



Plated Dinner

THE TREASURY

We will provide a seated salad and main course to you guests. A variety of dinner rolls will be served family style. There are endless ways to customize your reception dinner. We are always happy to create something specifically for your event

Entree Selection

Duet Pairings (Choose 2)

Beef Tenderloin

\$45 (\$25 in Duet)

Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens.

Sauteed Gulf Shrimp

\$38 (\$22 in Duet)

Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper

Grilled Chicken Breast

\$35 (\$19 in Duet)

with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried Tomato.

Grilled Atlantic Salmon

\$37 (\$21 in Duet)

with Citrus & Dill or Maple Glazed

Caribbean Glazed Pork Loin

\$35 (\$19 in Duet)

Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro

Blackened Mahi Mahi

\$37 (\$21 in Duet)

Served with Roasted Red Pepper Salsa

Sliced Prime Rib

\$42 (\$25 in Duet)

with Wild Mushroom Au Jus & Horseradish Cream Sauce

Butternut Squash Ravioli

\$36 (\$20 in Duet)

*with Sage Brown Butter Sauce
Vegan Preparation Add \$3*

Fettucine Alfredo

\$35 or (\$19 in Duet)

Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast

Salad

House Salad

Mixed Greens Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette

Mandarin Almond Salad

Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almonds, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing

Steakhouse Caesar Salad

Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3

Michigan Salad

Add \$2

Mixed Greens, Dices Fuji Apple, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette

Spinach & Berries

Add \$2

Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette

Southwest Caprese Salad

Add \$3

A Bed of Shredded Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze

Optional Pasta Course Add \$5

Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan

Vegetable Selection

Roasted Seasonal Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce Add \$2

Savory Sliced Carrots

California Blend

Fresh Green Beans

Balsamic Brussel Sprouts with Bacon Add \$2

Herbed Sweet Corn
Off the Cob

Maple & Cinnamon Glazed Carrots

Petie Tri-Color Carrots Roasted & Finished in Ginger Butter Add \$2

Starch Selection

Garlic Mashed Redskin Potatoes

Cilantro & Lime Basmati Rice

Dijon & Dill Roasted Redskin Potatoes

Rosemary & Cracked Black Pepper Roasted Potatoes

Rice Pilaf

Buttered Noodles

Hand Layered Au Gratin Potatoes Add \$3

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