



810)969-4949

Room Rental: \$50 per hour if we cater

\$150 per hour if we do not cater

\$50 deposit to hold date(taken off rental fee)

***prices subject to change**

***prices do not include tax or gratuity**

Breakfast Menu- \$10.95 per person

Choice of 5 Items:

(Minimum 15 people)

Fresh Fruit

Assorted Pastries

Scrambled Eggs

Country Fried Potatoes

Bacon

Sausage

Ham

Pancakes

Biscuits & Gravy

Add \$1 per person

Juice,

Bottled Water

Coffee

Tea

Lunch Menu- \$11.95 per person

(Minimum of 15 people)

Small Croissants or Wraps

Choice of:

Chicken
Tuna Salad
Ham
Turkey
Club

Includes:

Chips
Tossed Salad
Cookies

Add-On per person

Panini \$1.00
Large Croissant- \$1.00
Soup- \$1.00
Bottled Water - \$1.00
Coffee/ Tea- \$1.00

Salads & Pastas

(Price based on how many people, prices shown feed approx. 20 people)

Salads:

Cesar Salad \$35
Tossed Salad \$28
Macaroni Salad \$30
Cole Slaw \$35
Italian Pasta Salad \$32
Crab Salad \$60
Oriental Chicken \$40
Potato Salad \$40

Pastas:

Lasagna- \$32
Mostaccioli w/o meat \$30
Mostaccioli w/ meat \$32
Alfredo \$30
Alfredo w/ chicken \$34
Mac & Cheese \$30

Hors D' Oeuvres

(For display only)

Price per person(15 person minimum) based on approx. 3-pieces per person

Cold

- Shrimp with cocktail sauce and lemon- \$3.00
- Domestic Cheese with Assorted Crackers- \$2.75
- Imported Cheese with Assort. Crackers- \$3.50
- Blue Cheese Stuffed Olives- \$1.75
- Vegetable Tray & Ranch Dip- \$3.00
- Fresh Fruit Tray & Toasted Coconut Dip- \$3.50

Hot

- Assorted Mini Quiche- \$3.00
- Chicken Sate' with Peanut Sauce- \$3.00
- Chicken or Beef Wellingtons- \$4.00
- Meatballs- \$3.00
- Shrimp and Crab Baguettes- \$3.50
- Crab Cakes with Caper Aioli Sauce- \$3.50
- Bronzed Sea Scallops wrapped in Bacon- \$5.00
- Spinach & Artichoke Dip- \$3.00
- Vegetarian Spring Rolls- \$3.00
- Stuffed Mushroom Caps- \$3.00

Platters

(Price based per person)

Relish Tray: Pickles (Sweet & Dill), Olives (Black, Green & Kalamata), Pepperoncini Mild Peppers and Corn Relish \$2.00

All Meat Tray: Sliced Ham, Turkey, Roast Beef, Salami & Corned Beef \$4.00

Hummus Platter: Bowl of Roasted Red Pepper or Roasted Garlic Hummus surrounded with choice of Pita Chips, Crackers or Bread \$3.50

Assorted Cookie Tray: Chocolate Chip, Peanut butter, No-Bake, White Chocolate Cherry, Oatmeal Raisin, G's House Sugar Cookie \$3.00

Assorted Dessert Tray: Peanut Butter Bars, Lemon Bars, Brownies, Cannolis \$5.00

Wrap Tray: Ham, Turkey wraps \$4.50

Dinner Menu

(Starting at 17.95 per person, minimum of 15 people)

All dinners include salad, choice of vegetable, choice of starch, rolls & butter.

Dinner Choices

Beef Wellington (add \$3 per person)
 Beef Stroganoff
Beef Tenderloin (add \$3 per person)
 Prime Rib (add \$3 per person)
 Meatballs with sauce
 Swiss steak
Fillet Mignon (Add \$5 per person)
 Chicken Alfredo
 Chicken Piccata
 Traverse City Chicken
 Chicken Marsala
 Chicken Parmesan
 Baked Herbed Chicken
 Pork Tenderloin
 Sauvignon Beef Tips
Maple Glazed Salmon (add \$3 per person)
 Baked Cod
 Shrimp Alfredo
 Baked Ham
 Baked Mostaccioli
Polish Sausage and Sauerkraut

Starches:

Bacon Mashed Potato
Garlic Whipped Potato
Roasted Red skins
Macaroni & Cheese
Long Grain Wild Rice

Vegetable choices:

Prince Edward Blend (Green bean, yellow bean, carrot)
California Blend (Broccoli, Cauliflower, Carrot)
Roasted Carrots
Roasted Seasonal Vegetable
Green Bean Almondine