

APPETIZER MENU

Appetizers may be passed. Select appetizers are for buffet only.

Pre-dinner passed appetizers - \$6.95 per person

Choose three appetizers per person to be passed by service staff for approximately an hour while selections last.

Roma Bruschetta - \$85 per 50 pcs V, NF

Roma tomato bruschetta served on crostini, topped with Parmigiano Reggiano.

Pork and Ginger Pot Stickers - \$85 per 50 pcs DF, NF

Oven roasted pork potstickers drizzled with sweet soy and toasted sesame seeds.

Meatballs - \$85 per 50 pcs DF, EF, NF

Beef meatballs, oven roasted and tossed in your choice of sauce: bourbon BBQ, honey BBQ, or Swedish.

Boneless Wings - \$50 per 50 pcs NF

All white meat with choice of sauce; BBQ, buffalo, or garlic parmesan.

Garlic & Cheese Stuffed Mushrooms - \$85 per 50 pcs GF, EF, NF

Button mushrooms filled with an herb infused cheese blend.

Shredded chicken in a creamy buffalo cheese sauce served with seasoned crostini.

Artichoke Spinach Dip - \$100 per 50 servings V, EF, NF Buffet only

Creamy blend of artichoke, spinach, parmesan, and cream cheese served with crostini or pita chips.

Vegetable Display - \$95 per 50 servings V, GF, EF, NF Buffet Only

Assorted fresh cut vegetables accompanied by a vegetable dip.

Cured Meats & Specialty Cheese Display - \$210 per 50 servings Buffet Only

A variety of meats, assorted cheeses, and gourmet crackers.

The Pinnacle Display - \$250 per 50 servings V, EF, NF Buffet Only

A seasonal display of fruits with a variety of meats, assorted cheeses, and gourmet crackers

Charcuterie Table - \$9 per person

A variety of cured meats and cheeses, seasonal fresh fruits w/dip, vegetables w/dip, antipasto assortment and crackers.

**All Meats can be cooked to order—Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



Flatbreads

\$8.95 per flatbread; each flatbread is cut in 6 pcs; Display only NF

Philly Cheesesteak – shredded beef, peppers, onions, mushrooms with cheddar & provolone cheese. **BBQ chicken** – shredded chicken, chef-made BBQ sauce, thinly sliced red onion, shredded cheddar cheese topped with spring onions.

Classic Italian – pepperoni, capicola, marinara and shredded mozzarella cheese.

Hawaiian – thin sliced ham, pineapple, marinara and shredded mozzarella cheese.

Vegetarian – seasonal vegetables, peppers, onions, mushrooms on a cream cheese base finished with shredded mozzarella cheese and chives.

Punch Bowl/Infused Water

Punch bowls include a punch bowl, cups, and napkins.

Classic Fruit Punch - \$18.00/gallon

Bright and fruity, red punch, with a blend of juices and lemon-lime soda.

White Fruit Punch - \$18.00/gallon

Refreshing white grape juice mixed with pineapple juice and gingerale.

Strawberry Lemonade - \$14.00/gallon

Strawberry lemonade steeped with fresh lemons and strawberries.

Cucumber & Mint Water - \$10.00/gallon

Fresh spring water infused with cucumber and mint.

Dry Snacks & Refreshments

Pretzels - \$12.00/lb. Tortilla Chips & Salsa - \$13.00/lb.

Potato Chips & Dip - \$12.00/lb. Trail Mix - \$13.00/lb.

Chex Mix - \$13.00/lb. Mixed Nuts - \$16.00/lb.

Cookies—Assorted - \$14.00/dozen Canned Soda - \$2.00/each

Bottled Water - \$2.50 /each Non-Alcoholic Sparkling Juice - \$9.50/bottle

Prices are subject to 20% service charge and 6% Michigan sales tax

V – vegetarian, GF – gluten free, DF – dairy free, EF – egg free, NF – nut free

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