

CORPORATE PACKAGES STARTING AT \$32

Includes:

- House-made Bread & Whipped Butter
- Soft Drinks, Coffee & Tea
- Black or White 90x90 Linens & Napkins
- Room Use Up to 4 Hours with Set Up & Clean Up
- Projectors & Screens with Microphone
- *Room Rental & Minimum Guarantees will apply based on dates*

PLATED

Includes Salad, Vegetable, Starch & One Meat

BUFFET ADD \$3

Includes Salad, Pasta, Vegetable, Starch & One Meat

EXTRAS

- Cocktail Hour Butler Passed Hors D'Ouvres 3 for \$15
- Choice Menu or Duet Plate \$3
- Additional Meat \$4
- Pasta Course \$3
- Light Dessert \$4

HORS D'OUVRES

Stuffed Mushroom | Swedish Meatballs |
Bacon Wrapped BBQ Chicken | Mac & Cheese
Bites | French Fry Shooters | Hummus
Crudités Shooters | Caprese Skewers |
Bruschetta | Loaded Deviled Egg

SALAD COURSE

House Salad

Fresh Greens | English Cucumber | Cherry Tomato |
Shaved Red Onion | Shredded Carrot

Classic Caesar Salad

Chopped Romaine Lettuce | Creamy Lemon Garlic
Caesar | Shaved Parmesan | GF Crouton

PASTA COURSE

Mostaccioli

Penne Pasta | Marinara | Baked Mozzarella | Shaved
Parmesan

Tuscan

Orecchiette Pasta | Palomino Sauce | Shaved
Parmesan | Micro Basil

Fredo

Bowtie Pasta | Creamy Garlic Alfredo Sauce | Shaved
Parmesan | Parsley

Pesto

Rigatoni Pasta | Creamy Garlic Pesto Sauce | Shaved
Parmesan | Micro Basil

MAIN COURSE

Parmesan Baked Chicken

Italian Bread Crumbs | Parmesan Mushroom Cream
Sauce

Chicken Piccata

Lemon | Garlic | Artichoke | Caper | Parsley

Chicken Marsala

Creamy Mushroom Marsala | Garlic | Parsley

Michigan Harvest Pork Loin

Butternut Squash Puree | Cherry & Apple Chutney

Mesquite Grilled Pork Loin

Blackberry BBQ Sauce | Scallion Curls

Wild Caught Salmon **MKT Price**

White Wine | Leek | Creamy Lemon Dill Sauce | Fried
Capers

Herb Encrusted Halibut **MKT Price**

Parmesan | Lemon | Garlic | Fine Herbs

Beef Tenderloin **MKT Price**

Cooked Medium Rare | Finished with Sea Salt,
Cracked Peppercorns & Minced Chive. Served with
Demi Glacé

FRESH VEGETABLE

California Blend

Cauliflower | Broccoli | Carrots | Herbs De Provence

Michigan Blend

Zucchini | Yellow Squash | Carrots | Cauliflower |
Garlic

Herb Seasoning

Green Bean Almondine

Lemon Garlic Butter | Roasted Almonds

Roasted Jumbo Asparagus (Market upcharge PP)

Lemon Garlic Butter or Bearnaise Sauce

STARCHES

Whipped Potatoes or Roasted Red Skins

Roasted Garlic Butter | Parsley

Lyonnais Potatoes

Sautéed Fingerlings | Caramelized Onions | Parsley

Wild Rice Pilaf

Slivered Almonds | Shaved Brussels Sprouts | Garlic
Brown Butter

DESSERTS

Chocolate Mousse Parfait

Chantilly Cream | Blackberry

Passionfruit Creme Brûlée

Mint | Raspberry

*Prices do not reflect 20% service charge, applicable sales and use tax (based on per person).
Surcharges may be added to final price based on market conditions at time of booking or event. Your event
coordinator will keep you informed of any changes.