Thank you for considering Meijer Gardens' Hospitality Catering. Whether you are planning a festive celebration, an elegant wedding or an important corporate event, we have earned a reputation for unparalleled quality, taste and service. With an emphasis on locally sourced products, we craft stunning presentations to create works of art. To complement the creative component, we have an experienced Hospitality Sales Team to guide you through the planning and execution of your event. To assist you with your menu selections, consultations may be scheduled. Custom menus and proposals may also be designed by our Executive Chef to accommodate special needs and requests.

The following policies and procedures have been established to ensure a successful experience with your event.

**Catering Confirmation and Payment Process**

- Catering must be secured with a $300 non-refundable deposit and a signed Facility Use Confirmation.
- Menu selections are due 30 days prior to your event.
- Final menu changes are due 14 days prior to your event.
- Final guest counts and special dietary needs are due by 12:00 pm seven days prior to your event and may not decrease once confirmed.
- If additional meals are added after the final guest count is given, meals will be subject to availability and will be charged double the current menu price.
- Guarantee guest counts are used to purchase fresh ingredients for menu production and to arrange for the proper number of service personnel. If a final guest count is not provided seven days prior to your event, the last guest count received will be used as a guarantee count for final service and products.
- If tax exempt status applies, a tax-exempt letter and ID number must be provided seven days prior to the event.
- The remaining balance is due seven days prior to your event date.

**Menu Selections**

- Some menu items may not be available if the event is booked in less than two weeks.
- All menu prices are subject to change due to market conditions.
- If two different plated meal selections are requested, place cards must be provided for each guest with an identifying menu selection to ensure proper meal service.
- Your Event Coordinator can suggest menu selections which can accommodate your guests with special needs such as vegan, vegetarian diets, food allergies, or intolerances.
- Meijer Gardens makes every effort to mark food allergens and train staff appropriately; however, Manufacturers may change their product formulation or consistency of ingredients without Meijer Garden's knowledge, and product availability may fluctuate. Customers should also note that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
- While Meijer Gardens take steps to prevent cross-contact, we do not have separate allergy-friendly kitchens and are unable to guarantee that a menu item is completely free of allergens such as wheat/gluten, egg, soy, milk, peanuts, tree nuts, fish and shellfish. As a result, there is always the possibility of cross contamination even when taking every possible precaution. It is, therefore, ultimately the responsibility of the customer to judge whether to question ingredients or choose to eat selected foods. Meijer Gardens will not assume any liability for adverse reactions to foods consumed, or items a guest may come in contact with an allergen.

**Services and Fees**

- All menu prices are subject to 6% sales tax and a 23% surcharge or $230 whichever is greater.
- Additional staff charges may apply depending on the menu, event logistics and service.
- A $3.00 per person multiple choice fee is applied to the cost of each meal when choosing two separate plated hot entrees.
- Cake cutting services are $1.75 per person and include china, flatware, cutting and serving of the cake. You may also choose to cut your own cake and rent plates and forks for $1.00 per person.
- Meijer Gardens will provide complimentary china, glassware, and place settings for the number of guaranteed guests. If additional settings are requested, a $5 fee will be charge for each setting. This does not include food or beverage.
- The listed price for full-service catering includes tableware, standard white guest linens, utensils and catering equipment.
  - Additional linen fees:
  - Ivory or black guest table linens: $5
  - Floor length auxiliary tables $15
  - Linen & skirting for auxiliary tables $20
  - Colored linen napkins $0.50
- Due to health department regulations, food items cannot be removed from the facility. This policy applies to all perishable food, including entrees for guaranteed guests unable to attend.
- Outside food and beverage is prohibited from the facility except for licensed Bakeries.
- Meijer Gardens Hospitality cannot be responsible for food quality due to delays of 30 minutes or more within the scheduled start time.
- All food and beverage services will cease 30 minutes prior to the end of confirmed rental time.

*** All policies and prices are subject to change ***
CORPORATE CONTINENTALS

Simply the perfect way to start the day, our continental offerings will have your colleagues mentally charged and ready to tackle the work day. Prices are per person.

Simply Coffee & Pastries 6.95
An assortment of fresh-baked Danish with Colombian coffee to include decaf

Healthy Start 11.95
Greek yogurt parfaits with house-made granola, hard-boiled eggs, steel-cut oatmeal with accompaniments, fresh-cut seasonal fruit salad, assorted juices, and Colombian coffee to include decaf

Break of Dawn 9.95
Assorted fresh-baked pastries, scones and Danish, fresh-cut seasonal fruit salad, assorted juices, and Colombian coffee to include decaf

HAND-HELD HOT BREAKFASTS

To working professionals, time is the #1 commodity. Your colleagues will stay one step ahead with these flavorful, all-in-one breakfast offerings. Prices are per item. Minimum order of one dozen per menu item.

BREAKFAST BURRITOS

Local Sausage, Egg & Cheese 7.50
Local sausage, aged cheddar, caramelized shallots, scrambled eggs

Chorizo Hash 7.50
Skillet-browned chorizo, poblano peppers, redskin potatoes, pepper jack cheese, scrambled eggs

Western-Style 7.50
Pit-Smoked Ham, sautéed onions, bell peppers, mushrooms, aged cheddar, scrambled eggs

Sweet Potato with Bean & Corn 7.50 ✗
Harissa sweet potatoes, black beans, corn, peppers, onions, feta, scrambled eggs

BAGEL BREAKFAST SANDWICHES

So-Cal Sunrise 6.95
Egg, avocado, chorizo, Sriracha cream cheese

Salmon Gravlax 6.95
Cured Atlantic salmon, red onion, lemon-caper cream cheese

Farmer’s Choice 6.95
Eggs, sausage, roasted kale, roasted red pepper cream cheese

Mean Green 6.95 ✗
Grilled portobello mushroom, egg, arugula, scallion pesto cream cheese

We proudly support the community by sourcing ingredients from local farmers, butchers and bakers.
BREAKFAST BUFFET

Served with fresh fruit salad, assorted juices, water, and Colombian coffee to include decaf.
Prices are per person. Minimum order of 25.

Two Entrées & Two Sides 15.95  ·  One Entrée & Two Sides 13.95

ENTREES

Farmer’s Cast-Iron Skillet Scrambler GF
Scrambled eggs, onion, green pepper, bacon, redskin potatoes, and aged 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, and aged cheddar Available as Frittata GF,V

Denver-Style Quiche
Applewood smoked ham, sautéed onions, peppers, mushrooms, and aged cheddar Available as Frittata GF

Steel Cut Oatmeal V
Served with brown sugar, nuts, dried fruit, butter

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

Michigan Berry Waffles V
Belgian-style waffles, dried Michigan cherries, fresh strawberries
Served with syrup and topped with powdered sugar

Huevos Rancheros Enchiladas GF
Scrambled eggs with local chorizo, rolled in corn tortillas and topped with zesty ranchero sauce and queso fresco

Bacon, Egg & Cheese Empanadas
Savory pie crust filled with scrambled eggs, aged cheddar, and Applewood bacon

SIDES

Scrambled Eggs GF,V
Applewood Smoked Bacon GF
Breakfast Sausage GF

Sliced Potatoes with Onions & Peppers GF,V
Diced Redskins with Green Chiles GF,V
Harissa Roasted Sweet Potato Hash GF,V

BREAKFAST ADD-ONS & Á LA CARTE

Hard Boiled Eggs 1.25 GF,V
One dozen minimum

Greek Yogurt Parfaits 5.95 GF,V
Fresh berries, house-made gluten free granola

Fresh Fruit Salad 3.95 GF,V

Whole Fruit 1.25 V
Assorted Danish and pastries 3.50 V
One dozen minimum

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LUNCH BUFFETS
Includes water, and Colombian coffee to include decaf. Prices are per person and available until 3:30pm. Minimum order of 30.

D.I.Y. Taco Bar 18.95
Fire-roasted chicken, shredded pork carnitas, roasted corn & black beans, Chihuahua cheese, pico de gallo, guacamole. Served with corn tortilla chips and flour tortillas, French Farmhouse salad, Chef's choice cookies or brownies

Little Italy 18.95
Sausage Bolognase lasagna, eggplant parmesan, garlic-toast, French Farmhouse salad, Chef's choice cookies or brownies

Furniture City BBQ 18.95
Smoked gouda mac n' cheese, BBQ natural chicken breast, shredded pork shoulder, smokey bacon baked beans, cornbread, French Farmhouse salad, Chef's choice cookies or brownies

Light Lunch Express Soup & Sandwich 16.95
Choice of 2 hot soups, half sandwiches including roast beef & cheddar, Applewood smoked ham & swiss, roasted turkey & provolone, Farmhouse salad, Chef's choice cookies or brownies

Soups:
New England Clam Chowder
Vegan Tomato-Basil GF
Country Chicken Noodle
Vegan Minestrone GF
Broccoli Cheese V,GF

CRAFT BOX LUNCHES
Choice of sandwiches and salads. Mix and match up to three selections. Lunches include Great Lakes potato chips, Chef's choice cookie or brownie, assorted canned sodas.

Choice of Three 15.75

ARTISAN SANDWICHES

Pesto Chicken Salad Sandwich
Natural chicken breast, house-made pesto, red onion, roasted red pepper, Mediterranean olives, spring mix. Served on local organic ciabatta

Sculpture Club Sandwich
Local Applewood bacon, turkey breast, pickled red onion, spring mix, roasted garlic-tarragon aioli. Served on local organic ciabatta

Portobello Caponata Sandwich V
Roasted Portobello mushroom, grilled artichokes, Mediterranean olive hummus, feta cheese, arugula. Served on local organic focaccia

Bloody Mary Roast Beef Wrap
Shaved roast beef, aged cheddar, spring mix, McClure's pickle, bloody Mary aioli. Served on whole wheat tortilla

Tuscan Turkey Wrap
Oven-roasted turkey, tomato-artichoke bruschetta, provolone, roasted garlic mayo, spring mix. Served on whole wheat tortilla

Meijer Gardens' Chicken Salad Sandwich
Natural chicken breast, dried Montmorency cherries, walnuts, pineapple, celery, spring mix. Served on local organic ciabatta

COMPOSED SALADS

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

Harvest Crunch
Grilled natural chicken breast, blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette

Gardener's Cobb GF
Grilled natural chicken breast, spring mix, rendered bacon lardons, rainbow carrots, grape tomatoes, hard-boiled egg, red onion, green goddess dressing

Poached Pear & Blue Cheese GF
Grilled natural chicken breast, spring mix, crisp 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, chipotle-ranch dressing

Bacon Caesar
Grilled natural chicken breast, romaine lettuce, shaved parmesan, rendered bacon lardons, red onions, garlic croutons, classic Caesar dressing

Ancient Grain Salad V
Blend of whole grains, spring mix, cippolini onions, roasted apples, sweet potatoes, Roth Kase smoked blue cheese, spiced almonds, apple cider vinaigrette

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PLATED HOT LUNCHES

Plated lunch entrées include choice of one salad, rolls with butter, water, and Colombian coffee to include decaf. Pricing available until 3:30pm.

SALADS

Choose one

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

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

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

ENTRÉES

Choose one

- **Chicken Carbonara** *17.95* *GF*
  Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese & charred scallion smashed potatoes and steamed asparagus

- **Tuscan-Style Chicken** *17.95*
  Grilled natural chicken breast, artichoke hearts, feta cheese, roasted tomato confit, artichoke veloute. Served with herbed pappardelle and steamed asparagus

- **Chicken Marsala** *17.95*
  Sauteed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herbed linguini and steamed asparagus

- **French Onion Chicken** *17.95* *GF*
  Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes and blanched broccoli

- **Petite Natural Beef Sirloin** *22.95* *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** *22.95* *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

- **Petite Umami New York Strip** *23.95* *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

- **Spring Lake Cider Pork Tenderloin** *18.95* *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

- **Lemon-Basil Salmon** *19.95* *GF*
  Skillet-seared fresh salmon, basil infused oil, fresh lemon. Served with harissa cauliflower puree and blanched broccoli

- **Pecan-Crusted Maple Salmon** *19.95* *GF*
  Fresh salmon glazed with BLIS bourbon maple syrup and topped with crushed pecans. Served with soft heirloom corn polenta and sautéed haricot verts

- **Stuffed Portobello Caprice** *17.95* *GF,V*
  Slow-roasted Portobello caps stuffed with pesto infused ancient grains. Served with grilled zucchini, yellow squash, red onion, fennel, roasted red pepper. Finished with fresh mozzarella, pesto oil, balsamic glaze

- **Vegan Black Pepper Tofu** *17.95* *GF*
  Oven-fried tofu, Tamari soy sauce, Korean gochujang, fresh minced ginger, poblano pepper, green onion, toasted sesame seeds, grilled baby bok choy

DON’T FORGET ABOUT DESSERT!

Refer to dessert menu for choices and pricing.

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PLATED COLD LUNCHES

Includes water, and Colombian coffee to include decaf.

**Choice of Three** 15.75

COMPOSED SALADS

Includes rolls with butter.

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

**Harvest Crunch**
Grilled natural chicken breast, blend of spring mix and kale, cabbage, roasted butternut squash and parsnips, croutons, toasted pepitas, apple cider vinaigrette

**Gardener’s Cobb GF**
Grilled natural chicken breast, spring mix, rendered bacon lardons, rainbow carrots, grape tomatoes, hard-boiled egg, red onion, green goddess dressing

**Poached Pear & Blue Cheese GF**
Grilled natural chicken breast, spring mix, crisp 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, chipotle-ranch dressing

**Bacon Caesar**
Grilled natural chicken breast, romaine lettuce, shaved parmesan, rendered bacon lardons, red onions, garlic croutons, classic Caesar dressing

**Ancient Grain Salad v**
Blend of whole grains, spring mix, cippolini onions, roasted apples, sweet potatoes, Roth Kase smoked blue cheese, spiced almonds, apple cider vinaigrette

ARTISAN SANDWICHES

Includes fresh fruit garnish.

**Pesto Chicken Salad Sandwich**
Natural chicken breast, house-made pesto, red onion, roasted red pepper, Mediterranean olives, spring mix. Served on local organic ciabatta

**Sculpture Club Sandwich**
Local Applewood bacon, turkey breast, pickled red onion, spring mix, roasted garlic-tarragon aioli. Served on local organic ciabatta

**Portobello Caponata Sandwich v**
Roasted Portobello mushroom, grilled artichokes, Greek olive hummus, feta cheese, arugula. Served on local organic focaccia

**Bloody Mary Roast Beef Wrap**
Shaved roast beef, aged cheddar, spring mix, McClure’s pickle, bloody Mary aioli. Served on whole wheat tortilla

**Tuscan Turkey Wrap**
Oven-roasted turkey, tomato-artichoke bruschetta, provolone, roasted garlic mayo, spring mix. Served on whole wheat tortilla

**Meijer Gardens’ Chicken Salad Sandwich**
Natural chicken breast, dried Montmorency cherries, walnuts, pineapple, celery, spring mix. Served on local organic ciabatta

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APPETIZERS

Prices are per piece. Twenty-five piece minimum per appetizer.

**Countryside Antipasto Skewer 2.50 GF**
Aged country ham, fresh mozzarella, Mediterranean olive, sun-dried tomato, nine year sherry vinegar

**Craft Cheeseburger Canapé 2.75**
Natural ground beef, aged cheddar, frisée, tomato, garlic aioli, cornichon, whole wheat toast

**Chorizo al Pastor Skewer 2.75 GF**
Chorizo sausage with grilled pineapple, onion, and green chile crema

**Michigan Cherry BBQ Kabob 2.50 GF**
Grilled natural chicken breast, bell pepper, red onion, house-made cherry BBQ sauce

**Caprese Skewer 2.25 GF,V**
Herbed fresh mozzarella, grape tomato, balsamic reduction, sea salt

**Middle Eastern Lamb Kofta 2.75**
Seasoned blend of domestic lamb and natural beef, cucumber lebni sauce, micro salad

**Bulgogi Pork Belly Lollipop 2.75 GF**
Michigan heritage breed pork, Korean-style BBQ glaze, toasted sesame seeds, fresh scallion

**Korean BBQ Beef Skewer 2.75 GF**
Kalbi marinated beef tenderloin, ginger-scallion relish, toasted sesame seeds

**Farmer’s Steak & Potato Skewer 2.75 GF**
Grilled natural beef sirloin, roasted fingerling potato, cippolini onion, house-made cherry BBQ sauce

**Chicken Saltimbocca Bite 2.50 GF**
Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic-peppercorn aioli.

**Bloody Mary Beef Skewer 2.75 GF**
Natural beef tenderloin, cippolini onion, Queen stuffed olive, Bloody Mary emulsion

**Fontina Risotto Croquettes 2.50 V**
Parmesan risotto balls with creamy fontina center and truffle aioli

**Charcuterie Shortbread 2.50**
Black pepper-thyme shortbread, smoked sausage, cornichon, with roasted garlic aioli

**Pulaski Days Pierogi 2.50**
Local kielbasa, sauerkraut, whipped potatoes pan-fried and served with caraway sour cream

**Sweet Potato-Asiago Puff 2.25 V**
Sweet potato stuffed puff pastry, asiago cheese, crushed pecans, bourbon maple syrup

**Cajun Shrimp Cocktail 2.75 GF**
Blackened shrimp, Creole remoulade, pickled okra

**Wild Mushroom Polenta Square 2.50 GF,V**
Corn polenta square, wild forest mushroom ragout, truffle oil, black sea salt

**Shiitake Créme Brulee 2.75 V**
Mushroom and Roth Kase blue cheese custard, caramelized shallots, parmesan crisp

**Garden’s Deviled Egg 2.00 GF,V**
Classic Dijon filling, fresh chives, smoked paprika, kettle-cooked potato crisp

**Pear and Blue Cheese Tartlet 2.25 V**
Spiced pear compote, Roth Kase smoked blue cheese, toasted pepitas

**Root Beer Squash Bisque Shooter 2.50 GF,V**
Creamy butternut squash, root beer reduction, black pepper pecan brittle

**Crab Cake Canapé 2.95**
House-made crab cake, frisée, sun-dried tomato, Cajun aioli

**Squash & Goat Cheese Toast 2.25 V**
Artisan bread crostini, goat cheese mousse with squash and fresh sage, local raw honey, pecan dust

**Adobo Shrimp & Grits Bite 2.75 GF**
Latin-spiced shrimp, charred grits cake, ancho-lime aioli

**Walking Chicken Taco 2.50 GF**
Fire-braised chicken, roasted corn & black beans, Cotija fresco, salsa verde, tortilla crisps

**Micro Tuna Poke 2.95**
Seasoned sushi rice, Sashimi tuna, sweet soy, edamame, nori threads

**Cured Salmon Toast 2.95**
Artisan bread crostini, cured salmon, Tamari cream cheese, pickled ginger, wasabi

**Buffalo Cauliflower Shooter 2.50 GF,V**
Celery, roasted cauliflower tossed in Buffalo sauce, topped with Roth Kase smoked blue cheese

**Poutine Potato Poppers 2.50 GF**
Aged cheddar, smoked tomato demi, rendered bacon lardon, mini potato skin

**Mini Chicken & Waffle 2.75**
Cornmeal waffle, maple-glazed crispy chicken, hot sauce pipette

**Honey Chevre on Parmesan Crisp 2.50 GF,V**
Baked parmesan crisp, whipped goat cheese, raw honey, fresh thyme, walnuts

**Cauliflower Panna Cotta Shooter 2.50 GF,V**
Creamy cauliflower custard, aged sherry vinegar, harissa-spiced almonds, micro greens

**Cherry Tomato BLT Bite 2.25 GF**
Ripe cherry tomato, rendered bacon lardon, frisée, chive aioli

**Mini Shepherd’s Pie 2.75**
Seasoned blend of lamb and beef, mirepoix gravy, whipped Duchess potatoes

**Tomato Bruschetta Shooter 2.25 V**
Roasted tomatoes, olives, grilled artichokes, basil, oregano, shaved parmesan, artisan bread crostini

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses.

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CHEF-CRAFTED DISPLAYS

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

**Eastern Market Cheese Board**  4.95  √
Assorted artisan cheeses from the United States and Europe, berry preserves, dried fruits, nuts, crostini and flatbread crackers

**Heritage Farm Garden Crudite**  3.25  GF, V
Fresh, seasonal vegetables hand-selected and artfully displayed with roasted carrot-curry hummus

**Village Butcher’s Charcuterie Board**  5.95
Locally crafted smoked & cured sausages, local cheddar, savory preserves, whole grain mustard, cornichons, pickled vegetables. Served with crostini and flatbread crackers

Old-World Artisan Antipasto Board  5.95
Imported salame, capicola, Benton’s country ham, soppressata, herbed fresh mozzarella, imported olives, grilled artichokes, cippolini onions, savory preserves. Served with organic local focaccia

**Seasonal Fruit Display**  3.75  GF
Assorted seasonal melons, berries and fruits displayed with grapes, mixed nuts

**Fisherman’s Preservation Platter**  6.95
Cured salmon, smoked whitefish pate, pickled red onion relish, dijon crème fraiche, capers, diced egg. Served with assorted crackers & flatbreads. 40 person minimum

SLIDERS & MINI PANINIS

Prices are per piece. Twenty-five person minimum unless otherwise noted.

**Gastro-Pub Burger**  3.95
Angus beef patty, pickled red onions, Roth Kase smoked blue cheese, garlic aioli, local organic bun

**Beet L.T.**  3.50  V
Roasted farm beets, arugula, sliced tomatoes, lemon goat cheese spread. Served on brioche bun

**Bourbon Barrel Pulled Pork**  3.75
Creamy slaw, BLIS Blast bourbon barrel-aged pepper sauce, house-smoked pork shoulder, pretzel bun

**French Quarter Mufuletta Burger**  3.95
Angus beef patty, garlic-herb cheese, New Orleans-style olive relish. Served on local organic bun

**Triple-Cheese Panini**  3.50  V
Fontina, aged cheddar, herbed goat cheese, melted onions. Pressed on French bread

**Polish Kielbasas Reuben**  3.95
Local kielbasas, sauerkraut, 1000 Island dressing, fontina cheese, organic rye bun

**Cuban Panini**  3.95
Applewood smoked ham, pulled pork, Roth Kase gruyere, McClure’s pickles, French Dijon mayo. Local organic bun

**BBQ Meatloaf Sandwich**  3.95
House country meatloaf, melted onions, mushrooms, BBQ mop sauce, organic rye bun

**Korean-Style Pork Bun**  3.95
Bulgogi-rubbed pork belly, quick salt pickles, kimchi sauce, sesame-scallion relish. Served on steamed bao bun

**Nashville Hot Chicken Slider**  3.95
Chile rubbed, breaded chicken tenderloin, hot pepper aioli, McClure’s pickle slice. Served on local organic bun

**Greentown Gyro**  3.50
Seasoned blend of lamb & beef, tomato, red onion, feta cheese, tzatziki sauce, mini flatbread

CAST IRON DIPS

Served warm in a cast iron skillet, these unique displays will be a delicious addition to your event menu! Prices are per person. Twenty-five person minimum.

**Beer City Cheese Fondue**  2.95  V
Smoked gouda, parmesan, local Belgian ale. Served with mini flatbreads and tortilla chips

**Fire Roasted Artichoke Dip**  2.95  V
Savory artichoke hearts with a blend of cheeses. Served with mini flatbreads and tortilla chips

**Crab and Pimento-Cheese Dip**  3.95
Jumbo lump crab meat, tangy house pimento cheese, sliced scallions. Served with assorted crackers

**Tomato–Artichoke Bruschetta**  2.95  V
Oven-roasted tomatoes, fire-grilled artichokes, olives, herbs & spices. Garnished with fresh mozzarella. Served with crostinis

**Guacamole & Salsa**  2.95  GF, V
House-made vegan guacamole and pico de gallo. Served with tortilla chips

**Hummus Trifecta**  3.95  V
Three house-made hummus selections including Roasted Carrot with Curry, Edamame with Cilantro, and Grilled Scallopini with Toasted Sesame. Served with mini flatbreads, crostinis

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BUFFETS

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

Two Entrées & Two Sides  26.95  •  One Entrée & Two Sides  23.95

SALADS

Choose one

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

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

Greek Salad  GF, V
Chopped romaine hearts, Mediterranean olives, feta cheese, grape tomatoes, cucumber, scallion, Greek vinaigrette

ENTRÉES

Choose one or two

Carved Herb-Crusted Prime Rib  GF
Natural primerib, rosemary horseradish cream, BLIS bourbon barrel-aged steak sauce  add 6.95

Carved Bistro-Style Beef Tenderloin  GF
Herb-crusted natural beef tenderloin, rosemary horseradish cream, BLIS bourbon barrel-aged steak sauce  add 8.95

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

French Countryside Beef Burgundy  GF
Red wine braised beef, fingerling potatoes, cremini mushrooms, mirepoix vegetables

Beef Stroganoff
Slow-braised sirloin, mushroom-garlic cream sauce, egg noodles

Pitmaster’s BBQ Meatloaf
Seasoned blend of beef and pork, caramelized onion BBQ sauce, topped with crispy haystack onions

Tuscan Turkey Meatloaf
Mediterranean olives, sun-dried tomatoes, artichokes, herbed red onion marmalade

Carved Bourbon-Brined Pork Loin  GF
Pepper-crusted Michigan heritage breed pork, drunken bacon apple butter  add 4.95

Carved Spring Lake Cider Pork Tenderloin  GF
Brined in local hard cider, oven-roasted and served with apple-carrot chutney  add 5.95

Chopped Bacon Caesar
Romaine hearts, shaved parmesan, rendered bacon lardons, red onions, garlic croutons, classic Caesar dressing

French 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

Carved House-Smoked Beef Brisket  GF
Served with a trio of house-made sauces  add 6.95

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

Tuscan-Style Chicken  GF
Grilled natural chicken breast, artichoke hearts, feta cheese, roasted tomato confit, artichoke velouté

Chicken Cordon Bleu  GF
Char-grilled natural chicken breast, smoked ham, gruyere-asagi Mornay

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

Chicken Marsala
Sautééd natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms

French Onion Chicken  GF
Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions

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

Citrus-Grilled Salmon  GF
Char-grilled fresh salmon, quinoa tabbouli, fresh citrus garnish

Carved Cedar-Plank Salmon Filet  GF
Charred cedar plank, fresh salmon filet, roasted with tarragon and finished with Old Bay butter  add 6.95

Dijon Pretzel-Crusted Cod
Wild-caught cod loin crusted in honey-Dijon Bavarian pretzels with whole grain Dijon cream sauce
ENTRÉES

Shrimp & Cheddar Cheese Grits  GF
Blackened Cajun-style shrimp, heirloom corn grits, aged cheddar. Finished with ancho-lime veloute and pickled red onion

Sausage Bolognaise Lasagna
Slow-simmered tomato sauce with local Italian sausage, ricotta Sopraffina, mozzarella cheese

Buffalo Chicken Mac & Cheese
Grilled natural chicken breast, Buffalo Mornay, Roth Kase smoked blue cheese, panko crust

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

Gardens' Roasted Vegetable Lasagna  V
Italian herb-roasted vegetables, ricotta Sopraffina, San Marzano marinara sauce

Eggplant Parmesan  V
Parmesan-crusted eggplant medallions, San Marzano marinara sauce, imported Italian cheeses

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

SIDES

Choose two

Garlic Smashed Redskin Potatoes  GF,V

Goat Cheese & Scallion Mashed Potatoes  GF,V
Redskin potatoes whipped with goat cheese and smoky charred scallion

Herb-Roasted Yukon Gold Potatoes  GF,V
Fresh herbs, sautéed onion ribbons

Parmesan and Roasted Red Pepper Risotto  GF,V

Herbed-Roasted Sweet Potato  GF,V
Roasted and topped with goat cheese, pickled red onion

Green Chile Polenta  GF,V
Creamy polenta simmered with green chile and topped with a sweet-corn relish

Forest Mushroom Risotto  GF,V
Creamy parmesan risotto with sautéed forest mushrooms, truffle oil

German-Style Scalloped Potatoes  GF,V
Rendered bacon lardons, onion-jack cheese, apple cider vinegar

Ancient Grain Pilaf  V
Blend of whole grains, scallions, cipollini onions, dried cherries, garnished with feta cheese and toasted almonds

Cheddar-Chive Smashed Potatoes  GF,V

White Bean Cassoulet  GF,V
Garlic, shallot and bacon sautéed with white wine and slow-cooked with white beans and herbs

Asiago & Black Pepper Scalloped Potatoes  GF,V
Grated asiago, sliced scallion, cracked black pepper

Vegan Roasted Root Vegetables  GF,V
Sweet potatoes, redskins, turnips, rutabaga, red onion, fresh herbs

Marmalade-Glazed Carrots  GF,V
Orange marmalade butter, candied walnuts, fresh parsley

Pan-Braised Green Beans  GF,V
French green beans sautéed with shallot butter, grape tomatoes and finished with nutmeg

Oven-Roasted Vegetable Medley  GF,V
Zucchini, yellow squash, bell peppers, red onions, fresh herbs

Chef's Choice Seasonal Vegetable  GF,V
Hand-selected vegetables served in their peak. Chef’s choice preparation

Three-Bean Succotash  GF,V
Sweet corn, grape tomatoes, black-eyed peas, lima beans, gigante beans, herb butter

Caramelized Bacon Brussels Sprouts  GF
Oven-browned, topped with local bacon lardons and finished with a hint of bourbon maple syrup

Broccoli Amandine  GF,V
Blanched broccoli, toasted almonds, lemon oil

Roasted Heirloom Carrots  GF,V
Lightly seasoned, oven-roasted and finished with fresh parsley

Harvest Vegetable Hash  GF,V
Carrots, parsnips, butternut squash, redskin potatoes, herb butter.

Parmesan-Asiago Green Beans  GF,V

Curry-Roasted Cauliflower  GF,V
Golden raisins, fresh parsley

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PLATED DINNERS

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

SALADS

Choose one

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

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

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

Bacon Caesar Wedge
Romaine lettuce wedge, shaved parmesan, rendered bacon lardons, red onions, garlic croutons, classic Caesar dressing

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

Choose one

Chicken Carbonara 22.95 GF
Grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons. Served with goat cheese & charred scallion smashed potatoes and steamed asparagus

Tuscan-Style Chicken 22.95
Grilled natural chicken breast, artichoke hearts, feta cheese, roasted tomato confit, artichoke veloute. Served with herbed pappardelle and steamed asparagus

Grilled Chicken Cordon Bleu 22.95 GF
Char-grilled natural chicken breast, smoked ham, gruyere-asioagi Mornay. Served with parmesan herb risotto and blanched broccoli

Chicken Saltimbocca 22.95 GF
Natural chicken breast with fresh sage wrapped in prosciutto, roasted garlic demi. Served with herb roasted marble potatoes and steamed asparagus

Chicken Marsala 22.95
Sautééed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms. Served with herbed linguini and steamed asparagus

French Onion Chicken 22.95 GF
Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions. Served with smashed Yukon gold potatoes and blanched broccoli

Bourbon Barrel Brined Pork Chop 23.95 GF
Pepper-crusted Michigan heritage breed pork, drunken bacon apple butter, rosemary oil. Served with herb roasted marble potatoes and roasted hand-peeled carrots

Spring Lake Cider Pork Tenderloin 23.95 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

Fire-Grilled Lamb Chop 45.95 GF
Domestic lamb, roasted cippolini onions, gremolata, fennel-mint cream sauce. Served with herb roasted marble potatoes and blanched broccolini

Honey-Chipotle Breast of Duck 31.95 GF
Pan-seared duck breast, honey-chipotle glaze, ancho-apricot chutney. Served with soft heirloom corn polenta and roasted hand-peeled carrots

Natural Beef Sirloin 29.95 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 29.95 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 46.95 GF
Seared natural beef tenderloin filet, braised cippolini onion petals, rosemary beurre noisette, black sea salt. Served with crushed oven-browned golden potatoes and sautéed haricot verts

Umami New York Strip 31.95 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

Dijon Pretzel-Crusted Cod 29.95
Wild-caught cod loin crusted in honey-Dijon Bavarian pretzels with whole grain Dijon cream sauce. Served with herb roasted marble potatoes and steamed asparagus

Rainbow Trout Picatta 24.95
Oven-fried Rainbow trout, lemon-capr beurre blanc, fried capers. Served with herb pappardelle and sautéed haricot verts

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**ENTRÉES**

**Halibut Creole** 38.95
Char-grilled blackened halibut, braised greens, sauce piquant. Garnished with pickled okra. Served with parmesan herb risotto, Chef’s choice vegetable

**Wild Sea Bass Arrabiata** 44.95 GF
Seared Chilean sea bass, rosemary-infused arrabiata tomato coulis. Served with harissa cauliflower puree and Chef’s choice vegetable

**VEGETARIAN ENTÉRÉS**

**Old World Ricotta Gnudi** 21.95 v
Herbed ricotta dumplings, creamed Madeira wine forest mushrooms, truffle oil, braised greens. Served with Chef’s choice vegetable

**Vegan Black Pepper Tofu** 21.95 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

**Eggplant Parmesan** 21.95 v
Parmesan-crusted eggplant medallions, San Marzano marinara sauce, imported Italian cheeses

**PAIRED ENTÉRÉS**

If you are on the fence about what to offer your guests, our paired entrees will give you peace of mind by offering two smaller portions on one plate. While all menu offerings are customizable, these entrees have been carefully paired by our Chef to perfectly complement one another. All paired entrees are served with smashed Yukon gold potatoes and Chef’s choice seasonal vegetable.

**Umami New York Strip & Chicken Carbonara** 34.95 GF
Natural Manhattan cut strip, Michigan forest mushroom ragout, truffle oil paired with grilled natural chicken breast, parmesan-bacon béchamel, rendered bacon lardons

**Wine-Braised Natural Beef Short Rib & Chicken Marsala** 32.95
Slow-cooked boneless short rib, Burgundy wine jus, seared pearl onions paired with sautéed natural chicken breast, cherry tomato confit, Marsala wine demi with mushrooms

**Seared Bistro Filet Mignon & Wild Sea Bass Arrabiata** 52.95 GF
Seared natural beef tenderloin filet, braised cippolini onion petals, rosemary beurre noisette, black sea salt paired with Seared Chilean sea bass, rosemary-infused arrabiata tomato coulis

**Tuscan-Style Chicken & Lemon Basil Salmon** 32.95 GF
Grilled natural chicken breast, artichoke hearts, feta cheese, roasted tomato confit, artichoke veloute paired with skillet-seared fresh salmon, basil infused oil, fresh lemon

**Beef Sirloin Filet & French Onion Chicken** 34.95 GF
Filet cut grilled top sirloin, red wine caramelized shallots, Roth Kase smoked blue cheese paired with Natural chicken breast, gruyere cheese, sauce Lyonnaise, caramelized onions

**Spring Lake Cider Pork Tenderloin & Pecan-Crusted Salmon** 32.95 GF
Michigan heritage breed pork brined in local spiced hard cider, grilled and served with apple-carrot chutney, apple cider reduction paired with Fresh salmon glazed with BLIS bourbon maple syrup and topped with crushed pecans

**KIDS’ MEALS**

**Chicken Tenders with Tater Tots** 7.95
Comes with ketchup, fresh fruit cup and juice box

**Macaroni and Cheese with Tater Tots** 7.95
Comes with fresh fruit cup and juice box

**All Beef Hotdog with Tater Tots** 7.95
Comes with fresh fruit cup and juice box

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PETITE DESSERTS

We recommend 2–3 pieces per person. 30 piece minimum per item. Priced per piece unless otherwise noted.

A LA CARTE  2.25 each

**Mini Key Lime Pie**
Raw honey chantilly, crystallized ginger

**Mini Chocolate Pecan Pie**
Chocolate-chili ganache, candied pecan, sea salt

**Bourbon Caramel Apple Tartlet**
Bourbon apple compote, vanilla chantilly

**Peanut Butter Lovers Tartlet**
Whipped peanut butter mousse, crushed peanut butter cups

**Crème Brûlée Tartlet**
Vanilla custard, whipped cream, berry garnish

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

**M&M’s Sundae Tartlet**
White chocolate mousse, mini M&M’s, chocolate ganache

**German Chocolate Brownie Shooter GF**
Chocolate mousse, pecan-coconut frosting, brownie crumbles

**Gluten Free Peanut Butter-Chocolate Swirl Brownie Bite GF**

**Gluten Free Double Fudge Brownie Bite GF**

**Mini “Lime in the Coconut” Macaroon GF**
Lime zest, toasted coconut, chocolate ribbons

**Mini Peanut Butter No-Bake Macaroon GF**

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

**Triple Berry Crumble Bite**
Fresh berry compote, oatmeal crust, crumb topping

**English Toffee Brownie Bite**
Rich cookie cruse, English toffee pieces

**Chef’s Petite Dessert Display 6.25 per person**
Chef-selected assortment of petite desserts artfully displayed to offer your guests a delectable variety of our confections! A minimum of three offerings of three pieces per person.

*Available as a display only.*

PLATED DESSERTS

*Can be served or preset. Priced per selection.*

**Very–Berry Cheesecake 4.95**
Macerated berries, chocolate shavings, vanilla chantilly

**Chocolate Pecan Pie Tart 5.25**
Chocolate-chili ganache, candied pecan, sea salt

**S’Mores Pot de Crème 5.25**
Chocolate custard, honey-grama crumble, caramelized marshmallow

**Bourbon Caramel Apple Tart 5.25**
Bourbon-apple compote, vanilla chantilly

**Vegan Berry–Coconut Parfait 5.25 GF**
Fresh seasonal berries, coconut milk mousse, lavender simple syrup

**Key Lime Pie Tart 5.25**
Raw honey whipped cream, crystallized ginger

**Flourless Chocolate Torte 4.95 GF**
Chocolate mousse, berry garnish

**Crème Brûlée Cheesecake 4.95**
Seasonal berry garnish, vanilla chantilly

COOKIES & BROWNIES

30 piece minimum per item. Prices are per piece.

**Triple Berry Crumble Bar 3.50**

**Chocolate Chip Cookie 1.50**

**Coconut 7-Layer Bar 3.75**

**English Toffee Blonde Brownie 3.75**

**Lemon Bar 3.50**

**Peanut Butter Swirl Brownie 3.50 GF**

**Double Fudge Brownie 3.50 GF**

**M&M Cookie 2.00 GF**

**Peanut Butter No-Bake Macaroon 2.00 GF**

**German Chocolate Brownie 3.50 GF**

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LATE-NIGHT SNACKS

Everyone loves a great late-night snack and your guests are no exception! These snacks are sure to satisfy everyone’s craving and bring the perfect close to a marvelous and memorable evening. Minimum of 40 people per selection. Available after 9 PM.

Mac n’ Cheese Bar 6.50
Tangy white cheddar cheese sauce with rotelle pasta. Toppings include sliced scallion, smoked bacon, parmesan sriracha bread crumbs, charred broccoli, smoked blue cheese, crispy onions, sun-dried tomatoes, green peas, sliced jalapenos

Walking Tacos Station 6.50 GF
Chili Con Carne, Pork Carnitas, smoked bacon, shredded cheddar, sliced green onion, diced tomato, shredded lettuce, sour cream, sliced jalapenos, assorted hot sauces, Fritos corn chips: chili cheese and original

Mini Breakfast Burritos 3.50
Served with assorted hot sauces

Grilled Pizza Station 7.50
Includes three varieties of char-grilled pizzas: Deluxe, Chicken Pesto with Feta, Margherita with Goat Cheese and fresh basil. Served with grated parmesan and crushed red pepper flake

Totchos 6.50 GF
Crispy tater tots, creamy queso sauce, smoked bacon, fire-roasted chicken, roasted corn & black bean relish, pico de gallo, assorted hot sauces, sriracha ketchup

BEVERAGES

Bottled Water 1.50
Assorted Canned Soda 1.75
Coffee 2.00
Hot Tea 2.00
Iced Tea 1.75
Orange Juice 2.00
Lemonade 1.75
“Garden Sunrise” Punch 2.00

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