



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

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

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

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

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)