



## *appetizers*

50 person minimum, all pricing is per person unless otherwise noted, all prices are subject to sales tax and a 20% gratuity.

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### **cold canapés**

### **cold appetizers**

**Achiote-Spiced Shrimp Shooter 2.50**

avocado mousse, pico de gallo, corn tortilla crisp

**All-Natural Beef Carpaccio Spinach Cone 2.75**

white truffle aioli, forest mushroom relish, sprouts

**Caprese Skewer 2**

grape tomato, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette

**Curried Chicken Salad Spoon 2**

golden raisins, garbanzo beans, cilantro, toasted caraway

**Dried Apricot & Grilled Chicken Lettuce Wrap 2.50**

cashews, balsamic onions, madeira reduction aioli, endive

**Kalbi Chicken & Kimchi Lettuce Wrap 2.50**

peanuts

**Lobster & Tomato Gazpacho Shooter 3**

tarragon oil, herb toast

**Lump Crab & Avocado Shooter 2.75**

lump crab, scallions, peppadew peppers, sriracha, avocado panna cotta

**Michigan Cherry & Grilled Chicken Martini 2.50**

local goat cheese, honey gelee cubes, cherry chive vinaigrette

**Shrimp Lollipop 2.50**

pickled pearl onion, pipette of bloody mary

**Thai Sriracha Shrimp Lettuce Wraps 2.75**

vegetable salad, crispy rice noodles

**Tortellini Kabob 2.25**

roasted tomato, grilled artichoke, pumpkin seed pesto

### **dips and fondues**

priced per person

**Baked Crab Fondue 3**

house focaccia

**Grape Tomato Bruschetta 2.50**

fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, herbed crostini

**Honey & Black Pepper Goat Cheese Fondue 3**

sweet potato chips

**Phyllo-Wrapped Brie 2.25**

local raw honey, almonds, warm house bread

**Roasted Pepita & Kalamata Tapenade 2.25**

crispy house spent-grain flat bread and lentil chips

**Smoked Whitefish Dip 2.95**

pumpernickel toast, golden raisins

**Spinach Artichoke Dip 2.25**

herb-toasted pita bread

**Vegan Artichoke & Cremini Mushroom Bruschetta 2.50**

roasted garlic, thyme, extra virgin olive oil, balsamic reduction, grilled crostini

**Vegan Guacamole & Pico De Gallo 2**

tortilla chips

**Vegan Hummus Trio Platter 2**

green pea and edamame hummus, charred scallion hummus, garlic white bean hummus, warm naan bread

## hot appetizers

**Buffalo Shrimp Shooter 3**

shaved celery, brown butter panko crumbs, bleu cheese aioli

**Cedar Springs Pork & Fennel Sausage Skewer 2.25**

basil aioli, house marinara

**Coney Island Pigs-In-A-Blanket 2.50**

mini frank, sauerkraut, old beck sweet jalapeño mustard

**Creole Grilled Chicken & Delski's Andouille Sausage Skewer 2.50**

anaheim pepper, onion, aioli

**Detroit Tailgater Pigs-In-A-Blanket 2.50**

chili, shaved mcclure's pickles, yellow mustard

**Four-Cheese Macaroni Bite 2.25**

tomato coulis, crispy bacon

**Goat Cheese & Caramelized Sweet Onion Tartlet 2.25**

apple walnut compote, tartlet shell

**Grilled Lamb Kebab 2.75**

pita bread, curried yogurt dip

**Gruyere & Forest Mushroom Duxelle Tartlet 2.25**

caramelized shallots

**Housemade Meatballs 2.50 (2 per person)**

root beer barbecue sauce

**Jumbo Chicken Wings 3 (2 per person)**

buffalo or sweet barbecue sauce

**Jumbo Shrimp Di Parma 3**

prosciutto, dried apricots, basil, honey comb and dijon mustard sauce

**Langostino Quesadilla 2.75**

chive, brie, anaheim chilis, mango and sweet chili dip

**Lump Crab Cake 2.50**

house spent-grain cracker, dijon mustard aioli, micro salad

**Moroccan-Spiced Salmon Cake 2.25**

## Gilmore Catering Menu

curry aioli, cilantro, scallions, pita toast

### **Smoked Duck Quesadilla 2.75**

jalapeños, chives, corn, onions, local cheddar, root beer barbecue sauce

### **Smoked Pork & Sea Salt Red Potato Skin Bite 2.25**

dijon mustard and maple glaze, local cheddar

### **Smoked Sesame Ginger Chicken Wings 3 (2 per person)**

sweet chili sauce

### **Steak & New Potato Skewer 2.75**

pepper, honey balsamic glaze

### **Sweet Chili Glazed Chicken Satay 2.50**

scallions, cilantro

### **Tamarind-Glazed Jumbo Shrimp Kabob 3**

figs, green chili peppers

### **Vegan Purple Peruvian Sweet Potato Skewer 2**

cumin, anaheim chilies, pepita crunch, scallions, sweet lime glaze

### **Vegan Spinach & Quinoa Stuffed Mushroom Caps 2.50**

aged sherry gastrique, sea salt

## sliders and mini sandwiches

### **Beef Slider 2.75**

bread & butter pickles, dijon mustard, ketchup, farm country raw milk cheddar

### **Buffalo Chicken Slider 2.75**

shaved celery, bleu cheese dressing

### **Michigan Cherry Burger Slider 2.75**

brie, arugula, cherry dijon mustard, house bun

### **Mini Crab & Avocado Roll 3**

lemon-tarragon aioli, arugula

### **Mini Detroit-Style Chili Dogs 2.75**

shredded pickles, jalapeno mustard

### **Mini Grilled Chicken Club 2.75**

bacon, avocado, pesto aioli, tomato, provolone, sourdough bread

### **Mini Lobster Roll 3**

tomato, shaved lettuce, basil aioli

### **Pulled Pork Slider 2.75**

root beer bbq sauce, classic slaw, crispy onions

## interactive stations

priced per person

### **Binchotan Grill 15 (choose 3)**

vegan peruvian sweet potato skewer (gf) with scallions and sweet lime glaze |  
vegan cremini mushroom skewers (gf) with pepita pesto | local pork sausage and  
fennel skewer with basil aioli | moroccan lamb skewer with curried yogurt |  
tamarind shrimp skewer with tamarind glaze; all include sticky rice

### **Chef-Attended Noodle & Wok Bar 15**

pork belly ramen with shiitake mushrooms, apples, cilantro, toasted sesame  
seeds, nori | thai shrimp glass noodles, lemongrass ginger broth, cilantro, limes,  
chili, nori; both include quinoa "fried rice"

### **Make-Your-Own Slider Bar 15**

beef, pork, and grilled chicken; local white cheddar and swiss cheeses;  
bread-and-butter pickles, lettuce, tomatoes, onions, slaw, and shaved celery;  
barbecue sauce, buffalo sauce, ketchup, dijon mustard, and mayonnaise; king

hawaiian rolls; includes salt & pepper kettle chips

**Mexico City Taco Stand 15**

pork carnitas, chicken tinga, 6 fresh masa tortillas, cilantro, salsa verde, pico de gallo, chihuahua cheese, jalapeños, onions, fresh limes; includes vegan guacamole, vegan pico de gallo, and tortilla chips

**display boards**

priced per person

**Antipasto Platter 4.95**

spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives, grilled artichokes, roasted red peppers, marinated ciliegini mozzarella, beemster's gouda, farm country white cheddar, artisan bread

**Garlic Parsley Jumbo Shrimp Cocktail 3 (per piece)**

gingered cocktail sauce, lemon wedges

**Hand-Crafted & Artisan Cheese Board 4.25**

**Local Charcuterie Platter 4**

local sausages, salami, and cured meats; house bread-and-butter pickles, cornichons, old beck extra sharp mustard, house spent-grain crackers

**Local Michigan Cheese Board 4**

**Smoked Salmon Side Platter 3.50**

house spent-grain crostini, mustard creme fraiche, fresh horseradish, caper-apple aioli, red onions

**Vegan Farm Market Crudite 2.50**

baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, lemon-thyme hummus

**Vegan Fruit Board 2.75**

cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey

*plated*

This menu includes house spent-grain rolls and butter and requires a 25-person minimum. all pricing is per person unless otherwise noted. there is a 2.50 per person surcharge if more than one single entree is selected. all prices are subject to sales tax and 20% gratuity.

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**plated salads**

**Caesar 2.50**

baby romaine heart wedge, shaved parmesan-reggiano, herb crostini, red onion ribbons, house caesar dressing

**Charred Pear & Walnut 3.25**

baby iceberg wedge, buttermilk bleu cheese, black pepper and maple candied bacon, spiced apple cider vinaigrette

**Classic Caprese 3**

vine-ripe tomatoes, mozzarella, basil, baby leaves, balsamic reduction, sea salt, extra virgin olive oil

**Golden Beet & Root Vegetable 3.25**

purple potatoes, tender frisée, hard boiled eggs, toasted pistachios, grape tomatoes, raw honey and mustard vinaigrette

**Haricot Verts & Grape Tomato 3**

tender frisée, radishes, chive oil, crème fraiche, chardonnay vinegar

**Michigan Cherry & Spiced Walnut 2.75**

baby farm lettuces, rothkase buttermilk bleu cheese, red onion ribbons, balsamic reduction, extra virgin olive oil

**Toasted Farro & Quinoa Salad 3.50**

dried cherries, shaved almonds, baby kale, shaved parmesan, scallion, raw honey and dijon mustard vinaigrette

**Vegan Baby Farm Iceberg Wedge 2**

carrot curls, radish coins, cucumbers, grape tomatoes, lemon chive vinaigrette

**Vegan Sea Salt Fingerling Potato 2.75**

local pea tendrils, arugula, roasted garlic cloves, grape tomatoes, shaved fennel, dijon mustard vinaigrette

**plated entrees**

pricing subject to change for substitutions

**7oz. Creekstone Natural Prime Baseball Sirloin 21.95**

house steak sauce, garlic chive mashed potatoes, chef's vegetable

**8oz. Creekstone Natural Beef Tenderloin 48.95**

madeira demi, farm country cheddar scalloped potatoes, sautéed green beans

**8oz. Filet Cut New York Strip 28.95**

balsamic onions and peppercorn demi, gouda scalloped potatoes, chef's seasonal vegetable

**Braised Short Ribs 19.95**

pan-sauce demi, yukon potatoes, spinach and maitaki sauté

**Garlic & Parsley Petit Lamb Rack 38.95**

port wine and veal glace, yukon potatoes, spinach and maitaki sauté

**Grilled Natural Chicken Breast Florentine 16.95**

wilted spinach and feta, tomato coulis, extra virgin olive oil, wild mushroom and leek faro risotto

**Grilled Natural Chicken Marsala 17.50**

marsala forest mushroom and chicken demi, butter whipped mashed potatoes, chef's seasonal vegetable

**Herb-Roasted Natural Chicken Breast 16.95**

boursin sauce, sautéed mushrooms, garlic chive mashed potatoes, green beans

**Mushroom & Leek Stuffed Chicken Breast 17.95**

rosemary and chicken demi, tomato and balsamic pearl onion quinoa

**Natural Chicken & Local Cherrywood Bacon Lardons 17.50**

apricot cherry mostarda, sweet potato and green bean sauté

**Peptia Pesto Atlantic Salmon 20.95**

tomato caper relish, roasted fingerling potato and asparagus hash

**Planked Michigan Trout Filet 20.95**

lemon caper vinaigrette, yukon potato, spinach and maitaki sauté

**Tea-Rubbed Michigan Duroc Pork Chop 19.95**

wildberry ginger reduction, sweet potato and green bean sauté

**plated vegetarian entrees**

pricing is subject to change for side substitutions

**Butternut Squash Ravioli 18.95**

melted fennel, toasted hazelnut, frisée, apple purée, cider gastrique

**Sautéed Spinach & Basil Gnocchi 17.95**

roasted tomatoes, forest mushrooms, red onions, red peppers, fennel, mirepoix demi

**Vegan Grilled Portabella Steak 19.50**

roasted fingerling potatoes, apples, mustard greens, toasted almonds, wilted arugula, mulled wine gastrique

**Vegan Red Quinoa & Vegetable Fried Rice 17.95**

seasonal tiny vegetables, spinach, scallions, kalbi and sweet chili sauces

**Vegan Soy & Maple-Glazed Organic Local Tempeh 17.95**

srirachi cider gastrique, roasted sweet potatoes, yukon potatoes, spinach and maitaki sauté

**plated combination plates**

includes butter-whipped mashed potatoes and chef's choice of season vegetable

**Grilled Natural Chicken & Cherrywood Bacon Lardons & Petit Filet Cut NY Strip 28.95**

apricot mostarda with chicken and balsamic onions and peppercorn demi with filet

**Grilled Natural Chicken Marsala & Herb Salmon 25.95**

forest mushroom demi with chicken and tomato-caper relish with salmon

**Petite Filet Cut NY Strip & Pepita Pesto Salmon 35.95**

balsamic onions, peppercorn demi with filet and tomato-caper relish with salmon

*buffet*

All pricing is per person unless otherwise noted; 25-person minimum; includes house spent-grain rolls and butter

Option 1: two salads, two sides, one entree

Option 2: one salad, two sides, two entrees

Option 3: two salads, two sides, two entrees

Family Style: add 3 per person

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**buffet salads**

**Caesar**

baby romaine heart wedge, shaved parmesan-reggiano, herb crostini, red onion ribbons, house caesar dressing

**Caprese Stack**

vine-ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive oil

**Chef's Garden Pasta**

cavatappi, fresh garden vegetables, local cheese, light vinaigrette

**Haricot Verts & Grape Tomato**

tender frisée, radishes, chive oil, crème fraiche, chardonnay vinegar

**Loaded Redskin Potato**

applewood-smoked bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

**Michigan Cherry & Spiced Walnut**

baby farm lettuces, rotkase buttermilk bleu cheese, red onion ribbons, balsamic reduction, extra virgin olive oil

**Toasted Farro & Quinoa additional 1.75 per person**

dried cherries, shaved almond, watercress, shaved parmesan, scallions, raw honey dijon vinaigrette

**Vegan Farm Field Greens**

carrot and radish shreds, cucumbers, grape tomatoes, lemon chive vinaigrette

**Vegan Sea Salt Fingerling Potato**

pea tendrils, roasted garlic cloves, grape tomatoes, arugula, shaved fennel, dijon vinaigrette

**Vegan Tomato & Cucumber**

red onions, toasted caraway, greens, light vinaigrette

**buffet sides**

**Vegan Roasted Fingerlings & Asparagus Sauté**

**Beemster's Gouda Scalloped Potatoes**

**Butter Whipped Potatoes**

**Cauliflower Mashed Potatoes**

**Farm Country White Cheddar Scalloped Potatoes**

**Garlic & Chive Mashed New Potatoes**

**Gingered Sweet Potato Mash**

**Michigan Maple-Glazed Carrots**

**Roasted Asparagus**

**Rothkase Bleu Cheese Scalloped Potatoes**

**Sautéed Green Beans**

**Sweet Corn & Bacon Grits**

**Vegan Chef's Choice Seasonal Farm Vegetables**

**Vegan Roasted Root Vegetables**

**Vegan Roasted Tomato & Balsamic Pearl Onion Quinoa**

**Vegan Sea Salt Roasted Smashed Potatoes**

**Vegan Sweet Potato & Green Bean Sauté**

**Vegan Yukon Potato, Spinach & Miataki Hash**

**Wheat Berry Rice Long Grain Rice**

**Wild Mushroom & Leek Farro Risotto**

**buffet entrees**

**Amber Ale-Braised Pot Roast**

natural gravy, mirepoix vegetables

**Baked Garden Vegetable Pasta**

house tomato sauce, parmigiano-reggiano

**Braised Beef Barley**

caramelized pearl onions, english peas, red wine sauce

**Brewer's Meat Loaf**

house ketchup

**Four-Cheese Macaroni & Cheese**

parmesan bread crumbs

**Grilled Natural Chicken**

cherrywood-smoked bacon lardons, apricot mostarda

**Grilled Natural Chicken Florentine**

wilted spinach and feta, tomato coulis, extra virgin olive oil

**Grilled Natural Chicken Marsala**

forest mushroom demi

**Herb Salmon**

wild berry sauce

**Herb-Roasted Natural Chicken Breast**

boursin balsamella sauce, cremini mushrooms

**Moroccan Spiced Salmon**

lemon extra virgin olive oil, curried yogurt sauce

**Pepita Pesto Natural Chicken**

balsamic reduction, grape tomatoes

**Pepita Pesto Salmon**

tomato-caper relish

**Sausage Bolognese & Farfelle**

**Smoked Local Pork Shoulder**

house root beer barbecue sauce

**buffet chef attended carving stations**

**Beef Tenderloin add 8.95 per person**

pan-drippings demi, house steak sauce

**Dijon Pork Tenderloin**

cider pork demi, seasonal chutney

**Leek, Apple & Mushroom Stuffed Pork Loin**

cider pork demi

**Sea Salt & Roasted Garlic Prime Rib add 4.95 per person**

pan-drippings demi, house steak sauce

**Smoked Beef Brisket add 2.95 per person**

house barbecue and carolina sauces

**Strip Loin add 4.95 per person**

smoked peppercorn demi, horseradish, garlic sauce

**Turkey**

sage-chicken demi, seasonal chutney

*barbecue*

Available memorial day to early october or until the weather permits; menu includes two entrées, three sides, jalapeño cornbread biscuits, country time lemonade; grill rental added to final bill when applicable; pricing per person unless otherwise specified.

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**family picnic barbecue**

additional entrees may be added for an extra charge of 4 per person  
15.95

**Delski's Italian Sausages**

**Frank's Beer-Braised Brats**

peppers and onions

**House Steak Burgers**

**Marinated Chicken Breasts**

caesar or barbecue sauce

**Michigan Cherry Burgers**

**Morningstar Black Bean Burgers**

**Vienna Beef Franks**



## smoked and grilled barbecue

additional entrees may be added for an extra charge of 5.95 per person  
16.95 (includes house and carolina barbecue sauces)

### Delski's Smoked Rope Kielbasa

**Grilled & Carved Tri-Tip Sirloin** add 3.95 per person

**Half-Rack Baby Back Ribs** add 3.95 per person

**Smoked & Grilled Beef Brisket** add 6.95 per person

**Smoked 8-Piece Chicken**

**Smoked Pork Butts**

## satays and kebobs barbecue

additional selections may be added for an extra charge of 6.95 each  
17.95 (choose two)

### Beef Kabob

redskin potato, mushrooms, peppers, house steak sauce

### Chili Lime Chicken Satay

salsa verde

### Korean Pork Kabob

pineapples, tomatoes, kogi barbecue

### Local Pork & Fennel Sausage Skewer

basil aioli

### Middle Eastern Lamb Skewer

tatziki sauce, pita bread

### Singapore Chicken Satay

red chili sauce

### Tamarind Shrimp Kabob

figs, anaheim chilies, tamarind glaze

### Vegetable Keabob

chilies, zucchini, summer squash, mushrooms, redskin potatoes, leeks, basil  
butter

## whole local pig roast barbecue

50-person minimum

16.95 + 150 smoker rental fee

### Cornbread Biscuits

### Loaded Redskin Potato Salad

### Local Slow-roasted Hog

### Molasses Baked Beans

**Roasted 8-cut Chickens** add 2.50 per person

### Vegan Fruit Salad

## barbecue salads

additional salads and sides may be added for an extra charge of 2.50 per person

### Caprese

vine-ripe tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin  
olive oil

### Fresh Garden Vegetable Pasta

cavatappi, local cheese, light vinaigrette

**Loaded Redskin Potato Salad**

applewood-smoked bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

**Michigan Cherry & Spiced Walnut**

baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, balsamic reduction, extra virgin olive oil

**Vegan Farm Field Greens**

carrot and radish shreds, cucumber, grape tomatoes, lemon chive vinaigrette

**Vegan Fresh Fruit**

fresh melons, pineapple, local berries, grapes

**Vegan Sea Salt Fingerling Potato**

pea tendrils, grape tomatoes, shaved fennel, dijon vinaigrette

**Vegan Tomato & Cucumber**

red onions, toasted caraway, greens, light vinaigrette

## barbecue sides

**Farm Country Cheddar Scalloped Potatoes**

**Four-Cheese Macaroni & Cheese**

**Grilled Corn-on-the-Cob**

melted butter

**Grilled Vegetable Platter**

eggplant, zucchini, squash, red peppers, green peppers, red onion, basil butter

**Molasses Baked Beans**

**Sweet Corn & Bacon Grits**

**Vegan Grilled Baby Potatoes**

sea salt, rosemary, garlic oil

**Vegan Tortilla Chips & Fresh Salsa**

## barbecue beverages

**Bottled Iced Tea 3.50 each**

**Bottled Water 2.00 each**

**Canned Soda 2.00 each**

**Country Time Lemonade 1.75**

**Iced Tea 1.75**

**Red Bull 3.50 each**

## *desserts*

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## plated desserts

**Dark Chocolate Ganache & Caramel Anglaise Tart 4.95**

sea salt, port wine crème anglaise

**Dark Chocolate Mousse Tart 4.5**

dark chocolate mousse, orange whipped cream, hazelnut crumbs

**Flourless Chocolate Torte 4.95**

seasonal berry reduction, crème anglaise

**Fresh Strawberry & Almond Cake 4.95**

whipped vanilla mascarpone, whipped cream

**House Chocolate Cake 4.95**

espresso crème anglaise, vanilla tuile, berry purée, fresh berries

**Key Lime Pie 4.95**

whipped cream, graham cracker crust

**Lemon Custard & Fresh Blueberry Tart 4.95**

whipped fromage

**New York Style Cheesecake 4.95**

seasonal berry sauce, chocolate curl, whipped fromage

**Peanut Butter Cup Tart 4.95**

chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

**Vegan Cashew & Cranberry "Cheese" Cake 5.50**

date-and-cashew crust, ginger-berry sauce, chocolate curls

## mini shooter desserts

suggest 2 per guest

**Cookies & Milk 2.50**

organic white and chocolate milk, mini chocolate chip and gluten-free monster cookies

**Double Chocolate Mousse 2.50**

dark chocolate, white chocolate, raspberry sauce, crispy chocolate, crushed almond

**Fresh Strawberry Shortcake Parfait 2.50**

spiced shortbread cookie crumble, basil syrup

**Key Lime Pie 2.50**

key lime custard, graham cracker crumble, cilantro whipped cream

**Peanut Butter Cup 2.50**

dark chocolate, peanut butter cream, crushed peanuts, peanut butter cup crumble

**Tiramisu 2.50**

whipped chocolate mascarpone, kahlua mousse, espresso chocolate, almond brittle crumble

## mini cone desserts

suggest 2 per guest

**Espresso Mocha 2**

hazelnut dust, chocolate-covered espresso beans

**Key Lime Pie Mousse 2**

graham cracker dust

**Lemon Mousse 2**

blueberries, mint

**Strawberry Mousse 2**

basil syrup, chocolate curl

**Whipped Cheesecake 2**

fresh strawberries, chocolate curl

## mini tartlet desserts

suggest 2 per person

**Flourless Chocolate Cake 2.50**

seasonal berry reduction, crème anglaise pipette

**Apple & Cherry Crumble 2.50**

whipped cream

**Dark Chocolate Caramel 2.50**

dark chocolate ganache, caramel anglaise, sea salt, port wine anglaise

**Key Lime Pie 2.50**

whipped cream

**New York Style Cheesecake 2.50**

seasonal berry sauce, chocolate straw

**Peanut Butter Cup 2.50**

peanut butter cream, chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

**cookie brownie bar desserts**

2 dozen minimum order per item; mini / regular / large

**Chocolate Chip Cookie 1 / 1.50 / 2**

**House Brownie With Chocolate Ganache Frosting 1 / 1.50 / 2**

**House Energy Bars 1 / 1.50 / 2**

**House Marble Brownie 1 / 1.50 / 2**

**House-Dried Fruit Bars 1 / 1.50 / 2**

**Michigan Cherry Chocolate Oatmeal Cookie 1 / 1.50 / 2**

**Molasses Cookie 1 / 1.50 / 2**

**Monster Cookie 1 / 1.50 / 2**

coconut, cherries, chocolate walnuts

**No-Bake Cookie 1 / 1.50 / 2**

**Peanut Butter Cookies 1 / 1.50 / 2**

**Vegan Almond-Coconut Bars 1 / 1.50 / 2**

**Vegan Banana Nut Cookie 1 / 1.50 / 2**

**action station desserts**

**Cast-Iron Skillet Fruit Cobbler 4.95 (add 2.50 per person for vanilla gelato)**

whipped cream

**Chef-Attended Flambé Station 6.95 (add 0.75 per person for additional choices)**

bananas foster, cherries jubilee, peach melba, brandied apples, island pineapples (choose one); each includes vanilla-bean gelato

**Chef's Assorted Mini Desserts 4.50 (two per person)**

tartlets, cones, cookies, brownies, and shooters

**Make-Your-Own Shortcake Bar 4.95 (add 2.50 per person for vanilla gelato)**

strawberries, seasonal berries, peaches, almond cake, buttermilk biscuits, whipped cream

**Make-Your-Own Sundae Bar 5.95**

vanilla-bean gelato, hot fudge, caramel, crushed candy bars, cherries, sprinkles, bananas, crushed nuts

*lunch*

Menu available before 3pm monday-friday; 25-person minimum applies; all pricing is per person unless otherwise noted; all prices are subject to sales tax and a 20% gratuity.

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## plated lunch entrees

each lunch entree includes a farm wedge salad

### **Grilled 6oz. Creekstone Natural Prime Baseball Sirloin 21.95**

house steak sauce, garlic-chive mashed potatoes, chef's vegetable

### **Grilled Natural 5oz. Chicken Breast Florentine 17.95**

wilted spinach and feta, tomato coulis, extra virgin olive oil, wild mushroom and leek faro risotto

### **Natural 5oz. Chicken & Local Cherrywood-Smoked Bacon Lardons 17.95**

apricot cherry mostarda, sweet potato and green bean sauté

### **Peptia Pesto 6oz. Atlantic Salmon 21.95**

tomato caper relish, roasted fingerling potato and asparagus hash

## deli lunches

### **Boxed 9.95**

half-sandwich or wrap, pasta salad, sun chips, fresh fruit, fresh chocolate chip cookie

### **Build-Your-Own Platter 14.95**

roasted beef, sugar-cured ham, smoked turkey, assorted farm country sliced cheeses, lettuce, tomatoes, shaved onions, house bread-and-butter pickles, freshly baked sliced breads, pasta salad, sun chips, fresh chocolate chip cookies

### **Pre-Made Platter 14.95**

choice of two wraps or sandwiches or chef's combination with pasta salad, sun chips, and cookie tray

## wraps and sandwiches

select from these options to create pre-made platter or boxed lunch

### **B.L.T. Sandwich**

applewood-smoked bacon, vine-ripe tomatoes, farm country raw milk cheddar, arugula & frisee, mustard vinaigrette, organic 6-grain bread

### **Chicken Caesar Wrap**

romaine, parmigiano-reggiano red onion, croutons, house caesar dressing, flour tortilla

### **Classic Shaved Beef Hoagie**

provolone, romaine, caramelized onions, tomatoes, horsey aioli, hoagie roll

### **Crab & Avocado Roll add 1 per person**

crab, arugula, avocado, lemon tarragon aioli, classic hot dog bun

### **Curried Chicken Salad Wrap**

field greens, spinach tortilla

### **Grilled Chicken Salad Wrap**

michigan dried cherries, red onions, candied walnuts, balsamic vinaigrette, baby farm greens, flour tortilla

### **Lobster Roll add 2 per person**

lobster, tomatoes, shaved lettuce, basil aioli, classic hot dog bun

### **Oriental Kalbi Chicken Salad Wrap**

kimchi, romaine, crispy noodles, sweet chili aioli, spinach tortilla

### **Seasonal Roasted Vegetable Wrap**

pepita and kalamata tapenade, balsamic reduction, tomatoes, arugula, flour tortilla

**Shaved Ham & Cheese Sandwich**

sugar-cured ham, gouda, sharp mustard, shaved apple salad, local sourdough

**Southwestern Grilled Spiced Chicken Wrap**

avocado, pico de gallo, chihuahua cheese, romaine, flour tortilla

**T.B.A. Sandwich**

smoked turkey breast, applewood-smoked bacon, avocado, provolone, arugula, pesto aioli, local sourdough

*breakfast*

All pricing is per person unless otherwise noted; 25-person minimum applies; all prices are subject to sales tax and 20% gratuity.

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**breakfast cold buffet**

**Continental 7.50**

assorted pastries, bagels, cream cheese, preserves, grapes, bananas

**Deluxe Continental 8.50**

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt and granola

**Good Start Continental 9.50**

assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt and granola, house granola bars, michigan cherry and walnut oatmeal

**Healthy Choice 8.50**

yogurt and granola, sliced fresh fruit, healthy muffins, whole grain bagels, cream cheese, preserves, michigan cherry and walnut oatmeal

**breakfast hot buffet**

**Beer Lover's Breakfast 13.75**

denver-style egg frittata, house spent-grain waffles, maple-malt syrup, biscuits and local sausage gravy, hopped breakfast potatoes, applewood-smoked bacon, doughnuts

**Hearty 12.75**

sliced fruit platter, scrambled eggs, breakfast potatoes, muffins; choice of sugar ham, applewood smoked bacon or apple maple sausages

**Southwestern 12.75**

chorizo and egg burritos, ancho sauce, braised swiss chard and potatoes, smoked bacon, salsa, fresh avocado, breakfast breads

**breakfast chef-attended stations**

add to any breakfast buffet for an additional charge of 5.95 per person

**Belgium Waffles 6.95**

fresh macerated berries, peach compote, blueberry topping, michigan maple syrup, whipping cream

**Brioche French Toast 6.95**

michigan maple syrup, fresh strawberries, whipped cream

**Omelets 8.95**

assortment of classic fillings

## **breakfast beverages**

charge based on consumption

**Bottled Iced Tea 3.50 each**

**Bottled Water 2 each**

**Canned Soda 2 each**

**Coffee 1.75**

**Hot Tea 1.75**

**Juice 1.75**

**Red Bull 3.50 each**

## *wood fired pizza cart*

10 per pizza, minimum order 50 pizzas, maximum order 150 pizzas, \$150 culinary fee applies, gluten-free crust available for an extra charge of \$1 per person

Price includes choice of three meats, two sauces, and seven toppings

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## **wood fired pizza cart**

### **Meats**

pepperoni, frank's italian sausage, delski's andouille, grilled chicken breast, applewood-smoked bacon, pulled pork, sugar-cured ham

### **Sauces**

rustic tuscan red sauce, basil pesto, chipotle barbecue, garlic herb oil, alfredo

### **Toppings**

fresh spinach, green peppers, cremini mushrooms, red onions, basil, fresh tomato, pineapple, black olives, slow-roasted tomatoes, roasted garlic, fresh asparagus, artichokes, fresh mozzarella

## *hosted bar*

All prices are subject to sales tax and a 20% gratuity; pricing is based on consumption; \$20 per hour per bartender (recommend 1 bartender per 100 guests) with a minimum 4 hours charged per bartender; \$75 tapping system rental when required

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## **bottled beer**

price per bottle

### **Domestic 4**

miller lite, bud light, coors light

### **Imports 5**

amstel light, heineken, corona

### **Local Microbrews 5**

seasonal assortment

## draft beer bar

per half barrel (150 glasses)

### **B.O.B.'s Brewery Microbrews 275**

crimson king amber, full on ipa space boy stout, blonde pale ale

### **Domestic 175**

miller lite, bud light, coors light, budweiser

### **Local Microbrews 325**

founders all day ipa, new holland sundog bell's two hearted, perrin golden new holland the poet, founders porter

## liquor bar

priced per liter (22 drinks); includes mixers and juices

### **Call 65**

absolute, seagram's seven bacardi, captain, dewar's

### **House 45**

vodka, rum, whiskey, gin

### **Local 65**

coppercraft vodka, coppercraft white rum, coppercraft wheat whiskey, coppercraft citrus vodka, coppercraft applejack, new holland beer barrel bourbon, new holland knickerbocker gin, new holland amber rum

### **Premium 75**

grey goose, tanqueray crown royal, ketel one, cordials

## signature cocktails

priced per drink

### **Applepolitan 5.50**

coppercraft apple jack, lime juice, triple sec, grenadine

### **Blueberry Lemon Vodka Gimlet 5.50**

absolut blueberry, lemon, simple syrup, basil

### **Classic Mojito 5.50**

coppercraft white rum, lime, sugar, mint

### **Dunegrass 5.50**

coppercraft citrus, lemon, lemongrass simple syrup

### **Momma's Mimosa 5.50**

champagne, copper craft citrus vodka, orange juice

### **Non-Alcoholic Basil Honey Lemonade 3.50**

lemonade, basil, raw honey

### **Non-Alcoholic Cranberry Cooler 3.50**

sparkling water, cranberry juice, lemonade

### **Non-Alcoholic Cucumber Mojito 3.50**

cucumber, mint, lime, sugar, squirt soda

### **Non-Alcoholic Ruby Slipper 3.50**

raspberry, strawberry, pink grapefruit, squirt

### **Non-Alcoholic Strawberry Basil Mojito 3.50**

basil, strawberry, limeade, faygo red pop

### **Pink Lady 5.50**

copper craft citrus vodka, lime, lemon, grapefruit juice, orange bitters, cranberry, basil

### **Strawberry Basil Mojito 5.50**

new holland amber rum, strawberry, lime, sugar, basil



**Super Fruit Cosmo 5.50**

coppercraft vodka, pomegranate, blueberry, simple syrup, soda

**white wine tier 1**

priced per bottle

**Brut Cava, Jaume Serra Christalino, Spain 20**

88 wine spectator

**Chardonnay, Mezzacorona, Italy 20**

86 wine enthusiast

**Moscato, Mezzacorona, Italy 20**

87 wine enthusiast

**Pinot Grigio, Mezzacorona, Italy 20**

87 wine enthusiast

**Sauvignon Blanc, Zeal, New Zealand 20**

89 wine spectator

**Unoaked Chardonnay, Smoking Loon Steelbird, CA 20**

89 wine enthusiast

**White Blend, Smoking Loon White Loonatic, CA 20**

88 wine spectator

**red wine tier 1**

priced per bottle

**Cabernet, Mezzacorona, Italy 20**

87 wine spectator

**Malbec, Smoking Loon El Carancho, CA 20**

91 wine spectator

**Merlot, Mezzacorona, Italy 20**

87 wine spectator

**Pinot Noir, Mezzacorona, Italy 20**

85 wine enthusiast

**Red Blend, Smoking Loon Red Loonartic, CA 20**

tasters guild gold

**Shiraz, Mezzacorona, Sicily 20**

85 wine enthusiast

**Syrah, Smoking Loon, CA 20**

87 wine spectator

**white wine tier 2**

priced per bottle

**Bianco Blend, Planeta "La Segreta," Sicily, Italy 28**

89 wine spectator

**Brut, Jean Louis, France 28**

84 wine spectator

**Brut, Saint Hilaire Blanquette De Limoux, France 28**

88 wine spectator

**Chardonnay, Rodney Strong, Sonoma, CA 28**

90 wine spectator

**Moscato, Luccio, Italy 28**

85 wine spectator

**Pinot Grigio, Alois Lageder Alto Adige, Italy 28**

88 wine spectator

**Reisling, Black Star Farms, MI 28**

87 wine spectator

**Sauvignon Blanc, Babich Black Label, New Zealand 28**

87 wine spectator

## red wine tier 2

priced per bottle

**Cabernet, Hess Shirrtail, CA 28**

92 wine spectator

**Chianti Ruffino, Italy 28**

89 wine spectator

**Gavi, Michele Chiarlo Barbera, Italy 28**

90 wine spectator

**Malbec, Trivento Reserve, Mendoza, Argentina 28**

88 wine spectator

**Merlot, Decoy (by Duckhorn), Columbia Valley (WA) 28**

89 wine spectator

**Pinot Noir, MacMurray Ranch, Sonoma Coast, CA 28**

88 wine spectator

**Rosso Blend, Tormaresca 'Neprica,' Puglia, Italy 28**

88 wine spectator

**Shiraz, St. Hallet Faith, Australia 28**

89 wine spectator

**Zinfandel, Ravenswood, Lodi Old Vines, CA 28**

87 wine spectator

## white wine tier 3

priced per bottle

**Brut Prestige, Mumm Napa, CA 48**

90 wine spectator

**Brut, Argyle Dunder, OR 48**

90 wine spectator

**Chardonnay, Sonoma Cutrer, Russian River Valley, CA 48**

88 wine spectator

**Moscato, Bestitos Valentino, Spain 48**

86 wine searcher

**Pinot Grigio, Santa Margherita, Italy 48**

85 wine spectator

**Reisling, Chateau Ste Michelle + Dr. Loosen Eroica, WA 48**

90 wine spectator

**Sauvignon Blanc, Gamble Family Vineyards, CA 48**

90 wine searcher

**Unoaked Chardonnay, Louis Latour Macon Lugny, France 48**

89 wine searcher

**White Blend, Caymus Condundrum, CA 48**

89 wine spectator

### red wine tier 3

priced per bottle

**Barolo, Boasso, Piedmonte, Italy 48**

90 wine spectator

**Cabernet, Hall Napa Select, CA 48**

92 wine spectator

**Malbec, Achaval Ferrer, Mendoza, Argentina 48**

90 wine spectator

**Merlot, Seven Falls, Columbia Valley, WA 48**

90 wine spectator

**Pinot Noir, Adelsheim, Willamette Valley, OR 48**

92 wine spectator

**Rosso Blend, La Massa 'La Massa,' Tuscany, Italy 48**

91 wine spectator

**Rosso Blend, Ornellaia 'Le Volte,' Italy 48**

89 wine spectator

**Shiraz, Angove 'Vineyard Select,' Australia 48**

88 wine spectator

**Zinfandel, Orin Swift 'Saldo,' Napa, CA 48**

88 wine spectator