

Carving Station Entrées

Price Per Person

*(**add-on price to banquet)*

*Chef Choice Seasonal Vegetable | Choose one of Mashed Potatoes or Roasted
Redskin Potatoes or Rice Pilaf | House or Caesar Salad*

Prime Rib

Horsey Cream | Au Jus

30 / 25**

Herb Encrusted NY Loin

Horsey Cream | Au Jus

28 / 23**

Beef Tenderloin

Bordelaise | Bearnaise

32 / 27**

Whole Roasted Turkey

Turkey Gravy | Cranberry Relish

20 / 15**

Dearborn Ham

Peach Brandy Glaze | Ale Mustard

21 / 16**

Roasted Pork Loin

Maple Peppercorn Demi-glaze | Ale Mustard

20 / 15**

Dinner Buffet Entrées

Price Per Person

Pasta Buffet

All options include Garlic Bread & Caesar Salad

Choose 2 of the Following: Chicken Fettuccini Alfredo | Spaghetti with Meat Sauce | Baked Ziti |
Mediterranean Linguini | Cheese Tortellini with Alfredo

25

Dinner Buffet

All dinner buffets include House Salad, Bread Service & Chef Choice Seasonal Vegetable

Pick 1: 26

Pick 2: 36

Pick 3: 44

Entrée Choices: Salmon Piccata | Lemon Dill Cod | Chicken Portobello | Chicken Dijon | Pork
Tenderloin with Maple Demi-glace | Cheese Tortellini with Marinara | Baked Ziti

Choose one of Mashed Potatoes or Roasted Redskin Potatoes or Rice Pilaf

*****Carving Station May Be Added to Dinner Buffet. See Addition Price*****

Plated Salads

Price Per Person

Mixed Green Salad

Greens | Onion | Cucumber | Tomato | Carrot | Sherry Vinaigrette

4.95

Caesar

Romaine | Shaved Parmesan | Croutons | Caesar Dressing

4.95

Spinach & Berries Salad (Seasonal)

Romaine | Spinach | Strawberries | Blueberries | Red Onion | Candied Walnuts | Feta |
Raspberry Vinaigrette

6.95

Plated Entrées

***Price Per Person
(10 person minimum per entrée selection)***

All Plated Entrées come with Chef Choice Seasonal Vegetable

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***Choose one of Mashed Potatoes or Roasted Redskin Potatoes or Duchess Potatoes
or Rice Pilaf per entrée choice***

Beef Entrées

Grilled 8oz Center Cut Sirloin

Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise

34

Grilled 6oz Filet Mignon

Cherry Port Demi-glace OR Cognac Peppercorn Cream

45

12oz Herb Encrusted Prime Rib

Horsey Cream | Au Jus

36

Boursin Encrusted 6oz Filet Mignon

Bordelaise

46

Surf & Turf

Marinated & Grilled Shrimp Skewer | 8oz Center Cut Sirloin | Melted Leeks | Roasted Mushrooms | Bacon | Bordelaise

44

Fish and Seafood Entrées

Asiago Crusted Walleye

Sweet Corn Cream

33

Salmon Picatta

Lemon Beurre Blanc

32

Seafood Linguine

Shrimp | Scallops | Bacon | Roasted Tomato | Scallion | Lemon Dill Cream

30

Chicken Entrées

Grilled Chicken Bruschetta

Pesto e Pistachio | Roasted Tomato | Shaved Parmesan | Balsamic Reduction

31

Herb Infused Airline Chicken Breast

Roasted Tomato Jus

30

Chicken Portobello

Pan Seared Chicken Breast | Portobello Cream

28

Chicken Dijon

Pan Seared Chicken Breast | Dijon Cream

26

Vegetarian and Vegan Entrées

Mediterranean Linguine

Garlic | Shallot | Kalamata Olive | Spinach | Artichoke | Roasted Tomato | White Wine

24

Truffle Infused Wild Mushroom Risotto

Sautéed Vegetables | Arugula | Balsamic Reduction

28

Butternut Squash Ravioli

Sage | Brown Butter Cream

24