BREAKFAST

CONTINENTAL BREAKFAST

Break of Dawn
Assorted fresh-baked scones and Danish, granola bars, fresh-cut seasonal fruit salad, orange juice and Colombian coffee to include decaf.

Simply Coffee & Pastries
Assorted fresh-baked scones and pastries with Colombian coffee to include decaf.

HEARTY BREAKFAST BURRITOS

Scratch-made and griddled. One dozen minimum per order. Served with ketchup and hot sauce.

Chorizo Hash
Skillet-browned chorizo, roasted peppers, redskin potatoes, shredded cheddar, scrambled eggs.

Western-Style
Diced bacon, sautéed onions, roasted peppers, cremini mushrooms, shredded cheddar, scrambled eggs.

Sweet Potato with Bean & Corn V
Harissa sweet potatoes, black beans, grilled corn, roasted peppers, sautéed onions, feta cheese, scrambled eggs.

GRAB & GO

Gluten-Free Bars | One Dozen Minimum
Bob’s Red Mill Granola Bars | One Dozen Minimum
Olli Meat & Cheese Snack Tray | One Dozen Minimum
Fresh Fruit Cups
Jumbo Fresh-Baked Muffin

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BREAKFAST BUFFET

Served with fresh fruit salad, orange juice, water and Colombian coffee to include decaf. Prices are per person. Minimum order of 25. Contact your event coordinator for current pricing.

ENTRÉES

Farmer’s Cast-Iron Skillet Scrambler GF
Scrambled eggs, onion, green pepper, bacon, redskin potatoes, shredded cheddar.

Quiche Lorraine
Traditional egg quiche with onions, applewood bacon and Swiss cheese. Available as Frittata GF.

Farm Vegetable Quiche V
Egg quiche with spinach, tomatoes, onions, mushrooms, peppers, shredded cheddar. Available as Frittata V, GF.

Denver-Style Quiche V
Applewood bacon, sautéed onions, peppers, mushrooms, shredded cheddar. Available as Frittata GF.

Biscuits & Sausage Gravy
Fresh-baked biscuits and house-made gravy with local sausage.

French Toast Bake V
Maple syrup, powdered sugar.

Sautéed Vegetable Empanadas V
Breakfast pastries with scrambled eggs, shredded cheddar, onions, peppers, spinach, mushrooms.

SIDES

Applewood Smoked Bacon | 3 pieces
Smokey Sausage Links | 2 pieces
Maple Sausage Links | 2 pieces
Hash Brown Patties V
Diced Redskins with Onions & Peppers V
Harissa Roasted Sweet Potato Hash V
LUNCH

CRAFT BOX LUNCHES | CHOICE OF THREE
Mix and match up to three selections of wraps and salads. Lunches include assorted chips and chef’s choice cookie or brownie.

ARTISAN WRAPS

Chicken Fattoush
Tomatoes, parsley, lemon zest, garbanzo beans, za’atar spice, feta cheese, spring mix. Served on a tortilla.

Turkey Bacon Club
Local applewood bacon, turkey breast, red onion, spring mix, herbed cheese spread. Served on a tortilla.

Grilled Harissa Vegetable V
Zucchini, summer squash, red onion, bell pepper, garbanzo beans, herbed cheese spread, pickle spear, spring mix. Served on a tortilla.

Roast Beef
Seasoned roast beef, spring mix, pickle spear, herbed cheese spread. Served on a tortilla.

COMPOSED SALADS

Michigan Maple GF
Grilled natural chicken breast, spring mix, candied walnuts, dried Montmorency cherries, goat cheese, Michigan maple vinaigrette.

Poached Pear & Blue Cheese GF
Grilled natural chicken breast, spring mix, pears poached in mulled red wine, Roth Kase smoked blue cheese, red onions, toasted almonds, chai-spiced vinaigrette.

Southwest Grilled Chicken GF
Grilled natural chicken breast, spring mix, roasted corn, black beans, cilantro, tomato, red onion, tortilla crisps, cilantro-lime vinaigrette.

Chicken Salad on Greens GF
Our famous Meijer Gardens house chicken salad on a bed of spring mix. Served with grape tomatoes and sliced cucumbers.

EXpress Lunch Buffets
Includes water service. Prices are per person and available until 3:30 pm. Minimum order of 30.
Contact your event coordinator for current pricing.

DIY Taco Bar
Fire-roasted chicken, seasoned ground beef, roasted corn and black beans, cheddar cheese, sour cream, pico de gallo, pickled red onions, cilantro. Served with four tortillas, tortilla chips, fresca salad, chef’s choice cookies or brownies.

Little Italy
Chicken pesto alfredo, roasted vegetable lasagna, garlic bread, Caesar salad, chef’s choice cookies or brownies.

Furniture City Barbecue
Smoked gouda mac ‘n’ cheese, grilled and barbecued natural chicken breast, house-smoked pork shoulder, smokey bacon baked beans, cornbread biscuits, farmhouse salad, chef’s choice cookies or brownies.

Soup & Sliders
Choice of two hot soups; deli sliders including roast beef and cheddar, toasted turkey and provolone, Meijer Gardens’ chicken salad, farmhouse salad; chef’s choice cookies or brownies.

- Vegan Tomato-Basil GF
- Country Chicken Noodle
- Vegan Minestrone GF
- Broccoli Cheese V, GF

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HORS D’OEUVRES

Prices are per piece. Twenty-five-piece minimum per hors d’oeuvre. Contact your Event Coordinator for current pricing.

Countryside Antipasto Skewer GF
Cured meat, fresh mozzarella, olive, roasted tomato, nine-year sherry vinegar.

Michigan Cherry Barbecue Kabob GF
Grilled natural chicken breast, bell pepper, red onion, house-made cherry barbecue sauce.

Caprese Skewer V, GF
Herbed fresh mozzarella, grape tomato, balsamic reduction.

Korean Beef Satay GF
Kalbi marinated beef, ginger-scallion relish, toasted sesame seeds.

Farmer’s Steak & Potato Skewer GF
Grilled steak, fingerling potato, cippolini onion, house-made cherry barbecue sauce.

Chicken Saltimbocca Bite GF
Natural chicken breast with fresh sage wrapped in speck, roasted garlic-peppercorn aioli.

Fontina Risotto Croquettes V
Parmesan risotto balls with creamy fontina center, with truffle aioli.

Wild Mushroom Polenta Square V, GF
Corn polenta square, wild forest mushroom ragout, truffle oil, black sea salt.

Waldorf Salad GF
Sour apple, celery, walnuts, curry dressing. Served in a wonton cup.

Classic Deviled Egg V, GF
Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp.

Pear & Blue Cheese Bite V
Spiced pear compote, Roth Kase smoked blue cheese, toasted pepitas.

Pork Belly Lollipop GF
Heritage breed pork, Korean barbecue glaze, toasted sesame seeds.

Honey Chevre on Parmesan Crisp V, GF
Baked parmesan crisp, whipped goat cheese, raw honey, fresh thyme, walnuts.

Tomato Bruschetta Shooter V
Roasted tomatoes, olives, grilled artichokes, basil, oregano, shaved parmesan, artisan bread crostini.

Charcuterie Shortbread
Black pepper-thyme shortbread, smoked sausage, cornichon, with roasted garlic aioli.

CAST IRON DIPS

Served warm in a cast iron skillet. Available in three sizes.

BUFFALO CHICKEN DIP
Shredded white-meat chicken, Buffalo sauce, cream cheese, scallion, smoked blue cheese. Served with tortilla chips.

BEER CHEESE FONDUE V
Smoked gouda, parmesan, local craft ale. Served with tortilla chips.

FIRE-ROASTED ARTICHOKE DIP V, GF
Savory artichoke hearts with a blend of cheeses. Served with tortilla chips.

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APPETIZERS

CHILLED DIPS
Twenty-five-person minimum.

Salsa Trio V, GF
Pico de gallo, roasted chile salsa verde, grilled pineapple pico. Served with tortilla chips.

Hummus Trifecta V
Roasted carrot with curry, edamame with cilantro, black bean with ancho chile. Served with pita crisps.

Tomato-Artichoke Bruschetta V, GF
Oven-roasted tomatoes, fire-grilled artichokes, olives, herbs and spices. Served with pita crisps.

SLIDERS
Twenty-five-piece minimum per slider. Prices are per piece.

Gastro-Pub Burger
Angus beef patty, pickled red onions, Roth Kase smoked blue cheese, garlic aioli. Served on brioche bun.

Bourbon Barrel Pulled Pork
Creamy slaw, BLI$ Blast bourbon barrel-aged pepper sauce, shredded pork shoulder. Served on brioche bun.

Cuban
Applewood smoked ham, pulled pork, Roth Kase gruyere, bread & butter pickles, Dijon mayo. Served on brioche bun.

Beet L.T. V
Roasted beets, arugula, sliced tomatoes, lemon goat cheese spread. Served on toasted brioche bun.

Korean Pork Bun
Bulgogi pork belly, pickled cucumber, hoisin sauce. Served on steamed sweet yeast bun.

Falafel Slider V
Chickpea falafel, tomato, red onion, greens, baba ghanousj. Served on brioche bun.

CHEF CRAFTED DISPLAYS
Twenty-five-person minimum unless otherwise noted. Prices are per person.

Eastern Market Cheese Board V
Assorted artisan cheeses, seasonal jam, dried fruits, nuts, toasted focaccia, flatbread crackers.

Heritage Farm Garden Crudité V, GF
Fresh, seasonal vegetables hand-selected and artfully displayed with chef’s choice hummus.

Seasonal Fruit Display V
Assorted melon, berries, grape clusters, raw honey.

Smoked Salmon Display | Serves 40
House-smoked salmon fillet, pickled red onion, caper berries, diced egg, crackers.
BUFFET

DINNER BUFFET

Buffets come with choice of one salad, rolls with butter, water and Colombian coffee to include decaf. Minimum of 30 people unless otherwise noted.

TWO ENTRÉES & TWO SIDES OR
ONE ENTRÉE & TWO SIDES

SALADS select one

Michigan Maple V, GF
Spring mix, candied walnuts, goat cheese, dried Montmorency cherries, Michigan maple vinaigrette.

Farmhouse V
Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette.

Harvest Crunch V
Spring mix, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette.

SIDES select two

Garlic Smashed Redskin Potatoes V, GF
Goat Cheese & Chive Mashed Potatoes V, GF
Herb-Roasted Yukon Gold Potatoes V, GF
Forest Mushroom Risotto V, GF
White Bean Cassoulet GF
Asiago & Black Pepper Scalloped Potatoes V, GF
Vegan Roasted Root Vegetables V, GF
Pan-Braised Green Beans V, GF
Oven-Roasted Vegetable Medley V, GF
Caramelized Bacon Brussels Sprouts GF

ENTRÉES

Carved Herb-Crusted Prime Rib GF
Natural prime rib, rosemary horseradish cream, BLIS bourbon barrel-aged steak sauce. (entree upcharge + carving fee will apply)

Carved Beef Tenderloin GF
Herb-crusted natural beef tenderloin, rosemary horseradish cream, BLIS bourbon barrel-aged steak sauce. (entree upcharge + carving fee will apply)

Farmhouse-Style Pot Roast GF
Slow-cooked beef roast, red wine demi, mirepoix vegetables.

Chicken Carbonara GF
Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons.

Chicken Saltimbocca GF
Natural chicken breast with fresh sage wrapped in speck, roasted garlic demi.

Chicken Marsala
Lightly breaded natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms.

French Onion Chicken GF
Natural chicken breast, Gruyère cheese, sauce Lyonnaise.

Lemon-Basil Salmon GF
Skillet-seared fresh salmon, basil infused oil, fresh lemon.

Roasted Vegetable Lasagna V
Herb-roasted vegetables, ricotta, provolone, marinara sauce.

Smoked Gouda Mac & Cheese V
Rotelle pasta, smoked gouda Mornay sauce and a crispy panko crust.

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PLATED DINNER

Comes with choice of one salad, rolls with butter, water and Colombian coffee to include decaf.

**SALADS | SELECT ONE**

**Michigan Maple V, GF**
Spring mix, candied walnuts, goat cheese, dried Montmorency cherries, Michigan maple vinaigrette.

**Strawberry Fields Salad V, GF**
Spring mix, strawberries, feta cheese, harissa-spiced almonds, balsamic reduction, extra virgin olive oil.

**Poached Pear with Blue Cheese V, GF**
Spring mix, crisp pears poached in mulled red wine, Roth Kase smoked blue cheese, red onions, toasted almonds, chai-spiced vinaigrette.

**French Farmhouse V**
Spring mix, sliced radish, carrot ribbons, croutons, grape tomatoes, Dijon-chive vinaigrette.

**Harvest Crunch V**
Blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette.

**ENTRÉES**

**Chicken Carbonara GF**
Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese and chive smashed potatoes and steamed asparagus.

**Chicken Saltimbocca GF**
Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi. Served with herb-roasted marble potatoes and steamed asparagus.

**Chicken Marsala**
Sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herb-red linguini “nest” and steamed asparagus.

**French Onion Chicken GF**
Natural chicken breast, Gruyère cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes, grilled broccoli.

**Spring Lake Cider Pork Tenderloin GF**
Michigan heritage breed pork brined in local spiced hard cider, grilled and served with apple-carrot chutney, apple cider reduction. Served with bourbon sweet potato puree and oven-browned Brussels sprouts.

**Natural Beef Sirloin GF**
Filet-cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese. Served with harissa cauliflower puree and steamed asparagus.

**Wine-Braised Natural Beef Short Rib GF**
Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions. Served with mashed golden potatoes with truffle, parmesan, and black garlic, and roasted hand-peeled carrots.

**Filet Mignon GF**
Seared natural beef tenderloin filet, braised cippolini onion petals, rosemary beurre noisette, black sea salt. Served with garlic smashed Yukon gold potatoes and sautéed haricot verts.

**Umami New York Strip GF**
Natural Manhattan-cut strip, Michigan forest mushroom ragout, truffle oil. Served with mashed golden potatoes with truffle, parmesan, and black garlic, and sautéed haricot verts.

**Pecan-Crusted Maple Salmon GF**
Fresh salmon glazed with BLiS bourbon maple syrup and topped with crushed pecans. Served with soft heirloom corn polenta and sautéed haricot verts.

**Lemon-Basil Salmon GF**
Skillet-seared fresh salmon, basil-infused oil, fresh lemon. Served with harissa cauliflower puree and grilled broccoli.

**VEGETARIAN ENTRÉES**

**Vegan Black Pepper Tofu GF**
Oven-fried tofu, tamari soy sauce, Korean gochujang, fresh minced ginger, poblano pepper, green onion, toasted sesame seeds. Served with grilled baby bok choy.

**Parisian Gnocchi V**
Hand-made French gnocchi, cremini mushrooms, asparagus, red and yellow cherry tomato confit, sage brown butter, sea salt.

**Vegan Curried Cauliflower GF**
Skillet-seared cauliflower served atop green pea and heirloom carrot curry, lightly smoked lentils, and finished with apricot mostarda.

**KIDS ENTRÉES | SELECT ONE**

**Chicken Tenders with Honey-Butter Carrots**
Comes with ketchup, fresh fruit cup, and juice box.

**Macaroni & Cheese with Tater Tots**
Comes with ketchup, fresh fruit cup, and juice box.

**Pasta Alfredo with Garlic Bread**
Comes with fresh fruit cup and juice box.

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DESSERT

PLATED DESSERTS
Can be served or preset.

**Very-Berry Cheesecake**
Macerated berries, vanilla Chantilly.

**S’mores Pot de Crème**
Chocolate custard, honey-graham crumble, caramelized marshmallow.

**Bourbon Caramel Apple Tart**
Bourbon-apple compote, vanilla Chantilly.

**Berries & Coconut Cream VG, GF**
Macerated berries, lavender, coconut sweet cream, toasted coconut, harissa almonds.

**Key Lime Pie**
Raw honey whipped cream, crystallized ginger.

**Flourless Chocolate Torte GF**
Chocolate mousse, berry garnish.

**Crème Brûlée Cheesecake**
Seasonal berry garnish, vanilla Chantilly.

PETITE DESSERTS
We recommend two to three pieces per person. Thirty-piece minimum per item. Prices are per piece. Contact your Event Coordinator for current pricing.

**Mini Key Lime Pie**
Raw honey Chantilly, crystallized ginger.

**Bourbon Caramel Apple Tartlet**
Bourbon-apple compote, vanilla Chantilly.

**Chocolate-Toffee Crunch Shooter GF**
Dark chocolate mousse, Heath bar pieces.

**N.Y. Cheesecake Bite**
Drizzled with chef’s choice sauces.

**Gluten-Free Double-Fudge Brownie Bite**

**Cookies & Cream Shooter**
White chocolate mousse, chocolate sauce, Oreo cookie crumble.

COOKIES & BROWNIES
Thirty-piece minimum per item. Prices are per piece. Contact your Event Coordinator for current pricing.

**House-Made Chocolate Chip Cookie**

**English Toffee Blonde Brownie**

**Lemon Bar**

**Gluten-Free Double-Fudge Brownie**

**Gluten-Free M&M Cookie**
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