**Continental Breakfast Buffet**
Assorted Breakfast Breads and Pastries
Bagels and Cream Cheese
Seasonal Fresh Fruit Display
$10.95

**All American Buffet**
Cinnamon Raisin French Toast with Powdered Sugar and Maple Syrup, Scrambled Eggs, Smoked Bacon and Sausage Links, Hash Browns, Seasonal Fresh Fruit Display, Assorted Yogurts and Breakfast Pastries
$14.95

**Healthy Beginning Buffet**
Seasonal Fresh Fruit Display
Assorted Yogurts
Stone Milled Oatmeal with Brown Sugar, Honey Raisins and Sun Dried Cherries
Assorted Cereals with Whole, 2% or Skim Milk
Oven Roasted Redskin Potatoes
Scrambled Egg Beaters
Turkey Bacon and Sausage
$16.95

**Buffet Enhancements to Consider…**
Scrambled Eggs, Garnished with Cheddar Cheese and Chives $1.00 per person
Belgian Waffles with Fresh Fruit Compotes and Maple Syrup $3.95 per person
Wild Mushroom Hash Brown Potatoes $1.95 per person
Southwestern Quiche $4.95 per person
Assorted Yogurts $1.50 per person
Scones and Croissants $2.95 per person
Flavored Cream Cheeses $1.00 per person
Crème Fraîche Fruit Dip $1.00 per person
Smoked Salmon Display $6.95 per person
Chef-Attended Omelet Station $4.95 per person
(Chefs Fee of $20.00 per hour - 4 hour minimum)

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**Breakfast Selections**

Our Buffets are Complemented with Assorted Chilled Juices, Regular and Decaffeinated Coffee and Herbal Tea Selections

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**Early Riser**
Scrambled Eggs Topped with Cheddar Cheese
Sausage Links
Hash Brown Potatoes
Garnished with Fresh Chives
$12.95

**Sunrise**
Spinach and Mushroom Frittata
Herbed Breakfast Potatoes
Sausage Links
Seasonal Fresh Fruit Cup
$15.95

**Fresh Start**
Quiche Lorraine Served with Crisp Asparagus,
Wild Mushroom-Hash Brown Potatoes and Seasonal Fresh Fruit Cup
$17.95

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Brunch Selections

Our Buffet is Complemented by Assorted Chilled Juices, Regular and Decaffeinated Coffee, and Herbal Tea Selections

**Brunch Buffet**

Scrambled Eggs *with* Cheddar Cheese *and* Chives
Cinnamon Raisin French Toast *with* Powdered Sugar *and* Maple Syrup
Smoked Bacon *and* Sausage Links
Assorted Individual Yogurts
Seasonal Fresh Fruit Display *with* Crème Fraîche Fruit Dip
Bagels *and* Cream Cheese
Seasoned Hash Browns
Breakfast Pastries
Pesto Pasta Salad
Garden Salad *with* Ranch *and* Italian Dressing
Boneless Breast *of* Chicken *with* Champagne Sauce
Lemon Pepper Whitefish
Vegetable Lasagna
Harvest Rice
Roasted Seasonal Vegetables
Warm Bread Pudding *with* Caramel Sauce

$24.95

**Welcome Additions...**

Chef-Attended Omelet Station
$3.95 *per person*

Chef-Attended Waffle Station
$3.95 *per person*

Quiche Lorraine
$3.95 *per person*

Chef-Attended Sirloin Carving Station *with* Au Jus
$5.95 *per person*

Smoked Salmon Display
$5.95 *per person*

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Luncheon Salads and Sandwiches

Salads are Served with Artisan Rolls and Butter, Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, and Dessert

Granny Smith Chicken Salad $11.95
Shredded Chicken with Celery, Granny Smith Apples, and Roasted Pecans
Bibb Lettuce, Mixed Greens and Whole Grain Mustard Vinaigrette

Pan Seared Tuna Salad $14.95
Fumaki Crusted Tuna on a Bed of Mixed Greens, Tomato, Peppers, Bowtie Pasta, Red Onion and Citrus Soy Vinaigrette

* Classic Caesar Salad $9.95
Crisp Romaine Lettuce Tossed in Traditional Caesar Dressing with Garlic Croutons and Parmesan Cheese
Add Grilled Chicken $2.95 Add Grilled Shrimp $5.95

Cobb Salad $12.95
Chopped Chicken, Bacon, Hard Cooked Eggs, Tomato, Avocado, Cheddar Cheese, Bleu Cheese Crumbles, Mixed Greens and Balsamic Vinaigrette

Ancho Chile Grilled Steak Salad $14.95
Marinated Strip Steak on Field Greens, Black Olives, Tomato, Roasted Corn, Crisp Tortilla Strips with Cajun Ranch

Sandwiches Served with Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, Potato Salad, Potato Chips and Cookie Wedge

The Italian $16.95
Rosemary Ham, Cappicola, Salami and Provolone Cheese with Roasted Red Pepper and Shaved Red Onion, Lettuce and Tomato, Served on House Made Ciabatta Bun

The Bistro $15.95
Shaved Roast Beef, Cheddar Cheese, Sliced Red Onion, and Roma Tomato, Topped with Green Leaf Lettuce on Sourdough Bread

Smoked Turkey Club $14.95
Sliced Turkey Breast Piled High with Swiss Cheese, Lettuce, Tomato and Bacon on Croissant Side of Mayonnaise and Mustard

Classic Wraps $13.95
Grilled Chicken Caesar- Romaine Lettuce, Parmesan Cheese and Creamy Caesar Dressing
B.L.T. - Thick Sliced Bacon, Iceberg Lettuce and Roma Tomato
Turkey Club - Smoked Turkey, Swiss Cheese, Lettuce, Tomato and Onion
Grilled Vegetable Wrap - Assorted Grilled Vegetables with Lettuce, Tomato, Onion, and Hummus
Tuna Salad - Baby Lettuce Mix, Tomato and Red Onion

All Sandwiches are Available as a Boxed Lunch!

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Luncheon Buffet

Our Lunch Buffet is Served with Artisan Rolls and Butter, Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, and Dessert

**Delicatessen Buffet** $18.95
- Pesto Pasta Salad and Cole Slaw
- Sliced Turkey, Ham, Roast Beef, Salami, and Tuna Salad Display
- Condiment Platter of Lettuce, Tomato, Cheese, Onions and Pickles
- Assorted Harvest Breads and Assorted Cookie Wedges

**Executive Delicatessen Buffet** $22.95
- Crab Salad, Artichoke Potato Salad, Soup du Jour
- Grilled Chicken, Sliced Sirloin, Rosemary Ham, and Chicken Salad Display
- Condiment Platter of Lettuce, Tomato, Cheese, Onions, and Pickles
- Assorted Harvest Breads and Fresh Fruit Tartlets

**Italian Buffet** $17.95
- Classic Caesar Salad, Seasonal Fresh Fruit Display with Crème Fraîche Fruit Dip
- Parmesan Bread Sticks, Seasonal Vegetables, Pasta Primavera, Zesty Meat Lasagna
- Mediterranean Chicken
- Cannoli’s

**South of the Border Buffet** $17.95
- Black Bean and Corn Salad
- Tortilla Chips with Salsa and Warm Cheese, Spanish Rice and Refried Beans
- Chicken Fajitas Served with Sautéed Peppers and Onions
- Taco Bar with Seasoned Ground Beef, Onion, Tomato, Lettuce, Cheese, Jalapenos, Black Olives, Guacamole, Salsa, and Sour Cream
- Hard and Soft Tortillas
- Sopaipilla

**American Lunch Buffet** $22.95

Luncheon Selections Include Choice of Two Accompaniments and Two Entrées. Additional Entrées $4.95

**Accompaniments**
- Mixed Greens Salad with Ranch and Italian Dressing, Caesar Salad, Pesto Pasta Salad
- Buffalo Mozzarella and Tomato Platter with Fresh Basil and Balsamic Vinaigrette
- Cilantro Lime Coleslaw, Soup du Jour, Artichoke Potato Salad

**Entrée Selections**
- Includes Chefs Choice of Starch and Vegetable
- Chicken Marsala, Michigan Chicken Pasta, Chicken Stir-Fry
- Meat or Vegetable Lasagna, Roasted Pork Loin with Whole Grain Mustard Sauce
- Southwestern Flank Steak with Onions and Peppers, Sliced Sirloin with Wild Mushroom Sauce
- Herb Grilled Salmon, Savory Lemon Pepper Whitefish
- Beef Tips with Mushroom Sauce

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Luncheon Selections

**Lunch Selections Served with Chef’s Choice of Accompaniments, Artisan Rolls and Butter, Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, and Dessert**

- **Grilled Vegetable Napoleon**
  - Crowned with Balsamic Reduction
  - $14.95

- **Lemon Basil Shrimp**
  - Complemented by Fresh Spicy Salsa
  - $19.95

- **Sun Dried Tomato and Spinach Chicken**
  - Rich Merlot Sauce
  - $18.95

- **Hickory Smoked Pork Loin**
  - With Balsamic Onions and Roasted Apple Chutney
  - $18.95

- **Southwestern Meatloaf**
  - Smokey Chipotle Sauce
  - $16.95

- **Grilled Salmon**
  - Fresh Mustard Leek Sauce
  - $19.95

- **Portabella Mushroom Ravioli**
  - Roasted Garlic Cream Sauce
  - $13.95

- **Crusted Pork Loin Medallions**
  - Creamy Whole Grain Mustard Sauce
  - $19.95

- **Chicken Marsala**
  - Wild Mushroom Marsala Sauce
  - $17.95

- **Tenderloin of Beef**
  - Wild Mushroom Sauce
  - $27.95

- **Herb Roasted Chicken**
  - Chicken Breast, Leg and Thigh, Enhanced with Natural Pan Juices
  - $19.95

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**Meeting Enhancements**

- Minimum of 50 Guests

**Seasonal Selection** $5.95
Caramel Apple Wedges, Cider Mill Style Doughnuts, Pumpkin Fudge,  
Hot Chocolate Topped with Whipped Cream,  
Fresh Apple Cider, Coffee, Decaf, Hot Tea and Assorted Soft Drinks

**Chocolate Lover’s** $6.95
Triple Threat Chocolate Trifle, Freshly Baked Chocolate Chip Wedges,  
Chocolate Dipped Pretzel Rods, Chocolate and White Milk,  
Coffee, Decaf, Hot Tea and Assorted Soft Drinks

**The Health Nut** $7.95
Sliced Seasonal Fresh Fruit, Seasonal Whole Fresh Fruit, Fresh Fruit Smoothies,  
Granola Bars, Trail Mix, Green Tea, Soy Milk, Herbal Tea,  
Bottled Water and Freshly Squeezed Juices  
Attendant Required @ $60.00

**Afternoon Delight** $8.95
Imported and Domestic Cheese Display with Flat Breads, Crackers and Pita Bread,  
Sliced Seasonal Fresh Fruit, Hummus and Tabbouleh, Potato Chips, Pretzels, Mixed Nuts and Peanuts,  
Coffee, Decaf, Hot Tea and Assorted Soft Drinks  
Make It a Stress Reliever with Beer and Wine… Add $7.95 per person

**The Ball Park Break** $4.95
Novelty Ice Cream, Popcorn, Caramel Corn, Nachos with Spicy Cheese,  
Assortment of Bagged Chips and Assorted Candy Bars  
Get Your Hot Dogs… Add $2.50 per person

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**Ala Carte Refreshments • Snacks • Treats**

*All Day Beverage Station Includes Coffee, Decaf, Hot Tea, Assorted Soda and Pitchers of Water $5.00 per Person (5 Hour Maximum)*

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Brewed Coffee, Decaf and Tea</td>
<td>$30.00 per Gallon</td>
</tr>
<tr>
<td>Assorted Chilled Juices</td>
<td>$18.00 per Gallon</td>
</tr>
<tr>
<td>Individual Juice Bottles</td>
<td>$3.00 per Bottle</td>
</tr>
<tr>
<td>Bottled Water</td>
<td>$2.50 per Bottle</td>
</tr>
<tr>
<td>Assorted Soda</td>
<td>$2.50 per Bottle</td>
</tr>
<tr>
<td>Individual Iced Tea</td>
<td>$2.50 per Bottle</td>
</tr>
<tr>
<td>Danish, Fruit Muffins or Croissants</td>
<td>$24.00 per Dozen</td>
</tr>
<tr>
<td>Bagels and Cream Cheese</td>
<td>$26.00 per Dozen</td>
</tr>
<tr>
<td>Assorted Fruit Yogurt</td>
<td>$2.00 per Container</td>
</tr>
<tr>
<td>Tortilla Chips and Salsa</td>
<td>$3.50 per Person</td>
</tr>
<tr>
<td>Cookie Wedges and Brownies</td>
<td>$24.00 per Dozen</td>
</tr>
<tr>
<td>Individual Chips and Pretzels</td>
<td>$2.00 per Bag</td>
</tr>
</tbody>
</table>

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Strolling Dinner and Carving Stations

**Savory Station** $4.95
Roasted Artichoke Dip, Olive Tapenade, Sun Dried Tomato Mousse, Creamy Spinach Dip, Flat Breads, Crackers and Hearth Breads for Dipping

**Little Italy Station** $9.95
Tri-Color Fusilli, Penne and Bowtie Pastas Served with Pesto cream, Marinara, Roasted Garlic Oil, Sun Dried Tomatoes, Toasted Pine Nuts, Capers, Country Olives, Grated Reggiano Parmigiano Cheese and Grilled Chicken. Add Shrimp $3.00 per Guest

**Nuevo Cubano Paella Station** $9.95
Shrimp, Chicken, Chorizo and Mussels over Saffron Rice with Caramelized Onions and Peppers, Hearts of Palm Salad with Citrus Vinaigrette

**Salad Station** $5.95
Mesclun Lettuce Mix, Caesar Salad and Toppings Include: Dried Cherries, Gorgonzola Cheese, Candied Pecans, Grape Tomatoes, Red Onion, Basil Crostini and Raspberry or Balsamic Vinaigrette Dressing

**Oriental Station** $9.95
Stir Fry Chicken Served with Fresh Asian Vegetables, Fried Rice, Vegetable Spring Rolls and Chilled Soba Noodle and Snow Pea Salad

**Satay Station** $8.95
Chicken, Beef and Vegetable Skewers
Trio of Dipping Sauces, Teriyaki, Peanut and Creamy Thai

* **Seafood Station** $16.95
Fresh Jumbo Shrimp, Crab Claws, Oysters on the Half Shell and Fresh Seafood Salad, Tangy Cocktail Sauce and Lemon Wedges

**Potatoes Your Way Station** $7.95
Yukon Gold, Redskin and Sweet Potatoes, Served with Grated Cheese, Scallions, Sour Cream, Bacon Bits, Roasted Mushroom Sauce, Brown Sugar, Cinnamon and Whipped Butter

All Carving Stations are Chef Attended and Served with Artisan Rolls and Butter

**Roasted Tenderloin of Beef** $12.95
Roasted Shallot Jus, Creamy Horseradish and Whole Grain Mustard

**Hickory Smoked Pork Loin** $6.95
Chef’s Own Caramelized Onion Barbeque Sauce and Spicy Mustard

**Salt and Peppercorn Crusted Prime Rib** $10.95
Classic au Jus, Creamy Horseradish and Dijon Mustard

**Herb Roasted Turkey Breast** $6.95
Cranberry-Apple Relish, Dijon and Whole Grain Mustard

(Chefs Carving Fee $20.00 per hour 4 hour minimum)

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**Hors d’Oeuvres**

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**Cold Hors d’Oeuvres**

*Three Dozen Minimum for Each Selection. Available as Butler Passed or Displayed*

- Salami Coronets with Cream Cheese
- Chevre Cheese Canapés with Sweet Peppers and Scallions
- Moroccan Chicken Salad in Black Bean Phyllo Cup
- Smoked White Fish Mousse on Peppered Chive Cracker
- Tomato and Olive Relish on a Potato Coin with Cilantro Cream
  
  **$24.00 per dozen**

- Duck Pastrami with Pickled Onions and Creole Mustard on Brioche Crostini
- Asparagus Wrap with Shaved Beef Sirloin and Bleu Cheese Mousse
- Shaved Beef Sirloin and Tomato Herb Relish on Toasted Crostini with Basil Aioli
- *Assorted Maki Sushi Rolls with Soy Sauce, Pickled Ginger and Wasabi*
- Shrimp Tostada with Fresh Fruit Salsa
- Savory Peppercorn Chicken on Belgium Endive
- Smoked Salmon on Cucumber Crostini with Tomato and Lemon Dill Sauce
- Deviled Crab Salad in Tomato Phyllo Cup
  
  **$30.00 per dozen**

- *Oysters on the Half Shell with Shallot Vinaigrette*
- Black Lump Caviar with Crème Fraîche on a Toast Point
- Roasted Cajun Shrimp Salad with Caper Rémoulade on an Endive Spear
- *Tuna Tartare on Crisp Wonton with Wasabi Aioli*
  
  **$36.00 per dozen**

- Jumbo Shrimp Cocktail with Cocktail Sauce and Lemon Wedges
  
  **$48.00 per dozen**

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**Hot Hors d’Oeuvres**

*Three Dozen Minimum for Each Selection. Available as Butler Passed or Displayed*

- Brie Tartlet with Concord Grapes, Caramelized Pecans, and Rich Raspberry Balsamic Reduction
- Crab Rangoon with Sweet Asian Dip
- Gorgonzola Stuffed New Potato with Chives
- Miniature Crab Cakes with Red Pepper Aioli
- Roasted Wild Mushroom Tartlet with Crème Fraîche
- Vegetable Spring Roll with Sweet Chili Dipping Sauce
  
  **$24.00 per dozen**

- Braised Beef Short Rib on Cheddar Polenta Cake with Smokey BBQ Sauce
- Chicken Fingers with Orange Soy Chili Dipping Sauce
- Brown Sugar-Cured Duck with Arugula, Tomato and Garlic Aioli
- Oriental Pot Stickers with Ginger-Soy Glaze
- Spinach Puff Pastry with Feta Cheese
- Szechwan-Style Pork on Crisp Wonton with Scallions
  
  **$30.00 per dozen**

- Caramelized Apple and Foie Gras with Plum Glaze on Brioche Toast Round
- Coconut-Almond Breaded Shrimp with Sweet Asian Dipping Sauce
- Bacon Wrapped Scallops
- Oriental Barbequed Duck in Phyllo Purses
- Thai-Style Chicken Legs Stuffed with Asian Rice
  
  **$36.00 per dozen**

- Black Peppercorn and Mustard-Crusted Petite Lamb Chops with Port Demi-Glace
- Scallop Brochette with Shiitake Mushroom and Scallions
  
  **$48.00 per dozen**

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### Dinner Entrées

*Dinners are Served with House Salad, Artisan Rolls and Butter, Chef’s Choice of Accompaniments, Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, and Dessert*

<table>
<thead>
<tr>
<th>Entrée</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Slow Roasted Prime Rib</strong></td>
<td>$33.95</td>
<td>10 oz. Portion with Thyme Infused au Jus</td>
</tr>
<tr>
<td><strong>Mediterranean Chicken</strong></td>
<td>$26.95</td>
<td>Pan Seared Chicken Breast with Tomatoes, Artichokes, Capers and Kalamata Olives</td>
</tr>
<tr>
<td><strong>Portabella Mushroom Ravioli</strong></td>
<td>$19.95</td>
<td>Roasted Garlic Cream Sauce</td>
</tr>
<tr>
<td><strong>Mahi Mahi</strong></td>
<td>$37.95</td>
<td>Potato Crusted with Champagne Sauce</td>
</tr>
<tr>
<td><strong>Savory Lemon Pepper Chicken</strong></td>
<td>$25.95</td>
<td>Creamy Champagne Sauce</td>
</tr>
<tr>
<td><strong>Hickory Smoked Pork Loin</strong></td>
<td>$26.95</td>
<td>Balsamic Onions and Roasted Apple Chutney</td>
</tr>
<tr>
<td><strong>Hickory Char-Crusted Strip Steak</strong></td>
<td>$36.95</td>
<td>Roasted Shallot Jus</td>
</tr>
<tr>
<td><strong>Asiago-Mushroom Chicken Breast</strong></td>
<td>$29.95</td>
<td>Sage Infused Mustard Cream Sauce</td>
</tr>
<tr>
<td><strong>Trio of Duck</strong></td>
<td>$38.95</td>
<td>Maple Glazed Duck Breast, Duck Leg Confit, Pan Seared Foie Gras with Raspberry Balsamic Reduction</td>
</tr>
<tr>
<td><strong>Basil Grilled Vegetables</strong></td>
<td>$22.95</td>
<td>Gorgonzola Sundried Tomato Polenta, Spicy Red Pepper Purée</td>
</tr>
<tr>
<td><strong>Sesame Ginger Salmon</strong></td>
<td>$28.95</td>
<td>Caramelized Hoison Glaze with Roasted Sesame Seeds</td>
</tr>
<tr>
<td><strong>Braised Short Ribs</strong></td>
<td>$31.95</td>
<td>Burgundy Wine Sauce</td>
</tr>
<tr>
<td><strong>Pork Medallions</strong></td>
<td>$27.95</td>
<td>Bourbon Morel Mushroom Sauce and Caramelized Onions</td>
</tr>
<tr>
<td><strong>Porcini-Crusted Beef Tenderloin</strong></td>
<td>$39.95</td>
<td>8 oz. Portion with Rich Balsamic Demi-Glace</td>
</tr>
</tbody>
</table>

### Duets

*All Duet Entrées are Served with House Salad, Artisan Rolls and Butter and Chef’s Choice of Accompaniments, Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea and Dessert*

<table>
<thead>
<tr>
<th>Duet</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Beef Tenderloin</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lemon-Pepper Chicken</td>
<td>$39.95</td>
<td>Rich Demi Glaze</td>
</tr>
<tr>
<td><strong>Asiago-Mushroom Chicken Breast</strong></td>
<td></td>
<td>Herb Roasted Shrimp</td>
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<tr>
<td></td>
<td></td>
<td>Light Champagne Sauce</td>
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<tr>
<td><strong>Basil Crusted Veal Medallions</strong></td>
<td></td>
<td>Herb Roasted Shrimp</td>
</tr>
<tr>
<td>Pan Seared Diver Scallops</td>
<td>$38.95</td>
<td>Rich Cabernet Sauce</td>
</tr>
<tr>
<td><strong>Char Crusted Filet</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broiled Lobster Tail</td>
<td></td>
<td>Merlot Sauce and Drawn Butter</td>
</tr>
<tr>
<td><strong>Market Price</strong></td>
<td></td>
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</tr>
</tbody>
</table>

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Display Stations

**Cheese Display** $4.95
Variety of Domestic and Imported Cheeses with Baskets of Flat Breads and Crackers

**Seasonal Fresh Fruit Display** $4.95
Assortment of Fresh Sliced Fruits and Berries, Crème Fraîche Dipping Sauce

**Crudités Display** $3.95
Fresh and Crisp Seasonal Vegetables with Ranch and Honey Mustard Dipping Sauces

**Antipasto Display** $9.95
Variety of Italian Meats, Buffalo Mozzarella, Olives, Peppers and Marinated Vegetables
Assortment of Harvest Breads and Crackers

**Grilled Vegetable Display** $6.95
Herb Marinated Seasonal Vegetables Grilled and Artistically Displayed
Roasted Garlic Dipping Sauce

**Mediterranean Display** $6.95
Hummus, Tapenade, Tabbouleh, Eggplant Caviar,
Assortment of Flat Breads, Crackers and Pita Bread

**Sushi Display** $7.95
Maki, California, Spicy Tuna, Salmon,
Cucumber and Pickled Radish Sushi Rolls with Wasabi and Pickled Ginger

Late Night Snacks

**Minimum of 50 Guests**

**Assorted Mini Pizzas and Warm Breadsticks** $4.95
Dipping Sauce

**Late Night Munchies** $5.95
Mozzarella Cheese Sticks with Marinara Sauce, Pizza Bites,
Buffalo Chicken Spring Rolls with Bleu Cheese Dipping Sauces

**Coney Station** $6.25
Your Choice of Sliders or Coney Dogs with ALL the Fixin’s Shoestring French Fries

**South of the Border** $5.95
Beef Tacos with Accompaniments, Nacho Chips and Melted Cheese

**Ball Park Snack** $5.95
Hot Dogs with Chopped Onions and Relish, Bags of Smartfood Popcorn and Roasted Peanuts

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Dinner Buffets

Our Dinner Buffet is Served with Artisan Rolls and Butter
Regular and Decaffeinated Coffee, Herbal Tea Selections, Iced Tea, and Dessert
Please Select Two Accompaniments and Two Entrées

Entrée Selections
Includes Chefs Choice of Starch and Vegetable

Sliced Sirloin with Wild Mushroom Sauce
Savory Rosemary Chicken
Carved Prime Rib
Mediterranean Chicken
Lemon Pepper Halibut
Butternut Squash Ravioli
Mahi Mahi
Pan Seared Salmon
Pork Medallions
Braised Short Ribs
Asiago and Mushroom Chicken Breast

$33.95

Accompaniments

Garden Salad with Ranch and Italian Dressings
Michigan Field Salad
Caesar Salad
Spinach Salad
Grilled Vegetable Display
Fresh Crudités Platter with Ranch and Honey Mustard Dipping Sauces
Rock Shrimp and Hearts of Palm Salad
Pesto Pasta Salad

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Asian Buffet

Buffet Includes Artisan Breads and Creamy Butter, Regular and Decaffeinated Coffee, Regular and Herbal Tea Selections. Iced Tea with Lemon

Salad Selections
Pick Two

Asian Spinach Salad with Orange and Avocado and Sesame Ginger Vinaigrette
Watercress and Mushroom Salad with Sesame Dijon Dressing
Chilled Soba Noodle Salad with Sugar Snap Peas and Red Bell Peppers
   Stir Fry Asian Vegetables with Orange Essence
   Jasmine Rice with Green Onions, Peas and Lemon

Entrée Selections
Pick Two

Orange and Ginger Chicken with Green Onions
Sautéed Chicken with Black Bean Sauce
Stir Fry Shrimp with Napa Cabbage and Scallions
   Shrimp and Broccolini with Hoisin
   Salmon with Soy, Honey and Wasabi Sauces
   Beef and Green Pepper Stir Fry
   Ginger Flank Steak with Sake-Glazed Vegetables

Dessert Selections

Asian Pear and White Chocolate Trifle
Green Tea Cheesecake with Fresh Raspberries

$33.95 per person

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**Salad Selections**
*Pick Two*

- Arugula *and* Mint Salad *with* Oil Cured Black Olives, Oranges *and* Ricotta Salada

- Mediterranean Salad *with* Cherry Tomatoes, Chickpeas *and* Arugula

- Chilled Eggplant *and* Barley Salad *with* Lemon *and* Scallions

- Sauté of Fresh Fava Beans, Onions *and* Fennel

- Garlic Braised Green Beans

- Basmati Rice *with* Mustard Seeds *and* Golden Raisins

**Entrée Selections**
*Pick Two*

- Moroccan Chicken *with* Meyer Lemon *and* Green Olives

- Grilled Tandoori Style Chicken *with* Cilantro *and* Mangos

- Roast Salmon *with* Thai Red Curry *and* Bok Choy

- Baked Whitefish *with* Tomatoes *and* Garlic

- Grilled Lamb *with* Roasted Eggplant Relish

- Lamb Tagine *with* Dates *and* Pearl Onions

- Moroccan Spiced Beef *with* Creamy Mint Cilantro Chutney

**Dessert Selections**

- Lemon Almond Cake

- Baklava

$33.95 *per Guest*

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Buffet Includes Artisan Breads and Creamy Butter, Regular and Decaffeinated Coffee, Regular and Herbal Tea Selections. Iced Tea with Lemon

**Salad Selections**
*Pick Two*

- Spinach Salad *with* Cucumbers *and* Tamarind Dressing
- Cucumber Tomato *and* Onion Yogurt Salad
- Chickpea Salad *with* Parsley, Lemon *and* Sun-Dried Tomatoes
  - Spicy Curried Couscous
  - Sautéed Green Beans *with* Coconut
  - Steamed Basmati Rice

**Entrée Selections**
*Pick Two*

- Chicken Vindaloo
- Tandoori (*Indian Barbecued*) Chicken
- Fried Chicken Masala
- Indian Spiced Fish *with* Cucumber Relish
- Braised Lamb *with* Ginger and Spinach
- Lamb Kolumbu *with* Fennel Coconut Sauce
  - Fragrant Beef Curry Stew *with* Major Grey’s Chutney

**Dessert Selections**

- Chai Spiced Honey Bundt Cake
- Warm Jasmine Rice Pudding *with* Passionfruit Topping

$33.95 *per Guest*

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**Italian Buffet**

*Buffet Includes Artisan Breads and Creamy Butter, Regular and Decaffeinated Coffee, Regular and Herbal Tea Selections. Iced Tea with Lemon*

**Salad Selections**

*Pick Two*

- Italian Bread Salad (*Panzanella*)
- Classic Sicilian Salad *with* Arugula and Bibb Lettuce, Red Onion, Cherry Tomatoes *and* Black Olives
- Chilled White Bean Salad *with* Spinach, Olives *and* Sun-Dried Tomatoes
- Sautéed Tuscan Vegetables
- Campanelle Pasta *with* Wild Mushrooms *and* Parmigiano-Reggiano Cheese

**Entrée Selections**

*Pick Two*

- Chicken Marsala *with* Red Peppers
- Chicken *with* Roasted Lemons, Green Olives *and* Capers
- Veal Scaloppini *with* Eggplant *and* Mushrooms
- Tuscan Beef Stew *with* Polenta
- Grilled Spicy Sausage *with* Tri-Colored Peppers *and* Onions
- Roasted Shrimp *with* Champagne Shallot Sauce
- Roasted Salmon *in* Olive Mustard Butter
- Salmon *with* Arugula, Tomato *and* Caper Sauce

**Dessert Selections**

- Chocolate Panna Cotta Layer Cake
- Strawberry Tiramisu

$33.95 per Guest

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Dessert Selections

Please Select One of the Following to Accompany Any Luncheon or Dinner Entrée

**Fresh Fruit Tart**
French Pastry Cream in Shortbread Crust with Fresh Fruit

**Chocolate Aztec Turtle**
Flourless Chocolate Espresso Cake, Milk Chocolate Butter Cream, Toasted Pecans and Caramel, White Chocolate Espresso Sauce

**White Chocolate Panna Cotta Martini**
Italian Eggless Custard with White Chocolate and Vanilla Bean

**Raspberry Rhapsody Cheesecake**
Fresh Raspberry and Vanilla Bean Cheesecake

**Walnut Raisin Bread Pudding**
Rich Decadent Bread Pudding with Whiskey Cream Sauce

**Chocolate Mouse Torte**
Classic French Mousse with Dense Chocolate Cake Covered in Chocolate Ganache

**Homemade Carrot Cake**
Moist, Rich Cake Layered with Cream Cheese

Even Sweeter...

**Caramelized Banana Brownie** $2.95
Rich Dark Chocolate Brownie with White Chocolate Mousse and Warm Caramelized Bananas

**Chocolate Swirl Cheesecake** $1.95
Chocolate and Vanilla Cheesecake with Cookie Crust and Raspberry Sauce

**Chocolate Tower** $2.95
Chocolate Cylinder with French Chocolate Mousse with Fresh Berries

**The Diamond Napoleon** $2.95
Three Layers of Decadent Orange Infused Shortbread with Passionfruit Mousse

**Chocolate ‘Sweetini’** $3.95
Layered Crème Caramel, Rich Chocolate Mousse with Raspberries, Raspberry Chambord Panna Cotta with Shaved Chocolate and Raspberries in a Martini Glass

**The Epoch Signature Fruit Torte** $2.95
Individual Torte of Yellow Chiffon Layered with Pastry Cream, Strawberries, Kiwi and Fresh Raspberries

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Dessert Stations

**The Mudslide**
Chocolate Cakes, Double Fudge Ice Cream, Hot Chocolate Sauce, White Chocolate Espresso Sauce, Pecan-Caramel Sauce, Chocolate Whipped Cream, Chocolate Shavings
$9.95

**Tutti - Frutti Trifle**
*Tutti*: Cream Cheese Pound Cake, Mascarpone Mocha Cream, Café Mocha Glaze, Fresh Whipped Cream, White Chocolate Espresso Sauce *and* Chocolate Shavings
*Frutti*: Lemon Pound Cake, Grand Mariner Bavarian Cream, Fresh Berries, Raspberry Sauce *and* Fresh Whipped Cream
$8.95

**Cream Puff Party**
Petite Cream Puffs Filled with Flavored Ice Cream *or* Sorbet, Hot Fudge Sauce, Caramel Sauce *and* Fresh Whipped Cream
$7.95

**Banana Divide**
Fresh Banana Slices, Sliced Strawberries, Hot Fudge, Caramel, Peanuts, Fresh Whipped Cream, Vanilla, Chocolate, and Strawberry Ice Cream
$6.95

**Cookie Wedge Display**
Chocolate Chip, Peanut Butter, Oatmeal Cranberry, Chocolate Espresso, Raspberry Oat *and* “The Everything”
$4.95

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**Petite Pastry Display**

- French Truffles
- Aztec Turtles
- Peanut Butter Patty Wack
- Cheesecake
- Brûlée Spoons
- Raspberry Oat Batons
- Fresh Fruit Tarts
- Raspberry Bombe
- Lemon Edge
- Mega Nut Diamonds
- Tiramisu Tower
- Asian Lime Domes
- Fruit Soup Shots
- Berry Mousse Bites
- Chocolate Cheesecake
- Butternut Tea Cakes
- Caramel Cream Puffs
- Citrus Tarts

3 Pieces $5.95 per person • 5 Pieces $7.95 per person • 7 Pieces $9.95 per person

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## Bar Service

<table>
<thead>
<tr>
<th>Service</th>
<th>Hosted</th>
<th>Cash</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard Bar</td>
<td>$5.50</td>
<td>$6.00</td>
</tr>
<tr>
<td>Deluxe Bar</td>
<td>$6.50</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium Bar</td>
<td>$7.50</td>
<td>$8.00</td>
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<tr>
<td>Cordials</td>
<td>$6.50</td>
<td>$7.00</td>
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<tr>
<td>Wines by the Glass</td>
<td>$6.00</td>
<td>$6.50</td>
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<tr>
<td>Imported or Micro Brew</td>
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<tr>
<td>Domestic or Non Alcoholic</td>
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<tr>
<td>Soft Drinks</td>
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<td>$3.00</td>
</tr>
<tr>
<td>Mineral Waters</td>
<td>$3.00</td>
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</tbody>
</table>

Hosted Prices are Sponsored and Will Have Service Charges and Tax Added. Cash Prices Include Tax.

### Premium Bar

Grey Goose Vodka, Bombay Sapphire Gin, Captain Morgan Rum, Maker’s Mark Bourbon, Johnny Walker Black Scotch, Courvoisier VSOP Cognac, Crown Royal and Peachtree Schnapps

### Deluxe Bar

Absolut Vodka, Tanqueray Gin, Bacardi Silver Rum, Jack Daniels Bourbon, Dewar’s White Label Scotch, Hennessey Cognac, Canadian Club Whiskey and Peachtree Schnapps

### Standard Bar

Jim Beam Bourbon, Smirnoff Vodka, Bellows Gin and Rum, Seagram’s VO Whiskey, Johnny Walker Red Scotch, Peachtree Schnapps and Hennessey

### Cordials

Amaretto DiSaronna, Bailey’s Irish Cream, Chambord, Cointreau, Courvoisier VSOP, Frangelico, Grand Marnier, Hennessey and Kahlua

### Wines

Bottled Varietal Wines Including Chardonnay, Cabernet Sauvignon and White Zinfandel

### Specialty Martini Bar

Flavored Gin and Vodka Martinis $9.50 per Martini

### Punch and Soda Bars

Price per Gallon

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**“By-The-Hour” Bar Service:**

Bar Service Includes a Full Array of Mixed Drinks, Wine, Beer, Non-alcoholic Beer, Soft Drinks, Bottled Water and the Bartender for a Specified Period of Time. Package Bar Service by the Hour is Limited to Groups of 50 Persons or More.

- **Premium Bar:** $16.00 for the First Hour, $6.00 Additional for Each Hour After the First, $29.00 for 4 1/2 Hour Package
- **Deluxe Bar:** $14.50 for the First Hour, $4.50 Additional for Each Hour After the First, $27.00 for 4 1/2 Hour Package
- **Standard Bar:** $12.50 for the First Hour, $4.00 Additional for Each Hour After the First, $24.00 for 4 1/2 Hour Package

Additional Bartender and Cashier Fees Apply

Service Charge (19%) and Michigan State Sales Tax (6%) Will be Added to the Above Prices. Prices and Items are Subject to Change Without Notice Due to Availability.

The Sale of Alcoholic Beverages is Controlled by the State of Michigan Liquor Control Commission. The Package Bar Services are NOT to be Misconstrued as Unlimited Consumption of Alcoholic Beverages. Our Bartenders are Trained and Instructed to Ask for Photo Identification (when necessary), NOT to Serve Anyone That Appears to be Intoxicated, NOT to Serve Shots or Multiple Drinks to One Guest.
**Kids Menu**

**Plated Entrées**

- **Chicken Fingers** with Dipping Sauce
  - French Fries and Fruit Cup, Homemade Chocolate Chip Cookie
- **Hot Dog** and French Fries
  - Fresh Fruit Cup and Homemade Chocolate Chip Cookie
- **Macaroni and Cheese**
  - Carrots and Celery with Ranch Dressing, Fresh Fruit Cup, Homemade Chocolate Chip Cookie
- **Spaghetti with Meatballs**
  - Marinara Sauce, Warm Breadsticks, Fresh Fruit Cup, Homemade Chocolate Chip Cookie
- **Ice Cream Sundae Bar**
  - Vanilla and Chocolate Ice Cream with Hot Fudge, Whipped Cream, Sprinkles and Cherries
- **Self-Serve Soda Station**
  - $15.95 per Guest 13 and Under

**Kids Hors d'œuvres**

- **Pigs in a Blanket** with Mustard Dipping Sauce
- **Vegetable Spring Rolls** with Sweet Chili Dipping Sauce
- **Mozzarella Cheese Sticks** with Marinara Dipping Sauce
- **Mini Pizza Bites**

**Kids Buffet**

- **Fresh Fruit Salad** or Mixed Green Salad
- **Chicken Fingers** with BBQ Sauce and Ranch Dressing or Hot Dogs
- **Mostaccioli** or Macaroni and Cheese
- **French Fries**
- **Warm Bread Sticks**
- **Ice Cream Sundae Bar**
  - Vanilla and Chocolate Ice Cream with Hot Fudge, Whipped Cream, Sprinkles and Cherries
- **Self-Serve Soda Station**
  - $15.95 per Guest 13 and Under

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