

Satisfying Sides

SELECTIONS FOR LUNCH AND DINNER

SALAD SELECTIONS

Wedge Salad with Bleu Cheese Crumbles, Chopped Bacon, Cherry Tomatoes
Classic Caesar with House-made Garlic Croutons and shaved Parmesan
Michigan Mixed Green with Dried Cherries, Red Onions, Bleu Cheese and Candied Pecans
Harvest Pear Salad with Herbed Goat Cheese, Bartlett Pear and Julienne Apples
on a Shredded Brussel Sprout and Kale Blend
Goat Cheese and Beet Salad
Garden Salad with Cucumber, Curled Carrots, Cherry Tomatoes and Focaccia Croutons
Broccoli Slaw
Herbed Red Skin Potato Salad
Greek Pasta Salad

FROM THE GARDEN:

Broccolini with Slivered Red Peppers
Green Beans with Butternut Squash and Red Onion
Roasted Market Vegetables
Root Vegetable Medley
Roasted Brussel Sprouts Tossed with Maple Glaze, Smoked Bacon and Red Onions
Balsamic Glazed Roasted Carrots
Sautéed Spinach with Garlic

PURE GOODNESS:

Vermont White Cheddar Baked Mac and Cheese
Chef's seasonal gnocchi
Potato pancakes (\$2 additional per guest) with Apple Compote, Sour Cream and Chive
Wild Rice Pilaf
Oven Roasted Herbed Red Skins
Horseradish Mashed Potato or Maple Mashed Sweet Potato
Cheddar Scallion Mashed Potatoes
Seared Yukon Gold Potatoes
Ancient Grain Quinoa Medley
Classic Risotto

DELECTABLE DELIGHTS:

Flourless Chocolate Cake (GLUTEN FREE)
Individual Red Velvet Cake
Individual Carrot Cake
Creamy New York Style Cheesecake - Raspberry, Blueberry or Strawberry Sauce
White Chocolate Mousse in Chocolate Shell Drizzled with Raspberry Coulis
Choice of Apple or Cherry Strudel with Crème Anglaise

Plated Lunch

All plated luncheon entrees include warm Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea and Select (1) Salad Selections, (1) From the Garden, (1) Pure Goodness, (1) Delectable Delights from Satisfying Sides. Option of two entrées additional \$1.00 per guest.

Blackened Chicken Pasta with Boursin Cream Sauce \$18

Tossed with Sundried Tomatoes, Spinach and Toasted Pine Nuts
substitute Salmon \$7 per person, Shrimp \$5 per person

Chicken Graham's \$19

Sautéed Chicken Breast Rolled in Sour Cream and Herbed Bread Crumbs

Flat Iron Steak \$27

Marinated in Balsamic Vinegar, Red Wine and Rosemary

Roasted Pork Loin \$19

Topped with Stone Ground Mustard and Wild Mushrooms

Lemon Garlic Seared White Fish \$21

Seasoned with Homemade Herbs, Lemon and Garlic Butter

Grilled Salmon \$21

Topped with choice of dill mustard glaze or brown-sugar whiskey glaze

Moroccan Stew * \$18

Market Vegetables Simmered to Perfection and served over Grains

Lighter Fare

All Lighter Fare entrees include Warm Fresh Baked Rolls and Butter, Coffee, Decaffeinated Coffee, Tea

Michigan Cherry Chicken Salad \$17

Grilled Chicken, Spring Mix, Bleu Cheese, Michigan Dried Cherries, Red Onions and Candied Pecans

Classic Caesar Salad \$16

Grilled Chicken, Romaine, Lettuce, Grated Parmesan, Homemade Garlic Croutons and Creamy Caesar Dressing (Blackened Salmon additional \$7 per person)

ADD SOUP DU JOUR \$2.50

Chipotle Duet Salad with Chicken and Shrimp \$19

Romaine, Grilled Corn, Black Beans, Red Onions, Cucumbers, Shaved Cheddar and Crispy Leeks

Grilled Ham and Turkey Pretzel and Daily Homemade Soup \$17

With Gruyere Cheese in Grilled Pretzel bun with Michigan Dried Cherry Aioli and Baby Greens

Caprese Wrap and Daily Homemade Soup \$17

Buffalo Mozzarella with Vine Ripe Tomato Compote, Pesto Spread and Field Greens with Lemon Juice in a Spinach Wrap

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



Lunch Buffets

FRESH MEX BUFFET \$22

20+ GUEST MINIMUM

(Add Steak Fajitas \$4 per person)

Mexican Ground Beef, Chicken Fajitas or Sautéed Shrimp Fajitas (choose two)

Warm Flour Tortillas and Corn Taco Shells

Spanish Rice, Fire Roasted Corn and Black Beans

Locally Made Tortilla Chips with Pico de Gallo

Assorted Toppings: Shredded Lettuce, Diced Tomatoes, Chopped Onions, Black Olives,
Shredded Cheddar Cheese, Sour Cream, Guacamole and Jalapeno Peppers

Flash Fried Cinnamon Chips with Vanilla Bean Sauce

SANDWICH MARKET \$19

20+ GUEST MINIMUM

(The buffet option below can also be utilized for Market Brown Bag lunches)

Select 3 Sandwich Options:

Turkey, Brie, Pesto Mayonnaise

Salami, Capicola, Muffuletta, Provolone

Portabella Mushroom, Roasted Red Pepper, Feta, Balsamic Reduction

Roast Beef, Grilled Red Onion, Pickled Radish, Black Pepper

Ham, Gruyere, Apple, Whole Grain Honey Mustard

Select two side options:

Classic Caesar with Homemade Garlic Croutons and Shaved Parmesan

Michigan Mixed Greens with Dried Cherries, Red Onions, Bleu Cheese and Candied Pecans

Potato Salad

House Slaw

Hummus and Pita Chips

House-made Seasoned Chips with Parmesan Bacon Dip

Individual Bagged Chips

Whole Fresh Fruit

Served with (Choice of 2) Cookies, Brownies, and Chef's selection of Assorted Dessert Bars,

Coffee, Decaffeinated Coffee, Tea and Iced Tea

BAKED POTATO BAR \$19

Jumbo Idaho Potatoes

Assorted toppings: Diced Tomatoes, Shaved Cheddar, Feta, Bacon, Shaved Prosciutto, Onion Petals,
Mushrooms, Broccoli and Sautéed Spinach, Chives, Sour Cream, Pico De Gallo and Whipped Butter

Spring Mixed Greens with Assorted Toppings and Dressings

Seasonal Fresh Fruit

Mini Candy Bar Station

Salted Breadsticks



Lunch Buffets

TRADITIONS \$25

20+ GUEST MINIMUM

Entrée Choices (Choose 2):

Blackened Chicken Pasta with Boursin Cream Sauce

Tossed with Sundried Tomatoes, Spinach and Toasted Pine Nuts

Chicken Graham's

Sautéed Chicken Breast rolled in Sour Cream and Herbed Bread Crumbs

Roasted Pork Loin

Topped with Stone Ground Mustard and Wild Mushrooms

Roasted Strip Loin Red Wine Demi Glaze

Grilled Italian Sausage with Peppers and Onions

Lemon Garlic Seared White Fish

Seasoned with Home-made Herbs, Lemon and Garlic Butter

Grilled Salmon

Topped with choice of Dill Mustard Glaze or Brown-Sugar Whiskey Glaze

Moroccan Stew *

Market Vegetables simmered to perfection and served over Grains

Butternut Squash Ravioli

Roasted Butternut Squash Ravioli tossed together in a Red Bell Pepper and Sage Cream Sauce

Baked Pesto and Prosciutto Chicken Breast of Chicken

Filled with slices of Prosciutto, Pesto Sauce, and Provolone Cheese

Beef or Vegetable Lasagna

Traditionally prepared

Buffet Experience Includes: Fresh Baked Bread selection and Butter, Coffee and Tea Service
Select (1) Salads, (1) From the Garden, (1) Pure Goodness and (1) Delectable Delights from our Satisfying
Sides to compliment our Mini Pastry Assortment

Victors \$25

20+ GUEST MINIMUM

Entrée Choices (Choose 2):

Craft Beer Battered Cod

Rosemary Garlic Grilled Chicken Breast

Sliced Roast Pork Loin

Buttermilk Fried Chicken

Barbeque Pulled Pork Sliders

Grilled Burgers and Chili Dogs

White Cheddar Mac and Cheese

***Vegetarian option: Garden Burger**

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