

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 Dinner

\$1.00 PER PERSON ADDITIONAL CHARGE FOR MULTIPLE ENTRÉE OPTIONS , MAXIMUM 3 ENTRÉE CHOICE

Select (1) Salad Selections, (1) From the Garden, (1) Pure Goodness, (1) Delectable Delights

BEEF ENTRÉES

Medallions of Beef Tenderloin \$40

Sautéed Tenderloin Medallions with a selection of Classic Sauces to Choose from; Port Wine Sauce, Demi Glace, Green Peppercorn, and Burgundy Wild Mushroom

Filet Mignon \$42

Char-grilled to perfection and garnished with Maître d' Hotel Butter

Marinated Kensington Sirloin \$38

Our signature Center Cut Sirloin Steak Marinated in Red Wine, Pineapple Juice, Garlic, Herbs, and Spices

New York Strip \$40

Expertly Grilled and Brushed with Seasoned Butter

Bouchee of Beef Burgundy \$36

Classically Prepared Cubes of Beef Seared Together with Smoked Bacon, Pearl Onions, Button Mushrooms and Simmered in Burgundy Wine and Beef Stock

POULTRY ENTRÉES

Champagne Chicken \$29

Sautéed Breast of Chicken ladled with a crisp Champagne Cream Sauce

Seared Lemon Chicken \$29

Pan seared Chicken Breast lightly seasoned

Grilled Artichoke Chicken \$31

Grilled Breast of Chicken topped with a velvety cream sauce with quartered Artichokes, Wild Mushrooms, and Roasted Bell Peppers

Broiled Chicken Florentine \$32

Butterflied Chicken Breast stuffed with Alouette Cheese and Baby Spinach

Baked Pesto and Prosciutto Chicken \$34

Breast of Chicken filled with Slices of Prosciutto, Pesto Sauce and Provolone Cheese

SEAFOOD ENTRÉES

Atlantic Salmon \$33

Wild caught North Atlantic Salmon prepared broiled, chargrilled or poached and placed on a bed of wilted Baby Greens

Char-Grilled Halibut with Tarragon Lemon Butter \$36

Alaskan Halibut fillet char-grilled to perfection and finished with a Sauce of fresh Tarragon, Shallots, White Wine, Lemon, and Butter

Lake Superior Whitefish with Michigan Cherry Cream Sauce \$32

Broiled Lake Superior Whitefish fillets finished with a Sherry Cream Sauce and Sun Dried Michigan Cherries

Sautéed Rainbow Trout Nantaise \$34

Sautéed Rainbow Trout garnished with a jardinière of Leeks and a White Wine Butter Sauce

Crab Stuffed Lemon Sole \$39

Filet of Lemon Sole stuffed with Maryland Blue Crab and topped with Hollandaise Sauce

VEGETARIAN AND VEGAN

Moroccan Stew \$29

Ripe tomatoes, Zucchini and Yellow Squash, Eggplant, Butternut Squash, Onions and Raisins simmered together with Olive Oil and a blend of Spices and Seasonings. Served with your choice of Puff Pastry, Vegetarian Rice or Ancient Grains

Mushroom Feuilletee \$29

A selection of Crimini, Shitake, Oyster and Button Mushrooms sautéed together and finished with White Wine. Heavy Cream and Demi-Glace, placed between layers of Puff Pastry and topped with Grated Parmesan Cheese

Butternut Squash Ravioli \$27

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

Fettuccini Primavera \$27

Market fresh Vegetables sautéed together with Garlic, White Wine, Parmesan Cheese and fresh Cream placed over a bed of Fettuccini Noodles



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

Dinner Buffet

\$36

Carved Prime Rib

Add Au Jus

Roasted New York Strip Loin

Slow roasted and brushed with Garlic and Fresh Herbs

Roasted Pork Loin

Slow roasted with a smear of Stone Ground Mustard and Fresh Thyme

Beef tips with Wild Mushroom Demi

Classically prepared Beef Tenderloin Tips seared together with a blend of Wild Mushrooms in Demi-Glace

Grilled Artichoke Chicken

Grilled Breast of Chicken topped with a velvety Cream Sauce with quartered Artichokes. Wild Mushrooms and Roasted Bell Peppers

Broiled Chicken Florentine

Butterflied Chicken Breast stuffed with Alouette Cheese and Baby Spinach

Baked Pesto and Prosciutto Chicken

Breast of chicken filled with slices of prosciutto, pesto sauce, and provolone cheese

Atlantic Salmon

Wild caught North Atlantic Salmon prepared broiled, char-grilled, with Dill Mustard Crust or Brown Sugar Whiskey Glaze

Lake Superior Whitefish with Michigan Cherry Cream Sauce

Broiled Lake Superior Whitefish Fillets finished with a Sherry Cream Sauce and Sun Dried Michigan Cherries

Moroccan Stew

Ripe Tomatoes, Squash, Eggplant, Butternut Squash, Onions and Raisins simmered together with Olive Oil and a blend of Spices and Seasonings

Butternut Squash Ravioli

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

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

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