



# BUFFET DINNER BUILD YOUR OWN EXPERIENCE

Experience buffet includes: fresh bread basket & butter, coffee & tea service. (25 guest minimum)

**2 Entrées—\$38 | 3 Entrées—\$42**

**PAN-FRIED PORK CHOPS**

with garlic butter mushrooms

**ROASTED PORK LOIN**

Rosemary & garlic roasted with dijon

**BBQ RIBS**

House Smoked

**PORK CHOPS**

Honey garlic

**MEDITERRANEAN STUFFED PORK LOIN**

Garlic herb cream

**CHICKEN PARMESAN**

House made marinara & mozzarella

**CHICKEN PICATTA**

Lemon caper sauce topped with goat cheese

**FRIED CHICKEN**

Breaded and crispy fried

**ROASTED BONE-IN CHICKEN**

Tuscan fennel & garlic roasted

**GRILLED BBQ BONE-IN CHICKEN**

Glazed with house made sauce

**ROASTED TURKEY**

Sage roasted with giblet gravy

**12 HOUR BEEF BRISKET**

Mushroom veal demi

**ROASTED STRIP LOIN**

Beef Marchand di vin

**BEEF POT ROAST**

Braised with carrots & onions

**HERB SEARED SALMON**

Orange chipotle Beurre Blanc

**BLACKENED TILAPIA**

Creole butter

**SHRIMP AND CHICKEN JAMBALAYA**

Red beans & rice

**CHEESE MANICOTTI**

House made marinara

**CHICKEN & SPINACH MANICOTTI**

Chicken with spinach & cheese in pasta shell

**LASAGNA**

Traditional or vegetarian

**BUTTERNUT SQUASH RAVIOLI**

Parmesan cream sauce

**CHICKPEA AND TOMATO CURRY**

Over organic lemon rice

**BEEF SHORT RIBS +\$6PP**

Braise with hunter sauce & baby onions

**NEW YORK STRIP +8PP**

Grilled with sauteed mushrooms

**ACTION STATION ADD ON'S: PAELLA STATION +\$15PP**

**BEEF TENDERLOIN, PRIME RIB, BARON OF BEEF, DEARBORN HAM, ROASTED TURKEY. +MARKET PRICE**

50 PERSON MINIMUM

(\$100 CHEF ATTENDANT REQUIRED)



3500 South State Street, Ann Arbor, MI 48108 | 734.761.1799 | sales@kcourtaa.com  
All pricing is subject to a 24% service fee & 6% MI State Sales Tax



# BUFFET DINNER BUILD YOUR OWN EXPERIENCE

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

Select: (1) salad, (1) starch, (1) vegetable, (1) dessert

## SALADS

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

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

Michigan Salad: mixed salad greens, dried cherries, goat cheese, red onion, candied pecans

## STARCHES

Mashed potatoes

Garlic parmesan potatoes

Roasted fingerling potatoes

Scalloped potatoes

Confit rice

Pine nut orzo with spinach & romano

Baked beans

Mac & cheese

Saffron infused wild mushroom risotto

Pasta marinara

Cranberry rice

## VEGETABLES

Seasonal vegetable medley

Bourbon glazed carrots

Cauliflower polonaise

Broccoli/cauliflower casserole

Green beans with roasted peppers & toasted nuts

Asparagus with sauce Bearnaise

Southern style beans

Collard greens

Creamed spinach au gratin

Street corn with spicy garlic aioli

Brussel sprout hash

## DESSERTS

Flourless chocolate torte

New York Style cheesecake with raspberry and chocolate sauce

Carrot cake with caramel sauce

Chocolate mousse in a marbled chocolate cup with berry coulis

Seasonal fruit tart





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## FRESH & FREE

*\*Allergen Friendly\**

- Pita bread & hummus
- Tabouli
- Chickpea salad
- Babaganoush
- Greek potatoes
- Vegetable medley tossed in olive oil
- Eggplant marinara
- Seasonal fish with salsa cuda

Add On:

- ◇ Pot Roast - \$7pp

## BBQ SEASON

- House made potato salad, cucumber salad, cabbage slaw
- Jalapeno & cheddar corn muffins
- 12 hour brisket lightly smoked with house sauces
- Seasoned Carolina style BBQ chicken
- Braised collard greens, street corn on the cobb, Vermont white cheddar mac & cheese
- Peach cobbler & chocolate pecan pie

Add On:

- ◇ Dry rubbed St. Louis style pork ribs glazed in house made sweet and sassy sauce - \$9pp
- ◇ Marinated & grilled shrimp- \$6pp
- ◇ Burnt ends - \$5pp

**\$33**

## SOUTHERN CHARM

**\$35**

- Field greens with vine ripened tomatoes & marinated Vidalia onions and cucumbers
- Pan-Fried pork chops with caramelized onion gravy
- Blackened tilapia with creole butter
- Collard greens or southern style green beans
- Baked mac & cheese OR garlic & herb roasted petite potatoes
- Jalapeno & cheddar corn bread
- Assorted desserts

## SUNDAY DINNER

**\$36**

- Seasonal garden salad
- Braised beef pot roast with carrots & potatoes
- Fried chicken
- Mashed potatoes
- Seasonal vegetable
- Assorted desserts

## ITALIAN

**\$37**

- Caesar salad garnished with roasted red peppers and prosciutto
- Charcuterie with cured meats, imported cheese, vegetables, assorted bread
- Fennel roasted pork with pine nut orzo garnished with spinach & parmesan
- Chicken cacciatore with pasta & vegetables
- Roasted seasonal vegetables with parmesan
- Better bread display
- Cannoli—Italian almond crème torte—Spice cake

