

## **Hors d'oeuvres**

**Priced per dozen – 5 dozen minimum order of each type**

### **Cold**

**Crostini** \$14.95 (vegetarian)

Choice of: sundried tomato pesto and balsamic pearl onions,  
Kalamata olive and gorgonzola tapenade or Sicilian green olive and sweet peppers

**Crostini** \$18.95

Choice of: Smoked salmon with lemon crème fraiche and dill or  
House smoked chicken with garlic whipped ricotta and fresh rosemary

**Cucumber Canapé** \$14.95

With sundried tomato crema cheese and fresh dill

**Caprese Skewers** \$19.95

Local cherry tomatoes, bocconcini, fresh basil and aged balsamic vinegar

**Phyllo Cups** \$16.50 (vegetarian)

Choice of: brie and poached pears, marinated crimini mushrooms with herb and garlic mascarpone,  
egg salad and chive,

**Phyllo Cups** \$18.95

Choice of: crispy smoked bacon and goat cheese, smoked salmon and lemon crème fraiche, ham salad or chicken salad

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### Warm

#### **Beef Meatballs \$18.95**

Choice of: sweet and sour, chipotle barbecue, Swedish or ginger teriyaki

#### **Fischer Farms Pork Meatballs \$18.95**

apple and smoked provolone with achiote barbecue sauce

#### **Stuffed Baby Portobello Mushrooms \$17.95**

Choice of: apple and smoked provolone, crispy smoked bacon and cream cheese, basil and sundried tomato mascarpone, amablu cheese and charred onions or spinach and artichoke

#### **Sesame Pork Pot Stickers \$19.95**

With ginger soy dipping sauce

#### **Vegetable Eggrolls \$15.50 (3 ounces cut on the bias)**

With choice of: teriyaki, sweet and sour or sesame orange ginger sauce (select one)

#### **Fried Ricotta and Pepper jack Ravioli \$19.95**

With basil pomodoro sauce.

#### **Chicken Satay \$20.95 (boneless bites)**

Boneless chicken skewer with choice of Thai peanut, sweet coconut ginger, sweet ginger soy sauce, barbecue, buffalo, sweet and sour or teriyaki sauce (select one)

**PRICES SUBJECT TO CHANGE – Pricing confirmed by chef closer to date –**

**Due to recent volatile global market situations**

**Entrees**

*Priced per person. All entrees include choice of dressed garden salad or Caesar salad, vegetable, starch, bread and butter, coffee, hot tea and water.*

**Vegetarian**

**Roasted Vegetable Lasagna** \$19.95 – roasted onions, peppers, summer squash, mushrooms, ricotta cheese, alfredo sauce and mozzarella cheese

**Butternut Squash Ravioli** \$19.95 – with sage truffle cream sauce, pepitos and frico

**Grilled Vegetable Ratatouille** \$19.95 – over tri-color quinoa and herb/garlic mascarpone cheese

**Rosemary Tomato Stewed Chick Peas** \$19.95 – with smoked paprika, farro and pecorino romano cheese

**Seasonal Risotto** \$18.95 – Choice of one variety

spring asparagus with sundried tomatoes

basil and smoked provolone cheese

saffron, cherry tomatoes, haricot verts, parmigiana, basil and mint

roasted butternut squash with sautéed wild mushrooms and pecorino romano cheese

**Poultry**

**Grilled Airline Chicken Breast Milano** \$21.95 – served with demi glaze and parmigiano cheese

**Chicken Florentine** \$21.95 – chicken breast with fresh spinach, sundried tomatoes and fontina cheese served with wild mushroom sauce

**Garlic Rosemary Grilled Airline Chicken Breast** \$21.95 – with balsamic syrup and roasted tomatoes

**Ferndale Market Tenderloin Medallions** \$22.95 – with smoked bacon, shallots and porcini mushroom sauce

**Grilled Airline Chicken Tuscany** \$21.95 – marinated and grilled airline chicken breast with fresh herbs, petit diced vegetables, espagnole sauce and parmigiano cheese

**Hickory Smoked Airline Chicken Breast** \$21.95 – with ama bleu cheese, market apples, and sour cherry sauce

**Ferndale Market Roasted Turkey Breast** \$22.95 – served with sage dressing and pan gravy

**Prosciutto Wrapped Chicken Piccata** \$24.95 – with lemon buerre blanc and fried capers

## **Pork**

**House Smoked Dijon Crusted Pork Loin** \$21.95 – with caramelized apples

**Brown Sugar Bacon Wrapped Pork Loin** \$22.95 – with salted maple butter sauce

**Grilled Pork Tenderloin Medallions** \$24.95 – with sour cherry demi glaze

## **Beef**

**Smoked Braised Brisket** \$22.95 – with barbecue glaze (Market pricing 3-2022)

**Adobo Grilled Flank Steak** \$24.95 – with roasted corn and tomato relish (Market pricing 3-2022)

**Grilled Smoked New York Strip Steak** \$32.95 – with chimichurri sauce (Market pricing 3-2022)

**Slow Roasted Pot Roast** \$22.95 – with root vegetables and horseradish cream sauce (Market pricing 3-2022)

**Bacon Wrapped Filet Mignon** \$49.95 – with maître d butter (Market pricing 3-2022)

## **Seafood**

**Pesto Crusted Wild Caught Salmon** \$32.95

**Smoked Honey Butter Tilapia Fillet** \$23.95

**Blackened Catfish** \$22.95 with creole remoulade

**Blackened Mahi Mahi** \$31.95 – with pineapple salsa and guacamole

**Walleye** \$32.95 – with lemon caper aioli. Choice of: crispy parmigiano baked; lemon dill butter broiled; wild rice crusted; or brown butter pan seared

## **Buffet Selections – room capacity of 175 people**

*Priced per person. Includes coffee, hot tea, and water*

### **American Picnic \$20.95**

Choice of grass fed beef sloppy joes, all beef kosher dogs or house smoked barbecue pulled pork. Includes kettle chips, baked beans, coleslaw, fresh fruit, onions and pickles

### **Home-style Comfort Food \$22.95**

Choose (1) protein: Choice of fried chicken, meatloaf, roasted turkey breast with gravy  
macaroni and cheese or mashed potatoes, seasonal vegetable, garden salad and dinner rolls

### **Far East \$23.95**

Choice of Mongolian beef and broccoli, tempura sesame orange chicken or grilled chicken breast teriyaki. Includes mandarin orange salad, vegetable eggrolls, steamed pork pot stickers and brown fried rice

### **Florence \$22.95**

Choose Entrée (2); grilled Italian sausage, Calabrian style meatballs or chicken breast Italiano with roasted roma tomato sauce

Choose Sauce (1) Bolognese, herb marinara or alfredo sauces

Choose Pasta (1) penne, rotini and rigatoni

Includes Caesar salad, French bread and seasonal vegetable

### **Taqueria \$22.95**

Choice of achiote grilled chicken or seasoned ground beef. Includes hard and soft shell tacos, pico de gallo, roasted tomato salsa, shredded lettuce, colby jack cheese, cilantro-lime brown rice, seasoned black beans and corn salsa sour cream and tri-colored tortilla chips

### **Add a Vegetable \$3.50 per person**

Choice of: Roasted summer squash, honey glazed carrots, sriracha butter green beans, garlic milk poached cauliflower, lemon asparagus or steamed broccoli

## Desserts

*Priced per person*

**Traditional \$5.75** *(Add traditional dessert to an entrée for an additional \$4.50 each)*

New York style cheesecake with fresh strawberries

Pumpkin cheesecake with spiced vanilla sauce (seasonal)

Deep dish Dutch caramel apple pie

Carrot cake with caramel sauce

Triple chocolate cake with raspberry coulis

Chocolate pecan pie

Strawberry shortcake

Caramel apple crumb cake with cinnamon whipped cream

Chocolate cake with salted caramel buttercream

Chocolate strawberry layer cake with chocolate icing

Cupcakes – s'mores, lemon drop, orangesicle, black forest cherry, vanilla, chocolate, marble, peanut butter cup or chocolate mint \$19.95 dz to \$24.95

**Premium \$6.50** *(Add premium dessert to an entrée for an additional \$5.00 each)*

Turtle cheesecake

Dulce de leche cheesecake

Flourless chocolate torte with almond cream sauce

Brownie croissant bread pudding with caramel sauce

Trio of chocolate cups: mint chocolate, raspberry cream and lemon curd

Trio of tartlets: mint chocolate, raspberry cream and lemon curd

French silk pie tart

Chocolate fudge cake with whipped Swiss chocolate meringue buttercream

**Sheet Cakes** *includes choice of frosting and filling*

**Full Sheet Cake** (96 servings)

Chocolate Cake \$150.00

Yellow Cake \$150.00

White Cake \$150.00

Marble Cake \$150.00

Carrot Cake \$180.00

Red Velvet Cake \$150.00

**Half Sheet Cake** (48 servings)

Chocolate Cake \$75.00

Yellow Cake \$75.00

White Cake \$75.00

Marble Cake \$75.00

Carrot Cake \$90.00

Red Velvet Cake \$85.00

with choice of frosting:

Vanilla buttercream

Almond buttercream

Chocolate buttercream

Cream cheese

with choice of filling:

Bavarian cream

Raspberry

Strawberry

Cherry

Apple cinnamon

## **Beverages**

### **Freshly Brewed Coffee**

\$8.25 per airpot (serves 10) / \$17.50 per gallon (serves 16)

### **Coffee Station** \$2.95 per person

Includes: whipped cream, chocolate shavings, assorted syrups, cinnamon sugar, white sugar, raw sugar and cream

### **Hot Tea** \$1.75 per person

### **Hot Chocolate** \$19.95 per gallon. Includes mini marshmallows

### **Local Hot Apple Cider (seasonal)** \$25.95 per gallon

### **Fruit Juices** \$22.95 per gallon

Orange, apple, grape, citrus peach, cranberry, lemon raspberry, kiwi strawberry

### **Lemonade** \$14.95 per gallon

### **Iced Tea** \$14.95 per gallon

### **Soft Drinks** \$1.75 each

### **Bottled Water** \$1.75 each

### **Sparkling Cider** \$16.00 per bottle

### **Italian Soda Station** \$2.95 per person for social hour

Assorted fruit flavored syrups served with club soda and a fresh fruit garnish

### **Sparkling Punch** \$2.50 per person for social hour ~ 6 ounces per person

Ruby Red – raspberry, strawberry and red grapefruit

Old Fashioned Fruit – orange, lemon and mint

Zesty Citrus – lemon, pineapple and orange

Cranberry Orange – orange and cranberry

### **Ice Cream Punch** \$2.95 per person for social hour ~6 ounces per person

Whipped Peach – vanilla ice cream, peach puree and orange juice

Orange Dream – vanilla ice cream, orange juice and blood orange puree

Chocolate Malt – vanilla ice cream, chocolate syrup and malt

Raspberry Cranberry – vanilla ice cream, raspberry sherbet and cranberry juice