



BEFORE, DURING & AFTER

Select (1) before, (2) from during (1) after

BEFORE

Wedge salad - bleu cheese crumbles, red onion, chopped bacon & cherry tomatoes, bleu cheese dressing. (GF)

Classic Caesar - house-made garlic focaccia croutons & shaved parmesan. (V)

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

Garden salad - cucumbers, curled carrots, cherry tomatoes & focaccia croutons. (V, VG)

DURING (PICK 2)

Asparagus, fresh lemon & shaved parmesan. (V)

Green beans, goat cheese & sun dried tomatoes or butternut squash & red onion. (V)

Roasted market vegetables. (V, VG)

Root vegetable medley. (V, VG)

Roasted Brussel sprouts with bourbon glaze, smoked bacon & red onions.

Roasted carrots, balsamic glazed or bourbon glazed. (VG, V)

Maple vanilla sweet potatoes. (V, VG)

Smokey jack scallop potatoes. (V, VG)

DURING - Continued

Vermont white cheddar baked mac & cheese. (V)

Chef's seasonal gnocchi. (V)

Potato pancakes (additional \$2 per person), apple compote, sour cream & chive. (V, GF)

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)

Brown rice & quinoa medley. (V, VG, GF)

Seasonal risotto. (V, GF)

AFTER (PICK 1)

Flourless chocolate cake. (gluten free)

Individual red velvet cake. (V, GF)

Individual carrot cake.

Creamy new York style cheesecake; raspberry, blueberry or strawberry sauce. (V)

White chocolate mousse, chocolate shell, raspberry coulis. (V, VG)

Apple or cherry strudel, crème anglaise. (V)

Chef's select seasonal dessert station.

