Reception Stations

Carving Station

Roasted Beef Tenderloin
Grated Horseradish
Mushroom Sauce
Bearnaise
French Rolls
$350 each Serves 30-35

Roasted Whole Turkey
Ancho Mustard
Cranberry Chutney
Corn Muffins
$275 each Serves 40-50

Honey Glazed Ham
Pineapple Relish
Three Mustard Sauce
Coconut Muffins
$275 each Serves 40-50

Roasted Sirloin of Beef
Chipotle Aioli
Pepper Salsa
Sourdough Rolls
$350 each Serves 40-50

Action Stations

Grilled Cheese & Tomato Soup Station
Chef manned station, cooked to order grilled cheese with tomato bisque.

A selection of Crusty Italian, Sourdough and Sprouted Grain with filling choices of American, Smoked Gouda, Dill Havarti, Cheddar, Swiss, Provolone, Tomato, Avocado and Bacon. $15 pp

Pasta Station
Ravioli, cheese tortellini, and penne pasta prepared to order with a choice of: Traditional marinara, roasted garlic-chive oil, sherry-mushroom cream. Your guest can choose to add chicken, shrimp or Italian sausage. $16 pp

Fried Rice Station
A selection of char siu, spam, shrimp and chicken with rice for stir frying. Guests can add a variety of toppings: Egg, edamame, assorted vegetables, sesame seeds, mung bean sprouts, tofu, cashews, almonds and pineapple. $16 pp

Chop & Tossed
A selection of three styles of salad mixes; chopped romaine, spinach and spring mesclun. $15 pp
Toppings include: Tomatoes, Cucumber, Sourdough Croutons, Parmesan Cheese, Shredded Cheddar, Ham, Roasted Chicken, Bacon, Broccoli, Hard Boiled Egg, Fresh Berries, A Variety Of Nuts And Assorted Dressings & Vinaigrettes.

Chilled Seafood

Create Your Own Display
Selections price per 80 pieces.

Jumbo Gulf Shrimp	$175
Maine Lobster	$MKT
Oysters	$ 210
Crab Claws	$MKT

Cocktail & Dijon Lime Sauces

Tapas

Antipasti
Grilled Vegetables, Prosciutto, Capicola, Salami, Fresh Mozzarella, Provolone, Marinated Olives & sun dried tomato, Ciabatta, Bread Sticks and Herb Foccacia.

$175 Serves 20-25

Mezze
Roasted Tomato Salsa, Artichoke Pesto, Baba Ghanoush, Hummus and Kalamata tapenade with toasted pita and tortilla chips.

$250 Serves 50

Sushi Display

Beautiful Trays of:
California Rolls

Vegetable Rolls

Spicy Tuna Rolls

Wasabi, Soy Sauce & Pickled Ginger

$250 50 rolls

Contact one of our event planners at 989.859.6618 for additional details.

Reception Stations

CONTINUED

Hors d'Oeuvres Stations

Chicken Wing Bar

Asian, Jerk, Lemon Pepper and Buffalo Wings with celery,
blue cheese, and ranch dressing (6 pieces per person) $13 pp

Smoked Salmon Display

Cold smoked salmon
Shallot
Hard Boiled Egg
Caper
Roasted Red Pepper
Whipped Cream Cheese
Cracker & Crostini Display
$350 Serves 25

Fresh Vegetable Crudite

Crisp Fresh Vegetables Of The Season with creamy Herb Dip
$115 Serves 25

Imported & Domestic Cheese Display

Dill Havarti, Goat, Cheddar, Swiss, Double Cream Brie, Smoked Gouda With Sliced Baguette, Lavash,
And Water Crackers.
$150 Serves 25

Six Foot Party Sub

Six feet of meat, cheese, toppings, and bread. Accompanied by appropriate condiments.
$250 Serves 80

Grilled Vegetables & Tomatoes Caprese

Tomato & Mozzarella paired with balsamic & olive oil
marinated vegetables including;
Eggplant
Sweet Peppers
Zucchini
Summer Squash
Mushrooms
Onion
$400 Serves 50

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