



appetizers

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

passable appetizers

price per piece

Antipasti Skewer 2.95

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

Goat Cheese & Grape Relish Tartlet 2.60

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

Goat Cheese Stuffed Date 2.25

goat cheese, almond crunch, local honey

Mini BLT Canape 2.25

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

Peach & Brie 2.25

crushed hazelnuts, honey balsamic drizzle, seedy toast points

Smoked Duck Canape 2.60

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

Smoked Salmon Canape 2.25

smoked salmon mousse, horseradish, chives, spent grain cracker

Smoked Whitefish Planks 2.60

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

cold

price per piece

Achiote Shrimp Shooter 2.95

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

Apricot Chicken Salad Spoon 2.60

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

Caprese Skewer 2.25

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

Curried Chicken Salad Spoon 2.60

golden raisins, garbanzo beans, cilantro, toasted caraway

Kalbi Chicken & Kimchi Lettuce Wrap 2.95

kalbi grilled chicken, kimchi slaw, peanuts

Lobster & Tomato Gazpacho Shooter 3.45

tarragon oil, herb toast

Michigan Cherry Chicken Salad Brioche 2.95

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

Natural Beef Carpaccio Cone 2.95

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

Ravioli Kabob (V) 2.60

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

Shrimp Lollipop 3.75

pickled pearl onion, pipette of bloody mary

Thai Shrimp Lettuce Wrap 3.35

sriracha shrimp, crispy vegetable slaw, crispy puffed rice

hot

price per piece

Jumbo Chicken Wings 3.45

buffalo or sweet barbecue sauce (2 pieces per person)

Boursin Stuffed Mushroom Cap 2.60

pomegranate balsamic drizzle, parmesan crisp

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)

Rum Glazed Shrimp Kebob 3.75

jumbo shrimp, figs, green chili peppers

Shrimp Di Parma 3.45

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

Smoked Duck Quesadilla 3.15

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

Smoked Pork & Potato Skin Bite 2.60

Baker Events by Gilmore Menu

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 2.60

marinated beef, baby potatoes, pepper, honey balsamic

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 chicken toppings - 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.

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

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

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)

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

25 person minimum for all breakfast menus.

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

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

Baker Events by Gilmore Menu

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, citrus 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