



810)969-4949

Room Rental: \$50 per hour if meal is ordered
\$150 per hour if no meal ordered
\$50 deposit to hold date(taken off rental fee)

***prices subject to change**

***prices do not include tax or gratuity**

Breakfast Menu- \$9.95 per person

Choice of 5 Items:

(Minimum 15 people)

Fresh Fruit

Assorted Pastries

Scrambled Eggs

Country Fried Potatoes

Bacon

Sausage

Ham

Pancakes

Biscuits & Gravy

Add \$1 per person

Juice,

Bottled Water

Coffee

Tea

Lunch Menu- \$10.95 per person

(Minimum of 15 people)

Small Croissants or Wraps

Choice of:

Chicken
Tuna Salad
Ham
Turkey
Club

Includes:

Chips
Tossed Salad
Rolls & Butter
Cookies

Add-On per person

Panini \$1.00
Large Croissant- \$1.00
Soup- \$1.00
Water - \$1.00
Coffee/ Tea- \$1.00

Salads & Pastas

(Price based on how many people)

Salads:

Cesar Salad
Macaroni Salad
Cole Slaw
Italian Pasta Salad
Crab Salad
Oriental Chicken
Potato Salad

Pastas:

Lasagna- \$32.00
Mostaccioli w/o meat
Mostaccioli w/ meat
Alfredo
Mac & Cheese

Hors D' Oeuvres

(For display only)

Price per person based on aprox. 3-pieces per person

Cold

- Shrimp with cocktail sauce and lemon- \$3.00
- Domestic Cheese with Assorted Crackers- \$2.75
- Imported Cheese with Assort. Crackers- \$3.50
- Blue Cheese Stuffed Olives- \$1.75
- Vegetable Tray & Ranch Dip- \$3.00
- Fresh Fruit Tray & Toasted Coconut Dip- \$3.50

Hot

- Assorted Mini Quiche- \$3.00
- Chicken Sate' with Peanut Sauce- \$3.00
- Chicken or Beef Wellingtons- \$4.00
- Meatballs- \$2.00
- Shrimp and Crab Baguettes- \$3.50
- Crab Cakes with Caper Aioli Sauce- \$3.50
- Bronzed Sea Scallops wrapped in Bacon- \$4.00
- Spinach & Artichoke Dip- \$3.00
- Vegetarian Spring Rolls- \$3.00
- Stuffed Mushroom Caps- \$3.00

Platters

(Price based per person)

Relish Tray: Pickles (Sweet & Dill), Olives (Black, Green & Kalamata), Pepperoncini Mild Peppers and Corn Relish \$2.00

All Meat Tray: Sliced Ham, Turkey, Roast Beef, Salami & Corned Beef \$3.00

Hummus Platter: Bowl of Roasted Red Pepper or Roasted Garlic Hummus surrounded with choice of Pita Chips, Crackers or Bread \$3.50

Assorted Cookie Tray: Chocolate Chip, Peanut butter, No-Bake, White Chocolate Cherry, Oatmeal Raisin, G's House Sugar Cookie \$3.00

Assorted Dessert Tray: Peanut Butter Bars, Lemon Bars, Brownies, Cannolis \$5.00

Dinner Menu

(Starting at 15.95 per person, minimum of 20 people)

All dinners to include salad, choice of vegetable, choice of starch, rolls & butter.

Dinner Choices

Beef Wellington (add \$3 per person)

Beef Stroganoff

Beef Tenderloin (add \$3 per person)

Prime Rib (add \$3 per person)

Meatballs with sauce

Swiss steak

Fillet Mignon (Add \$5 per person)

Chicken Alfredo

Chicken Piccata

Traverse City Chicken

Chicken Marsala

Chicken Parmesan

Baked Herbed Chicken

Pork Tenderloin

Sauvignon Beef Tips

Maple Glazed Salmon (add \$3 per person)

Baked Cod

Shrimp Alfredo

Baked Ham

Baked Mostaccioli

Polish Sausage and Sauerkraut

Starches:

Bacon Mashed Potato

Garlic Whipped Potato

Roasted Red skins

Macaroni & Cheese

Long Grain Wild Rice

Vegetable choices:

Prince Edward Blend (Green bean, yellow bean, carrot)

California Blend (Broccoli, Cauliflower, Carrot)

Roasted Carrots

Roasted Seasonal Vegetable

Green Bean Almondine