Balsamic Glaze—100 /50 pieces

Jumbo Cocktail Shrimp ^{GF & DF} —Market Pricing /50 pieces

HOT HORS D'OEUVRES

Stuffed Mushroom Caps ^V

Choice of Italian Sausage, Seafood, or Parmesan Risotto—150 /50 pieces

Prosciutto Wrapped Shrimp ^{GF & DF}

With Honey Drizzle—Market Pricing /50 pieces

Bourbon BBQ Meatballs—200 /50 pieces

Teriyaki Beef Skewers ^{DF} —150 /50 pieces

Greek Chicken Skewers ^{GF}

With Tzatziki Sauce—150 /50 pieces

Baked Pork Pot Stickers

With Plum Sauce—150 /50 pieces

Mini Crab Cakes

With Remoulade—Market Pricing /50 pieces

Vegetarian Spring Rolls ^V

With Plum Sauce—150 /50 pieces

Spanikopita ^V—100 /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—250 /50 pieces

Deluxe Mini Hot Dogs

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

Beer Cheese Fondue ^V

With Soft Pretzel Bites—200 /50 servings

Breaded Chicken Strips

With Ranch and BBQ Sauce—150 /50 pieces

French Fries ^V —100 /50 servings

Cheese Pizza ^V —18 /10 pieces

Pepperoni Pizza—20 /10 pieces

Sperry's Gourmet Popcorn ^V —4 /person

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

25 person minimum

FRESH SALAD BAR—18 /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—+2 /person
 Tuscan White Bean V

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

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

Substitute Pretzel Buns V —+2 /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 —+1 /person
 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 Brioche Buns****Select Two Sides**

Coleslaw GF, V, & DF
 Pasta Salad V
 Steakhouse Potato Salad GF & V
 Fresh Fruit Salad GF, V, & DF —+1 /person
 Garden Salad with Choice of Dressing GF & V

FIESTA TACO BAR Lunch—18 /person Dinner—24 /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 GF & DF
 Shredded Chicken GF & DF
 Blackened Mahi Mahi GF & DF —+2 /person
 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 Southwest Chipotle Dressing—+4 /person

Add Dessert

Tres Leches Cake V —+4 /person
 Churros with Chocolate Dipping Sauce V —+4 /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 —+5 /person

ASIAN FUSION BAR Lunch—20 /person Dinner—28 /person *Includes vegetable spring rolls***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 Steamed Pork Pot Stickers

With Plum Sauce—+150 /50 pieces

ADD ON STATIONS

25 person minimum

POTATO STATION—8 /person

Select Baked or Mashed GF & V

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

CAVATAPPI MAC AND CHEESE STATION—8 /person

Shredded Cheddar Cheese, Bacon Crumbles, Diced Tomatoes, Sliced Jalapeños, Fried Crispy Onions, Snipped Chives, and Hot Sauce

Add Shredded Buffalo Chicken—+3 /person

Add BBQ Pulled Pork—+4 /person

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 All selections are based on Market Pricing.*

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—50 servings

Roast Turkey Breast GF & DF

With Cranberry Relish—60 servings

Roasted Pork Loin GF & DF

With Apple Chutney—40 servings

Herb Crusted Beef Tenderloin GF

With Horseradish Cream—30 servings

Applewood Smoked Ham GF & DF

With Honey Mustard BBQ—30 servings

ICE CREAM SUNDAE STATION—8 /person

Chef Attendant Required per 100 guests—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—+24 /dozen

Add Fudge Brownies V —+36 /dozen

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

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—+2 /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 Almonds, Light Cream Chardonnay Sauce, and Grapes—28 /person

Boursin and Spinach Stuffed Chicken GF

With Veloute—28 /person

Oven Roasted Salmon GF

With Dill Cream Sauce—29 /person

Hickory Encrusted 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 DF

With Caramelized Sesame Onions—30 /person

Peppercorn Crusted Ahi Tuna GF

With Wasabi Crème Fraiche—33 /person

Crab Stuffed Jumbo Shrimp—Market Pricing /person

New York Strip GF & DF

With Red Wine Demi-Glace—37 /person

Filet Mignon GF & DF

With Red Wine Demi-Glace—39 /person

VEGETARIAN ENTREES Select one

Stuffed Bell Pepper GF, V, & DF

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

Cavatappi Pasta Primavera V

Choice of Olive Oil and Garlic, Mushroom Alfredo, or Marinara —22 /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

Choice of Breaded or Grilled, with BBQ Sauce and Ketchup—12 /person

Macaroni and Cheese V —12 /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—+2 /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

Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF

Amaretto Glazed Carrots GF & V

Premium Vegetable Selections—+2 /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 Brulee GF & V

Tiramisu V

Mixed Berry Crumble GF, V, & DF

DUO-PLATED DINNER

Includes rolls with butter, freshly brewed coffee, herbal teas, iced tea, lemonade, and soda / 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—+2 /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 one

Grilled Whiskey Cider Chicken GF & DF & Bacon Wrapped Pork Chop GF & DF

With Whiskey Glaze / With Sautéed Onions—32 /person

Roasted Bruschetta Chicken GF & Hickory Encrusted Salmon

With Parmesan Cheese and Creamy Pesto Sauce / With Pesto Breadcrumbs and Lemon Beurre Blanc—34 /person

Baked Chardonnay Chicken & Hoisin Glazed Beef Brisket DF

With Almonds, Light Cream Chardonnay Sauce, and Grapes / With Caramelized Sesame Onions—36 /person

Boursin and Spinach Stuffed Chicken GF & New York Strip GF & DF

With Veloute / With Red Wine Demi-Glace—40 /person

Oven Roasted Salmon GF & New York Strip GF & DF

With Dill Cream Sauce / With Red Wine Demi-Glace—42 /person

Crab Stuffed Jumbo Shrimp & Filet Mignon GF & DF

With Red Wine Demi-Glace—Market Price /person

Filet Mignon GF & DF & Lobster Tail

With Red Wine Demi-Glace—Market Price /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—+2 /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

Carrots, Squash, Zucchini

Garlic Green Beans GF, V, & DF

Amaretto Glazed Carrots GF & V

Premium Vegetable Selections—+2 /person

Roasted Asparagus GF, V, & DF

Parmesan Roasted Brussel Sprouts GF & V

DINNER BUFFET—30 / 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—+2 /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 GF

With Veloute

Seared Salmon GF

With Dill Cream Sauce

Hickory Roasted Salmon

With Pesto Breadcrumbs and Lemon Beurre Blanc

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**Hoisin Glazed Beef Brisket** DF

With Caramelized Sesame Onions

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**Carrots, Squash, Zucchini GF, V, & DF**Garlic Green Beans** GF, V, & DF**Amaretto Glazed Carrots** GF & V**Premium Selections**—+2 /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 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, All Bottled Beer</i>	CALL <i>Call Brand Cocktails, Chateau Grand Traverse, All Bottled Beer, Cider, and Hard Seltzer</i>	PREMIUM <i>Premium Brand Cocktails, Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</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 Beer</i>	PREMIUM <i>Joel Gott Wine, All Bottled Beer, Cider, and Hard Seltzer</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

DRAFT BEER

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

Seasonal Selections from Bell's, Founders, New Holland, Perrin, Short's, or your favorite brewery

Microbrew Half Barrel Keg—450 /each

BUBBLY

Arte Latino Sparkling Wine—28 /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 Coffee—30 /2.5 liters