

Gather

BUFFET OR FAMILY STYLE | \$38 / GUEST

PLATED ENTREE | \$42 / GUEST

PACKAGE INCLUDES: ROLLS, BUTTER, COFFEE, TEA & SOFT DRINKS

FIRST COURSE

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

PASTA COURSE

Penne Pasta Choice of Marinara, Meat, Palomino or Alfredo sauce

ENTREE SELECTIONS - CHOICE OF TWO

<i>Champagne Chicken</i>	Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne sauce	
<i>Chicken Piccata</i>	Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished with artichokes & capers	
<i>Chicken Marsala</i>	Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce	
<i>Sausage and Peppers</i>	Savory Italian sausage with tender peppers and onions	
<i>Meatballs and Marinara</i>	Tender house made meatballs covered with rich marinara sauce	
<i>Slow Roasted Beef</i>	Tender, slow roasted beef with au jus	+\$1 per guest
<i>Lake Superior Whitefish</i>	Fresh whitefish, lightly seasoned	+\$5 per guest
<i>Eggplant Parmesan</i>	Vegetarian friendly eggplant parmesan	+\$2 per guest
<i>Sliced Beef Tenderloin</i>	Tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted	+\$8 per guest
<i>Petite Filet Mignon</i>	Char-grilled tenderloin steak, cooked Medium to Medium well	+\$12 per guest

STARCH SELECTIONS

<i>Roasted Red Potatoes</i>	Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown	
<i>Garlic Mashed Potatoes</i>	Russet potatoes whipped with garlic infused butter	
<i>Cheesy Whipped Potatoes</i>	Russet potatoes whipped with cheese	+\$2 per guest

VEGETABLE SELECTIONS

<i>Green Beans</i>	Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection	
<i>Broccoli</i>	Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender	
<i>Grilled Asparagus</i>	Lightly seasoned, grilled asparagus	+\$2 per guest

A customary 23 percent service fee & 6 percent Michigan Sales Tax will be added to your total guest count.
All menu items and prices are subject to availability and market price adjustment. Package not applicable on weddings.

Embellishments

PARTY ENHANCEMENTS

<i>Additional Entree</i>	Additional entree selection	<i>Price varies</i>
<i>Additional Vegetable</i>	Additional vegetable selection	<i>+\$2 per guest</i>
<i>Additional Potato</i>	Additional potato selection	<i>+\$2 per guest</i>
<i>Fruit Platter</i>	Seasonal fresh fruit platter	<i>+\$5 per guest</i>
<i>Domestic Cheese</i>	Domestic cheeses, crackers, displayed for your guests	<i>+\$5 per guest</i>
<i>Vegetable Tray</i>	Fresh vegetables and dip, displayed for your guests	<i>+\$5 per guest</i>
<i>Chocolate Mousse</i>	Housemade chocolate mousse	<i>+\$3 per guest</i>
<i>Vanilla Ice Cream</i>	Single-scoop vanilla ice cream, served in a dish	<i>+\$3 per guest</i>
<i>Colored Napkins</i>	Assortment of colors	<i>+\$1 per guest</i>
<i>Specialty Linens</i>	See your event coordinator for more details	<i>Pricing Varies</i>

*A customary 23 percent service fee & 6 percent Michigan Sales Tax will be added to your total guest count.
All menu items and prices are subject to availability and market price adjustment. Package not applicable on weddings.*