

# FROM SCRATCH

CATERING & EVENT PLANNING



## Plated Dinner

We will provide a seated salad and main course to you guests. A variety of dinner rolls will be served family style. There are endless ways to customize your reception dinner. We are always happy to create something specifically for your event

### Entree Selection

Duet Pairings (Choose 2)

Beef Tenderloin

\$40 (\$22 in Duet)

*Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens.*

Sauteed Gulf Shrimp

\$33 (\$18 in Duet)

*Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper*

Grilled Chicken Breast

\$30 (\$16 in Duet)

*with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried Tomato.*

Grilled Atlantic Salmon

\$32 (\$17 in Duet)

*with Citrus & Dill or Maple Glazed*

Caribbean Glazed Pork Loin

\$30 (\$16 in Duet)

*Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro*

Blackened Mahi Mahi

\$32 (\$17 in Duet)

*Served with Roasted Red Pepper Salsa*

Sliced Prime Rib

\$37 (\$22 in Duet)

*with Wild Mushroom Au Jus & Horseradish Cream Sauce*

Butternut Squash Ravioli

\$31 (\$17 in Duet)

*with Sage Brown Butter Sauce  
Vegan Preparation Add \$3*

Fettucine Alfredo

\$30 or (\$16 in Duet)

*Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast*

### Salad

House Salad

*Mixed Greens Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette*

Mandarin Almond Salad

*Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almonds, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing*

Steakhouse Caesar Salad

*Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3*

Michigan Salad

Add \$2

*Mixed Greens, Dices Fuji Apple, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette*

Spinach & Berries

Add \$2

*Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette*

Southwest Caprese Salad

Add \$3

*A Bed of Shredded Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze*

Optional Pasta

Course Add \$5

*Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan*

### Vegetable Selection

Roasted Seasonal Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce Add \$2

Savory Sliced Carrots

California Blend

Fresh Green Beans

Balsamic Brussel Sprouts with Bacon Add \$2

Herbed Sweet Corn  
*Off the Cob*

Maple & Cinnamon Glazed Carrots

Petie Tri-Color Carrots  
Roasted & Finished in Ginger Butter Add \$2

### Starch Selection

Garlic Mashed Redskin Potatoes

Cilantro & Lime Basmati Rice

Dijon & Dill Roasted Redskin Potatoes

Rosemary & Cracked Black Pepper Roasted Potatoes

Rice Pilaf

Buttered Noodles

Hand Layered Au Gratin Potatoes Add \$3

**China and Flatware are Provided at No Additional Cost**

Buffet pricing subject to 20% gratuity and 6% sales tax