



Lunch Buffet

Menu includes 1 entree, 2 side dishes, artisan bread basket and butter, and a simple dessert.

\$15.50 per guest.

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

Add beverage service- \$1.50 per guest.

v- vegetarian

***v-vegan**

gf- gluten-free

df- dairy free

Chicken Entrees

Mexican Street Orange Chicken - gf,df chicken thighs marinated in orange glaze with Mexican spices

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

Chicken Marsala - gf 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

Beef Entrees

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

Homestyle Meatloaf- topped with tomato sauce

Flank Burgundy- grilled flank steak with red wine and mushroom demi-glace

Side Dishes

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

{Salads}

Green garden salad- Romaine, field greens, tomato, cucumber, carrot, croutons

Caesar salad- Romaine, parmesan, croutons, Caesar dressing

California salad- Mixed greens, shaved fennel, parmesan, tomatoes, golden raisins & sunflower seeds (add \$.50)

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

Michigan salad- spring mix, cherry, walnut, gorgonzola (add \$.50)

{Starches}

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

Garlic whipped potatoes **v, gf**

Wild rice pilaf ***v, gf**

Steamed potatoes **v, gf**

{Hot Vegetables}

Chef's Seasonal Vegetable Medley, sauteed with olive oil, salt and pepper. Ingredients vary. ***v, gf**

Simple desserts

Cookie assortment
Brownie bites
Lemon bars
Berry bars

Beverages

Iced tea
Lemonade
Canned soda