

DINNER BUFFET

(Minimum of 25 People)

HOUSE BUFFET

Choose Two Salads:

House Salad with Ranch & French Dressings, Caesar, Fresh Fruit, or Vegetable Pasta Salad

Choose Two Entrée Selections:

Roast Porkloin with Pan Sauce, Roast Turkey Breast and Gravy, Fried Chicken, Slow Roasted Beef Brisket, Beef Roulade (Italian, Asian or Latin), Grilled Chicken Breast with your Choice of Sauce – Portabella Cream, Spiced Tomato Glaze, Chicken Demi, or Florentine Vegetable Blend

Choose One Starch

Mashed Potatoes, Roasted Potatoes, Wild Rice, Rice Pilaf
Rolls & Butter; Coffee, Tea, and Lemonade

\$20.95

CLUB BUFFET

House Salad with Ranch & French Dressings, Fresh Sliced Fruit
Michigan Salad

(Greens with Granny Smith Apples, Dried Michigan Cherries, Candied Pecans,
Crumbled Gorgonzola and Raspberry Vinaigrette)

Carved Porkloin with Roasted Vegetable and Herb Pan Sauce

Choose Two Additional Entrée's:

Sautéed Chicken Florentine with Spinach and Artichoke Cream

Grilled Salmon with Warm Tomato and Horseradish Vinaigrette;

Grilled Chicken Creole with Andouille Sausage

Beef Roulade (Italian, Asian or Latin), Beef Tips Monterey

(Mushrooms, Onions, Peppers & Demi Glaze topped with Fresh Tomatoes & Monterey Jack)

Chef's Vegetable Selection; Roasted Red Potatoes

Rolls & Butter; Coffee, Tea, Lemonade

\$24.95

GRAND CLUB BUFFET

Michigan Salad, Fresh Fruit Salad,

Exotic Salad

(Field Greens with Baby Corn, Avocado, Oven-dried Tomatoes, Toasted Almonds Dijon Vinaigrette);

Carved Slow Roasted Angus Prime Rib with Cabernet Au jus

Roast Porkloin with Whole Grain Mustard Cream; Chicken Cacciatore,

Grilled Salmon & Whitefish Vera Cruz

Parsley and Sour Cream New Potatoes; Chef's Vegetable Selection

Rolls & Butter; Coffee, Tea, Lemonade

\$28.95

All food and bar charges are subject to twenty percent service charge and seven percent sales tax.

DINNER ENTREES

GRILLED OR SAUTEED CHICKEN BREAST

Your choice of sauce – Marsala, Florentine, Chicken Demi, Champagne Cream, or Spiced Tomato;
served with French beans and roasted garlic whipped potatoes

\$18.95

GRILLED CHICKEN AND SHRIMP

Grilled chicken breast and four succulent shrimp served with wild rice pilaf and blended vegetables

\$21.95

GRILLED CHICKEN & TOP SIRLOIN STEAK

Grilled chicken and a six ounce top sirloin steak topped with a red wine demi-glaze,
Chef's selection of vegetables and mashed potatoes

\$22.95

NEW YORK STRIP STEAK & GRILLED SHRIMP

Ten ounce New York strip steak paired with three succulent shrimp,
mashed potatoes and French beans; served with a demi glaze

\$29.95

PRIME RIB OF BEEF

With whipped potatoes and French beans; (minimum of 15 people)

Eight Ounce \$21.00; Ten Ounce \$23.95

FILET OF BEEF TENDERLOIN

Wrapped in bacon and served with jumbo asparagus, whipped potatoes, and demi glaze

6oz..... \$27.00 8 oz..... \$29.95

NEW YORK STRIP

Ten ounce strip with mushroom demi, served with Dauphin potatoes and French beans

\$27.00

BONELESS PORK CHOP

Twin four ounce chops with spiced tomato glaze, whipped potatoes and broccoli

\$18.95

ROAST COD LOIN

With sautéed leeks, mushroom cream, asparagus and whipped potatoes

\$19.95

VEGETARIAN SELECTION – CHEESE RAVIOLI

Six-cheese ravioli topped with wild mushroom and spinach ragout.

\$16.95

If you offer multiple entrée selections all entrees will be priced the same, based on the highest priced item.

For groups of 50 or more there will be an additional charge of \$5 per person if you give your guests a choice of more than one entrée selection (except in the case of vegetarians or special dietary needs).

Entrée selections include a house salad, rolls with butter, and coffee, tea, or lemonade.

All food and bar charges are subject to twenty percent service charge and seven percent sales tax.