



GREAT LAKES
CULINARY CENTER

Breakfast Platters

Fresh Fruit Tray

Fresh sliced seasonal fruit and berries with Vanilla Bean Yogurt dip
\$3.50 Per Person

Citrus Tropical Fruit Salad

Fresh Citrus and Tropical diced fruit and berries
\$3.50 Per Person

Bagels and Cream Cheese

Freshly baked Bagels with assorted cream cheese, butter and jam
Mini: 12.00 Small: 16:00 Medium: 22.00 Large: 32:00

Breakfast Pastries

An elegant display of house made artisan mini muffins, Danish, scones and bagels
\$2.50 Per Person

Artisan Muffins

House made Blueberry, Vanilla Bean, Banana walnut, and cranberry Lemon Zest
\$2.50 Per Person

Artisan Scones

House Made Caramel Apple, Ginger Cranberry, Blueberry Lemon
\$2.50 Per Person

Breakfast Breads

House made Banana Bread or Zucchini Bread
Serves 8-10: 12:00 per loaf

Sour Cream Coffee Cake

A rich cake made with sour cream, filled with pecans and brown sugar streusel
Serves 8-10: 18.00 per loaf

Smoked Salmon Platter

Sliced Smoked Salmon, tomatoes, shaved red onions, cucumbers, and bagels
\$6.50 Per Person

House Made Cinnamon Rolls

Traditional, Apple Cinnamon or Chocolate Pecan
\$3.50 Per Person

Breakfast Pot Pies

Your Choice Breakfast meat or Sautéed Vegetables with Cheesy hash Brown Potatoes and Fluffy Scrambled Eggs topped with Flaky pastry
\$4.50 Per Person



GREAT LAKES
CULINARY CENTER

Breakfast Lasagna

Layers of Buttermilk pancakes, maple cream, sausage, bacon, eggs and cheddar cheese
\$4.50 Per Person

Mini Crème Brulee French toast Casserole

Layers of rich egg bread with Vanilla Bean Custard
Bruleed and served with fresh Strawberries
\$3.50 Per Person

Breakfast Tacos

Scrambled eggs with your choice of 2 meats and 1 vegetarian
Ham, Sausage, Bacon, or Chorizo
\$4.50 Per Person

Yogurt Mason Jar Parfaits

Vanilla Bean Greek Yogurt layered with Three Birds Granola
Fresh Berries and Strawberry sauce
\$3.50 Per Person

Breakfast Egg Sandwiches

Choice of Croissant, Rolls, wraps or Bagels
Whites, peppers, onions and mozzarella
Ham and Swiss
Sausage and Cheddar
Bacon and Cheddar
\$4.50 Per Person



GREAT LAKES
CULINARY CENTER

Breakfast Stations

25 Guest Minimum

Stations Require Chef Attendant

\$100 per Chef

Fire Roasted Breakfast Pizzas

House Made Italian style pizza dough with an array of breakfast Garnishments

\$7.50 Per person

Omelets Station

Prepared to order served with appropriate garnishments

\$7.50 Per Person

Plus cost of chef

Waffle Station

Bananas Foster Sauce, Berries, Brown Sugar Bacon Jam
Grade A Maple Syrup, Butter, and Vanilla Bean Whipped Cream

\$7.50 Per Person

Plus cost of chef

Pancake Station

Choice of 2 Pancakes Flavors

Southern Buttermilk, Whole Wheat or Red Velvet Pancakes Bananas Foster sauce, Fresh
Strawberries, Brown Sugar Bacon Jam

Grade A Maple Syrup

Butter and Vanilla Bean Whipped Cream

\$8.00 Per Person

Plus cost of chef

Chicken and Waffles

Crispy Chicken and Buttermilk Waffles with Bacon Jam, Maple Syrup, Vanilla Bean
Whipped Cream, Red Hot Butter

\$7.50 Per Person

Plus cost of chef

Hot and Cold Cereal Bar

A Selection of Adult or Kid Cereals and Creamy Oatmeal
Strawberries, Fresh Banana and Cold Milk

\$5.00 Per person



GREAT LAKES
CULINARY CENTER

Breakfast Packages

8 Guest Minimum

Grab and Go

Breakfast Pastries and Whole Fruit
Coffee Service
\$6.00 Per person

All American Breakfast

Breakfast Pastries
Citrus tropical fruit salad
Scrambled eggs, sautéed potatoes, bacon or Sausage
Coffee Service and Fresh Squeezed Orange Juice
\$13.00 Per Person

Healthy Start

Healthy Hot and Cold Cereal with Fresh Fruit
Fresh extracted Vegetable and Fruit Juice Shots
Greek Yogurt Parfaits
Low Fat Artisan muffins
Coffee Service
\$10.00 Per person

GLCC Ultimate Breakfast Buffet

Breakfast Pastries
Sliced Fruit
Scrambled Eggs
Breakfast Meats
Sautéed Potatoes
Choice of 2 Breakfast Stations (Add \$100 Chef Fee)
Fresh Extracted Vegetable and fruit juice Shots
Coffee Service
Fresh Squeezed Orange Juice
\$36.00 Per Person

Breakfast Eggs Sandwiches

Choice of Croissant, Rolls, wraps or Bagels
Whites, peppers, onions and mozzarella
Ham and Swiss
Sausage and cheddar or Bacon cheddar
\$4.00 Each

Vegan Breakfast Pastries

\$5.50 Per Person



GREAT LAKES
CULINARY CENTER

Breakfast A La Carte
8 Guest Minimum

Individual Quiche

Apple Wood Smoked Bacon, Ham, Caramelized Onions and Swiss cheese
Or
Sautéed Kale and Feta
\$4.00 Per Person

Breakfast Additions
8 person minimum

Whole Fruit
\$1.50 Per Person

Granola bar
\$2.00 Per Person

Toast
Butter and GLCC Preserved Jam
\$3.00 Per Person



GREAT LAKES
CULINARY CENTER

Beverage Service

Fruit Juice

Orange Juice, Cranberry Juice, Apple Juice and Grapefruit
\$2.50 Per Person

Coffee and tea Service

Featuring our signature roast, decaffeinated and herbal teas
(Add chocolate spoons, Whipped Cream, and Caramel 2.00 per person)
\$2.00 Per person

Freshly extracted Vegetable and Fruit Juice Shots

Beet, Carrot, Apple Juice and Groovy Green Juice
\$4.00 Per person

Healthy Beverage Assortment

Purity Organics Coconut Water, Karma Wellness Water, Voss Water and
Naked Smoothies
\$3.50 Per person

Spring waters

\$2.00 Per Person

Bottled Beverages

Stewards Sodas, Root Beer, Diet Root Beer, Cream Soda, Orange and
Cream, and Grape
\$ 2.00 Per Person

House Made Fruit infused Spa Water

\$2.00 Per person

Pick Me up Drinks

Monster Energy, 5 Hour Energy, Ginseng Up and Body Armor
\$3.50 Per Person

Fountain Beverages

Coke Products, Ice Tea and Lemonade
Adult Events
\$2.00 Per Person

Children Events

\$4.00 Per Child



GREAT LAKES
CULINARY CENTER

Lunch

GLCC Gourmet Chilled Sandwiches

Full Size sandwiches \$8.50 Petite Sandwiches \$4.50

House Roasted Turkey Club

Apple wood smoked bacon, leaf lettuce, tomatoes avocado aioli

Shaved Chicken and Cotswold

Apple celery root slaw, bacon and roasted garlic aioli

Albacore Tuna Salad

Fresh sliced tomato, and leaf lettuce

Italian Stallion

Genoa Salami, Capicola, Prosciutto, Provolone,
Shaved Onions, Pickled Peppers
Red wine vinaigrette

Hummus and English Cucumber

Spicy Arugula and Fresh Tomato

Grilled Veggie

Balsamic Marinated Portabella, zucchini, asparagus, red onions
and roasted red peppers, garlic hummus

Cranberry Chicken Salad on Croissant

Honey Dijon Aioli

The Garden Goddess

Avocado, English cucumbers, shredded carrots, Shaved Red Onions, Beets,
tomato, Spinach with green goddess dressing

Slow Roasted Tomato

Fresh Mozzarella, Spinach, and nut pine pesto aioli

Low Fat Chicken Salad Wrap

Poached Chicken Breast with toasted almonds,
Green onions and dried cranberries



GREAT LAKES
CULINARY CENTER

GLCC Gourmet Warm Sandwiches
In house only

Three Cheese Grilled Cheese Sandwich
Swiss, cheddar and Smoked Gouda

Albacore Tuna Melt
Buttered Grilled Bread, albacore tuna, Mozzarella cheese

Grilled Bistro Steak Philly
Caramelized peppers, onions and mushrooms provolone
Horseradish Aioli

Crab Cake BLT
Lump crab with crisp lettuce, fresh tomatoes and apple wood Smoked Bacon
Lemon zest aioli

Thanksgiving Turkey Sandwich
Warm Roasted Turkey, gravy, mashed potatoes and Cranberry Relish

Grilled Chicken
Caramelized onions, bleu cheese, roasted red peppers
Basil Aioli

Sinful Croque Monsieur
Gilled sour dough Bread layered with Smoked ham, Gruyere cheese and Rich
Béchamel Sauce

Southwest Quinoa and Black Bean
Chipotle Sour cream and fire roasted tomato salsa

GLCC Ultimate Burger
2/3 pound Angus Beef served with Bacon, Cheddar Lettuce,
tomato, pickle and red onion

Crispy Chicken Sandwich
Sharp Cheddar, Apple wood Smoked Bacon and Crisp Apple Slaw
Roasted Garlic Aioli

Warmed Triple Decker Threat
Smoked BBQ beef brisket, smoked ham, bacon and Cole slaw



GREAT LAKES
CULINARY CENTER

GLCC Salads

Full size salad \$8.50 Petite size \$4.50

Add chicken \$ 2.50, Salmon \$ 4.50, Shrimp \$ 3.50 Bistro Steak \$ 4.50

Cobb Salad

Grilled chicken, apple wood bacon, bleu cheese, hard cooked egg avocado, diced tomato and creamy ranch dressing

Caesar Salad

Crisp Romaine Lettuce, croutons, Parmesan
Caesar Dressing

Spinach and Strawberry salad

Crisp Spinach, toasted almonds, fresh orange Supremes
Honey balsamic vinaigrette

Nicoise Salad

Roasted Yukon gold potatoes, green beans, hard cooked eggs, Kalamata olives, tomatoes
Dijon shallot vinaigrette

Asian Slaw

Napa cabbage, peppers, carrots, cilantro
Ginger soy vinaigrette

Kale Quinoa Greek Salad

Quinoa, Roasted beets, shaved red onions, tomatoes, cucumbers, olives and Feta
Feta Oregano Vinaigrette

Spinach Orzo Salad

Oven Roasted Tomatoes, Orzo Pasta, Parmesan cheese
Lemon Thyme Vinaigrette

Greek Salad

House made pickled beets, feta, tomatoes, cucumbers, pepperoncini
Oregano Feta Vinaigrette



GREAT LAKES
CULINARY CENTER

Signature Boxed Lunches

All prices per guest. 8 guest Minimum

Deluxe Box Lunch

Your choice of our delicious sandwiches or salads with a deli side salad, chips,
Sweet treat and whole fruit

\$13.00

Brown Bagged Lunch

Any selection of our delicious sandwiches or salads with chips and whole fruit

\$10.00

Chilled Lunch Buffets

The C.E.O

Choose a selection from our Signature Sandwich or Salad Options, Two Deli Salads
Citrus Tropical Fruit Salad and a Sweet Treat

\$16.00

The President

Choose Selections From our Signature Sandwich and Salad Options One Deli Salad and
Sweet Treat

\$13.00

The C.F.O

Choose From a selection of our Signature sandwich and salad option and deli salad

\$12.00

DYI

Sliced Meat and Cheese Platter with Appropriate Garnishments Freshly
Sliced Bread, Deli Salad and Whole Fruit

\$11.00



GREAT LAKES
CULINARY CENTER

Lunch Accompaniments

Deli Salads

Italian roasted tomato and olive pasta salad
with creamy parmesan dressing

Kale Caesar salad

Roasted Yukon Potato Salad

Southwest Slaw

Curried Quinoa Salad

Smokey BLT Potato Salad

Greek Chopped Salad
Cucumber, Tomato, Red Onion, Sweet Peppers,
Olives, Beets and Feta
Oregano Feta Vinaigrette

Roasted Caesar Potato Salad

Classic Cole slaw

Southern Egg Potato Salad

Classic Egg Salad

Vegetable Pasta Salad

Bleu Cheese Cole Slaw

Classic Caesar Salad

Creamy Ranch Pasta Salad



GREAT LAKES
CULINARY CENTER

Soup

**Priced per Guest. 8 Guest Minimum
\$4.00 Per Person**

Chicken Noodle
Southwest Cheesy Chicken and Rice
Broccoli Cheddar
Wild Mushroom Asiago
Apple Cider Butternut
Vegetable Parmesan
Tuscan Vegetable
Kale and Italian Sausage
Creamy Chicken and Rice

Lunch Additions

Great Lakes Chips

BBQ, Plain and Salt and Vinegar
\$2.00 Per Person

Whole Fruit

Apples, Oranges and Bananas
\$1.00 Per Person

Sweet Treats

Chocolate Chip, Oatmeal Raisin, Peanut Butter and Sugar Cookie
\$1.00 Per Person



GREAT LAKES
CULINARY CENTER

**Dinner Appetizers
Platters**

**Priced per guest
8 Guest minimum**

Artisanal Cheese Table

Imported and local cheese with GLCC Preserves
Assorted Crackers and artisanal breads
\$6.00

Crudité Platter

Individual displayed Seasonal Vegetables and dips
\$4.00

Mediterranean Platter

Hummus, stuffed grape leaves, baba ghanouj spanakopita, marinated feta,
grilled vegetables and olives with crispy and soft pita
\$7.00

Sushi Platter

Nigiri hand rolls, futomaki, and traditional rolls, soy,
wasabi and pickled ginger
\$7.00

Antipasto Platter

Hard salami, Olives, pepperoncini, olive oil roasted tomatoes
Provolone, roasted red peppers and feta
\$6.00

Charcuterie platter

Locally made pates, terrines, sausages, cured meats, gherkins and
GLCC chutneys
\$8.00

Chilled Shrimp Platter

Lemon Herb Poached with assorted dips
\$12.00



GREAT LAKES
CULINARY CENTER

Smoked Salmon Platter

Red onions, chopped egg whites and yolks, blinis and crème fraiche
\$ 9.00

Herb Roasted Fingerling potatoes and Asparagus Platter

Roasted Garlic Aioli
\$4.00

Balsamic Vegetables

Grilled Vegetables with roasted pepper aioli \$5.00

Chips and Dips

Parmesan Garlic, Sweet BBQ and Lightly Salted House Made Chips
Roasted Onion Dip
\$3.50

Tortilla Chips and Dips

Chipotle and lightly salted tortilla chips Salas and Creamy Mexican
Dip
\$3.50

Warm Dips, French Baguette and Crackers

Parmesan Artichoke, Lump Crab and Swiss Cheese
\$7.00

Assorted Seafood Platter

Served on Crushed Ice

Lemon Poached Shrimp, Crab Claws, Oysters, Clams, lobster tail
Traditional Sauces
\$16.00



GREAT LAKES
CULINARY CENTER

Chilled Appetizers

Passed and Stationary Priced per dozen
4 Dozen Minimum

Bruschetta

Choice of

Italian tomato basil, Roasted Red pepper and Goats Cheese or
Roasted Beet and Bleu

\$24.00

Deviled Eggs

Choice of

Classic, Southwest, and apple wood smoked bacon

\$20.00

Beef Tenderloin Carpaccio

Shaved fennel, baby arugula, and black truffle essence French
baguette

\$36.00

Classic or Cajun Shrimp Cocktail

Traditional Cocktail Sauce or Mango Lime Aioli

\$42.00

Smoked Salmon

Blini and Dill Crème Fraiche

\$36.00

Lemon Tarragon Lump Crab Salad

Cucumber and Micro Greens

\$36.00

Foie Gras

Toast Points and GLCC Preserved Jam

\$48.00

Roasted Red Pepper and Feta

Wilted Spinach on Crustini

\$30.00

Caramelized Pear and Brie Crustini

Spiced pecans

\$30.00



GREAT LAKES
CULINARY CENTER

Sundried Tomato Basil Crepe

\$28.00

Spicy Gazpacho Shooters

Avocado Cream

\$24.00

Savory Éclair

Lemon Zest and dill Mousse, Tomato Basil and Goats cheese or Wild Mushroom

\$ 28.00

Curried Cauliflower Cake

with Cillantro Apple Slaw

\$24.00



GREAT LAKES
CULINARY CENTER

Soup and Sandwich Appetizers

**12 Guest Minimum
Priced Per Person**

Classic Tomato soup Shooter and Grilled Three Cheese Sandwich
\$3.75

Mini French Onion Soup with Grilled Swiss and apple sandwich
\$3.75

Spiced Butternut Squash Soup Shooters with Pear and Caramelized onion sandwich
\$3.75

Wild Mushroom Asiago Shooter and Herb Roasted French dip
\$4.50

Artichoke and Parmesan Shooter with Spinach and herb cheese Sandwich
\$3.75

Classic Appetizers and Cocktails

**12 Guest Minimum Priced Per Person
All cocktails are miniature - Stationary or Passed**

Local Craft Beer and Wood Fired mini Pizzas
Local Craft Beer and Fire roasted Mini sausage and Pepperoni pizza
\$4.50

Big Red and Wood Fired Mini Pizzas
Chef's Favorite Big Red Wine and Fire Roasted Braised Beef Pizza with Caramelized red
onions roasted Mushrooms and White Cheddar Cheese
\$4.50

Dirty Gin or Vodka Martini and Grilled Shrimp and Olive Skewer
Very Dirty Martini with Grilled Shrimp and Bleu Cheese Stuffed Olive and tomato
Skewer
\$4.50

Chilled Pear Mint Mojito and Warm honey pecan Brie
\$4.50

Jamaican Jerk Chicken Satay with Rum Punch
Mango Glaze
\$4.50



GREAT LAKES
CULINARY CENTER

**Hot Appetizers Priced
Per Dozen (4 Dozen Minimum)**

Petite Shepard's Pie

Potato Skins, Ground Beef, Cheddar Cheese and Creamy Mashed Potatoes
\$28.00

Mini Chicken Tostadas

Chipotle Sour cream, House made Pickled Jalapenos and cheddar cheese
\$24.00

Mini Cuban Panini

House Braised Pork, Smoked Ham, Swiss Cheese, Mustard, and pickles
\$28.00

**Brie with almonds and Preserved Raspberry Jam in Puff
Pastry \$28.00**

Crispy Pecan Chicken

Honey Whole Grain Sauce
\$26.00

Spinach and Feta Triangles

\$24.00

Jumbo Lump Crab Cakes

Lemon Dill Aioli
\$32.00

Lemon Thyme Chicken Skewer

Feta Oregano Dressing
\$26.00

Spicy Bang Bang Shrimp on Jasmine Rice Cake

Honey chili garlic sauce
\$28.00

Potato Leek and Bacon Cake

Roasted Tomato Aioli
\$24.00

Traditional Potato and Chive cakes

GLCC Preserved Apple Butter
\$24.00

Mini Chicken or Vegetable Kabob

Hummus Vinaigrette
\$28.00



GREAT LAKES
CULINARY CENTER

Quinoa and Sweet Potato Cake Cashew Chipotle Crème
\$32.00

Spicy Brown Sugar Bacon
Maple Dijon Sauce
\$18.00

Black Bean and Cilantro Cake with Lime Cream
Fire Roasted Salsa
\$18.00

BBQ Braised Beef with Jalapeno Cole Slaw and Cheddar Biscuit
\$36.00

Mini Rubens
Thinly Sliced Corned Beef, Sauerkraut, Swiss Cheese, and Mustard
\$28.00

Spinach, Feta, Chicken and Sausage Crepe
\$28.00

Breaded Artichoke and Goats Cheese
Marinara Sauce
\$28.00

Beef Tenderloin Wellington
Aged Beef Tenderloin, Mushroom Duxelle, Puff pastry
Creamy Horseradish Sauce
\$36.00

Thai Chicken Skewers
Sesame Ginger Sauce
\$28.00

Pork, Chicken or Vegetable Pot Stickers
Cilantro Dipping Sauce
\$28.00

Savory Pop Tart pops
Choice of
Lemon garlic roasted chicken, home style pot roast,
and roasted root vegetable
\$36.00



GREAT LAKES
CULINARY CENTER

GLCC Small Plates
25 person minimum

Combine these as a part of a chef attended station or passed as an appetizer. Our small plates are fresh, innovative and beautifully presented.

Pan seared Diver Scallop with Caramelized Onion bacon Jam
\$5.50

Herb Grilled Lamb Chop with Feta cucumber yogurt sauce
\$6.50

Seared Ahi tuna Slider with wasabi aioli and Asian Slaw
\$5.50

Panko Encrusted Goat Cheese Slider
Spiced Tomato preserves
\$3.50

Maple Glazed Duck Breast with Sweet Potato Mash
Cranberry Orange Chutney
\$5.00

Braised Asian Beef with Kimchee Pickled slaw
\$4.50

Sesame seared Shrimp with Steamed Rice and Ginger Citrus marmalade
\$ 4.00

Butternut Squash and wilds mushroom Risotto
Fresh thyme, bourbon and parmesan cheese
\$3.50

Foie Gras and Waffle
Pan Seared Foie Gras with Buttermilk Waffle
Sautéed Apples and Dried Cranberry Chutney
Apple Cider Reduction
\$5.00

Pan Roasted Bistro Steak with Whipped Mashed Potatoes Crispy onions
Red wine demi
\$5.50



GREAT LAKES
CULINARY CENTER

Chef Action Stations

A creative way to entertain your guest and encourage mingling

\$100 per chef

Priced Per Person

25 Guest Minimum

Fire Roasted Pizza Station

Wood Fired Pizzas with an array of Traditional garnishments

To include pepperoni, Italian sausage, onions, green peppers, mushrooms and pineapple

\$7.50

Deluxe Fire Roasted Pizza Station

Wood Fired Pizza with traditional and International garnishments to include

Hummus, tzatziki sauce, shawarma chicken, fattous salad, greek salad, and Caesar salad

\$8.50

Pot Pie Station

Creamy mini pot pies with buttery flakey crust

Chicken, Lobster, and Wild Mushroom

10.00

Sliders and Fries

Chef Attended

Angus beef with Traditional Garnishments

Hand Cut Fries and Sweet Potato Fries

Ketchup and Herb garlic Parmesan Aioli

BBQ, Black Truffle, and Herb Garlic Fries add 1.00

\$8.00

Mini Coney Hotdog

Mini Hotdogs, National Coney Chili, Shredded Cheddar, Onions

Plain, BBQ and Salt and Vinegar Great Lakes Chips

\$6.50

Chicken Wing Station

Bone-in or boneless

Please Choose 3

Plain, Buffalo, Grilled BBQ, Sesame Grilled Asian

Celery Stick

Ranch and bleu cheese dressing

\$7.00

Chicken and Waffle Station

Chef Attended

Crispy Chicken and buttermilk waffles with Bacon Jam, Maple Syrup, Spicy Maple cream,

Red Hot Butter

\$7.00



GREAT LAKES
CULINARY CENTER

Salad Station

Choice of Cobb, Caesar, Strawberry Spinach, Greek salad
Kale Caesar, Warm Spinach Salad
\$5.00

Gnocchi Station

Chef Attended
Tender House made Gnocchi with an array of garnishments
Creamy Vodka Palamino, Brown Butter, and White Wine Cream
\$8.50

Pasta Station

Chef Attended
Penne Pasta with an array of meat and vegetable garnishments
To include chicken, mini meatballs, bacon, tomatoes, peppers, broccoli, parmesan cheese
Roasted mushrooms and caramelized onion
Marinara and White Wine Cream
\$7.50

Italian Risotto Station

Chef Attended
Creamy Risotto with an Array of garnishments to include Roma tomatoes, Basil,
prosciutto, crisp bacon, parmesan cheese, roasted wild mushrooms
\$8.50

Tuscan Station

Station is presented with a selection of crostini, grilled Tuscan bread and hard Italian cheese
Marinated White beans, Feta and Parsley Roasted Red Peppers, Variety of marinated
olives Crispy artichoke and shrimp Francaise with lemon butter sauce
Grilled zucchini and eggplant, Italian tomato bruschetta
\$16.00

Comfy Cozy Comfort Food Station

Mini Mac and Cheese
Meat Loaf and Mashed Potato "Cup-Cakes"
Chicken Pot Pies
Mason Jar Banana Pudding with Chessman Cookies and Toasted Meringue
\$12.00

Southwest Station

Chef Attended Soft taco Station
Grilled Tequila Lime Chicken, Chipotle Braised Pork
Black Beans and Cuban Rice
Diced tomatoes, Shredded lettuce, cheddar Cheese, Sour Cream
Guacamole and corn tortillas
Salsa Bar
Fresh Pico de Gallo and a variety of fresh seasonal salsa served with
warm tortilla chips
Warm Fried Cinnamon Churro with Warm Mexican Hot Chocolate Sauce
\$20.00



GREAT LAKES
CULINARY CENTER

Far Out Far East

Sushi Chef attended Sushi Station

A Sushi Chef will prepare favorites of salmon, California, tempura Shrimp and Spicy tuna

Chinese Take Out

Sautéed Julienne of seasonal Asian Vegetables served over steamed white sesame rice
Topped with Mongolian beef

Served in a traditional Chinese take-out box

Hoisin lettuce cups

Crisp Lettuce filled with hoisin chicken and cashew nut stir fry

Wrapped House Made Sesame Ginger Ice Cream Sandwich pops

\$22.00

Mendi Indi Station

Spicy Potato Samosas

Tamarind and Cilantro chutney

Mango Lassie Traditional

Spicy Snacks

Gulab Juman

\$8.00

Chicken Picatta Pasta Station

Chef Attended

Chicken, angel pasta, Caper, artichoke, tomato

White wine Parmesan Sauce

\$8.00

Savory or Sweet Crape Station

Chef Attended

Guest Choose from Savory- Roasted Wild Mushroom, Spinach and ricotta or
Sweet crepes with an array of garnishments to include fresh berries, lemon curd,
chocolate ganache Vanilla bean whipped cream, chocolate hazelnut spread and toasted

almonds

\$ 7.50

Snack Attack Station

Mozzarella sticks, Jalapeno Poppers, Chicken Tenders, Crispy Mac and cheese Bites

Crispy Broccoli and Cheddar Bites, Soft Pretzels bites,

Ranch and Sweet BBQ Popcorn

Roasted Mixed Nuts

Creamy Ranch, Marinara, and Brown Ale Mustard

\$8.50

Hand Made Pasta Station

Requires 2 Chef Attendants \$100 per chef

This exciting unique station will blow your guests mind. One chef rolling and cutting
freshly made pasta dough

And the other chef cooking it to order. A real show stopper

Assorted garnishments and Sauces

\$10.00



GREAT LAKES
CULINARY CENTER

Dessert Stations
Minimum 25 Guest

Milkshake Martini Station

Chef Attended

House Made Vanilla and Chocolate Ice Cream blended into thick milkshakes served in Martini glasses loaded with your favorite garnishments, Oreos, berries, peanut Butter Cups, whipped cream and topped with a cherry
Add Vodka and baileys for 3.00
\$5.00

Bananas Foster

Brown Sugar glazed bananas Flamed with dark rum and served over our house made Vanilla bean Ice Cream
\$5.00

S'mores and More

Chocolate dipped Graham Cracker covered in marshmallow meringue
And Torched by a chef
\$6.50

House Made Ice Cream and Italian Galato and sorbet Station

Choice of 2

Chocolate, Espresso, Vanilla Bean, Strawberry, and Lemon Sorbet
\$4.00

House Made Ice Cream "adult" Floats Shots

Chef Attended

Butter Pecan Ice Cream with Makers Mark Bourbon Peppermint
Ice Cream with Creamy Chocolate Godiva Liqueur Vanilla Bean
Ice Cream with Baileys
\$5.00

Mini Cupcake Station

Choose 3 different cupcakes

Red velvet with Pecan Butter Cream – Chocolate Cupcake with Espresso Buttercream
Vanilla Bean Cupcake with Lemon Curd buttercream – Chocolate Cupcake with Oreo
Buttercream
Boston Cream Pie Cupcake- Apple Pie Cupcake- Lemon cake with Raspberry
Buttercream Maple cupcake with Applewood smoked bacon Buttercream
Chocolate cupcake with Peanut butter
Buttercream
\$6.00

Dessert Tacos

Chef Attended

Your choice of 2 fillings

Warm Apple, Peach Cobbler, Banana Cream Pie, Coconut Cream Pie, Lemon Curd,
Blueberry, Strawberry, and Key Lime
With vanilla bean whipped cream and Served in a cinnamon and sugar taco
shell
\$6.50



GREAT LAKES
CULINARY CENTER

Milkshakes and Cookies

Vintage glass bottles of chocolate, strawberry and vanilla milkshakes with house made Cookies
\$6.50

Mini House Made Ice Cream Sandwiches lollipops

Choice of 3 flavors

Sugar cookie with strawberry Ice cream, Oatmeal Raisin Cookie with pecan cinnamon Ice cream
Chocolate Chip with Mint chocolate chip Ice Cream, Double Chocolate Chip with Peanut Butter
Ice cream

Peanut Butter and Raspberry Ice Cream, Vanilla bean Cookie with Lemon Sorbet
\$7.00

Chocolate Dipped Everything

Strawberries, Pretzels Rods, Marshmallows, Grapes, Potato chips, Oreos, Blueberries, nutter
butters, and Bacon
\$6.50

House Made Doughnuts

Choice of 3 flavors

Chocolate Espresso, Maple Bacon, Peanut Butter and jelly, apple cobbler
Vanilla bean, Cinnamon Sugar, Italian Custard filled, and Double Chocolate
\$7.50

Mini Cobbler and House Made Ice Cream Station

Choice of 2 Flavors

Additional flavors add 2.00

Warm Peach Cobbler, Mixed Berry Cobbler, Apple Cobbler, Cherry Cobbler
Vanilla Bean Ice Cream
\$6.00

Shabby Chic Mason jar Station

Choice of 2 Flavors

Additional flavors add 2.00

Banana Pudding, Chocolate Mousse cake, Strawberry Cheesecake, Brownie Parfaits, Mint
Chocolate Chip, Chocolate Banana Nutella,
Key Lime Pie, Strawberry Shortcake, Black Forest
Lemon Curd Tart in Mason jar lid, Apple Crumble in Mason Jar Lid
\$7.00

Beautiful French Macaron Station

Choice of 1 flavor

Red Velvet with Cream Cheese Filling, Chocolate Espresso, Pistachio
Lemon Curd, Bourbon Vanilla Bean, Very Berry Raspberry
Served in beautiful glass jars and on sticks
\$30.00/Dozen

Creative Popcorn Station

Choice of 3 Flavors

Chocolate Caramel Pecan, Spicy Bacon Brown sugar, S'mores
Candied almond, Rainbow, White chocolate, and The Kitchen Sink
\$6.50



GREAT LAKES
CULINARY CENTER

Dessert Displays

House Baked Assorted Cookies
\$3.00 Per Person

House Baked Brownie and Cookie
\$4.00 Per Person

Assorted Mini Pastries
\$6.00 Per Person

Assorted Cake Pops
Chocolate, Vanilla Bean, Red Velvet and Brownie
\$4.50 Per Person

Assorted Pie Pops
Lemon Meringue, Caramel Apple, Strawberry and Boston Cream
\$6.00 Per Person

Pastry Display
\$7.00 Per Person

Elaborate Display
\$12.00 Per Person



GREAT LAKES
CULINARY CENTER

Dinner Buffet or Family Style Services

All Buffets include artisan rolls, flavored butters, coffee & tea service, sodas and Iced Tea

Choose One Main Entrée \$35.00

Choose Two Main Entrées \$42.00

Choose Three Main Entrees \$46.00

Main Entrees

Poultry

Pan Seared chicken with Lemon artichoke sauce

Pan Seared Chicken Saltimbocca with prosciutto, sage and Provolone

Crispy chicken Cutlets with Tomato Garlic and Olive Oil ragout

Maple Sage Rubber Turkey Breast with House Made pan sauce and Cranberry orange chutney

Southern Fried Chicken

Crispy Parmesan Encrusted Chicken with Creamy Basil Cream Classic

Chicken Marsala with Roasted Wild Mushrooms

Bacon Wrapped Roulade of Chicken stuffed with Maple apple cranberry sausage

Dried Cranberry Walnut Stuffed Chicken

Grilled Chicken with Italian Tomato and fresh Mozzarella relish

Three cheese Chicken Lasagna

Herb and Garlic Roasted Chicken

Beef

Classic Tender Red Wine Braised Short Ribs

Herb Grilled Bistro Steak with Wild Mushroom Demi

Three Cheese Lasagna Bolognese

Home Style Meatloaf

Herb Grilled Beef Tenderloin Filet with Red wine sauce (Add \$10.00)

Herb Garlic Roasted Standing Rib Roast (Add \$10.00)

Grilled Skirt Steak with Chimichurri sauce

Home style Pot Roast

Grilled NY Strip Steak with Chefs zip Sauce (Add \$10.00)

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW.
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS.



GREAT LAKES
CULINARY CENTER

Pork

- Herb Roasted Pork loin with Apple bacon Jam
- Grilled Pork Medallions with Caramelized sweet onions and Balsamic maple sauce
- Orange and Brown sugar glazed pork tenderloin
- Honey Dijon Glazed Spiral ham
- Crispy Pork Cutlets with Spiced Apple Butter
- Pan seared pork Medallions with lemon caper butter sauce
- Herb Grilled T-Bone Pork Chop with Grilled sweet onions and Roasted Balsamic Mushroom Glaze
- Smoked Baby Back Ribs with sweet and spicy BBQ sauce

Seafood

- Fire Roasted Salmon with Whole Grain Honey Mustard Glaze
- Pan Seared Tilapia with Lemon olive sauce and tomato herb salad
- Cajun Grilled Salmon with Pineapple Salas
- Southwest salmon with Pineapple mango Salas
- Grilled Sea Scallops with Butternut Squash puree and Bacon Jam Add 5.00
- Garlic Herb Sautéed Shrimp with Garlic white wine Butter (Add \$ 3.00)
- Seafood Lasagna

Vegetarian

- Creamy Polenta with Wild Mushroom asiago ragout
- Layered Portabella Napoleon with Roasted Eggplant, asparagus, Braised Kale
- Roasted tomato and garlic ragout
- Roasted Pepper and Goat Cheese Quinoa Cake with Balsamic Glaze
- Vegetable Lasagna
- Grilled Eggplant Rollatini with pesto angel hair pasta



GREAT LAKES
CULINARY CENTER

Choose 2 sides

Buttered Asparagus
Lemon Garlic Broccoli
Sautéed Green Beans with Caramelized Shallots
Fire roasted vegetables
Green beans with tomatoes, Kalamata olives, and feta
Thyme Roasted Root Vegetables
Green Beans with Citrus better fennel and dried cranberries
Bacon Roasted Brussels sprouts
Grilled Zucchini with roasted peppers
Roasted cauliflower with caramelized onions and roasted peppers
Brown Sugar curried roasted cauliflower
Creamy asiago Brussels sprouts
Stir-Fried Broccoli, sweet peppers and carrots
Apple Cider Braised Red Cabbage
Bacon Creamed Cabbage with caramelized apples
Grilled Corn with spicy Lime Butter seasonal

Creamy Mashed Potatoes
Roasted Garlic Chive Mashed Potatoes
Three Cheese Au gratin potatoes
Creamy Asiago Polenta
White Cheddar Grits
Parmesan Risotto
Oven Roasted Potatoes with Fresh herbs, garlic, and olive oil
Sweet Potato Mash
Brown Sugar bourbon glazed Candied Sweet potatoes
Oven Roasted Sweet Potatoes
Quinoa with Wild Mushrooms
Creamy Quinoa Risotto
Parmesan Angel hair with garlic and oil
Herb Rice Pilaf
Sautéed Gnocchi
Bacon Baked Beans
Loaded Baked Potato

Choose One Salad

Caesar Salad Cobb Salad
Garden Vegetable Tossed Salad
Mixed Greens with Fresh apples, shaved fennel, parmesan cheese and dried cranberries
Greek Salad



GREAT LAKES
CULINARY CENTER

Plated Entrees

*Carefully prepared, artfully presented and elegantly served
for a beautiful dining experience.*

*Served with a first course salad, artisan roll and butter, coffee and decaf and iced
tea*

First Course Salads

Boston Bibb Lettuce, Granny Smith Apples, Almonds and Brie
Honey Lemon Vinaigrette

Cabernet Poached Bosc Pear with Field Greens ,Crumbled Blue Cheese, Dried Apricots
Apple wood Smoked bacon vinaigrette

Field greens tossed with Candied Pecans, Cranberries, Green apples ,goat Cheese
Citrus Vinaigrette

A Classic Caesar of Romaine Lettuce, Fresh Shaved Parmesan Cheese,
Herb Garlic Croutons and House Caesar Dressing

Roasted Beet Salad with Goat Cheese, Arugula, Ruby Red Grapefruit and toasted walnuts
Citrus Vinaigrette

Warm Baby Spinach salad with shaved red onion, hard cooked eggs, dried cranberries
Warm Bacon Dressing

Plank "Cobb" Salad

Bacon, avocado, tomatoes and hard cooked egg
Creamy chive vinaigrette

Bistro Salad

Field Greens with crispy bacon, poached egg, crotons and aged cheddar
Herb Dijon Shallot Vinaigrette



GREAT LAKES
CULINARY CENTER

Plated Entrees

Braised Black Angus Beef Short Ribs
Crispy Onions, Creamy Mushroom Quinoa
Red Wine Demi
\$38.00

Gorgonzola and Pine nut encrusted NY Strip
Chive Mashed Potatoes
Caramelized Leeks and Fresh Green Beans
Balsamic Demi
\$40.00

Pepper Crusted Grilled Bistro Steak
White Cheddar Grits, Southern Style Slow Cooked Greens with Caramelized Onions
Makers Mark Bourbon Sauce
\$36.00

Slow Roasted Prime Rib of Beef
Mashed Potatoes , Grilled Asparagus, Crispy onions
Red Wine Demi and Roasted Garlic Horseradish Cream
\$38.00



GREAT LAKES
CULINARY CENTER

Pan Seared Filet Mignon
Mushroom Risotto, Buttered Green Beans
Cognac Demi
\$42.00

Herb Grilled Sliced Bistro Steak
Au Gratin Potatoes, Sautéed Vegetables
Red Wine Demi
\$34.00

Grilled 16 ounce Rib eye Steak
Baked Potato, Buttered Broccoli
Crispy onion Rings
Chefs Zip Sauce
\$46.00

Filet of Beef Tenderloin topped with Pan seared Foie Gras
Truffle Mashed Potatoes, Baby Vegetables
Herb Butter and Burgundy Sauce
\$52.00



GREAT LAKES
CULINARY CENTER

Lemon and Rosemary Grilled Chicken

Herb Roasted Baby Potatoes

Balsamic Marinated Tomatoes and Artichokes

Light Lemon Cream

\$30.00

Herb Chicken

Filled with Golden Raisins, Spinach and Toasted Pine Nuts,

Soft Mascarpone Polenta, Green Asparagus

Lemon Thyme Beurre Blanc

\$32.00

Pecan-Crusted Chicken Breast

White Cheddar Grits, Southern-Style Slow Cooked Greens

Honey Whole Grain Mustard Sauce

30.00

Chicken Milanese

Saffron Risotto, Italian Vegetable Sauté

Tomato Garlic Ragout

\$32.00

Crispy Chicken Picatta

Parmesan Angel Hair Pasta, Sautéed Artichokes and tomatoes

Caper Lemon Butter Sauce

\$30.00



GREAT LAKES
CULINARY CENTER

Pork

Herb Grilled Pork Tenderloin
Whipped Sweet Potatoes, Roasted Brussels sprouts
Apple Bacon Chutney
\$30.00

Grilled Center Cut Bone-in Pork Chop
Roasted Garlic Mashed Potatoes
Bacon Green Beans
Caramelized Onion Demi

\$34.00

Apple and Dried Cherry Stuffed Pork loin Chop
Cauliflower Mashed Potatoes, Swiss chard
Balsamic Jus
\$34.00

Lamb
Grilled Rack of Lamb
Roasted Garlic Mashed Potatoes, Baby Vegetables
Lamb Jus
\$48.00

Roasted Rack of Lamb
Multigrain Risotto, Green Beans
Fennel and tomato Salad
Lamb Mint Jus
\$48.00



GREAT LAKES
CULINARY CENTER

Seafood

Grilled Salmon
Roasted Fingerling Potatoes
Sautéed spinach and grape Tomatoes
Lemon White Wine Sauce
\$34.00

Pan Roasted Salmon
Artichoke Risotto, Shaved Fennel and Olive Salad
Tarragon Brown Butter sauce
\$34.00

Grilled Scallops with Parmesan Gnocchi
Sautéed spinach and tomatoes
Lemon olive butter sauce
\$36.00

Herb Grilled Swordfish
Mascarpone Polenta, Salad of green Beans, tomatoes, and Kalamata olives
Garlic herb butter sauce
\$38.00

Pan Seared Shrimp Scampi
Parmesan mashed Potatoes, Green Beans
White Wine Garlic sauce
\$36.00

Lump Crab Cake
Parmesan Thyme risotto, asparagus
Lemon Zest Beurre Blanc
\$36.00



GREAT LAKES
CULINARY CENTER

Vegetarian

Polenta Napoleon

Creamy Polenta staked with, Grilled portabella, tomatoes and Spinach
Fire Roasted Pepper Sauce
\$24.00

Roasted Vegetable Quinoa Cake

Roasted Portabella, artichokes and Kale
Tomato Basil Sauce
\$24.00

Grilled Eggplant Parmesan

Eggplant layered with tomato basil marinara
Fresh Mozzarella and parmesan
\$24.00



GREAT LAKES
CULINARY CENTER

Plated Dessert

Crème Brulee
Fresh Berries and Butter Cookie
6.00

Apple Crumble
House Made Vanilla Ice Cream
Caramel Sauce
6.00

Strawberry Shortcake
Vanilla Bean Pound Cake, Strawberries and Bourbon Vanilla whipped Cream
6.00

Key Lime Pie
With Vanilla Bean Whipped Cream
6.00

NY Cheesecake
Raspberry Sauce
6.00

Trio of House Made Ice Creams or Sorbets
6.00

Warm Pecan Bread Pudding
House made Caramel Ice Cream
6.50

Chocolate Mousse Torte
Fresh Fruit, Dark and White Chocolate
7.00

Banana Cream Pie
Chocolate and Caramel sauce
6.00

Lemon Curd Pie
Vanilla Bean Whipped Cream Raspberry Sauce
6.00

