

# Corporate Packages

## INCLUDES:

- House-Made Bread & Whipped Butter
- Soft Drinks, Coffee & Tea
- Black or White 90x90 Linens & Napkins
- Room Use Up to 4 Hours with Set Up/Clean Up
- Projectors & Screens with Microphone

\*Room Rental & Minimum Guarantees will apply based on dates\*

## **ALL YOU CAN EAT BUFFET - \$32/PP**

Includes Salad, Pasta, Vegetable, Starch & One Meat

## **PLATED DINNER - \$28/PP**

Includes Salad, Vegetable, Starch & One Meat

## **EXTRAS**

Choice Menu or Duet Plate \$3

Additional Meat \$4

Pasta Course \$3

## Salad Course

### **House Salad**

Fresh Greens | English Cucumber | Cherry Tomato | Shaved Red Onion | Shredded Carrot

### **Classic Caesar Salad**

Chopped Romaine Lettuce | Creamy Lemon Garlic Shaved Parmesan | GF Crouton | Caesar Dressing

## Pasta Course

### **Mostaccioli**

Penne Pasta | Baked Mozzarella | Shaved Parmesan | Marinara

### **Tuscan**

Orecchiette Pasta | Shaved Parmesan | Micro Basil | Palomino Sauce

### **Fredo**

Bowtie Pasta | Shaved Parmesan | Parsley | Creamy Garlic Alfredo Sauce

### **Pesto**

Rigatoni Pasta | Shaved Parmesan | Micro Basil | Creamy Garlic Pesto Sauce

## Main Course

### **Parmesan Baked Chicken**

Italian Bread Crumbs | Parmesan Mushroom Cream Sauce

### **Chicken Piccata**

Lemon | Garlic | Artichoke | Caper | Parsley

### **Chicken Marsala**

Garlic | Parsley | Creamy Mushroom Marsala

### **Michigan Harvest Pork Loin**

Butternut Squash Puree | Cherry & Apple Chutney

### **Mesquite Grilled Pork Loin**

Scallion Curls | Blackberry BBQ Sauce

### **Wild Caught Salmon **\*\*MKT Price\*\*****

Creamed Leeks | Fried Capers |

Garlic Roasted Broccolini | Creamy Lemon Dill Sauce

### **Herb Encrusted Halibut **\*\*MKT Price\*\*****

Parmesan | Lemon | Garlic | Fine Herbs

### **Beef Tenderloin **\*\*MKT Price\*\*****

Prepared Medium Rare | Finished with Sea Salt,

Cracked Peppercorns & Minced Chives | Demi Glacé

## Fresh Vegetable

### **California Blend**

Cauliflower | Broccoli | Carrots | Herbs de Provence

### **Michigan Blend**

Zucchini | Yellow Squash | Carrots | Cauliflower | Garlic | Herb Seasoning

### **Baby Carrots**

Honey Butter Glaze | Espellete | Sea Salt

## Starches

### **Whipped Potatoes or Roasted Red Skins**

Roasted Garlic Butter | Parsley

### **Lyonnais Potatoes**

Sautéed Fingerlings | Caramelized Onions | Parsley

### **Wild Rice Pilaf**

Slivered Almonds | Shaved Brussel Sprouts | Brown Butter

Taxes and gratuity not included.

Surcharges may be added to final price based on market conditions at time of booking or event.

Your event coordinator will keep you informed of any changes.

Prices do not reflect a 20% service charge and applicable 6% sales and use tax (based upon person).