

## HORS D'OEUVRES DISPLAYS

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Listed below are displays that are ideal accompaniments to your sit down dinner or a refreshing option after a long day of meetings. The display of your choice will be artfully arranged by one of our very talented chefs.

**Fresh Vegetables and Dip (minimum 20)** \$3.50 per person

A wonderful variety of garden fresh cut vegetables attractively displayed and accompanied by vegetable dip.

**Fresh Seasonal Fruit (minimum 20)** \$3.95 per person

Creatively presented seasonal fresh fruits

**Imported and Domestic Cheese and Crackers (minimum 20)** \$3.95 per person

An impressive selection of imported and domestic cheeses attractively arranged with an assortment of gourmet crackers.

**The Majestic Display (minimum 20)** \$8.25 per person

An exquisite collection of fresh seasonal fruit with imported and domestic cheeses presented in a grand manner and accompanied by gourmet crackers, a selection of dips, and crisp fresh vegetables.

**Smoked Salmon Display (serves 40 guests)** \$200.00 per display

The smoked salmon is completed with capers, red onion, hard boiled egg, dill sauce, and other assorted relishes.

## HORS D'OEUVRES SELECTIONS

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\*Selections Available for Butlered Service-see below for more details

**\*Beef Tenderloin Canapé** \$3.25 per person

Medium rare beef tenderloin set atop an herbed crostini topped with horseradish sauce.

**Chicken Saltimbocca** \$4.25 per person

Party size pieces of chicken sautéed in butter topped with prosciutto with white wine sauce of capers and artichokes.

**Chicken Florentine Medallions** \$4.25 per person

Spinach and cheese stuffed breast of chicken sliced into medallions and topped with Mornay sauce.

**\*Bacon Wrapped Chorizo Dates** \$3.25 per person

Sweet California dates filled with Mexican chorizo sausage wrapped with cherry wood bacon with a spicy sweet Thai glaze.

**Roasted Meatballs** \$3.50 per person

Choose from Italian, Swedish, barbecue, honey mustard, or sweet and sour.

**Cuban Pork Eggrolls** \$5.00 per person

Mojo spiced shredded pork with Manchego cheese wrapped in an Asian eggroll wrap deep fried and served with a Chimichurri sauce.

**Sweet Pork Skewers** \$5.25 per person

Pork tenderloin marinated in Hoisin, red wine vinegar and fresh ginger paired with fresh mango and grilled.

<b>Chilled Shrimp</b>	\$4.95 per person
Jumbo steamed shrimp served with traditional cocktail sauce. Our steamed shrimp is displayed on a bed of shaved ice. 2 per guest. Alternate display methods are available.	
<b>Texas Crab Cakes</b>	\$4.95 per person
Fluffy pillows of crabmeat served with chipotle aioli, a southwestern mayonnaise.	
<b>*Pesto Salmon Timbale</b>	\$2.50 per person
Grilled Coho salmon embedded in a Pesto flavored pastry top with sea salt and black sesame seeds.	
<b>Mini Croissant Sandwich</b>	\$2.50 per person
A flaky butter croissant filled with tarragon chicken or seafood salad.	
<b>Mozzarella Capres Skewer</b>	\$3.45 per person
A skewer of fresh mozzarella cheese, fresh basil, and Roma tomatoes served with a balsamic dressing.	
<b>Black Bean Chorizo Dip</b>	\$3.00 per person
Pureed black beans with cilantro, Mexican chorizo sausage, onion, chipotle peppers, pepper and cheddar cheeses. Served with tri-colored tortilla chips.	
<b>Artichoke Spinach Dip</b>	\$3.00 per person
A delicious combination of spinach, artichoke hearts and onion in a rich cream sauce with Parmesan and Romano cheeses. Served with pita wedges and baguette bread.	
<b>Mini Risotto Cakes</b>	\$3.25 per person
Herbed risotto cakes flavored with goat cheese fried to golden brown and served with apple onion compote.	
<b>*Duck Purses</b>	\$2.25 per person
Duck confit and sweet cherries wrapped in a wonton pastry and deep fried.	
<b>Stuffed Mushroom Caps</b>	\$3.00 per person
No gathering is complete without stuffed mushrooms! Choose from cheese, seafood or sausage filling.	
<b>Soy Yogurt Spinach Dip</b>	\$3.25 per person
Our vegan specialty dip consisting of fresh spinach, shallots, soy yogurt, olive oil, garlic nutmeg and fresh dill. Served with sea salt pita bread.	
<b>Deviled Egg Tri-fecta</b>	\$3.45 per person
Curry with chives, Bleu cheese with walnut, and traditional with caramelized onions. *Minimum 10	
<b>*Fromage Cup</b>	\$4.25 per person
Crisp buttery phyllo cups filled with garlic, onions, egg and cheeses.	
<b>Trio of Salsa's</b>	\$3.25 per person
Fresh Pico de gallo, mango, and black bean salsa, served with a colorful blend of tortilla chips.	
<b>Mediterranean Platter (Minimum 20)</b>	\$8.25 per person
A combination of Hummus and Tabouleh, served with pita triangles, and vegetarian stuffed grape leaves.	
<b>*Lotus Root with Tuna Tartar</b>	\$3.00 per person
Deep fried lotus root chip filled with raw yellow fin tuna topped with spicy red seaweed, sesame seeds and sea salt.	

- \*Broccoli & Fennel Soufflé** \$3.75 per person  
Roasted fennel broccoli and onions paired with egg whites and Swiss cheese then baked until light and airy.
- Spring Rolls with Plum Sauce** \$4.50 per person  
A wonderful vegetarian option. Oriental spring rolls served with sweet plum sauce.
- \*Mini Fruit Tartlets** \$2.25 per person  
Seasonal fruit embedded in sweet cinnamon Mascarpone cheese, covered with Apricot glaze.
- Italian Pepperoni Dunk** \$3.00 per person  
Sweet basil marinara with onions, mushrooms, oregano and red wine. Topped with fresh Mozzarella cheese. Served with an assortment of European breads.
- \*Raspberry and Brie Pastry Puff** \$3.95 per person  
Baked Brie is combined with an all American fruit favorite to create this flavorful puff pastry delight.

### **SLIDER HEAVEN – MINIMUM ORDER 30**

- Doggie Slider** \$2.60 per person  
Mini Hot dog in bun served with mustard, ketchup, relish, onion and shredded cheddar cheese.
- Chicken Slider** \$3.25 per person  
2 oz. chicken patty on fresh bun, with shredded lettuce, mayonnaise, mustard, and tomato.
- BBQ Pork Slider** \$3.50 per person  
3 oz. of slow roasted shredded pork with bbq sauce served on hearty mini ciabatta roll.
- Cuban Pork Slider** \$3.50 per person  
3 oz. of slow roasted shredded pork with Cuban mojo sauce on ciabatta roll.
- Crab Slider-** \$3.75 per person  
Crab cake on mini pretzel bun served with chipotle aioli and dill aioli.
- Rueben Slider** \$3.50 per person  
3 oz. of corned beef, with sauerkraut, Swiss cheese, and special sauce on a mini pretzel roll.
- Burger Slider** \$2.60 per person  
3 oz. hamburger patty on fresh bun, with cheese, mustard, ketchup, mayo, pickle, and onion.

### **PASSED HORS D'OEUVRES**

An excellent way to highlight your event from the start is to begin with passed hors d'oeuvres.

Butler Service Fees 1-100 guests	\$50.00
Butler Service Fees 101-200 guests	\$75.00
Butler Service Fees 200+ guests	\$150.00

#### **\*Selections Available for Butlered Service**

<b>Raspberry and Brie Pastry Puff</b>	<b>Pesto Salmon Timbale</b>
<b>Mini Fruit Tartlets</b>	<b>Fromage Cup</b>
<b>Beef Tenderloin Canapé</b>	<b>Bacon Wrapped Chorizo Dates</b>
<b>Duck Purses</b>	<b>Lotus Root with Tuna Tartar</b>
<b>Broccoli and Fennel Soufflé</b>	

## THEME CULINARY STATIONS

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**Pasta Station** \$10.75 per person  
Personalize your pasta dish. Your guests may choose from penne or bowtie pasta; Alfredo, marinara, or pesto sauces; and toppings of portabella mushrooms, roasted peppers, meatballs, grilled chicken strips, Pancetta ham, pine nuts, and parmesan.

**The Carving Board** \$11.25 per person  
Our culinary team will hand carve your choice of roast pork loin, roast turkey breast, or beef roast; served with your topping choice of cranberry chutney, apple caraway marmalade, demi-glace and horseradish sauce.

**Mongolian Festival** \$12.00 per person  
Your selection of meats and vegetables, nestled on a bed of white rice. Meat and vegetable selections include chicken, pork, beef, baby corn, water chestnuts, celery, mushrooms, bok choy, bamboo shoots, bean sprouts, trio of peppers, pecans and cashews. Your choice of teriyaki, peanut, or sweet and sour sauces or hot pepper, garlic, and sesame seed oil complete your create.

**Polynesian Station** \$12.50 per person  
Choose from macadamia nut rice or soba noodles to which your guests can add their meat, sauce and topping choices. Meat selections include baked snapper, Kamaodo smoked pork tenderloin, and Molokai grilled flank steak; sauce selections include curry coconut sauce, Wasabi-soy buerre blanc, lime ginger sauce. Additional toppings include grilled pineapple, papaya and cucumber salsa; wild mushrooms with garlic and coriander; mango chutney; and tofu.

**Mashed Potato Martini Bar** \$9.50 per person  
Your guests may choose garlic mashed potatoes, mashed red skin potatoes, Stilton mashed, or four cheese mashed potatoes, to compliment the toppings of their choice. Topping selections include scallions, butter, steamed broccoli, parmesan cheese, red wine demi-glace, bacon, and sour cream.

**Fresh from the Garden** \$9.25 per person  
Choose from two of the following salad combinations:  
*Mediterranean Salad*-Romaine lettuce, red onion, Kalamata olives, and feta cheese tossed with balsamic vinaigrette dressing.  
*Garden Salad*-Fresh baby greens with carrots, broccoli and peppers served with dressing selections.  
*Michigan Salad*-Spring greens and Romaine lettuce tossed with dried cherries, Gorgonzola cheese, capers and pine nuts, served with raspberry vinaigrette dressing.  
*Caesar Salad*-Fresh Romaine lettuce tossed with Parmesan cheese, croutons and pine nuts and served with Caesar dressing.

## ANCILLARY ITEMS TO ENHANCE YOUR EVENT

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Votive Candles	.75 each	Hurricane Lamps	\$12.00 each
Square Mirrors	\$2.00 each	Colored Linen Napkins	.50 each
Accent Tablecloth	\$4.00 each	Linen and skirting for tables	\$20.00 each

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*Food and beverage services are subject to 6% Michigan State sales tax and 20% service charge.  
All prices are subject to change without notice.*