



appetizers

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

cold canapes

Goat Cheese-Stuffed Date 1.75

smoked local bacon, almond dust, local honey

Lobster Salad 2.25

lemon tarragon aioli, tomato, bibb lettuce, basil oil, focaccia

Mini BLT 1.75

cherry tomato, frisée, bacon, basil aioli, parmesan puff toast

Peach & Local Brie 1.75

crushed hazelnuts, honey balsamic drizzle, toast round

Smoked Duck 2.25

shiitake mushrooms, raisins, goat cheese, puff toast

Smoked Michigan Whitefish Planks 2

capers, golden raisins, toasted caraway, pumpernickel plank, peppadew relish

Smoked Salmon 2

lemon caper aioli, horseradish, crispy potato

Tuscany Tuna Salad 2

arugula, lentil chip

Vegan Garlic Confit 1.75

roasted garlic clove, white bean purée, roasted red peppers, basil, tarragon
gastrique, spent grain crisp

Wild Mushroom Conserva 1.75

herb cheese, arugula, house spent-grain flat bread

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

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.

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 leafs, 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

Pepita 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

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, rothkase 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.

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.

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.

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

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

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

Gilmore Catering Menu

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 Loonartc, 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