

LIGHT LUNCHES

Perfect for the working lunch! Select from the following ideas that can conveniently be prepared and ready for you on the table when you arrive. All are served with coffee, hot tea and iced water. Assorted sodas can be made available for an additional charge.

Caesar Salad \$8.00 per person

Crisp romaine lettuce topped with red onion, hearty seasoned croutons and Caesar dressing; and served with our European bread assortment.

Michigan Splendor Salad \$10.00 per person

Dried cherries, gorgonzola cheese, and pine nuts served with assorted baby greens and a raspberry vinaigrette dressing. Served with our European bread assortment.

Vegan Wedges \$9.95 per person

Hummus with vegetable crudité, and toasted olive oil, sea salt, and pita wedges.

Chicken or Steak Fajita Wrap \$10.25 per person

Southwest seasoned chicken or beef, green, red, and yellow peppers, and onions covered with pepper cheese, wrapped in soft flatbread; served with chipotle mayo, tortilla chips, and salsa.

Chicken Caesar Wrap \$10.25 per person

Grilled herb roasted chicken strips, Parmesan cheese, Romaine lettuce and Caesar dressing served on Italian herb flatbread; served with your choice of pasta or potato salad and gourmet potato chips.

Tuna Salad Wrap \$10.25 per person

Chunk light tuna mixed with celery, onions, and mayo in a plain flatbread wrap with baby greens; served with your choice of pasta or potato salad and gourmet potato chips.

Turkey Club Wrap \$10.25 per person

Slow roasted turkey, crisp bacon, cheese, tomatoes and lettuce on flatbread; served with your choice of pasta or potato salad and gourmet potato chips.

Roast Beef Wrap \$10.25 per person

Tender roast beef, cheddar cheese, tomatoes, and lettuce on flatbread; served with your choice of pasta or potato salad and gourmet potato chips.

Chicken Salad Wrap \$10.25 per person

Roasted breast of chicken combined with chopped walnuts and a subtle tarragon seasoning on spinach flatbread with baby greens; served with your choice of pasta or potato salad and gourmet potato chips.

Chicken Oriental Wrap \$10.25 per person

Sesame chicken, romaine lettuce, red pepper, snow peas, almonds, and crispy chow mien noodles topped with peanut sauce on spinach herb flatbread; served with your choice of pasta or potato salad and gourmet potato chips.

Vegetarian Oriental Wrap \$10.25 per person

Romaine lettuce, red pepper, snow peas, almonds, and crispy chow mien noodles topped with peanut sauce on spinach herb flatbread; served with your choice of pasta or potato salad and gourmet potato chips.

Vegetarian Stack Sandwich	\$8.50 per person
Fresh Mozzarella cheese, basil pesto and vine ripe tomatoes, served on a grilled ciabatta roll. Served with your choice of pasta or potato salad and gourmet potato chips.	
Muffelleta	\$7.95 per person
Ham, salami, and Mortadella on baguette bread with an olive oil tapenade. Served with your choice of pasta or potato salad and gourmet potato chips.	
Grilled Cheese with Tomato Bisque	\$8.75 per person
Yellow and white natural Cheddar cheeses served on buttered grilled sour dough bread. Accompanied by a cup of tomato basil bisque and gourmet chips.	
Smoked Turkey Sandwich	\$8.95 per person
Thin slices of honey smoked turkey breast with pepper jack cheese, green leaf lettuce on a Ciabatta roll. Served with your choice of pasta salad and gourmet potato chips.	
Tarragon Chicken Salad Croissant	\$10.25 per person
Roasted breast of chicken combined with chopped walnuts and a subtle tarragon seasoning on a bakery fresh croissant; accompanied by a fresh fruit garnish.	
Hanger Steak Sandwich	\$10.50 per person
Thin slices of medium rare beef smothered in Argentinean herb sauce on grilled Italian bread. Served with your choice of pasta or potato salad and gourmet potato chips.	
Corned Beef Sandwich	\$9.95 per person
Thinly sliced corned beef with Swiss cheese on dark rye bread, Served with your choice of pasta or potato salad and gourmet potato chips.	
Pastrami Stack Sandwich	\$9.95 per person
Locally produced beef brisket, served with Provolone cheese, stone ground mustard, and fresh pumpernickel. Served with your choice of pasta or potato salad and gourmet potato chips.	
Boxed Lunch	\$8.95 per person
An offering of assorted sandwiches, salads or chips, cookies, and sodas in one neat box – so easy for you, the planner!	
Executive Boxed Lunch	\$9.25 per person
Up-scaled from the traditional boxed lunch! A selection of deli sandwiches on fresh baked bagels; served with trail mix, potato chips, a cookie, and a soda.	
Wrapped Sandwich Boxed Lunch	\$10.95 per person
A choice of wrap sandwiches served with your choice of pasta or potato salad, chips, cookie, and a soda.	
Soup & Deli Sandwich Bar	\$12.95 per person
Groups of 29 or less may choose 2 soup selections. Groups of 30 or more may choose 3 soup selections. Served with a Deli Sandwich.	
Soup Selections: Beef Vegetable, Chicken Noodle, Sausage and Pepper Stew, Garden Vegetable, Chicken with Wild Rice, Smoky Poblano and Cheese, Butternut Squash Bisque, Potato Cheese, Shrimp and Corn Chowder, Tomato Tortellini, Herbed Tomato Bisque, White Chicken Chili, Garden Vegetable, and Vegetarian Black Bean.	

Soup & Salad Bar

\$12.95 per person

Groups of 29 or less may choose 2 soup selections.
Groups of 30 or more may choose 3 soup selections.
Served with our European fresh baked breads.

Soup Selections:

Beef Vegetable, Chicken Noodle, Sausage and Pepper Stew, Garden Vegetable, Chicken with Wild Rice, Smoky Poblano and Cheese, Butternut Squash Bisque, Potato Cheese, Shrimp and Corn Chowder, Tomato Tortellini, Herbed Tomato Bisque, White Chicken Chili, Garden Vegetable, and Vegetarian Black Bean.

HOT LUNCHEONS

Hot luncheons include fresh baked breads with creamery butter, coffee, hot tea, and iced water. An assortment of sodas can be made available for an additional charge. Salads and desserts are ala carte. Luncheon selections are available until 2pm.

Pot Roast

\$13.95 per person

Red wine braised chuck roast with demi-glace. Accented with garlic mashed potatoes and honey glazed carrots.

Cuban Pork

\$16.25 per person

Slow roasted shredded pork cushion infused with Cuban mojo sauce set over potato gnocchi with a Pesto cream sauce and garnished with sautéed trio of bell peppers.

Chicken Marsala

\$13.95 per person

A boneless skinless chicken breast with Marsala wine sauce, served on top of roasted rosemary garlic redskin potatoes and garnished with green beans with pesto.

Chicken Picatta

\$13.95 per person

Medallions of chicken, sautéed in a tangy lemon caper sauce; topped with white wine sauce served with Penne pasta and steamed asparagus.

Parmesan Crusted Chicken

\$13.95 per person

Tender 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 EnCroute

\$14.25 per person

Boneless herb chicken breast wrapped in thin sheets of buttered phyllo dough; topped with a Dijon mustard sauce. Set on top of sweet potato puree and garnished with gremolata green beans

Indian Lentil Curry Chicken

\$13.95 per person

A mild yellow curry mixture with green lentils, fennel, carrots and snow peas with chicken, set on top of saffron rice.

Italian Cod

\$14.00 per person

A single cod filet seasoned with Italian herbs, roasted and served with a wild rice medley and your choice of vegetable.

Pasta Primavera

\$11.75 per person

Bowtie pasta served with a medley of delicately seasoned fresh vegetables topped with a creamy Alfredo sauce, Marinara sauce, or pesto sauce.

Portabella Mushroom Ravioli \$14.95 per person
Jumbo ravioli stuffed with Portabella mushrooms served with a creamy gorgonzola cream sauce.

Vegetable Lasagna \$13.25 per person
Our culinary staff specialty made from scratch! A variety of cheeses, fresh vegetables blended with creamy Alfredo sauce and baked to perfection.

Lasagna with Meat Sauce \$13.25 per person
Our lasagna is a flavorful blend of pasta, cheeses, Italian sausage, and ground beef, topped with our tangy marinara sauce.

VEGAN SELECTIONS

Vegan Chinese Rice Noodle Pad Thai \$13.50 per person
Sweet and sour rice noodles with bean sprouts, ground peanuts, red chilies and scallions.

Vegan Vegetable Stir Fry with Tofu \$13.50 per person
Soy infused tofu with red and green peppers and bok choy and scallions; served over rice.

Vegan Tofu stuffed Portabella Mushrooms \$13.50 per person
A mixture of bell peppers, carrots, oregano, basil, walnuts, tahini, soy and tofu top a large a large succulent portabella mushroom; served with garlic mashed potatoes.

SPECIALTY LUNCH SELECTIONS

Macaroni & Cheese Buffet (minimum 20 people) \$12.95 per person
Lobster mac with Cavatappi pasta, spicy buffalo chicken with yellow cheddar, and traditional elbow macaroni with yellow cheddar sauce; served with garden salad and fresh baked European breads.

Italian Festival Buffet (minimum 20 people) \$13.95 per person
Piping hot pasta served with a selection of sauces, including: marinara with meatballs, roasted vegetables with pesto, and Alfredo with chicken; served with Caesar salad and fresh baked European breads.

Fajita Buffet (minimum 20 people) \$12.50 per person
Thin slices of seasoned flank steak and southwestern seasoned chicken served with six-inch flour tortillas, roasted peppers, chopped onions, shredded cheese, sour cream, and Spanish rice; accompanied by tortilla chips and salsa.

Taco Buffet (minimum 20 people) \$12.25 Per person
Ground beef and shredded chicken served with hard and soft tortilla shells, lettuce and tomatoes, shredded cheese and sour cream; accompanied by Spanish rice, tortilla chips and tomato salsa.

Burger & Brat Buffet (minimum 10 people) \$12.95 Per person
One burger and one brat per person with your choice of pasta or potato salad served with kettle chips, buns and all the trimmings.

The Deli Buffet (minimum 10 people) \$12.75 per person
An ample assortment of roasted turkey, lean roast beef, and honey-roasted ham and roasted vegetables; assorted cheeses; condiments; trimmings; and a fresh bread assortment. Served with your choice of pasta or potato salad and gourmet potato chips.

Baked Potato and Salad Buffet (minimum 10 people) \$12.25 per person
Steamy hot baked potatoes served with your choice of sour cream, butter, cheddar cheese, bacon, steamed broccoli, and sautéed mushroom toppings; accompanied with a salad bar of gourmet greens, cucumbers, tomatoes, croutons, sliced zucchini and scallions with a choice of dressings

Wrap Sandwich Buffet (minimum 10 people) \$10.25 per person
An assortment of Chicken Caesar, Turkey Club, and Oriental Wrap Sandwiches served with your choice of pasta or potato salad and gourmet potato chips.

GOURMET SALAD ENTREES

All executive salad entrees include: 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.

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. Served with European breads served with creamery butter.

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.
Served with European breads served with creamery butter.

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. Served with European breads served with creamery butter.

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.
Served with European breads served with creamery butter.

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 bell peppers, avocado and Manchego cheeses. Served with sour cream 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. Served with European breads served with creamery butter.

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. Served with European breads served with creamery butter.

ALA CARTE SALADS

Garden Salad \$3.50 per person
Assorted field greens, tomatoes, cucumbers, and sliced mushrooms topped with a parmesan crouton and served with a selection of dressings.

Caesar Salad \$4.25 per person
Crisp romaine lettuce tossed with our own delicious Caesar dressing, homemade croutons and Parmesan cheese.

Michigan Splendor Salad \$4.50 per person
Dried Cherries, gorgonzola cheese, and pine nuts served on assorted baby greens with raspberry vinaigrette dressing.

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