

Hors d'Oeuvres

Displays

Each display serves 50 guests

IMPORTED AND DOMESTIC CHEESES

Assorted Cheeses to Include: Danish Bleu, Aged Cheddar, Brie, Goat's Cheese, Smoked Gouda, Colby, and Swiss with Fresh Berries, Crackers, and Toasted Bread

MARKET FRESH CRUDITÉS

Assorted Fresh Vegetables with Ranch and Traditional Hummus

FRESHLY SLICED SEASONAL FRUIT

SHRIMP COCKTAIL

Shrimp Cocktail Display with Lemon Wedges, Traditional Cocktail Sauce, and Brandy Scented Louis Sauce

Cold Hors d'Oeuvres

Each order contains 50 pieces

Brie and Pear Crostini with a Honey White Balsamic Reduction

Blackened Shrimp Salad in a Cucumber Cup

Shaved Tenderloin of Beef over Toasted Horseradish Chive Cream on Crostini

Smoked Salmon Crostini with Lemon Dill Aioli

Harissa Chicken Salad on Toasted Baguette

Cucumber Cup with Mint Scented Cream Cheese Drizzled with Melon Coulis

Shaved Pancetta on Pretzel Crostini topped with Pickled Mustard Seed

Hot Hors d'Oeuvres

Each order contains 50 pieces

Southwest Egg Rolls with Roasted Poblano Ranch Dip

Smoked Cheddar and Bacon Stuffed Mushroom Caps

Pork Pot Stickers with Hoisin Glaze

Red Wine Braised Beef Tips with Wild Mushroom Ragout

Sun-Dried Tomato Polenta Cakes with Smoked Tomato Compote

Jalapeño Bacon Wrapped Shrimp

Crab Salad stuffed Mushroom Caps with Old Bay Aioli

Artichoke Pecorino Fritter with Lemon Dill Aioli

Habañero Mango Glazed Chicken Bites

Vegetarian Spring Rolls with Orange Ginger Sauce

Baked Swedish Meatballs

All food and beverage prices are subject to a 22% taxable service charge and an applicable Michigan sales tax.

Plated Dinner

Includes Dinner Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Salads

Please select one Salad


Classic Caesar Salad with Parmesan Crisp, Herb Croutons, and Creamy Parmesan Caesar Dressing


Field Green Salad with Tomato, Red Onion, Cucumber, and Choice of Two Dressings


Fresh Greens with Mini Mozzarella Balls, Cherry Tomatoes, and Herbed White Balsamic Vinaigrette

Entrées


Please select up to two Entrées plus a Vegetarian option

 Boneless Pork Chop rubbed with Ancho Chili Seasoning, Finished with Chipotle Bacon Jus


 Braised Beef Short Rib with Choice of Red Wine Demi Glaze, Horseradish Cream Sauce, or Wild Mushroom Cream Sauce


 Caprese Chicken stacked with Layers of Sliced Tomatoes, Basil, Mozzarella, and Drizzled with Balsamic Glaze

 Seared and Roasted Cod with Roasted Sweet Corn and Pepper Relish

 Rustic Vegetable Lasagna with Roasted Zucchini, Squash, Mushrooms with Smoked Tomato Compote

 Sautéed Chicken Breast with Rosemary Thyme Cream Sauce

 Seared Filet of Beef with Caramelized Red Wine Shallot Jam

 Seared Filet of Salmon with Lemon Dill Cream Sauce

 Seared Cauliflower and Chickpea Steak with a Wild Mushroom Ragout

Accompaniments

Please select two Accompaniments

Sautéed Green Beans

Glazed Baby Carrots

Roasted Vegetable Medley

Roasted Asparagus

Roasted Summer Vegetables

Truffle Whipped Yukon Gold Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Garlic Whipped Potatoes

Garlic Roasted Fingerling Potatoes

Couscous Pilaf

Wild Rice Pilaf

FREE OF GLUTEN 

VEGETARIAN 

VEGAN 

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Signature Dinner Buffet

TWO ENTRÉES

THREE ENTREES

Includes Rolls and Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Herbal and Organic Teas, and Assorted Soft Drinks

Salads

PLEASE SELECT TWO

Field Greens with Tomatoes, Cucumbers, Carrots, and Ranch Dressing

Baby Arugula with Cucumbers, Melons, Shaved Shallots, Feta, and Sweet & Sour Lemon Vinaigrette

Cous Cous and Watercress with Olives, Tomatoes, Red Onions and Basil Vinaigrette

Chopped Romaine with Artichoke Hearts, Black Olives, Red Onions, Croutons, Parmesan Cheese, and Red Wine Herb Vinaigrette

Quinoa with Kiln Dried Cherries, Walnuts, Celery, Red Onions, and Pomegranate Vinaigrette

Baby Kale and Roasted Mushrooms with Shallots, Goat's Cheese, and Truffle Scented Vinaigrette

Entrées

PLEASE SELECT TWO OR THREE

Roasted Striploin of Beef with Tarragon Jus

Sliced Garlic Crusted Beef Tenderloin with Horseradish Cream

Red Wine Braised Beef Short Ribs

Sautéed Chicken Breast with Lemon Thyme Cream Sauce

Seared Chicken Breast with Roasted Garlic Peperonata and Shaved Pecorino

Roasted Chicken Breast with Pear Riesling Glaze

Pork Loin with Pineapple Rum Sauce

Sliced Pork with Citrus Chipotle Glaze

Seared Salmon Filet with Lemon Dill Cream Sauce

Roasted Salmon Filet with Citrus Ginger Glaze

Accompaniments

PLEASE SELECT THREE

Roasted Garlic Whipped Yukon Gold Potatoes

Rosemary Roasted Fingerling Potatoes

Mashed Sweet Potatoes with Apple Brandy Butter

Orzo Pasta with Goat's Cheese, Bell Peppers, and Roasted Garlic

Braised Wild Mushroom Quinoa

Wild Rice Pilaf

Green Beans with Lemons and Pepper

Parmesan Roasted Asparagus

Honey Peppercorn Glazed Baby Carrots

Roasted Cauliflowers, Shallots, and Red Pepper Medley

Zucchini, Squash, and Red Onions with Roasted Garlic Scented Olive Oil

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