appetizers

All pricing is per piece unless otherwise noted, all prices are subject to sales tax and a 20% gratuity
25 piece minimum applies

cold appetizers

Achiote Shrimp Shooters  2.95
achiote spiced rock shrimp, avocado mousse, pico de gallo, corn tortilla crisp

Antipasti Skewer  2.95
salami, kalamata olives, roasted tomato, fresh mozzarella, pesto drizzle

Apricot Chicken Salad Spoon  2.60
dried apricot, grilled chicken, cashews, balsamic onions, madeira aioli

Caprese Skewer  2.25
grape tomato, mozzarella, basil, sea salt, smoked peppercorns, pipette of balsamic vinaigrette

Curried Chicken Salad Spoon  2.60
golden raisins, garbanzo beans, cilantro, toasted caraway

Goat Cheese & Grape Relish Tartlet  2.60
pickled grapes, local goat cheese, phyllo tartlet, pomegranate balsamic drizzle

Goat Cheese Stuffed Dates  2.25
goat cheese, almond crunch, local honey

Kalbi Chicken & Kimchi Lettuce Wrap  2.95
kalbi grilled chicken, kimchi slaw, peanuts

Michigan Cherry Chicken Salad Brioche  2.95
local goat cheese, grilled chicken, michigan cherries, cherry chive vinaigrette, local honey drizzle, mini brioche bowl

Mini BLT Canapé  2.25
bacon, cherry tomato, frisée, basil aioli, parmesan puff toast

Natural Beef Carpaccio Cone  2.95
all natural beef, white truffle aioli, micro greens, spinach cone

Peach & Brie Canapé  2.25
local brie, peaches, crushed hazelnuts, honey balsamic drizzle, seedy toast points

Ravioli Kebob  2.60
mini cheese ravioli, roasted tomato, artichoke hearts, pumpkin seed pesto

Shrimp Lollipop  3.45
pickled pearl onion, pipette of bloody mary

Smoked Duck Canapé  2.60
smoked duck, shiitake mushrooms, golden raisins, goat cheese, mini tartlet

Smoked Salmon Canapé  2.25
smoked salmon mousse, horseradish, chives, spent grain cracker

**Smoked Whitefish Planks  2.60**
michigan whitefish, capers, golden raisins, toasted caraway, pumpernickel plank, peppadew relish

**Thai Shrimp Lettuce Wraps  3.35**
sriracha shrimp, crispy vegetable slaw, crispy puffed rice

**hot appetizers**

**Asian Chicken Meatballs  2.95**
sweet chili glaze, 2 pieces per order

**Asian Ginger Chicken Satay  2.95**
sweet chili sauce, scallions, cilantro

**Boursin Stuffed Mushroom Caps  2.60**
pomegranate balsamic drizzle, parmesan crisp

**Braised Beef & Brioche  3.25**
horseradish cream sauce, mini brioche bowl

**Coney Island Pigs In A Blanket  2.95**
mini frank, sauerkraut, jalapeño dijon mustard

**Creole Grilled Chicken & Andouille Skewer  2.95**
grilled chicken, andouille sausage, anaheim peppers, onion, creole aioli

**Detroit Tailgater Pigs In A Blanket  2.95**
detroit chili, shaved pickles, yellow mustard

**Four Cheese Macaroni Crocks  2.95**
crispy bacon

**Goat Cheese & Caramelized Onion Tartlet  2.60**
sweet onions, goat cheese, apple walnut compote, tart shell

**Greek Lamb Kebob  3.45**
tzatziki dip

**Gruyere & Mushroom Duxelle Tartlet  2.60**
forest mushrooms duxelle, caramelized shallots, gruyere cheese, tart shell

**Italian Pork & Fennel Meatballs  2.95**
house marinara, 2 pieces per order

**Lamb Lollipops  3.75**
beet & onion pesto

**Lump Crab Cake  3.35**
house spent-grain cracker, dijon mustard aioli, micro salad

**Root Beer Barbecue Meatballs  2.95**
2 pieces per order

**Rum Glazed Shrimp Kebob  3.45**
shrimp, figs, green chili peppers

**Shrimp Di Parma  3.75**
jumbo shrimp, prosciutto di parma, dried apricots, basil, honeycomb dijon

**Smoked Chicken Wings  3.45**
sweet barbecue, 2 pieces per order

**Smoked Pork & Potato Skin Bite  2.95**
smoked pork shoulder, sea salt redskin potato, dijon maple glaze, local cheddar

**Spinach & Quinoa Mushroom Caps  2.95**
aged sherry gastrique, sea salt

**Steak & Potato Skewer  2.60**
marinated beef, baby potatoes, pepper, honey balsamic

**Sweet Potato Skewer  2.25**
cumin roasted sweet potatoes, anaheim chilis, baby potatoes, pepita crunch,
scallions, sweet lime glaze

dips and fondues
priced per person

**Artichoke & Cremini Mushroom Bruschetta 2.95**  
roasted garlic, thyme, extra virgin olive oil, balsamic reduction, grilled crostini

**Buffalo Chicken Dip 2.95**  
tortilla chips

**Grape Tomato Bruschetta 2.95**  
fresh mozzarella, fresh basil, extra virgin olive oil, balsamic reduction, ciabatta crostini

**Honey & Black Pepper Goat Cheese Fondue 3.45**  
root chips

**Mediterranean Dip Trio 2.95**  
charred scallion hummus, kalamata tapenade, beet whipped feta, naan bread

**Phyllo Wrapped Brie 3.25**  
local raw honey, almonds, warm house bread

**Spinach Artichoke Dip 2.95**  
herb toasted pita bread

**Tex Mex Trio 2.95**  
house guacamole, pico de gallo, black beans & corn salsa, tortilla chips

display boards
priced per person

**Antipasto Platter 5.75**  
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

**Farm Market Crudite 2.95**  
baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, beet whipped feta, veggie dip

**Fruit Board 3.25**  
cantaloupe, honeydew, watermelon, fresh berries, golden pineapple, dried fruits, almonds, raw honey

**Garlic Parsley Jumbo Shrimp Cocktail 3.45**  
gingered cocktail sauce, lemon wedges

**Local Charcuterie Platter 4.95**  
local sausages, salami, and cured meats, house bread & butter pickles, cornichons, sharp mustard, house spent-grain crackers

**Local Michigan Cheese Board 4.95**  
zingermans cheese, country winds one month gouda, rothkase buttermilk bleu, farm country seasonal, farm country white cheddar, seasonal jam, spent grain crackers, dried fruits

**Smoked Lake Fish Trio 4.75**  
salmon mousse, whitefish dip, smoked salmon, spent grain crackers, mustard crème friache, fresh horseradish, garlic pickled vegetables

sliders  
25 piece minimum order

**Beef Slider 3.25**
bread & butter pickles, dijon mustard, ketchup, farm country raw milk cheddar, brioche bun

**Michigan Cherry Burger Slider  3.25**
brie, arugula, cherry dijon mustard, house bun

**Mini Chili Dogs  3.25**
detroit style chili, shredded pickles, jalapeño mustard

**Root Beer Barbecue Pulled Pork Slider  3.25**
classic slaw, crispy onions, hawaiian rolls

**interactive stations**
priced per person

**Latin American Station  16.95**
pork carnitas, chicken, avocado, fresh flour tortillas, cilantro, salsa verde, fire roasted salsa, chihuahua cheese, jalapeños, onions, fresh limes, guacamole, pico de gallo, black bean & corn salsa, tortilla chips

**Make Your Own Slider Bar  16.95**
beef, pork, grilled chicken, local white cheddar, swiss, bread & butter pickles, lettuce, tomato, onions, classic slaw, shaved celery, barbecue sauce, buffalo sauce, ketchup, dijon mustard, mayonnaise, king hawaiian rolls, brioche rolls, salt & pepper kettle chips

**plated**
All pricing is per person unless otherwise noted, there is a 3.50 per person surcharge if more than one single entree is selected, all prices are subject to sales tax and 21% gratuity
Includes house spent grain rolls and butter, 50 person minimum applies

**plated salads**

**Baby Farm Wedge Salad  2.50**
baby iceberg lettuce wedge, carrot curls, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

**Caesar Wedge Salad  3.25**
baby romaine heart wedge, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar

**Caprese Salad  4.00**
wonder gem cherry tomatoes, peralini mozzarella, basil, baby leaves, balsamic reduction, sea salt, extra virgin olive oil

**Cherry Walnut Salad  3.50**
bouquet of baby farm lettuces, rothkase buttermilk bleu cheese, red onion ribbons, spiced walnuts, dried michigan cherries, extra virgin olive oil, balsamic reduction

**Golden Beet & Root Vegetable Salad  4.25**
golden beets, marble potatoes, tender frisée, hard boiled eggs, toasted pistachios, sea salt, cracked black pepper, grape tomatoes, raw honey mustard vinaigrette

**Pear & Walnut Salad  4.25**
baby iceberg wedge, charred pears, buttermilk bleu cheese, black pepper & maple bacon lardons, walnut crumbles, spiced apple cider vinaigrette
plated entrées

plated vegetarian entrées

plated combination plates

Grilled Natural Chicken Marsala & Pepita Pesto Salmon  36
marsala mushroom chicken demi, tomato caper relish
Grilled Natural Chicken, Cherrywood Bacon Lardons & Petit Block Cut NY Strip  32
apricot mostarda, balsamic onions
Petit Block Cut NY Strip & Pepita Pesto Salmon  40
madeira demi, tomato caper relish

plated sides
choice of two sides with your plated entrée selection

Beemster's Gouda Scallop Potatoes
Butter Whipped Potatoes
Chef's Choice Seasonal Farm Vegetables
Farm Country Cheddar Scallop Potatoes
Fingerling, Spinach & Miatake Hash
Garlic & Chive Mashed Potatoes
Gingered Sweet Potato Mash
Michigan Maple Glazed Baby Carrots
Roasted Fingerling & Asparagus Hash
Roasted Lemon Butter Asparagus
Roasted Root Vegetables
Roasted Tomato & Balsamic Pearl Onion Quinoa
Rothkase Buttermilk Bleu Cheese Scallop Potatoes
Sautééd Green Beans
Sea Salt Rosemary Smashed Potatoes
Sweet Potato & Green Bean Sauté
Wild Mushroom & Leek Farro Risotto

buffet

All pricing is per person unless otherwise noted, all prices are subject to sales tax and 21% gratuity
Option 1: two salads, two sides, one entree 25
Option 2: one salad, two sides, two entrees 27
Option 3: two salads, two sides, two entrees 29
Family Style: add 3 per person
Includes house spent grain rolls and butter, 50 person minimum applies

buffet salads
Baby Farm Greens Salad
field greens, carrot curls, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

Caprese Salad
wonder gem cherry tomatoes, perlini mozzarella, basil, baby leaves, balsamic reduction, sea salt, extra virgin olive oil

Chef's Garden Pasta Salad
cavatappi, fresh garden vegetables, local cheese, light vinaigrette

Cherry Walnut Salad
baby farm lettuces, rotkase buttermilk bleu cheese, red onion ribbons, spiced walnuts, dried michigan cherries, balsamic reduction, extra virgin olive oil

Chopped Caesar Salad
romaine hearts, shaved parmesan-reggiano, herb crostini, red onion ribbons, house caesar dressing

Loaded Potato Salad
redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

Summer Cucumber Salad
wonder gem tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

buffet entrees

Amber Ale Braised Pot Roast
natural gravy, mirepoix vegetables

Baked Garden Vegetable Pasta
house tomato sauce, garden vegetables, parmigiano-reggiano

Brisket & Lentil Stew
black lentils, baby vegetables, barbecue demi

Four Cheese Macaroni & Cheese
parmesan bread crumbs

Grilled Natural Chicken
cherrywood bacon lardons, apricot mostarda

Grilled Natural Chicken Marsala
forest mushroom chicken demi

Herb Natural Chicken Breast
boursin sauce, sautéed mushrooms

Herb Salmon
wild berry reduction

Pepita Pesto Salmon
tomato caper relish

Sausage Bolognaise & Farfelle
house sausage bolognaise

Smoked Local Pork Shoulder
house root beer barbecue sauce

Sun-Dried Tomato Grilled Chicken
sun-dried tomato sauce

buffet sides

Beemster's Gouda Scalloped Potatoes
Butter Whipped Potatoes
Chef's Choice Seasonal Farm Vegetables
Farm Country White Cheddar Scalloped Potatoes
Fingerling Potato, Spinach & Miataki Hash
Garlic & Chive Mashed New Potatoes
Gingered Sweet Potato Mash
Michigan Maple Glazed Carrots
Parmesan Herb Marble Potatoes
Roasted Fingerlings & Asparagus Hash
Roasted Lemon Butter Asparagus
Roasted Root Vegetables
Roasted Tomato & Balsamic Pearl Onion Quinoa
Rothkase Bleu Cheese Scalloped Potatoes
Sautéed Green Beans
Sea Salt Rosemary Smashed Potatoes
Sweet Corn & Bacon Grits
Sweet Potato & Green Bean Sauté
Wheat Berry Long Grain Rice
Wild Mushroom & Leek Farro Risotto

buffet chef attended carving stations

Beef Tenderloin  add 10 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 5 per person
pan drippings demi, house steak sauce
Smoked Beef Brisket  add 4 per person
house barbecue and carolina sauces
Turkey
sage-chicken demi, seasonal chutney

desserts
All pricing is per person unless otherwise noted, all prices are subject to sales tax and 21% gratuity
25 person minimum applies

plated desserts

Cashew & Berry Vegan Cheesecake  6.50
date & cashew crust, berry sauce, chocolate curls
Flourless Chocolate Torte  6
seasonal berry reduction, crème anglaise
Key Lime Pie  6
whipped cream, graham cracker crust
Lemon Blueberry Tart  6
fresh blueberries, lemon custard, whipped fromage

New York Style Cheesecake  6
seasonal berry sauce, chocolate curl, whipped fromage

Peanut Butter Cup Tart  6
peanut butter cream, chocolate ganache, spiced whipped fromage, peanut butter cup crumbs

Strawberry Almond Cake  6
whipped vanilla mascarpone, strawberry sauce, fresh strawberries, whipped cream

mini shooter desserts
suggest 2 per guest

Chocolate Pot De Crème  3.25
whipped cream, coconut graham crumbles

Cookies & Mousse  3.25
white & milk chocolate mousse, mini chocolate chips, gluten-free monster cookies

Double Chocolate Mousse  3.25
dark chocolate, white chocolate, raspberry sauce, crispy chocolate, crushed almond

Key Lime Pie  3.25
key lime custard, graham cracker crumble, cilantro whipped cream

Peanut Butter Cup  3.25
dark chocolate, peanut butter cream, crushed peanuts, peanut butter cup crumble

Strawberry Shortcake Parfait  3.25
spiced shortbread cookie crumble, fresh strawberries, basil syrup

Tiramisu  3.25
whipped chocolate mascarpone, kahlua mousse, espresso chocolate, almond brittle crumble

mini tartlet desserts
suggest 2 per person

Mini Flourless Chocolate Cake  3.25
seasonal berry reduction, crème anglaise pipette

Mini Apple Crumble Pie  3.25
whipped cream

Mini Key Lime Tartlet  3.25
whipped cream

Mini New York Style Cheesecake  3.25
seasonal berry sauce, chocolate straw

Peanut Butter Cup Tartlet  3.25
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  2.50
House Brownie  2.50
chocolate ganache frosting
House Dried Fruit Bars  2.50
House Energy Bars  2.50
Gilmore Catering Menu

House Marble Brownie  2.50
Michigan Cherry Chocolate Oatmeal Cookie  2.50
Molasses Cookie   2.50
Monster Cookie   2.50  
cococonut, cherries, chocolate walnuts
No Bake Cookie  2.50
Peanut Butter Cookie  2.50
Vegan Almond Coconut Bars   2.50

action station desserts

Attended Flambé Station  8.25 (add 0.75 per person for additional choices)
choose one: bananas foster, cherries jubilee, peach melba, brandied apples,
island pineapples; each includes vanilla-bean gelato
Chef’s Assorted Mini Desserts  6 (two pieces per person)
tartlets, cookies, brownies and shooters
Fruit Cobbler  6 (add 2.5 per person for vanilla gelato)
seasonal warm fruit cobblers, rolled oat crumble, whipped cream
Make Your Own Shortcake Bar  6 (add 2.5 per person for vanilla gelato)
strawberries, seasonal berries, peaches, almond cake, buttermilk biscuits,
whipped cream
Make Your Own Sundae Bar  6.25
vanilla bean gelato, hot fudge, caramel, crushed candy bars, cherries, sprinkles,
bananas, crushed nuts

barbecue

Grill rental added to final bill when applicable, pricing per person unless otherwise specified, all prices are subject
to sales tax and 20% gratuity
Available memorial day to early october or until the weather permits, menu includes two entrées, three sides,
jalapeño cornbread biscuits, country time lemonade

family picnic barbecue
18.25 per person, additional entrees may be added for an extra charge of 4.75 per person

Black Bean Burgers
Delski’s Italian Sausages
Frank’s Beer Braised Brats
peppers 7 onions
House Steak Burgers
Marinated Chicken Breasts
cæsar or barbecue sauce
Michigan Cherry Burgers
Vienna Beef Franks

smoked and grilled barbecue
21 per person, includes house and caronlina barbecue sauces, additional entrees may be added for an extra charge of 6.95 per person
Delski's Smoked Rope Kielbasa
Grilled & Carved Tri-Tip Sirloin add 4 per person
Half Rack Baby Back Ribs add 4 per person
Smoked & Grilled Beef Brisket add 7 per person
Smoked 8-Piece Chicken
Smoked Pork Butts

**wood fired pizza cart**
$12 per pizza (50 pizza min / 150 pizza max), $200 culinary fee applies
includes choice of 3 meats, 2 sauces and 7 toppings

**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

**whole local pig roast barbecue**
18.25 per person, 150 rental fee applies
50 person minimum

Cornbread Biscuits
Cornbread Biscuits
Fruit Salad
Local Slow Roasted Hog
Molasses Baked Beans
Redskin Potato Salad
Smoked Chicken Thighs add 2.5 per person

**barbecue salads**
additional salads may be added for an additional 2.95 per person

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

*Cherry Walnut Salad*
baby lettuces, rothkase buttermilk bleu cheese, red onion ribbons, dried cherries,
spiced walnuts, balsamic reduction, extra virgin olive oil

*Farm Greens Salad*
field greens, carrot & radish shreds, cucumbers, grape tomatoes, lemon chive
vinaigrette

*Fresh Fruit Salad*
fresh melons, pineapple, local berries, grapes

*Garden Pasta Salad*
fresh garden vegetables, cavatappi, local cheese, light vinaigrette

*Loaded Potato Salad*
redskin potatoes, applewood bacon crumbles, chives, cheddar cheese, onions, sour cream dressing

**Summer Tomato & Cucumber Salad**
tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

**barbecue sides**
additional sides may be added for an additional 2.5 per person

- **Farm Country Cheddar Scallop Potatoes**
- **Foil Pouch Garlic & Herb Sliced 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**

**barbecue beverages**
upon request

**lunch**
All pricing is per person unless otherwise noted, all prices are subject to sales tax and a 21% gratuity.
Available before 3pm monday through friday, 50 person minimum applies

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**plated lunch entrees**
includes a farm wedge salad, rolls, and choice of two sides

- **Grilled 6oz. Creekstone Natural Prime Baseball Sirloin 24**
  house steak sauce
- **Grilled Natural 5oz. Chicken Breast 20**
  sun-dried tomato sauce, extra virgin olive oil
- **Natural 5oz. Chicken & Local Cherrywood Bacon Lardons 20**
  apricot cherry mostarda
- **Peptia Pesto 6oz. Atlantic Salmon 24**
  tomato caper relish

**deli style lunches**
boxed lunch entrée salads include cookies

- **Chicken Caesar Salad Boxed Lunch 12**
grilled chicken, romaine, red onion ribbons, herb croutons, shaved parmesan, house caesar salad
- **Classic Build Your Own Platter 17**
  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
- **Cobb Salad Boxed Lunch 12**
  baby greens, tomatoes, buttermilk bleu cheese, avocado, bacon bits, sliced
turkey, red wine vinaigrette

**Oriental Chicken Salad Boxed Lunch  12**
grilled chicken, romaine, red onion ribbons, herb croutons, shaved parmesan, house caesar salad

**Sandwich Platter  17**
two choices from our lunch wrap menu or chef's combination platter, includes pasta salad, sun chips, cookie tray (2 per person).

**Southwestern Salad Boxed Lunch  12**
shredded romaine, grilled spiced chicken, avocado, pico de gallo, chihuahua cheese, crispy tortilla strips, chipotle ranch dressing

**Working Boxed Sandwich Lunch  12**
half sandwich, pasta salad, sun chips, house chocolate chip cookie

**wraps and sandwiches**
12 each, add $2 for gluten free bread

**BLT Sandwich**
applewood bacon, vine-ripe tomatoes, farm country raw milk cheddar, arugula, frisée, mustard vinaigrette, organic 6-grain bread

**Cherry Walnut Chicken Salad Wrap**
michigan dried cherries, grilled chicken breast, red onions, candied walnuts, balsamic vinaigrette, baby farm greens

**Chicken Caesar Wrap**
romaine, parmigiano reggiano red onion, croutons, house caesar dressing

**Classic Shaved Beef Hoagie**
provolone, romaine, caramelized onions, tomatoes, horsey aioli, hoagie roll

**Classic Shaved Beef Hoagie**
provolone, romaine, caramelized onions, horsey aioli, tomatoes, hoagie roll

**Curried Chicken Salad Wrap**
field greens, spinach wrap

**Oriental Chicken Salad Wrap**
kalbi chicken, kimchi, romaine, crispy noodles, sweet chili aioli, spinach wrap

**Seasonal Roasted Vegetable Wrap**
pepita & kalamata tapenade, balsamic reduction, tomatoes, arugula, flour tortilla

**Shaved Ham & Cheese Sandwich**
sugar cured ham, gouda, sharp mustard, shaved apple salad, local sourdough

**Southwestern Chicken Wrap**
grilled spiced chicken, avocado, pico de gallo, chihuahua cheese, romaine, flour tortilla

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

**breakfast**

All pricing is per person unless otherwise noted, all prices are subject to sales tax and 21% gratuity
50 person minimum applies

**breakfast cold buffet**

**Continental  8.5**
assorted pastries, bagels, cream cheese, preserves, grapes, bananas

**Deluxe Continental  9.5**
assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt and granola

**Good Start Continental  10.5**
assorted pastries, bagels, cream cheese, preserves, sliced fruit platter, yogurt and granola, house granola bars, Michigan cherry and walnut oatmeal

**Healthy Choice  9.5**
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  16**
denver style egg scramble, spent grain waffles, maple malt syrup, biscuits & local sausage gravy, breakfast potatoes, applewood smoked bacon, doughnuts

**Hearty  15**
sliced fruit platter, scrambled eggs, breakfast potatoes, muffins; choice of sugar ham, applewood smoked bacon or apple maple sausages

**Southwestern  15**
chorizo & egg burritos, ancho sauce, braised swiss chard and potatoes, smoked bacon, salsa, fresh avocado, breakfast breads

**breakfast chef attended stations**
add to any hot breakfast buffet for an additional 6 per person

**Belgium Waffles  8.5**
fresh macerated berries, peach compote, blueberry topping, Michigan maple syrup, whipping cream

**Brioche French Toast  8.5**
michigan maple syrup, fresh strawberries, whipped cream

**Omelets  10.5**
made to order omelets, assortment of classic omelet fillings

**breakfast beverages**

**Bottled Iced Tea  3.5 each**
**Bottled Water  1.5 each**
**Canned Soda  2 each**
**Coffee  1.75 per person**
**Hot Tea  1.75 per person**
**Juice  2 per person**
**Red Bull  3.5 each**
**San Pellegrino  3.5 each**

**hosted bar**

All prices are subject to sales tax and a 21% 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
bottled beer
priced per bottle

Domestic  4
miller lite, bud light, coors light
Import Bottles  5
amstel light, heineken, corona
Local Microbrews  6
seasonal assortment

draft beer bar
priced per half barrel (150 glasses)

B.O.B.'s Brewery Microbrews  250
crimson king amber, full on IPA, space boy stout, blondie pale ale
Domestic  200
miller lite, bud light, coors light, budweiser
Local Microbrews  300
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  75
absolute, seagram's seven, bacardi, captain morgan, dewar's
House  55
vodka, rum, whiskey, gin
Premium  85
grey goose, tanqueray, crown royal, ketel one, cordials

signature cocktails
priced per drink

Applepolitan  7
coppercraft apple jack, lime juice, triple sec, grenadine
Blueberry Lemon Vodka Gimlet  7
absolut blueberry, lemon, simple syrup, basil
Classic Mojito  7
coppercraft white rum, lime, sugar, mint
Dunegrass  7
coppercraft citrus, lemon, lemongrass simple syrup
Momma's Mimosa  7
champagne, copper craft citrus vodka, orange juice
Pink Lady  7
copper craft citrus vodka, lime, lemon, grapefruit juice, orange bitters, cranberry, basil
**Strawberry Basil Mojito  7**  
new holland amber rum, strawberry, lime, sugar, basil

**Super Fruit Cosmo  7**  
coppercraft vodka, pomegranate, blueberry, simple syrup, soda

**signature mocktails**  
priced per drink

**Basil Honey Lemonade  4.5**  
lemonade, basil, raw honey

**Cranberry Cooler  4.5**  
sparkling water, cranberry juice, lemonade

**Cucumber Mojito  4.5**  
cucumber, mint, lime, sugar, squirt soda

**Ruby Slipper  4.5**  
raspberry, strawberry, pink grapefruit, squirt

**Strawberry Basil Mojito  4.5**  
basil, strawberry, limeade, faygo red pop

**white wine tier 1**  
20 per bottle

**Brut Cava**  
jaume serra christalino, spain

**Chardonnay**  
walnut crest, chile

**Moscato**  
piquitos, italy

**Pinot Grigio**  
walnut crest, chile

**Sauvignon Blanc**  
babich, new zealand

**Unoaked Chardonnay**  
smoking loon steelbird, ca

**White Blend**  
smoking loon white loonatic, ca

**red wine tier 1**  
20 per bottle

**Cabernet**  
walnut crest, chile

**Malbec**  
trivento, italy

**Merlot**  
walnut crest, chile

**Pinot Noir**  
hand crafted, Italy

**Red Blend**  
smoking loon red loonatic, ca

**Shiraz**
red wine tier 2
28 per bottle

Cabernet
hess shrittail, ca
Chianti
ruffino, italy
Gavi
michele chiarlo barbera, italy
Merlot
decoy (by duckhorn), columbia valley (wa)
Pinot Noir
macmurray ranch, sonoma coast, ca
Rosso Blend
tormaresca 'neprica,' puglia, italy
Shiraz
st. hallet faith, australia
Zinfandel
ravenswood, lodi old vines, ca

white wine tier 2
28 per bottle

Bianco Blend
planeta "la segreta," sicily, italy
Brut
jean louis, france
Brut
saint hilaire blanquette de limoux, france
Chardonnay
rodney strong, sonoma, ca
Moscato
luccio, italy
Pinot Grigio
aloi lageder alto adige, italy
Reisling
black star farms, mi

red wine tier 3
48 per bottle

Barolo
boasso, piedmonte, italy
Cabernet
hall napa select, ca
Malbec
achaval ferrer, mendoza, argentina
Merlot  58  
seven falls, columbia valley, wa

Pinot Noir  
adelsheim, willamette valley, or

Rosso Blend  
la massa 'la massa,' tuscany, italy

Shiraz  
angove 'vineyard select,' australia

Zinfandel  
orin swift 'saldo,' napa, ca

**white wine tier 3**

48 per bottle

Brut  
argyle dunder, or

Brut Prestige  
mumm napa, ca

Chardonnay  
sonoma cutrer, russian river valley, ca

Moscato  
bestitos valentino, spain

Pinot Grigio  
santa margherita, italy

Reisling  
chateau ste michelle + dr. loosen eroica, wa

Sauvignon Blanc  
gamble family vineyards, ca

Unoaked Chardonnay  
louis latour macon lugny, france

White Blend  
caymus condundrum, ca