



appetizers

cold appetizers

priced per piece

Canapé 2.75

cherry tomatoes, arugula, bacon, basil aioli, parmesan puff toast

Canapé 2.5

seasonal berries, pumpkin seeds, goat cheese, grilled baguette, honey balsamic drizzle

Canapé 2.75

smoked trout, capers, raisins, chives, potato crisp

Chicken Salad Spoon 2.5

house chicken salad, toasted almonds

Salmon Salad Cucumber 2.5

roasted salmon salad, chives, lemon aioli, cucumber round

Vegan Caprese Skewer 2.5

fresh mozzarella, grape tomatoes, basil, pumpkin seed pesto

hot appetizers

priced per piece

Chicken & Pesto Skewer 2.75

grilled chicken, potatoes, onions, pumpkin seed pesto

Garlic Parsley Shrimp Kabob 4.5

jumbo shrimp, green chili peppers

Housemade Meatballs 2.75 (2 pieces per person)

choice of rustic italian sauce or house barbecue sauce

Mini Elk Phyllo 3.75

berry balsamic drizzle, goat cheese

Mini Grilled Chicken Quesadilla 2.5

green chili peppers, cheddar, pico de gallo

Smoked Salmon Cake 2.5

potato crisp, chives, lemon vinaigrette

Spinach & Quinoa Stuffed Mushroom 2.5

tomato cream sauce, basil

Vegan Mac & Cheese Mini Martini 2.75

crispy bacon, parmesan bread crumbs, scallions

Vegan Warm Brie Tartlet 2.5

brie, seasonal jam, almonds, phyllo tart shell, honey drizzle

dips and platters

priced per person

Brie Wrapped In Puff Pastry 4 <i>(30 person minimum)</i>

choice of local raw honey & almonds or natural michigan maple syrup & walnuts

Cheese Board 4.5

gorgonzola, brie, cheddar, swiss, mozzarella, provolone, crackers, seasonal jam, dried fruits & nuts

Garlic Parsley Jumbo Shrimp Cocktail 4.5 (per piece)

ginger cocktail sauce, lemon wedges

Gorgonzola Fondue 3.75

assortment of breads

Vegan Chips & Salsa 2.75

pico de gallo, guacamole

Vegan Farm Market Crudite 3

seasonal assortment of vegetables, spinach dip

Vegan Fruit Board 3.5

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

Vegan Tomato Bruschetta 3

grape tomatoes, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini

heavy apps and late night

priced per piece

Bar Snacks 1.5 per person

kettle chips, cajun nut mix, mini pretzels

Chef's Assortment Of Pizzas 13 per pizza

Mini Turkey Club Slider 3

smoked turkey, swiss, applewood bacon, avocado, basil aioli

Petite BLT 2.5

applewood bacon, vine-ripe tomatoes, basil aioli, arugula, grilled sourdough

Salmon Reuben Tartine 3

mustard seed smoked salmon, apple slaw, house thousand island dressing, grilled rye

buffet/family-style

25 person minimum

option 1: one salad, two sides, one entrée, house rolls and butter - 28.75 buffet / 32.75 family-style

option 2: one salad, two sides, two entrées, house rolls and butter - 34.25 buffet / 38.25 family-style

option 3: two salads, three sides, two entrées, house rolls and butter - 39.95 buffet / 43.95 family-style

salads

House Caesar

crisp romaine, shaved parmesan, house caesar dressing, croutons

Valley House

local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette

Vegan Caprese

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

Vegan House Dijon Citrus Slaw

cabbage, red peppers, carrots, scallions

Vegan Superfood Ancient Grains

crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette

Vegan Superfood Centennial

spinach, walnuts, apples, goat cheese, sticky chardonnay vinaigrette

Vegan Superfood Sonoma

local greens, strawberries, jicama, almonds, gorgonzola, poppyseed vinaigrette

entrees

Grilled Chicken Alfredo

crispy bacon, raw honey drizzle

Braised Pork Shoulder

house barbecue sauce

Chicken Enchilada

house ranchero sauce, chihuahua cheese

Garlic & Herb Roasted Chicken

Garlic Parsley Cod Loin

lemon vinaigrette

House Meat Loaf

house ketchup

Pepita Pesto Chicken Breast

roasted tomatoes, fennel, capers

Pork Enchilada

house ranchero sauce, chihuahua cheese

Pumpkin Seed Pesto Salmon

herb vinaigrette (superfood)

Roasted Vegetable Enchilada

cilantro, chihuahua cheese

Vegan Four-Cheese Mac & Cheese

parmesan bread crumbs

Vegan Pesto Veggie Pasta add 1.5 per person for gluten-free pasta

Wild-Caught Salmon

local berry balsamic reduction (superfood)

carved

Aspen Ridge Natural Beef Tenderloin add 13.95 per person

bordelaise, house steak sauce, horseradish sauce

Aspen Ridge Natural Prime Rib add 7.95 per person

bordelaise, horseradish sauce, house steak sauce

Carved Old Beck Honeycomb Dijon Pork Loin

cider pork demi, seasonal chutney

sides

stations

appetizer

Appetizer

tomato bruschetta grape tomatoes, roasted mushrooms, fresh basil, gorgonzola, extra virgin olive oil, balsamic reduction, herbed crostini

station 1

25-person minimum

Station 1 36.95 per person

valley house salad (gf) local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette
roasted seasonal vegetable (gf)
vegan pesto veggie pasta (gf)

station 2

25-person minimum

Station 2 36.95 per person

vegan ancient grains salad (gf) crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette
mushroom & spinach quinoa (gf)
garlic & herb roasted chicken (gf)

station 3

Station 3 36.95 per person

parsley herb baby carrots (gf)
gorgonzola mashed potatoes (gf)
carved old beck honeycomb dijon pork loin cider pork demi, seasonal chutney

butler service

25 person minimum

includes house rolls and butter

plated salads

Sonoma 3.5

local greens, strawberries, jicama, gorgonzola, poppyseed vinaigrette

Ancient Grains 3.5

crispy kale, quinoa, almonds, dried cherries, apples, goat cheese, raw honey vinaigrette (superfood)

Caprese 3.5

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

Centennial 2.5

spinach, walnuts, apples, goat cheese, sticky chardonnay vinaigrette

House Caesar 2.5

crisp romaine, shaved parmesan, house caesar dressing, grilled crostini

Valley House 2.5

local greens, carrots, onions, cucumbers, tomatoes, grilled crostini, roasted garlic & herb vinaigrette

combination plates

Petite Aspen Ridge Natural Filet & Wild Salmon 45

filet (gf) - blue cheese butter
salmon (gf) - berry balsamic reduction
includes forest mushroom and spinach quinoa and seasonal vegetable

Petite Natural Flat Iron Steak & Grilled Chicken 28.95

steak - house steak sauce
chicken (gf) - lemon caper vinaigrette
includes seasonal vegetable

entrees

choice of one option; additional options will have a 3.5 per person charge added to each plate

Aspen Ridge Natural Filet Mignon 45.95

6oz. filet, gorgonzola cheese butter, cheddar au gratin potatoes, seasonal vegetable

Aspen Ridge Natural Flat Iron Steak 32.45

yukon mashed potatoes, grilled asparagus, house steak sauce

Grilled Bone In Kurobuto Pork Chop 23.95

seasonal vegetable sauté, cheddar au gratin potatoes, maple cider gastrique

Herb Roasted Red Bird Airline Chicken 22.95

yukon gold chive mashed potatoes, seasonal vegetable, chicken jus

Herb-Roasted Norwegian Salmon 26.95

garlic herb vinaigrette, roasted yukon gold potatoes, baby carrots

Mountain Trout 24.5

lemon caper vinaigrette, apple walnut salad, seasonal vegetable

Pumpkin Seed Pesto Salmon 28.95

mushroom & spinach quinoa, berry balsamic reduction

Superior Farms Lamb Chop 45.95

berry balsamic reduction, seasonal vegetable, cheddar au gratin potatoes

vegetarian

Pesto Veggie Pasta 19.5 (add 1 for gf pasta)

roasted wild mushrooms, artichokes, zucchini, pearl onions, peas, spinach, bell peppers, toasted almond pumpkin seed pesto

Quinoa & Vegetable Fried Rice 19.5

wild mushrooms, vegetables, eggs, sweet chili sauce (available vegan)