



## DINNER

### **BUFFET** | Prices typically range between \$26 - \$30 per person

Guests help themselves to an array of delicious options you have preselected for them at a buffet table we cloth with a linen table cover. Can be formal or casual.

### **PLATED SERVICE** | Prices typically range between \$32 - \$45 per person

A formal style service where guests are served a plated meal to their table. Price includes a plated salad.

### **FAMILY STYLE** | Prices typically range between \$35 - \$45 per person

A formal style service where guests are served a meal to their table. Price includes a plated salad.

### **COFFEE SERVICE** | included with all wedding catering

Self-serve freshly roasted coffee with assorted creams and sugar. Disposable coffee cups, lids, and stir sticks provided. Your choice of regular or decaf.

## Table Service Options

### **Dressy Casual** | standard

This option includes all necessary basic disposable tableware: white plastic plates, silver plasticware, paper napkins, and plastic water cups. All items will be placed on the buffet, except for water cups, which will be set on the guest tables. Catering staff will clear tables.

### **Cocktail Dress Service** | add \$4 per place setting

This option includes upscale disposable tableware, with your choice of three hard plastic plate options, silver or gold plasticware, linen napkins, and plastic water cups, all placed at your guest tables. A great option for buffet or station service. Catering staff will clear tables.

### **Black Tie Service** | starting at \$8 per place setting

This option includes china plates, silverware, linen napkins, and water goblets placed at your guest tables. Please inquire about the availability at your venue. Some venues may not be conducive to china service or require additional charges to accommodate extra labor. This table service is outsourced to a rental company, so additional delivery and pick-up fees will apply. Catering staff will clear tables.

### **Plated Salad Service** | add \$2.50 per guest

Select this option if you would like your salad to be served tableside to your guests.

## Dietary Restrictions

GF: Gluten-Free | DF: Dairy-Free | Veg: Vegetarian | V: Vegan

## ENTREES

### BEEF

**Beef Brisket | additional \$1.50 per person (GF/DF)**

Tender brisket, smoked for 16 hours and sliced - choose two sauces to be served on the side: BBQ, cherry BBQ, Guinness mustard, maple bourbon, chimichurri, or horseradish

**Beef Tips | additional \$1.50 per person**

Beef tips with mushrooms, onions, and yellow and red peppers in a mushroom red wine sauce

**Michigan Pot Roast | additional \$2.50 per person (GF/DF)**

Tender red wine-braised beef slowly cooked with celery, onions, and carrots in a rich, flavorful jus

**Prime Rib | market price (GF/DF)**

Herb-crusted and slow-roasted, served with au-jus and horseradish sauces, carved onsite

**Beef Tenderloin | market price (GF/DF)**

Oven-roasted and carved on site, accompanied by chimichurri and horseradish sauces

**Ball Tip Sirloin Steaks | market price (GF/DF)**

Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

**Top Sirloin Steaks | market price (GF/DF)**

Marinated in our own secret recipe and grilled onsite (may not be available at certain venues or times of year)

### PORK

**BBQ Ribs (GF/DF)**

Our award-winning ribs simmered in Gary's BBQ sauce until ready to fall off the bone

**Pulled Pork (GF/DF)**

Slow-roasted pulled pork, can be simmered in any sauce: BBQ, cherry BBQ, Guinness mustard, Asian Honey, maple bourbon or have any two sauces served on the side

**Polish Kielbasa (GF/DF)**

Kielbasa with peppers and onions

**Honey Bourbon Glazed Ham (GF/DF)**

Succulent ham basted in a honey bourbon glaze, slow-roasted and sliced

**Pork Pot Roast (DF)**

Slow-cooked pork and orange bell peppers in a country gravy

**Pig Roast (GF/DF)**

Roasted and pre-carved pig stuffed with kielbasa, peppers, and onions, served with your choice of two sauces: BBQ, Guinness mustard, Asian Honey, maple bourbon, chimichurri, or sweet/sour

**Pork Loin (GF/DF)**

Herb-encrusted pork loin either slow-roasted or smoked, then sliced and finished with your choice of glaze: pineapple (DF), cherry (GF/DF), or cinnamon apple (GF/DF)

## ENTREES

### POULTRY

**Pappare Chicken** (GF) *“Pa-par-ray”*

Marinated chicken breast topped with sundried tomatoes and artichokes in a creamy garlic sauce

**Chicken Scampi** (GF)

Marinated chicken breast sautéed in a garlic wine butter sauce

**Chicken Marsala** (GF)

Marinated chicken breast sautéed with mushrooms in a creamy marsala wine sauce

**Marsala Lime Chicken Over Quinoa** (GF)

Chicken breast marinated in a cilantro lime marinade, roasted on a bed of red and white quinoa, topped with a marsala lime cream sauce

**Mediterranean Chicken** (GF)

Marinated chicken breast topped with a creamy roasted tomato and garlic sauce with coconut milk, finished with paprika, capers, and artichokes, topped with lemons and fresh parsley

**Zesty Lemon Chicken** (GF)

Marinated chicken breast topped with a creamy, zesty lemon sauce

**Thai Chicken** (GF)

Thai marinated chicken thighs finished with a coconut red curry sauce

**BBQ Chicken** (GF/DF)

A marinated chicken breast brushed with our award-winning BBQ sauce

**Honeybird Chicken** (GF/DF)

Marinated chicken breast brushed with a cumin honey glaze

### FISH ENTREES

**Salmon** | additional \$3.25 per person

- Beurre Blac - finished with beurre blanc sauce, with fresh herbs and lemon slices (GF)
- Citrus - finished with a citrus glaze, topped with orange and lime slices (GF/DF)
- Maple-Glazed - finished with a maple glaze, topped with lime slices (GF/DF)

## ENTREES

### VEGETARIAN & PASTA

**Pasta alla Vodka (Veg)**

Cavatappi pasta and diced onions and tomatoes sautéed with butter, tossed in vodka cream sauce, topped with fresh parsley

**Roasted Vegetable Chevre Pasta (Veg)**

Seasonal roasted vegetables, cavatappi noodles, chevre cheese, fresh parsley, and lemon juice

**Pumpkin Tortellini (Veg)**

Cheese tortellini in a creamy pumpkin béchamel sauce, topped with chevre cheese, Craisins, and pumpkin seeds

**Baked Macaroni & Cheese (Veg)**

Classic elbow noodles smothered in a rich, velvety blend of five cheeses

**White Sauce Vegetable Lasagna (Veg)**

Vegetarian with a white sauce

### VEGAN ENTREES

**Bourbon Mushrooms (V)**

Button mushrooms finished in an apple bourbon teriyaki sauce

## SIDES

### STARCHES

**Loaded Mashed Potatoes (GF)**

Creamy redskin mashed potatoes loaded with bacon, cheddar cheese, and fresh green onions (*bacon can be removed for a vegetarian option*)

**Garlic Mashed Potatoes (GF/Veg)**

Creamy redskin mashed potatoes blended with house-made roasted garlic purée for rich, savory flavor

**Whole Herb Potatoes (GF/Vegan)**

Redskin and Yukon potatoes with herbs in vegetable stock, served with butter and sour cream on the side

**Au Gratin Potatoes (GF)**

Quartered redskin potatoes in a cheddar cream sauce

**Sweet Potato Casserole (GF/Veg)**

Rich and creamy sweet potato casserole, topped with a buttery pecan crumble for the perfect balance of sweet and crunchy

**Southern Sweet Potato-Stuffed Redskins (GF)**

Roasted redskin potatoes with creamy southern sweet potatoes, blended with brown sugar, honey, butter, all-spice, and a hint of orange

**Honey Bourbon Sweet Potato Puree (GF/Veg)**

Smooth and velvety sweet potato puree with rich honey and bourbon notes, finished with a touch of cream and butter

**Ancient Grain Medley (GF/V)**

Red and white quinoa cooked with barley and bulgur in a rich mushroom stock with herbs

**Baked Macaroni and Cheese (V)**

Classic elbow noodles smothered in a rich, velvety blend of five cheeses

**Rice Pilaf (GF/V)**

White rice pilaf with sautéed carrots, celery, and onions, simmered in a savory mushroom broth with garlic and pepper

**Wild Rice Blend (V)**

A blend of wild rice, bulgur, and vegetables baked in a savory broth

## SIDES

### VEGETABLES

**Buttered Corn** (GF/Veg)

Roasted corn topped with butter, salt, and pepper

**Green Bean Almandine** (GF/Veg)

Roasted green beans topped with butter, salt, pepper, finished with slivered almonds

**Riviera Blend** (GF/Veg)

Roasted green beans, yellow wax beans, and baby carrots topped with butter, salt, and pepper

**Honey Glazed Carrots** (GF/Veg)

Roasted tender baby carrots lightly glazed with honey and butter

**Acorn Squash** (GF/Veg)

Quartered acorn squash, baked with cinnamon, brown sugar, butter, and topped with dried sweet cranberries

**Roasted Fresh Vegetables** (GF/V)

Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (*when in season*) tossed in olive oil and roasted - option to add a drizzle of balsamic glaze on top

**Roasted Root Vegetables in White Wine Butter** (GF/Veg)

Sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion, roasted in a white wine butter, herbs, and spices

**Ricotta-Spinach Stuffed Roasted Tomato** (GF/Veg)

Roma tomatoes roasted with a ricotta spinach filling

**Roasted Asparagus** (GF/V)

Asparagus cut into pieces and roasted with olive oil, salt, and pepper *\*available seasonally*

### BREADS

**Dinner Rolls** - potato and sourdough rolls served with butter

**Garlic Loaf** - garlic cloves in artisan sourdough, sliced and served with butter

**Cornbread** topped with honey butter *A customer favorite!*

*\*additional \$1 per person*

## SIDES

### SALADS

#### Garden Salad

Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons, served with your choice of two dressings: ranch (GF), poppyseed (GF/DF), French (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), sweet and tangy vinaigrette (GF/V), or vegan caper balsamic dressing (GF/V)

### SPECIALTY SALADS | additional \$1.50 per person

#### Caesar Salad

Crisp romaine tossed in a traditional Caesar dressing with parmesan cheese and croutons

#### Almond Feta Kale Salad (GF/Veg)

Kale tossed in a strawberry vinaigrette, topped with feta cheese, toasted almonds, strawberries, and red onions

#### Blueberry Sunflower Kale Salad (GF/V)

Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, raisins, red onions, and sunflower seeds

#### Strawberry Pecan Kale Salad (GF/DF/Veg)

Kale tossed in our house poppy seed dressing with sliced strawberries candied pecans, and red onions

#### Goat Cheese & Arugula Salad (GF/DF/Veg)

Arugula, goat cheese, candied nuts, Raisins, roasted corn, and red onions with house poppy seed dressing

#### Apple Cider Dijon Arugula Salad (GF/DF/Veg)

Arugula with grape tomatoes, cucumber, pickled red onion, hard boiled eggs, and apple cider Dijon vinaigrette

*\*Some salad toppings may be served on the side to accommodate dietary restrictions*

**Add Plated Salad Service** | additional \$2.50 per guest  
Salad and dinner rolls served to your guests table-side