



LUNCHEON MENU

BREAKFAST BUFFET \$13.95 Per Person

Must have a minimum of 40 people and start at or before 11:00 a.m.

Waffles	Sausage	Bacon
Hash Browns	Fresh Fruit	Danishes

ADD ONS FOR THE BREAKFAST BUFFET

Made to order omelet station add \$4.50 More Per Person

Pick 2 side items below add \$4.50 More Per Person

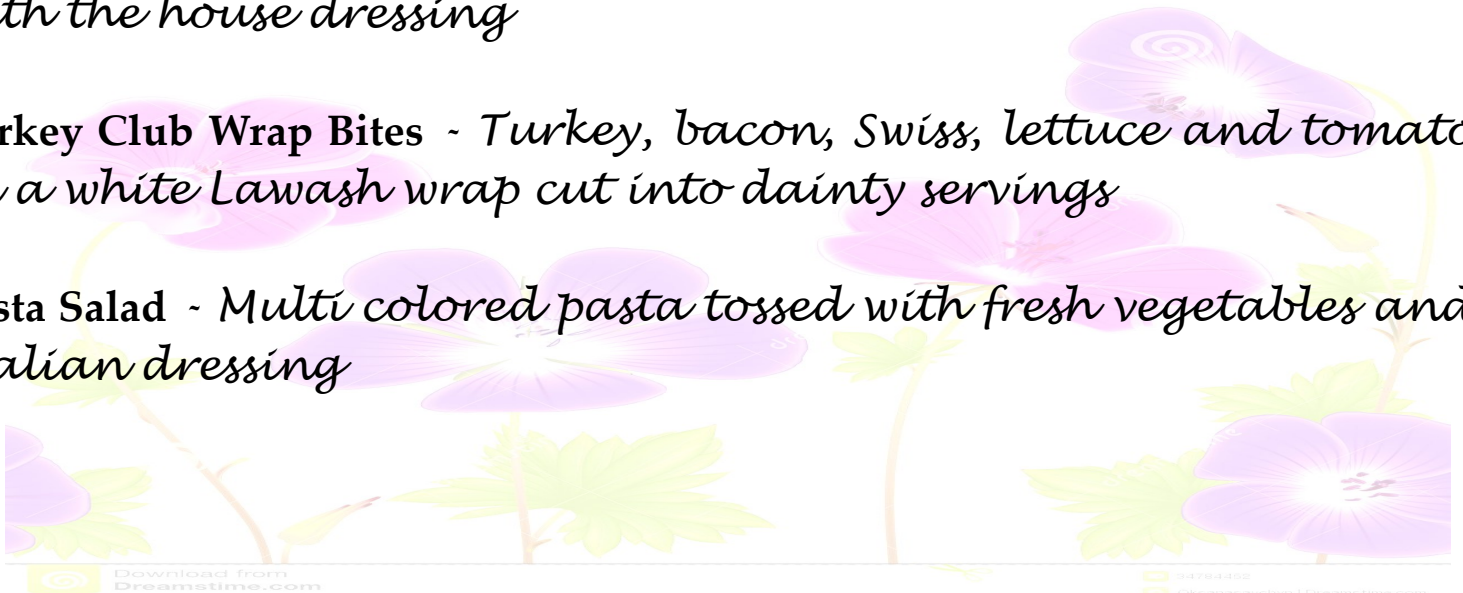
All salads are served with dinner rolls

Michigan Sweet Salad - Spring Mix blend with strawberries, brown sugar, walnuts, toasted almonds and dried cherries tossed with a raspberry vinaigrette

Tossed Salad - Mixed greens with cucumbers & tomatoes, served with the house dressing

Turkey Club Wrap Bites - Turkey, bacon, Swiss, lettuce and tomato in a white Lawash wrap cut into dainty servings

Pasta Salad - Multi colored pasta tossed with fresh vegetables and Italian dressing





PASTA DISHES \$13.99 Per Person (one choice)

All pasta dishes are served with a family style garden salad and dinner rolls

Vegetable Tortellini - Sautéed vegetables served on rainbow tortellini with a marinara sauce and mozzarella cheese

Chicken Alfredo - Marinated chicken on bow tie pasta with an Alfredo sauce

Pesto Fettuccini with Peppers and onion - Fettuccini pasta tossed in Pesto with roasted red peppers and onions

BUFFET HOT ENTRÉE LUNCHEON \$15.95 Per Person

Buffet features a garden salad, One main entrée , herb red skin potatoes, green bean almondine and dinner rolls

(Choose One Entrée for Lunch)

Chicken Marsala - Tender chicken breast topped with a rich Marsala wine and mushroom sauce (artichokes can substitute mushrooms, upon request)

Chicken Champagne - Chicken breast in a creamy champagne sauce served with champagne grapes (when in season)

Beef Medallions -Tender beef covered in the chefs own zip sauce

Sweet pork loin - Pork loin topped with dried cherries, apples, dates and walnuts

Tortilla Encrusted Tilapia - Tender fresh Tilapia breaded in a colorful blend of crushed tortilla served with a chipotle sauce on the side.



(Guests are allowed to bring in sheet cake)

OPTIONAL DESSERTS (Per person)

Sundae - <i>Vanilla ice cream served with a chocolate topping and a maraschino cherry</i>	\$3.50
Strawberry Shortcake	\$2.99
Peach Cobbler Ala Mode	\$3.50
Triple Chocolate Brownie - <i>Served with chocolate sauce</i>	\$3.50
Cheesecake - <i>Covered with chocolate sauce and topped with a fresh strawberry</i>	\$4.50
Assortment Dessert Table — <i>Assorted petite desserts including lemon squares, mini brownies and mini cheesecakes</i>	\$6.00

SODA & COFFEE SERVICE IS INCLUDED WITH PACKAGES

Coffee Iced Tea Fountain Pop

OPTIONS

MIMOSA PUNCH \$60 A Punch bowl (About 40 guests)

Fresh Cheese and fruit tower display \$2.75 per person

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness



LUNCHEON MENU

WRAP BUFFET \$13.95 Per Person (most popular)

Chef's Amazing Homemade Chicken Noodle Soup or Tossed Salad—Made from scratch in the kitchen.

Mini Chicken Caesar Croissants - Marinated chicken breast with romaine lettuce croutons, parmesan cheese & Caesar dressing inside a petite buttery croissant.

Rainbow Turkey Club Wrap - Turkey, bacon, Swiss, lettuce and tomato in white, spinach & sun dried tomato lawash wraps

Pasta Salad Bowl— Pasta salad with fresh vegetables and Italian dressing

SOUP & SALAD BUFFET

CHOICE OF (2) SALADS \$13.95 Per Person

All salads are served with dinner rolls and chef's amazing chicken noodle soup

Chicken Caesar Salad - Romaine lettuce with marinated chicken tossed with parmesan cheese and croutons

Michigan Cherry Sweet Salad - Spring Mix blend with strawberries, brown sugar, walnuts, toasted almonds and dried cherries tossed with a raspberry vinaigrette

Cobb Salad - Mixed greens with turkey, bacon, black olives, tomatoes, onions, egg and shredded cheese served with the house dressing

Mandarin Spinach Salad - Fresh baby spinach topped with mandarin oranges and candied almonds, with orange sesame dressing