

HOLIDAY MENU

STARTERS

The Hemlock · 13 per person

vegetable crudité's with ranch dip
imported and domestic cheese and cracker display
seasonal fresh fruit and berries display

HORS D'OEUVRES

4-6 pieces per person is recommended. Price is based on 25 pieces

Crab Cakes · 125

with chipotle mayonnaise

Spiced Rubbed

Chicken Wings · 50

with blue cheese fondue

Broccoli and Cheddar Bites · 50

Jumbo Shrimp Cocktail · 70

citrus cocktail sauce

Sweet and Spicy Meatballs · 50

Miniature Beef Wellingtons · 125

BUFFET DINNERS

The Traditional · 30

tossed salad with seasonal vegetables,
and assorted dressings
orange, apple and marshmallow salad
assorted dinner rolls
fresh cranberry sauce
carved turkey with sausage stuffing and gravy
spiral sliced ham with brown sugar and honey glaze
smoked pork loin with apple cinnamon chutney
roasted garlic mashed bliss potatoes
traditional green bean casserole
pumpkin pie and Dutch apple pie

Mountain Grand · 33

Caesar salad with parmesan crisps
chilled pasta primavera salad
antipasto platter with game sausage
assorted dinner rolls
roasted chicken breast with Hawaiian BBQ sauce
marinated grilled flank steak
marshmallow crusted yams
green beans amandine
roasted pecan fried rice
bread pudding with a sweet bourbon sauce

PLATED DINNERS

served with choice of tossed or Caesar salad, starch, and seasonal vegetables
dinner rolls and butter, and chef's choice dessert

Michigan Cherry Wood

Smoked Prime Rib of Beef · 30

with rosemary jus

Grilled Scottish Salmon · 30

topped with pineapple-mango butter

Parmesan Crusted Whitefish · 29

topped with lemon-caper butter

Grilled Sirloin · 29

topped with wild mushroom demi-glace

Pancetta, Spinach, Cherry Stuffed Chicken · 27

topped with Boursin cream sauce