



NON-PROFIT PRICING: 2021

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

BUFFET SERVICE

Two Entrée Buffet: \$19 per person Three Entrée Buffet: \$21 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 \$4 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

AU GRATIN POTATOES: diced redskin potatoes baked to oven brown in a rich cheddar cheese sauce

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

BAKED YAMS: tender sweet potatoes, oven baked in a maple pecan butter

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)