

## DINNER MENU - BUFFET

All Dinner Buffets include a choice of two sides, garden salad, fresh baked rolls, and creamery butter.  
Minimum of 30 guests

### **Pinnacle Buffet - \$32.95**

*Choice of two entrees, starch, and vegetable.*

### **Carved Turkey - \$35.95**

*Choice of two entrees, plus Chef carved turkey, choice of starch and vegetable.*

### **Prime Rib Carved Buffet – 42.95\*\***

*Choice of two entrees, Chef carved Prime Rib, choice of starch and vegetable.*

#### Entrée Choices

*Tuscan Chicken  
Coconut Lime Chicken  
Chicken Provolone  
Chicken Marsala  
Margarita Chicken*

*BBQ Peach Whiskey Chicken  
Smoked Brisket  
Classic Pot Roast  
Pesto Chicken  
Steak Tips*

*Baby Back Ribs  
Greek Salmon  
Korean Short Rib Steak  
Creamy Sundried Tomato  
Salmon*

#### Starch Choices

*Rice Pilaf  
Spanish Rice  
Cilantro Rice*

*Fingerling Potatoes  
Sour Cream & Chive Mashed  
Parmesan Roasted*

*White Cheddar & Sage  
Mashed  
Tri-Colored Potato Hash*

#### Vegetable Choices

*Garlic Green Beans  
Baby Glazed Carrots*

*Seasonal Vegetable  
Seasoned Broccoli*

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

*Choosing additional sides will add \$2.00 to menu price.*

*Please add \$1.25/person if ordering split entrees. Not applicable to combo plates.*

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

**\*\*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**

## STATION BUFFET MENU

Stations are portioned to add to an existing plated or buffet menu and can be combined to customize your own party.

### **Salad Station - \$7.95 GF, EF, NF**

*Mixed green salad with two dressings, chef made pasta salad, fresh vegetable trays with dip and assorted rolls with butter*

### **Pasta Bar - \$12.95 NF**

*Two pastas with homemade marinara and alfredo sauces accompanied by sautéed fresh vegetables, or chicken breast strips, parmesan cheese and garlic bread.*

### **Soup Bar - \$10.95 \*25 pp or more**

*Your choice of two seasonal soups, with complimenting garnishes.*

*New England Clam Chowder*

*White Bean Chicken Chili*

*Fire Roasted Tomato Basil*

### **Fajita Bar - \$17.95**

*Your choice of flour or corn tortillas, grilled chicken, and ground beef, sauteed peppers and onions, refried beans, Spanish rice, diced tomatoes, sour cream, shredded cheese, nacho chips and queso dip. (Substitute ground beef for steak, pricing available on request.)*

### **Carving Station - \$20.95 DF, EF, NF**

*Chef carved choice of sirloin, smokehouse ham, oven roasted turkey breast, or prime rib\*\*(upcharge) served with rolls and condiments.*

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