

Corporate Packages

INCLUDES:

- House-Made Bread & Whipped Butter
- Soft Drinks, Coffee & Tea
- Black or White 90x90 Linens & Napkins
- Room Use Up to 4 Hours with Set Up/Clean Up
- Projectors & Screens with Microphone

Room Rental & Minimum Guarantees will apply based on dates

ALL YOU CAN EAT BUFFET - \$32/PP

Includes Salad, Pasta, Vegetable, Starch & One Meat

PLATED DINNER - \$28/PP

Includes Salad, Vegetable, Starch & One Meat

EXTRAS

Choice Menu or Duet Plate \$3

Additional Meat \$4

Pasta Course \$3

Salad Course

House Salad

Fresh Greens | English Cucumber | Cherry Tomato | Shaved Red Onion | Shredded Carrot

Classic Caesar Salad

Chopped Romaine Lettuce | Creamy Lemon Garlic Shaved Parmesan | GF Crouton | Caesar Dressing

Pasta Course

Mostaccioli

Penne Pasta | Baked Mozzarella | Shaved Parmesan | Marinara

Tuscan

Orecchiette Pasta | Shaved Parmesan | Micro Basil | Palomino Sauce

Fredo

Bowtie Pasta | Shaved Parmesan | Parsley | Creamy Garlic Alfredo Sauce

Pesto

Rigatoni Pasta | Shaved Parmesan | Micro Basil | Creamy Garlic Pesto Sauce

Main Course

Parmesan Baked Chicken

Italian Bread Crumbs | Parmesan Mushroom Cream Sauce

Chicken Piccata

Lemon | Garlic | Artichoke | Caper | Parsley

Chicken Marsala

Garlic | Parsley | Creamy Mushroom Marsala

Michigan Harvest Pork Loin

Butternut Squash Puree | Cherry & Apple Chutney

Mesquite Grilled Pork Loin

Scallion Curlys | Blackberry BBQ Sauce

Wild Caught Salmon **MKT Price******

Creamed Leeks | Fried Capers |

Garlic Roasted Broccolini | Creamy Lemon Dill Sauce

Herb Encrusted Halibut **MKT Price******

Parmesan | Lemon | Garlic | Fine Herbs

Beef Tenderloin **MKT Price******

Prepared Medium Rare | Finished with Sea Salt,

Cracked Peppercorns & Minced Chives | Demi Glacé

Fresh Vegetable

California Blend

Cauliflower | Broccoli | Carrots | Herbs de Provence

Michigan Blend

Zucchini | Yellow Squash | Carrots | Cauliflower | Garlic | Herb Seasoning

Baby Carrots

Honey Butter Glaze | Espellete | Sea Salt

Starches

Whipped Potatoes or Roasted Red Skins

Roasted Garlic Butter | Parsley

Lyonnais Potatoes

Sautéed Fingerlings | Caramelized Onions | Parsley

Wild Rice Pilaf

Slivered Almonds | Shaved Brussel Sprouts | Brown Butter

Taxes and gratuity not included.

Surcharges may be added to final price based on market conditions at time of booking or event.

Your event coordinator will keep you informed of any changes.

Prices do not reflect a 20% service charge and applicable 6% sales and use tax (based upon person).