

FROM SCRATCH

CATERING & EVENT PLANNING



Plated Dinner & Family Style Options

Includes: Elegant China Plating, Stainless Flatware & Linen Napkins, Glass Water Goblets & Carafes, Cutting & Plating of Dessert (Outside Vendor Allowed)

An Assortment of Fresh Baked Dinner Rolls Served with Salad Course.

*We would love to help create a plating to match your vision.

Please let us know if you would like to design a menu.*

Entree Selection

Duet Pairings (Choose 2)

Beef Tenderloin

\$45 (\$25 in Duet)

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

Sauteed Gulf Shrimp

\$38 (\$22 in Duet)

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

Grilled Chicken Breast

\$35 (\$19 in Duet)

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

Grilled Atlantic Salmon

\$37 (\$21 in Duet)

with Citrus & Dill or Maple Glazed

Caribbean Glazed Pork Loin

\$35 (\$19 in Duet)

Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro

Blackened Mahi Mahi

\$37 (\$21 in Duet)

Served with Roasted Red Pepper Salsa

Sliced Prime Rib

\$42 (Not Available in Duet)

with Wild Mushroom Au Jus & Horseradish Cream Sauce

Butternut Squash Ravioli

\$36 (\$20 in Duet)

with Sage Brown Butter Sauce Vegan Preparation Add \$3

Fettucine Alfredo

\$35 or (\$19 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, Diced 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 Artisan 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 or Grilled Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce

Add \$2

California Blend

Carrot, Broccoli & Cauliflower

Fresh Green Beans

Haricot Vert

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

**Family Style Dinner Service Includes a Plated Salad Course & Another "Passable" Salad Selection from Our Buffet Menu.

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