



Traditional Holiday Deviled Eggs | 3++

Baked Brie | 5++

Turkey Meatballs & Cranberry Glaze 7++

Spanakopita Bites | 8++
Served with Tomato Balsamic Dipping Sauce

Prosciutto Canape | 5++ Served with Brie Cheese and Honey Drizzle

Boursin Stuffed Mushrooms | 7++

Coconut Shrimp | 8.5++ Served with a Sweet Chile Sauce

Shrimp Cocktail | 10++

Maple Glazed Bacon Wrapped Scallops 15++

Holiday Plated Lunch Selections

SELECTION INCLUDES HOST CHOICE OF ONE PRE-SELECTED ENTREE, ONE HOLIDAY SALAD, TWO SIDES AND DINNER ROLLS

ENTRES

Smoked Turkey | 26++

Sliced Smoked Turkey with Cranberry Sauce

Maple Seared Chicken | 26++

Maple Chicken with a Sage and Orange Gremolata

Filet | 50++

5 oz. Filet with Mushroom Demi Glaze

HOLIDAY SALADS

CHOICE OF ONE:

Michigan Winter Salad

Mixed Greens, Sliced Red Apple, Apple Smoked Bacon, Shaved Red Onion and Feta Cheese

OPCC Salad

Iceberg Lettuce, Bacon, Tomato, Red Onion, Cucumber, and Bleu Cheese

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan and Creamy Caesar Dressing

> Holiday Dressings Available: Balsamic Fig, Apple Cider Vinaigrette, Pomegranate Vinaigrette

<u>SIDES</u>

- Green Bean Casserole
- Parmesan & Rosemary Roasted Potatoes
- Roasted Fingerling Potatoes
- Roasted Garlic Mashed Potatoes
- Glazed Baby Carrots

<u>ADDITIONAL PLATED</u> LUNCH OPTIONS

Salad with Salmon | 28++

Mixed Greens, Tomato, Cucumber and Red Onion Topped with a 7 oz. Filet of a Brown Sugar Glazed Salmon

Holiday Chicken Wrap | 21++

Applewood Smoked Bacon, Grilled Chicken, Lettuce, Tomato, Cheddar Cheese, Wrapped with a Flour Tortilla. Served with a Cranberry Aioli and French Fries Holiday Buffet Selections

40++- Selection Includes Rolls, Choice of One Holiday Salad, One Vegetable, One Starch, One Pasta and One Carved Meat

Add an Additional Entrée for 7++

ENTREES

- Honey Glazed Ham
- Herb Roasted Turkey
- Pork Loin Stuffed with Apple, Sage, and Cranberry Chutney
- Chicken Stuffed with Apple, Sage and Prosciutto
- Fresh North Atlantic Salmon with Tomato Cream Sauce

Additional \$15++:

Prime Rib Beef Tenderloin

Ask about our Chef Attended Carving Stations!

VEGETABLES

- Candied Carrots
- Green Bean Casserole
- Creamed Spinach with Parmesan
- Garden Roasted Medley

PASTA

SELECT ONE PASTA AND
ONE SAUCE
PENNE ALFREDO
CAVATAPPI PESTO
FARFALLE MARINARA
RIGATONI BOLOGNESE

STARCHES

- Traditional Holiday Stuffing
- Mashed Potatoes with Turkey Gravy
- Holiday Spiced Mashed Sweet Potatoes
- Wild Rice Pilaf

SALADS

Michigan Winter Salad

Mixed Greens, Sliced Red Apple, Apple Smoked Bacon, Shaved Red Onion and Feta Cheese

OPCC Salad

Iceberg Lettuce, Bacon, Tomato, Red Onion, Cucumbers, and Bleu Cheese

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan and Creamy Caesar Dressing

Frosty's Salad

Mixed Greens, Maple Cinnamon Glazed Walnuts, Pomegranate Seeds, Dried Cherries and Goat Cheese

Holiday Dressings Available: Apple Cider Vinaigrette, Pomegranate Vinaigrette. Ranch, Balsamic Vinaigrette, Italian Holiday Plated Winner Selections

Selection includes Host Choice of One Pre=Selected Entrée, One Holiday Salad, Two Sides, Rolls and Butter

ENTREES CHOICE OF ONE FOR FNTIRE PARTY

Filet Mignon | 48++

7 oz. Filet Mignon with Mushroom Demi

Salmon | 35++

7 oz. Wild Berry and Savory Holiday Glazed Salmon

Pork Chop | 30++

10 oz. Bone-In Grilled Pork Chop with cranberry Apple Chutney

Maple Seared Chicken Breast | 26++

Maple Seared Chicken with a Sage and Orange Gremolata

SALADS

Michigan Winter Salad

Mixed Greens, Sliced Red Apple, Apple Smoked Bacon, Shaved Red Onion and Feta Cheese

OPCC Salad

Iceberg Lettuce, Bacon, Tomato, Red Onion, Cucumbers, and Bleu Cheese

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan and Creamy Caesar Dressing

Holiday Dressings Available:

Apple Cider Vinaigrette, Pomegranate Vinaigrette. Ranch, Balsamic Vinaigrette, Italian

SIDES CHOICE OF TWO

- Green Bean Casserole
- Parmesan and Rosemary Roasted Potatoes
- Roasted Fingerling Potatoes
- Roasted Vegetable Medley
- Roasted Garlic Mashed Potatoes
- Glazed Baby Carrots
- French Fries



Dessert Selections are 10++ and will be Plated and Served to Each Guest

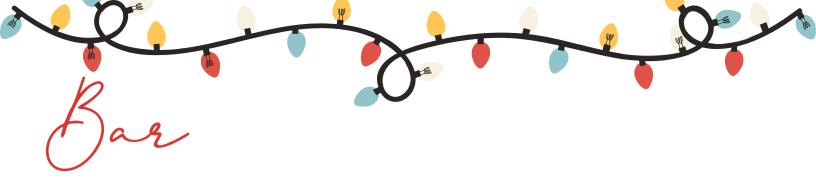
Apple Crisp Cinnamon Crumble

Red Velvet Cake

Cherry Cobbler

Eggnog Crème Brulee





Soft Bar (Beer & Wine) | 27 ++

Assorted Domestic and Imported Beer (Bottled & Draft) Assorted House Wines (Sauvignon Blanc, Chardonnay, Cabernet, Pinot Noir) Assorted Fruit Juices, Sodas & Coffee Service

Call Bar | 36 ++

Includes Soft Bar plus:

Soft Bar Plus: Conciere Vodka, Conciere Gin, Conciere Rum, Espolon Tequila, Conciere Whiskey, Evan Williams Bourban, Conciere Scotch

Premium Bar Brand | 42++

Includes Soft Bar plus:

Tito's Vodka, Beefeater Gin, Maestrodobel Tequlia, Bacardi Superior Rum, Jack Daniels Whiskey, Makers Mark Bourban, Dewar's White Label Scotch Assorted Wines: Mionetto Prosecco, Chandon Rose, Brancott Sauvignon Blanc, Patz & Hall Chardonnay, Source of Joy Rosé, King Estate Pinot Noir, Justin Paso Robles Cabernet

Super Premium Bar Brand | 51++

Includes Soft Bar plus:

Belvedere & Tito's Vodka, Bombay Sapphire Gin, Cincoro Blanco Tequila, Appleton Estate & Captain Morgan Rum, Whistle Pig Whiskey, Woodford Reserve Bourbon, Mecallan 12 Scotch

Assorted Wines: Mionetto Prosecco, Veuve Clicquot Champagne, Twomey Sauvignon Blanc, Migration Chardonnay, Domaine Leos Rosé, King Estate Pinot Noir, My Favorite Neighbor Sauvignon Blanc

\$100 Per Bartender

Non-Alcoholic Package | 4++ Assorted Soft Drinks, and Juices

Under 21