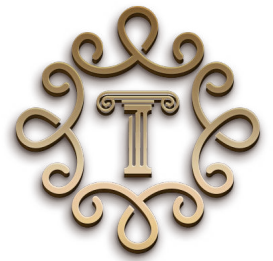


# FROM SCRATCH

CATERING & EVENT PLANNING



## Reception Buffet Menu \$40

### Entrees (2)

**Cumin Spiced Pork Loin**  
Seared and Served with Tropical Salsa

**Marinated Grilled  
Chicken Breast**  
with Basil Pesto Cream Sauce  
or Mushroom Marsala

**Seared Top Sirloin of Beef**  
Certified Angus Beef Seared & Served  
with Chef Prepared Sauce & Garnish

**Slow Roasted Prime Rib**  
Add \$3

**Herb Crusted Beef Tenderloin**  
Add \$5

**Citrus Grilled Atlantic Salmon**  
Add \$3

**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**  
Mahi Mahi Served with From Scratch  
Pico  
Based on Availability

**House Smoked Pulled Pork**  
Hardwood Smoked & Roasted with  
Chef Prepared BBQ Sauces

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

**Fettuccine Alfredo**  
Penne Served 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 Penne**

**Cilantro & Lime Basmati Rice**

**Roasted Redskin Potatoes**  
Rosemary or Dijon & Dill

**AuGratin Potatoes**  
Hand Sliced, Layered with a  
Shaved Artisan Cheese & Heavy Cream

**Maple & Cinnamon  
Glazed Carrots**  
Hand Peeled & Sliced  
Orange, Purple & Yellow Carrots

**Seasonal Vegetable Medley**

**Parmesan Green Beans**  
with Crisp Applewood Bacon

**Grilled Asparagus**  
with Beurre Blanc  
Add \$2

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

**Michigan Style Creamed Corn**  
Roasted Sweet Corn and Rich Creamed  
Corn with Fresh Herbs and Onion

**Fire Roasted Fiesta Corn**  
A Festive Combination of Beans Corn &  
Peppers

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

### Salads (3)

Or 1 Plated Salad

**Mixed Garden Greens**  
Tomatoes, Cucumbers, Shaved Carrots,  
Shredded Cheese, Peppers, Onion

**Steakhouse Caesar Salad**  
Crisp Romaine, Creamy Caesar  
Dressing & House Made Croutons

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

**Cilantro & Lime Slaw**

**Strawberry Spinach Salad**  
with Crumbled Feta, Toasted Almonds,  
Red Onion, Radishes and Maple  
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**

**Add a Fresh Fruit Display**  
In Season Only \$3

**Buffet Package Includes:**  
\*Elegant China Dinner Plating,  
Salad Plating and Flatware

\*Linen Napkins in Choice of Color(s)

\*Table Linens (White, Ivory or Black)

\*Glass Water Goblets, Glass Carafes  
& Tableside Water Service

\*Custom Dessert Service  
(Outside Dessert Vendors  
Allowed with Authorization)

Buffet Pricing Subject to 20% Service Fee and 6% Sales Tax