

BUFFET LUNCH

Traditions buffet experience includes: fresh bread basket & butter, coffee & tea service.
Select: (2) entrees, (2) sides, and (1) salad OR (1) dessert. Prices are per person unless specified.

TRADITIONS (25+ Guest Minimum)

\$29

CAJUN PASTA

Andouille sausage, shrimp, chicken, with peppers & onions in rich Cajun cream sauce over tortellini

GRAHAM'S CHICKEN

Sour cream, herbed bread crumbs & white wine cream sauce

MICHIGAN CHERRY CHICKEN (GF)

Grilled, Traverse City cherry sauce

ROASTED PORK LOIN (GF)

Dijon mustard, garlic & fresh herbs

FRIED CHICKEN

Southern fried crispy chicken

ATLANTIC SALMON (GF)

Maple bourbon glaze

MOROCCAN STEW (V | VG | GF)

Seasonal vegetables, African inspired sauce & ancient grain medley

PASTA & MEATBALLS

Home made meatballs and sauce over al dente pasta

BUTTERNUT SQUASH RAVIOLI (V)

Sage cream sauce & roasted red peppers

BAKED MANICOTTI (V)

Cheese stuffed pasta, marinara, mozzarella & parmesan

SALADS

House Salad: mixed salad greens, carrots, tomatoes, cucumbers, focaccia croutons

Caesar Salad: romaine, focaccia croutons, shaved parmesan cheese, Caesar dressing

VEGETABLES

Seasonal vegetables (V, VG)

Green beans with pine nuts & sundried tomatoes (V, VG)

Broccoli (V, VG)

Asparagus, fresh lemon & shaved parmesan (V, VG)

Roasted market vegetables. (V, VG)

Roasted carrots bourbon glazed (V, VG)

STARCH

Vermont white cheddar baked mac & cheese (V)

Au gratin potatoes (V)

Cranberry wild rice pilaf (V, GF)

Oven roasted fingerling potatoes (V, GF)

Horseradish, roasted garlic or cheddar scallion mashed potatoes (V, GF)

Seared Yukon gold potatoes (V, GF)

Desserts

Carrot cake, cheesecake with raspberry coulis, flourless chocolate cake (GF) or Chef's seasonal dessert assortment





BUFFET LUNCH CONT.

Buffet experience includes coffee & tea service. (25 guest minimum)

A2 \$26
 Garden salad, assorted dressing & toppings, cucumber salad, eggplant parmesan, butternut squash ravioli with asiago cream and roasted red peppers, wild mushroom polenta, seasonal vegetables, bread basket
 Assorted desserts

PICNIC \$26
 Grilled brats, Angus beef burgers and chicken breast with house made potato salad & macaroni salad. Served with house made chips & pimento dip, watermelon wedges
 Strawberry shortcake

ITALIAN \$29
 Minestrone soup, Caprese salad platter, arugula and fennel salad, garlic cheese bread, chicken pepperoni, maiale Milanese, grilled seasonal vegetables, risotto with artichoke and peas.
 Tirasmisu

Add On:
 ♦ Lollipop lamb chops- \$16 pp
 ♦ Pan-fried veal with tomato marsala sauce \$10 pp

THANKSGIVING DAY \$29
 Whole thyme and mustard roasted turkey & rosemary roasted beef, cranberry sauce, stuffing, mashed potatoes & gravy, green bean casserole, candied yams, bread basket

TEX MEX BUFFET \$28
 Tex Mex ground beef, chicken fajitas, corn & flour tortillas, pulled pork enchiladas with salsa verda & cilantro lime splash
 Spanish rice, fire roasted corn & black beans, tortilla chips with house made pico de gallo.
 Served with House made salsa, shredded lettuce, diced tomatoes, chopped onions, sliced black olives, cheddar cheese, sour cream, guacamole, jalapeno peppers
 Flash fried cinnamon chips and vanilla bean sauce
 Add On:
 ♦ Barrio beef street taco station- \$8 pp
 ♦ Steak fajitas- \$8 pp
 ♦ Shrimp fajitas- \$7 pp

SOUTHERN COMFORT \$32
 Panzanella salad, fried chicken, Cajun catfish, collard greens, mac n' cheese
 Dessert display

BBQ TIME \$33
 12 hour beef brisket, pulled pork, & BBQ bone in chicken, house made potato salad, coleslaw, macaroni salad, collard greens, baked beans and street corn served with corn muffins
 Apple cobbler
 Add On:
 ♦ BBQ ribs - \$9 pp
 ♦ Grilled shrimp skewers - \$6 pp
 ♦ Bourbon maple glazed salmon - \$8 pp





BUFFET LUNCH CONT.

Sandwich counts required in advance. (25 guest minimum)

MARKET BUFFET

\$26

SANDWICH OPTIONS

INCLUDES:

House-made seasoned chips with parmesan bacon dip (GF), cookies, brownies, coffee & tea service.

SELECT TWO (2)

Classic Caesar - romaine, focaccia garlic croutons, house-made dressing & parmesan

Michigan mixed greens - dried cherries, red onions, bleu cheese & candied walnuts (GF)

Herbed redskin potato salad (GF)

House Made Macaroni Salad

House Made Coleslaw

SELECT THREE (3)

Sandwich options

BOX LUNCH

\$22

EACH BOX CONTAINS:

One (1) package of cookies, one (1) bag of potato chips, one (1) piece of seasonal whole fruit, one (1) bottle of water

SELECT THREE (3)

Sandwich options

TURKEY CROISSANT:

Mesquite Smoked turkey on a fresh baked croissant with big eye Swiss, clipped baby spinach and local vine ripened tomatoes.

ITALIAN HOAGIE:

Prosciutto, spicy capicola, salami, and ham with aged provolone cheese, shaved lettuce, tomatoes, and thinly sliced red onion.

HAM & CHEDDAR:

Bavarian style ham layered on a fresh ciabatta topped with aged cheddar cheese. Garnished with arugula and pickled apples.

CHICKEN SALAD CROISSANT:

House made chicken salad on a fresh baked croissant with shaved baby lettuce.

TUNA SALAD CROISSANT:

Yellowfin tuna blended with red onion, celery, and Hellman's Mayo served on a freshly baked croissant.

PORTABELLA WRAP:

Marinated and grilled portabella with some seasonal vegetable friends roll in a tomato tortilla wrap.

GLUTEN FREE:

Smoked turkey breast and big eye Swiss with arugula & vine ripe tomatoes on gluten free bread

