



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

Antipasti Skewer 2.5

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

Apricot Chicken Salad Spoon 2.25

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

Caprese Skewer 2

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

Curried Chicken Salad Spoon 2.25

golden raisins, garbanzo beans, cilantro, toasted caraway

Goat Cheese & Grape Relish Tartlet 2.25

pickled grapes, local goat cheese, phyllo tartlet, pomegranate balsamic drizzle

Goat Cheese Stuffed Dates 2

goat cheese, almond crunch, local honey

Kalbi Chicken & Kimchi Lettuce Wrap 2.5

kalbi grilled chicken, kimchi slaw, peanuts

Michigan Cherry Chicken Salad Brioche 2.5

local goat cheese, grilled chicken, michigan cherries, cherry chive vinaigrette, local honey drizzle, mini brioche bowl

Mini BLT Canapé 2

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

Natural Beef Carpaccio Cone 2.5

all natural beef, white truffle aioli, micro greens, spinach cone

Peach & Brie Canapé 2

local brie, peaches, crushed hazelnuts, honey balsamic drizzle, seedy toast points

Ravioli Kebob 2.25

mini cheese ravioli, roasted tomato, artichoke hearts, pumpkin seed pesto

Shrimp Lollipop 3

pickled pearl onion, pipette of bloody mary

Smoked Duck Canapé 2.25

smoked duck, shiitake mushrooms, golden raisins, goat cheese, mini tartlet

Smoked Salmon Canapé 2

smoked salmon mousse, horseradish, chives, spent grain cracker

Smoked Whitefish Planks 2.25

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

Thai Shrimp Lettuce Wraps 2.75

sriracha shrimp, crispy vegetable slaw, crispy puffed rice

hot appetizers

Asian Chicken Meatballs 2.5

sweet chili glaze, 2 pieces per order

Asian Ginger Chicken Satay 2.5

sweet chili sauce, scallions, cilantro

Braised Beef & Brioche 2.75

horseradish cream sauce, mini brioche bowl

Coney Island Pigs In A Blanket 2.5

mini frank, sauerkraut, jalapeño dijon mustard

Creole Grilled Chicken & Andouille Skewer 2.5

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

Detroit Tailgater Pigs In A Blanket 2.5

detroit chili, shaved pickles, yellow mustard

Four Cheese Macaroni Crocks 2.5

crispy bacon

Goat Cheese & Caramelized Onion Tartlet 2.25

sweet onions, goat cheese, apple walnut compote, tart shell

Greek Lamb Kebob 3

tzatziki dip

Gruyere & Mushroom Duxelle Tartlet 2.25

forest mushrooms duxelle, caramelized shallots, gruyere cheese, tart shell

Italian Pork & Fennel Meatballs 2.5

house marinara, 2 pieces per order

Lamb Lollipops 3.75

beet & onion pesto

Lump Crab Cake 2.75

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

Root Beer Barbecue Meatballs 2.5

2 pieces per order

Rum Glazed Shrimp Kebob 3

jumbo shrimp, figs, green chili peppers

Shrimp Di Parma 3

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

Smoked Chicken Wings 3

sweet barbecue, 2 pieces per order

Smoked Pork & Potato Skin Bite 2.5

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

Spinach & Quinoa Mushroom Caps 2.5

aged sherry gastrique, sea salt

Steak & Potato Skewer 2.25

marinated beef, baby potatoes, pepper, honey balsamic

Sweet Potato Skewer 2

cumin roasted sweet potatoes, anaheim chilis, baby potatoes, pepita crunch, scallions, sweet lime glaze

dips and fondues

priced per person

Artichoke & Cremini Mushroom Bruschetta 2.5

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

Buffalo Chicken Dip 2.5

tortilla chips

Grape Tomato Bruschetta 2.5

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

Honey & Black Pepper Goat Cheese Fondue 3

root chips

Phyllo Wrapped Brie 2.75

local raw honey, almonds, warm house bread

Spinach Artichoke Dip 2.75

herb toasted pita bread

Tex Mex Trio 2.5

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

display boards

priced per person

Antipasto Platter 5

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 2.5

baby carrots, celery, radishes, grape tomatoes, cauliflower, broccoli, cucumber, beet whipped feta, veggie dip

Fruit Board 2.75

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

Garlic Parsley Jumbo Shrimp Cocktail 3 (per piece)

gingered cocktail sauce, lemon wedges

Local Charcuterie Platter 4.25

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

Local Michigan Cheese Board 4.25

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

salmon mousse, whitefish dip, smoked salmon, spent grain crackers, mustard crème friache, fresh horseradish, garlic pickled vegetables

sliders

25 piece minimum order

Beef Slider 2.75

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

Michigan Cherry Burger Slider 2.75

brie, arugula, cherry dijon mustard, house bun

Mini Chili Dogs 2.75

detroit style chili, shredded pickles, jalapeño mustard

Root Beer Barbecue Pulled Pork Slider 2.75

classic slaw, crispy onions, hawaiian rolls

interactive stations

priced per person

Latin American Station 15

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 15

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 20% gratuity
Includes house spent grain rolls and butter, 50 person minimum applies

plated salads

Baby Farm Wedge Salad 2

baby iceberg lettuce wedge, carrot curls, radish coins, cucumbers, grape tomatoes, lemon vinaigrette

Caesar Wedge Salad 2.5

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

Caprese Salad 3.25

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

Cherry Walnut Salad 2.75

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 3.25

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 3.25

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 26

marsala mushroom chicken demi, tomato caper relish

Grilled Natural Chicken, Cherrywood Bacon Lardons & Petit Block Cut NY Strip 31

apricot mostarda, balsamic onions

Petit Block Cut NY Strip & Pepita Pesto Salmon 36

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

Sautéed 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 20% gratuity

Option 1: two salads, two sides, one entree 21

Option 2: one salad, two sides, two entrees 23

Option 3: two salads, two sides, two entrees 26

Family Style: add 3 per person

Includes house spent grain rolls and butter, 25 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 Bolognese & Farfelle

house sausage bolognese

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 20% gratuity
25 person minimum applies

plated desserts

Cashew & Berry Vegan Cheesecake 5.5
date & cashew crust, berry sauce, chocolate curls
Flourless Chocolate Torte 5
seasonal berry reduction, crème anglaise
Key Lime Pie 5
whipped cream, graham cracker crust
Lemon Blueberry Tart 5
fresh blueberries, lemon custard, whipped fromage
New York Style Cheesecake 5
seasonal berry sauce, chocolate curl, 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 shooter desserts

suggest 2 per guest

Chocolate Pot De Crème

whipped cream, coconut graham crumbles

Cookies & Mousse 2.5

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

Double Chocolate Mousse 2.50

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

Key Lime Pie 2.5

key lime custard, graham cracker crumble, cilantro whipped cream

Peanut Butter Cup 2.5

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

Strawberry Shortcake Parfait 2.5

spiced shortbread cookie crumble, fresh strawberries, basil syrup

Tiramisu 2.5

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

mini tartlet desserts

suggest 2 per person

Flourless Chocolate Cake 2.50

seasonal berry reduction, crème anglaise pipette

Flourless Chocolate Cake 2.50

seasonal berry reduction, crème anglaise pipette

Apple & Cherry Crumble 2.50

whipped cream

Apple & Cherry Crumble 2.50

whipped cream

Dark Chocolate Caramel 2.50

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

Dark Chocolate Caramel 2.50

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

Key Lime Pie 2.50

whipped cream

Key Lime Pie 2.50

whipped cream

New York Style Cheesecake 2.50

seasonal berry sauce, chocolate straw

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

House Brownie

chocolate ganache frosting

House Dried Fruit Bars

House Energy Bars

House Marble Brownie

Michigan Cherry Chocolate Oatmeal Cookie

Molasses Cookie

Monster Cookie

coconut, cherries, chocolate walnuts

No Bake Cookie

Peanut Butter Cookie

Vegan Almond Coconut Bars

action station desserts

Attended Flambé Station 7 (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 5 (two pieces per person)

tartlets, cookies, brownies and shooters

Fruit Cobbler 5 (add 2.5 per person for vanilla gelato)

seasonal warm fruit cobblers, rolled oat crumble, whipped cream

Make Your Own Shortcake Bar 5 (add 2.5 per person for vanilla gelato)

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

Make Your Own Sundae Bar 6

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

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

Delski's Italian Sausages

Frank's Beer Braised Brats

peppers 7 onions

House Steak Burgers

Marinated Chicken Breasts

caesar or barbecue sauce

Michigan Cherry Burgers

Vienna Beef Franks

smoked and grilled barbecue

17 per person, includes house and carolina barbecue sauces, additional entrees may be added for an extra charge of 6 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

\$10 per pizza (50 pizza min / 150 pizza max), \$150 culinary fee applies
includes choice of 3 meats, 2 sauces and 7 toppings

Meats

pepperoni, frank's italian sausage, delski's andouille sausage, 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 (add .50 per person), fresh mozzarella (add .50 per person)

whole local pig roast barbecue

17 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 2.5 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

Bottled Iced Tea 2.5 each

Bottled Water 1.5 each

Canned Soda 2 each

Fresh Brewed Iced Tea 1.75 per person

Ice Chest Rental 25

Red Bull 3.5 each

lunch

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

Available before 3pm monday through friday, 25 person minimum applies

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, extra virgin olive oil

Natural 5oz. Chicken & Local Cherrywood Bacon Lardons 18

apricot cherry mostarda

Peptia Pesto 6oz. Atlantic Salmon 21

tomato caper relish

deli style lunches

boxed lunch entrée salads include cookies

Chicken Caesar Salad Boxed Lunch 10

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

Classic Build Your Own Platter 15

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 10

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

Oriental Chicken Salad Boxed Lunch 10

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

Sandwich Platter 15

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 10

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

Working Boxed Sandwich Lunch 10

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

wraps and sandwiches

10 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 20% gratuity
25 person minimum applies

breakfast cold buffet

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 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 14

denver style egg scramble, spent grain waffles, maple malt syrup, biscuits & local sausage gravy, breakfast potatoes, applewood smoked 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 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 7

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

Brioche French Toast 7

michigan maple syrup, fresh strawberries, whipped cream

Omelets 9

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 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

Must be 21 years of age or older to consume alcoholic beverages

bottled beer

priced per bottle

Domestic 4

miller lite, bud light, coors light

Import Bottles 5

amstel light, heineken, corona

Local Microbrews 5

seasonal assortment

draft beer bar

priced per half barrel (150 glasses)

B.O.B.'s Brewery Microbrews 275

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

Domestic 200

miller lite, bud light, coors light, budweiser

Local Microbrews 350

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

New Holland 80

beer barrel bourbon, knickerbocker gin, michigan awesome vodka, michigan amber rum

Premium 85

grey goose, tanqueray, crown royal, ketel one, cordials

signature cocktails

Gilmore Catering Menu

priced per drink

Applepolitan 6

coppercraft apple jack, lime juice, triple sec, grenadine

Blueberry Lemon Vodka Gimlet 6

absolut blueberry, lemon, simple syrup, basil

Classic Mojito 6

coppercraft white rum, lime, sugar, mint

Dunegrass 6

coppercraft citrus, lemon, lemongrass simple syrup

Momma's Mimosa 6

champagne, copper craft citrus vodka, orange juice

Pink Lady 6

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

Strawberry Basil Mojito 6

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

Super Fruit Cosmo 6

coppercraft vodka, pomegranate, blueberry, simple syrup, soda

signature mocktails

priced per drink

Basil Honey Lemonade 4

lemonade, basil, raw honey

Cranberry Cooler 4

sparkling water, cranberry juice, lemonade

Cucumber Mojito 4

cucumber, mint, lime, sugar, squirt soda

Ruby Slipper 4

raspberry, strawberry, pink grapefruit, squirt

Strawberry Basil Mojito 4

basil, strawberry, limeade, faygo red pop

white wine tier 1

priced per bottle

Brut Cava 20

jaume serra christalino, spain

Chardonnay 20

walnut crest, chile

Moscato 20

piquitos, italy

Pinot Grigio 20

walnut crest, chile

Sauvignon Blanc 20

babich, new zealand

Unoaked Chardonnay 20

smoking loon steelbird, ca

White Blend 20

smoking loon white loonatic, ca

red wine tier 1

priced per bottle

Cabernet 20

walnut crest, chile

Malbec 20

trivento, italy

Merlot 20

walnut crest, chile

Pinot Noir 20

hand crafted, italy

Red Blend 20

smoking loon red loonartic, ca

Shiraz 20

penfolds, australia

Syrah 20

smoking loon, ca

red wine tier 2

priced per bottle

Cabernet 28

hess shirttail, ca

Chianti 28

ruffino, italy

Gavi 28

michele chiaro barbera, italy

Merlot 28

decoy (by duckhorn), columbia valley (wa)

Pinot Noir 28

macmurray ranch, sonoma coast, ca

Rosso Blend 28

tormaresca 'neprica,' puglia, italy

Shiraz 28

st. hallet faith, australia

Zinfandel 28

ravenswood, lodi old vines, ca

white wine tier 2

priced per bottle

Bianco Blend 28

planeta "la segreta," sicily, italy

Brut 28

jean louis, france

Brut 28

saint hilaire blanquette de limoux, france

Chardonnay 28

rodney strong, sonoma, ca

Moscato 28

luccio, italy

Pinot Grigio 28

Gilmore Catering Menu

alois lageder alto adige, italy

Reisling 28

black star farms, mi

red wine tier 3

priced per bottle

Barolo 48

boasso, piedmonte, italy

Cabernet 48

hall napa select, ca

Malbec 48

achaval ferrer, mendoza, argentina

Merlot 48

seven falls, columbia valley, wa

Pinot Noir 48

adelsheim, willamette valley, or

Rosso Blend 48

la massa 'la massa,' tuscan, italy

Rosso Blend 48

ornellaia 'le volte,' italy

Shiraz 48

angove 'vineyard select,' australia

Zinfandel 48

orin swift 'saldo,' napa, ca

white wine tier 3

priced per bottle

Brut 48

argyle dunder, or

Brut Prestige 48

mumm napa, ca

Chardonnay 48

sonoma cutrer, russian river valley, ca

Moscato 48

bestitos valentino, spain

Pinot Grigio 48

santa margherita, italy

Reisling 48

chateau ste michelle + dr. loosen eroica, wa

Sauvignon Blanc 48

gamble family vineyards, ca

Unoaked Chardonnay 48

louis latour macon lugny, france

White Blend 48

caymus condundrum, ca