



# Reception Buffet

# \$35

## THE TREASURY

### Entrees (2)

Glazed Caribbean Jerk  
Pork Loin

*Jerk Brined and Served with  
Tropical Mango & Pineapple Salsa*

Grilled Chicken Breast  
with Basil Pesto Cream Sauce or  
Mushroom Marsala

Carved Top Sirloin  
*Rosemary Crusted with Horseradish  
Cream Sauce & Raspberry Chipotle  
Sauce*

Slow Roasted Prime Rib  
*Add \$3.00*

Herb Crusted Beef Tenderloin  
*Add \$5.00*

Citrus Grilled Atlantic Salmon  
*Add \$3.00*

Cherry Bourbon BBQ or Herb  
Roasted Chicken  
*Brined Bone-In Chicken. One of  
Our Most Popular Entrees*

Grilled Ribeye or NY Strip  
*Market Price*

Blackened Seasonal Fish  
*Served with Fresh Pico de Gallo*

House Smoked Pulled Pork

Cabernet Braised Beef Tips  
*Served with Egg Noodles and  
Marsala Sauce*

Slow Roasted Turkey  
*White & Dark Meat*

Fettuccine Alfredo  
*Scratch Made Alfredo Sauce with  
Grilled Chicken, Fresh Vegetables or  
Blackened Shrimp*

Ravioli  
*Mushroom, Butternut Squash,  
Four Cheese or Sausage*

### Side Dishes (3)

Garlic Redskin  
Mashed Potatoes

5 Cheese Baked Macaroni

Cilantro & Lime Basmati Rice

Roasted Redskin Potatoes  
*Rosemary or Dijon & Dill*

AuGratin Potatoes  
*Hand Sliced, Layered  
with Parmesan and Cream*

Maple & Cinnamon  
Glazed Sliced Carrots

Seasonal Vegetable Medley

Parmesan Green Beans  
*with Crisp Applewood Bacon*

Grilled Asparagus  
*with Beurre Blanc  
Add \$2.00*

Herbed Stuffing with Gravy  
*Savory Bread Stuffing with Spicy  
Pork Sausage*

Creamy Herbed Corn  
*Sweet Kernel Corn in Savory Sauce*

Fire Roasted Fiesta Corn  
*Black Beans, Corn & Peppers*

Black Beans  
*with Roasted Red Pepper and Red  
Onions*

Petite Roasted Tri-Color  
Carrots  
*with Ginger Butter  
Add \$2.00*

**Add 3rd Entree: \$5 Per Person**  
**Additional Side or Salad: \$3 Per Person**

### Salads (3)

*Includes Dinner Rolls*

Mixed Garden Greens  
*Tomatoes, Cucumbers, Shredded  
Cheese, Blue Cheese Crumbles*

Steakhouse Caesar Salad  
*Romaine, Bright Creamy Dressing  
and Housemade Croutons*

The Michigan Salad  
*Mixed Greens, Diced Apple, Glazed  
Pecans, Dried Cherries, Blue Cheese  
Crumbles with Raspberry  
Vinaigrette*

Cilantro & Lime Slaw

Strawberry Spinach Salad  
*with Feta & Toasted Walnuts*

Baby Spinach Salad  
*Red Onions, Bacon, Sliced Almonds  
and Warm Bacon Vinaigrette*

Zucchini Noodle Greek Salad  
*Feta, Kalamata Olives, Cucumbers  
and Tomatoes with a Sun Dried  
Tomato Vinaigrette*

Redskin Potato Salad  
*with Roasted Corn & Bacon*

Broccoli Salad

Italian Pasta Salad

Caramel Apple Salad

Fresh Fruit Display with Dips  
*In Season Add \$3*

**Ask About Additional  
Seasonal Salad Selections. We Can Customize a  
Menu for Your Reception.**

**China Dinner Plates, Salad Plates, Flatware &  
Water Goblets are Provided**

Buffet pricing subject to 20% gratuity and 6% sales tax