



APPETIZER PLATTERS

SERVES 30 GUESTS

MAC & THREE CHEESE

PARMESAN, MONTEREY JACK, CHEDDAR, BACON, CREAM,
CAVATAPPI PASTA, TOASTED BREAD CRUMBS & SCALLIONS

125

WILD MUSHROOM RISOTTO

CREMINI, SHIITAKE & OYSTER MUSHROOMS

110

BOCCI PASTA

CHEESE FILLED PASTA POCKETS WITH A BASIL PLUM TOMATO SAUCE

135

MEATBALLS

BBQ SAUCE, SWEDISH, OR PLUM TOMATO SAUCE

150

CHARCUTERIE

CURED MEATS, SPECIALTY CHEESES AND ASSORTED OLIVES

175

PULLED PORK SLIDERS

HOUSE MADE BBQ PULLED PORK TOPPED WITH COLE SLAW

150

ANGUS SLIDERS

MINI BURGERS WITH PICKLE SLICE AND HOUSE RELISH

165

COCONUT SHRIMP

SERVED WITH BACARDI ORANGE SAUCE.

185

SMOKED FISH PLATTER

SMOKED TROUT & HORSERADISH PATE, CURED SALMON LOX

165

STEAK BITES

TENDERLOIN BEEF TIPS WITH RED PEPPER & ONION

185

STEAK OR CHICKEN SATAY

MARINATED AND SKEWERED FLANK STEAK OR NATURAL CHICKEN

CHICKEN: 135 BEEF: 200

APPETIZER PLATTERS

SERVES 30 GUESTS

CHICKEN TENDERS OR GRILLED NATURAL WINGS

CHOICE OF TWO: RANCH, BBQ SAUCE, HOT SAUCE.

150

ITALIAN SAUSAGE & PEPPERS

MILD SAUSAGE WITH ONION, RED & GREEN PEPPER

125

CRAB DIP

SERVED WARM WITH PITA BREAD & FLAT BREAD CRACKERS

145

JAMBALAYA

NATURAL CHICKEN, SHRIMP, ANDOUILLE SAUSAGE,
WILD RICE PILAF, TOMATO CREOLE & SCALLION

165

SPINACH & ARTICHOKE DIP

SERVED WARM WITH TORTILLA CHIPS

115

MUSHROOM BRUSCHETTA

WILD MUSHROOM, RED PEPPER, GOAT CHEESE, CROSTINI, BALSAMIC REDUCTION

130

SHRIMP COCKTAIL

WITH COCKTAIL SAUCE AND LEMON

210

CHEESE & CRACKER TRAY

ASSORTED CRACKERS AND CHEESES

110

PREMIUM TRAY - 150

VEGETABLE TRAY

SEASONAL VEGETABLES, RANCH DRESSING.

110

FRESH FRUIT TRAY

110

POTATO CHIPS & ONION DIP

100

PLEASE ASK YOUR BANQUET COORDINATOR FOR ADDITIONAL SPECIALTY APPETIZERS.
TRAY PASS AVAILABLE UPON REQUEST FOR AN ADDITIONAL CHARGE.



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ALL PRICES ARE SUBJECT TO \$2 NON ALCOHOLIC BEVERAGE FEE, 6% SALES TAX & 21% SERVICE FEE.
PRICES ARE SUBJECT TO CHANGE AT ANY TIME.

BANQUET BUFFET'S

REQUIRE A MINIMUM OF 30 GUESTS

*****FAMILY STYLE SERVING AVAILABLE UPON REQUEST ADD 2/PERSON*****

ADD WHITE BEAN SALAD, PASTA SALAD OR POTATO SALAD 2

ADD CUP OF SOUP 3

BREAKFAST

SCRAMBLED EGGS, CHEESY POTATOES, FRENCH TOAST, BACON, HAM, BISCUITS & GRAVY

17

SALAD & SANDWICH

CUBANO SANDWICH, CHICKEN SALAD WRAP AND ITALIAN ROAST BEEF WRAP. SALAD OF SPRING GREENS, SUN-DRIED CHERRIES, ROASTED WALNUTS, RED ONIONS, AND GORGONZOLA, HOUSE MADE POTATO CHIPS

18

SOUP & SALAD (NOT A BUFFET)

CHOOSE ONE SOUP: ROASTED RED PEPPER, CREAM OF MUSHROOM, CHICKEN TORTILLA, CORN CHOWDER, CHICKEN NOODLE OR SWEET POTATO.

CHOOSE ONE SALAD: FOREST WALNUT OR SOUTHWEST COBB

INCLUDES WARM BREAD & BUTTER

18

CHICKEN

CHICKEN BREAST (PICCATA, MARSALA OR HERB CREAM SAUCE), RED SKIN POTATO, GREEN BEANS, TOSSED GARDEN SALAD, WARM BREAD. ADD PARMESAN COD \$5

19

STANDARD

BONE-IN HERB BAKED CHICKEN, ROASTED SIRLOIN, CAVATAPPI MARINARA, MASHED POTATO & GRAVY, GREEN BEANS, GARDEN SALAD, WARM BREAD

21

PREMIUM

HERB DE-PROVENCE CHICKEN BREAST, ROASTED SIRLOIN, LINGUINI PALAMINO, RED SKINS, ASPARAGUS, GARDEN SALAD, WARM BREAD

24

PLATINUM

CHICKEN PICCATA, ROAST SIRLOIN, MUSHROOM MARSALA, FETTUCCHINE ALFREDO OR CAVATAPPI MARINARA, PARMESAN RED SKINS, GREEN BEANS AMANDINE, TOSSED SALAD, GARLIC BREAD

25

BBQ

SMOKED DRY RUB PORK RIBS, BBQ SAUCE, BONE-IN BAKED CHICKEN, MAC & CHEESE, BAKED BEANS, COLE SLAW, CORN BREAD

23



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ENTRÉES

INCLUDES CHEF'S VEGETABLE, RED SKIN POTATO, TOSSED SALAD WITH CHOICE OF TWO DRESSINGS, WARM BREAD AND BUTTER

NY STRIP STEAK

CHAR-GRILLED NATURAL 12 OZ. CUT COOKED MEDIUM
30

PORK CHOPS

BONELESS PORK CHOPS MARINATED IN OLIVE OIL, GARLIC, AND SPICES
19

SALMON

SCOTTISH SALMON TOPPED WITH WHITE WINE, LEMON & CAPER BEURRE BLANC
23

PRIME RIB

NATURAL SLOW ROASTED 12OZ. CUT
31

HERB DE-PROVENCE CHICKEN

NATURAL CHICKEN BREAST MEDALLIONS WITH HERB CREAM SAUCE
19

CHICKEN MARSALA

NATURAL CHICKEN BREAST MEDALLIONS WITH MARSALA WINE SAUCE
19

CHICKEN PICCATA

NATURAL CHICKEN BREAST MEDALLIONS WITH ARTICHOKE, CAPER & LEMON SAUCE
19

CRAB STUFFED WHITEFISH

LAKE SUPERIOR WHITEFISH, CRAB STUFFING, LEMON BUERRE BLANC
25

PARMESAN ENCRUSTED COD

ICELANDIC COD LOIN, PARMESAN & HERB CRUMB CRUST, CITRUS BEURRE BLANC
19

FILET MIGNON

8OZ. GRILLED CENTER CUT
31

SURF & TURF

6OZ. FILET MIGNON, BERNAISE, 4OZ. LOBSTER TAIL, ASPARAGUS,
TRUFFLED FINGERLING POTATOS
50

*ENTRÉES ORDERED FROM RESTAURANT MENU ARE SUBJECT TO AN ADDITIONAL CHARGE.



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BEVERAGE SERVICE

ALA CARTE BOTTLE WINE

(1.5L BOTTLE)

DOMINO MERLOT, CABERNET SAUVIGNON & CHARDONNAY,
CAVIT PINOT GRIGIO

49

PLEASE SEE OUR WINE MENU FOR MORE OPTIONS BY THE BOTTLE

OPEN BAR

PRICES CHARGED PER DRINK WILL BE ADDED TO YOUR BILL

CASH BAR

EACH GUEST WILL PURCHASE DRINKS

NON-ALCOHOLIC

SOFT DRINKS, LEMONADE, ICED TEA, COFFEE AND HOT TEA
2 PER PERSON

FOUR-HOUR BAR

INCLUDE SOFT DRINKS, COFFEE & TEA. LIQUOR SHOTS NOT PERMITTED

BEER & WINE

LIGHT DRAFT, BUD BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE, DOMINO WINES
17 PER PERSON

STANDARD BAR

HOUSE VODKA, GIN, RUM, SCOTCH, WHISKEY, TEQUILA, DOMINO WINES, LIGHT DRAFT, BUD
BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE
21 PER PERSON

PREMIUM BAR

ABSOLUTE & STOLI VODKAS, TANQUERAY, BACARDI, JOHNNY WALKER RED, CANADIAN CLUB,
JACK DANIELS, JIM BEAM, V.O., CUERVO, CAPTAIN MORGAN, CAVIT PINOT GRIGIO, CHATEAU
GRAND TRAVERSE REISLING, BLOCK 9 PINOT NOIR, DOMINO WINES, LIGHT DRAFT, BUD
BOTTLE, BUD LIGHT BOTTLE, MILLER LIGHT BOTTLE, AMSTEL LIGHT BOTTLE, HEINEKEN
BOTTLE

25 PER PERSON

ADD MI CRAFT PACKAGE - 29 PER PERSON

MICHIGAN CRAFT

ASSORTED MICHIGAN DRAFT BEERS BASED ON AVAILABILITY.
22 PER PERSON



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DESSERT

VARIETY PETITE CHEESECAKES

SALTED CARAMEL, WHITE CHOCOLATE RASPBERRY, DOUBLE CHOCOLATE
3

BREAD PUDDING

APPLE RAISIN, CARAMEL TOPPING
3

WARM CHOCOLATE CHIP COOKIE

1.50

SCOOP GUERNSEY ICECREAM

VANILLA, BUTTER PECAN
3

VARIETY PETITE CAKES

CARROT, TRIPLE CHOCOLATE, GERMAN CHOCOLATE
3

RENTAL ITEMS AVAILABLE

4 HOUR RENTAL SERVICE

VISUAL

60 INCH LCD
EQUIPPED WITH DVD, COMPUTER & CABLE CONNECTION
50

DANCE FLOOR (10'X10')

100

COCKTAIL TABLES

10 PER TABLE

MICROPHONE

25

VALET SERVICE

350

AUDIO SYSTEM

EQUIPPED WITH CONNECTION FOR IPOD OR CDS PLAYERS.
NO CHARGE

COLOR LINENS

PLEASE ASK YOUR BANQUET COORDINATOR FOR COLOR OPTIONS

CHAIR COVERS

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BANQUET AND SPECIAL EVENT POLICIES & CONTRACT

1. THE ROOM RENTAL FEE IS \$100.00 FOR THE FIRST 40 GUESTS AND \$50.00 FOR EVERY 20 GUESTS THEREAFTER. INCLUDED ARE 4 HOURS OF ROOM RENTAL, STANDARD LINENS, SET UP, CLEAN UP, STAFFING AND AUDIO SYSTEM USAGE. ADDITIONAL HOURS WILL BE BILLED AT \$100.00 PER HOUR WITH FUNCTIONS ENDING NO LATER THAN MIDNIGHT. OTHER AREAS (I.E. PATIO, BAR HIGH TOPS) ARE PERMITTED BASED ON AVAILABILITY AND FOR AN ADDITIONAL CHARGE. EVENTS, LIKE WEDDINGS, THAT REQUIRE USE OF THE ROOM ALL DAY ARE SUBJECT TO AN ADDITIONAL \$400 CHARGE.

_____ ROOM RENTAL FEE _____ CUSTOMER INITIAL

2. A \$250.00 DEPOSIT IS REQUIRED TO HOLD A DATE AT KARL'S CABIN, WHICH WILL BE DEDUCTED FROM THE FINAL BILL. IN THE EVENT OF A CANCELLATION, THE FULL AMOUNT WILL BE REFUNDED ONLY IF KARL'S CABIN IS NOTIFIED 60 DAYS IN ADVANCE OF THE EVENT DATE. IF CANCELLATION OCCURS WITHIN 60 DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED. IF CANCELLATION OCCURS WITHIN 30 DAYS OF EVENT DATE, YOUR DEPOSIT IS FORFEITED AND YOU WILL BE BILLED THE ROOM RENTAL FEE, PLUS 50% OF ESTIMATED FOOD COSTS. _____ C.I.

3. A 14 DAY NOTICE FOR MENU SELECTION AND APPROXIMATE GUEST COUNT IS REQUIRED. FINAL GUEST COUNT IS DUE 7 DAYS PRIOR TO YOUR EVENT. _____ C.I.

4. ROOM WILL BE AVAILABLE FOR DECORATIONS 1 HOUR PRIOR TO YOUR EVENT. USE OF TAPE, NAILS, TACKS, STAPLES AND CONFETTI ARE NOT PERMITTED. CANDLE DECORATIONS MUST BE ENCLOSED IN GLASS. IF EXTRA TIME IS NEEDED, PLEASE MAKE ARRANGEMENTS WITH MANAGEMENT. ALL DECORATIONS MUST BE REMOVED FOLLOWING THE EVENT.

5. ALL FOOD AND BEVERAGES MUST BE PROVIDED BY KARL'S CABIN. NON-ALCOHOLIC BEVERAGE FEE \$2 PER PERSON _____ C.I. ONLY SPECIALTY CAKES AND DESSERTS ARE PERMITTED WITH A \$2 PER PERSON FEE _____ C.I.

6. ALL BANQUET ROOM DECORATIONS, FURNITURE AND WALL HANGINGS MUST REMAIN AS IS UNLESS PRIOR ARRANGEMENT ARE MADE WITH BANQUET COORDINATOR. ANY DAMAGES TO THE BUILDING, LOSS OR LIABILITY AS A RESULT YOUR CONTRACTED EVENT WILL RESULT IN FORFEITURE OF YOUR DEPOSIT AND PAYMENT OF DAMAGE REPAIR COSTS.

7. ONE ITEMIZED BILL SUBJECT TO 6% SALES TAX AND 21% SERVICE CHARGE WILL BE PRESENTED UPON COMPLETION OF YOUR EVENT. WE ACCEPT IN CASH, CREDIT, CHECK, OR MONEY ORDER. NO COUPONS OR DISCOUNTS PERMITTED.

CUSTOMER SIGNATURE _____ DATE _____

MANAGEMENT SIGNATURE _____ DATE _____

DATE OF EVENT _____ DEPOSIT _____ ARRIVAL/DEPARTURE TIME _____

BAR PACKAGE START/FINISH TIME _____ FOOD SERVICE TIME _____

LINEN COLOR _____