

Cold Appetizer Selections

Domestic and Imported Cheese Tray with Crackers and Fruit Garnish

\$ 3 Per Guest

Fresh Vegetables with Dip

\$ 2 Per Guest

Caprese Salad Tray

(Layered with fresh roma tomatoes, basil, & spinach on pesto baguette croutons then topped

with olive oil and balsamic drizzle.)

25PC...\$35 50PC...\$70

100PC...\$105

Prosciutto Wrapped Asparagus

25PC...\$28 50PC...\$55

100PC...\$110

Fresh Fruit Kabobs

25PC...\$33 50PC...\$66

100PC...\$132

Belgium Endive with Boursin Cheese and Smoked Salmon

25PC...\$25 50PC...\$50

100PC...\$100

Cajun Tenderloin Tips with

Sauce Béarnaise

25PC...\$38 50PC...\$76

100PC...\$152

Miniature Assorted Sandwiches

25PC...\$35 50PC...\$70

100PC...\$140

Iced Shrimp Bowl

70PC...\$45 140PC...\$90

280PC...\$180

Hot Appetizer Selections

Our Famous Baby Back Ribs

25PC...\$34 50PC...\$68 100PC...\$136

Grilled Bacon Wrapped Scallops

25PC...\$28 50PC...\$56 100PC...\$112

Lobster and Potato Pierogies

25PC...\$50 50PC...\$100 100PC...\$200

Miniature Crab Cakes with Lobster Cream Sauce

25PC...\$39 50PC...\$78 100PC...\$155

Sesame Chicken Strips with Honey Mustard

25PC...\$28 50PC...\$56 100PC...\$112

Teriyaki Tenderloin Kabobs

25PC...\$35 50PC...\$70 100PC...\$140

Stuffed Mushrooms

(With Steak n' Crab, Escargot,
or Shrimp Rockefeller)

25PC...\$28 50PC...\$56 100PC...\$112

Swedish or BBQ Meatballs

25PC...\$23 50PC...\$46 100PC...\$92

Miniature Spinach Pies

25PC...\$23 50PC...\$46 100PC...\$92

Potato Skins with Cheese and Bacon

25PC...\$23 50PC...\$46 100PC...\$92

Coconut Shrimp

70PC...\$45 140PC...\$90

280PC...\$180

Hot Artichoke and Spinach Dip with Pita Points

\$ 50 PER PAN (serves 18-20)

BILL OF FARE...

Choose three entrees. (Lunch served by 2:30 pm)

ALL Items Include Non-Alcohol Beverages, Michigan Seasonal Salad, & Our Home Made Bread

SEAFOOD

Coconut Shrimp

\$ 15 (lunch) \$20 (dinner)

Coconut breaded, served over mixed greens and rice pilaf

Broiled Salmon

\$ 15 (lunch) \$20 (dinner)

Topped with wilted spinach, roast red peppers, with rice pilaf

Triple Citrus Tilapia

\$ 15 (lunch) \$20 (dinner)

Essence of orange, lime, and lemon zest, over rice pilaf

PORK

OUR FAMOUS BABY BACK RIBS

1/2 Slab...\$20 Full Slab...\$26

Slow cooked with Chef Bub's

top-secret sauce, served with skewered redskins

Breaded Pork Chops

\$15 (1 chop lunch) \$20 (2 chops dinner)

Lightly breaded, served with spiced apples and skewered redskins

VEGETARIAN

Pasta Primavera

\$14 (lunch) \$17 (dinner)

with fresh vegetables, alfredo or olive oil & garlic

Caprese Penne Pasta

\$14 (lunch) \$17 (dinner)

Roma tomatoes, spinach, fresh mozzarella, pesto olive oil

CHICKEN

Chicken Marsala

\$ 15 (lunch) \$20 (dinner)

Breast of chicken sautéed with mushrooms and scallions in a sweet marsala wine sauce served over rice pilaf

Lemon Chicken

\$ 15 (lunch) \$20 (dinner)

Sautéed chicken breast, fresh spinach, artichokes, white wine lemon sauce, rice pilaf

Chicken Sicilano

\$ 15 (lunch) \$20 (dinner)

Italian-style breaded chicken breast served with house made amogue and pasta alfredo

BEEF

Prime Rib Of Beef

\$ 16 (7 oz. lunch) \$23 (9 oz.) \$26 (12oz.)

Slow cooked cut of prime rib served with skewered redskins

All Natural New York Strip

\$23 (12oz.) \$36 (20oz.)

Accompanied with button mushrooms and skewered redskins

All Natural Filet Mignon \$ 28 (6oz.)

Accompanied with button mushrooms and skewered redskins

SALADS

(Served With A Cup Of Soup)

Spinach Salad With Grilled Shrimp \$14 (lunch) \$16 (dinner)

Grilled shrimp, mandarin orange segments, cucumbers, red onion,
feta cheese, poppy seed vinaigrette

Michigan Seasonal Salad With Grilled Chicken \$14 (lunch) \$16 (dinner)

Mixed greens with sun dried cherries, apricots, tomatoes, crumbled bleu cheese, red onion,
and house raspberry vinaigrette

Michigan Seasonal Salad With Salmon \$15 (lunch) \$17 (dinner)

Mixed greens with sun dried cherries, apricots, tomatoes, crumbled bleu cheese, red onion,
and house raspberry vinaigrette

Classic Grilled Chicken Caesar Salad \$14 (lunch) \$16 (dinner)

Romaine lettuce, seasoned croutons, and parmesan cheese tossed in homemade Caesar dressing

Combination Plates \$15 (Lunch) \$20 (Dinner)

For any group over 70 guests, all guests will receive a combination plate with
Vegetable Du Jour and Oven Browned Redskins.

Please choose two entrees from the list below if your group will be 70 guests or more.

5 oz. New York Strip

6 oz. Flat Iron Steak

Breaded Chicken Breast

Chicken Marsala

Herb Grilled Salmon

Deep Fried Perch

Shrimp (Beer Battered, Coconut)

Tilapia

DESSERT

\$5

Crème Brulee

Twin Cannolis

Chocolate Mousse

Sanders Hot Fudge Cream Puff

Homemade Cheesecake

\$2

Single Scoop Of Raspberry Sorbet

Single Scoop Of Vanilla Bean Ice Cream

Single Cannoli

Chocolate Fountain

White or Belgium Dark Chocolate (Serves 50 -100 guests)

\$150 (Includes, assortment of sides for dipping)

BRUNCH

Served Buffet Style

Must be served by 11:00am Monday thru Friday; 11:30am Saturday and Sunday
25 Person Minimum

\$10.99

Scrambled Eggs
O'Brien Potatoes
Bacon, Sausage
Fresh Fruit (Seasonal)
Danishes, Muffins
Non Alcoholic Beverages

Add French Toast with a Warm Strawberry Compote and Fresh Whipped Cream, or Eggs Benedict to Your Entrée...\$1.00 per person

\$13.99

Omelette Station with French Toast..
Chef attended station with all of the fixings for a great omelette including
Ham
Bacon Rashers
Assorted Cheese
Onions
Red and Green Peppers
Mushrooms
Tomatoes

Potatoes O'Brien, French Toast, Danishes and Non-Alcoholic Beverages included.

Add Chicken or Fish to Your Entrée...\$3.00 per person

Beverages

Mimosa Punch	\$15 Carafe
Cranberry Mimosa Punch	\$15 Carafe
Rum Punch	\$15 Carafe
Bloody Mary	\$18 Carafe