



PROM PACKAGES 2024

- DELUXE DESERT BAR, MOCKTAIL BAR AND SOFT DRINKS ~ \$22 PER PERSON
- CHOICE OF THREE HORS D'OEUVRES, TWO DESSERTS, MOCKTAIL BAR AND SOFT DRINKS ~ \$32 PER PERSON
- TWO ENTRÉE BUFFET, CHOICE OF DESSERT, MOCKTAIL BAR AND SOFT DRINKS ~ \$38 PER PERSON

SATURDAY: 5 ROOM RENTAL: \$1,000

FRIDAY: 5 HOURS ROOM RENTAL: \$500

Our Spacious banquet room has seating for up to 350 guests, and can be set up to your specifications. There is a minimum for each day based on the food and or beverage that you may choose along with the room rental. The minimum for a Saturday or holiday is \$5,200 before tax and gratuity. The minimum for a Friday or Sunday is \$2,600 before tax and gratuity. A payment of 25% of the estimated event total is due 60 days prior to your event. Final guest count and payment for the remaining balance is due one week prior to your event.

All school rules in the K-12 Student Conduct Code shall apply to students and guests. Only students and guests on the Prom List will be allowed to attend the prom. Parents of students may not attend to take pictures unless they are on the chaperone list of paid guests.

~ All food and beverage pricing is subject to a 22% service charge and Michigan sales tax. ~



HORS D'OEUVRES MENU

GREEK PIZZA: baked pita bread topped with olive oil, feta cheese, black olives and diced onion

DEVILED EGG TRIO: a new twist on a classic featuring updated flavors of Bacon & Black Pepper, Sriracha & Lime and Salsa Verde

FRESH FRUIT DISPLAY: chef's choice fruits, artfully displayed (seasonal, April – October)

CHEESE & CRACKERS: assorted cheeses, served with our special cheese spread and accompanied with a medley of crackers

VEGETABLES & DIP: assorted fresh vegetables served with a dilled ranch style dip

LOADED MEDITERRANEAN HUMMUS: our own special recipe hummus, topped with feta cheese, black olives, red onion, red pepper, cucumber and olive oil and served with garlic toasted pita

MUSHROOM CAPS: fresh mushrooms stuffed with sausage and sage, and baked to a golden brown, topped with parmesan cheese

CHIPS WITH TRIO OF DIPS: crunchy tortilla chips served with white queso, traditional salsa and our specialty corn and black bean salsa

ARTICHOKE DIP WITH ASSORTED BREADS: artichoke hearts blended with fresh spinach, garlic, mozzarella and parmesan cheese, baked to golden brown and served with fresh breads

COCKTAIL MEATBALLS: meatballs baked with our chef's special tangy barbecue sauce

POTATO SKINS: potato skins baked with a cheddar cheese sauce, bacon and scallions

BRIE EN CROUTE: a soft, creamy wheel of French brie, surrounded by puff pastry and baked to perfection, served with fresh fruit garnish

BRUSCHETTA: fresh tomato, basil, garlic and red onion enhanced with balsamic vinegar and olive oil, served on crostini

CHICKEN WALDORF TARTS: flaky pastry shells filled with a chicken salad of walnuts, golden raisins and celery in our signature Waldorf dressing

HOT CRAB CROSTINI: succulent crabmeat baked with 3 different kinds of cheeses and topped with scallions, served with crackers and crostini

SOFT PRETZELS: fresh-baked soft pretzels served with warm house-made beer cheese and honey mustard

MARINATED CHICKEN SKEWERS: marinated chicken skewers, brushed with Thai peanut glaze, topped with green onions and chopped roasted peanuts



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

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

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

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



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

PARSLIED 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)