INCLUDES; CATERING & FIRST IMPRESSION SERVICES, C

Friday, \$50++ per guest • Saturday, \$58++ per guest • Sunday, \$47++ per guest

INCLUDES; CATERING & FIRST IMPRESSION SERVICES, COMPLIMENTARY VALET & COAT CHECK, LOBBY ATTENDANT, FLOOR LENGTH WHITE OR IVORY LINENS, WHITE OR IVORY NAPKINS, CHAMPAGNE TOAST FOR THE BRIDAL PARTY

FROM THE GARDEN

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our

zesty Caesar dressing

Signature Salad Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions,

sweet dried cranberries with raspberry vinaigrette

+\$2 per guest

+\$3 þer guest

ENTRÉE SELECTIONS

Champagne Chicken
Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light

champagne sauce

Chicken Piccata Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc,

garnished with artichokes & capers

Chicken Marsala Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce

Slow Roasted Beef Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb

house au jus

Chicken Florentine Chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling,

dusted with Parmesan cheese & baked to perfection

+\$4 þer guest

STARCH SELECTIONS

Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese

& roasted with their skins until tender golden brown

Garlic Mashed Potatoes Russet potatoes whipped with garlic infused butter

Cheesy Whipped Potatoes Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses

+\$2 per guest

VEGETABLE SELECTIONS

Green Beans Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic,

steamed to perfection

Broccoli Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender

Grilled Asparagus Fresh grilled asparagus, finished with salt, pepper and garlic

+\$2 per guest

INCLUDES; CATERING & FIRST IMPRESSION SI

Friday, \$62++ per guest · Saturday, \$67++ per guest · Sunday, \$56++ per guest

INCLUDES; CATERING & FIRST IMPRESSION SERVICES, COMPLIMENTARY VALET & COAT CHECK, LOBBY ATTENDANT, FLOOR LENGTH WHITE OR IVORY LINENS, WHITE OR IVORY NAPKINS, CHAMPAGNE TOAST FOR THE BRIDAL PARTY

HORS D'OEUVRES

Crudité & Fromage

An assortment of farm fresh vegetables served with creamy house dill-vegetable dip, accompanied by fresh domestic cheeses and assorted crackers

Upgraded Service Add a selection of our standard displayed hors d'oeuvres to your service. Based on 2 pieces +\$5 per guest

FROM THE GARDEN

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

Caesar Salad Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing

Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions, sweet dried cranberries with raspberry vinaigrette

+\$3 per guest

ENTRÉE SELECTIONS

Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light Champagne Chicken champagne sauce Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, Chicken Piccata garnished with artichokes & capers Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce Chicken Marsala Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb Slow Roasted Beef house au jus Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, Chicken Florentine +\$4 per guest dusted with Parmesan cheese & baked to perfection Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc +\$5 per guest

STARCH SELECTIONS

Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese
& roasted with their skins until tender golden brown

Garlic Mashed Potatoes Russet potatoes whipped with garlic infused butter

Cheesy Whipped Potatoes Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses +\$2 per guest

aptain

Friday, \$62++ per guest • Saturday, \$67++ per guest • Sunday, \$56++ per guest

VEGETABLE SELECTIONS

Green Beans Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic,

steamed to perfection

Broccoli Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender

Grilled Asparagus Fresh grilled asparagus, finished with salt, pepper and garlic +\$2 per guest

MR. MAC'S ENCORE

Coney Bar All beef franks served with Detroit-style chili, onions, shredded cheddar cheese, ketchup &

mustard

Detroit Sliders & Fries Sliders topped with cheese & crisp dill pickles, served with golden waffle fries, ketchup &

mustard

House Pizza A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter

crust

BEVERAGE SERVICE

Champagne Toast Champagne toast for your guests

+\$2 per guest

INCLUDES; CATERING & FIRST IMPRESSION S)

Signature Salad

Friday, \$76++ per guest • Saturday, \$82++ per guest • Sunday, \$71++ per guest

+\$3 per guest

INCLUDES; CATERING & FIRST IMPRESSION SERVICES, COMPLIMENTARY VALET & COAT CHECK, LOBBY ATTENDANT, FLOOR LENGTH WHITE OR IVORY LINENS, WHITE OR IVORY NAPKINS, CHAMPAGNE TOAST FOR ALL GUESTS

HORS D'OEUVRES

Crudité & Fromage

An assortment of farm fresh vegetables served with creamy house dill-vegetable dip, accompanied by fresh domestic cheeses and assorted crackers

Displayed hors d'oeuvres A selection of two (2) standard hors d'oeuvres, based on 2-3 pieces per guest

sweet dried cranberries with raspberry vinaigrette

FROM THE GARDEN

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

Caesar Salad Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our zesty Caesar dressing

Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions,

PASTA SERVICE

Marinara A hearty tomato sauce pleasantly blended with fresh garlic, herbs & onions

Alfredo Rich, creamy sauce made with butter, garlic, white pepper, fresh cream & Parmesan

Palomino Marinara & Alfredo blended together to create a creamy, rose colored pasta sauce

Garlic & Oil A true favorite! Extra virgin olive oil, fresh garlic, parsley, freshly cracked pepper. Topped with Parmesan cheese. A perfect accompaniment to any entree

Creamy Pesto An elegant combination of basil pesto & creamy Alfredo finished with Parmesan +\$3 per guest

ENTRÉE SELECTIONS

Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light Champagne Chicken champagne sauce Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, Chicken Piccata garnished with artichokes & capers Chicken Marsala Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb Slow Roasted Beef house au jus Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, Chicken Florentine dusted with Parmesan cheese & baked to perfection 4 oz. petite filet, house-seasoned & grilled to medium temperature. Served with zip sauce Petite Filet Mignon +\$12 per guest Sliced Tenderloin Tender, juicy tenderloin of beef delicately seasoned with our signature blend; slow roasted +\$8 per guest Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc +\$5 per guest Lake Superior Whitefish Parmesan crusted fillets of whitefish served with a creamy lemon aioli sauce +\$5 per guest Atlantic Cod Delicate cod fillets, baked & finished with a creamy dill sauce +\$5 per guest

Adrisal

Friday, \$76++ per guest • Saturday, \$82++ per guest • Sunday, \$71++ per guest

STARCH SELECTIONS

Roasted Red Potatoes Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese

& roasted with their skins until tender golden brown

Garlic Mashed Potatoes Russet potatoes whipped with garlic infused butter

Rice Pilaf A blend of fluffy rice & toasted vermicelli, seasoned with a fine herb mix

Cheesy Whipped Potatoes Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses +\$2 per guest

Potatoes Au Gratin Thinly sliced potatoes enveloped in a creamy cheese sauce with a hint of garlic, topped with

fresh cheese & baked in the oven until highlighted with a golden cheese crust

+\$3 per person

VEGETABLE SELECTIONS

Green Beans Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic,

steamed to perfection

Broccoli Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender

Grilled Asparagus Fresh grilled asparagus, finished with salt, pepper and garlic

MR. MAC'S ENCORE

Coney Bar All beef franks served with Detroit-style Chili, onions, shredded cheddar cheese, ketchup

& mustaro

 $\textit{Detroit Sliders \& Fries} \\ \textbf{Sliders topped with cheese \& crisp dill pickles, served with golden waffle fries, ketchup \& Price fries f$

mustard

House Pizza A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter

crust

BEVERAGE SERVICE

Champagne Toast Champagne toast for all guests

Included with package

DESSERT SERVICE

Ice Cream Sundae Bar Hand-scooped vanilla ice cream with a variety of classic sundae toppings +\$3 per guest

Duet Dessert Plate Chef's selection of two (2) mini pastries, cakes or tortes elegantly presented to each guest

Handmade delicate crepes prepared in front of your guests. Choice of three (3) fillings; +\$6 per guest

Crêpe Station cherry, apple, bananas foster, cream cheese, fresh fruit or Nutella. Finished with cinnamon

& sugar, powdered sugar, & whipped cream

INCLUDES; CATERING & F.

Friday, \$108++ per guest · Saturday, \$113++ per guest · Sunday, \$102++ per guest

INCLUDES; CATERING & FIRST IMPRESSION SERVICES, COMPLIMENTARY VALET & COAT CHECK, LOBBY ATTENDANT, FLOOR LENGTH WHITE OR IVORY LINENS, WHITE OR IVORY NAPKINS, CHAMPAGNE TOAST FOR ALL GUESTS

ROYAL TREATMENT

Custom Ice Sculpture One of a kind one-block ice sculpture carved to your desire

Intermezzo A refreshing sorbet to cleanse your palate before your main entree

Bottled Water Bottled water service for guests upon departure

HORS D'OEUVRES

Crudite & Fromage

An assortment of farm fresh vegetables served with creamy house dill-vegetable dip,

accompanied by fresh domestic cheeses and assorted crackers

Butler passed hors d'oeuvres A selection of three (3) standard hors d'oeuvres, based on 5-6 pieces per guest, butler

passed

FROM THE GARDEN

Harbor Salad Fresh mixed greens with shredded carrots, grape tomatoes, sliced cucumber & red onion

Crisp hearts of romaine with herb croutons, fresh shaved Parmesan cheese, tossed in our

zesty Caesar dressing

Signature Salad Fresh mixed greens, crunchy candied pecans, crumbled tangy Gorgonzola, red onions,

sweet dried cranberries with raspberry vinaigrette

PASTA SERVICE

Marinara A hearty tomato sauce pleasantly blended with fresh garlic, herbs & onions

Alfredo Rich, creamy sauce made with butter, garlic, white pepper, fresh cream & Parmesan

Palomino Marinara & Alfredo blended together to create a creamy, rose colored pasta sauce

Garlic & Oil A true favorite! Extra virgin olive oil, fresh garlic, parsley, freshly cracked pepper. Topped

with Parmesan cheese. A perfect accompaniment to any entree

Greamy Pesto An elegant combination of basil pesto & creamy Alfredo finished with Parmesan

Market Price



ENTRÉE SELECTIONS

Tender chicken breast, lightly breaded & topped with sautéed mushrooms in a light champagne Champagne Chicken Tender chicken breast, lightly breaded & topped with a creamy lemon beurre blanc, garnished Chicken Piccata with artichokes & capers Chicken Marsala Golden, pan-fried chicken cutlets, mushrooms, tossed in a rich Marsala wine sauce Tender, juicy roasted beef seasoned & cooked to perfection. Served with our signature herb Slow Roasted Beef house au jus Tender chicken breast hand-rolled with a rich & creamy garlic, spinach & cheese filling, dusted Chicken Florentine with Parmesan cheese & baked to perfection Petite Filet Mignon 4 oz. petite filet, house-seasoned & grilled to medium temperature. Served with zip sauce Sliced Tenderloin Tender, juicy tenderloin of beef delicately seasoned in our signature blend; slow roasted Wild caught, house-seasoned grilled salmon, served with a lemon citrus beurre blanc Salmon Lake Superior Whitefish Parmesan crusted fillets of whitefish served with a creamy lemon aioli sauce Delicate cod fillets, baked & finished with a creamy dill sauce Fresh, large gulf shrimp sautéed in olive oil, shallots, fresh herbs & finished in a delicate garlic Shrimp Scampi butter sauce Alaskan Halibut Baked halibut served with a cream sauce finished with white wine, parsley & tarragon Market Price

STARCH SELECTIONS

Red potatoes quartered & tossed in olive oil, herbs & garlic. Dusted with Parmesan cheese & roasted with their skins until tender golden brown

Garlic Mashed Potatoes Russet potatoes whipped with garlic infused butter

Rice Pilaf A blend of fluffy rice & toasted vermicelli, seasoned with a fine herb mix

Cheesy Whipped Potatoes Russet potatoes whipped with a delicate balance of cheddar and Monterey Jack cheeses

Thinly sliced potatoes enveloped in a creamy cheese sauce with a hint of garlic, topped with fresh cheese & baked in the oven until highlighted with a golden cheese crust

Sea Scallops Lightly seasoned with salt & pepper, pan seared & finished with butter & fresh capers

VEGETABLE SELECTIONS

Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, steamed to perfection

Broccoli

Crisp green florets of broccoli lightly seasoned, tossed in butter & steamed tender

Grilled Asparagus

Fresh grilled asparagus, finished with salt, pepper and garlic

Grilled Mediterranean

Vegetable Blend

Vegetable Blend

Garden-fresh green beans lightly tossed in butter, seasoned with salt, pepper & garlic, oregano, oil, salt, pepper & garlic, oregano, oil, salt, pepper & paprika; lightly grilled

Included with package

+\$6 per guest



MR. MAC'S ENCORE

All beef franks served with Detroit-style chili, onions, shredded cheddar cheese, ketchup & Coney Bar mustard Sliders topped with cheese & crisp dill pickles, served with golden waffle fries, ketchup & Detroit Sliders & Fries

A zesty blend of marinara, fresh mozzarella & pepperoni finished with a crispy garlic-butter House Pizza

BEVERAGE SERVICE

DESSERT SERVICE Ice Cream Sundae Bar Hand-scooped vanilla ice cream with a variety of classic sundae toppings +\$3 per guest Duet Dessert Plate Chef's selection of two (2) mini pastries, cakes or tortes elegantly presented to each guest

Handmade delicate crepes prepared in front of your guests. Choice of three (3) fillings; Crêpe Station cherry, apple, bananas foster, cream cheese, fresh fruit or Nutella. Finished with cinnamon

& sugar, powdered sugar, & whipped cream

Champagne Toast Champagne toast for all guests