

# BANQUET

## DIAMOND

### SNOW CRAB LEGS

*melted butter, lemon (market price upcharge)*

### BLACKENED MAHI

*tomato hollandaise*

### CHEF CARVED PRIME RIB

*reverse seared garlic herb crust, pan dripping jus, horseradish cream (\$50 carving fee)*

### BEEF BRISKET

*Dr. Pepper BBQ, crispy onions*

### FILET MIGNON

*garlic herb butter*

### CRAB CAKES

*Old Bay mayo, charred lemon (market price upcharge)*

\$40 PER PERSON (1 ENTREE SELECTION) - \$49 PER PERSON (2 ENTREE SELECTIONS)

## PLATINUM

### CHICKEN MARSALA

*roasted mushrooms, marsala cream sauce*

### TOP ROUND ROAST BEEF

*slow roasted, pan dripping jus*

### TROPPO PORK

*slow roasted pork loin, Fuji apples, walnuts, gorgonzola crumbles, Hot Damn cream sauce*

### BUTTERCRUMB COD

*herb parmesan breadcrumb, charred lemon*

### TROPICAL CHICKEN

*jerk seasoned, mango salsa*

### LEMON PEPPER SALMON

*lemon zest, cracked pepper*

\$33 PER PERSON (1 ENTREE SELECTION) - \$40 PER PERSON (2 ENTREE SELECTIONS)

## GOLD

### CHICKEN PICATTA

*herbed chicken, lemon-caper cream sauce*

### CHICKEN PARMESAN

*house red sauce, melted mozzarella, fresh herb*

### SWEET BBQ PORK LOIN

*slow roasted pork sweet and smokey bbq sauce, crispy fried onions*

### SLOW ROASTED TURKEY

*herb butter basted, pan dripping gravy*

### GLAZED HAM

*spiced honey glaze*

### HAWAIIAN CHICKEN

*ham, pineapple, teriyaki glaze*

\$26 PER PERSON (1 ENTREE SELECTION) - \$31 PER PERSON (2 ENTREE SELECTIONS)

ALL PRICES PER PERSON PLUS TAX AND GRATUITY

# BANQUET

## SALADS

### HOUSE SALAD

*fresh vegetables, home made croutons*

### MICHIGAN SALAD

*apple, dried cherry, red onion, gorgonzola, balsamic vinaigrette*

### MANDARIN

*shredded cabbage, mandarin oranges, almonds, wontons, sesame soy vinaigrette*

### SPINACH

*red onion, roasted mushrooms, crispy bacon, boiled egg, warm bacon dressing*

### POTATO SALAD

*country style dressing, celery, onion*

### RANCH PASTA SALAD

*garden vegetables, parmesan ranch*

### TORTELLINI SALAD

*pepperoni, parmesan, banana pepper, red onion, Italian dressing (\$1 upcharge per person)*

### CAPRESE SALAD

*salad greens, ripe tomato, fresh mozzarella, basil, EVOO, balsamic (\$1 upcharge per person)*

## STARCHES

### GARLIC MASHED POTATOES

### LOADED MASHED POTATOES

*bacon, cheddar, scallion*

### TWICE BAKED POTATOES

*bacon, cheddar, scallion (\$1 upcharge per person)*

### MAC AND CHEESE

*3 cheese bechamel (\$1 upcharge per person)*

### LOBSTER MAC AND CHEESE

*3 cheese bechamel, cold water lobster tail (market price upcharge)*

### RICE PILAF

### HOMESTYLE BAKED BEANS

*bacon, onion, garlic*

### ROASTED BABY POTATOES

### BREAD STUFFING

*pork sausage, apple*

### POTATO WEDGES

*house spice blend*

## VEGETABLES

### CORN ON THE COB

### GARDEN VEGETABLE MEDLEY

### GREEN BEANS ALMONDINE

### GRILLED ASPARAGUS

*(market price upcharge)*

### CORN O'BRIEN

### HONEY GLAZED CARROTS

### PARMESAN GREEN BEANS

### ROASTED BRUSSELS SPROUTS

*apples, bacon (\$1 upcharge per person)*

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