

DINNER MENU

Let our experienced staff make your evening an impressive and carefree event. Be confident that your plans will be in the hands of professionals who care about every detail of your guest's enjoyment.

All sit-down dinners include: fresh garden salad, European breads served with creamery butter, chef's choice of seasonal vegetable and appropriate potato, rice or pasta. Coffee, hot tea and iced water are also included. *Substitutions are available in advance on vegetable and starch choices.*

Bacon Wrapped Beef Tenderloin \$31.00 per person
Bacon wrapped beef tenderloin. Set atop a parsnip and rutabaga puree surrounded by roasted redskin potatoes and garnished with broccoli florets.

Beef Tenderloin Oscar \$31.00 per person
Beef tenderloin topped with crab, asparagus, and sauce Béarnaise. Served with white cheddar mashed potatoes.

Trotter Cut Sirloin \$25.00 per person
Trotter cut top sirloin with horseradish bread crumbs and onion glaze. Served with twice baked potato and a braised carrot and onion medley.

Bistro Steak \$22.25 per person
Chuck tender steak topped with demi- glaze and served with four cheese mashed potato and lemon ginger green beans.

Braised Flank Steak \$21.50 per person
Red wine braised flank steak with red-wine glaze, served with horseradish mashed potato and confetti corn.

Stuffed Pork Chop \$19.95 per person
Boneless center cut pork loin chop stuffed with a mixture of apples, walnuts, celery, and Brie cheese, Pan fried and served with sweet potato mash, and Chef's choice of vegetable garnish.

Pork Fromage \$19.95 per person
Roasted pork tenderloin stuffed with Gruyere cheese, sliced into medallions topped with a pork Au Jus Lie sauce. Served with purple mash potatoes and garnished with steamed brussel sprouts.

Chicken Picatta \$21.00 per person
Pan floured medallions of chicken sautéed in a tangy lemon caper sauce set on top of goat cheese scallion mash potatoes and garnished with Italian marinated asparagus.

Cherry Pecan Chicken \$21.00 per person
Fresh grilled boneless skinless chicken breast glazed with fruit chutney. Served over a pasta rice blend of wild rice, white rice, and toasted orzo and garnished with steamed sugar peas.

Chicken Florentine \$21.00 per person
A slow roasted breast of chicken filled with a blend of spinach and cheese, gently seasoned, then crowned with a creamy Mornay sauce. Presentation is completed with garlic roasted red skin potatoes and garnished with wine marinated braised carrots and onions.

Chicken Marsala \$21.00 per person
Mild garlic sautéed breast of chicken medallions served with Marsala wine sauce, roasted rosemary redskin potatoes garnished with fresh steamed green beans.

Parmesan Crusted Chicken \$21.00 per person
Boneless, skinless chicken breast coated with Italian breadcrumb and Parmesan cheese mixture. Baked and served with a creamy polenta and angel hair pasta, with Italian gravy topped with Mozzarella cheese and garnished with broccoli crowns.

Chicken Delmonico \$21.00 per person
Boneless skinless chicken breast dredged in a Creole seasoned coating, baked, and served on top of garlic redskin mash potatoes and topped with a creamy mushroom and artichoke white wine butter sauce. Garnished with fried zucchini medallions.

Chicken Mediterranean \$21.00 per person
A boneless skinless chicken breast herb glazed, and grilled with a sun dried tomato, artichoke, and olive tapenade, topped with Feta cheese. Served with redskin mash potatoes and garnished with steamed asparagus spears.

VEGETARIAN & VEGAN

Portabella Ravioli \$20.50 per person
Jumbo ravioli stuffed with portabella mushrooms topped with gorgonzola cream sauce.

Fried Risotto Cakes \$18.00 per person
A meatless delight! Our herbed risotto cakes are flavored with goat cheese and fried to a golden brown; served with corn salsa and asparagus.

Eggplant Parmesan Roulade \$19.50 per person
Breaded slices of eggplant wrapped around a seasoned ricotta cheese mixture, and topped with a tomato vodka cream sauce

Duo of Stuffed Peppers \$21.00 per person
Red, yellow, green or orange peppers delicately filled with mushroom, bread, and rice dressing; topped with marinara sauce and Romano cheese.

Vegan Chinese Rice Noodle Pat Thai \$17.50 per person
Sweet and sour rice noodles with bean sprouts, ground peanuts, red chilies and scallions.

Vegan Tofu Stuffed Portabella Mushroom \$17.50 per person
A mixture of bell peppers, carrots, oregano, basil, walnuts, tahini, soy, and tofu top a large succulent portabella mushroom. Served with garlic mashed potatoes.

Vegan Vegetable Stir Fry with Tofu \$17.50 per person
Soy infused tofu with red and green peppers and bok choy and scallions. Served over rice.

FISH & SEAFOOD

Coho Salmon

\$22.25 per person

Line caught Coho salmon filet baked with salt and pepper with lemon slices, served with wild rice and garnished with ginger lemon green beans.

Asiago Salmon

\$23.25 per person

Coho Salmon filet topped with Asiago cheese and roasted artichoke spread, baked to a golden brown and served with Yukon gold mash potatoes. Garnished with pan-fried squash blossoms.

Salmon Florentine

\$23.00 per person

Coho salmon filet stuffed with spinach, garlic and cheese mixture.
Served over roasted redskin potatoes and garnished with roasted carrots.

Pecan Crusted Whitefish

\$22.00 per person

A subtle pecan crust envelops this fresh whitefish filet; served with mushroom long grain rice, grilled zucchini and squash.

Citrus Peppercorn Tilapia

\$21.00 per person

Citrus glazed Tilapia filets, flash baked then served on top of wild rice and orzo blend, then garnished with a spicy seaweed salad.

Orange Roughy

\$22.50 per person

A mild fish filet seasoned with an Asian style sea salt with ginger, sesame seeds and garlic.
Served with red pepper rice and garnished with garlic sugar peas.

GOURMET SALAD ENTREES

All executive salad entrees include: European breads served with creamery butter, fresh brewed coffee, hot tea, and iced water.

Antipasti Shrimp Salad

\$15.75 per person

Radicchio and green leaf lettuce with bourbon shrimp, basil, Nicoise olives and fresh Mozzarella cheese and garlic toasted Italian bread croutons.

Asian Beef Salad

\$13.75 per person

Beef brunoise with basil, red Thai chili, cilantro. Thai sauces and soy, set atop a bed of red leaf lettuce and garnished with scallions, red bell peppers and crispy wonton strips. Served with low calorie red pepper yogurt dressing and an Asian chive pancake.

Asian Chicken Salad

\$11.75 per person

All white meat chicken brunoise with basil, red Thai chili, cilantro, soy, and Thai sauces. Set atop a bed of red leaf lettuce and garnished with scallions, red bell peppers, and crispy wonton strips. Served with low calorie red pepper yogurt dressing and an Asian chive pancake.

Bistro Steak Cobb Salad	\$13.75 per person
Tender pepper steak, sliced thin with Romaine lettuce, crumbled Gorgonzola cheese, diced egg, crispy bacon, tomatoes, and avocado.	
Caesar Salad with Sliced Sirloin	\$13.75 per person
Crispy Romaine lettuce, topped with tender strips of thinly sliced beef sirloin, Parmesan Cheese, creamy Caesar dressing, and hearty seasoned croutons.	
Caesar Salad with Grilled Salmon	\$14.00 per person
Crispy Romaine lettuce, topped with grilled salmon, Parmesan Cheese, creamy Caesar dressing, and hearty seasoned croutons.	
Chicken Caesar Salad	\$12.50 per person
Crispy Romaine lettuce, with tender strips of herb grilled chicken, Parmesan Cheese, creamy Caesar dressing, and hearty seasoned croutons.	
Mediterranean Chicken Salad	\$13.75 per person
Crisp Romaine lettuce, grape tomatoes, cucumber, red onions, and Kalamata olives paired with a Middle Eastern seasoned boneless, skinless chicken breast and finished with a vegetarian stuffed grape leaf, sea salt, and olive oil pita wedges.	
Chicken Fajita Salad	\$14.75 per person
Southwest seasoned chicken with Romaine lettuce, sweet caramelized onions, red and green peppers, avocado and Manchego cheeses. Served with sour cream and scallion salsa dressing.	
Vegan Cobb Salad	\$13.75 per person
Soy bacon, diced tomatoes, avocado, sesame tofu, scallions on a bed of Romaine lettuce.	
Falafel Salad	\$11.75 per person
Crushed chick pea cakes set atop crispy Romaine lettuce with black olives, roasted red pepper, red onions and plum tomato wedges. Served with tahini dressing and toasted pita triangles	
Waldorf Salad	\$11.75 per person
Apples, walnuts, dried cherries, grapes and onion and celery mix with our version of the classic dressing. Set atop a bed of green leaf lettuce.	
Fruit Plus Salad	\$10.25 per person
Romaine and baby greens mixed with strawberries, blueberries, blackberries, kiwi and melon. Garnished with micro greens and served with poppy seed dressing.	

CHILDREN'S MENU

Chicken tenders with Barbeque Sauce, and macaroni and cheese.	\$10.75 per person
The perfect choice for children under the age of 12.	

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