



## NON-PROFIT PRICING: 2024

Non-profit pricing is available Sunday through Friday.  
Saturday bookings will only be offered at our standard banquet rates.

### BUFFET SERVICE

Two Entrée Buffet: \$24 per person      Three Entrée Buffet: \$26 per person

Includes your choice of four side dishes, rolls & butter, coffee & tea.

### ROOM RENTAL

\$450 April – October

\$225 November – March

Includes setup and cleanup of banquet room, tables, chairs, linens, china, centerpieces, coat room, two wireless microphones, podium and projection screen.

- A deposit of \$800 and a signed contract are required to secure a date.
- Hors d'oeuvres and desserts are available at regular price.
- All food and beverage pricing are subject to 6% sales tax and 22% service charge. Please present proof of tax-exempt status along with the signed contract for sales tax exemption.
- There is a minimum of \$2600 (April – October) / \$2000 (November – March) in food/beverage sales.



### DINNER BUFFET MENU: ENTREES

**STEAMSHIP ROUND OF BEEF, AU JUS (ADD \$1 PER PERSON):** seasoned and slow roasted inside top round of beef, carved on-line and served with homemade horseradish sauce

**PRIME RIB OF BEEF, AU JUS (ADD \$7 PER PERSON):** seasoned and slow roasted standing rib roast, carved on-line and served with homemade horseradish sauce

**ROAST PORK LOIN WITH MUSHROOM MADEIRA SAUCE:** pesto crusted loin of pork, oven roasted and served with a rich, velvety mushroom madeira sauce

**ROAST TURKEY BREAST WITH HOMESTYLE GRAVY:** moist breast of turkey, oven roasted and served with a flavorful, homemade gravy

**OVEN BAKED HAM:** smokey, old-fashioned baked ham glazed with pineapple, brown sugar & soy sauce

**CHEDDAR ALE CHICKEN:** breast of chicken topped with a Bell's Two-Hearted Ale cheddar sauce, bacon, and chives

**CHICKEN GRAND TRAVERSE:** breast of chicken served in a white cream sauce with Michigan dried cherries and pecans

**MANGO SALSA CHICKEN:** breast of chicken topped with a salsa of succulent mango and pineapple, with a kick of citrus and jalapeno, great with our coconut-lime rice

**CHAMPAGNE CHICKEN:** breast of chicken served in a decadent champagne cream sauce, garnished with scallions, toasted almond slices and golden raisins

**EGGPLANT PARMESAN:** fresh slices of eggplant, topped with seasoned breadcrumbs, house-made marinara and a blend of Italian cheeses, baked to a golden brown

**SEAFOOD PASTA:** tender penne pasta topped with fresh seafood and basil pesto accompanied by lemon cream

**CHICKEN BROCCOLI ALFREDO:** pasta with seasoned chicken and fresh florets of broccoli in a white wine parmesan cream sauce

**PASTA PRIMAVERA:** penne pasta in a creamy white sauce mixed with a medley of fresh garden vegetables

**PENNE PASTA WITH VODKA SAUCE:** penne pasta with a tomato vodka sauce, choice of sausage or vegetarian

**BAKED SALMON (ADD \$2 PER PERSON):** fresh Atlantic salmon filets served with a creamy white wine & basil sauce

**PEPPER STEAK:** tender, marinated beef, slow-cooked in a flavorful sauce of tomatoes, onions and peppers, served over white rice



### DINNER BUFFET MENU: SIDE DISHES

**GARDEN SALAD:** a light mixture of greens topped with garden fresh tomatoes, carrots, red cabbage and cucumbers and tossed with croutons and our creamy Italian poppyseed dressing

**CAESAR SALAD:** a classic combination of romaine lettuce, croutons, fresh parmesan cheese and tangy Caesar dressing

**STRAWBERRY SALAD:** spring mix with fresh strawberries and orange segments with a light poppyseed dressing, topped with toasted almonds (seasonal, April – October)

**AUTUMN SALAD:** baby field greens with sliced apples and walnuts in a cranberry vinaigrette (seasonal, September – April)

**PEAR & BLEU CHEESE SALAD:** spring mix tossed with sliced pears, candied walnuts and bleu cheese in a honey orange vinaigrette

**BABY BAKED POTATOES:** whole, baby Idaho potatoes tossed in coarse salt and oven baked

**ROASTED POTATOES:** young redskins oven roasted with olive oil, red peppers and Italian herbs

**MASHED POTATOES:** Idaho potatoes classically blended with sour cream and butter

**PARSLED NEW POTATOES:** young redskin potatoes steamed in parsley butter, topped with bacon and chives

**HERBED RICE:** long grain and wild rice baked with a combination of garlic, fresh mushrooms and herbs

**COCONUT-LIME RICE:** fluffy white rice infused coconut milk and fresh lime juice with a touch of cilantro

**HONEY GLAZED CARROTS:** fresh baby carrots glazed in honey and our chef's special seasonings

**BROCCOLI & CARROTS:** fresh florets of broccoli tossed with baby carrots and lightly seasoned melted butter

**WHOLE KERNEL CORN:** crisp, buttery corn topped with red peppers

**GREEN BEANS AMANDINE:** fresh, full length green beans, lightly seasoned with butter and toasted almonds

**VEGETABLE DUET WITH CHEDDAR:** fresh broccoli and cauliflower, steamed to perfection and topped with a creamy cheddar cheese sauce

**FRESH ASPARAGUS:** tender spears of fresh-picked asparagus served with caper sauce (seasonal, available April thru July)