

Hors D'Oeuvres

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

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 Chips: artichoke hearts blended with fresh spinach, garlic, mozzarella and parmesan cheese, baked to golden brown and served with tortilla chips

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

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

Charcuterie Table: a dazzling array of traditional charcuterie favorites, plus a few surprise treats to delight your guests. Order this item in place of 3 hors d'oeuvres selections or on it's own during your cocktail hour for \$8 per person.

Enhance your grazing table with two hors d'oeuvres selections for an additional \$6 per person.

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.