CHEF PLATED DINNER MENU

Includes: Caesar Salad or House Salad, Potato, Vegetable, Bread assortment freshly baked on the premises, Coffee, Tea and Milk

Garlic Herbed Skewered Shrimp
Baked Norwegian Salmon, Picatta or Lobster Dill or Basil Cream Sauce
Stuffed Chicken Breast 10 oz. Choice of sauce * (variety of stuffings available)29.75
Sautéed Chicken Breast 8 oz. Choice of sauce *
Sliced Beef Tenderloin 8 oz
New York Strip Steak 11 oz
Prime Rib 12 oz
Combination Plate: Stuffed Breast of Chicken 5 oz * & Baked Norwegian Salmon31.50
Combination Plate: Sliced Beef Tenderloin 5 oz. & Sautéed Breast of Chicken 5 oz *31.00
Combination Plate: Sliced Beef Tenderloin 5 oz. & Sliced Stuffed Breast of Chicken 5 oz *31.50
Combination Plate: Sliced Beef Tenderloin 5 oz. & Skewered Shrimp or Baked Salmon32.50

*Homemade Sauce Selections for any of the Chicken Entrees:

Portabella Mushroom Marsala Wine Cream Sauce, Picatta, Basil or Tarragon Cream, Fresh Ginger Pineapple Citrus Glaze, Flame Roasted Sweet Red Bell Pepper Sauce or Dijon Cream Sauce

Potato & Rice Selection

Roasted Garlic Smashed / Oven Roasted Seasoned Red Skins Smoky Augratin Potatoes / Parsley Potatoes / Baked Potato Confetti Rice Pilaf w/Diced Celery, Carrots, Peppers & Onions

Vegetable Selection

Yellow and Green Beans w/Baby Carrots /

Honey Butter & Maple Glazed Carrots / Green Beans Amandine /

Sautéed Yellow Squash w/Zucchini Peppers & Onions /

Corn w/Red & Green Peppers / Mixed Vegetables

You may choose two main courses to offer your guests, plus a vegetarian meal.

All guests are charged for the higher priced meal.

The number of each main course ordered is due 10 days prior to your event date.

Place cards are necessary.

We use only the finest quality fresh ingredients: All Beef is USDA CHOICE
All prices are guaranteed for events held in 2019.
All Prices Subject to Michigan Sales Tax and 20% Gratuity