

BOYNE MOUNTAIN



CATERING GUIDE

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BANQUET INFORMATION

FUNCTION ROOMS

Function rooms are assigned according to the anticipated number of guests and set-up requirements at the time of booking. Should these factors change, BOYNE reserves the right to transfer the function to a more appropriate space. As other groups may be utilizing the same room you are prior to, or following your function, please adhere to the times agreed upon. Should your time schedule change, please notify us and every effort will be made to accommodate your request

PROGRAM ARRANGEMENTS

Any modifications to the program shall require mutual written approval from both parties. Subsequently, any changes may affect the rates established as written in this contract.

The Resort will not accept delivery of packages more than 7 days prior to your function date and the Convention Services Manager should be made aware of such a delivery in writing. Shipments must include company/group name, your representative's name, return address, and date of function. The Resort will not assume any responsibility for the damage or loss of merchandise sent to the Resort for storage. Special regulations apply to exhibits. Please contact the Convention Services Manager for the specifics.

BOYNE policy and Michigan State Liquor Law prohibit food and beverages from being brought into or consumed in public facilities.

BOYNE policy prohibits food from being removed from a buffet.

Depending on inclement weather at BOYNE discretion Food & Beverage may be moved inside so the food quality is not compromised.

The Resort has the following policy with respect to signs: signs displayed outside function rooms should be freestanding or on an easel and of professional quality. No adhesive other than Resort approved tape should be used to affix a sign to a wall. The Resort will approve and assist in the placement of all signs.

All meeting room layout, set-up and diagrams must be pre-approved and in accordance with the state and local fire codes.

All planned food and beverage, audiovisual and equipment rentals are subject to taxes, 21% service fee and the current Michigan state sales tax, which is 6%. Taxes are subject to change.

Extending past recommended times for meal functions will result in a 15% surcharge of the menu price for every additional 30 minutes.

To ensure optimal quality, buffets will be left up for a maximum of two hours.

GUARANTEES

In order to provide optimum service, a final guaranteed count of the number of guests in attendance is required 72 business hours in advance of the function. This number will be considered your minimum guarantee, not subject to reduction, for which you will be charged. If a guarantee is not received 72 business hours in advance, the expected number of attendees specified at the time of booking will prevail. We will be prepared and set the room to serve 5% above your guarantee. If more than the guarantee are served, you will be billed for the actual number of guests served. Sunday, Monday and Tuesday event counts are due by 2 p.m. the preceding Friday

SECURITY

BOYNE will not be responsible for damage or loss of any merchandise or articles left on property prior to, during, or following a function. You may arrange for security in advance of your function. See your BOYNE representative for specific details. At the discretion of BOYNE, security personnel may be required for certain functions. The charge for this service will be added to your bill.

CANCELLATION POLICY

Cancellation of confirmed meal functions will be billed at 100% of the expected revenue of the meal if canceled within 30 days of the group arrival.

AUDIOVISUAL & MEETING EQUIPMENT

House sound is for speaking only (not for entertainment purposes. Audio patching fee of 50 per room.)

All equipment to be provided by Boyne Mountain. Boyne Mountain reserves the right to control sound in meeting rooms.

Wired Microphone • 25 per day

Wireless Handheld or Lavalier Microphone • 100 per day

Portable Speaker System • 130 per day

Analog Mixer Board • 75 per day

Blu Ray Player (Build In Vienna Only) • 40 per day

Built-In Screen or Portable Screen • 35 per day

Wireless Laser Pointer/Mouse • 25 per day

Portable LCD Projector and Screen • 150 per day

Portable HD LCD with Screen • 215 per day

Portable Screen 70" • \$40

Portable Screen 80" with Skirting • 50

Vienna HD Built-In LCD • 600 per day | 3 projectors, 3 screens

Vienna A HD Built-In LCD • 420 per day | 2 projectors, 2 screens

Vienna B HD Built-In LCD • 215 per day

Matterhorn B or D HD Built-In LCD • 275 per day

Alpine Room 75" Built-In TV • 200 per day

Portable 55" TV with Cart • 170 per day

Laptop or Computer Rental • 100 per day

Uplighting • 4 for 100 per day or 8 for 150 per day

Digital Mixer • 150 per day

EXHIBIT TABLE

Display Table • 35 per stay
covered, skirted 8' table

Vendor Table • 50 per stay
covered, skirted 8' table, two chairs, wastebasket

Pipe & Drape • 50 per stay
limited availability 10' section

ELECTRICAL OUTLETS

300 watt maximum per powerstrip. Power limitations to be discussed with your Convention Services Planner.

110 Voltage • 15 per day

220 Voltage • 25 per day

Powerstrip • 15 per stay

Extension Cord • 20 per stay

INTERNET

Complimentary WiFi access. Wireless connection for remote presentations available in Vienna and Matterhorn with rental of HDMI LCD projectors.

Wired Internet Connection • 200 per connection per day

TELEPHONE SERVICE

72 hour advance notice required. Specify local, long distance or international calling capabilities, as well as dial-in/dial-out capabilities.

Speaker Phone • 110 per day, plus toll charges

Soundstation Speaker Phone • 125 per day, plus toll charges

BANNERS

Boyne Mountain Staff will hang

Inside Banner • 25

Outside Banner • 50

ONSITE RENTAL EQUIPMENT

Flipchart and Markers • 35 per day

Easel (Max of 15) • 5 per day

Hightop Cocktail Table (23") • 12 per day

4' Skirted Table • 12 per day

8' Skirted Table • 15 per day

48" Round Table (seats 6-8) • 10 per day

60" Round Table (seats 8-10) • 10 per day

54"x54" White Linen • 7 per day

72"x72" White Linen • 7 per day

52"x114" White Linen • 10 per day

Table Skirting (per table) • 30 per day

Chair • 3 per day

Wastebasket • 2 per day

Recycle Bin • 2 per day

Gas Grill Rental (Limited availability) May-Oct • 72 hours notice required • On grounds only • 50 per day • Includes propane

DANCE FLOOR & RISERS

18'x18' Dance Floor • 300 per day

6'x8' Risers • 35 per section
one set of stairs • Height options 18" or 32"

AUDIOVISUAL PACKAGES

House sound is for speaking only (not for entertainment purposes. Audio patching fee 50 per room.)

All equipment to be provided by Boyne Mountain. Boyne Mountain reserves the right to control sound in meeting rooms. Additional items added at individual cost. All audio packages are for areas without built in sound per room, per day.

(5 Max) Small Audio Package • 150 • 175 for Wireless

- 1 Wired Microphone
- All Necessary Cables & Power
- 1 Portable (1 Input) Speaker
- 1 Speaker Stand

(2 Max) Medium Audio Package • 180 • 220 for Wireless

- 2 Wired Microphones
- All Necessary Cables & Power
- 1 Portable (2 Input) Speaker
- 1 Speaker Stand

(1 Max) Large Audio Package • 280 • 320 for Wireless

- 2 Wired Microphones
- All Necessary Cables & Power
- 2 Portable (2 Input) Speakers
- 2 Speaker Stands

(1 Max) XL Audio Package • 380 • 420 for Wireless

- 2 Wired Microphones
- 10 ea. Additional Wired
- 25 ea. Additional Wireless
- All Necessary Cables & Power
- 2 Portable (1 Input) Speakers
- 2 Speaker Stands
- 6 Channel Mixer • 20 for 8 Channel Mixer
- *When in use, only three Small Packages are available*

(4 Max) Full A/V Package (Small) • 375 • 425 for Wireless

- Wired Microphone
- All Necessary Cables & Power
- 1 Portable (1 Input) Speaker
- 1 Speaker Stand
- 1 HD LCD Projector
- 1 Screen

(2 Max) Full A/V Package (Large) • 650 • 700 for Wireless

- 2 Wired Microphones
- All Necessary Cables & Power
- 2 Portable (2 Input) Speaker
- 2 Speaker Stands
- 2 HD LCD Projectors
- 2 Screens

POLICIES

Customers may be responsible for costs incurred as a result of cancelled requests and equipment ordered but not used if not cancelled seventy-two hours prior.

A/V Specialists are available to assist in the setup or configuration of customer owned equipment or to be present during meetings and presentations at the cost of 55 per hour, 7am-5pm, 75 per hour after 5pm, seventy-two hour notice is required.

- Please advise your Convention Services Manager of any special requirements you may have in the areas of audio-visual equipment, display equipment, labor, etc. An itinerary must be submitted 60 days prior to arrival.
- We require 24 hours notice of any cancellation of audio-visual equipment ordered from or through the Resort.



CONTINENTAL BREAKFASTS

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
\$100 service fee for fewer than 25 guests.*

Includes juice, coffee and tea service.

The Meeting Administrator • 14

Sliced fresh fruit, assorted Danishes, muffins, bagels, cream cheese, butter and preserves.

Heart Smart Healthy Start • 15

Sliced fresh fruit, assorted yogurts and steel-cut oatmeal with skim milk, brown sugar and dried fruit topping.

PLATED BREAKFAST

*Includes juice, coffee and tea service.
Maximum of 50 guests.*

Mountain Morning • 15

Farm fresh scrambled eggs, bacon or sausage links, breakfast potatoes and toast.

French Toast • 16

Garnished with berry compote, whipped cream and maple syrup. Served with bacon or sausage links.

Eggs Benedict • 19

Two poached eggs and Canadian bacon set atop two English muffins with Hollandaise sauce. Served with breakfast potatoes.

Buttermilk Pancakes • 16

Stack of fluffy pancakes with warm maple syrup. Served with your choice of bacon or sausage links.

BREAKFAST BUFFETS

*Based on one hour. 25 person minimum.
For each additional 30 minutes add 2 per person.
\$100 service fee for fewer than 25 guests.*

Includes juice, coffee and tea service.

The Monument • 18

Sliced seasonal fruit, farm fresh scrambled eggs with cheddar, bacon, sausage links, assorted toasts, breakfast potatoes and pancakes with warm maple syrup.

The Alpine • 21

Assorted Danishes, muffins, bagels, cream cheese, butter, preserves, sliced fresh fruit, yogurt and granola parfaits, broccoli and smoked cheddar quiche and salmon lox.

ADDITIONS TO YOUR BUFFET SELECTION

Based on one hour.

Hard Boiled Eggs • 8 per dozen

Eggs Benedict • 6 per person

Broccoli or Smoked Cheddar Quiche • 4 per person

Chef-Attended Omelet or
Belgian Waffle Station • 5 per person
**A \$100.00 fee is assessed for all chef-attended stations*

Avocado Tartines • 6

Salmon Tartines • 6

Yogurt Bar • 5 each | includes 3 different yogurts (vanilla, strawberry and blueberry) raisins, granola, dried fruit, nuts, etc.

Sausage, Egg And Cheese Breakfast Sandwiches • 6 each

Assorted Cold Cereals And Milk • 4 each

Turkey Bacon or Turkey Sausage Links • 4 per person

Steel-Cut Oatmeal With Milk, Raisins And Brown Sugar • 4 per person

BLOODY MARY BAR

**A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

10 each for New Amsterdam Vodka

12 each for Titos Vodka

- Meat Stick
- Cheddar
- Pepper Jack
- Pickles
- Celery
- Olives
- Limes
- Hot Sauce
- Worcestershire Sauce



MIMOSA BAR

**A minimum of 40 drinks must be purchased, if this minimum is not met the difference will be billed to the master account. Based on 90 minutes.*

9 each with Prosecco

- Orange, Grapefruit, and Pineapple Juice
- Orange slices, Raspberries, Strawberries, and Blueberries

***If you wish to do both a Mimosa and Bloody Mary bar a minimum of 70 drinks total must be purchased, if this minimum is not met the difference will be billed to the master account.*





BEVERAGES A LA CARTE

Coffee • 30 per gallon | 16 per pot

Decaffeinated Coffee • 30 per gallon | 16 per pot

Starbucks Coffee • 35 per gallon | 19 per pot

Assorted Herbal Teas • 3 per tea bag

Iced Tea • 27 per gallon | 16 per carafe

Lemonade • 27 per gallon | 16 per carafe

Fruit Punch • 27 per gallon | 16 per carafe

White or Chocolate Milk • 28 per gallon | 11 per carafe

Hot Chocolate • 30 per gallon | 16 per pot

Hot Chocolate • packets | 4 per packet

Orange, Cranberry or Apple Juice • 30 per gallon | 16 per carafe

Bottled Water • 3 each

Assorted Coca-Cola Soda • 3 each

PowerAde • 4 each

Assorted Bottled Juice • 4 each

Pellegrino Sparkling Mineral Water, 5oz • 4 each

Energy Drink • 5



BAKERY ITEMS A LA CARTE

Homestyle Mini Muffins • 12 per dozen

Assorted Danishes • 38 per dozen

Assorted Donuts • 19 per dozen

Assorted Scones • 35 per dozen

Deli Bagels with Cream Cheese • 24 per dozen

SNACK ITEMS A LA CARTE

Whole Fresh Apples, Oranges and Bananas • 2.5 each

Individual Bags of Chips or Pretzels • 3 each

Assorted Granola Bars • 3 each

Assorted Ice Cream Novelties • 3 each

Kind Bars • 4 each

Assorted Cookies • 26 per dozen | 3 dozen minimum

Fudge Brownies • 28 per dozen

Rice Krispie Treats • 12 per dozen

Chocolate Covered Strawberries • 4 each

THEMED BREAKS

Based on one hour, 25 person minimum. For each additional 30 minutes, add 2 per person. 100 service fee for fewer than 25 guests.

Solace Rejuvenation • 9

Crisp vegetable crudité's with hummus, granola bars, whole fresh fruit and deluxe dried fruit and nut mix.

At the Movies • 10

Popcorn, candy bars, tortilla chips, salsa, soft pretzel sticks with mustard and hot cheese sauce.

DRY SNACKS A LA CARTE

Pricing based on per 25 guests.

Freshly Popped Popcorn • 25

Pretzels • 25

Potato Chips and French Onion Dip • 30

Chex Mix • 35

Deluxe Trail Mix • 40

Tortilla Chips and Salsa • 40

Mixed Nuts • 50



LUNCH ENHANCEMENTS

Soup • 6

Tomato-Basil Bisque, Beef Barley, Classic Chicken Noodle, Minestrone, Broccoli Cheddar, Cream of Mushroom, Gazpacho, Loaded Baked Potato, Butternut Squash Bisque

Dessert • 3

Fresh Fruit Cup, Chocolate Mousse, German Chocolate Cake, Traditional Carrot Cake, Apple, Cheery Pie, New York Cheesecake

PLATED SALADS

Includes iced tea, lemonade, coffee and tea service. All salads are served with rolls and butter.

Cobb Salad • 18

Mixed greens, grilled chicken, bacon, avocado, blue cheese, tomato, hardboiled egg, choice of dressing.

Arugula Watercress Salad • 14

Granny Smith apple sticks, goat cheese, toasted pine nuts, dried cranberries, lemon blood orange vinaigrette.

Add tuna, chicken, salmon or shrimp 7 per person.

Northern Michigan Salad • 17

Arcadian Harvest Blend, grilled chicken, gorgonzola, dried cherries, toasted walnuts and green apple vinaigrette.

Grilled Chicken Caesar Salad • 17

Romaine, grilled chicken, garlic croutons, shaved parmesan, creamy Caesar dressing.

Caprese Salad • 16

Mozzarella, Heirloom tomatoes, fresh basil, balsamic vinaigrette.

PLATED SANDWICHES

Includes iced tea, lemonade, coffee and tea service. All sandwiches are served with housemade potato chips and a pickle spear. Substitute veggie chips for 2 per person.

Italian Grinder • 16

Salami, ham, provolone, tomato, onion, banana peppers, Italian dressing on a grinder sub.

Michigan Chicken Salad Croissant • 15

Homemade chicken salad with northern Michigan cherries, celery, walnuts, leaf lettuce on a flaky croissant.

Smokin' Granny Wrap • 16

Buffalo chicken by Boar's Head, smoked bacon, cheddar, Granny Smith apple sticks, toasted sunflower seed-cranberry sauce, honey lime chipotle aioli, cheddar encrusted garlic herb wrap.

Croissant Club • 16

Turkey, ham, bacon, cheddar, lettuce, tomato and mayonnaise on a flaky croissant.

Roast Beef • 16

Roast beef, Boursin cheese, lettuce, tomato, onion and bistro sauce on a soft onion roll.

PLATED LUNCHEON ENTREES

Includes iced tea, lemonade, coffee and tea service. All entrees include a garden or Caesar salad, rolls and butter and chef's choice vegetable.

Stuffed Chicken Breast • 19

Apple-Brie and cranberry stuffed chicken breast drizzled with a Michigan apple cider jus. Served with wild mushroom rice pilaf.

Sautéed Chicken Breast • 19

Chicken breast finished with a Boursin cream sauce and garnished with fresh raspberries. Served with rice pilaf.

Great Lakes Whitefish • 20

Broiled whitefish finished with lemon-thyme butter sauce. Served with rice pilaf.

Quinoa Stuffed Pepper • 16 V

Vegetables and quinoa stuffed into a bell pepper and roasted.

Countryside Ratatouille • 15 • V

Seasoned eggplant, zucchini, squash and seasonal vegetables, sautéed in vegetable stock.

Meatloaf • 18

Beef and pork blend, morel mushroom demi glace, garlic mashed potatoes.

BOXED SANDWICHES

Includes your choice of one sandwich, whole fruit, dry snack, cookie and bottled water.

Roast Beef & Cheddar • 17

Soft roll layered with roast beef, cheddar, onion, tomato, leaf lettuce, bistro sauce on the side.

Ham & Cheese • 17

Soft roll layered with ham, cheddar, onion, tomato, leaf lettuce, bistro sauce on the side.

Corned Beef Sandwich • 17

Corned beef, Swiss, lettuce, tomato on marble rye with Thousand Island dressing and mustard on the side.

Turkey BLT Wrap • 17

Whole wheat wrap with turkey, bacon, lettuce, tomato and soft herb French cheese.

Tuna Sandwich • 17

Traditional mayonnaise based white albacore tuna salad, leaf lettuce, tomato, provolone on a soft roll.

Veggie Roll • 17

Whole wheat wrap stuffed with cucumber, onion, green pepper, tomato, shredded mozzarella and hummus.



LUNCH & DINNER BUFFETS

Based on one hour.

100 service fee for fewer than

50 guests, 25 person minimum.

Served with iced tea, lemonade, coffee and tea service.

Soup & Salad Bar • 16

Garden tossed salad bar with cherry tomatoes, onions, olives, cucumbers, broccoli, carrots, shredded cheese, croutons, assorted dressings and vinaigrettes. Chef's choice cold salad, garlic breadsticks, choice of two soups.

Director's Deli Board • 19 lunch | 24 dinner

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Deli display featuring shaved ham, smoked turkey, roast beef, cheddar and Swiss. Served with assorted sandwich breads and wraps, tomato, lettuce, onion, mustard, mayonnaise, deli sauce, potato chips and assorted dessert bars.

Add tuna salad, egg salad, chicken salad or roasted vegetable platter 2 per person.

Mario's Pizza Buffet • 17 lunch | 21 dinner

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Assorted housemade 12 slice pizza, garlic breadsticks with marinara sauce. Assorted cookies and brownies.

Lakeside Grille • 20 lunch | 25 dinner

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Michigan-style potato salad, traditional baked beans and fresh corn on the cob. Grilled hamburgers, bratwursts and hot dogs. Served with cheddar, Swiss, lettuce, tomato, pickle, onion, pickle relish, sauerkraut, mustard, ketchup and mayonnaise. Assorted cookies and brownies.

Add grilled chicken breast, turkey burgers or veggie burgers 3 per person.

South of the Border • 20 lunch | 25 dinner

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Tortilla chips, salsa, queso dip, refried beans and Spanish rice. Beef wet burritos, seasoned ground beef, tacos with hard and soft shells, beef and chicken fajitas. Served with grilled onions, peppers, shredded cheese, chopped tomatoes, shredded lettuce and sour cream. Fruit filled empanadas.

Little Italy • 19 lunch | 24 dinner

Caesar salad bar with Romaine, garlic croutons and creamy Caesar dressing. Garlic breadsticks with marinara. Antipasto display featuring sliced salami, ham, mozzarella, roasted peppers and olives. Baked ziti with authentic Italian sausage, chicken piccata. Baked vegetarian lasagna. Italian-seasoned zucchini and squash. Tiramisu.

Executive Deli Luncheon • 22 lunch | 27 dinner

75 per maximum.

Salad Option (select two):

Chilled Pasta Primavera, Creamy Coleslaw, Michigan-style Potato Salad, Thai Chicken Noodle Salad, Greek Farmer's Salad

Sandwich & Wrap Option (select three):

Prosciutto, hard salami, mozzarella, roasted red peppers and pesto on focaccia bread.

Herb and pepper roasted sirloin with Boursin cheese on a hoagie roll.

Roasted chicken with lettuce, tomato and sun-dried aioli on a whole wheat hero.

Roasted turkey with caramelized onions, Swiss and bistro sauce on focaccia bread.

Traditional mayonnaise based or oil and lemon based white albacore tuna salad, lettuce, tomato in a pita pocket.

Grilled vegetable sandwich with provolone and sun-dried tomato aioli on ciabatta bread.

Dessert Option (select two):

Chocolate Chip Cookies, Chocolate Dipped Strawberries, Fudge Brownies, Apple Strudel

LUNCH & DINNER BUFFET

Based on one hour.

100 service fee for fewer than

50 guests, 25 person minimum.

Served with iced tea, lemonade, coffee and tea service.

Great Lakes Luncheon • 23 pick two | 28 pick three Dinner 27 pick two | 32 pick three

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Luncheon rolls with butter. Pasta salad and marinated cucumber-tomato salad. Includes chef's choice vegetable and dessert.

Beef & Pork Options:

Grilled Skirt Pepper Steak with Peppers and Onions

Sirloin Stroganoff with Kluski Noodles

Whole Roasted Pork Loin with Michigan Maple Glaze

Poultry Options:

Chicken Cordon Blue

Chicken Marsala with Cremini Mushrooms and Trottolo Pasta

Roast Turkey Tenderloin with Turkey Sausage, Cranberry and Walnut Stuffing

Fish Options:

Camp-Style Rainbow Trout with Bacon, Caramelized Onions and Almonds

Grilled Salmon with Honey-Peach Salsa

Parmesan or Potato Encrusted Great Lakes Whitefish with Lemon-Caper Buerre Blanc

Great Lakes Luncheon Continued

Vegetarian Options:

Eggplant Parmesan

Quinoa Stuffed Pepper

Vegetarian Lasagna Roulades with Grilled Fresh Vegetable Ragout

Starch Options (choose one):

Oven Roasted Potatoes, Rice Pilaf, Mashed Potatoes





ASSORTED DIPS & SPREADS

Serves 25 people

French Onion Dip with Potato Chips • 40

Roasted Red Pepper Hummus with Pita Crisps • 60

Seven Layer Mexican Dip with Tortilla Chips • 60

Spinach Artichoke Dip with Pita Crisps • 75

Warm Crab Dip with Pita Crisps • 85

Smoked Salmon Pate • 275 (serves 50)

Served with assorted crackers.

CHILLED

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

Antipasto Skewers with Balsamic Reduction • 45

*Avocado and Tomato Tartlets • 45

*Fresh Fruit Kabobs • 45

*Fresh Tomato-Basil Bruschetta • 45

*Italian Sausage and Tomato Tartlets • 45

*Walnut, Apple and Gorgonzola Strudel Bites • 45

*Wild Mushroom Bruschetta • 45

Assorted Sushi (California, Spicy Tuna and Cucumber Rolls) • 70

Shrimp Cocktail • 70

Smoked Whitefish • 200 (serves 50)

Served with assorted crackers.

HOT

*4-6 pieces per person is recommended.**Price is based on 25 pieces.**Selected items * may be hand passed to your guests for an additional \$25.00 service fee per hour, per server.*

Chicken Strips • 50

Choice of buffalo, cherry BBQ, maple-sriracha. Served with ranch or blue cheese and celery.

Chicken Wings • 50

Choice of buffalo, cherry BBQ, Asian sesame. Served with ranch or blue cheese and celery.

Jalapeno Poppers with Ranch • 50

Meatballs Au Poivre or Sweet and Sour • 50

Miniature Spanakopita • 50

Pesto, Mushroom and Olive Pizzettes • 50

*Sausage Stuffed Mushroom Caps • 50

Apple and Brie Quesadillas • 55

Margherita Pizzettes • 55

Wild Mushroom Quesadillas with Sour Cream and Salsa • 55

Asparagus and Cheese Phyllo Puffs • 70

Crab Cakes with Cajun Remoulade • 125

Lamb Lollipops with Mango Cranberry Chutney • 125

Miniature Beef Wellingtons • 125

*Scallops Wrapped in Bacon • 100

DISPLAYS

Serves 25, 50, 100 guests.

Artisan Cheese & Crackers • 145 | 260 | 495

Array of domestic and imported cheeses, garnished with grapes and berries. Served with assorted crackers.

Vegetable Crudités • 90 | 160 | 290

Assorted fresh seasonal vegetables. Served with choice of roasted red pepper hummus or spinach dip.

Seasonal Fresh Fruit & Berries • 105 | 190 | 345

Assorted fresh seasonal fruit and berries. Served with choice of chocolate fondue or yogurt dip.

Brie En Croute • 90 | 160 | 290

Creamy French Brie wrapped in puff pastry. Served with apricot preserves, fresh blueberries, crackers and bread pieces.

Assorted Dips & Spreads • 90 | 160 | 290

Spinach artichoke dip, hummus, warm crab dip and salsa. Served with tortilla chips, assorted crackers and bread pieces.

Italian Antipasto • 90 | 160 | 290

Sliced salami, ham, mozzarella, provolone, assorted olives, roasted red peppers, pepperoncini's and artichoke hearts.

Taste of Michigan • 125 | 230 | 420

Assorted Michigan artisan cheeses, Michigan jam, jellies, berries, smoked whitefish and smoked duck sausage. Served with crackers and bread pieces.



PLATED DINNERS

Includes choice of garden or Caesar salad, starch, dinner rolls with butter, iced tea, lemonade, coffee and tea service.

Enhance your salad...

Michigan Salad • 4

Arcadian blend lettuce, dried cherries, gorgonzola and toasted walnuts with housemade vinaigrette.

Southwestern Spice Salad • 4

Arugula, marinated cucumber and grape tomatoes, shaved red onion, herb and spiced vinaigrette

Strawberry Fields • 4

Fresh spinach, strawberries, toasted pine nuts and goat cheese with housemade green apple vinaigrette.

Add a soup • 6

Tomato-Basil Bisque, Beef Barley, Classic Chicken Noodle, Minestrone, Broccoli Cheddar, Cream of Mushroom, Gazpacho, Loaded Baked Potato, Butternut Squash Bisque

Starch Option:

Roasted Red Potatoes, Garlic Mashed Potatoes, Au Gratin Potatoes, Risotto, Roasted Fingerling, Rice Pilaf

ENTREE OPTIONS**Herb Roasted Boneless Pork Loin • 26**

Roast pork loin finished with Michigan apple jus.

Grilled Sirloin • 30

10 oz. New York strip steak topped with a morel mushroom demi-glace.

Beef Medallions • 34

Medallions of beef tenderloin topped with wild mushroom demi-glace and blue cheese accent.

Filet of Beef • 39

Six ounce seared filet complemented with demi-glace and blue cheese accent.

Northern Michigan Chicken • 28

Pancetta, spinach and cherry chicken breast topped with Boursin cream sauce.

Seared Chicken Breast • 26

Lightly breaded, seared chicken breast served with choice of Boursin cream sauce with raspberry drizzle, whole grain mustard sauce or wild mushroom sauce.

Chicken Oscar • 30

Chicken breast with crab meat and asparagus. Finished with classic Béarnaise sauce.

Potato Encrusted Whitefish • 28

Fresh great lakes whitefish broiled to perfection and encrusted with hash brown potatoes. Finished with lemon-dill peppercorn compound butter.

Parmesan Encrusted Whitefish • 29

Fresh great lakes whitefish encrusted with parmesan. Finished with lemon-caper beurre blanc.

Scottish Salmon • 30

Grilled salmon filet topped with maple-sriracha glaze.

Shrimp Skewer • 29

Two sugar cane skewered shrimp with lemon-butter sauce.

Herb Encrusted Walleye • 30

Boneless walleye fillet pressed in fresh herbs, panko bread crumbs and sautéed golden brown to perfection.

PLATED VEGETARIAN DINNERS**Quinoa Stuffed Pepper • 25**

Vegetables and quinoa stuffed into a bell pepper and roasted.

DUET PLATES**Chicken & Fish • 29**

Breast of chicken, boursin cheese sauce and parmesan crusted whitefish with lemon beurre blanc.

Beef & Chicken • 45

Sliced filet of beef with wild mushroom sauce and seared chicken breast with lemon caper sauce.

Surf & Turf • Market Price

Petit filet mignon paired with a 5 oz. lobster tail.

Combine any two entrees and create a special duet plate. The additional cost is 4 per person above the price of the higher entree.

PLATED DESSERT

Plated meals are served with your choice of one of the following desserts.

Apple Pie**Salted Caramel Apple Cheesecake****Cherry Pie****Two Chocolate Covered Strawberries****Bistro Key Lime Pie****New York Style Cheesecake****Tiramisu****Strawberry Shortcake (traditional)****Ultimate Chocolate Cake**

DINNER BUFFETS

Based on one hour.

100 service fee for fewer than

50 guests, 25 person minimum.

Served with iced tea, lemonade, coffee and tea service.

100 service fee for all chef-attended stations.

Valley View • 29

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Breaded pork chop with Granny Smith apple chutney. Baked lemon herb chicken breast. Broiled whitefish provencal with tomatoes, peppers, olives and garlic. Yukon gold mashed potatoes. Green bean medley. Chef's choice assorted desserts.

The Classic • 32

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and five bean salad. Carved London broil. Sautéed chicken breasts with forest mushroom sauce. Camp style walleye with caramelized onions, toasted almonds and bits of bacon. Oven roasted red potatoes and seasonal vegetables. Chef's choice assorted desserts.

Substitute London broil with chef-carved prime rib for an additional 5 per person.

Northern Michigan Grille • 34

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad, Michigan-style potato salad. New York strip steak, BBQ pork ribs and BBQ chicken. Oven roasted potatoes, fresh corn on the cob and traditional baked beans. Layered strawberry shortcake.

Add sauerkraut stuff whole pig for an additional 8 per person (50 person minimum).

The Mighty Mac • 35 pick two | 40 pick three

Garden tossed salad bar with cherry tomatoes, cucumbers, shredded cheese, croutons and assorted dressings. Dinner rolls with butter. Chilled pasta salad and five bean salad. Chef's choice starch, vegetable and assorted desserts.

Chef-Carved Options:

Roast Prime Rib of Beef

Roast Beef Strip Loin

Roast Pork Loin

Poultry Options:

Chicken Oscar with crab meat and asparagus. Finished with classic Béarnaise sauce.

Roasted Breast of Chicken with Boursin Cream sauce and Fresh Raspberries

Roasted Breast of Chicken with Gorgonzola, Pear and Walnut Cream sauce

Fish & Seafood Options:

Parmesan or Potato Encrusted Great Lakes Whitefish with Lemon-Caper Buerre Blanc

Scottish Salmon with Maple Sriracha Glaze

Grilled Shrimp Skewers with Citrus Glaze

Vegetarian Options:

Countryside Ratatouille

Quinoa Stuffed Pepper

Spanikopita

Black Bean Cakes

DINNER BUFFETS

Progressive Dinner Stations • 50

100 person minimum
includes coffee and tea service

Salad Station:

Farm market baby greens. Marinated vine ripened tomatoes and cucumbers, parmesan crisps and assorted vinaigrettes. Char-grilled asparagus, artichoke hearts and Maui onions. Imported cheese and olives. Mediterranean couscous salad.

Pasta Station:

Wild mushroom ravioli and bucatini pasta. Three cheese tortellini with vodka sauce, sun-dried tomato cream sauce, pesto cream sauce, bolognese sauce. Italian sausage and grilled chicken. Assorted vegetables and anchovies.

Far East Grilling Station:

Flank steak and roast chicken breast. Coconut-curry sauce, miso-ginger soy sauce, citrus chili sambal and cilantro-scallion pesto. Smoked peppers and onions. Spinach and wild leek ragout. Steamed Jasmine rice.

Flambé Dessert Station:

Cherries jubilee or bananas foster served with vanilla ice cream.

BUFFET DINNER ENHANCEMENTS

Chef attended carving stations providing appetizer sized portions. Manned station • 100

Pasta Station • 11

Bowtie, penne and tortellini pasta with fresh vegetables, pesto, marinara and Alfredo sauces.

Add chicken, Italian sausage and shrimp for an additional 4 per person.

Fajita Station • 14

Chicken and beef fajitas with soft shell tortillas, sautéed peppers, onions, tomatoes, shredded lettuce, shredded cheese, sour cream and salsa.

Sushi Station • 16

Hand rolled California, spicy tuna and cucumber sushi rolls with assorted nigiri.

BUFFET DINNER CARVING STATION ENHANCEMENTS

Chef attended carving stations providing appetizer sized portions. Served with appropriate condiments and silver dollar rolls. 100 fee is assessed with all chef-attended carving stations.

Baked Spiral Ham • 6

Roast Turkey Tenderloins • 5

Jerk Roast Pork Loin with Pineapple Mango Chutney • 8

Herb Roasted Top Round • 9

Roast Prime Rib of Beef • 12



CHILDREN'S PLATED MENU

Children's ages 4-12. Includes lemonade, juice or milk. All entrees are served with choice of two sides.

Individual Pepperoni or Cheese Pizza • 9

Macaroni and Cheese • 9

Chicken Strips • 10

Hot Dog • 9

Hamburger • 9

Sides (select two):

French Fries, Mashed Potatoes, Sweet Potato Fries,
Applesauce, Chips, Fruit Cup, Carrot Sticks with Ranch

CHILDREN'S BUFFET MENU

*Children's ages 4-12. Includes lemonade, juice or milk.
Based on one hour. 25 person minimum.*

Entree (choose two) • 13

Chicken Strips
Pepperoni or Cheese Pizza
Noodles and Marinara
Hot Dogs
Macaroni and Cheese
Hamburger

Sides (select two)

French Fries, Mashed Potatoes, Sweet Potato Fries,
Applesauce, Chips, Fruit Cup, Carrot Sticks with Ranch





DESSERT STATIONS

100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Ice Cream Sundae Station • 10

Hand-scooped vanilla and chocolate ice cream, hot fudge, butterscotch sauce, strawberry sauce, sundae nut topping, whipped cream, M&M's and Reese's pieces.

Add fresh fruit for an additional 2 per person.

Miniature Dessert Station • 12

Assortment of petit fours, miniature cheesecakes, chocolate covered strawberries and truffles.

Flambé Dessert Station • 9

Chef-attended station with cherries jubilee or bananas foster served with vanilla ice cream.

50 chef fee is assessed for flambe station. Add 2 per person for both cherries jubilee and bananas foster.

S'more Station • 9

Marshmallow, cinnamon and honey graham crackers, milk chocolate bars, mini snickers and Andes mints.

Add bonfire for an additional 100 per 2 hours.

LATE NIGHT BITES

Available from 9-11pm. 100 surcharge for fewer than 50 guests, 25 person minimum. Based on one hour.

Pizza Bar • 8

Assorted housemade pizza.

Slider Bar • 8

Miniature burgers served with griddled onions, pickles and American cheese. Served with French fries.

Taco Bar • 8

Seasoned ground beef served with crisp corn and soft flour tortillas, lettuce, tomatoes, cheddar cheese, sour cream and salsa.

Chili Dog Bar • 8

All-beef hot dogs served with Detroit chili sauce, onions, ketchup, mustard and cheddar cheese. Served with French fries.

Wings • 9

Crisp chicken wings with choice of buffalo, maple-sriracha or cherry BBQ sauce. Served with ranch, blue cheese and celery sticks.

Choose up to two sauces.





A 50 per hour bartending fee will be assessed for all cash or sponsored bars if sales do not exceed 100 per hour.

Bar relocation fee is 100.00 per bar.

Cash Bar

Individuals pays per drink tax and gratuity is additional.

Sponsored Bar

A fully stocked bar featuring house, call, premium or super premium brands with the charge reflecting the actual number of drinks based on consumption.

WINE

TIER 1

Canyon Road • 7 glass | 26 bottle

Chardonnay, Cabernet, Merlot, Pinot Noir

TIER 2

Chateau Souverain • 8 glass | 30 bottle

Chardonnay, Cabernet, Merlot, Pinot Noir

TIER 3

Willam Hill • 9 glass | 34 bottle

Chardonnay, Cabernet, Merlot, Pinot Noir

LIQUOR

CALL

Highballs • 6.75

Rocks, Martinis, Margaritas and Manhattans • 7.75

New Amsterdam Vodka, Captain Morgan, Bacardi, Canadian Club, Jack Daniels, Dewar's, Jim Beam, Korbel, New Amsterdam Gin, Jose Cuervo Gold

PREMIUM

Highballs • 7.75

Rocks, Martinis, Margaritas and Manhattans • 9

Absolut, Stolichnaya, Titos, Myer's Dark Rum, Crown Royal, Jameson, Johnnie Walker Red, Maker's Mark, Tanqueray, 1800 Cuervo

SUPER PREMIUM

Highballs • 8.75

Rocks, Martinis, Margaritas and Manhattans • 10

Grey Goose, Kracken Spiced Rum, Kettle One, Jack Daniels Single Barrel, Jameson 12 Year, Johnnie Walker Black, Woodford Reserve Single Batch, Bombay Sapphire, Patron Silver

CORDIALS

B&B • 10 | Bailey's Irish Cream • 8.5

Courvoisier • 9.5 | Di'Soronna • 8.5

E&J XO Brandy • 10 | Godiva • 8.5

Kahlua • 7.5

BOTTLED BEER

DOMESTIC • 4.5

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer

IMPORTED • 6

Amstel Light, Corona, Guinness Stout, Heineken

CRAFT • 6.5 - 9

Sam Adam's, Bell's, Founders, New Holland, Short's, Petoskey Brewing, Mountain Town, Blackrocks, Atwater, Perrin, Austin Brothers

DRAFT BEER

Kegs are half barrels and yield approximately 115 pint size glasses. Seasonals and additional options available upon request.

DOMESTIC • 350

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer

IMPORTED • 450

Short's Local's Light, Amstel Light, Corona, Guinness Stout, Heineken

CRAFT • 475 - 700

Bell's, Founders, New Holland, Short's, Petoskey Brewing

CALL BAR

Hourly • 16
Each additional hour • 8

New Amsterdam Vodka, Captain Morgan, Bacardi, Canadian Club, Jack Daniels, Dewar's, Jim Beam, Korbel, New Amsterdam Gin, Jose Cuervo Gold

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken

WINE

Chateau Souverain

Chardonnay, Cabernet, Merlot, Pinot Noir

PREMIUM BAR

Hourly • 22
Each additional hour • 12

Absolut, Stolichnaya, Titos, Myer's Dark Rum, Crown Royal, Jameson, Johnie Walker Red, Maker's Mark, Tanqueray, 1800 Cuervo

BEER | pick up to 4

Budweiser, Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Michelob Ultra, Miller Lite, Gluten Free Beer, NA Beer, Amstel Light, Corona, Guinness Stout, Heineken, Michigan Craft

WINE

Willam Hill

Chardonnay, Cabernet, Merlot, Pinot Noir

