

Bullet Ants

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: pesto crusted loin of pork, oven roasted and served with your choice of a rich, velvety mushroom madeira sauce or fire-roasted Fuji apples

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

Shrimp Pasta: tender penne pasta with fresh shrimp and basil pesto and lemon cream sauce

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

Pasta Rosa: penne pasta with a luscious pink sauce of slightly sweet marinara and our homemade Alfredo, served with or without Italian sausage

Pepper Steak: sliced, marinated steak, slow-cooked in a flavorful sauce of tomatoes, onions and peppers, served over white rice

Cabernet Beef: tender roast beef, fresh mushrooms and pearl onions, cooked all day in a velvety sauce of Cabernet, garlic & shallots, served over egg noodles

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

Parslied 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

Mac & Cheese: cavatappi & macaroni in a creamy white cheddar sauce, topped with our buttery, sweet & salty cracker crumble

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 a light butter sauce (seasonal, available April thru July)

Cocktail Hour Hors D'Oeuvres

- served as a display upon guest arrival for one hour before dinner service

Choice Of Two

\$6 per person

Choice Of Three

\$8 per person

Choice Of Four

\$10 per person

Charcuterie Table

\$8 per person

Hors D'Oeuvres Only

- served as a display for up to two hours without dinner service

Choice Of Five

\$25 per person

Choice Of Six

\$27 per person

Choice Of Seven

\$29 per person

Deluxe Charcuterie Table, Includes Two Hot Hors D'Oeuvres

\$23 per person

Buffet Dinner Service

- served with your choice of four side dishes, rolls & butter, coffee & tea station

Choice Of Two Entrees

\$28 per person

Choice Of Three Entrees

\$32 per person

Plated Dinner Service: Available with Customized Menu

- served with your choice of entree and two sides, rolls & butter, coffee & tea

Choice Of One Entree

\$30-\$45 per person

Choice Of Two Entrees

\$35-\$50 per person

Additional Plates For Dietary Concerns

- vegetarian, vegan, gluten-free, dairy-free, must be ordered in advance

\$5 per plate in addition to regular dinner price

Childrens' Pricing

- children 10 and under

50% off total per person price

All above pricing is subject to 22% (25% for plated meal) service charge and Michigan sales tax.