



## *appetizers*

All pricing is per piece unless otherwise noted, all prices are subject to sales tax and a 21% 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 16**

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 16**

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 21% gratuity  
Includes house spent grain rolls and butter, 50 person minimum applies

---

**plated salads**

**Baby Farm Wedge Salad 2.25**

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

**Caesar Wedge Salad 2.75**

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 3**

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 3.5**

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 3.5**

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 27**

marsala mushroom chicken demi, tomato caper relish

**Grilled Natural Chicken, Cherrywood Bacon Lardons & Petit Block Cut NY Strip 32**

apricot mostarda, balsamic onions

**Petit Block Cut NY Strip & Pepita Pesto Salmon 37**

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 21% gratuity

Option 1: two salads, two sides, one entree 22

Option 2: one salad, two sides, two entrees 24

Option 3: two salads, two sides, two entrees 27

Family Style: add 3 per person

Includes house spent grain rolls and butter, 50 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 21% gratuity  
25 person minimum applies

---

## **plated desserts**

**Cashew & Berry Vegan Cheesecake 5.75**  
date & cashew crust, berry sauce, chocolate curls  
**Flourless Chocolate Torte 5.25**  
seasonal berry reduction, crème anglaise  
**Key Lime Pie 5.25**  
whipped cream, graham cracker crust  
**Lemon Blueberry Tart 5.25**  
fresh blueberries, lemon custard, whipped fromage  
**New York Style Cheesecake 5.25**  
seasonal berry sauce, chocolate curl, whipped fromage  
**Peanut Butter Cup Tart 5.25**  
peanut butter cream, chocolate ganache, spiced whipped fromage, peanut butter  
cup crumbs

**Strawberry Almond Cake 5.25**

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

**mini shooter desserts**

suggest 2 per guest

**Chocolate Pot De Crème 2.75**

whipped cream, coconut graham crumbles

**Cookies & Mousse 2.75**

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

**Double Chocolate Mousse 2.75**

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

**Key Lime Pie 2.75**

key lime custard, graham cracker crumble, cilantro whipped cream

**Peanut Butter Cup 2.75**

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

**Strawberry Shortcake Parfait 2.75**

spiced shortbread cookie crumble, fresh strawberries, basil syrup

**Tiramisu 2.75**

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

**mini tartlet desserts**

suggest 2 per person

**Flourless Chocolate Cake 2.75**

seasonal berry reduction, crème anglaise pipette

**Flourless Chocolate Cake 2.75**

seasonal berry reduction, crème anglaise pipette

**Apple & Cherry Crumble 2.75**

whipped cream

**Apple & Cherry Crumble 2.75**

whipped cream

**Dark Chocolate Caramel 2.75**

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

**Dark Chocolate Caramel 2.75**

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

**Key Lime Pie 2.75**

whipped cream

**Key Lime Pie 2.75**

whipped cream

**New York Style Cheesecake 2.75**

seasonal berry sauce, chocolate straw

**New York Style Cheesecake 2.75**

seasonal berry sauce, chocolate straw

**Peanut Butter Cup 2.75**

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 7.25 (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 5.25 (two pieces per person)**

tartlets, cookies, brownies and shooters

**Fruit Cobbler 5.25 (add 2.5 per person for vanilla gelato)**

seasonal warm fruit cobblers, rolled oat crumble, whipped cream

**Make Your Own Shortcake Bar 5.25 (add 2.5 per person for vanilla gelato)**

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

**Make Your Own Sundae Bar 6.25**

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 21% 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**

17 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**

18 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 (40 pizza min / 120 pizza max), \$150 culinary fee applies  
includes choice of 3 meats, 2 sauces and 7 toppings

## **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 3.25 each**

**Bottled Water 2.25 each**

**Canned Soda 2.75 each**

**Fresh Brewed Iced Tea 2.5 per person**

**Ice Chest Rental 25**

**Red Bull 4.25 each**

## *lunch*

All pricing is per person unless otherwise noted, all prices are subject to sales tax and a 21% gratuity.

Available before 3pm monday through friday, 50 person minimum applies

---

## 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 21% gratuity  
50 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 21% 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 5**

miller lite, bud light, coors light

### **Import Bottles 6**

amstel light, heineken, corona

### **Local Microbrews 6**

seasonal assortment

## **draft beer bar**

priced per half barrel (150 glasses)

### **B.O.B.'s Brewery Microbrews 325**

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

### **Domestic 250**

miller lite, bud light, coors light, budweiser

### **Local Microbrews 400**

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 85**

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

### **House 65**

vodka, rum, whiskey, gin

### **New Holland 90**

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

### **Premium 95**

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

## **signature cocktails**

priced per drink

### **Applepolitan 7**

coppercraft apple jack, lime juice, triple sec, grenadine

### **Blueberry Lemon Vodka Gimlet 7**

absolut blueberry, lemon, simple syrup, basil

### **Classic Mojito 7**

coppercraft white rum, lime, sugar, mint

### **Dunegrass 7**

coppercraft citrus, lemon, lemongrass simple syrup

### **Momma's Mimosa 7**

## Gilmore Catering Menu

champagne, copper craft citrus vodka, orange juice

### **Pink Lady 7**

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

### **Strawberry Basil Mojito 7**

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

### **Super Fruit Cosmo 7**

coppercraft vodka, pomegranate, blueberry, simple syrup, soda

## **signature mocktails**

priced per drink

### **Basil Honey Lemonade 4.5**

lemonade, basil, raw honey

### **Cranberry Cooler 4.5**

sparkling water, cranberry juice, lemonade

### **Cucumber Mojito 4.5**

cucumber, mint, lime, sugar, squirt soda

### **Ruby Slipper 4.5**

raspberry, strawberry, pink grapefruit, squirt

### **Strawberry Basil Mojito 4.5**

basil, strawberry, limeade, faygo red pop

## **white wine tier 1**

priced per bottle

### **Brut Cava 25**

jaume serra cristalino, spain

### **Chardonnay 25**

walnut crest, chile

### **Moscato 25**

piquitos, italy

### **Pinot Grigio 25**

walnut crest, chile

### **Sauvignon Blanc 25**

babich, new zealand

### **Unoaked Chardonnay 25**

smoking loon steelbird, ca

### **White Blend 25**

smoking loon white loonatic, ca

## **red wine tier 1**

priced per bottle

### **Cabernet 25**

walnut crest, chile

### **Malbec 25**

trivento, italy

### **Merlot 25**

walnut crest, chile

### **Pinot Noir 25**

## Gilmore Catering Menu

hand crafted, italy

### **Red Blend 25**

smoking loon red loonart, ca

### **Shiraz 25**

penfolds, australia

### **Syrah 25**

smoking loon, ca

## **red wine tier 2**

priced per bottle

### **Cabernet 38**

hess shirttail, ca

### **Chianti 38**

ruffino, italy

### **Gavi 38**

michele chiarlo barbera, italy

### **Merlot 38**

decoy (by duckhorn), columbia valley (wa)

### **Pinot Noir 38**

macmurray ranch, sonoma coast, ca

### **Rosso Blend 38**

tormaresca 'neprica,' puglia, italy

### **Shiraz 38**

st. hallet faith, australia

### **Zinfandel 38**

ravenswood, lodi old vines, ca

## **white wine tier 2**

priced per bottle

### **Bianco Blend 38**

planeta "la segreta," sicily, italy

### **Brut 38**

jean louis, france

### **Brut 38**

saint hilaire blanquette de limoux, france

### **Chardonnay 38**

rodney strong, sonoma, ca

### **Moscato 38**

luccio, italy

### **Pinot Grigio 38**

alois lageder alto adige, italy

### **Reisling 38**

black star farms, mi

## **red wine tier 3**

priced per bottle

### **Barolo 58**

boasso, piedmonte, italy



## Gilmore Catering Menu

### **Cabernet 58**

hall napa select, ca

### **Malbec 58**

achaval ferrer, mendoza, argentina

### **Merlot 58**

seven falls, columbia valley, wa

### **Pinot Noir 58**

adelsheim, willamette valley, or

### **Rosso Blend 58**

la massa 'la massa,' tuscan, italy

### **Rosso Blend 58**

ornellaia 'le volte,' italy

### **Shiraz 58**

angove 'vineyard select,' australia

### **Zinfandel 58**

orin swift 'saldo,' napa, ca

## **white wine tier 3**

priced per bottle

### **Brut 58**

argyle dunder, or

### **Brut Prestige 58**

mumm napa, ca

### **Chardonnay 58**

sonoma cutrer, russian river valley, ca

### **Moscato 58**

bestitos valentino, spain

### **Pinot Grigio 58**

santa margherita, italy

### **Reisling 58**

chateau ste michelle + dr. loosen eroica, wa

### **Sauvignon Blanc 58**

gamble family vineyards, ca

### **Unoaked Chardonnay 58**

louis latour macon lugny, france

### **White Blend 58**

caymus condundrum, ca