

FROM SCRATCH

CATERING & EVENT PLANNING



Reception Buffet Menu \$23.99/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 \$4

Herb Crusted Beef Tenderloin
Add \$6

Citrus Grilled Atlantic Salmon
Add \$4

**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: \$6 Per Person

Additional Side or Salad: \$4 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 \$3

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 \$4

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 \$3

Elegant Square China Dinner &
Salad Plates (Staff Included)
Add \$4

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

Buffet Pricing Subject to 20% Service Fee and 6% Sales Tax. Pricing subject to 10% annual price increase.