

# Plated Dinner & Family Style Options

\*Plated Dinner services will include a plated salad selection along with fresh baked dinner rolls & butter. You will design your dinner(s) with either a single or (dual entrees) and your choice of vegetable and starch.

\*\*Family Style Dinner services will include a plated salad selection, chefs choice of seasonal passed salad along with fresh baked dinner rolls & butter. You will design your dinner service with (2 entrees) and your choice of vegetable & starch.

## Entree Selection

Duet Pairings (Choose 2)

**Beef Tenderloin \$57 (\$33 in Duet)**

*Smoked and Grilled. Served with Cabernet Reduction, Gorgonzola Butter and Wasabi Microgreens*

**Sauteed Gulf Shrimp \$48 (\$28 in Duet)**

*Shrimp Served with Citrus Beurre Blanc Sauce Artichoke Hearts and Roasted Red Pepper*

**Grilled Chicken Breast \$35 (\$24 in Duet)**

*with Basil Cream, Mushroom Marsala or Citrus Butter Sauce with Sundried Tomato*

**Grilled Atlantic Salmon \$47 (\$27 in Duet)**

*with Citrus & Dill or Maple Glazed*

**Caribbean Glazed Pork Loin \$45 (\$24 in Duet)**

*Jerk Marinated and Served with Grilled Pineapple and Fresh Cilantro*

**Blackened Mahi Mahi \$47 (\$27 in Duet)**

*Served with Roasted Red Pepper Salsa*

**Sliced Prime Rib \$54 (Not Available in Duet)**

*with Wild Mushroom Au Jus & Horseradish Cream Sauce*

**Butternut Squash Ravioli \$46 (\$25 in Duet)**

*with Sage Brown Butter Sauce  
Vegan Preparation Add \$3*

**Fettucine Alfredo \$45 or (\$24 in Duet)**

*Served with Roasted Vegetables, Blackened Shrimp or Grilled Chicken Breast*

## Salad\*\*

House Salad

*Mixed Greens, Tomatoes, Cucumbers, Red Onion and White Balsamic Vinaigrette*

Mandarin Almond Salad

*Mixed Greens with Cilantro, Mandarin Oranges, Toasted Sliced Almond, Fried Wonton Strips and Red Onion with Mango Chardonnay Vinaigrette or Sesame Ginger Dressing*

Steakhouse Caesar Salad

*Crisp Romaine, Shaved Parmesan, Croutons & Caesar Dressing with Blackened Shrimp Add \$3*

Michigan Salad

Add \$2

*Mixed Greens, Diced Fuji Apples, Blue Cheese, Traverse City Dried Cherries and Candied Pecans with Raspberry Vinaigrette  
Spinach & Berries*

Add \$2

*Baby Spinach, Fresh Sliced Strawberries and Ripe Blueberries with Toasted Walnuts & Feta with White Balsamic Vinaigrette*

Southwest Caprese Salad

Add \$3

*A Bed of Artisan Lettuce with Sliced Tomatoes, Roasted Corn, Black Beans, Mozzarella Pears and Fresh Ribbons of Basil with Balsamic Glaze*

## Optional Pasta Course

Add \$6

*Penne, Cavatappi or Linguine Noodles Served with Marinara, Alfredo, Pesto or Vodka Sauce and Grated Parmesan*



## Vegetable Selection

Roasted or Grilled Vegetable Medley

Steamed Broccoli

Grilled Asparagus with Beurre Blanc Sauce

Add \$2

California Blend

*Carrot, Broccoli & Cauliflower*

Fresh Green Beans

*Haricot Vert*

Balsamic Brussel Sprouts with Bacon

Add \$2

Herbed Sweet Corn

*Off the Cob*

Maple & Cinnamon Glazed Carrots

Petie Tri-Color Carrots Roasted & Finished in  
Ginger Butter Add \$2

## Starch Selection

Garlic Mashed Redskin Potatoes

Cilantro & Lime Basmati Rice

Dijon & Dill Roasted Redskin Potatoes

Rosemary & Cracked Black Pepper Roasted  
Potatoes

Rice Pilaf

Buttered Noodles

Hand Layered Au Gratin Potatoes  
Add \$3

Food and Beverage Pricing Subject to 20% Administrative Fee and 6% Sales Tax . Pricing subject to 10% annual increase.