

# FROM SCRATCH

CATERING & EVENT PLANNING



## Reception Buffet Menu \$20.99/Person

### Entrees (2)

**Cumin Spiced Pork Loin**  
Seared and Served with Tropical Salsa

**Marinated Grilled  
Chicken Breast**  
with Basil Pesto Cream Sauce  
or Mushroom Marsala

**Seared Top Sirloin of Beef**  
Certified Angus Beef  
Seared & Served with  
Chef Prepared Sauce & Garnish

**Slow Roasted Prime Rib**  
Add \$3

**Herb Crusted Beef Tenderloin**  
Add \$5

**Citrus Grilled Atlantic Salmon**  
Add \$3

**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**  
Mahi Mahi Served with From Scratch Pico  
Based on Availability

**House Smoked Pulled Pork**  
Hardwood Smoked & Roasted with  
Chef Prepared BBQ Sauces

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

**Fettuccine Alfredo**  
Penne Served with Grilled Chicken, Fresh  
Vegetables or Blackened Shrimp

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

**Add 3rd Entree: \$5 Per Person**

**Additional Side or Salad: \$3 Per Person**

### Side Dishes (3)

**Garlic Redskin  
Mashed Potatoes**

**5 Cheese Baked Penne**

**Cilantro & Lime Basmati Rice**

**Roasted Redskin Potatoes**  
Rosemary or Dijon & Dill

**AuGratin Potatoes**  
Hand Sliced, Layered with a  
Shaved Artisan Cheese Blend & Heavy  
Cream

**Maple & Cinnamon  
Glazed Carrots**  
Hand Peeled & Sliced  
Orange, Purple & Yellow Carrots

**Seasonal Vegetable Medley**

**Parmesan Green Beans**  
with Crisp Applewood Bacon

**Grilled Asparagus**  
with Beurre Blanc  
Add \$2

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

**Michigan Style Creamed Corn**  
Roasted Sweet Corn and Rich Creamed  
Corn with Fresh Herbs, Onions & Garlic

**Fire Roasted Fiesta Corn**  
A Festive Combination of Beans Corn &  
Peppers

**Black Beans**  
with Roasted Red Pepper, Cilantro and Red  
Onions

### Salads (3) Includes Dinner Rolls

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

**Steakhouse Caesar Salad**  
Crisp Romaine, Creamy Caesar Dressing  
& House Made Croutons

**The Michigan Salad**  
Mixed Greens, Diced Apples, Candied  
Pecans, Dried Cherries, Blue Cheese  
with Raspberry Vinaigrette

**Cilantro & Lime Slaw**

**Strawberry Spinach Salad**  
with Crumbled Feta, Toasted Almonds, Red  
Onion, Radishes and Maple 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**

**Add a Fresh Fruit Display**  
In Season Only \$3

Buffet Package Includes:

\*Upscale, Eco-Friendly, Disposable Plates

\*Silver Look Disposable Forks & Knives

\*Quality Paper Napkins

\*Buffet Linens (White, Ivory or Black)

Stainless Flatware with Choice of  
Colored Linen Napkins w/Bussers  
Add \$2

Elegant Square China Dinner &  
Salad Plates (Staff Included)  
Add \$3

Glass Water Goblets, Glass Carafes  
& Tableside Water Service  
Add \$3

Buffet Pricing Subject to 20% Service Fee and 6% Sales Tax