



Dinner

Menu includes 1 entree, 2 side dishes, artisan bread basket and butter, and a simple dessert or beverage for \$21 per guest.

Additional side dishes \$1.50 per guest. Additional entrées, \$3 per guest.

v- vegetarian ***v-vegan** **gf- gluten-free** **df- dairy free**

Chicken Entrees

Boursin Chicken - gf,df grilled chicken with sun-dried tomatoes and Boursin cream sauce

Chicken Marsala - gf,df grilled chicken with a mushroom and Marsala wine sauce

Michigan Cherry Chicken - gf,df grilled chicken with rosemary and Michigan cherry sauce

Tarragon - gf chicken with tomato, mushrooms, and tarragon cream

Vesuvio - gf chicken marinated with fresh herbs, with a light roasted garlic cream sauce

Rosemary Chicken - gf,df roasted chicken thighs with garlic, lemon and rosemary

Chicken Paprikash - gf chicken thighs in hungarian inspired dish with a cream tomato and paprika sauce

Beef Entrees

Flank Burgundy - gf,df grilled flank steak in a red wine demi with gorgonzola crumbles

London Broil - gf,df grilled flank steak with a red wine and mushroom demi-glace

Homestyle Meatloaf - df topped with tomato sauce

Side Dishes

Buffet includes 2 side dishes. Additional side dishes \$1.50 per guest.

Green garden salad romaine- field greens-tomato-cucumber-carrot-cROUTONS

Caesar salad romaine-parmesan-cROUTONS-Caesar dressing

California salad mixed greens-shaved fennel and parmesan, tomatoes, golden raisins & sunflower seeds

House salad romaine-field greens-cucumber-carrot-dried cranberry-feta

Michigan salad spring mix-cherry-walnut-gorgonzola

Roasted red skin potatoes ***v, gf**

Garlic whipped potatoes **v, gf**

Wild rice pilaf ***v, gf**

California medley - **v, gf** carrot, broccoli, cauliflower in garlic butter

Sautéed medley zucchini - ***v, gf** snow peas-carrots-yellow squash in olive oil

Green beans amandine - **v, gf** green beans, almonds with butter

Carrot green bean medley - **v, gf** carrot, green bean in garlic butter

Honey dill carrots - **v, gf** honey glazed carrots with dill butter

Broccoli steamed with garlic butter **v, gf**

Simple desserts

Cookie assortment

Brownie bites

Lemon bars

Berry bars

Beverages

Iced tea

Lemonade

Canned soda

Pasta Buffet- \$19.50/person

Pasta menu includes salad, artisan bread and butter, and choice of simple dessert or beverage.
Additional side dishes \$1.50 per guest. Additional entrées, \$3 per guest.

Meat Lasagna- Ground beef and Italian sausage, with ricotta, mozzarella and house marinara

Roasted Vegetable Lasagna- Peppers, eggplant, tomatoes, mushrooms and zucchini with mozzarella and ricotta, house marinara

Chicken Scarpetti Chicken- mild Italian sausage, sweet bell pepper medley and orecchiette in Arrabiata sauce

Artichoke (V)- with Kalamata olives, capers, sun-dried tomatoes, red onion, fresh parsley, garlic, and olive oil, platter of sliced grilled chicken on the side

Farfalle (V)- with asparagus in a lemon-thyme cream sauce, platter of sliced grilled chicken on the side

Fresh Basil (V)- with zucchini ribbons, sun-gold tomatoes (seasonal), and parmesan tossed with Farfalle in olive oil, platter of sliced grilled chicken on the side

Penne Pesto Primavera (V)- with broccoli, carrots, cauliflower and basil cream sauce, platter of sliced grilled chicken on the side

Pasta Puttanesca (V)- with roasted peppers, artichokes, capers, red onion, black olives, platter of sliced grilled chicken on the side

Simple desserts

Cookie assortment
Brownie bites
Lemon bars
Berry bars

Beverages

Iced tea
Lemonade
Canned soda