

FROM SCRATCH

CATERING & EVENT PLANNING



Reception Buffet Menu \$18.99

Entrees (2)

Glazed Caribbean Jerk
Pork Loin

*Jerk Brined and Served with
Tropical Mango & Pineapple Salsa*

Grilled Chicken Breast
with Basil Pesto Cream Sauce or
Mushroom Marsala

Carved Top Sirloin
*Rosemary Crusted with Horseradish
Cream Sauce & Raspberry Chipotle
Sauce*

Slow Roasted Prime Rib
Add \$3.00

Herb Crusted Beef Tenderloin
Add \$5.00

Citrus Grilled Atlantic Salmon
Add \$3.00

Cherry Bourbon BBQ or Herb
Roasted Chicken
*Brined Bone-In Chicken. One of
Our Most Popular Entrees*

Grilled Ribeye or NY Strip
Market Price

Blackened Seasonal Fish
Served with Fresh Pico de Gallo

House Smoked Pulled Pork

Cabernet Braised Beef Tips
*Served with Egg Noodles and
Marsala Sauce*

Slow Roasted Turkey
White & Dark Meat

Fettuccine Alfredo
*Scratch Made Alfredo Sauce with
Grilled Chicken, Fresh Vegetables or
Blackened Shrimp*

Ravioli
*Mushroom, Butternut Squash,
Four Cheese or Sausage*

Side Dishes (3)

Garlic Redskin
Mashed Potatoes

5 Cheese Baked Macaroni

Cilantro & Lime Basmati Rice

Roasted Redskin Potatoes
Rosemary or Dijon & Dill

AuGratin Potatoes
*Hand Sliced, Layered
with Parmesan and Cream*

Maple & Cinnamon
Glazed Sliced Carrots

Seasonal Vegetable Medley

Parmesan Green Beans
with Crisp Applewood Bacon

Grilled Asparagus
*with Beurre Blanc
Add \$2.00*

Herbed Stuffing with Gravy
*Savory Bread Stuffing with Spicy
Pork Sausage*

Creamy Herbed Corn
Sweet Kernel Corn in Savory Sauce

Fire Roasted Fiesta Corn
Black Beans, Corn & Peppers

Black Beans
*with Roasted Red Pepper and Red
Onions*

Petite Roasted Tri-Color
Carrots
*with Ginger Butter
Add \$2.00*

Add 3rd Entree: \$5 Per Person
Additional Side or Salad: \$3 Per Person

Salads (3)

Includes Dinner Rolls

Mixed Garden Greens
*Tomatoes, Cucumbers, Shredded
Cheese, Blue Cheese Crumbles*

Steakhouse Caesar Salad
*Romaine, Bright Creamy Dressing
and Housemade Croutons*

The Michigan Salad
*Mixed Greens, Diced Apple, Glazed
Pecans, Dried Cherries, Blue Cheese
Crumbles with Raspberry
Vinaigrette*

Cilantro & Lime Slaw

Strawberry Spinach Salad
with Feta & Toasted Walnuts

Baby Spinach Salad
*Red Onions, Bacon, Sliced Almonds
and Warm Bacon Vinaigrette*

Zucchini Noodle Greek Salad
*Feta, Kalamata Olives, Cucumbers
and Tomatoes with a Sun Dried
Tomato Vinaigrette*

Redskin Potato Salad
with Roasted Corn & Bacon

Broccoli Salad

Italian Pasta Salad

Caramel Apple Salad

Fresh Fruit Display with Dips
In Season Add \$3

**Ask About Additional
Seasonal Salad Selections**

**Includes Eco-Friendly Upgraded Disposable
Plates, Disposable Forks, Knives and Napkins
(Additional Disposable Options Available \$)**

**China Dinner Plates, Salad Plates & Flatware
Add \$3.95**

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