



## *appetizers*

All prices are subject to sales tax and a 20% gratuity

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### **passable appetizers**

20 piece minimum, priced per piece unless specified

**Achiote Shrimp Shooter 3.45**

achiote spiced rock shrimp, avocado mousse, pico de gallo, spiced corn crisp

**Antipasti Skewer 3.15**

salami, kalamata olive, roasted tomato, fresh mozzarella, pesto drizzle

**Apricot Chicken Salad Spoon 2.85**

dried apricots, grilled chicken, cashews, balsamic onions, madeira aioli

**Baked Potato Bite 2**

redskin potato, truffle aioli, spiced mustard, roasted garlic

**Baklava Canape 2.3**

michigan honey candied pistachios, goat cheese, apricot, phyllo cup

**Beef Tenderloin Crostini 3.75**

shaved beef tenderloin, horseradish crema, pickled onions

**Boursin Stuffed Mushroom Cap 3.15**

pomegranate balsamic drizzle, parmesan crisp

**Caprese Skewer 2.3**

grape tomato, mozzarella, basil, sea salt, balsamic glaze

**Cantaloupe Skewer 2**

cantaloupe, prosciutto, basil, mozzarella, balsamic reduction

**Chorizo Stuffed Date 2.3**

bacon-wrapped (2 pieces)

**Creole Chicken & Andouille Skewer 3.45**

grilled chicken, andouille, sausage, anaheim peppers, onion, creole aioli

**Goat Cheese Stuffed Date 2.3**

goat cheese, almond crunch, michigan honey

**Greek Lamb Kabob 3.75**

lamb, bell peppers, red onions, tzatziki cucumber sauce

**Luau Skewer 2**

grilled pineapple, bell pepper, red onion, bacon lardon

**Lump Crab Cake 4.3**

dijon aioli, micro salad

**Mini BLT Canape 2.3**

smoked bacon, cherry tomato, frisee, basil aioli, paremsan puff toast

**Peach & Brie Canape 2.3**

local brie, peaches, crushed hazelnuts, michigan honey balsamic drizzle, phyllo

cup

**Philly Cheesesteak Mini Bowl 3.75**

shaved prime rib, bell peppers, onions, provolone, brioche bowl

**Pork Belly & Avocado Canape 2.3**

crisp braised pork belly, avocado, toasted naan point

**Ratatouille Canape 1.75**

squash, zucchini, bell peppers, onions, tomatoes, parmesan, phyllo cup

**Rice Paper Spring Roll 1.75**

squash, zucchini, red peppers, carrots, soba noodles, cilantro, gochujang sauce  
(2 pieces)

**Smoked Pork & Potato Skin Bite 3.45**

smoked pork shoulder, sea salt, redskin potato, dijon maple glaze, local cheddar

**Smoked Salmon Crostini 3.75**

cold-smoked sliced salmon, rosemary chive cream cheese, toasted french  
baguette

**Smoked Whitefish Stuffed Peppadew 2.85**

peppadew pepper, michigan whitefish, capers, golden raisins, toasted caraway

**Spinach & Quinoa Mushroom Cap 3.15**

aged sherry gastrique, sea salt

**Stuffed Cherry Tomato 2**

cilantro lime aioli, salty bed (2 pieces)

**Tortellini Kabob 2.85**

mini tortellini, roasted tomato, artichoke heart, pumpkin seed pesto

**Vegan Sausage Skewer 2.3**

bell peppers, onions, vegan italian sausage, marinara

## dips and spreads

20 person minimum, priced per person unless otherwise specified

**Artichoke & Cremini Mushroom Bruschetta 3.45**

roasted garlic, thyme, extra virgin olive oil, balsamic reduction, grilled crostini  
(available gluten-free upon request)

**Brie Wrapped In Phyllo 4**

local raw honey, almonds, warm house bread

**Buffalo Chicken Dip 3.15**

tortilla chips

**Grape Tomato Bruschetta 2.85**

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

**Spinach Artichoke Dip 3.15**

herb toasted pita bread (available gluten-free upon request)

**Tex Mex Trio 2.85**

house guacamole, pico de gallo, black beans & corn salsa, tortilla chips

## display boards

20 person minimum, priced per person unless otherwise specified

**Antipasti Platter 6.6**

spicy capicola, prosciutto di parma, genoa salami, marinated mushrooms, olives,  
roasted tomatoes, roasted peppers, marinated ciliegini mozzarella, beemster's  
gouda, farm country white cheddar, focaccia bread (available gluten-free)

**Farm Market Crudite 3.45**

carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumbers,  
charred scallion hummus, veggie dip

**Fruit Board 3.45**

cantaloupe, honeydew, golden pineapple, watermelon, fresh berries

**Local Charcuterie Board 6.6**

local summer sausages, salami, cured meats, house bread and butter pickles, cornichons, sharp mustard, housemade spent grain crackers

**Local Michigan Cheese Board 5.45**

assorted michigan cheeses, seasonal jam, housemade spent grain crackers, dried fruits (available gluten-free)

**Mediterranean Display 4.3**

roasted chickpeas, charred scallion hummus, marinated feta, mixed international olives, stuffed grape leaves, toasted naan, grilled vegetables, focaccia bread

**interactive stations**

priced per person

**Baked Potato Bar 11.5**

foil-wrapped baked potatoes, shredded cheddar cheese, steamed broccoli, chef nicole's spicy chili, sour cream, chives, bacon bits, butter

**Latin American Station 19.55**

chicken adobo, ground beef, roasted corn & cauliflower, black beans, flour tortillas, crispy tostadas, cilantro, salsa verde, fire-roasted salsa, chihuahua cheese, jalapenos, onions, lime wedges, guacamole, pico de gallo, tortilla chips

**Pasta Station 24.15**

multi-colored tortellini, farfalle, cavatappi, traditional marinara sauce, alfredo, spicy rose sauce, grilled chicken, italian sausage, sauteed vegetables (peppers, onions, squash, zucchini, broccoli, spinach, garlic), parmesan cheese, garlic bread, farm greens, salad, tomatoes, ranch, balsamic vinaigrette (add vegan meatballs for 2 per person)

**stationed appetizers**

20 person minimum, priced per person unless otherwise specified

**Asian Ginger Chicken Satay 3.15**

sweet chili sauce, scallions, cilantro

**Bacon Avocado Toast 2.85**

toasted brioche, mashed avocado, hard-boiled egg, julienned bacon, sliced tomato, mico greens salad

**Barbecue Meatballs 3.15**

traditional barbecue sauce (2 pieces per order)

**Beef Slider 3.45**

bread & butter pickles, dijon, heinz ketchup, farm country cheddar, hawaiian roll

**Detroit Tailgater Pigs In A Blanket 3.15**

all-beef hot dog, puff pastry, detroit chili, shaved pickles, mustard

**Four Cheese Macaroni Crock 3.45**

crispy bacon

**Garlic Parsley Shrimp Cocktail 3.75**

gingered cocktail sauce, lemon wedge

**Kalbi Chicken & Kimchi Lettuce Wrap 3.45**

kalbi grilled chicken, kimchi slaw, peanuts

**Lamb Lollipop 4.6**

mint parsley chimichurri, pomegranate balsamic

**Michigan Cherry Slider Burger 3.75**

brie, arugula, cherry dijon, hawaiian roll

**Root Beer Barbecue Pulled Pork Slider 3.45**

classic slaw, crispy onions, hawaiian roll

**Rum Glazed Shrimp Kabob 3.75**

jumbo shrimp, figs, green chili peppers

**Shrimp Di Parma 4.6**

jumbo shrimp, prosciutto di parma, dried apricots, basil, honey dijon

**Smoked Chicken Wings 4**

sweet barbecue (2 pieces per order)

**Steak & Potato Skewer 3.45**

marinated beef, baby potato, bell pepper, honey balsamic

**Vegan Avocado Toast 2.3**

toasted brioche, sliced avocado, shredded watermelon radish, dill, cilantro

*plated*

Select additional entrees for 3.5 each, all prices are subject to sales tax and 20% gratuity

20 person minimum, includes house spent grain rolls & butter, ask about our combination dinner selections

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**plated salads**

**Baby Farm Wedge Salad 2.6**

baby iceberg lettuce wedge, shredded carrots, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

**Caesar Wedge Salad 3.15**

baby romaine heart wedge, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar

**Caprese Salad 3.75**

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

**Cherry Walnut Salad 3.45**

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

**Citrus Chopped Kale 3.45**

chopped kale, mixed greens, oranges, grapefruit, toasted almonds, marinated golden beets, cilantro-lime dressing

**Fiesta 3.45**

romaine wedge, roasted corn, bell peppers, black beans, radishes, avocado, crispy tortilla strips, cilantro-avocado ranch

**Greek 4**

romaine wedge, cucumbers, feta, red onions, kalamata olives, cherry tomatoes, banana peppers, golden beets, artichokes, greek style dressing

**Wedge Cobb 3.75**

romaine wedge, avocado, hard-boiled eggs, shredded cheese blend, grape tomatoes, bacon, avocado ranch

**plated entrees**

includes choice of two sides

**7oz Creekstone Natural Prime Baseball Sirloin 25.3**

house demi

**7oz Grilled Caprese Chicken 20.7**

## Gilmore Catering Menu

sliced roma tomatoes, fresh mozzarella, pesto, balsamic reduction

### **7oz Grilled Chicken Mostarda 21.85**

local bacon lardons, apricot & michigan cherry mostarda

### **7oz Grilled Cumin Dusted Chicken 19.5**

lemon-garlic veloute

### **7oz Grilled Sun-Dried Tomato Chicken 19.5**

sun-dried tomato sauce, micro greens

### **7oz Herb Roasted Balsamella Chicken 20.75**

boursin bream sauce, sauteed mushrooms

### **8oz Block Cut New York Strip 40**

balsamic onions & peppercorn demi

### **8oz Creekstone Natural Beef Tenderloin 56**

madeira demi

### **8oz Single Bone Braised Short Rib 31.05**

pan sauce demi

### **Peach & Soy Pork Chop 21.85**

rum deglazed peaches, brown sugar-soy reduction

### **Peptia Pesto Atlantic Salmon 24.15**

tomato caper relish

## **plated vegetarian entrees**

sides are 2.5 per person

### **Cauliflower Steak & Quinoa Bowl 21.85**

asian spiced cauliflower, red quinoa, diced seasonal vegetables, spinach, kalbi sauce, sweet chili sauce, scallions

### **Grilled Portobella Steak 23**

pesto grilled vegetables, roasted tomatoes, wilted arugula, lentil pilaf

### **Portobella & Asiago Ravioli 24.15**

sun-dried tomato sauce

### **Ricotta Gnocchi 21.85**

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

### **Spinach & Mushroom Manicotti 24.15**

tomato sauce

## **plated sides**

choice of two sides with your plated entr e selection

### **Asparagus & Mushroom Risotto**

grilled asparagus, portobella mushroom risotto

### **Beemster's Gouda Scalloped Potatoes**

### **Garlic & Chive Mashed Potatoes**

### **Gingered Sweet Potato Mash**

### **Grilled Asparagus**

lemon butter

### **Herbed Yukon Medallions**

sea salt, rosemary, oregano

### **Roasted Broccolini**

herb butter

### **Roasted Brussels Sprouts**

brussels sprouts, cranberries, toasted almonds, balsamic glaze

**Roasted Fingerling & Asparagus Hash**

**Roasted Potatoes**

purple, pin, and yukon gold baby potatoes with caramelized fennel and sweet onion

**Roasted Rainbow Carrots**

michigan honey glaze, herb oil

**Roasted Tomato & Balsamic Pearl Onion Quinoa**

**Sauteed Green Beans**

basil butter

**Seasonal Root Vegetables**

beets, carrots, turnips, rutabagas, radishes, parsnips, caramelized onions

**Vegetable Rice Pilaf**

**Zucchini Wedges**

crisp zucchini, parmesan, thyme, rosemary, oregano

*buffet*

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

Additional Entrees 4.5 each

Additional Sides 2.5 each

All prices are subject to sales tax and 20% gratuity

20 person minimum for all menus, includes house spent grain rolls and butter

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**buffet salads**

**Baby Farm Greens Salad**

baby farm lettuce, shredded carrots, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

**Caprese Salad**

wonder gem cherry tomatoes, perlini mozzarella, basil, baby farm lettuce, balsamic reduction, sea salt, extra virgin olive oil

**Cherry Walnut Salad**

baby farm lettuces, buttermilk bleu cheese, red onion ribbons, candied walnuts, dried michigan cherries, extra virgin olive oil, balsamic reduction

**Chopped Caesar Salad**

chopped romaine, shaved parmesan-reggiano, herb croutons, red onion ribbons, house caesar dressing

**Citrus Chopped Kale**

chopped kale, mixed greens, oranges, grapefruit, toasted almonds, marinated golden beets, cilantro-lime dressing

**Fiesta**

romaine wedge, roasted corn, bell peppers, black beans, radishes, avocado, crispy tortilla strips, cilantro-avocado ranch

**Greek**

chopped romaine, cucumbers, feta, red onions, kalamata olives, cherry tomatoes, banana peppers, golden beets, artichokes, greek style dressing

**Quinoa Cobb**

farm spring mixed greens, hard-boiled eggs, chopped bacon, white quinoa,

roasted corn, bleu cheese, avocado slices, chopped tomatoes, red wine vinaigrette

## buffet entrees

### **Amber Ale Braised Pot Roast**

natural gravy, mirepoix

### **Baked Garden Vegetable Pasta**

house tomato sauce, garden vegetables, fresh mozzarella, parmesan

### **Chicken Teriyaki**

white rice, steamed broccoli

### **Deconstructed Stuffed Peppers**

grilled bell peppers, refried black beans, plant-based meat sauteed with onions & peppers, vegan ancho chili sauce, seasoned rice

### **Four Cheese Macaroni & Cheese**

colby jack, american, gruyere, gouda, parmesan bread crumbs

### **Grilled Chicken Mostarda**

local bacon lardons, apricot & michigan cherry mostarda

### **Grilled Cumin Dusted Chicken**

lemon-garlic veloute

### **Herb Roasted Balsamella Chicken**

boursin cream sauce, sauteed mushrooms

### **House Sausage Bolognaise & Farfalle**

italian-style pork sausage, house tomato sauce, bowtie pasta, blended mozzarella cheese

### **Pepita Pesto Atlantic Salmon**

tomato caper relish

### **Portobella & Asiago Ravioli**

sun-dried tomato sauce

### **Smoked Local Pork Shoulder**

barbecue sauce

## buffet sides

### **Asparagus & Mushroom Risotto**

grilled asparagus, portobella mushroom risotto

### **Beemster's Gouda Scalloped Potatoes**

### **Garlic & Chive Mashed Potatoes**

### **Gingered Sweet Potato Mash**

### **Grilled Asparagus**

lemon butter

### **Herbed Yukon Medallions**

sea salt, rosemary, oregano

### **Roasted Broccolini**

herb butter

### **Roasted Brussels Sprouts**

brussels sprouts, cranberries, toasted almonds, balsamic glaze

### **Roasted Fingerling & Asparagus Hash**

### **Roasted Rainbow Carrots**

michigan honey glaze, herb oil

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

### **Sauteed Green Beans**

basil butter

**Seasonal Root Vegetables**

beets, carrots, turnips, rutabagas, radishes, parsnips, caramelized onions

**Seasonal Root Vegetables**

beets, carrots, turnips, rutabagas, radishes, parsnips, caramelized onions

**Vegetable Rice Pilaf**

**Zucchini Wedges**

crisp zucchini, parmesan, thyme, rosemary, oregano

**buffet chef attended carving stations**

**Beef Tenderloin add 10 per person**

demi glace, horsey sauce

**Dijon Pork Tenderloin**

pork demi, seasonal chutney

**Sea Salt & Roasted Garlic Prime Rib add 5 per person**

demi glace

**Smoked Beef Brisket add 4 per person**

house barbecue and carolina sauces

**Turkey**

herb 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

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**plated desserts**

**Cashew & Berry Vegan Cheesecake 5.5**

date & cashew crust, berry sauce, chocolate curls

**Flourless Chocolate Torte 5**

berry reduction, creme anglaise

**Gilmore New York Style Cheesecake 5**

berry sauce, chocolate curl, whipped fromage

**Key Lime Pie 5**

whipped cream, graham cracker crust

**Lemon Blueberry Tart 5**

fresh blueberries, lemon custard, whipped fromage

**Peanut Butter Cup Tart 5**

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

**Strawberry Almond Cake 5**

whipped vanilla mascarpone, strawberry sauce, fresh strawberries, whipped cream

**mini dessert shooters**

2.5 each

suggested 2 per guest



**Chocolate Pot De Creme Shooter**

whipped cream, coconut graham crumbles

**Cookies & Mousse Shooter**

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

**Double Chocolate Mousse Shooter**

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

**Key Lime Shooter**

key lime custard, graham cracker crumble, cilantro whipped cream

**Peanut Butter Cup Shooter**

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

**Strawberry Shortcake Parfait**

spiced shortbread cookie crumble, fresh berries, basil syrup

**Tiramisu Shooter**

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

**mini dessert tartlets**

2.5 each

suggest 2 per person

**Mini Flourless Chocolate Cake**

seasonal berry reduction, creme anglaise pipette

**Mini Apple Crumble Pie**

whipped cream

**Mini Key Lime Tartlet**

whipped cream

**Mini New York Style Cheesecake**

seasonal berry sauce, chocolate straw

**Peanut Butter Cup Tartlet**

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

**cookies**

2 each

2 dozen minimum order per item

**Chocolate Chip Cookie**

**Michigan Cherry Chocolate Oatmeal Cookie**

**Molasses Cookie**

**Monster Cookie**

coconut, cherries, chocolate, walnuts

**No Bake Cookie**

**Peanut Butter Cookie**

**dessert action stations**

**Attended Flambe Station 7**

choice of bananas foster, cherries jubilee, peach melba, brandied apples, or island pineapple, with vanilla bean gelato (add an additional selection for .75 per person)

**Chef's Assorted Mini Station 5**

two pieces per person, tartlets, cookies, brownies and shooters

**Fruit Cobbler 5**

seasonal warm fruit cobblers, rolled oat crumble, whipped cream (add palazzolo's gelato for 2.5 per person)

**Make Your Own Shortcake Bar 5**

strawberries, blueberries, peaches, almond cake, buttermilk biscuits, whipped cream (add palazzolo's gelato for 2.5 per person)

**Make Your Own Sundae Bar 6**

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

**brownies and bars**

2 each

2 dozen minimum order per item

**Almond Coconut Bar**

**House Brownie**

chocolate ganache frosting

**House Dried Fruit Bar**

**House Energy Bar**

**House Marble Brownie**

*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

Prepared on-site between June and September, pending weather, includes two entrees, three sides, jalapeno cornbread biscuits, lemonade

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**family picnic barbecue**

19.20 per person, additional entrees are 4 per person

**4-1 Beef Franks**

**Black Bean Burgers**

**Delski's Italian Sausages**

**Frank's Beer Braised Brats**

peppers & onions

**Gilmore Steak Burgers**

**Marinated Chicken Breasts**

barbecue

**Michigan Cherry Burgers**

**smoked and grilled barbecue**

20.40 per person, additional entrees are 6 per person  
includes house barbecue sauce & carolina barbecue sauce

**Delski's Smoked Rope Kielbasa**

**Grilled & Carved Tri-Tip Sirloin add 4 per person**

**Smoked & Carved Beef Brisket add 7 per person**

**Smoked 8-Piece Chicken**

**Smoked Pork Shoulder**

**wood fired pizza cart**

\$14 per pizza (50 pizza minimum / 150 pizza max), 400 culinary fee applies  
choice of 3 meats, 2 sauces and 7 toppings, outdoor venues only

**Meats**

pepperoni, italian sausage, andouille, grilled chicken breast, 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 (add .50 per person), fresh mozzarella (add .50 per  
person)

**whole local pig roast barbecue**

20.40 per person + 150 smoker rental fee  
20.40 person minimum

**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 are 2.5 per person each

**Caprese Salad**

grape tomatoes, mozzarella, basil, arugula, balsamic reduction, extra virgin olive  
oil

**Cherry Walnut Salad**

baby lettuces, 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, 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 are 2.5 per person each

### **Baked Four Cheese Macaroni & Cheese**

### **Beemster's Gouda Scalloped Potatoes**

### **Grilled Corn On The Cob**

melted butter

### **Grilled Vegetable Platter**

asparagus, zucchini, squash, bell peppers, green peppers, red onion, basil butter

### **Molasses Baked Beans**

## *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 21**

house steak sauce

### **Grilled Natural 5oz Chicken Breast 18**

sun-dried tomato sauce

### **Natural 5oz Chicken & Local Bacon Lardons 18**

apricot cherry mostarda

### **Pepita Pesto 6oz Atlantic Salmon 21**

tomato caper relish

## deli style platter lunches

### **Classic Build Your Own Deli Platter 15**

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

### **Sandwich Platter 15**

choice of 2 wraps or chef's combination platter, includes pasta salad, sun chips, cookie tray (2 per person)

## working lunches

### **Boxed Sandwich Lunches 10**

half sandwich, pasta salad, sun chips, house chocolate chip cookie

## boxed lunch entree salad

10 each

includes cookies

### **Chef's Cobb Salad**

baby greens, tomatoes, buttermilk bleu cheese, avocado, bacon bits, sliced turkey, red wine vinaigrette

**Grilled Chicken Caesar Salad**

grilled chicken, romaine, red onion ribbons, herb croutons, shaved parmesan, house caesar salad

**Oriental Chicken Salad**

kalbi chicken, kimchi, romaine, crispy noodles, asian ginger dressing

**Southwestern Salad**

chopped romaine, grilled spiced chicken, avocado, pico de gallo, chihuahua cheese, crispy tortilla strips, chipotle ranch dressing

**napa boxes**

10 each

**Light Lunch**

shaved chipotle roasted turkey, red grapes, local brie, farm carrots, hummus, spent grain flatbread

**Power Pack Lunch**

grilled natural chicken breast, broccoli salad, lentil salad, whipped feta, candied nuts, spent grain flatbread

**wraps and sandwiches**

add \$2 for gluten free bread

**BLT Sandwich**

bacon, vine-ripe tomatoes, farm country raw milk cheddar, arugula, 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

**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**

seasonal roasted vegetables, pepita & kalamata tapenade, balsamic reduction, tomato, arugula

**Shaved Ham & Cheese**

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 wrap

**TBA**

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

*breakfast*

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

## **cold breakfast buffets**

### **Continental 7.5**

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

### **Deluxe Continental 8.5**

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

### **Good Start Continental 9.5**

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

### **Healthy Breakfast 8.5**

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

## **breakfast hot buffet**

### **Beer Lover's Breakfast 14**

denver style egg scramble, spent grain waffles, maple syrup, biscuits & local sausage gravy, breakfast potatoes, bacon, doughnuts

### **Hearty 13**

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

### **Southwestern 13**

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

## **attended breakfast stations**

add to any hot breakfast buffet for an additional 6 per person

### **Belgium Waffles 7**

fresh macerated berries, warm peaches, blueberry topping, michigan maple syrup, whipped cream

### **Brioche French Toast 7**

michigan maple syrup, fresh strawberries, whipped cream

### **Omelet Station 9**

made-to-order omelets, an assortment of classic omelet fillings

## **a la carte beverages**

priced per person

**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**

**S.Pellegrino 3.5 each**

## *hosted bar*

All prices are subject to sales tax and a 20% gratuity, \$25 per hour bartender fee applies, estimated 1 bartender needed per 100 guests, minimum 4 hours charged per bartender, \$75 tapping fee if more than two types of kegs are requested

Must be 21 years of age or older to be served, valid ID required, specific items may be ordered by request, prices will vary

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## **bottled beer**

priced per bottle

### **Domestic 4**

miller lite, bud light, coors light

### **Imported 5**

amstel light, heineken, corona

### **Local Microbrews 6**

seasonal assortment

### **Spiked Seltzers 6**

assorted white claw flavors, assorted perrin clear coast flavors

## **draft beer**

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**

seasonal offerings

## **liquor**

priced per liter

### **Call 75**

tito's, dewar's, captain morgan, bacardi, jack daniels, jim beam, beefeater, sauza

### **Premium 85**

bulleit, ketel one, mt gay, hendrick's, johnny walker, cazadores, jameson

## **local spirits**

### **Eastern Kille Distillery**

michigan straight bourbon whiskey

### **Long Road Distillers**

vodka, dry gin, michigin, aquavit, raspberry liqueur, michigan cherry liqueur, amaro coffee liqueur, orange liqueur

### **New Holland Spirits**

knickerbocker gin, knickerbocker blueberry, freshwater rum, beer barrel bourbon

**Wise Men**

vodka

**cocktails**

priced per drink

**Blood Orange-Honey Old Fashioned**

bulleit bourbon, michigan honey syrup, muddled blood orange, orange bitters

**Blueberry Thyme Lemonade**

knickerbocker blueberry, muddled blueberries, fresh thyme syrup, fresh lemon juice

**Cucumber Mintini**

ketel once cucumber mint, muddled cucumbers, mint syrup, fresh lime juice, soda

**Elder G&T**

long road gin, edlerflower liqueur, elderflower fever tree tonic water, fresh lime juice

**French Rose**

tito's handmade vodka, long road raspberry liqueur, fresh lemon juice, simple syrup, bubbly, rose water, mint bitters

**Grapefruit Rose Sangria**

ketel one botanicals grapefruit & rose, pinot grigio, grapefruit juice, rosemary syrup, fresh fruit, spritz

**Lavender Mule**

tito's handmade vodka, laveder syrup, fresh lime juice, ginger beer, lavender garnish from the the bob's live wall

**Michigan Manhattan**

eastern kille michigan straight bourbon whiskey, long road michigan cherry liqueur, sweet vermouth, orange bitters

**Not A Big Dill**

long road aquavit, long road raspberry liqueur, fresh lime juice, basil syrup

**Peach Blossom**

ketel one botanicals peach & orange blossom, fresh basil syrup, peach purée, fresh lemon juice, soda water, edible flower garnish

**Superfruit Punch**

new holland freshwater rum, rumhaven coconut water rum, coconut water, mangosteen, spritz

**Tequila Mockingbird**

sauza blanco, muddled watermelon and jalapenos, agave syrup, fresh lime juice, spritz

**signature mocktails**

priced per drink

**Cucumber Mocktini 5**

muddled cucumbers, mint syrup, spirtz

**Mock Mule 5**

peach puree, basil syrup, lime, ginger beer

**Superfruit Spritz 5**

mangosteen, coconut water, spritz

**canned cocktails**



**Joia**

sparkling greyhound, sparkling moscow mule, sparkling cosmopolitan

**New Holland**

moscow mule, blueberry gin lemonade, rum punch

**white wine tier 1**

20 per bottle

**Brut**

wycliff, ca

**Chardonnay**

salmon creek, ca

**Moscato**

piquitos, valencia, spain

**Pinot Grigio**

folonari, italy

**Riesling**

washington hills, columbia valley, wa

**Rose**

la playa estate, colchagua valley, rapel valley, chile

**Rose**

wycliff, ca

**Sauvignon Blanc**

santa rita, chile

**red wine tier 1**

20 per bottle

**Cabernet Sauvignon**

salmon creek, ca

**Merlot**

walnut crest, chile

**Pinot Noir**

gnarly head, ca

**Red Blend**

1924 gnarly head, ca

**white wine tier 2**

28 per bottle

**Brut**

saint hilaire, blanquette de limoux, france

**Chardonnay**

rodney strong, sonoma, ca

**Pinot Grigio**

bower's harbor, mi

**Reisling**

black star farms, mi

**Rose**

kim crawford, marlborough, new zealand

**Sauvignon Blanc**

## Gilmore Catering Menu

kim crawford, marlborough, new zealand

### **White Blend**

caymus conundrum, ca

## **red wine tier 2**

28 per bottle

### **Cabernet Sauvignon**

grayson cellars, ca

### **Cabernet Sauvignon**

bonanza, ca

### **Malbec**

don rodolfo, mendoza, argentina

### **Merlot**

decoy (by duckhorn),columbia valley, wa

### **Pinot Noir**

anthony & dominic, north coast, ca

### **Red Blend**

whiplash, ca

### **Zinfandel**

zinhomaniac, sonoma county, ca

## **white wine tier 3**

48 per bottle

### **Chardonnay**

sonoma cutrer, russian river valley, ca

### **Chardonnay**

duckhorn, napa valley, ca

### **Pinot Grigio**

santa margherita,italy

### **Rose**

chateau d'esclans whispering angel, cotes de provence, france

### **Sauvignon Blanc**

rombauer, napa valley, ca

### **White Blend**

orin swift mannequin, ca

## **red wine tier 3**

48 per bottle

### **Cabernet Sauvignon**

justin, paso robles, ca

### **Cabernet Sauvignon**

black stallion, napa valley, ca

### **Merlot 58**

duckhorn, napa valley, ca

### **Pinot Noir**

kendall jackson jea

### **Red Blend**

paraduxx, napa valley, ca