

# FROM SCRATCH

CATERING & EVENT PLANNING



## Plated Dinner & Family Style Options

Includes: Gold Chargers, Elegant China Plating, Stainless Flatware, Linen Napkins, Glass Water Goblets & Carafes, Cutting & Plating of Dessert (Outside Vendor Allowed)

An Assortment of Fresh Baked Dinner Rolls Served with Salad Course.

\*We would love to help create a plating to match your vision. Please let us know if you would like to design a menu.\*

### Entree Selection

Duet Pairings (Choose 2)

**Beef Tenderloin**

\$50 (\$29 in Duet)

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

**Sauteed Gulf Shrimp**

\$42 (\$24 in Duet)

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

**Grilled Chicken Breast**

\$39 (\$21 in Duet)

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

**Grilled Atlantic Salmon**

\$41 (\$23 in Duet)

*with Citrus & Dill or Maple Glazed*

**Caribbean Glazed Pork Loin**

\$39 (\$21 in Duet)

*Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro*

**Blackened Mahi Mahi**

\$41 (\$23 in Duet)

*Served with Roasted Red Pepper Salsa*

**Sliced Prime Rib**

\$47 (Not Available in Duet)

*with Wild Mushroom Au Jus & Horseradish Cream Sauce*

**Butternut Squash Ravioli**

\$40 (\$22 in Duet)

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

**Fettucine Alfredo**

\$39 or (\$21 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 Almond, 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, Diced Fuji Apples, 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 Artisan 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 or Grilled Vegetable Medley**

**Steamed Broccoli**

**Grilled Asparagus with Beurre Blanc Sauce**

Add \$2

**California Blend**

*Carrot, Broccoli & Cauliflower*

**Fresh Green Beans**

*Haricot Vert*

**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

**\*\*Family Style Dinner Service Includes a Plated Salad Course & Another "Passable" Salad Selection from Our Buffet Menu.**

Food and Beverage Pricing Subject to 20% Administrative Fee and 6% Sales Tax