



## **Hot Appetizer Platters**

Serves 30 Guests

### **Mac & Three Cheese**

parmesan, monterey jack, cheddar, bacon, cream 125

### **Wild Mushroom Risotto**

cremini, shiitake & oyster mushroom 125

### **Pierogis**

potato & cheese, sauerkraut, pickle & cream cheese,  
sour cream cucumbers 150

### **Meatballs**

choose 1 sauce: bbq sauce, swedish, or plum tomato 150

### **Pulled Pork Sliders**

house made pulled pork, bbq sauce, coleslaw 150

### **Angus Sliders**

mini burgers with cheese and house relish 165

### **Coconut Shrimp**

served with bacardi orange sauce 185

### **Crispy Ribs**

smoked & fried ribs, house bbq sauce 175

### **Steak Bites**

tenderloin beef tips with red pepper & onion 185

### **Reuben Fritters**

breaded corned beef, cream cheese, sauerkraut,  
thousand island dressing 150

### **Chicken Tenders or Grilled Natural Wings**

choice of two: ranch, bbq sauce, hot sauce 150

### **Spinach & Artichoke Dip**

served warm with tortilla chips 115

### **Spinach Pie**

house made, spinach & feta filo triangles 130

### **Crab Dip**

served warm with pita bread & flat bread crackers 145

### **Italian Sausage & Peppers**

mild sausage with onion, red & green pepper 125

## **Cold Appetizer Platters**

Serve 30 Guests

### **Smoked Salmon Pate - 135**

baked ciabatta, sesame crackers

### **Mushroom Bruschetta - 130**

wild mushroom, red pepper, goat cheese,  
balsamic reduction

### **Shrimp Cocktail - 210**

with cocktail sauce and lemon

### **Cheese & Cracker Tray - 110**

assorted crackers and Cheeses

### **Garden Salad - 100**

tomato, cucumber, radish, carrot, greens, choice of 2 dressings.  
- add salad bar 50

### **Antipasto Salad - 120**

pepperoni, salami, mozzarella, kalamata olive, sweet pepper,  
onion, cavatappi pasta, italian dressing

### **Charcuterie - 175**

cured meats, specialty cheeses, crackers, and olives

### **Crudit  Platter - 110**

assorted seasonal vegetables, buttermilk ranch  
- add hummus & pita 30

### **Fresh Fruit Tray - 110**

assorted seasonal fruit

### **House Made Chips & Onion Dip - 100**

caramelized onion dip

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## **Breakfast, Brunch & Lunch Buffets**

Priced per person, prior to 1pm.

### **Continental Breakfast (before 9am only)**

assorted muffins, danishes, & bagels, cream cheese, jam & jelly, orange juice, cranberry juice, coffee & tea 15

### **Breakfast**

scrambled eggs, cheesy potatoes, french toast, bacon, ham, biscuits & gravy 19

### **Standard Brunch**

scrambled eggs, cheesy potatoes, bacon, ham, chicken entree selection, vegetable ragu, fresh fruit, assorted muffins & danishes 23

### **Premium Brunch**

our STANDARD BRUNCH plus: biscuits & gravy, choice of quiche, garden salad 26

### **Platinum Brunch**

our PREMIUM BRUNCH plus: made to order omelet station, prime rib carving station, eggs benedict 35

### **Salad & Sandwich Lunch**

choose 3 sandwiches: cubano, turkey grinder, chicken salad wrap, veggie wrap, tuna wrap  
choose 1 salad: garden, walnut & cherry, greek; includes house potato chips 20

### **Deli Lunch**

assorted bread, buns, lunch meats, cheeses, house potato chips, pickle relish tray;  
choose 2: coleslaw, potato salad, pasta salad 20

### **Baked Chicken**

bone-in herb baked chicken, red skin potato, green beans, garden salad, warm bread & butter 19

## **Weekday Plated Lunches**

Priced per person, prior to 1pm; weekend pricing add 4; add garden salad or soup 3

### **Baked Quiche**

choose 1: broccoli & cheddar, mushroom & swiss, or red pepper & goat cheese; plated with fruit, salad, or cup of soup 16

### **Soup & Salad**

choose 1 soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken noodle, chicken tortilla  
choose 1 entree salad: walnut & cherry, southwest cobb, chicken caesar 16

### **1/2 Sandwich & Soup or Salad**

choose 1 sandwich: cubano, turkey grinder, chicken salad wrap, veggie wrap, tuna wrap  
choose 1 soup: roasted red pepper, cream of mushroom, corn chowder, potato leek, chicken noodle, chicken tortilla  
or choose 1 side salad: walnut & cherry, greek, caesar; includes potato chips 16

### **Chicken Breast**

6oz, breaded natural chicken breast; choose red skin potato or vegetable  
choose 1 sauce: herb cream; mushroom marsala wine; piccata w/ artichokes, capers, lemon 16

### **Broiled Whitefish**

steamed broccoli, tartar sauce, lemon 16

### **Wild Mushroom Risotto**

shiitaki, porcini, & oyster mushrooms, parmesan reggiano 16

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# **Dinner Banquet Buffet**

Priced per person

## **Standard**

bone-in herb baked chicken, roasted sirloin w/ brown sauce, cavatappi marinara, mashed potato & gravy, green beans, garden salad, warm bread & butter 23

## **Premium**

breaded chicken breast w/ herb cream sauce, roasted sirloin w/ brown sauce, linguini palamino, parmesan red skins or mashed potato & gravy, green beans amandine, garden salad, warm bread & butter 26

## **Platinum**

breaded chicken piccata, roasted sirloin w/ mushroom marsala, fettuccine alfredo, parmesan red skins, asparagus, caesar salad, garlic cheese bread 29

## **Diamond**

prime rib w/ mushroom, baked salmon chadonnay or breaded chicken w/ herb cream sauce, penne marinara, sweet potato mashed, steamed asparagus, walnut & cherry salad, warm bread & butter 35

## **Barbecue**

smoked dry rub pork ribs, bbq sauce, bone-in baked chicken, mac & cheese, corn on the cobb baked beans, coleslaw, corn bread 26

## **Polish**

stuffed cabbage, pierogis (choose 1: potato & cheese, pickle & cream cheese, sauerkraut), detroit kielbasa, mashed potato, beer braised sauerkraut, garden salad, warm bread & butter 26

## **German**

pork schnitzel with brown gravy, bratwurst, braised red cabbage, spaetzle, warm german potato salad, garden salad, warm bread & butter 26  
add sauerbraten 6

## **Greek**

roast leg of lamb, pastitsio, spanakopita, roasted potato, greek style peas in tomato sauce, greek salad, tzadziki sauce, warm bread & butter 28

## **Cajun**

cajun tenderloin beef tips with peppers & onions, jambalaya, cheddar mashed potato, green bean casserole, garden salad, corn bread 26

- add family style service 2
- add cup of soup 3
- add sweet potato mashed 2
- add parmesan crust cod with lemon buerre blanc 5
- sub prime rib for roasted sirloin 6
- add chef's carving station 100

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## **Plated Dinner Entrées**

include chef's vegetable, red skin or mashed potato, garden salad with choice of two dressings, warm bread & butter

### **Ribeye**

12oz char-grilled natural angus, cooked medium, zip butter 36

### **Beef Wellington**

tenderloin, mushroom duxelles, puff pastry, cauliflower, carrot, asparagus, demi-glace sauce 30

### **Salmon Wellington**

faroe island salmon, leek risotto, puff pastry, cauliflower, carrot, asparagus, lemon butter sauce 26

### **Pork Chops**

twin 6oz boneless pork chops, marinated in olive oil, garlic, and spices 21

### **Salmon Chardonnay**

7oz salmon topped with white wine, lemon, caper beurre blanc 24

### **Baseball Cut Sirloin**

6oz char-grilled prime, cooked medium, zip butter 21

### **Breaded Chicken**

6oz breaded natural chicken breast,  
choose 1 sauce: herb cream, mushroom marsala wine, piccata w/ artichokes, capers, lemon 21

### **Lamb Chops**

12oz char-grilled australian, cooked medium 36

### **Veggie Lasagna**

pea, squash, leek, mushroom, herbs, plum tomato sauce, bechamel, pine nuts, garlic bread 21

### **Crab Stuffed Whitefish**

7oz lake superior, citrus buerre blanc, chives 25

### **Parmesan Encrusted Cod**

7oz alaskan cod, parmesan & herb breaded, lemon beurre blanc 21

### **Filet Mignon**

8oz choice center cut, cooked medium, zip butter 36

### **Surf & Turf**

6oz choice center cut filet mignon, bearnaise sauce, 5oz. lobster tail, asparagus,  
truffled fingerling potato, drawn butter 65

### **Wild Mushroom Risotto**

shiitaki, p, & oyster mushrooms, parmesan reggiano 21

- entrées ordered from restaurant menu are subject to an additional charge.
- sub premium salad: walnut & cherry salad, caesar salad, or greek salad, 3
- add cup of soup, 3

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## **Beverage Service**

### **Open Bar**

prices charged per drink are added to the bill

### **Cash Bar**

each guest purchases their own drinks

### **Mimosa or Sangria**

serves up to 25 ppl, large serves 50 ppl  
small 90 ~ large 180

### **Ala Carte Bottle Wine**

1.5L bottles, house merlot, cabernet sauvignon & chardonnay,  
cavit pinot grigio, 49 per bottle

please see our wine menu for more options by the bottle

## **Four Hour Bar Service**

include soft drinks, coffee & tea; liquor shots not permitted; prices are charged per person

### **Standard Beer & Wine**

short's light draft, bud bottle, bud light bottle, miller lite bottle, house chardonnay, merlot, & cabernet 19

### **Platinum Beer & Wine**

standard beer & wine package plus 10 craft draft beers, 2 premium white wines, 2 premium red wines, special menu printed 25

### **Standard Bar**

vodka, gin, rum, scotch, whiskey, bourbon, tequila, amaretto, peach schnapps, house chardonnay, cabernet, short's light draft, bud bottle, bud light bottle, miller lite bottle 23

add craft beer package - 5

### **Premium Bar**

absolute vodka, beefeater gin, bacardi rum, captain morgan, dewars scotch, jim beam bourbon, seagrams v.o. whiskey, cuervo tequilla, southern comfort, kahlua, baileys irish, peach schnapps, premium pinot grigio, premium pinot noir, house chardonnay, house cabernet, short's light draft, karl's amber ale draft, bell's two hearted, bud light bottle, miller lite bottle, michelob ultra bottle 26

add craft beer package - 5

### **Platinum Bar**

absolut vodka, tito's handmade vodka (gluten free), tanqueray gin, bacardi rum, captain morgan spiced rum, johnny walker red label scotch, crown royal whiskey, jack daniels whiskey, makers mark bourbon, southern comfort, disaronno amaretto, kahlua, bailey's irish cream, peach schnapps, lunetta pinot grigio, meiomi pinot noir, rodney strong cabernet, kendall jackson chardonnay, short's light draft, karl's amber draft, bells two hearted draft, (additional bells or founders seasonal draft pick), bud bottle, bud light bottle, miller lite bottle, corona bottle, michelob ultra bottle, blue moon bottle 32

add craft beer package - 5

### **Craft Beer Package**

assortment of 10 michigan draft beers, special menu printed 20

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## **Specialty Drink Bar**

includes set-up with risers and displays

### **Bloody Mary Bar**

serves 50 people, includes 2 bottles of tito's vodka, all juice mixes, seasonings, and garnishes;  
additional bottle \$75 per bottle

400

### **Mimosa Bar**

serves 50 people, includes 4 bottles of prosecco sparkling wine, variety of juices and fresh fruit  
additional bottle \$45 per bottle

325

## **Custom House Made Dessert Table**

minimum order 3 dozen

### **Variety Petite Cheesecakes**

choose 3 by the dozen: salted caramel, white chocolate raspberry, oreo, turtle, baileys, traditional w/ berries 3.5

### **Variety Petite Cakes**

choose 3 by the dozen: carrot, triple chocolate, german chocolate, vanilla, red velvet 3.5

### **Petite Cup Cakes w/ Buttercream Frosting**

choose 3 by the dozen: double chocolate, lemon, vanilla w/ chocolate frosting, vanilla funfetti w/ sprinkles, espresso cupcake 3.5

### **Bread Pudding**

apple raisin, caramel topping, spiced pecans 3.5

### **Scoop Guernsey Ice Cream**

vanilla, butter pecan 2.5

### **Warm Chocolate Chip Cookie 1.5**

milk chocolate

### **Creme Brûlée**

fresh berries 5

## **Rental Items Available**

4 hour rental service

### **Visual**

60 inch LCD tv, equipped with dvd, computer & cable connection 50

### **Dance Floor (10'x10') 175**

### **P.A. Microphone 25**

### **Audio System**

Equipped with connection for iPod or CDs players.

No Charge

### **Premium Linens**

Please ask your banquet coordinator for size and color options

### **Chair Covers**

Please ask your banquet coordinator for color options

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# Banquet and Special Event Policies & Contract

1. The base room rental fee is \$200 for the first forty (40) guests and an additional \$50 for every twenty (20) guests thereafter. Included are four (4) hours of room rental, personal banquet coordinator, standard linens, set up, clean up, staffing and audio system usage. Additional hours will be billed at \$150 per hour with functions ending no later than midnight. Based on your set up, the room rental fee is subject to increase. Use of other areas (patio, bar high tops) are permitted based on availability and for an additional charge. Events such as weddings that require use of the room all day are subject to an additional \$500 rental fee.  
\_\_\_\_\_ Room Rental Fee \_\_\_\_\_ Customer Initial (C.I.)
2. A \$250 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 if Karl's Cabin is notified ninety (90) days in advance of the event date, otherwise the deposit is forfeited. If cancellation occurs within thirty (30) days of event date, the deposit is forfeited and you will be billed the room rental fee, plus 50% of estimated food costs. \_\_\_\_\_ C.I.
3. A finalized food and beverage menu is required thirty (30) days prior to your event. The final guest count is due fourteen (14) days prior to your event. You will be billed your final guest count or the actual number of guests if greater than the final guest count. \_\_\_\_\_ C.I.
4. Room will be available for decorations one 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. Specialty cakes and desserts not provided by Karl's Cabin are permitted with a \$2.5 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 \_\_\_\_\_ Food & Beverage Guarantee \_\_\_\_\_ C.I. \_\_\_\_\_

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