

LIGHT LUNCHEON
(Choice of One)

Caesar Salad
Topped with grilled chicken breast
\$15.00 per person

Cobb Salad
Served with all the traditional toppings
\$16.00 per person

Michigan Original
Mixed Greens, topped with dried cherries, bleu cheese,
onions, pecans and grilled chicken breast
\$16.00 per person

Coconut Chicken Salad
Mixed greens, coconut fried chicken breast, assorted
vegetables, pineapple
\$16.00 per person

Tuna or Salmon Niçoise
Mixed greens, grilled tuna, or salmon, marinated
artichoke hearts, asparagus, and tomatoes
\$18.00 per person

All of our salads are served with the following:

Soup du Jour
Warm Rolls and Butter
Coffee or Hot Tea

Soup & Sandwich
Soup du Jour and choice of Perch, Grilled Chicken, or
Reuben Sandwich served with French fries
\$12.00 per person

PLATED LUNCH OPTIONS
(Choice of One)

Fettuccini Alfredo
with Chicken \$15.00 per person
with Shrimp \$16.00 per person

Chicken Marsala
Chicken breast sautéed with mushrooms and
Marsala wine
\$15.00 per person

Roasted Sirloin
Served with mushroom sauce
\$16.00 per person

Chicken Piccata
Sautéed chicken breast, artichoke hearts, served in a
lemon caper, white wine sauce
\$15.00 per person

Broiled Whitefish
House seasoned
\$15.00 per person

Wild Salmon
Grilled to perfection
\$16.00 per person

Plated Luncheons are served with
the following:

Tossed House Salad
Roasted Red Skins
Vegetable du Jour

LUNCHEON BUFFET
(Minimum 50 guests)

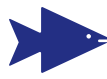
PLATED LUNCHEON BUFFET
(Under 50 guests)

Choice of Two Entrées
Chicken Marsala • Chicken Piccata •
Chicken Rosemarino • Baked Seasoned
Whitefish • Roasted Sirloin with Mushroom
Sauce • Italian Sausage

Luncheon buffet includes:
Tossed House Salad

Pasta Choice: Mostaccioli with Meat Sauce,
Fettuccini (Alfredo or Marinara)
Starch Choice: Roasted Red Skins, Garlic
Mashed, or Rice Pilaf
Vegetable Choice: Green Beans Almondine
or California Mix
Warm Rolls and Butter
Coffee, Hot Tea

\$16.00 per person
Add \$1.00 per person for Chocolate Mousse



PLATED DINNERS
(Choice of One)

New York Strip Steak
House seasoned, and char-grilled
Market price

Filet Mignon
Char-grilled filet, rubbed with our own special seasoning
Market price

Boneless Breast of Chicken
Marsala, Picatta, Cashew, Cordon Bleu,
Rosemarino
\$24.00 per person

Filet & Lobster Tail
This surf and turf measures well above other establish-
ments due to our unique cooking procedure and incred-
ible quality. Tenderloins char-grilled to perfection along-
side a coldwater lobster tail
Market price per person

Salmon Oscar
Wild Salmon topped with crab meat, asparagus spears,
and hollandaise sauce
\$24.00 per person

Perch
Sautéed in a lemon caper sauce or fried
\$27.00 per person

Fried Shrimp
Jumbo shrimp fried to perfection
\$26.00 per person

Whitefish
Seasoned and broiled
\$24.00 per person

Compliments to your Plated Dinner

Entrée Includes:
Relish Tray
Tossed House Salad
Roasted Red Skins
Vegetable du Jour
Warm Rolls and Butter
Coffee or Hot Tea

Add \$18.00 per person for House Bar

DINNER BUFFET
(50 or more guests)

PLATED DINNER BUFFET
(Under 50 guests)

Entrées (Choice of Two)
Roast Sirloin with Mushroom Sauce
Beef Tenderloin (add \$5.00)
Baked Seasoned Whitefish
Italian Sausage with Peppers
Grilled Wild Salmon
Chicken Cordon Bleu,
with Champagne Sauce (add \$2.00)
Chicken Marsala
Chicken Piccata
Chicken Rosemarino

Friday and Saturday \$33.00 per person
Sundays \$23.00 per person
Monday - Thursday \$20.00 per person

A third entree may be added for an
additional \$4.00 per person

Dinner Buffet Includes:
Tossed House Salad
Chef's Cold Salad Assortment
Seasonal Fruit Medley
Warm Rolls and Butter

Compliments to your Dinner Entrée Include:
Pasta Choice: Mostaccioli with Meat Sauce,
Fettuccini (Alfredo or Marinara)
Starch Choice: Roasted Red Skins, Garlic
Mashed, or Rice Pilaf
Vegetable Choice: Green Beans Almondine,
or California Mix
Coffee or Hot Tea

Add \$18.00 per person for a 4 Hour House Bar
Add \$2.50 per person for Chocolate Mousse

HOR D'OEUVRES

Shrimp Display
Chilled shrimp with Tin Fish Cocktail Sauce
and Lemon Wedges
\$250.00 for 100 pieces of shrimp

Tropical Chicken
Spinach & Artichoke Dip
Vegetable Spring Rolls
Italian Sausage
Calamari

Choice of 2 \$ 9.00
Choice of 3 \$11.00

Cheese & Fresh Crudité Display
An assortment of fresh crudité with dip, assorted crackers
\$4.00 per person

Add \$2.00 per person for Fresh Seasonal Fruit Medley

PLATED DESSERTS

Carrot Cake
New York Style Cheesecake
Crème Brûlée
Chocolate Tower
Key Lime Pie

\$7.00 per person

Sweet Table
Your grand table will include
Chef's choice of amazing variety!!!
\$8.00 per person

HOUSE BAR
(\$18.00 per person)

Vodka
Rum
Gin
Scotch
Whiskey
Bourbon
Peach Schnapps
House Wines
Budweiser
Bud Light

CALL BAR
(Additional \$3.50 per person)

Absolut Vodka
Bacardi Rum
Captain Morgan Rum
Tanqueray Gin
Dewars Scotch
Canadian Club Whiskey
Southern Comfort
Jack Daniels Bourbon
Peach Schnapps
House Wines
Budweiser
Bud Light

Premium & cash bar packages available upon request.

Above includes sweet and dry Vermouth, juices,
soft drinks, garnishes.

Wines, Champagne, Sparkling Wines
To compliment your dinner selection, should you prefer
bottled wine, champagne, or sparkling wine, our wine list
has an excellent variety from which to choose.

Carbonated Soft Drinks
\$1.75 per glass

Punch
Price for 1 gallon \$35.00 (Non-alcoholic)
\$55.00 (with well liquor)

Bottled Water
San Pelligrino or Voss \$5.00 per bottle

All prices are subject to a 20% service charge and current
sales tax. All prices and menus are subject to change
without notice. Due to health department and insurance
recommendations, food served on a buffet will not be
allowed to leave the premises.

**FOR MORE INFORMATION CALL OUR BANQUET
MANAGER AT 586. 725. 7888.**