



## *appetizers*

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

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### **canapes**

price per piece

#### **Goat Cheese Stuffed Date 2**

smoked local bacon, almond dust, local honey

#### **Lobster Salad 2.60**

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

#### **Mini BLT 2**

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

#### **Peach & Brie 2**

crushed hazelnuts, honey balsamic drizzle, toast round

#### **Smoked Duck 2.60**

shiitake mushrooms, raisins, goat cheese, puff toast

#### **Smoked Michigan Whitefish 2.30**

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

#### **Smoked Salmon 2.30**

lemon caper aioli, horseradish, crispy potato

#### **Tuscany Tuna Salad 2.30**

arugula, puff pastry toast

#### **Vegan Roasted Garlic Confit 2**

white bean purée, roasted red peppers, basil, tarragon gastrique, house spent-grain crisp

#### **Wild Mushroom Conserva 2**

herb cheese, arugula, house spent-grain flatbread

### **cold**

price per piece

#### **Achiote Spiced Shrimp Shooter 2.95**

avocado mousse, pico de gallo, corn tortilla crisp

#### **Apricot Chicken Lettuce Wrap 2.95**

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

#### **Caprese Skewer 2.30**

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

**Curried Chicken Salad Spoon 2.30**

golden raisins, garbanzo beans, cilantro, toasted caraway

**Kalbi Chicken & Kimchi Lettuce Wrap 2.95**

kalbi grilled chicken, kimchi, peanuts

**Lobster & Tomato Gazpacho Shooter 3.45**

tarragon oil, herb toast

**Lump Crab & Avocado Shooter 3.15**

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

**Michigan Cherry & Grilled Chicken Martini 2.95**

local goat cheese, honey gelee cubes, cherry-chive vinaigrette

**Natural Beef Carpaccio Cone 3.15**

all natural beef, white truffle aioli, forest mushroom relish, sprouts, spinach cone

**Shrimp Lollipop 2.95**

pickled pearl onion, pipette of bloody mary

**Thai Shrimp Lettuce Wraps 3.15**

sriracha shrimp, crispy vegetable salad, crispy rice noodles

**Tortellini Kabob 2.60**

roasted tomato, grilled artichoke, pumpkin seed pesto

**hot**

price per piece

**Jumbo Chicken Wings 3.45**

buffalo or sweet barbecue sauce (2 pieces per person)

**Buffalo Shrimp Shooter 3.45**

shaved celery, brown butter panko crumbs, bleu cheese aioli

**Cedar Springs Pork & Fennel Sausage Skewer 2.60**

basil aioli, house marinara

**Coney Island Pigs In A Blanket 2.95**

mini frank, sauerkraut, old beck sweet jalapeño mustard

**Creole Chicken & Andouille Skewer 2.95**

grilled chicken, delskis andouille sausage, anaheim peppers, onions, creole aioli

**Detroit Tailgater Pigs In A Blanket 2.95**

detroit chili, shaved mcclures pickles, yellow mustard

**Four Cheese Macaroni Bite 2.60**

tomato coulis, crispy bacon

**Goat Cheese & Caramelized Onion Tartlet 2.60**

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

**Grilled Lamb Kebab 3.15**

pita bread, curried yogurt dip

**Gruyere & Mushroom Duxelle Tartlet 2.60**

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

**Lobster Mango Quesadilla 3.15**

langoustine lobster, chive, brie, anaheim chilis, mango & sweet chili dip

**Lump Crab Cake 2.95**

spent grain cracker, dijon aioli, micro salad

**Moroccan Salmon Cake 2.60**

moroccan spiced salmon cake, curry aioli, cilantro, pita toast, scallions

**Root Beer Barbecue Housemade Meatballs 2.95**

root beer barbecue sauce (2 pieces per person)

**Shrimp Di Parma 3.45**

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

**Smoked Duck Quesadilla 3.15**

## Baker Events by Gilmore Menu

smoked duck, jalapenos, chives, corn, onions, local cheddar, root beer barbecue

### **Smoked Pork & Potato Skin Bite 2.60**

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

### **Smoked Sesame Ginger Chicken Wings 3.56**

sweet chili sauce (2 pieces per person)

### **Spinach & Quinoa Stuffed Mushroom Caps 2.95**

aged sherry gastrique, sea salt

### **Steak & Potato Skewer 3.15**

new potatoes, beef, pepper, honey balsamic glaze

### **Sweet Chili Glazed Chicken Satay 2.95**

sweet chili sauce, scallions, cilantro

### **Tamarind Glazed Shrimp Kabob 3.45**

jumbo shrimp, figs, green chili peppers

### **Vegan Peruvian Sweet Potato Skewer 2.30**

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

## **sliders and mini sandwiches**

price per piece

### **Beef Slider 3.15**

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

### **Buffalo Chicken Slider 3.15**

shaved celery, bleu cheese dressing

### **Michigan Cherry Burger Slider 3.15**

brie, arugula, cherry dijon, house bun

### **Mini Chicken Club 3.15**

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

### **Mini Chili Dogs 3.15**

detroit style chili, shredded pickles, jalapeno mustard

### **Mini Crab & Avocado Roll 3.45**

crab, lemon tarragon aioli, arugula, avocado

### **Mini Lobster Roll 3.45**

lobster, tomato, shaved lettuce, basil aioli

### **Root Beer Barbecue Pulled Pork Slider 3.15**

classic slaw, crispy onions

## **interactive stations**

price per person

### **Binchotan Grill (choose 3) 17.25**

peruvian sweet potato skewer - scallions, sweet lime glaze  
cremini mushroom skewers - pepita pesto  
local pork sausage & fennel skewer - basil aioli  
moroccan lamb skewer - curried yogurt  
tamarind shrimp skewer - tamarind glaze  
each choice includes sticky rice

### **Chef-Attended Noodle & Wok Bar 17.25**

pork ramen - pork belly, pork ramen broth, shiitake mushrooms, apples, cilantro, toasted sesame seeds, nori  
thai shrimp - shrimp, lemongrass ginger broth, glass noodles, cilantro, limes, chili, nori  
each selection includes quinoa "fried" rice

### **Latin American 17.25**

mexico city taco stand pork carnitas and chicken tinga, 6-inch fresh masa tortillas, cilantro, salsa verde, pico de gallo, chihuahua cheese, jalapenos, onions, fresh limes  
guacamole and pico de gallo tortilla chips

**Make-Your-Own Sliders Bar 17.25**

beef, pork, grilled chickentoppings - local white cheddar cheese, swiss cheese, bread-and-butter pickles, lettuce, tomatoes, onions, slaw, shaved celerysauces - barbecue, buffalo, ketchup, dijon, mayonnaiseking hawaiian rollssalt-and-pepper kettle chips

**display platters and boards**

\*\*gluten-free options available for an additional .5pp

*butler service*

Here is a sample breakfast catering menu for your social or corporate catered event. there is a 25-person minimum for all catering menus and all prices are subject to sales tax and a 20% gratuity.

on average, pricing starts at \$16.75 per person. call or email us today for a customized catering services proposal just for you.

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**salads**

**Caesar Wedge**

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

**Cherry Walnut**

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

**Classic Caprese**

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

**French Bean & Tomato**

haricot verts, grape tomatoes, tender frisee, radishes, chive oil, creme fraiche, chardonnay vinegar

**Pear Walnut**

baby iceberg wedge, charred pears, buttermilk bleu cheese, black pepper & maple candied bacon, walnut crumbles, spiced apple cider vinaigrette

**Roasted Tomato & Cipollini**

roasted tomatoes, torn basil, cipollini onions, ricotta salata, radicchios, pinenuts, lolla rossa, sea salt, extra virgin olive oil

**Vegan Baby Farm Wedge**

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

**Vegan Fingerling Potato**

local pea tendrils, arugula, roasted garlic cloves, grape tomatoes, shaved fennel, sea salt fingerlings, dijon vinaigrette

**single entrees**

2.5 per person surcharge if more than one entree is selected

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

house steak sauce, garlic chive mashed potatoes, chefs vegetable

**8oz. Creekstone Natural Beef Tenderloin**

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

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

balsamic onions & peppercorn demi, gouda scalloped potatoes, chefs seasonal vegetable

**Braised Short Ribs**

pan sauce demi, yukon potatoes, spinach & maitaki saute

**Garlic & Parsley Petit Lamb Rack**

port wine veal glace, yukon potatoes, spinach & maitaki saute

**Grilled Natural Chicken Breast Florentine**

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

**Grilled Natural Chicken Marsala**

marsala forest mushroom chicken demi, butter whipped mashed potatoes, chefs seasonal vegetable

**Herb-Roasted Natural Chicken Breast**

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

**Mushroom & Leek Stuffed Chicken Breast**

rosemary chicken demi, tomato & balsamic pearl onion quinoa

**Natural Chicken & Local Cherrywood Bacon Lardons**

apricot cherry mostarda, sweet potato and green bean sautee

**Peptia Pesto Atlantic Salmon**

tomato caper relish, roasted fingerling & asparagus hash

**Planked Michigan Trout Filet**

lemon caper vinaigrette, yukon potato, spinach & maitaki saute

**Tea-Rubbed Michigan Duroc Pork Chop**

wildberry ginger reduction, sweet potato & green bean saute

**vegetarian entrees**

2.5 per person surcharge if more than one entree is selected

**Butternut Squash Ravioli**

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

**Spinach & Basil Gnocchi**

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

**Vegan Grilled Portabella Steak**

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

**Vegan Quinoa & Vegetable Fried Rice**

red quinoa, seasonal tiny vegetables, spinach, kalbi sauce, sweet chili sauce, scallions

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

srirachi cider gastrique, roasted sweet potatoes, yukon potatoes, spinach & maitaki saute

**combination plates**

**Grilled Natural Chicken & Cherrywood Bacon Lardons**

chicken - apricot mostarda

filet - balsamic onions, peppercorn demi

includes butter-whipped mashed potatoes and chef's vegetable selection

**Grilled Natural Chicken Marsala & Herb Salmon**

chicken - forest mushroom demi

salmon - tomato caper relish  
includes butter-whipped mashed potatoes, chef's vegetable selection

**Grilled Petit Flat Iron Steak & Florentine Chicken**

steak - house steak sauce  
chicken - wilted spinach, feta, tomato coulis, extra virgin olive oil  
includes gouda-whipped potatoes and sautéed green beans

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

filet - balsamic onions, peppercorn demi  
salmon - tomato-caper relish  
includes butter-whipped mashed potatoes and chef's vegetable selection

*buffet and family-style*

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option 1: two salads, two sides, one entree, house spent grain rolls and butter

option 2: one salad, two sides, two entrees, house spent grain rolls and butter

option 3: two salads, two sides, two entrees, house spent grain rolls and butter

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**salads**

**Caesar**

romaine hearts, shaved parmesan reggiano, herb croutons, red onion ribbons, house caesar

**Caprese Stack**

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

**Chef's Garden Pasta**

cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette

**Cherry Walnut**

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

**French Bean & Tomato**

haricot verts, grape tomatoes, tender frisée, radishes, chive oil, crème fraiche, chardonnay vinegar

**Loaded Potato**

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

**Toasted Farro & Quinoa**

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

**Vegan Farm Greens**

field greens, carrot & radish shreds, cucumbers, grape tomatoes, lemon chive vinaigrette

**Vegan Fingerling Potato**

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

**Vegan Summer Salad Cucumber**

tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

## sides

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

## entrees

**Amber Ale Braised Pot Roast**  
natural gravy, mirepoix vegetables

**Baked Garden Vegetable Pasta**  
house tomato sauce, garden vegetables, parmesan reggiano

**Braised Beef Barley**  
caramelized pearl onions, english peas, red wine sauce

**Brewer's Meat Loaf**  
house ketchup

**Grilled Natural Chicken**  
cherrywood bacon lardons, apricot mostarda

**Grilled Natural Chicken Florentine**  
wilted spinach & feta, tomato coulis, extra virgin olive oil

**Grilled Natural Chicken Marsala**  
forest mushroom chicken demi

**Herb Salmon**  
wild berry sauce

**Herb-Roasted Natural Chicken Breast**  
boursin balsamella sauce, cremini mushrooms

**House Four-Cheese Macaroni & Cheese**  
parmesan bread crumbs

**House Sausage Bolognese & Farfelle**

**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

**Smoked Local Pork Shoulder**

house root beer barbecue

## **chef attended carving boards**

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

cider-pork demi

**Carved Beef Tenderloin**

pan-dripping demi, house steak sauce

**Dijon Pork Loin**

cider-pork demi, seasonal chutney

**Sea Salt & Roasted Garlic Prime Rib**

pan-drippings demi, house steak sauce

**Smoked Beef Brisket**

house and carolina barbecue sauces

**Strip Loin**

smoked peppercorn demi, horseradish, garlic sauce

**Turkey**

sage-chicken demi, seasonal chutney

## *backyard barbecue*

Available memorial day to early october

price includes two entrees, three sides, jalapeno cornbread biscuits, country time lemonade

grill rental added to final bill when applicable

pricing per person unless otherwise specified

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## **family picnic**

18.5 per person (add additional entrees 4.60 per person)

**4-1 Vienna Beef Franks**

**Delskis Italian Sausages**

**Franks Beer-Braised Brats**

peppers & onions

**Gilmore Collection Steak Burgers**

**Marinated Chicken Breast**

caesar or barbecue sauce

**Michigan Cherry Burger**

**Morningstar Black Bean Burgers**

## **smoked and grilled**

19.5 per person (add additional entrees 6.95 per person)

includes house and carolina barbecue sauces



**Delskis Smoked Rope Kielbasa**

**Grilled & Carved Tri-Tip Sirloin** add 4.95 per person

**Half-Rack Baby Back Ribs** add 4.5 per person

**Smoked & Gilled Beef Brisket** add 7.95 per person

**Smoked 8-Piece Chicken**

**Smoked Pork Butts**

**satays and kebabs**

20.95 per person (choose two); additional selections - 7.95 per person

**Beef Kabob**

redskin potato, mushrooms, peppers, house steak sauce

**Chili Lime Chicken Satay**

salsa verde

**Korean Pork Kabob**

pineapple, tomatoes, kogi barbecue sauce

**Local Pork & Fennel Sausage Skewer**

basil aioli

**Middle Eastern Lamb Kebab**

tatziki sauce, pita bread

**Singapore Chicken Satay**

sweet red chili glaze

**Tamarind Shrimp Kabob**

figs, anaheim chilies, tamarind glaze

**Vegan Vegetable Kebab**

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

**wood fired pizza cart**

11.5 per pizza + 150 culinary fee applies (50 pizza minimum/150 pizza maximum)

add gluten-free crust for 1 per person

includes choice of 3 meats, 2 sauces, and 7 toppings

**Meats**

pepperoni, franks 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 artichokes (add .5 per person), fresh mozzarella add .5 per person)**

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

**whole local pig roast**

19.5 per person + 150 rental fee applies

**Corn Bread Biscuits**

**Loaded Redskin Potato Salad**

**Local Slow-roasted Hog**

**Molasses Baked Beans**

**Roasted 8-cut Chickens add 2.5 per person**

**Vegan Fruit Salad**

## salads

additional sides 2.95 per person

### Caprese

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

### Chef's Garden Pasta

cavatappi pasta, fresh garden vegetables, local cheese, light vinaigrette

### Cherry Walnut

baby lettuces, röthkase buttermilk bleu cheese, red onion ribbons, dried cherries, spiced walnuts, balsamic reduction, extra virgin olive oil

### Loaded Potato

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

### Vegan Farm Greens

field greens, carrot & radish shreds, cucumber, grape tomatoes, lemon chive vinaigrette

### Vegan Fingerling Potato

pea tendrils, grape tomatoes, shaved fennel, sea salt fingerling potatoes, dijon vinaigrette

### Vegan Fresh Fruit

fresh melons, pineapple, local berries, grapes

### Vegan Summer Tomato And Cucumber

tomatoes, cucumbers, red onions, toasted caraway, greens, light vinaigrette

## sides

### Baked Four-cheese Mac & Cheese

### Farm Country Cheddar Scalloped Potatoes

### 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

### Tortilla Chips And Fresh Salsa

### Vegan Grilled Baby Potatoes

sea salt, rosemary, garlic oil

## beverages

**Bottle Water 2 each**

**Bottled Iced Tea 3.5 each**

**Canned Pop 2 each**

**Country Time Lemonade 1.75 per person**

**Iced Tea 1.75 per person**

**Red Bull 3.5 each**

## *dessert*

All prices are subject to tax and 20% gratuity

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### **plated**

**Dark Chocolate Caramel Tart 5.75**

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

**Dark Chocolate Mousse Tart 5.25**

dark chocolate mousse, orange whipped cream, hazelnut crumbs

**Flourless Chocolate Torte 5.75**

seasonal berry reduction, crème anglaise

**House Chocolate Cake 5.75**

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

**Key Lime Pie 5.75**

whipped cream, graham cracker crust

**Lemon Blueberry Tart 5.75**

fresh blueberries, lemon custard, whipped fromage

**New York Style Cheesecake 5.75**

seasonal berry sauce, chocolate curl, whipped fromage

**Peanut Butter Cup Tart 5.75**

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

**Strawberry & Almond Cake 5.75**

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

**Vegan Cashew & Cranberry "Cheese" Cake 6**

date & cashew crust, ginger berry sauce, chocolate curls

### **mini shooters**

2.95 each (suggest 2 per guest)

**Cookies & Milk**

organic white and chocolate milk topped with mini chocolate chip & gluten-free monster cookies

**Double Chocolate Mousse**

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

**Key Lime Pie**

key lime custard, graham cracker crumble, cilantro whipped cream

**Peanut Butter Cup**

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

**Strawberry Shortcake Parfait**

spiced shortbread cookie crumble, fresh berries, basil syrup peanut

**Tiramisu**

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

### **mini cones**

2.30 each (suggestion 2 per guest)

**Espresso Mocha**

hazelnut dust, chocolate cover espresso beans

**Key Lime Pie Mousse**

graham cracker dust

**Lemon Mousse**

blueberries, mint

**Strawberry Mousse**

basil syrup, chocolate cigarette

**Whipped Cheesecake**

fresh strawberries, chocolate curl

**mini tartlets**

2.95 (suggest 2 per person)

**Flourless Chocolate Cake**

seasonal berry reduction, crème anglaise pipette

**New York Style Cheesecake**

seasonal berry sauce, chocolate straw

**Apple & Cherry Crumble Pies**

whipped cream

**Dark Chocolate Caramel**

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

**Key Lime Pie**

whipped cream

**Peanut Butter Cup**

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

**cookies brownies and bars**

mini - 1.25 each, regular - 1.75 each, large 2.30 each (2 dozen minimum order per item)

**Chocolate Chip Cookie**

**House Brownie With Chocolate Ganache Frosting**

**House Energy Bars**

**House Marble Brownie**

**House-Dried Fruit Bars**

**Michigan Cherry Chocolate Oatmeal Cookie**

**Molasses Cookie**

**Monster Cookie**

coconut, cherries, chocolate walnuts

**No-Bake Cookie**

**Peanut Butter Cookies**

**Vegan Almond Coconut Bars**

**Vegan Banana Nut Cookie**

**action stations**

**Chef-Attended Flambe Station 7.95 (add 1 for each additional choice)**

## Baker Events by Gilmore Menu

vanilla bean gelato with one choice of bananas foster, cherries jubilee, peach melba, brandied apples, or island pineapples

**Chefs Assorted Mini Station 5.25 (2 pieces per person)**

tartlets, cones, cookies, brownies, and shooters

**Make-Your-Own Shortcake Bar 5.75 (vanilla gelato add 2.95 per person)**

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

**Make-Your-Own Sundae Bar 6.95**

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

**Skillet Cobbler 5.75 (vanilla gelato add 2.95 per person)**

seasonal warm fruit cobblers in cast iron skillets, whipped cream

## *breakfast*

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25 person minimum for all breakfast menus.

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## **cold buffet**

**Continental 8.75**

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

**Deluxe Continental 9.75**

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

**Good Start Continental 10.95**

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

**Healthy Choice 9.75**

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

## **hot buffet**

**Beer Lover's 15.75**

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

**Hearty 14.75**

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

**Southwestern 14.75**

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

## **chef attended stations**

add to any breakfast buffet for 6.95 per person

**Belgium Waffles 7.99**

fresh macerated berries, peach compote, blueberry topping, michigan maple

syrup, whipping cream

**Brioche French Toast 7.99**

michigan maple syrup, fresh strawberries, whipped cream

**Omelet Station 10.25**

chef made-to-order with choice of fillings

## beverages

based on consumption

**Bottled Iced Tea 3.5 each**

**Bottled Water 2 each**

**Canned Pop 2 each**

**Coffee 2 per person**

**Hot Tea 2 per person**

**Juice 2 per person**

**Red Bull 3.5 each**

## *lunch*

Available monday-friday before 3pm

5 person minimum

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## plated entree

includes farm wedge salad

**Grilled 6oz. Creekstone Natural Prime Baseball Sirloin 25.25**

house steak sauce, garlic chive mashed potatoes, chefs vegetable

**Grilled Natural 5oz. Chicken Breast Florentine 20.95**

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

**Natural 5oz. Chicken & Local Cherrywood Bacon Lardons 20.95**

apricot cherry mostarda, sweet potato & green bean saute

**Peptia Pesto 6oz. Atlantic Salmon 25.25**

tomato caper relish, roasted fingerling & asparagus hash

## deli style

**Boxed 11.5**

choice of half-sandwich with pasta salad, sun chips, fresh fruit, fresh chocolate chip cookie

**Build-Your-Own Sandwich Platter 16.95**

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

**Sandwich Platter 16.95**

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

## wraps and sandwiches

### **BLT Sandwich**

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

### **Cherry Walnut Chicken Salad Wrap**

grilled chicken breast, michigan dried cherries, red onions, candied walnuts, balsamic vinaigrette, baby farm greens

### **Chicken Caesar Wrap**

romaine, parmesan reggiano, red onion, croutons, house caesar dressing

### **Classic Shaved Beef Hoagie**

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

### **Crab & Avocado Roll add 2.75 per person**

crab, arugula, avocado, lemon tarragon aioli

### **Curried Chicken Salad Wrap**

field greens, spinach tortilla

### **Lobster Roll add 2.75 per person**

lobster, tomatoes, shaved lettuce, basil aioli

### **Oriental Chicken Salad Wrap**

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

### **Seasonal Roasted Vegetable Wrap**

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

### **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

### **TBA Sandwich**

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

## *hosted bar*

If you would like a specific brand that is not listed, we will do our best to accommodate your request; however, prices will vary and there will be minimum quantity requirements for all special orders.

Must be 21 years of age to be served; bartender fee - 20 per hour per bartender (estimated one bartender needed per 100 guests; minimum 4 hours charged per bartender)

all prices are subject to tax and 20% gratuity

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## **bottled beer**

prices per bottle

### **Domestic 4**

miller lite, bud light, coors light

### **Imports 5**

amstel light, heineken, corona

### **Local Microbrews 5**

ask for seasonal selections

## draft

prices are for half barrels (150 glasses)  
tapping fee - 75 if more than two type of kegs are requested

### **B.o.b.'s Microbrews 275**

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

### **Domestic 175**

miller lite, bud light, cors 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

prices per liter

### **Call Brands 65**

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

### **House Brands 45**

vodka, rum, whiskey, gin

### **Local Spirits 65**

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

### **Premium Brands 75**

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

## pop

pop throughout event - 2 per person; mixes, garnishes, bar equipment - 1 per person

## signature cocktails

### **Applepolitan 5.5**

coppercraft apple jack, lime juice, triple sec, grenadine

### **Basil Honey Lemonade (N/A) 3.5**

lemonade, basil, raw honey

### **Blueberry Lemon Vodka Gimlet 5.5**

absolut blueberry, lemon, simple syrup, basil

### **Classic Mojito 5.5**

coppercraft white rum, lime, sugar, mint

### **Cranberry Cooler (N/A) 3.5**

sparkling water, cranberry juice, lemonade

### **Cucumber Mojito (N/A) 3.5**

cucumber, mint, lime, sugar, squirt

### **Dunegrass 5.5**

coppercraft citrus, lemon, lemongrass simple syrup

### **Mommas Mimosa 5.5**

champagne, copper craft citrus vodka, orange juice

### **Pink Lady 5.5**

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

### **Ruby Slipper (N/A) 3.5**

raspberry, strawberry, pink grapefruit, squirt



**Strawberry Basil Mojito 5.5**

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

**Super Fruit Cosmo 5.5**

coppercraft vodka, pomegranate, blueberry, simple syrup, soda

**white wine tier 1**

20 per bottle

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

88 wine spectator

**Chardonnay, Mezzacorona, Italy**

86 wine enthusiast

**Moscato, Mezzacorona, Italy**

87 wine enthusiast

**Pinot Grigio, Mezzacorona, Italy**

87 wine enthusiast

**Sauvignon Blanc, Zeal, New Zealand**

89 wine spectator

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

89 wine spectator

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

88 wine enthusiast

**red wine tier 1**

20 per bottle

**Cabernet, Mezzacorona, Italy**

87 wine spectator

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

91 wine spectator

**Merlot, Mezzacorona, Italy**

87 wine spectator

**Pinot Noir, Mezzacorona, Italy**

85 wine enthusiast

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

tasters guild gold

**Shiraz, Mezzacorona, Sicily**

85 wine enthusiast

**Syrah, Smoking Loon, CA**

87 wine spectator

**white wine tier 2**

28 per bottle

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

89 wine spectator

**Brut, Jean Louis, France**

84 wine spectator

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

88 wine spectator

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

90 wine spectator

**Moscato, Luccio, Italy**

85 wine spectator

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

88 wine spectator

**Reisling, Black Star Farms, MI**

87 wine spectator

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

87 wine spectator

## red wine tier 2

28 per bottle

**Cabernet, Hess Shirrtail, CA**

92 wine spectator

**Chianti Ruffino, Italy**

89 wine spectator

**Gavi, Michele Chiarlo Barbera, Italy**

90 wine spectator

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

88 wine spectator

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

89 wine spectator

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

88 wine spectator

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

88 wine spectator

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

89 wine spectator

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

87 wine spectator

## white wine tier 3

48 per bottle

**Brut Prestige, Mumm Napa, CA**

90 wine spectator

**Brut, Argyle Dunder, OR**

90 wine spectator

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

88 wine spectator

**Moscato, Bestitos Valentino, Spain**

86 wine searcher

**Pinot Grigio, Santa Margherita, Italy**

85 wine spectator

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

90 wine spectator

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

90 wine searcher

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

89 wine searcher

**White Blend, Caymus Condundrum, CA**

89 wine spectator

### **red wine tier 3**

48 per bottle

**Barolo, Boasso, Piedmonte, Italy**

90 wine spectator

**Cabernet, Hall Napa Select, CA**

92 wine spectator

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

90 wine spectator

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

90 wine spectator

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

92 wine spectator

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

91 wine spectator

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

89 wine spectator

**Shiraz, Angove Vineyard Select, Australia**

88 wine spectator

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

88 wine spectator