

BANQUET



MENU

SALADS

(all salads serve 20)

GARDEN SALAD | \$40



Fresh spring mix, grape tomatoes, red onion, and cucumbers with your choice of ranch, dijon vinaigrette, or lemon caper vinaigrette

CAESAR SALAD | \$40



Romaine, parmesan, and coutons with house Caesar dressing - Add grilled chicken for \$10

BEET SALAD | \$55



Arugula, orange segments, roasted beets, and goat cheese with dijon vinaigrette

SMOKED SALMON SALAD | \$55



spring mix, cucumber, tomato, red onion, smoked salmon with maple dijon vinaigrette and sourcream

HOUSE SLAW | \$35



Dijon tarragon slaw with napa cabbage and carrots

PLATTERS

CHEESE PLATTER | \$60



Assorted cheeses and crackers - serves 30

HUMMUS | \$55



With pita wedges, cucumbers, carrots, celery, and red pepper - Serves 20

PLATTERS CONT.

FRUIT PLATTER | \$50



Serves 20-24

SEASONAL CRUDITE | \$65



Choose from: Raw veggies with buttermilk ranch, Balsamic roasted veggies with dill cream - Serves 25-30

COCKTAIL SHRIMP | \$100



75 pieces of shrimp with cocktail sauce or avocado salsa verde

BEEF TENDERLOIN PLATTER | \$150

Seared and crusted beef tenderloin, crostini, mustard horseradish sauce - Serves 20-24

CHICKEN CAESAR WRAPS | \$50

Romaine, parmesan, chicken, with house Caesar dressing, wrapped in multigrain flatbread - 6 wraps cut into quarters

BEET WRAPS | \$45



Arugula, orange segments, roasted beets, and goat cheese with dijon vinaigrette, wrapped in multigrain flatbread - 6 wraps cut into quarters

CHICKEN BLT WRAPS | \$50

Chicken, bacon, lettuce, tomato, with sriracha mayo, wrapped in multigrain flatbread - 6 wraps cut into quarters

HOT APPETIZERS

Appetizers are all priced per dozen. Please note, all hot appetizers have a two dozen minimum order.

VEGAN SPRING ROLLS | \$15



Served with sweet & sour dipping sauce

CHICKEN WINGS | \$13



All natural, cage free w/ ranch or blue cheese. Your choice of plain, BBQ, or buffalo

STUFFED MUSHROOMS | \$18



Spinach & cheese

BBQ PORK RIBS | \$35



HALVED PRETZEL SPEARS | \$13



Served warm, with Bollywood Blonde Beer Cheese and Jackhammer Brown Ale Mustard on the side

POTATO & CHEESE PIEROGI | \$13



Fried and topped with cheddar cheese, with sour cream and bacon

BBQ CHICKEN SLIDERS | \$22

Build your own BBQ chicken patties with slaw on brioche buns

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HOT APPETIZERS CONT.

VEGGIE SLIDERS | \$22  
Build your own baked BBQ jackfruit with slaw on a brioche bun

THAI CHICKEN SATAYS | \$15 
Peanut dipping sauce

DINNER

SOUTHERN FEAST | \$15 per person
Build your own BBQ chicken sliders with brioche slider buns and house slaw. Served with baked mac and cheese and a garden salad   
*Vegetarian option: BBQ jackfruit

PASTA BAR | \$16 per person
Penne primavera and chicken fettucine alfredo served with seasonal vegetable, grilled garlic crostini, and a garden salad  

HONEY GLAZED SALMON | \$22 per person
Honey glazed salmon with mashed potatoes, seasonal vegetable, grilled garlic crostini, and a garden salad 

*Substitute honey glazed chicken \$19 per person
*Add honey grilled chicken as second protein \$25 per person

BEERHALL | \$16 per person   
Dearborn brats and brat buns, served with potato cheese perogi, grilled peppers and beer caramelized onions, pretzel spears with beer cheese sauce and brown ale mustard, and a garden salad.

May add grilled chicken as 2nd protein for \$3 per person
*Veggie Option: Veggie Brats

FAJITA BAR | \$16 per person  
Grilled chicken strips, bell peppers, and beer caramelized onions, served with flour tortillas, fiesta corn pico, shredded lettuce, sour cream, black beans, tortilla chips, avocado, salsa verde, and a garden salad

*Veggie Option: Marinated jackfruit

DESSERTS

ICE CREAM | \$2 per scoop  
Add toppings at \$5 per topping: Chocolate sauce, strawberry sauce, chocolate chips, sprinkles

DESSERT BARS | \$36 PER DOZEN 
An assortment of Lemon Lovers', Blondie, Ultimate Brownie, and Strawberry Swirl Cheesecake

BEIGNETS | \$36 PER DOZEN 
Served with berry compote

Catering orders must be finalized at least two weeks in advance.

Many items on our menu do not come vegetarian, vegan, or gluten friendly, but may be ordered as such to accommodate special dietary needs. This may result in an upcharge to some items on the menu.

If you do not see what you are looking for, let us know! We do our best to accommodate special requests.

*We do not operate in a gluten free environment

A LA CARTE

Half orders serves 10-12 | Full order serves 20-24

BAKED MAC AND CHEESE | \$45/\$85 
CHICKEN FETTUCINE ALFREDO | \$50/\$95

PENNE PRIMAVERA WITH MARINARA | \$45/\$85 

FRENCH FRIES | \$25/\$45  
Plain, cajun seasoned, or garlic

CHICKEN STRIPS | \$35 (3lbs)/\$65 (6lbs)
House-made and served with ranch, buffalo, or BBQ

TRUFFLE SPROUTS | \$50/\$95   
Crispy fried brussel sprouts, white truffle oil, parmesan

PUB CHIPS | \$12/\$24   
House-fried Michigan potatoes

CHIPS & SALSA | \$20/\$40   
Fresh tortilla chips with avocado salsa verde

Special Dietary Needs



Vegetarian



Vegan



Gluten Friendly