

Satisfying Sides

Selections for Lunch and Dinner

Salad Selections:

Wedge Salad with Bleu Cheese Crumbles, Chopped Bacon, Cherry Tomatoes

Classic Caesar with Homemade Garlic Croutons and Shaved Parmesan

Michigan Mixed Green with Dried Cherries, Red Onions, Blue Cheese and Candied Pecans

Harvest Pear Salad with Herbed Goat Cheese, Bartlett Pear and Julienne Apples

Goat Cheese and Beet Salad

Garden Salad with Cucumber, Julienne Carrots, Cherry Tomatoes and Focaccias Croutons

Broccoli Slaw

Herbed Red Skin Potato Salad

Chef's Choice

From the Garden:

Broccolini with slivered Red Peppers

Green Beans with Butternut Squash, Red Onion and Pomegranate Seeds

Grilled Market Vegetables

Root Medley

Brussel Sprouts tossed with Maple Glaze, Smoked Bacon and Red Onions

Balsamic Glazed Roasted Carrots

Sautéed Spinach with Garlic

Chef's Choice

Pure Goodness:

Vermont White Cheddar Baked Mac and Cheese

Chef's Seasonal Gnocchi

Potato Pancakes (\$2 additional per guest)

Wild Rice Pilaf

Oven Roasted Herbed Red Skins

Horseradish Mashed Potato or Maple Mashed Sweet Potato

Cheddar Scallion Mashed Potatoes

Seared Yukon Gold Potatoes

Chef's Choice

Delectable Delights

Red Velvet Cake

Carrot Cake

Creamy New York Style- Raspberry, Blueberry or Strawberry Sauce

White Chocolate Mousse in Chocolate shell drizzled with Raspberry Coulis

Strudel- Choice of Apple or Cherry with Crème Anglaise

Fruit Sorbet

Chef's Choice

Prices subject to 22% Service Charge and 6% Sales Tax.
Prices are subject to change.