



Catering Menu

Full Service, Drop Off Service, or Carry Out Service are available.

Chef Joseff VanHorn is more than happy to customize a menu for you and your guest. We will work with you and your budget. Some different specialties not listed include but are not limited to...

Indian, Asian, Jewish, Hungarian, Mediterranean, German, Polish, Cajun Cuisine, Southern Soul Food, and fresh Sushi – Don't see what you like we will customer tailor a menu for you.

Breakfast Menu

Breakfast Menu is available for a minimum of 25 guests. Breakfast service will be provided with high quality compostable products. China service is available for an additional \$2.00 per person.

Continental Breakfast \$10 per person

Fresh assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add bagels with assorted cream cheese - \$2.00 per person.

Healthy Choice Breakfast \$11 per person

Build your own parfaits with two types of yogurts, fresh berries, & granola served with fresh brewed regular and decaffeinated coffee, hot tea, and assorted breakfast juices.

Boardroom Breakfast \$11 per person

Fresh fruit salad and an assortment of pastries and muffins, served with fresh brewed regular and decaffeinated coffee, hot tea, and assorted breakfast juices.

Executive Breakfast \$12 per person

Variety of pre-sliced bagels, butter, jelly, and cream cheese, served with fresh fruit salad and fresh brewed regular and decaffeinated coffee, hot tea and assorted breakfast juices. Add lox, sliced tomatoes, capers and red onion for \$3.00 per person.

Looking for different breakfast ideas?

We can add oatmeal, cream of wheat, pancakes, made to order quiche, French toast, upside down French toast, eggs strata, or eggs frittata to any order.

Hot! Breakfast Buffet \$14 per person

Your Choice of - 2 different Scrambled eggs, egg strata (with bread), or eggs frittata (no bread), breakfast potatoes, sausage links and bacon, fresh brewed regular and decaffeinated coffee, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Deluxe Hot! Breakfast Buffet \$16 per person

Scrambled eggs - (Choose 2) bacon & cheese, veggie & cheese, scrambled eggs - plain, eggbeaters - plain, sausage & cheese, or meat & veggie combo. **Breakfast potatoes - (Choose 1)** Home fries with onion, classic hash browns, grilled redskins, or fried potato triangles. **Meat (Choose 2)** sausage links, turkey sausage, bacon, or grilled ham. Served with assorted pastries and muffins, fresh brewed regular and decaffeinated coffee, hot tea, and assorted breakfast juices. **Add fresh fruit salad** for \$2.00 per person.

Add oatmeal to any buffet package \$2 per person - includes walnuts, raisins, and brown sugar

Made to order Omelet Station (Chef attended) \$16 per person – add to Hot breakfast \$4pp

Served with your choice of breakfast meat & potatoes, fresh brewed regular coffee, decaffeinated coffee, hot tea, and assorted breakfast juices. Add fresh fruit salad for \$2.00 per person.

Audrey Hepburn's Sunday Brunch \$19 per person (China service included)

The Hot! Breakfast buffet including fresh fruit salad plus your choice of house or Caesar salad, one entrée and two accompaniments from our lunch menu.

Take 5 - Break & Beverage Menu

Break Menu is available for a minimum of 25 guests.

Beverage Station \$12 per person – Available – 4 hours AM or PM

Fresh brewed regular and decaffeinated coffee, hot tea, bottled water and assorted sodas, replenished for the duration of the event. Add assorted juices or fresh baked cookies for \$1.00 per person.

AM Break Station - \$14 per person – available until 12 noon – 4 hours of service

Bottled water, assorted juice, coffee (regular & decaf), hot tea, assorted bagels and cream cheese, breakfast bars, fresh fruit, cinnamon rolls, donuts, & assorted yogurt.

PM Break Station - \$14 per person – available after 11am – 4 hours of service

Bottled water, Pepsi or Coke products, coffee (regular & decaf), hot tea, veggie tray, cheese tray, granola bars, assorted bagged chips, and assorted fresh baked cookies

AM & PM Break Stations for all day events (8-hour max) \$20 per person

Snacks Ala Cart

YoChef's Popcorn Machine – Fresh Popped Popcorn with assorted toppings cooked on site \$5 per person

Chips & Dip \$3 per person

Tortilla chips with salsa \$3 per person

Mini Pretzels \$3 per person

Trail Mix \$3 per person

Peanuts \$3 per person

Party Mix \$3 per person

Mixed Nuts \$3 per person

Fresh Baked Cookies \$2.25 per person

Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms or White Chocolate Macadamia Nut.

Beverage Selection

Fresh Brewed Coffee \$3.00 per person
Fresh brewed regular and decaffeinated coffee.
Hot Apple Spiced Cider - \$3 per person
Hot Chocolate – served with whipped cream - \$3 per person
Hazelnut available upon request

Classic Punch Bowl \$5.00 per person
Citrus, Fruit, Iced Tea, or Pink
Lemonade

Gourmet Punch Bowl \$6.00 per person
Blue Raspberry, Sparkling Apple, or White Grape

Bottled Water \$1.75 per bottle
Soda \$2.25 per can
2% Milk Carton \$2 per carton
Bottled Juices \$2 per bottle

Lunch Menu

Lunch Menu is available until 3:00 p.m. for a minimum of 25 guests. Service will be provided with high quality compostable products. China service is available for an additional \$3.00 per person. All lunch selections may be served after 3:00 p.m. for an additional \$4.00 per person.

Salad & Soup Buffet \$13 per person (Choose 1 salad selection and 2 soups, or 2 salads and 1 soup) add \$2 per person to add grilled chicken strips and a second soup or salad selection. Served with fresh baked rolls and whipped butter.

Salad Selections

House Salad | Iceberg lettuce, cucumber, tomatoes, red onion, cheese and croutons

Caesar Salad | Romaine lettuce, croutons, and parmesan cheese tossed in Caesar dressing

Mediterranean Salad | Mixed greens, feta cheese, red onion, kalamata olives, and tomatoes tossed in feta cheese vinaigrette

Oriental Salad | Mixed greens, mandarin oranges, sliced almonds, and chow Mein noodles tossed in a soy ginger dressing

Strawberry & Feta Salad | Mixed greens, feta cheese, strawberries, and sliced almonds tossed in a raspberry vinaigrette

Southwestern Chopped Salad Chopped Romaine lettuce, topped with black beans, sweet corn, chopped avocado, grape tomatoes, & cilantro served with our own cilantro, lime, & avocado dressing.

Kale & Bok Choy Salad | Fresh cut Bok choy, green kale, lima beans, dried cherries, cashews, & grape tomatoes – tossed in a soy sesame dressing

Arugula & Spinach Salad | Chopped walnuts, blueberries, blue cheese crumbles, & red onion served with a raspberry vinaigrette

Soup Selections

Mushroom & Barley, Italian Wedding, Hearty Beef & Vegetable, Broccoli Cheese, Chicken Noodle, Clam Chowder or Minestrone - call for additional seasonal soup options...

Deluxe Salad Bar - \$14 per person- Served with one soup selection and the following toppings. Cottage Cheese, Mixed lettuce greens, shredded carrots, sliced radishes, diced eggs, sunflower seeds, bacon bits, Julian ham and turkey, shredded cheddar cheese, cucumbers, tomatoes, & croutons – add fresh fruit tray \$1 per person

Deluxe Baked Potato Bar with Salad - \$14 per person

Load your own toppings include shredded cheddar cheese, green onions, whipped butter, sour cream, bacon bits, steamed broccoli, caramelized sweet onions, & black bean chili

That's a wrap! Boxed Lunch \$14 per person

Your choice of one 6” wrap served with a bag of chips, a pickle spear, and a fresh baked cookie. Add an apple, banana, or orange for \$1.00 per person.

That's a wrap! Buffet \$16 per person

Your choice of two wraps served with potato chips and either a soup (listed above) or salad (mixed greens or Caesar salad).

Red Pepper Hummus | Hummus, mixed greens, cucumber sticks, & red peppers

Veggie | Provolone cheese, mixed greens, cucumber, tomatoes, red pepper, and ranch dressing

Italian Provolone cheese, mixed greens, pepperoni, salami, & ham and Italian mayo

Ham | Ham, Swiss cheese, mixed greens, and deluxe mayo

Chicken Caesar | chicken breast, Swiss cheese, mixed greens, red onion, and Caesar dressing

Chicken Avocado | chicken breast, provolone cheese, romaine lettuce, tomatoes, and fresh sliced avocados

Spicy Roast Beef | Roast beef, Cheddar cheese, mixed greens, red pepper, red onion and chipotle mayo

Turkey Bacon | turkey, bacon, provolone cheese, mixed greens, chopped bacon and smoky mayo

Deli Sandwich Boxed Lunch \$14 per person

Deli sandwich freshly prepared with your choice of bread, choice of meat and cheese then garnished with lettuce and tomato. Served with condiment packets, bag of chips, pickle spear and a cookie in a take-away container Add an apple, banana, or orange for \$1.00 per person.

Deli Sandwich Buffet \$16 per person (one sandwich) \$17 per person (two sandwiches)

Create your own sandwich buffet featuring deli meats (choose 3), domestic cheeses (choose 2), and fresh breads. Served with lettuce, tomato and assorted condiments, your choice of one bagged snack and one prepared salad.

Bagged Snack Selections – Assorted chips | Regular Potato Chips only | BBQ Potato Chips only | Sun Chips | all baked assorted chips

Prepared Salad Selections - Coleslaw | Redskin Potato Salad with Dill | Home-style Potato Salad | Penne Pasta Salad | Couscous salad with chickpeas | Tabbouleh salad with quinoa

Meat Selections – Turkey, Roast Beef, Ham, Smoked Chicken Salad, Curry Chicken Salad, Tuna Salad

Cheese selections – Cheddar, Swiss, Provolone, Colby

6” Deli Sub Sandwich Boxed Lunch \$14 per person

Deli sandwich freshly prepared with your choice of Turkey & Provolone, Ham & Swiss, Roast Beef & Cheddar, Italian combo, American classic, or the Deluxe Sub. Served with condiment packets, a bag of chips, a pickle spear and a cookie in a take-away container. Add an apple, banana or orange for \$1.00 per person.

"Chicago Style" Dog Buffet (2 dogs) \$14 per person

Red Hot Chicago hot dogs served on regular or poppy seed buns. Toppings include assorted condiments, celery salt, cheddar cheese, all beef homemade chili, dill pickle spears, green relish, red onions, Roma tomato wedges and sauerkraut. Includes assorted bagged chips and one prepared salad.

"Chicago Style" Italian Beef & Maxwell Street Polish Buffet \$15 per person (2 sandwiches

\$16 per person) Slow roasted roast beef served in natural Italian gravy and char-grilled Maxwell Street Polish dogs served with classic Giardiniera, sautéed sweet onions, green and red peppers and fresh French bread. Includes assorted bagged chips and one prepared salad.

Big Game Buffet \$14 per person (2 sandwiches \$15 per person)

Johnsonville brats with sautéed sweet white onions, hamburgers with Swiss & Cheddar cheeses, tomatoes, lettuce, and pickles with assorted condiments, served with assorted bagged chips, baked beans, coleslaw, and redskin potato salad with dill.

Oriental Buffet \$14 per person

Choose 1 entrée – Chicken vegetable, tofu vegetable stir fry, or beef & broccoli, oriental salad with soy ginger dressing, & fortune cookies – add spring rolls, or egg rolls \$3 per person

Fajitas Buffet \$15 per person (three fajitas per person \$16)

Sautéed chicken and steak fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Price includes homemade chili con queso.

"Soon to be famous" Fiesta Taco Buffet \$14 per person (3 tacos per person \$15)

Shredded chicken and ground beef seasoned with authentic Mexican spices, served with soft and hard taco shells, refried beans, Mexican rice, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa and sour cream. Price includes homemade chili con queso.

BBQ Lunch Buffet \$14 per person (2 sandwiches per person \$14)

BBQ Pulled Pork slow cooked to perfection, served with fresh bread, coleslaw, redskin potato salad with dill, baked beans, assorted bagged chips, and pickles – add our “amazing slow cooked beef brisket” \$2pp

Southern Soul Food Lunch Buffet \$15 per person

Fried Chicken, Mac & Cheese, & Collard Greens served with house salad and sweet cornbread with whipped butter.

Pasta Lunch Buffet \$15 per person

Your choice of one of the following entrées, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional pasta dish for \$3.00 per person. Substitute shrimp for chicken for \$2 per person.

Spaghetti with Sauce | Your choice of sauce: Marinara, Meatball or Sausage

Chicken Fettuccine Alfredo | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | Sautéed chicken and broccoli tossed in Alfredo sauce

Meat Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

“Build your own” Lunch Buffet \$16 per person

Your choice of one entrée, one starch and one vegetable, served with house or Caesar salad and fresh baked rolls with whipped butter. Add an additional entrée for \$3.00 per person.

Add an additional starch or vegetable for \$2.00 per person.

Entrée Selections

Baked Chicken | BBQ Chicken | Dijon Chicken | Champagne Chicken | Sliced Ham | Sliced Roast Beef | Sliced Turkey Breast | Baked White Fish | Vegetable Lasagna | Meat Lasagna | Polish Sausage

Starch Selections

Baked Potato with Butter & Sour Cream | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Rice Pilaf | White Rice | Mac & Cheese

Vegetable Selections

Buttered Corn | Green Beans Almandine | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper

Pasta Dinner Buffet - \$25.50 per person

25 guests minimum

Your choice of one of the following entrées is served with one accompaniment vegetable, House or Caesar salad and garlic toast. China service is included in price

Substitute shrimp for chicken for \$2 per person. Add additional entrées \$3 per person

Spaghetti with Sauce | Your choice of sauce: Marinara, Meatball or Sausage

Chicken Fettuccine Alfredo | Sautéed chicken tossed in Alfredo sauce, served over fettuccine

Chicken Fettuccine Alfredo with Broccoli | Sautéed chicken and broccoli tossed in Alfredo sauce, served over fettuccine

Meat Lasagna | Meat lovers' lasagna baked until bubbling

Garden Vegetable Lasagna | Chopped spinach, ricotta cheese and shoestring carrots, topped with cheddar cheese and parmesan bread crumb topping then baked until bubbling

Creamy Pasta Primavera | Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine

Garden Pasta Marinara | Broccoli, Roma tomatoes and artichoke hearts tossed in marinara sauce, served over spaghetti

Baked Ziti | Penne pasta tossed with marinara sauce and topped with mozzarella cheese then baked to perfection

Three Cheese Manicotti | Pasta tubes filled with herbs and ricotta cheese, topped with tomato sauce, asiago and mozzarella cheeses

Chicken Parmigiana | Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce, served over spaghetti

Chicken Pesto | Sautéed chicken and artichoke hearts tossed in a light pesto sauce, served over penne pasta

Penne with Chicken and Mushrooms | Sautéed chicken, penne pasta and parsley, tossed in white wine mushroom sauce

Dinner Buffet

Buffet Dinner Menu is available for a minimum of 25 guests. China service is included in the pricing.

Entrée selection choices for all buffets are not to exceed individually plated cost of \$26.50

See event planner for details

Children's Pricing: Ages 3-10 – ½ price of entrée selections | Ages 2 and under – No Charge

Ginger Roger's - Buffet \$27.50 per person

Your choice of one entrée and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Fred Astaire's - Buffet \$29.50 per person

Your choice of two entrées and two accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Katherine Hepburn's - Buffet \$31.50 per person

Your choice of three entrées and three accompaniments with choice of a house or Caesar salad and fresh baked rolls with whipped butter. Tableside water service and coffee station included.

Add a Chef attend carving station to any buffet for \$4 per person

Your choice of one of the following carving stations:

Hand-carved Western Roast Beef

French-cut Turkey Breast

Smoked Seasoned Pit Ham

Roasted Pork Loin with choice of sauce – cherry, apple & onion or orange ginger

Prime Rib – add \$4 per person

Tableside water & coffee service included.

Vegetable Accompaniment

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & red pepper

Starch Accompaniment

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Dijon-roasted Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Mashed Potatoes | Rice Pilaf | Homemade Mac & Cheese | White Rice | Twice Baked Potatoes (Add \$1.00 per person)

Plated Dinners

A plated dinner menu is available for a minimum of 25 guests.

China service is included in the pricing.

Plated dinners include your choice of two accompaniments (unless otherwise noted), table side salad (house or Caesar), with fresh baked rolls and whipped butter. Water and coffee service available

We use fresh vegetables and are happy to make your own personal blend upon request

Accompaniment - Vegetable

Buttered Corn | Green Beans Almandine | Green Beans with Fresh Mushrooms | Honey Glazed Baby Carrots | Vegetable Medley – Carrots, Broccoli, Cauliflower | Italian Blend – Green Beans, Carrots, Cauliflower, Red Peppers, Yellow Peppers, & Red Onion | Key West Vegetables – Green Beans, Carrots, & Red Peppers | Fresh Steamed Broccoli | Steamed peas with pearl onions | Broccoli & Cauliflower with Lemon Pepper | Fresh Asparagus – in season | Grilled Veggies – Summer squash, Zucchini, Roma Tomatoes, & red onion

Accompaniment – Starch

Baked Potato with Butter & Sour Cream | Cheesy Au Gratin Potatoes | Long Grain Wild Rice | Dijon-roasted Redskin Potatoes | Parsley-buttered Redskin Potatoes | Roasted Garlic Redskin Mashed Potatoes | Rice Pilaf | White Rice | Homemade Mac & Cheese | Twice Baked Potatoes (Add \$1.00 per person)

Combo Plates available – see event planner

Example - Steak & Chicken \$30.50

Example - Steak & Seafood \$33.50

Chicken & Turkey Selections

Baked Chicken	\$24.50 per person
Slow cooked bone-in leg & thigh chicken topped with our own seasoning & parmesan cheese	
BBQ Chicken	\$24.50 per person
Slow cooked bone-in leg & thigh smothered in our own mesquite BBQ sauce	
Dijon Chicken	\$25.50 per person
Garlic focaccia-encrusted chicken breast baked to perfection and drizzled with homemade Dijon cream sauce.	
Tandoori Chicken	\$25.50 per person
Bone in chicken marinated in yogurt and Tandoori seasonings.	
Chicken Teriyaki	\$26.50 per person
Juicy chicken breasts baked and topped with tangy sweet and sour sauce.	
Champagne Chicken	\$26.50 per person
Juicy chicken breast baked and served with homemade champagne cream sauce.	

Chicken Parmigiana Italian-breaded chicken breast topped with mozzarella cheese and marinara sauce	\$27.50 per person
Chicken Marsala Tender and juicy chicken breasts baked and topped with homemade Marsala wine mushroom sauce.	\$27.50 per person
Chicken Cordon Bleu Melt in your mouth ham and Swiss cheese, wrapped with chicken, and smothered in homemade cream sauce.	\$28.50 per person
Stuffed Michigan Cherry Chicken Flavorful chicken breast stuffed with mild goat cheese or feta and mozzarella cheese, fresh basil and dried cherries then topped with homemade Michigan cherry sauce.	\$28.50 per person
Roasted Game Hens with Dried-Currant Sauce Slow roasted game hens, marinated with a hint of citrus and drizzled with homemade dried-currant sauce.	\$29.50 per person
Turkey Roulade Juicy turkey breast stuffed with button mushroom stuffing and wrapped in bacon.	\$31.50 per person

Beef Selections

(Add grilled shrimp skewer to any steak dish \$4)

Sliced Roast Beef Fork-tender roast beef sliced and served in beef gravy	\$24.50 per person
Beef Brisket slow cooked beef brisket	\$26.50 per person
Grilled 8 oz Flat Iron Steak Served with a rich peppercorn cream sauce	\$26.50 per person
Grilled New York Strip Steak Gently sautéed fresh mushrooms top a tender 10-ounce USDA choice strip steak, served medium rare temperature.	\$27.50 per person
Wild Mushroom Beef Tenderloin Slow roasted beef tenderloin served medium rare & topped with homemade wild mushroom cream sauce.	\$32.50 per person
Herb-encrusted Prime Rib Premium cut prime rib, gently seasoned, slow roasted and carved into 12-ounce portions, served medium rare with tangy au jus and horseradish cream sauce.	\$34.50 per person

Pork Selections

BBQ Ribs - St. Louis Style	\$25.50 per person
1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce - Full rack available - add \$4	
BBQ Ribs - Baby Back	\$26.50 per person
1/2 rack slow cooked over an open flame and brushed with our own mesquite BBQ sauce – Full rack available - add \$3	
BBQ Ribs & Chicken	\$27.50 per person
1/4 rack baby back ribs and bone in chicken slow cooked over an open flame and brushed with our own mesquite BBQ sauce – add 1/2 rack \$2	
Orange Pork Loin	\$26.50 per person
Gently seasoned pork loin slow roasted for hours and topped with our chef's mild orange wine sauce.	
Michigan Cherry Pork Loin	\$26.50 per person
Gently seasoned pork loin slow roasted and drizzled with our homemade Michigan cherry sauce.	
Pork Tenderloin with Roasted Apples and Onions	\$27.50 per person
Tender, gently seasoned pork loin, slow roasted with Granny Smith apples and sautéed white onions.	
Pork Tenderloin with Mango Chutney	\$27.50 per person
Marinated, slow roasted pork tenderloin carved to perfection and topped with a mango chutney.	

Seafood Selections

Lemon Pepper Whitefish	\$24.50 per person
Baked whitefish, served with lemon wedge and fresh tartar sauce.	
Tortilla-encrusted Tilapia	\$24.50 per person
Filet of tilapia encrusted with chipotle and lime, served with Pico de Gallo.	
Pecan-encrusted Rainbow Trout	\$25.50 per person
Farm-raised filet covered in pecan breading.	
Asian Salmon	\$25.50 per person
Glazed salmon marinated with hoisin sauce and grilled to perfection.	
Honey Glazed Salmon with Dill	\$25.50 per person
Atlantic salmon grilled with fresh dill laced with honey.	
Southwest Citrus Mahi-Mahi	\$26.50 per person
Gently seasoned and sautéed Mahi-Mahi filet, topped with Valencia oranges, sliced avocado and red onion salsa with a hint of lime.	

Grilled Mahi-Mahi with Pineapple Salsa \$26.50 per person
Firm textured filet grilled and served with mild pineapple salsa.

Pan-Seared Halibut with Salsa Verde \$34.50 per person
Lightly seasoned mild filet, pan-seared until golden brown and topped with homemade Salsa Verde.

Vegetarian Selections

Three Cheese Manicotti \$24.50 per person
Pasta tubes filled with herbs and ricotta cheese topped with tomato sauce, asiago, and mozzarella cheeses.
Your choice of vegetable.

Herb-roasted Eggplant (Vegan available) \$24.50 per person
Slow roasted eggplant and vine ripened tomato quarters topped with crumbled feta cheese and a balsamic vinegar reduction.

Creamy Pasta Primavera \$24.50 per person
Broccoli, Roma tomatoes and artichoke hearts tossed in Alfredo sauce, served over linguine.
Your choice of vegetable.

Stuffed Peppers with Quinoa (Vegan friendly) \$25.50 per person
Peppers, onions, ground tufa in quinoa in a spicy tomato sauce

Grilled Portabella Mushroom (Vegan available) \$25.50 per person
stuffed with spinach, onion, garlic, and cheese

Vegetable Stir-fry \$25.50 per person
Asian Vegetable blend served with a light stir fry sauce over white rice

Children's Selections (choose 1) \$12.50 per person

Chicken Tenders | served with French fries or a fruit cup and milk or juice

Hot Dog | served with French fries or a fruit cup and milk or juice

Hamburger | served with French fries or a fruit cup and milk or juice

Personal Cheese Pizza | served with a breadstick or a fruit cup and milk or juice

Chef-Attended Action Stations – Pick 3

Chef-attended stations are available for a minimum of 50 guests. China service is included in the pricing.

\$50 per person – add another station \$10

Garden Fresh Station

Fresh fruit and domestic cheese display served with a deluxe salad bar including mixed greens, Roma tomatoes, cucumbers, green and red peppers, and cheddar cheese.

Mashed Potato Martini Station

Build your own mashed potato bar with sour cream, whipped butter, chives, bacon bits, gravy, steamed broccoli, sautéed sweet white onions, sautéed mushrooms, and cheddar cheese.

Pasta Station

Create your own pasta starting with prepared penne or spaghetti noodles and basil pesto or marinara sauce. Top it off with your choice of three chicken breast, steamed broccoli, Italian meatballs, Spicy Italian sausage, or shrimp

Taco Fiesta Station

Seasoned chicken and beef served with hard and soft taco shells, homemade guacamole, tortilla chips and all the toppings. Toppings include shredded cheddar cheese, shredded lettuce, diced tomatoes, jalapeño peppers, salsa, and sour cream. Includes homemade chili con queso

Grilled Fajitas Station

Sautéed chicken and beef fajitas strips served with sweet onions, sautéed red & green peppers, Mexican rice, homemade guacamole, tortilla chips, soft tortillas, shredded cheddar cheese, jalapeño peppers, salsa and sour cream. Includes homemade chili con queso

Backyard Grill Station

Grilled mini sliders (choose 2) bacon cheddar, black & blue, turkey & cheese, black bean, mushroom & Swiss served with all the toppings, potato chips, coleslaw, and redskin potato salad with dill.

Stir-Fry Station

Our choice of two - Chicken Vegetable Deluxe, Spicy Beef & Broccoli, Vegetable Deluxe or Shrimp Vegetable Deluxe with pan seared pork pot stickers, white rice, vegetable spring rolls and fortune cookies.

Chef Carving Station

Your choice of Hand-carved Western Roast Beef, French-cut Turkey Breast, Honey Baked Spiral Ham or Roasted Pork Loin, carved individually for your guests and served with fresh baked rolls and condiments.

Tropical Station

Pan seared Ahi Tuna with a wasabi aioli, accompanied by our “soon to be famous” 4’ tropical fruit kabob tree

Midwest “Meat & Potato” – grilled flat iron steaks carved and topped with a peppercorn cream sauce, build your own mash potato bar, and fresh baked assorted dinner rolls

Strawberry Shortcake Flambé – action station

Fresh baked shortcake covered with ripe strawberries flamed with Chambord and topped with whipped cream.

Bananas Foster Flambé – action station

Sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

Ice Cream Sundae & banana split bar

Chef-attended station serving vanilla ice cream with chocolate and caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles and whipped cream.

Late Night Snacks – added to dinner events only

Pizza Lg - \$16 deluxe 4 toppings, \$14 – 1 topping
(pepperoni, ham, spicy sausage, mushrooms, green pepper, red onion, pineapple)
Sliders Beef, Turkey, or Black bean - \$8 per person
Deluxe Nacho Bar - \$8 per person
All Beef Chili Dog bar - \$8 per person
Mini Pretzel bites with beer cheese - \$8 per person
Fresh Popcorn machine with all the toppings - \$6 per person

Hors D'oeuvres

Hors d'oeuvre menu is available for a minimum of 25 guests.
Service will be provided with earth-friendly compostable products.

China service is available for an additional \$2.00 per person.

Buffet service included in the price.

Butler service available \$150 per hour

Hand made with local produce and Michigan made products whenever possible!

Hors D'oeuvre Parties

When adding Hors D'oeuvres to dinner deduct \$2 per person

Katherine Hepburn's (light) Hors D'oeuvres Party \$16 per person

Includes your choice of two by the tray and three ala cart hors d'oeuvres (average 2 pieces per person).

Fred Astaire's (basic) Hors D'oeuvres \$18 per person

Includes your choice of three by the tray and three ala cart hors d'oeuvres (average 2 pieces per person).

Humphrey Bogart's (heavy) Hors D'oeuvres Party \$20 per person

Includes your choice of four by the tray and four ala cart hors d'oeuvres (average 2 pieces per person).

Hors D'oeuvres by the Tray

Charcuterie Tray \$150 per tray (serves 50)

An array of prepared meats, artisan cheeses, spreads, honey, fruits and vegetables, olives, nuts and seeds. We love to know your favorite flavors to make sure that we create a grazing board that best reflects you!

Charcuterie Grazing Table - \$8 per person

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Meatballs \$85.00, serving 50 people

Red Hot, Mesquite BBQ, Sweet & Sour or Swedish.

Chicken Wings (slow cooked to perfection) \$95.00, serving 50 people

Mesquite BBQ, Sweet & Sour or Hot & Spicy.

Roasted Red Pepper Hummus \$75.00, serving 50 people

Served with warm pita toast points.

Chili con Queso \$75.00, serving 50 people

Spicy southwestern blend of creamy cheese, ground beef and salsa, served with tortilla chips.

Domestic Cheese Tray \$85.00, serving 50 people

Cheddar, Swiss, & Pepperjack Cheese served with assorted crackers.

Antipasto Salad \$85.00, serving 50 people

Marinated salami and provolone wedges with celery, green and black olives.

Fresh Fruit Tray \$85.00, serving 50 people

Assorted seasonal fruits

Vegetable Tray \$85.00, serving 50 people

Assorted seasonal vegetables, served with vegetable dip.

Spinach & Artichoke Dip \$85.00, serving 50 people

Served with warm pita toast points.

Gourmet Cheese Tray \$95.00, serving 50 people

Smoked Gouda, Fontina, & Havarti cheeses, served with assorted crackers.

Smoked Salmon Pate \$95.00– serving 50 people

Smoked Salmon, lemon, cream cheese, & fresh garlic served with assorted crackers

Smoked Salmon Platter Market Price –

Fresh whole smoked salmon served with hard-boiled egg, red onion, and capers

Hors D'oeuvres ala cart (priced per person)

Average serving size is 2 per person – 50 pieces per item minimum order

Buffet service included in price. Butler service available \$150 per hour

Bacon-Wrapped Water Chestnuts \$3.25

Served with Siracha ranch

Feta Cheese and Sun-dried Tomato Pastry \$3.25

Tangy blend of feta cheese and sun-dried tomatoes delicately seasoned with basil, olive oil and garlic in a phyllo cup.

Roasted Red Pepper Hummus Cups \$3.25

Red pepper hummus stuffed in phyllo cups with Italian parsley and pimento

Vegetable Spring Rolls \$3

Colorful mixture of Chinese vegetables, sesame oil and a touch of fresh ginger wrapped in a thin spring roll, served with soy sauce and sweet & sour sauce.

Classic Indian Samosas \$3

Filled with spiced potato and pea filling; served with assorted chutneys – Mint, coriander, & tomato

Sausage Stuffed Mushroom Caps \$3.50

Spicy Italian sausage stuffed in a button mushroom and topped with mozzarella cheese.

Seafood Stuffed Mushroom Caps \$3.75

Crab meat stuffed in a button mushroom and topped with mozzarella cheese.

Spanakopita \$3.25

Spinach and feta cheese in a phyllo triangle.

Coconut Chicken \$3.50

Tender strips of chicken marinated in coconut milk then breaded with Japanese breadcrumbs and coconut and topped with honey.

Thai Peanut Chicken Satay \$3.50

Tender chicken breast marinated in siracha, and coconut milk served with a Thai peanut sauce.

Artichoke & Boursin Cheese \$3.50

Artichokes with imported Boursin cheese in a phyllo cup, topped with parmesan breadcrumbs.

Raspberry & Brie in phyllo \$3.50

Brie cheese and raspberry preserves in phyllo dough.

Assorted Mini Quiche \$3.50

Four delicious flavors include Monterey, Florentine, Classic French, and Mushroom.

Baked Brie & Caramel with walnut \$3.50

Baked Brie topped with warm caramel and crushed walnuts in a phyllo cup

Crab Rangoon \$3

A tasty blend of crab meat, cream cheese and oriental spices wrapped in a Chinese-style wonton wrapper.

Miniature shrimp cocktail shooters \$4

Fresh steamed shrimp, horseradish cocktail sauce, and mini lemon wedge

Miniature spicy butter poached shrimp in seaweed salad \$4.50

Jumbo Shrimp Cocktail - \$5.50- Appetizer party packages add \$1 per person -Served with lemon and cocktail sauce.

Mini Beef Wellington - \$5 - Appetizer party packages add \$1 per person

A savory piece of beef tenderloin accented with a mushroom duxelles and encased in a French-style puff pastry.

Coconut Shrimp - \$4.50 - Appetizer party packages add \$1 per person

Large butterfly shrimp dipped in coconut batter and rolled in a mixture of shredded coconut and breadcrumbs, served with homemade piña colada sauce.

Desserts

Dessert Menu is available for a minimum of 25 guests.

Fresh Baked Cookies \$2.25 per person

Your choice of Chocolate Chip, Oatmeal Raisin, Peanut Butter Chip, Sugar with M&Ms and White Chocolate Macadamia Nut
Fudge Brownies \$2.50 per person
Lemon Bars \$2.50 per person
Ice Cream \$3.50 per person
Your choice of Vanilla or Chocolate.

Sorbet or Sherbet \$3.50 per person - Your choice of Lemon or Raspberry

Bourbon Pecan Pie \$3.75 per person

Georgia pecan and Kentucky bourbon filling baked in a shortbread crust.

Caramel Apple Pie Royale \$4.25 per person

Cinnamon and brown sugar filling loaded with juicy Granny Smith apples and baked in a buttery crust.

Key Lime Pie Royale \$4.25 per person

Traditional tart key lime filling baked in a buttery crust.

Tiramisu \$4.50 per person

Espresso-infused sponge cake layered with mascarpone cheese and whipped cream, then dusted with cocoa.

Chocolate Seduction \$4.50 per person

Rich chocolate and cocoa blended with creamy chocolate pudding to create a cake to die for! Iced with chocolate cream cheese and toasted almonds.

Raspberry Swirl Cheesecake \$4.75 per person

Creamy cheesecake swirled with raspberries is complimented by a buttery graham cracker crust and topped with candied walnuts drizzled with raspberry sauce.

New York Cheesecake \$4.75 per person

This creamy original cheesecake is served on a buttery crust with your choice of two of the following toppings: Cherry, Chocolate, Strawberry, Raspberry.

Strawberry Swirl Cheesecake \$4.75 per person

Wavy swirls of French strawberry puree resting in a moist layer of shortcake lace this cheesecake. Topped with strawberry whipped cream.

Turtle Cheesecake \$4.75 per person

Decadent caramel cheesecake oozes with chocolate and pecans topped with even more caramel, chocolate and pecans, and decorated with whipped chocolate ganache.

Miniature Dessert Assortment 5.25 per person

Assorted petit fours and mini cheesecakes. Three served per person.

Ice Cream Sundae & banana split bar \$6.50 per person

Chef-attended station serving vanilla ice cream with chocolate and caramel sauces, cherry & strawberry toppings, bananas, nuts, assorted sprinkles, and whipped cream.

Strawberry Shortcake \$6.50 per person

Angel food cake covered with fresh sugared strawberries and topped with whipped cream.

Bananas Foster Flambé \$7.50 per person

Chef-attended station serving sliced bananas sautéed with butter and brown sugar, flamed with Kahlua, and served over vanilla ice cream.

Chocolate Fountains

Your choice of milk, dark or white chocolate.

Available for a minimum of 50 people with a maximum 2-hour service time.

1. Classic Fountain - Includes strawberries, bananas, marshmallows, pretzels, and shortbread cookies for dipping.

- 50-100ppl \$8.50 per person | 101-150ppl \$7.75 per person | 151+ppl \$7.25 per person

2. Deluxe Fountain - Includes strawberries, bananas, pineapple, marshmallows, cream puffs, pretzels, & mini cheesecakes.

- 50-100 guests \$9.50 per person | 101-150 guests \$8.50 per person | 151+ guests \$8 per person

Tea Party

YoChef's would be proud to serve your next Tea Party (minimum 25 guest) – great for bridal showers, or just afternoon tea. Our tea party is served on China with linen napkins and stemware. Tea served in assorted vintage tea pots. The Chef selects the top 3 specialty teas from local tea experts “Global infusion” to compliment your menu selection – see event planner for more details.

Choose 5 items listed below served with assorted teas \$20 per person.

(Food without Tea Party \$18 per person)

Additional selections available -\$2 per item person

Add coffee service \$3 per person

Vintage Tea Sandwiches (choice of bread available upon request)

- Cucumber and Dill Butter on Traditional White Bread
- Egg Salad on Traditional White Bread
- Olive, Pimento, and Cream Cheese on White Bread
- Ham Salad on Traditional White Bread

Contemporary Tea Sandwiches (choice of bread available upon request)

- Waldorf Chicken Salad on Petite Croissant
- Mandarin Orange Chicken Salad with Spring Onion and Almonds on Petite Croissant
- Smoked Chicken Salad on Petite Croissants
- Roast Beef with Boursin, Sliced Tomato and Field Greens on Whole Wheat
- Grilled Chicken Breast Julienne with Roasted Red Pepper Hummus, Field Greens, and Sundried Tomatoes, served on Baguette Rounds, Drizzled with Balsamic Vinaigrette
- Sun-Dried Tomatoes, and a Drizzle of Balsamic Vinaigrette on French Baguette Round

- Smoked Salmon on Pumpernickel with Sour Cream and Chives
- Fresh Mozzarella, Tomato and Fresh Basil on Baguette Rounds top with Balsamic reduction
- Curried Chicken Salad on Naan Bread Garnished with Spring Onion
- Roasted Rosemary Turkey Breast on Soft Roll or Petite Croissant
- Turkey Mini Club Sandwich with Bacon, Lettuce, Tomato, and Mayonnaise, Served on Wheat Bread
- Veggie Garden Mini with Cucumber, Red Onion, Tomato, Fresh Organic Field Greens, and Herbed Cream Cheese, Served on Mini Rolls

Mini Tartlets

- Smoked Chicken Salad in a Savory Tart Shell Garnished with Mandarin Orange, Spring Onion, and Toasted Almonds
- Savory Tart Shells Filled with Melted Brie, Granny Smith Apples and Caramelized Onions
- Tomato, Basil, Caramelized Onion, and Chevre in Savory Tart Shell Drizzled with Balsamic Reduction
- Crab Salad in a Savory Tart Shell
- Shrimp Salad in a Savory Tart Shell

Salads

- Mandarin Orange Salad with Crisp Greens, Toasted Almonds, green onions, and chow main noodles Tossed with a Soy Ginger Vinaigrette
- Pear Salad with Crisp Greens, Toasted Pecans, Bleu Cheese, and Red Onion, Tossed in a Raspberry Vinaigrette

Petite Quiche

- Quiche Lorraine with Bacon and Swiss Cheese
- Spinach and Mushroom with Fontina Cheese and a Hint of Nutmeg
- Ham Quiche with Gruyere Cheese

Desserts

- Freshly Baked Tea Cookies
- Petite Fours Mini French Pastries
- Eclairs, Cream Puffs, Fruit Tarts, & Lemon Meringue Tarts
- Chocolate Mousse or Vanilla Mousse
- Mini Strawberry Shortcake
- Raspberry Cheesecake, or Tiramisu

If you do not see exactly what you are looking for, please give us a call to discuss creating the perfect menu!