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Breakfast Selections

Priced Per Person / Reserved for groups of 16 or more

*All Breakfast Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,*

*A Selection of Fine Teas, and a Variety of Breakfast Juices.*

**The Classic Continental $7.00**

An Assortment of Muffins, Pastries & Danish

**Light & Healthy $7.25**

An Assortment of Yogurt Cups

Sliced Fresh Fruit

**Rise & Shine Continental Breakfast Buffet $10.50**

An Assortment of Muffins, Pastries, & Danish

Bagels served with Cream Cheese, Butter and Fruit Preserves

An Assortment of Yogurt Cups, Sliced Fresh Fruit

**The Good Start Buffet $13.00**

Scrambled Eggs, Choice of Bacon - OR - Sausage Links

Home Style Potatoes, Freshly Baked Biscuits\*

*\*Substitute an Assortment of Muffins for .50 per person*

*\*Add: Sliced Fresh Fruit for $2.00 per person*

**Classic Griddle Buffet $13.00** Your choice of Pancakes – OR – Belgian Waffles

 Served with Butter & Warm Maple Syrup, Bacon

**French Toast Buffet $13.00**

French Toast Casserole Served with Warm Maple Syrup,

Bacon – OR – Sausage Links, Home Style Potatoes

**Mornings at Home $16.50**

Breakfast Casserole made with Eggs, Cheese, Sausage, Potatoes, &

Red & Green Peppers, Served with Bacon, Freshly Baked Biscuits with Gravy,

Sliced Fresh Fruit

*All Prices are Subject to 21% Service Charge and Applicable Taxes*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

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A La Carte Items

Yogurt Cups **$2.25** per person

Assorted Whole Fruit **$2.00** per person

Assorted Granola Bars **$1.75** per person

Assorted Nutri-Grain Cereal Bars **$1.75** per person

Assorted Dry Breakfast Cereals with Milk **$2.75** per person

Sliced Fresh Fruit **$3.50** per person

Assorted Danish **$19.50** per dozen

Bagels with Cream Cheese **$23.00** per dozen

Assorted Scones **$23.00** per dozen

Large Blueberry Muffins **$26.50** per dozen

Coffee Cake **$21.00** per dozen servings

Warm Soft Pretzels with Mustard **$2.50** per person

Warm Tortilla Chips & Salsa **$3.00** per person

Fresh Popped Popcorn **$2.00** per person

Assorted Large Freshly Baked Cookies **$2.50** per person

Turtle Brownies **$2.50** per person

Assorted Candy Bars **$1.75** per person

Assorted Individual Bags of Chips **$1.75** per person

**Beverage Selections**

Bottled Water **$3.00** each\*\*

Assorted Sodas **$3.00** each\*\*

\*\*per consumed

Milk Half Pints (Choose 2%, Skim, Chocolate, or Assorted) **$1.50** each

Carafe of Fresh Juice (Choose Apple, Cranberry, Pineapple, Orange) **$6.00** each (serves 5)

Pitcher of Iced Tea **$6.00** each (serves 5)

Pitcher of Lemonade **$6.00** each (serves 5)

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Lunch Selections

Priced Per Person / Reserved for groups of 16 or more

*All Lunch Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,*

*A Selection of Fine Teas, and Freshly Brewed Iced Tea, unless otherwise stated.*

**Soup & Salad Buffet $14.50**

Your choice of 1 Freshly Made Soup\*,

Tossed Field Greens Salad with a selection of Salad Bar Toppings and Assorted Dressings

Served with Warm Rolls and Fresh Baked Cookies

*Soup Selections: (choose 1)*

 Enchilada Soup Roasted Vegetable with Rice Chicken Noodle

 Clam Chowder Broccoli and Cheese Potato and Ham

 \*Add a 2nd soup for *$2.75 per person*

 \*Add a Selection of Pre-Made Sandwiches for *$2.75 per person*

 **Classic Sandwich Buffet $15.75**

 A Selection of Freshly Sliced Deli Turkey, Ham, & Roast Beef,

Served with an Assortment of Breads, Cheeses, Lettuce, Tomato, & Onion

Individual Bags of Chips, Pickle Spears, A Selection of Whole Fruit, Large Freshly Baked Cookies

 Bottled Waters & Assorted Sodas

 *\*Substitute our Signature Pub Chips for .50 per person*

*\*Add a Soup for $2.75 per person\**

*\*Add a Salad $2.25 per person\**

Lunch Selections Continued on Next Page . . . *All Prices are Subject to 21% Service Charge and Applicable Taxes Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

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Lunch Selections

Priced Per Person / Reserved for groups of 16 or more

*All Lunch Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,*

*A Selection of Fine Teas, and Freshly Brewed Iced Tea unless otherwise stated.*

**Road Trip Deli Buffet $18.00**

Fresh Selection of Turkey, Ham, and Roast Beef, Chicken Salad

Served with an Assortment of Breads, Cheeses, Lettuce, Tomato, & Onion

Pasta Salad, Pickle Spears, Our Signature Pub Chips

Brownies and Fresh Baked Cookies

**Treat of the East Buffet $18.00**

 Your choice of Chicken, Beef, or Shrimp stir fry.

Comes with Fried or White rice, a mixture of vegetables.

 Egg rolls, fortune cookies, Egg drop soup, rice pudding

**South of the Border Buffet $18.75**

Seasoned Ground Beef, Fajita Chicken with Sautéed Onions and Peppers, Hard Taco Shells and

Soft Flour Tortillas, Tortilla Chips and Salsa, Mexican Rice, Refried Beans, Guacamole, Shredded Cheese

Tomatoes, Lettuce, Onions, Sour Cream, Sopapillas

**Taste of Italy Buffet $19.75**

Caesar Salad, Garlic Bread

Chicken Alfredo or Spaghetti;

Your Choice of Beef – OR - Vegetable Lasagna,

Fresh Vegetable Medley, Cheesecake served with Assorted Toppings

**Backyard BBQ Buffet $20.75**

Fried Chicken, or Baked Chicken;

BBQ Pulled Pork served with Sandwich Buns or Country Fried Steak with Gravy;

Cole Slaw, Macaroni and Cheese, Baked Beans, Fruit Cobbler

\*Add a Soup for $2.75 per person\*

\*Add a Salad for $2.25 per person\*

Lunch Selections Continued on Next Page . . .

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 Lunch Selections

 Priced Per Person / Reserved for groups of 16 or more

**Build Your Own Lunch Buffet**

Lunch sized portions of your selected Entrée(s), Served with a Tossed Field Greens Salad with Dressings,

Choice of Dessert, Iced Tea, & Coffee

**1 Entrée Buffet $19.75**  Includes 1 Entrée Selection and Choice of 2 Side Items & Dessert

**2 Entrée Buffet $23.00**  Includes 2 Entrée Selections and Choice of 2 Side Items & Dessert

**Entrée Choices:**

 Grilled Chicken Breast with Gravy Chicken Alfredo Beef Lasagna

Marinated Pork Tenderloin Vegetable Lasagna Chicken Marsala

Panko Crusted Whitefish Spaghetti Pesto Penne Pasta

with Grilled Vegetables

**Side Item Choices:** *(choose 2)*

Fresh Vegetable Medley Whole Green Beans Glazed Carrots

Steamed Broccoli with Butter Rice Pilaf Herbed Pasta

Garlic Mashed Potatoes Herb Roasted Potatoes Cheesy Potatoes

**Dessert Choices:** *(choose 1)*

Sander’s Chocolate Bumpy Cake New York Style Cheesecake Turtle Brownies

Apple Pie Fresh Baked Cookies Chef’s Selection

Fruit Cobbler Lemon Bars

\*Add a Soup for $2.75 per person\*

\*Add an Additional Side Item for $2.20 per person\*

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Snack Breaks

 Priced Per Person, 16 person minimum

**Movie Time $7.25**

Freshly Popped Popcorn & Assorted Candy Bars

Sodas & Bottled Water

**Yogurt Parfaits $8.00**

Make your own Yogurt Parfait with Vanilla Yogurt, Granola Cereal,

Fresh Blueberries, Fresh Strawberries, Served with Sodas & Bottled Waters

**Fiesta Siesta $8.00**

Warm Tortilla Chips Served with Salsa, Sour Cream,

And Freshly Made Guacamole

Sodas & Bottled Water

**Grandma’s Cookie Jar $9.50**

An Assortment of Large Freshly Baked Cookies, Chocolate Brownies

Sodas & Milk

**Make Your Own Trail Mix Bar $10.00**

Create your own customized snack mix with Sunflower Seeds, Mini Pretzels,

Raisins, M&M’s Candies, and Peanuts.

Served with Assorted Sodas and Bottled Waters

**Health Break $10.50**

Granola Bars, Nutri-Grain Bars, Assorted Whole Fresh Fruit,

Assorted Yogurts, Bottled Water

**7th Inning Stretch $11.00**

Warm Soft Pretzels served with mustard, Freshly Popped Popcorn

Roasted Peanuts, Tortilla Chips with Salsa

Assorted Sodas and Bottled Water

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 Hors D’Oeuvres

***Cold Hors d’Oeuvres Selections***

**Antipasto Platter Serves 50 $135.00**

An Assortment of Ham, Salami, Olives, Marinated Mushrooms, Green and Red Peppers,

and Provolone Cheese Cubes

**Assorted Cheese Tray Serves 50 $135.00**

Cubed Dill Havarti, Pepper Jack, Cheddar, Swiss, and Smoked Gouda.

Served with an Assortment of Crackers, and Garnished with Fresh Fruit

**Fresh Fruit Tray Serves 50 $125.00**

Sliced Seasonal Fresh Fruit, Melons, and Berries.

**Vegetable Crudité Serves 50 $110.00**

Yellow Squash, Zucchini, Carrots, Celery, Broccoli, and Green and Red Peppers

Served with a Dill Vegetable Dip

**Classic Shrimp Cocktail 50 Shrimp $200.00**

Steamed Jumbo Shrimp served with Fresh Lemon and Cocktail Sauce

**Dessert Table Serves 50 $250.00**

Chef’s Selection of Assorted Desserts

***Hot Hors d’Oeuvres Selections***

*50 pieces per Order*

Chicken Quesadillas **$75.00**

Meatballs (Choose Sweet & Sour, Swedish, or BBQ)(serves 50) **$75.00**

Chicken Tenders with Dipping Sauce **$80.50**

Spinach & Artichoke Dip with Tortilla Chips (serves 50) **$110.00**

Boneless Chicken Wings (choose Plain, Honey BBQ or Buffalo Style) **$85.00**

Mozzarella Cheese Sticks with Marinara Dipping Sauce **$75.00**

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Dinner Selections

Priced Per Person / Reserved for groups of 16 or more

*All Dinner Buffet Selections include Freshly Brewed Regular and Decaffeinated Coffee,*

*A Selection of Fine Teas, and Freshly Brewed Iced Tea.*

**Southern Style Dinner Buffet $23.00**

Tossed Field Greens Salad with Dressings, Cole Slaw

Fried Chicken, BBQ Pulled Pork served with Assorted Buns

Whole Green Beans, Baked Macaroni and Cheese,

Cornbread served with Whipped Honey Butter

Choice of: Cherry, Peach, or Apple Cobbler (choose 1)

**Leaning Tower Dinner Buffet $25.00**

Antipasto Tray, Caesar Salad

Chicken Alfredo or Spaghetti;

With Beef - OR - Vegetable Lasagna,

Steamed Broccoli, Roasted Vegetable Medley,

Served with Garlic Bread

Cheesecake served with Assorted Toppings

**Fiesta Dinner Buffet** **$24.00**

Seasoned Ground Beef, Fajita Chicken with Sautéed Onions and Peppers, Sliced Fajita Beef

Hard Taco Shells and Soft Flour Tortillas, Tortilla Chips and Salsa, Mexican Rice, Refried Beans,

Mexican Corn and Black Bean Salsa, Guacamole, Shredded Cheese

Tomatoes, Lettuce, Onions, Sour Cream, and Churros for dessert

**Lucky Bamboo Dinner Buffet $24.00**

 Your choice of Chicken, Beef, or Shrimp stir fry.

Comes with Fried or White rice, a mixture of vegetables.

 Egg rolls, fortune cookies, Egg drop soup, rice pudding

\*Add a Soup for $2.75 per person\*

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Dinner Selections

Priced Per Person / Reserved for groups of 16 or more

**Build Your Own Dinner Buffet**

Served with Choice of Salad, Warm Rolls, Butter, Choice of Dessert, Iced Tea, & Coffee

**2 Entrée Buffet $25.50** Includes 2 Entrée Selections and Choice of 2 Side Items

**3 Entrée Buffet $28.50** Includes 3 Entrée Selections and Choice of 2 Side Items

**Salad Choices (choose 1)**

Tossed Field Greens with Dressings

Classic Caesar Salad with Parmesan Croutons tossed with a Caesar Dressing

Spinach Salad with Cranberries, Walnuts, Blue Cheese Crumbles, & Raspberry Vinaigrette Dressing

Fresh Fruit Salad

**Entrée Choices:**

Salmon with Lemon Dill Sauce Pesto Grilled Chicken Chicken Alfredo

Marinated Pork Tenderloin Vegetable Lasagna Beef Lasagna

London Broil Grilled Chicken with a Hunter Style Sauce Chicken Marsala

Panko Crusted Whitefish Pesto Penne Pasta with Grilled Vegetables

**Side Item Choices: (choose 2)**

Fresh Vegetable Medley Green Beans Almandine Glazed Carrots

Steamed Broccoli with Butter Rice Pilaf Herbed Pasta

Garlic Mashed Potatoes Herb Roasted Potatoes Cheesy Potatoes

Whole Green Beans Roasted Asparagus

**Dessert Choices:**

New York Style Cheesecake Turtle Brownies Apple Pie Key Lime Pie Carrot Cake

Chef’s Selection of Assorted Desserts Sander’s Chocolate Bumpy Cake with Raspberry Sauce

\*Add a Soup for $2.75 per person\*

\*Add an Additional Side Item or an Additional Salad for $2.25 per person

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Bar Menu

**Host Bar / Cash Bar Service**

**Bartender Fee $15.00 Per hour**

Domestic Beer $5.00 each House Brand Liquor $6.00 each

 Imported Beer $6.00 each Call Brand Liquor $7.50 each

 House Wine $7.00 per glass Deluxe Brand Liquor $9.50 each

**Prices include Sales Tax & Applicable Service Charges**

**Bar Additions**

Champagne Punch $85.00 per gallon

Bloody Mary Punch $85.00 per gallon

Screwdriver Punch $85.00 per gallon

Assorted Soft Drinks $3.00 each

***In Accordance with State and County Liquor Laws, the Hotel must provide all Alcoholic Beverages.***

***All guests will be required to show proper identification to prove they are of legal drinking age in the State of Michigan.***

*Changes made 9/5/2019*