



WEBER'S
BANQUET MENU

BREAKFAST BUFFETS

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00 / PERSON
BUFFETS AND STATIONS ARE DESIGNED TO BE SERVED FOR UP TO ONE AND ONE HALF HOURS

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, AND NATALIE'S ORANGE JUICE

THE SUNRISE / 14.00

CRACKED INHOUSE FLUFFY SCRAMBLED EGGS*

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM

HOME STYLE POTATOES

SLICED FRESH FRUIT TRAY

COLD CEREAL ASSORTMENT

CHOBANI GREEK YOGURT ASSORTMENT

ASSORTED BREAKFAST PASTRIES

THE SOPHISTICATE / 15.00

BROCCOLI AND CHEESE FRITTATA

CHOICE OF: BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM

LYONNAISE POTATOES

FRENCH TOAST WITH MAPLE SYRUP

SLICED FRESH FRUIT TRAY

COLD CEREAL ASSORTMENT

CHOBANI GREEK YOGURT ASSORTMENT

SCONES, CINNAMON ROLLS AND MUFFINS

THE UPTOWN BRUNCH / 23.00

SCRAMBLED EGGS*

CHOICE OF BACON, DETROIT SAUSAGE COMPANY SAUSAGE LINKS, OR DEARBORN SMOKED SLICED HAM

CHOICE OF OVEN BROILED SALMON* OR BAKED ATLANTIC COD*

CHOICE OF CHICKEN MAURICE OR TUSCAN CHICKEN

SCALLOPED POTATOES

FRENCH TOAST WITH MAPLE SYRUP

BAKERY BASKET, SLICED FRESH FRUIT TRAY

HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS

ROLLS WITH BUTTER

ENHANCEMENTS

OMELET STATION

ADDITIONAL 3.00 / PERSON AND 45 /CHEF

WAFFLE STATION WITH ASSORTED TOPPINGS

ADDITIONAL 2.00 / PERSON AND 45 /CHEF

PRIME RIB

ADDITIONAL 5.00 / PERSON AND 45 /CHEF

ROASTED HONEYSUCKLE HAM

ADDITIONAL 185.00 / HAM AND 45 /CHEF

LOX AND BAGEL PLATTER

ADDITIONAL 80.00 / PLATTER / SERVES 30

PLATED ENTRÉES

AVAILABLE UPON REQUEST

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

ALL FOOD AND BEVERAGE IS SUBJECT TO 21% GRATUITY

MEETING BREAKS

SERVED FOR UP ONE AND ONE HALF HOURS (EXCLUDING ALL DAY COFFEE AND TEA OPTION)

ALL DAY COFFEE AND TEA SERVICE / 6.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, ASSORTED PEKOE AND HERBAL TEAS

WEBER'S GOURMET COFFEE STATION / 4.00

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, WITH MONIN SYRUPS, WHIPPED CREAM, CINNAMON, CHOCOLATE SHAVINGS, ORANGE RIND AND BISCOTTI

DELUXE CONTINENTAL / 10.00

SLICED FRESH FRUIT BOWL

ASSORTED COLD CEREALS

CHOBANI GREEK YOGURT ASSORTMENT

BAGELS AND CREAM CHEESE

ASSORTED MUFFINS

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA AND NATALIE'S ORANGE JUICE

CONTINENTAL BREAK ENHANCEMENT:

BREAKFAST SANDWICH WITH EGG AT 3.00 EACH

BREAKFAST SANDWICH WITH BACON OR DEARBORN SMOKED SLICED HAM AT 4.00 EACH

MEETING PACKAGE / 18.00

DELUXE CONTINENTAL BREAK

ALL DAY COFFEE AND TEA SERVICE

PM BREAK CHOOSE FROM BREAK SELECTION BELOW. UPGRADE TO HEALTH BREAK AT ADDITIONAL 1.00/PERSON

HEALTH / 10.00

KIND GRANOLA BARS

CHOBANI GREEK YOGURT ASSORTMENT

WHOLE FRUIT

FLAVORED VITAMIN WATER

AFTERNOON / 9.00

CHEESE TRAY

RAW VEGETABLE TRAY

POPCORN

SODA

BAR / 9.00

PECAN BARS, LEMON BARS, CHOCOLATE BARS

FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE AND SODAS

SWEET AND SALTY / 9.00

ASSORTED PRETZELS

CHEX MIX

KETTLE CHIPS

COOKIES

LEMONADE AND SODAS

TAKE A DIP / 9.00

(20 PERSON MINIMUM)

SALSA

HOT SPINACH DIP

HUMMUS AND PITA BREAD

HOUSE MADE TORTILLA CHIPS

LEMONADE AND ICED TEA

A LA CARTE BREAKS

BEVERAGES

FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	55.00 / 55-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	36.00 / 36-CUP URN
FAIR TRADE ORGANIC REGULAR & DECAFFEINATED COFFEE OR HOT TEA	9.00 / 9-CUP POT
ESPRESSO –SELF OPERATED	3.00 / ESPRESSO
ICED TEA	9.00 / LITER 6-CUPS
LEMONADE	9.00 / LITER 6-CUPS
NATALIE’S ORANGE JUICE	9.00 / LITER 6-CUPS
ORCHARD ISLAND APPLE JUICE	9.00 / LITER 6-CUPS
CRANBERRY JUICE	9.00 / LITER 6-CUPS
SOFT DRINKS (CANS)	2.00 / EACH
BOTTLED WATER	2.00 / EACH
VITAMIN WATER	2.75 / EACH

SNACKS

COFFEE CAKE, CINNAMON ROLLS, BAGELS, SCONES OR ASSORTED MUFFINS	23.00 / DOZEN
ASSORTED COOKIES OR RICH CHOCOLATE BROWNIES	20.95 / DOZEN
ASSORTED PETITE PASTRIES	24.00 / DOZEN
KETTLE CHIPS, PRETZELS, OR POPCORN	9.00 / BASKET
CHEX MIX	9.00 / POUND
MIXED NUTS	9.00 / ½ POUND
ASSORTED BAKERY BAR COOKIES ~ LEMON, CHOCOLATE AND PECAN	1.50 / EACH
ASSORTED CHOBANI GREEK YOGURT 5.3 OZ. CUPS	3.50 / EACH
SEASONAL WHOLE FRESH FRUIT	1.25 / PIECE
HARD BOILED EGGS	1.00 / EACH

COLD BUFFETS

SERVED FOR ONE AND ONE HALF HOURS
(10 PERSON MINIMUM)

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, ASSORTED COOKIES AND BROWNIES, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

SOUP, SALAD AND POTATO BAR / 15.00

SOUP OF THE DAY
HOUSE SALAD AND ROMAINE SALAD
BAKED POTATOES
WEBER'S BAKERY ROLLS
BAKED POTATO TOPPINGS: BROCCOLI, CHEESE, SOUR CREAM, BUTTER AND BACON
TOPPINGS: DICED TURKEY, HAM, CHICKEN, SHREDDED CARROTS, SHREDDED CHEESE, CUCUMBERS, TOMATOES, OLIVES, CROUTONS, SLICED ALMONDS, RED ONIONS AND DRIED CRANBERRIES

ORIGINAL WORKAHOLICS BUFFET / 16.00

SOUP OF THE DAY
BUILD YOUR OWN SANDWICH
SLICED VIRGINIA HAM, LEAN ROAST BEEF, ROAST TURKEY BREAST, GENOA HARD SALAMI
CHEDDAR, SWISS AND PROVOLONE CHEESES
SPECIALTY AIOLI SAUCE
WEBER'S BAKERY BREAD
LETTUCE AND TOMATO
KOSHER DILL PICKLES
KETTLE CHIPS
WEBER'S POTATO SALAD OR HUMMUS WITH PITA

WRAP 'N ROLL BUFFET / 16.00

SOUP OF THE DAY
TURKEY PINWHEELS
ITALIAN PINWHEELS
MEDITERRANEAN PINWHEELS
RAW VEGETABLE TRAY WITH DIP
KETTLE CHIPS
WEBER'S PASTA SALAD OR HUMMUS WITH PITA

CROISSANT SANDWICH BUFFET / 16.00

CHICKEN SALAD PETITE CROISSANTS
TUNA SALAD PETITE CROISSANTS
EGG SALAD PETITE CROISSANTS
FRUIT TRAY
RAW VEGETABLE TRAY WITH DIP
KETTLE CHIPS
WEBER'S PASTA SALAD OR HUMMUS WITH PITA

THEMED LUNCH BUFFETS

SERVED FOR ONE AND ONE HALF HOURS

(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

BUILD YOUR OWN FAJITAS / 19.00

MARINATED SLICED BEEF AND CHICKEN
GRILLED GREEN PEPPERS AND ONIONS
WARM FLOUR TORTILLAS
SHREDDED CHEESE
GUACAMOLE
SALSA AND SOUR CREAM
SEVEN LAYER DIP
MEXICAN RICE
HOUSE MADE TORTILLA CHIPS
BANANA CARAMEL XANGOS

ITALIAN BUFFET / 18.00

CHICKEN PARMESAN WITH TOMATO-BASIL SAUCE AND MOZZARELLA CHEESE
BOWTIE, MOSTACCIOLI AND LINGUINI PASTA
ALFREDO, PESTO AND TOMATO-BASIL SAUCE
GRATED CHEESE AND RED PEPPER FLAKES
ANTIPASTO PLATTER
VEGETABLE MEDLEY
PASTA SALAD
GARLIC BREAD
CANNOLI

A TASTE OF HOME BUFFET / 18.00

SOUP OF THE DAY
WEBER'S BAKERY ROLLS
FRIED CHICKEN
MEATLOAF
MACARONI AND CHEESE
VEGETABLE MEDLEY
ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES

HOT SANDWICH BUFFET / 17.00

SOUP OF THE DAY
BUILD YOUR OWN HOT SANDWICH
SHREDDED CHICKEN
BARBEQUE PULLED PORK
SHAVED ANGUS STRIPLOIN
WEBER'S COLESLAW
ASSORTED CHEESE AND TOPPINGS
TRADITIONAL SANDWICH CONDIMENTS
KOSHER DILL PICKLES
KETTLE CHIPS
ASSORTED COOKIES AND RICH CHOCOLATE BROWNIES

LUNCH BUFFET

SERVED FOR ONE AND ONE HALF HOURS
(35 PERSON MINIMUM) AVAILABLE FOR 20 TO 34 PERSONS AT A SURCHARGE OF 1.00/PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, WEBER'S PASTA SALAD, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT (PG. 12), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

TWO ENTRÉES / 19.00

PAN-SEARED CHICKEN

CHOICE OF:

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

ROSEMARY PORK LOIN

SLOW ROASTED WITH ROSEMARY DIJON GLAZE

BEEF POT ROAST

SLOW ROASTED SLICES OF BEEF, SIMMERED IN RED WINE DEMI-GLACE

PEPPERED BEEF STEAK

SWEET PLUM DEMI SAUCE AND PEPPERS, SERVED WITH BASMATI RICE

NORTHERN LAKES WHITEFISH

LEMON CRUMB WITH ALMONDS OR OVEN BROILED (GF)

ATLANTIC COD

BAKED WITH A ROASTED GARLIC TOMATO SAUCE (GF)

ATLANTIC SALMON

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, AND TOMATO BASIL SAUCE

CHEESE TORTELLINI

SERVED WITH A BASIL PESTO CREAM SAUCE

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ENHANCEMENTS

ROAST PRIME RIB OF BEEF*

4.95 / PERSON AND 45 / PER CHEF

ADDITIONAL ENTRÉE

2.00 / PERSON

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BASMATI RICE / ROASTED FINGERLING POTATOES / AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES / MAC AND CHEESE (NOT (GF))

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

PLATED SALAD ENTRÉES

INCLUDES: WEBER'S BAKERY ROLLS, DESSERT (PG. 12), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

WEBER'S COBB SALAD / 14.00

CHICKEN, BACON, GOAT CHEESE, EGG, TOMATO AND MIXED GREENS, BROWN DERBY DRESSING

ALMOND CHICKEN SALAD / 14.00

CHICKEN SALAD SERVED IN A PINEAPPLE SHELL TOPPED WITH TOASTED ALMONDS AND FRESH FRUIT

WALNUT CHICKEN GORGONZOLA SALAD / 14.00

GRILLED CHICKEN BREAST, MIXED GREENS WITH GORGONZOLA CHEESE, DRIED CRANBERRIES, RED ONION AND WALNUT VINAIGRETTE

KALE CHOP / 11.00

BABY KALE, MICHIGAN CHERRIES, WALNUTS, GRANNY SMITH APPLES, RADISH, AND CHAMPAGNE WALNUT VINAIGRETTE. ADD CHICKEN 3.00 / PER PERSON

PLATED LUNCH

SERVED FOR ONE AND ONE HALF HOURS

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT (PG. 12), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE.

PRIME RIB OF BEEF* / 23.00

OUR HOUSE SPECIALTY; AN 8 OZ. CUT, SLOW ROASTED AND SERVED AU JUS

LONDON BROIL* / 17.00

MARINATED FLANK STEAK, BROILED, THINLY SLICED AND SERVED AU JUS

SIRLOIN STEAK* / 18.00

21 DAY AGED, CHARBROILED, SERVED WITH RED WINE DEMI-GLACE

NORTHERN LAKES WHITEFISH / 17.00

LEMON CRUMBS WITH ALMONDS OR OVEN BROILED (GF)

ATLANTIC SALMON / 18.00

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

ATLANTIC COD/ 16.00

BAKED WITH A ROASTED GARLIC TOMATO SAUCE (GF)

CHEESE TORTELLINI / 14.00

BASIL PESTO CREAM SAUCE

PENNE PRIMAVERA (VEGAN) / 14.00

MUSHROOMS, ZUCCHINI, SUMMER SQUASH, GREEN PEPPERS, SPINACH, IN A ROASTED GARLIC TOMATO SAUCE

ROASTED PORTABELLA (VEGAN) / 14.00

PORTABELLA TOPPED WITH ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED TOMATOES, AND FRESH TOMATOES WITH A BALSAMIC REDUCTION (GF)

PAN-SEARED CHICKEN / 16.50

CHOICE OF:

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

ENHANCEMENTS

ADDITIONAL ENTRÉE FEE

1.00 / PERSON

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS

ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BAKED POTATO / BASMATI RICE / ROASTED FINGERLING POTATOES /

AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES / MAC AND CHEESE (NOT (GF))

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

DINNER BUFFET

SERVED FOR ONE AND ONE HALF HOURS
(50 PERSON MINIMUM) AVAILABLE FOR 20 TO 49 PERSONS AT A SURCHARGE OF 2.00/PERSON

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, WEBER'S PASTA SALAD, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT (PG. 12), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

TWO ENTRÉES / 27.00

PAN-SEARED CHICKEN

CHOICE OF:

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

ROSEMARY PORK LOIN

SLOW ROASTED WITH ROSEMARY DIJON GLAZE

BEEF POT ROAST

SLOW ROASTED SLICES OF BEEF, SIMMERED IN RED WINE DEMI-GLACE

PEPPERED BEEF STEAK

SWEET PLUM DEMI SAUCE AND PEPPERS, SERVED WITH BASMATI RICE

NORTHERN LAKES WHITEFISH

LEMON CRUMB WITH ALMONDS, OR OVEN BROILED (GF)

ATLANTIC COD

BAKED WITH A ROASTED GARLIC TOMATO SAUCE (GF)

ATLANTIC SALMON

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

VEGETABLE LASAGNA

HOUSE MADE WITH MUSHROOMS, SPINACH, ZUCCHINI, MOZZARELLA, WITH A TOMATO BASIL SAUCE

CHEESE TORTELLINI

SERVED WITH A BASIL PESTO CREAM SAUCE

PORTABELLA MUSHROOM SAUTÉ

PORTABELLA, ROASTED RED PEPPERS, ZUCCHINI, SPINACH, BASMATI RICE WITH A BALSAMIC REDUCTION (GF)

ENHANCEMENT

ADDITIONAL ENTRÉE FEE	2.00 / PERSON
ROASTED PRIME RIB OF BEEF*	5.50 / PERSON AND 45 /CHEF
ROASTED TENDERLOIN*	8.50 / PERSON AND 45 /CHEF
ROASTED TOP ROUND OF BEEF*	3.75 / PERSON AND 45 /CHEF

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BASMATI RICE / ROASTED FINGERLING POTATOES / AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES / MAC AND CHEESE (NOT (GF))

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

PLATED DINNER

SERVED FOR ONE AND ONE HALF HOURS

INCLUDES: HOUSE SALAD WITH DRIED CRANBERRIES AND TOASTED ALMONDS, TWO ACCOMPANIMENTS, WEBER'S BAKERY ROLLS, DESSERT (PG. 12), FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, HOT TEA, ICED TEA AND LEMONADE

PRIME RIB OF BEEF* / 30.00

HOUSE SPECIALTY, 12 OZ. CUT, SLOW ROASTED AND SERVED AU JUS

FILET MIGNON* / 35.00

CENTER CUT FILET MIGNON, BROILED TO PERFECTION AND SERVED WITH A RED WINE DEMI-GLACE

SIRLOIN STEAK* / 26.00

21 DAY AGED, CHARBROILED AND SERVED WITH A RED WINE DEMI-GLACE

LONDON BROIL* / 21.00

MARINATED FLANK STEAK, GRILLED, THINLY SLICED AND SERVED AU JUS

NEW YORK STRIP STEAK* / 30.00

28 DAY AGED, CHARBROILED

CRAB CAKES / 26.00

TWO MARYLAND STYLE CRAB CAKES, CORN SALSA AND MUSTARD AIOLI

CHILEAN SEABASS / 32.00

MISO SAKE MARINADE, MISO GLAZE (GF)

ATLANTIC SALMON / 24.00

CHARBROILED (GF) OR CARAMELIZED WITH CAJUN SEASONING, GARNISHED WITH FRIED ONION RINGS AND GREEN SCALLION AIOLI

NORTHERN LAKES WHITEFISH / 23.00

LEMON CRUMBS AND ALMONDS OR OVEN BROILED (GF)

NEW ZEALAND LAMB / 31.00

HERB RUBBED AND ROASTED, CRANBERRY DEMI-GLACE

MAPLE LEAF FARMS DUCK / 24.00

BONELESS DUCK BREAST SEARED MEDIUM, POMEGRANATE REDUCTION (GF)

PAN-SEARED CHICKEN / 22.00

CHOICE OF:

CHASSEUR - GARLIC, SHALLOTS, TOMATOES AND WHITE WINE

PARMESAN - TOMATO BASIL SAUCE AND MOZZARELLA CHEESE

TUSCAN - ANDOUILLE SAUSAGE, MUSHROOMS, RED ONION, CILANTRO, SUN-DRIED TOMATOES, CREAM SAUCE

MAURICE - STUFFED WITH HERB CROUTON DRESSING WITH CHICKEN VELOUTÉ

CAPRESE - FRESH MOZZARELLA AND TOMATO BASIL OIL (GF)

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

PLATED DINNER CONTINUED

CHEESE TORTELLINI / 20.00

WITH A BASIL PESTO CREAM SAUCE

ROASTED PORTABELLA (VEGAN) / 20.00

PORTABELLA TOPPED WITH ROASTED RED PEPPER, GARLIC, SPINACH, SUN-DRIED TOMATOES AND FRESH TOMATOES WITH A BALSAMIC REDUCTION (GF)

PENNE PRIMAVERA (VEGAN) / 20.00

MUSHROOMS, ZUCCHINI, SUMMER SQUASH, GREEN PEPPERS, SPINACH, IN A ROASTED GARLIC TOMATO SAUCE

ENHANCEMENTS

ADDITIONAL ENTRÉE FEE
COLD WATER LOBSTER TAIL
SALMON FILET
CRAB CAKE
PAN-SEARED CHICKEN

ADDITIONAL 1.00 / PERSON
ADDITIONAL 18.00 / PERSON
ADDITIONAL 6.00 / PERSON
ADDITIONAL 10.00 / PERSON
ADDITIONAL 4.00 / PERSON

ACCOMPANIMENTS

VEGETABLE (GF) : STEAMED BROCCOLI / VEGETABLE MEDLEY / MAPLE GLAZED CARROTS / GREEN BEANS ALMONDINE / GREEN BEANS AND STEWED TOMATOES / ASPARAGUS (.50/PERSON)

STARCH (GF) : CHEF'S DAILY SELECTION / BAKED POTATO / BASMATI RICE / ROASTED FINGERLING POTATOES / AU GRATIN POTATOES / SOUR CREAM AND CHIVE MASHED POTATOES

(GF) GLUTEN FREE

DESSERT

DESSERT TABLE / PRICED WITH MENU

ASSORTED SEASONAL MINI PASTRIES (BASED ON 3 PIECES PER PERSON)

CHEESE CAKE BAR / 7.00

SUBSTITUTE: DESSERT TABLE

ADDITIONAL 3.00 / PERSON

SUBSTITUTE: COOKIES AND BROWNIES

ADDITIONAL 5.00 / PERSON

CHOICE OF 2 FLAVORS: PLAIN, LEMON, CHERRY, TURTLE, CHOCOLATE CHIP, STRAWBERRY, PUMPKIN

CHOICE OF 8 TOPPINGS: CHERRY, LEMON, STRAWBERRY, BLUEBERRY, MARASCHINO CHERRIES, CARAMEL, COCONUT, CHOCOLATE SAUCE, CHOCOLATE CHIPS, BUTTERSCOTCH CHIPS, RAINBOW SPRINKLES, WHIPPED CREAM, NUTS (PECANS OR WALNUTS)

SUNDAE BAR / 6.00

SUBSTITUTE: DESSERT TABLE

ADDITIONAL 1.50 / PERSON

SUBSTITUTE: COOKIES AND BROWNIES

ADDITIONAL 2.50 / PERSON

INCLUDES: CHOCOLATE AND VANILLA ICE CREAM, BROWNIES AND COOKIES WITH TOPPINGS

SELECT FOUR TOPPINGS: CHOCOLATE, HOT FUDGE, STRAWBERRY, RASPBERRY, CARAMEL, COCONUT SAUCE, NUTS, WHIPPED CREAM, OREO PIECES, SPRINKLES, M & M'S, PINEAPPLE OR MARASCHINO CHERRIES

PETITE PASTRY ASSORTMENT / 95.00 PER TRAY

60 PIECE PLATTER

VARIETY OF ASSORTED SEASONAL PASTRIES

HOT HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

SPANAKOPITA / 18.00

PETITE SPINACH PIES IN PHYLLO

PEAR AND BRIE WONTONS / 24.00

HOUSE MADE WONTON FILLED WITH PEAR AND BRIE

BEEF WELLINGTON / 22.00

BEEF TENDERLOIN AND LIVER PÂTÉ IN A PUFF PASTRY WITH A RED WINE DIPPING SAUCE

CRAB CAKES / 30.00

MARYLAND BLUE CRAB, FRESH CORN SALSA, MUSTARD SAUCE

BACON WRAPPED SCALLOPS / 30.00

BAY SCALLOPS WRAPPED IN SMOKED BACON (GF)

MEATBALLS / 15.00

HOUSE MADE WITH BEEF AND PORK IN A SOUR CREAM DEMI SAUCE

STUFFED MUSHROOMS

CRAB AND LOBSTER / 24.00 CHORIZO AND CHEDDAR / 23.00 EGGPLANT, ZUCCHINI AND ARTICHOKE / 20.00

SHRIMP

COCONUT / 23.00 GARLIC (GF) / 21.00 CRAB STUFFED / 24.00

BEEF MEDALLIONS / 32.00

SEARED MEDALLIONS OF TENDERLOIN WITH CRANBERRY GLAZE (GF)

CAJUN BEEF TIPS / 28.00

SAUTÉED WITH MUSHROOMS AND CAJUN SPICES

COCONUT CHICKEN / 17.00

TOSSED WITH COCONUT AND FRIED, PLUM SAUCE

BLACK BEAN FRITTERS / 18.00

FRIED AND SERVED WITH A FRESH LIME YOGURT SAUCE

JERK CHICKEN SATAY/ 19.00

GRILLED ON A SKEWER, MANGO SAUCE (GF)

(GF) GLUTEN FREE

COLD HORS D'OEUVRES

HORS D'OEUVRES ARE PRICED PER DOZEN (3 DOZEN MINIMUM PER TYPE)

ICED JUMBO GULF SHRIMP / 30.00

CHILLED GULF SHRIMP WITH COCKTAIL SAUCE (GF)

CALIFORNIA NORI ROLLS / 16.00

CRABMEAT AND AVOCADO, SMOKED SALMON AND SCALLION, CUCUMBER AND RED BELL PEPPER WITH WASABI (GF) AND SOY SAUCE (NOT (GF))

BEEF TENDERLOIN* CANAPES / 19.00

TOAST POINTS WITH SEARED TENDERLOIN AND A SCALLION AIOLI

STUFFED CHERRY TOMATOES / 15.00

FILLED WITH HERB CREAM CHEESE (GF)

WRAPPED ASPARAGUS SPEARS / 18.00

FRESH ASPARAGUS WRAPPED IN SMOKED TURKEY (GF)

ASSORTED PÂTÉ CHOUX PUFFS / 16.00

SMOKED SALMON MOUSSE, SHRIMP SALAD, CREAM CHEESE AND APPLE

ASSORTED CANAPES / 18.00

TOAST POINTS WITH SMOKED SALMON, MEDITERRANEAN VEGETABLES AND CHICKEN SALAD WITH RED PEPPERS

ANTIPASTO SKEWERS / 16.00

SALAMI, PROVOLONE, TOMATO, OLIVE OIL AND ARTICHOKE WITH ITALIAN DRESSING (GF)

CAPRESE SKEWERS / 17.00

FRESH MOZZARELLA, GRAPE TOMATOES AND FRESH BASIL WITH BALSAMIC VINAIGRETTE ON THE SIDE (GF)

PLATTERS

RAW VEGETABLE TRAY WITH DIP

CELERY, CARROTS, BROCCOLI, CAULIFLOWER AND GRAPE TOMATOES SERVED WITH A JALAPENO RANCH DIP (GF) (SERVES 50) 95.00 / (SERVES 25) 47.50

FRESH FRUIT TRAY WITH DIP

PINEAPPLE, HONEYDEW, CANTALOUPE, STRAWBERRIES AND GRAPES SERVED WITH A STRAWBERRY YOGURT DIP (GF) (SERVES 50) 95.00 / (SERVES 25) 47.50

ASSORTED CHEESE TRAY

SMOKED GOUDA, PEPPER JACK, COTSWOLD, EXTRA SHARP WHITE CHEDDAR AND WINE INFUSED GOAT CHEESE (GF) (SERVES 50) 110.00 / (SERVES 25) 55.00

ANTIPASTO PLATTER

OLIVES, SALAMI, PROVOLONE, ARTICHOKE, RED PEPPERS AND CHOPPED LETTUCE MARINATED IN ITALIAN DRESSING (GF) (SERVES 50) 100.00 (SERVES 25) 50.00

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

STATIONS

(CARVED TO ORDER FOR ONE AND ONE HALF HOURS)
CHEF'S CARVING FEE / 45 PER CHEF ATTENDING

PRIME RIB* / 355.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE, MUSTARD SELECTIONS AND AU JUS (SERVES 30-40)

TOP ROUND* / 195.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE AND MUSTARD SELECTIONS (SERVES 50-75)

ROASTED STRIP LOIN OF BEEF * / 265.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE AND MUSTARD SELECTIONS (SERVES 30-40)

ROASTED HONEYSUCKLE HAM / 185.00

SERVED ON PETITE ROLLS WITH HORSERADISH SAUCE AND MUSTARD SELECTIONS (SERVES 75-100)

SMOKED SALMON / 80.00

SERVED WITH COCKTAIL RYE, CHOPPED ONIONS, CAPERS AND LEMON (SERVES 30)

DIPS

SALSA AND HOUSE MADE TORTILLA CHIPS (GF)	16.00 / PER 2 QUARTS (SERVES 50-75)
GUACAMOLE AND HOUSE MADE TORTILLA CHIPS (GF)	32.00 / PER 2 QUARTS (SERVES 50-75)
MEXICAN SEVEN LAYER DIP AND HOUSE MADE TORTILLA CHIPS	35.00 / PER 2 QUARTS (SERVES 50-75)
BRUSCHETTA AND TOAST POINTS	15.00 / PER 2 QUARTS (SERVES 50-75)
HUMMUS AND PITA BREAD	23.00 / PER 2 QUARTS (SERVES 50-75)
HOT SPINACH DIP, CRACKERS AND GARLIC TOAST	19.00 / PER 2 QUARTS (SERVES 50-75)
HOT CRAB DIP AND CRACKERS	25.00 / PER 2 QUARTS (SERVES 50-75)

PACKAGES

DESIGNED TO BE SERVED FOR ONE AND ONE HALF HOURS
CHEF'S CARVING FEE / 45.00 PER CHEF ATTENDING
(50 PERSON MINIMUM)

INCLUDES: FAIR TRADE ORGANIC REGULAR AND DECAFFEINATED COFFEE, DESSERT (PG. 12)

PACKAGE ONE / 22.00

CHOICE OF 2 PLATTERS
CHOICE OF 2 COLD HORS D 'OEUVRES
CHOICE OF 2 HOT HORS D 'OEUVRES
CHOICE OF 2 HORS D 'OEUVRE DIPS
CHOICE OF HAM OR TOP ROUND – UPGRADE TO PRIME RIB OF BEEF* ADDITIONAL 5.50/PERSON

PACKAGE TWO / 35.00

CHOICE OF 3 PLATTERS
CHOICE OF 3 COLD HORS D 'OEUVRES
CHOICE OF 3 HOT HORS D 'OEUVRES
CHOICE OF 3 HORS D 'OEUVRE DIPS
CHOICE OF HAM, TOP ROUND OR STRIP LOIN– UPGRADE TO PRIME RIB OF BEEF* ADDITIONAL 5.50/PERSON

(GF) GLUTEN FREE

*THESE FOOD ITEMS ARE SERVED RAW OR UNDERCOOKED OR CAN BE COOKED TO ORDER.

BAR SERVICE

BAR SERVICE AVAILABLE FOR A MAXIMUM OF 6 HOURS. PRICES INCLUDE SET-UP AND MIXES
BARTENDER FEES OF 60.00 PER BARTENDER WILL APPLY IF BAR SALES DO NOT EXCEED 400.00

HOST BAR

PER PERSON

INCLUDES: BEER, WINE, LIQUOR AND SOFT DRINKS

	3 HOURS	4 HOURS	5 HOURS	6 HOURS
PREMIUM BAR	24.00	29.00	34.00	39.00
LUXURY BAR	28.00	33.00	38.00	43.00

OPEN BAR

PER DRINK

LUXURY BAR BRANDS	7.00	PREMIUM WINE / GLASS	6.50	PREMIUM BOTTLE BEER	4.50
PREMIUM BAR BRANDS	6.00	HOUSE WINE/ GLASS	5.50	DOMESTIC BOTTLE BEER	4.00
				SOFT DRINKS AND JUICE	2.00

CASH BAR

PER DRINK

LUXURY BAR BRANDS	7.25	PREMIUM WINE / GLASS	7.00	PREMIUM BOTTLE BEER	4.75
PREMIUM BAR BRANDS	6.25	HOUSE WINE/ GLASS	5.75	DOMESTIC BOTTLE BEER	4.00
				SOFT DRINKS AND JUICE	2.00

BEVERAGE LIST

WINES

HOUSE: CHARDONNAY, WHITE ZINFANDEL, MERLOT, MOSCATO & CABERNET SAUVIGNON

PREMIUM: CHARDONNAY, SAUVIGNON BLANC, MERLOT, CABERNET SAUVIGNON, PINOT GRIGIO & PINOT NOIR

BEERS

DOMESTIC: BUDWEISER, BUD LIGHT, MGD, MILLER LITE, COORS LIGHT, KILLIANS, LABATT BLUE & O'DOUL'S

PREMIUM: AMSTEL LIGHT, SAMUEL ADAMS, HEINEKEN, CORONA, BASS ALE, WOLVERINE LAGER, BELL'S AMBER ALE, AND SHORTS HUMA LUPA LISCIOUS

PREMIUM LIQUOR

ABSOLUTE VODKA, GLUTEN FREE TITO'S VODKA, BOMBAY GIN, BACARDI RUM, CAPTAIN MORGAN RUM, JIM BEAM BOURBON WHISKEY, JACK DANIELS WHISKEY, DEWAR'S SCOTCH, JOHNNIE WALKER RED SCOTCH, CANADIAN CLUB WHISKEY, JOSE CUERVO TEQUILA, CHRISTIAN BROTHERS BRANDY, KAHLUA COFFEE LIQUEUR, BAILEY'S IRISH CREAM LIQUEUR, SOUTHERN COMFORT LIQUEUR, TRIPLE SEC, PEACH SCHNAPPS, SWEET VERMOUTH & DRY VERMOUTH

LUXURY LIQUOR

GREY GOOSE VODKA, KETTLE ONE VODKA CITRUS, TANQUERAY 10 GIN, BACARDI RUM, CAPTAIN MORGAN RUM, MAKERS MARK BOURBON, JOHNNIE WALKER BLACK LABEL WHISKEY, CROWN ROYAL WHISKEY, SAUZA COMMERATIVO TEQUILA, AMARETTO LIQUEUR, HENNESSEY VS COGNAC, GRAND MARNIER COGNAC, KAHLUA COFFEE LIQUEUR, BAILEY'S ORIGINAL IRISH CREAM LIQUEUR, OUZO, JAMESON IRISH WHISKEY, GLENLIVET 12 YEAR SINGLE MALT SCOTCH, SOUTHERN COMFORT LIQUEUR, TRIPLE SEC, SWEET VERMOUTH & DRY VERMOUTH

ENHANCEMENTS

PRICED PER GALLON AND SERVES APPROXIMATELY 30, 4 OZ. DRINKS

FRUIT PUNCH	25.00	CHAMPAGNE PUNCH	41.00
MIMOSA PUNCH	41.00	CITRUS PUNCH	27.00
MARGARITA PUNCH	45.00	PEACH BELLINI PUNCH	45.00

WINE SELECTIONS

CHAMPAGNE

BIN 23 DOM PERIGNON (EPERNAY, FRANCE)	195.00 / BOTTLE
BIN 7 MOET & CHARDON IMPERIAL (FRANCE)	68.00 / BOTTLE
BIN 15 DOMAINE CHANDON BRUT (CA)	33.00 / BOTTLE
BIN 14 MUMM CUVÉE NAPA BRUT (CA)	29.00 / BOTTLE
BIN 12 M. LAWRENCE "SEX" BRUT ROSE (MI)	25.00 / BOTTLE
BIN 9 J.P. CHENET BRUT BLANC DE BLANCS (FRANCE)	22.00 / BOTTLE

SEMI-SWEET WHITE

BIN 38 CONUNDRUM	45.00 / BOTTLE
BIN 41 DUCKHORN SAUVIGNON BLANC	42.00 / BOTTLE
BIN 45 PINOT GRIGIO MEZZACORONA	24.00 / BOTTLE
BIN 62 DR LOSSEN L' RIESLING (MOSEL)	23.00 / BOTTLE
BIN 34 LEELANAU CELLARS MOSCATO	18.95 / BOTTLE
BIN 48 CHATEAU GRAND TRAVERSE, SEMI-DRY RIESLING	17.95 / BOTTLE
BIN 39 BERINGER WHITE ZINFANDEL (CA)	16.00 / BOTTLE

DRY WHITE

BIN 95 SONOMA-CUTRER, RUSSIAN RIVER RANCHES CHARDONNAY	43.00 / BOTTLE
BIN 43 KENWOOD SAUVIGNON BLANC (SONOMA)	21.00 / BOTTLE
BIN 99 HESS SELECT CHARDONNAY	21.00 / BOTTLE
BIN 107 BV BEAULIEU CHARDONNAY	19.95 / BOTTLE
BIN 80 WOODBRIDGE CHARDONNAY BY ROBERT MONDAVI	17.95 / BOTTLE

RED

BIN 159 DUCKHORN MERLOT (NAPA VALLEY)	75.00 / BOTTLE
BIN 166 MIEOMI PINOT NOIR (CALIFORNIA)	39.00 / BOTTLE
BIN 147 SEGHESSIO ZINFANDEL (SONOMA)	35.00 / BOTTLE
BIN 146 RAVENSWOOD ZINFANDEL (LODI)	25.00 / BOTTLE
BIN 168 BERINGER FOUNDERS RESERVE PINOT NOIR (CALIFORNIA)	20.00 / BOTTLE
BIN 150 COLUMBIA CREST MERLOT (COLUMBIA VALLEY, WA)	20.00 / BOTTLE

CALIFORNIA CABERNET SAUVIGNON

BIN 211 FROG'S LEAP (NAPA VALLEY)	75.00 / BOTTLE
BIN 217 CLOS DU VAL (NAPA VALLEY)	55.00 / BOTTLE
BIN 182 KENDALL-JACKSON VINTNERS RESERVE	37.00 / BOTTLE
BIN 191 KENWOOD (SONOMA)	34.00 / BOTTLE
BIN 178 FRANCIS COPPOLA, DIAMOND SERIES	32.00 / BOTTLE
BIN 212 GEYSER PEAK (ALEXANDER VALLEY)	24.00 / BOTTLE
BIN 176 BEAULIEU BV COASTAL	19.95 / BOTTLE
BIN 171 WOODBRIDGE CABERNET BY ROBERT MONDAVI	17.95 / BOTTLE

AN EXTENSIVE SELECTION OF WINE FROM WEBER'S AWARD WINNING LIST IS AVAILABLE ON REQUEST